

Статические печи CSD

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: meo@nt-rt.ru || сайт: <https://module.nt-rt.ru/>



COOK&HOLD CSD011E

Static low temperature
oven with drawer

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

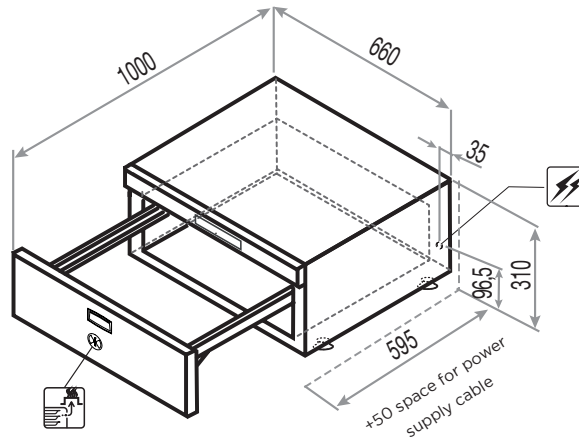
- | | |
|--|---|
| <input type="checkbox"/> Frame with wheels | <input type="checkbox"/> Handles to carry by hand |
| <input type="checkbox"/> Frame on feet | <input type="checkbox"/> Black colour |
| <input type="checkbox"/> Grids | <input type="checkbox"/> Built-in frame |
| <input type="checkbox"/> Trays | |

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

660 x 595 x 310h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

0,7 (230V)

Amps.
[A]

3,1 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity

1 GN 1/1

Containers max height [mm]

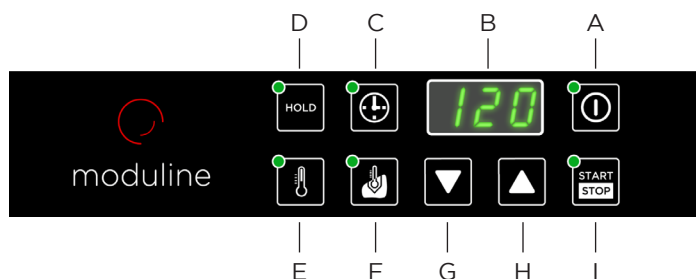
150

Product max capacity [Kg]

6

Net weight [Kg]

31



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD012E

Static low temperature
oven with drawers

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

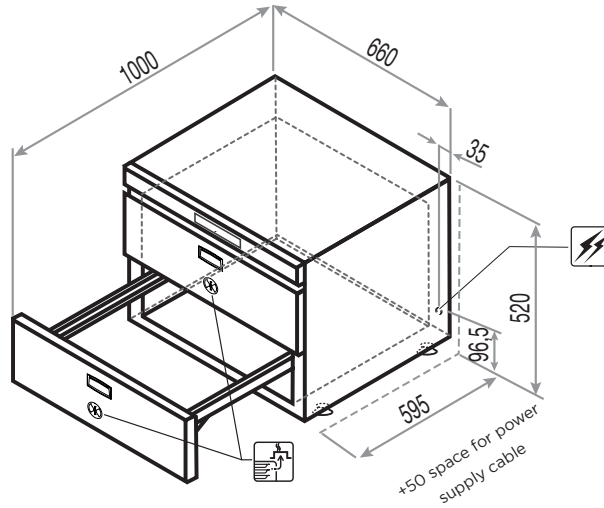
- | | |
|--|---|
| <input type="checkbox"/> Frame with wheels | <input type="checkbox"/> Handles to carry by hand |
| <input type="checkbox"/> Frame on feet | <input type="checkbox"/> Black colour |
| <input type="checkbox"/> Grids | <input type="checkbox"/> Built-in frame |
| <input type="checkbox"/> Trays | |

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

660 x 595 x 520h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1 (230V)

Amps.
[A]

4,4 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity

2 GN 1/1

Containers max height [mm]

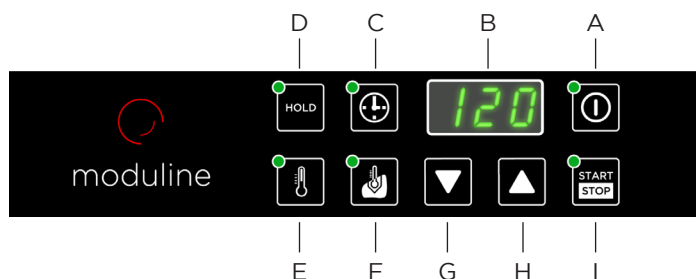
150

Product max capacity [Kg]

12

Net weight [Kg]

48



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD013E

Static low temperature oven with drawers

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

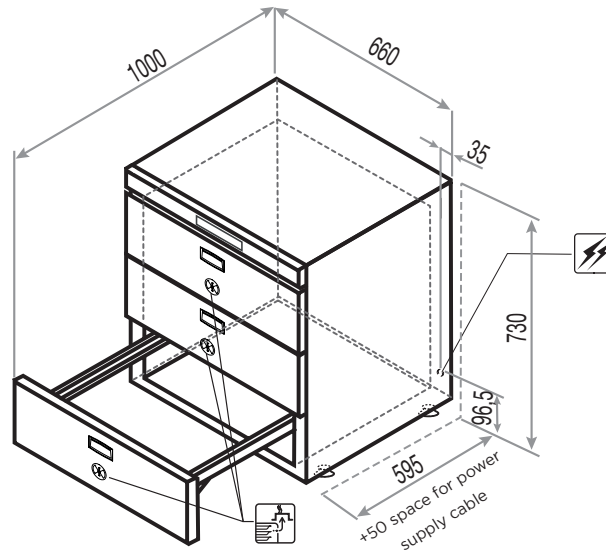
- Frame with wheels
- Frame on feet
- Grids
- Trays
- Handles to carry by hand
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories or
options.



Overall dimensions
(W x D x H) - mm

660 x 595 x 730h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1 (230V)

Amps.
[A]

4,4 (230V)

**Working
temperature** [°C]

30 ÷ 120

Trays capacity

3 GN 1/1

**Containers max
height** [mm]

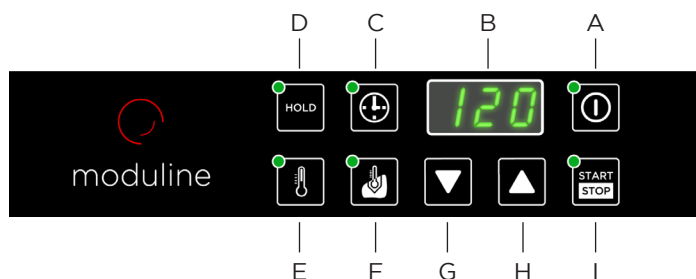
150

**Product max
capacity** [Kg]

18

Net weight
[Kg]

67



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD001E

Static low temperature
oven with drawer

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

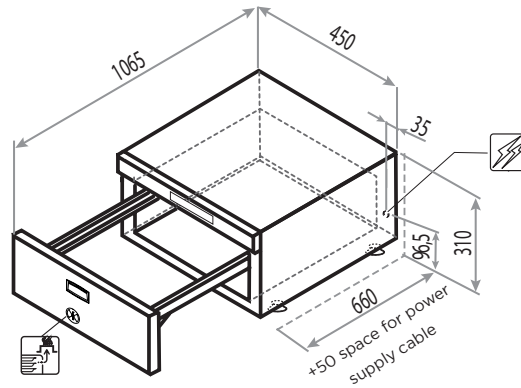
- Frame with wheels
- Frame on feet
- Grids
- Trays
- Handles to carry by hand
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

450 x 660 x 310h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

0,7 (230V)

Amps.
[A]

3,1 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity

1 GN 1/1

Containers max height [mm]

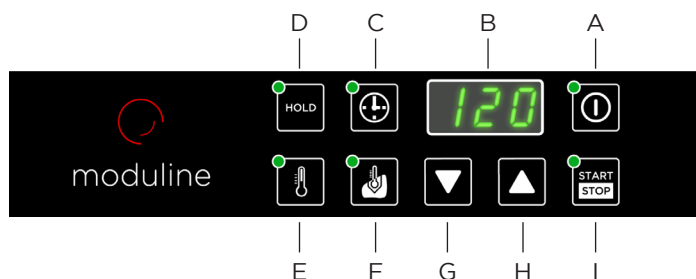
150

Product max capacity [Kg]

6

Net weight [Kg]

22



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD002E

Static low temperature
oven with drawers

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

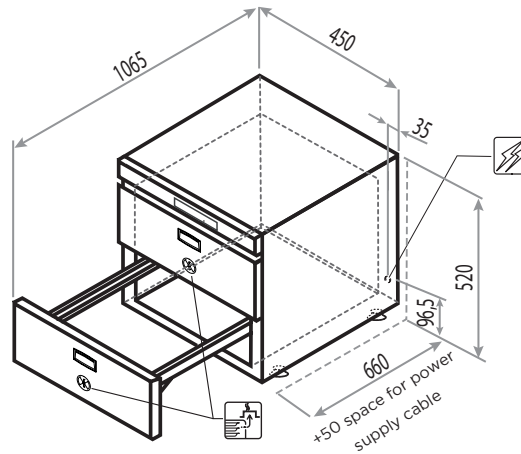
- | | |
|--|---|
| <input type="checkbox"/> Frame with wheels | <input type="checkbox"/> Handles to carry by hand |
| <input type="checkbox"/> Frame on feet | <input type="checkbox"/> Black colour |
| <input type="checkbox"/> Grids | <input type="checkbox"/> Built-in frame |
| <input type="checkbox"/> Trays | |

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

450 x 660 x 520h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1 (230V)

Amps.
[A]

4,4 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity

2 GN 1/1

Containers max height [mm]

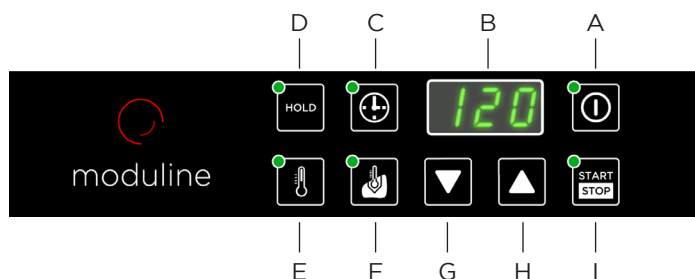
150

Product max capacity [Kg]

12

Net weight [Kg]

40



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD003E

Static low temperature
oven with drawers

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

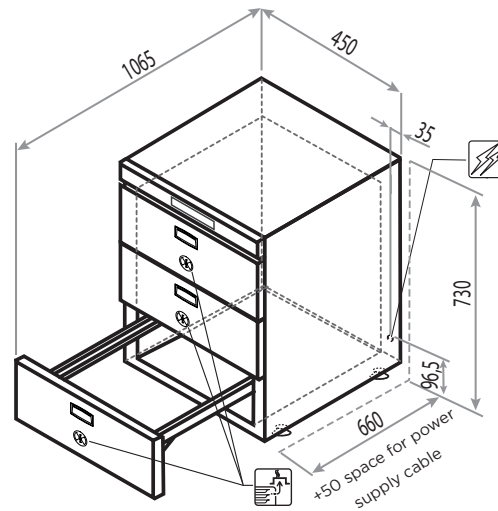
- Frame with wheels
- Frame on feet
- Grids
- Trays
- Handles to carry by hand
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

450 x 660 x 730h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1 (230V)

Amps.
[A]

4,4 (230V)

Working
temperature [°C]

30 ÷ 120

Trays capacity

3 GN 1/1

Containers max
height [mm]

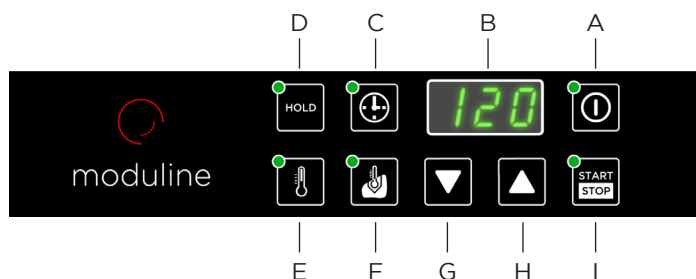
150

Product max
capacity [Kg]

18

Net weight
[Kg]

60



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD001ER

Static low temperature
with drawer, built-in
and remote controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure
- Built-in version with remote controls

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

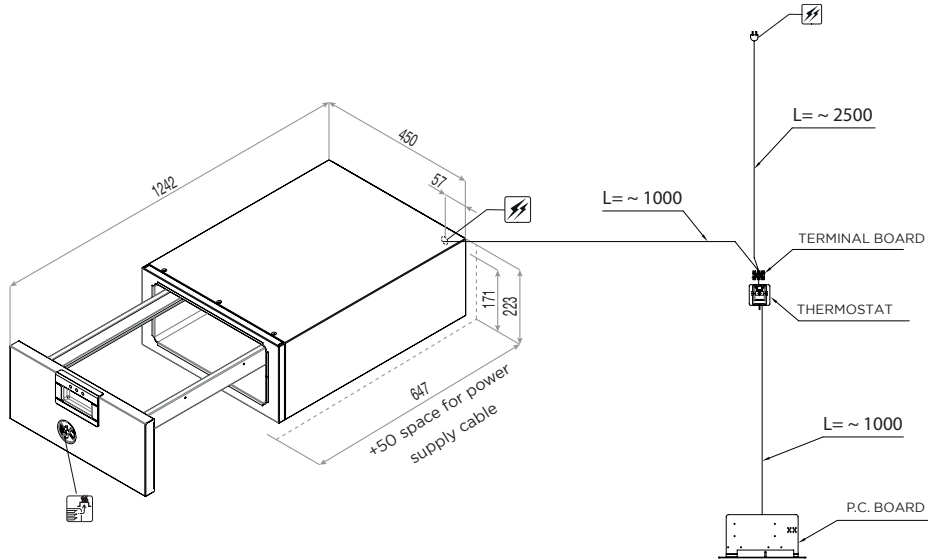
- Grids
- Trays
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

450 x 647 x 223h

Trays capacity

1 GN 1/1

Power supply

AC 220-240V 50/60Hz

Containers max
height [mm]

150

Total input
[kW]

0,7 (230V)

Product max
capacity [Kg]

6

Amps.
[A]

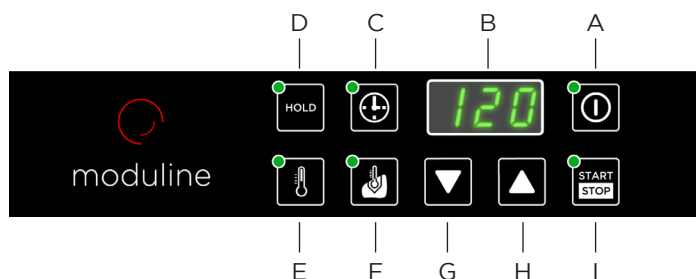
3,1 (230V)

Net weight
[Kg]

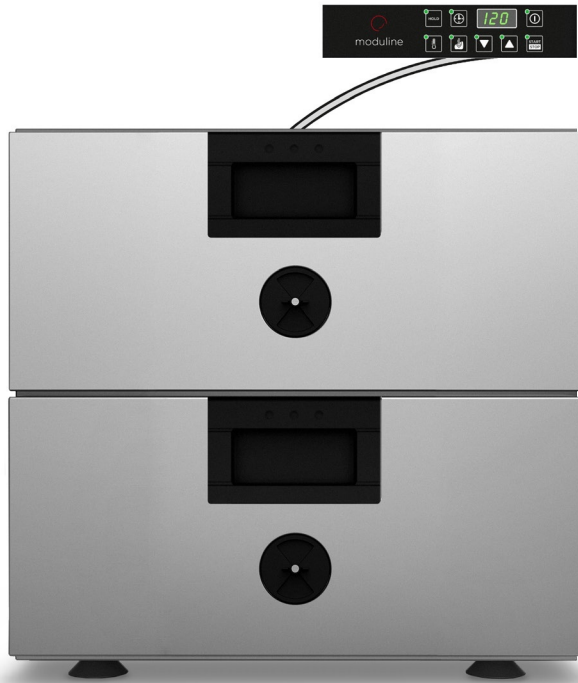
22

Working
temperature [°C]

30 ÷ 120



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD002ER

Static low temperature
with drawers, built-in
and remote controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure
- Built-in version with remote controls

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock

STANDARD SUPPLY

- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

- Grids
- Trays
- Black colour
- Built-in frame



COOK&HOLD CSD011ER

Static low temperature
with drawer, built-in and
remote controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure
- Built-in version with remote controls

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

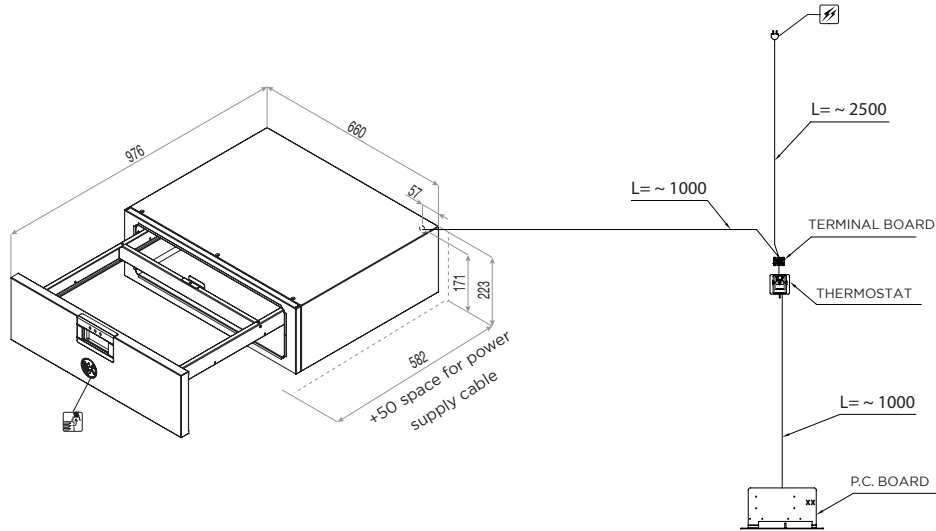
- Grids
- Trays
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

660 x 582 x 223h

Trays capacity

1 GN 1/1

Power supply

AC 220-240V 50/60Hz

Containers max
height [mm]

150

Total input
[kW]

0,7 (230V)

Product max
capacity [Kg]

6

Amps.
[A]

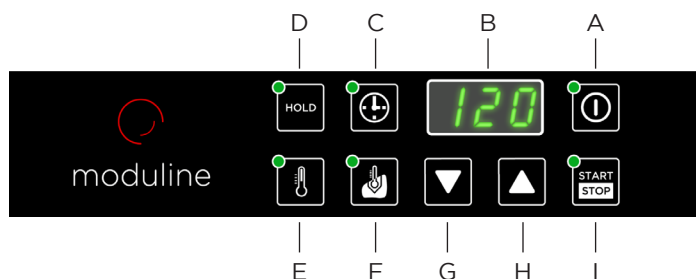
3,1 (230V)

Net weight
[Kg]

31

Working
temperature [°C]

30 ÷ 120



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD012ER

Static low temperature
with drawers, built-in
and remote controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure
- Built-in version with remote controls

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

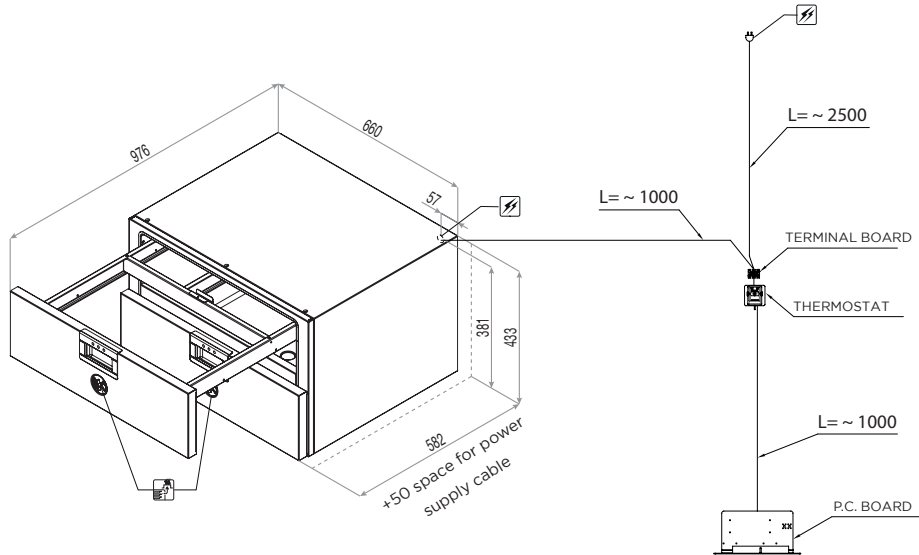
- Grids
- Trays
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions
(W x D x H) - mm

660 x 582 x 433h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1 (230V)

Amps.
[A]

4,4 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity

2 GN 1/1

Containers max height [mm]

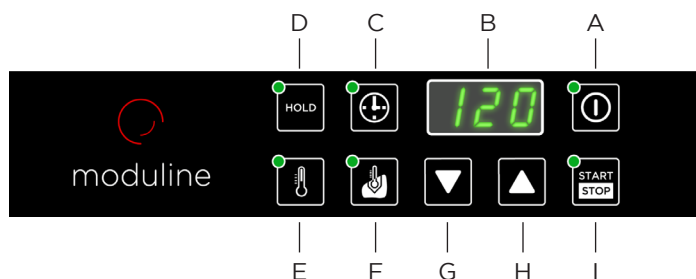
150

Product max capacity [Kg]

12

Net weight [Kg]

48



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD212E

Static low-temperatures
cook&hold drawers with
separate controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Two electronic controls of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe
- On feet

OPTIONS & ACCESSORIES

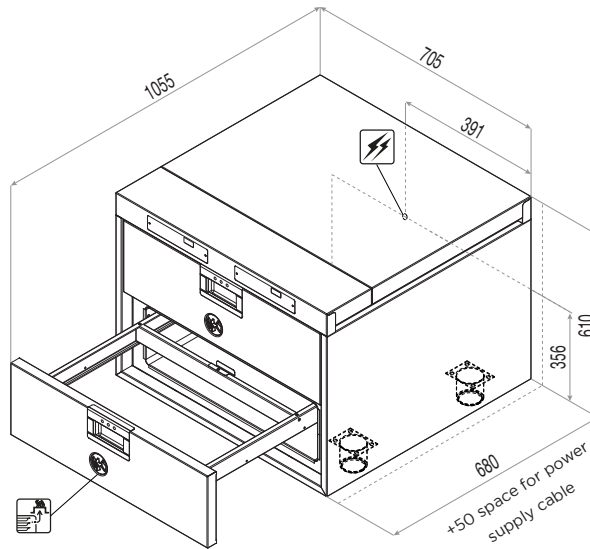
- Set wheels
- Grids
- Trays
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories or
options.



Overall dimensions
(W x D x H) - mm

705 x 680 x 610h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1,4 (230V)

Amps.
[A]

6,1 (230V)

Working
temperature [°C]

30 ÷ 120

Trays capacity

2 GN 1/1

Containers max
height [mm]

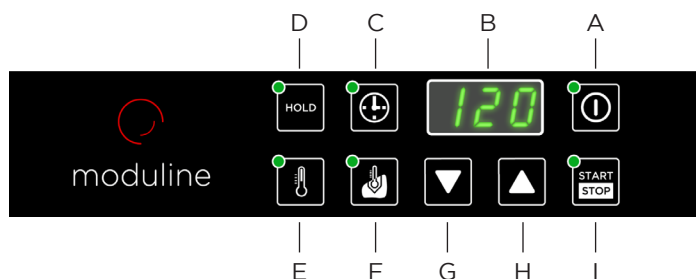
150

Product max
capacity [Kg]

12

Net weight
[Kg]

67



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



COOK&HOLD CSD313E

Static low-temperatures
cook&hold drawers with
separate controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Three electronic controls of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN1/1 tray racks
- Internal core probe
- On feet

OPTIONS & ACCESSORIES

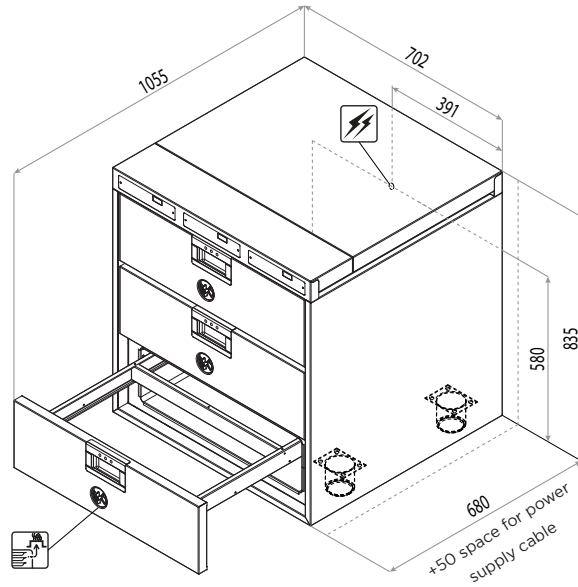
- Set wheels
- Grids
- Trays
- Black colour
- Built-in frame

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories or
options.



Overall dimensions
(W x D x H) - mm

705 x 680 x 835h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

2,1 (230V)

Amps.
[A]

9,2 (230V)

Working
temperature [°C]

30 ÷ 120

Trays capacity

3 GN 1/1

Containers max
height [mm]

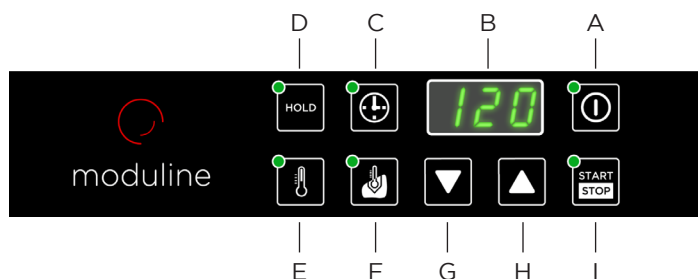
150

Product max
capacity [Kg]

18

Net weight
[Kg]

100



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: meo@nt-rt.ru || сайт: <https://module.nt-rt.ru/>