

Холодильники для созревания мяса Dry Ager DX, станции для биоотходов Rendisk Solus Eco, машины для очистки кожуры Alto, машины для нарезки ломтиками G, AC, куттеры VCB, CB, Pacojet, Hotmix Pro, овощерезки RG, CC

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Vegetable slicer Metos RG-200 230V1~

Machine body: aluminium alloy, discs aluminium ,. Blades stainless steel

- 2 safety switches and mechanical brake
- overheat protector in motor
- disc: diameter 185 mm
- feeding tube 57 mm diameter
- speed: 350 rpm
- capacity: 20 - 700 portions / day Extra accessorie: (will be charged separately)
- cutting discs
- disc stand
- table stand



Vegetable slicer Metos RG-200 230V1~

Product capacity	6,7 kg/min
Item width mm	215
Item depth mm	475
Item height mm	515
Package volume	0.137
Unit of volume	m3
Package volume	0.137 m3
Package length	40
Package width	56
Package height	61
Package unit of dimension	cm
Package dimensions (LxWxH)	40x56x61 cm
Net weight	17.3
Net weight	17.3 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	0.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Blade diameter mm	185
Portions / 24 h	700
Power range kW	0.25
Speed rpm	350

Vegetable Slicer Metos RG-300i with Feed Cylinder and Ergo-Loop

The floor model Metos RG-300i is one of the biggest, capacity wise, and most efficient of the Metos vegetable cutters with the production capacity of up to 3000 portions a day. The wide range of different sized cutting tools and accessories make the vegetable slicer a fast mean of production for large batches in restaurants, large kitchens, or as a part of a production line.

Each removable part of the machine as well as all the cutting tools are made of stainless steel; thus, they can be washed in the dishwasher.

Metos RG-series consists of 7 different cutters (RG-50, RG-100, RG-200, RG-250, RG300i, RG350 and RG-400), each made to fit the needs of different customers.

Package includes:

- ,,Cylinder and Ergo Loop (manual push) feeder
- ,,Stainless steel body ensuring easy cleaning process
- ,,One speed, cutting tools' speed: 400 rpm
- ,,Maintenance-free gear drive
- ,,3-phase safety switch

Accessories (order separately):

- ,,Cutting tools (can be ordered in packages or one-by-one)
- ,,Feed hopper incl. special cylinder
- ,,4-tube insert
- ,,Wall rack for cutting tools
- ,,Accessory trolley



Vegetable Slicer Metos RG-300i with Feed Cylinder and Ergo-Loop

Product capacity	40 kg/min
Item width mm	490-1040
Item depth mm	600
Item height mm	980-1230
Package volume	0.504
Unit of volume	m ³
Package volume	0.504 m ³
Package length	109
Package width	70
Package height	128
Package unit of dimension	cm
Package dimensions (LxWxH)	109x70x128 cm
Net weight	49
Net weight	49 kg
Gross weight	106
Package weight	106 kg
Unit of weight	kg
Connection power kW	0.75
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	IP45
Type of electrical connection	Semifixed
Sound level dB	70
Blade diameter mm	215
Portions / 24 h	3000
Power range kW	0.75
Speed rpm	400

Vegetable slicer Metos

RG350 400V3N~

Vegetable preparation machine with large feeder (195 mm diameter). Machine housing and feed cylinder: polished aluminium alloy

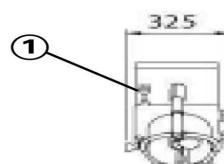
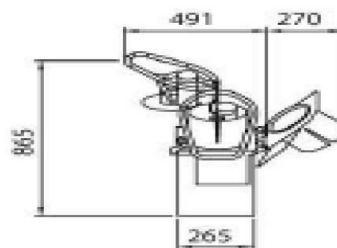
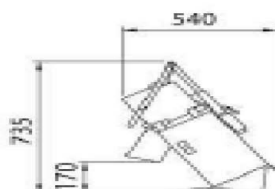
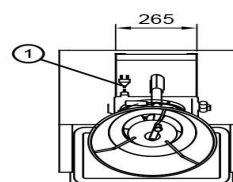
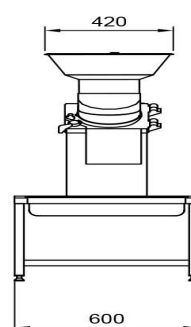
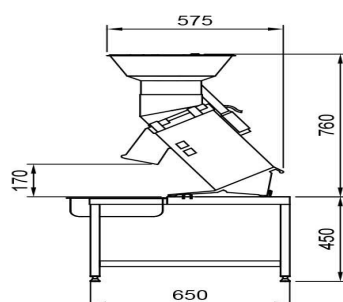
- ergonomical and very light manual push feeder
- with 4 safety switches
- motor is protected from overheating with thermal protection
- feeding hole 195 mm diameter
- feeding tube 59 mm diameter
- capacity: 1500 portions/day Extra accessories: (will be charged separately)
- automatic feed hopper
- table stand
- cutting discs
- trolley for GN 1/1- containers
- disc stand



Vegetable slicer Metos RG350 400V3N~

Product capacity	15 kg/min
Item width mm	325
Item depth mm	540
Item height mm	735/865
Package volume	0.191
Unit of volume	m3
Package volume	0.191 m3
Package length	40
Package width	62
Package height	77
Package unit of dimension	cm
Package dimensions (LxWxH)	40x62x77 cm
Net weight	32
Net weight	32 kg
Gross weight	37
Package weight	37 kg
Unit of weight	kg
Connection power kW	0.75
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	170
Blade diameter mm	215
Portions / 24 h	1500
Power range kW	0.75
Speed rpm	350

METOS RG-350



Vegetable slicer Metos RG-400i with feed hopper and cylinder

Metos RG-400i is the largest and most efficient Metos vegetablecutter model. Metos RG-400i processes up to 5000 doses per day, withthe feed hopper, included in the standard delivery, up to 900 kg per hour and with an optionally purchasable pneumatic button up to 2400 kg per hour. The stainless steel vegetable cutter is ergonomic and safe to use, as well as very easy to clean and, last but not the least, provides a perfect cutting result. Operational reliability, a wide range of different sizes of blades andaccessories make this vegetable cutter a device for fast processing of large quantities for restaurants, large kitchens or as a part of a production system.

The Metos RG-400i vegetable cutter cutting blades of 215 mm in diameter combined with a large feed cylinder allow to feed the device with root vegetables, fruits and vegetables of up to 200 mm in diameter without any additional chopping. The cutting blades have two speeds of 200 rpm and 400 rpm and a stainless steel maintenance-free gearbox which ensure the efficient performance of the device and its durability even in the challenging conditions. The double protection system of the vegetable cutter ensures its safe operation preventing the device from starting when the feed cylinder is installed incorrectly or if feeding device is not on its place to protect the blade.

The vegetable cutter can be equipped with a wide range of different sized cutting blades for slicing, grating, cubing, shredding and making french potatoes, which can process hard and soft products. The slicing blade designed for



soft products will keep the juiciness and texture even when making cubes and the slices will not cling to each other. The operational purpose of the cutting blades and their durability during the longest possible period are taken into account during the manufacturing of the cutting blades. Knives for the cutting blades and grids for cubing grids are available as spare parts.

All detachable part of the vegetable cutter are made of stainless steel and are suitable for a dishwasher. The cutting blades are suitable for a dishwasher as well. The smooth surfaces and rounded edges of the device's frame are easy to clean. Using the stainless steel removable tray (optional accessory) makes cleaning even easier, as the tray can be easily removed and cleaned in the dishwasher. The 150 mm high feet of the machine allow to clean the floor under it. You can easily move the vegetable cutter due to the handles and supporting wheels.

Metos RG-400i vegetable cutter can be equipped with an optional pneumatic feeding device for pressing the product down by pressing only one button. This pneumatic feeding device makes cutting more ergonomic and reduces working time, especially when processing large amount and hard products. Cutting blades will stop when feeding device is moved aside and will automatically continue the cutting, when feeding device is turned back on its place. The pneumatic feeding device has three speeds, that can be adjusted according to the product to be cut.

- capacity: 3000 portions/ day, with a feed hopper - 900 kg/h (pneumatic button - 2400 kg/h, available as an option)
- 200 mm diameter feed cylinder doesn't require pre-cutting
- 2 speed motor, blade's speed: 400/200 rpm
- cutting blades (optional) are dishwasher suitable
- device frame, feed cylinder and feed hopper are made of stainless steel
- feed hopper (volume about 23 litres, 350 mm high, 420 mm in diameter) will feed the products automatically into the cutter
- maintenance-free gearbox
- equipped with three safety switches

THE DELIVERY INCLUDES:

- feed cylinder for the feed hopper
- feed hopper

ACCESSORIES (to be ordered separately):

- cutting blades of dishwashable aluminum/ stainless steel, stainless steel knives
- 4-tube insert
- manual feeder
- pneumatic button
- steel tray

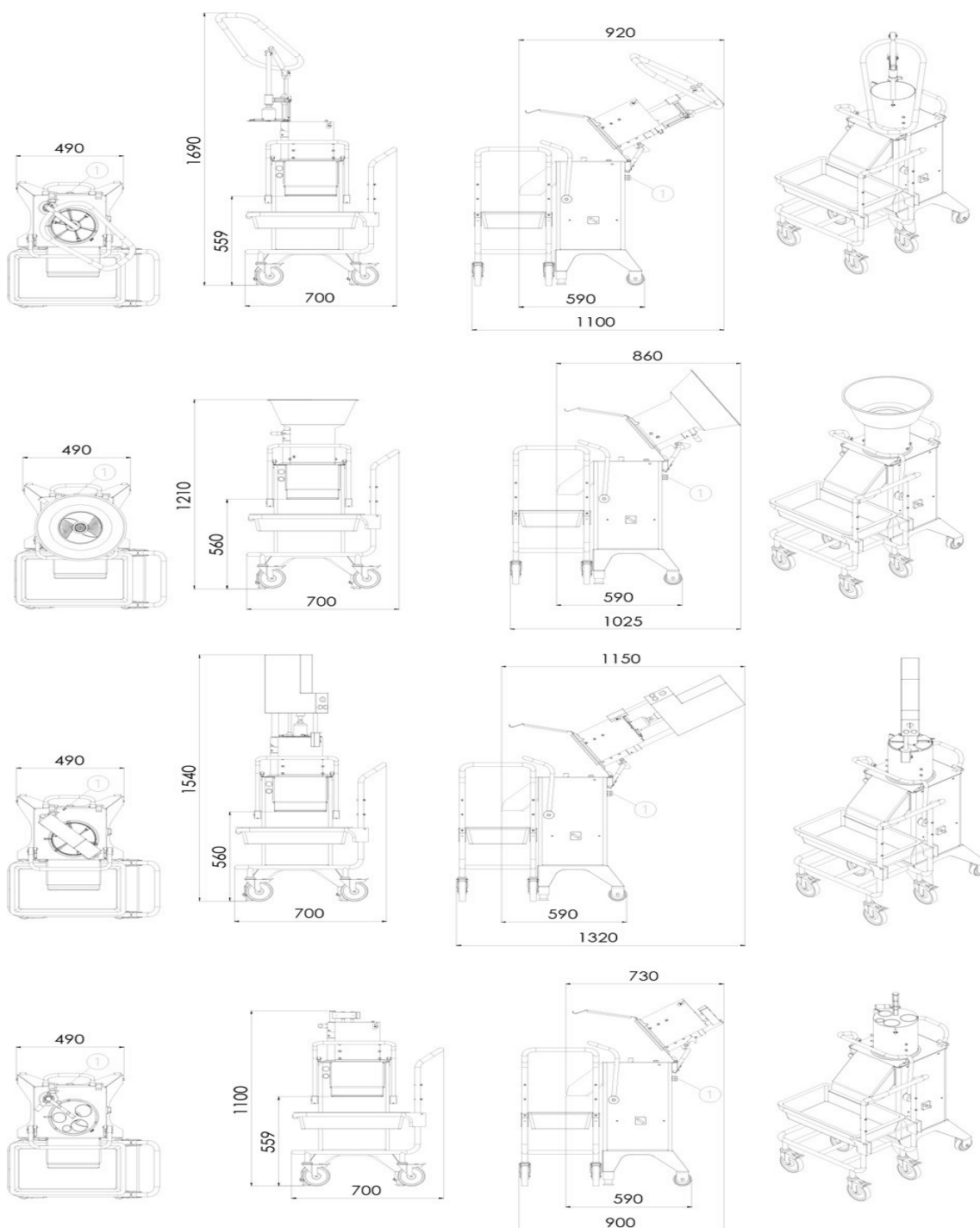
- feed cylinder A (used with the manual feeder, 4-tube insert or pneumatic feeding device)
- feed cylinder D (used with the manual feeder or 4-tube insert)
- compressor for the pneumatic feeding device
- blade storage rack
- accessory trolley

... *more details on our web pages*

Vegetable slicer Metos RG-400i with feed hopper and cylinder

Product capacity	60 kg/min
Item width mm	590
Item depth mm	715
Item height mm	1210
Package volume	0.686
Unit of volume	m3
Package volume	0.686 m3
Package length	82
Package width	62
Package height	135
Package unit of dimension	cm
Package dimensions (LxWxH)	82x62x135 cm
Net weight	75
Net weight	75 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	45
Sound level dB	70
Blade diameter mm	215
Portions / 24 h	5000
Power range kW	1.5
Speed rpm	400

METOS RG-400i



Vegetable slicer machine

Metos RG-400i

Metos RG-400i is the largest and most efficient Metos vegetablecutter model. Metos RG-400i processes up to 5000 portions per day. With an optional feed hopper - up to 900 kg per hour ja with a pneumatic feed cylinder - 2400 kg per hour. The stainless steel vegetable cutter is ergonomic and safe to use, as well as very easy to clean and, last but not the least, provides a perfect cutting result. Metos RG-400i vegetable cutter can be equipped with an optional manual feeder, feed hopper, 4-tube insert or pneumatic button. Operational reliability, a wide range of different sizes of blades and accessories make this vegetable cutter a device for fast processing of large quantities for restaurants, large kitchens or as a part of a production system.

With the manual feeder you can process both small and big ingredients. The Ergo-loop handle gives a lever effect which also reduce the need for manual force when processing large and hard ingredients such as root vegetables, cabbage and cheese. The machine will stop when feeding device is moved aside and will automatically start when the feeding device is turned back on its place.

Feed hopper is specially designed for preparing round ingredients. Feed hopper enables continuous supply of ingredients into the hopper and thus uninterrupted processing, providing high capacity in a short time.

4-tube insert is specially designed for processing round, long and narrow ingredients. This feeder has four tubes with the following diameters: 73 mm (two tubes), 60 mm and 35 mm. The tubes give good support for



ingredients like cucumbers or leek. Chopping the herbs is also easier with this tool. 4-tube insert works continuously and ensures an uninterrupted preparation of the product.

- machine frame ingredients like cucumbers or leek. Chopping the herbs is also easier with this tool. 4-tube insert works continuously and ensures an uninterrupted preparation of the product.

- machine frame

Vegetable slicer machine Metos RG-400i

Product capacity	40 kg/min
Item width mm	590
Item depth mm	715
Item height mm	1210
Package volume	0.686
Unit of volume	m3
Package volume	0.686 m3
Package length	82
Package width	62
Package height	135
Package unit of dimension	cm
Package dimensions (LxWxH)	82x62x135 cm
Net weight	75
Net weight	75 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.9
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	45
Sound level dB	70
Blade diameter mm	215
Portions / 24 h	5000
Speed rpm	400

Vegetable machine Metos

RG-250 diwash

Vegetable preparation machine with leaning and full moon feed cylinder, made to process up to 10 kg/minute or 1000 portions / day. The machine's pusher plate, knife housing and feed piston are made of aluminium and have an organic polymer coating. The organic coating allows these parts to be cleaned in a dishwasher. The pusher plate has a loop-shaped, stainless steel handle and a 57-mm diameter feeder tube. Pusher plate with system for leverage effect. Four-litre feed cylinder with 55 mm inner wall. All removable parts of the RG-250 diwash are dishwasher safe. The associated cutting tools are 185-mm in diameter, made of stainless steel/aluminium/acetate, have exchangeable knives/plates and are dishwasher safe. The motor rotates the cutting blade clockwise and directly, without intermediate belts.

- Machine for slicing, shredding, grating, cutting julienne and French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

- machine base: aluminium
- knife housing, feed cylinder and feed piston: aluminium with organic, polymer coating
- handle: stainless steel
- cutting tools: stainless steel/aluminium/fiberglass-reinforced polyamide
- ejector plate: acetate
- table top model
- two safety switches, machine safety: IP44, push buttons safety: IP65
- overheat protector in motor and planetary gearing
- disc: diameter 185 mm
- feeding tube 57 mm diameter
- speed: 350 rpm
- capacity: 10kg/min or up to 1000 portions / day

Recommended cutting tool packages: 4-pack Cutting tools:



Slicer 1,5mm, Slicer 4mm, Grater/Shredder 2mm, Grater/Shredder 8mm 7-pack Cutting tools: Slicer 1,5mm, Slicer 4mm, Slicer 10mm, Grater/Shredder 2mm, Grater Shredder 8mm, Julienne Cutter 4x4mm, Dicing Grid 10x10mm Slicer 1,5mm, Slicer 4mm, Grater/Shredder 2mm, Grater/Shredder 8mm 7-pack Cutting tools: Slicer 1,5mm, Slicer 4mm, Slicer 10mm, Grater/Shredder 2mm, Grater Shredder 8mm, Julienne Cutter 4x4mm, Dicing Grid 10x10mm

Vegetable machine Metos RG-250 diwash

Product capacity	10 kg/min
Item width mm	285
Item depth mm	300
Item height mm	580
Package volume	0.08
Unit of volume	m3
Package volume	0.08 m3
Package length	35
Package width	35
Package height	65
Package unit of dimension	cm
Package dimensions (LxWxH)	35x35x65 cm
Net weight	21
Net weight	21 kg
Gross weight	23
Package weight	23 kg
Unit of weight	kg
Connection power kW	0.55
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	44
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Blade diameter mm	185
Portions / 24 h	1000
Power range kW	0.55
Speed rpm	350

Combi cutter Metos CC-32S

230V1~

Metos Combi Cutter CC-32S Combined Vegetable Preparation machine, process up to 2 kg/minute and vertical Cutter, volume 3 litre. Specification: Combination machine with half-moon feed cylinder and stainless steel bowl, made to process 2kg/minute or 10-80 portions/day. Machine has two speeds with switch depending on what preparation top is mounted. Machine is controlled with a turning knob instead of buttons. Vegetable preparation top is of 0.9 litre with a tube feeder of 53mm in diameter. Bowl is 3 litre and has a scraper system with three scrapers. Knives for bowl cutter are serrated- The machine base and the knife chamber are made of ABS-plastic. Machine is controlled with a turning knob instead of buttons. Cutting tools are made of stainless steel, 185mm in diameter and washable in dishwasher. Motor rotates the cutting blade clockwise via a self-tensioned toothed belt. Machine has handles for easy mobility. Function: Machine for slicing, shredding, grating and cutting julienne as well as grinding, chopping, blending and mixing. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, meat, fish, etc. Capacity: Up to 80 portions/day and up to 2/kgminute. 0,9 litre feed cylinder, 53mm tube feeder for elongated products. Bowl: 3 litre. Material: Machine base and knives chamber: ABS-plastic. Feeder top: polycarbonate and polyamide. Cutting tools: stainless steel. Ejector plate: acetal. Bowl: stainless steel. Knife unit: acetal. Lid and Scraper system: Xylex. Motor: 1.0 kW. Two speeds (500rpm, 1450 rpm) 220-240 V, single phase, 50-60 Hz. Transmission: Toothed belt.



Thermal protection. Power Supply: Earthed, single phase, 10A. Fuse: 10 A delayed action fuse. Standards: EN 1678+A1:2010. NSF/ANSI Standard 8. Safety: 2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011 CE approved. Two safety switches, machine safety: IP34 Thermal protection. Power Supply: Earthed, single phase, 10A. Fuse: 10 A delayed action fuse. Standards: EN 1678+A1:2010. NSF/ANSI Standard 8. Safety: 2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011 CE approved. Two safety switches, machine safety: IP34

Combi cutter Metos CC-32S 230V1~

Item width mm	285
Item depth mm	350
Item height mm	465
Package volume	0.069
Unit of volume	m3
Package volume	0.069 m3
Package length	30
Package width	49
Package height	47
Package unit of dimension	cm
Package dimensions (LxWxH)	30x49x47 cm
Net weight	7.6
Net weight	7.6 kg
Gross weight	9.5
Package weight	9.5 kg
Unit of weight	kg
Connection power kW	1
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Protection rating (IP)	34
Type of electrical connection	Plug
Electrical conn. height mm	25
Blade diameter mm	185
Portions / 24 h	80
Power range kW	1
Speed rpm	1450

Vegetable machine Metos

RG-250 400V3N~

Table top model. Machine body: aluminium alloy, discs aluminium, blades stainless steel

- 2 safety switches and mechanical brake
- overheat protector in motor
- disc: diameter 185 mm
- feeding tube 57 mm diameter
- speed: 350 rpm
- capacity: 50 - 800 portions / day
- this machine should be installed on a table or a stand which height is 600-650mm Extra accessories: (will be charged separately)
- cutting discs
- disc racks
- table stand



Vegetable machine Metos RG-250 400V3N~

Product capacity	10kg/min
Item width mm	249
Item depth mm	450
Item height mm	586/735
Package volume	0.245
Unit of volume	m3
Package volume	0.245 m3
Package length	50
Package width	70
Package height	70
Package unit of dimension	cm
Package dimensions (LxWxH)	50x70x70 cm
Net weight	21
Net weight	21 kg
Gross weight	23
Package weight	23 kg
Unit of weight	kg
Connection power kW	0.55
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	150
Blade diameter mm	185
Portions / 24 h	1000
Power range kW	0.55
Speed rpm	350

Combi cutter Metos CC-34

Combi model of vegetable preparation machine and vertical cutter/mixer. Two safety switches

- motor is protected from over heating
- base of aluminium, vegetable preparation attachment with feed head made of polycarbonate, vertical cutter with stainless steel bowl with lid and scraper made of polysulfone
- the machine is equipped with the automatic speed setting senses whether the feed head or bowl is attached. During cutting with the feed head the machine operates at approx. 500 rpm in position "I" on the starting handle and approx. 800 rpm in position "II", and during chopping with the bowl approx. 1450 rpm in position "I" and approx. 2650 rpm in position "II"
- the pulse function operates at 800 rpm during cutting with the feed head and at 2650 rpm during chopping with the bowl, in "P" position
- feed head volume 0,9 litres
- diameter of feed tube 53 mm
- gross volume of bowl: 3 litres
- net volume of bowl, free-flowing liquid: 1,5 litres
- capacity: 10 - 80 portions/day
- disc stand Extra accessorie: (will be charged separately)
- cutting discs
- disc stand



Combi cutter Metos CC-34

Product capacity	10-80 portion per day
Item width mm	223
Item depth mm	424
Item height mm	495
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	52.4
Package width	59.5
Package height	32.3
Package unit of dimension	cm
Package dimensions (LxWxH)	52.4x59.5x32.3 cm
Net weight	11
Net weight	11 kg
Gross weight	12
Package weight	12 kg
Unit of weight	kg
Connection power kW	1
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Blade diameter mm	185
Portions / 24 h	80
Power range kW	1
Speed rpm	2650

Manual food dicer Metos Dynacube with grid set and pusher

Metos Dynacube manual vegetable slicer has as a standard the 8.5x8.5 mm grids. Respect products, even the most delicate ex.: soft tomatoes and fruits

- optimum safety and hygiene, the hands of the user are never contact with food or grids
- very simple to use and easy maintenance, transport and store
- foldable legs with suction cups. Grids are easily interchangeable
- Metos Dynacube allows 3 types of preparation: To make cubes use both grids and the bottom blade. To make sticks use both grids and remove the bottom cutterblade. To make slices use the upper grid only.
- hand wash with mild soap and rinse with warm water

Accessories (to be ordered separately):

- 5 different grids as option, 7x7mm; 8,5x8,5mm; 10x10mm; 14x14mm; 17x17mm



Manual food dicer Metos Dynacube with grid set and pusher

Product capacity	30-50kg/h
Item width mm	Ø330
Item height mm	400
Package volume	0.039
Unit of volume	m3
Package volume	0.039 m3
Package length	45
Package width	39
Package height	22
Package unit of dimension	cm
Package dimensions (LxWxH)	45x39x22 cm
Net weight	3.1
Net weight	3.1 kg
Gross weight	4.4
Package weight	4.4 kg
Unit of weight	kg

Vegetable slicer Metos RG-100 230V

Made of aluminium alloy. 2 safety switches and mechanical brake

- motor is protected from over heating
- speed (disc) : 350 rpm.
- half round feeding hole 165 x 65 mm
- feeding tube 57 mm diameter
- capacity: 20 - 400 portions/ day Extra accessorie: (will be charged separately)
- cutting discs
- disc stand
- table stand



Vegetable slicer Metos RG-100 230V

Product capacity	5 kg/min
Item width mm	215
Item depth mm	425
Item height mm	495
Package volume	0.137
Unit of volume	m3
Package volume	0.137 m3
Package length	40
Package width	56
Package height	61
Package unit of dimension	cm
Package dimensions (LxWxH)	40x56x61 cm
Net weight	16
Net weight	16 kg
Gross weight	20
Package weight	20 kg
Unit of weight	kg
Connection power kW	0.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Blade diameter mm	185
Portions / 24 h	400
Power range kW	0.25
Speed rpm	350

Vegetable cutter Metos RG-50 230V1~

Base of aluminium and feed head of polykarbonate. Feed head volume 0,9 litres

- diameter of feed tube 53 mm
- two safety switches
- motor is protected from over heating
- speed (disc): 500 rpm
- capacity: 10 - 80 portions/day Extra accessories (will be charged separately):
- cutting discs
- disc stand



Vegetable cutter Metos RG-50 230V1~

Product capacity	2 kg /min.
Item width mm	285
Item depth mm	350
Item height mm	465
Package volume	0.098
Unit of volume	m3
Package volume	0.098 m3
Package length	45
Package width	56.5
Package height	38.5
Package unit of dimension	cm
Package dimensions (LxWxH)	45x56.5x38.5 cm
Net weight	12
Net weight	12 kg
Gross weight	14
Package weight	14 kg
Unit of weight	kg
Connection power kW	1
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Blade diameter mm	185
Portions / 24 h	80
Power range kW	1
Speed rpm	500

Blender Metos SB-4 230V1~

4 l mixer. Machine body: aluminium alloy, jug and dispenser: strong heat resistant polysulphone, ball bearings & blade unit shaft: stainless steel, knife blades: high grade knife steel

- machine washable jug, scale 0,5 - 3,8 l
- speed 700 - 15000 rpm
- electronic speed control
- Sprinter Pulse function that gives the max. speed at once

Extra equipment:

- extra container



Blender Metos SB-4 230V1~

Product capacity	0,5-3,8 l
Capacity	0,2-4 l/preparation, 4 l jug
Item width mm	270
Item depth mm	365
Item height mm	445
Package volume	0.06
Unit of volume	m3
Package volume	0.06 m3
Package length	30
Package width	40
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	30x40x50 cm
Net weight	5.7
Net weight	5.7 kg
Gross weight	9
Package weight	9 kg
Unit of weight	kg
Connection power kW	1.35
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Power range kW	1.35
Speed rpm	15000

Vertical Cutter Metos VCB-32 230V1~

Table model. Gross volume 3 litres and nett volume 1,4 litres

- motor is protected from overheating
- the machine base: aluminium, the bowl: stainless steel, the cutting tool discs: polysulphone, the cutting tool knife blades: knife steel, the lid: polysulphone, the scraper and scraper handle: polysulphone
- two speeds 1450 and 2650 rpm and pulse function
- cutting unit with two knives
- machine won't work if the bowl is not on its place or if the lid is not properly closed Standard accessories (included in the offered price)
- bowl, the lid with scrapers and rotor



Vertical Cutter Metos VCB-32 230V1~

Product capacity	1,4 ltr nto
Capacity	0,5-2,5 kg/minute, 3 litres bowl
Item width mm	285
Item depth mm	335
Item height mm	440
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	43.5
Package width	54
Package height	38.5
Package unit of dimension	cm
Package dimensions (LxWxH)	43.5x54x38.5 cm
Net weight	8.8
Net weight	8.8 kg
Gross weight	10
Package weight	10 kg
Unit of weight	kg
Connection power kW	1
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Power range kW	1
Speed rpm	2650

Vertical Cutter Metos VCB-61 230V1~

Table model. Motor is protected from overheating

- gross volume 6 litres and net volume 4,3 litres
- the machine base: aluminium, the bowl: stainless steel, the cutting tool discs: polysulphone, the cutting tool knife blades: knife steel, the lid: polysulphone, the scraper and scraper handle: polysulphone
- one speed 1500 rpm and pulse function
- cutting unit with four knives
- machine won't work if the bowl is not on its place or if the lid is not properly closed
- standard delivery: bowl, the lid with scrapers and rotor



Vertical Cutter Metos VCB-61 230V1~

Product capacity	4,5 ltr nto
Capacity	0,5-3,5 kg/minute, 6 litres bowl
Item width mm	310
Item depth mm	350
Item height mm	480
Package volume	0.052
Unit of volume	m3
Package volume	0.052 m3
Package length	31
Package width	35
Package height	48
Package unit of dimension	cm
Package dimensions (LxWxH)	31x35x48 cm
Net weight	23.6
Net weight	23.6 kg
Gross weight	26.8
Package weight	26.8 kg
Unit of weight	kg
Connection power kW	1.1
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Power range kW	0.9
Speed rpm	1500

Vertical Cutter Metos VCB-62 400V3~

Table model. Gross volume 6 litres and net volume 4,3 litres

- motor is protected from overheating
- the machine base: aluminium, the bowl: stainless steel, the cutting tool discs: polysulphone, the cutting tool knife blades: knife steel, the lid: polysulphone, the scraper and scraper handle: polysulphone
- two speeds 1500 and 3000 rpm and pulse function
- cutting unit with four knives
- machine won't work if the bowl is not on its place or if the lid is not properly closed Standard accessories (included in the offered price)
- bowl, the lid with scrapers and rotor



Vertical Cutter Metos VCB-62 400V3~

Capacity	0,5-3,5 kg/minute, 6 litres bowl
Item width mm	310
Item depth mm	350
Item height mm	480
Package volume	0.077
Unit of volume	m3
Package volume	0.077 m3
Package length	37
Package width	40
Package height	52
Package unit of dimension	cm
Package dimensions (LxWxH)	37x40x52 cm
Net weight	21.2
Net weight	21.2 kg
Gross weight	23.8
Package weight	23.8 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	200
Power range kW	1.5
Speed rpm	3000

Vertical cutter Metos VCM-42 400V3~

Table model. Machine housing: anodized and polished aluminium alloy

- bowl of stainless steel, lid of tough polycarbonate, plate head of acetal and cutter and blender blades of knife steel
- rotor with cutting blades
- bowl gross volume: 4 litres, netto 1,6 litres
- two-speed motor with separate pulse function
- speed: 1500/3000 rpm



Vertical cutter Metos VCM-42 400V3~

Product capacity	1,6 ltr nto
Capacity	0,5-2,5 kg/minute, 4 litres bowl
Item width mm	257
Item depth mm	340
Item height mm	436
Package volume	0.044
Unit of volume	m3
Package volume	0.044 m3
Package length	27.7
Package width	35
Package height	45.6
Package unit of dimension	cm
Package dimensions (LxWxH)	27.7x35x45.6 cm
Net weight	17.6
Net weight	17.6 kg
Gross weight	19
Package weight	19 kg
Unit of weight	kg
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Power range kW	0.75
Speed rpm	3000

Cooking cutter Metos

Hotmix Pro Gastro

HotmixPro cooking cutter is an innovative multifunction machine, with special blade, designed to operate both as a mixer for blending liquids, and as a cutter that will chop up any solid ingredient.. These capabilities are complemented by a heating system that can be used to warm or cook any kind of food at temperature between 25°C and 190°C, while mixing simultaneously at different speeds.

- The cooking cutter is equipped with one bowl and the construction for the bowl, blade and machine is stainless steel.
- The bowl capacity is two liters.
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowl.
- SD- memory card with several pre- stored recipes made by the chefs. Possibility to store, modify and delete own recipes made with PC.
- Clear LCD (liquid crystal display) display with function icons.
- Step less operating temperature from 25°C up to 190°C
- Ten pre set speeds + pulse and turbo speeds. Speed range is 120 - 12500 rpm
- Possibility to choose the operating time from 5 sec up to 4 hours.
- Timer
- Lid sensor
- Includes also a spatula and a mixing paddle An accessory with additional price : Stainless steel basket for vegetable steam cooking



Cooking cutter Metos Hotmix Pro Gastro

Product capacity	2 ltr bowl
Item width mm	258
Item depth mm	312
Item height mm	296
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	41.2
Package width	39.6
Package height	35.8
Package unit of dimension	cm
Package dimensions (LxWxH)	41.2x39.6x35.8 cm
Net weight	11.1
Net weight	11.1 kg
Gross weight	12.5
Package weight	12.5 kg
Unit of weight	kg
Connection power kW	2.3
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25

Cooking cutter Metos

Hotmix Pro Easy

HotmixPro Easy cooking cutter is an innovative multifunction machine, with special blade, designed to operate both as a mixer for blending liquids, and as a cutter that will chop up any solid ingredient.. The cooking cutter is equipped with two litres stainless steel bowl

- The construction for the bowls, blade and machine is stainless steel.
- On the sturdy lid is placed a measuring cab and the sharp stainless steel cutter blade is placed in the bottom of the bowls.
- Any part contacting food are dishwasher proof
- Clear LCD (liquid crystal display) displays with function icons.
- Step less operating temperature from 24°C up to 130°C
- 26 pre set speeds + pulse and turbo speed. Speed range is 0
- 10000 rpm
- Possibility to choose the operating time from five seconds up to four hours.
- Timers
- Lid sensors
- Includes also a spatulas and a mixing paddles

An accessory with additional price : Stainless steel basket for vegetable steam cooking



Cooking cutter Metos Hotmix Pro Easy

Product capacity	2 liters
Item width mm	212
Item depth mm	314
Item height mm	302
Package volume	0.062
Unit of volume	m3
Package volume	0.062 m3
Package length	38
Package width	43
Package height	38
Package unit of dimension	cm
Package dimensions (LxWxH)	38x43x38 cm
Net weight	13
Net weight	13 kg
Gross weight	15
Package weight	15 kg
Unit of weight	kg
Connection power kW	2
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug

Cooking cutter Metos Hotmix Pro Gastro XL

HotmixPro Gastro X cooking cutter is an innovative multifunction machine, with special blade, designed to operate both as a mixer for blending liquids, and as a cutter that will chop up any solid ingredient.. The cooking cutter is equipped with 3 liter stainless steel bowl

- The construction for the bowls, blade and machine is stainless steel.
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowls.
- Any part contacting food are dishwasher proof
- SD- memory card with several pre-stored recipes made by the chefs. Possibility to store, modify and delete own recipes made with PC.
- Clear LCD (liquid crystal display) displays with function icons.
- Step less operating temperature from 25°C up to 190°C
- 26 pre set speeds + pulse and turbo speed. Speed range is 120 - 16000 rpm
- Possibility to choose the operating time from 5 sec up to 26 hours.
- Timers
- Lid sensors
- Includes also a spatulas and a mixing paddles, creaming paddle

An accessory with additional price : Stainless steel basket for vegetable steam cooking



Cooking cutter Metos Hotmix Pro Gastro XL

Product capacity	3 litres
Item width mm	320
Item depth mm	420
Item height mm	396
Package volume	0.114
Unit of volume	m3
Package volume	0.114 m3
Package length	45
Package width	54
Package height	47
Package unit of dimension	cm
Package dimensions (LxWxH)	45x54x47 cm
Net weight	18
Net weight	18 kg
Gross weight	21
Package weight	21 kg
Unit of weight	kg
Connection power kW	3.3
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug

Cooking cutter Metos

Hotmix Pro Gastro Twin

HotmixPro-Twin cooking cutter is an innovative multifunction machine, with special blade, designed to operate both as a mixer for blending liquids, and as a cutter that will chop up any solid ingredient.. The cutter is equipped with two bowls

- The construction for the bowls, blade and machine is stainless steel.

- The capacity is two liters per bowl
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowls.
- SD- memory card with several pre- stored recipes made by the chefs.Possibility to store, modify and delete own recipes made with PC.
- Clear LCD (liquid crystal display) displays with function icons.
- Step less operating temperature from 25°C up to 190°C
- Ten pre set speeds + pulse and turbo speeds.Speed range is 120 - 12500 rpm
- Possibility to choose the operating time from 5 sec up to 4 hours.
- Timers
- Lid sensors
- Includes also a spatulas and a mixing paddles An accessory with additional price : Stainless steel basket for vegetable steam cooking



Cooking cutter Metos Hotmix Pro Gastro Twin

Product capacity	2 pcs of 2 ltr bowl
Item width mm	480
Item depth mm	312
Item height mm	296
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	41.2
Package width	39.6
Package height	58
Package unit of dimension	cm
Package dimensions (LxWxH)	41.2x39.6x58 cm
Net weight	20
Net weight	20 kg
Gross weight	25
Package weight	25 kg
Unit of weight	kg
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25

CODE: MG4244890

The Pacojet 4 device with accessories

For professional kitchens a top-quality pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost eff...



Full description

For professional kitchens a top-quality pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost efficiency. Pacotizing® deep-frozen foods without thawing preserves the freshness, colors and nutrients of the food.

Easy to use: prepare - fill - freeze - store - pacotize individual portions and there you have ready concentrates, pastes, oils, butter mixes, spreads, dips, soups, farces, terrines, pâtés, mousses, doughs, masses, ice cream, sorbet or drinks.

Benefits

- easy cleaning
- machine settings
- large touchscreen
- saving option for favorite recipes
- Pacojet® works up to 1 bar
- programs from 90 seconds to 4 minutes.

Scope of delivery:

- Pacojet® 4 - machine
- Pacotizing® - blade
- protective beaker for Pacojet 4
- transparent synthetic Pacotizing® -beaker, for protective beaker
- spray guard, incl. preliminary scraper.

Accessories (for additional cost):

- Set of 12 transparent synthetic Pacotizing® beakers.
- Coupe blade set for processing fresh raw materials, for cutting and whipping.

GENERAL

Description	The Pacojet 4 device with accessories
-------------	---------------------------------------

DIMENSIONS AND CAPACITY

Product capacity	one portion in 20 seconds
Item width mm	265
Item depth mm	580
Item height mm	436
Package volume	0.141 m3
Package dimensions (LxWxH)	64x40x55 cm
Net weight	23.09 kg
Package weight	25 kg

TECHNICAL INFORMATION

Connection power kW	1.5
Fuse Size A	6
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	20
Sound level dB	76

FEATURES

Cleaning	washing program
Data transfer	WIFI
Detachable shaft	nondetachable
Programmability	programmable

INSTALLATION

Installation	table model
--------------	-------------

ENERGY AND CONSUMPTION

Power type	electric
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Cutter Metos VCM-41

230V1~

Table model. Machine housing: anodized and polished aluminium alloy, bowl: stainless steel, lid: polycarbonate, rotor: acetal, blades: high grade steel

- bowl : gross capacity 4 l, netto 1,6 l
- blade speed 1500 rpm and pulse function
- rotor with cutting blades



Cutter Metos VCM-41 230V1~

Product capacity	1,6 litres
Capacity	0,5-2,5 kg/minute, 4 litres bowl
Item width mm	260
Item depth mm	290
Item height mm	440
Package volume	0.064
Unit of volume	m3
Package volume	0.064 m3
Package length	35
Package width	35
Package height	52
Package unit of dimension	cm
Package dimensions (LxWxH)	35x35x52 cm
Net weight	17.6
Net weight	17.6 kg
Gross weight	19
Package weight	19 kg
Unit of weight	kg
Connection power kW	0.57
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Power range kW	0.55
Speed rpm	1500

CODE: MG4244881

Pacojet 4 package nro. 1

For professional kitchens a top-quality pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost eff...



Full description

Technical specifications

Attachments

For professional kitchens a top-quality pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost efficiency. Pacotizing® deep-frozen foods without thawing preserves the freshness, colors and nutrients of the food.

Easy to use: prepare - fill - freeze - store - pacotize individual portions and there you have ready concentrates, pastes, oils, butter mixes, spreads, dips, soups, farces, terrines, pâtés, mousses, doughs, masses, ice cream, sorbet or drinks.

Benefits

- easy cleaning
- machine settings
- large touchscreen
- saving option for favorite recipes
- Pacojet® works up to 1 bar
- programs from 90 seconds to 4 minutes

Scope of delivery:

- Pacojet® 4 - machine
- 2 pcs Pacotizing® - blades
- Protective beaker for Pacojet 4
- 13 x Transparent synthetic Pacotizing® -beakers with lid
- Spray guard, incl. preliminary scraper + extra preliminary scraper
- One jar Pacojet® Cleaning tablets (60 tablets)

GENERAL

Description	Pacojet 4 package nro. 1
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DIMENSIONS AND CAPACITY

Package volume	0
Package dimensions (LxWxH)	0x0x0
Net weight	32 kg
Package weight	35 kg

FEATURES

Cleaning	washing program
Data transfer	WIFI
Detachable shaft	nondetachable
Programmability	programmable

INSTALLATION

Installation	table model
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CODE: MG4244882

Pacojet 4 package nro. 2

For professional kitchens a top-quality Pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost eff...



Full description

Technical specifications

Attachments

For professional kitchens a top-quality Pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost efficiency. Pacotizing® deep-frozen foods without thawing preserves the freshness, colors and nutrients of the food.

Easy to use: prepare - fill - freeze - store - pacotize individual portions and there you have ready concentrates, pastes, oils, butter mixes, spreads, dips, soups, farces, terrines, pâtés, mousses, doughs, masses, ice cream, sorbet or drinks.

Benefits

- easy cleaning
- machine settings
- large touchscreen
- saving option for favorite recipes
- Pacojet® works up to 1 bar
- programs from 90 seconds to 4 minutes.

Scope of delivery:

- Pacojet® 4 - machine
- two Pacotizing® - blades
- protective beaker for Pacojet® 4
- 13 pcs transparent synthetic Pacotizing® -beakers with lid
- spray guard, incl. preliminary scraper + extra preliminary scraper
- coupe blade set for processing fresh raw materials, for cutting and whipping
- Pacojet® Cleaning tablets (60 tablets).

GENERAL

Description	Pacojet 4 package nro. 2
-------------	--------------------------

DIMENSIONS AND CAPACITY

Package volume	0
Package dimensions (LxWxH)	0x0x0
Net weight	32 kg
Package weight	35 kg

FEATURES

Cleaning	washing program
Data transfer	WIFI
Detachable shaft	nondetachable
Programmability	programmable

INSTALLATION

Installation	table model
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CODE: MG4244883

Pacojet 4 package nro. 3

For professional kitchens a top-quality Pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost eff...



Full description

Technical specifications

Attachments

For professional kitchens a top-quality Pacotizing® machine, Pacojet® 4. The Pacojet® 4 combines limitless creativity with the best results and maximum cost efficiency. Pacotizing® deep-frozen foods without thawing preserves the freshness, colors and nutrients of the food.

Easy to use: prepare - fill - freeze - store - pacotize invidual portions and there you have ready concentrates, pastes, oils, butter mixes, spreads, dips, soups, farces, terrines, pâtés, mousses, doughs, masses, ice cream, sorbet or drinks.

- Benefits
- easy cleaning
 - machine settings
 - large touchscreen
 - saving option for favorite recipes
 - Pacojet® works up to 1 bar
 - programs from 90 seconds to 4 minutes.

- Scope of delivery:
- Pacojet® 4 - machine
 - two Pacotizing® - blades
 - protective beaker for Pacojet® 4 synthetic beakers
 - one transparent synthetic Pacotizing® -beaker with lid
 - protective beaker for Pacojet® 4 chrome steel beakers
 - 10 pcs chrome steel Pacotizing® -beakers with lid
 - spray guard, incl. preliminary scraper + extra preliminary scraper
 - Pacojet® Cleaning tablets (60 tablets).

GENERAL	
Description	Pacojet 4 package nro. 3
DIMENSIONS AND CAPACITY	
Package volume	0
Package dimensions (LxWxH)	0x0x0
Net weight	32 kg
Package weight	35 kg
FEATURES	
Cleaning	washing program
Data transfer	WIFI
Detachable shaft	nondetachable
Programmability	programmable
INSTALLATION	
Installation	table model

CODE: MG4144808

Blender Metos SB-4, black

An efficient blender with high capacity for restaurants, shop kitchens, school kitchens, catering kitchens, diet kitchens, hospitals, nursing homes, fast food, ...



Full description

Technical specifications

Attachments

An efficient blender with high capacity for restaurants, shop kitchens, school kitchens, catering kitchens, diet kitchens, hospitals, nursing homes, fast food, preschools, cafes, salad bars, ships, etc. With the blender, you can blend, mix, chop and stir liquid-based products.

Easy and safe to use with the specially designed jug and pestler. The jug has two sturdy handles, graduated in dl measurements and a drip-free rim for easy pouring. The hole in the lid enables easy and safe filling during preparation. Prepare dressings, herbal oils, sauces, dressings, mayonnaise, soups, marinades, desserts, milkshakes, cocktails, fruit drinks, juices, etc.

- 4 l jug with a well-thought-out design: transparent, shock and heat resistant, two sturdy handles, hole in the lid for easy filling of liquid, drip-free rim around the entire jug, shape to shorten the preparation time, measurements in litres, ounces and cups
- jug, pestler and lid can be washed in the machine
- stepless speed control: 700-18,000 rpm
- pulse function
- the machine is stopped when the lid holder is folded up
- the motor is placed behind the jug, which optimizes working height and makes the machine stable
- quick and easy to clean
- the lid also has a dosing feeder of 100 ml
- black machine base in aluminum alloy
- jug and dispenser in Trogamid®
- cover in polypropylene
- pestler in solid Pom-C
- knife blade in knife steel of the highest quality

GENERAL

Description	Blender Metos SB-4, black
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DIMENSIONS AND CAPACITY

Product capacity	0,2-4 litres
Item width mm	185/270
Item depth mm	365
Item height mm	355/465/560
Package volume	0.072 m3
Package dimensions (LxWxH)	40x30x60 cm
Net weight	6.3 kg
Package weight	8.5 kg

TECHNICAL INFORMATION

Connection power kW	1.35
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1N
Frequency Hz	50/60
Startup current A	10
Protection rating (IP)	34
Type of electrical connection	Plug
Remarks (electrical)	available also as 120V1Ph60Hz
Sound level dB	84

FEATURES

Operation type	electromechanical
Cleaning	machine washable
Operating sequences	operating continuously,pulse
Speed rpm	700-18000

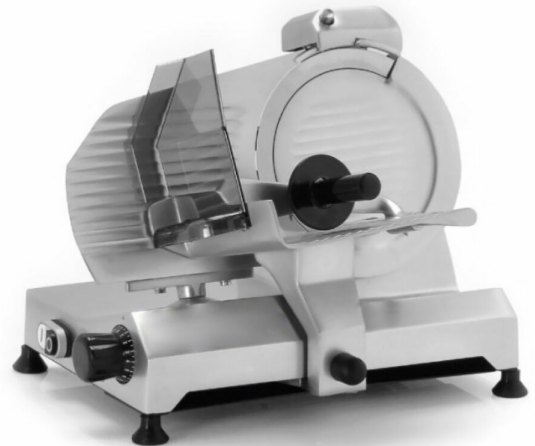
ENERGY AND CONSUMPTION

Power type	electric
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Slicing machine Metos G220 230V1~

Blade 220 mm diameter. Cut thickness: 0 - 14 mm

- cut capacity 170x210 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,35 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos G220 230V1~

Item width mm	400
Item depth mm	450
Item height mm	370
Package volume	0.115
Unit of volume	m3
Package volume	0.115 m3
Package length	56
Package width	50
Package height	41
Package unit of dimension	cm
Package dimensions (LxWxH)	56x50x41 cm
Net weight	13
Net weight	13 kg
Gross weight	16
Package weight	16 kg
Unit of weight	kg
Connection power kW	0.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	14

Slicing machine Metos G275 230V1~

Blade 275 mm diameter. Cut thickness: 0 - 15 mm

- cut capacity 230x160 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,35 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



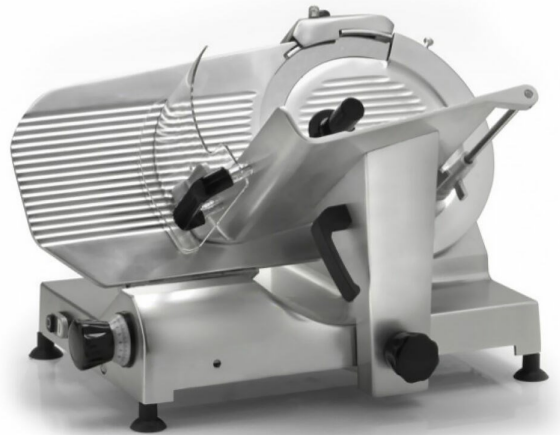
Slicing machine Metos G275 230V1~

Item width mm	500
Item depth mm	630
Item height mm	420
Package volume	0.21
Unit of volume	m3
Package volume	0.21 m3
Package length	60
Package width	70
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	60x70x50 cm
Net weight	22
Net weight	22 kg
Gross weight	25
Package weight	25 kg
Unit of weight	kg
Connection power kW	0.27
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	15

Slicing machine Metos G330 230V1~

Blade 330 mm diameter. Cut thickness: 0 - 15 mm

- cut capacity 240x250 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,38 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos G330 230V1~

Item width mm	500
Item depth mm	780
Item height mm	480
Package volume	0.24
Unit of volume	m3
Package volume	0.24 m3
Package length	60
Package width	80
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	60x80x50 cm
Net weight	38
Net weight	38 kg
Gross weight	43
Package weight	43 kg
Unit of weight	kg
Connection power kW	0.38
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	15

Slicing machine Metos G350

Blade 350 mm diameter. Cut thickness: 0 - 15 mm

- cut capacity 240x250 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,50 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos G350

Item width mm	500
Item depth mm	800
Item height mm	480
Package volume	0.255
Unit of volume	m3
Package volume	0.255 m3
Package length	60
Package width	85
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	60x85x50 cm
Net weight	40
Net weight	40 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	0.38
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	15

Slicing machine Metos

AC350 230V1~

Vertical blade 350 mm diameter. Cut thickness: 0 - 16 mm

- cut capacity 300x245 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,50 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos AC350 230V1~

Item width mm	670
Item depth mm	570
Item height mm	530
Package volume	0.252
Unit of volume	m3
Package volume	0.252 m3
Package length	70
Package width	60
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	70x60x60 cm
Net weight	43
Net weight	43 kg
Gross weight	48
Package weight	48 kg
Unit of weight	kg
Connection power kW	0.4
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	16

Slicing machine Metos G300 230V1~

Blade 300 mm diameter. Cut thickness: 0 - 15 mm

- cut capacity 230x160 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,35 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos G300 230V1~

Item width mm	500
Item depth mm	630
Item height mm	420
Package volume	0.218
Unit of volume	m3
Package volume	0.218 m3
Package length	60
Package width	66
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	60x66x55 cm
Net weight	23
Net weight	23 kg
Gross weight	26
Package weight	26 kg
Unit of weight	kg
Connection power kW	0.27
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	15

Slicing machine Metos G250 230V1~

Blade 250 mm diameter. Cut thickness: 0 - 14 mm

- cut capacity 190x250 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,35 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos G250 230V1~

Item width mm	440
Item depth mm	570
Item height mm	370
Package volume	0.138
Unit of volume	m3
Package volume	0.138 m3
Package length	56
Package width	60
Package height	41
Package unit of dimension	cm
Package dimensions (LxWxH)	56x60x41 cm
Net weight	19
Net weight	19 kg
Gross weight	20
Package weight	20 kg
Unit of weight	kg
Connection power kW	0.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	14

Slicing machine Metos

AC300 230V1~

Vertical blade 300 mm diameter. Cut thickness: 0 - 16 mm

- cut capacity 270x190 mm
- integrated sharpener
- belt transmission
- air-cooled motor 0,40 Hp
- light metal alloy / aluminium
- safety switch for safeguard of blade
- guard for the product carrier



Slicing machine Metos AC300 230V1~

Item width mm	520
Item depth mm	500
Item height mm	480
Package volume	0.157
Unit of volume	m3
Package volume	0.157 m3
Package length	57
Package width	55
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	57x55x50 cm
Net weight	32
Net weight	32 kg
Gross weight	36
Package weight	36 kg
Unit of weight	kg
Connection power kW	0.35
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Slice thickness mm	16

Peeling machine Metos Alto

5 kg

The robust, stainless steel Metos Alto 5 peeling machine is a powerful and ergonomic device to use. It peels even 5 kg of potatoes a minute. The model promoted is user-friendly, without forgetting the safe use of the device.

The Metos Alto 5 peeling machine digital control panel is located at the side of the unit at an ergonomic height. The control panel has a timer which is timed at 10-second intervals.

The blade sheath and wall can be easily removed for cleaning. The unbreakable, hinged, transparent cover is equipped with a magnetic switch. The lid and the drain hole of the device are easily closed. The electrical parts of the device are protected in the plastic housing.



- maximum contents 5 kg
- capacity 150 kg/h (capacity depends on variety and period)
- peeling period 60-90 sec. (capacity depends on variety and period)
- speed 270 rpm
- stainless-steel body
- belt-drive motor
- safety switch

THE DELIVERY INCLUDES:

- carborundum-abrasive coated peeling wall
- carborundum-abrasive coated peeling plate
- stand
- filter basket
- transparent cover

ACCESSORIES (to be ordered separately):

- stainless steel cover

Peeling machine Metos Alto 5 kg

Product capacity	5 kg
Item width mm	530
Item depth mm	520
Item height mm	950
Package volume	0.442
Unit of volume	m3
Package volume	0.442 m3
Package length	60
Package width	67
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	60x67x110 cm
Net weight	39.5
Net weight	39.5 kg
Gross weight	48
Package weight	48 kg
Unit of weight	kg
Connection power kW	0.37
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	55
Electrical cable length mm	1000
Type of electrical connection	Fixed
Electrical conn. height mm	550
Cold water diam.	3/4"
Cold water conn. inlet	Left
Cold water conn. height mm	600

Peeling machine Metos Alto 5 kg

Drain diameter	50
Sound level dB	70

Peeling machine Metos Alto 10 kg

The robust, stainless steel Metos Alto 10 peeling machine is a powerful and ergonomic device to use. It peels even 10 kg of potatoes a minute. The model promoted is user-friendly, without forgetting the safe use of the device.

The Metos Alto 10 peeling machine digital control panel is located at the side of the unit at an ergonomic height. The control panel has a timer which is timed at 10-second intervals.

The blade sheath and wall can be easily removed for cleaning. The unbreakable, hinged, transparent cover is equipped with a magnetic switch. The lid and the drain hole of the device are easily closed. The electrical parts of the device are protected in the plastic housing.

- maximum contents 10 kg
- capacity 300 kg/h (capacity depends on variety and period)
- peeling period 90-120 sec. (capacity depends on variety and period)
- speed 320 rpm
- stainless-steel body
- belt-drive motor
- safety switch

THE DELIVERY INCLUDES:

- carborundum-abrasive coated peeling wall
- carborundum-abrasive coated peeling plate
- stand
- filter basket
- transparent cover

ACCESSORIES (to be ordered separately):

- stainless steel cover



Peeling machine Metos Alto 10 kg

Product capacity	10 kg
Item width mm	530
Item depth mm	660
Item height mm	1100
Package volume	0.49
Unit of volume	m3
Package volume	0.49 m3
Package length	60
Package width	67
Package height	122
Package unit of dimension	cm
Package dimensions (LxWxH)	60x67x122 cm
Net weight	44.5
Net weight	44.5 kg
Gross weight	54.5
Package weight	54.5 kg
Unit of weight	kg
Connection power kW	0.55
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	55
Electrical cable length mm	1000
Type of electrical connection	Semifixed
Electrical conn. height mm	680
Cold water diam.	3/4"
Cold water conn. inlet	Left
Cold water conn. height mm	730

Peeling machine Metos Alto 10 kg

Drain diameter	50
Sound level dB	70

Peeling machine Metos Alto FP113

The robust, stainless steel Metos Alto 18 peeling machine is a powerful and ergonomic device to use. It peels even 18 kg of potatoes a minute. The model promoted is user-friendly, without forgetting the safe use of the device.

The Metos Alto 18 peeling machine digital control panel is located at the side of the unit at an ergonomic height. The control panel has a timer which is timed at 10-second intervals.

The blade sheath and wall can be easily removed for cleaning. The unbreakable, hinged, transparent cover is equipped with a magnetic switch. The lid and the drain hole of the device are easily closed. The electrical parts of the device are protected in the plastic housing.

- maximum contents 18 kg
- capacity 500 kg/h (capacity depends on variety and period)
- peeling period 120-150 sec. (capacity depends on variety and period)
- speed 320 rpm
- stainless-steel body
- belt-drive motor
- safety switch

THE DELIVERY INCLUDES:

- carborundum-abrasive coated peeling wall
- carborundum-abrasive coated peeling plate
- stand
- filter basket
- transparent cover

ACCESSORIES (to be ordered separately):

- stainless steel cover



Peeling machine Metos Alto FP113

Product capacity	18 kg
Item width mm	530
Item depth mm	660
Item height mm	1200
Package volume	0.531
Unit of volume	m3
Package volume	0.531 m3
Package length	60
Package width	67
Package height	132
Package unit of dimension	cm
Package dimensions (LxWxH)	60x67x132 cm
Net weight	49.5
Net weight	49.5 kg
Gross weight	59.5
Package weight	59.5 kg
Unit of weight	kg
Connection power kW	0.9
Fuse Size A	10
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Protection rating (IP)	55
Electrical cable length mm	1000
Type of electrical connection	Semifixed
Electrical conn. height mm	780
Cold water diam.	3/4"
Cold water conn. inlet	Left
Cold water conn. height mm	830

Peeling machine Metos Alto FP113

Drain diameter	50
Sound level dB	70

CODE: MG4325066

Bio waste station Rendisk Solus Eco

Thanks to the Rendisk Solus Eco all food waste can be rapidly dealt with. It's our most compact waste system and very easy to use. Food waste is loaded into the...



Full description

Thanks to the Rendisk Solus Eco all food waste can be rapidly dealt with. It's our most compact waste system and very easy to use. Food waste is loaded into the hopper, it is grinded and dehydrated using a special centrifugal technique. By that the volume is reduced by up to 80% and lowers your cost dramatically. Most compact waste system Cutlery magnet Special bone cycle 4 different user cycles Advanced automatic cleaning cycle Intelligent water management system

Smallest footprint: 0,8 m2 Stand alone unit 450 kg/ hour capacity 80% volume reduction Fully automatic cleaning cycle

GENERAL

Description	Bio waste station Rendisk Solus Eco
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DIMENSIONS AND CAPACITY

Product capacity	450 kg / hour
Item width mm	1020
Item depth mm	750
Item height mm	950
Package volume	0.84 m3
Package dimensions (LxWxH)	105x80x100 cm
Net weight	220 kg
Package weight	250 kg

TECHNICAL INFORMATION

Connection power kW	4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Cold water diam.	1/2"
Cold water thread	Internal thread
Hot water diam.	1/2"
Hot water thread	Internal thread
Drain diameter	75
Drain thread	External thread
Floor drain needed	Yes

Meat maturing fridge Metos Dry Ager DX 500

Meat maturing cabinet Metos DX 1000 with it's timeless and stylish outside design contains a high-precision sophisticated technology that gives the meat a perfect texture and a strong flavour for your customers to enjoy.

Dry Aging is a traditional way of drying meat that gives it a special texture and taste. The meat, hanging on the bones, should be kept for a sufficient amount of time in an atmosphere with controlled temperature, air quality and humidity. This way the meat can age naturally.

The temperature of the Metos DX 1000 meat aging cabinet can be controlled precisely within the range of 0°C...+25 °C with the precision of 0.1°C. The humidity of this cabinet can be adjusted electronically from 60 to 90% with the 0.5% precision and the best thing is that the cabinet doesn't need a water connection.

Even when the temperature around the cabinet changes, inside the cabinet the climate will be perfect with an optimal air circulation and continuous disinfection. The cabinet has an integrated activated carbon filter. In addition, air purification is performed by an active UVC-ventilated-disinfection system (patented), which sterilizes all of the air in the fridge every minute.

The insulated cabinet door has a tinted glass, which protects the content from the harmful UV-light. The cabinet's LED-light does not contain ultraviolet radiation and the minimum of heat it generates will not affect the meat temperature.

The meat weight loss is surprisingly low! Beef meat loses after 4 weeks only 7-8% of it's weight and after 6 weeks



only 12%. Pork meat weight loss after 3 weeks is only 9-10%.

The use of the Metos DX 1000 meat maturing cabinet is not limited only to dry aging meat, but it can also be used for the production of air dried hams and many other meats, as well as for storing cheese.

- electronic temperature control 0°C...+25 °C, with 0.1°C precision
- electronic humidity control 60-90%, with 0.5% precision
- max. capacity 2-3 beef saddles, max. length 1.2 m
- max. load per hook - 80 kg
- max. 5 shelves/ cabinet, max. load per shelf 40 kg
- automatic defrosting and evaporation of meltwater
- lockable doors
- the door's handing is reversible
- magnetic seal on the door
- stainless steel frame, door with a tinted glass in a stainless steel frame
- internal dimensions 1380x540x560 mm
- net volume is 435 liters
- the cabinet can be integrated into the furniture
- visual and audible alarms

THE DELIVERY INCLUDES:

- hook, max. load - 80 kg

ACCESSORIES (to be ordered separately):

- stainless steel hook, max. load - 80 kg
- ½ shelf
- shelf, max. load - 40 kg
- salt stone tray
- Himalaya salt stone set (4 salt stones)
- bottom shelf
- metal display podium, adjustable height
- information labels on nylon cords with fastening (20 pcs/pack)
- stainless steel S-hook, max. load 100 kg (size 160x8 mm)
- stainless steel swivel hook, max. load 100 kg (size 180x8 mm)
- UVC-lamp, annual replacement recommended
- active carbon filter, annual replacement recommended only 12%. Pork meat weight loss after 3 weeks is only 9-10%.

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- stainless steel S-hook, max. load 100 kg (size 160x8 mm)
- stainless steel swivel hook, max. load 100 kg (size 180x8 mm)
- UVC-lamp, annual replacement recommended
- active carbon filter, annual replacement recommended

Meat maturing fridge Metos Dry Ager DX 500

Product capacity	max. 20 kg/shelf
Inside measures mm	710x500x430
Item width mm	600
Item depth mm	610
Item height mm	900
Net volume l	132 L
Package volume	0.401
Unit of volume	m3
Package volume	0.401 m3
Package length	65
Package width	65
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	65x65x95 cm
Net weight	50
Net weight	50 kg
Gross weight	60
Package weight	60 kg
Unit of weight	kg
Connection power kW	0.19
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of the refrigerant	R600a
Quantity of refrigerant g	33
Hinge location	right
Temperature area °C	0°C...+25
Number of chambers	1
Lighting	LED

Meat maturing fridge Metos Dry Ager DX 500

Stowage	shelves
Defrosting	automatic
Temperature probe	No
Fill in trolleys	No
Glass door	Yes

Meat maturing fridge Metos Dry Ager DX 1000 Premium(S)

THE DELIVERY INCLUDES:

- rod, max. capacity 80 kg

ACCESSORIES (to be ordered separately):

- hook, max capacity 80 kg
- middle shelf, max. load - 20 kg
- bottom shelf, max. load - 20 kg
- salt stone tray
- Himalaya salt stone set (2 salt stones)
- wall supports



Meat maturing fridge Metos Dry Ager DX 1000 Premium(S)

Product capacity	max. 100 kg
Inside measures mm	540x560x1380
Item width mm	700
Item depth mm	750
Item height mm	1650
Net volume l	435 L
Package volume	1.088
Unit of volume	m3
Package volume	1.088 m3
Package length	80
Package width	80
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	80x80x170 cm
Net weight	88
Net weight	88 kg
Gross weight	100
Package weight	100 kg
Unit of weight	kg
Connection power kW	0.23
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Type of the refrigerant	R600a
Quantity of refrigerant g	45
Daily power cons. kWh	1.8
Annual power cons. kWh	621
Hinge location	right
Temperature area °C	0°C...+25

Meat maturing fridge Metos Dry Ager DX 1000 Premium(S)

Number of chambers	1
Lighting	LED
Cooling unit	With cooling unit
Stowage	shelves
Defrosting	automatic
Temperature probe	No
Fill in trolleys	No
Glass door	Yes



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