

# Саламандры и тостеры, машины для приготовления суши, раковины для приготовления пицци в вакууме

**Виды товаров:** миксеры для риса и уксуса, машины для резки рулетов, рисомоечные машины, автоматические роботы-раскройщики, огурцerezки, рисоварки.

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## Metos Salamander 450

Stainless steel frame. Temperature range: 0- 300 °C with indicator light

- Ideal for grilling or keeping dishes/sandwiches warm and crisp
- Adjustable height by means of smoothly running lifting system
- Removable dripping/crumb tray with 440x320 mm grid



## Metos Salamander 450

Item width mm	480
Item depth mm	520
Item height mm	530
Package volume	0.185
Unit of volume	m3
Package volume	0.185 m3
Package length	55
Package width	58
Package height	58
Package unit of dimension	cm
Package dimensions (LxWxH)	55x58x58 cm
Net weight	38.5
Net weight	38.5 kg
Gross weight	45
Package weight	45 kg
Unit of weight	kg
Connection power kW	2.8
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug

# Toaster conveyor Metos Hatco TM-5H 240V1~ 50- 60Hz

Electronic infinite controls for top and bottom heat. Power save mode conserves energy

- insulation and an interior fan provide cool surface
- front or rear discharge



## Toaster conveyor Metos Hatco TM-5H 240V1~ 50-60Hz

Product capacity	3 slices / minute
Item width mm	289
Item depth mm	416
Item height mm	378
Package volume	0.068
Unit of volume	m3
Package volume	0.068 m3
Package length	50
Package width	37
Package height	37
Package unit of dimension	cm
Package dimensions (LxWxH)	50x37x37 cm
Net weight	14
Net weight	14 kg
Gross weight	17
Package weight	17 kg
Unit of weight	kg
Connection power kW	1.6
Fuse Size A	10
Connection voltage V	240
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	150

# Toaster conveyor Metos Hatco TM-10H 240V1~50- 60Hz

Electronic infinite controls for top and bottom heat. Power save mode conserves energy

- insulation and an interior fan provide cool surface
- front or rear discharge



## Toaster conveyor Metos Hatco TM-10H 240V1~50-60Hz

Product capacity	6 slices / minute
Item width mm	368
Item depth mm	416
Item height mm	378
Package volume	0.058
Unit of volume	m3
Package volume	0.058 m3
Package length	36.8
Package width	41.6
Package height	37.8
Package unit of dimension	cm
Package dimensions (LxWxH)	36.8x41.6x37.8 cm
Net weight	17
Net weight	17 kg
Gross weight	19
Package weight	19 kg
Unit of weight	kg
Connection power kW	1.19
Fuse Size A	10
Connection voltage V	240
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	150

# Toaster conveyor Metos Hatco TQ-400 240V1~50- 60Hz

Color guard sensing system assures toast uniformity. Electronic infinite controls regulate top and bottom heat.

- easy-to-load rack with front or rear discharge.
- power save mode conserves energy and saves money.
- 51 mm high openings for all types of bread products.
- aluminum toast collector tray prevents condensation.
- insulation and an interior fan provide cool surface temperatures. Accessories:
- control cover and bracket
- extended feed guide





## Toaster conveyor Metos Hatco TQ-400 240V1~50-60Hz

Product capacity	6 slices / minute
Item width mm	368
Item depth mm	451
Item height mm	378
Package volume	0.01
Unit of volume	m3
Package volume	0.01 m3
Package length	0
Package width	0
Package height	0
Package unit of dimension	cm
Package dimensions (LxWxH)	0x0x0 cm
Net weight	20
Net weight	20 kg
Gross weight	22
Package weight	22 kg
Unit of weight	kg
Connection power kW	1.8
Fuse Size A	10
Connection voltage V	240
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	150

# Toaster conveyor Metos Hatco TQ-800 240V1~50- 60Hz

Color guard sensing system assures toast uniformity. Electronic infinite controls regulate top and bottom heat.

- easy-to-load rack with front or rear discharge.
- power save mode conserves energy and saves money.
- 51 mm high openings for all types of bread products.
- aluminum toast collector tray prevents condensation.
- insulation and an interior fan provide cool surface temperatures. Accessories:
- control cover and bracket
- extended feed guide



## Toaster conveyor Metos Hatco TQ-800 240V1~50-60Hz

Product capacity	14 slices /min.
Item width mm	368
Item depth mm	578
Item height mm	422
Package volume	0.01
Unit of volume	m3
Package volume	0.01 m3
Package length	0
Package width	0
Package height	0
Package unit of dimension	cm
Package dimensions (LxWxH)	0x0x0 cm
Net weight	22
Net weight	22 kg
Gross weight	24
Package weight	24 kg
Unit of weight	kg
Connection power kW	3.3
Fuse Size A	16
Connection voltage V	240
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	150

# Toaster Metos Pop-Up Hatco TPT-230-4

The toaster is economical, fast, dependable and versatile. The toaster is perfect for self-serve buffet areas and lighter volume restaurants, diners and cafes.

- evenly toasts a variety of bread products including bagels, Texas toast, waffles and English muffins
- all models have four self-centering 32 mm extra wide slots
- durable stainless steel construction
- individual progressive color controls
- removable crumb trays for easy cleaning
- a selector switch for single or double sided toasting



## Toaster Metos Pop-Up Hatco TPT-230-4

Product capacity	4 slices
Item width mm	346
Item depth mm	313
Item height mm	204
Package volume	0.029
Unit of volume	m3
Package volume	0.029 m3
Package length	40
Package width	35
Package height	21
Package unit of dimension	cm
Package dimensions (LxWxH)	40x35x21 cm
Net weight	6
Net weight	6 kg
Gross weight	8
Package weight	8 kg
Unit of weight	kg
Connection power kW	2.38
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug
Electrical conn. height mm	1829

# Toaster Conveyor Metos TQ3-2000H, black

Easy to use touchscreen controller. Up to twelve programmable settings for precise and instant product changes

- USB port for software updates
- patented ColorGuard Sensing System which monitors chamber temperature and adjusts conveyor speed to ensure consistent toast results - even in your busiest periods
- programmable Power Save mode activates manually or automatically
- crumb tray is removable for easy cleaning
- unique new toast delivery rack moves your product to the storage tray each and every time
- 2" (50,8mm) high opening is standard
- removable/cleanable cooling fan filter
- variable speed control and programmable power save mode
- metal sheathed heating elements
- no plug



## Toaster Conveyor Metos TQ3-2000H, black

Product capacity	2000 slices/hour
Item width mm	475
Item depth mm	536
Item height mm	436
Package volume	0.139
Unit of volume	m3
Package volume	0.139 m3
Package length	50
Package width	58
Package height	48
Package unit of dimension	cm
Package dimensions (LxWxH)	50x58x48 cm
Net weight	28
Net weight	28 kg
Gross weight	30
Package weight	30 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Safety switch
Remarks (electrical)	slow fuse

## Metos Salamander 600

Stainless steel construction. Temperature range: 0- 300 °C

- heating area: 590 x 350 mm
- heating element: infrared lamp
- removable grid and dripping tray





## Metos Salamander 600

Item width mm	600
Item depth mm	520
Item height mm	530
Package volume	0.204
Unit of volume	m3
Package volume	0.204 m3
Package length	65
Package width	55
Package height	57
Package unit of dimension	cm
Package dimensions (LxWxH)	65x55x57 cm
Net weight	49
Net weight	49 kg
Gross weight	50
Package weight	50 kg
Unit of weight	kg
Connection power kW	3.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Operation type	electromechanical

# Salamander Metos Hi-Lite SH40

Salamander Metos Hi-Lite SH40 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

- frying area 700 x 365 mm
- four infrared heating elements can be operated at the same time or the central only
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- stainless steel construction

Delivery includes:

- special stainless steel support for wall mounting



## Salamander Metos Hi-Lite SH40

Item width mm	735
Item depth mm	580
Item height mm	520
Package volume	0.264
Unit of volume	m3
Package volume	0.264 m3
Package length	80
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	80x60x55 cm
Net weight	80.5
Net weight	80.5 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	5.3
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Lite SH20

Salamander Metos Hi-Lite SH20 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

- frying area 370 x 310 mm
- two infrared heating elements can be operated at the same time or separately
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- stainless steel construction

Delivery includes:

- special stainless steel support for wall mounting



## Salamander Metos Hi-Lite SH20

Item width mm	400
Item depth mm	545
Item height mm	515
Package volume	0.162
Unit of volume	m3
Package volume	0.162 m3
Package length	50
Package width	60
Package height	54
Package unit of dimension	cm
Package dimensions (LxWxH)	50x60x54 cm
Net weight	43
Net weight	43 kg
Gross weight	48
Package weight	48 kg
Unit of weight	kg
Connection power kW	3
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Lite SH30

Salamander Metos Hi-Lite SH30 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

- frying area 540 x 365 mm
- three infrared heating elements can be operated at the same time or only the central one
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- stainless steel construction

Delivery includes:

- special stainless steel support for wall mounting



## Salamander Metos Hi-Lite SH30

Item width mm	570
Item depth mm	530
Item height mm	520
Package volume	0.195
Unit of volume	m3
Package volume	0.195 m3
Package length	59
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	59x60x55 cm
Net weight	65
Net weight	65 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Lite Plus SHP30

Salamander Metos Hi-Lite Plus SHP30 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

Dish detection function allows that the heater elements can be simply started when the dish touches the bar on the grid plane. When the dish is removed, the system automatically switches back to the stop position. However the operator can start or stop the machine at any time, change the usage modes of the heating elements, or adjust cooking times using traditional commands on the control panel.

- frying area 540 x 365 mm
- three infrared heating elements can be operated at the same time or independently
- cooking and warm hold function
- plate detector switch activates elements or able to use traditional commands
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting





## Salamander Metos Hi-Lite Plus SHP30

Item width mm	570
Item depth mm	580
Item height mm	520
Package volume	0.198
Unit of volume	m3
Package volume	0.198 m3
Package length	60
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	60x60x55 cm
Net weight	65
Net weight	65 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Lite Plus SHP40

Salamander Metos Hi-Lite Plus SHP40 is ideal system for dish finishing, specially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing to reach quick the cooking temperature, making it easy to clean and lower heat dispersion in the environment.

Dish detection function allows that the heater elements can be simply started when the dish touches the bar on the grid plane. When the dish is removed, the system automatically switches back to the stop position. However the operator can start or stop the machine at any time, change the usage modes of the heating elements, or adjust cooking times using traditional commands on the control panel.

- frying area 700 x 365 mm
- four infrared heating elements can be operated at the same time or independently
- cooking and warm hold function
- plate detector switch activates elements or able to use traditional commands
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting



## Salamander Metos Hi-Lite Plus SHP40

Item width mm	735
Item depth mm	580
Item height mm	520
Package volume	0.248
Unit of volume	m3
Package volume	0.248 m3
Package length	75
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	75x60x55 cm
Net weight	80.5
Net weight	80.5 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Touch ST40

Salamander Metos Hi-Touch ST40 is ideal system for dish finishing, especially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing reaching the cooking temperature quickly, making it easy to clean and lower heat dispersion in the environment.

Able to choose

Dish detection function allows that the heater elements can be simply started when the dish touches the bar on the grid plane. When the dish is removed, the system automatically switches back to the stop position. However the operator can start or stop the machine at any time, change the usage modes of the heating elements, or adjust cooking times using traditional commands on the control panel.

Save your favorites

In addition it is possibility of storing three different cooking program which can be selected from control panel. Program function allows cooking and then maintaining a dish at a desired temperature according to parameter that are stored in a memory.

- frying area 700 x 365 mm
- neljä infrared heating elements can be operated at the same time or independently
- possibility of storing three cooking programmes
- cooking, warm hold and program function
- plate detector switch activates elements or able to use traditional commands
- cooking time can be set from one to fifteen minutes with fifteen



seconds intervals

- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting seconds intervals
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting

## Salamander Metos Hi-Touch ST40

Item width mm	735
Item depth mm	580
Item height mm	520
Package volume	0.264
Unit of volume	m3
Package volume	0.264 m3
Package length	80
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	80x60x55 cm
Net weight	80.5
Net weight	80.5 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Salamander Metos Hi-Touch ST30

Salamander Metos Hi-Touch ST30 is ideal system for dish finishing, especially au-gratin, and for food heating. Salamander is also suitable for complete cooking when toasting or grating is required. Exclusive patented heating system whose heating elements are hosted by a special reflecting ceramic dish and protected by a diffuser glass enhances heat transmission, allowing reaching the cooking temperature quickly, making it easy to clean and lower heat dispersion in the environment.

Able to choose Dish detection function allows that the heater elements can be simply started when the dish touches the bar on the grid plane. When the dish is removed, the system automatically switches back to the stop position. However the operator can start or stop the machine at any time, change the usage modes of the heating elements, or adjust cooking times using traditional commands on the control panel.

Save your favorites In addition it is possibility of storing three different cooking programs which can be selected from control panel. Program function allows cooking and then maintaining a dish at a desired temperature according to parameter that are stored in a memory.

- frying area 540 x 365 mm
- three infrared heating elements can be operated at the same time or independently
- possibility of storing three cooking programmes
- cooking, warm hold and program function
- plate detector switch activates elements or able to use traditional commands
- cooking time can be set from one to fifteen minutes with fifteen seconds intervals



- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting
- digital display for the remaining cooking time
- cooking time stop signal
- stepless height adjustment
- diffuser glass is easy to clean by using a common cloth
- touch panel
- stainless steel construction
- overheating mode

Delivery includes:

- special stainless steel support for wall mounting



## Salamander Metos Hi-Touch ST30

Item width mm	570
Item depth mm	580
Item height mm	520
Package volume	0.198
Unit of volume	m3
Package volume	0.198 m3
Package length	60
Package width	60
Package height	55
Package unit of dimension	cm
Package dimensions (LxWxH)	60x60x55 cm
Net weight	65
Net weight	65 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	25
Operation type	electronical
Programmability	programmable
Timer	Yes

# Burgerbread toaster Metos Rototoaster TL5417

Heating and caramelization of half burger buns. Thermostat controlled temperature from 0-300°C

- non-adjustable speed
- variable distance – adjusted according to thickness of buns
- lead time approx. 30-35 seconds
- table model
- construction stainless steel



## Burgerbread toaster Metos Rototoaster TL5417

Item width mm	270
Item depth mm	380
Item height mm	530
Package volume	0.116
Unit of volume	m3
Package volume	0.116 m3
Package length	52
Package width	60.5
Package height	37
Package unit of dimension	cm
Package dimensions (LxWxH)	52x60.5x37 cm
Net weight	16
Net weight	16 kg
Gross weight	18
Package weight	18 kg
Unit of weight	kg
Connection power kW	2.1
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
Sound level dB	45
Operation type	electromechanical
Type	toaster conveyor

# Toaster Metos Rowlett Premier 6 for six bread slices

Stainless steel construction.



## Toaster Metos Rowlett Premier 6 for six bread slices

Product capacity	290 slices/hour
Item width mm	460
Item depth mm	210
Item height mm	225
Package volume	0.056
Unit of volume	m3
Package volume	0.056 m3
Package length	31
Package width	32.5
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	31x32.5x56 cm
Net weight	7.6
Net weight	7.6 kg
Gross weight	8
Package weight	8 kg
Unit of weight	kg
Connection power kW	3
Fuse Size A	16
Connection voltage V	240
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Remarks (electrical)	P

# Toaster Metos Rowlett Premier 4 for four bread slices

Stainless steel construction. For four bread slices

- crumb plate
- timer
- lifting mechanism



## Toaster Metos Rowlett Premier 4 for four bread slices

Item width mm	370
Item depth mm	210
Item height mm	225
Package volume	0.01
Unit of volume	m3
Package volume	0.01 m3
Package length	0
Package width	0
Package height	0
Package dimensions (LxWxH)	0x0x0
Net weight	6.4
Net weight	6.4 kg
Gross weight	8
Package weight	8 kg
Unit of weight	kg
Connection power kW	2.3
Fuse Size A	16
Connection voltage V	240
Number of phases	1PE
Frequency Hz	50/60
Electrical conn. height mm	25

CODE: SOUSVIDE

## Sous Vide basins

Metos Sous Vide tanks for cooking and chilling. Contact our sales unit, so that we can help you design a functional sous vide system that fits your needs.

€0.00

Compare

Add to cart



### Full description

Contact our sales unit, so that we can help you design a functional sous vide system that fits your needs.

#### Custom made sous-vide solutions

Sous vide cooking gives many advantages to the commercial kitchen. The sous vide cooking method cooks food under a vacuum, which contributes to the preservation of the product. Made with expertise, the Metos sous-vide machines are produced from brushed stainless steel for easy cleaning. The user-friendly touch-screen display serves all the functions of the machine.

#### How does sous vide work?

Sous vide cooking consists of cooking a vacuum-packed product. The food is prepared and vacuum-packed. Then the product is cooked in a water bath until the desired temperature is reached. Meat that requires a crust must be fried or baked after the sous-vide cooking.

#### Benefits

Even though the sous-vide cooking method was developed in a lab there is nothing artificial about food cooked in a sous-vide. Products, prepared in vacuum-packs, have longer shelf lives and the cooking bags retain aroma and overall quality of the food offering a full taste experience. In addition, sous-vide cooking ensures maximum tenderness in all meat cuts.

In commercial kitchens the sous-vide is essential in achieving unique operational profits. Thanks to the sous-vide cooking method, which makes bulk production possible, it is a staff reducing production method. The products' prolonged shelf life provides an opportunity to separate the preparation and serving of food, offering great flexibility in production planning. Thanks to the airtight packaging no contamination will occur when handling the products.

#### Food production process example:

Casseroles cooked in the morning are administrated directly from the pot in to sous-vide bags. The pump doses even portions with scale or accurate power-time setting, only one work phase needed for this. After sealing the bags are chilled down in our efficient sous-vide basin.

When the first batch is cooling down another casserole can be cooked in the sous-vide, alternatively a meat dish can be cooked in the oven. After the first batch has finished cooling down, it is moved to a cold room and the next batch is put in to the cooling basin.

The last batch to be cooked in the evening is any meat dish requiring a long cooking time. The meat in a sous-vide bag is put in to a basket and fitted with a core temperature probe. During the night the meat is cooked gently according to the pre-set programme and when the cooking process is finished the product is cooled down automatically.

In the morning the meat is cooked, cooled down, and ready to be moved for cold storage. The basin is ready for the next cooling batch. For example, sous-vide products cooked overnight in the combi oven can be placed in the basin to cool down.

#### Sous-vide saves the taste:

- Ensures tender meat
- Retains aroma and the quality
- Preserves food longer
- Minimizes shrinkage

#### Sous-vide system advantages:

- Time saving
- Flexibility
- Easy workflow
- More hygienic products
- Increased productivity
- 50 recipe library



# Cucumber cutter Metos Top Inc.

Stainless steel. Manual feed  
- makes cucumber wedges



---

## Cucumber cutter Metos Top Inc.

Item width mm	200
Item depth mm	200
Item height mm	330
Package volume	0.025
Unit of volume	m3
Package volume	0.025 m3
Package length	25
Package width	25
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	25x25x40 cm
Net weight	4
Net weight	4 kg
Gross weight	50
Package weight	50 kg
Unit of weight	kg

# Metos XTop Sushi appliances

**Automated sushi kitchen – Uniform quality and huge savings in labor costs**



## Productive sushi kitchen tools

Automated rice washer. Save time with automated rice washing. Easy to use for anyone.

**Rice washer fully auto Metos XTop-KP90KN.** The washing capacity is 7,5 kg in 3 minutes, 150 kg / hour. Rice hopper preserves 130 kg of rice hygienically free from moisture. Automatic measuring and loading of rice.

**Semi-automatic washer Metos XTop-KP72PN.** The washing capacity is 6 kg in 2 minutes.

**Manual rice washer Metos XTop-KO-ME70.**

Wash up to 7.5 kg in 5 minutes.



Manual rice washer  
Metos XTop-KO-ME70



Semi-automatic rice washer  
Metos XTop-KP72PN



Automatic rice washer  
Metos XTop-KP90KN-CE

Rice wash	Code	Dimensions mm	Electric connection
Rice washer fully auto Metos XTop-KP90KN	4000416	610x630x1810	230V 1~ 1,25kW
Rice washer robo Metos XTop-KP72PN	4000418	417x523x1370	230V 1~ 0,1kW
Rice washer manual Metos XTop-KO-ME70	4000420	360x360x630	

# Metos XTop Sushi appliances



Rice cooker Metos 37560R



Rice cooker Metos CFXB 180/ CFXB 270



**Rice cooker.** Cook rice perfectly every time with a professional rice cooker. When rice is cooked, the rice cooker switches to “hold warm” function. Also suitable for warming rice. Sizes 14, 18 and 27 litres.

Rice cook	Code	Capacity	Dimensions mm	Electric connection
Rice cooker Metos 37560R	4147632	14 L	ø460x390	230V 1~ 1,95 kW
Rice cooker Metos CFXB 180	4160280	18 L	ø445x418	230V 1~ 1,95 kW
Rice cooker Metos CFXB 270	4160282	27 L	ø545x455	230V 1~ 2,85 kW



Rice-vinegar mixer Metos XTop Lux-S2



Rice-vinegar mixer Metos XTop Lux-S1

**Automatic rice mixer.** Mix rice, vinegar and seasoning evenly and cool rice automatically. Metos XTop Lux-S series mixers have touch panels and 6 programmes. Metos Lux-S1 mixing capacity is 12 kg and Metos XTop Lux-S2 6 kg in five minutes.

Rice mix	Code	Capacity	Dimensions mm	Electric connection
Rice-vinegar mixer Metos XTop Lux-S1	4001031	12kg 5 min	670x500x1190	230V 1~ 0,15 kW
Rice-vinegar mixer Metos XTop Lux-S2	4000734	6kg 5 min	578x400x572	230V 1~ 0,1 kW

# Metos XTop Sushi appliances

**Automated sushi kitchen – Uniform quality and huge savings in labor costs**



Automated Nigiri machines equalizes the techniques of kitchen staff and enables easy and fast sushi production.

**Fully automatic Nigiri Robot Metos Lux-N1.** With this machine make automatically up to 3200 nigiri balls per hour. The rice hopper capacity is 6kg. Nigiri ball size can be adjusted between 16-24g. Also five different levels for the Nigiri ball softness or hardness.

**Fully automatic and mobile Nigiri Robot Metos Lux-N2.** With this machine make up to 1200 nigiri balls per hour. The rice hopper capacity is 1 kg. Nigiri ball size options 16/18/20/22/24g. 12 levels to adjust the Nigiri ball softness or hardness.

**Fully automatic Nigiri Robot Metos TSM-07B.** With this machine make automatically up to 2800 nigiri balls per hour. The rice hopper capacity is 4,5 kg. Nigiri ball size options 16/18/20/22/24/26/30g.

**Semi-automatic Nigiri Robot Metos TSM-09B.** With this machine make up to 2000 nigiri balls per hour. The rice hopper capacity is 3 kg. Nigiri ball size options 16/18/20/22/24/26/30g.



Nigiri Sushi Robot  
Metos XTop-N1



Nigiri Sushi Robot  
Metos XTop-N2



Nigiri Sushi Robot  
Metos TSM-07



Nigiri Sushi Robot  
Metos TSM-09



Nigiri Sushi	Code	Dimensions mm	Electric connection
Nigiri Sushi Robot Metos Lux-N1	4000732	320 x 480 x 590	230V 1~ 0,09kW
Nigiri Sushi Robot Metos Lux-N2	4000730	168 x 330 x 365	230V 1~ 0,015kW
Sushi form N2 S, M, L, XL, XXL	4000730S-XXL	for N2	
Nigiri Sushi Robot Metos TSM-07B	4000400	300 x 480 x 590	230V 1~ 0,09kW
Nigiri Sushi Robot Metos TSM-09B	4000402	300 x 480 x 450	230V 1~ 0,06kW
Sushi form TSM XS,S, M, L, XL, XXL	4000404XS-XXL	for TSM models	





# Metos XTop Sushi appliances



Maki Roll Robot Metos Lux-R1



Maki Roll Robot  
Metos TSM-900RSRB



Maki Sheet Robot  
Metos Lux-R1-S



**Maki Sheet Robot Metos Lux-R1-S.** Make high quality maki rolls in minutes or two sheets in a row. The maki rolling machine makes a rice sheet to desired thickness and after adding fills forms a perfect maki roll. The rice hopper capacity is 9 kg. Five roll sizes available, 25/30/35/40/45mm. Sushi roll 1 roll / 15-30sec, 2 sushi rice sheets in a row.

**Long table for Metos Maki Sheet robot LuX-R1-S** The long table can be used for rice sheets with a length of 60-350 mm.

**Maki Roll Robot Metos Lux-R1.** Make high quality maki rolls in minutes, regular style or rice outside. The maki rolling machine makes a rice sheet to desired thickness and after adding fills forms a perfect maki roll. The rice hopper capacity is 9 kg. Five roll sizes available, 25/30/35/40/45mm. Sushi roll 1 roll / 15-30sec, sushi rice sheet 1 sheet / 5 sec.

**Maki Roll Robot Metos TSM-900RSRB.** Make high quality maki rolls in minutes, regular style or rice outside. The maki rolling machine makes a rice sheet to desired thickness and after adding fills forms a perfect maki roll. The rice hopper capacity is 9 kg. Three roll sizes available, S=20-25mm, M=30-35mm, L=40-45mm.

**Maki Sheet Robot Metos TSM-900RSB.** Make high quality maki rice sheets. The rice hopper capacity is 9 kg.

Maki Roll Robot	Code	Dimensions mm	Electric connection
Maki Roll Robot Metos Lux-R1	4000731	362 x 545 x 634	230V 1~ 0,08kW
Roll cassette XS, S, M, L, XL	4000731S-XL	for Lux-R1	
Maki Roll Robot Metos TSM-900RSRB	4000408	380 x 600 x 500	230V 1~ 0,12kW
Roll cassette S, M, L, XL	4000410S-XL	for TSM-900RSRB	

Maki Sheet Robot	Code	Dimensions mm	Electric connection
Maki Sheet Robot Metos Lux-R1-S	4001187	362 x 545 x 634	230V 1~ 0,08kW
Long table for Lux-R1-S	4001188		
Maki Sheet Robot Metos TSM-900RSB	4000406	380 x 600 x 500	230V 1~ 0,12kW



Long table for Metos Maki Sheet  
robot Lux-R1-S



Maki Sheet Robot  
Metos TSM-900RSB

# Metos XTop Sushi appliances



Maki Roll Cutter Metos XTop TK-2

## Productive sushi kitchen tools

**Maki Roll Cut.** The blades have a non-stick coating and they stay sharp. Cutting options: 6 pcs cut (30mm), 8 pcs cut (25mm), 9 pcs cut (22mm), 10 pcs cut (18mm)

Maki Roll Cut	Code	Dimensions mm
Maki Roll Cutter Metos TK-2	4000412	360x410x580
Knife sets S/M/L/XL - 6/8/9/10 pieces	4000414S-XL	for XTop-TK-2

Rice storing	Code	Dimensions mm
Rice box	4000426	475x365x260
Rice box liner paper 250 pcs	4000430	
Sushi Ball Tray Shari M 5 pcs	4000424	fits in rice box
Maki roll storage Shari L 3 pcs	4000425	fits in rice box
Lubricating Oil Smoothy Neo 5x300 ml	4000438	
Maki roll tray Nuki-Ita 5 pcs	4000428	for maki rolls
Makisu rolling mat L 1 pc	4000440	



Rice storage box



Sushi Ball Tray Shari M  
Maki roll storage tray Shari L



Maki roll tray Nuki-Ita



Makisu rolling mat

**Automated sushi kitchen – Uniform quality and huge savings in labor costs**





# Metos XTop Sushi appliances





# Sushi Roll Machine System

## Metos TSM-900CK1 100

Rice sheet robot with belt. Rice hopper capacity max. 9 kg

- easy daily cleaning
- easy adjustability
- emergency stop function
- high productivity 1000 sheets per hour. Depending on the length of each formed rice sheet.
- including stand, 1000 mm long belt and maki rolling kit



## Sushi Roll Machine System Metos TSM-900CK1 100

Product capacity	1000 sheets / hour
Item width mm	380
Item depth mm	1500
Item height mm	500
Package volume	0.723
Unit of volume	m3
Package volume	0.723 m3
Package length	50
Package width	85
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	50x85x170 cm
Net weight	60
Net weight	60 kg
Gross weight	72
Package weight	72 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

## Sushi Roll Machine System Metos TSM-900CK1 100

Item width mm	380
Item depth mm	820
Item height mm	500
Package volume	0.266
Unit of volume	m3
Package volume	0.266 m3
Package length	74

# Sushi Roll Machine System Metos TSM-900CK1 100

Package width	50
Package height	72
Package unit of dimension	cm
Package dimensions (LxWxH)	74x50x72 cm
Net weight	39
Net weight	39 kg
Gross weight	51
Package weight	51 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

# Sushi Roll Machine System

## Metos TSM-900CK1 150

Rice sheet robot with belt. Rice hopper capacity max. 9 kg

- easy daily cleaning
- easy adjustability
- emergency stop function
- high productivity 1000 sheets per hour. Depending on the length of each formed rice sheet.
- including stand, 1500 mm long belt and maki rolling kit



## Sushi Roll Machine System Metos TSM-900CK1 150

Product capacity	1000 sheets / hour
Item width mm	380
Item depth mm	1500
Item height mm	500
Package volume	0.723
Unit of volume	m3
Package volume	0.723 m3
Package length	50
Package width	85
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	50x85x170 cm
Net weight	60
Net weight	60 kg
Gross weight	72
Package weight	72 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

## Sushi Roll Machine System Metos TSM-900CK1 150

Item width mm	380
Item depth mm	820
Item height mm	500
Package volume	0.266
Unit of volume	m3
Package volume	0.266 m3
Package length	74

# Sushi Roll Machine System Metos TSM-900CK1 150

Package width	50
Package height	72
Package unit of dimension	cm
Package dimensions (LxWxH)	74x50x72 cm
Net weight	39
Net weight	39 kg
Gross weight	51
Package weight	51 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

# Sushi Roll Machine System

## Metos TSM-900CK1 200

Rice sheet robot with belt. Rice hopper capacity max. 9 kg

- easy daily cleaning
- easy adjustability
- emergency stop function
- high productivity 1000 sheets per hour. Depending on the length of each formed rice sheet.
- including stand, 2000 mm long belt and maki rolling kit



## Sushi Roll Machine System Metos TSM-900CK1 200

Product capacity	1000 sheets / hour
Item width mm	380
Item depth mm	2000
Item height mm	500
Package volume	0.723
Unit of volume	m3
Package volume	0.723 m3
Package length	50
Package width	85
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	50x85x170 cm
Net weight	60
Net weight	60 kg
Gross weight	72
Package weight	72 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

## Sushi Roll Machine System Metos TSM-900CK1 200

Item width mm	380
Item depth mm	820
Item height mm	500
Package volume	0.266
Unit of volume	m3
Package volume	0.266 m3
Package length	74



# Sushi Roll Machine System Metos TSM-900CK1 200

Package width	50
Package height	72
Package unit of dimension	cm
Package dimensions (LxWxH)	74x50x72 cm
Net weight	39
Net weight	39 kg
Gross weight	51
Package weight	51 kg
Unit of weight	kg
Connection power kW	0.12
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug

## Rice cooker Metos Proctor Silex Commercial 60 cup

The Metos 37560R rice cooker is made to withstand continuous, hard use. The insulated, double-walled construction and heated lid ensure a smooth, perfect cooking result for the rice. When the rice is ready, the appliance automatically switches to the warm keeping function, keeping the rice warm and moist, ready to be served. Rice cooker Metos 37560R has a maximum cooking capacity of 4.9 kg of raw rice. The rice cooker has a lid that opens with a handy push button. When the lid is opened, the moisture accumulated in it drains into a separate drip tank, which prevents water from dripping onto the table. The removable lining of the lid together with the non-stick surface of the bowl facilitates cleaning the appliance. The rice cooker can be used to cook white, brown or jasmine rice. It can be also used to make porridge.

- capacity 4.9 kg of raw rice.
- warm keeping function
- non-stick surface in rice bowl
- outer surface in stainless steel

### DELIVERY INCLUDES:

- measuring cup 900 ml
- paddle



## Rice cooker Metos Proctor Silex Commercial 60 cup

Product capacity	14 liters, 60 cups
Item width mm	Ø460
Item height mm	390
Package volume	0.083
Unit of volume	m3
Package volume	0.083 m3
Package length	46
Package width	46
Package height	39
Package unit of dimension	cm
Package dimensions (LxWxH)	46x46x39 cm
Net weight	9.5
Net weight	9.5 kg
Gross weight	11.5
Package weight	11.5 kg
Unit of weight	kg
Connection power kW	1.95
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug

## Rice cooker Metos CFXB-180 230V50/60Hz

Stainless steel body and lid. Durable aluminium rice bowl

- No-stick coating rice bowl
- Simple one-touch operation
- Dry heat protection
- Heat absorber system save energy
- Keep food warm <(>&<)> fresh
- Capacity:6 Ltr(raw rice)/18 Ltr(cooked rice)



## Rice cooker Metos CFXB-180 230V50/60Hz

Product capacity	6 l(raw rice)/18l(cooked rice)
Item width mm	445
Item depth mm	445
Item height mm	418
Package volume	0.14
Unit of volume	m3
Package volume	0.14 m3
Package length	55.5
Package width	55.5
Package height	45.5
Package unit of dimension	cm
Package dimensions (LxWxH)	55.5x55.5x45.5 cm
Net weight	10.4
Net weight	10.4 kg
Gross weight	11.7
Package weight	11.7 kg
Unit of weight	kg
Connection power kW	1.95
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Protection rating (IP)	20
Type of electrical connection	Plug
Electrical conn. height mm	150

# Rice-vinegar mixer Metos

## Shari Robo KS-726-CE

The mixing process of rice and vinegar only takes about five minutes, but as a routine procedure it is extremely laborious. A separate mixing machine guarantees an even mixing process and, in addition, cools down the sushi rice to the perfect temperature. The fully automatic rice mixing machine Shari Robo KS-726-CE mixes rice, vinegar and spices evenly, cools down the finished product automatically and can produce as much as 12 kilograms of rice in four minutes. After cooling down, the tank can be emptied easily by setting it into a lower position by pressing a button. The shape of the rice tank, as well as its rotation direction and rotation speed, give an even mixing result without changing the rice's consistency. The extremely efficient fan motor cools down the sushi rice in a ball-like tank, which immediately removes the moisture and heat from the rice. The circulating cool air also removes the stickiness and tartness from the rice. These ensure a perfect consistency and flavour. The Shari Robo KS-726-CE rice mixing machine is very easily operable due to its clear control panel. The machine has nine program settings to which you can set up specific mixing, resting, cooling and blowing speed programs. In addition, there are six program settings to which you can set up specific tank rotation direction and cooling programs. The machine can also be operated manually. The machine can be cleaned extremely easily, as all the washable parts can be removed quickly. Both the outside and inside of the tank have a non-stick coating.

- floor model
- fully automatic rice



and vinegar mixing and cooling

- rice capacity 12 kg
- fast process; mixing, resting, and cooling in 4 minutes
- control panel shows the program phase, alarm sound when rice is ready
- 9 program settings, can also be operated manually
- air cleaning function; high performance filter
- non-stick coating on the tank
- overheating protector in the motor

DELIVERY INCLUDES:

- rice emptying dish and ladle OPTIONAL ACCESSORIES (order separately):
- sushi rice box Metos Blue Box
- Shari box liner 250 pcs/pack, for Blue Box
- lubricating oil Metos Smoothy Neo 5x300 ml and vinegar mixing and cooling
- rice capacity 12 kg
- fast process; mixing, resting, and cooling in 4 minutes
- control panel shows the program phase, alarm sound when rice is ready
- 9 program settings, can also be operated manually
- air cleaning function; high performance filter
- non-stick coating on the tank
- overheating protector in the motor

DELIVERY INCLUDES:

- rice emptying dish and ladle OPTIONAL ACCESSORIES (order separately):
- sushi rice box Metos Blue Box
- Shari box liner 250 pcs/pack, for Blue Box
- lubricating oil Metos Smoothy Neo 5x300 ml

## Rice-vinegar mixer Metos Shari Robo KS-726-CE

Product capacity	12 kg per 4 minutes
Item width mm	620
Item depth mm	750
Item height mm	1140
Package volume	0.583
Unit of volume	m3
Package volume	0.583 m3
Package length	65
Package width	78
Package height	115
Package unit of dimension	cm
Package dimensions (LxWxH)	65x78x115 cm
Net weight	59
Net weight	59 kg
Gross weight	62
Package weight	62 kg
Unit of weight	kg
Connection power kW	0.35
Connection voltage V	220-240





По вопросам продаж и поддержки обращайтесь:

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