



Модульное оборудование *thermaline* Made to Measure (M2M)

КАТАЛОГ

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Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
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Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
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Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
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Омск (3812)21-46-40
Орел (4862)44-53-42
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Пенза (8412)22-31-16
Россия (495)268-04-70

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Саратов (845)249-38-78
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Симферополь (3652)67-13-56
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Сочи (862)225-72-31
Ставрополь (8652)20-65-13
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Сургут (3462)77-98-35
Тверь (4822)63-31-35
Томск (3822)98-41-53
Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
Череповец (8202)49-02-64
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M2M Block with three cooking sides

Back Side

Greater usability and efficiency with multiple cooking sides. **Left side** with Induction Tops and Freecooking Top on Multitemperature Refrigerated Base.

Left Side

High performance and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

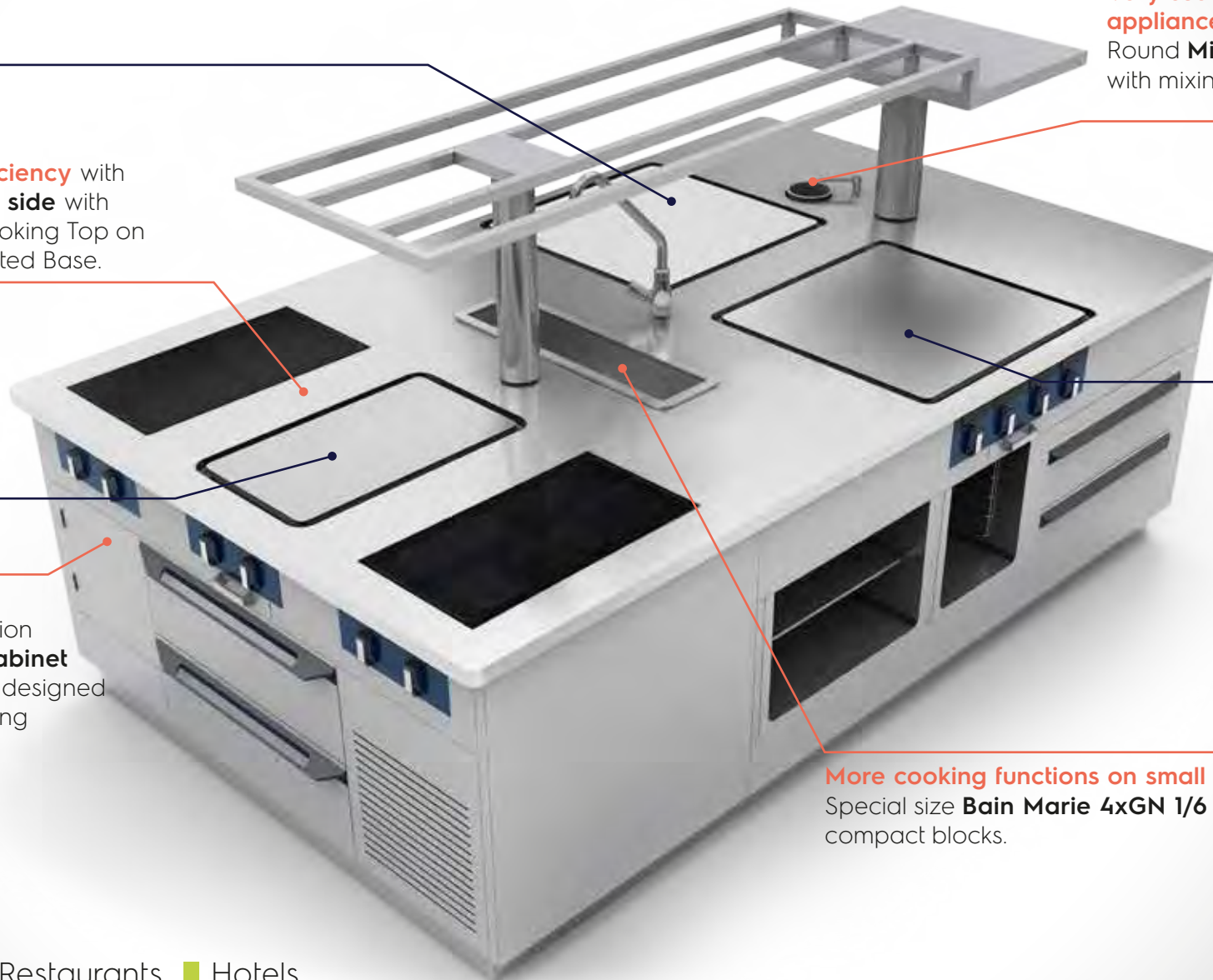
Very usefull to clean small appliances or tools.
Round **Mini Well 140mm** with mixing tap.

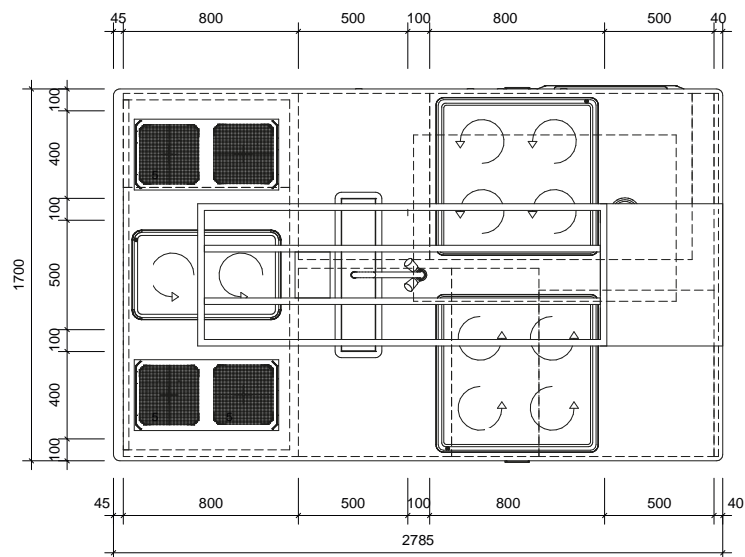
Front Side

More cooking functions on small footprint.
Special size **Bain Marie 4xGN 1/6** to fit also in compact blocks.

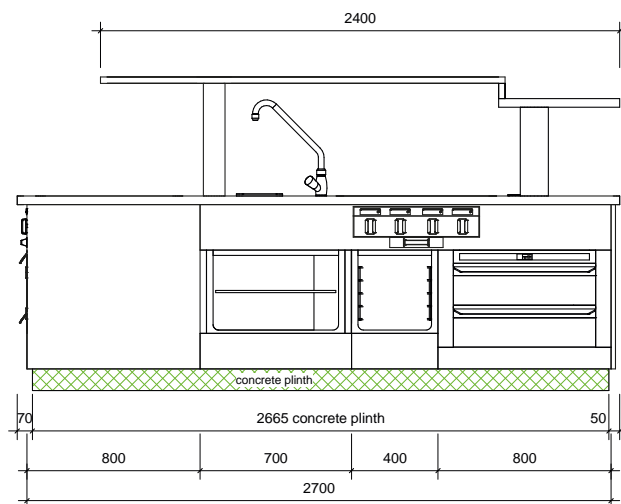
Suite 01

M2M - ■ Fine Dining Restaurants ■ Hotels

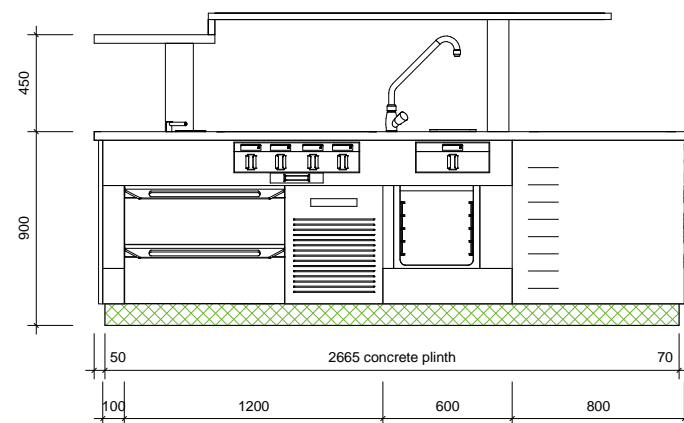
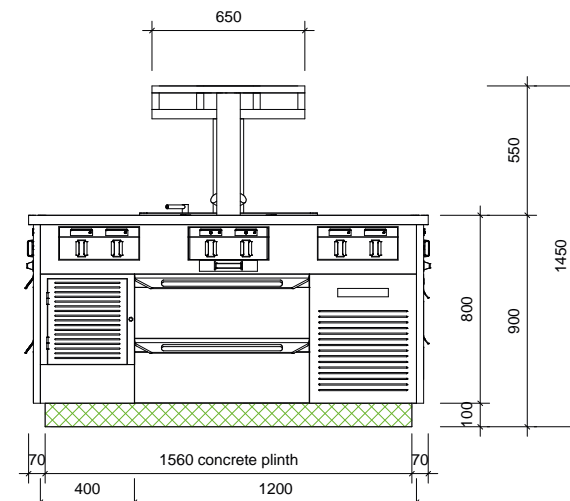




Top
Front



Side
Back



Dimensions are in mm

- **Three Side** M2M Block 2780x1600x800H mm installed on concrete plinth • **Left side** with Induction tops and Freecooking top on refrigerated base. Dedicated cabinet for **induction generators** • Round mini **well 140mm** with mixing tap • **Pot rack** with **salamander support**
- **Functions:** electric free cooking 2 zones, electric solid top 4 zones, electric bain marie **4xGN 1/6**, top induction 2 zones
- **Bases:** multitemperature refrigerated base, holding cabinet, open base

M2M Block back to back with rotated gas burners

Everything at hand. Containers
for bottles or spices welded on top.
Different sizes available.

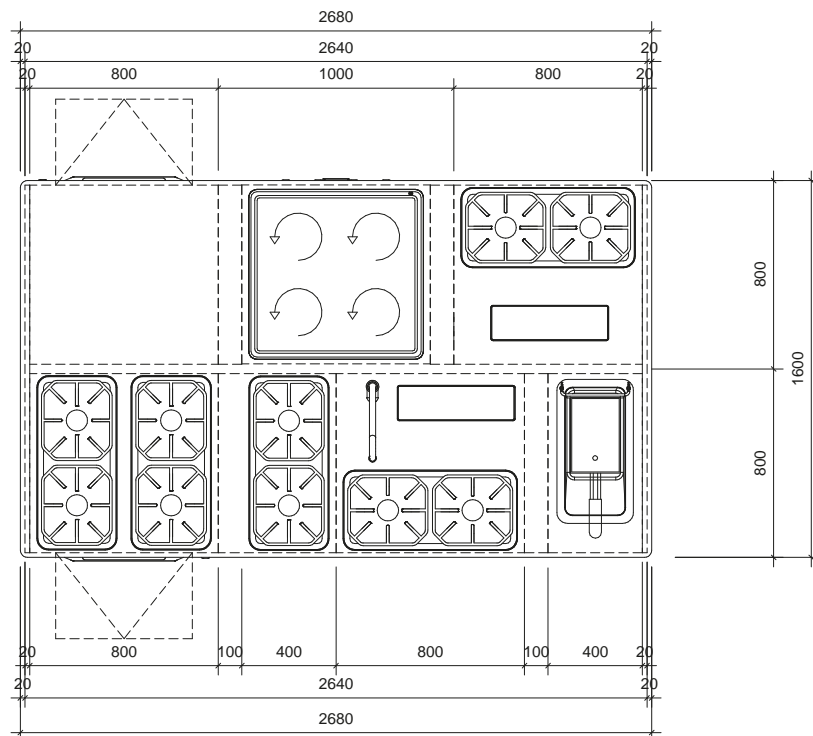


More practical to work on with
Gas Burners 90° rotated.

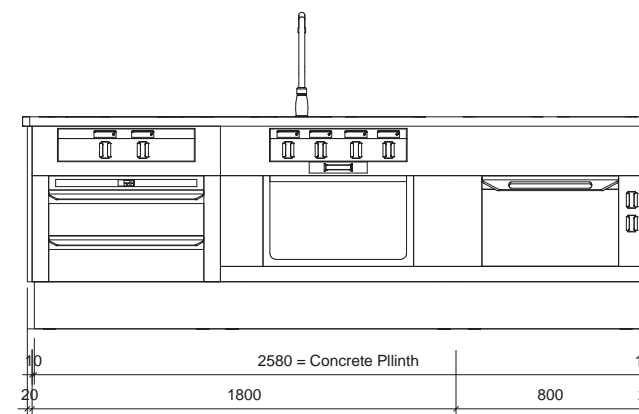
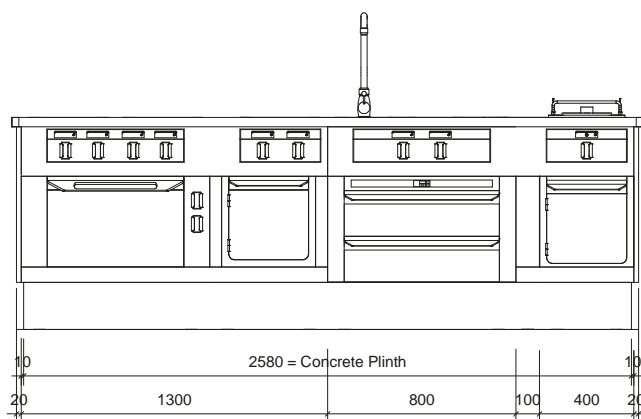
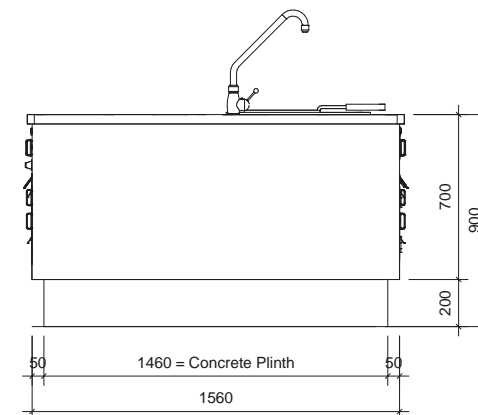
Suite 02

M2M - ■ Full Service Restaurants ■ Hotels

Top
Front



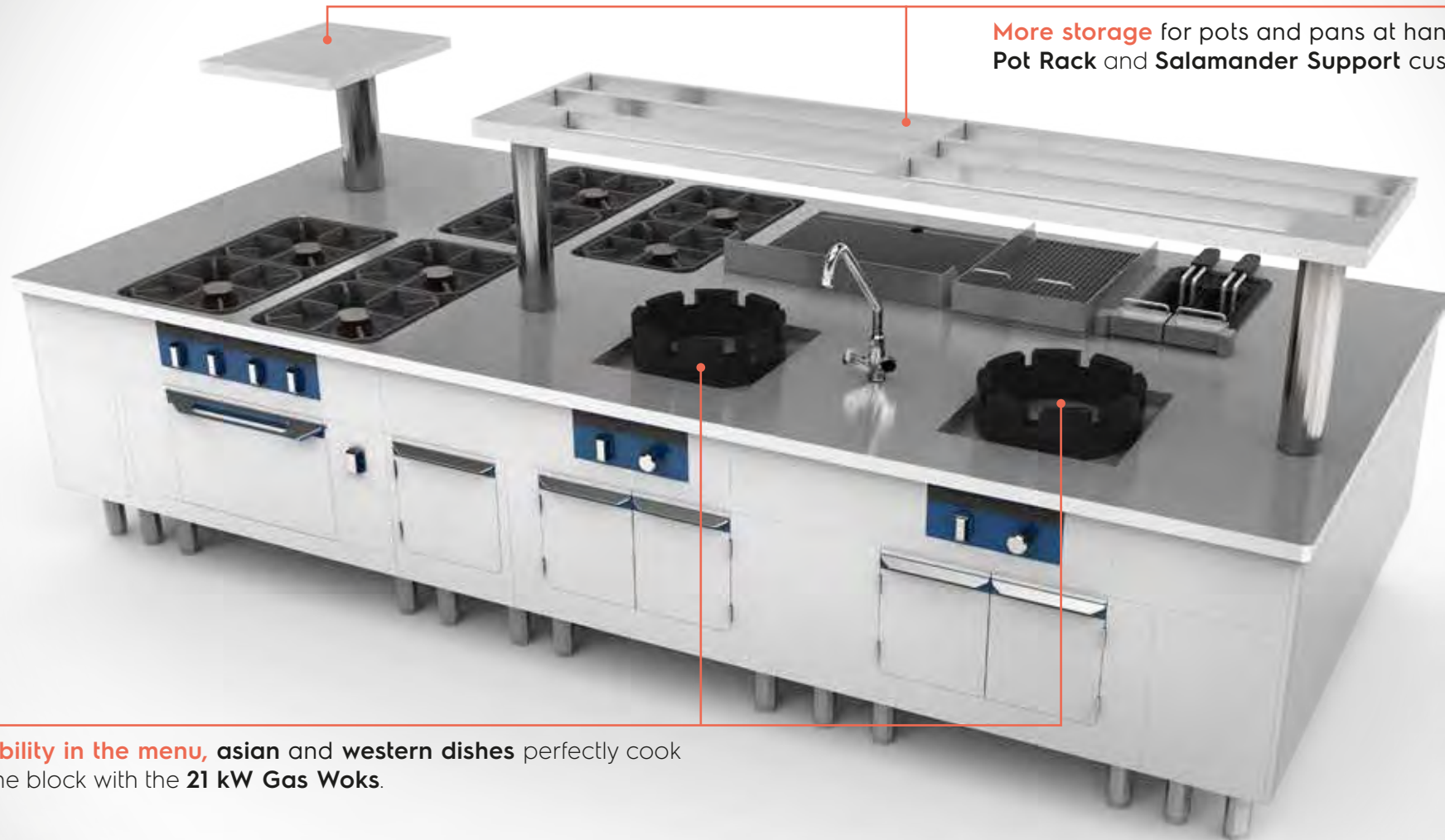
Side
Back



Dimensions are in mm

- **Two Side** M2M Block 2680x1600x700H mm installed on concrete plinth • **Gas burners 90°** rotated • Special size **containers**
- **Functions:** 2/4 gas burners, electric solid top 4 zones, electric fryer
- **Bases:** refrigerated base, holding cabinet, electric oven, open base and with doors

M2M Block back to back with **gas woks**

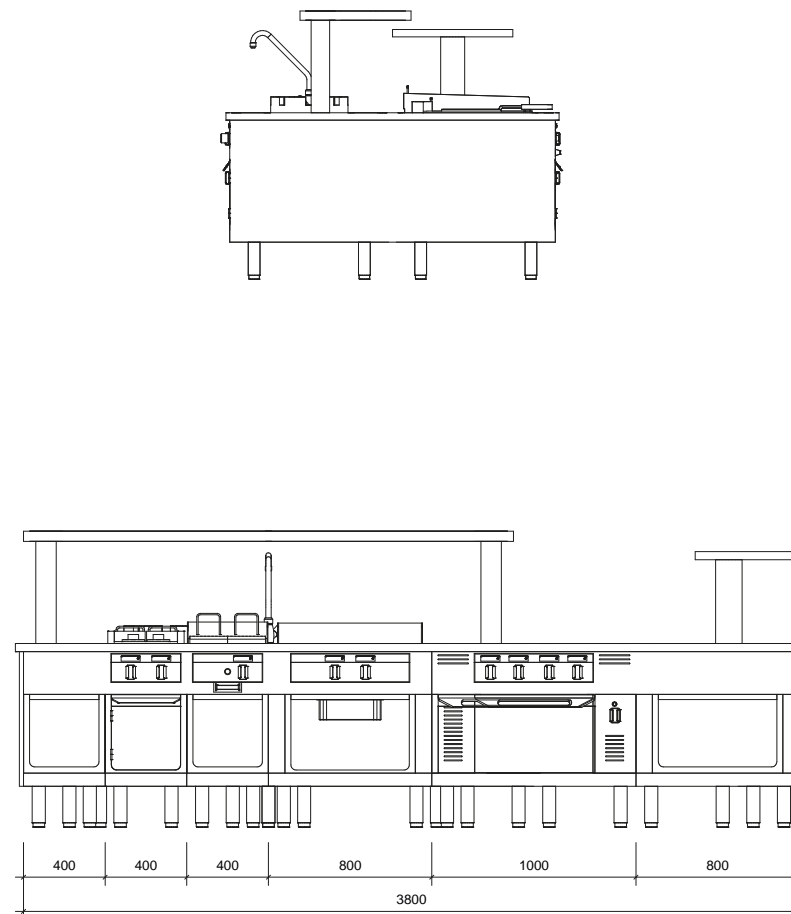
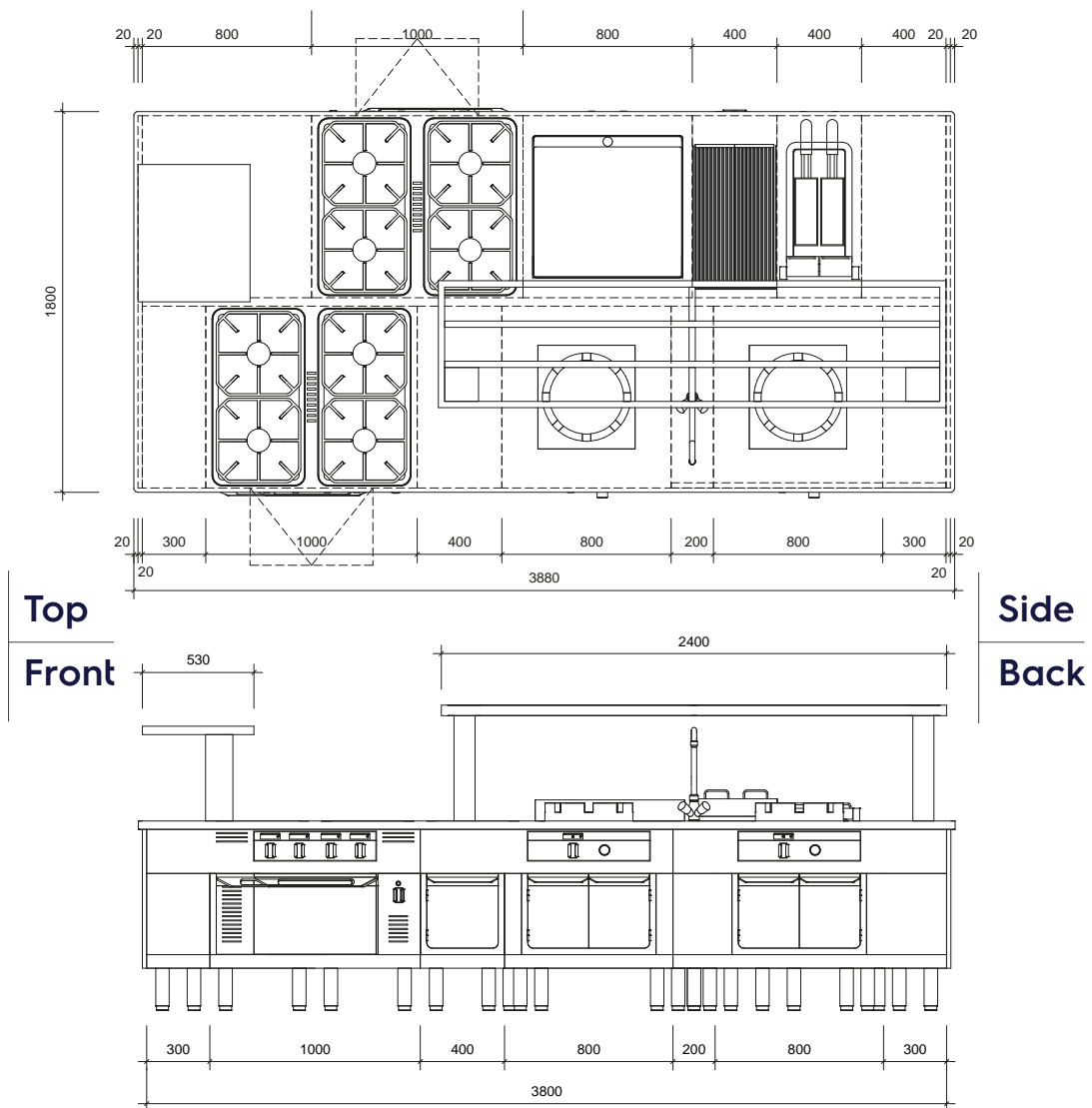


More storage for pots and pans at hand.
Pot Rack and **Salamander Support** custom designed.

More flexibility in the menu, **asian** and **western dishes** perfectly cook on the same block with the **21 kW Gas Woks**.

Suite 03

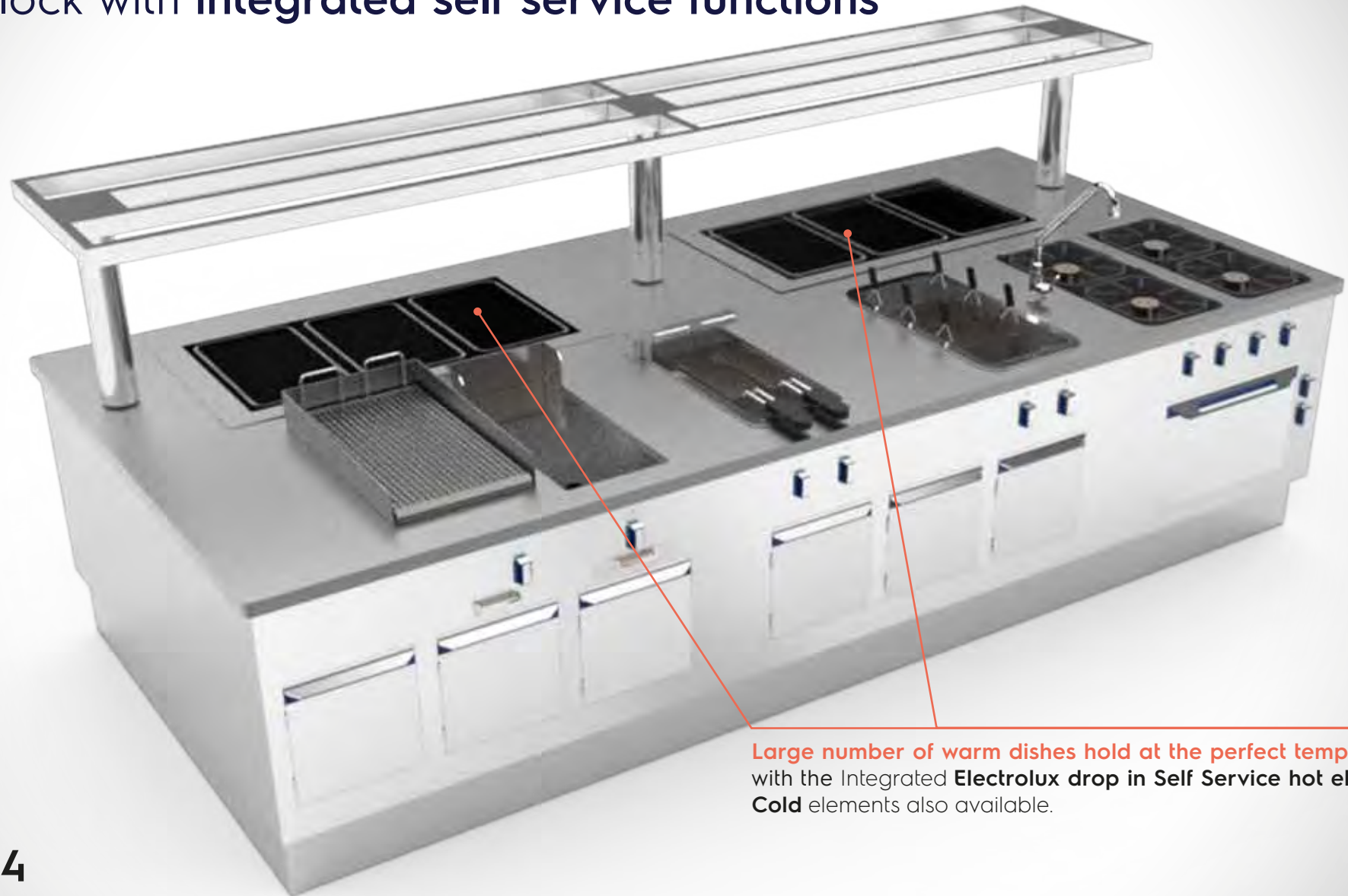
M2M - ■ Full Service Restaurants ■ Hotels



Dimensions are in mm

- **Two Side** M2M Block 3880x1800x700H mm installed on feet • **Front side** with 21 kW Gas Woks • **Pot rack** and **salamander support**
- **Functions:** gas wok, 4 gas burners with gas oven, electric fryer, gas chargrill, electric fry top
- **Bases:** open base and with doors

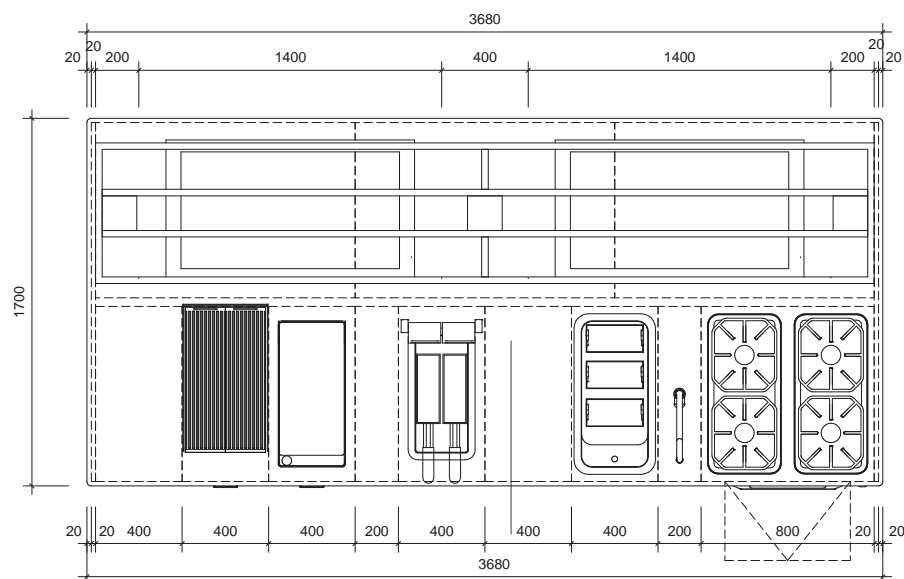
M2M Block with integrated self service functions



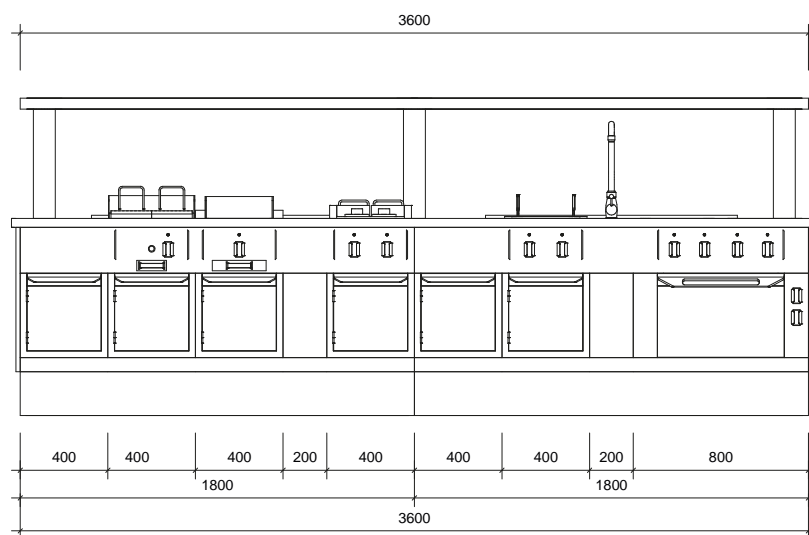
Large number of warm dishes hold at the perfect temperature with the Integrated **Electrolux** drop in Self Service hot elements. Cold elements also available.

Suite 04

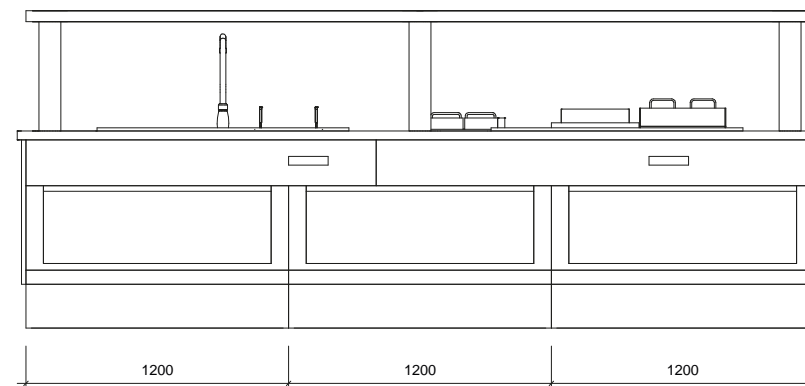
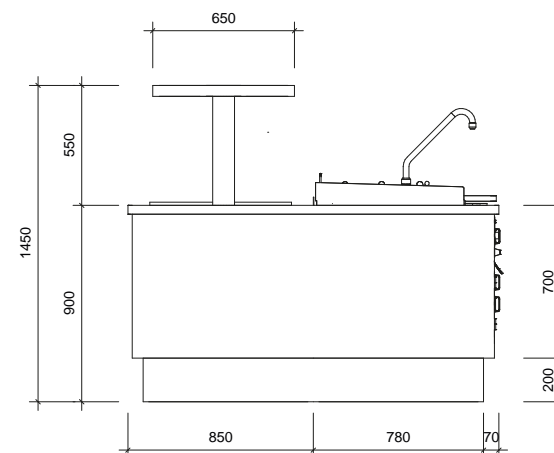
M2M - ■ Full Service Restaurants ■ Self Service Restaurants ■ Hotels



Top
Front



Side
Back



Dimensions are in mm

- **Two Side** M2M Block 3680x1700x700H mm installed on feet with kicking strips • **Back side** with **integrated Electrolux drop in self service hot elements** • With **pot rack**
- **Functions:** gas chargrill, electric fry top, electric fryer, electric pasta cooker, 4 gas burners, hot self service elements
- **Bases:** open and closed bases, electric oven

M2M Block special shape in two pieces seamlessly connected

Suitable for any kitchens layout.

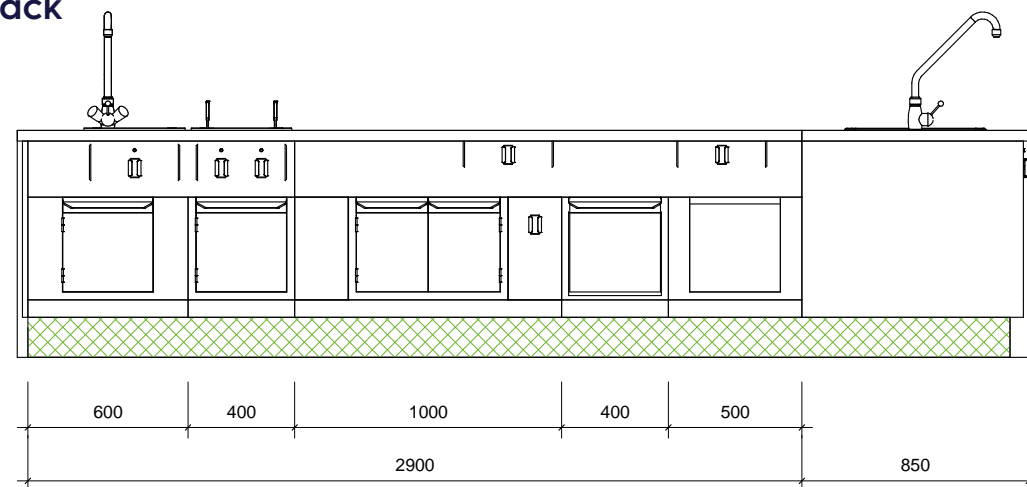
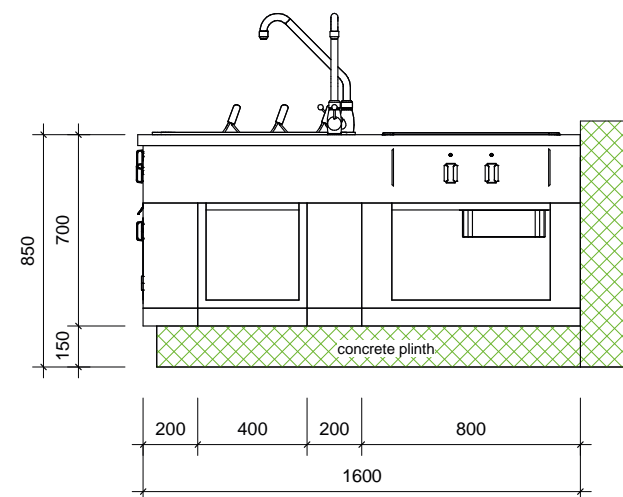
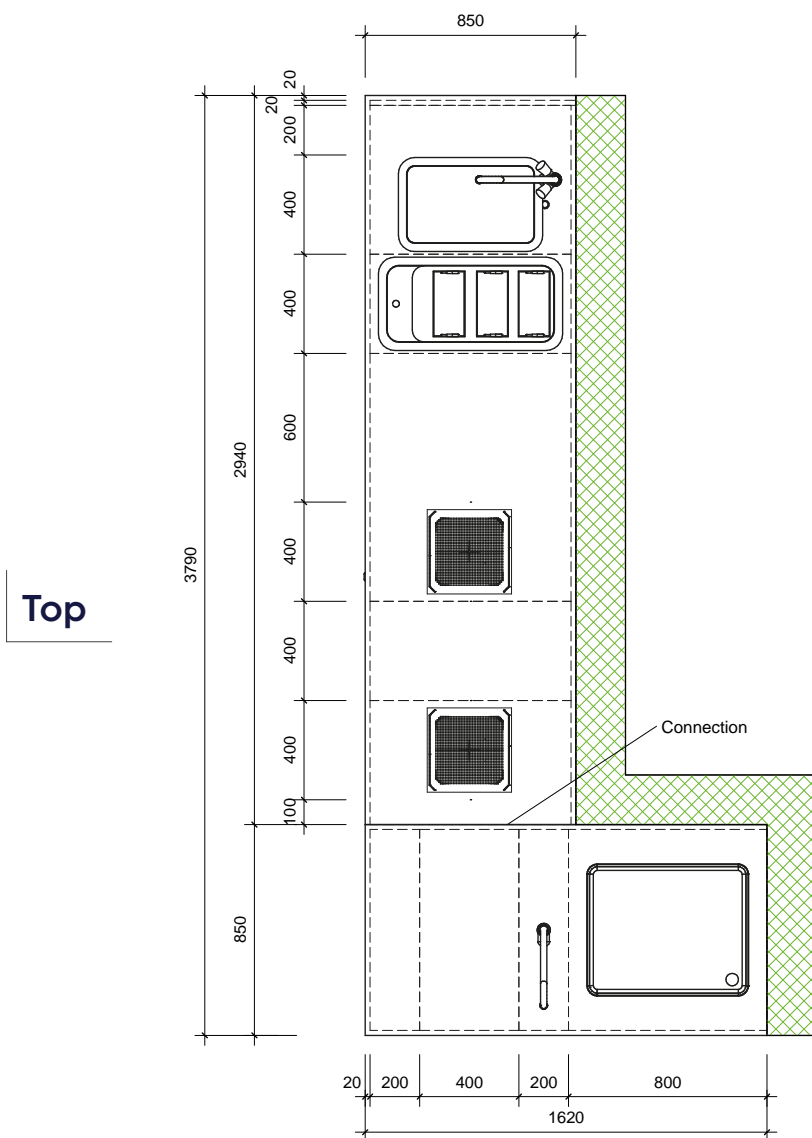
The shape of the block can be adapted to walls or other construction elements.

Work better with large support area all around with the **Single Plate Induction**.

Easy to transport and to install also in narrow spaces, being the block **split in 2 parts**. On the worktop can be **comfortably worked on** thanks to the smooth **Lasertech Connection**. **Available also in one piece.**

Suite 05

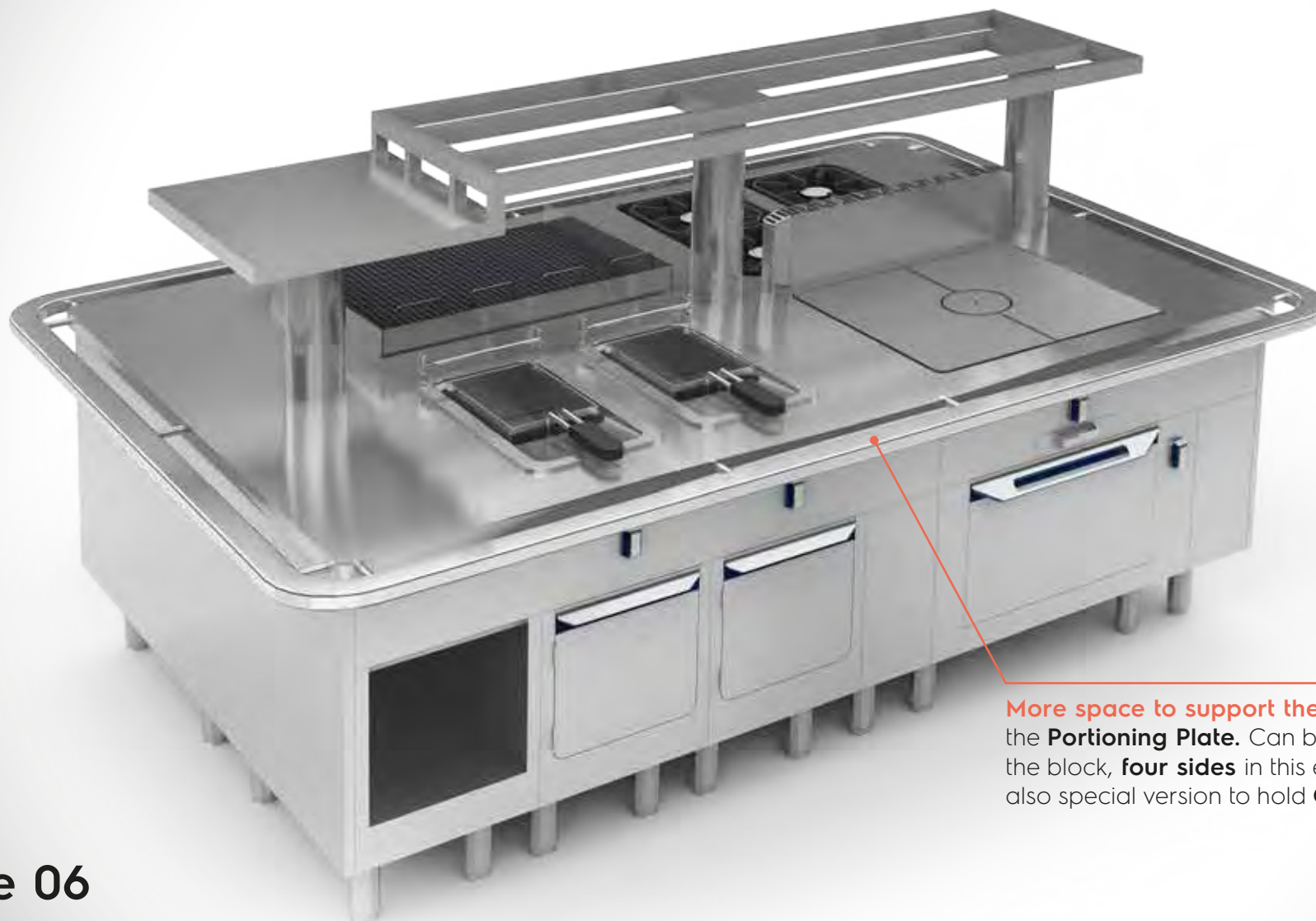
M2M - ■ Self Service Restaurants ■ Hotels



Dimensions are in mm

- **One Side M2M block special shape** in two pieces 2940x850x700H + 1620x850x700H mm installed on concrete plinth • With a **special connection** between the blocks • With two **single plates induction**
- **Functions:** electric bain marie, electric pasta cooker, induction, electric multibraiser
- **Bases:** open and closed bases, warming cabinet

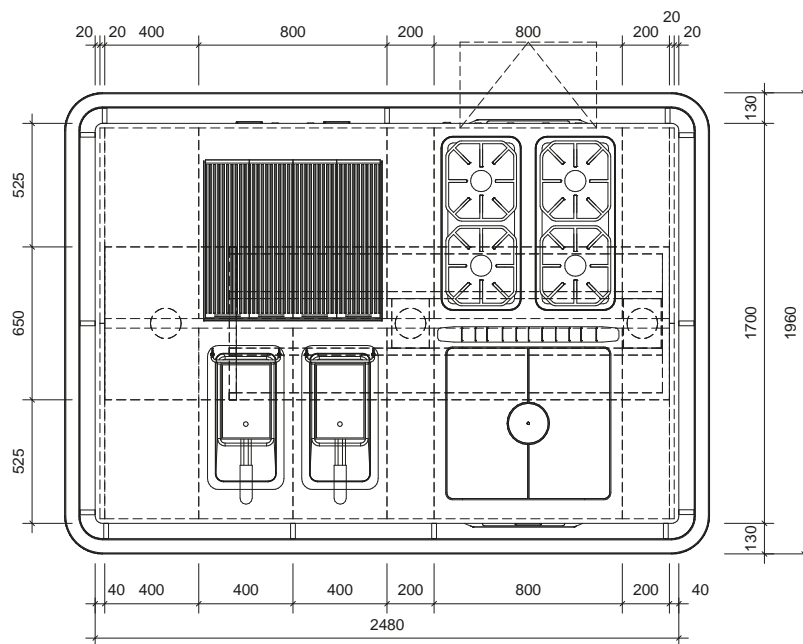
M2M Block back to back with **all around portioning plates**



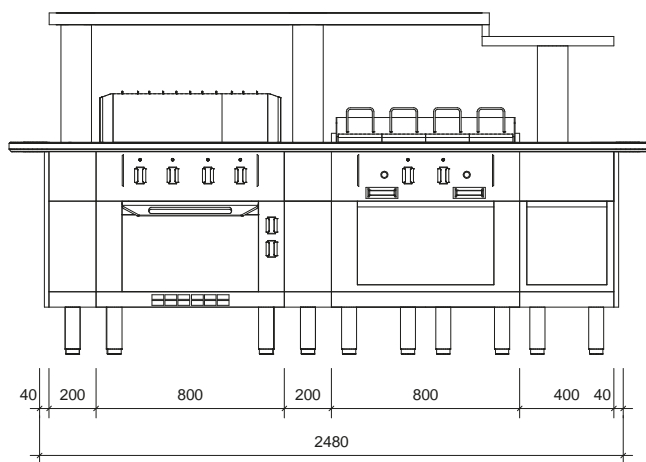
More space to support the preparation with the **Portioning Plate**. Can be **on each side** of the block, **four sides** in this example. Available also special version to hold **GN 1/9 containers**.

Suite 06

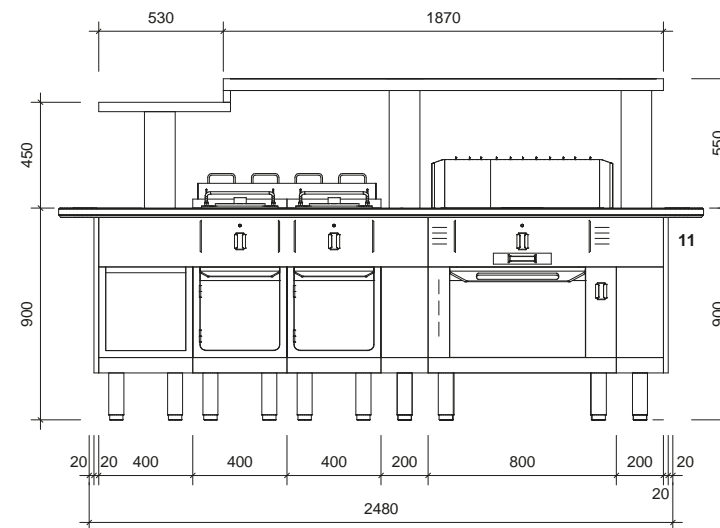
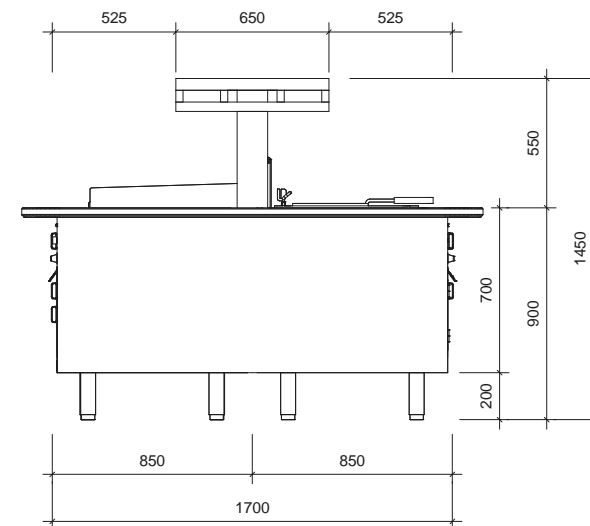
M2M - ■ Full Service Restaurants ■ Hotels



Top
Front



Side
Back



Dimensions are in mm

- **Two Side** M2M Block 2480x1700x700H mm installed on feet • **Portioning plates on four sides** • With **pot rack with salamander support**
- **Functions:** electric bain marie, electric pasta cooker, induction, electric multibraiser
- **Bases:** open and closed bases, warming cabinet

M2M Block back to back **special shape** with **cut out**

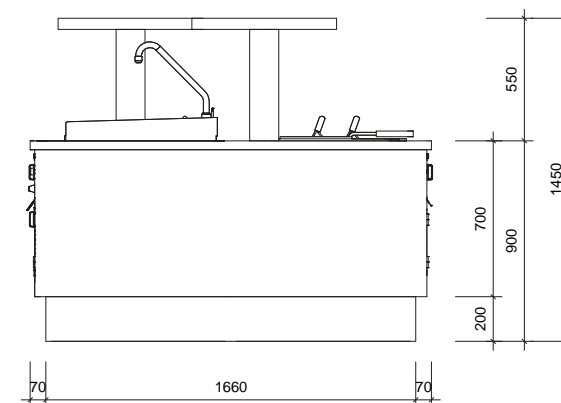
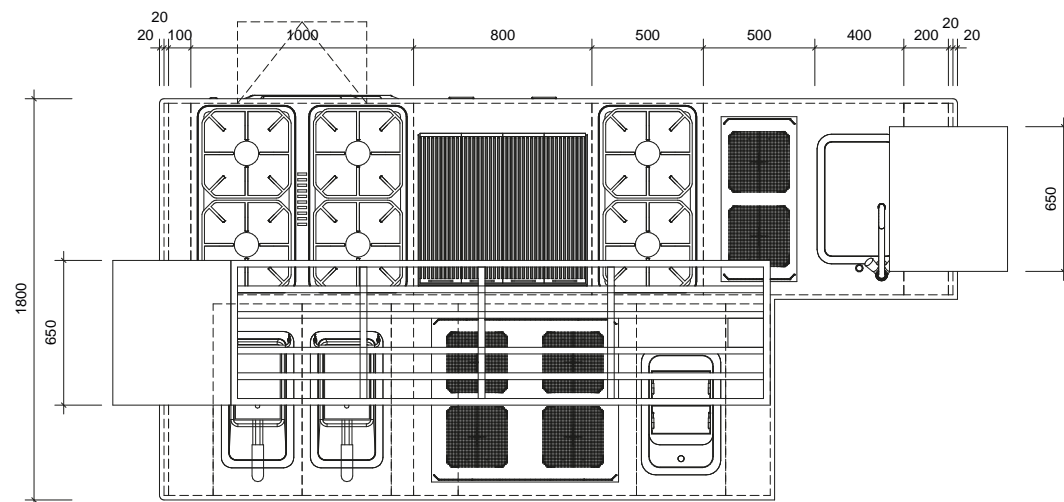


Suitable for any kitchens layout.

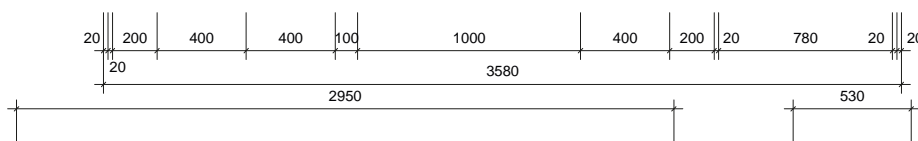
The shape of the block can be adapted with **Cut Out** to include pillars, walls or other construction elements.

Suite 07

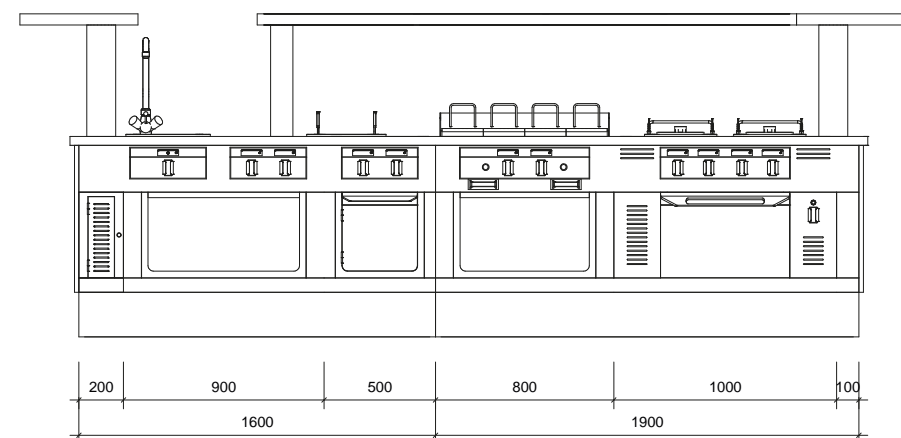
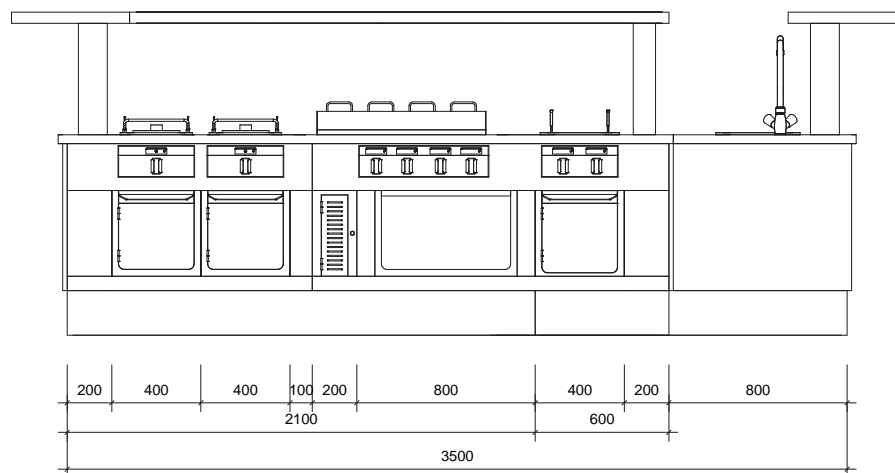
M2M - ■ Full Service Restaurants ■ Hotels



Top
Front



Side
Back



Dimensions are in mm

- **Two Side M2M Block special shape 3580/2760x1800x700H mm** installed on stainless steel plinth • **Cut out 800x900x900H mm on front side** • Cabinets for **induction generators** • With **pot rack** and **salamander support**
- **Functions:** electric fryer, full induction, electric pasta cooker, bain marie, induction, char grill, 4 gas burners with gas oven
- **Bases:** open and closed bases

M2M Block against the wall with **double refrigerated base**

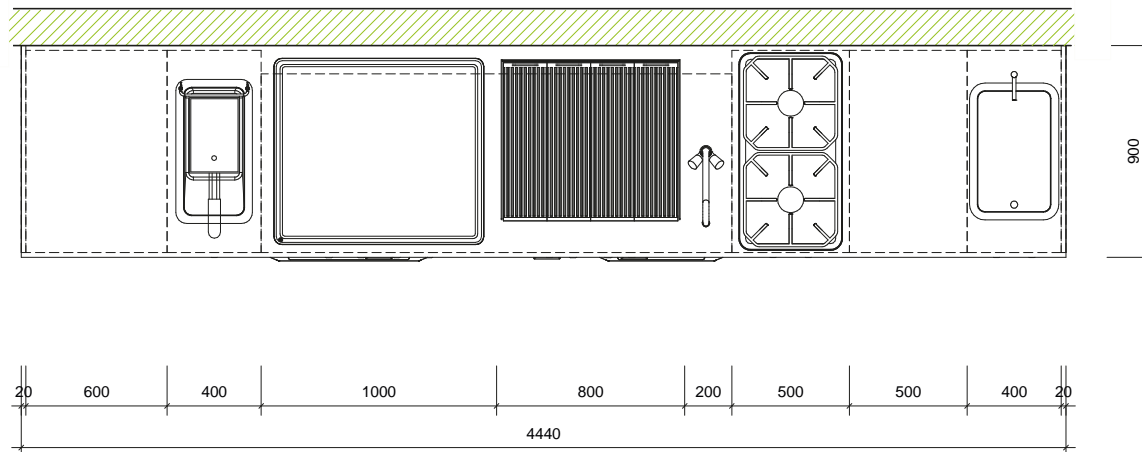


More refrigerated space in less footprint.

Double multi temperature refrigerated bases powered with **one compressor**. Each cabinet has an **independent** temperature.

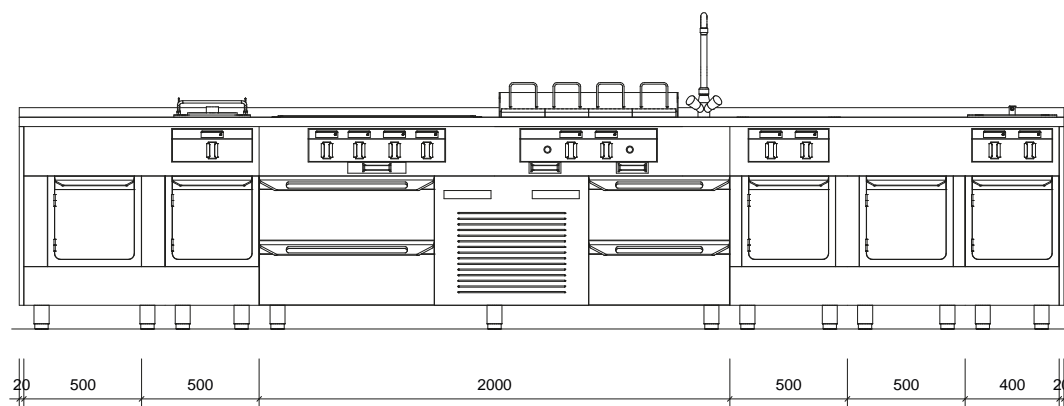
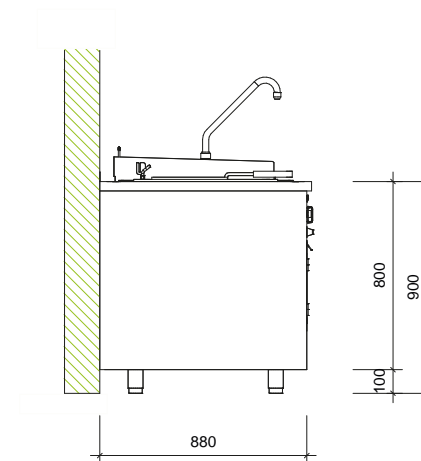
Suite 08

M2M - ■ Full Service Restaurants ■ Self Service Restaurants ■ Hotels



Top
Front

Side



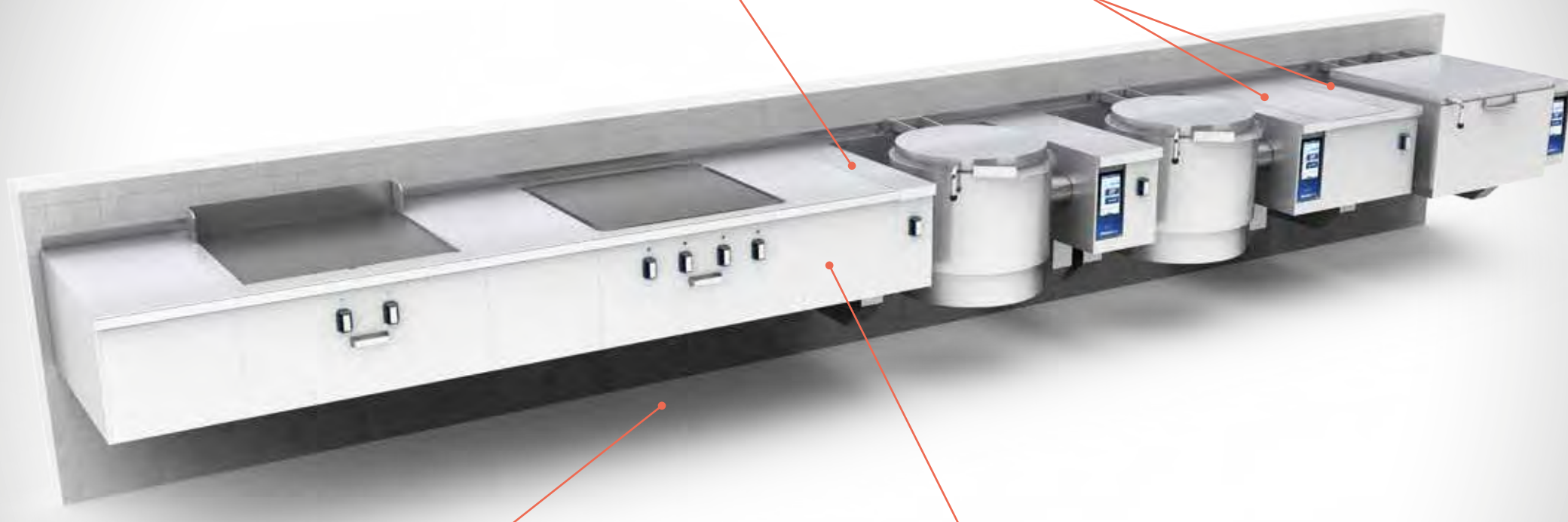
Dimensions are in mm

- **One Side** M2M Block 4440x900x700H mm installed on feet against the wall • **Two multi temperature refrigerated cabinets** with **one compressor**
- **Functions:** electric fryer, free cooking top, gas chargrill, 2 gas burners, aquacooker
- **Bases:** closed bases, refrigerated bases

Modular block wall hanging with boiling and braising pans

Smooth to work on and easy to clean.

Modular and ProThermetic connected with the same Thermodul Connection System.



Very easy and fast to clean.

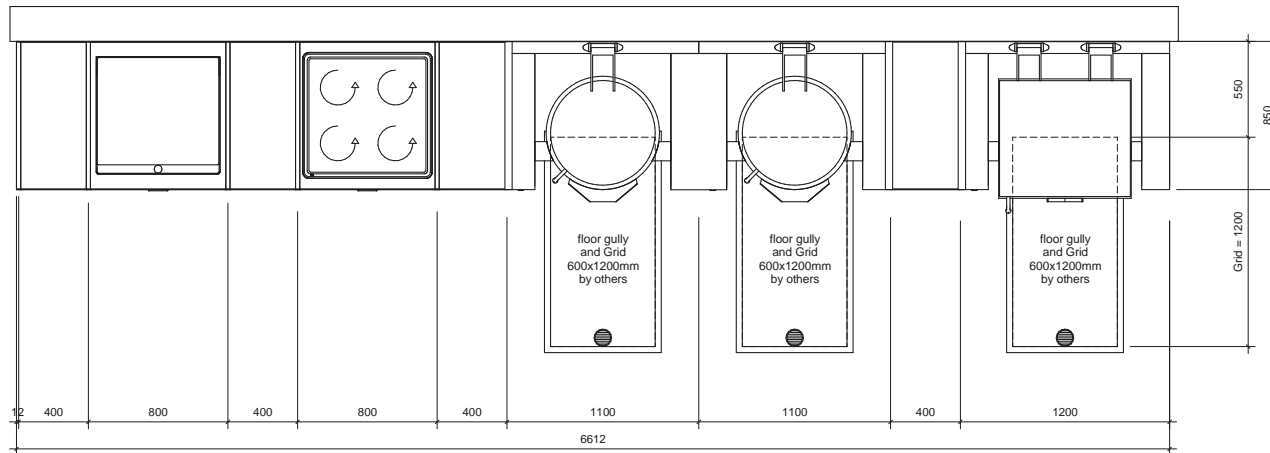
The **Wall Hanging Configuration** guarantee the best possible cleaning capability.

Perfect to produce each type of menu in large quantities.

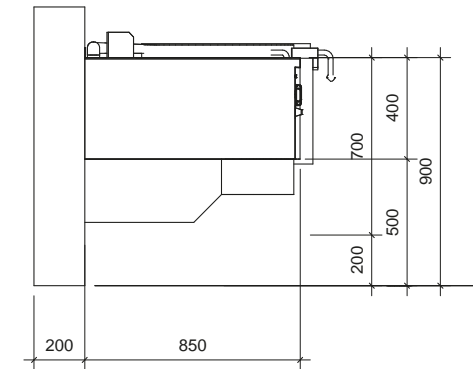
The **High Productivity Cooking Appliances** can be combined with the **Modular Appliances** to produce all types of meals.

Suite 09

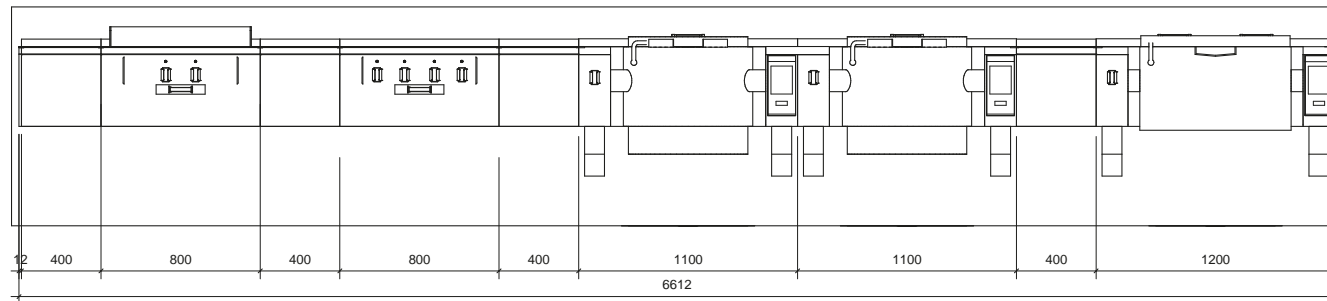
Modular with ProThermetic - ■ Staff Canteens



Top
Front



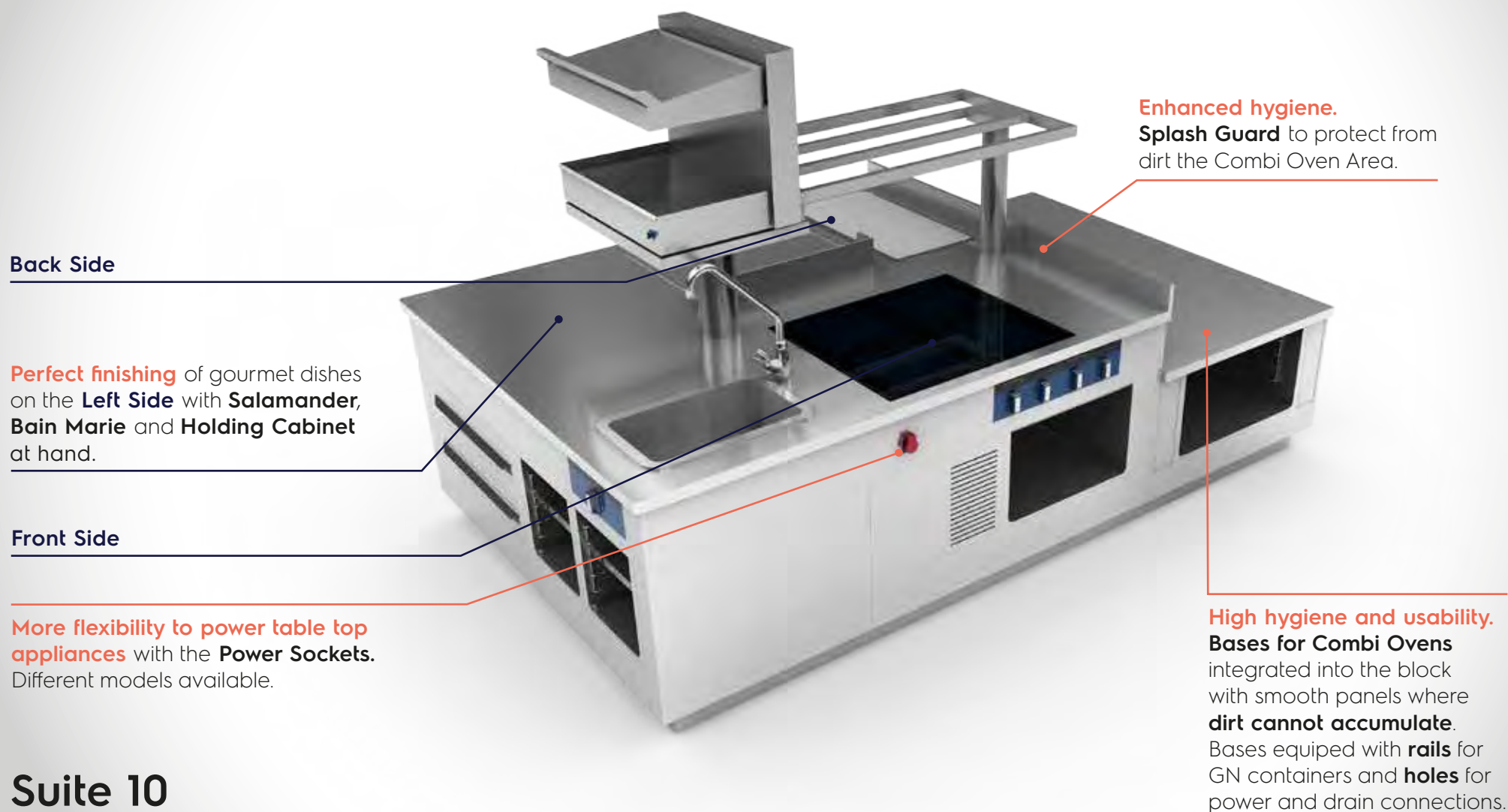
Side



Dimensions are in mm

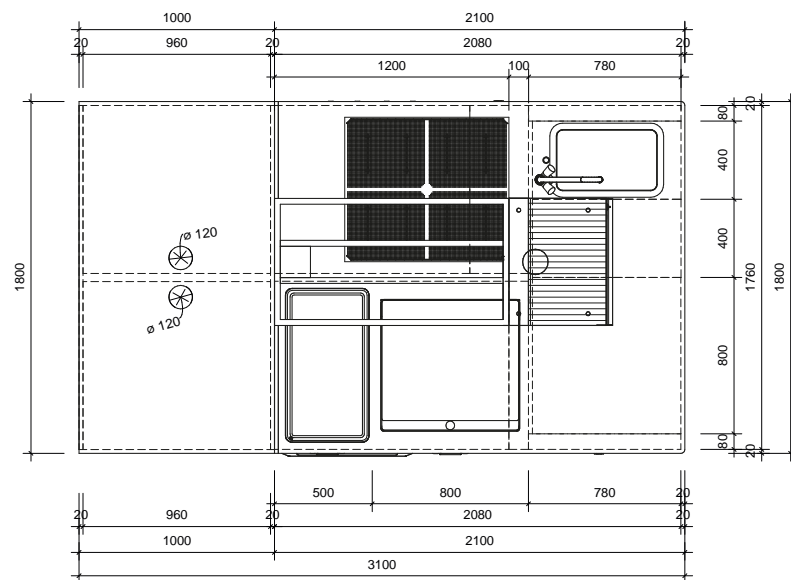
- **One Side** Modular Block 6612x850x400H mm wall hanging
- **Functions:** Electric fry top, electric solid top, electric tilting boiling pan, electric tilting braising pan

M2M Block with **three cooking sides** and **bases for combi ovens**

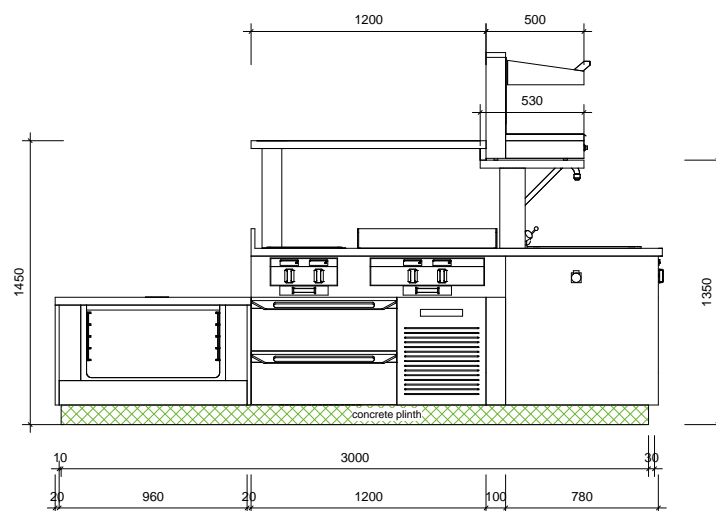


Suite 10

M2M - ■ Fine Dining Restaurants ■ Hotels

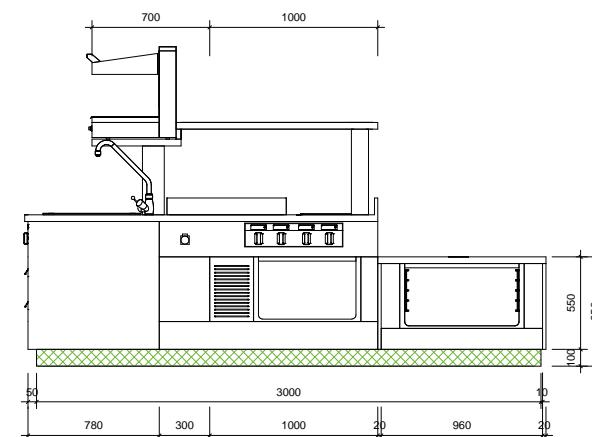
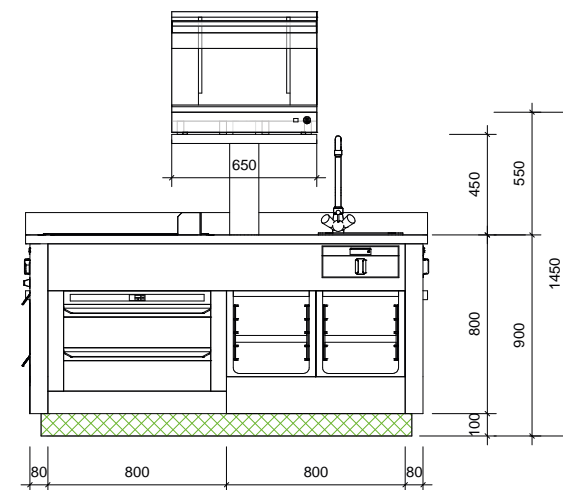


Top
Front



Side

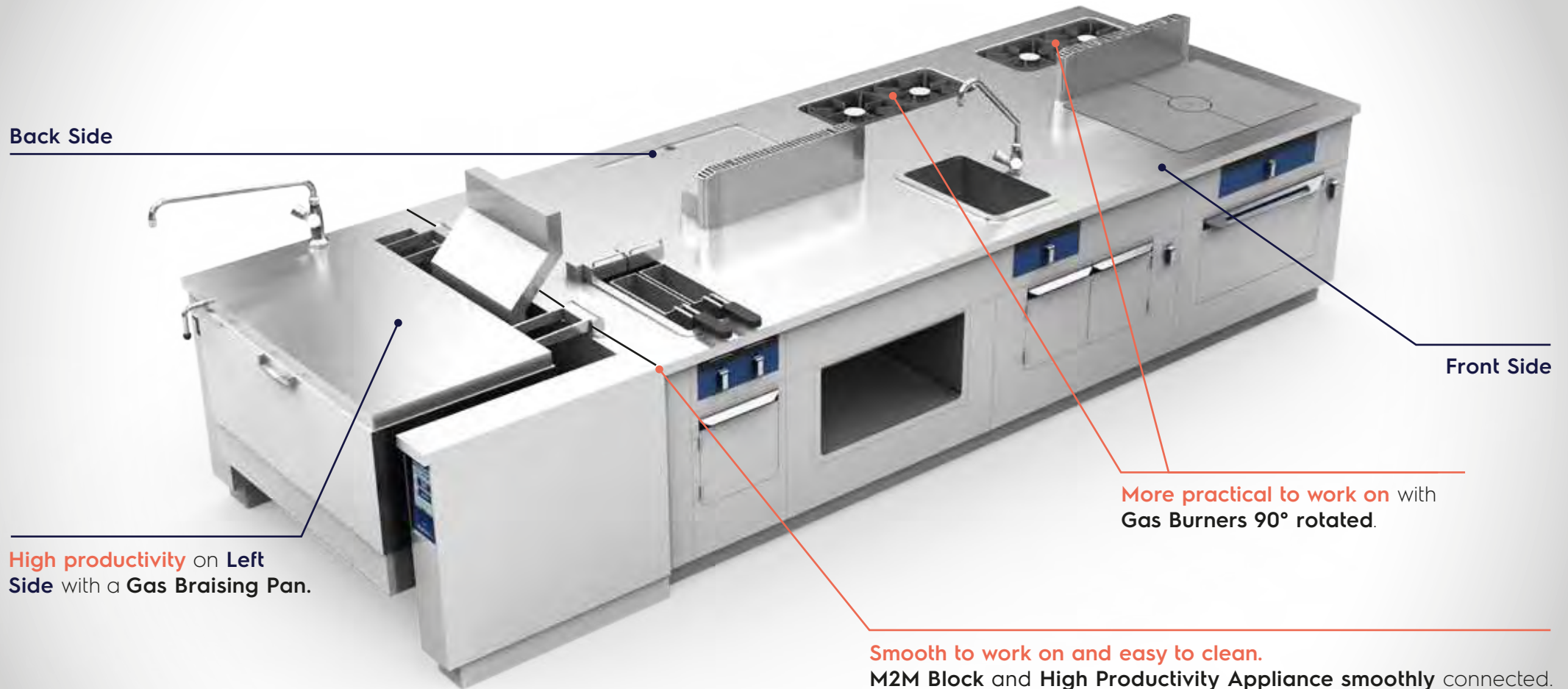
Back



Dimensions are in mm

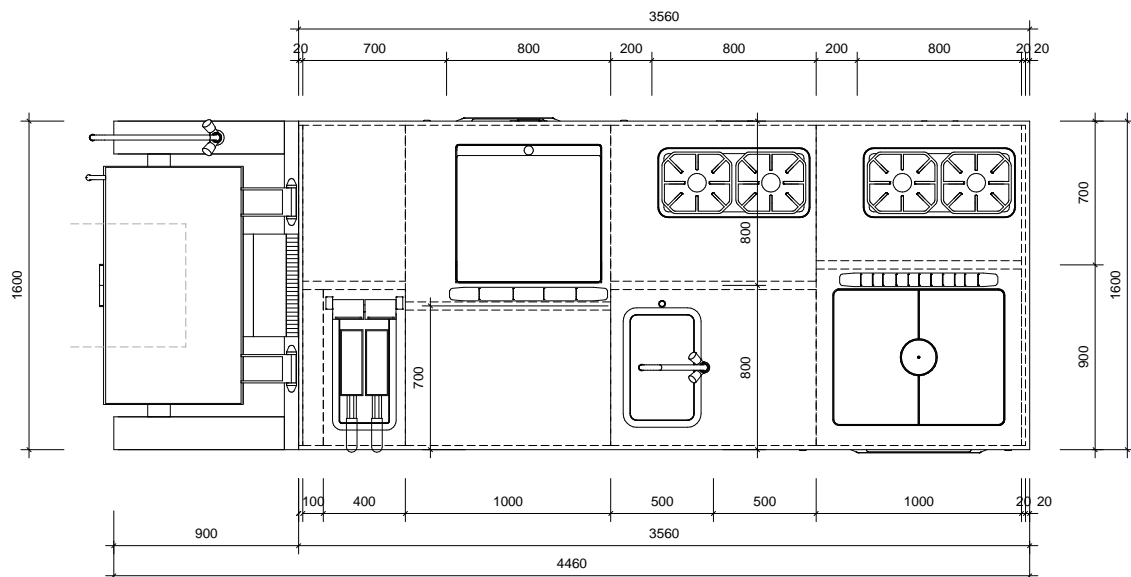
- **Three Side** M2M Block 3100x1800x800H mm installed on concrete plinth • **Lowered bases for combi ovens** • With **pot rack and salamander support**
- **Functions:** electric free cooking top, electric fry top, bain marie, full induction
- **Bases:** refrigerated bases, holding cabinet, open bases

M2M Block with **three cooking sides** and **gas braising pan**



Suite 11

M2M with ProThermetic - ■ Full Service Restaurants ■ Hotels

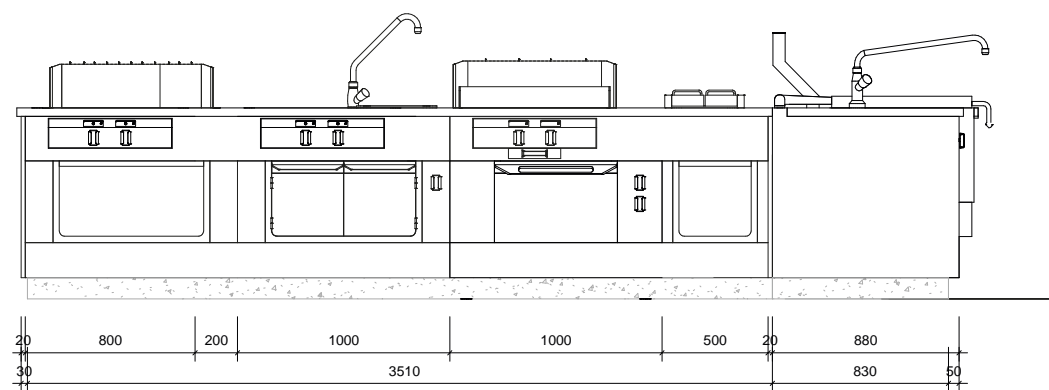
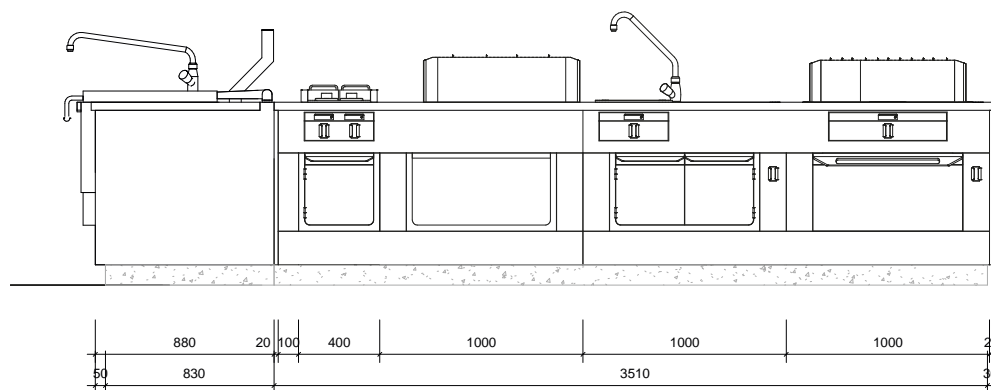
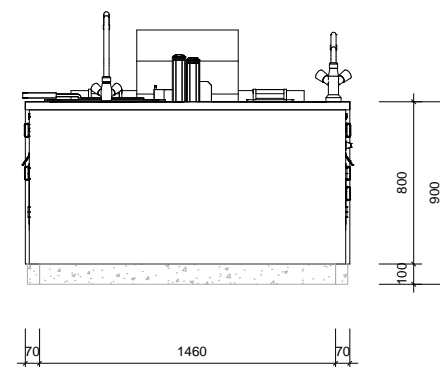


Top

Front

Side

Back



Dimensions are in mm

- **Three Side M2M Block 4460x1600x800H mm** installed on concrete plinth
- **Special connection on the left side for ProThermetic braising pan**
- **Functions:** gas braising pan, electric fryer, electric bain marie, gas french top, 2x2 gas burners 90° rotated, gas fry top
- **Bases:** gas and electric ovens, warming cabinet, open and closed bases

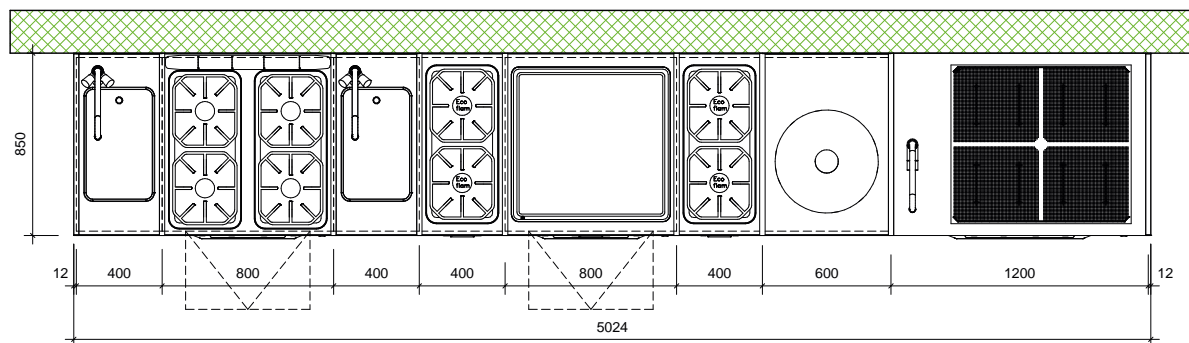
Modular Block against the wall with **integrated big green egg grill**



Special grilling with the
Big Green Egg Grill.

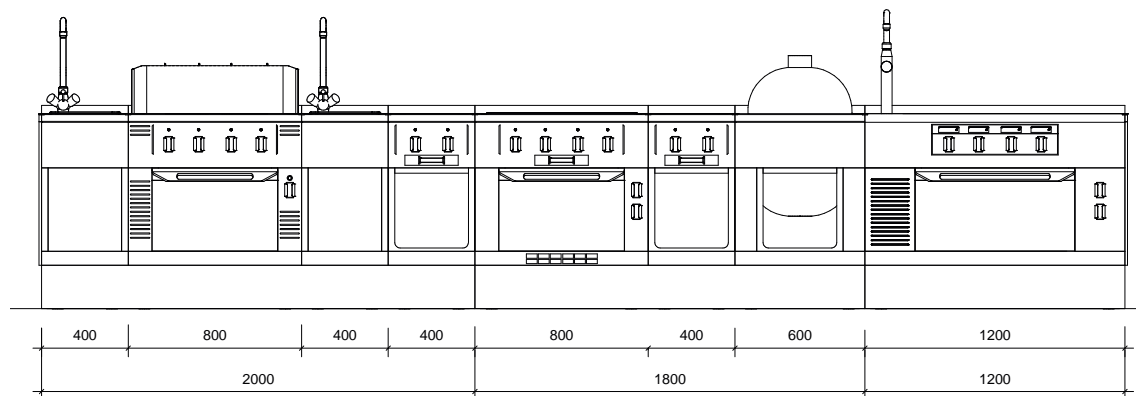
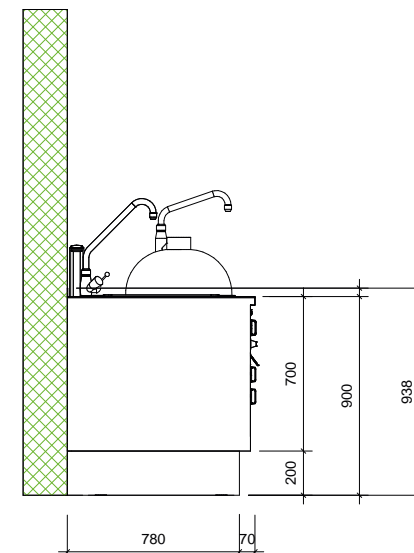
Suite 12

Modular - ■ Full Service Restaurants ■ Hotels



Top
Front

Side



Dimensions are in mm

- **Modular** Block 5025x850x700H mm installed on concrete plinth • **With Integrated Big Green Egg Grill**
- **Functions:** 4 gas burners with gas oven, 2x2 gas burners with ecoflame, freecooking top, full induction 4 zones with electric oven
- **Bases:** open bases

M2M Block island two side with **pasta cookers control panels 90° rotated**

Able to fit in each kitchen.
Suite's **Custom** Depth 1400mm.

High productivity and flexibility in a **small footprint** with the **Full Induction Plate with Small Glass**.

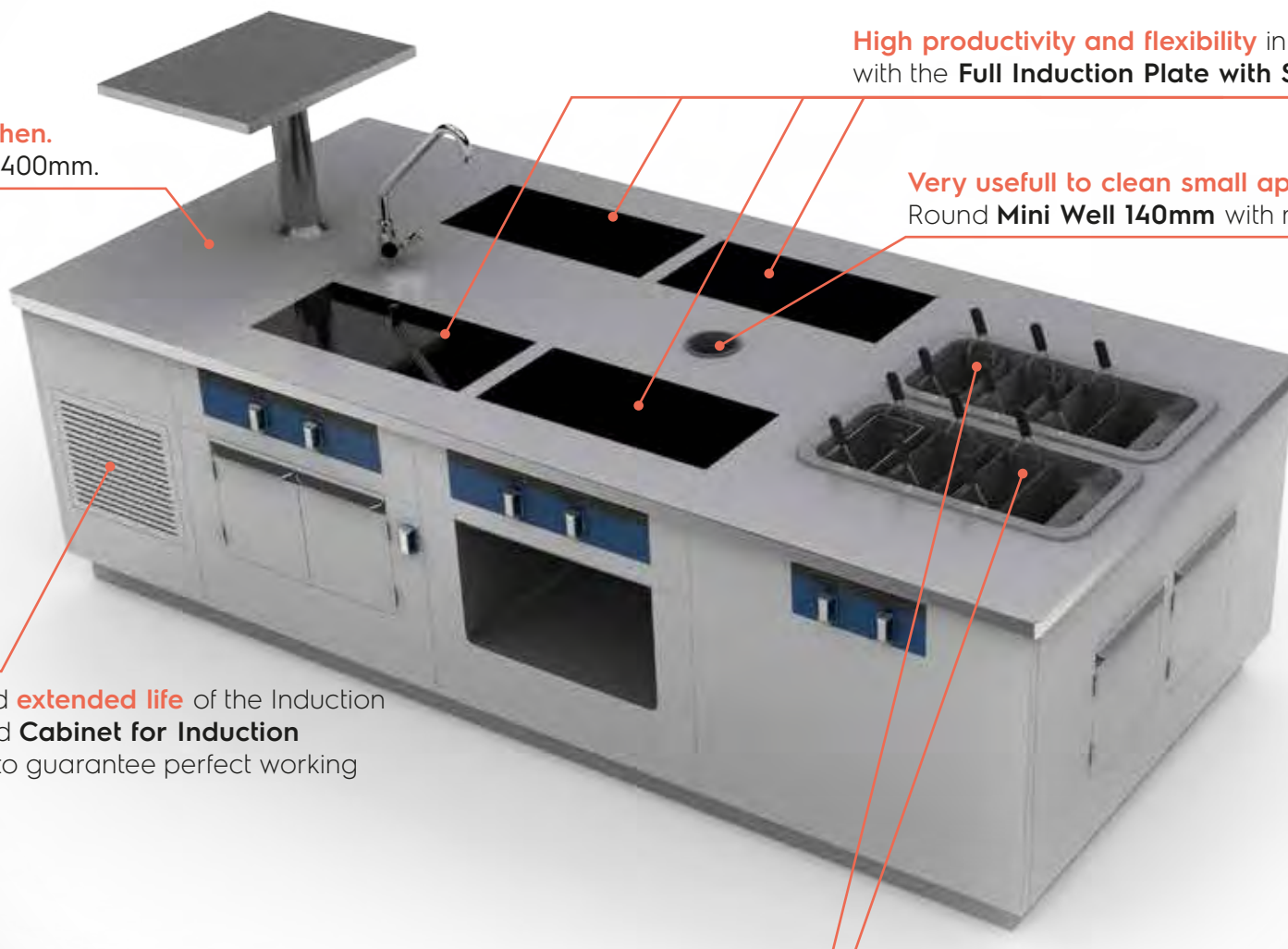
Very usefull to clean small appliances or tools.
Round **Mini Well 140mm** with mixing tap.

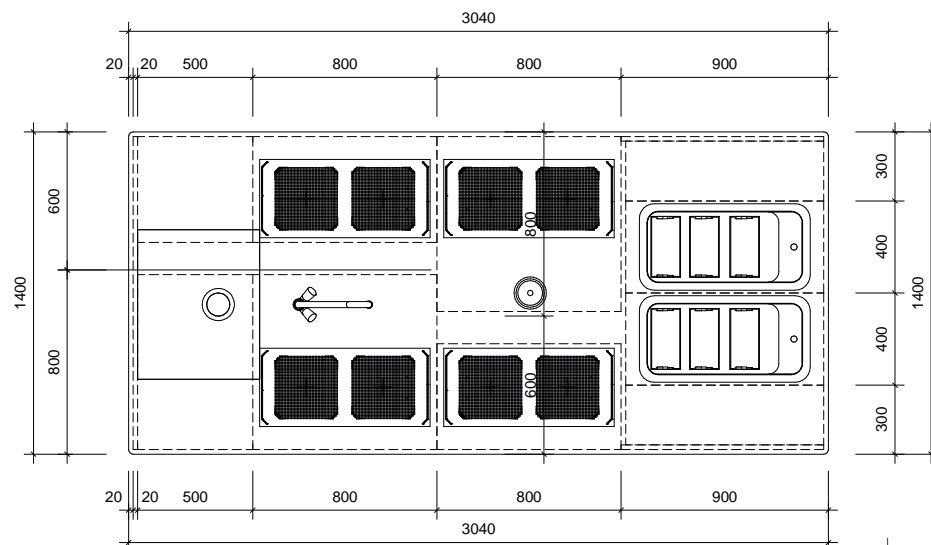
High performance and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

Suite 13

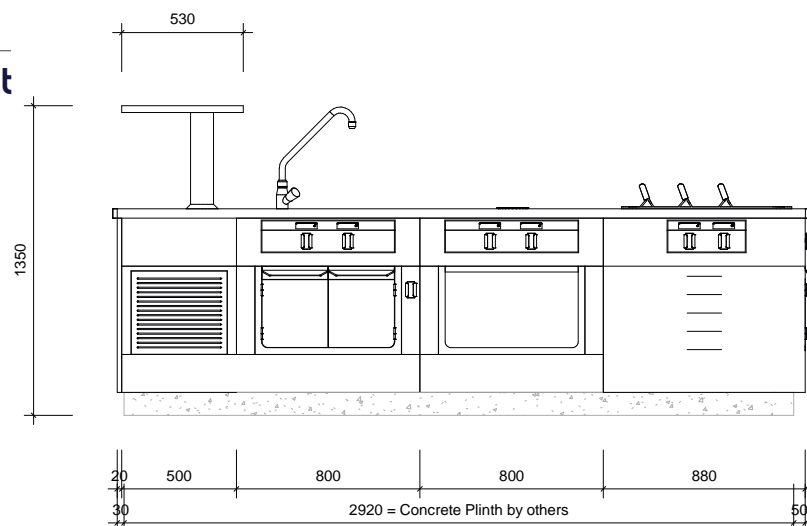
M2M - ■ Fine Dining Restaurants ■ Hotels

More practical in pasta cooking with **Electric Pasta Cookers** crosswise positioned with the **Control Panel 90° rotated**.

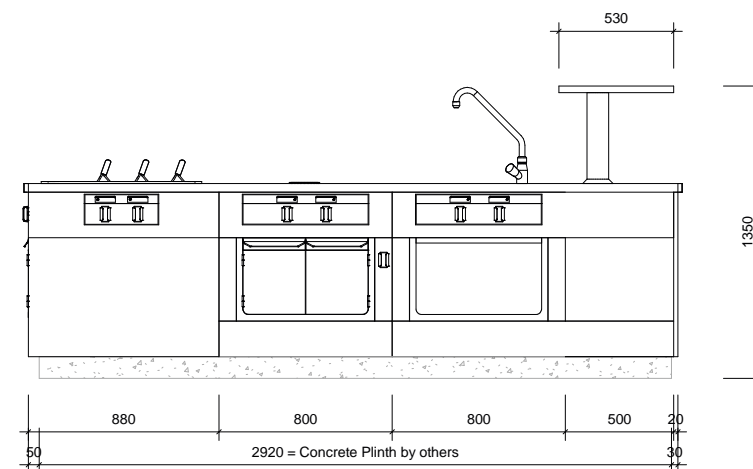
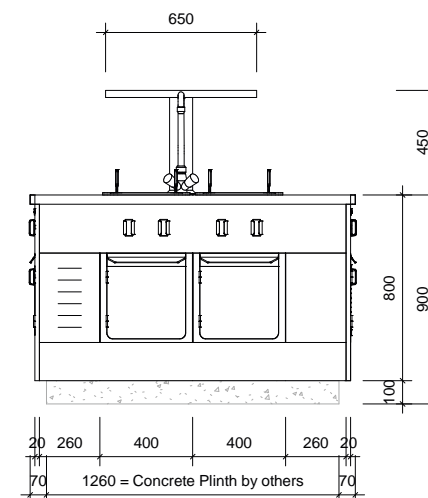




Top
Front



Side
Back



Dimensions are in mm

- **Two Side** M2M Block 3040x1400x800H mm installed on concrete plinth • 2x Electric Pastacookers with **control panel 90°** rotated • 4x Full Induction Plate 2 Zones (2x7kW) with **small glass 90°** rotated • **Miniwell 140mm** • With **salamander support**
- **Functions:** full induction small glass, pasta cookers
- **Bases:** warming cabins, open bases

thermaline Cooking Star



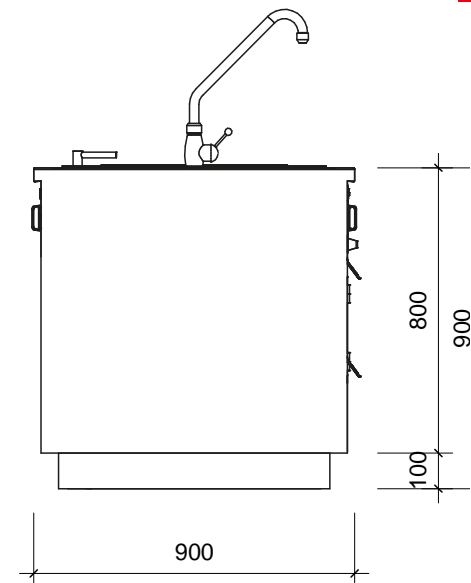
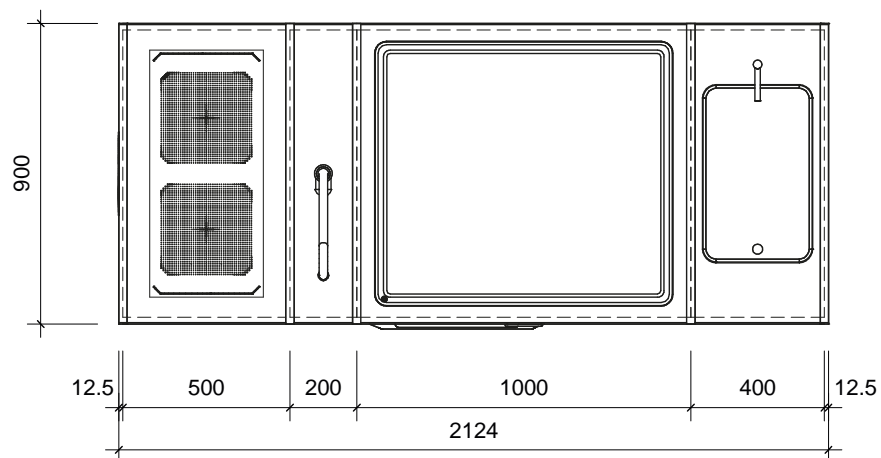
Solid top, fry top and Teppanyaki in one with the Multifunctional Freecooking Top 4 Zones, 2 Sides.

Sous vide, pasta cooker and bain marie in one with the Multifunctional Aquacooker.

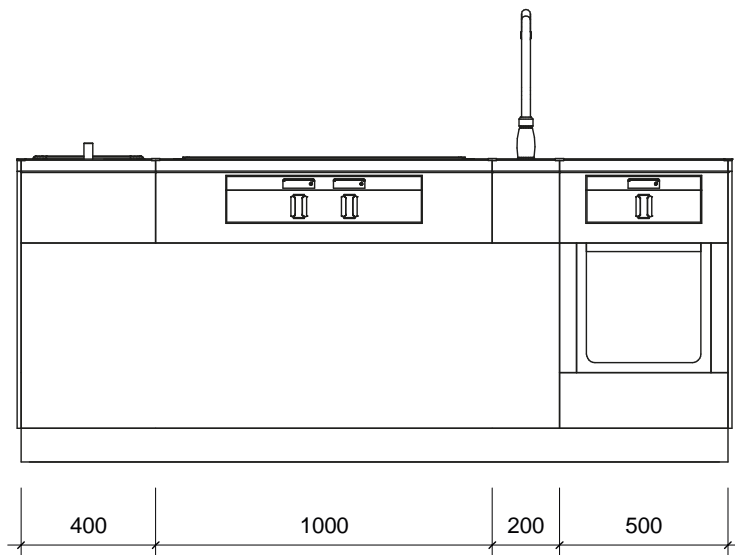
Fridge and freezer in one with the Multitemperature Refrigerated Base.

Suite 14

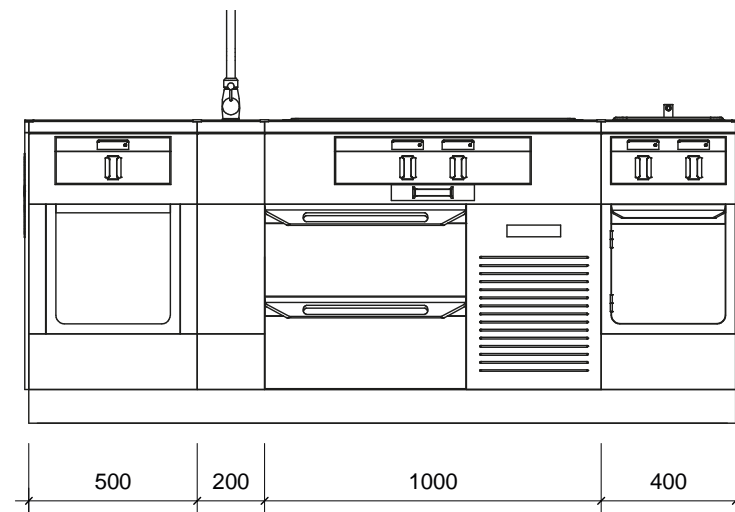
Modular - ■ Full Service Restaurants ■ Self Service Restaurants ■ Hotels



Top
Front



Side
Back



Dimensions are in mm

- **Modular Block** 2125x900x800H mm installed on stainless steel
- **Functions:** induction top 2 side, mixing tap, freecooking top **2 side**, aquacooker
- **Bases:** multitemperature refrigerated base, open base

M2M Block with **three cooking sides**

Deep frying Area on the **Left Side** with 2 Fryers.

Able to fit in each kitchen. Suite's **Custom** Depth 1100mm.

Very usefull to clean small appliances or tools.
Round **Mini Well 140mm** with mixing tap.

Back Side

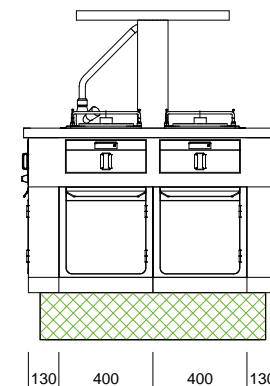
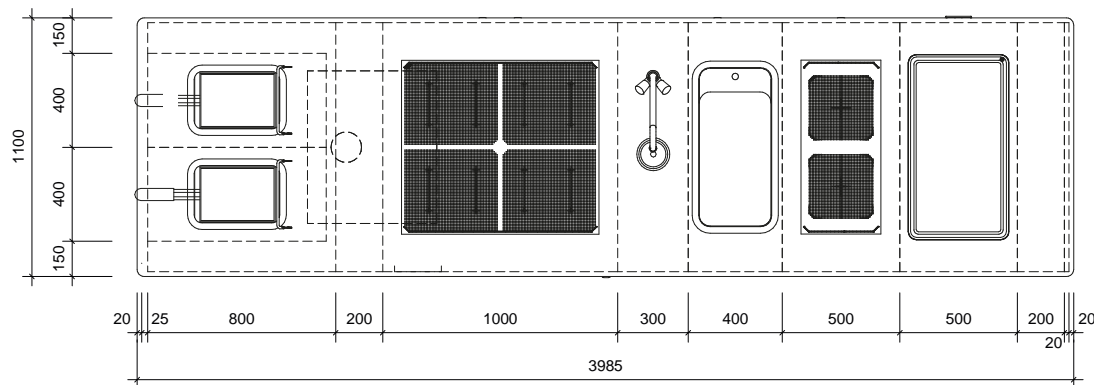
Front Side

High performance and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

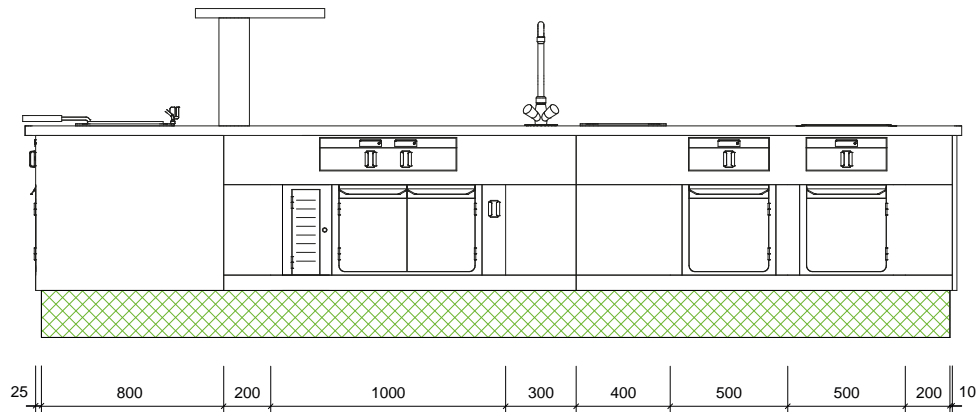
Suite 15

M2M - ■ Fine Dining Restaurants ■ Hotels

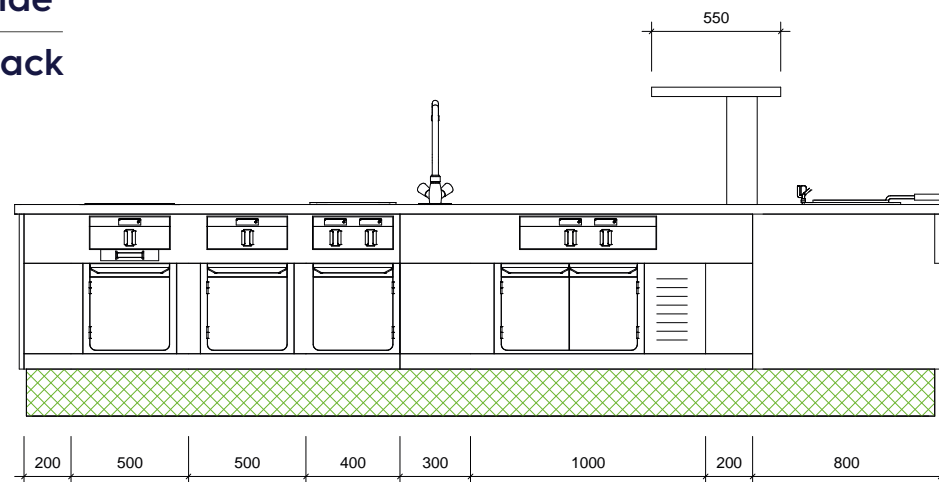




**Top
Front**



**Side
Back**



Dimensions are in mm

- **Three Side** M2M Block 3985x1100x700H mm installed on concrete plinth • With **Salamander support** and mixing tap
- **Functions:** 2x electric fryers **on left side**, 4 zone full service induction, 2 zones top induction, pasta cooker, freecooking top
- **Bases:** warming cabins, closed bases

M2M Block with **three cooking sides**

More practical to work on on the front with **Freecooking Top 90° rotated**.

Back Side

Safe also in critical configurations.
Splash Guard between **Fryers and Pasta Cooker**.

Front Side

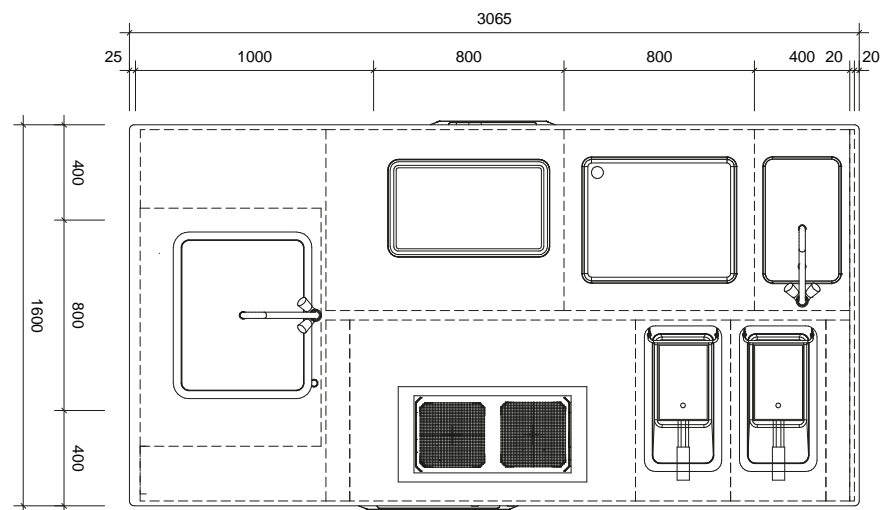
Left Side with **Bain Marie** on **Warming Cabinet**.

More practical to work on with the **Induction Top 90° rotated** to work better on the front.

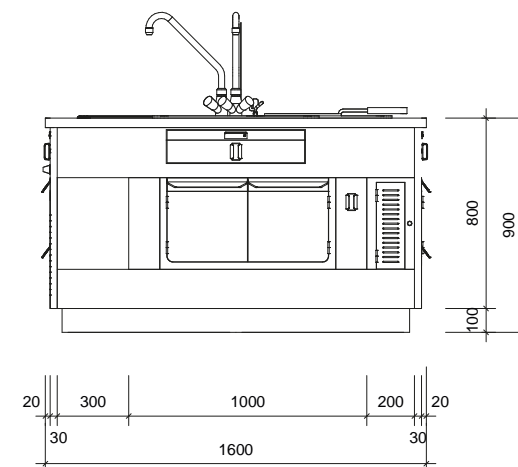
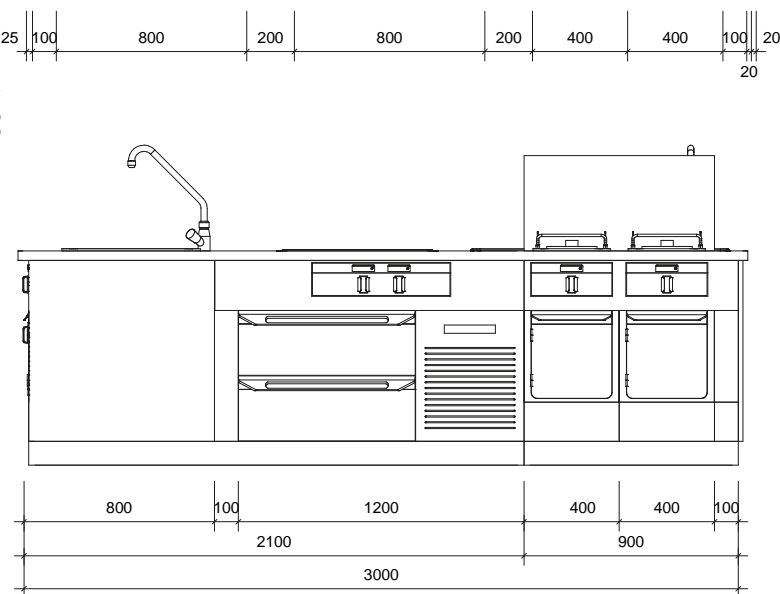
High performance and **extended life** of the **Induction Plate** with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

Suite 16

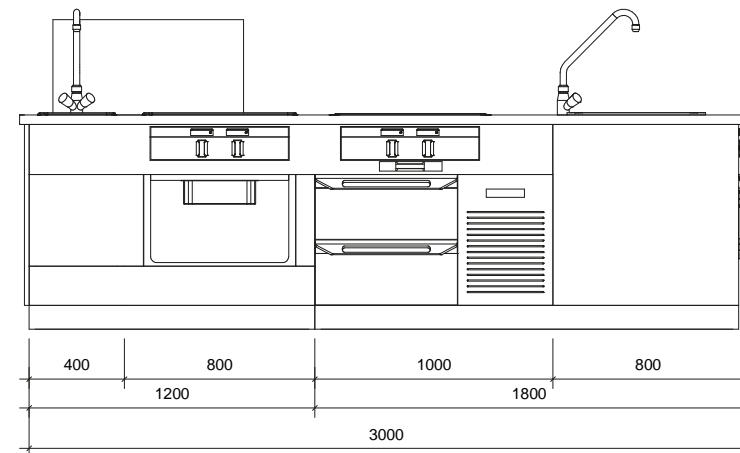
M2M - ■ Fine Dining Restaurants ■ Hotels



Top
Front



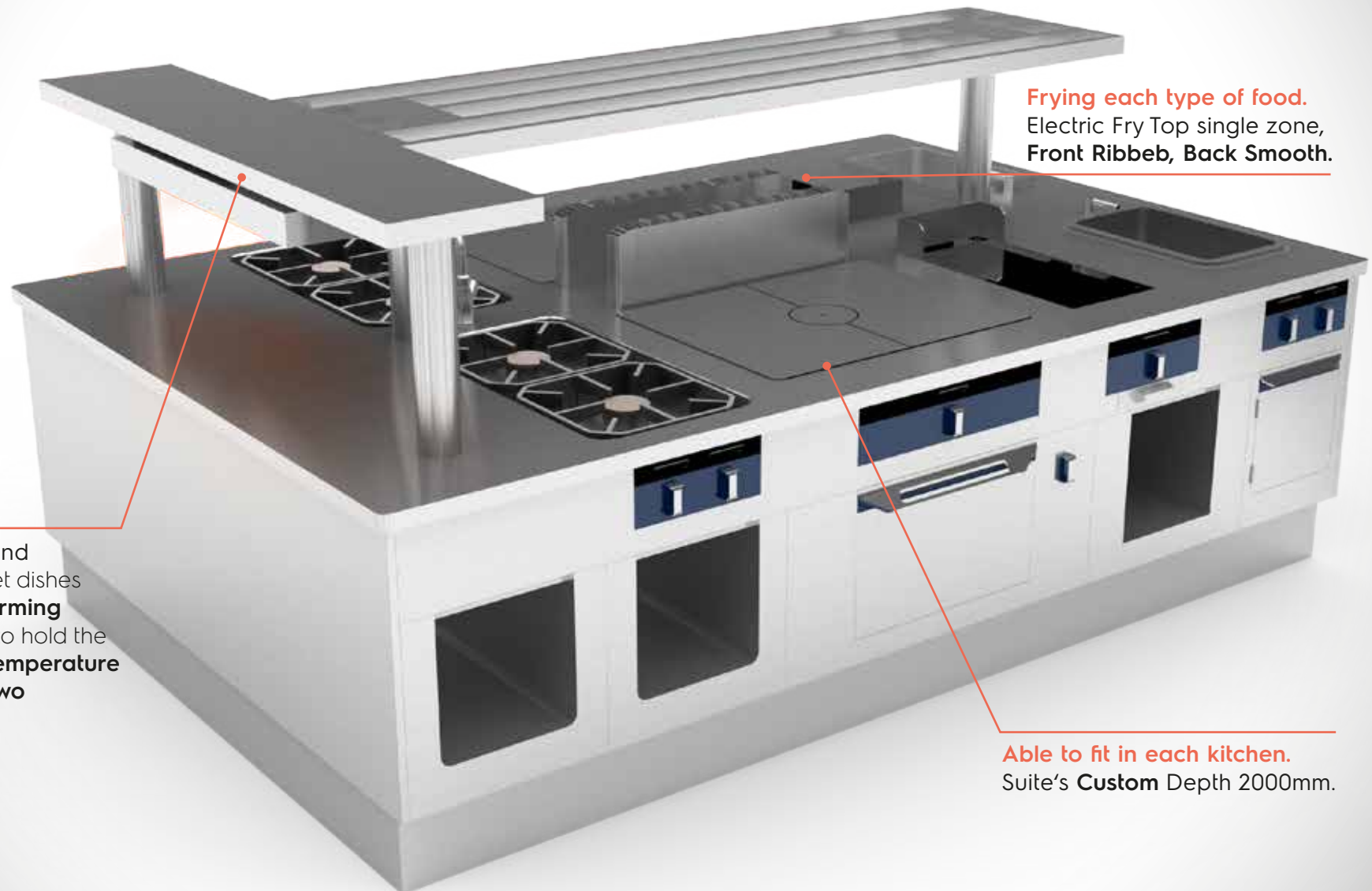
Side
Back



Dimensions are in mm

- **Three Side** M2M Block 365x1600x800H mm installed on stainless steel plinth with 2 Zones Top Induction and Freecooking Top **90° rotated**, 2 Fryers with splash guard • With **Salamander support** and mixing tap
- **Functions:** bain marie **on left side**, top induction, 2xfryers, freecoking top, pastacooker
- **Bases:** warming cabinet, multitemperature refrigerated base

M2M Block with **double salamander support** and **warming lamps**



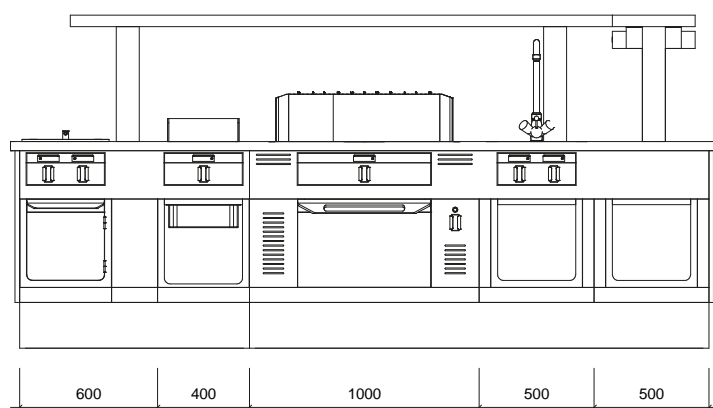
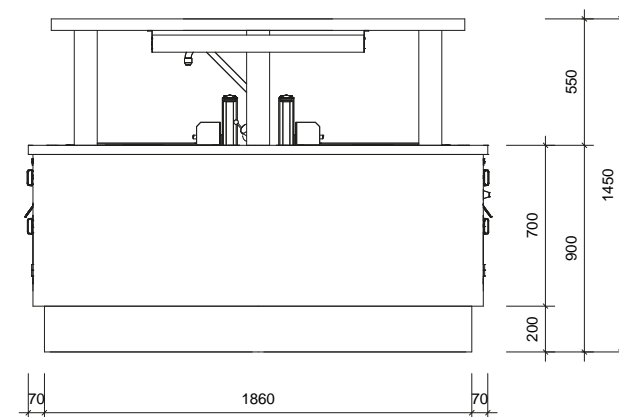
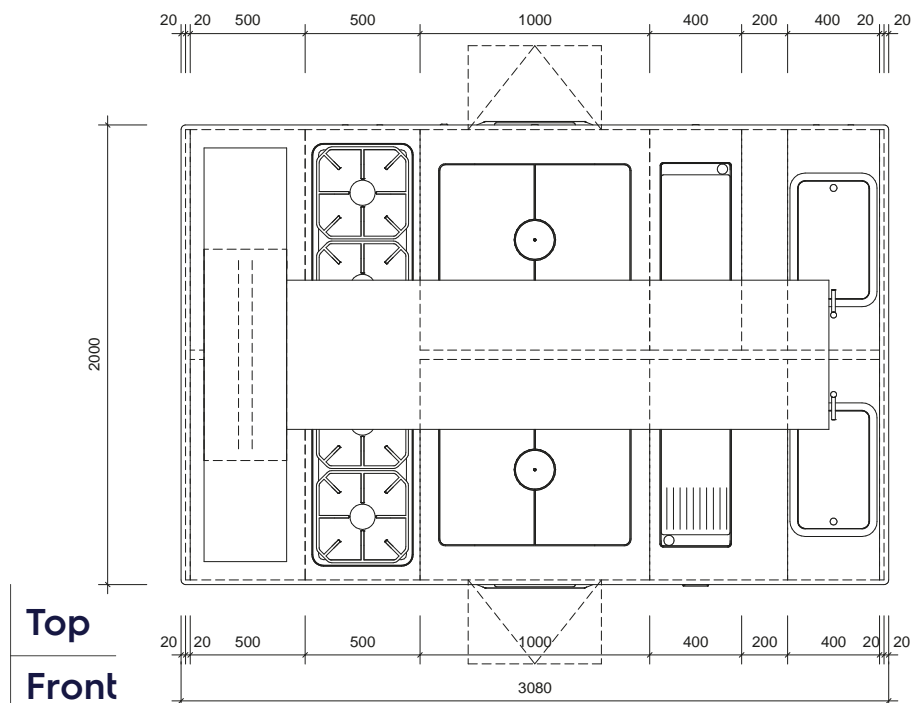
Frying each type of food.
Electric Fry Top single zone,
Front Ribbed, Back Smooth.

Perfect finishing and holding of gourmet dishes with **Infra Red Warming Infra Red Lamps** to hold the food at the **right temperature** and **Support for two Salamanders**.

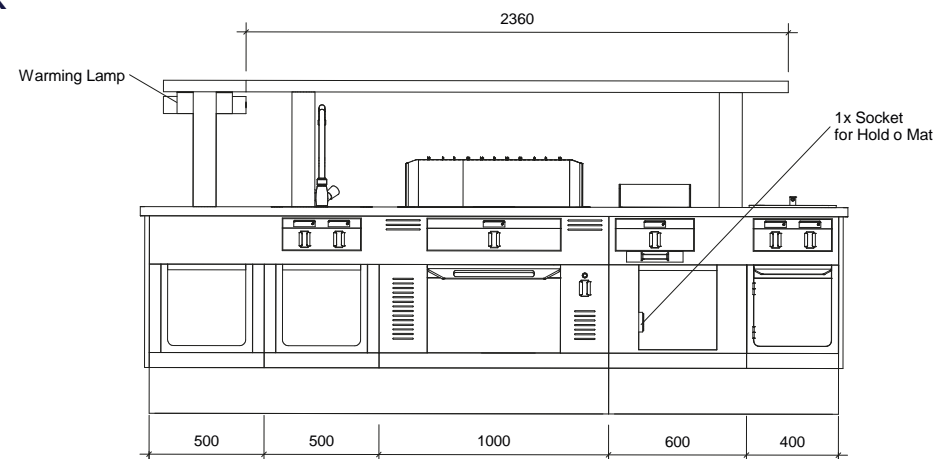
Able to fit in each kitchen.
Suite's **Custom** Depth 2000mm.

Suite 17

M2M - ■ Fine Dining Restaurants ■ Full Service Restaurants ■ Hotels



Side
Back



Dimensions are in mm

- **Two Side** M2M Block 3080x2000x700H mm installed stainless steel plinth with **Pot Rack** and **Double Salamander support** with **Warming Infra Red Lamps**
- **Functions:** 2xgas burners, 2xfrench tops, electric fry top 1 zone **front ribbed back smooth**, standard smooth on the back, 2x aquacookers
- **Bases:** gas ovens, open bases with power **socket** for Hold-o-Mat

M2M Block back to back with **boiling pan** and **braising pan**

High productivity with a
Stationary Boiling Pan
and a **Tilting Braising Pan**.

Safe also in critical configurations.
Splash Guard between Fryers and
Pasta Cooker.

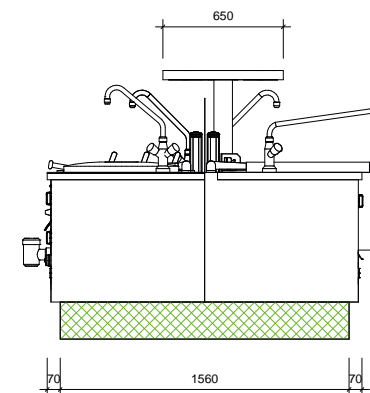
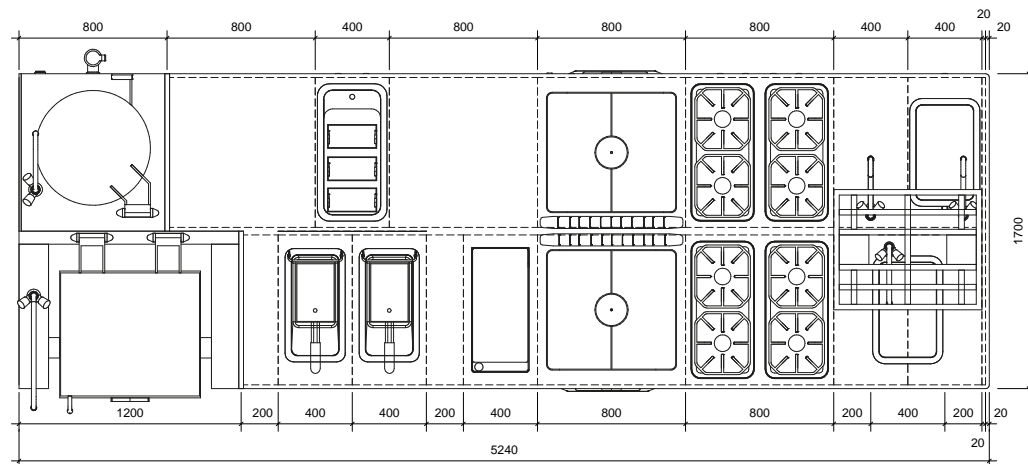


Smooth to work on and easy to clean.
M2M Block and High Productivity Appliances smoothly
connected with the **Thermodul System**.

More efficient space usage.
Base with 2 Drawers instead
of one **Swing Door**.

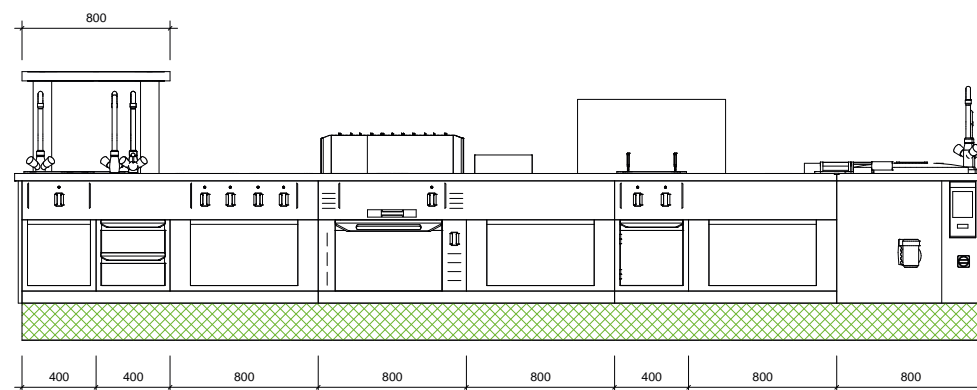
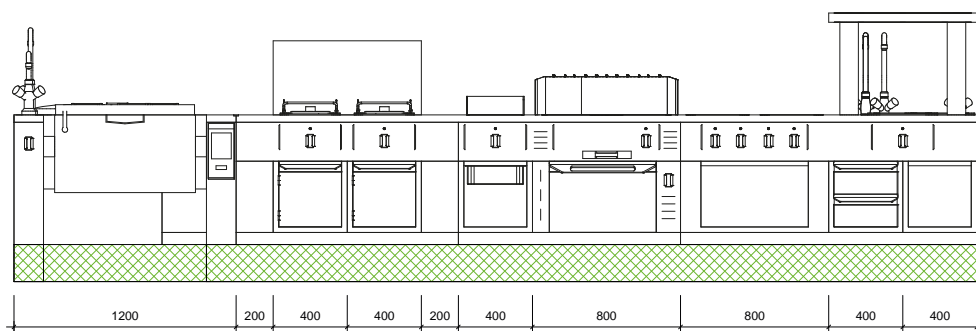
Suite 18

M2M with ProThermetic - ■ Staff Canteens ■ Hotels



Top
Front

Side
Back



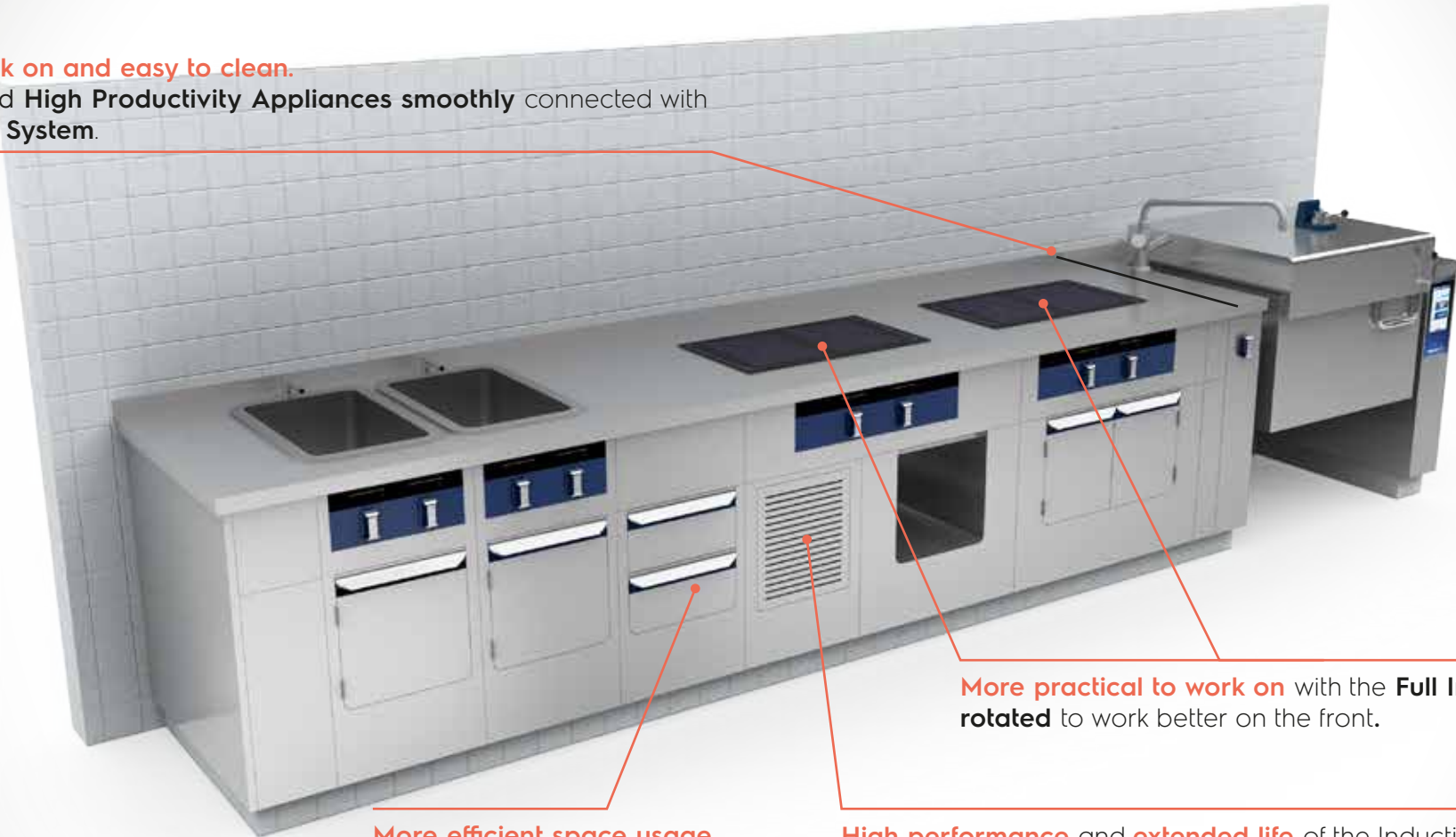
Dimensions are in mm

- **Two Side** M2M Block 5240x1700x700H mm installed on concrete plinth **with ProThermetic** and **Salamander Support**
- **Functions:** tilting braising pan 60 Lt. and stationary boiling pan 100 Lt., 2xfryers with splash guard, 2xfrench tops on gas oven, 2x4 gas burners, 2xbain marie, electric fry top and pasta cooker
- **Bases:** open bases, bases with drawers

M2M Block against the wall with **pressure braising pan**

Smooth to work on and easy to clean.

M2M Block and High Productivity Appliances smoothly connected with the **Thermodul System**.



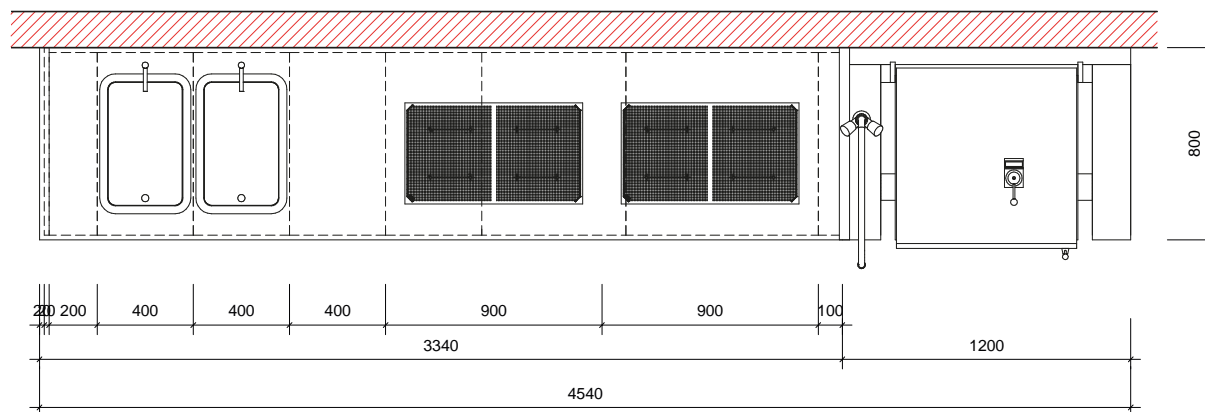
More practical to work on with the **Full Induction Tops 90° rotated** to work better on the front.

More efficient space usage.
Base with 2 Drawers instead of **one Swing Door**.

High performance and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

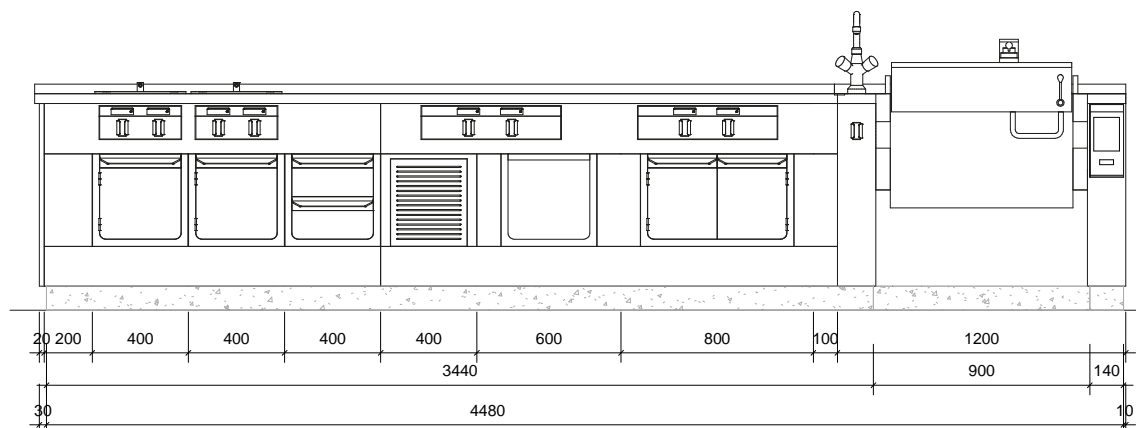
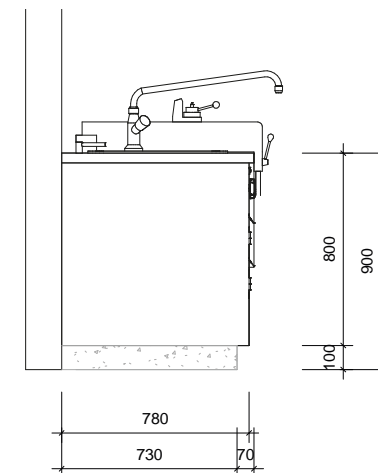
Suite 19

M2M with ProThermetic - ■ Full Service Restaurants ■ Hotels



Top
Front

Side



Dimensions are in mm

- **One Side** M2M Block 4540x80x800H installed on concrete plinth with **Pressure Braising Pan**, 2x Full Induction **90° rotated**
- **Functions:** 2x full induction, 2x aquacooker
- **Bases:** base with drawers, open base, closed base

M2M Block against the wall

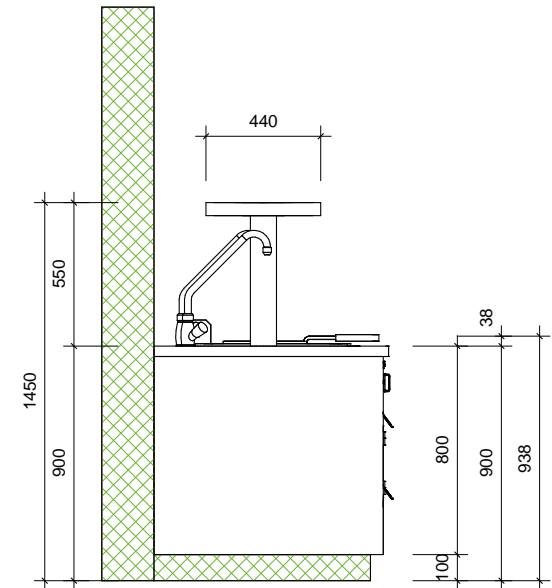
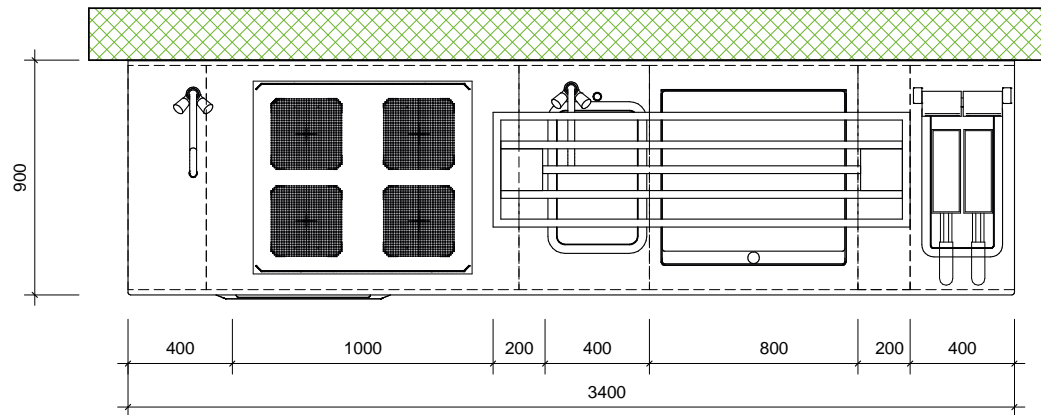
Flexibility and **power** with the **Full Induction Cooking Plate** installed on **Multitemperature Refrigerated Base**.



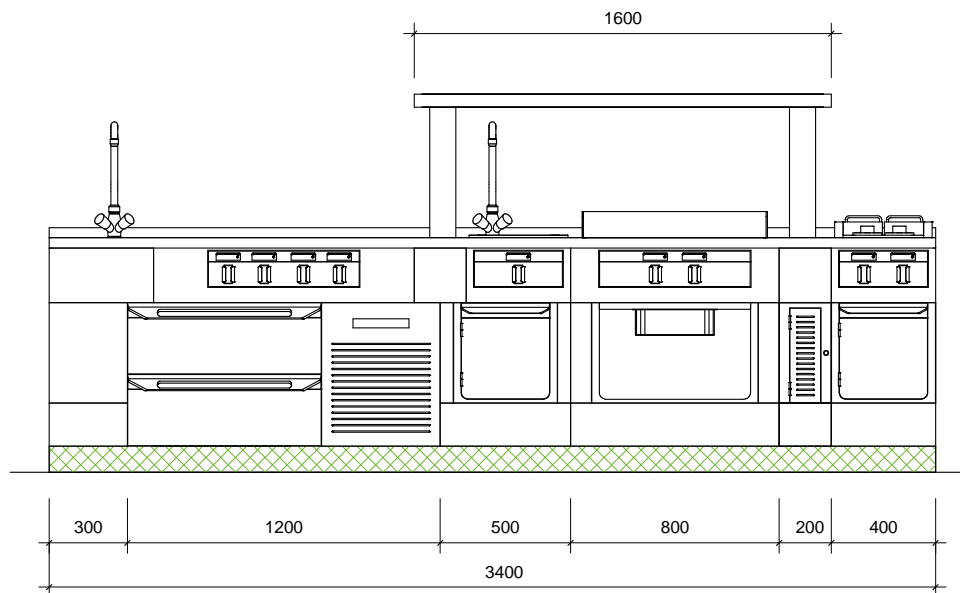
High performance and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

Suite 20

M2M - ■ Full Service Restaurants ■ Hotels



Top
Front



Side

Dimensions are in mm

- **One Side** M2M Block 3400x900x800H mm installed on concrete plinth with pot rack
- **Functions:** full induction, bain marie, fry top, fryer
- **Bases:** refrigerated base, base with door, closed base

M2M Block island two side

More cooking functions on small footprint.

Special size **Bain Marie 4xGN 1/6** to fit also in compact blocks.

More practical to work on with the **Full Induction Tops 90° rotated** to work better on the front.

Perfect holding of food at the right temperature with the **Warming Plate**.

More flexibility to power table top appliances with the **Power Sockets**.
Different models available.

Flexible also in finish.

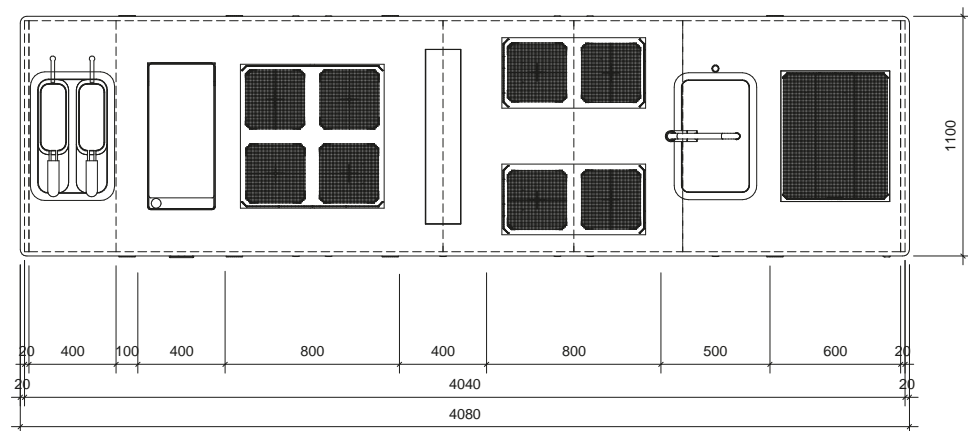
Termaline 90 based suite with **without Glass and Display**.

More efficient space usage.

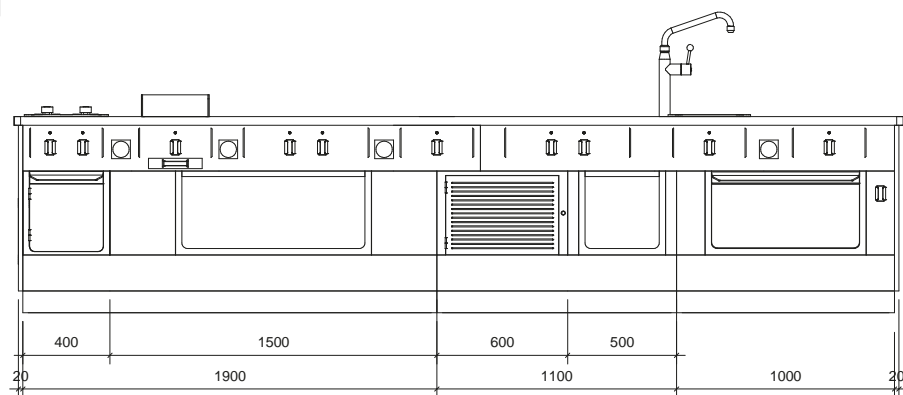
Warming Cabinet with **one big Drawer** instead of **2 Swing Doors**.

Suite 21

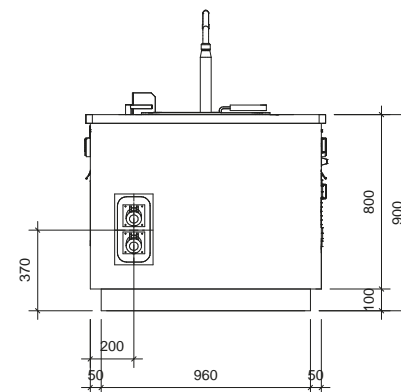
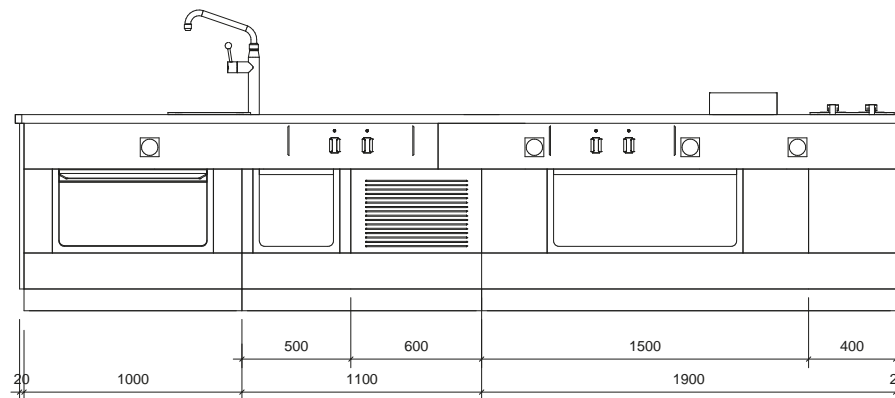
M2M - ■ Fine Dining Restaurants ■ Hotels



Top
Front



Side
Back



Dimensions are in mm

- **Island Two Side** M2M Block 4800x1100x800H mm installed on stainless steel plinth
- **Functions:** 2 zones **full induction 90° rotated**, **bain marie special 4xGN 1/6**, electric fryers, electric fry top, bain marie, warming plate
- **Bases:** warming cabine with drawer, open base

M2M Block island two side with power sockets and portioning plates

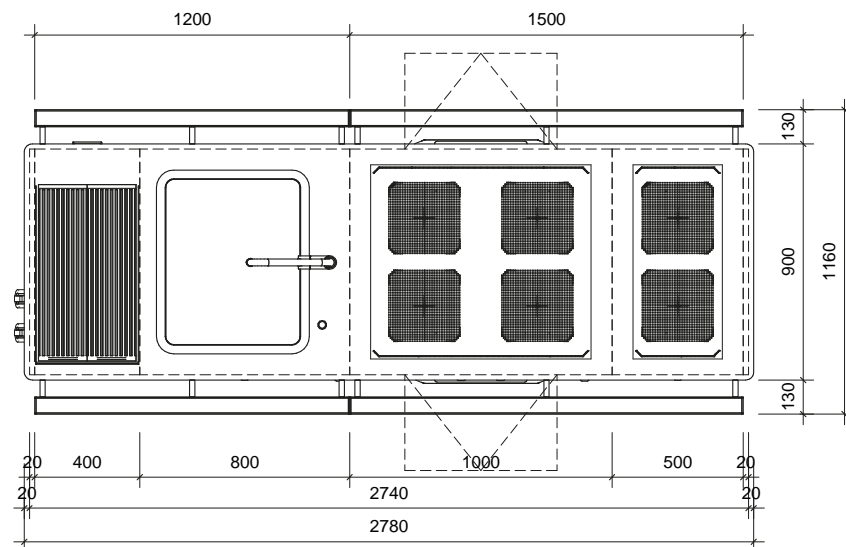


More space to support the preparation with the Portioning Plates. Available also special version to hold GN 1/9 containers.

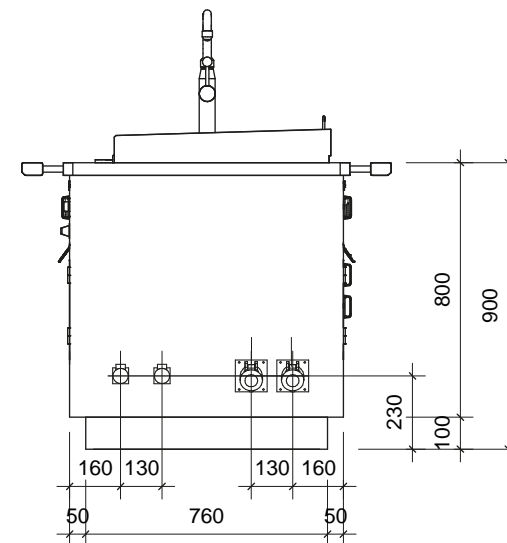
More flexibility to power external appliances. Power Sockets, to connect external appliances, for example combi steamers. Different models available.

Suite 22

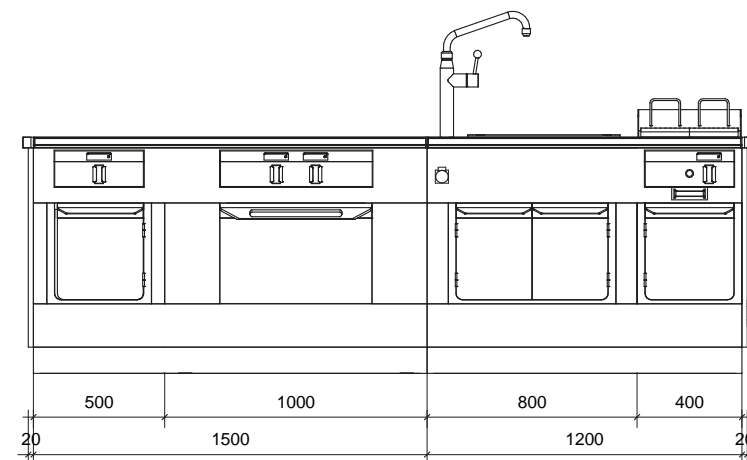
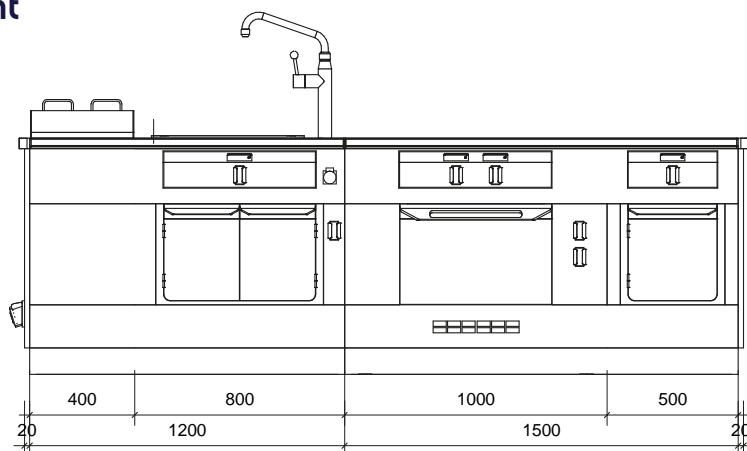
M2M - ■ Full Service Restaurants ■ Hotels



Top
Front



Side
Back



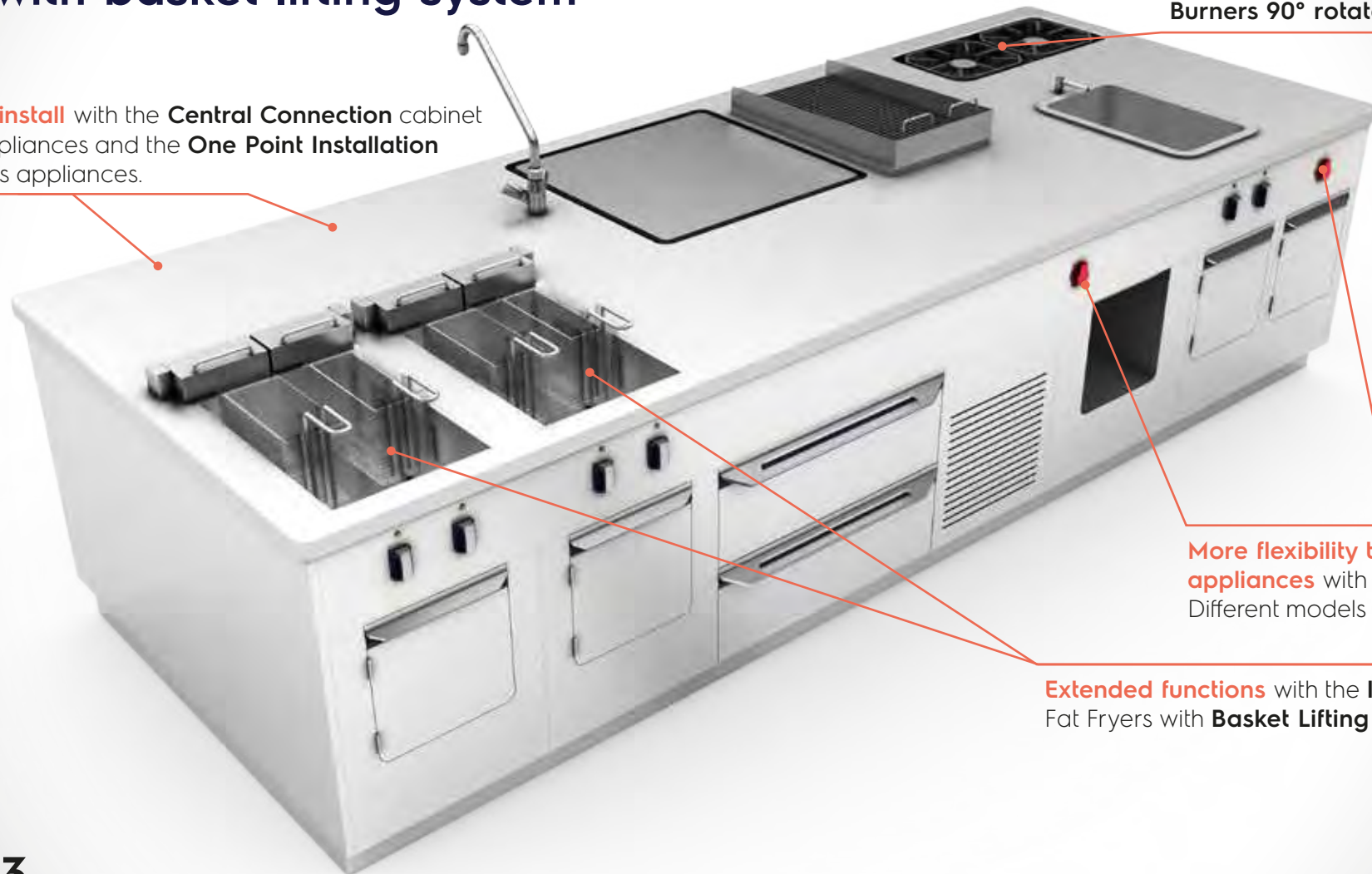
Dimensions are in mm

- **Island Two Side** M2M Block 2740x900x800H mm with **Power Sockets** installed on stainless steel plinth
- **Functions:** gas chargrill, bain marie GN 2/1, top induction 4 and 2 zones
- **Bases:** passthrough electric oven, base with doors

M2M Block back to back with **integrated deep fat fryers with basket lifting system**

Very easy to install with the **Central Connection** cabinet for electric appliances and the **One Point Installation** cabinet for gas appliances.

More practical to work on with **Gas Burners 90° rotated**.

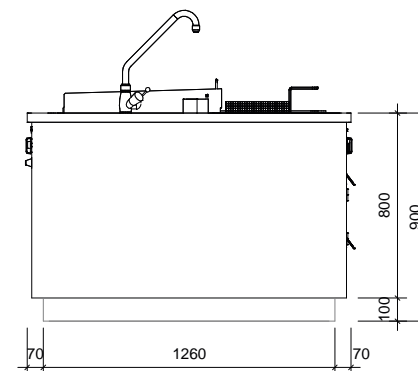
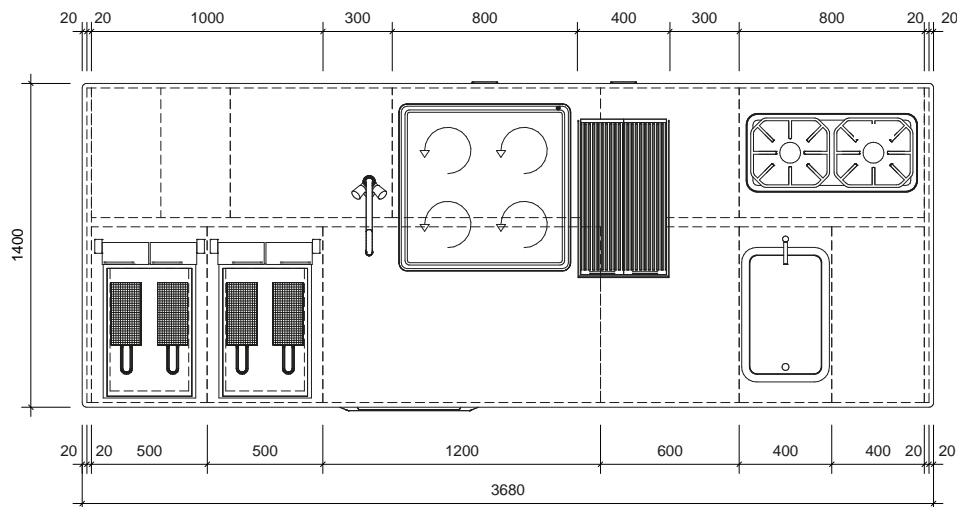


More flexibility to power table top appliances with the **Power Sockets**. Different models available.

Extended functions with the **Integrated Deep Fat Fryers with Basket Lifting System**.

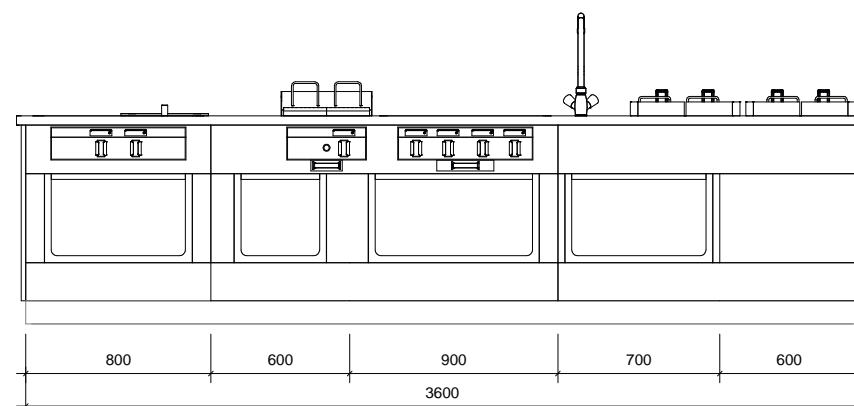
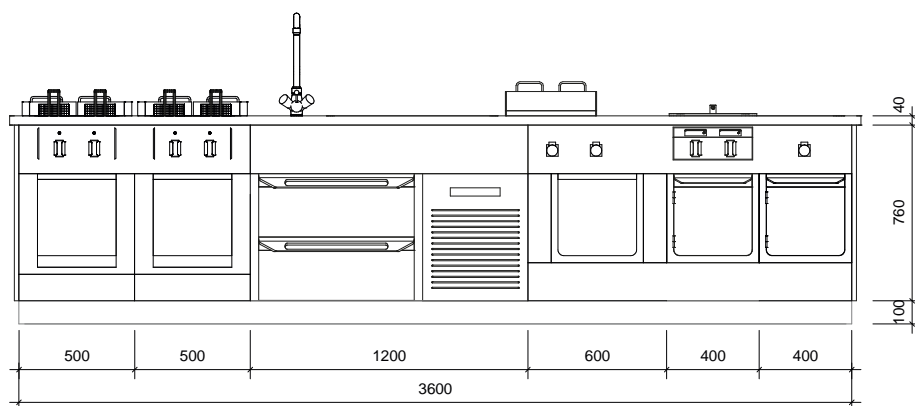
Suite 23

M2M - ■ Fine Dining Restaurants ■ Full Service Restaurants ■ Hotels



Top
Front

Side
Back



Dimensions are in mm

- **M2M Block 2 Side** 3680x1400x800H mm on concrete plinth with **integrated Deep Fat Fryers with Basket Lifting System**
- **Functions:** 2x electric fryers with lifting system, aquacooker, solid top, gas char grill, 90° rotated gas burners
- **Bases:** **central connection** cabinet for electric, **one point installation** cabinet for gas, multitemperature refrigerated base

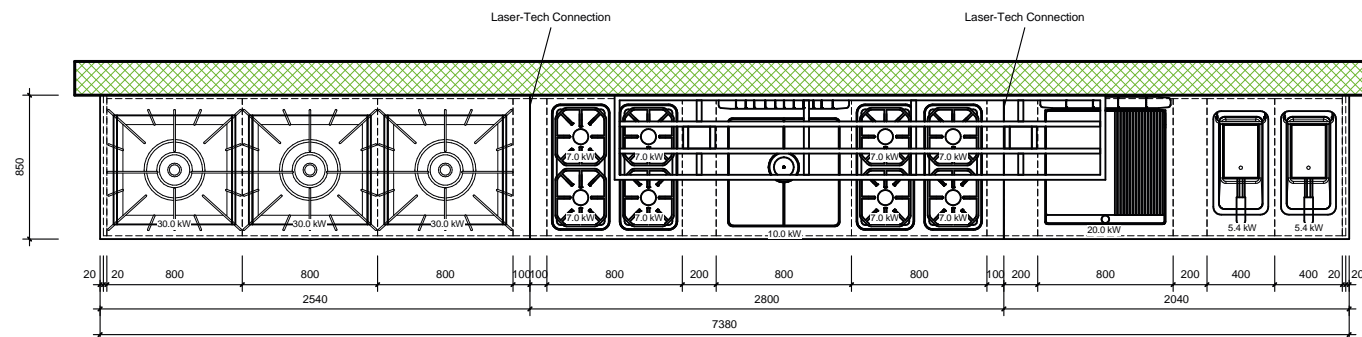
M2M Block against the wall in **three pieces** with **three-burner gas boiling top-paella**

The block split in 3 parts is **easy to transport** and **to install also in narrow spaces**. On the worktop can be **comfortably worked on** thanks to the smooth **Lasertech Connection**.

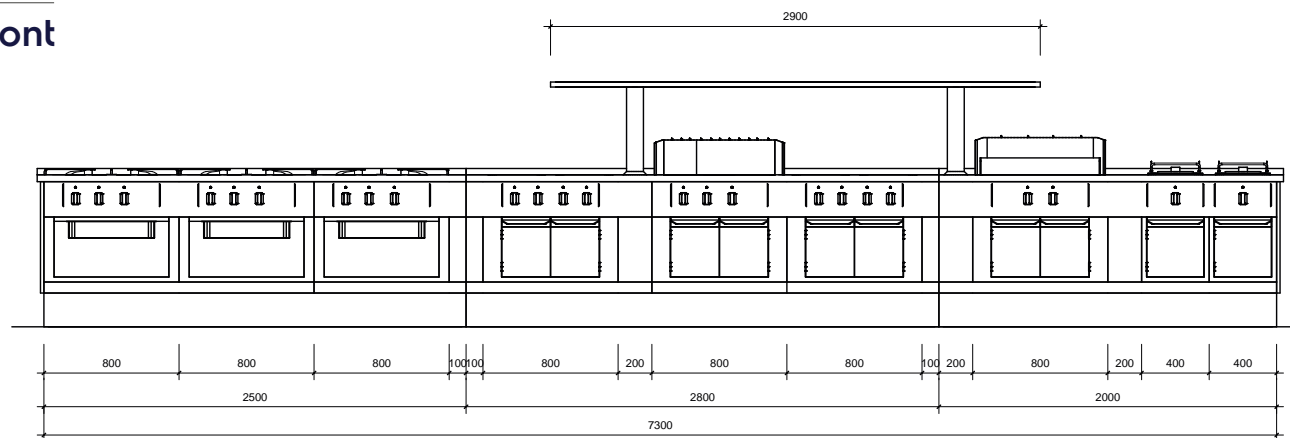
High productivity with the **3-Burner Gas Boiling Top** with up to **30 kW** power ideal for a number of dishes, including **Paella**.

Suite 24

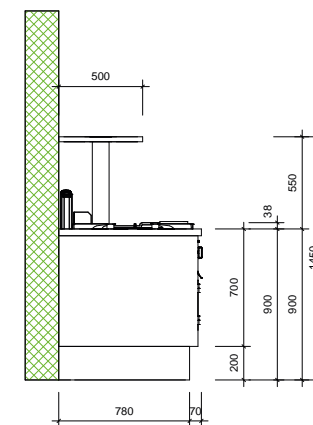
Modular - ■ Full Service Restaurants



Top
Front



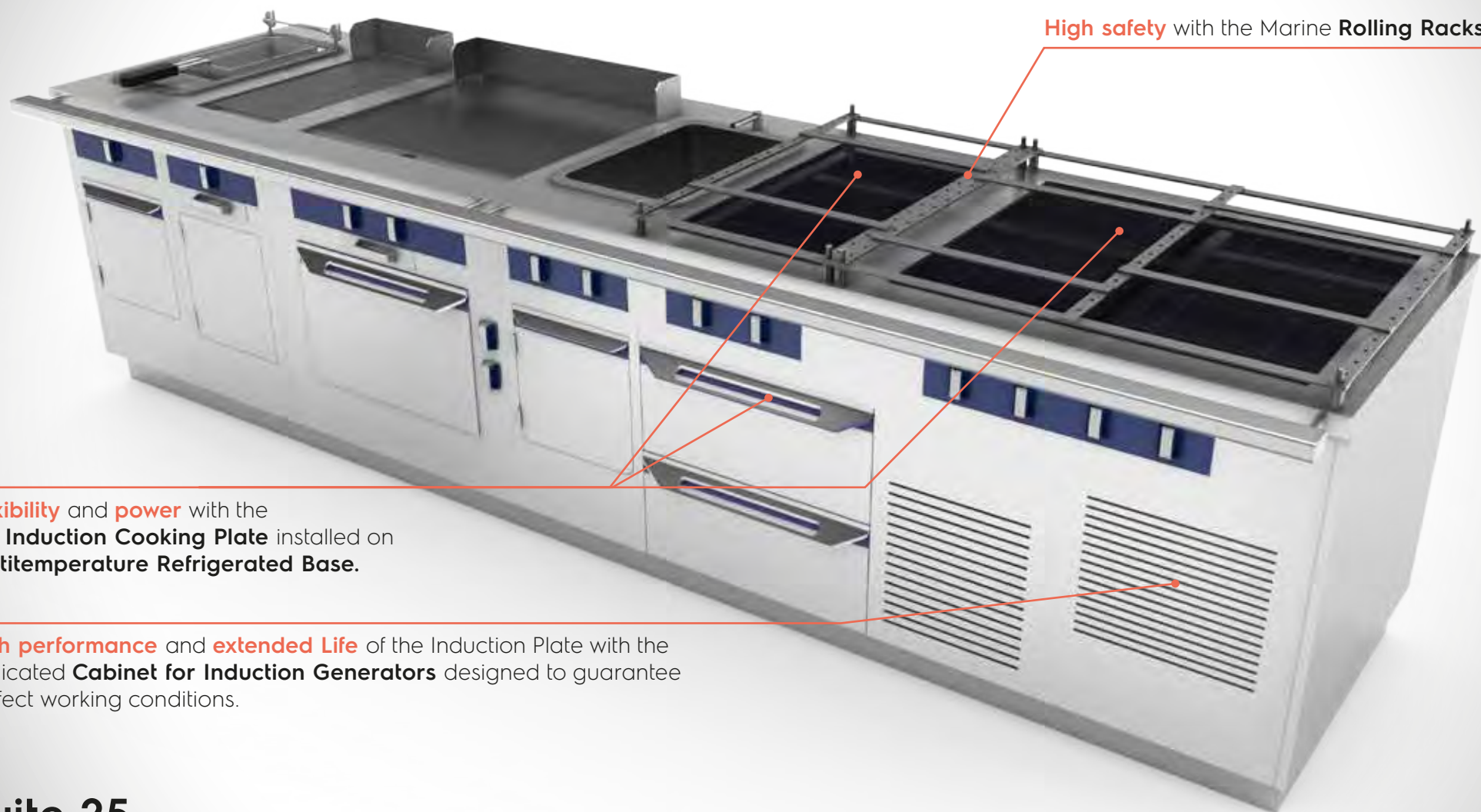
Side



Dimensions are in mm

- **One Side** M2M Block 7380x850x700H mm split in 3 pieces installed on stainless steel plinth with Pot Rack
- **Functions:** 3 burner gas boiling top, 2x 4 gas open burners, gas french top, gas fry top and 2x electric fryers
- **Bases:** bases with and without doors

M2M marine Block



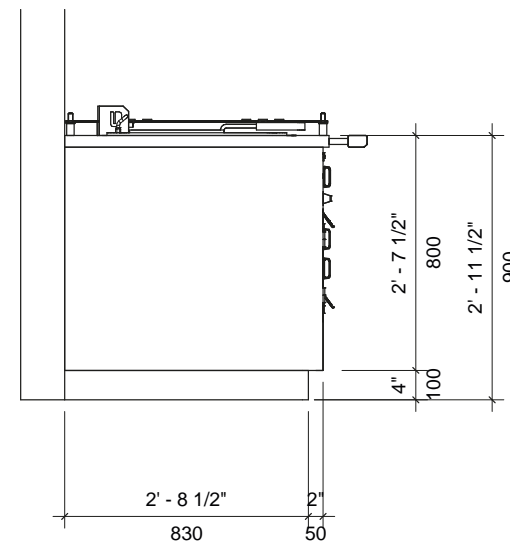
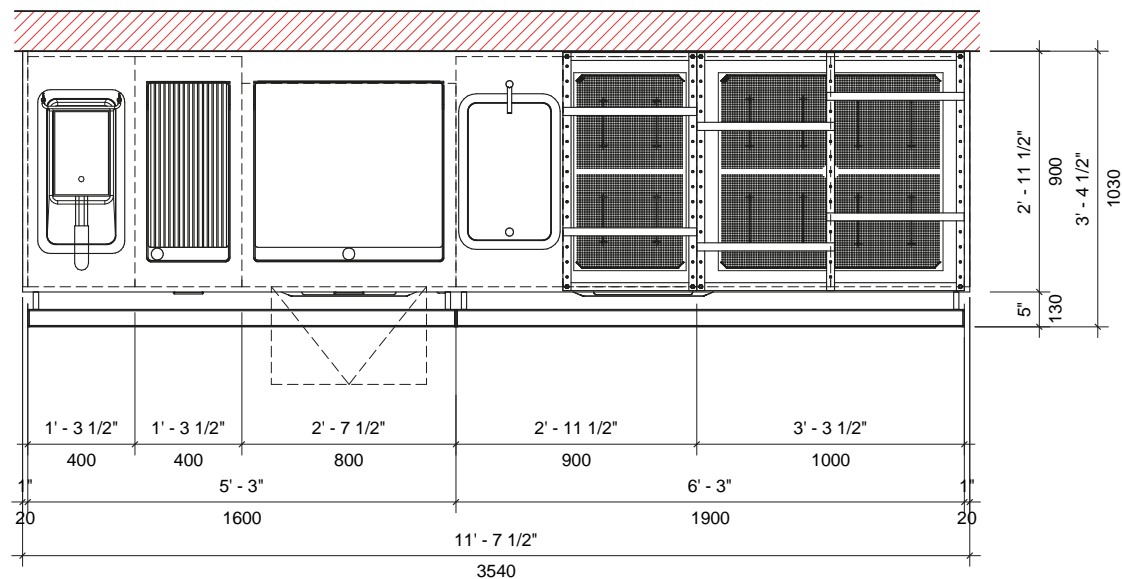
High safety with the Marine **Rolling Racks**.

Flexibility and **power** with the **Full Induction Cooking Plate** installed on **Multitemperature Refrigerated Base**.

High performance and **extended Life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

Suite 25

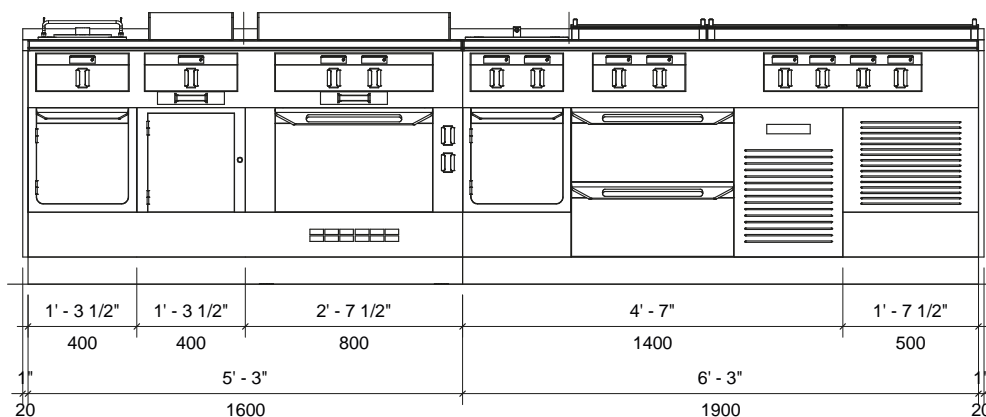
M2M - ■ Marine Restaurants



Side

Top

Front



Dimensions are in mm

- **Island Two Side** M2M Marine Block 3540x900x800H mm installed on stainless steel plinth
- **Functions:** fryer, fry top ribbed and smooth, aquacooker, full induction 2 + 4 zone
- **Bases:** electric oven, multitemperature refrigerated base, **cabinet for induction generators**

Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
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Липецк (4742)52-20-81
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Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
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