

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

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

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

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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Технические характеристики на линии раздачи LAMBADA, MERENGUE, MALAMBO, RUMBA компании **TECFRIGO**

Виды товаров: витрины тепловые, витрины охлаждаемые, прилавки-витрины, модули нейтральные, прилавки для столовых приборов, мармиты для 1-х блюд, мармиты для 2-х блюд, мармиты для горячих напитков, прилавки поворотные, прилавки кассовые, прилавки для подогрева тарелок и др.

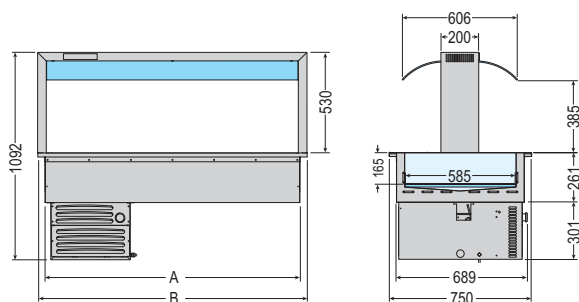
		 °C	 mm. (LxPxH)	 Capacità vaschette/Basins capacity	 Watt Potenza totale Total power Puissance totale Gesamte Leistung Potencia total	 Watt Potenza lampade riscaldanti Warming lamps power Puissance des lampes chauffantes Leistung heizungslampen Potencia de las lamparas calentadoras		 Kg.
NEW Lambada 4 BM		+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	3500	900 (3x300)	230v/1/50Hz	64
NEW Lambada 6 BM		+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 SOLO h. 150 mm. - ONLY h. 150 mm.	4400	1200 (4x300)	400v/3/50Hz	88
NEW Lambada 4 GN Dry		+30/+70	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 20 mm.	2500	900 (3x300)	230v/1/50Hz	77
NEW Lambada 6 GN Dry		+30/+70	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 150 mm. - h. MIN 20 mm.	3500	1200 (4x300)	400v/3/50Hz	108
NEW Lambada 4 Hot		+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 65 mm. - h. MIN 20 mm.	2300	900 (3x300)	230v/1/50Hz	62
NEW Lambada 6 Hot		+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 65 mm. - h. MIN 20 mm.	3200	1200 (4x300)	230v/1/50Hz	92
NEW Merengue 4 Hot		+30/+90	1422x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 65 mm. - h. MIN 20 mm.	2300	900 (3x300)	230v/1/50Hz	72
NEW Merengue 6 Hot		+30/+90	2073x750x942	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1 h. MAX 65 mm. - h. MIN 20 mm.	3200	1200 (4x300)	230v/1/50Hz	102

merengue 6 hot



malambo 6 vt

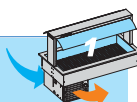
LAMBADA 3-4-5-6



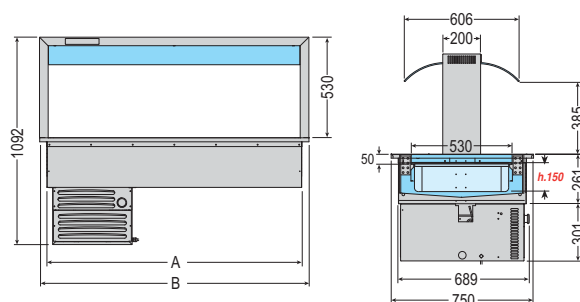
• ALTEZZA VASCA = 165 mm
• HEIGHT OF THE BASIN = 165 mm
• HAUTEUR DU BAC = 165 mm
• HOHE DER WANNE = 165 mm
• ALTURA DA LA CUBA = 165 mm



TOUCH SCREEN



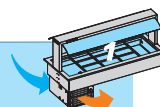
LAMBADA 3-4-5-6 GN



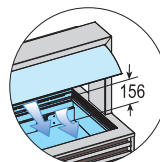
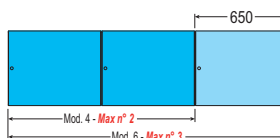
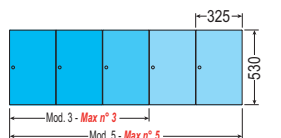
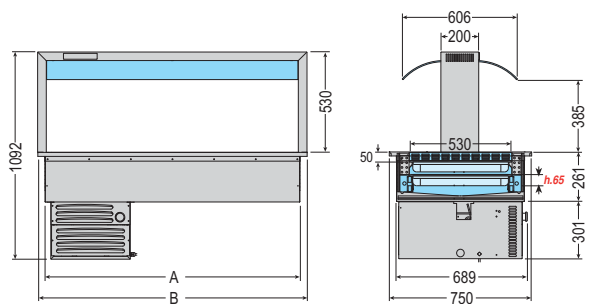
N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



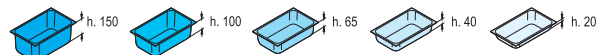
TOUCH SCREEN



LAMBADA 3-4-5-6 VT GN



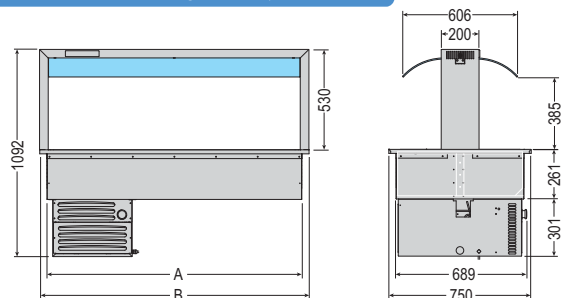
N.B.: le bacinelle h. 20/40/65 sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the h. 20/40/65 basins can be positioned as desired on the different levels and stackable.



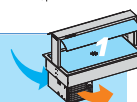
ACCESSORIO/ACCESSORY:

- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisinés ou pâtisseries (fourni sur demande)
- Tablett aus roststahl für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)

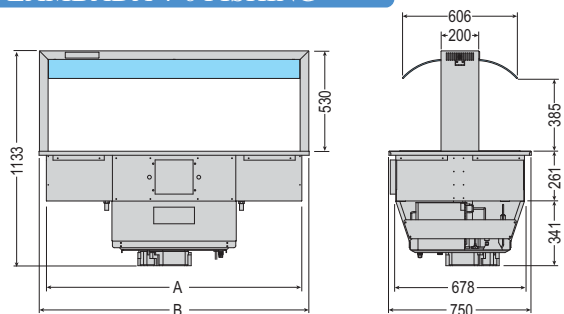
LAMBADA 4-6 BRINA



TOUCH SCREEN



LAMBADA 4-6 FISHING



LAMBADA 4/6 FISHING

! È fortemente consigliato l'uso di un addolcitore. / It is highly recommended to use a purifier. / Es altamente aconsejable la utilización de un adolcisor. / Wir stark empfehlen die Benutzung eines Enthärers. / On recommande fortement l'utilisation d'un descalcifiant.

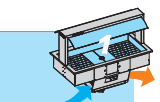
La temperatura di entrata dell'acqua (max +20 °C) influisce sulla quantità di ghiaccio prodotto. È consigliato l'uso di un addolcitore. / The inlet temperature of water (max +20 °C) influences the quantity of ice produced. It is recommended the use of a purifier. / La température d'arrivée d'eau (max +20 °C) influence la quantité de glace produite. L'emploi d'un adoucisseur d'eau est conseillé. / Die Wassertemperatur (max +20 °C) hat Einfluss auf die hergestellte Eismenge. Es empfiehlt sich die Verwendung eines Enthärers. / La temperatura de entrada del agua (max +20 °C) influye directamente sobre la cantidad de hielo producido. Es aconsejable utilizar un filtro.



Vasca in acciaio inox AISI 316 resistente alla corrosione salina
• Salt-proof AISI 316 stainless steel basin
• Cuve en acier inox AISI 316 résistante à la corrosion du sel
• Edelstahl AISI 316 Wanne Salzkorrosion resistent
• Caba en acero inox AISI 316 resistente a la corrosión salina

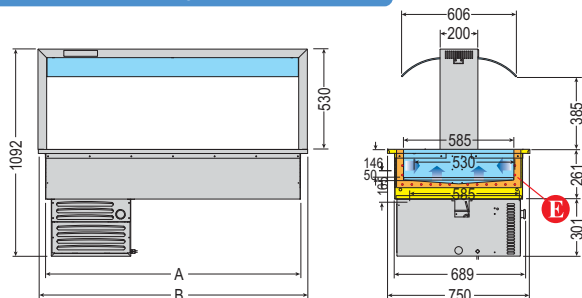


TOUCH SCREEN

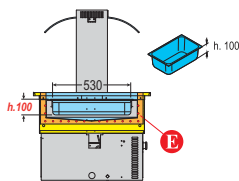


	A	B
3	1046	1123
4	1346	1422
5	1696	1772
6	1986	2073

LAMBADA 4-6 BAHIA



ACCESSORIO / ACCESSORY: KIT GN

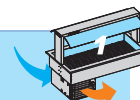


Kit per bacinelle GN - SOLO h. 100 mm.
GN basins kit - ONLY h. 100 mm.
Kit bacs GN - SEULEMENT h. 100 mm.
GN schalen Set - NUR h. 100 mm.
Kit cubetas GN - SOLO h. 100 mm.

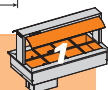
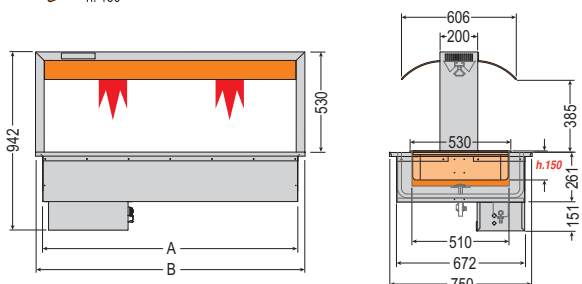
E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

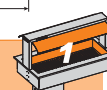
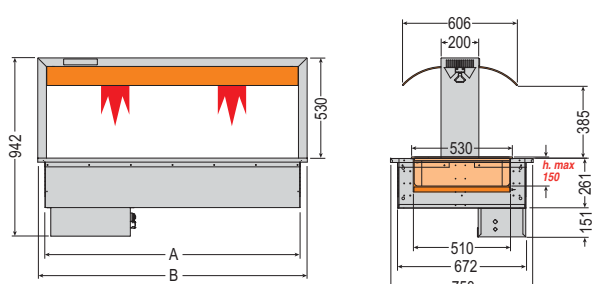
Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistant à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent • Cuba en acero inox AISI 316 resistente a la corrosión salina



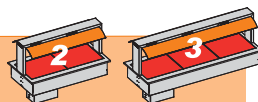
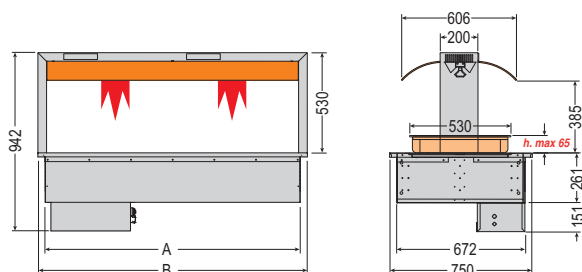
LAMBADA 4-6 BM



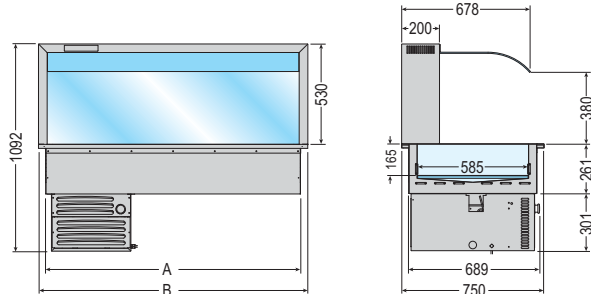
LAMBADA 4-6 GN DRY



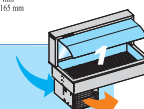
LAMBADA 4-6 HOT



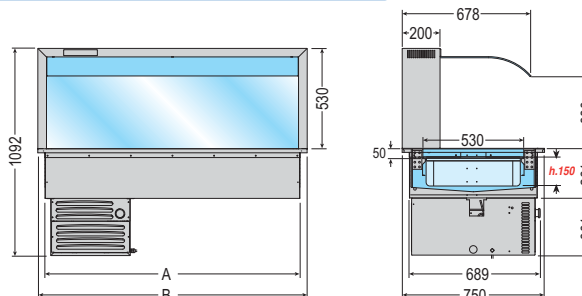
MERENGUE 4-6



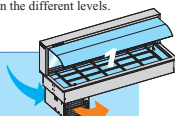
- ALTEZZA VASCA = 165 mm
- HEIGHT OF THE BASIN = 165 mm
- HAUTEUR DU BAC = 165 mm
- HOHE DER WANNE = 165 mm
- ALTURA DA LA CUBA = 165 mm



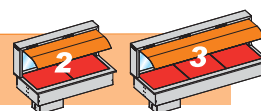
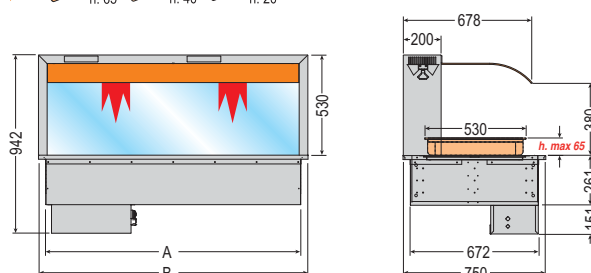
MERENGUE 4-6 GN



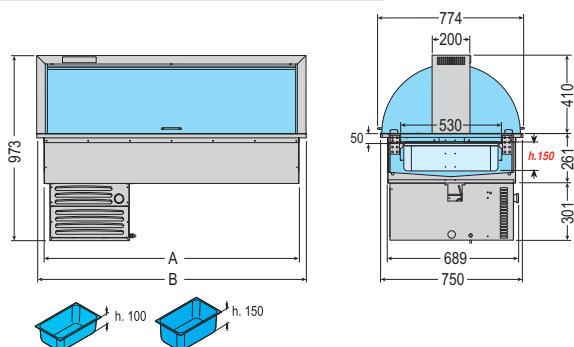
N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



MERENGUE 4-6 HOT



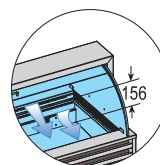
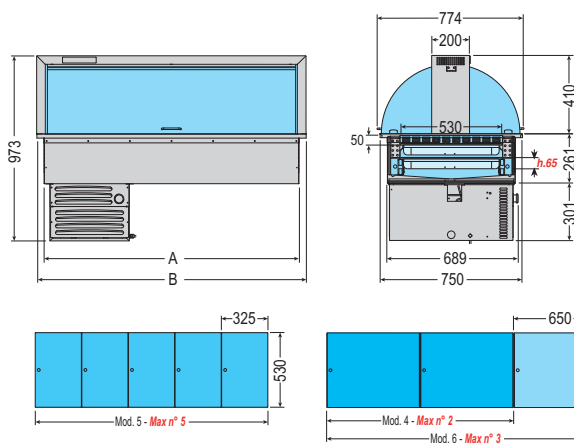
MALAMBO 4-5-6 GN



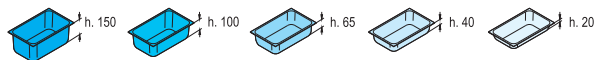
N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



MALAMBO 4-5-6 VT GN



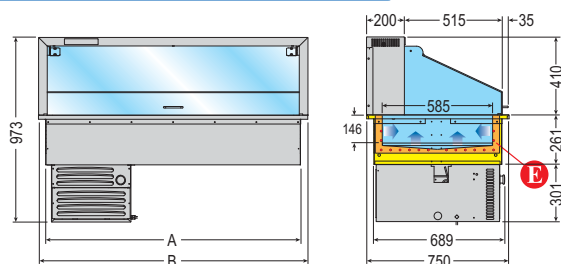
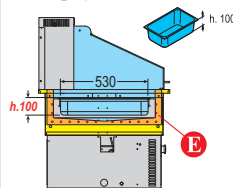
N.B.: le bacinelle h. 20/40/65 sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the h. 20/40/65 basins can be positioned as desired on the different levels and stackable.

**ACCESSORIO/ACCESSORY:**

- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisinés ou pâtisserie (fourni sur demande)
- Tablett aus roststahl für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



RUMBA 4-6 BAHIA

**ACCESSORIO / ACCESSORY:**
KIT GN

Kit per bacinelle GN - SOLO h. 100 mm.
 GN basins kit - ONLY h. 100 mm.
 Kit bacs GN - SEULEMENT h. 100 mm.
 GN schalen Set - NUR h. 100 mm.
 Kit cubetas GN - SÓLO h. 100 mm.



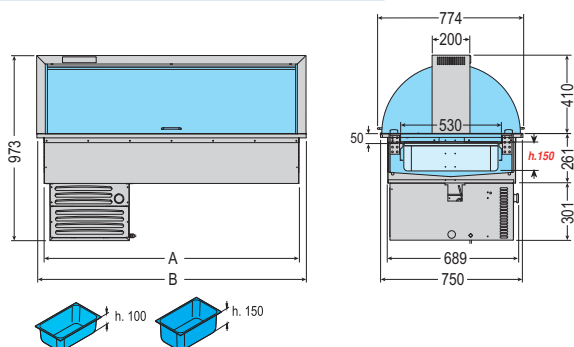
- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistante à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent • Cuba en acero inox AISI 316 resistente a la corrosión salina



	A	B
4	1346	1422
5	1696	1772
6	1986	2073

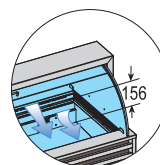
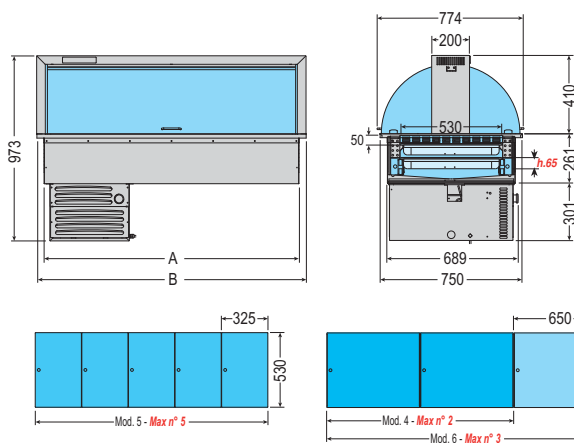
MALAMBO 4-5-6 GN



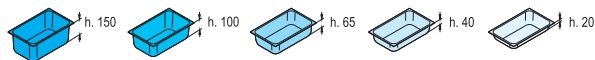
N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



MALAMBO 4-5-6 VT GN



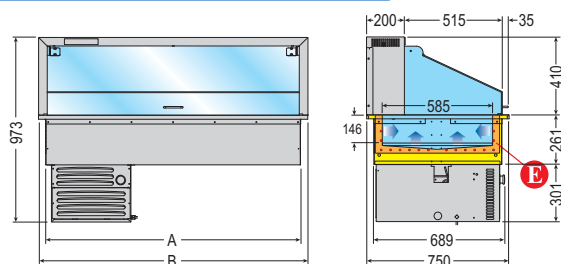
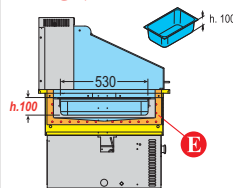
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N.B.: the h. 20/40/65 basins can be positioned as desired on the different levels and stackable.

**ACCESSORIO/ACCESSORY:**

- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisinés ou pâtisserie (fourni sur demande)
- Tablett aus roststahl für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



RUMBA 4-6 BAHIA

**ACCESSORIO / ACCESSORY:**
KIT GN

Kit per bacinelle GN - SOLO h. 100 mm.
 GN basins kit - ONLY h. 100 mm.
 Kit bacs GN - SEULEMENT h. 100 mm.
 GN schalen Set - NUR h. 100 mm.
 Kit cubetas GN - SÓLO h. 100 mm.



- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistante à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent • Cuba en acero inox AISI 316 resistente a la corrosión salina

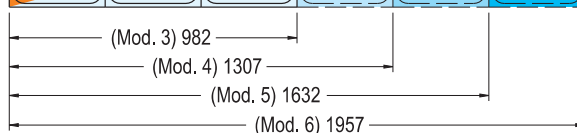
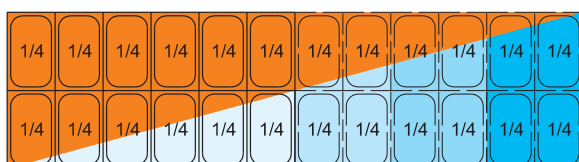
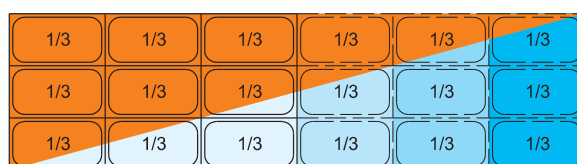
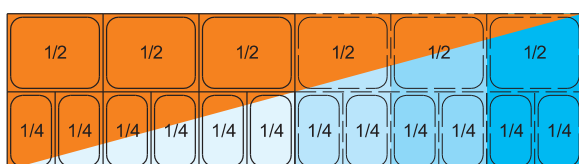
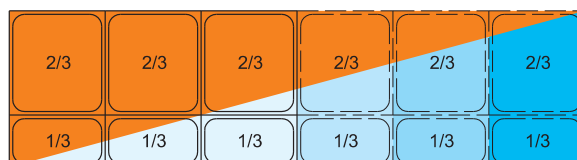
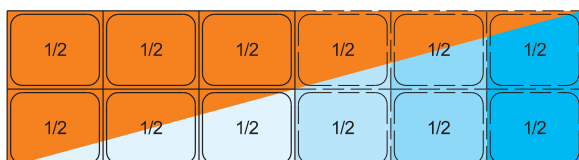
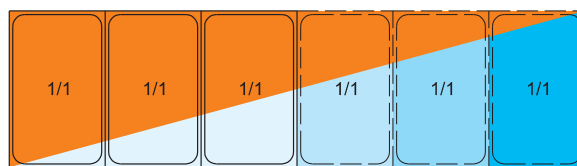
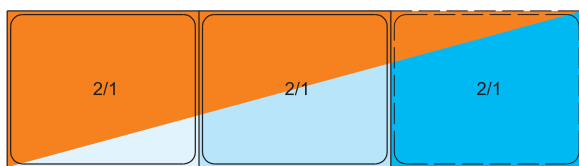


	A	B
4	1346	1422
5	1696	1772
6	1986	2073

ACCESSORIO/ACCESSORY:

LAMBADA VT GN 3-4-5-6 / LAMBADA GN 3-4-5-6 / MERENGUE GN 4-6 / MALAMBO VT GN 4-5-6 / MALAMBO GN 4-5-6
LAMBADA BM 4-6 / LAMBADA GN DRY 4-6 / LAMBADA HOT 4-6 / MERENGUE HOT 4-6

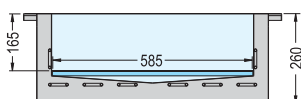
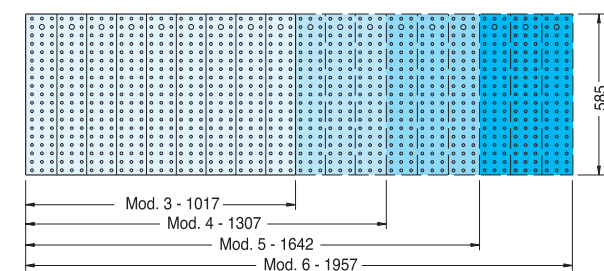
• LE BACINELLE GN SONO FORNITE A RICHIESTA • GN BASINS ARE AVAILABLE ON REQUEST • LES BACS GN SONT FOURNIS SUR DEMANDE
• DIE GN SCHALEN WERDEN AUF WUNSCH GELIEFERT • LAS CUBETAS GN SE ENTREGAN BAJO DEMANDA



• PIANI INOX PER PASTICCERIA O PIATTI PRONTI • STAINLESS STEEL TRAYS FOR PASTRY OR READY-TO-SERVE MEALS • PLATEAUX INOX POUR PÂTISSERIE ET PLATS
TOUS PRÊTS • TABLETT AUS NIROSTAHL FÜR KONDIOTOREIWAREN ODER FERTIGESPEISEN • SUPERFICIE DE ACERO INOXIDABLE PARA PASTELERÍA O PLATOS PREPARADOS

DI SERIE/STANDARD:**VASCHE STATICHE:**

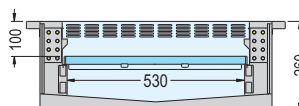
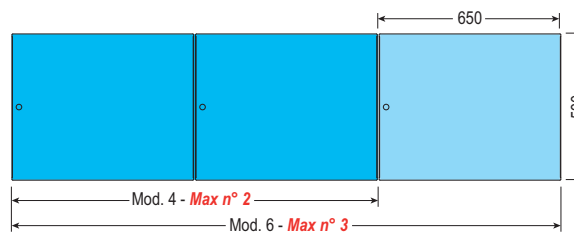
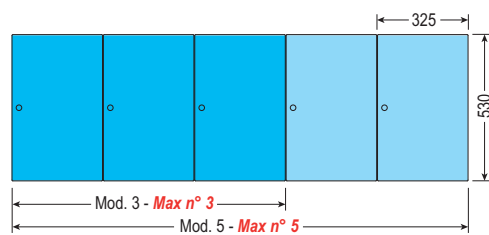
LAMBADA 3-4-5-6 / MERENGUE 4-6



- ALTEZZA VASCA = 165 mm
- HEIGHT OF THE BASIN = 165 mm
- HAUTEUR DU BAC = 165 mm
- HÖHE DER WANNE = 165 mm
- ALTURA DA LA CUBA = 165 mm

ACCESSORIO/ACCESSORY: (fornito a richiesta)/(supplied on request)**VASCHE VENTILATE:**

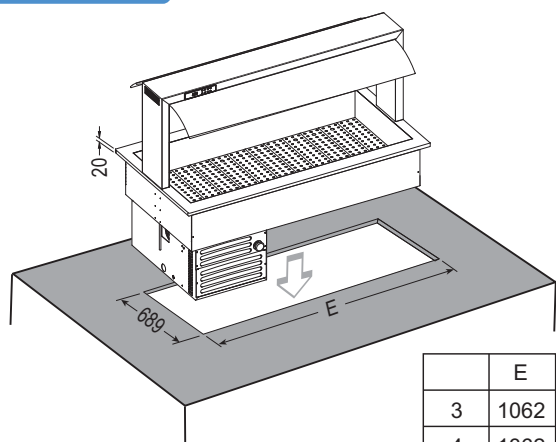
LAMBADA VT (GN) 3-4-5-6 / MALAMBO VT (GN) 4-5-6



- ALTEZZA VASCA = 100 mm
- HEIGHT OF THE BASIN = 100 mm
- HAUTEUR DU BAC = 100 mm
- HÖHE DER WANNE = 100 mm
- ALTURA DA LA CUBA = 100 mm

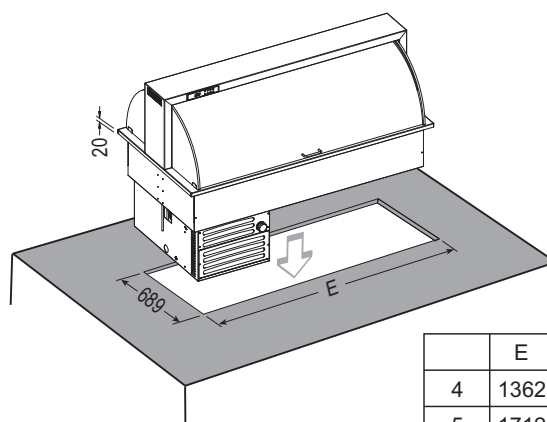
Misure per incasso

Lambada



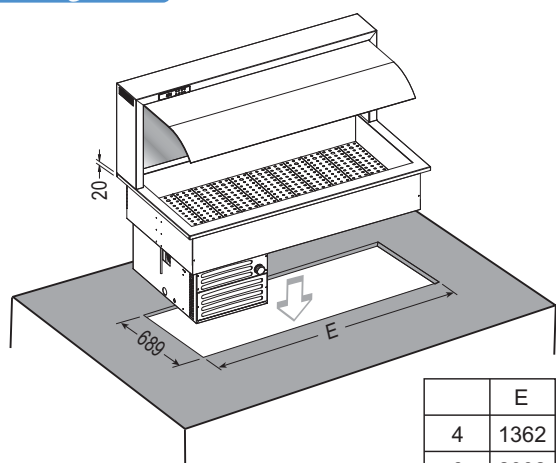
	E
3	1062
4	1362
5	1712
6	2002

Malambo



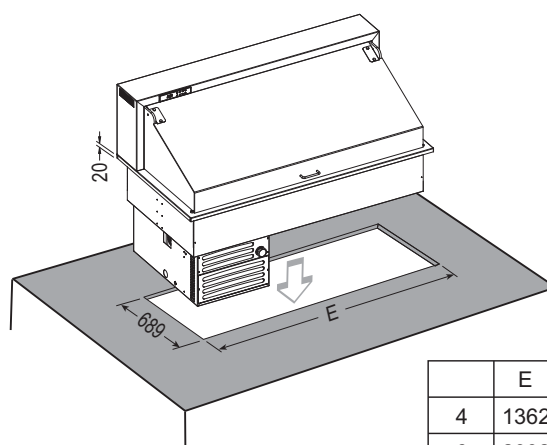
	E
4	1362
5	1712
6	2002

Merengue



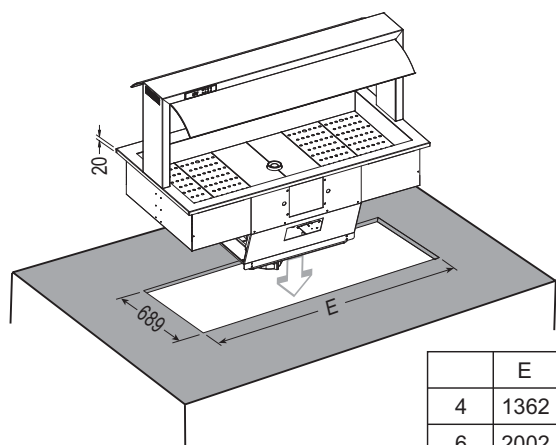
	E
4	1362
6	2002

Rumba



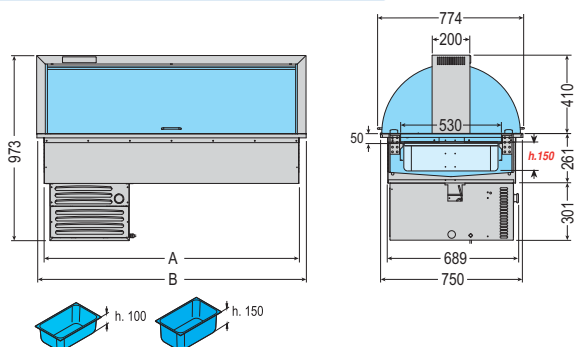
	E
4	1362
6	2002

Lambada FISHING



	E
4	1362
6	2002

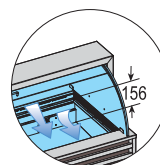
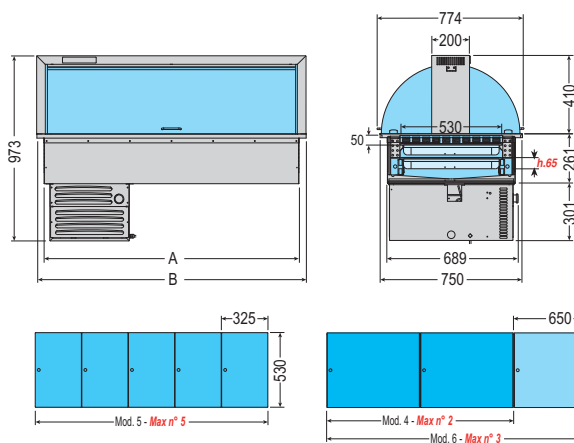
MALAMBO 4-5-6 GN



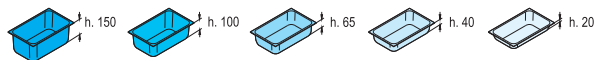
N.B.: le bacinelle h. 100 sono posizionabili a piacere sui diversi livelli.
N.B.: the h. 100 basins can be positioned as desired on the different levels.



MALAMBO 4-5-6 VT GN



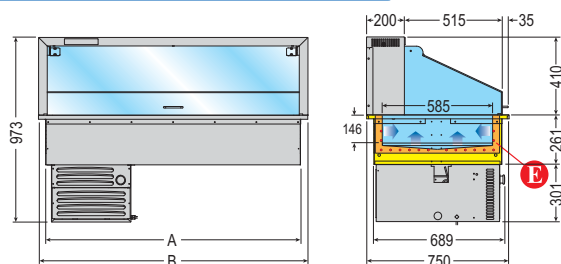
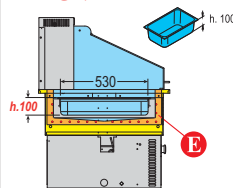
N.B.: le bacinelle h. 20/40/65 sono posizionabili a piacere sui diversi livelli e sovrapponibili.
N.B.: the h. 20/40/65 basins can be positioned as desired on the different levels and stackable.

**ACCESSORIO/ACCESSORY:**

- Piano inox per piatti pronti e pasticceria (fornito a richiesta)
- Stainless steel tray for ready-to-serve dishes or pastry (supplied on request)
- Plateau inox pour plats cuisinés ou pâtisserie (fourni sur demande)
- Tablett aus roststahl für patisserie oder fertige speisen (lieferbar auf anfrage)
- Bandeja de acero inoxidable para platos listos o para pastelerías para llevar (bajo demanda)



RUMBA 4-6 BAHIA

**ACCESSORIO / ACCESSORY:**
KIT GN

Kit per bacinelle GN - SOLO h. 100 mm.
 GN basins kit - ONLY h. 100 mm.
 Kit bacs GN - SEULEMENT h. 100 mm.
 GN schalen Set - NUR h. 100 mm.
 Kit cubetas GN - SÓLO h. 100 mm.

E

- EVAPORATORE ANNEGATO NEL POLIURETANO DELLA VASCA
- EVAPORATOR SET IN THE POLYURETHAN OF THE TANK
- EVAPORATEUR INSÉRÉ DANS LE POLYURÉTHANE DU BAC
- VERDAMPFER IM POLYURETHAN DES BECKENS EINGESETZT
- EVAPORADOR ENCASTRADO EN EL POLIURETANO DE LA CUBA

Vasca in acciaio inox AISI 316 resistente alla corrosione salina • Salt-proof AISI 316 stainless steel basin • Cuve en acier inox AISI 316 résistante à la corrosion du sel • Edelstahl AISI 316 Wanne Salzkorrosion resistent • Cuba en acero inox AISI 316 resistente a la corrosión salina

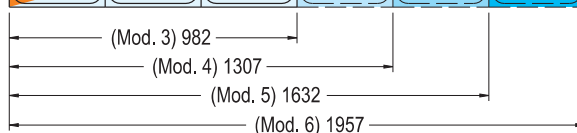
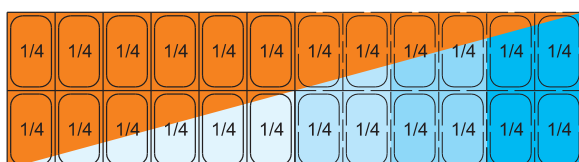
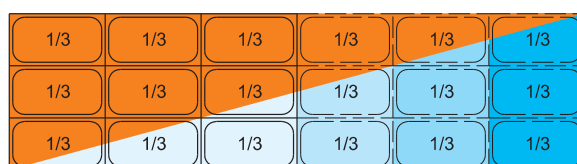
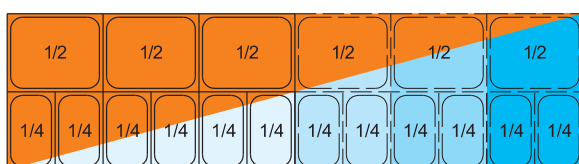
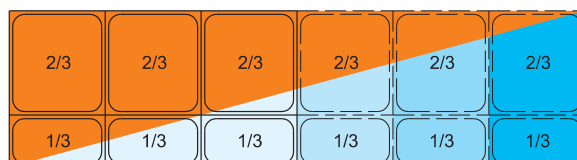
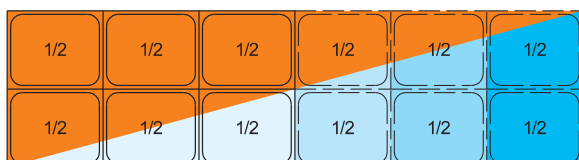
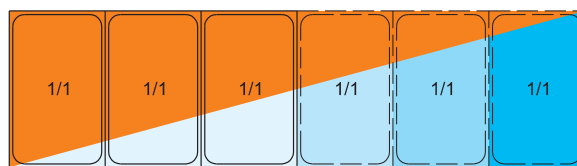
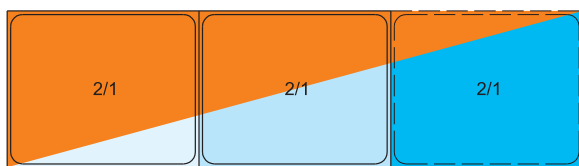


	A	B
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5	1696	1772
6	1986	2073

ACCESSORIO/ACCESSORY:

LAMBADA VT GN 3-4-5-6 / LAMBADA GN 3-4-5-6 / MERENGUE GN 4-6 / MALAMBO VT GN 4-5-6 / MALAMBO GN 4-5-6
LAMBADA BM 4-6 / LAMBADA GN DRY 4-6 / LAMBADA HOT 4-6 / MERENGUE HOT 4-6

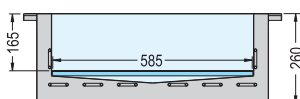
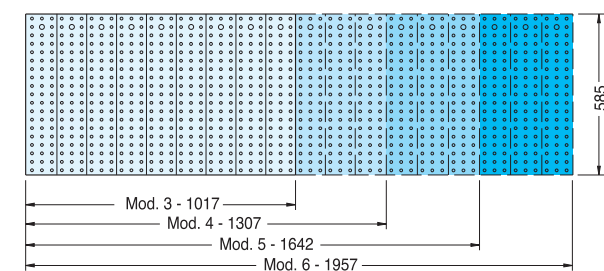
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DI SERIE/STANDARD:**VASCHE STATICHE:**

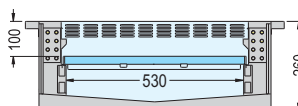
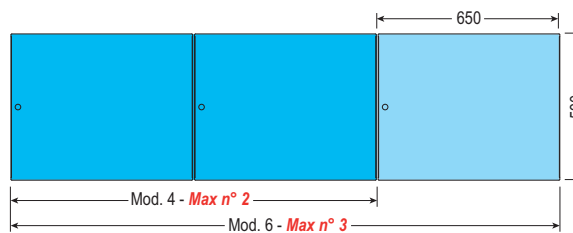
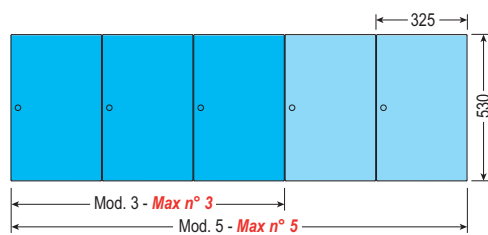
LAMBADA 3-4-5-6 / MERENGUE 4-6



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- HEIGHT OF THE BASIN = 165 mm
- HAUTEUR DU BAC = 165 mm
- HÖHE DER WANNE = 165 mm
- ALTURA DA LA CUBA = 165 mm

ACCESSORIO/ACCESSORY: (fornito a richiesta)/(supplied on request)**VASCHE VENTILATE:**

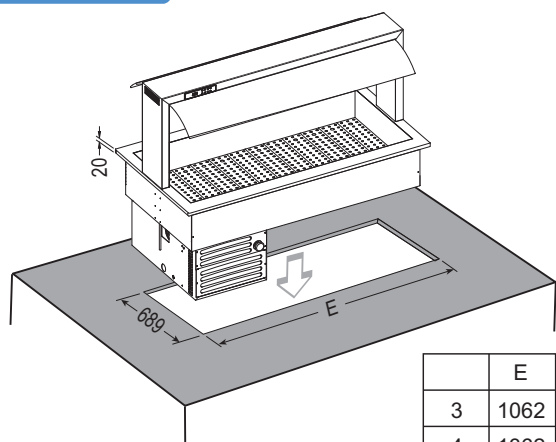
LAMBADA VT (GN) 3-4-5-6 / MALAMBO VT (GN) 4-5-6



- ALTEZZA VASCA = 100 mm
- HEIGHT OF THE BASIN = 100 mm
- HAUTEUR DU BAC = 100 mm
- HÖHE DER WANNE = 100 mm
- ALTURA DA LA CUBA = 100 mm

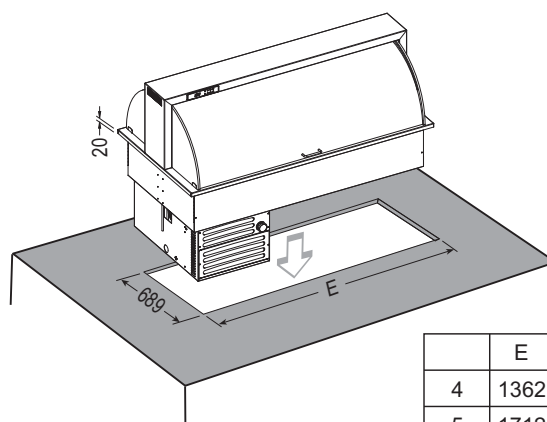
Misure per incasso

Lambada



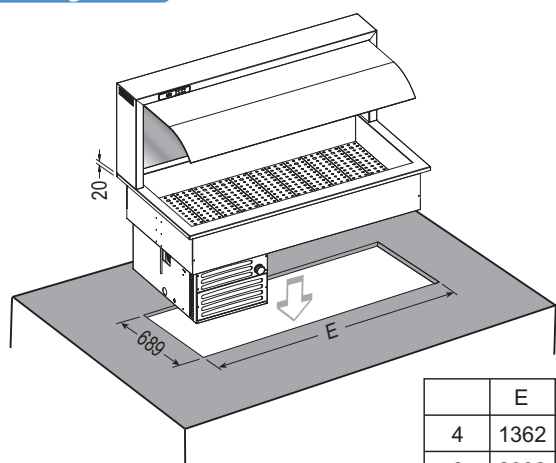
	E
3	1062
4	1362
5	1712
6	2002

Malambo



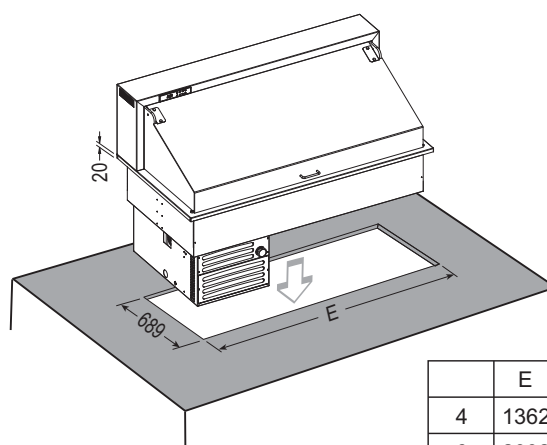
	E
4	1362
5	1712
6	2002

Merengue



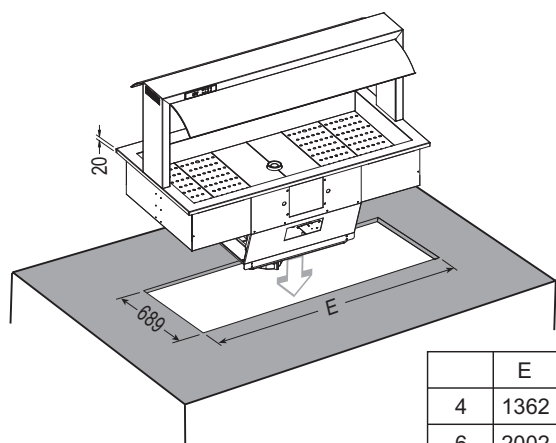
	E
4	1362
6	2002

Rumba



	E
4	1362
6	2002

Lambada FISHING



	E
4	1362
6	2002

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
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Калининград (4012)72-03-81
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Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
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Чита (3022)38-34-83
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