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Compact Line

COMBI, VEGETABLE SLICER, CUTTER



Maximum versatility...



ACTIVE LINE

- >> 1 speed
- >> Intuitive control board



ULTRA LINE

- >> Adjustable speed
- >> "Brushless" technology: maximum efficiency



... in compact size

VEGETABLE SLICER

Over 35 different cuts

CA-21



CA-2V



COMBI: 2-in-1

Versatility in compact size

CK-241



CK-24V



CUTTER

Multiple functions in seconds

K-41



K-4V





Compact size, big functionality



Vegetable slicer, cutter-emulsifier or combi

Composed of 3 products (vegetable slicer, cutter-emulsifier or combi) covering a wide range of functions, each product is available in 2 product lines: ACTIVE and ULTRA.



ACTIVE or ULTRA lines

ACTIVE line, one-speed vegetable prep/food processor machines have powerful asynchronous ventilated motors and are equipped with an extremely intuitive control panel. ULTRA line is equipped with adjustable speed, “brushless” technology high efficiency motor and advanced control panel that offers all the information at-a-glance.

“Brushless” technology: maximum efficiency (ULTRA)

“Brushless” technology, present in ULTRA line models, guarantees maximum efficiency as the motor maintains the torque throughout the speed range. In addition to this, they make less noise, weigh less and, as they do not require ventilation, they improve the watertightness of the machines.



Sturdy and lightweight

Made from maximum quality reinforced materials, Compact vegetable slicers and cutters are sturdy and, at the same time, manageable and lightweight.

Designed to make the most of your workspace

An opening in the motor block allows, in addition to protecting the plug, to make the most of the user's workspace. Therefore, thanks to the machine design, the plug does not require more space and the machine can work even positioned up against a wall.



Dishwasher-safe components

All components in contact with food can be disassembled for cleaning and are dishwasher-safe, guaranteeing maximum hygiene.

Vegetable slicers



High production in compact design

Depending on the product, cut and speed, compact line vegetable slicers can obtain a production from 50 to 350 Kg/h.

Interchangeable discs and grids

The range of discs and grids available enables more than 35 different types of cuts.

Déli-Cut: universal and versatile

The exclusive 4 x 4 x 8 mm brunoise-type cut is unique for cooking, sautéing, seasoning, preparing fillings, and much more.

Ejection slide and ejection disc

The ejection slide allows the cut product to be ejected by gravity, avoiding impacts. This feature is particularly useful for cutting slices and reconstructing the product for subsequent preservation or presentation.

In addition to this, the veg prep machine is equipped with an ejector disc for use with products that require this function.

Lateral and directionable product output

As the product exits on one side, the cutters require less space on the work surface and resulting in optimal work flow in the preparation area. The product output opening is designed to direct the product, preventing splashing in the work area.

The design of the veg prep machine allows the product output to be positioned to the right or to the left depending on the user's needs at any given moment.

Ergonomic design

The cutting function performs the cutting operation in a single movement, achieving maximum production without user fatigue.

Exclusive "Force Control System" (ULTRA)

Thanks to the audible warning when the machine exceeds the established force, the user can achieve repeatable perfect results in each cycle.

Upgrade into combi at any moment

Upgrade your vegetable slicer into a combi machine adding the cutter bowl and blades.

The vegetable slicer is also available in combi version.



Cutter-emulsifiers



Large capacity

The compact food processors are available with a 4.4 litre capacity bowl equipped with a high pipe and can grind, mix, knead... 2.5 kg of product, in seconds.

Interchangeable blades

The cutter bowl is delivered as standard with a rotor with toothed blades. It can optionally be fitted with smooth and perforated blades.

Built-in lateral stirrers

The lateral stirrers prevent the product from accumulating on the walls of the bowl, pushing it towards the blade without the need for operator intervention. This allows for faster and more homogeneous working and prevents the product from overheating.

“Invert-blade” technology

Both the blades and the stirrers have been carefully designed to achieve superior blending quality. Thanks to the inverted blade and the lateral stirrers, a smooth, homogeneous and uniform blending is achieved.

Lid equipped with gasket and inlet feed

The gasket on the transparent lid of the food processor bowl prevents the products from overflowing.

The cutter bowl's cover has an opening through which ingredients can be added during the cycle.

Advanced timer and built-in programmes (ULTRA)

The panel, equipped with an advanced timer, includes 3 built-in programmes for specific functions: coarse blending, fine blending, pulses.

Programme customization (ULTRA)

The machine has three special programmes: dense texture, fine texture and PrecisePulse (pulses, ideal for chunky texture). The user can create up to 9 customized programmes to obtain consistent, repeatable perfect results with an autonomous operation.

Upgrade into combi at any moment

Upgrade your cutter-emulsifier into a combi machine adding the vegetable slicer attachment and the correspondent discs and grids.

The cutter / emulsifier is also available in combi version.



Vegetable slicer accessories

Slicing discs



FCS



Rippled slicing disc



FCOS



Fries



FCS / FCOS



FFS



Cubes



FCS



FMS



Julienne discs



FCES



Déli-cut



FCES-4+4G



FMS



Shredding discs



SHS



Grating discs



SHSF / SHSG



Cutter accessories

Hub with toothed blades



The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is also good for **frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).

Hub with smooth blades



The flat blades are **indicated for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended for **vegetables in general**, including onion, as it chops very well with only a small quantity of liquid from the product.

Hub with perforated blades



Use the perforated blades **to make sauces and mix products such as mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise**, etc. as well as for certain types of **pastry dough**.

Active - Ultra

VEGETABLE PREPARATION MACHINE CA

Perfectly adjusted discs and grids with tight tolerances

- Minimal effort is required for cutting.
- Clean and uniform cuts are obtained with practically no shrinkage. Practically no liquid is generated.
- Maximum uniformity.

Lateral shoot

- Requires little counter space.
- Allows a natural workflow left to right.

Ergonomic design

- One arm motion and roll on handle system for minimum impact on elbow and wrist.

Available in ACTIVE and ULTRA line

- Active line: 1 or 2-speed appliances. Intuitive control panel.
- Ultra line: adjustable speed. Advanced control panel with all the information at a glance. Brushless technology and advanced features.

Stainless steel motor block

- Polished external finish, optimal durability and is easy to clean.

Wide range of models

- 5 models.
- Hourly output up to 1,000 Kg.
- 1-speed, 2-speed and adjustable speed appliances.

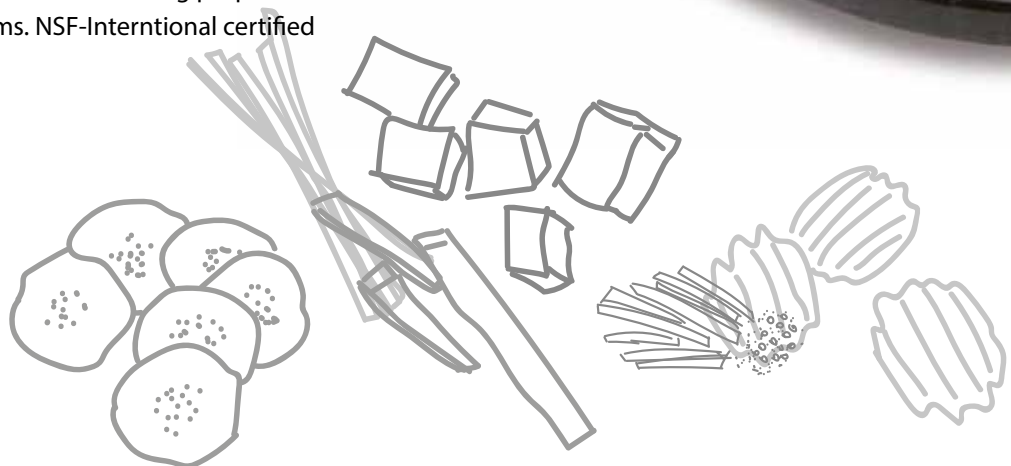
Possibility of fitting different attachments

Wide range of discs and grids

- Allow to obtain over 70 different cuts.

Maintenance, safety, hygiene

- Easily detachable cover and head for cleaning purpose.
- Combination of safety systems. NSF-International certified appliances.
- 100% tested.



... and maximum customisation

New ULTRA line with advanced features

Adjustable speed

- Possibility to adjust the speed to the specific needs of each moment.

Advanced control panel

- All the information at a glance.

Brushless technology: maximum efficiency

- Equipped with Brushless technology.
- Maximum efficiency: the motor maintains the torque throughout the speed range.
- Exclusive "Force Control System".
 - Light and compact design.
- Improved watertightness as no ventilation is required.
 - Less noise is generated.





#ThePerfectCut

ACTIVE LINE: #ThePerfectCut

- 1 or 2 speed appliances.
- Powerful, ventilated motor.
- Intuitive control panel.



ULTRA LINE: #ThePerfectCut and maximum customisation and standardisation

- Adjustable speed.
- Equipped with Brushless technology.
- Maximum efficiency: the motor maintains the torque throughout the speed range.
- Exclusive "Force Control System".
- Light and compact design.
- Improved watertightness as no ventilation is required.
- Advanced control panel.
- All the information at a glance.



CA-31

- 1-speed motor block + universal hopper.
- Hourly output up to 450 Kg.
- One arm motion and roll on handle system for minimum impact on elbow and wrist.
- Lateral product ejection.
- Very intuitive use.



CA-41

- 1-speed motor block + large capacity hopper.
- Hourly output up to 650 Kg.
- High profile ejection disc.
- Ideal for whole products.
- Lateral product ejection.
- Very intuitive use.



CA-62

- 2-speed motor block + automatic hopper.
- Hourly output up to 1,000 kg. Ideal for big production needs.
- Lateral product ejection.
- Very intuitive use.



ULTRA line

CA-3V

- Adjustable speed motor block + universal hopper.
- Hourly production up to 450 Kg.
- One arm motion and roll on handle system for minimum impact on elbow and wrist.
- Lateral product ejection.
- Advanced control panel.



CA-4V

- Adjustable speed motor block + large capacity hopper.
- Hourly output up to 650 Kg.
- High profile ejection disc.
- Ideal for whole products.
- Lateral product ejection.
- Advanced control panel.



Optional accessories



Long vegetable attachment



Automatic hopper



Stand - trolley



Disc holder



Grid cleaner kit

Discs and grids



FC-1+



FC-3D



FC-8D



FCO+



FFC-8+



FMC-14D



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



SH-3



SH-7



SHF



SHG



FC Slicing discs of up to 25mm width.

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.

FCO Ripple slicing discs:

- 2, 3 or 6 mm width.

Chipping and dicing **grids**: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm width.

FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc.
- 2, 3 or 5 mm width.

FCE Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm width.

SH Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2, 3, 4, 6 or 7 mm width.
- SHF/SHG: Grating discs for bread, hard cheese, chocolate, etc.
- Screwless / detachable without tools: maximum hygiene.

Combi Ultra

2 in 1: #ThePerfectCut...

ULTRA Line

- Adjustable speed on all models.
- Advanced control panel: all the information at a glance.
- Brushless technology and advanced features.

Stainless steel motor block

- Polished external finish, optimal durability and is easy to clean.

Wide range of models

- 4 models.
- Hourly production of up to 650 Kg as vegetable slicer, 5.5 or 8 lt. capacity as cutter.

Maintenance, safety, hygiene

- Easily detachable cover and head for cleaning purpose.
- Combination of safety systems.
- NSF International certified.
- 100% tested.

Vegetable slicer function: #ThePerfectCut

Perfectly adjusted discs and grids with tight tolerances

- Minimal effort is required for cutting.
- Clean and uniform cuts are obtained with practically no shrinkage. Practically no liquid is generated.
- Maximum uniformity.

Lateral shoot

- Requires little counter space.
- Allows a natural workflow left to right.

Ergonomic design

- One arm motion and roll on handle system for minimum impact on elbow and wrist.

Wide range of discs and grids

- Allow over 70 combinations for vegetable prep option.



...and much more, with maximum customisation



Brushless technology: maximum efficiency

- Adjustable speed enables the machine to be adapted to the product being processed.
- Advanced control panel: all the information at a glance.
 - Maximum efficiency: the motor maintains the torque throughout the speed range.
 - Exclusive "Force Control System".
 - Light and compact design.
- Improved watertightness as no ventilation is required.
 - Less noise is generated.

Cutter function: versatility with no limits

Advanced timer and built-in programs

- Specific parameterizable programs for dense grinding, fine grinding and pulse program.
 - Operation by timer.

Possibility to create programs: maximum customisation

- Possibility to create 9 customised programs with different phases.
 - Maximum customisation and standardisation.
 - Homogeneous results.

Interchangeable blades

- Micro-serrated, smooth and perforated blades.
- "Cut&Mix" scraper: guarantee of a perfect result.
 - Allows to obtain a more homogeneous final product.
 - Prevents product overheating.





CK-35V • CK-38V



- Hourly output: up to 450 Kg.
- It consists of:
 - Adjustable speed motor block.
 - Universal hopper.
 - 5.5 or 8-lt. cutter bowl.
 - Hub with micro-serrated blades.
 - "Cut & Mix" scraper.
- Ergonomic design: One arm motion and roll on handle system for minimum impact on elbow and wrist.
- 136cm² hopper.
- High precision safety systems in lid and lever.
- Easy to clean: detachable with no need of tools.



CK-45V · CK-48V



- Hourly output: up to 650 Kg.
- It consists of:
 - Adjustable speed motor block.
 - Large capacity hopper.
 - 5.5 or 8-lt. cutter bowl.
 - Hub with micro-serrated blades.
 - "Cut & Mix" scraper.
- 286cm² hopper with side blade to distribute the product and to cut and distribute in the case of whole products like cabbage.
- High profile ejection disc for larger output.
- High precision safety systems in lid and lever.
- Easy to clean: detachable with no need of tools.



Vegetable preparation machine - Accessories



FC-1+



FC-3D



FC Slicing discs of up to 25mm width.

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.



FC-8D



FCO+



FCO Ripple slicing discs:

- 2, 3 or 6 mm width.

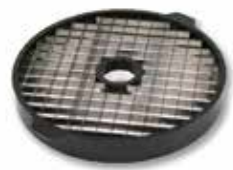


FFC-8+



Chipping and dicing **grids**: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm width.



FMC-14D



FMC-25+



FCC-2+



FCC-5+



FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc.
- 2, 3 or 5 mm width.



FCE-4+



FCE-8+



FCE Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm width.



SH-3



SH-7



SH Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2, 3, 4, 6 or 7 mm width.
- SHF/SHG: Grating discs for bread, hard cheese, chocolate, etc.
- Screwless / detachable without tools: maximum hygiene.



SHF



SHG





Cutter accessories

Rotor with with serrated cutting blades



Recommended for parsley and products with a high content in water that could otherwise get spoiled with a flat blades. Ideal for kneading, grinding or blending frozen products, dried fruits, cured ham, cooked meat, purées of all kinds. These blades allow the thinnest, smoothest and silkiest textures of the three.

Rotor with smooth cutting blades



Recommended for mincing meats: it easily cuts through raw meat and fish regardless of the amount of threads or nerves.

Flat blade is also ideal for coarse chopping vegetables, especially the ones with higher water content and mixing all kinds of foods.

For onions, the best option is the smooth blade, but the product adheres to the bowl walls. For this reason, the use of the "Cut&Mix" scraper is recommended.

Rotor with perforated cutting blades



Ideal for liquids of all types: mayonnaise, hollandaise sauce, pink sauce, aioli and also baking doughs.

Optional accessories



Long vegetable attachment



Automatic hopper



Stand - trolley



Disc holder



Grid cleaner kit

Table of characteristics



LINE	ULTRA			
Model	CK-35V	CK-38V	CK-45V	CK-48V
SELECTION GUIDE				
Covers (from / to)	100 - 450	100 - 450	100 - 600	100 - 600
Hourly output	100 - 450 Kg	100 - 450 Kg	200 - 650 Kg	200 - 650 Kg
SPECIFICATIONS				
Inlet opening dimensions (veg. slicer)	136 cm ²	136 cm ²	286 cm ²	286 cm ²
Bowl capacity (cutter)	5.5 l	8 l	5.5 l	8 l
Speeds as cutter (positions)	10	10	10	10
Motor RPM (cutter)	300-3000	300-3000	300-3000	300-3000
Speeds as veg. Slicer (positions)	5	5	5	5
Motor RPM (veg. slicer)	300-1000	300-1000	300-1000	300-1000
LOADING				
Single phase	1500 W	1500 W	1500 W	1500 W
EXTERNAL DIMENSIONS				
Dimensions (veg. slicer)	391 x 409 x 552 mm	391 x 409 x 552 mm	391 x 400 x 652mm	391 x 400 x 652 mm
Dimensions (cutter)	286 x 387 x 487 mm	286 x 387 x 517 mm	286 x 387 x 487 mm	286 x 387 x 517 mm
Net weight (veg. slicer)	24 Kg	24 Kg	27 Kg	27 Kg
Net weight (cutter)	18 Kg	19 Kg	18 Kg	19 Kg

Compatible accessories

LINE	Universal hopper	Large capacity hopper	Automatic hopper	Long vegetable attachment	Cutter bowl	Stand - trolley
CK-35V/CK-38V	x			O	x	O
CK-45V/CK-48V		x	O	O	x	O

x: included **o:** in option

Discs and grids (vegetable slicer function)

[illegible]

Table of characteristics



LINE	ACTIVE			ULTRA	
Model	CA-31	CA-41	CA-62	CA-3V	CA-4V
SELECTION GUIDE					
Covers (from / to)	100 - 450	100 - 600	200 - 1000	100 - 450	100 - 600
Hourly output	150 - 450 Kg	200 - 650 Kg	500 - 1000 Kg	150 - 500 Kg	200-650 Kg
SPECIFICATIONS					
Inlet opening dimensions	136 cm ²	286 cm ²	273 cm ²	136 cm ²	265 cm ²
Motor RPM	365 rpm	365 rpm	365 - 730 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING					
Single phase	550 W	550 W	-	1500 W	1500 W
Three phase	550 W	550 W	750 W	-	-
EXTERNAL DIMENSIONS					
Dimensions	389 x 405 x 544 mm	391 x 396 x 652 mm	430 x 420 x 810 mm	391 x 409 x 552 mm	391 x 400 x 652 mm
Net weight	21 Kg	24 Kg	29.5 Kg	24 Kg	27 Kg

Compatible accessories

LINE	Universal hopper	Large capacity hopper	Automatic hopper	Long vegetable attachment	Stand - trolley
CA-31	x			O	O
CA-41		x	O	O	O
CA-62		O	x	O	O
CA-3V	x			O	O
CA-4V		x	O	O	O

x: included **o:** in option

Discs and grids

[illegible]

Specifications

	COMBI		VEGETABLE SLICER		CUTTER-EMULSIFIER	
LINE	ACTIVE	ULTRA	ACTIVE	ULTRA	ACTIVE	ULTRA
Model	CK-241	CK-24V	CA-21	CA-2V	K-41	KE-4V
SELECTION GUIDE						
Covers (from / to)	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50
Hourly production	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	-	-
FEATURES						
Inlet opening (veg slicer)	89 cm ²	89 cm ²	89 cm ²	89 cm ²	-	-
Bowl capacity (cutter)	4.4 l	4.4 l	-	-	4.4 l	4.4 l
Speeds as cutter (positions)	1	10	-	-	1	10
Motor RPM (cutter)	1500	300 - 3000	-	-	1500	300 - 3000
Speed as veg. Slicer	1	5	1	5	-	-
Motor RPM (veg slicer)	1500	300 - 1000	1500	300 - 1000	-	-
LOADING						
Single phase	800 W	1100 W	800 W	1100 W	800 W	1100 W
EXTERNAL DIMENSIONS (W x D x H)						
Dimensions (veg slicer)	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	-	-
Dimensions (cutter)	252 x 309 x 434 mm	252 x 309 x 434 mm	-	-	252 x 309 x 434 mm	252 x 309 x 434 mm
Net weight (veg slicer)	15,3 Kg	13 Kg	15,3 Kg	13 Kg	-	-
Net weight (cutter)	14,2 Kg	11,9 Kg	-	-	14,2 Kg	11,9 Kg

Discs and grids (veg slicer function)

LINE	1mm	2mm	3mm	4mm	5mm	6mm	7mm	8mm	10mm	12mm	14mm	16mm	Dust
FCS - Slicing discs	x	x	x	x	x	x		x	x	x			
FCOS - Rippled slicing disc		x											
FFS - Fries								x	x				
FMS - Cubes								x	x	x			
FCES - Julienne discs		x		x		x		x					
FCES + FMS - Déli-cut *				x									
SHS - Shredding discs		x	x	x			x						
SHSF - Fine grating disc													x
SHSG - Coarse grating disc													x

* Recommended size: 4 x 4 x 8 mm.

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