

Кулеры MINI, MIDI, EVO

Технические характеристики

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Mini Remote

The MINI Remote is equipped with cartridge coils that are easy to insert and remove from the top of the unit. Cartridge coils are an optimised solution for cold room installation. With the MINI Remote, it is possible to dispense up to 99 l/h at peak performance, thanks to a refrigeration circuit that allows for quick start-up and recovery from moments of high demand.



KEY STRENGTHS



Performance

A 25-litre refrigeration unit with ice bank technology, designed for fixed draught systems in under-counter applications. The MINI Remote is equipped with cartridge coils that are easy to insert and remove from the top of the unit. Cartridge coils are an optimised solution for cold room installation. With the MINI Remote, it is possible to dispense up to 99 l/h at peak performance, thanks to a refrigeration circuit that allows for quick start-up and recovery from moments of high demand. Suitable for up to 6 lines of approximately 10 metres each.



Advanced Features

Mini Remote can dispense 41 L/h in continuous operation* or 99 L/h at peak performance*. The creation of the ice bank from scratch is quick (3 hours), as is its reformation. The machine is equipped with either a mechanical or electronic thermostat.

*Performance calculated with a 20-degree temperature difference between input and output.



Serviceability

The body of the Mini Remote is equipped with a tank inspection cover and wheels for easier movement. The agitator pump is always positioned externally, and the beer line connections to the coils are made on the outside of the machine for quicker installation.



Design & User Experience

The body is made entirely of 430 stainless steel with a polyester coating. The electronic thermostat allows precise adjustment of the tank's set-point and is located on the front and upper part of the machine for easier access.



Hygien & Safety

The absence of liquids, and therefore the potential accumulation of microorganisms inside the body, ensures greater hygiene and safety.



MINI REMOTE VERSIONS

MINI REMOTE

Type of beverages



Refrigerant gas

R290

Finishing



Cooling method



Lines



80-90 place
settings



wheels



Mini Remote		
General data sheet		
Water basin (net)	L	25
Ice bank	kg	10
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m
Performance & Consumption		
Performance - Cooling power	W	515
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	99
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	41
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	73
Length x Width	cm x cm	46 x 38
Net Empty Weight	kg	34
Coils - max number 15/20 m each***	n°	-
Coils - max number including 10 m coils**	n°	6
Available Versions		
Electric supply		220-240V AC 50 Hz
Plug to choose		G plug
Options to chose		
Number of coils	n°	6
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	4 stage - 24 m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.



MINI REMOTE

Each item number includes coils, pump, plug/V



Coolers

MINI Remote

MINI Remote is a 25 liter refrigeration machine with ice bank technology for fixed draught systems in undercounter application. It supports up to 6 lines of approximately 10 meters.

Features:

Type of dispensed beverage:



Beer



Wine

Number of ways/lines:

✓ from 1 to 6

Number of people:

✓ 80-90

Finish:



Stainless Steel

Strengths



Performance

- MINI Remote can dispense 41 L/h in continuous service or 99 L/h of peak performance (with a temperature delta of 20 degrees between inlet and outlet)
- The machine is equipped with a quick-start refrigeration circuit, which guarantees reduced times for creating the ice bank in around 3 hours, with excellent recovery in moments of maximum effort



Serviceability

- MINI Remote is equipped with a tank inspection cover and wheels that facilitate movement
- The agitator pump and beer line connections are positioned outside the machine to ensure quick and easy installation



Advanced Features

- MINI Remote is equipped with cartridge coils suitable for their insertion and removal from the top of the system
- The cartridge coils make the machine a perfect solution for use in cold environments, such as cold rooms, where efficient regulation of temperatures is necessary



Design & User Experience

- The body of the MINI Remote is entirely made of 430 stainless steel with a polyester coating
- The electronic thermostat allows you to adjust the tank set-point precisely, and is located in the front and upper part of the machine for easier adjustment



Midi Remote

The MIDI Remote features cartridge coils designed for easy insertion and removal from the top of the unit. These coils provide an optimized solution for cold room installations.



KEY STRENGTHS



Performance

This 40-litre refrigeration unit with ice bank technology has been designed for use in fixed draught systems in under-counter applications. The MIDI Remote is equipped with cartridge coils that can be easily inserted and removed from the top of the unit. Cartridge coils represent an optimised solution for installation in cold rooms. The MIDI Remote is capable of dispensing up to 134 L/h at peak performance, thanks to a refrigeration circuit that allows for quick startup and recovery from high-demand moments. This model is suitable for up to eight lines of approximately 10 metres each.



Advanced Features

The MIDI Remote can dispense 62 L/h in continuous operation or 134 L/h at peak performance. Creating an ice bank from scratch is quick (3 hours), as is the reformation of an existing ice bank. The machine is equipped with either a mechanical or electronic thermostat. Midi Remote is available in water cooled and air cooled versions.



Serviceability

The body of the MIDI Remote features a tank inspection cover and wheels for easier movement. The agitator pump is always positioned externally, and the beer line connections to the coils are also located on the outside of the machine for faster installation.



Design & User Experience

The body is made entirely of 430 stainless steel with a polyester coating. The electronic thermostat allows precise adjustment of the tank's set-point and is located on the front and upper part of the machine for easier access.



Convenience

The MIDI Remote's WR (Closed Water Recirculation) configuration, combined with the complementary Heat Dump, allows the heat generated by the condenser (and thus the heat removed from the ice bank tank) to be dissipated to the outside via a closed water circuit. This results in an improved thermal cycle as the heat is not reintroduced into the room where the refrigeration unit is located, thus avoiding the significant water consumption typically required by open water cooling systems.



MIDI REMOTE VERSIONS

MIDI REMOTE AR

Type of beverages



Refrigerant gas

R290

Finishing



Cooling method



Lines



100-125 place settings



wheels



Midi Remote AR

General data sheet

Water basin (net)

L

40

Ice bank

kg

18

Compressor's nominal power

CV

Standard agitator pump

m

3 stages 18.0 m

Performance & Consumption

Performance - Cooling power

W

850

Performance - hourly peak - $\Delta T20^{\circ}\text{C}$

L/h

134

Performance - daily average - $\Delta T20^{\circ}\text{C}$

L/h

62

Max power absorption

W

Average daily consumption - standby **

kWh

Average daily consumption**

kWh

Overall Height (with pump)*

cm

87

Length x Width

cm x cm

50 x 43

Net Empty Weight

kg

55

Coils - max number 15/20 m each***

n°

Coils - max number including 10 m coils**

n°

8

Available Versions

Electric supply

220-240V AC 50 Hz

Plug to choose

G plug

Options to chose

Number of coils

n°

8

Coils inlet/outlet

cartdrige coils basic (tube cut)

Coils diameter

mm x mm

3/8" 5/16" 8mm

Thermostat option

mechanical or electronic

Enhanced pump

steps / m

4 stage - 24 m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.



MIDI REMOTE

Each item number includes coils, pump, plug/V

MIDI REMOTE VERSIONS

MIDI REMOTE WR

Type of beverages



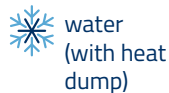
Refrigerant gas

R291

Finishing



Cooling method



Lines



100-125 place settings



wheels



Midi Remote WR

General data sheet

Water basin (net)	L	40
Ice bank	kg	18
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m

Performance & Consumption

Performance - Cooling power	W	850
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	134
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	62
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	87
Length x Width	cm x cm	50 x 43
Net Empty Weight	kg	55
Coils - max number 15/20 m each***	n°	
Coils - max number including 10 m coils**	n°	8

Available Versions

Electric supply		220-240V AC 50 Hz
Plug to choose		G plug

Options to chose

Number of coils	n°	8
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	4 stage - 24 m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.



MIDI REMOTE

Each item number includes coils, pump, plug/V



Coolers

MIDI Remote

MIDI Remote is a 40 liter refrigeration machine with ice bank technology for fixed draught systems in undercounter application. Available in both air-cooled and water-cooled and heat dump versions. It supports up to 8 lines of approximately 10 meters.

Features:

Type of dispensed beverage:



Beer



Wine

Number of ways/lines:

✓ from 1 to 8

Number of people:

✓ 100-125

Finish:



Stainless Steel

Strengths



Performance

- MIDI Remote can dispense 62 L/h in continuous service or 134 L/h of peak performance (with a temperature delta of 20 degrees between inlet and outlet)
- The machine is equipped with a quick-start refrigeration circuit, which guarantees reduced times for creating the ice bank in around 3 hours, with excellent recovery in moments of maximum effort



Serviceability

- MIDI Remote is equipped with a tank inspection cover and wheels that facilitate movement
- The agitator pump and beer line connections are positioned outside the machine to ensure quick and easy installation



Design & User Experience

- The body of the MIDI Remote is entirely made of 430 stainless steel with polyester covering
- The electronic thermostat allows you to adjust the tank set-point precisely, and is located in the front and upper part of the machine for easier adjustment



Advanced Features

- MIDI Remote is equipped with cartridge coils suitable for their insertion and removal from the top of the system
- The cartridge coils make the machine a perfect solution for use in cold environments, such as cold rooms, where efficient regulation of temperatures is necessary



Convenience

- The WR configuration (closed water recirculation) with the heat dump system allows the heat generated by the condenser to be expelled outside, improving the thermal cycle and reducing the amount of heat released into the indoor environment
- This system reduces water consumption compared to traditional systems with open-loop cooling



Evo Remote

The EVO Remote is equipped with cartridge coils that are easily inserted and removed from the top of the unit. Cartridge coils are an optimised solution for cold room installation. With EVO Remote, it is possible to dispense up to 150 l/h at peak performance (or 184 l/h in the Power version), thanks to a refrigeration circuit that ensures fast start-up and recovery in moments of high demand.



KEY STRENGTHS



Performance

A 60-litre refrigeration unit with ice bank technology, designed for fixed draught systems in under-counter applications. The EVO Remote is equipped with cartridge coils that are easily inserted and removed from the top of the unit. Cartridge coils are an optimised solution for cold room installation. With EVO Remote, it is possible to dispense up to 150 l/h at peak performance (or 184 l/h in the Power version), thanks to a refrigeration circuit that ensures fast start-up and recovery in moments of high demand. Suitable for up to 10 lines of approximately 10 metres each.



Advanced Features

The standard version of the Evo Remote can dispense 63 litres per hour in continuous operation* or 150 litres per hour in peak performance*, while the Power version can dispense 77 litres per hour in continuous operation* or 184 litres per hour in peak performance*. The creation of the ice bank from scratch is quick, as is its reformation. The machine can be equipped with a mechanical or electronic thermostat.

* Capacity calculated with a temperature difference of 20 degrees between input and output.



Serviceability

The body of the Evo Remote is equipped with a tank inspection cover and wheels for easier movement. The agitator pump is always positioned externally, and the beer line connections to the coils are located on the outside of the machine for quicker installation. Additionally, with the Evo Remote, the cartridge coils can be easily removed from the top without the need to remove any cover.



Convenience

The Evo Remote in WR configuration (closed water recirculation) with the complementary heat dump allows the heat generated by the condenser (and thus the heat removed from the ice bank tank) to be expelled outside the environment through a closed water circuit. This results in an improved thermal cycle, as the heat is not reintroduced into the room where the refrigeration unit is located, avoiding the consumption of large amounts of water typically used in open water cooling systems.



Design & User Experience

The body is made entirely of 430 stainless steel with a polyester coating. The electronic thermostat allows precise adjustment of the tank set point and is located on the front and top of the machine for ease of adjustment.



EVO REMOTE VERSIONS

EVO REMOTE AR

Type of beverages



Refrigerant gas

R290

Finishing



Cooling method



Lines



125-150 place
settings



wheels



Evo Remote AR

General data sheet

Water basin (net)	L	60
Ice bank	kg	22
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m

Performance & Consumption

Performance - Cooling power	W	950
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	150
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	63
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	90
Length x Width	cm x cm	65 x 54
Net Empty Weight	kg	60
Coils - max number 15/20 m each***	n°	
Coils - max number including 10 m coils**	n°	10

Available Versions

Electric supply		220-240V AC 50 Hz
Plug to choose		G plug

Options to chose

Number of coils	n°	10
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	2 x 3 stage - 18m 4 stage - 24 m 2 x 4 stage - 24m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.

Each item number includes coils, pump, plugV



EVO REMOTE

EVO REMOTE VERSIONS

EVO REMOTE WR

Type of beverages



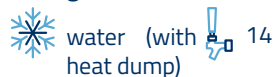
Refrigerant gas

R290

Finishing



Cooling method Lines



150-200 place settings



wheels



Evo Remote AR

General data sheet

Water basin (net)	L	60
Ice bank	kg	22
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m

Performance & Consumption

Performance - Cooling power	W	950
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	150
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	63
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	90
Length x Width	cm x cm	65 x 54
Net Empty Weight	kg	65
Coils - max number 15/20 m each***	n°	
Coils - max number including 10 m coils**	n°	10

Available Versions

Electric supply		220-240V AC 50 Hz
Plug to choose		G plug

Options to chose

Number of coils	n°	10
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	2 x 3 stage - 18m 4 stage - 24 m 2 x 4 stage - 24m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.

Each item number includes coils, pump, plugV



EVO REMOTE

EVO REMOTE VERSIONS

EVO REMOTE POWER AR

Type of beverages



Refrigerant gas

R290

Finishing



Cooling method



Lines



125-150 place
settings



wheels



Evo Remote AR

General data sheet

Water basin (net)	L	60
Ice bank	kg	22
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m

Performance & Consumption

Performance - Cooling power	W	1.164
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	184
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	77
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	90
Length x Width	cm x cm	65 x 54
Net Empty Weight	kg	65
Coils - max number 15/20 m each***	n°	
Coils - max number including 10 m coils**	n°	14

Available Versions

Electric supply		220-240V AC 50 Hz
Plug to choose		G plug

Options to chose

Number of coils	n°	14
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	2 x 3 stage - 18m 4 stage - 24 m 2 x 4 stage - 24m

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Each item number includes coils, pump, plugV



EVO REMOTE

EVO REMOTE VERSIONS

EVO REMOTE POWER WR

Type of beverages



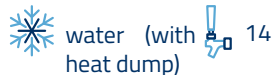
Refrigerant gas

R290

Finishing



Cooling method Lines



150-200 place settings



wheels



Evo Remote AR

General data sheet

Water basin (net)	L	60
Ice bank	kg	22
Compressor's nominal power	CV	
Standard agitator pump	m	3 stages 18.0 m

Performance & Consumption

Performance - Cooling power	W	1.164
Performance - hourly peak - $\Delta T20^{\circ}\text{C}$	L/h	184
Performance - daily average - $\Delta T20^{\circ}\text{C}$	L/h	77
Max power absorption	W	
Average daily consumption - standby **	kWh	
Average daily consumption**	kWh	
Overall Height (with pump)*	cm	90
Length x Width	cm x cm	65 x 54
Net Empty Weight	kg	70
Coils - max number 15/20 m each***	n°	
Coils - max number including 10 m coils**	n°	14

Available Versions

Electric supply		220-240V AC 50 Hz
Plug to choose		G plug

Options to chose

Number of coils	n°	14
Coils inlet/outlet		cartdrige coils basic (tube cut)
Coils diameter	mm x mm	3/8" 5/16" 8mm
Thermostat option		mechanical or electronic
Enhanced pump	steps / m	2 x 3 stage - 18m 4 stage - 24 m 2 x 4 stage - 24m

This is a all-comprehensive list fo all possible features, that are already technically feasible. Not all the combinations of these features (not each configuration) is already present in stock and in the price list. Reference can be found in the Celli price list.

Each item number includes coils, pump, plugV



EVO REMOTE



Coolers

EVO Remote

EVO Remote is a 60 liter refrigeration machine with ice bank technology for fixed draught systems in undercounter application. Available in both air-cooled and water-cooled and heat dump versions. It supports up to 14 lines of approximately 10 meters in the Power version.

Features:

Type of dispensed beverage:



Beer



Wine

Number of ways/lines:

✓ from 1 to 14

Number of people:

✓ 125-150 ✓ 150-200

Finish:



Stainless Steel

Strengths



Performance

- EVO Remote in the Standard version can dispense 63 L/h in continuous service or 150 L/h of peak performance, while in the Power version it can deliver 77 L/h in continuous service or 184 L/h of peak performance (with a temperature delta of 20 degrees between inlet and outlet)
- Quick-start refrigeration circuit and rapid creation of the ice bank (approximately 3 hours)



Serviceability

- EVO Remote is equipped with a tank inspection cover and wheels that facilitate movement
- The agitator pump and beer line connections are positioned outside the machine to ensure quick and easy installation
- Possibility of removing the coil cartridges easily from the upper part without removing any cover



Design & User Experience

- The body of the EVO Remote is entirely made of 430 stainless steel with polyester covering
- The electronic thermostat allows you to adjust the tank set-point precisely, and is located in the front and upper part of the machine for easier adjustment



Advanced Features

- EVO Remote is equipped with cartridge coils suitable for their insertion and removal from the top of the system
- The cartridge coils make the machine a perfect solution for use in cold environments, such as cold rooms, where efficient regulation of temperatures is necessary



Convenience

- The WR configuration (closed water recirculation) with the heat dump system allows the heat generated by the condenser to be expelled outside, improving the thermal cycle and reducing the amount of heat released into the indoor environment
- This system reduces water consumption compared to traditional systems with open-loop cooling

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