

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

www.gam.nt-rt.ru | | gma@nt-rt.ru

Технические характеристики на печи для пиццы электрические МЕ, М, МД компании **GAM International**

ME



420°C

pizze
4-6-9
pizzas

elettronico
electronic

Un classico forno elettronico di qualità

Il forno pizza ME è un forno digitale **altamente performante, economico, facile da usare, a risparmio energetico e sicuro.**
Il forno è **perfettamente isolato e facile da pulire.**

A quality classic electronic pizza oven

*The ME pizza oven has been engineered to be a **high performing digital oven that is affordable, energy saving and safe.***

*The oven is **perfectly insulated and easy to clean.***



pannello comandi
elettronico

electronic

CARATTERISTICHE PRINCIPALI

- Elettronico
- Pannello frontale in acciaio inox
- Camera in lamiera alluminata
- Struttura esterna (Fianchi, tetto) in lamiera preverniciata
- Modulare (si possono sovrapporre fino a 3 camere di cottura)
- Possibilità di memorizzare fino a 9 programmi di cottura
- Porta rimovibile per facilitare la pulizia
- Guaina sigillante per alte temperature per isolare al meglio la porta del forno
- Funzione economy per risparmiare energia quando non ci sono pizze in cottura
- Porta in doppio vetro per evitare scottature
- Controllo temperatura cielo e platea
- Timer e segnalatore acustico
- Indicatore di temperatura
- Pietra refrattaria rettificata
- Scarico fumi regolabile
- Auto mode per programmare l'orario di accensione automatica

La linea ME è disponibile anche nella versione TOP

Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, la temperatura viene mantenuta meglio, e il consumo notevolmente ridotto.

The ME line is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.

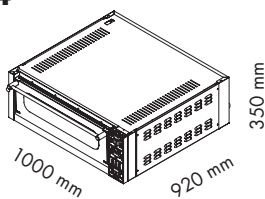
MAIN FEATURES

- *Electronic*
- *Stainless steel front panel*
- *Aluminised sheet metal chamber*
- *External structure (sides, roof) in pre-painted sheet metal*
- *Modular (up to 3 baking chambers can be piled on)*
- *Possibility to store up to 9 baking programs*
- *Removable door to ease cleaning*
- *Sealing gasket for high temperature to insulate the door*
- *Economy function that allows to save energy when there is no pizza baking*
- *Double glazing door to prevent burn*
- *Top and bottom heat control*
- *Timer and alarm*
- *Temperature display*
- *No-gap refractory stone*
- *Adjustable exhaust fumes*
- *Auto mode to set the switching on time*



Forni elettrici - Electric ovens

ME4



Dim. con manico e cavo
Dim. with handle and cable
1000 x 990 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
4,8 kW

Misure interne / Internal dimensions LxPxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm

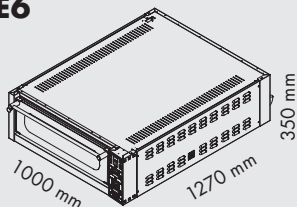


60 - 420 °C



73 kg
TOP 91 kg

ME6



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1340 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
7,2 kW

Misure interne / Internal dimensions LxPxH
700 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm

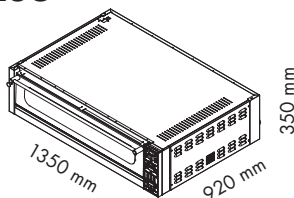


60 - 420 °C



102 kg
TOP 127 kg

ME6G



Dim. con manico e cavo
Dim. with handle and cable
1350 x 990 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
8,8 kW

Misure interne / Internal dimensions LxPxH
1050 x 700 x 145 mm

Versione TOP / TOP version LxPxH
1020 x 685 x 145 mm

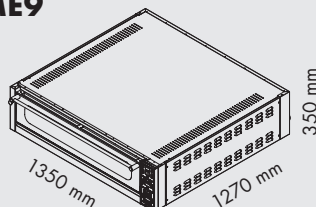


60 - 420 °C



110 kg
TOP 134 kg

ME9



Dim. con manico e cavo
Dim. with handle and cable
1350 x 1340 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
13,2 kW

Misure interne / Internal dimensions LxPxH
1050 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
1020 x 1035 x 145 mm



60 - 420 °C



136 kg
TOP 172 kg

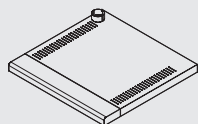
ME4

ME6

ME6G

ME9

Cappa neutra Neutral hood



Misure LxPxH
Dimensions LxDxH
1000 x 976 x 70 mm

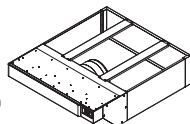
Misure LxPxH
Dimensions LxDxH
1000 x 1326 x 70 mm

Misure LxPxH
Dimensions LxDxH
1350 x 976 x 70 mm

Misure LxPxH
Dimensions LxDxH
1350 x 1326 x 70 mm

Cappa aspirante Extractor hood

230 Volt
AC 1/N/PE
0,051 kW
218 mc /h



Misure LxPxH
Dimensions LxDxH
1000 x 1210 x 270 mm
29 kg

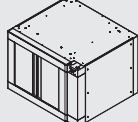
Misure LxPxH
Dimensions LxDxH
1000 x 1560 x 270 mm
31 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1210 x 270 mm
32 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1560 x 270 mm
36 kg

Cella di lievitazione Proofer

230 Volt
AC 1/N/PE
20-60 °C



Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

M

Forno elettrico per pizza
Electric pizza oven



M



450°C

*pizze
4-6-9
pizzas*

Forno per pizza elettromeccanico di qualità

Il forno M è un forno elettromeccanico **altamente performante, economico, facile da usare, a risparmio energetico e sicuro.**

Il forno è **perfettamente isolato e facile da pulire.**

Quality electromechanical pizza oven

*The M pizza oven has been engineered to be a **highly performing mechanical oven, easy to use, energy saving and safe. The oven is perfectly insulated and easy to clean.***



disponibile anche con cappa aspirante
available also with extractor hood

CARATTERISTICHE PRINCIPALI

- Elettromeccanico
- Pannello frontale in acciaio inox
- Camera in lamiera alluminata
- Struttura esterna (Fianchi, tetto) in lamiera preverniciata
- Modulare (si possono sovrapporre fino a 3 camere di cottura)
- Porta rimovibile per facilitare la pulizia
- Guaina sigillante per alte temperature per isolare al meglio la porta del forno
- Porta in doppio vetro per evitare scottature
- Pietra refrattaria rettificata
- Scarico fumi regolabile
- Interruttore generale di accensione

MAIN FEATURES

- Electromechanical
- Stainless steel front panel
- Aluminised sheet metal chamber
- External structure (sides, roof) in pre-painted sheet metal
- Modular (up to 3 baking chambers can be piled on)
- Removable door to ease cleaning
- Sealing gasket for high temperature to insulate the door
- Double glazing door to prevent burns
- No-gap refractory stone
- Adjustable exhaust fumes
- Main power switch



La linea M è disponibile anche nella versione TOP

Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, la temperatura viene mantenuta meglio, e il consumo è notevolmente ridotto.

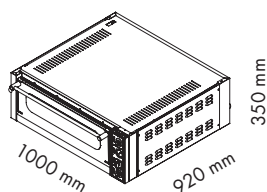
The M line is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.



Forni elettrici - Electric ovens

M4



Dim. con manico e cavo
Dim. with handle and cable
1000 x 990 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
4,8 kW

Misure interne / Internal dimensions LxPxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm

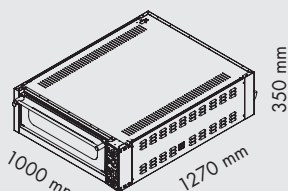


60 - 450 °C



73 kg
TOP 91 kg

M6



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1340 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
7,2 kW

Misure interne / Internal dimensions LxPxH
700 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm

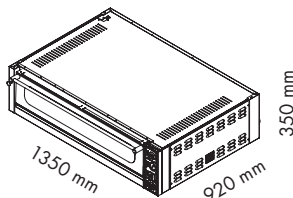


60 - 450 °C



102 kg
TOP 127 kg

M6G



Dim. con manico e cavo
Dim. with handle and cable
1350 x 990 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
8,8 kW

Misure interne / Internal dimensions LxPxH
1050 x 700 x 145 mm

Versione TOP / TOP version LxPxH
1020 x 685 x 145 mm

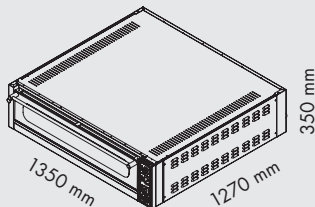


60 - 450 °C



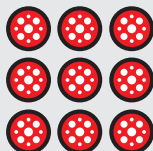
110 kg
TOP 134 kg

M9



Dim. con manico e cavo
Dim. with handle and cable
1350 x 1340 x 350 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
13,2 kW

Misure interne / Internal dimensions LxPxH
1050 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
1020 x 1035 x 145 mm



60 - 450 °C



136 kg
TOP 172 kg

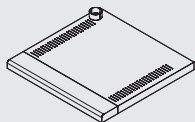
M4

M6

M6G

M9

Cappa neutra Neutral hood



Misure LxPxH
Dimensions LxDxH
1000 x 976 x 70 mm

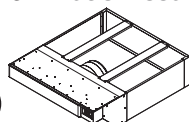
Misure LxPxH
Dimensions LxDxH
1000 x 1326 x 70 mm

Misure LxPxH
Dimensions LxDxH
1350 x 976 x 70 mm

Misure LxPxH
Dimensions LxDxH
1350 x 1326 x 70 mm

Cappa aspirante Extractor hood

230 Volt
AC 1/N/PE
0,051 kW
218 mc /h



Misure LxPxH
Dimensions LxDxH
1000 x 1210 x 270 mm
29 kg

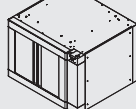
Misure LxPxH
Dimensions LxDxH
1000 x 1560 x 270 mm
31 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1210 x 270 mm
32 kg

Misure LxPxH
Dimensions LxDxH
1350 x 1560 x 270 mm
36 kg

Cella di lievitazione Proofer

230 Volt
AC 1/N/PE
20-60 °C



Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 kg

MD

Forno elettrico per pizza
Electric pizza oven



MD



450°C

pizze
4-12
pizzas

Forno per pizza elettromeccanico di qualità

Il forno MD è un forno elettromeccanico **altamente performante, facile da usare, a risparmio energetico e sicuro**. Il forno ha la camera di cottura in lamiera alluminata ed è **perfettamente isolato e facile da pulire**. La struttura esterna (fianchi, tetto) è realizzata in lamiera preverniciata. Disponibile nelle sole **versioni monoblocco a una o due camere**.

Quality electromechanical pizza oven

The MD pizza oven has been engineered to be a **highly performing electromechanical oven, easy to use, energy saving and safe**. The oven has an aluminised sheet metal cooking chamber and is **perfectly insulated and easy to clean**. The external structure (sides, roof) is made of painted sheet. Available in single block versions only, either **with one or two chambers**.

CARATTERISTICHE PRINCIPALI

- Elettromeccanico
- La struttura esterna (fianchi, tetto) è realizzata in lamiera preverniciata
- Camere di cottura in lamiera alluminata
- Disponibile nelle sole versioni monoblocco
- Porta rimovibile per facilitare la pulizia
- Guaina sigillante per alte temperature per isolare al meglio la porta del forno
- Porta a doppio vetro con copertura in acciaio inox
- Pietra refrattaria rettificata
- Apertura e chiusura dell'uscita fumi meccanica
- Interruttore generale di accensione

MAIN FEATURES

- *Electromechanical*
- *The external structure (sides, roof) is made of painted sheet*
- *Baking chamber made of aluminised sheet metal*
- *Available in single block versions only*
- *Removable door to ease cleaning*
- *Sealing gasket for high temperature to insulate the door*
- *Double glazing door with stainless steel cover*
- *No-gap refractory stone*
- *Adjustable exhaust fumes*
- *Main power switch*



La linea MD è disponibile anche nella versione TOP

Oltre alla piana di cottura, tutte le altre superfici della camera sono rivestite dalla piana refrattaria. Grazie al rivestimento in refrattario il risultato di cottura è migliore, la temperatura viene mantenuta meglio, e il consumo notevolmente ridotto.

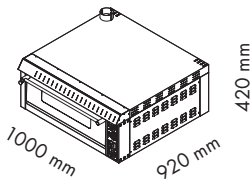
The MD line is also available in TOP version

In addition to the cooking surface, all other surfaces of the chamber are covered by refractory stones. Thanks to the refractory coating, the baking result is better, the temperature is preserved better, and the consumption is greatly reduced.



scarico fumi regolabile
adjustable exhaust fumes disposal

MD4



Dim. con manico e cavo
Dim. with handle and cable
1000 x 990 x 420 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
4,8 kW



60 - 450 °C

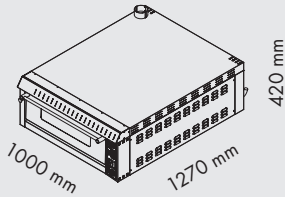
Misure interne / Internal dimensions LxPxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm



80 kg
TOP 98 kg

MD6



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1340 x 420 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
7,2 kW



60 - 450 °C

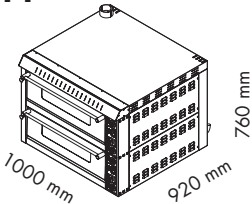
Misure interne / Internal dimensions LxPxH
700 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm



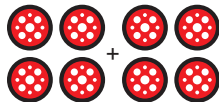
102 kg
TOP 127 kg

MD44



Dim. con manico e cavo
Dim. with handle and cable
1000 x 990 x 760 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
9,6 kW



60 - 450 °C

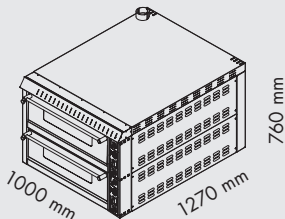
Misure interne / Internal dimensions LxPxH
700 x 700 x 145 mm

Versione TOP / TOP version LxPxH
670 x 685 x 145 mm



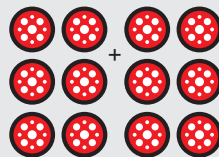
142 kg
TOP 178 kg

MD66



Dim. con manico e cavo
Dim. with handle and cable
1000 x 1340 x 760 mm

n. pizze
n. pizzas
Ø 34 cm



400 Volt AC 3/N/PE
230 Volt AC 1/N/PE
14,4 kW



60 - 450 °C

Misure interne / Internal dimensions LxPxH
700 x 1050 x 145 mm

Versione TOP / TOP version LxPxH
670 x 1035 x 145 mm



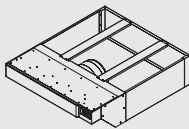
193 kg
TOP 243 kg

MD4

MD6

Cappa aspirante Extractor hood

230 Volt
AC 1/N/PE
0,051 kW
218 mc /h

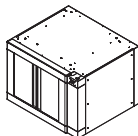


Misure LxPxH
Dimensions LxDxH
1000 x 1210 x 270 mm
29 kg

Misure LxPxH
Dimensions LxDxH
1000 x 1560 x 270 mm
31 kg

Cella di lievitazione Proofer

230 Volt
AC 1/N/PE
20-60 °C



Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 Kg

Misure LxPxH
Dimensions LxDxH
720x820x610 mm
800 W - 36 Kg

MD11 - ELECTRIC PIZZA OVEN



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORMD11MN230

The ovens MD1 and MD1+1 are small electromechanical ovens with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean. Equipped with glass door and interior light, they are perfect for those who need to carefully check the cooking of the food inside the chamber.

DESCRIPTION

The ovens MD1 and MD1+1 are small electromechanical ovens with high performance and great quality / price value. The ovens are completely made of stainless steel and are fully insulated, safe, easy to use and to clean. Equipped with glass door and interior light, they are perfect for those who need to carefully check the cooking of the food inside the chamber.

MD1 is perfect for caf s, pubs, restaurants and small pizzerias where the pizza should be baked in a few minutes, but also for pizzerias that are already equipped with oven but have to be equipped in order to serve occasional celiac customers.

Main features

- Electromechanical
- Double glass door to check the baking and avoid any burns.
- Inner light
- Completely in stainless steel
- Only 1.6 kw Low power consumption
- It reaches 350 C Versatile
- It reaches 300 C in less than 20 minutes Fast
- Double thermostat with top and bottom independent Accurate
- Removable door to ease cleaning
- Glass fiber insulation
- No gap refractory stone
- Available with one or double chamber

MD - ELECTRIC PIZZA OVEN



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORMD66TR400IS

The MD pizza oven has been engineered to be a highly performing electromechanical oven, easy, energy saving and safe. The oven has the baking chamber made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean. The external structure (sides, roof and back) is made of painted sheet. Available in single block versions only, either with one or two chambers

Available Options

[Version](#)

[Top](#)

DESCRIPTION

The MD pizza oven has been engineered to be a highly performing electromechanical oven, easy, energy saving and safe. The oven has the baking chamber made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean. The external structure (sides, roof and back) is made of painted sheet. Available in single block versions only, either with one or two chambers

Main features

- Electromechanical
- The external structure (sides, roof and back) is made of painted sheet.
- Baking chamber made of stainless steel
- Available in single block versions only
- Removable door to ease cleaning
- Sealing gasket for high temperature to insulate the door
- Glass fiber insulation
- Double glazing door with stainless steel cover
- No gap refractory stone
- Adjustable exhaust fumes
- Main power switch

ME - ELECTRIC PIZZA OVEN



[Click Image for Gallery](#)

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: FORM9ELTR400IS

The ME pizza oven has been engineered to be a highly performing digital oven that is affordable, easy, energy saving and safe. The oven is made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean.

Available Options

[Version](#)

[Top](#)

DESCRIPTION

The ME pizza oven has been engineered to be a highly performing digital oven that is affordable, easy, energy saving and safe. The oven is made of long lasting stainless steel and perfectly insulated, it is safe, easy to use and to clean.

Main features

- Electronic
- Totally made of stainless steel
- Modular (up to 3 baking chambers can be piled on)
- Possibility to store up to 9 baking programs
- Removable door to ease cleaning
- Sealing gasket for high temperature to insulate the door
- Glass fiber insulation
- Economy switch that allows to save energy when there is no pizza baking
- Double glazing door to prevent burn
- Top and bottom heat control
- Timer and alarm
- Temperature display
- No gap refractory stone
- Adjustable exhaust fumes
- Auto mode to set the switching on time

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.gam.nt-rt.ru | | gma@nt-rt.ru