

# Погружные термостаты

## Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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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

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DISCONTINUED

## 120-volt sous vide immersion circulator package with immersion circulator head, bath and cover

The Vollrath® sous vide immersion circulator package easily and safely prepares a variety of food products. This package comes with an immersion circulator head, bath and cover, providing everything you need for operation. The spacious tank allows you to prepare multiple food items at one time. This immersion circulator works with the Vollrath in-chamber

and out-of-chamber vacuum pack machines for your convenience. The two pump speed settings increase the versatility of this compact unit. The digital display shows temperature readings with 0.1-degree accuracy, and the digital controls allow you to program up to three cooking settings at a time for repeatable results. Sous vide cooking can be left unattended and reduces food waste thanks to a long forgiveness window, making this a low-risk, relatively inexpensive product to add to your kitchen.

Easily cook a variety of foods including meats, eggs and vegetables

Cooks unattended, saving you time and effort

Cooks and holds food at safe temperatures

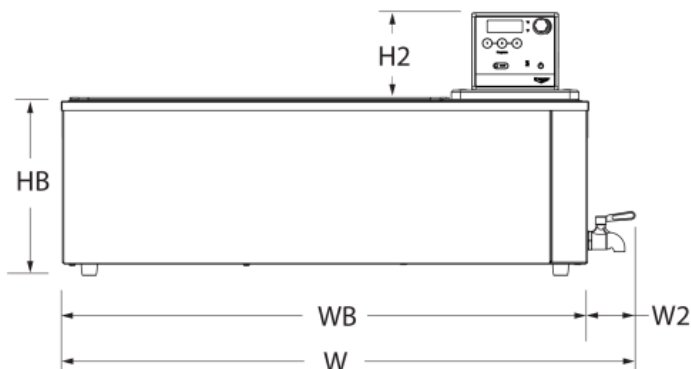
Two pump speeds increase versatility

Digital control head allows you to program up to three cooking settings at one time for repeatable results

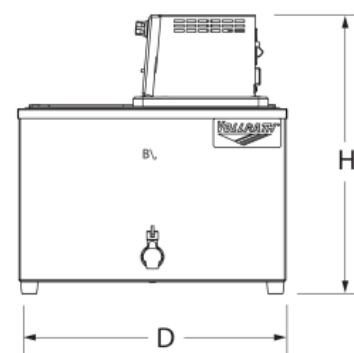
Immersion circulator head, bath and cover included in package

Digital display provides readings within 0.1-degree accuracy

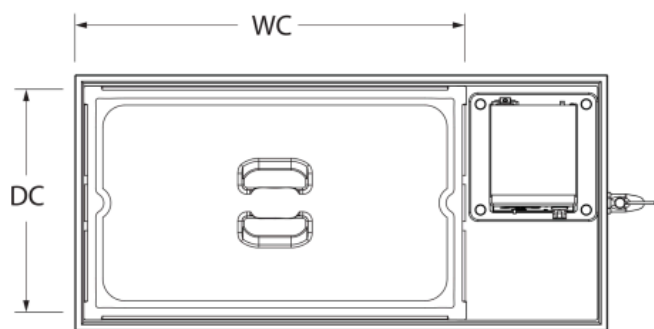
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

|     |              |
|-----|--------------|
| UPC | 029419946006 |
|-----|--------------|

## Unit Dimensions

|                         |                     |
|-------------------------|---------------------|
| Overall Dimensions (IN) | 31.625 x 14 x 14.56 |
|-------------------------|---------------------|

|                |       |
|----------------|-------|
| (W) Width (IN) | 31.62 |
|----------------|-------|

|                           |       |
|---------------------------|-------|
| (W2) Secondary Width (IN) | 2.625 |
|---------------------------|-------|

|                |    |
|----------------|----|
| (D) Depth (IN) | 14 |
|----------------|----|

|                 |       |
|-----------------|-------|
| (H) Height (IN) | 14.56 |
|-----------------|-------|

|                            |       |
|----------------------------|-------|
| (H2) Secondary Height (IN) | 4.937 |
|----------------------------|-------|

|                                 |       |
|---------------------------------|-------|
| (WC) Cooking Chamber Width (IN) | 20.75 |
|---------------------------------|-------|

|                                 |       |
|---------------------------------|-------|
| (DC) Cooking Chamber Depth (IN) | 12.75 |
|---------------------------------|-------|

|                         |        |
|-------------------------|--------|
| (WB) Width of Body (IN) | 31.625 |
|-------------------------|--------|

|                          |       |
|--------------------------|-------|
| (HB) Height of Body (IN) | 9.625 |
|--------------------------|-------|

|                         |                  |
|-------------------------|------------------|
| Overall Dimensions (CM) | 80.3 x 35.6 x 37 |
|-------------------------|------------------|

|                |      |
|----------------|------|
| (W) Width (CM) | 80.3 |
|----------------|------|

|                                 |      |
|---------------------------------|------|
| (W2) Secondary Width (CM)       | 6.7  |
| (D) Depth (CM)                  | 35.6 |
| (H) Height (CM)                 | 37   |
| (H2) Secondary Height (CM)      | 12.5 |
| (WC) Cooking Chamber Width (CM) | 52.7 |
| (DC) Cooking Chamber Depth (CM) | 32.4 |
| (WB) Width of Body (CM)         | 80.3 |
| (HB) Height of Body (CM)        | 24.4 |

### Electrical

|                  |            |
|------------------|------------|
| Amps             | 11         |
| Cord Length (IN) | 72         |
| Cord Length (CM) | 180        |
| Plug             | NEMA 5-15P |
| Voltage          | 120        |
| Watts            | 1100       |

### Construction

|                       |            |
|-----------------------|------------|
| Countertop or Drop-In | Countertop |
|-----------------------|------------|

### Case Lot Measurement

### PRODUCT PARTS

| Name                    | Part #  |
|-------------------------|---------|
| 120V PCB DISPLAY        | 26068-1 |
| FAN BLADE AND MOUNT KIT | 26065-1 |
| CLAMP KIT BELLOWS KNOB  | 26073-1 |

| Name                          | Part #   |
|-------------------------------|----------|
| 120V PUMP KIT MOTOR CONNECTOR | 351543-1 |
| .625" BULLET FOOT             | 23754-1  |
| CLAMP-HOSE 7/8" OD TUBING     | 26883-3  |
| S/S FAUCET - NPT THREADS      | 21696-1  |
| 120V HEATER AND PACKAGING KIT | 26069-1  |
| CIRCUIT BREAKER KIT           | 26063-1  |



DISCONTINUED

## 120-volt sous vide immersion circulator head

The Vollrath® sous vide immersion circulator head easily and safely prepares a variety of food products. The two pump speed settings increase versatility, while the digital controls allow you to program up to three cooking settings at a time for repeatable results. The digital display shows temperature readings with 0.1-degree accuracy. Sous vide cooking can be left unattended and reduces food waste thanks to a long forgiveness window, making this a low-risk, relatively inexpensive product to add to your kitchen.

## REPLACEMENT PRODUCT: 60038

Easily cook a variety of foods including meats, eggs and vegetables

Cooks unattended, saving you time and effort

Cooks and holds food at safe temperatures

Two pump speed settings increase versatility

Digital controls allow you to program up to three cooking settings at one time for repeatable results

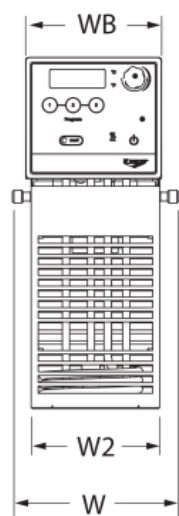
Digital display provides readings within 0.1-degree accuracy

Tank capacity must not exceed 7.9 gallons

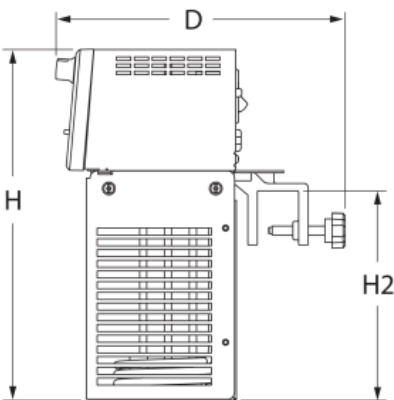




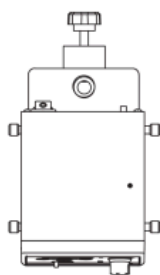
PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

UPC

029419945276

Unit Dimensions

Overall Dimensions (IN)

5.625 x 10.125 x 12.31

(W) Width (IN)

5.62

|                            |                    |
|----------------------------|--------------------|
| (W2) Secondary Width (IN)  | 4.5                |
| (D) Depth (IN)             | 10.12              |
| (H) Height (IN)            | 12.31              |
| (H2) Secondary Height (IN) | 7.25               |
| (WB) Width of Body (IN)    | 4.75               |
| Overall Dimensions (CM)    | 14.3 x 25.7 x 31.3 |
| (W) Width (CM)             | 14.3               |
| (W2) Secondary Width (CM)  | 11.4               |
| (D) Depth (CM)             | 25.7               |
| (H) Height (CM)            | 31.3               |
| (H2) Secondary Height (CM) | 18.4               |
| (WB) Width of Body (CM)    | 12.1               |

**Electrical**

|         |            |
|---------|------------|
| Amps    | 11         |
| Plug    | NEMA 5-15P |
| Voltage | 120        |
| Watts   | 1100       |

**Construction**

|                         |                       |
|-------------------------|-----------------------|
| Construction Material   | Stainless Steel       |
| Construction Material 2 | Electrical Components |

**Case Lot Measurement**

PRODUCT **PARTS**

| Name                          | Part #  |
|-------------------------------|---------|
| 120V PCB DISPLAY              | 26068-1 |
| 120V PUMP KIT LONG SHAFT      | 26071-1 |
| FAN BLADE AND MOUNT KIT       | 26065-1 |
| CLAMP KIT BELLOWS KNOB        | 26073-1 |
| 120V HEATER AND PACKAGING KIT | 26069-1 |
| CIRCUIT BREAKER KIT           | 26063-1 |



## 120-volt sous vide immersion circulator head

The Vollrath® sous vide immersion circulator head easily and safely prepares a variety of food products. The digital controls allow you to program up to five cooking settings at a time for repeatable results. The digital display shows temperature readings with 0.1-degree accuracy and an audible timer indicates when the unit is up to temperature as well as when the cooking cycle is completed. Products being cooked with the sous vide method can be left unattended and reduces food waste thanks to a long forgiveness window. The increased wattage makes start-up times up to 25 percent faster than our previous units.

Temperature setting resolution of 0.1°F or 0.1°C for precise results

Maximum temperature is 203°F (95°C)

Increased wattage for a start-up time that is up to 25% faster than our previous unit

Now includes five user-definable programs that set temperature and cook times for repeatable results, no matter which member of the kitchen staff is operating the unit

Audible timer indicates when unit is up to temperature and when cooking cycle is complete

LED display is easy to read

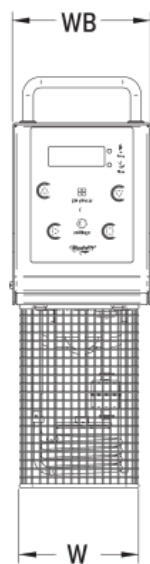
Stainless steel housing for durability

Circulator head now includes carry handle for easy transport and placement

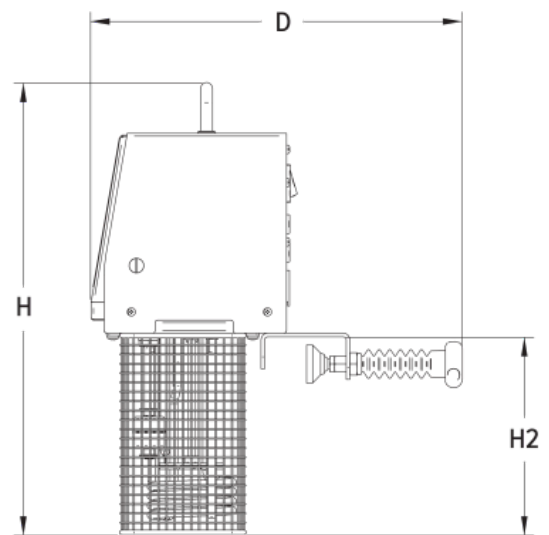
Now includes low water switch – that protects the equipment by shutting off the unit when water level is too low

Celsius or Fahrenheit temperature readouts for precise cooking.

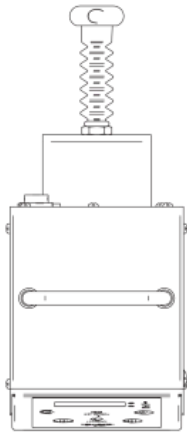
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

|     |              |
|-----|--------------|
| UPC | 029419255405 |
|-----|--------------|

## Unit Dimensions

|                |     |
|----------------|-----|
| (W) Width (IN) | 4.4 |
|----------------|-----|

|                |      |
|----------------|------|
| (D) Depth (IN) | 12.3 |
|----------------|------|

|                 |    |
|-----------------|----|
| (H) Height (IN) | 15 |
|-----------------|----|

|                            |     |
|----------------------------|-----|
| (H2) Secondary Height (IN) | 6.6 |
|----------------------------|-----|

|                         |   |
|-------------------------|---|
| (WB) Width of Body (IN) | 5 |
|-------------------------|---|

|                |      |
|----------------|------|
| (W) Width (CM) | 11.1 |
|----------------|------|

|                |      |
|----------------|------|
| (D) Depth (CM) | 31.4 |
|----------------|------|

|                 |      |
|-----------------|------|
| (H) Height (CM) | 38.2 |
|-----------------|------|

|                            |      |
|----------------------------|------|
| (H2) Secondary Height (CM) | 16.7 |
|----------------------------|------|

|                         |      |
|-------------------------|------|
| (WB) Width of Body (CM) | 12.8 |
|-------------------------|------|

## Electrical

|         |            |
|---------|------------|
| Amps    | 12         |
| Plug    | NEMA 5-15P |
| Voltage | 120        |
| Watts   | 1500       |

**Weight**

|             |    |
|-------------|----|
| Weight (LB) | 11 |
| Weight (KG) | 5  |

**Construction**

|                         |                       |
|-------------------------|-----------------------|
| Construction Material   | Stainless Steel       |
| Construction Material 2 | Electrical Components |

**Case Lot Measurement**

PRODUCT **ACCESSORIES**

| Name                 | Item # |
|----------------------|--------|
| Sous vide water tank | 60040  |

PRODUCT **PARTS**

| Name                           | Part #    |
|--------------------------------|-----------|
| POWER CORD, 120V               | XSVM00015 |
| THERMOATATIC TEMP PROBE        | XSVM00010 |
| POWER SWITCH                   | XSVM00012 |
| COOLING FAN                    | XSVM00008 |
| 16A FUSE                       | XSVM00011 |
| KIT - HEATER AND HIGH LIMIT, 1 | XSVM00005 |

| Name                         | Part #    |
|------------------------------|-----------|
| KIT - CIRCULATOR MOTOR, 120V | XSVM00001 |
| PROTECTIVE BASKET            | XSVM00013 |
| POWER BOARD, 120V            | XSVM00003 |
| KIT - ADJUSTABLE CLAMP       | XSVM00007 |
| FLOAT SWITCH                 | XSVM00014 |
| DIGITAL DISPLAY BOARD        | XSVM00002 |
| CIRCULATOR IMPELLER          | XSVM00006 |
| SAFETY TEMP PROBE            | XSVM00009 |





## 120-volt sous vide immersion circulator package with immersion circulator head, bath and cover

The Vollrath® sous vide immersion circulator package easily and safely prepares a variety of food products. This package comes with an immersion circulator head, bath and cover, providing everything you need for operation. The spacious tank allows you to prepare multiple food items at one time. This immersion circulator works with the Vollrath in-chamber and out-of-chamber vacuum pack machines for your convenience. The two pump speed settings increase the versatility of this compact unit. The digital display shows temperature

readings with 0.1-degree accuracy, and the digital controls allow you to program up to three cooking settings at a time for repeatable results. Sous vide cooking can be left unattended and reduces food waste thanks to a long forgiveness window, making this a low-risk, relatively inexpensive product to add to your kitchen.

Temperature setting resolution of 0.1°F or 0.1°C for precise results

Maximum temperature is 203°F (95°C)

Increased wattage for a start-up time that is up to 25% faster than our previous unit

Now includes five user-definable programs that set temperature and cook times for repeatable results, no matter which member of the kitchen staff is operating the unit

Audible timer indicates when unit is up to temperature and when cooking cycle is complete

LED display is easy to read

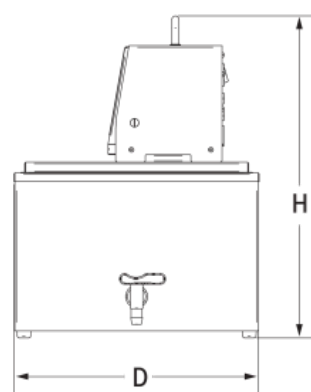
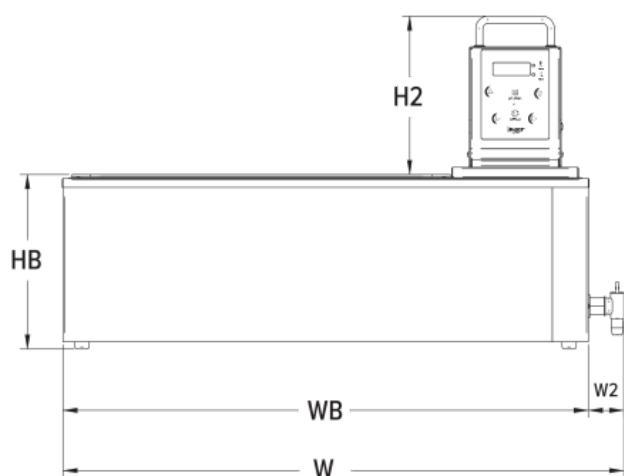
60039 includes a convenient factory fitted drain valve for easy cleaning

Stainless steel housing for durability

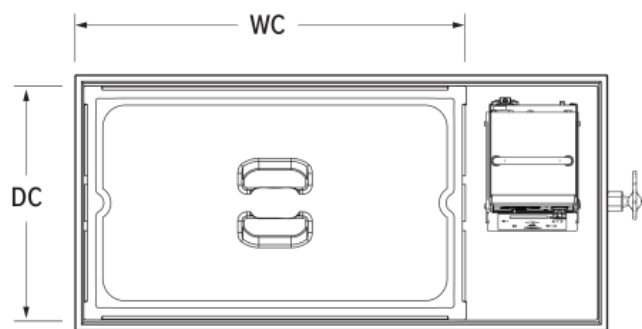
Circulator head now includes carry handle for easy transport and placement

Now includes low water switch – that protects the equipment by shutting off the unit when water level is too low

## PRODUCT SPECIFICATIONS



**SIDE VIEW**



TOP VIEW

## Model Information

|     |              |
|-----|--------------|
| UPC | 029419255412 |
|-----|--------------|

## Unit Dimensions

|                |       |
|----------------|-------|
| (W) Width (IN) | 31.62 |
|----------------|-------|

|                           |     |
|---------------------------|-----|
| (W2) Secondary Width (IN) | 2.6 |
|---------------------------|-----|

|                |      |
|----------------|------|
| (D) Depth (IN) | 13.9 |
|----------------|------|

|                 |      |
|-----------------|------|
| (H) Height (IN) | 18.3 |
|-----------------|------|

|                            |     |
|----------------------------|-----|
| (H2) Secondary Height (IN) | 8.7 |
|----------------------------|-----|

|                                 |      |
|---------------------------------|------|
| (WC) Cooking Chamber Width (IN) | 20.8 |
|---------------------------------|------|

|                                 |      |
|---------------------------------|------|
| (DC) Cooking Chamber Depth (IN) | 12.7 |
|---------------------------------|------|

|                         |      |
|-------------------------|------|
| (WB) Width of Body (IN) | 28.9 |
|-------------------------|------|

|                          |     |
|--------------------------|-----|
| (HB) Height of Body (IN) | 9.6 |
|--------------------------|-----|

|                |      |
|----------------|------|
| (W) Width (CM) | 80.3 |
|----------------|------|

|                           |     |
|---------------------------|-----|
| (W2) Secondary Width (CM) | 6.7 |
|---------------------------|-----|

|                |      |
|----------------|------|
| (D) Depth (CM) | 35.4 |
|----------------|------|

|                                 |      |
|---------------------------------|------|
| (H) Height (CM)                 | 46.6 |
| (H2) Secondary Height (CM)      | 22.2 |
| (WC) Cooking Chamber Width (CM) | 52.8 |
| (DC) Cooking Chamber Depth (CM) | 32.3 |
| (WB) Width of Body (CM)         | 73.3 |
| (HB) Height of Body (CM)        | 24.4 |

**Electrical**

|         |            |
|---------|------------|
| Amps    | 12         |
| Plug    | NEMA 5-15P |
| Voltage | 120        |
| Watts   | 1500       |

**Weight**

|             |      |
|-------------|------|
| Weight (LB) | 49   |
| Weight (KG) | 22.2 |

**Case Lot Measurement**

PRODUCT **ACCESSORIES**

| Name                 | Item # |
|----------------------|--------|
| Sous vide water tank | 60040  |

PRODUCT **PARTS**

| Name                    | Part #    |
|-------------------------|-----------|
| POWER CORD, 120V        | XSVM00015 |
| THERMOATATIC TEMP PROBE | XSVM00010 |

| Name                           | Part #    |
|--------------------------------|-----------|
| POWER SWITCH                   | XSVM00012 |
| COOLING FAN                    | XSVM00008 |
| 16A FUSE                       | XSVM00011 |
| KIT - HEATER AND HIGH LIMIT, 1 | XSVM00005 |
| KIT - CIRCULATOR MOTOR, 120V   | XSVM00001 |
| PROTECTIVE BASKET              | XSVM00013 |
| POWER BOARD, 120V              | XSVM00003 |
| FLOAT SWITCH                   | XSVM00014 |
| DIGITAL DISPLAY BOARD          | XSVM00002 |
| CIRCULATOR IMPELLER            | XSVM00006 |
| .625" BULLET FOOT              | 23754-1   |
| CLAMP-HOSE 7/8" OD TUBING      | 26883-3   |
| S/S FAUCET - NPT THREADS       | 21696-1   |
| SAFETY TEMP PROBE              | XSVM00009 |
| BATH SUPPORT PLATE             | XSVM00004 |

# Sous vide water tank

Safely cook food to the perfect temperature and eliminate the risk of overcooking with the Vollrath sous vide water tank. This stainless steel spacious water tank is ideal for long-term sous vide cooking and holding. Because food is safely sealed during cooking, this unit allows you to achieve the ideal texture, taste, and tenderness of meats, seafood, and vegetables, and the tank's large capacity means you can cook several of your most popular foods at the same time.

## PRODUCT SPECIFICATIONS

### Model Information

|     |              |
|-----|--------------|
| UPC | 029419424771 |
|-----|--------------|

### Unit Dimensions

|                                 |       |
|---------------------------------|-------|
| (W) Width (IN)                  | 31.62 |
| (W2) Secondary Width (IN)       | 2.6   |
| (D) Depth (IN)                  | 13.9  |
| (H) Height (IN)                 | 9.6   |
| (WC) Cooking Chamber Width (IN) | 20.8  |
| (DC) Cooking Chamber Depth (IN) | 12.7  |
| (WB) Width of Body (IN)         | 28.9  |
| (HB) Height of Body (IN)        | 9.6   |
| (W) Width (CM)                  | 80.3  |

|                                 |        |
|---------------------------------|--------|
| (W2) Secondary Width (CM)       | 6.7    |
| (D) Depth (CM)                  | 35.4   |
| (H) Height (CM)                 | 24.384 |
| (WC) Cooking Chamber Width (CM) | 52.8   |
| (DC) Cooking Chamber Depth (CM) | 32.3   |
| (WB) Width of Body (CM)         | 73.3   |
| (HB) Height of Body (CM)        | 24.4   |

PRODUCT **PARTS**

| Name                      | Part #  |
|---------------------------|---------|
| .625" BULLET FOOT         | 23754-1 |
| CLAMP-HOSE 7/8" OD TUBING | 26883-3 |
| S/S FAUCET - NPT THREADS  | 21696-1 |



## 230-volt sous vide immersion circulator head

The Vollrath® sous vide immersion circulator head easily and safely prepares a variety of food products. The digital controls allow you to program up to five cooking settings at a time for repeatable results. The digital display shows temperature readings with 0.1-degree accuracy and an audible timer indicates when the unit is up to temperature as well as when the cooking cycle is completed. Products being cooked with the sous vide method can be left unattended and reduces food waste thanks to a long forgiveness window. The increased wattage makes start-up times up to 25 percent faster than our previous units.



Temperature setting resolution of 0.1°F or 0.1°C for precise results

Maximum temperature is 203°F (95°C)

Increased wattage for a start-up time that is up to 25% faster than our previous unit

Now includes five user-definable programs that set temperature and cook times for repeatable results, no matter which member of the kitchen staff is operating the unit

Audible timer indicates when unit is up to temperature and when cooking cycle is complete

LED display is easy to read

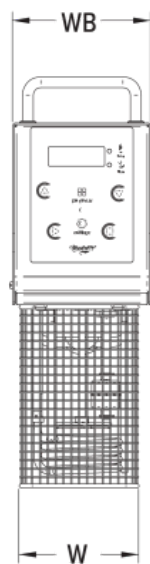
Stainless steel housing for durability

Circulator head now includes carry handle for easy transport and placement

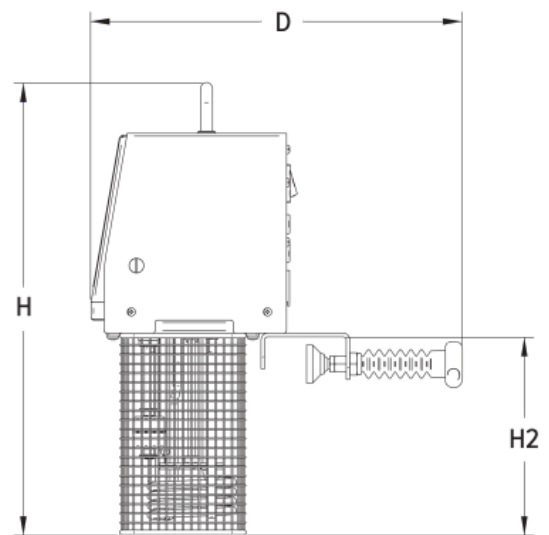
Now includes low water switch – that protects the equipment by shutting off the unit when water level is too low

Celsius or Fahrenheit temperature readouts for precise cooking.

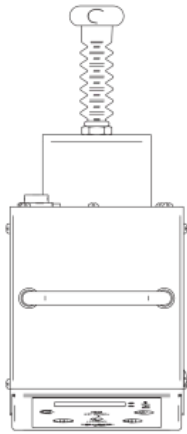
## PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW



TOP VIEW

## Model Information

|     |              |
|-----|--------------|
| UPC | 029419450336 |
|-----|--------------|

## Unit Dimensions

|                            |      |
|----------------------------|------|
| (W) Width (IN)             | 4.4  |
| (D) Depth (IN)             | 12.3 |
| (H) Height (IN)            | 15   |
| (H2) Secondary Height (IN) | 6.6  |
| (WB) Width of Body (IN)    | 5    |
| (W) Width (CM)             | 11.1 |
| (D) Depth (CM)             | 31.4 |
| (H) Height (CM)            | 38.2 |
| (H2) Secondary Height (CM) | 16.7 |
| (WB) Width of Body (CM)    | 12.8 |

## Electrical

|                          |               |
|--------------------------|---------------|
| Amps                     | 8.7           |
| Plug                     | Schunko       |
| Domestic / International | International |
| Voltage                  | 230           |
| Watts                    | 2000          |

**Weight**

|             |      |
|-------------|------|
| Weight (LB) | 49   |
| Weight (KG) | 22.2 |

**Case Lot Measurement**

PRODUCT **ACCESSORIES**

| Name                 | Item # |
|----------------------|--------|
| Sous vide water tank | 60040  |

PRODUCT **PARTS**

| Name                    | Part #    |
|-------------------------|-----------|
| THERMOATATIC TEMP PROBE | XSVM00010 |
| POWER SWITCH            | XSVM00012 |
| PROTECTIVE BASKET       | XSVM00013 |
| KIT - ADJUSTABLE CLAMP  | XSVM00007 |
| FLOAT SWITCH            | XSVM00014 |
| DIGITAL DISPLAY BOARD   | XSVM00002 |
| CIRCULATOR IMPELLER     | XSVM00006 |
| SAFETY TEMP PROBE       | XSVM00009 |
| 12A FUSE                | XSVM00020 |

| Name                           | Part #    |
|--------------------------------|-----------|
| COOLING FAN, 230V              | XSVM00019 |
| KIT - HEATER AND HIGH LIMIT, 2 | XSVM00018 |
| KIT - CIRCULATOR MOTOR, 230V   | XSVM00016 |
| POWER CORD, SCHUKO             | XSVM00021 |
| POWER BOARD, 230V              | XSVM00017 |



| По вопросам продаж и поддержки обращайтесь:                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Алматы (727)345-47-04<br>Ангарск (3955)60-70-56<br>Архангельск (8182)63-90-72<br>Астрахань (8512)99-46-04<br>Барнаул (3852)73-04-60<br>Белгород (4722)40-23-64<br>Благовещенск (4162)22-76-07<br>Брянск (4832)59-03-52<br>Владивосток (423)249-28-31<br>Владикавказ (8672)28-90-48<br>Владимир (4922)49-43-18<br>Волгоград (844)278-03-48<br>Вологда (8172)26-41-59<br>Воронеж (473)204-51-73<br>Екатеринбург (343)384-55-89 | Иваново (4932)77-34-06<br>Ижевск (3412)26-03-58<br>Иркутск (395)279-98-46<br>Казань (843)206-01-48<br>Калининград (4012)72-03-81<br>Калуга (4842)92-23-67<br>Кемерово (3842)65-04-62<br>Киров (8332)68-02-04<br>Коломна (4966)23-41-49<br>Кострома (4942)77-07-48<br>Краснодар (861)203-40-90<br>Красноярск (391)204-63-61<br>Курск (4712)77-13-04<br>Курган (3522)50-90-47<br>Липецк (4742)52-20-81 | Магнитогорск (3519)55-03-13<br>Москва (495)268-04-70<br>Мурманск (8152)59-64-93<br>Набережные Челны (8552)20-53-41<br>Нижний Новгород (831)429-08-12<br>Новокузнецк (3843)20-46-81<br>Ноябрьск (3496)41-32-12<br>Новосибирск (383)227-86-73<br>Омск (3812)21-46-40<br>Орел (4862)44-53-42<br>Оренбург (3532)37-68-04<br>Пенза (8412)22-31-16<br>Петрозаводск (8142)55-98-37<br>Псков (8112)59-10-37<br>Пермь (342)205-81-47 | Ростов-на-Дону (863)308-18-15<br>Рязань (4912)46-61-64<br>Самара (846)206-03-16<br>Санкт-Петербург (812)309-46-40<br>Саратов (845)249-38-78<br>Севастополь (8692)22-31-93<br>Саранск (8342)22-96-24<br>Симферополь (3652)67-13-56<br>Смоленск (4812)29-41-54<br>Сочи (862)225-72-31<br>Ставрополь (8652)20-65-13<br>Сургут (3462)77-98-35<br>Сыктывкар (8212)25-95-17<br>Тамбов (4752)50-40-97<br>Тверь (4822)63-31-35 | Тольятти (8482)63-91-07<br>Томск (3822)98-41-53<br>Тула (4872)33-79-87<br>Тюмень (3452)66-21-18<br>Ульяновск (8422)24-23-59<br>Улан-Удэ (3012)59-97-51<br>Уфа (347)229-48-12<br>Хабаровск (4212)92-98-04<br>Чебоксары (8352)28-53-07<br>Челябинск (351)202-03-61<br>Череповец (8202)49-02-64<br>Чита (3022)38-34-83<br>Якутск (4112)23-90-97<br>Ярославль (4852)69-52-93 |
| <b>Россия</b> +7(495)268-04-70                                                                                                                                                                                                                                                                                                                                                                                               | <b>Казахстан</b> +7(727)345-47-04                                                                                                                                                                                                                                                                                                                                                                    | <b>Беларусь</b> +(375)257-127-884                                                                                                                                                                                                                                                                                                                                                                                           | <b>Узбекистан</b> +998(71)205-18-59                                                                                                                                                                                                                                                                                                                                                                                    | <b>Киргизия</b> +996(312)96-26-47                                                                                                                                                                                                                                                                                                                                        |

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