

INDUSTRIAL FOOD & BEVERAGE MACHINERY



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**

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GAS HEATED SAUCE COOKING MIXER

TYPE : VGSM-500



Advanced Technology



High Material Quality



Easy Operation



Product Features

- ☑ 12mm thick Stainless Steel 304 cooking pot, seamlessly cold stamped with Japanese technology.
- ☑ Silent mode motor reducer, Taiwan brand Wanshsin, no need maintenance.
- ☑ Simulation of human stirring, double planetary mixing of our own design.
- ☑ Sealed mixing head, to prevent vapor from entering, thus reducing maintenance.
- ☑ High accuracy of parts, pipes and plates prepared by laser machines.
- ☑ Designing with patents, new model and practical and economical for customers' various needs.
- ☑ High precision, quality Stainless Steel steady operation.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
400-500 L	1200mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2300x1850x1800
650-800 L	1400mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2500x2200x1800
800-1000 L	1600mm	3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2650x2350x1900

GAS HEATED SAUCE COOKING MIXER

TYPE : VGSM-800



Advanced Technology



High Material Quality



Easy Operation



Product Features

- ✔ 12mm thick Stainless Steel 304 cooking pot, seamlessly cold stamped with Japanese technology.
- ✔ Silent mode motor reducer, Taiwan brand Wanshsin, no need maintenance.
- ✔ Simulation of human stirring, double planetary mixing of our own design.
- ✔ Sealed mixing head, to prevent vapor from entering, thus reducing maintenance.
- ✔ High accuracy of parts, pipes and plates prepared by laser machines.
- ✔ Designing with patents, new model and practical and economical for customers' various needs.
- ✔ High precision, quality Stainless Steel steady operation.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
400-500 L	1200mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2300x1850x1800
650-800 L	1400mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2500x2200x1800
800-1000 L	1600mm	3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2650x2350x1900

GAS HEATED SAUCE COOKING MIXER

TYPE : VGSM-1000



Advanced Technology



High Material Quality



Easy Operation



Product Features

- ✔ 12mm thick Stainless Steel 304 cooking pot, seamlessly cold stamped with Japanese technology.
- ✔ Silent mode motor reducer, Taiwan brand Wanshsin, no need maintenance.
- ✔ Simulation of human stirring, double planetary mixing of our own design.
- ✔ Sealed mixing head, to prevent vapor from entering, thus reducing maintenance.
- ✔ High accuracy of parts, pipes and plates prepared by laser machines.
- ✔ Designing with patents, new model and practical and economical for customers' various needs.
- ✔ High precision, quality Stainless Steel steady operation.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
400-500 L	1200mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2300x1850x1800
650-800 L	1400mm	2.2/3/3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2500x2200x1800
800-1000 L	1600mm	3.7kw	0-61r/min	Duals-planetary Bottom scraping 5 scraper	Automatically Hydraulic	NG/LPG	2650x2350x1900

VACUUM HORIZONTAL COOKING MIXER

TYPE : VVHM-300



Advanced Technology



High Material Quality



Easy Operation



Product Features

It is applicable for precooking, blending and sugar infiltrating of sticky materials. Materials in the pot can be processed under vacuum condition. it can be heated variously as jacketed steam heating, electromagnetic induction heating, thermal oil heating. Mixing shaft is driven by motor reducer with variable mixing speed. Teflon scrapers rotate tightly against the inner pot surface it is operated easily and widely used for blending and heating of multiple materials lie beans paste, fruit jam, diary products, soups, etc. and infiltration of fruits and vegetables.

Scope of Application

Mixing: pickles, vegetables, herbs, seasonings
Blending: for materials in different forms-grounded, powdered, sliced, mashed

Infiltration: infiltrated fruits, dried fruits, canned fruits
Extraction: fruit jam, fruit syrup, tomato paste

Loading Capacity	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Functions	Overall Dimensions (mm)
300 L	3 - 7.5kw	0-80r/min	Horizontal Stirring	Automatically Hydraulic	Steam / Electromagnetic	Stirring Heating Vacuum	2500x1250x1450

VACUUM HORIZONTAL COOKING MIXER

TYPE : VVHM-500



Advanced Technology



High Material Quality



Easy Operation



Product Features

It is applicable for precooking, blending and sugar infiltrating of sticky materials. Materials in the pot can be processed under vacuum condition. it can be heated variously as jacketed steam heating, electromagnetic induction heating, thermal oil heating. Mixing shaft is driven by motor reducer with variable mixing speed. Teflon scrapers rotate tightly against the inner pot surface it is operated easily and widely used for blending and heating of multiple materials like beans paste, fruit jam, dairy products, soups, etc. and infiltration of fruits and vegetables.

Scope of Application

Mixing: pickles, vegetables, herbs, seasonings

Blending: for materials in different forms-grounded, powdered, sliced, mashed

Infiltration: infiltrated fruits, dried fruits, canned fruits

Extraction: fruit jam, fruit syrup, tomato paste

Loading Capacity	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Functions	Overall Dimensions (mm)
500 L	3 - 7.5kw	0-80r/min	Horizontal Stirring	Automatically Hydraulic	Steam / Electromagnetic	Stirring Heating Vacuum	2750x1300x1500

VACUUM HORIZONTAL COOKING MIXER

TYPE : VVHM-800



Advanced Technology



High Material Quality



Easy Operation



Product Features

It is applicable for precooking, blending and sugar infiltrating of sticky materials. Materials in the pot can be processed under vacuum condition. It can be heated variously as jacketed steam heating, electromagnetic induction heating, thermal oil heating. Mixing shaft is driven by motor reducer with variable mixing speed. Teflon scrapers rotate tightly against the inner pot surface. It is operated easily and widely used for blending and heating of multiple materials like beans paste, fruit jam, dairy products, soups, etc. and infiltration of fruits and vegetables.

Scope of Application

Mixing: pickles, vegetables, herbs, seasonings

Blending: for materials in different forms-grounded, powdered, sliced, mashed

Infiltration: infiltrated fruits, dried fruits, canned fruits

Extraction: fruit jam, fruit syrup, tomato paste

Loading Capacity	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Functions	Overall Dimensions (mm)
800 L	5 - 7.5kw	0-80r/min	Horizontal Stirring	Automatically Hydraulic	Steam / Electromagnetic	Stirring Heating Vacuum	2800x1450x1550

NEW MODEL GAS HEATED COOKING MIXER

TYPE : VGCM-550N



Advanced Technology



High Material Quality



Easy Operation



Product Features

The significance of central kitchen to catering company is of heart to human body: The growth direction of modern catering is to develop chain store with central kitchen, which can facilitate easy processing of food. We provide design, manufacturing and installation of cooking machines for central kitchen, including electromagnetic cooking mixer, electromagnetic cooking kettle, gas cooking mixer, etc.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2/3kw	0-61r/min	Planetary Bottom scraping Side Scraping	Automatically Hydraulic	Gas/Alcohol/ Diesel	2050x1650x1800

GAS HEATED COOKING MIXER

TYPE : VGCM-550



Advanced Technology



High Material Quality



Easy Operation



Product Features

It is characterized by adjustable flame that can reach high temperature within short time and enable materials with pleasant taste and smell. Its planetary stirring devices ensure thorough mixing efficiently while decreasing production cost for customers. It is widely used for its compact size, easy maintenance and satisfactory performance.

Scope of Application

This machine is suitable for catering, food processing, baking, seasoning, snacks, etc.

Heating Source

Heating source is optional for LPG, NG, alcohol based fuel, biofuel, diesel, etc.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Arm Type	Discharge Type	Heating Method	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2/3kw	0-61r/min	Planetary Bottom Scraping Side Scraping	Fixed Vertical Back Tilting	Manual Automatic	Gas/Alcohol/Diesel	2050x1650x1800 for 1000mm dia

ELECTROMAGNETIC INDUCTION HEATED COOKING MIXER

TYPE : VEIM-550



Advanced Technology



High Material Quality



Easy Operation



Product Features

Heating unit of electromagnetic heating cooking mixer is from German technology with accurate induction heating, safe and reliable. Cooking pot is seamless, made of pure stainless steel 304. It is a silent mode with stability, durable to work continuously 24/7. Some are designed & manufactured for long life up to 20 years.

Working Principle

The principle of electromagnetic heating is that high frequency and high voltage current flowing through the coil at a high speed to generate a alternating magnetic field. When it encounters with the metal pot, there will be alternating current, where charge carriers move irregularly at a high speed to produce heat while they collide and rub with each other.

Scope of Application

It is applicable for catering meals, sauces, fillings, substrates, etc.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Power	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2/3kw	0-61r/min	Planetary Bottom Scraping Side Scraping	Automatically Hydraulic	20-60kw	2050x1700x1800 for 1000mm dia

ELECTRIC HEATED THERMAL OIL COOKING MIXER

TYPE : VTOM-550



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**



Product Features

Special feature of this model is that the temperature drops slowly when it reaches the desired heating level, economical for continuous production. The pot is heated evenly by thermal oil in the jacket, suitable for cooking sticky and thick materials, Automatic stirring is simulation of human blending to ensure its thorough mixing while cooking.

Scope of Application

Applicable for cooking sticky and thick materials, such as beans paste, lotus seed paste, date paste, gelatin, fruit jam, glutinous dough, etc.

Working Principle

Thermal oil works as medium, conducting heat to the pot. Heating tubes provide heat to thermal oil after they are connected with electricity supply.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Power	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2/3kw	0-61r/min	Planetary Bottom Scraping Side Scraping	Automatically Hydraulic	12-48kw	1860x1450x1800 for 1000mm dia

STEAM HEATED COOKING MIXER

TYPE : VSCM-550



Advanced Technology



High Material Quality



Easy Operation



Product Features

Heating source is steam with a certain pressure, it provides even heating with large heating area, high heating efficiency, short-time boiling of liquid materials, easy control of heating temperature. The pot is forged seamless with anti corrosion and anti high temperature stainless steel 304, equipped with full set of accessories including pressure gauge and safety relief valve. Its delicate design, instant installation, easy operation and safe running have earned for us many customers around the world.

Scope of Application

It is widely used for processing candy, medicine, dairy, confectionery, fillings, canned fruits, seasonings, braised foods, etc.

Working Principle

It is mainly composed of cooking pot, mixing devices and frame. The pot is double layer jacketed with heating steam injected therein.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Arm Type	Discharge Type	Working Pressure	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2/3kw	0-61r/min	Planetary Bottom Scraping Side Scraping	Fixed Vertical Back Tilting	Manual Automatic	0.3-0.5Mpa	1850x1450x1750 for 1000mm dia

INTELLIGENT POPCORN MACHINE

TYPE : VIPM-110



Advanced
Technology



Easy
Operation



High
Material Quality



Product Features

Vergon brand big capacity popcorn machine is researched and developed from the traditional popcorn machine by providing mixing and coating system and improving heating source. It can reach high temperature rapidly to make sure popcorn are produced with perfect mushroom shape. The popcorn machine can be heated by LPG gas and electric induction.

Model	Heating Methode	Diameter	Motor Power	Stirring Speed	Discharge Type	Control Mode	Pot Capacity	Overall Dimensions (mm)
VIPM-110	Gas	700mm	1.5kw	0-80r/min	Automatically Hydraulic	Button	100L	1207x1500x1500

INTELLIGENT POPCORN MACHINE

TYPE : VIPM-150



Advanced
Technology



Easy
Operation



High
Material Quality



Product Features

Vergon brand big capacity popcorn machine is researched and developed from the traditional popcorn machine by providing mixing and coating system and improving heating source. It can reach high temperature rapidly to make sure popcorn are produced with perfect mushroom shape. The popcorn machine can be heated by LPG gas and electric induction.

Model	Heating Power	Diameter	Motor Power	Stirring Speed	Discharge Type	Control Mode	Pot Capacity	Overall Dimensions (mm)
VIPM-150	20kw	700mm	1.5kw	0-80r/min	Automatically Hydraulic	Intelligent	100L	1565x1373x1606

ELECTROMAGNETIC POPCORN MACHINE

TYPE : VEPM-75

-  **Advanced Technology**
-  **High Material Quality**
-  **Easy Operation**



Product Features

Vergon brand big capacity mushroom popcorn machine is researched and developed from the traditional popcorn machine by providing mixing and coating system and improving heating source. It can reach high temperature rapidly to make sure popcom are produced with perfect mushroom shape. The popcorn machine can be heated by LPG gas and electric induction.

Model	Heating Mode	Diameter	Motor Power	Stirring Speed	Discharge Type	Control Mode	Capacity	Overall Dimensions (mm)
Electromagnetic	20kw	700mm	1.5kw	0-80r/min	Automatically Hydraulic	Intelligent	75kg/h	1565x1373x1606

GAS POPCORN MACHINE

TYPE : VGPM-50



Advanced Technology



High Material Quality



Easy Operation



Product Features

Vergon brand big capacity mushroom popcorn machine is researched and developed from the traditional popcorn machine by providing mixing and coating system and improving heating source. It can reach high temperature rapidly to make sure popcorn are produced with perfect mushroom shape. The popcorn machine can be heated by LPG gas and electric induction.

Model	Heating Mode	Diameter	Motor Power	Stirring Speed	Discharge Type	Control Mode	Capacity	Overall Dimensions (mm)
Gas	LPG	700mm	1.5kw	0-80r/min	Automatically Hydraulic	Button	50kg/h	1207x1500x1500

ELECTRIC INDUCTION HEATED POWDER COOKING MACHINE

TYPE : VPCM-550I



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**



Product Features

It stimulates human blending to ensure thorough mixing, finish cooking efficiently within short time. Comparing with traditional tumbler powder cooking machine, it is much easier to clean, very convenient for materials feeding and discharging, dust proofing, and solve over burnt problem. The cooked flour shows nice color with pleasant smell.

Scope of Application

Powdered materials cooking machine can be heated by electric induction, electric heated thermal oil, gas or steam, applicable for blending and dry cooking of flour powder, seasoning powder, medicine powder, chemical powder, etc. Sealing cover is connected with exhaust fan to suck outside the excess powder and vapor to provide better working environment.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
100-550 L	700-1200mm	1.5/2.2kw	0-33r/min	Planetary Bottom Scraping Side Scraping	Automatically Hydraulic	Gas Electromagnetic Electric Thermal Oil	2050x1700x1800 for 1000mm dia

SOY BEAN COOKING MACHINE

TYPE : VSBM-1000



Advanced Technology



High Material Quality



Easy Operation



Product Features

It is heated by steam with pressure. It has oval shape bottom and cover. Cover and pot body is connected with flange for easy turning to open. Pot is tilting 90 degrees for easy discharge of cooked beans. The machine is designed with two routes for steam circulation to ensure constant high temperature. The machine can turn automatically 360 degrees vertically for thorough heating to effectively shorten the cooking time and ensure fully cooked.

Product Advantages

The beans cooking machine is designed and manufactured with our patent, specially used for cooking beans. Its unique design of 360 degrees rotation ensures even heating of cooked beans without burnt. Circulated steam provides heating to beans layer by layer from top to bottom, making beans ready within short time without damages.

Scope of Application

Cooking for beans products: Natto, fermented soy beans, sauced beans, salted beans. soy sauce

Cooking for making alcohol: sorghum, wheat, cor

Cooking for making beans paste: mung & red beans.

Loading Capacity	Diameter	Cooking Type	Discharge Type	Sealing Type	Motor Type	Heating Method	Overall Dimensions (mm)
100-550 L	700-1200mm	Fixed / Rotating	Manual Automatic	Ring Flange Mechanical Flange	1.5/2.2/ 3.7kw	Circulation Steam	1260x1850x2550 for 600L rotary cooking machine

SUGAR BEANS VACUUM COOKING POT

TYPE : VBVP-900



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**



Product Features

The vacuum pot is heated by steam, wherein sugar syrup is infiltrated into beans within short time under vacuum pressure. The processing of infiltration is done in sealed space without oxidation, which reduces loss of nutrition and maintains original color and appearance with good taste.

Pot Diameter	Heating Method	Working Pressure	Vacuum Pressure	Opening Type	Discharge Type	Overall Dimensions (mm)
900mm	Steam	0.35mpa	0~0.09 Mpa	Automatic Pneumatic	Crane	1550x1050x2350

CANDIED FRUITS SUGAR INFILTRATION POT

TYPE : VCFS-1000P



Advanced Technology



High Material Quality



Easy Operation



Product Features

With traditional way, it will take 3 or 4 days to complete infiltration, during which fruits will be heated and soaked again and again with continuous stirring, but still having high ration of defective products. With our newly designed infiltration pot, customers can get more quality products with big pieces, fresh color, nice fruit smell, well infiltration, without crystallization. The infiltration pot is universal for processing many kinds of candied fruits.

Loading Capacity	Pot Diameter	Heating Method	Working Pressure	Design Pressure	Vacuum Pump Power	Voltage
100L – 1000L	Stainless Steel	Steam / (Electric Thermal Oil, Electric Induction)	0.3Mpa	0.34Mpa	3.5-7.5kw	380V Customized

ELECTROMAGNETIC INDUCTION HEATED SAUCE COOKING MIXER

TYPE : VEIM-500



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**



Working Principle

Electromagnetic heating is a kind of clean energy heating that is transferred from electric energy with the aid of electric induction. All the thermal energy is concentrated in the pot without loss, high efficient, energy saving and environmentally friendly. Dual setting of temperature control system with sensor at bottom of the pot and wireless temperature control device for monitoring and controlling real-time temperature of the cooked materials, making temperature control more accurate.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
400-500 L	1200mm	2.2/3/ 3.7kw	0-61r/min	Double planetary, bottom scrapping and scraper	Automatically Hydraulic	40-60kw	2150x1900x1800

ELECTROMAGNETIC INDUCTION HEATED SAUCE COOKING MIXER

TYPE : VEIM-800



**Advanced
Technology**



**High
Material Quality**



**Easy
Operation**



Working Principle

Electromagnetic heating is a kind of clean energy heating that is transferred from electric energy with the aid of electric induction. All the thermal energy is concentrated in the pot without loss, high efficient, energy saving and environmentally friendly. Dual setting of temperature control system with sensor at bottom of the pot and wireless temperature control device for monitoring and controlling real-time temperature of the cooked materials, making temperature control more accurate.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
650-800 L	1400mm	2.2/3/ 3.7kw	0-61r/min	Double planetary, bottom scrapping and scrapper	Automatically Hydraulic	60-100kw	2500x2100x1750

ELECTROMAGNETIC INDUCTION HEATED SAUCE COOKING MIXER

TYPE : VEIM-1000



Advanced Technology



High Material Quality



Easy Operation



Working Principle

Electromagnetic heating is a kind of clean energy heating that is transferred from electric energy with the aid of electric induction All the thermal energy is concentrated in the pot without loss, high efficient, energy saving and environmentally friendly. Dual setting of temperature control system with sensor at bottom of the pot and wireless temperature control device for monitoring and controlling real-time temperature of the cooked materials, making temperature control more accurate.

Loading Capacity	Pot Diameter	Motor Power	Stirring Speed	Stirring Type	Discharge Type	Heating Method	Overall Dimensions (mm)
800-1000 L	1600mm	3.7kw	0-61r/min	Double planetary, bottom scrapping and scrapper	Automatically Hydraulic	80-100kw	2650x2350x1900



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