

S/S ADMIRAL (formerly: Адмиралтеец)

Basic information (steamship)

Built: 1955 (as tugboat) in St. Petersburg Rebuilt: 1991 as restaurant and passenger ship L: 30,24 m B: 7,6 m H: 4,0 m GRT: 262

Engine: 500 IHP Triplex steam engine (ΠΜ-2) 160 rpm Fuel: Light fuel oil Registered: Russian Maritime Register of Shipping Flag: Estonian Membership: Estonian Association of Historical Vessels **Detailed information available upon request.**

Contact information: info@aurulaev-admiral.ee Web: www.aurulaev-admiral.ee Video: www.youtube.com/watch?v=hCydGeroUiY







Basic information (restaurant)

<u>Seats</u>

Main salon – 40 seats Lower deck salon – 20 seats Summer deck – 40 seats Private salon – 9 seats Captain's salon – 6 seats Furniture included in all rooms

<u>Kitchen</u>

Kitchen is equipped with 2 gas-stoves 2 microwave owens 1 grill (charcoal) several refrigerators and all basic appliances.

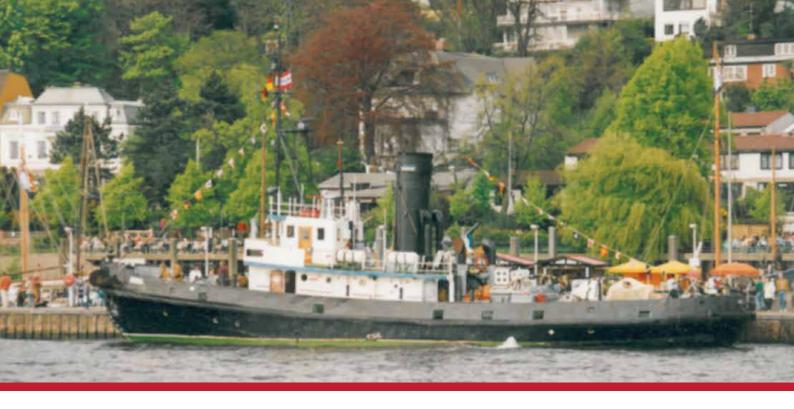
Other rooms Dishwashing room 2 large storage rooms

Cabins and beds Captain: - 1x1 Crew - 2x4 and 2x2









History of the steamship

Steamship Admiral (project No 730) (formerly named "Admiralteets") was built in 1955 in St Petersburg in Russia at the Dubitski shipyard No 711. Admiral was intended to serve the Soviet Navy as an auxiliary ship (tugging and providing with steam and water). The ship had a caisson and a cannon that can be mounted to the deck. In the early days the crew had 22-24 members. Coal was used as fuel and there was (and is) a 500 IHP triplex steam-engine in the heart of the ship.

During 1989 – 1991 Admiral made several trips to Finland (Helsinki, Naantali and Kotka), Russia (St. Petersburg), Latvia (Riga) and also a long trip to Hamburg (Germany).

In 1995 – 1996 the tugboat was thoroughly rebuilt. It was turned into a salon-steamer and a restaurant. The restaurant has been open since 1996 and is specialized in the Mediterranean, Balkan and Russian cuisine. In 1999 it was chosen as the best restaurant in Tallinn (competition held by the largest Estonian weekly newspaper "Eesti Ekspress"). The restaurant is open all year round. It has all valid licenses and EU certificates needed to operate as a catering company.







S/S Admiral in the Media

Several newspaper and magazine articles have been writen about Admiral. It is a unique and eye-catching ship that can be a grace to any harbour in the world. You will find articles about Admiral in Die Welt, Morgen Post, Helsingin Sanomat, Kotkan Sanomat to name a few.

Admiral wieder unter Dampf gesetzt

Gästen In Talli unterne

ner. Ste

Ju-Co-Direktor Grojić zu etfahren mehr

reiben kik ne, zu Frachtern umge-baute Trasiler mit bis zu 200 Tonnen Tragfähig-keit – und konfinen tät-sighlich finanziell zu-

DIETER F. HERTEL



Liegt bis zum 21. Mal im Museumshafen Neumühlen: die Admiral. Der Dampfachlepper kann täglich von 11 bis 22 Uhr besichtigt werden zohn onesste kuwrte





Technical information

Steamship

Built: 1955 (tugboat) in St Petersburg (Leningrad) Rebuilt: 1991 (restaurant and passenger ship) (salon steamship and restaurant) L: 30,24 m B: 7,6 m H: 4,0 m GRT: 262 Registered: Russian Maritime Register of Shipping Flag: Estonian

Engine

Engine: 500 IHP Triplex steam engine (ΠΜ-2) 160 rpm, built in Taganrog, Russia Fuel: Light fuel oil Burners: Oilon KP-46-H-11, 350 - 1420 kW Diesel generator: Iveco 35 kW Heating system: 40 kW, Oilon burner Steering system: steam powered

Tanks

Fuel - fuel oil Water – 2 x 10 m3 Septic – 2 x 3,5 m3

Navigation equipment

GPS Locator: Raytheon 2 portable radio stations

Safety equipment

Fire extinguishers Pumps Fire Guard fire alarm CCTV – 2 cameras CO2 fire extinguishing system in the engine room

Licenses and certificates

All necessary navigation certificates. List can be provided upon request.

