



The new „TECHNICAL SERVICE HOTLINE“ – available 24 hours/7 days !

Since 1st October 2009, HAGOLA offers a **Technical Service Hotline for Emergencies**, e.g. trouble shooting in case of refrigeration malfunctions etc. Experienced HAGOLA-employees are available **24 hours/7 days** for you and will help you – quickly and competently. If the support by telephone is not sufficient, we will name an **especially trained HAGOLA-Service Partner** (only German wide) who will locally take care of you. Please call: **+49 4444 201120**.

Exclusive merchandise presentation with the „Showcase“

During the this year's domestic and abroad exhibitions, HAGOLA presents for the first time **the new HAGOLA-Showcase for the cooling and presentation of fresh products** – e.g. chocolates, snacks, cheese, cakes and cream cakes.

On basis of the well-proven circulating air cooling tubs, HAGOLA has herewith developed a new and exclusive presentation possibility. The **completely closed glass top** – equipped with glass sliding doors or elegant glass wing doors on waiters side – enables an "all-around" view on the cooled products and offers a perfect protection – only think of dust particles, wasps etc.

The new **HAGOLA-Showcase** offers a large and well-arranged presentation area but only needs small floor space. The desired merchandise can be presented **exceptionally space- and energy-saving** – unlike a conventional free cooling counter.

The showcase is available in different versions (form of the glass): in curved, inclined and square-edged shape – from customers view. Furthermore, the showcase will be adapted to the merchandise which has to be cooled and thus always offers an appropriate complete package – space, design and technique. **So, shop systems can be individually be designed...**

The new HAGOLA-closing system for refrigerated bar counters!

Already at the end of 2008, HAGOLA presented a **worldwide unique and patented closing system** for refrigerated bar counters to the professionals and experts.

The **ingenious closing system** is – on account of the internal interlock – very space-saving regarding the casing design and is reliably and nearly noiseless locking - even when the closing is done "very sweeping". Thereby working processes can be managed easier and more pleasant – especially in hecticly times!

In addition, **wrinkle-free and smooth hollow chamber gaskets** are used the first time, which - unlike magnet seals – are very robust and guarantee an optimal insulation. These new gaskets do not leave space for bacteria nests and thus are **completely uncritical from the physiological point of view**.

As ever, the handles are positioned – **ergonomically optimal** - at the highest point of the total width of each single front – true to the motto "form follows function". And also regarding the **design of the fronts** the new closing technique gives you full scope: Next to the large-scale glass fronts, also coloured accents are possible.



International success – with the new „GLOBAL CLASS“

With the new and especially for the international market developed “**Global Class**” HAGOLA **sets again the remarkable course regarding technique and design**: For this bar counter series HAGOLA will use the brand new closing technique as standard-equipment for the first time.

An **integrated work top**, made of stainless steel, and – as ever at HAGOLA – **the jointless pressure-foamed casing** rounds the general view off. The inner liner is completely made of stainless steel. HAGOLA also offers the accustomed choice regarding the refrigeration technique – **prepared for central (remote) cooling, controller ready or plug-in**.

With its stylish design that enables a brand new **flexibility in configuration**, and the well-engineered technique package with really highlights, the „Global Class“ is not only scoring on the German market because **international standards and requirements** have been taken into account during the development stage.

Easy bar keeping – with the Cocktail Station of HAGOLA!

Variety and flexibility newly defined – with the **new Cocktail Stations** of HAGOLA! The Cocktail Stations have been completely revised and extended by four new basic models.

HAGOLA now offers six standard models in “First Class” and “Business Class”, allowing an incredible flexibility of bar counter design. **And they can be integrated in an already existing bar counter** – and even in **one bar top** (without any joints):

**Florida
Hawaii
Georgia
Arizona
California and
Virginia**

Matching heights and depths of this counter are also HAGOLA-standard like the arrangement of the elements in accordance with the customer’s requirements:

- the insulated tub for crushed ice and ice cubes,
- the glass pressure rinser,
- the pour-out sink,
- the chopping board,
- the drain depression,
- the waste shaft,
- the ingredients board (for e.g. limes and lemons).

Furthermore also the rack attachments (to be suspended) can be obtained as additional place for the blender or bottles.

Open modules for glasses or glass baskets, bottle stair or bottle drawers: The new cocktail station of HAGOLA fulfils all dreams of barkeepers.



For the outdoor catering and mobile use, the cocktail station is now available **on wheels, with or without bar board on request.**

HAGOLA-Refrigerated Bar Counters – always and ever the highlight!

The „long runners“ – the HAGOLA Refrigerated Bar Counters – are permanently further developed. **Just recently, the frame profiles are also available in stainless steel visual effect** – please ask for details! And also the new **ingenious closing system** by HAGOLA sets pioneering accents at glass fronts.

Due to the new design possibilities of the frame profiles and the fronts, the **visual effect of the bar counters are still more precious and unified.**

- An inner liner completely made of NIROSTA® 1.4301,
- the completely in one piece pressure-foamed casing,
- the roll-out drawers equipped with stainless steel rollers,
- the unified designer handles at the fronts,
- the patented prism drip plate,
- and the accessory parts in best brand quality

talk a plain language and signify for perfect quality and exclusive design.

Finally, the **enormous programme variety** is an important criterion – all products from one manufacturer, in an unified but individual design.

Good to know:

The **refrigerated counters for the substructure** are also processed and equipped of high-quality and offer a large number of additional fields of application in the catering sector.

Your person in charge: Mr. Edgar Hanken (Sales Manager)

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