



■ ■ FRESHLY TAPPED

and well cooled with the **bar counters** from HAGOLA

- ■ refrigerated bar counters for the ideal cooling, storage + presentation of beverages
- ■ warming cabinets and neutral (non-cooled) counters as practical complements
- ■ innovative and especially ergonomic cocktail stations for enjoyment while mixing





QUALITY THAT CONVINCES

BAR COUNTERS FROM HAGOLA

Having a handle on everything ...

A highlight of the »First Class«- and »Business Class«-refrigerated bar counters are the new handles made of stainless steel which are not only providing a noble and unitary look of the fronts but also promising to cope with a strong handling in the daily work and being extremely robust.

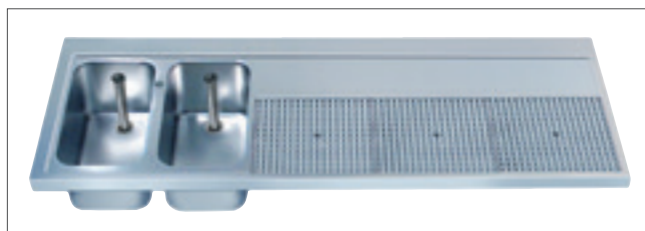


Fronts for the refrigerated bar counters also available with designer handle



Exclusive bar tops

Minimised distances to the sink(s) and the waiter's side provide for a hygiene-safe working. Furthermore, larger depressions including the unique prism drip plates offer up to 100 % larger storage surface than conventional drip depressions.



larger working and rinsing area due to minimised edges



beer froth drains off, hygiene advantage, brilliant look

Test conditions
in accordance with EN ISO 23953-2
Climate class 3
i.e. ambient temperature 25 °C at
60 % relative air humidity
Temperature class
M2, i.e. +7 °C to -1 °C

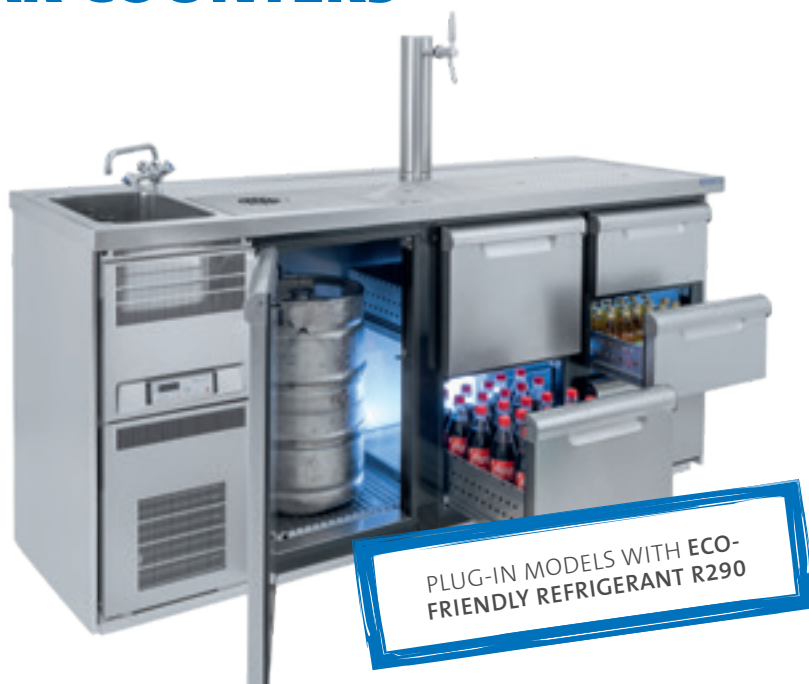
Index:

»First Class«-refrigerated bar counters (HKT FC)	4
»Business Class«-refrigerated bar counters (HKT BC)	7
»Economy Class«-refrigerated bar counters (HKT EC)	12
Compact bar counters (HCT-V FC/BC/EC)	14
Compact bar counters (HCT-V FC/BC) as undercounter solution	22
Neutral bar counters (HTT FC/BC)	26
Neutral bar counters (HTT FC/BC) for soft drink containers	28
High-capacity dustbin (HTT FC/BC)	29
Tap columns (HSS)	30
Cocktail stations (HCS BC)	32
Warming cabinet »Caliente« (HWS FC/BC)	35

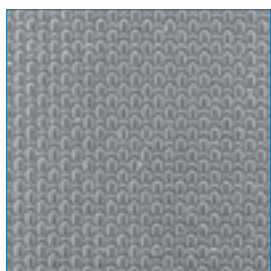
»FIRST CLASS«- REFRIGERATED BAR COUNTERS

Your **product advantages:**

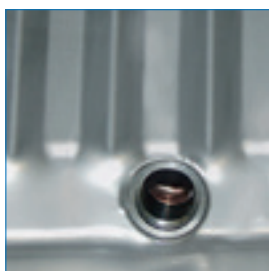
- extremely comfortable handling due to ergonomic handles
- extraordinarily calm and safe closing of doors and drawers
- energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- stylish glass fronts for doors and drawers (as option)
- exclusive bar top with unique prism drip plates
- lockable doors and drawers (as option)



The **outstanding** features:



fronts in stainless steel (1.4301),
linen-optic surface



solid floor due to special
embossing incl. **floor drain**
and **integrated odour trap**



efficient cooling with
circulating air evaporator



electronic comfort control unit
(type 30)

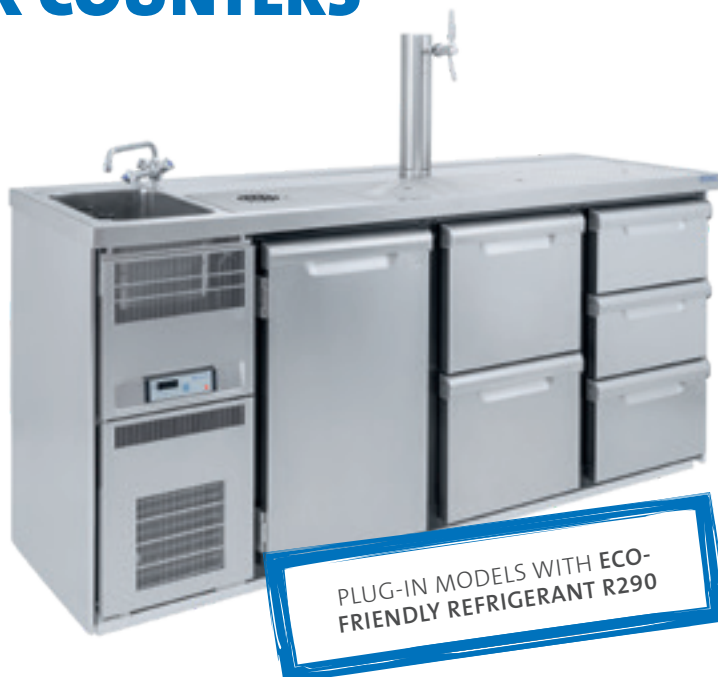




»BUSINESS CLASS«- REFRIGERATED BAR COUNTERS

Your **product advantages:**

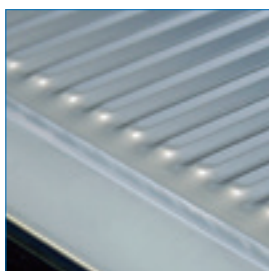
- extremely comfortable handling due to ergonomic handles
- extraordinarily calm and safe closing of doors and drawers
- energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- stylish glass fronts for doors and drawers (as option)
- individual colour choice for the fronts – powder coating acc. to RAL colour chart (as option)
- exclusive bar top with unique prism drip plates
- lockable doors and drawers (as option)



The **outstanding** features:



fronts in stainless steel (1.4301),
brushed surface



solid floor due to
special embossing



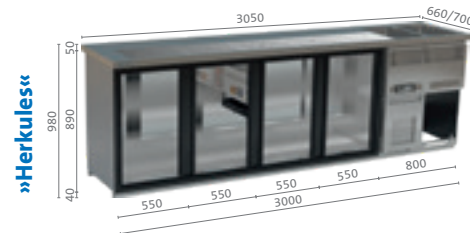
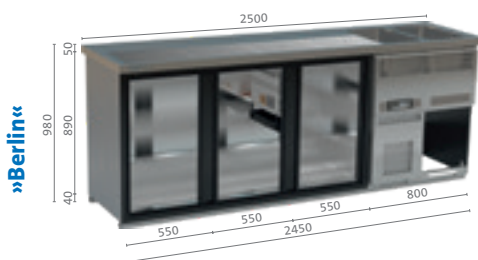
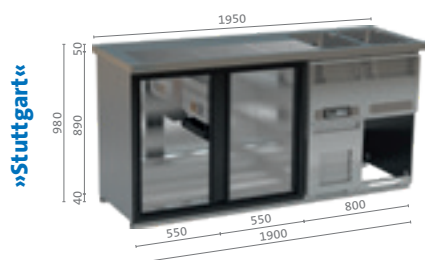
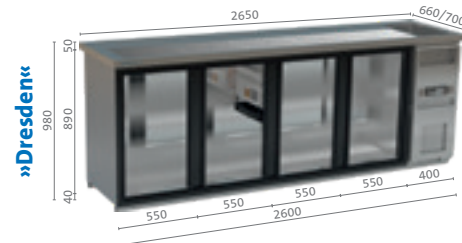
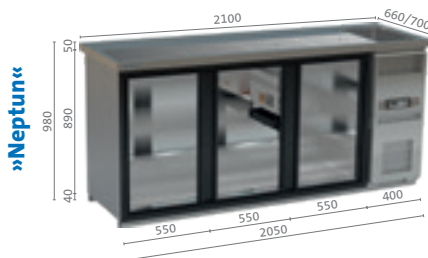
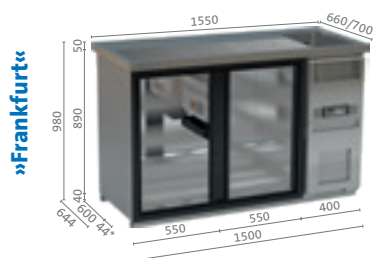
efficient cooling with
circulating air evaporator



electronic control unit
(type 43)

Models of »First Class«- and »Business Class«-refrigerated bar counters:

PLUG-IN MODELS WITH ECO-FRIENDLY REFRIGERANT R290



All »First Class«- and »Business Class«-refrigerated bar counters have got an **exclusive bar top**, are designed in a modular way in a length range from 1550 mm up to 3050 mm and can be equipped individually. These bar counters are available either with sink(s) on left or on right side, either with a surrounding edge or with an upright edge on rear side of the bar top.

Quick additional cooling:

It is not always possible to pre-cool barrels in a sufficient quantity – but in order to cool down quickly the beer for serving, an additional beer cooling system can be integrated in the »First Class«- and »Business Class«-refrigerated bar counters for an **intensive cooling** of 1 to 3 beer lines.

combi-block for beer cooling





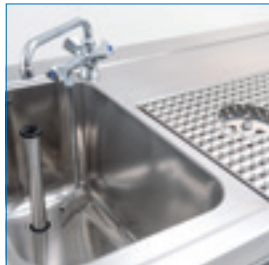
:: EQUIPMENT & ACCESSORIES

of the »First Class«- and »Business Class«-refrigerated bar counters

Further **advantages:**



overflow pipe and -valve,
both in stainless steel



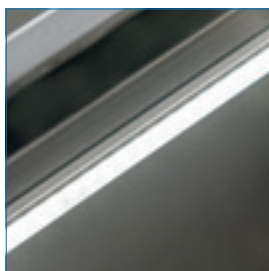
larger working and rinsing
surface due to minimised edges



energy-efficient hollow chamber
gaskets with patented closure
system



ergonomic and comfortable
stainless steel handle bar at
the highest point of the fronts



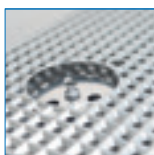
exclusive LED-illumination for
the glass fronts of wing doors
and drawers (as option)



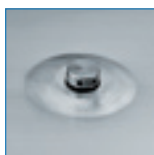
LED-interior lighting for
wing door modules (as
option)



Accessories:



glass pressure rinser



depression rinser



stop cock for glass
pressure rinser or
depression rinser



detergent dispenser



mixer tap
for 1 sink



mixer tap
for 2 sinks



castors

Possible equipment for the **open refrigerated compartments**:



wing door left/right
with grid shelf
eff. height 780 mm



wing door left/right
with glass pane
eff. height 770 mm



roll-out drawers
eff. heights 350/350 mm



roll-out drawers
eff. heights 300/400 mm



roll-out drawers
eff. heights 400/300 mm



roll-out drawers
eff. height (top) 207 mm
eff. height (centre) 207 mm
eff. height (bottom) 250 mm



roll-out drawers
with glass pane
eff. heights 340/350 mm



roll-out drawers
with glass pane
eff. heights 290/400 mm



roll-out drawers
with glass pane
eff. heights 390/300 mm

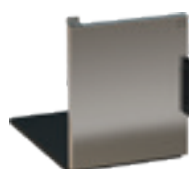


bottle cooler (2) **or**
bottle freezer (2)
roll-out drawer
eff. heights 395/280 mm*

* only possible in combination with »First Class«-casing (floor drain)



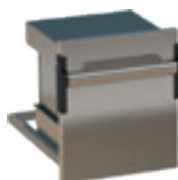
Possible equipment for the **open installation compartments (in the sink sub-structure)**:



wing door
left/right



tilting waste bin
20 litres



waste bin drawer
2 x 16 litres



roll-out drawer

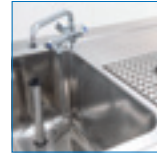
»ECONOMY CLASS«- REFRIGERATED BAR COUNTERS



Further advantages:



overflow pipe and -valve, both in stainless steel



larger working and rinsing surface due to minimised edges



energy-efficient hollow chamber gaskets with patented closure system



efficient cooling with circulating air evaporator



fronts in stainless steel (1.4301), brushed surface



even (flat) floor



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



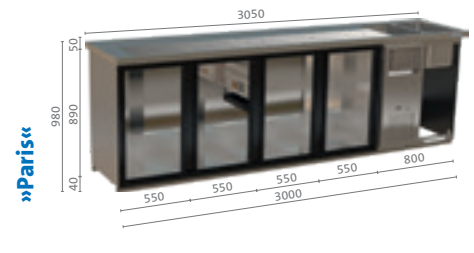
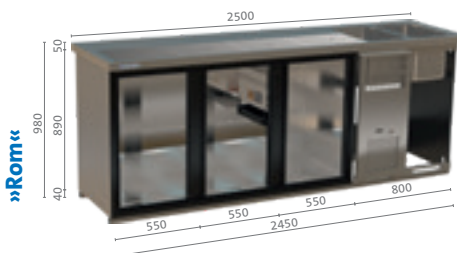
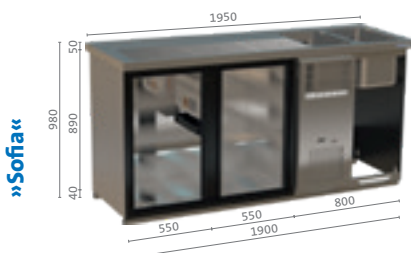
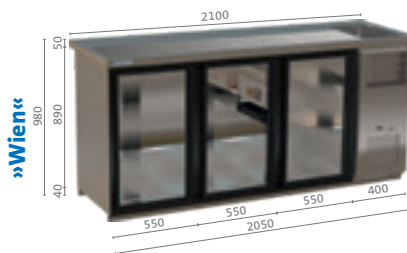
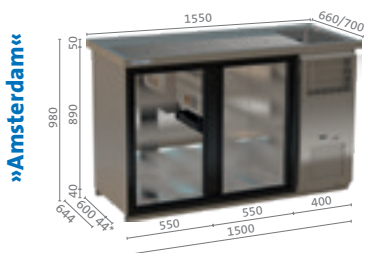
LED-interior lighting for wing door modules (as option)



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

Your product advantages:

- extraordinarily calm and safe closing of doors and drawers
- energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- stylish glass fronts for doors and drawers (as option)
- individual colour choice for the fronts – powder coating acc. to RAL colour chart (as option)
- exclusive bar top with unique prism drip plates



PLUG-IN MODELS WITH ECO-FRIENDLY REFRIGERANT R290

All »Economy Class«-refrigerated bar counters have got an **exclusive bar top**, are designed in a modular way in a length range from 1550 mm up to 3050 mm and can be equipped individually. These bar counters are available either with sink(s) on left or on right side, either with a surrounding edge or with an upright edge on rear side of the bar top.

EQUIPMENT & ACCESSORIES

of the »Economy Class«-refrigerated bar counters

Possible equipment for the **open refrigerated compartment:**



wing door left/right
with grid shelf
eff. height 780 mm



wing door left/right
with glass pane
eff. height 770 mm



roll-out drawers
eff. heights 350/350 mm



roll-out drawers
eff. heights 300/400 mm



roll-out drawers
eff. heights 400/300 mm



roll-out drawers
eff. height (top) 207 mm
eff. height (centre) 207 mm
eff. height (bottom) 250 mm



roll-out drawers
with glass pane
eff. heights 340/350 mm



roll-out drawers
with glass pane
eff. heights 290/400 mm



roll-out drawers
with glass pane
eff. heights 390/300 mm

Possible equipment for the **open installation compartments (in the sink sub-structure):**



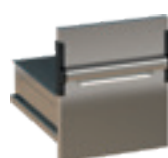
wing door
left/right



tilting waste bin
20 litres

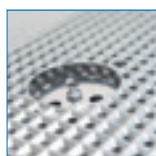


waste bin drawer
2 x 16 litres

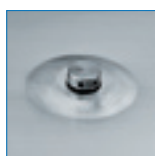


roll-out drawer

Accessories:



glass pressure rinser



depression rinser



stop cock for glass
pressure rinser or
depression rinser



detergent dispenser



mixer tap
for 1 sink



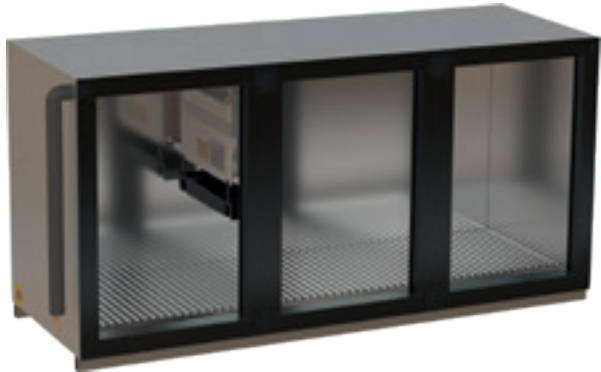
mixer tap
for 2 sinks



castors

COMPACT BAR COUNTERS »FIRST CLASS«

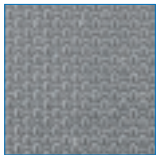
refrigeration prepared



Your product advantages:

- for on-site connection
- open refrigerated casing
- deep-drawn floor and inner liner in stainless steel (1.4301)
- floor drain and integrated odour trap
- outer casing in galvanized steel
- installed circulating air evaporator with condensate tray
- mounted refrigerating lines
- connection of the refrigerating lines and the floor drain either on left or right side
- jointless insulation
- base rail: 40 mm height
- exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

Further advantages:



fronts in stainless steel (1.4301), linen-optic surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



solid floor due to special embossing incl. floor drain and integrated odour trap



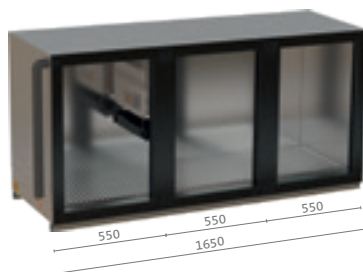
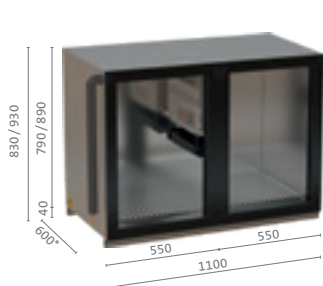
efficient cooling with circulating air evaporator



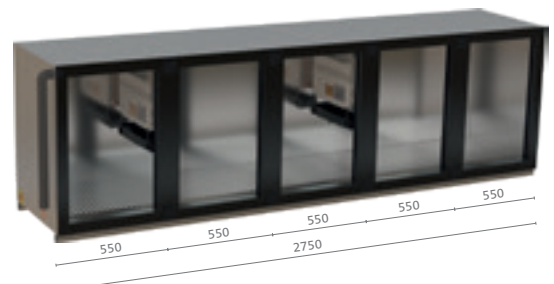
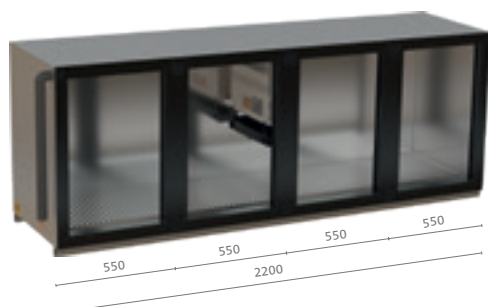
exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)



LED-interior lighting for wing door modules (as option)



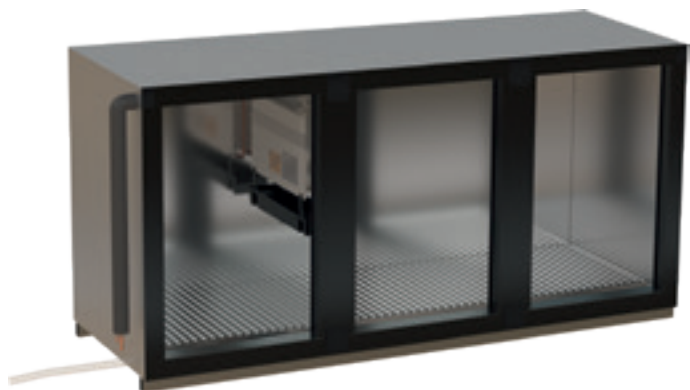
* Fronts are 44 mm thick.





❑ COMPACT BAR COUNTERS »BUSINESS CLASS«

refrigeration prepared



Your **product advantages:**

- ❑ for on-site connection
- ❑ open refrigerated casing
- ❑ deep-drawn floor and inner liner in stainless steel (1.4301)
- ❑ outer casing in galvanized steel
- ❑ installed circulating air evaporator with condensate tray
- ❑ condensate hose conducted out of the casing
- ❑ mounted refrigerating lines
- ❑ connection of the refrigerating lines and the condensate hose either on left or right side
- ❑ jointless insulation
- ❑ base rail: 40 mm height
- ❑ exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)
- ❑ special sizes available for barrel cooling



Further **advantages:**



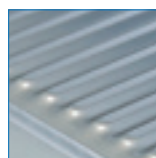
fronts in stainless steel (1.4301), brushed surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



solid floor due to special embossing



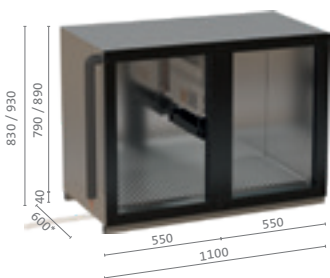
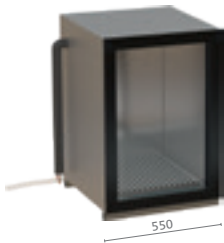
efficient cooling with circulating air evaporator



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

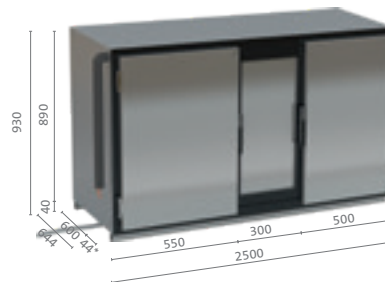
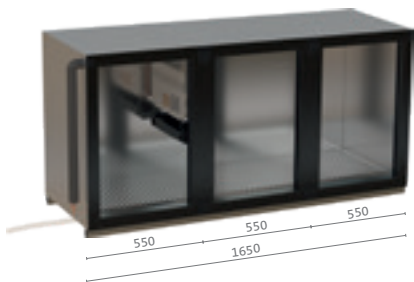


LED-interior lighting for wing door modules (as option)

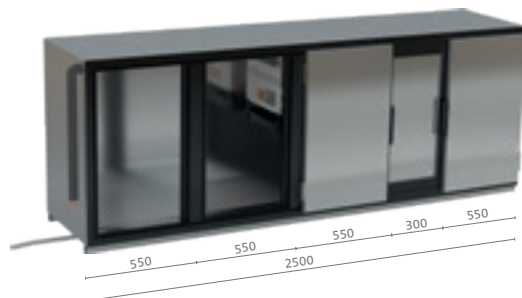
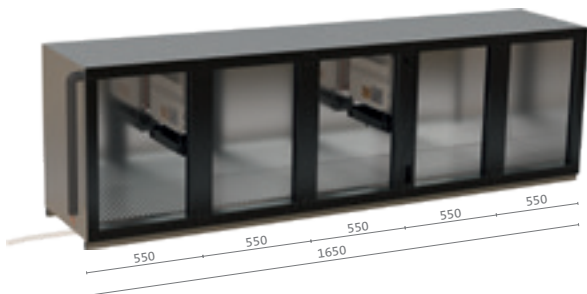
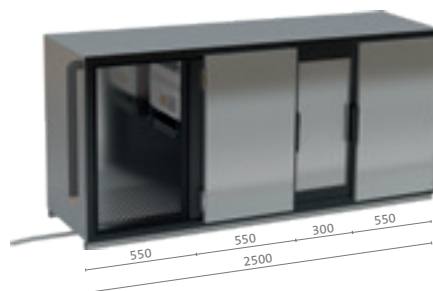
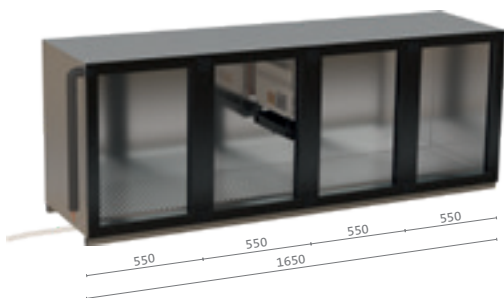


* Fronts are 44 mm thick.

Especially for draught beer:

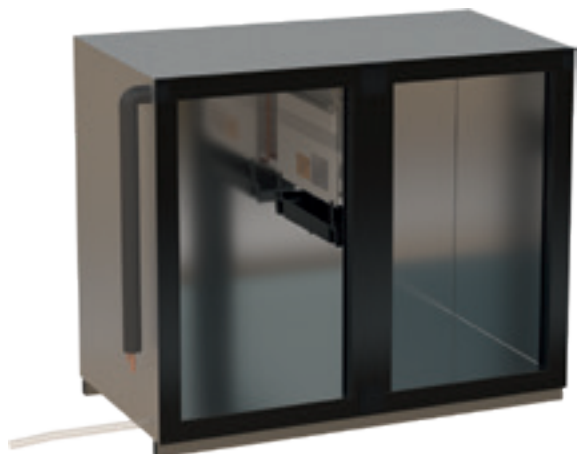


* Fronts are 44 mm thick.



❑ COMPACT BAR COUNTERS »ECONOMY CLASS«

refrigeration prepared



Your product advantages:

- ❑ for on-site connection
- ❑ open refrigerated casing
- ❑ even (flat) floor and inner liner in stainless steel (1.4301)
- ❑ outer casing in galvanized steel
- ❑ installed circulating air evaporator with condensate tray
- ❑ condensate hose conducted out of the casing
- ❑ mounted refrigerating lines
- ❑ connection of the refrigerating lines and the condensate hose either on left or right side
- ❑ jointless insulation
- ❑ base rail: 40 mm height
- ❑ exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

Further advantages:



fronts in stainless steel (1.4301), brushed surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



even (flat) floor



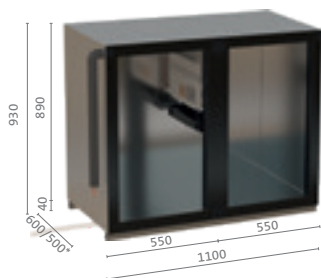
efficient cooling with circulating air evaporator



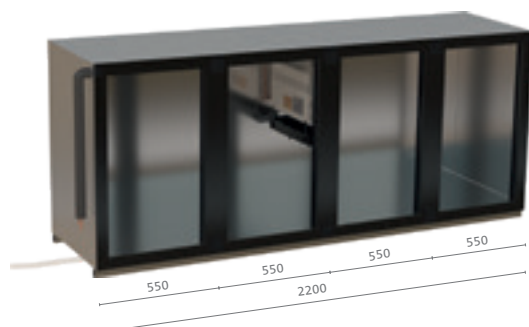
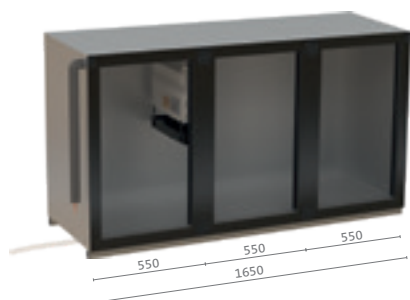
exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)



LED-interior lighting for wing door modules (as option)



* Fronts are 44 mm thick.







❑ EQUIPMENT OF THE COMPACT BAR COUNTERS

for »First Class«, »Business Class« and »Economy Class«

Possible equipment for the **open refrigerated compartments**:

- ❑ »First Class« and »Business Class«: construction height (CH) 790 or 890 mm
- ❑ »Economy Class«: construction height (CH) 890 mm
- ❑ fronts in stainless steel (1.4301):
linen-optic surface (**»First Class«**) or brushed surface (**»Business Class«** / **»Economy Class«**)



wing door left/right
with grid shelf
CH 790: eff. height
680 mm
CH 890: eff. height
780 mm



wing door left/right
with glass pane
CH 790: eff. height
670 mm
CH 890: eff. height
770 mm



roll-out drawers
CH 790: eff. height
300/300 mm
CH 890: eff. height
350/350 mm



roll-out drawers
CH 790: eff. height
250/350 mm
CH 890: eff. height
300/400 mm



roll-out drawers
CH 790: eff. height
350/250 mm
CH 890: eff. height
400/300 mm



roll-out drawers
CH 790: eff. height
190/190/175 mm
CH 890: eff. height
207/207/250 mm
(Illustration in CH 890)



roll-out drawers
with glass pane
CH 790: eff. height
290/300 mm
CH 890: eff. height
340/350 mm



roll-out drawers
with glass pane
CH 790: eff. height
240/350 mm
CH 890: eff. height
290/400 mm



roll-out drawers
with glass pane
CH 790: eff. height
340/250 mm
CH 890: eff. height
390/300 mm



bottle cooler (2) or
bottle freezer (2)
roll-out drawer
CH 790: eff. height
295/180 mm
CH 890: eff. height
395/280 mm
(only in »First Class«)

* only possible in combination with **»First Class«-casing** (floor drain)

❑ COMPACT BAR COUNTERS AS UNDERCOUNTER SOLUTION

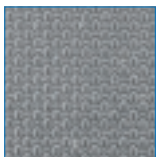
for »First Class« and »Business Class«, refrigeration prepared

Your **product advantages:**

- ❑ open refrigerated casing
- ❑ floor and inner liner in stainless steel (1.4301)
- ❑ outer casing in galvanized steel
- ❑ installed circulating air evaporator with condensate tray
- ❑ connection of the refrigerating lines and the condensate hose either on left or right side
- ❑ jointless insulation
- ❑ base rail: 40 mm height
- ❑ applicable for beverage bottles (also in common beverage cases), baking trays 400 x 600 mm as well as GN-bowls



The outstanding features of the »First Class«-counters:



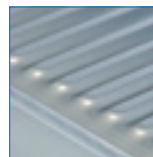
fronts in stainless steel (1.4301),
linen-optic surface



solid floor due to special embossing **incl. floor drain and integrated odour trap**



fronts in stainless steel (1.4301),
brushed surface



solid floor due to
special embossing

Further **advantages:**



efficient cooling with
circulating air evaporator



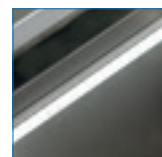
ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



energy-efficient hollow chamber gaskets with patented closure system

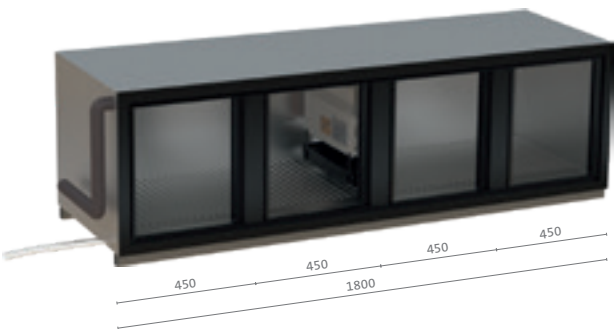
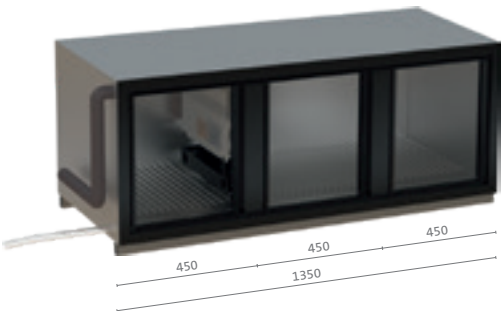
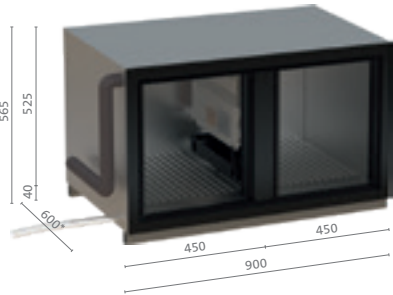


LED-interior lighting for wing door modules (as option)

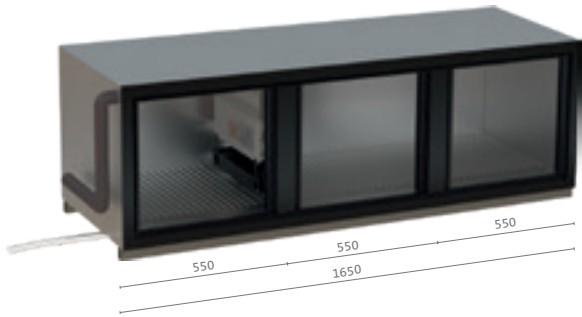
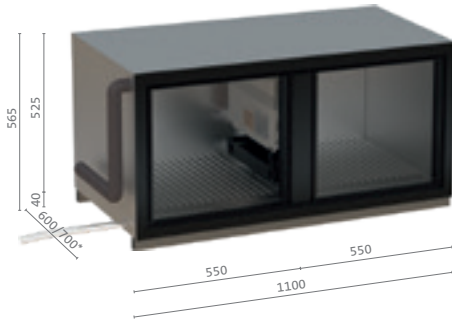


exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

casing: **600 mm depth**, 425 / 525 mm height
compartment width: **450 mm**



casing: **600 / 700 mm depth**, 425 / 525 mm height
compartment width: **550 mm**



* Fronts are
44 mm thick.





:: EQUIPMENT OF THE COMPACT BAR COUNTERS

as undercounter solution, »First Class« and »Business Class«

Possible equipment for the **open refrigerated compartments**:

casing depth: 600 mm

- construction height (CH): 425 or 525 mm
- compartment width: 450 or 550 mm
- fronts in stainless steel (1.4301):
linen-optic surface (**»First Class«**) or brushed surface (**»Business Class«**)

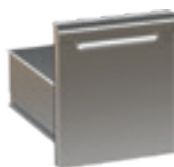
compartment width 450 mm
**especially suitable
for GN-bowls**



wing door left/right
with adjustable grid shelf
CH 425: eff. height 315 mm
CH 525: eff. height 415 mm



roll-out drawer
CH 425: eff. height 300 mm
CH 525: eff. height 400 mm



telescopic full extension drawer
for GN-bowls
CH 425: eff. height 300 mm
CH 525: eff. height 400 mm

casing depth: 700 mm

- construction height (CH): 425 or 525 mm
- compartment width: 550 mm
- fronts in stainless steel (1.4301):
linen-optic surface (**»First Class«**) or brushed surface (**»Business Class«**)

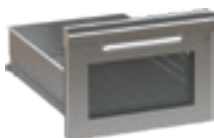
casing depth 700 mm
**especially suitable for
baking trays 400 x 600 mm**



wing door left/right
for baking trays
CH 425: eff. height 315 mm
CH 525: eff. height 415 mm



roll-out drawer
CH 425: eff. height 300 mm
CH 525: eff. height 400 mm



roll-out drawer
with glass pane
CH 425: eff. height 290 mm
CH 525: eff. height 390 mm

:: NEUTRAL BAR COUNTERS

as ideal complement for the refrigerated bar counters

Execution casing and fronts:

- casing in stainless steel (1.4301) – installation compartments as tube framework
- fronts in stainless steel (1.4301): linen-optic surface (**»First Class«**) or brushed surface (**»Business Class«**)

Product advantages:

- practical, non-cooled storage space
- jointless surfaces inside
- various models and sizes
- numerous equipment variants and options
- easy cleaning / high hygiene standard

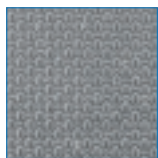
Selection of modules:

- modules with wing doors, drawers, tilting waste bins, waste bin drawers and drawers for coffee grounds
- money or cutlery inserts for drawers
- open full extension drawers for dishwasher racks or similar
- open moduls with deep-drawn intermediate shelves, GN-bowls or dishwasher racks (especially hygienic)
- modules for built-in devices (e.g. glass washers)
- special modules for beverage containers (e.g. soft drinks), installation compartments (sink sub-structure) or a high capacity dustbin (self-extinguishing)

Selection of example modules:



Further advantages:



First Class:
fronts in stainless steel
(1.4301), **linen-optic surface**



lockable drawers
(as option)



open full extensions
drawers, e.g. for
dishwasher racks



drawer with cutlery
insert / with coin tray



Business Class:
fronts in stainless steel
(1.4301), **brushed surface**



mobile service-unit
(special construction)



tilting waste bin
in full casing height



waste bin drawer
with storage compartment



== FOR PRE- AND POST-MIX TAP UNITS

practical storage space for soft drinks container
and the corresponding technology

In the catering sector and especially in the bar counter areas, soft drink containers and their corresponding mix technology should be stored clean and in an appealing manner. For this purpose, we have designed special tube frameworks in stainless steel that are even with the ground – signifies no painful lifting up – and which can be loaded with different components. The robust stainless steel fronts provide for a unitary and top-quality look and moreover are protecting the technology – stored behind – against the general everyday work (dirt, dust or damages).

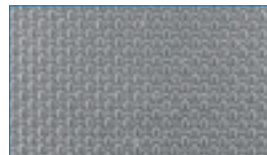
»First Class«, construction heights 790 mm and 890 mm

- == 600 mm depth
- == 800, 1000 or 1100 mm width
- == casing (tube framework) in stainless steel (1.4301), open (to lay lines easily)
- == fronts in stainless steel (1.4301) linen-optic surface
- == closed fronts or with ventilation slots
- == as option: closed rear wall, side walls and floor tub

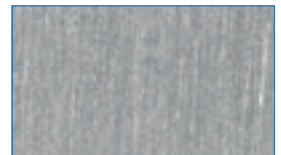


»Business Class«, construction heights 790 mm and 890 mm

- == 600 mm depth
- == 800, 1000 or 1100 mm width
- == casing (tube framework) in stainless steel (1.4301), open (to lay lines easily)
- == fronts in stainless steel (1.4301) brushed surface
- == closed fronts or with ventilation slots
- == as option: closed rear wall, side walls and floor tub



First Class:
fronts in stainless steel (1.4301),
linen-optic surface



Business Class:
fronts in stainless steel (1.4301),
brushed surface

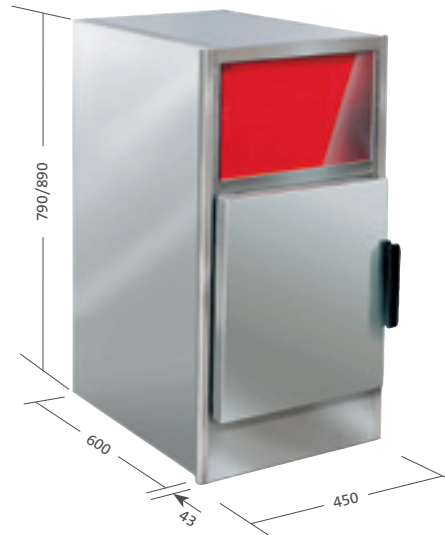


:: HIGH CAPACITY DUSTBIN

with patented, self-extinguishing function

Your product advantages:

- :: large, automatically self-closing flap
- :: odour tight shutter
- :: high hygiene- and safety factors
- :: easy emptying of the stainless steel container having a capacity of more than 40 litres
- :: casing completely made of stainless steel (1.4301)
- :: double-walled, thus high fire protection (patented)



First Class:
fronts in stainless steel (1.4301),
linen-optic surface



Business Class:
fronts in stainless steel (1.4301),
brushed surface



Unique high capacity dustbin that can be **integrated directly in a bar counter** because of its self-extinguishing function. Thus, it also can be used for disposal of ashes!



By opening the flap, the fire protection flap automatically opens and ash trays can be emptied and other rubbish can be easily disposed in the below positioned stainless steel container. Both flaps are self-closing.



After opening the door, the stainless steel container can be easily taken out and emptied.

:: TAP COLUMNS

elegant design – shapely and individual

New-Line – model »Zylindra« – straight or inclined

- :: stainless steel (1.4301) brushed surface
- :: outer diameter 76,2 mm (3") and 101,6 mm (4")
- :: for 1 or 2 taps
- :: with fastening set consisting of:
pressure plate, threaded rods and fastening nuts

New-Line – model »Zylindra« – with cantilever

- :: stainless steel (1.4301) brushed surface
- :: outer diameter 101,6 mm (4")
- :: for 2 or 3 taps (350 mm or 450 mm cantilever)
- :: with fastening set consisting of:
pressure plate, threaded rods and fastening nuts

New-Line – model »T-Line« – straight

- :: stainless steel (1.4301) brushed surface
- :: outer diameter 76,2 mm (3"), 101,6 mm (4") and 129 mm
- :: for 2, 3, 4 oder 6 taps
- :: with fastening set consisting of:
pressure plate, threaded rods and fastening nuts

New-Line – model »T-Line« – inclined

- :: stainless steel (1.4301) brushed surface
- :: outer diameter 115 mm and 129 mm
- :: for 2, 4 or 6 taps
- :: with fastening set consisting of:
pressure plate, threaded rods and fastening nuts

New-Line – model »Pub«

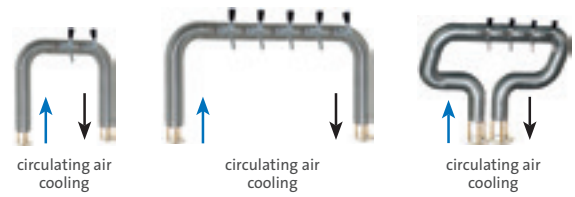
- :: stainless steel (1.4301) brushed surface
- :: outer diameter 76,2 mm (3")
- :: 1 tap
- :: with fastening set consisting of:
pressure plate, threaded rods and fastening nuts



A **wide range of accessories** (like taps, manometer etc.) completes the variety! **Also individual designs are possible!**

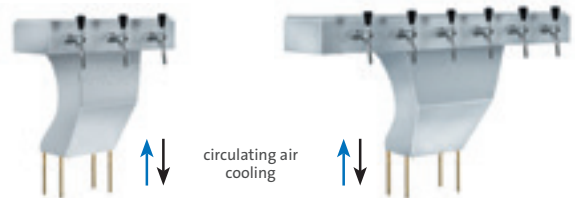
Round-Line

- ❑ stainless steel (1.4301) brushed surface
- ❑ for 2, 3, 4, 5 or 6 taps
- ❑ outer diameter 76,2 mm (3") and 101,6 mm (4")
- ❑ with fastening set consisting of:
pressure plate, 3 threaded rods and fastening nuts
- ❑ incl. revision panel for maintenance works
- ❑ circulating air cooling up to the tap (as option)



Hagotop Typ G / U

- ❑ stainless steel (1.4301) brushed surface
- ❑ with 4 threaded rods and fastening nuts
- ❑ up to 900 mm length of the beam (for 3, 4, 5 or 6 taps)
- ❑ circulating air cooling up to the tap (as option)



Balken Typ G

- ❑ stainless steel (1.4301) brushed surface
- ❑ with 4 threaded rods and fastening nuts
- ❑ up to 840 mm length of the beam (for 3, 4, 5 or 6 taps)
- ❑ additional storage place for glasses
- ❑ easy assembly of the control manometer

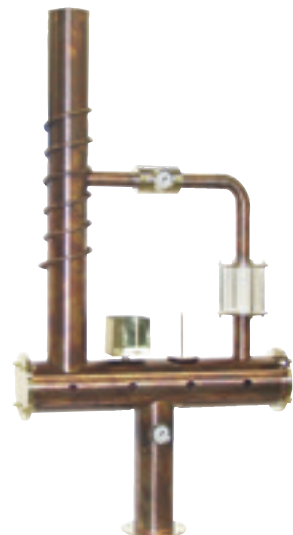
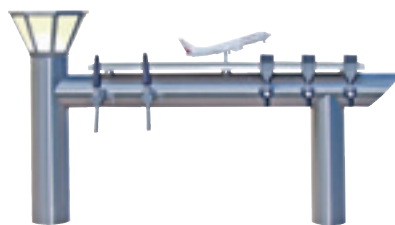


Balken Typ A + V

- ❑ stainless steel (1.4301) brushed surface
- ❑ with 4 threaded rods and fastening nuts
- ❑ up to 900 mm length of the beam (for 3, 4, 5 or 6 taps)
- ❑ easy assembly of the control manometer



Individual made-to-measure products on request



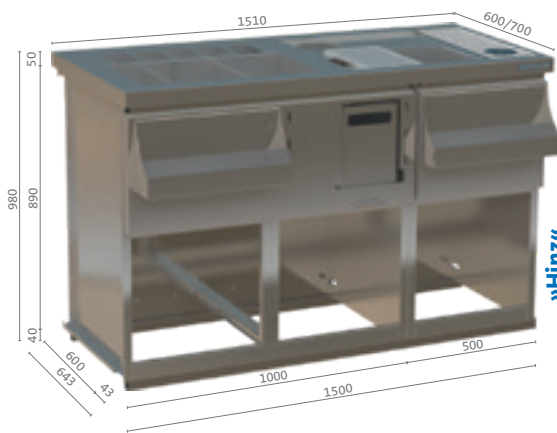
COCKTAIL STATIONS

for more comfort, efficiency and having fun when mixing drinks

The cocktail stations with its numerous practical modules, individual equipment possibilities and accessories are the ideal workplace for barkeepers. Flexibility, ergonomics at the work place and optimal arranged station elements stand for workplace convenience, efficiency and having fun mixing first class drinks.

Equipment model »Hinz«:

- insulated tub for crushed ice and ice cubes
- glass pressure rinser
- waste water sink
- chopping board
- depression with prism drip plate
- depression rinser
- bar condiment holder (e.g. for limes and lemons)



(Model »Hinz« – special version with bar board)

Versions and accessories:



speed rack (to hook in),
e.g. as space for blender



speed rack (to hook in),
e.g. as space for bottles



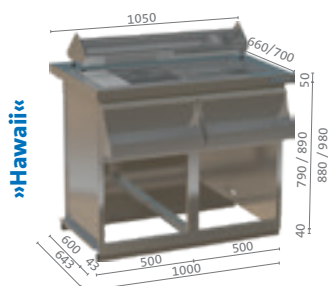
additional speed rack,
e.g. as space for bottles



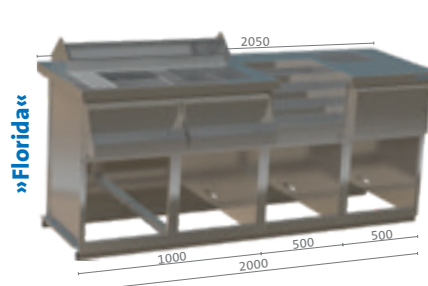
bar condiment holder for
positioning on the work
surface, inclined (15°) for
GN-bowls



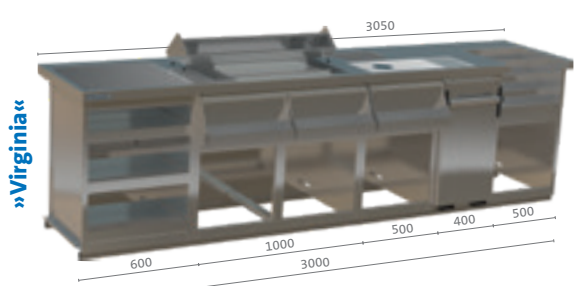
bar condiment holder for
positioning on the work
surface, inclined (40°) for
GN-bowls and bottles



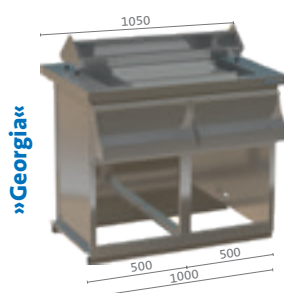
»Hawaii«



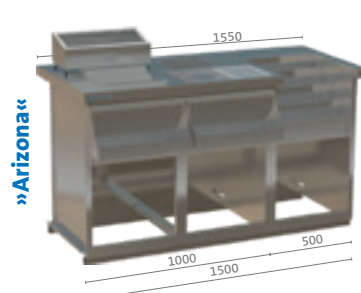
»Florida«



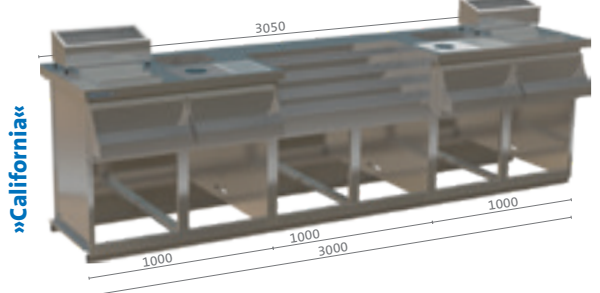
»Virginia«



»Georgia«



»Arizona«



»California«





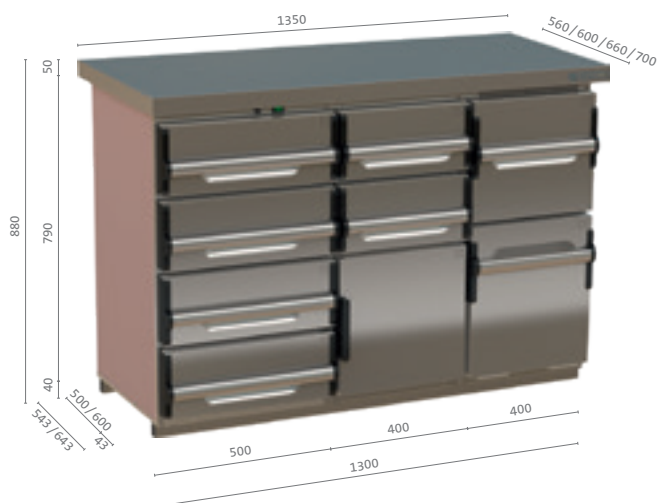
WARMING CABINET

as coffee station »Caliente«

like **coffee station**
»Caliente« (mirrored)
ready to plug in
(without decoration)

Your product advantages:

- warming cabinet with insulated casing, inside and outside in stainless steel (1.4301)
- infinitely regulation of the temperature from 30 °C to 80 °C
- for perfectly pre-warmed tableware
- your choice: neutral compartment either with roll-out drawer, wing door or full extension drawer (e.g. for dishwasher racks)
- drawer with robust knock-bar and integrated tilting waste bin
- drawer for cutlery, drawer and storage compartment with wing door
- lots of storage space – everything ready to hand
- can be integrated everywhere



Further advantages:



illuminated main switch, infinitely adjustable from 30 °C to 80 °C



as option: full extension drawer for cups/plates/glasses or for dishwasher racks 400 x 400 mm or 500 x 500 mm



drawer for coffee grounds with a robust knock-bar



Your **HAGOLA**-advantages

- :: **competent** advice
- :: **2-years manufacturers guarantee** on material
- :: **ISO-certified** in accordance with DIN EN ISO 9001 – highest quality guaranteed!
- :: **annual** product seminars and trainings
- :: **Best raw materials** – we rely on branded products.
- :: **weekly, packaging-free delivery** with our HAGOLA-own truck service (only throughout Germany)
- :: **service partner network** incl. service hotline – 24/7 available for you – dial +49 4444 201120
- :: **All from one source** – discover our variety!

:: **Refrigerated Bar Counters**

:: **Showcases**

:: **Meat Counters**

:: **Cocktail Stations**

:: **Display Cases**

:: **Hot Food Serving Counters**

:: **Mobile Bar Counters**

:: **Cooling Tubs**

:: **Wine Coolers**



HAGOLA Gastronomie-Technik GmbH & Co. KG
Hagolastraße 2 · 49424 Goldenstedt | Germany
Phone: +49 4444 201-0 · Fax +49 4444 201-111
info@hagola.de · www.hagola.de

Technical modifications reserved.

Consultation | Sale | Service