



== TASTE IS THE KEY

Perfect freshness with the **Display Cases** from HAGOLA

- == provides a large merchandise display but requires little space
- == foodstuff keeps fresh much longer
- == high temperature stability due to insulation glazing for heat protection

== STAND-ALONE MODULE

Quick and easy set-up – ready to use everywhere

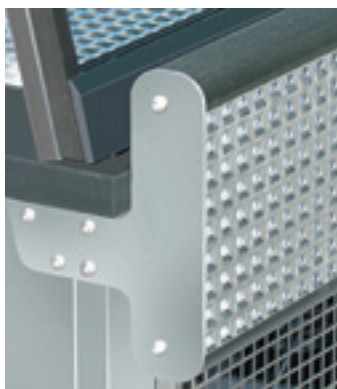
- large and clearly arranged foodstuff presentation on 4 levels
- capacity 10 – 12 respectively 15 – 20 cream cakes
- also available for cooling of finest chocolates and pralines

Technical data:

- width: 920 or 1340 mm | further details: refer to cross sections
- current: 230 Volt | 50 Hz | 16 A
- refrigerating temperature: 4 °C (cream cakes) or 14 °C (pralines)
- air humidity: 70 – 95 % (cream cakes) or 40 – 50 % (pralines)
- climate class 6 (ambiance: 27 °C at 70 % relative air humidity)



Pane stopper/bag shelf (options)



pane stopper/
bag shelf Standard



pane stopper/
bag shelf with one 3" tube



pane stopper/
bag shelf with three 1" tubes



pane stopper
by retaining block

== BUILT-IN MODULE

Even ideal for a retrofit installation

- large and clearly arranged foodstuff presentation on 3 levels
- capacity 8 – 10 respectively 12 – 16 cream cakes
- also available for cooling of finest chocolates and pralines

Technical data:

- width: 920 or 1340 mm | further details: refer to cross sections
- current: 230 Volt | 50 Hz | 16 A
- refrigerating temperature: 4 °C (cream cakes) or 14 °C (pralines)
- air humidity: 70 – 95 % (cream cakes) or 40 – 50 % (pralines)
- climate class 6 (ambiance: 27 °C at 70 % relative air humidity)



Pane stopper/bag shelf (options)



pane stopper/
bag shelf with one 1" tube



pane stopper/
bag shelf with three 1" tubes



pane stopper
by retaining block



patented swivel flaps –
can be used as work surface

DISPLAY CASE VARIANTS

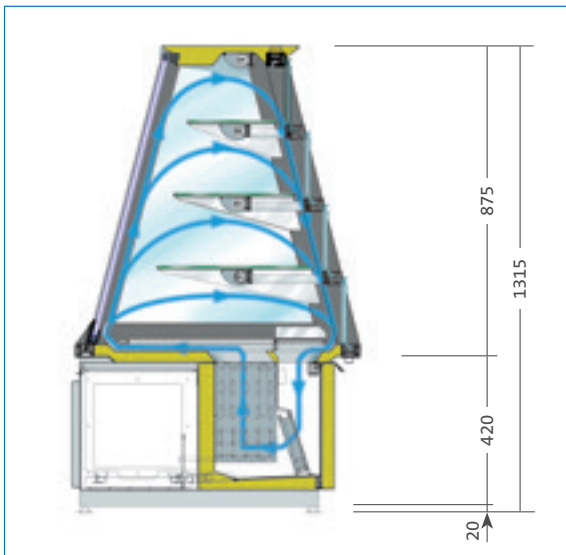
Glass fronts – the way you like it!

+++ **NEW!** WITH STRAIGHT FRONT PANE +++

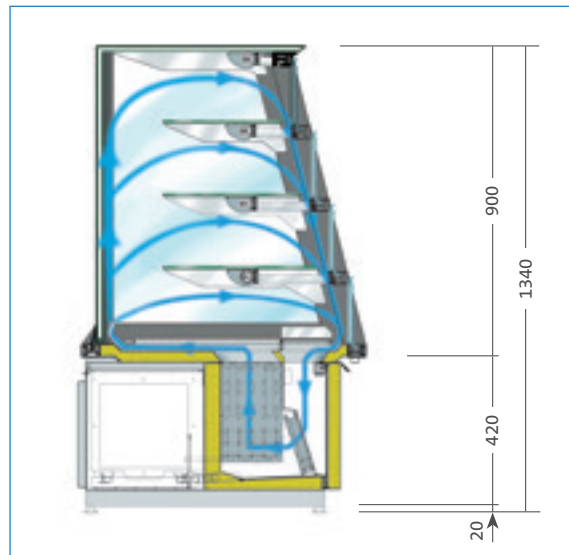
compatible with our showcase programme



stand-alone module

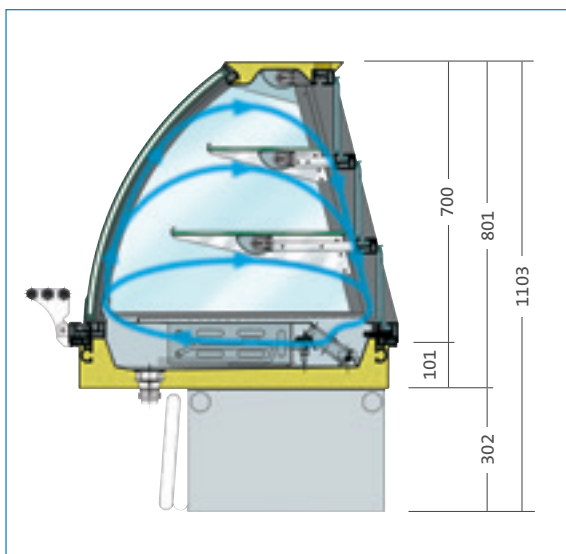


inclined front pane

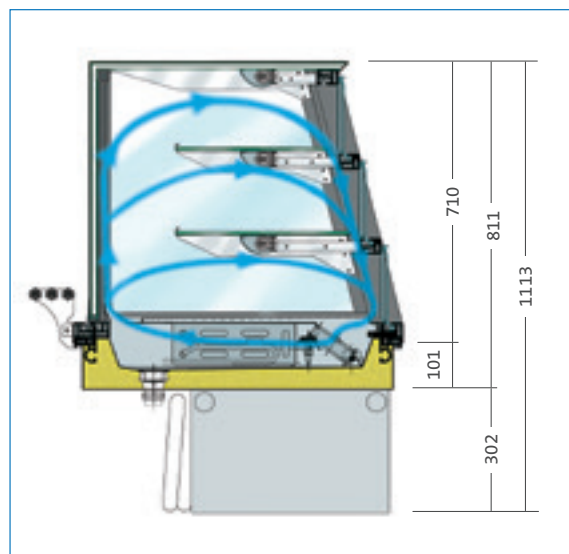


straight front pane

built-in module



curved front pane



straight front pane



■ ■ MAKE USE OF ADVANTAGES

We ensure best technique and quality.

YOUR ADVANTAGES AT A GLANCE

- ■ cooling of e.g. cream cakes or pralines
- ■ foodstuff keeps best much longer
- ■ daily filling and emptying no longer necessary
- ■ high temperature stability
- ■ jointless insulation of the cooling tub
- ■ cooled illumination (no thermal radiation, no drying-out of the foodstuff)
- ■ abutting edges and technical profiles made of impact-resistant plastic
- ■ stainless steel (1.4301)
- ■ built-in module: suitable for retrofitting
- ■ exclusive design – matching with your interior in terms of colour
- ■ standard colour is black-brown – other colours on request acc. to RAL colours index

FRONT VIEW

- ■ high-class insulated glazing for heat protection with inert gas filling and precious metal coating
- ■ higher UV-protection
- ■ built-in module: easy and quick cleaning due to tilting mechanism (hygiene protection)
- ■ combined pane stopper/bag shelf as option

REAR VIEW

- ■ double-walled, patented swivel flaps (acrylic glass); hinged to be used as work surface

SUBSTRUCTURE

- ■ stand-alone module: plug-in circulating air compact cooling unit with condensate evaporation
- ■ built-in module: plug-in version with box for technical equipment (intended for the cooling unit) – attached to the bottom of the tub – or with cryogenic screw couplings (for an extraordinary flexibility during installation and connection)
- ■ microprocessor-controlled thermostat with operating unit

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**



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