



# GUARANTEED FRESHNESS

with the *fish and sushi coolers* from HAGOLA



[www.hagola.de](http://www.hagola.de)





**WELCOME**

to the world of fish and sushi

# SEE AND TASTE THE FRESHNESS

*Fish and sushi presented in an appealing way*

Our fish and sushi refrigeration systems are more than just simple refrigeration units – they offer innovative solutions for the special requirements of food retailers, delicatessens and delicatessen departments, sushi shops and fish and sushi restaurants. With precise refrigeration technologies and hygiene systems, they not only create an aesthetically pleasing presentation area, but also guarantee optimum conditions for the storage and presentation of fresh fish and delicate sushi creations. Whether for large food retailers, butchers, small shops or the gastronomy – HAGOLA offers the optimum solutions that meet the highest standards of freshness, quality and hygiene.



## COOLING TUB FOR SUSHI

- circulating air cooling tub with inclined product display
- especially for portioned and packaged sushi
- for self-service removal in shops or food retailers
- available in various sizes and lengths



## DISPLAY CASE FOR SUSHI

- display case (closed on all sides) for fresh food with circulating air cooling (built-in module)
- especially for portioned and packaged sushi
- can be retrofitted in existing counters as a display case
- available in two lengths: 920 mm and 1340 mm



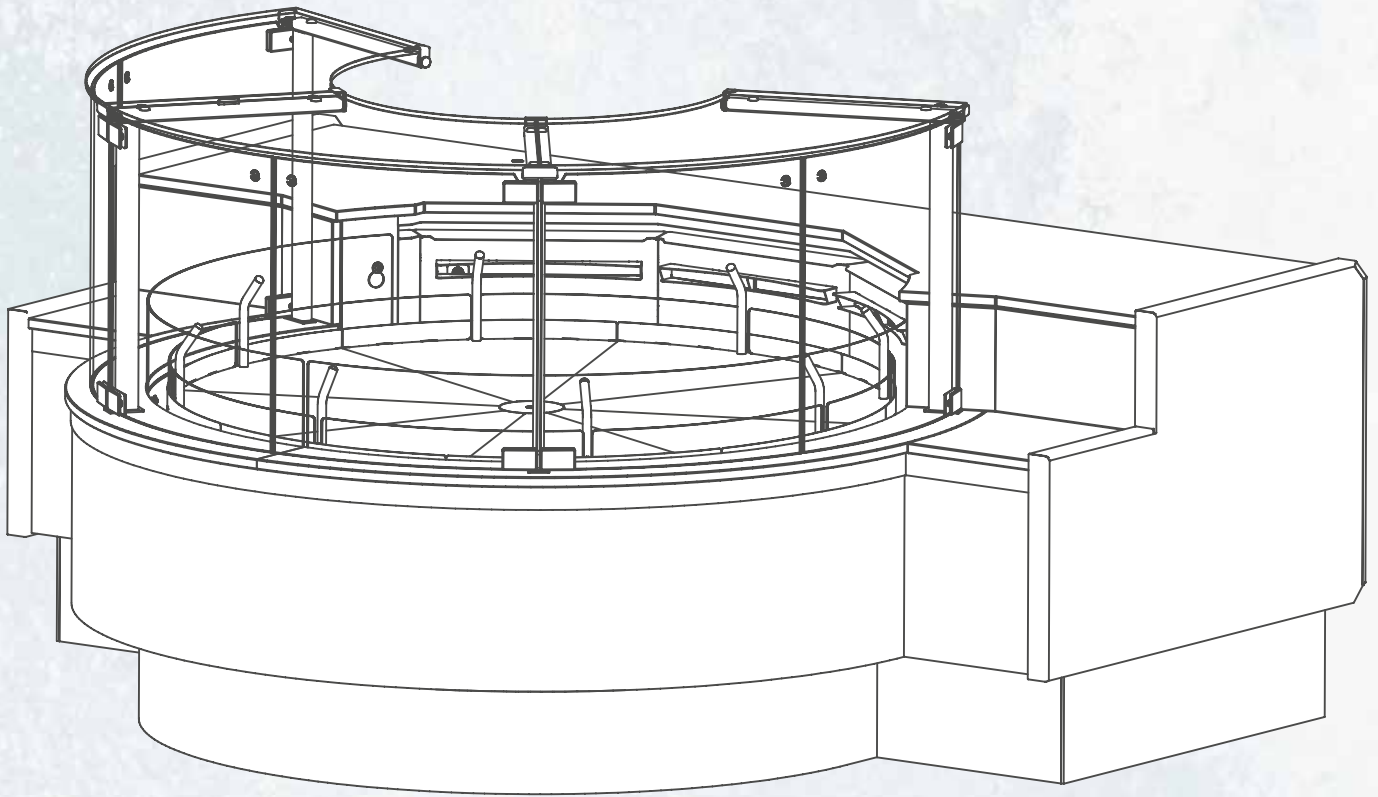
## COOLING TUB FOR FRESH FISH

- circulating air cooling tub (with glass top) as a sales counter
- for the presentation of freshly caught and unpacked fish on crushed ice
- available in various sizes and lengths



# OUR DELICATESSEN RONDEL

*For fish, sushi, meat and cheese*



## GOOD TO KNOW

- ❑ round circulating air cooling tub as exclusive presentation furniture for fish, meat, cheese and delicatessen – completely made of stainless steel, brushed surface (also available in V4A)
- ❑ attractive staging and presentation of fresh delicacies – especially suitable for display on crushed ice
- ❑ merchandise display – in eight individually removable segments – on turntable with sturdy castors
- ❑ waterproof design of all tub elements – tub can simply be rinsed out for easy and hygienic cleaning (tub floor with gradient and two drains)
- ❑ glass doors of the glass top with contactless and self-tightening closure
- ❑ recirculation guard and crushed-ice borders made of polycarbonate (flexible and shatterproof)
- ❑ all movable elements can be intuitively removed and put back together again

### THE HAGOLA PRODUCT DATABASE

You can also use our **product database** (<https://pdb.hagola.de/>) – here you will find detailed product information (images, tender texts and PDF drawings).

As a specialist dealer you also have access to CAD data (DWG, DXF and STEP) as well as current list prices.

(Please note that the data in the product database is currently only available in German.)

Your way to  
our product range





## STORING FISH AND SUSHI PROFESSIONALLY AND PRESENTING THEM ATTRACTIVELY

In order to store sensitive goods such as fish and sushi properly, keep them fresh and optimally chilled until they are served to customers and at the same time present them attractively, high-quality technology is essential. Depending on requirements and customer wishes, ingenious fish and sushi refrigeration systems are used as closed display cases or as open tubs for self-service removal – always technically customised to the sensitive contents.

The used refrigeration technology (circulating air cooling, silent cooling or display on ice) is also customised to the technical and product-specific requirements. Smooth, hygienic and easy-to-clean surfaces made of stainless steel (material 1.4301 for packaged items and material 1.4571 for freshly caught/unpackaged items) are self-evident here and complement the customised solutions for the trend-conscious catering and food sector.



# Your *HAGOLA advantages*

- :: **competente** 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 | :: Hot Food Serving Counters |
| :: Mobile Bar Counters       | :: Climate Cabinets          |
| :: Cocktail Stations         | :: Showcases                 |
| :: Meat Counters             | :: Cooling Tubs              |
| :: Display Cases             | :: Fish Cooling              |



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