

The new **addition for hygiene**



**NEW AS OF 2018**



⚡ especially easy to clean – foodstuff display and evaporator can be lifted up separately (without physical effort)



⚡ especially hygienic – the air baffles (at evaporator/air outlet) can be raised individually (easily and thoroughly to clean)



⚡ especially ergonomic handling – retractable ventilator plate for easy cleaning as well as service- and maintenance works

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 brand-name products like Danfoss, Sörk-Tronic and Thyssen-Krupp
- ⚡ **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**

⚡ **Mobile Bar Counters**

⚡ **Cocktail Stations**

⚡ **Wine Coolers**

⚡ **Display Cases**

⚡ **Showcases**

⚡ **Meat Counters**

⚡ **Cooling Tubs**

⚡ **Hot Food Serving Counters**



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⚡ **PERFECT FRESHNESS**

and especially hygienic – the new circulating air cooling tubs

- ⚡ especially easy to clean
- ⚡ ergonomical handling
- ⚡ various dimensions and versions

**GENERATION  
2018**

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



Management System  
ISO 9001:2008  
www.tuv.com  
ID: 110000046

10/2017

## THE NEW GENERATION

of circulating air cooling tubs offers more:

- ❑ foodstuff display and evaporator individually foldable (4 gas pressure dampers)
- ❑ coated copper lines
- ❑ comfortable and easy to clean
- ❑ optimal cooling due to targeted air flow
- ❑ height-adjustable and completely removable blow-off duct
- ❑ inner liner and supporting border in stainless steel (1.4301), brushed surface
- ❑ suitable for retrofitting
- ❑ presentation surface also suitable to bear granite



» illustration with powder-coating (white)

» foodstuff display even (flat), low blow-off duct (e.g. for cake and snack cooling)



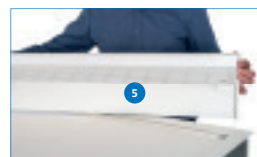
» foodstuff display even (flat), high blow-off duct (e.g. for cream gateaux cooling)



» foodstuff display in 8° inclined position and high blow-off duct (suitable for cake and snack cooling)



## ADVANTAGES OF THE NEW HAGOLA CIRCULATING AIR COOLING TUBS



- 1 oversized circulating air evaporator provides for an optimal air humidity
- 2 24 V fans
- 3 coated copper lines
- 4 blow-off duct (height-adjustable and removable)
- 5 foldable air louver (blow-off duct) for an easy cleaning
- 6 air baffles
- 7 lifting gears »evaporator« (gas pressure damper)
- 8 lifting gears »foodstuff display« (gas pressure damper)
- 9 quick to clean, easily accessible
- 10 stainless steel drain 1¼", steep incline due to deep-drawn softline edge
- 11 standard equipment in stainless steel (1.4301) brushed surface (foodstuff display, inner tub, air baffles, supporting border)
- 12 refrigerating and electrical lines already conducted
- 13 easy pulling-out of ventilator plate



- ❑ display plates, handle bar for adjusting the foodstuff display, attachable frame and stop bar for baking tins are individually detachable
- ❑ individual powder-coating (colour selection acc. to RAL colour table) of the single component parts are simply, quickly and cost-effectively possible