



■ ■ EXCELLENT FRESHNESS

and always the best climate with the **Showcases** from HAGOLA

- ■ perfect presentation and storage of the individual dishes
- ■ also available as self-service model (with takeout flaps or open on guest side)
- ■ intelligent solution for hot/cold food serving

NEW MODELS!



COLD OR WARM

:: GUARANTEED TO BE FRESH!

NEW: sliding doors with comfort close

Inspiring technology

- completely closed glass top with practical glass sliding doors or with elegant glass wing doors (**NEW:** sliding doors with comfort close)
- filigree look due to nearly frameless construction
- individual and exclusive design of your shop counter line
- optimal refrigeration due to circulating air
- product-specific climate
- highest guarantee of quality, freshness and hygiene
- for waiter service or for self-service
- sustainable – also available with insulated glazing



opened front pane



easy cleaning of the coated circulating air evaporator by using the lifting gear



movable front pane (incl. arrestor) that can be taken out for easy cleaning



protective shrouds for cables and refrigerating lines

Ecological

All models having a glass top in squared or inclined shape are available with insulated glazing – please let us have your inquiry and focus on a high performance guarantee in connection with low energy consumption.

- only minor formation of condensate
- extraordinarily energy efficient
- constant foodstuff climate
- hardly no drying-out of the foodstuff



Our models:

»Kopenhagen« for cream cake cooling	5
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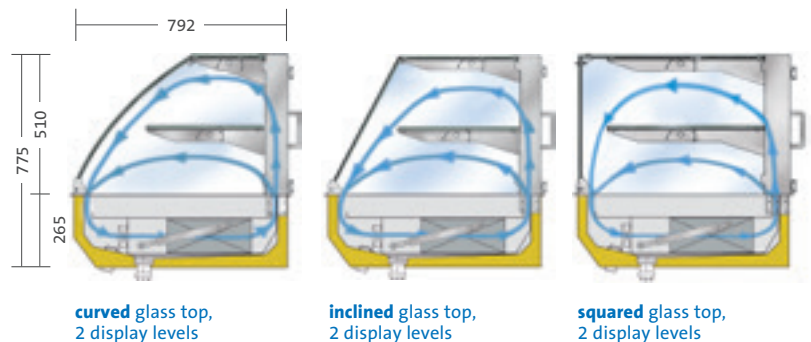
CREAM CAKE COOLING

:: KOPENHAGEN AND MALMÖ

Cream cakes, cream cake slices and mousse are optimally cooled, appealingly presented to the guest and kept fresh. In bakeries, confectioneries, cafés and all food stuff areas where sensitive bakery products and sweet desserts are offered for consumption, the cream cake cooling »Kopenhagen« and »Malmö« are scoring with the matching technology package for best quality.

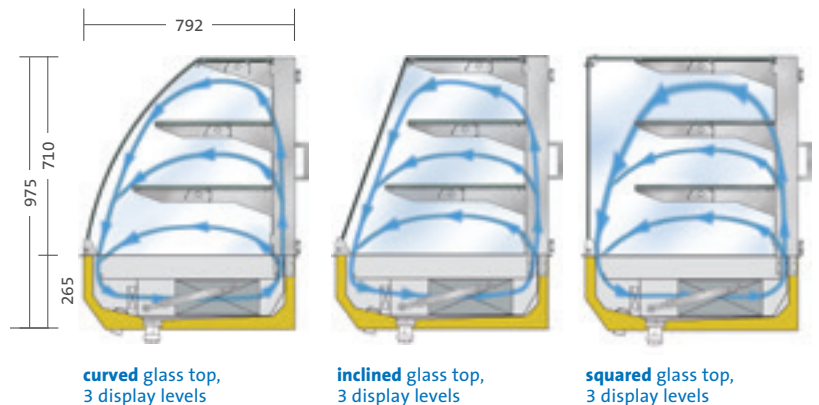
Showcase »Kopenhagen« | 2 display levels

- :: curved | inclined | squared
- :: 920, 1330 or 1740 mm width



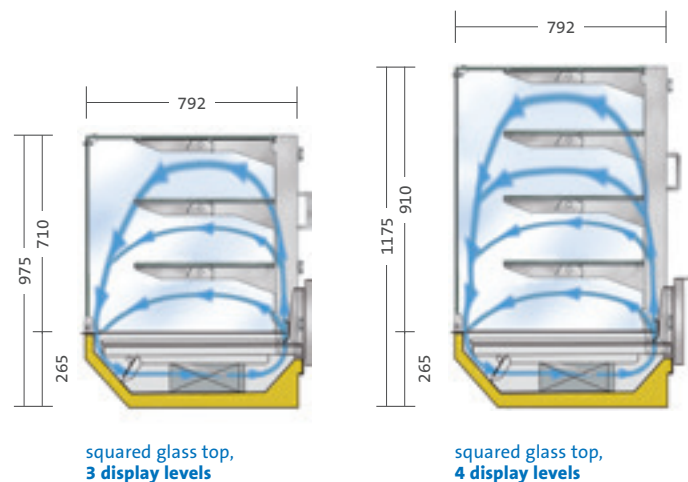
Showcase »Kopenhagen« | 3 display levels

- :: curved | inclined | squared
- :: 920, 1330 or 1740 mm width



Showcase »Malmö« | 3 or 4 display levels

- :: squared
- :: with drawer for cream cakes
- :: 920 or 1330 mm width



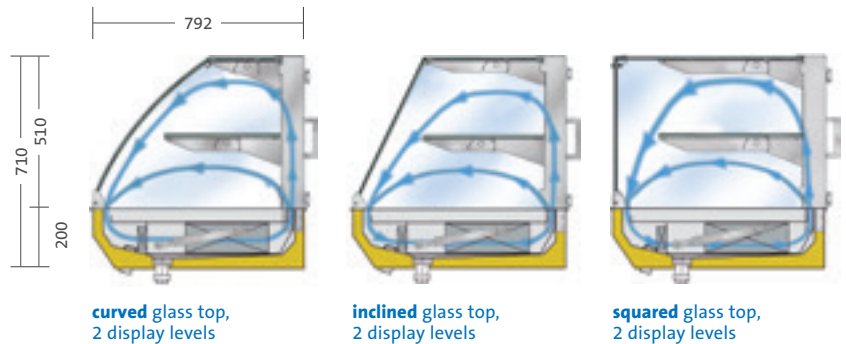
CAKE AND SNACK COOLING

:: STOCKHOLM AND LILLEHAMMER

Cakes, open bread rolls, sandwiches, snacks, salads and packaged cheese take the centre stage, here – individually adjusted refrigeration technology, the filigree construction and the many different showcase variants of the models »Stockholm« and »Lillehammer« always guarantee the appropriate framework for an attractive product presentation.

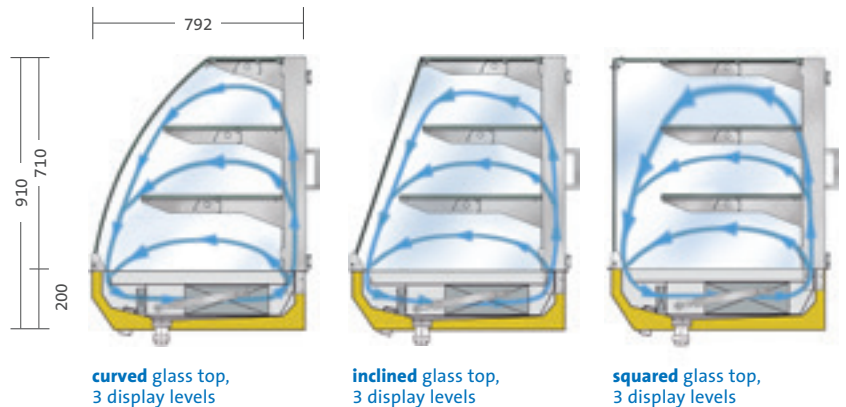
Showcase »Stockholm« | 2 display levels

- :: curved | inclined | squared
- :: for baking tins 400 x 600 mm
- :: 920, 1330 or 1740 mm width
- :: **new:** 530 and 720 mm width (only squared)



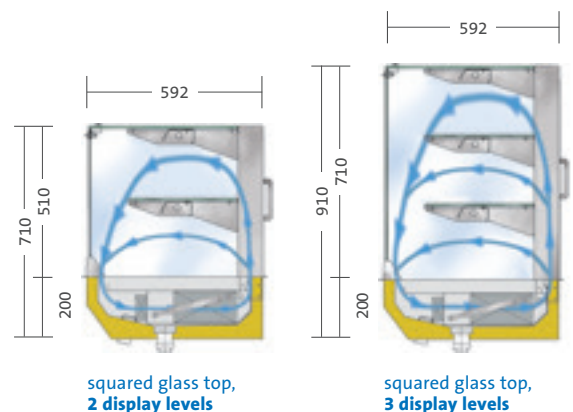
Showcase »Stockholm« | 3 display levels

- :: curved | inclined | squared
- :: for baking tins 400 x 600 mm
- :: 920, 1330 or 1740 mm width
- :: **new:** 530 and 720 mm width (only squared)



Showcase »Lillehammer« | 2 or 3 display levels

- :: squared
- :: for baking tins (transverse position)
- :: 1330 mm width



FINEST CHOCOLATE COOLING

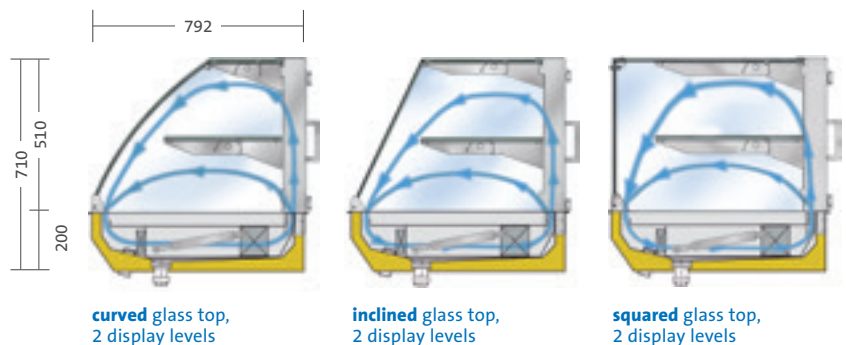
OSLO

Finest pralines, chocolates and confectionary products make high demands on the cooling capability – our model »Oslo« is not only fulfilling these requirements but is also guaranteeing the optimal foodstuff climate for best freshness and highest relish by using exclusive technology.

Showcase »Oslo« | 2 display levels

curved | inclined | squared

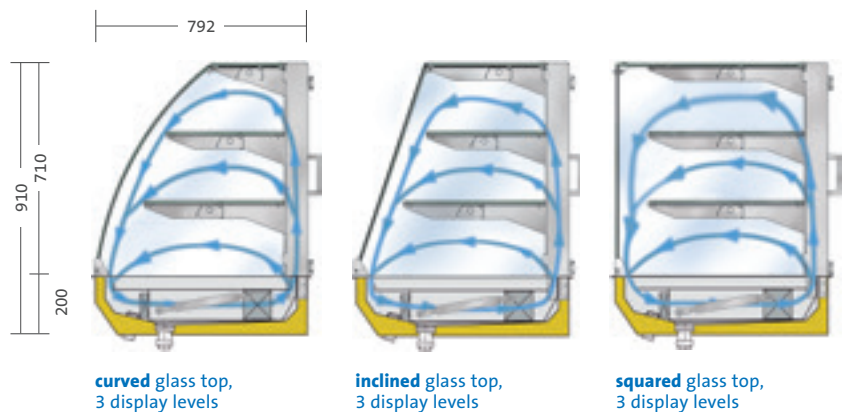
920 or 1330 mm width



Showcase »Oslo« | 3 display levels

curved | inclined | squared

920 or 1330 mm width





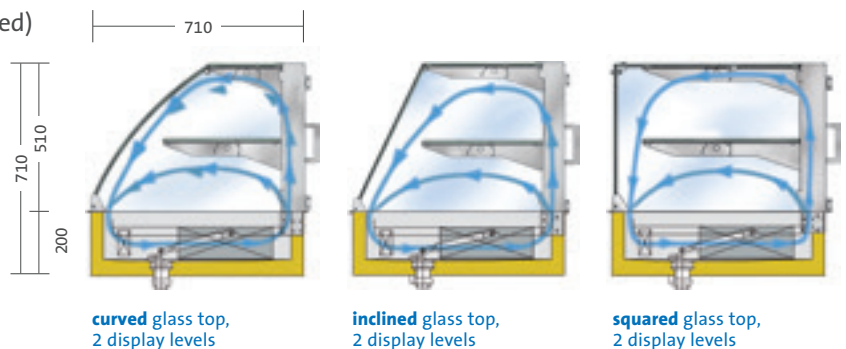
FOOD AND BEVERAGE COOLING

BERGEN

Here salads, snacks, pre-portioned dishes and desserts are finding their place and are perfectly drawn to attention. On the lower display level of the model »Bergen«, GN-bowls with a depth of up to 20 mm can be placed. Furthermore, this model ensures crisp freshness up to 4 shelves.

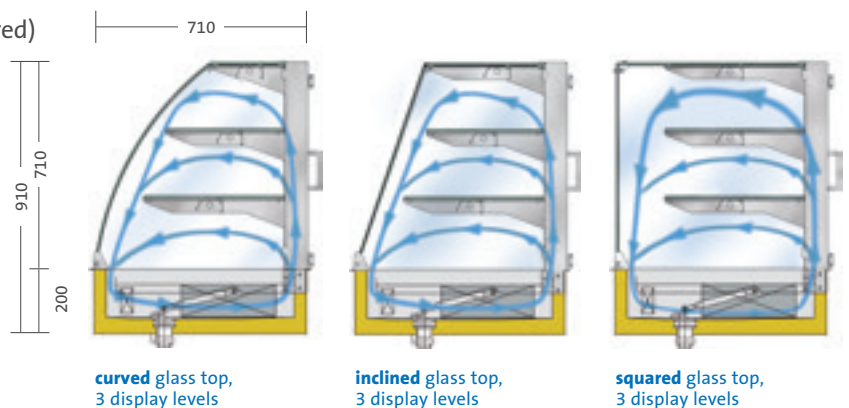
Showcase »Bergen« | 2 display levels

- curved | inclined | squared
- 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- **new:** 1,5 x GN 1/1, 597 mm width (only squared)
- GN-bowls 20 mm depth



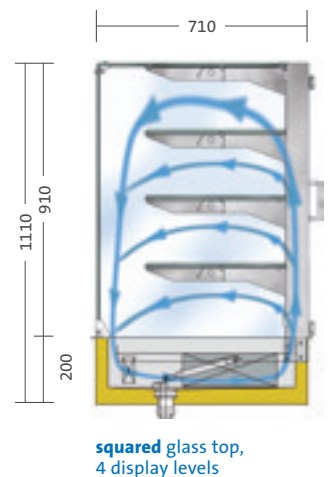
Showcase »Bergen« | 3 display levels

- curved | inclined | squared
- 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- **new:** 1,5 x GN 1/1, 597 mm width (only squared)
- GN-bowls 20 mm depth



Showcase »Bergen« | 4 display levels

- squared
- 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- GN-bowls 20 mm depth



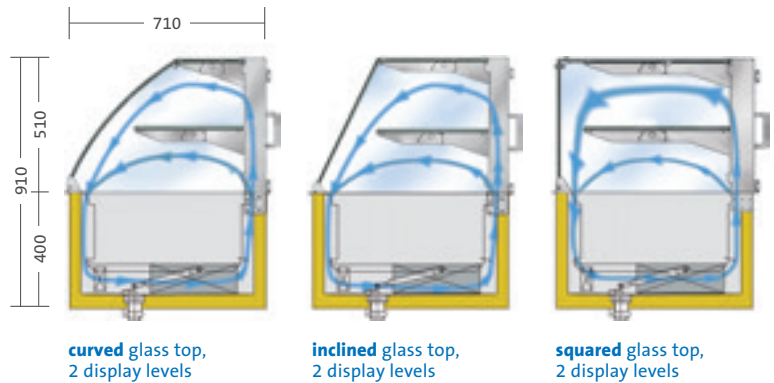
FOOD AND BEVERAGE COOLING

:: GÖTEBORG

»Can it be a little over?« In order to be able to appealingly present and cool salads, snacks, antipasti and pre-portioned dishes in GN-bowls up to 200 mm depth (lower display level) as well as beverage bottles, the model »Göteborg« is perfect.

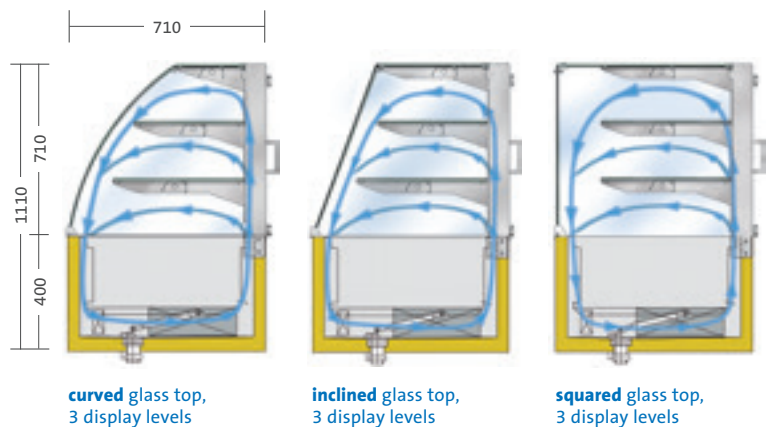
Showcase »Göteborg« | 2 display levels

- :: curved | inclined | squared
- :: 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- :: **new:** 1,5 x GN 1/1, 597 mm width (only squared)
- :: GN-bowls up to 200 mm depth



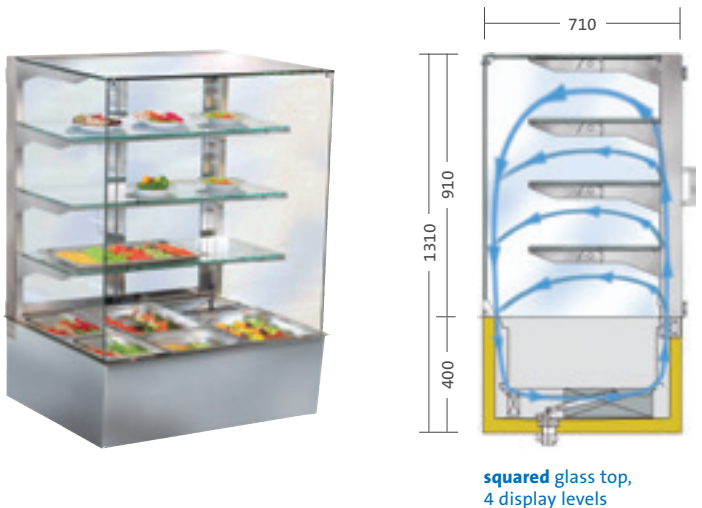
Showcase »Göteborg« | 3 display levels

- :: curved | inclined | squared
- :: 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- :: **new:** 1,5 x GN 1/1, 597 mm width (only squared)
- :: GN-bowls up to 200 mm depth



Showcase »Göteborg« | 4 display levels

- :: squared
- :: 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- :: GN-bowls up to 200 mm depth



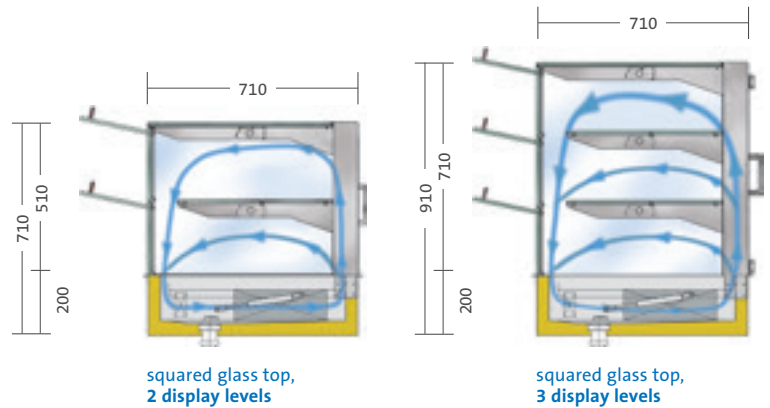
FOOD AND BEVERAGE COOLING

FOR SELF-SERVICE AREAS

For the self-service areas, the models »Bergen« and »Göteborg« can be equipped with practical takeout flaps – also a variant that is open on customer side is possible. Thus, pre-packed and pre-portioned food products, like yoghurts, milk drinks, desserts and salads as well as beverage bottles can be cooled and presented – ready to take out by the guest.

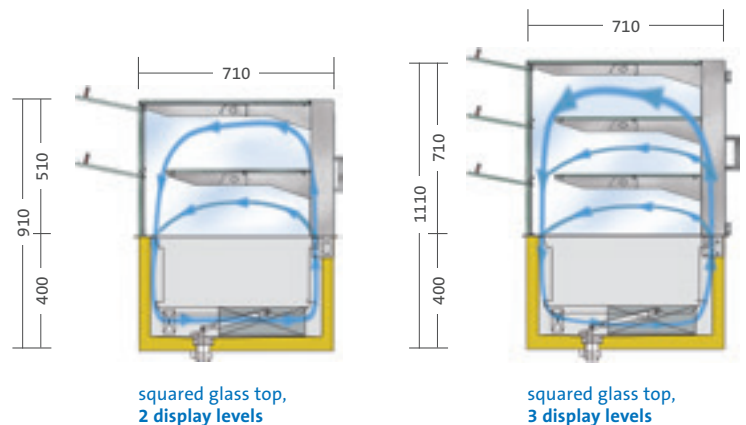
Showcase »Bergen« | 2 or 3 display levels

- squared
- with takeout flaps
- 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- GN-bowls 20 mm depth



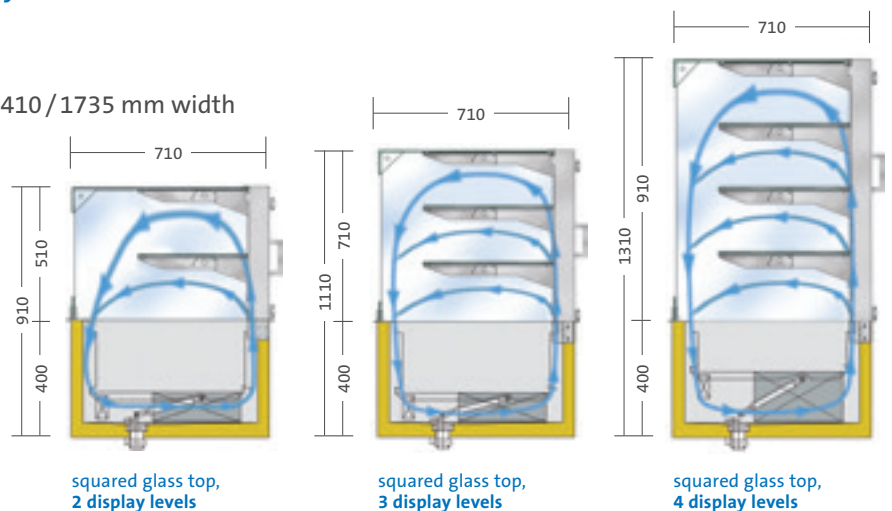
Showcase »Göteborg« | 2 or 3 display levels

- squared
- with takeout flaps
- 2 – 5 x GN 1/1, 760/1085/1410/1735 mm width
- GN-bowls 200 mm depth



Showcase »Göteborg« | 2, 3 or 4 display levels

- squared
- open on customer side
- **new:** 1,5 – 5 x GN 1/1, 597/760/1085/1410/1735 mm width
- GN-bowls 150 mm depth





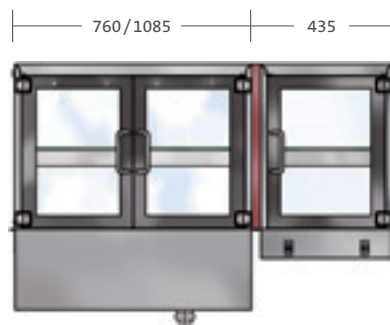
HOT AND COLD FOOD SERVING

FOR BUFFETS AND CATERING

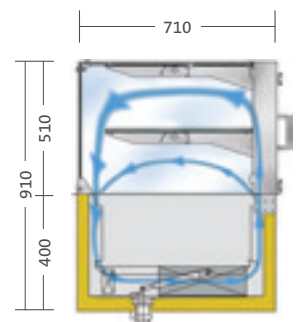
The combined hot/cold food serving counter »Trondheim« promises separated temperatures for full relish. Next to the cooled area for snacks, ready-made dishes can be kept warm in the hot area which is separated from the cold area by insulated glass – the ideal solution for hearty tastiness with a compact space provided. No refrigeration required? Then, the showcase »Ohio« offers hot temperatures and full relish.

Showcase »Trondheim« | 2 display levels

- squared
- 760 / 1085 mm width (cold area)
- 435 mm width (hot area)



waiter side



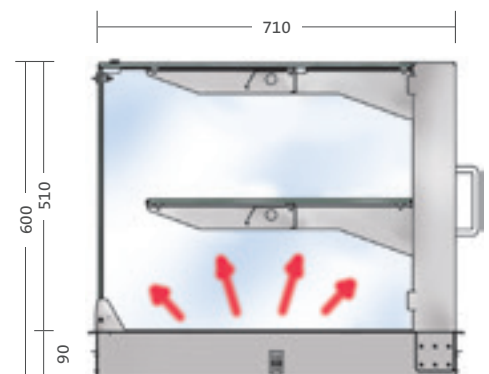
squared glass top,
2 display levels

In order to support the **holding process of dishes** by hot plates or bain maries, heat radiators – also as thermal bridge in combination – can be used. Also here is valid: the different dishes demanding different requirements on the holding technology. Heat radiators containing a low infrared ratio are very suitable for pizza, baguettes and bakery products as the low infrared ratio within the light guarantee a longer freshness of the dishes because of the minor drying-out. For casseroles, vegetables or pre-portioned, ready-to-serve dishes, we recommend heat radiators with a high infrared ratio as they transmit the heat directly.



Showcase »Ohio« | 2 display levels

- squared
- 435 / 760 / 1085 mm width
- additional heat radiators (as option)



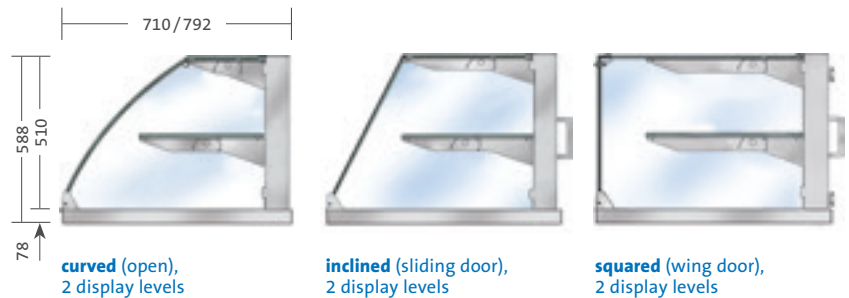
squared glass top,
2 display levels

== SUCCESSFUL COMBINATION

In order to design your shop counter line unitarily, we offer neutral (non-cooled) glass tops – as completion of the showcase programme – which can be placed without gaps next to each other.

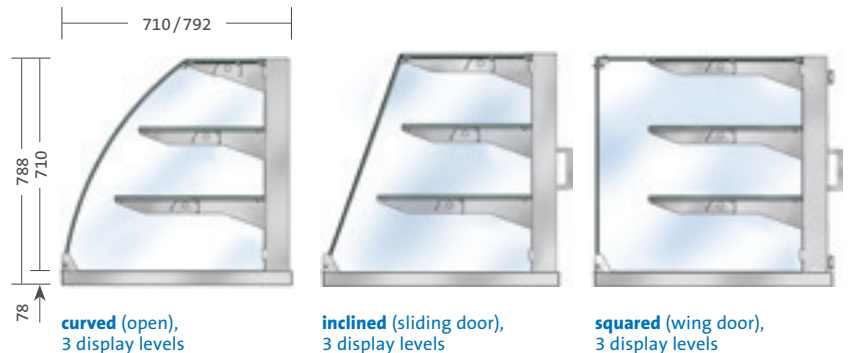
Glass top »Rotterdam« | 2 display levels

- == curved | inclined | squared
- == for 2 – 3 baking tins, 920 / 1330 mm or
2 – 5 x GN 1/1, 760 / 1085 / 1410 / 1735 mm
- == with illumination



Showcase »Rotterdam« | 3 display levels

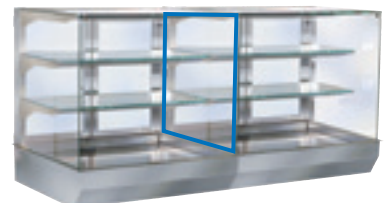
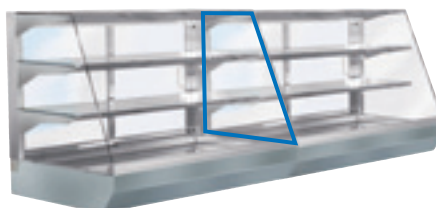
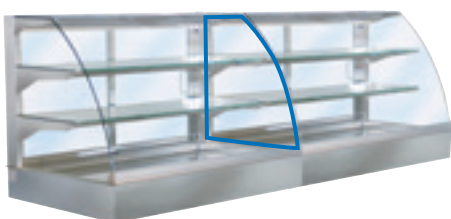
- == curved | inclined | squared
- == für 2 – 3 baking tins, 920 / 1330 mm or
2 – 5 x GN 1/1, 760 / 1085 / 1410 / 1735 mm
- == with illumination



Options for all »Rotterdam« glass tops:

- == *waiter side*: glass wing doors, glass sliding doors or open
- == *bottom*: for inserting in or for placing on a work top

In order to unitarily arrange shop counter lines with different showcase elements (whether cold or warm), we offer practical dividers made of insulated glass. Thus, showcases operating in different temperature ranges can be placed and run next to each other.



Exemplary, schematic view: **curved, inclined, squared**, 3 display levels

INNOVATIVE TECHNOLOGY

Showcases for the cooling or holding of fresh food and dishes

- ❑ inner casing in stainless steel (1.4301) brushed surface
- ❑ outer casing in galvanised steel
 - cooling: jointless pressure foaming
 - heating: insulation with rock wool
- ❑ with sliding doors (**NEW:** with comfort close) or wing doors (both in insulated glazing)
- ❑ glass top with shelf, pay board, side walls and front pane in toughened safety glass (insulated glazing on request)
- ❑ takeout flaps for self-service areas in polycarbonate (models »Bergen«/»Göteborg«)
- ❑ illumination takes place through LED-lamps on each level
- ❑ heat radiators are available as option (models »Trondheim«/»Ohio«)
- ❑ current 230 V/50 Hz/16 A

Possible technical variants:

- ❑ glass top in squared, inclined or curved version
- ❑ available in following heights (glass top): 510/710/910 mm (2 – 4 display levels)
- ❑ available for 1 – 4 baking tins or 1,5 x GN 1/1 up to 5 x GN 1/1
- ❑ prepared for central (remote) cooling
- ❑ control-ready with comfort control unit
- ❑ plug-in with comfort control unit and cryogenic screw couplings
- ❑ plug-in with comfort control unit and transport housing for the cooling unit

Electronic comfort control unit type 31 or type 35 (cooling models):

- ❑ ST-BUS interface for networking (data recording acc. to HACCP)
- ❑ digital temperature display
- ❑ alarm function with emergency operation
- ❑ main switch, climate switch and additional switch for free application
- ❑ splash-proof front side (IP 65)
- ❑ automatic defrosting system and sensor
- ❑ mechanic and colour-coded connectors on rear side
- ❑ speed control for regulating the ventilators
- ❑ integrated 12 W or 40 W/24 V DC power supply
- ❑ current 230 V/50 Hz/16 A

Mobile food serving line:



Example of reference objects/projects:



Develop your individual solution for your project with our sales team. **We are here for you!**

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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