



# **:: MEETING POINT FOR EVERYONE**

Event counter »YOURBAR« – mobile, ready-to-serve and flexible

- all-in-one counter system in compact design
- in- or outdoor communication and fresh drinks are in focus
- whether sparkling wine oder water, beer or cola, milk or juice the large cold room and the bottle tray offer enough storage space for nearly every kind of beverages





## **::** MEETING POINT »YOURBAR«

### FRESH DRINKS ON ANY OCCASION

#### **::** THE SPECIAL **PLUS**

YOURBAR – THE MOBILE AND READY-TO-SERVE EVENT COUNTER FOR UP TO TWO DIFFERENT TAPPED DRINKS AT THE SAME TIME

- suitable for almost every common barrel size
- additional storage space for beverage bottles
- ## fits through nearly every standard and elevator door
- integrated connections for water supply and water discharge as well as power supply

# YOUR **PRODUCT ADVANTAGES – WIDE RANGE OF ACCESSORIES**



- •• option: round barboard in stainless steel (1.4301) linenoptic surface
- for folding up (small transport measurements)



- worktop and drainboard in stainless steel (1.4301) brushed surface
- **\*\*** optional: integrated bottle tray



**##** option: ergonomic footrest

measurements)

for folding up (small transport

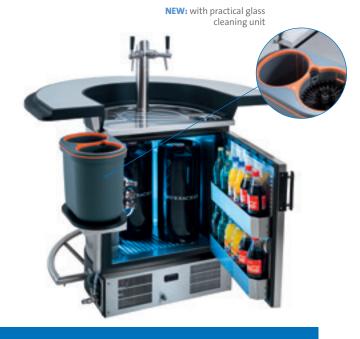
- option: tap column in stainless steel 1 or 2 beverage lines
- for up to two different tapped drinks at the same time



- **::** installed glass pressure rinser
- for professional pre-cooling and moistening of glasses for an optimal tapping result



- •• option: integrated and retractable chassis
- **::** removable lever for adjusting the chassis
- easy handling (even for just one person)

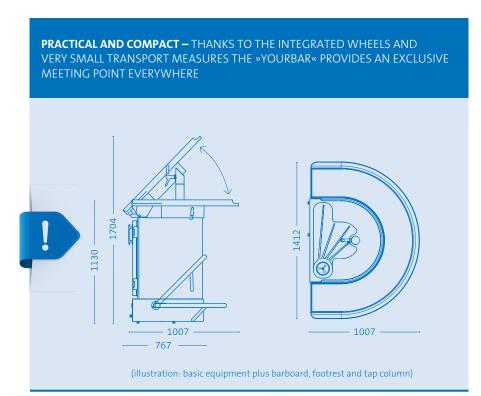


### **## BASIC DATA**

- ## dimensions (ready-to-use): 1412 x 1130 x 1007 mm (WxHxD)
- dimensions (transport barboard and footrest folded up): 1412 x 1704 x 767 mm (WxHxD)
- casing in stainless steel (1.4301), jointless pressure foamed
- :: round front on guest side in stainless steel (1.4301) linen-optic surface
- front (wing door) in stainless steel (1.4301) bushed surface
- **space** cooling
- **::** foamed evaporator (plug-in version, refrigerant R290), interior easy to clean
- electronical control unit with digital temperature display, preset to 6 °C cold room temperature, with automatic defrosting system
- **::** current 230 V/50 Hz/16 A

### **::** OPTIONS

- ready-to-serve (incl. tap column, CO<sub>2</sub> bottle and beverage line unit)
- **::** removable cleaning device
- bottle tray integrated in work surface
- **::** carbonator for fresh mineral water
- **::** LED-illumination under the barboard
- additional continous flow refrigeration
- front can be individually equipped with advertising foils







The mobile event counter "YOURBAR" accompanies you through the day and can even be used as meeting point at every event:

- at breakfast buffets
- **■** at welcomes and parties of all kind
- **■** at seminars, congresses and other events

Thanks to the extensive and optional equipment, fresh drinks of every kind – whether sparkling wine or mineral water, beer or cola, milk or juice – can be

- **∷** carbonator for fresh and carbonated water from the tap
- tap column for tapping beer, sparkling wine or water (for up to two different tapped drinks



### 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 **∷** Cocktail Stations **∷** Mobile Bar Counters

**∷ Meat Counters ∷ Hot Food Serving ∷ Wine Coolers** 

**Counters** 

Consultation | Sale | Service

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