

NEW

== HAGOLA PRODUCT DATABASE

You are planning an object and need drawings, pictures, tender texts or prices?

In the new HAGOLA product database a wide range of information on all articles is already available to you in the public area – and always up-to-date:

- == images
- == drawings (PDF)
- == tender texts

As a specialist dealer you benefit from additional data in the password-protected area. Register for your specialist dealer access – with your personal access data you will then have access to:

- == list prices
- == CAD data (DWG, DXF and STEP)

We are looking forward to your registration!

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



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**
- == **Showcases**
- == **Display Cases**
- == **Cooling Tubs**
- == **Meat Counters**
- == **Hot Food Serving Counters**
- == **Wine Coolers**



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Technical modifications reserved.

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== EXHIBITION HIGHLIGHTS

www.hagola.de



Management System
ISO 9001:2015



EXHIBITION HIGHLIGHTS IN 2023

NEW

SHOWCASES

- as option: insulated glazing as thermal insulation glazing – visually refined and more energy-efficient (better U-value, less condensation)
- convenient and safe to open – counter plate with gas pressure damper and front pane with fixed tilt bearing profile
- practical – inclined positioning of the presentation area by means of detents
- more space – deeper presentation area and optimised effective heights
- visually consistent – doors on waiter's side with elegant stainless steel edging



SELF-SERVICE BOTTLE SLIDE

- refrigerated drawer with practical bottle slide
- for installation in undercounters (e. g. sales counters, checkout zones or food serving areas)
- on guest's side: comfortable self-service of cooled beverages – automatic replacement for an always filled sales front
- on waiter's side: easy filling and refilling of the refrigerated drawer
- bottle rows and types are neatly separated
- creates an attractive sales area for an additional turnover – without high personnel costs

FISH AND DELICATESSEN RONDEL

NEW

- 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 sprayed 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



DRY BAIN MARIE

- for keeping warm hot and cooked dishes
- double-walled construction – inner and outer casing in stainless steel (1.4301)
- easy installation due to the surrounded supporting edge
- keeping warm by means of hot circulating air – completely without water
 - low maintenance and easier to clean
 - very easy handling – refilling of water is no longer necessary and thus simplifies the daily work
- infinitely regulation of the temperature from 30 to 90 °C

MEAT COUNTERS

- inside and outside of the tub made of stainless steel (1.4301), jointless pressure-foamed – hygienic, durable and sturdy
- different temperature zones in one counter unit possible (for cooling and presenting various goods directly next to each other in one counter)
- as option: prepared for various refrigerants – including CO₂ and brine
- efficient technology (differential cooling or cold reservoir technology)
- best food climate and appetizing freshness (high air humidity – thus, minor drying up of the food) – up to +1 °C is possible (e. g. suitable for fish)
- equipment with various glass tops possible – hinge-down pane, lift-up pane, swivelling front pane or front pane as wing door



NEW

HEAT BRIDGES

- for keeping cooked food in bain maries at the right temperature
- available for sizes from 1 x GN 1/1 to 4 x GN 1/1
- integrated infrared radiators – individually dimmable per GN size
- includes separate LED lighting in warm white
- frame in stainless steel (1.4301) brushed surface, sneeze guard in toughened safety glass (ESG)
- available as a ready-to-plug-in unit (mobile add-on unit) and as a ready-to-control unit for on-site installation in the building