

WE NEED YOUR OPINION!

Design study „front for refrigerated counters“

We look to the future and take you as our customer and partner with us on the way to the new refrigerated counter.

For the fronts we have developed a design concept – with new and familiar elements.

What do you think?

We are looking forward to your feedback on the possible new counter front.

feedback@hagola.de

The HAGOLA PRODUCT DATABASE

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

In the 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 u. STEP)

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

Simply scan the QR code and register!



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



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NEW
IN
2024

Our
EXHIBITION HIGHLIGHTS

WINE CLIMATE CABINET

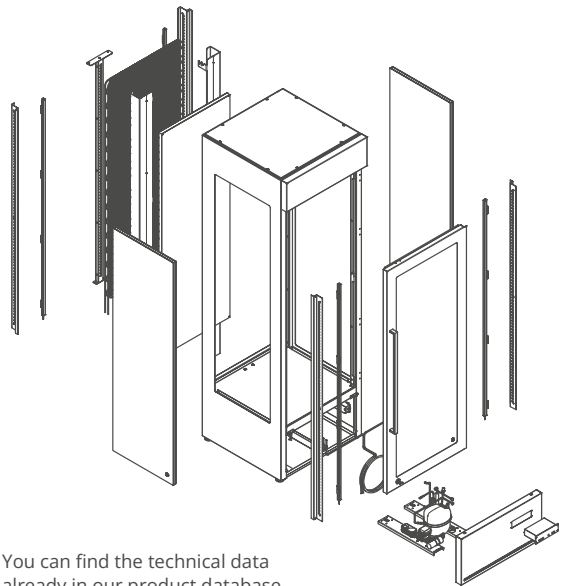
NEW

The new model »Silent«

- ❑ wine climate cabinet with rear-mounted refrigeration technology (condenser)
- ❑ quiet and efficient – refrigeration technology that is particularly quiet during operation
- ❑ is ideally suited for use in private areas or in small rooms
- ❑ **body:** closed rear panel (refrigeration technology), sides optionally in glass or closed and hinged glass door



THE GENERAL STRUCTURE



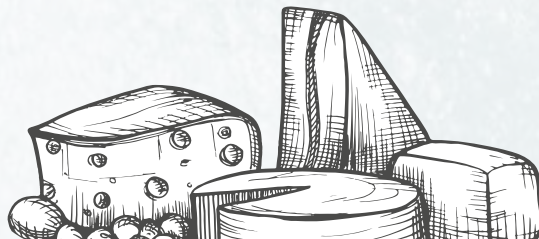
You can find the technical data already in our product database.



CHEESE CLIMATE CABINET

It's all about cheese

- ❑ climate cabinet for the storage and presentation of ready-to-eat cheese
- ❑ optimum temperature and humidity depending on the type of cheese – the ripeness, smell and taste of the cheese are preserved
- ❑ powder-coated stainless steel body (choice of color acc. to RAL) with all-round glazing and dimmable LED lighting – sets the scene for hearty cheese specialties in a sales-promoting way
- ❑ ideal for gourmet restaurants, specialist cheese shops and delicatessen departments/shops



OUR DELICATESSEN RONDEL

For fish, meat and cheese

- ❑ 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



OUR SHOWCASE PROGRAMME

For everything that needs to be cooled

- ❑ new, slimline design of the glass top for more convenience and an even better presentation of goods – whether cakes, tarts, pralines, desserts, snacks or salads
- ❑ as option: insulated glazing as thermal insulation glazing – visually refined and more energy-efficient (better U-value, less condensation)
- ❑ practical – inclined positioning of the presentation area by means of detents for a better presentation of the goods
- ❑ visually consistent – doors on waiter's side with elegant stainless steel edging



ECOLOGICAL

The glass tops on all models are available with insulated glazing – please let us have your inquiry and focus on a high performance guarantee in combination with low energy consumption.

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