



## ■ ■ FRESHLY TAPPED

and well cooled with the **bar counters** from HAGOLA

- ■ refrigerated bar counters for the ideal cooling, storage + presentation of beverages
- ■ warming cabinets and neutral (non-cooled) counters as practical complements
- ■ innovative and special ergonomic cocktail stations





# QUALITY THAT CONVINCES

## BAR COUNTERS FROM HAGOLA

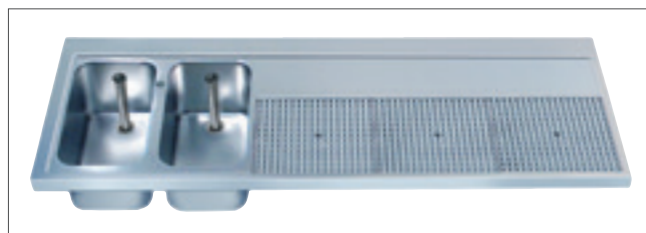
### Having a handle on everything ...

A highlight of the »First Class«- and »Business Class«-refrigerated bar counters are the new handles made of stainless steel which are not only providing for a noble and unitary look of the fronts but also promising to cope with a strong handling in the daily work and being extremely robust.



### »First Class«-bar tops

Minimised distances towards the sink(s) and the waiter side care for a hygiene-safe working. Furthermore, larger depressions including the unique prism drip plates offer up to 100 % larger storage surface than common drip depressions.

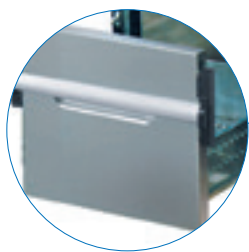


larger working and rinsing area due to minimised edges



beer froth drains off, hygiene advantage, brilliant look

Fronts for the refrigerated bar counters also available with designer handle



### Test conditions

in accordance with EN ISO 23953-2

### Climate class 3

i.e. ambient temperature 25 °C at 60 % relative air humidity

### Temperature class

M2, i.e. +7 °C to -1 °C

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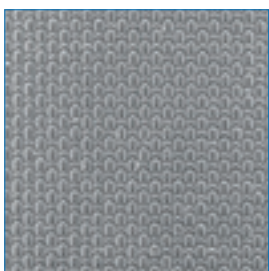
# »FIRST CLASS«- REFRIGERATED BAR COUNTERS

## Your **product advantages:**

- ❑ extremely comfortable handling due to ergonomic handles
- ❑ extraordinarily calm and safe closing of doors and drawers
- ❑ energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- ❑ stylish glass fronts for doors and drawers (as option)
- ❑ individual colour and material choice for the fronts (as option)
- ❑ »First Class«-bar top with unique prism drip plates
- ❑ lockable doors and drawers (as option)



## The **outstanding** features:



fronts in stainless steel (1.4301),  
**linen-optic surface**



solid floor due to special  
embossing incl. **floor drain  
and integrated odour trap**



efficient cooling  
**(expansion valve technique)**



**electronic comfort control unit**  
(type 30)







# »BUSINESS CLASS«- REFRIGERATED BAR COUNTERS

## Your **product advantages:**

- ❑ extremely comfortable handling due to ergonomic handles
- ❑ extraordinarily calm and safe closing of doors and drawers
- ❑ energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- ❑ stylish glass fronts for doors and drawers (as option)
- ❑ individual colour and material choice for the fronts (as option)
- ❑ »First Class«-bar top with unique prism drip plates
- ❑ lockable doors and drawers (as option)



## The **outstanding** features:



fronts in stainless steel (1.4301),  
brushed surface



solid floor due to  
special embossing



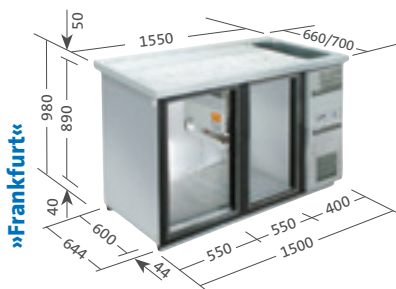
solid cooling  
(capillary tube technique)



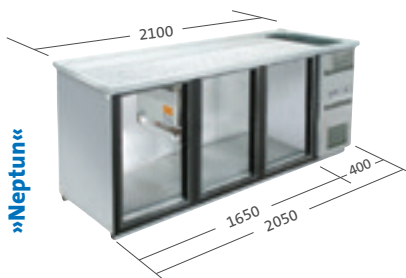
electronic control unit  
(type 43)



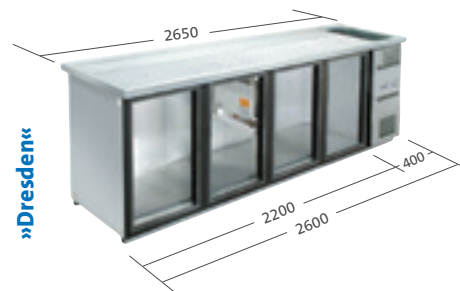
**Models of »First Class«- and »Business Class«-refrigerated bar counters:**



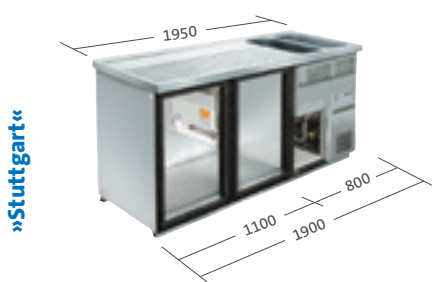
**»Frankfurt«**



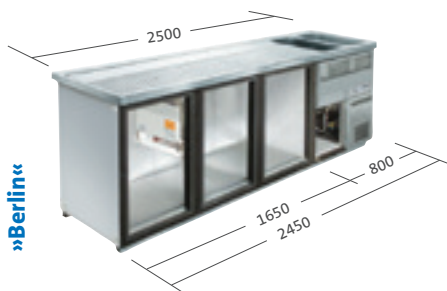
**»Neptun«**



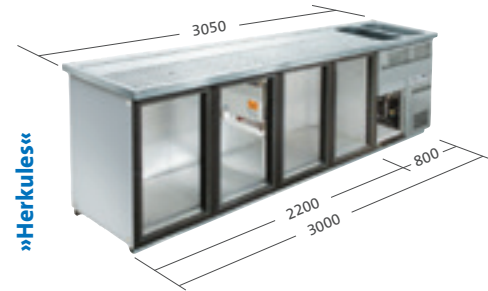
**»Dresden«**



**»Stuttgart«**



**»Berlin«**



**»Herkules«**

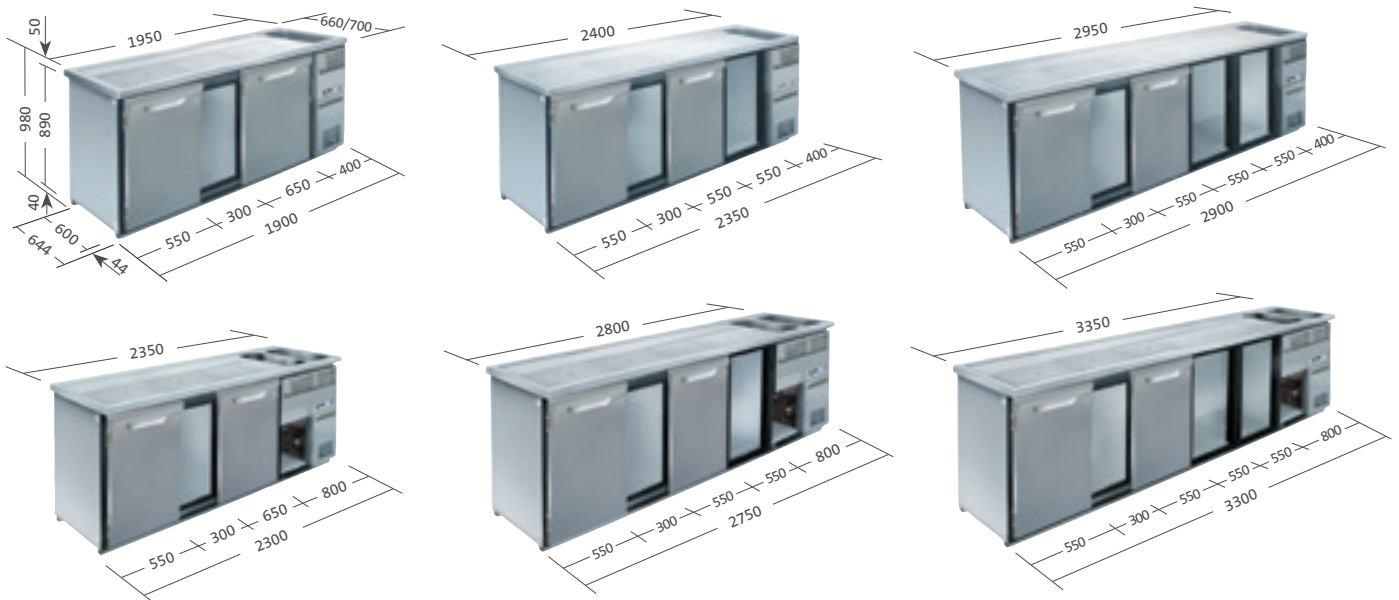
All »First Class«- and »Business Class«-refrigerated bar counters have got a **»First Class«-bar top**, are designed in a modular way in a length range from 1550 mm up to 3350 mm and can be equipped individually. These bar counters are available either with sink(s) on left or on right side, either with a surrounding edge or with an upright edge on rear side of the bar top.







**»Business Class«-refrigerated bar counters for barrels:**



**»Business Class«-refrigerated bar counters especially for the cooling of barrels**

- ▣ direct tapping out of the bar counter
- ▣ for 3, 4 or 5 x 50-litres-KEG-barrels

**Quick additional cooling:**

It is not always possible to pre-cool barrels in a sufficient quantity – but in order to cool down quickly the beer for serving, an additional beer cooling system can be integrated in the »First Class« and »Business Class«-refrigerated bar counters for an intensive cooling of 1 to 3 beer lines.

combi-block for beer cooling



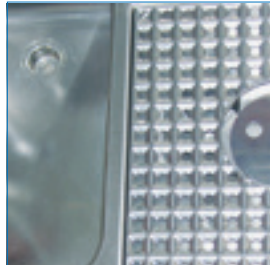
# == EQUIPMENT & ACCESSORIES

of the »First Class«- and »Business Class«-refrigerated bar counters

## Further advantages:



overflow pipe and -valve, both in stainless steel



larger working and rinsing surface due to minimised edges



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)



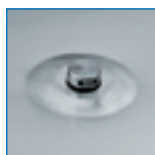
interior lighting for wing door modules (as option)



## Accessories:



glass pressure rinser



depression rinser



stop cock for glass pressure rinser or depression rinser



detergent dispenser



mixer tap for 1 sink



mixer tap for 2 sinks



castors



Possible equipment for the **open refrigerated compartments:**



wing door left/right  
with grid shelf  
eff. height 780 mm



wing door left/right  
with glass pane  
eff. height 780 mm



roll-out drawers  
eff. heights 350/350 mm



roll-out drawers  
eff. heights 300/400 mm



roll-out drawers  
eff. heights 400/300 mm



roll-out drawers  
eff. height (top) 207 mm  
eff. height (centre) 207 mm  
eff. height (bottom) 250 mm



roll-out drawers  
with glass pane  
eff. heights 350/350 mm



roll-out drawers  
with glass pane  
eff. heights 300/400 mm



roll-out drawers  
with glass pane  
eff. heights 400/300 mm



bottle cooler (2) or  
bottle freezer (2)  
roll-out drawer  
eff. heights 400/330 mm



Possible equipment for the **open installation compartments (in the sink sub-structure):**



wing door  
left/right



tilting waste bin  
20 litres



waste bin drawer  
2 x 16 litres



roll-out drawer

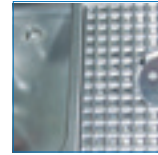
# »ECONOMY CLASS«- REFRIGERATED BAR COUNTERS



## Further advantages:



overflow pipe and -valve, both in stainless steel



larger working and rinsing surface due to minimised edges



energy-efficient hollow chamber gaskets with patented closure system



solid cooling (capillary tube technique)



fronts in stainless steel (1.4301), brushed surface



even (flat) floor



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



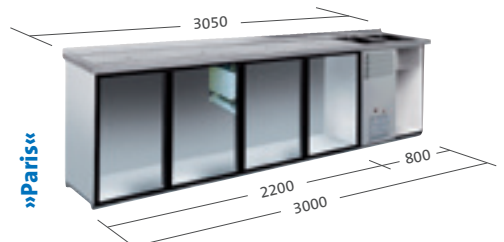
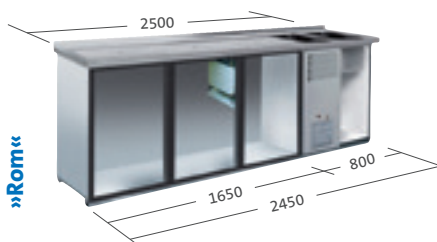
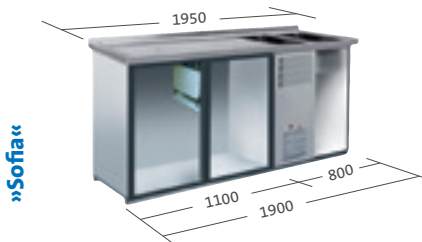
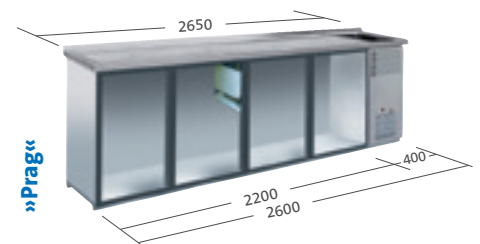
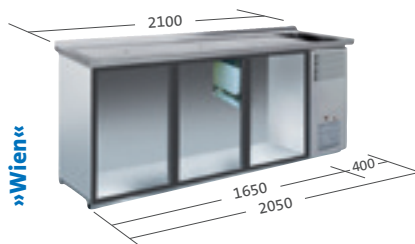
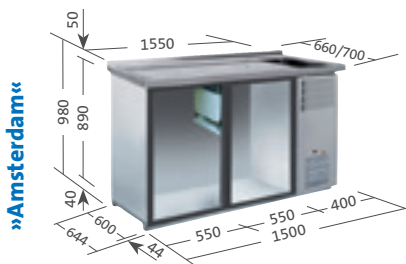
interior lighting for wing door modules (as option)



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

## Your product advantages:

- » extraordinarily calm and safe closing of doors and drawers
- » energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- » stylish glass fronts for doors and drawers (as option)
- » individual colour and material choice for the fronts (as option)
- » »First Class«-bar top with unique prism drip plates



All »Economy Class«-refrigerated bar counters have got a »First Class«-bar top, are designed in a modular way in a length range from 1550 mm up to 3050 mm and can be equipped individually. These bar counters are available either with sink(s) on left or on right side, either with a surrounding edge or with an upright edge on rear side of the bar top.



# EQ EQUIPMENT & ACCESSORIES

of the »Economy Class«-refrigerated bar counters

## Possible equipment for the **open refrigerated compartment:**



wing door left/right  
with grid shelf  
eff. height 780 mm



wing door left/right  
with glass pane  
eff. height 780 mm



roll-out drawers  
eff. heights 350/350 mm



roll-out drawers  
eff. heights 300/400 mm



roll-out drawers  
eff. heights 400/300 mm



roll-out drawers  
eff. height (top) 207 mm  
eff. height (centre) 207 mm  
eff. height (bottom) 250 mm



roll-out drawers  
with glass pane  
eff. heights 350/350 mm



roll-out drawers  
with glass pane  
eff. heights 300/400 mm



roll-out drawers  
with glass pane  
eff. heights 400/300 mm

## Possible equipment for the **open installation compartments (in the sink sub-structure):**



wing door  
left/right



tilting waste bin  
20 litres

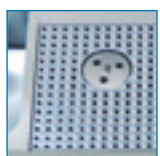


waste bin drawer  
2 x 16 litres

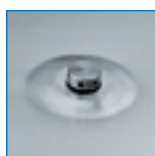


roll-out drawer

## Accessories:



glass pressure rinser



depression rinser



stop cock for glass  
pressure rinser or  
depression rinser



detergent dispenser



mixer tap  
for 1 sink



mixer tap  
for 2 sinks



castors

# COMPACT BAR COUNTERS »FIRST CLASS«

refrigeration prepared



## Your product advantages:

- for on-site connection
- open refrigerated casing
- deep-drawn floor and inner liner in stainless steel (1.4301)
- floor drain and integrated odour trap
- outer casing in galvanized steel
- installed circulating air evaporator with expansion valve technique (R 134a) and condensate tray
- mounted refrigerating lines
- connection of the refrigerating lines and the floor drain either on left or right side
- jointless insulation
- base rail: 40 mm height
- exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

## Further advantages:



fronts in stainless steel (1.4301), linen-optic surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



solid floor due to special embossing incl. floor drain and integrated odour trap



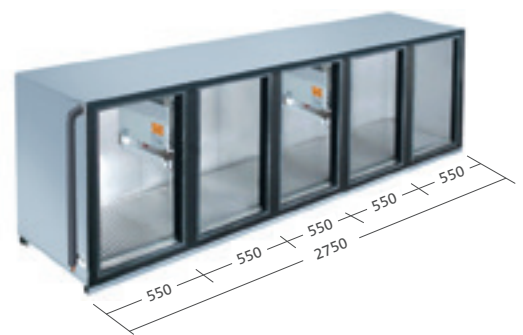
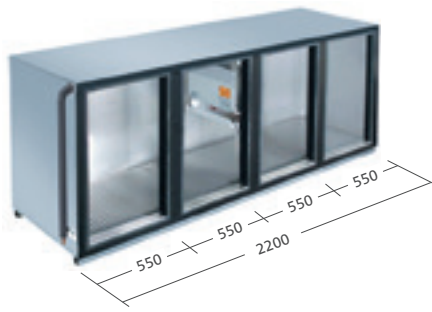
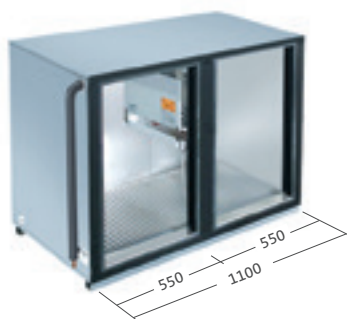
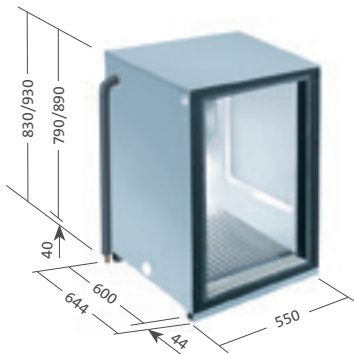
efficient cooling (expansion valve technique)



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)



interior lighting for wing door modules (as option)









# ❑ COMPACT BAR COUNTERS »BUSINESS CLASS«

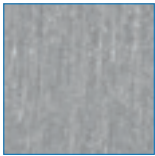
refrigeration prepared



## Your product advantages:

- ❑ for on-site connection
- ❑ open refrigerated casing
- ❑ deep-drawn floor and inner liner in stainless steel (1.4301)
- ❑ outer casing in galvanized steel
- ❑ installed circulating air evaporator with expansion valve technique (R 134a) and condensate tray
- ❑ condensate hose conducted out of the casing
- ❑ mounted refrigerating lines
- ❑ connection of the refrigerating lines and the condensate hose either on left or right side
- ❑ jointless insulation
- ❑ base rail: 40 mm height
- ❑ exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)
- ❑ special sizes available for barrel cooling

## Further advantages:



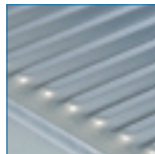
fronts in stainless steel (1.4301), brushed surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



solid floor due to special embossing



efficient cooling (expansion valve technique)



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

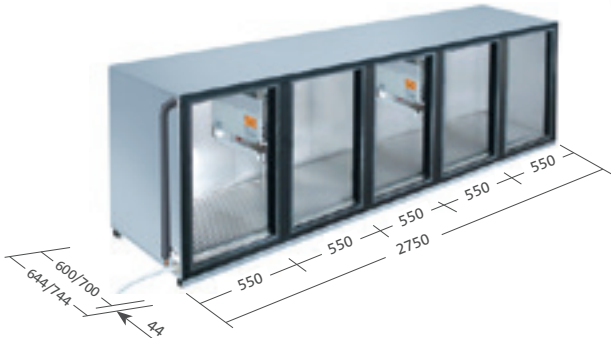
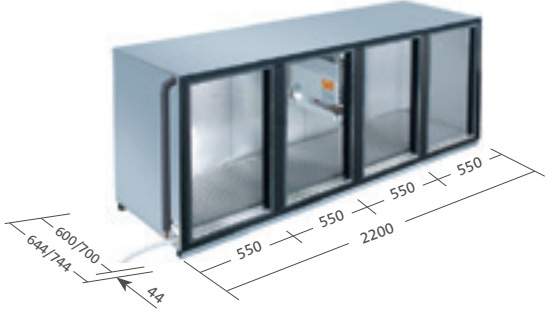
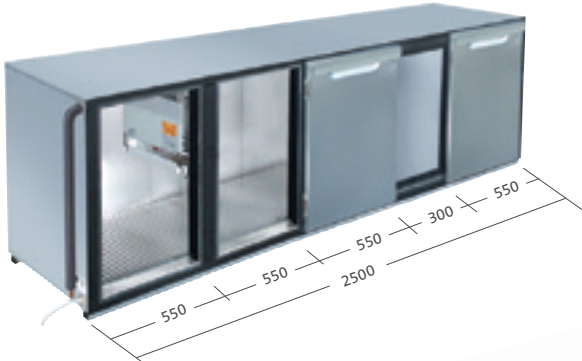
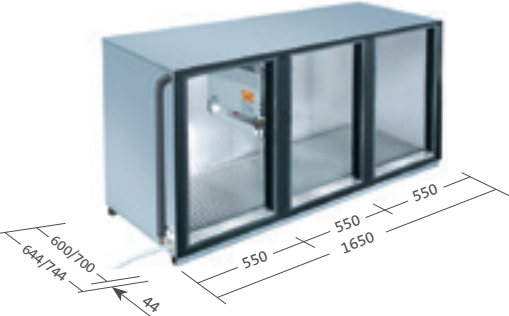
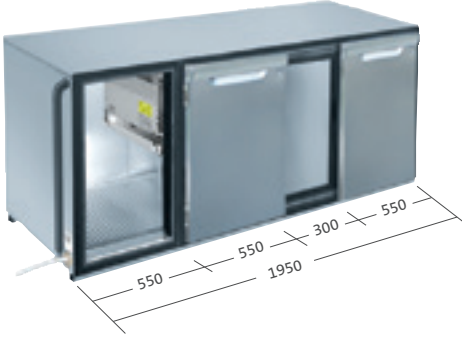
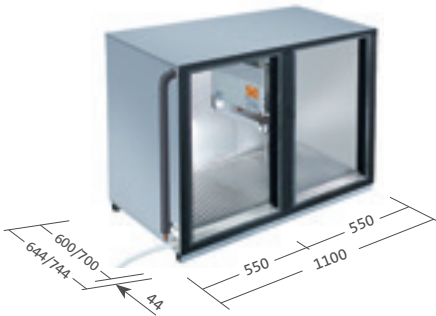
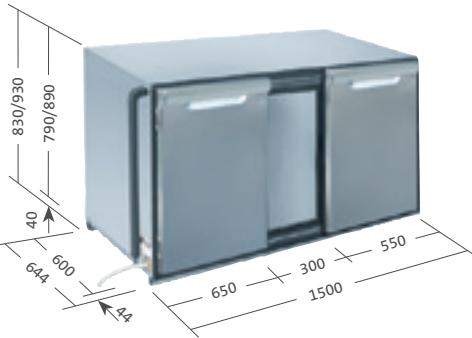
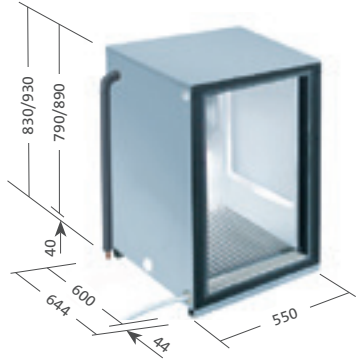


interior lighting for wing door modules (as option)





Especially for draught beer:



# COMPACT BAR COUNTERS »ECONOMY CLASS«

refrigeration prepared



## Your product advantages:

- for on-site connection
- open refrigerated casing
- even (flat) floor and inner liner in stainless steel (1.4301)
- outer casing in galvanized steel
- installed circulating air evaporator with expansion valve technique (R 134a) and condensate tray
- condensate hose conducted out of the casing
- mounted refrigerating lines
- connection of the refrigerating lines and the condensate hose either on left or right side
- jointless insulation
- base rail: 40 mm height
- exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

## Further advantages:



fronts in stainless steel (1.4301), brushed surface



energy-efficient hollow chamber gaskets with patented closure system



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



even (flat) floor



efficient cooling (expansion valve technique)



exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)



interior lighting for wing door modules (as option)











# ❑ EQUIPMENT OF THE COMPACT BAR COUNTERS

for »First Class«, »Business Class« and »Economy Class«

## Possible equipment for the **open refrigerated compartments:**

- ❑ »First Class« and »Business Class«: construction height (CH) 790 or 890 mm
- ❑ »Economy Class«: construction height (CH) 890 mm
- ❑ fronts in stainless steel (1.4301):  
linen-optic surface (»First Class«) or brushed surface (»Business Class« / »Economy Class«)



wing door left/right  
with grid shelf  
CH 790: eff. height 680 mm  
CH 890: eff. height 780 mm



wing door left/right  
with glass pane  
CH 790: eff. height 680 mm  
CH 890: eff. height 780 mm



roll-out drawers  
CH 790: eff. height 300/300 mm  
CH 890: eff. height 350/350 mm



roll-out drawers  
CH 790: eff. height 250/350 mm  
CH 890: eff. height 300/400 mm



roll-out drawers  
CH 790: eff. height 350/250 mm  
CH 890: eff. height 400/300 mm



roll-out drawers  
CH 790: eff. height 190/190/175 mm  
CH 890: eff. height 207/207/250 mm  
(Illustration in CH 890)



roll-out drawers with glass pane  
CH 790: eff. height 300/300 mm  
CH 890: eff. height 350/350 mm



roll-out drawers with glass pane  
CH 790: eff. height 250/350 mm  
CH 890: eff. height 300/400 mm



roll-out drawers with glass pane  
CH 790: eff. height 350/250 mm  
CH 890: eff. height 400/300 mm

## Possible equipment for the **open installation compartments (sink sub-structure):**

- ❑ »First Class« and »Business Class«



wing door left/right



tilting waste bin 20 litres



waste bin drawer 2 x 16 litres



roll-out drawer

- ❑ »Economy Class«



wing door left/right



tilting waste bin 20 litres



waste bin drawer 2 x 16 litres



roll-out drawer



# ❑ COMPACT BAR COUNTERS AS UNDERCOUNTER SOLUTION

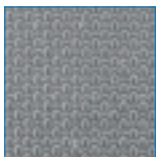
for »First Class« and »Business Class«, refrigeration prepared

## Your **product advantages:**

- ❑ open refrigerated casing
- ❑ floor and inner liner in stainless steel (1.4301)
- ❑ outer casing in galvanized steel
- ❑ installed circulating air evaporator with expansion valve technique (R 134a) and condensate tray
- ❑ connection of the refrigerating lines and the condensate hose either on left or right side
- ❑ jointless insulation
- ❑ base rail: 40 mm height
- ❑ applicable for beverage bottles (also in common beverage cases), baking tins 400 x 600 mm as well as GN-bowls



## The outstanding features of the »First Class«-counters:



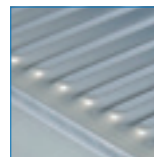
fronts in stainless steel (1.4301), **linen-optic surface**



solid floor due to special embossing **incl. floor drain and integrated odour trap**



fronts in stainless steel (1.4301), **brushed surface**



solid floor due to **special embossing**

## Further **advantages:**



efficient cooling (expansion valve technique)



ergonomic and comfortable stainless steel handle bar at the highest point of the fronts



energy-efficient hollow chamber gaskets with patented closure system



interior lighting for wing door modules (as option)

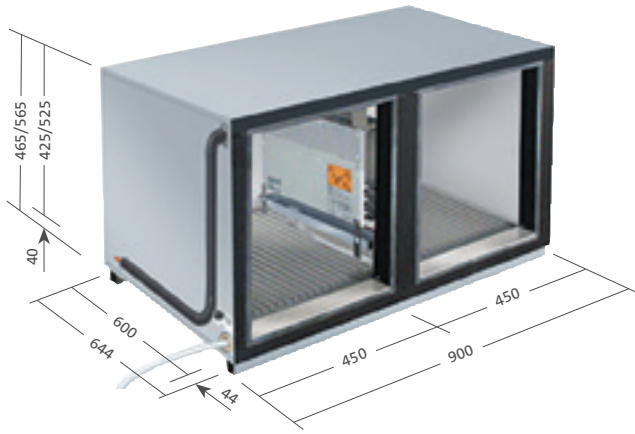


exclusive LED-illumination for the glass fronts of wing doors and drawers (as option)

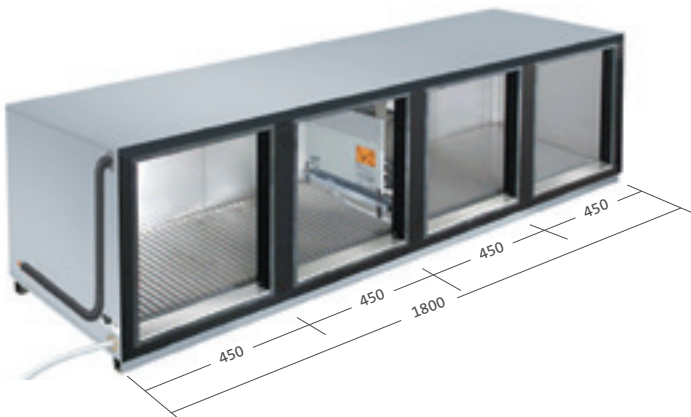
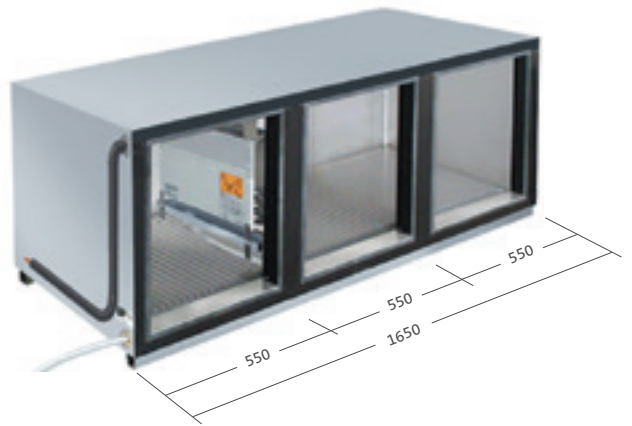
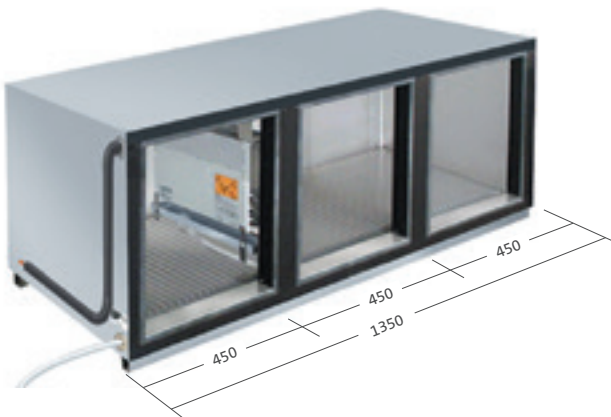
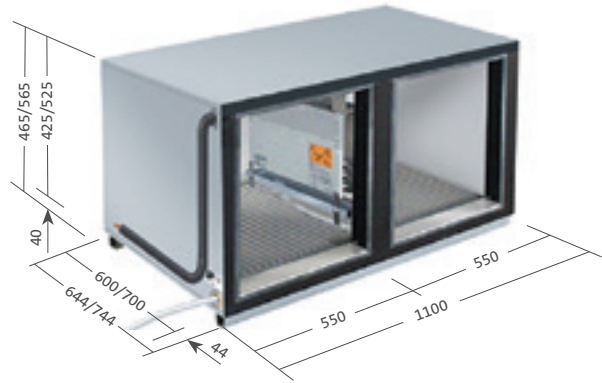




casing: **600 mm depth**, 425 / 525 mm height  
compartment width: **450 mm**



casing: **600 / 700 mm depth**, 425 / 525 mm height  
compartment width: **550 mm**







# ❑ EQUIPMENT OF THE COMPACT BAR COUNTERS

as undercounter solution, »First Class« and »Business Class«

Possible equipment for the **open refrigerated compartments:**

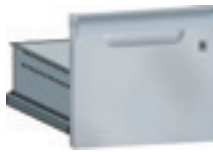
casing depth: 600 mm

- ❑ construction height (CH): 425 or 525 mm
- ❑ compartment width: 450 or 550 mm
- ❑ fronts in stainless steel (1.4301):  
linen-optic surface (»First Class«) or brushed surface (»Business Class«)

compartment width 450 mm  
**especially suitable  
for GN-bowls**



wing door left/right  
with adjustable grid shelf  
CH 425: eff. height 315 mm  
CH 525: eff. height 415 mm



roll-out drawer  
CH 425: eff. height 300 mm  
CH 525: eff. height 400 mm



telescopic full extension drawer  
for GN-bowls  
CH 425: eff. height 300 mm  
CH 525: eff. height 400 mm



telescopic full extension drawer  
for GN-bowls  
up to eff. height 100/100 mm  
(only for CH 525 mm available)



casing depth: 700 mm

- ❑ construction height (CH): 425 or 525 mm
- ❑ compartment width: 550 mm
- ❑ fronts in stainless steel (1.4301):  
linen-optic surface (»First Class«) or brushed surface (»Business Class«)

casing depth 700 mm  
**especially suitable for  
baking tins 400 x 600 mm**



wing door left/right  
for baking tins  
CH 425: eff. height 315 mm  
CH 525: eff. height 415 mm



roll-out drawer  
CH 425: eff. height 300 mm  
CH 525: eff. height 400 mm



roll-out drawer  
with glass pane  
CH 425: eff. height 300 mm  
CH 525: eff. height 400 mm



telescopic full  
extension drawer  
CH 425: eff. height 300 mm  
CH 525: eff. height 400 mm



telescopic full  
extension drawers  
eff. height 165/165 mm  
(only for CH 525 mm available)



# NEUTRAL BAR COUNTERS

as ideal complement for the refrigerated bar counters

**Casing and fronts** are available in 2 different versions each:

- casing: stainless steel (1.4301) brushed surface or 19 mm plastic-coated decor plate V100, with surrounding 2 mm thick soft line edge
- fronts in stainless steel (1.4301): linen-optic surface (**»First Class«**) or brushed surface (**»Business Class«**)

**Choice of modules:**

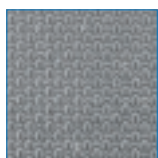
- jointless surfaces inside
- modules with wing doors, roll-out drawers, drawers, tilting waste bin, waste bin drawers, drawer with cutlery insert or with coin tray, electrical cash registers, drawers for coffee grounds
- open full extension drawers for dishwasher racks or similar
- special modules for beverage containers (like soft drinks), installation compartments (sink sub-structure) or a high capacity dustbin (self-extinguishing)
- modules for built-in devices
- open modules or modules with wing door in stainless steel (1.4301) with deep-drawn beadings as support for intermediate shelves, GN-bowls or dishwasher racks
- drawer for coffee grounds with collection container
- easy cleaning / high hygiene standard



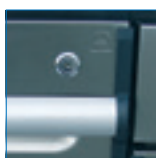
Illustrations in stainless steel (1.4301)



**Further advantages:**



**First Class:**  
fronts in stainless steel (1.4301), **linen-optic surface**



lockable drawers/  
roll-out drawers  
(as option)



open full extensions  
drawers, e.g. for  
dishwasher racks



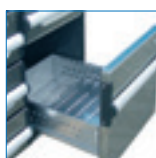
drawer with cutlery  
insert / with coin tray



deep-drawn beadings as  
support for intermediate shelves,  
GN-bowls and dishwasher racks



**Business Class:**  
fronts in stainless steel (1.4301), **brushed surface**



drawer tub in  
stainless steel (1.4301)



tilting waste bin  
in full casing height



waste bin drawer  
with storage compartment



mobile service-unit  
(special construction)





# FOR PRE- AND POST-MIX TAP UNITS

practical storage space for soft drinks container and the corresponding technology

In the catering sector and especially in the bar counter areas, soft drink containers and their corresponding mix technology should be stored clean and in an appealing manner. For this purpose, we have designed special tube frameworks in stainless steel that are even with the ground – signifies no painful lifting up – and which can be loaded with different components. The robust stainless steel fronts provide for a unitary and top-quality look and moreover are protecting the technology – stored behind – against the general everyday work (dirt, dust or damages).

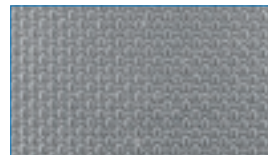
## »First Class«, construction heights 790 mm and 890 mm

- 600 mm depth
- 800, 1000 or 1100 mm width
- casing (tube framework) in stainless steel (1.4301), open (to lay lines easily)
- fronts in stainless steel (1.4301) brushed surface
- closed fronts or with ventilation slots
- as option: closed rear wall, side walls and floor tub

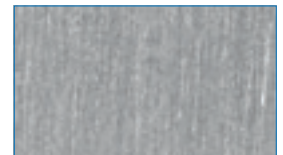


## »Business Class«, construction heights 790 mm and 890 mm

- 600 mm depth
- 800, 1000 or 1100 mm width
- casing (tube framework) in stainless steel (1.4301), open (to lay lines easily)
- fronts in stainless steel (1.4301) brushed surface
- closed fronts or with ventilation slots
- as option: closed rear wall, side walls and floor tub



**First Class:**  
fronts in stainless steel (1.4301),  
linen-optic surface



**Business Class:**  
fronts in stainless steel (1.4301),  
brushed surface

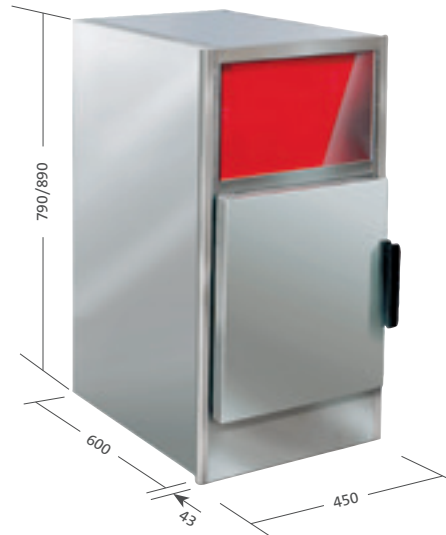


# ❑ HIGH CAPACITY DUSTBIN

with patented, self-extinguishing function

## Your product advantages:

- ❑ large, automatically self-closing flap
- ❑ odour tight shutter
- ❑ high hygiene- and safety factors
- ❑ easy emptying of the stainless steel container having a capacity of more than 40 litres
- ❑ casing completely made of stainless steel (1.4301)
- ❑ double-walled, thus high fire protection (patented)



**First Class:**  
fronts in stainless steel (1.4301),  
linen-optic surface



**Business Class:**  
fronts in stainless steel (1.4301),  
brushed surface



Unique high capacity dustbin that can be **integrated directly in a bar counter** because of its self-extinguishing function. Thus, it also can be used for disposal of ashes!



By opening the flap, the fire protection flap automatically opens and ash trays can be emptied and other rubbish can be easily disposed in the below positioned stainless steel container. Both flaps are self-closing.



After opening the door, the stainless steel container can be easily taken out and emptied.



# == TAP COLUMNS

elegant design – shapely and individual

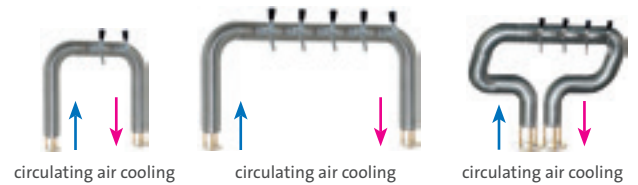
## New-Line

- == stainless steel (1.4301) brushed surface
- == outer diameter 50,8 mm (2"), 76,2 mm (3") and 101,6 mm (4")
- == with fastening set consisting of:  
pressure plate, 3 threaded rods and fastening nuts



## Round-Line

- == stainless steel (1.4301) brushed surface
- == outer diameter 76,2 mm (3") and 101,6 mm (4")
- == with fastening set consisting of:  
pressure plate, 3 threaded rods and fastening nuts
- == incl. revision panel for maintenance works
- == circulating air cooling up to the tap cock (as option)



## Hagotop type G/U

- == stainless steel (1.4301) brushed surface
- == with 4 threaded rods and fastening nuts
- == up to 900 mm length of the beam
- == circulating air cooling up to the tap cock (as option)



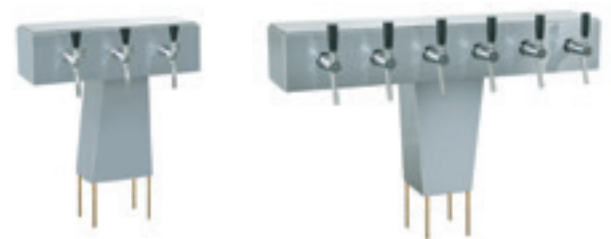
## Balken type G

- == stainless steel (1.4301) brushed surface
- == with 4 threaded rods and fastening nuts
- == up to 840 mm length of the beam
- == additional storage place for glasses
- == easy assembly of the control manometer



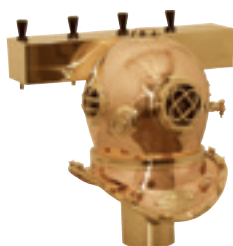
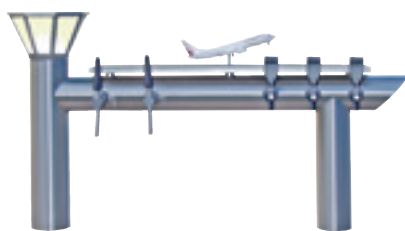
## Balken type A + V

- == stainless steel (1.4301) brushed surface
- == with 4 threaded rods and fastening nuts
- == up to 900 mm length of the beam
- == easy assembly of the control manometer



A wide range of accessories (like tap cocks, manometer etc.) completes the variety! Also individual designs are possible!

Individual made-to-measure products on request





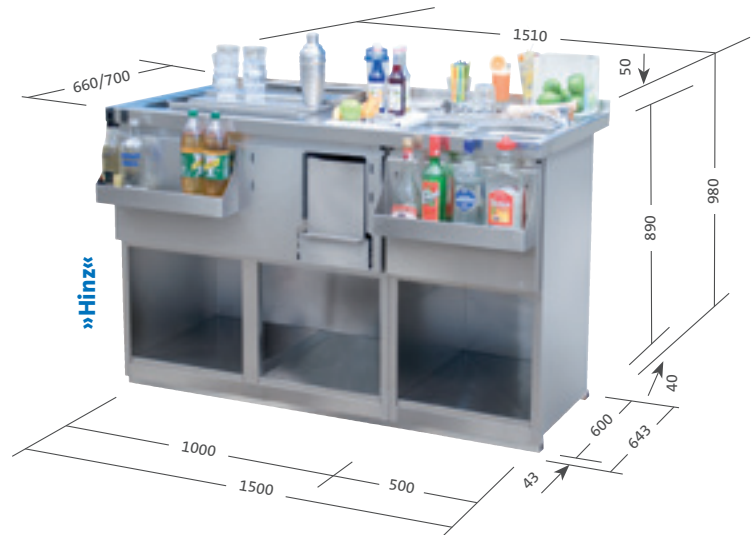
# COCKTAIL STATIONS

for more comfort, efficiency and having fun when mixing drinks

The cocktail stations with its numerous practical modules, individual equipment possibilities and accessories are the ideal workplace for barkeepers. Flexibility, ergonomics at the workplace and optimal arranged station elements stand for workplace convenience, efficiency and having fun mixing first class drinks.

## As option:

- insulated tub for crushed ice and ice cubes
- glass pressure rinser
- waste water sink
- chopping board
- depression with prism drip plate
- depression rinser
- bar condiment holder (e.g. for limes and lemons)



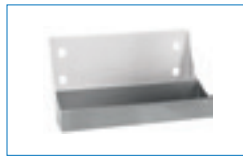
## Versions and accessories:



speed rack (to hook in),  
e.g. as space for blender



speed rack (to hook in),  
e.g. as space for bottles



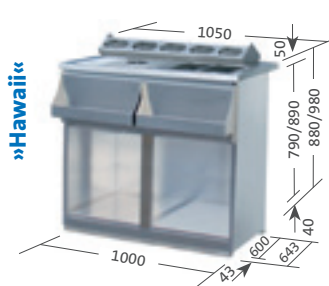
additional speed rack,  
e.g. as space for bottles



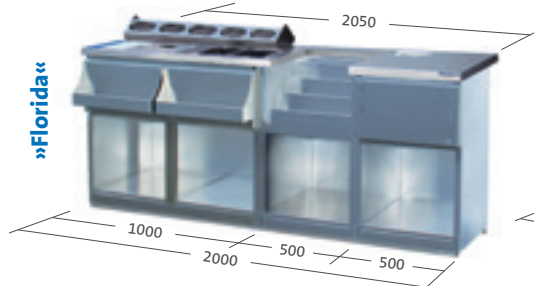
bar condiment holder for  
positioning on the work  
surface, inclined (15°) for  
GN-bowls



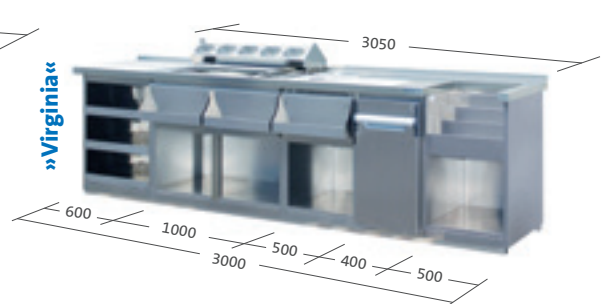
bar condiment holder for  
positioning on the work  
surface, inclined (40°) for  
GN-bowls and bottles



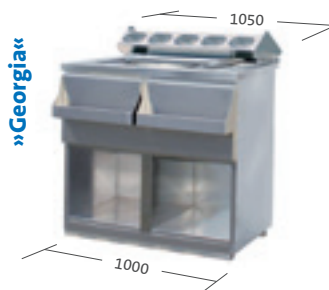
»Hawaii«



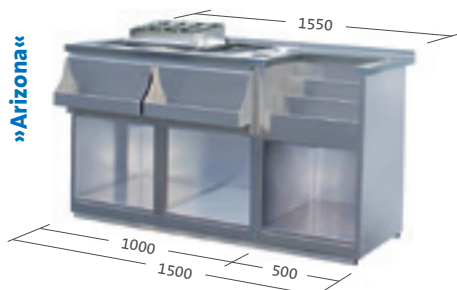
»Florida«



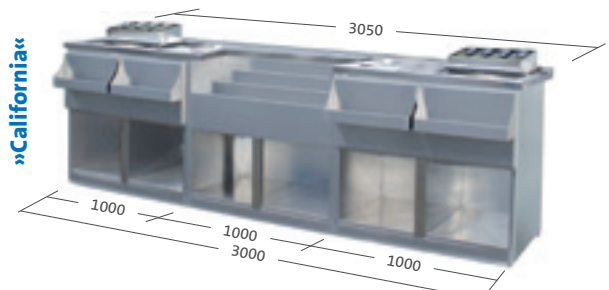
»Virginia«



»Georgia«



»Arizona«



»California«







# WARMING CABINET

as coffee station »Caliente«

## Your product advantages:

- warming cabinet with insulated casing, inside and outside in stainless steel (1.4301)
- infinitely regulation of the temperature from 30 °C to 80 °C
- for perfectly pre-warmed tableware
- your choice: neutral compartment either with roll-out drawer, wing door or full extension drawer (e.g. for dishwasher racks)
- drawer with robust knock-bar and integrated tilting waste bin
- drawer for cutlery, drawer and storage compartment with wing door
- lots of storage space – everything ready to hand
- can be integrated everywhere



## Further advantages:



illuminated main switch, infinitely adjustable from 30 °C to 80 °C



as option: full extension drawer for cups/plates/glasses or for dishwasher racks 400 x 400 mm or 500 x 500 mm



drawer for coffee grounds with a robust knock-bar





## Your **HAGOLA**-advantages

- :: **Competent** advice
- :: **2-years manufacturers guarantee** on material
- :: **ISO-certified** in accordance with DIN EN ISO 9001 – highest quality guaranteed!
- :: **Yearly** product seminars and trainings
- :: **Best raw materials** – we rely on brand-name products like Danfoss, Störk-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**
- :: **Cocktail Stations**
- :: **Display Cases**
- :: **Show Cases**
- :: **Cooling Tubs**
- :: **Meat Counters**



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