

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.

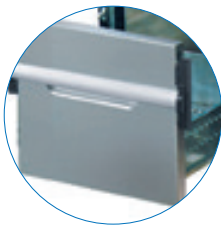


larger working and rinsing area due to minimised edges



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

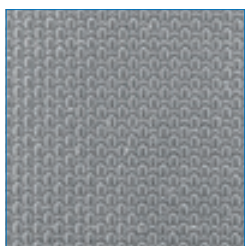
❑ »FIRST CLASS«- REFRIGERATED BAR COUNTERS

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)



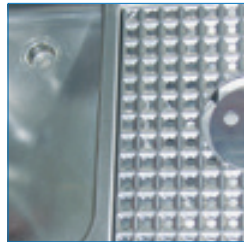
❑ EQUIPMENT & ACCESSORIES

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)



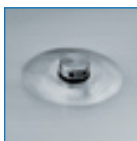
interior lighting for wing
door modules (as option)



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