

150 YEARS OF INNOVATION CAN BE SEEN IN THE DETAILS

For five generations, the Haglund family has had its own production at the factory in Sweden. From the early sheet metal workshop to today's high-quality refrigerators, the basic recipe has remained the same: listen to customers, pay attention to details and never stop developing technology and functionality. This tradition is what's built into all our products, giving them a finish and durability that makes us slightly unique. The products are also thoroughly tested, first by us and then by our customers. Try for yourself and notice the difference.

FEEL FREE TO CONTACT US FOR A ESTIMATE

Every restaurant and hospitality establishment has its own needs and specific requirements. We are happy to help you find a solution that suits your needs the best. Call or email us and tell us what you need and we will give you a proposal and ON REQUEST.

EMAIL US: SALES@HAGLUNDINDUSTRI.SE

OR CALL: +46 (0) 321-29 990



SERVING COOLING / HEATING

MASSIV SERVING TROLLEY / SERVING COUNTER / SALAD BAR TROLLEY

A SERIES OF QUALITY-MINDED SERVING TROLLEYS THAT CARE AS MUCH ABOUT THE GUEST EXPERIENCE AS THEY DO ABOUT THE ENVIRONMENT. THE TROLLEYS ARE DESIGNED AND MANUFACTURED IN SWEDEN AND ALL COMPONENTS ARE OF THE SAME HIGH QUALITY. THE FOCUS IS ON FUNCTIONALITY AND YOUR FOOD IS PRESENTED IN A FRESH AND SUSTAINABLE WAY IN THE TROLLEY. HOT AND COLD DISHES SIDE BY SIDE.

MASSIV SERVING TROLLEYS:

FORM AND FUNCTIONALITY TO SUIT THE NEEDS OF RESTAURANTS



ROUNDED CORNERS CLEANER RESULTS

With rounded corners in the bain marie and cooler, cleaning is easy and the trolley stays fresh. 30%

Lower energy consumption.

CUSTOM MEASUREMENTS UPON REQUEST

Does our standard units not fit your requirements? Please contact us and we will help you to design a serving unit to suit your needs!

BETTER CIRCULATION

The unit is designed with Haglund Monsun technology for optimal air circulation.



NEW!

COOLING WHILE CARING FOR THE ENVIRONMENT

The cooling units are delivered with the refrigerant propane R-290. Efficient and with a reduced environmental



PLEASANTLY QUIET

Low energy fan and sturdy construction keeps noise levels down.



EASY AS PIE

The easy-to-remove dust filters make it easy to access and clean the condenser.

MULTIPLE VERSIONS

The MASSIV serving trolley comes in many designs and is available in a version for every serving purpose and dining environment.

CHOICE

Warm, cold or neutral options are available as well as an optional shelf, lighting, tray slides, etc.

DESIGN

Which colour fits best? The high-pressure laminate coating is available in different colour options.



1. PLEASANTLY QUIET

Low energy fan and sturdy construction keeps noise levels down.

2. ROUNDED CORNERS

With rounded corners inside the wells, cleaning is easy and the trolley stays fresh.

3. EASY AS PIE

The easy-to-remove dust filters make it easy to access and clean the condenser.

4. FLEXIBLE

There are many versions of the units to choose from.





DESIGN YOUR OWN MASSIV CONTACT US FOR MORE INFO.







MASSIV SERVING TROLLEYS

MASSIV COOLING

SALAD BAR TROLLEY WELL GN1/1-150	
MODEL	DIM (mm)
MASSIV-04KA	450x650x900
MASSIV-08KA	800x650x900
MASSIV-12KA	1200x650x900
MASSIV-16KA	1600x650x900
MASSIV-20KA	2000x650x900

SALAD BAR TROLLEY/SCHOOL MODEL WELL GN1/1-150	
MODEL	DIM (mm)
MASSIV-12KSA (SCH00L)	1200x450x900
MASSIV-18KSA (SCHOOL)	1800x450x900

STANDARD: FRAME IN STAINLESS STEEL / COVERED SIDES IN HIGH-PRESSURE LAMINATE / ROUNDED CORNERS INSIDE THE WELLS / LOW-ENERGY FAN / LONG STRUT / DUST FILTER/ ELECTRONIC CONTROL / PERFORATED BASE TRAY



COOLING LAMINAT	ED / SCHOOL MOD	EL				
MODEL	WELLS	POWER	EFFECT	DEPTH WELL	REFRIGERANT	NUMBER GN1/1
MASSIV-08KA	1	230V / 10A	250W	160	R-290	2
MASSIV-12KA	1	230V / 10A	250W	160	R-290	3
MASSIV-16KA	1	230V / 10A	350W	160	R-290	4
MASSIV-12KSA	1	230V / 10A	250W	160	R-290	2
MASSIV-18KSA	1	230V / 10A	250W	160	R-290	3

^{*}The units in the images have extra equipment, for extra equipment see page 8.

MASSIV SERVING TROLLEYS

MASSIV BAIN MARIE

BAIN MARIE SEPARATE WELLS GN1/1-200	
MODEL	DIM (mm)
MASSIV-04V-1	450x650x900
MASSIV-08V-2	800x650x900
MASSIV-12V-3	1200x650x900
MASSIV-16V-4	1600x650x900
MASSIV-20V-5	2000x650x900

BAIN MARIE SEPARATE WELLS / SCHOOL MODEL WELL GN1/1-200	
MODEL	DIM (mm)
MASSIV-12SV-2 (SCHOOL)	1200x450x900
MASSIV-18SV-3 (SCHOOL)	1800x450x900

BAIN MARIE ONE WELL GN1/1-200	
MODEL	DIM (mm)
MASSIV-08V-1	800x650x900
MASSIV-12V-1	1200x650x900
MASSIV-16V-1	1600x650x900

BAIN MARIE ONE WELL / SCHOOL MODEL GN1/1-200	
MODEL	DIM (mm)
MASSIV-12SV-1 (SKOL)	1200x450x900
MASSIV-18SV-1 (SKOL)	1800x450x900







BAIN MARIE SEPAR	RATE WELLS & ONE WE	LL / SCHOOL MODEL			
MODEL	WELLS	POWER	EFFECT	DEPTH WELL	NUMBER GN1/1
MASSIV-08V-2	2	230V / 10A	1450W	230	2
MASSIV-12V-3	3	230V / 10A	2150W	230	3
MASSIV-16V-4	4	230V / 16A	2850W	230	4
MASSIV-12SV-2	2	230V / 10A	1450W	230	2
MASSIV-18SV-3	3	230V / 10A	2150W	230	3
MASSIV-08V-1	1	230V / 10A	1450W	230	2
MASSIV-12V-1	1	230V / 10A	2150W	230	3
MASSIV-16V-1	1	230V / 16A	2850W	230	4
MASSIV-12SV-1	1	230V / 10A	1450W	230	2
MASSIV-18SV-1	1	230V / 10A	2150W	230	3

MASSIV SERVING TROLLEYS

MASSIV NEUTRALA

NEUTRALA / SKOLMODEL	
MODEL	DIMENSIONS (mm)
MASSIV-06N	600x650x900
MASSIV-08N	800x650x900
MASSIV-10N	1000x650x900
MASSIV-12N	1200x650x900
MASSIV-14N	1400x650x900
MASSIV-16N	1600x650x900
MASSIV-18N	1800x650x900
MASSIV-20N	2000x650x900
MASSIV-22N	2200x650x900
MASSIV-06N (SKOL)	600x450x900
MASSIV-08N (SKOL)	800x450x900
MASSIV-10N (SKOL)	1000x450x900
MASSIV-12N (SKOL)	1200x450x900
MASSIV-18N (SKOL)	1800x450x900

STANDARD: FRAME IN STAINLESS STEEL / HIGH-PRESSURE LAMINATE SIDE COVERS

BEVERAGE STATION		
MODEL	POWER	DIMENSIONS (mm)
MASSIV-12DS	230 V/10 A	1200x650x900
MASSIV-16DS	230 V/10 A	1600x650x900







ACCESSORIES MASSIV SERVING TROLLEYS

MASSIV SERVING TROLLEY / SERVING COUNTER / SALAD BAR TROLLEY

EXTRA EQUIPMENT MASSIV COOLING		EXTRA EQUIPMENT FOR ALL MASSIV MODELS			
STRUT, LONG (525 mm)		STAINLESS STEEL SLIDERS ON TRAY SLIDE 800/1200	STAINLESS STEEL SLIDERS ON TRAY SLIDE 800/1200		
STRUT, SHORT (325 mm)		STAINLESS STEEL SLIDERS ON TRAY SLIDE 1600/2000			
COOLING PLATE		ELECTRICITY STAND, 2M			
		RAISED/LOWERED ELECTRONICALLY (650-950 mm)			
EXTRA EQUIPMENT MASSIV I	BAIN MARIE	SYNCHRONISED RAISING/LOWERING			
PISTOL WASHER WITH ONE-W	/AY MIXER	REMOTE COOLING UNIT			
ADJUSTABLE DRAINPIPE		CONDENSATE EVAPORATOR (REMOTE COOLING UNIT)			
CLEARING TROLLEY		REFRIGERANT R-290	INCLUDED		
BEADING ON TOP PANEL		EXTRA PERFORATED BASE PLATES			
STAYHOT		<u>LID</u>			
INSPECTION HATCH		HEIGHT 750/800/850			
		HEIGHT 600/650/700 (NOT R-290)			
EXTRA EQUIPMENT MASSIV NEUTRAL		HEIGHT SHELF 400mm	HEIGHT SHELF 400mm		
WATER SIPHON INCL. DRIP TRAY WITH DRAIN CONNECTION		DEEP TRAY SLIDE 250/300	DEEP TRAY SLIDE 250/300		
TAP RIGHT, FOR ONE BEVERA	GE CHOICE	STAINLESS STEEL EDGE STRIPS ON LAMINATE PANELS	INCLUDED		
TAP RIGHT, FOR TWO BEVERAGE CHOICES		EDGE STRIPS OAK/BEECH/BIRCH			
LAMINATED COUNTERTOP INS	STEAD OF STAINLESS STEEL	EDGES ON TOP SHELF	EDGES ON TOP SHELF		
COOLING UNIT FOR WATER 30	LITRES/HOUR	CUSTOM MEASUREMENTS	CUSTOM MEASUREMENTS		
COOLING UNIT FOR WATER 65	5 LITRES/HOUR	LOCK PER DOOR			
COOLING UNIT FOR WATER/CARBONATED 30 LITRES/HOUR		STAINLESS STEEL DESIGN			
COOLING UNIT FOR WATER/C	ARBONATED 65 LITRES/HOUR				
EXTRA EQUIPMENT FOR ALL	MASSIV MODELS				
FOLDABLE TRAY SLIDE					
STAINLESS STEEL	LAMINATED				
DIM (mm)	DIM (mm)				
800x200	800×200				

SHELF WITH LIGHTING AND SNEEZE GUARD
DIM (mm)
400x300x500
800x300x500
1200x300x500
1600x300x500
1800x300x500
2000x300x500

1200x200

1600x200

1800x200 2000x200

1200x200

1600x200

1800x200



^{*}Trolley width with tray slide 2 Drop-down 790 mm

DROP-IN

COOLING WELL/COOLING PLATE

FOR RECESSING				
MODEL	ANTAL GN1/1-150	DIMENSIONS (mm)	HOLE DIM (mm)	
KBI-1	1	383x588	363x568	
KBI-2	2	708x588	688x568	
KBI-3	3	1033x588	1013x568	
KBI-4	4	1358x588	1338x568	
KPI-1	1	383x588		
KPI-2	2	708x588		
KPI-3	3	1033x588		
KPI-4	4	1358x588		
KPI-4	4	1358X588		

STANDARD: UNIT PLACED UNDER COOLING WELL FIXED WITH STAINLESS STEEL COVER / SUPPLIED WITH PERFORATED BOTTOM PLATES

EXTRA EQUIPMENT

CONDENSATE EVAPORATOR

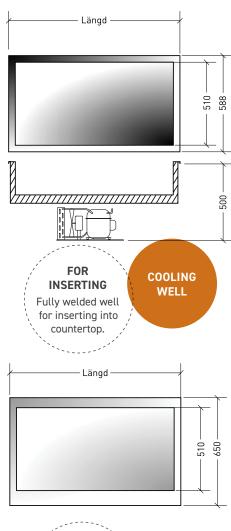
UNDER-MOUNTED COLD PLATE

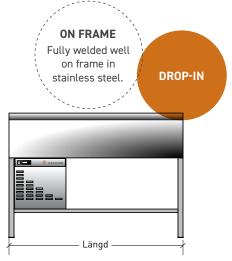
SPECIAL DIMENSIONS COOLING WELL/COOLING PLATE

ON FRAME, BUILT-IN UNIT		
MODEL	ANTAL GN1/1-150	DIMENSIONS (mm)
MASSIV-04A	1 ST	450x650x900
MASSIV-08A	2 ST	800x650x900
MASSIV-12A	3 ST	1200x650x900
MASSIV-16A	4 ST	1600x650x900

ON FRAME, REMOTE COOLING UNIT			
MODEL	ANTAL GN1/1-150	DIMENSIONS (mm)	
MASSIV-04C	1 ST	450x650x900	
MASSIV-08C	2 ST	800x650x900	
MASSIV-12C	3 ST	1200x650x900	
MASSIV-16C	4 ST	1600x650x900	

STANDARD: SUPPLIED WITH PERFORATED BOTTOM PLATES / CONDENSATE EVAPORATOR / ADJUSTABLE FEET / STAINLESS STEEL FRAME WITH SHELF





TECHNICAL DATA

BUILT-IN UNIT			
MODEL	POWER SUPPLY	CONNECTED POWER	REFRIGERANT
KB 1-3 GN	230 V / 10 A	350 W	R-290
KB 4 GN	230 V / 10 A	500 W	R-290

REMOTE COOLING UNIT				
MODEL	POWER SUPPLY	CONNECTED POWER	COOLING REQUIREMENT (W)	REFRIGERANT
KB 1-3 GN	230 V / 10 A	145 W	185/-10°C	R-452A*
KB 4 GN	230 V / 10 A	145 W	305/-10°C	R-452A*

*CO2 or other refrigerant can be supplied upon request.

DROP-IN

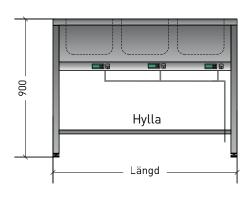
BAIN MARIE

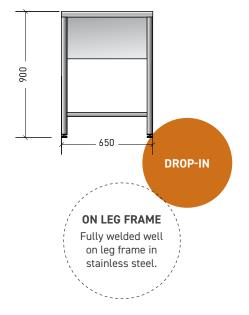
FOR RECESSING				
MODEL	AMOUNT OF GN-1/1	DIMENSIONS (mm)	HOLE DIM (mm)	
MASSIV-04VI-1	1	395x600	375x580	
MASSIV-08VI-2	2	760x600	740x580	
MASSIV-12VI-3	3	1125x600	1105x580	
MASSIV-16VI-4	4	1490x600	1470x580	

STANDARD: ELECTRONIC CONTROL / SEPARATE WELLS

ON FRAME		
MODEL	AMOUNT OF GN-1/1	DIMENSIONS (mm)
MASSIV-04-1	1	400x650x900
MASSIV-08-2	2	800x650x900
MASSIV-12-3	3	1200x650x900
MASSIV-16-4	4	1600x650x900

Same standard equipment as above





BAIN MARIE			
MODEL	POWER SUPPLY	CONNECTED POWER	
VB-08	230 V / 10 A	1450 W	
VB-12	230 V / 10 A	2150 W	
VB-16	230 V / 16 A	2850 W	

SALAD BAR TROLLEY FOR STORES

SALAD BAR TROLLEY

WITH UNIQUE AIR DISTRIBUTION TECHNOLOGY AND AN EFFICIENT COOLING SYSTEM.

OUR STORE TROLLEY MAINTAINS A GUARANTEED COOLING TEMPERATURE. THE RESULT IS FOOD THAT DELIVERS WHAT YOU PROMISE. IN ADDITION, THE TROLLEY HAS AN ELEGANT DESIGN THAT SUITS MOST ENVIRONMENTS. THE QUALITY FEEL IS HIGH AND YOUR FOOD IS ATTRACTIVELY PRESENTED IN THE TASTEFUL LIGHTING.

SALAD BAR TROLLEY: THE FOOD AND HEALTH INSPECTORS FAVORITE



EFFICIENT COOLING SYSTEM

Cooling above, between and below the gastronorm containers provide an even, moderately cold temperature for fresh food.

LOW-ENERGY FAN

The fans are the engine of the trolley. They work to maintain the correct temperature without exerting themselves unnecessarily. Lower energy consumption is both economical and environmentally friendly.

ROBUST CONSTRUCTION

The functionality is a result of all the customer requests we have received.
The quality comes from a robust construction built on our long experience.

MASSIV SALAD BAR TROLLEY

SALAD BAR TROLLEY FOR STORES

WITHOIT SHELF	DIMENSIONS (mm)
MASSIV-3GN	1140x800x900
MASSIV-5GN	1800x800x900
WITH SHELF, SNEEZE GUARD & LED LIGHTING	DIMENSIONS (mm)
MASSIV-3GN-1	1140x800x1180
MASSIV-5GN-1	1800x800x1180
WITH PLEXIGLASS LIDS, SHELF AND LED LIGHTING	DIMENSIONS (mm)
MASSIV-3GN-2	1140x800x1180
MASSIV-5GN-2	1800x800x1180



EXTRA EQUIPMENT FOR ALL SALAD CARTS

LED LIGHTING ON LAMINATE SIDES
LOGOTYPE/ CUSTOM COLOURS
ACCESSORIES DRAWER

SALAD BAR TROLLEY FAN COOLER		
MODEL	POWER SUPPLY	CONNECTED POWER
MASSIV-3GN	230 V / 10 A	900 W
MASSIV-5GN	230 V / 10 A	1200 W
MASSIV-3GN-1	230 V / 10 A	920 W
MASSIV-5GN-1	230 V / 10 A	1220 W
MASSIV-3GN-2	230 V / 10 A	920 W
MASSIV-5GN-2	230 V / 10 A	1220 W

SALAD BAR TROLLEY STATIC COOLING (FOR LUNCH SERVICE)			
MODEL	POWER SUPPLY	CONNECTED POWER	
MASSIV-12KA	230 V / 10 A	250 W	
MASSIV-20KA	230 V / 10 A	350 W	
MASSIV-12KA-1	230 V / 10 A	250 W	
MASSIV-20KA-1	230 V / 10 A	350 W	
MASSIV-12KA-2	230 V / 10 A	250 W	
MASSIV-20KA-2	230 V / 10 A	350 W	

