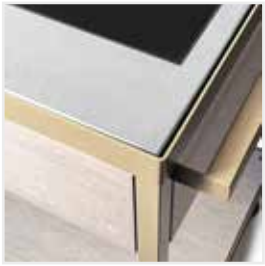
la tavola®

Wonderbuffet







COMPLETE CATALOGUE 2020

la tavola®

COMPLETE CATALOGUE 2020

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THE HOSPITALITY INDUSTRY

A FAMILY AFFAIR

7 GENERATIONS AT THE SERVICE OF THE HOSPITALITY INDUSTRY

LA TAVOLA IS A PERFECT REPRESENTATIVE OF THE NUMEROUS MEDIUM SIZED COMPANIES THAT FUEL ITALY'S ECONOMY:
LA TAVOLA IS OWNED AND MANAGED BY THE SAMBONET FAMILY, WHOSE MEMBERS HAVE SUPPLIED AND SERVED THE HOSPITALITY INDUSTRY FOR GENERATIONS.

1831

THE BEGINNINGS.
GIUSEPPE SAMBONET OPENS UP A WORKSHOP TO PRODUCE AND SELL SILVER HANDMADE CRAFTS.





1919

GIULIO SAMBONET GROWS THE SHOP INTO A FACTORY. THE FACTORY LOCATION IS IN VERCELLI, IN THE SAME BUILDING WHERE THE LA TAVOLA SHOWROOM FINDS ITS CURRENT LOCATION.

1946

GIORGIO LEADS THE COMPANY'S EXPANSION TO THE FOREIGN MARKET. LATER IN HIS LIFE HE WILL FOCUS ON HIS CAREER AS A PAINTER AND WRITER, HIS WORK IS CURRENTLY SHOWCASED IN 3 DIFFERENT MUSEUMS IN VERCELLI, ITALY.





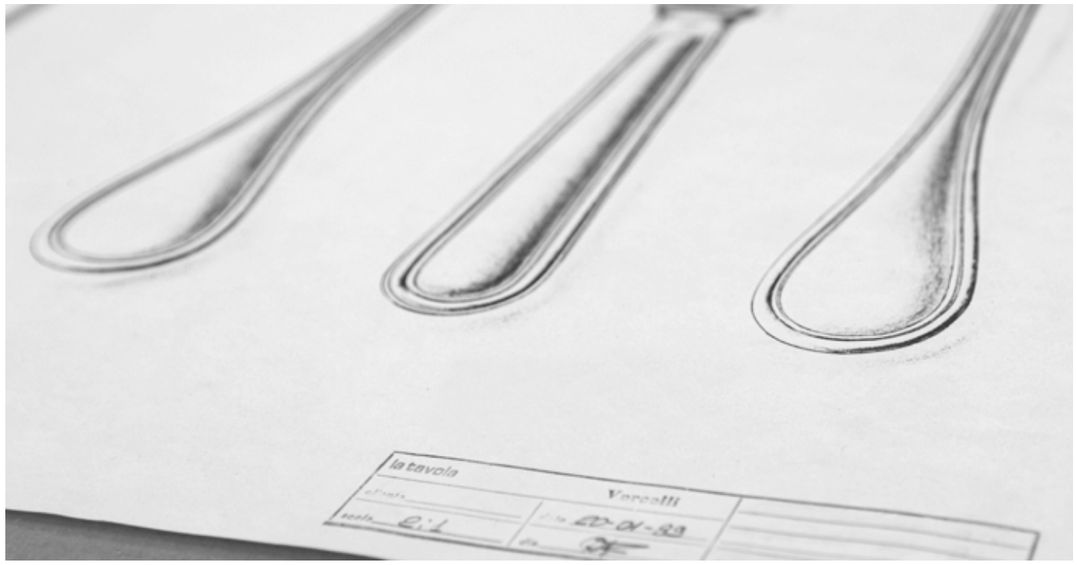
1974

GIULIO AND SERGIO SAMBONET CONCENTRATE THEIR EFFORT IN SERVING THE HOSPITALITY INDUSTRY. THEY MANAGE THE SAMBONET COMPANY UNTIL 1986, YEAR IN WHICH THEY SELL THEIR SHARES TO START NEW COMPANIES: TABLE TOP ENGINEERING & DESIGN, SANT'ANDREA (IN PARTNERSHIP WITH ONEIDA) AND LA TAVOLA®.

2011

MATTEO JOINS THE TEAM, THE 7TH GENERATION OF THE SAMBONET FAMILY TO NURTURE A PASSION FOR THE HOSPITALITY INDUSTRY.













WE PROUD OURSELVES WITH DESIGNING ALL OF OUR PRODUCTS IN-HOUSE AND WITH MAKING MOST OF THEM IN OUR FACTORY IN VERCELLI, ITALY.

ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING

FACTORY AND SHOWROOM

VISIT OUR SHOWROOM LOCATED IN THE HISTORICAL CITY OF VERCELLI

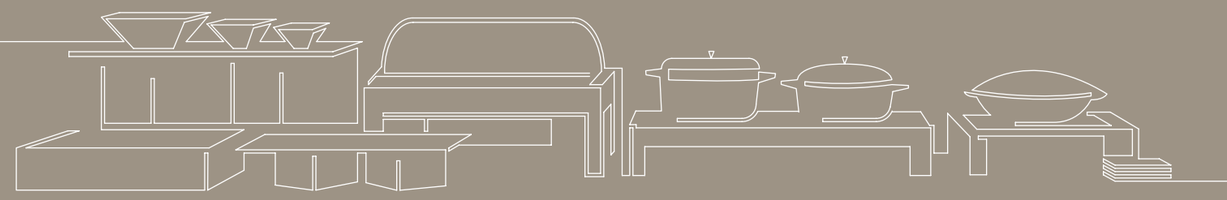


THE SHOWROOM IS LOCATED IN THE HEART OF THE HISTORICAL PIEDMONTESE CITY OF VERCELLI, ITALY. THE SPACE HAS BEEN REPURPOSED FROM THE ORIGINAL (1920 - 1946) SAMBONET FAMILY SILVERSMITHING FACTORY TO A SHOWROOM. MORE THAN 500 M_2 OF EXPOSITION SPACE. YOU ARE VERY INVITED TO VISIT US!

SINCE LATE 2017, AND AFTER A BID TO EXPAND ITS OPERATIONS TO MEET GROWING DEMAND, LA TAVOLA OPERATES TWO BUILDINGS OF 2500 SQM AND 5000 SQM RESPECTIVELY FOR ITS PRODUCTION AND WAREHOUSING OPERATIONS.



Buffetware



With the most polished collection of freestanding complements, this won't be your average buffetware.

Define a complete buffet setup arranging the warming, cooling or cooking freestanding functions that you need. Choose among the widest array on the market.

A selection of risers, trays, cooling and warming tops and much more, crafted to ease every HoReCa professional's duties. When functionality meets design, it results into a fully-equipped and seamlessly elegant line of different food preparations.

Shaped in 10 different HPL finishes, matching your existing interior décor will be just as easy as arranging your buffet setup.

la tavola®

Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

One shared goal: to provide modern hoteliers with an accurate selection of adaptable, performing and qualitatively superior design solutions for their buffets.

On the right

Magic Chafers with Glass Top



Magic Chafer

The patented Humidity Control System® makes it ideal for serving any type of food

» **FOR INDUCTION, GEL FUEL, ELECTRIC**
» Stainless steel 18/10 cover and mechanical hinges
» Cast aluminium water pan with 5 compartments
» Condensation recovery system
» Opens to 90°

MAGIC CHAFER
for induction
L 49 W 46 H 16 cm
2/3 GN
It's reccomended to use with a power source ≥ 1000 W





with anti-sliding base



with HPL base

MAGIC CHAFER
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel



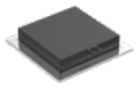
with st. st. stand



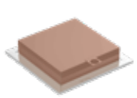
with HPL stand

COVER

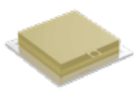
Magic Chafer is available with or without glass top, and in different premium finishes.



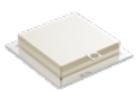
Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN FOOD PANS

2/3 GN
1/3 GN

STANDARD FINISHES
- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES *(Cover only)*
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu





Magic Chafer®

The revolution in chafing dishes



The Magic Chafer is the only chafing dish on the market that provides a scientifically precise Humidity Control System

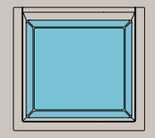
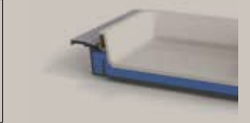
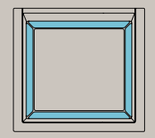
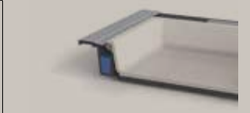
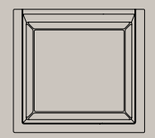
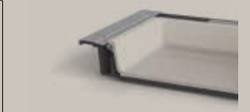
Humidity Control System®

Thanks to its HCS® patented Water Pan, the Magic Chafer® provides the exact amount of steam necessary for any given dish.

The HCS® Water Pan is divided into 5 compartments, a large central one and 4 smaller ones.

By filling all, some, or none of them, you will be able to control the amount of steam generated by your Magic Chafer®.

Different dishes require different levels of humidity to maintain their taste, freshness and texture for longer.

TYPE OF FOOD	HUMIDITY REQUIRED	HCS® WATER PAN FILLING OPTIONS		Steam production / water consumption per hour at 75°C
 Rice, steamed vegetables and fish, etc	 High Humidity			50 cl /h 500 g /h
 Stewed meat, fish, vegetables with any type of sauce, etc	 Limited Humidity			26 cl /h 260 g /h
 Roasted and broiled meats, fried food, baked potatoes, etc	 No Humidity			0 cl /h 0 g /h



Oyster Chafer

Ideal for main dishes and starches

» **FOR INDUCTION, GEL FUEL, ELECTRIC**
» Stainless steel 18/10 and ferro-magnetic stainless steel
» Opens to 100°
» Stainless steel 18/10 mechanical hinge
» Condensation recovery system
» Cover with perforation to release excess steam
» Food pans are available with or without partition
» Easy to remove and replace during service
» Can be used in dry/semi-dry mode



OYSTER CHAFER
for induction
L 45,5 W 40 H 13,5 cm



OYSTER CHAFER
WITH STAND
for fuel burner
L 45,5 W 40 H 25,5 cm
gel fuel



OYSTER CHAFER
WITH STAND
electric
L 45,5 W 40 H 25,5 cm
400 W

DRY DISK



PATENTED!
For use of the Oyster Chafer in Dry Mode

PORCELAIN FOOD PANS
Ø 36 cm



1/1

1/2
with partition

STANDARD FINISH

- Mirror finish 18/10 st. st.
- Silverplated

LUXURY FINISHES *(Cover only)*

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium







Wonder Chafer

Ideal for main dishes and starches

- **ELECTRIC**, **GEL FUEL**
- Steam collection rim around the cover for condensation recovery
- Microcast or polyethylene feet to prevent scratching of counter tops
- The cover, food pans and water pans are removable for ease of operation and maintenance
- Both stainless steel and porcelain food pans are available
- Oblong and Round Wonder Chafers open to 170°



WONDER CHAFER
OBLONG

L 70 W 48,5 H 42 cm

700 W | gel fuel



WONDER CHAFER
ROUND

L 55 W 52 H 47 cm

500 W | gel fuel



OUZI CHAFER

L 92 W 92 H 63 cm

700 W | gel fuel



SOUP STATION
OBLONG

L 70 L 48,5 H 42 cm

700 W | gel fuel



SOUP STATION
ROUND

L 55 W 52 H 45 cm

500 W | gel fuel

PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

1/1
1/1 w/partition
Ø 38 cm

ST. ST. FOOD PANS



1/1 GN
1/2 GN
1/3 GN
2/3 GN



1/1
Ø 38 cm



Ø 70 cm
for Ouzi Chafer

SOUP TUREEN



Ø 24
H 23,5 cm
Ø 30
H 27 cm

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES
(Legs and handles only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium







Classic chafers

Ideal for main dishes and starches

- **GEL FUEL**, **ELECTRIC**
- Usable with a wide range of food pans of different sizes in 18/10 stainless steel and porcelain
- The self-bearing structure of the water pan has enabled the realization of a chafer with a reduced number of components
- Steam collection rim around the outer edges prevents condensation on food when the cover is closed
- Cover opens up to 170°
- The cover can be easily removed to facilitate clean-up



CLASSIC CHAFING DISH
OBLONG
L 73,5 W 45 H 42,5 cm
700 W | gel fuel



CLASSIC CHAFING DISH
ROUND
L 61,5 W 49 H 45,5 cm
500 W | gel fuel



CLASSIC SOUP STATION
OBLONG
L 73,5 W 37 H 42 cm
700 W | gel fuel



CLASSIC SOUP STATION
SINGLE
L 61 W 49 H 45 cm
500 W | gel fuel

PORCELAIN FOOD PANS

1/1 GN
2/3 GN
1/2 GN
1/3 GN

1/1
Ø 38 cm

1/1
w/partition
Ø 38 cm

ST. ST. FOOD PANS



1/1 GN
2/3 GN
1/2 GN
1/3 GN
1/4 GN

1/1
Ø 38 cm

1/2

SOUP TUREEN



Ø 24
H 23,5 cm

Ø 30
H 27 cm

STANDARD FINISH
Stainless steel 18/10

Mirror finish 18/10 st. st.

LUXURY FINISHES

Silverplated

Mirror finish 18/10 st. st.
Brass*

Silverplated
Brass*

** Only legs and handles in brass*







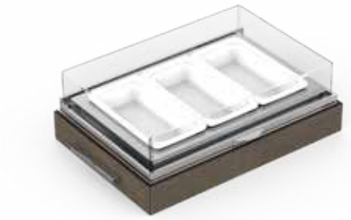
Cover Oven Dry Chafer

Ideal for finger food, bread, pizza & focaccia, croissants, warm desserts, plated dishes

» **ELECTRIC**
» Transparent PETG cover reinforced with st.st. frame
» "Oven" effect
» Uniform temperature distribution
» Easy access to temperature regulators
» Two mechanical hinges
» Easily replaceable transparent cover



COVER OVEN DRY CHAFER
L 71 W 48,3 H 23 cm
1/1 GN
L 85 W 55,5 H 23 cm
1/1+1/3 GN
2x 700 W



COVER OVEN DRY CHAFER
WITH FOOD PANS
L 71 W 48,3 H 23 cm
1/1 GN
L 85 W 55,5 H 23 cm
1/1+1/3 GN
2x 700 W

1/1 GN - Some example of food pans configurations



1/1+1/3 GN - Some example of food pans configurations



GLASSES



1/1 GN
1/1+1/3 GN

PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Calacatta
- Light Brown
- Travertine
- Walnut
- Magma
- Colonial
- Lava Stone
- Brown Shell
- Noir Absolu





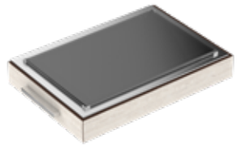


Warming Plate

Ideal for any type of food

» **ELECTRIC**
» The Electric Warming Plate is a versatile platform that can be easily adapted for 4 different purposes

» Uniform temperature distribution
» Easy access to temperature regulators



with **GLASS**
L 71 W 46,4 H 12 cm
1/1 GN
L 85 W 54 H 12 cm
1/1+1/3 GN
2x 700 W



with **FOOD PANS**
L 71 W 46,4 H 15,5 cm
1/1 GN
L 85 W 54 H 15,5 cm
1/1+1/3 GN
2x 700 W



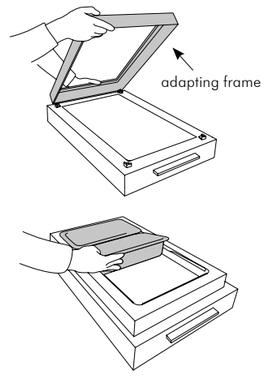
with **COCOTTES**
L 71 W 46,4 H 13 cm
1/1 GN
L 85 W 54 H 13 cm
1/1+1/3 GN
2x 700 W



with **BACON TRAYS**
L 71 W 46,4 H 12,5 cm
1/1 GN
2x 700 W

INTERCHANGEABLE USE

Set-up can be changed with ease from one functionality to the other



Adapting Frames



For Cocottes *For Food Pans* *For Bacon Trays*

GLASSES



1/1 GN
1/1+1/3 GN

PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

COCOTTES



Ø 26 H 14,5 cm
Lt 4,6
Ø 30 H 18 cm
Lt 7,65

STONE BACON TRAYS



W 53 L 16 H 2,5 cm

ST.ST. FINISHES

Mirror finish 18/10 st. st.
Satin finish 18/10 st. st.

HPL FINISHES

Arctic Wood	Calacatta
Light Brown	Travertine
Walnut	Magma
Colonial	Lava Stone
Brown Shell	Noir Absolu







Carving Station

Presentation and carving of roasts and various grilled meats

- » **ELECTRIC**
- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Maximum temperature up to 90° C (as measured on the granite top)



CARVING STATION
WITH HEAT LAMP
L 59,6 W 59,6 H 46 cm
500 W



CARVING STATION
PRO
L 74 W 53 H 13 cm
1/1 GN
2x 700 W



1-2 HEAT LAMPS
for Carving Station Pro
W 27 L 20 H 70 cm
250 W (each lamp)

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES
Only for Carving Station Pro

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



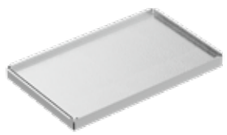
Carving Station Pro - Recovery tank



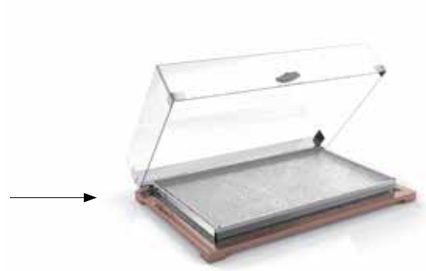
Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

- » **ELECTRIC**
- » 50°C maximum heating
- » 1/1 GN size
- » Can be used with La Tavola's Display Trays, with or without cover



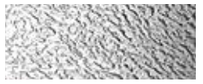
WARMING TRAY
L 54 W 33 H 4 cm
1/1 GN
40 W



A Warming Tray is made to measure to fit within a La Tavola's Display Trays

STANDARD FINISH
Stainless steel 18/10

- New Ice finish 18/10 st. st.



Available with Low and High **Display Trays**, with or without transparent cover





Dry Chafer

Ideal for deep fried food, tempura, roasts, baked or grilled vegetables

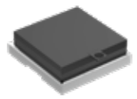
- » **FOR INDUCTION**
- » Uniform temperature distribution
- » Two mechanical hinges
- » Works with non-induction-ready ceramic food pans
- » Induction plate not included



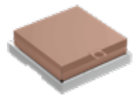
DRY CHAFER
for induction
WITH GLASS COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



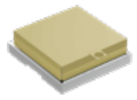
DRY CHAFER
for induction
WITH ST. ST COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



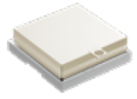
Black Titanium



Venetian Gold



Gold



Platinum Champagne

ST.ST. FINISHES
- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

LUXURY FINISHES *(Cover only)*
- Silverplated
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

PORCELAIN
FOOD PANS

1/3 GN
2/3 GN



Mini Chafer

Ideal for sauces

- » Heat source: **GEL FUEL**



MINI CHAFER
for fuel burner
L 22 W 21 H 11 cm
gel fuel



DUAL MINI CHAFER
for fuel burner
L 49 W 29 H 11 cm
gel fuel



Cover
holder
L 15 W 15
H 21 cm



Soup ladle
holder
L 15 W 15
H 21 cm

COCOTTES
Ø 18 cm



Black



Mustard



Graphite Grey



Cherry

ST.ST. FINISHES
- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**
» Automatic pan detection, instant energy transmission, highly energy efficient
» 70 > 120 °C temperature range
» 11 additional temperature settings
» Glass-ceramic surface top
» Plug & play



INDUCTION
WARMING PLATE
L 53,2 W 47 H 14 cm
1000 W

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Dry Chafer

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**
» Temperature range: 122-212 °F / 50-100 °C
» Temperature displayed on digital display underneath ceran glass
» "No pan no heat" technology for minimal energy wastage
» Suitable for use with up to 4 induction-ready containers
» Multi-point induction area 80 x 34 cm



MULTI POINT INDUCTION
WARMING PLATE
L 93,8 W 47,7 H 12,3 cm
1500 W

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

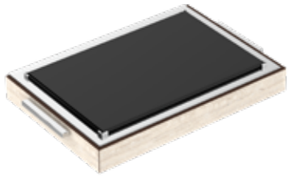
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Cooling Plate

Ideal for cold finger food, cold cuts, sushi, fruit & salads, cold dips

- **EUTECTIC** cooling
- The Eutectic Cooling Plate is a versatile platform that can be easily adapted for different purposes
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Place the eutectic unit in a freezer at -18°, for 18 hours before use
- Also available with transparent PETG cover reinforced with st.st. frame



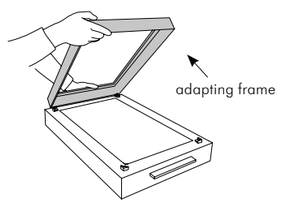
COOLING PLATE
L 71 W 46,4 H 9 cm
1/1 GN
L 85 W 54 H 9 cm
1/1+1/3 GN

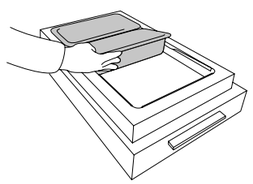


COOLING PLATE
WITH COVER
L 71 W 48,3 H 20,7 cm
1/1 GN
L 85 W 55,5 H 20,7 cm
1/1+1/3 GN

INTERCHANGEABLE USE

Set-up can be changed with ease from one functionality to the other





Adapting Frame



For Food Pans

GLASSES



1/1 GN
1/1+1/3 GN

PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu







Chill-it Cooling System

Ideal for ice-cream and sorbet

- **EUTECTIC** cooling technology - no ice or electricity required
- Stackable, double walled Chill-It pans containing food safe gel
- Chill-It food pans release cold for up to 4 hours
- Also available with transparent PETG cover reinforced with st.st. frame



CHILL-IT
COOLING SYSTEM
L 60 W 40 H 17 cm
1/1 GN



CHILL-IT
COOLING SYSTEM
WITH COVER
L 60 W 40 H 23 cm
1/1 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

CHILL-IT PANS
1/3 GN 1/3 GN w/partition 1/2 GN
(also available with transparent cover)





Cold Well

Ideal for fruits, salads, cold dips, yoghurt, bircher muesli

- **EUTECTIC** cooling
- Eutectic plate releases cold for up to 5 hours
- H 10 cm food pans available for high food volume capacity
- Transparent PETG cover reinforced with st.st. frame
- Easily replaceable transparent cover



COLD WELL
L 71 W 48,3 H 24 cm
1/1 GN
L 85 W 55,5 H 24 cm
1/1+1/3 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

PORCELAIN
FOOD PANS

H 10 cm	*H 6,5 cm*
1/2 GN	*1/1 GN*
1/3 GN	*1/2 GN*
2/3 GN	*1/3 GN*
	2/3 GN



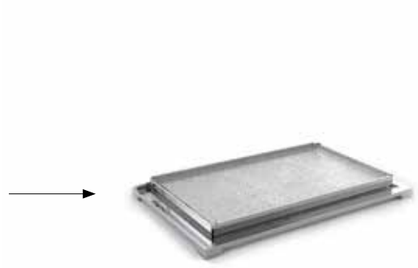
Cooling Tray

Ideal for cold finger food, cold cuts, sushi

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Stainless steel 18/10 mirror finish base
- » Eutectic plate releases cold for up to 4 hours
- » Can be used with La Tavola's Display Trays, with or without cover



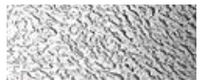
Oblong
COOLING TRAY
L 55 W 34 H 4,8 cm
1/1 GN



A Cooling Tray is made to fit within a La Tavola's Display Trays

ST.ST. FINISHES

New Ice finish 18/10 st. st.



Available with Low and High **Display Trays**, with or without transparent cover





Oyster & Fruit de mer Display

Ideal for food-on-ice concept, oysters and raw seafood

- » HPL finish walls
- » Walls are also available in Stainless Steel "New Ice" 18/10
- » Polycarbonate ice container with st. st. drainer



Oyster & Fruit de mer
DISPLAY
L 64,5 W 53 H 23 cm
2/1 GN

ST.ST. FINISHES

18/10 st. st. New Ice

HPL FINISHES

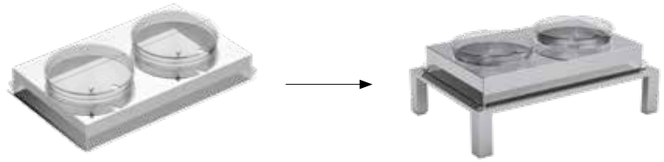
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Bowls Holder

Ideal for yogurt, muesli, fresh cheese, cold dips

» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» Stainless Steel 18/10 mirror finish base
» Glass bowls with methacrylic cover and opening
» Can be used with La Tavola's Display Trays



BOWLS HOLDER
L 56,5 W 36 H 8,1 cm
1/1 GN

Bowls Holder is made to measure to fit within a La Tavola's Display Trays

ST.ST. FINISHES

Mirror finish 18/10 st. st.

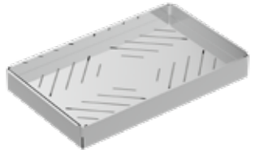


GLASS BOWL
w/ methacrylic cover
with hinge
Ø 23,5 (with cover)
Ø 22,5 (without cover)

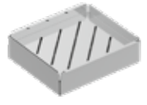
Pot and Butter Cooler

Ideal for yogurt and butter

» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» Stainless Steel 18/10 mirror finish base



POT COOLER
L 55 W 34 H 6,8 cm
1/1 GN



BUTTER COOLER
L 21 W 18,5 H 5,5 cm

ST.ST. FINISHES

Mirror finish 18/10 st. st.

Pot Cooler is available with Low and High **Display Trays**, with or without transparent cover



Cold Drinks

Ideal for fruit juice and cold beverage



» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» Stainless Steel 18/10 mirror finish base



COLD DRINKS
Eutectic Set
6 pcs.
L 46,4 W 37 H 12,6 cm



COLD DRINKS
Eutectic Set
3 pcs.
L 46,4 W 18,5 H 12,6 cm

ST.ST. FINISHES

Mirror finish 18/10 st. st.



GLASS JUG 1 Lt.
WITH TRANSPARENT CAP
Ø 9 h 23

Wok station

» INDUCTION POWERED
» Cooking area Ø 31 cm
» Pan size Ø 36 cm
» Digital controls for regulation of temperature and other settings
» Automatic safety switch-off function
» Booster function for quick heating
» Timer function



WOK
L 62 W 49 H 20 cm
3700W

Cooking station

» INDUCTION POWERED
» Two separate cooking areas:
Ø 145 1400 W
Ø 210 2300 W
» All power (3700 W) can be directed on one large pan
» Automatic safety switch-off function
» Booster function for quick heating
» Timer function



DUAL COOKING PLATE
L 62 W 49 H 13 cm
3700W

Grill Teppanyaki station

» INDUCTION POWERED
» Overall cooking area 30 x 47 cm
» Two independently regulated areas:
1400 W 2300 W
» Booster function for quick heating
» Timer function



GRILL/TEPPANYAKI
L 62 W 49 H 13 cm
3700W

Touch screen control panel with 9 power settings, safety lock and timer function.
Activate commands with a simple touch and get feedback by control lights.
Power levels (1-9) can be switched by sliding a finger on the "slider" or by pressing your finger directly on the chosen level.



HPL FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu



la tavola®

Market displays

Modern and elegant complements to a sophisticated interior decoration.





MARKET STAND

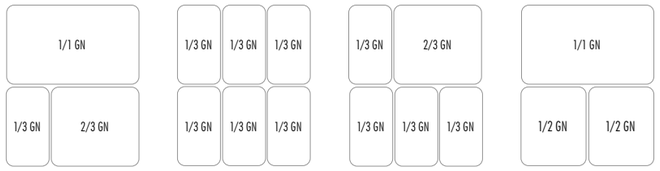
L 60 W 72 H 26 cm



MINI MARKET STAND

L 60 W 40 H 18 cm

Some examples of configurations available



PORCELAIN FOOD PANS
1/1GN 1/2GN 2/3GN
1/3GN 2/4GN

White



Cherry



Black

PORCELAIN FOOD PANS
1/1 GN 1/2 GN 1/3 GN



Green



Grey



Chalk



FLOWER POTS

L 60 W 72 H 26 cm
30 bowls capacity



MINI FLOWER POTS

L 60 W 40 H 18 cm
15 bowls capacity

CERAMIC JAPANESE BOWLS
Ø 11 H 6,5 cm 0,2 lt



White



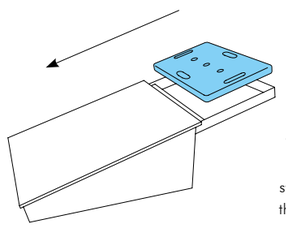
Cherry



Black

FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Cooling System

The hidden eutectic plate is placed in a st. st. tray underneath the bowls / food pans



PREMIUM QUALITY
CERAMIC BOWLS
Ø 24 H 9 cm 2 lt



FLYOVER

L 54 W 47 H 11 cm
3 bowls capacity



White



Cherry



Black



THE TREE RISER

L 60 W 60 H 40 cm

FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu





2-LEVELS DISPLAY

L 60 W 40 H 51 cm

Powder coating finishes applied on the structure:
Matt, Black, Copper/Bronze and Gold

3-LEVELS DISPLAY

L 60 W 40 H 76 cm

Powder coating finishes applied on the structure:
Matt, Black, Copper/Bronze and Gold

Multi-level Displays

STRUCTURE FINISHES

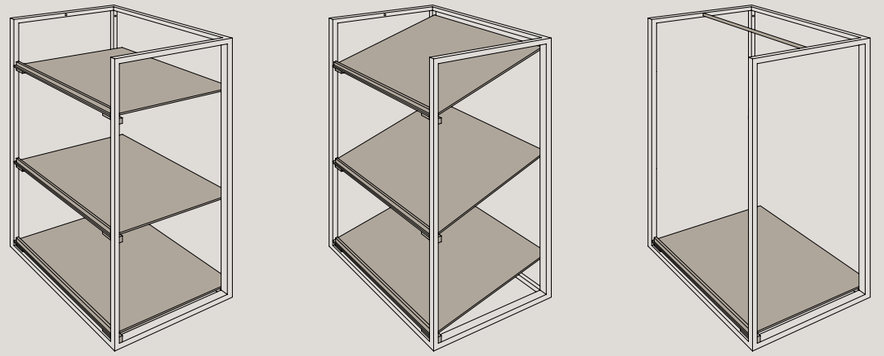
- St. st. satin finish
- Powder coating black
- Powder coating copper/bronze
- Powder coating gold

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



How does it work?



Each level can be easily reclined or removed according to the display requirements.

Simply remove the two upper levels and place the bar in the middle to use it as a hanger for a dynamic display setup.



MARKET BOX LARGE
L 53 W 33 H 10 cm



MARKET BOX SMALL
L 33 W 33 H 10 cm



MARKET BOX LARGE WITH 6 PARTITIONS
L 53 W 33 H 10 cm



MARKET BOX SMALL WITH 4 PARTITIONS
L 33 W 33 H 10 cm



MARKET TRAY LARGE
L 53 W 33 H 7 cm



MARKET TRAY LARGE WITH 7 PARTITIONS
L 53 W 33 H 7 cm



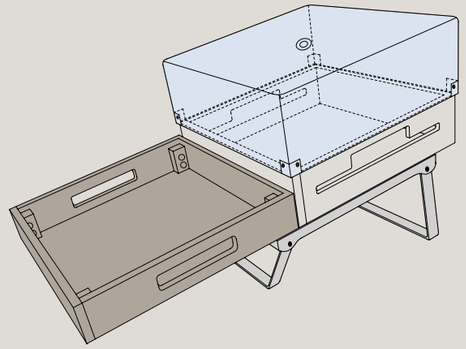
MARKET TRAY LARGE WITH 4 PARTITIONS
L 53 W 33 H 7 cm



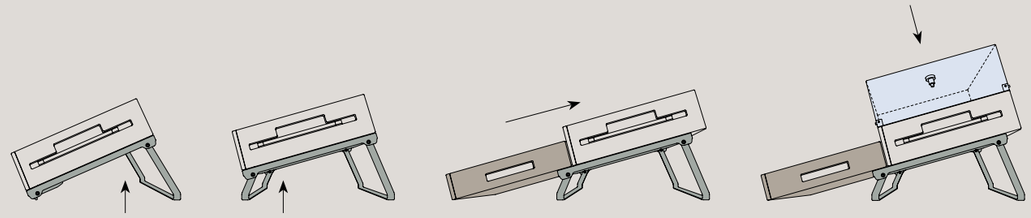
MARKET TRAY SMALL
L 33 W 33 H 7 cm

Market Boxes and Trays





Combine the elements to create a display setup that satisfies your needs.



The adaptable boxes and trays are designed to allow for maximum freedom of movement: deploy the stand and adjust its legs to create different display combinations and place the trays and boxes on top or half-hooked.

Come with or without cover, each piece can transform as your service demands do.

TRANSPARENT PETG COVERS



For large Market box/tray
L 54 W 34 H 7 cm



For small Market box/tray
L 34 W 34 H 7 cm

BOX/TRAY SUPPORT



For large Market box/tray
L 53 W 34 H 16,5 cm



For small Market box/tray
L 33 W 34 H 16,5 cm

FINISHES

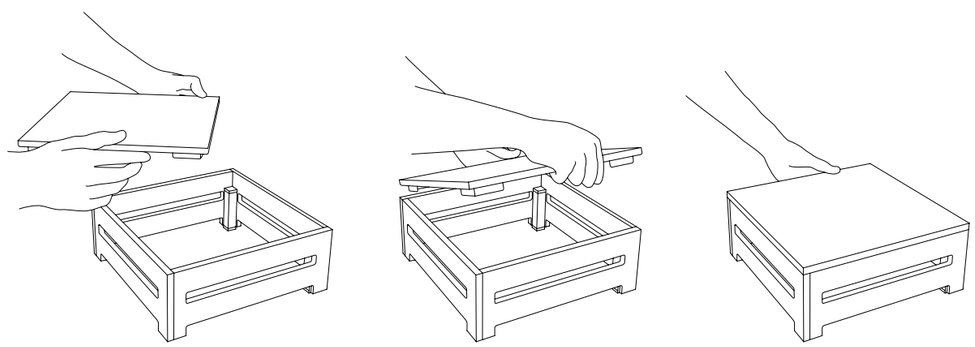
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Market Elevation System

The Market Elevation System is a simple tool that allows for the creation of a functional and stunning buffet presentation.
4 different heights, smoked or clear glass pieces to create junctions, neutral or hot/cold tops to hold any type of food.

The main material used is HPL, a very durable, eco-friendly and hygienic material



Elevations and Crosses

ELEVATIONS



2-LEVELS ELEVATION SMALL
L 33 W 33 H 13 cm



2-LEVELS ELEVATION LARGE
L 57 W 35 H 13 cm



4-LEVELS ELEVATION SMALL
L 33 W 33 H 26 cm



4-LEVELS ELEVATION LARGE
L 57 W 35 H 26 cm



6-LEVELS ELEVATION SMALL
L 33 W 33 H 39 cm



8-LEVELS ELEVATION SMALL
L 33 W 33 H 52 cm

CROSSES

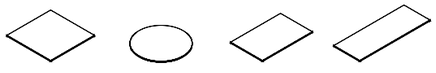


HIGH MARKET RISER
L 33 W 33 H 38,5 cm



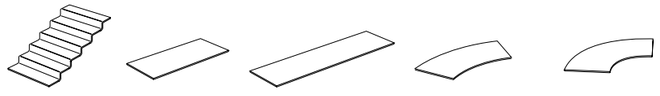
LOW MARKET RISER
L 33 W 33 H 25 cm

CROSSES TOPS
Available in transparent hardened glass, smoked hardened glass or HPL finishes



50 x 50 cm | Ø 50 cm | 57 x 36,5 cm | 80 x 30 cm

TRANSPARENT OR SMOKED
GLASS CONJUNCTION ELEMENTS



L 44 W 24,5 H 19 cm | L 55 W 24,4 H 1 cm | L 85 W 24,4 H 1 cm | L 60,2 W 24,4 H 1 cm | L 64,6 W 24,4 H 1 cm

FINISHES

Arctic Wood	Calacatta
Light Brown	Travertine
Walnut	Magma
Colonial	Lava Stone
Brown Shell	Noir Absolu

Elevation Tops

GLASS TOPS
Glass available in black or white

HPL TOPS
Available in all finishes



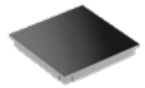
L 33 W 33 H 2,4 cm



L 57 W 35 H 2,4 cm
FOR LARGE ELEVATIONS

WARMING TOPS
Glass available in black or white

COOLING TOPS
Glass available in black or white



L 33 W 33 H 4,5 cm



L 57 W 35 H 4,5 cm
FOR LARGE ELEVATIONS

WARMING PAN TOPS
Electric heating

COOLING PAN TOPS
Eutectic cooling

All GN food pans available.
Transparent covers can be applied only on 1/2 GN food pans.



L 33 W 33 H 4,5 cm



L 57 W 35 H 4,5 cm
FOR LARGE ELEVATIONS

COCOTTE TOPS
Ceramic cocotte Ø 28 cm
Cast iron cocotte Ø 26 cm



L 33 W 33 H 4,5 cm



L 57 W 35 H 4,5 cm
FOR LARGE ELEVATIONS

TRANSPARENT PETG COVERS



L 34 W 34 H 12 cm



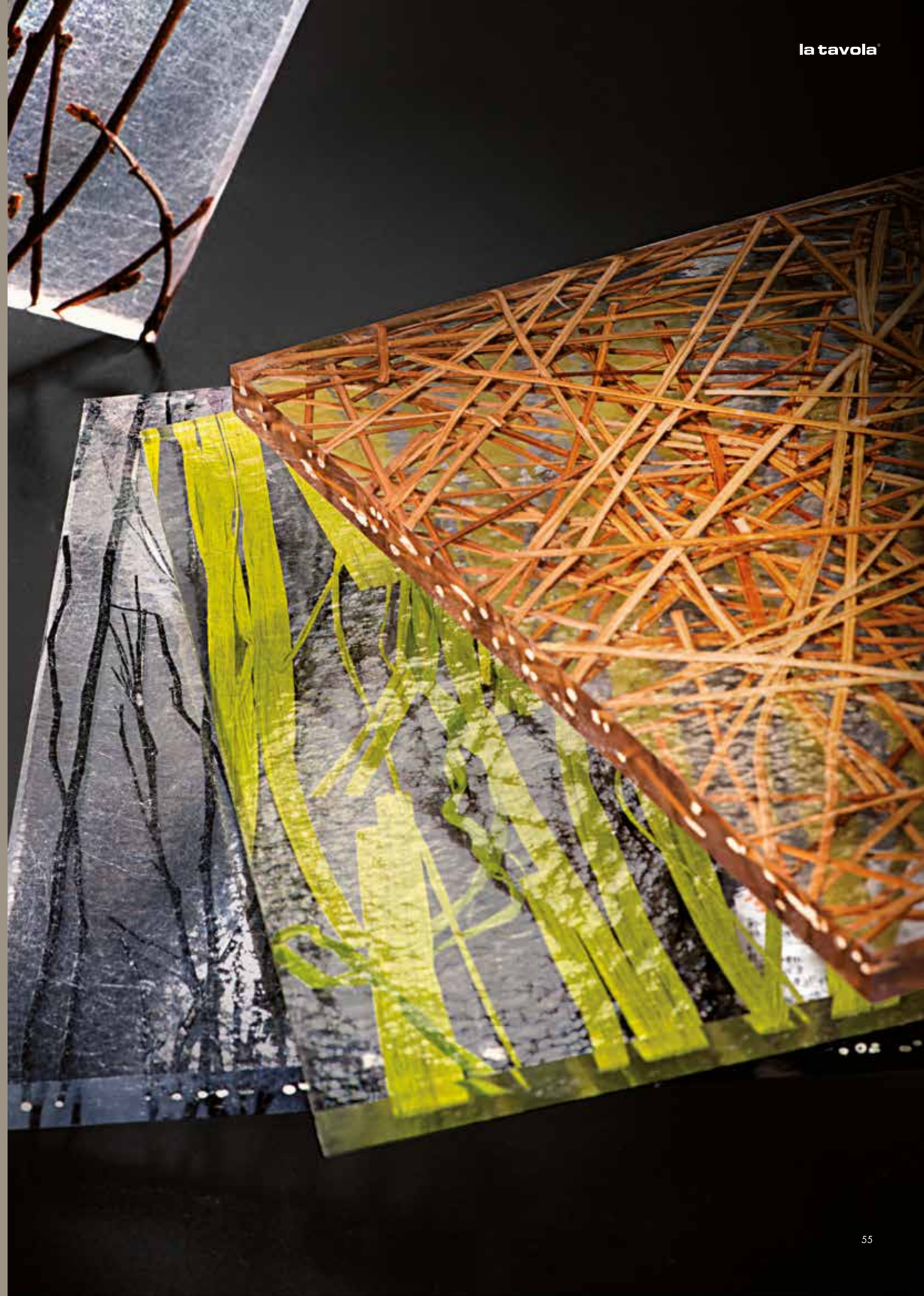
L 54 W 34 H 12 cm
FOR LARGE ELEVATIONS

la tavola®

Risers

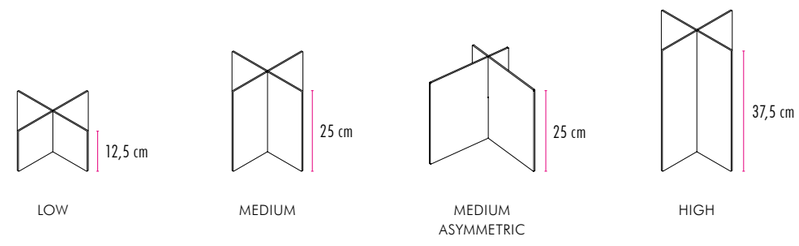
Elevation achieved with risers is the perfect choice for creating a dynamic presentation that will additionally boost the guests' appreciation of your buffet.

La Tavola offers a variety of options in terms of style, materials, heights and combinations.





Organic & Mineral Risers



LOW | MEDIUM | MEDIUM ASYMMETRIC | HIGH

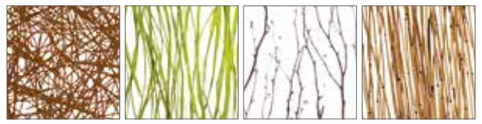
ORGANIC FINISHES

- Nest
- Sprout
- Grass
- Thatch

MINERAL FINISHES

- Gold
- Silver
- Copper
- Gold Flash
- Silver Flash
- Copper Flash





NEST | GRASS | SPROUT | THATCH

ORGANIC FINISHES

Made from specially-formulated co-polyester resin housing interlayers of natural and metallic materials.
Extremely resistant to breakage. Scratch resistant.





GOLD FLASH | SILVER FLASH | COPPER FLASH | GOLD | SILVER | COPPER

MINERAL FINISHES

The Mineral Risers collection offers a variety of stylish and elegant finishes - discover the stunning combinations.

A collection that is sure to make a statement.

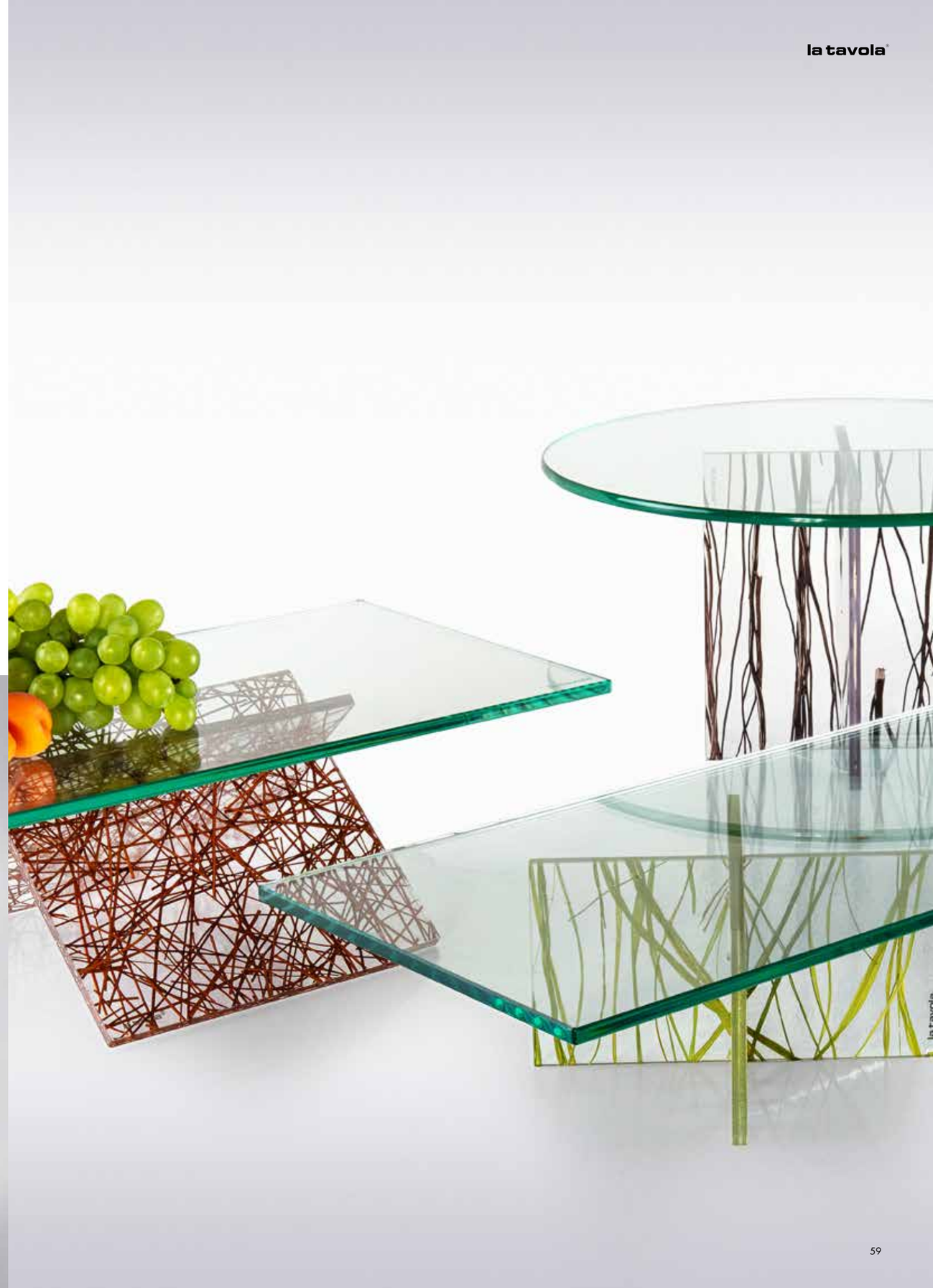
LOW-IMPACT PRODUCTS

La Tavola's Organic and Mineral Risers have the added benefit of being made from a specially-formulated co-polyester resin that combines performance with environmental responsibility. Eco-resin incorporates 40% pre-consumer recycled content without compromising aesthetics or overall physical properties, is compatible with one of the largest post-consumer recycling streams, and is GREENGUARD® Indoor Air Quality and Breeam Certified.

Our products bring to life handcrafted materials from artisans around the world. La Tavola uses beautiful indigenous products customized for the production of the Riser's panels, encouraging the development of a sustainable market for the artisans and the communities to which they belong.

These materials are encapsulated in the Organic and Mineral Risers, creating modern design aesthetics.











Cube Risers



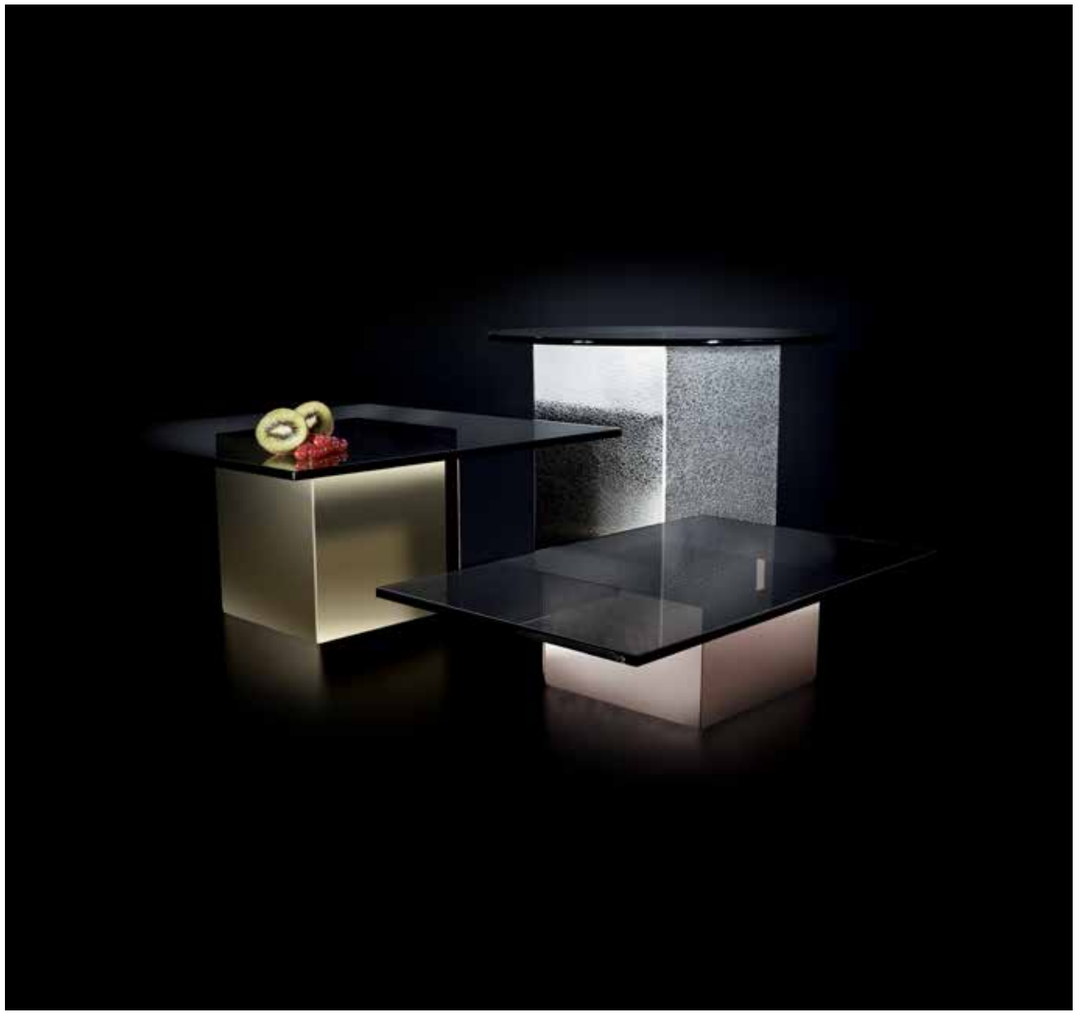
L 25 W 25 H 11 cm

L 25 W 25 H 22 cm

L 25 W 25 H 33 cm

ST. ST. FINISHES

Mirror finish 18/10 st. st.



Corner Risers



L 20 W 20 H 11 cm

L 20 W 20 H 22 cm

L 20 W 20 H 33 cm

ST. ST. FINISHES

Mirror finish 18/10 st. st.

18/10 st. st. New Ice

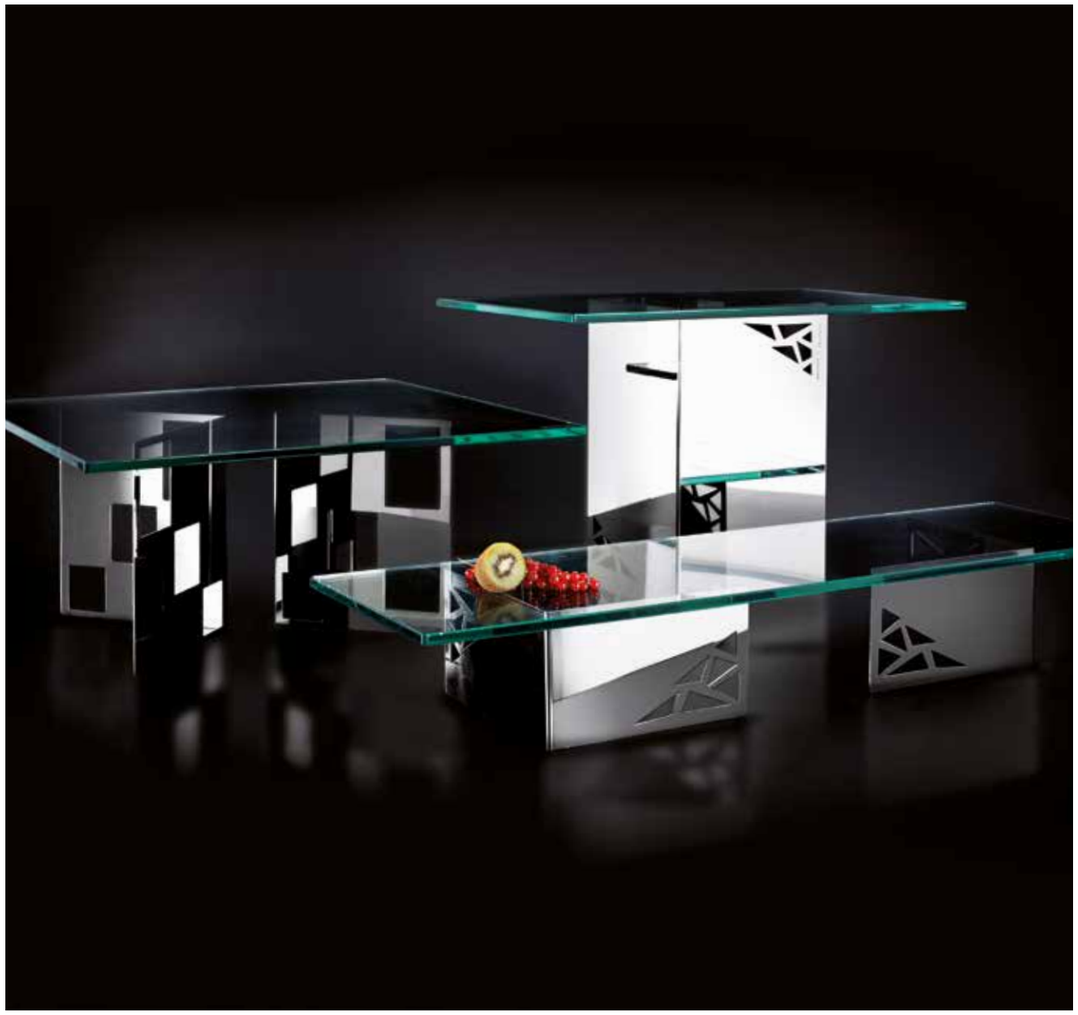
TITANIUM FINISHES

Black titanium

Venetian gold titanium

Gold titanium

Platinum champagne titanium



Cut Risers

"LACE" CUT RISERS



L 20 W 20 H 11 cm
L 20 W 20 H 22 cm
L 20 W 20 H 33 cm

"CHECKERS" CUT RISERS



L 20 W 20 H 11 cm
L 20 W 20 H 22 cm
L 20 W 20 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



High&Low Risers

ROUND STAND



Ø 17 H 13 cm
Ø 17 H 17 cm
Ø 17 H 21 cm

OBLONG STAND



L 36 W 24 H 12 cm
L 49 W 29 H 12 cm
L 63 W 36 H 12 cm

L 36 W 24 H 18 cm
L 49 W 29 H 18 cm
L 63 W 36 H 18 cm

L 36 W 24 H 24 cm
L 49 W 29 H 24 cm
L 63 W 36 H 24 cm

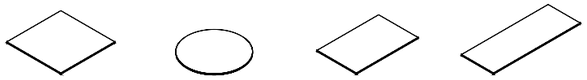
ST. ST. FINISHES

- Mirror finish 18/10 st. st.

Risers Tops



GLASS TOPS



50 x 50 cm | Ø 50 cm | 57 x 36,5 cm | 80 x 30 cm

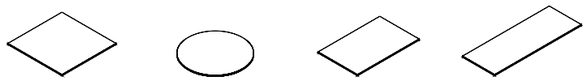


Tempered glass: This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent hardened glass
- Smoked hardened glass



HPL TOPS



50 x 50 cm | Ø 50 cm | 57 x 36,5 cm | 80 x 30 cm

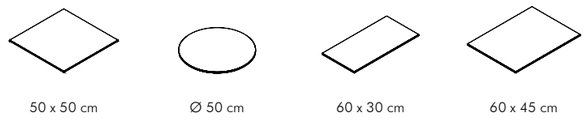


The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

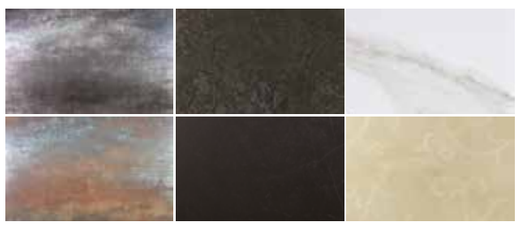
- Arctic Wood
- Brown Shell
- Lava Stone
- Light Brown
- Calacatta
- Noir Absolu
- Walnut
- Travertine
- Colonial
- Magma



CERAMIC TILES TOPS



50 x 50 cm | Ø 50 cm | 60 x 30 cm | 60 x 45 cm



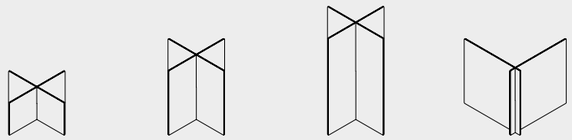
Ceramic pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually 100% waterproof, stain resistant and extremely long lasting.

- Black Steel
- Black Lava
- Calacatta Pure White
- Rust
- Marquinia Black
- Sand



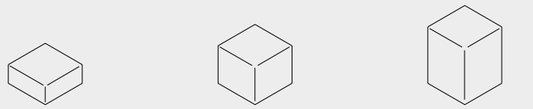
RISERS

Organic/Mineral/HPL Risers



L 23,5 W 23,5 H 12,5 cm
L 23,5 W 23,5 H 25 cm
L 23,5 W 23,5 H 37,5 cm
L 23,5 W 23,5 H 25 cm

Cube Risers



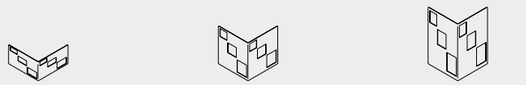
L 25 W 25 H 11 cm
L 25 W 25 H 22 cm
L 25 W 25 H 33 cm

Corner Risers



L 20 W 20 H 11 cm
L 20 W 20 H 22 cm
L 20 W 20 H 33 cm

Cut Risers "Lace"



L 20 W 20 H 11 cm
L 20 W 20 H 22 cm
L 20 W 20 H 33 cm

Cut Risers "Checkers"



L 20 W 20 H 11 cm
L 20 W 20 H 22 cm
L 20 W 20 H 33 cm

MATERIALS & FINISHES

ORGANIC
Nest
Sprout
Grass
Thatch

MINERAL
Gold
Copper
Silver Flash
Silver
Gold Flash
Copper Flash

HPL
Travertine
Arctic Wood
Colonial
Magma
Light Brown
Brown Shell
Lava Stone
Walnut
Calacatta
Noir Absolu

Mirror finish 18/10 st. st.

Mirror finish 18/10 st. st.
18/10 st. st. New Ice
Black titanium
Venetian gold titanium
Gold titanium
Platinum champagne titanium

Mirror finish 18/10 st. st.
Black titanium
Venetian gold titanium
Gold titanium
Platinum champagne titanium

Mirror finish 18/10 st. st.
Black titanium
Venetian gold titanium
Gold titanium
Platinum champagne titanium

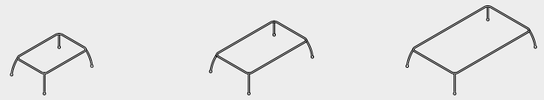
RISERS

High & Low Risers "Round"



Ø 17 H 13 cm
Ø 17 H 17 cm
Ø 17 H 21 cm

High & Low Risers "Square"



L 36 W 24 H 12 cm
L 49 W 29 H 12 cm
L 63 W 36 H 12 cm
L 36 W 24 H 18 cm
L 49 W 29 H 18 cm
L 63 W 36 H 18 cm
L 36 W 24 H 24 cm
L 49 W 29 H 24 cm
L 63 W 36 H 24 cm

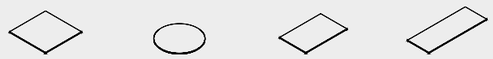
MATERIALS & FINISHES

Mirror finish 18/10 st. st.

Mirror finish 18/10 st. st.

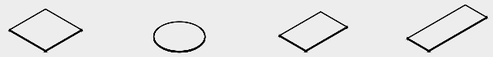
RISER TOPS

Transparent or Smoked Glass tops



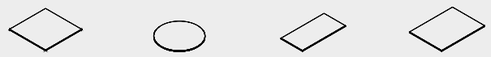
50 x 50 cm
Ø 50 cm
57 x 36,5 cm
80 x 30 cm

HPL tops



50 x 50 cm
Ø 50 cm
57 x 36,5 cm
80 x 30 cm

Ceramic Tiles tops



50 x 50 cm
Ø 50 cm
60 x 30 cm
60 x 45 cm

MATERIALS & FINISHES

Transparent hardened glass
Smoked hardened glass

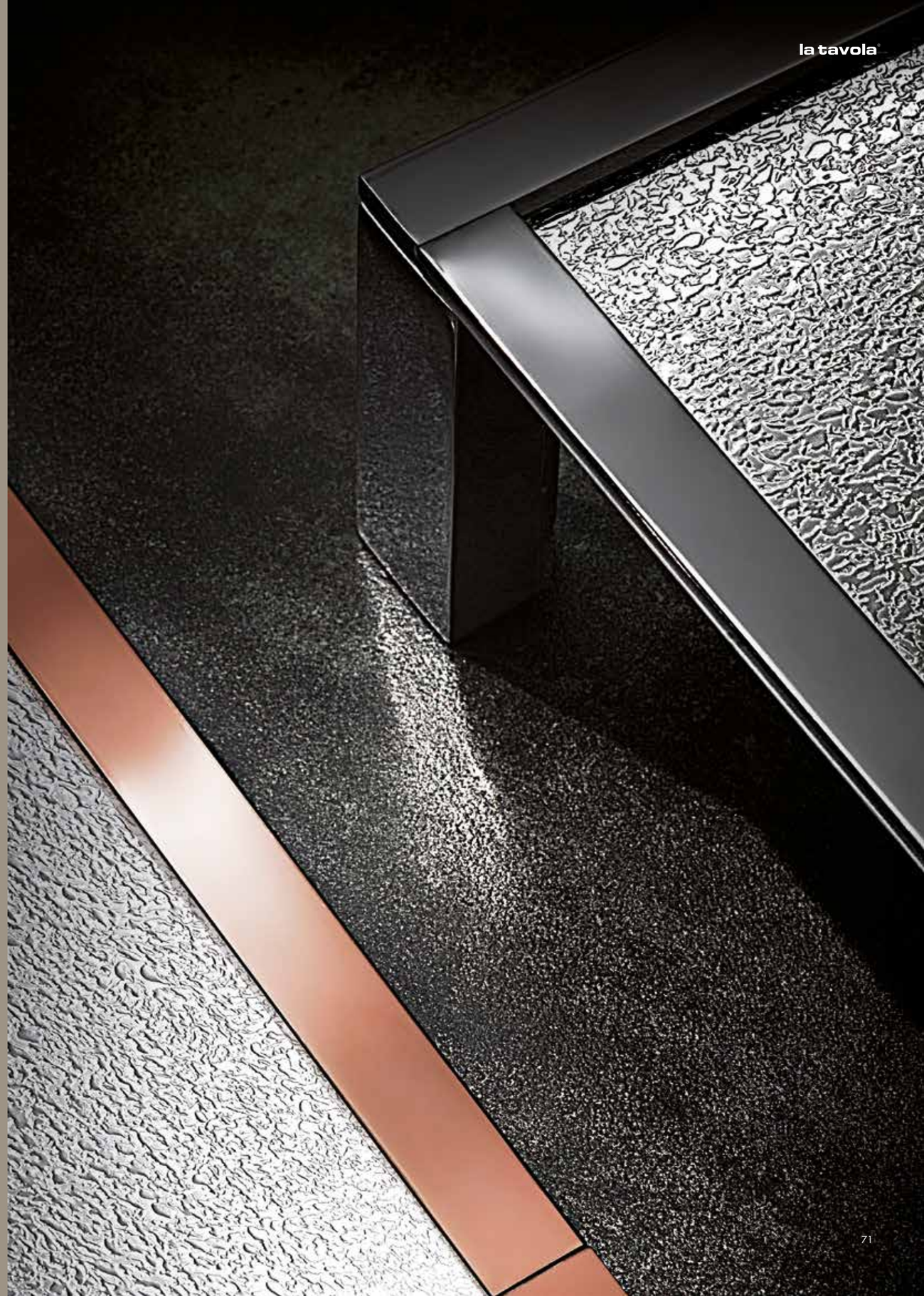
Arctic Wood
Brown Shell
Lava Stone
Light Brown
Calacatta
Noir Absolu
Walnut
Travertine
Colonial
Magma

Black Steel
Marquinia Black
Rust
Calacatta Pure White
Black Lava
Sand

la tavola®

Buffet Essentials

Must-have, designer accessories for an exceptional buffet service.





Display Trays



LOW
L 60 W 40 H 2,4 cm



LOW WITH COVER
L 60 W 40 H 12,3 cm



HIGH
L 60 W 40 H 13,3 cm



HIGH WITH COVER
L 60 W 40 H 23,3 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

SURFACE FINISH

- New Ice finish 18/10 st. st.



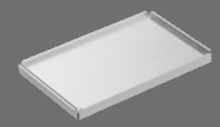




With a variety of frames, titanium color finishes and textured metal surfaces, the Display Trays are multifunctional and ideal for stylish and versatile food presentation.

Available in two heights, with or without transparent PETG cover. Simple, innovative designs that create a perfectly co-ordinated new collection.

Display trays are ideal for use with the Warming or Cooling Tray Systems.



WARMING TRAY
L 54 W 33 H 4 cm

1/1 GN



Multipurpose and presentation trays



LOW EDGE TRAY
with black glass

L 50 W 30 H 4,2 cm
L 58 W 50 H 4,2 cm
L 65 W 37 H 4,2 cm
L 80 W 44 H 4,2 cm



MULTIPURPOSE TRAY

L 38 W 38 H 4,2 cm
L 58 W 58 H 4,2 cm
L 46 W 35 H 4,2 cm
L 50 W 38 H 4,2 cm
L 56 W 44 H 4,2 cm
L 65 W 45 H 4,2 cm
L 80 W 52 H 4,2 cm



PRESENTATION TRAY
with black glass

L 50 W 38 H 4,2 cm
L 65 W 45 H 4,2 cm
L 80 W 52 H 4,2 cm
L 58 W 58 H 4,2 cm

ST. ST. FINISHES

Mirror finish 18/10 st. st.

The low-edged trays sit perfectly atop both the High & Low Risers





Wine coolers



INDIVIDUAL ICE BUCKET

Ø 14 H 13,5



ICE BUCKET

Ø 19,5 H 17



WINE COOLER 2 BOTTLES

Ø 24 H 22



Satin Black Bronze



STAND
for Wine cooler 2 bottles

H 60

ST. ST. FINISHES

Mirror finish 18/10 st. st.
Satin finish 18/10 st. st.
Silverplated mirror finish
Silverplated satin finish
Black coated*
Bronze coated*
Dark black

*Only for Wine Cooler 2 bottles

CEREAL AND BEVERAGE

Jug-holders



RAINBOW
L 63 W 24 H 12,5 cm



Polycarbonate
CEREAL JUG
Ø 15 H 31 cm | cap. 3 lt.



Polycarbonate
JUICE JUG
with insert for ice
Ø 15 H 31 cm | cap. 3 lt.

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

JUICE AND MILK

Dispensers



Methacrylate
JUICE DISPENSER*
L 33 W 18 H 57,7 cm
cap. 6 lt



CHILLED MILK DISPENSER
L 33 W 18 H 49 cm
cap. 6 lt

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

*TITANIUM FINISHES
Only for juice dispenser

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

HOT BEVERAGES AND CEREALS

Dispensers



INSULATED BEVERAGE DISPENSER
L 42 W 27 H 46 cm
cap. 6 lt
165 W



CEREALS DISPENSER
L 17 W 17 H 55,7 cm
cap. 3,5 lt

ST. ST. FINISHES

- Mirror finish 18/10 st. st.





JUICE AND CHILLED MILK DISPENSERS

- Food safe anti-drip faucet
- Crushed ice chilling insert
- BPA free co-polyester liquid container (for juice)
- Mirror polished 18/10 st. st. liquid container for fresh milk

CEREAL DISPENSER

- Black wooden stand
- Food safe portion distributor
- BPA free co-polyester cereal container

INSULATED HOT BEVERAGE DISPENSER

- Only 3°C temperature loss per hour
- Food safe anti-drip faucet
- 220V electric heating available (not for hot milk and hot chocolate)



CLOUD STAND

W 53,5 H 61 cm
Available only in satin finish

HPL FINISHES

- Arctic Wood
- Calacatta
- Light Brown
- Travertine
- Walnut
- Magma
- Colonial
- Lava Stone
- Brown Shell
- Noir Absolu



REVOLVING MULTI-TIERS STAND

with st. st. cake stand platter or
glass bowls with or without methacrylic cover

H 66 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



FOOTED CAKE PLATE

Ø 31 H 5,5 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium







BREAD CUTTING BOARD

with st. st tray

L 53 W 32,5 H 3 cm



Polyethylene
CUTTING BOARD

L 60 W 40 cm
L 50 W 30 cm*
L 40 W 30 cm*

Bread tray and Cutting Boards* (50x30 and 40x30 cm) are available with **Display Trays**





SLOPING DISPLAY

L 50 W 25 H 16 cm



LACE BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm



CHECKERS BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm

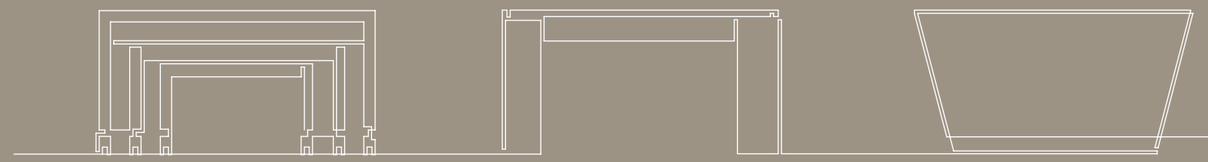
ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

Action Stations



Create a dynamic banqueting experience thanks to La Tavola's crafty designs.

An extensive range of action stations purpose-built to fit even the most challenging banqueting demands: with patented Built-in Modular System, you will be able to switch between any cooking, cooling or warming function with no hassle. Simply remove the top and insert the function according to your service needs.

la tavola®

Action Stations

With more than 10 finishes available for customization to can match your existing interior décor, the action stations by La Tavola are crafted in premium stainless steel and HPL (High Pressure Laminate) for maximum efficiency and durability. Refined Italian designs created to perform under heavy duty usage without compromising on elegance, these action stations are a chef's dream when it comes to efficiently show-cooking in style.



LA TAVOLA OFFERS 7 MODELS OF ACTION STATIONS AND 50 MODULES FOR WARM & COLD-HOLDING, COOKING, BEVERAGE AND MIXOLOGY



Elemento
2 versions available



Nesting table
3 sizes and 2 versions available



Magic Cart
2 sizes and 2 versions available



The Grand
2 versions available



The Bridge
2 sizes and 2 versions available



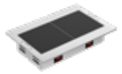
Catering Table
2 versions available

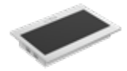


Magic Table
3 sizes available

FUNCTIONAL MODULES

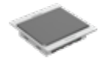

Induction Warming Top


Dual Induction Warming Top


Multi-Point Induction Warming Top


Secret Warming Induction


Cover Oven


Hot Glass


Hot Pans


Hot Chafing Dish


Hot Soups


Hot Stone


Tajine


Hot Aluminum Plates


Magic Chafer


Oblong Wonder Chafer


Round Wonder Chafer


Carving Set


Carving Set Pro


Dim Sum


Mini Ouzi Chafer


Chocolate Fountain

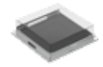

BBQ Display


Hot&Cool Glass

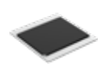

Hot&Cool Pans


Hot&Cool Chafing Dish


Hot&Cool Plate


Cooling Plate


Chill-It Well


Cool Glass


Cool Pans


Cool Pans with Cover


Cool Bowls


Ice Well and Ice Well for Bottles

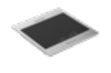

Cold Drinks Set


Ham Stand


Sushi Display


Ice Teppanyaki


Cool Shelves


Dual Induction Cooking Plate


Induction Cooking Top


Induction Wok


Induction Grill/Teppanyaki


Grill Teppanyaki


Shawarma Maker


Water Boiler


Fryer


Crepes Maker


Waffles Maker


Speed Rack


Cockatil Drainer & Ice Bin

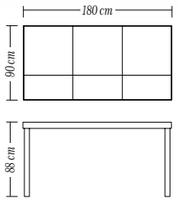


Elemento

The beauty of simplicity

- Stainless Steel 18/10 structure, deep matt finish, powder coated colors, pure bronze or pure brass
- Superior strength and resistance to wear and tear
- Wiring management system
- Breaks down with ease, no tools needed
- Assembly / disassembly requires minimal time, 2 minutes on average
- Detachable skirtings available in matching finishes
- Dynamic Built-In Modular System
- Stores in custom made, extra strong Cordura bags

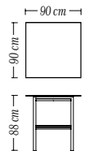




FOLDABLE EXTENSIONS WITH MIDDLE SHELF

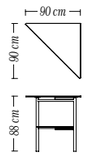


Square



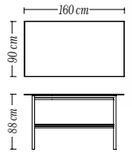


Triangle





Oblong



FRAME AND LEGS FINISHES AVAILABLE



Stainless steel brushed finish



Powder coating Black



Powder coating Gold



Powder coating Copper/Bronze



Pure Bronze



Pure Brass

Cart and Bag kit for Elemento Table



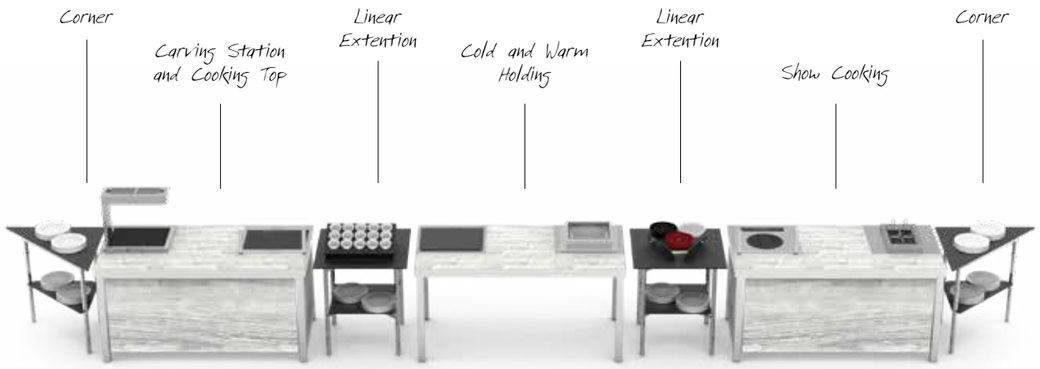
STRUCTURE FINISHES

HPL FINISHES AVAILABLE

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu






Corner
Carving Station and Cooking Top
Linear Extention
Cold and Warm Holding
Linear Extention
Show Cooking
Corner





Nesting Table

Design meets mobility meets storage value

- Stainless Steel 18/10 structure, deep matt finish
- Nesting storage value: 3 pieces in the space of one
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy duty casters with brakes
- Dynamic Built-In Modular System





Small
NESTING TABLE
with or without skirting



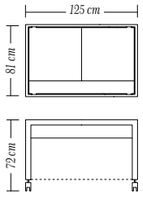


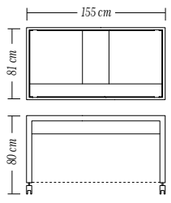
Medium
NESTING TABLE
with or without skirting

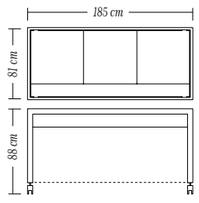




Large
NESTING TABLE
with or without skirting

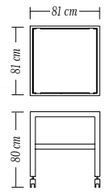








NESTING TABLE
EXTENSION





Two extensions can fit underneath one Large Nesting table

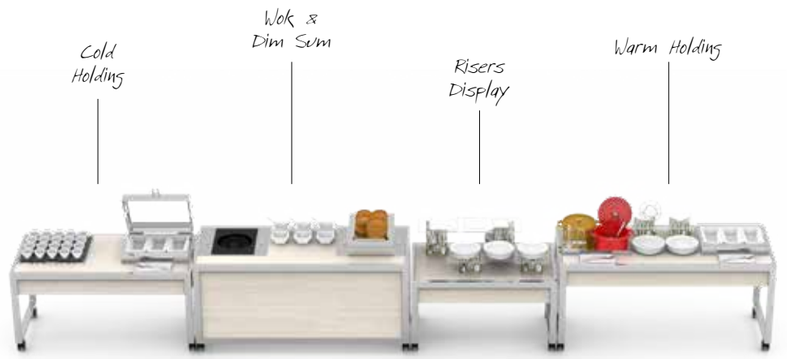
HPL FINISHES AVAILABLE

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu








Cold Holding
Wok & Dim Sum
Risers Display
Warm Holding







Magic Cart

A new frontier in mobile food service

- Stainless Steel 18/10 structure, deep matt finish and powder coated colors
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy duty casters with brakes
- Dynamic Built-In Modular System



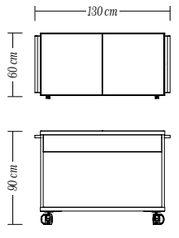
Large storage space

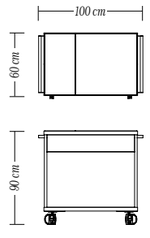
LITE
MAGIC CART

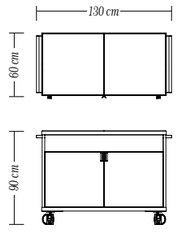
LITE
MAGIC CART
Small

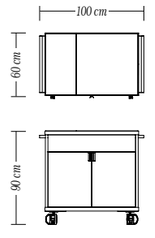
MAGIC CART

MAGIC CART
Small









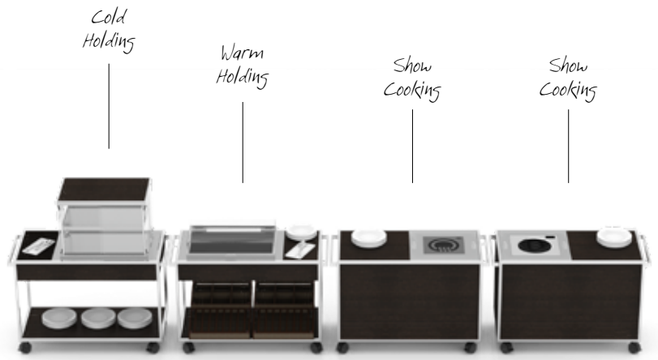
STRUCTURE FINISHES

HPL FINISHES AVAILABLE

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu






Cold Holding
Warm Holding
Show Cooking
Show Cooking





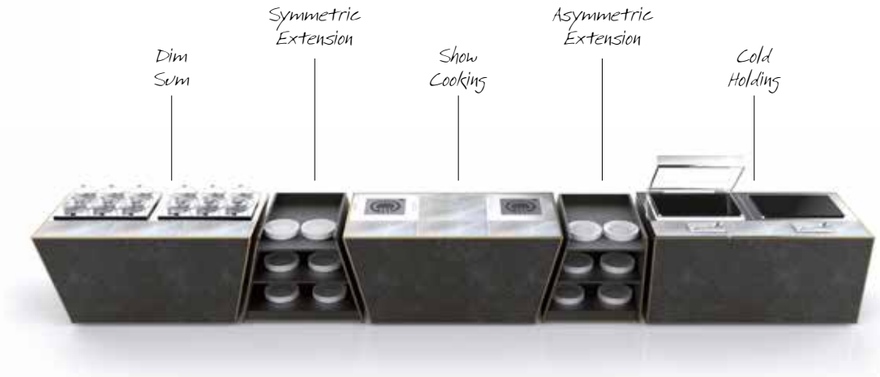




The Grand

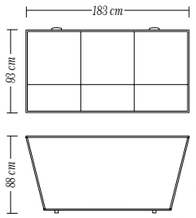
An architectural masterpiece

- Stainless Steel 18/10 structure, deep matt finish, Pure Bronze or Pure Brass
- Minimally intrusive Edge Protection System
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy duty casters with brakes
- Large inner storage area
- Dynamic Built-In Modular System



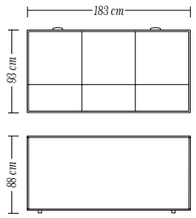


THE GRAND
Conical



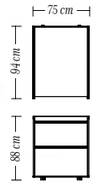


THE GRAND
Linear



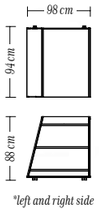


LINEAR
Extension





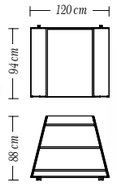
ASYMMETRIC
Extension



*left and right side

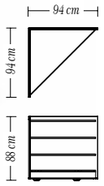


SYMMETRIC
Extension





CORNER
Extension



EDGES FINISHES AVAILABLE



Stainless steel



Stainless steel
brushed finish



Pure Brass



Pure Bronze

HPL FINISHES AVAILABLE

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu





The Bridge

Ultimate luxury in a buffet setting

- Stainless Steel 18/10 structure, deep matt finish
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy Duty casters with brakes Dynamic Built-In Modular System
- Richly customizable design

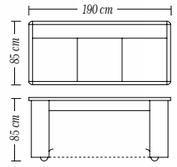




THE BRIDGE
Small



THE BRIDGE
Small w/skirting





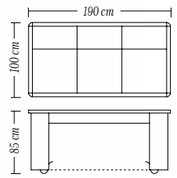
HIDDEN WHEELS
Good to have them,
even better not to see
them

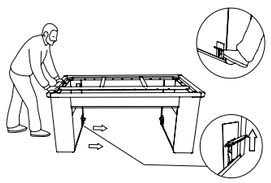


THE BRIDGE
Large



THE BRIDGE
Large w/skirting





BRAKING SYSTEM
Accessible at all times

HPL FINISHES AVAILABLE

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu





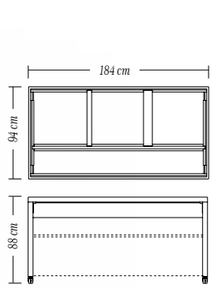
Catering Table

Never cease to amaze your guests

- Stainless Steel 18/10 structure, deep matt finish
- Superior strength and resistance to wear and tear
- Wiring management system
- Breaks down into 5 pieces, no tools needed
- On wheels with brakes
- Built-In plate holder
- Disassembly / assembly requires minimal time, on average 2 minutes
- Dynamic Built-In Modular System
- Stores in custom made, extra strong Cordura bags



CATERING TABLE





LITE
CATERING TABLE

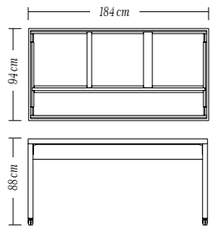
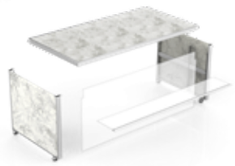


PLATE-HOLDER

The Catering Table can be assembled with or without plate-holder by simply inserting the front panel in the central or frontal position



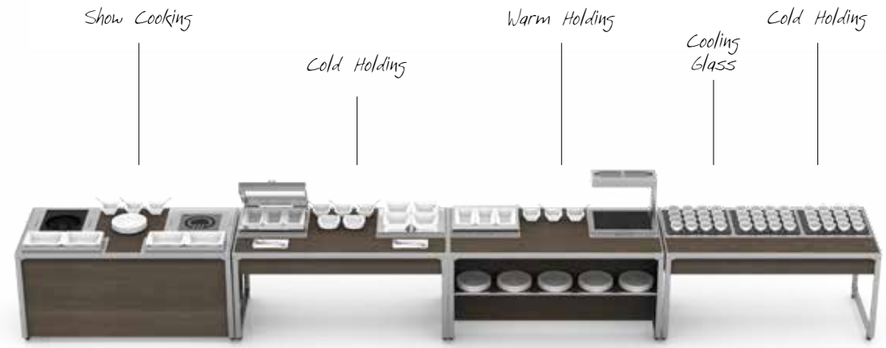
Cart and Bag kit for Catering Tables





HPL FINISHES AVAILABLE

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu





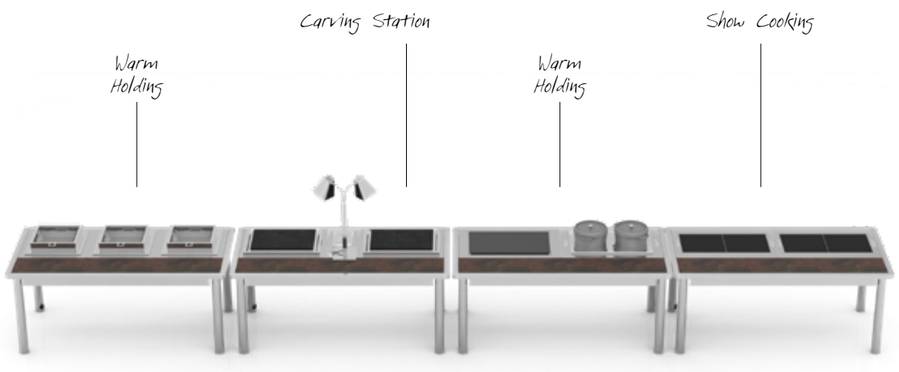


Magic Table

The one and only

- Stainless Steel 18/10 structure, deep matt finish
- Superior strength and resistance to wear and tear
- Wiring management system
- Breaks down into 5 pieces, no toold needed

- Disassembly / assembly requires minimal time, on average 2 minutes
- Dynamic Built-In Modular System
- Stores on a dedicated cart





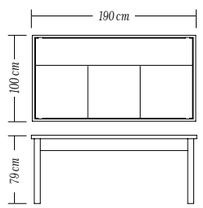
MAGIC TABLE
Large

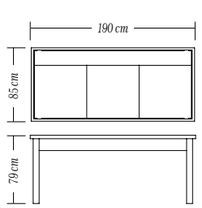


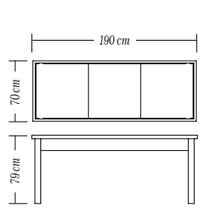
MAGIC TABLE
Medium



MAGIC TABLE
Small







Cart and Bag kit
for Magic Table





LEGS AND CORNERS
ALSO AVAILABLE IN
TITANIUM FINISH


Black


Gold


Venetian Gold


Platinum Champagne

HPL FINISHES AVAILABLE

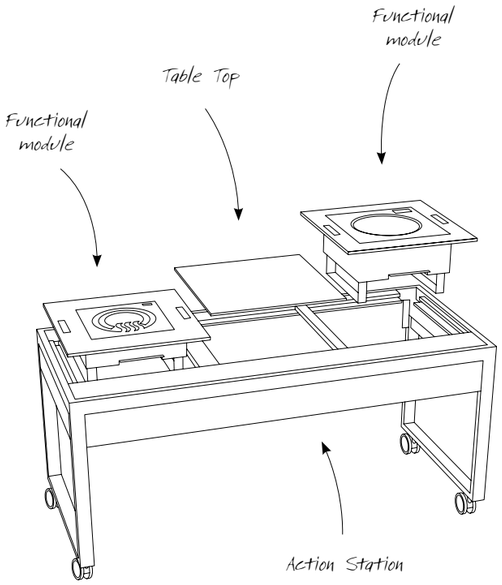
- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu



Functional Modules



WITH 50 WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY

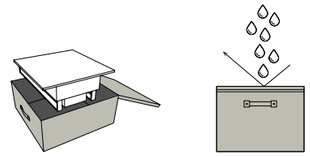


DYNAMIC BUILT-IN MODULAR SYSTEM®

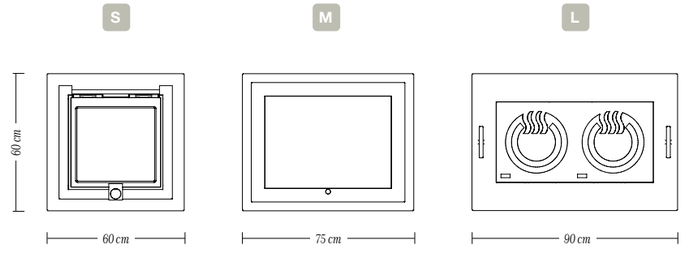
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

The DBMS is a very clever yet simple mobile frame that allows you to incorporate any of La Tavola's functional modules for warming, cooling, cooking and ambient temperature display into any one of our tables.

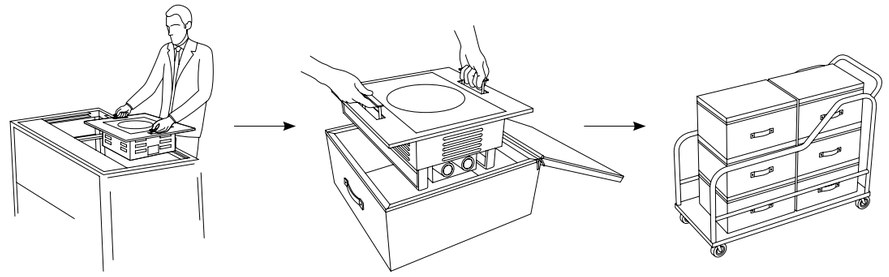
This is how we have created a system that knows no boundaries.



EACH MODULES COMES WITH A DURABLE CUSTOM-MADE CASE FOR STORAGE AND TRANSPORTATION.
WATERPROOF, EASY TO CLEAN, HYGIENIC.



MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



EASY USAGE, TRANSPORTATION AND STORAGE



Cart for transportation, modules' storage and freestanding functions

Functional modules

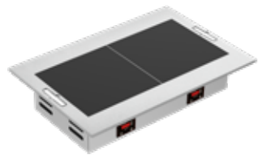
Warming functions



INDUCTION WARMING TOP

S 60 x 60 cm

- Automatic pan detection, instant energy transmission
- Highly energy efficient
- Glass-ceramic surface top
- 70 > 120 °C temperature range
- 1000 W



DUAL INDUCTION WARMING TOP

L 90 x 60 cm

- Automatic pan detection, instant energy transmission
- Highly energy efficient
- Glass-ceramic surface top
- 70 > 120 °C temperature range
- 2x 1000 W



MULTI-POINT INDUCTION WARMING TOP

L 90 x 60 cm

- Digital temperature display
- "No pan no heat" technology for minimal energy wastage
- Suitable for use with up to 4 induction-ready containers
- 60 > 100 °C
- 1500 W



SECRET WARMING INDUCTION

S 60 x 60 cm

- Hidden induction Warm-holding solution
- Protective silicone pad included
- Suitable for any induction-ready container
- Power range: 1-4
- 800 W



COVER OVEN

S 60 x 60 cm L 90 x 60 cm

- Transparent PETG cover reinforced with stainless steel frame
- Uniform temperature distribution and easy access to temperature regulators
- Two mechanical hinges
- 2x 700 W



HOT GLASS

S 60 x 60 cm L 90 x 60 cm

- Removable, tempered glass top, smoked finish
- Uniform temperature distribution
- Easy access to temperature regulators
- 2x 700 W



HOT PANS

S 60 x 60 cm L 90 x 60 cm

- Dry Heating Technology
- Uniform temperature distribution
- Easy access to temperature regulators
- Wide range of GN size food pans available in ceramic
- 1/1 GN 1/1+1/3 GN
- 2x 700 W



HOT CHAFING DISH

S 60 x 60 cm

- Dry Heating Technology
- Uniform temperature distribution
- Easy access to temperature regulators
- Stainless steel cover with glass window
- Wide range of GN size food pans available in ceramic
- 1/1 GN
- 2x 700 W



HOT SOUPS

S 60 x 60 cm

- Uniform temperature distribution
- Easy access to temperature regulators
- Cast iron cocottes available in various colors
- 2x 700 W



HOT STONE

S 60 x 60 cm

- Stainless steel 18/10 protective housing
- Black granite top with liquid collection groove
- Easy access to temperature regulators
- 2x 700 W



TAJINE

S 60 x 60 cm L 90 x 60 cm

- Stainless steel 18/10 protective housing
- Base and cover in glazed terracotta
- Easy access to temperature regulators
- 2x 700 W



HOT ALUMINUM PLATES

S 60 x 60 cm

- Stainless steel 18/10 protective housing
- Easy access to temperature regulators
- Shallow, cast aluminium pans ideal for bacon and sausage presentation
- 2x 700 W



MAGIC CHAFER

S 60 x 60 cm

- Patented Humidity Control System
- Condensation recovery system
- Stainless steel 18/10 cover and mechanical hinges
- Cast aluminium water pan with 5 compartments
- Ceramic food pans 2/3 GN and 1/3 GN
- 700 W



OBLONG WONDER CHAFER

M 75 x 60 cm

- Opens to 170°
- Steam collection rim around cover for condensation recovery
- Porcelain and stainless steel food pans available
- 700 W



ROUND WONDER CHAFER

S 60 x 60 cm

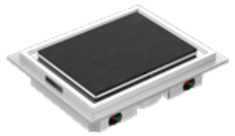
- Opens to 170°
- Steam collection rim around cover for condensation recovery
- Porcelain and stainless steel food pans available
- 500 W



CARVING SET

S 60 x 60 cm

- Premium granite base, removable for easy cleaning
- Heating lamp with infrared strips
- 500 W (lamp)
- 2x 700 W (carving)



CARVING SET PRO

M 75 x 60 cm

- Removable black granite top
- Excess liquid collection system with recovery tank
- Uniform temperature distribution
- Easy access to temperature regulators
- Temperature (granite): 80 °C
- 2x 700 W



DIM SUM

S 60 x 60 cm

- 4 separate areas for stackable baskets
- Can also be used with traditional bamboo baskets
- Premium glass see-through baskets
- Liquid recovery system
- 2x 700 W



MINI OUZI CHAFER

S 60 x 60 cm

- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm
- 2x 700 W



CHOCOLATE FOUNTAIN

S 60 x 60 cm

- Stainless steel 18/10 body and parts. Detatchable basin
- Available in two different size: H 43 or H 84 cm
- Electronic touch controller
- Easy cleaning and maintenance
- 500 W



BBQ DISPLAY

M 75 x 60 cm

- Stainless steel 18/10 structure
- Sneeze guard
- Pan for liquid recovery
- Optional: Heating lamp 500 W

ACCESSORY FOR CARVING SET PRO



HEAT LAMPS

- W 27 L 20 H 70
- Available with 1 or 2 heating lamps
- Ideal for carving or warming top unit
- Stainless steel structure, mirror finish
- Excellent stability
- 1x 250 W / 2x 250 W

Functional modules

Warming&Cooling functions



HOT&COOL GLASS

S 60 x 60 cm L 90 x 60 cm

- Removable tempered glass top, smoked finish
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- 850 W



HOT&COOL PANS

S 60 x 60 cm L 90 x 60 cm

- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- Wide range of GN size food pans available in ceramic
- 1/1 GN 1/1+1/3 GN
- 850 W



HOT&COOL CHAFING DISH

S 60 x 60 cm

- Stainless cover with glass window
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- Wide range of GN size food pans available in ceramic
- 1/1 GN
- 850 W



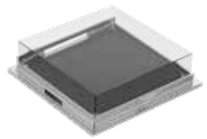
HOT&COOL PLATE

L 90 x 60 cm

- Tranparent PETG cover reinforced with stainless steel frame
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- 850 W

Functional modules

Cooling functions



COOLING PLATE

S 60 x 60 cm L 90 x 60 cm

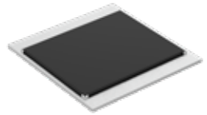
- Transparent PETG cover reinforced with stainless steel frame
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Removable tempered glass top, black finish



CHILL-IT WELL

L 90 x 60 cm

- Transparent PETG cover reinforced with stainless steel frame
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 4 hours
- Stockable, double walled Chill-It pans containing food safe gel
- 1/1+1/3 GN



COOL GLASS

S 60 x 60 cm L 90 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Removable tempered glass top, black finish



COOL PANS

S 60 x 60 cm L 90 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Wide range of ceramic GN food pans available
- 1/1 GN 1/1+1/3 GN



COOL PANS WITH COVER

S 60 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Wide range of ceramic GN food pans available in ceramic
- 1/1 GN
- Stainless cover with glass window



COOL BOWLS

S 60 x 60 cm

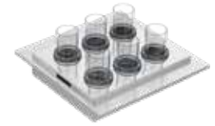
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Stainless steel 18/10 structure
- Ceramic bowls available in different colors



ICE WELL

S 60 x 60 cm L 90 x 60 cm

- Condensation recovery system
- Drainage system with faucet



COLD DRINK SET

S 60 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic cylinders release cold for up to 4 hours
- Stainless steel 18/10 structure
- Available with 6 glass jugs with beak and plastic cover



HAM STAND

S 60 x 60 cm

- Tilting ham holder
- 360° rotation
- 45° inclination
- Knife holder
- 1/3 GN food pan with cover included



SUSHI DISPLAY

145 x 39 x 24 cm | 110 x 39 x 24 cm

- Available in different colors
- Stainless steel inner tray
- Integrated digital thermostat with remote control panel
- Automatic defrosting every 6 hours or at selected interval
- +4 °C > +8 °C temperature range
- 130 W



ICE TEPPANYAKI

M 75 x 60 cm

- Lowest temperature: -30 °C
- Simple control and digital temperature feedback
- Temperature settings: 28
- 70 W



COOL SHELVES

L 90 x 60 cm

- 2 high performance eutectic units
- Cold maintained for up to 5 hours. Even surface temperature (1 °C to 4 °C)
- Transparent sliding doors
- Structure available with glass or polycarbonate sides

ACCESSORY FOR WARMING AND COOLING FUNCTIONS



SNEEZE GUARD FREESTANDING
L 60 W 60 H 50 cm
L 90 W 60 H 50 cm
L 120 W 60 H 50 cm
L 180 W 60 H 50 cm

Functional modules

Cooking functions



DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

- Two separate cooking areas:
  ∅ 145 1400 W
  ∅ 210 2300 W
- All power (3700 W) can be directed on one large pan
- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function



INDUCTION COOKING TOP

S 60 x 60 cm

- Integrated display for analogical temperature control
- LED display for temperature control
- Temperature settings: 1-20
- 3500 W



INDUCTION WOK

S 60 x 60 cm

- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function
- 3700 W



SHAWARMA MAKER

60 x 75 cm

- Electric heating with black sealed glass protection
- Easy access to temperature control
- Liquid recovery system
- Removable scrap pan
- Easy cleaning and maintenance
- 4200 W



WATER BOILER

S 60 x 60 cm

- 10 liters capacity
- Easy to clean. Easy-to-use tap for draining after use
- Maximum of four 14 x 10 x 13.5 cm cooking baskets
- 18/10 Stainless protective body
- 2830 W



FRYER

S 60 x 60 cm

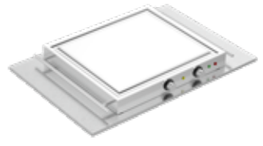
- 10 liters capacity
- Easy to clean. Easy-to-use tap for draining after use
- Stainless steel 18/10 structure
- Maximum of four 14 x 10 x 13.5 cm cooking baskets
- 3000 W



INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

- Two independently regulated areas:
  1400 W 2300 W
- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function



GRILL TEPPANYAKI

L 90 x 60 cm

- Large cooking surface
- Dual zone temperature control
- Easily accessible temperature controls
- Liquid recovery system
- 3000 W



CREPES MAKER

S 60 x 60 cm

- Easy access to temperature control
- 30°C > 300 °C temperature range
- 3000 W



WAFFLES MAKER

S 60 x 60 cm

- Waffle size 18x10 cm - two at a time
- 0 > 300 °C temperature range
- 1600 W

COOKING FUNCTIONS ACCESSORIES



MOBILE EXHAUST

L 64 W 48 H 90 (closed) 120 (open)
» 4 Power levels
» 900 m³/h capacity
» Touch Control
» Casters with brakes
» Customizable finishes
» 500 W



WORKING STATION WITH SINK

L 130 W 60 H 90 cm
» Portable sink and work surface, 25 lt
» Capacity and independent recovery of liquids
» Wireless (battery powered)
» Casters with brakes



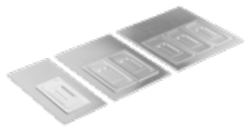
PLATE HEATER

SMALL
» L 60 W 51 H 87 cm
LARGE
» L 100 W 51 H 87 cm
» Mobile plate holder - holds up to 120 plates
» 30-90 °C temperature range
» Casters with brakes
» 1200 W (single) 2400 W (double)



ANTI SPLASH GUARD FOR MODULES

60 x 15 h 30 cm



SERVICE TILES

» Several different sizes available
» Integrated GN food pans for sauces or scraps

Functional modules

Mixology functions



ICE WELL FOR BOTTLES

S 60 x 60 cm

» Condensation recovery system
» Drainage system with faucet



SPEED RACK

S 60 x 60 cm

» Up to 12 bottles
» Recovery liquid system



COCKATIL DRAINER & ICE BIN

S 60 x 60 cm

» Storage for tools
» Cube ice bin
» Crushed ice or trash bin
» Cocktai drainer

MIXOLOGY FUNCTIONS ACCESSORIES



HPL BAR COUNTER TOP

L 90 W 30 cm
» HPL structure



HPL BAR TOP

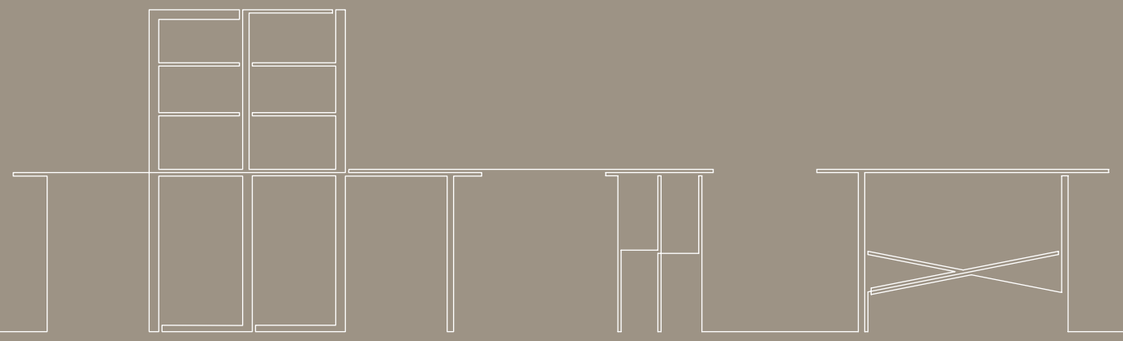
L 60 W 30 cm
L 90 W 30 cm
» St. steel structure
» HPL base and countertop surface



HANGING SPEED BOTTLE RACK

L 64 W 20 H 20 cm
» St. steel structure
» 6-8 bottles capacity

Mobile Banqueting Furniture



With the most innovative and complete Beverage & Mixology line on the market, La Tavola boasts a selection of fully-equipped and customizable mobile bars, cocktail tables and vertical displays that aim to foster your guests' overall satisfaction.

Discover a meticulously designed selection of carts that provides for the diverse needs of the hospitality world and a refined collection of Cocktail and Buffet tables, completely foldable and easy to store and move thanks to their dedicated storage carts.

All the furniture is crafted to perform under heavy-duty usage and aims to blend-in with your existing interior décor by allowing for a total customization of its finishes and materials.

la tavola®

Buffet tables







SMALL
L 120 W 80 H 76 cm



MEDIUM
L 145 W 80 H 84 cm



LARGE
L 170 W 80 H 92 cm

Lite Nesting Tables

STRUCTURE FINISHES

HPL FINISHES

- Stainless Steel 18/10 structure, deep matt finish or powder coated finishes
- Nesting Storage value: 3 pieces in the space of 1
- Superior Strength and resistance to wear and tear
- Heavy Duty casters with brakes
- Detachable skirtings available in matching finishes
- Detachable plate holder available for Large Table
- Available also with black and white glass top





LARGE LITE NESTING TABLE IS ALSO AVAILABLE WITH REMOVABLE SKIRTING AND PLATE HOLDER



FRAME AND LEGS FINISHES AVAILABLE



STAINLESS STEEL SATIN FINISH



POWDER COATING BLACK



POWDER COATING GOLD



POWDER COATING COPPER/BRONZE

Lite Nesting Tables and La Tavola's freestanding buffetware: an explosive combination of look & functionality



THE CLEANEST WAY TO PRESENT WARM FOOD



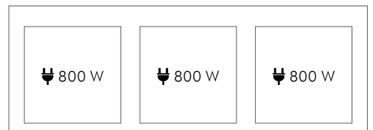
HEIGHT ADJUSTABLE LEGS

REMOVABLE PLATE HOLDER

CASTERS WITH BRAKES



3 SECRET INDUCTIONS FOR WARM-HOLDING





Secret Warming Table

STRUCTURE FINISHES

HPL FINISHES

- L 180 W 76 H from 76 to 108 cm
- Stainless Steel 18/10 structure, deep matt or powder coated finishes
- Adjustable legs
- Superior Strength and resistance to wear and tear
- Heavy Duty casters with brakes
- Detachable plate holder available
- Mandatory use of syilicone pad between the table surface and the induction-ready container placed on top







SQUARE



ROUND



OBLONG

Foldable Buffet Tables

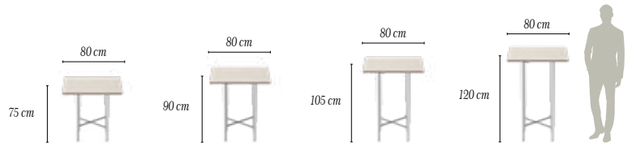
STRUCTURE FINISHES

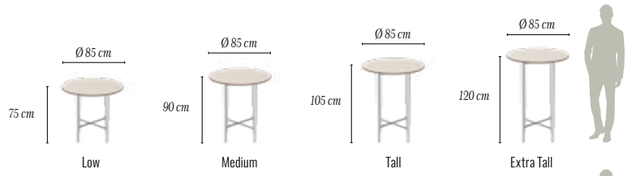
HPL FINISHES

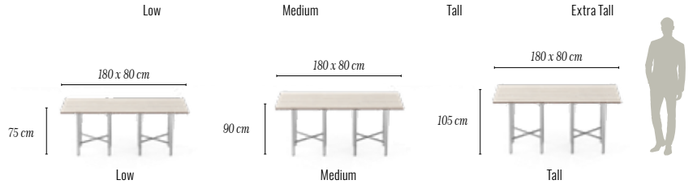
» Stainless Steel 18/10 Structure
» Deep matt or powder coating finishes
» Compact HPL tops, 10 finishes
» Magnetic locking system
» Uneven terrain adjustment system
» Foldable, can be stored in its dedicated cart



TABLE CART
L 200 W 85 H 100 cm
Up to 12 square or round foldable tables
or up to 6 oblong foldable tables









STAINLESS STEEL
SATIN FINISH



POWDER COATING
BLACK



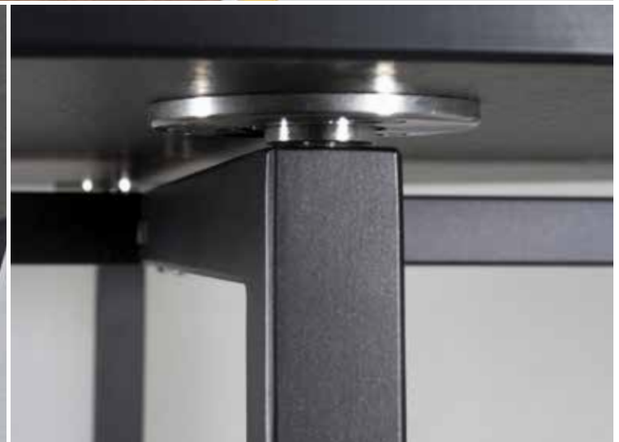
POWDER COATING
GOLD



POWDER COATING
COPPER/BRONZE









SQUARE, MIDDLE SHELF



ROUND, MIDDLE SHELF

TABLE CART
L 200, W 90, H 100 cm
Up to 12 square or round cocktail tables

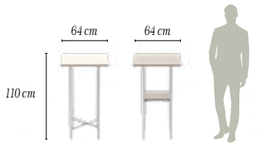


Foldable Cocktail Tables

STRUCTURE FINISHES

HPL FINISHES

- Stainless Steel 18/10 Structure
- Deep matt or powder coating finishes
- Compact HPL tops, 10 finishes
- Magnetic locking system
- With or without middle shelf
- Uneven terrain adjustment system
- Foldable and stored in dedicated cart







STAINLESS STEEL
SATIN FINISH



POWDER COATING
BLACK



POWDER COATING
GOLD



POWDER COATING
COPPER/BRONZE

la tavola®

Mixology, Beverage & Vertical Displays



Made in Italy, used to "wow" hotel guests all around the world





Front Bar & Mixology Front Bar

HPL FINISHES

- L 181 W 97 H 114 cm
- Mobile Bar for banqueting, lobby lounge, roof tops, catering and events
- On heavy duty casters with brakes
- Available with or without lights
- Edge Protection System
- Stainless Steel structure, HPL skirting and white marble Okite top





MIXOLOGY FRONT BAR

FEATURES:

- Sink
- Trash Bin
- Speed Bottle Rack
- Glass Holder
- Shock Glass Freezer
- Ice Block Holder
- Ice Bin (Cube/ Crushed)
- Cocktail Drainer
- Tools Holder
- Countertop
- Tools Drainer
- Champagne Cooler
- Cooling Food Pans
- Wheels with brakes



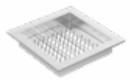
FRONT BAR

Dynamic Built-modular System available

FRONT BAR ACCESSORIES



ICE WELL FOR BOTTLES



SPEED RACK



COCKATIL DRAINER & ICE BIN



HANGING SPEED BOTTLE RACK





Mixology Cart with Shock Freezer

HPL FINISHES

SMALL
» L 105 W 65 H 110 cm
LARGE
» L 135 W 65 H 110 cm

» Shock freezer
» Trash bin
» Storage tools
» Cocktail drainer
» Ice holder

» Glass and bottles storage
» Shelf for storing glasses
» Glass countertop
» Large bottle rack
» Casters with brakes











Mixology Cart

STRUCTURE FINISHES

HPL FINISHES

SMALL
» L 100 W 60 H 110 cm
LARGE
» L 130 W 60 H 110 cm

» Trash bin
» Storage tools
» Cocktail drainer
» 2 insulated ice bins
» Glass and bottle storage

» Shelf for glass storage
» Bottle and glass rack
» Casters with braking system









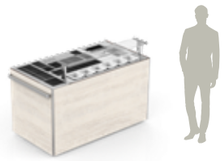
Mixology Rover

HPL FINISHES

- L 165 W 85 H 110 cm
- The ultimate tool for professional mixology, with all the add-ons you would expect from a fixed bar
- Original open plan design for the action to be in plain sight of the customers

FEATURES:

- Sink
- Speed bottle rack
- Glass holder
- Shock glass freezer
- 2 insulated ice bins
- Drainer
- Tools holder
- Countertop
- Tools drainer
- Champagne cooler
- Chilled food pans
- Heavy duty casters with brakes
- Edge protection system









Beer Cart

STRUCTURE FINISHES

HPL FINISHES

- L 130 W 60 H 90 cm
- Beer drainer
- Storage for pint glasses
- Heavy duty designer wheels
- Casters with brakes



Concealed compartments for tools, for ice or additional storage







Wine Tasting Cart

STRUCTURE FINISHES

HPL FINISHES

- L 100 W 60 H 110 cm
- Stainless Steel structure, deep matt or powder coated finishes
- Premium bottles display rack
- Optional light and battery for display rack
- Storage for glasses
- Display an safe storage of open bottles
- Concealed compartment for tools
- Concealed compartment for ice or additional storage
- Casters with brakes





Back Bar

HPL FINISHES

- L 138 W 65 H 191 cm
- Removable shelves
- Hidden heavy-duty wheels with brakes
- Available with lights
- HPL panels and matt stainless steel structure





The Octopus

HPL FINISHES

- L 138 W 70 H 191 FOLDED
- L 302 W 142 H 191 UNFOLDED
- Front & back bar all in one
- Removable shelves
- Storage space on bottom level
- Heavy duty designer wheels with brakes





The Egg

HPL FINISHES

- Ø 110 H 183 cm
- Mobile vertical display with 4 large levels for food display
- See-through vertical panels with 360° access
- Heavy duty stainless steel base
- Moves on 4 casters
- Edge protection system
- Hidden heavy-duty design wheels with brakes





The Tree

HPL FINISHES

- L 130 W 74 H 183 cm
- Mobile vertical display with 4 large levels
- Lower edge protection system
- Casters with brakes
- HPL panels available in different colours
- Also available in a back-lit version for a stunning visual effect during nighttime service



la tavola®

Dedicated carts





Coffee Break Cart

HPL FINISHES

- L 100 W 70 H 90 cm (closed)
  L 200 W 70 H 90 cm (open)
- HPL structure
- Stainless steel 18/10 edge protection system
- Wheels with braking system
- Horizontal shutters with heavy duty hinges
- Large storage areas
- Removable back display bar
- 3 versions available: neutral, for cold-holding, for warm-holding



REMOVABLE BACK DISPLAY BAR



HORIZONTAL SHUTTERS





3 VERSIONS AVAILABLE



COFFEE BREAK CART
NEUTRAL



COFFEE BREAK CART
FOR COLD-HOLDING



COFFEE BREAK CART
FOR WARM-HOLDING



Mini Tree

HPL FINISHES

- L 81 W 81 H 92 cm
- Mobile plate and flatware holder with 4 levels
- Handles for easy transportation
- HPL panels available in different colours
- Heavy-duty wheels with braking system



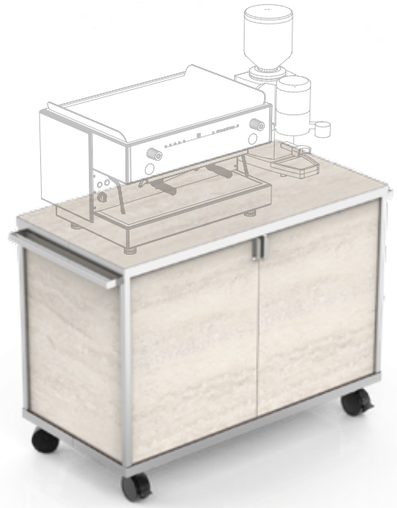


Mini Fridge Cart

STRUCTURE FINISHES HPL FINISHES

- L 130 W 60 H 90 cm
- HPL panels available in different colours
- Heavy duty wheels with brakes
- Lower levels for coffee cups/glasses storage
- Fridge unit under top surface





Coffee Cabinet

STRUCTURE FINISHES HPL FINISHES

- L 130 W 60 H 90 cm
- Heavy duty wheels with brakes
- HPL panels available in different colours





Ouzi Cart

HPL FINISHES

- L 125 W 125 H 136 cm
- Ø 80 (Ouzi function)
- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm
- Power: 700W
- Heavy duty wheels with brakes
- HPL panels available in different colours





Conference Table

HPL FINISHES

CONFERENCE TABLE

» L 60 W 180 H 75 cm

CONFERENCE TABLE WITH MODESTY PANEL

» L 46 W 180 H 75 cm
» L 80 W 180 H 75 cm





Room Divider

HPL FINISHES

» L 83 W 40 H 179 cm
» Heavy duty and durable
» Styled to match with the existing interior decor and other banqueting furniture
» Edge protection system
» Innovative octagonal base allows for many creative configurations





Lectern

HPL FINISHES

» L 50 W 50 H 130 cm
» Reading lamp
» Hidden electric cable system





Projector Cart

HPL FINISHES

» L 80 W 80 H 100 cm
» Stainless steel edge protection system
» Hidden cable system
» 4 hidden wheels
» Projector platform with adjustable height
» Removable hidden laptop platform




ARCTIC WOOD

CALACATTA


LIGHT BROWN


TRAVERTINE


WALNUT


MAGMA


COLONIAL


LAVA STONE


BROWN SHELL


NOIR ABSOLU

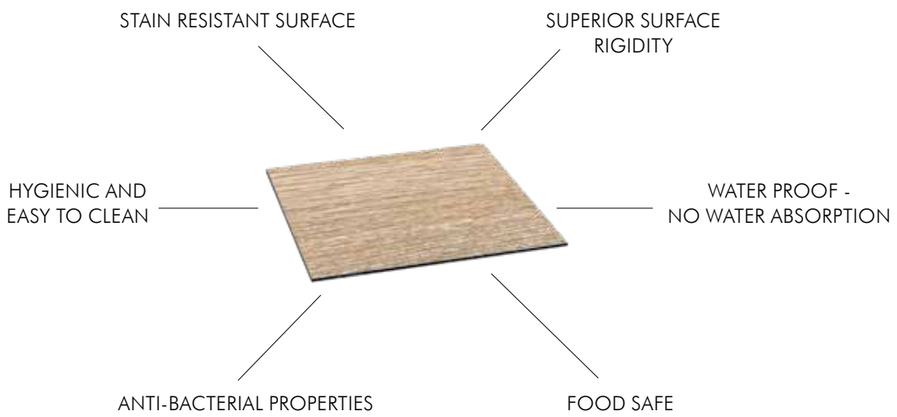
HPL Panels and Tops

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry.

HPL tops and sides are durable and lightweight.

They have a great look and feel, and with a variety of different finishes available, matching your interior décor is easy.





la tavola®

Cocottes, Porcelain and Glassware



Premium quality ceramic food pans

1/1 GN
white / cherry / black / chalk / grey / green
L 53 W 32,5 H 6,5 cm - LT 5



1/2 GN
white / cherry / black / chalk / grey / green
L 32,5 W 26,5 H 6,5 cm - LT 2,3



2/3 GN
white / cherry / black
L 34,5 W 26,5 H 6,5 cm - LT 2,3

1/3 GN
white / cherry / black / chalk / grey / green
L 32,5 W 17,5 H 6,5 cm - LT 1,8

2/4 GN
white / cherry / black
L 53 W 16 H 6,5 cm - LT 2

1/4 GN
white / cherry / black
L 26,5 W 16 H 6,5 cm - LT 0,85

BOWL
white / cherry / black
Ø 24 H 9 cm - LT 2



JAPANESE BOWL
white / cherry / black
Ø 11 H 6,5 cm - LT 0,2



UTENSIL HOLDER
white
Ø 13 H 15 cm - LT 1,3



Sleek lines, reinforced edges, perfectly stackable and easy to handle



No color-fading, no scratches, food safe

Rapid, even heat diffusion

Chip resistant

Premium quality ceramic cocottes



COCOTTE WITH COVER
white / black / blue / red / yellow / grey / glass
Ø 26 H 14,5 cm



COCOTTE WITH COVER
white / black / blue / red / yellow / grey / glass
Ø 28 H 13,5 cm



OVAL COCOTTE WITH COVER
white / black / blue / red / yellow / grey / glass
L 32,5 W 26 H 16 cm



TAJINE WITH COVER
white / blue
Ø 32 H 21,5 cm





CERAMIC RECTANGULAR PAN
white
L 30,5 W 21,5 H 7 cm



CERAMIC STEAM POT WITH PERFORATED BOTTOM
white
Ø 26 H 6,5 cm



SUPPORT FOR COVER
stainless steel
L 12 W 6 H 8 cm

VERSATILE AND PRACTICAL: Compatible with any heating source including induction, stovetop, electrical unit



SAFE AND FOOD FRIENDLY: is made of natural mineral materials. Free of chemicals and heavy metals

DURABLE AND RESISTANT: revolutionary light-weighted and resistant at the same time

EASY CARE: dishwasher safe, naturally non-stick

Cast iron cocottes



ROUND WITH COVER
black / graphite grey / cherry / mustard
Ø 10 H 14,5 cm - 0,25



ROUND WITH COVER
black / graphite grey / cherry / mustard
Ø 18 H 14,5 cm - LT 1,70



ROUND WITH COVER
black / graphite grey / cherry / mustard
Ø 20 H 14,5 cm - LT 2,20



ROUND WITH COVER
black / graphite grey / cherry / mustard
Ø 22 H 14,5 cm - LT 2,60



ROUND WITH COVER
black / graphite grey / cherry / mustard
Ø 26 H 14,5 cm - LT 4,60



ROUND WITH COVER
black / graphite grey / cherry
Ø 30 H 18 cm - LT 7,65



OVAL WITH COVER
black / graphite grey
L 41 W 32,5 H 19 cm - LT 12



TAJINE
white / cherry
Ø 28 H 21 cm - LT 2





Porcelain items



SQUARE DIAMOND PLATE
L 31 W 31 H 2,2 cm
L 26 W 26 H 2 cm
L 21 W 21 H 1,6 cm
L 15 W 15 H 1,6 cm



OBLONG DIAMOND PLATE
L 15 W 38 H 1,5 cm
L 15 W 30 H 1,5 cm



SQUARE MEAT PLATE
L 30,3 W 30,3 H 4,5 cm
L 25,2 W 25,2 H 4,5 cm
L 20 W 20 H 2,9 cm
L 13,5 W 13,5 H 2,5 cm



OBLONG MEAT PLATE
L 39,8 W 29,8 H 3 cm
L 35,2 W 25,8 H 4,7 cm
L 30 W 20 H 5 cm



SQUARE MEAT PLATE, ASH
L 31 W 31 H 3,5 cm
L 17,8 W 17,8 H 2,2 cm



ROUND MEAT PLATE, ASH
Ø 31 H 3,8 cm
Ø 15 H 2 cm



LOTUS BOWLS
L 21 W 15 H 11,5 cm (white)
L 18 W 12 H 9,5 cm (white or black)
L 16 W 9 H 7,5 cm (white or black)



AMAZING SQUARE BOWL
L 20,5 W 20,5 H 3,5 cm



TRIANGLE FIGURE PLATES
L 30,2 W 11,8 H 2 cm
L 28 W 14,3 H 3 cm



OBLONG DEEP PLATES
L 30,5 W 9,5 H 4,5 cm
L 25,5 W 7,8 H 4 cm



SALAD BOWLS
Ø 16 H 5,7 cm
Ø 12 H 5,5 cm
Ø 12 H 3,8 cm



SQUARE FIGURE BOWLS
White or Black
L 23 W 23 H 9,5 cm
L 20 W 20 H 8,5 cm
L 15 W 15 H 7,5 cm
L 12 W 12 H 6 cm



ONDA PLATES
L 30,5 W 25 H 3,5 cm
L 25,3 W 21 H 3 cm



TAPAS TRAYS
L 30 W 13 H 2,5 cm



TAPAS PLATES
L 35,6 W 10 H 2 cm



DASH BOWLS WITH FOOT
Ø 11,5 H 5 cm
Ø 11,5 H 5 cm

Porcelain items



GOHAN CUPS
Ø 11 H 5 cm (white or black)
Ø 9,5 H 4 cm (white)



ASH CYLINDRICAL CUP
Ø 5,5 H 6 cm



SAUCE TRAY, 2 COMPARTMENTS
L 14,5 W 6,5 H 1,8 cm



RELISH PLATE
25,5 (x3) H 3 cm



WASABI TRAYS
L 39 W 4,5 H 2,5 cm
L 35 W 4,5 H 2,5 cm



SAUCE BOWL
L 13 W 11 H 5,5 cm



OBLONG FINGER FOOD BOWL, 2 COMPARTMENTS
L 16 W 6,5 H 4 cm



SQUARE FINGER FOOD BOWL, 4 COMPARTMENTS
L 15 W 15 H 2,4 cm



MISE EN BOUCHE
L 5,3 W 10,7 H 2,8 cm



ROUND BOWL
Ø 15 H 8 cm



CONICAL BOWL
Ø 15 H 8 cm



HALF PLATE
L 20 W 10 H 2 cm



DEEP SQUARE BOWL
L 14,1 W 14,1 H 5,5 cm



BREAKFAST ITEMS

MUG W/O SAUCER
cl 30 Ø 12 H 11 cm



HIGH CUP W/ OBLONG SAUCER
cl 24 H 9,5 cm



STACKABLE ESPRESSO COFFEE CUP W/ SAUCER
cl 10 H 6,4 cm

STACKABLE ESPRESSO COFFEE CUP
cl 10 H 6,4 cm

SAUCER FOR STACKABLE ESPRESSO COFFEE CUP
cm 12,2

STACKABLE TEA CUP W/ SAUCER
cl 21 H 8,1 cm

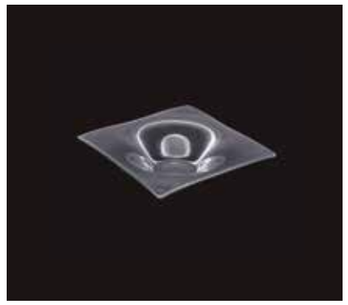
STACKABLE TEA CUP W/ SAUCER
cl 21 H 8,1 cm

STACKABLE BREAKFAST CUP W/ SAUCER
cl 28 H 9 cm

STACKABLE BREAKFAST CUP
cl 28 H 9 cm

SAUCER FOR STACKABLE BREAKFAST CUP
cm 16,6

Decorative glassware



TAV1908 - 25 x 25 cm



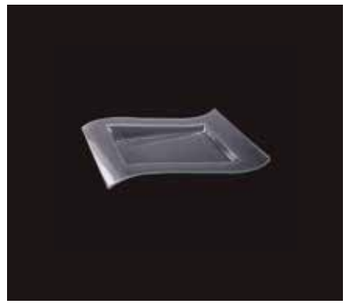
TAV1927 - 25 x 40 cm



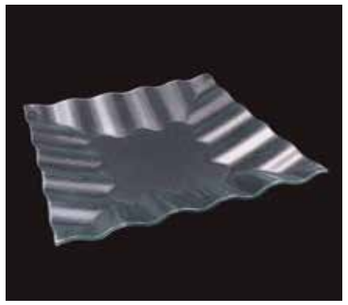
TAV1802 - 32 x 41 cm



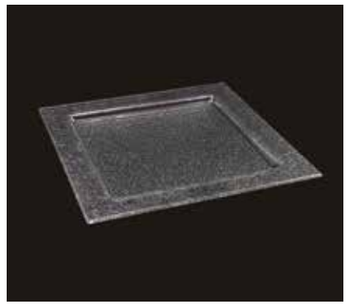
TAV1816 - 14 x 55 cm



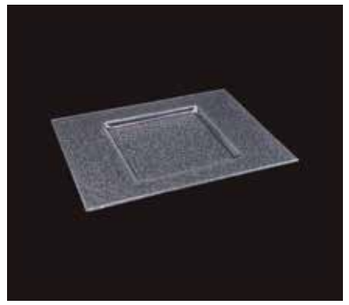
TAV1722 - 24 x 31 cm



TAV1756 - 42 x 42 cm



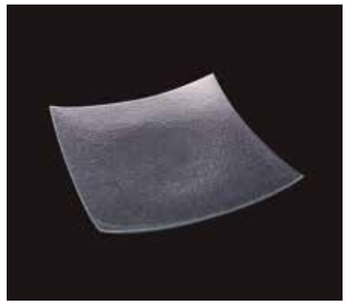
TAV1001 - 40 x 40 cm



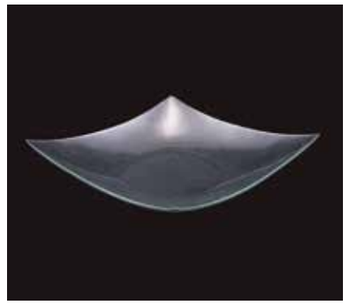
TAV1041 - 28 x 36 cm



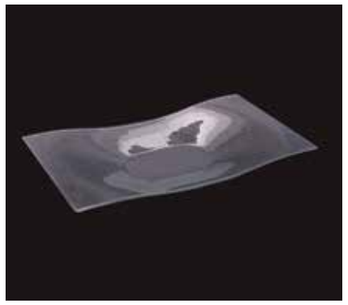
TAV4034 - 15 x 30 cm



TAV1002 - 30 x 30 cm

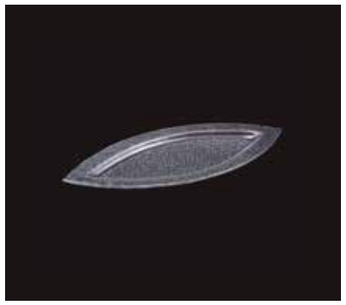


TAV1005 - 30 x 40 cm



TAV1718 - 20 x 42 cm

Decorative glassware



TAV1009 - 23 x 36 cm



TAV1180 - 25 x 40 cm



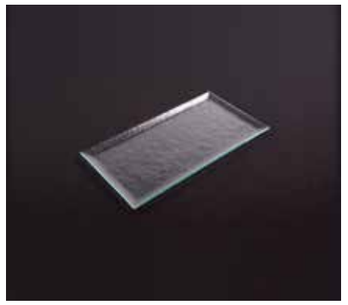
TAV1006 - 32 x 53 cm



TAV1319 - Ø 31 cm



TAV1185 - Ø 32 cm



TAV1870 - 13 x 45 cm - standard clear
TAV1873 - 30 x 30 cm - smoked



TAV1243 - 15 x 46 cm

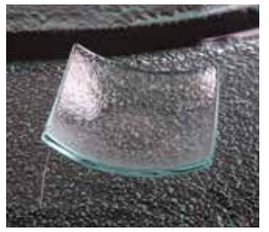


TAV1754 - 30 x 30 cm

Decorative glassware



8 x 8 cm
TAV171708SC - standard clear
TAV171708SM - smoked



10 x 10 cm
TAV172710SC - standard clear
TAV172710SM - smoked



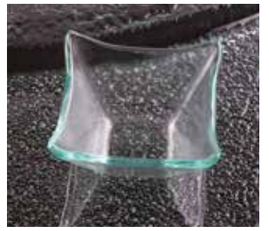
7,5 x 7,5 cm
TAV100107SC - standard clear
AV100107SM - smoked



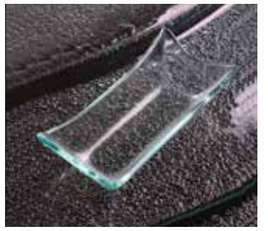
10 x 10 cm
TAV102110SC - standard clear
TAV102110SM - smoked



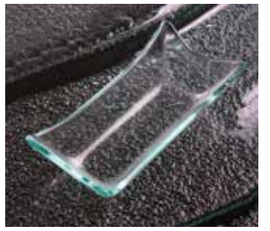
8 x 8 cm
TAV1877085C - standard clear
TAV187708SM - smoked



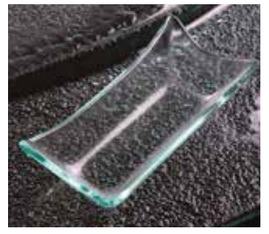
9 x 9 cm
TAV1877095C - standard clear
TAV187709SM - smoked



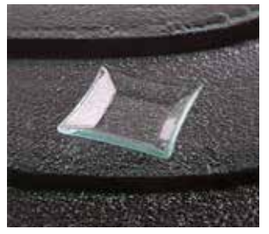
6 x 12 cm
TAV1879125C - standard clear
TAV187912SM - smoked



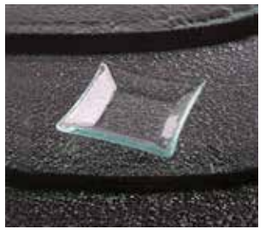
7 x 13 cm
TAV1879135C - standard clear
TAV187913SM - smoked



8 x 14 cm
TAV1879145C - standard clear
TAV187914SM - smoked



8 x 8 cm
TAV1003085C - standard clear
TAV100308SM - smoked



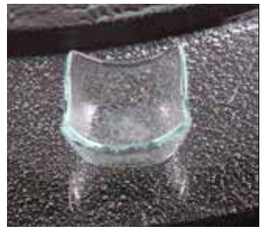
9 x 9 cm
TAV1003095C - standard clear
TAV100309SM - smoked



6 x 11 cm
TAV1004115C - standard clear
TAV100411SM - smoked

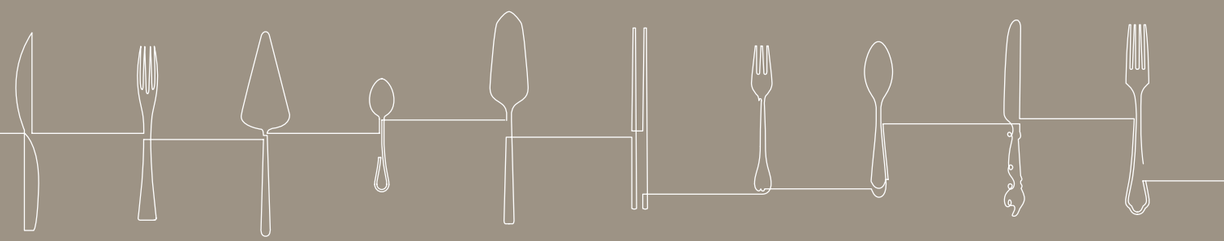


6 x 12 cm
TAV1004125C - standard clear
TAV100412SM - smoked



8 x 8 cm
TAV1867085C - standard clear
TAV186708SM - smoked

Flatware



La Tavola reflects the passion of Giulio and Sergio Sambonet, brothers and founders who share an unending desire to create art for the table.

With the support of an experienced, expert and equally enthusiastic team, they are proud to present new flatware patterns in stainless steel, silver-plated and titanium and PVD coated finishes.

The patterns of this collection have been designed by La Tavola R&D Team under the supervision of Giulio and Sergio Sambonet.

Those personally designed by them are identified by the trademarks:

la tavola®

Tendence, Classic and Rétro collections

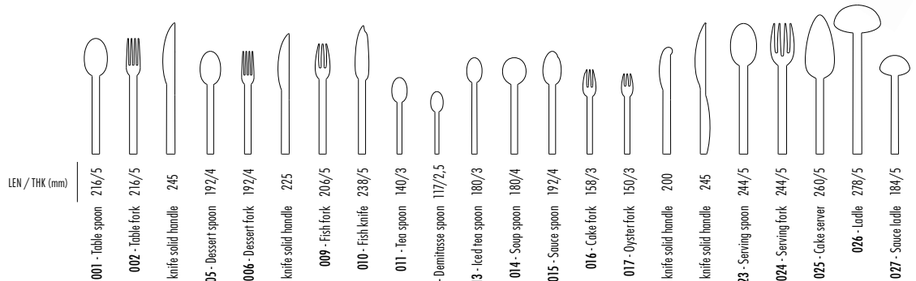


Shape of beauty

Rainbow

cod. 16





	LEN / THK (mm)
001 - Table spoon	216/5
002 - Table fork	216/5
003 - Table knife solid handle	245
005 - Dessert spoon	192/4
006 - Dessert fork	192/4
007 - Dessert knife solid handle	225
009 - Fish fork	206/5
010 - Fish knife	238/5
011 - Tea spoon	140/3
012 - Demitasse spoon	117/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	180/4
015 - Sauce spoon	192/4
016 - Cake fork	158/3
017 - Oyster fork	150/3
018 - Butter knife solid handle	200
021 - Steak knife solid handle	245
023 - Serving spoon	244/5
024 - Serving fork	244/5
025 - Cake server	260/5
026 - Ladle	278/5
027 - Sauce ladle	184/5

Steak knife



Available versions

18/10 st. st. (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

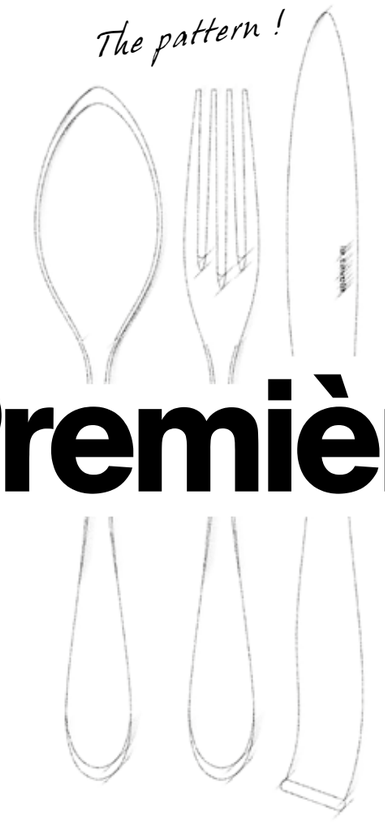
HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

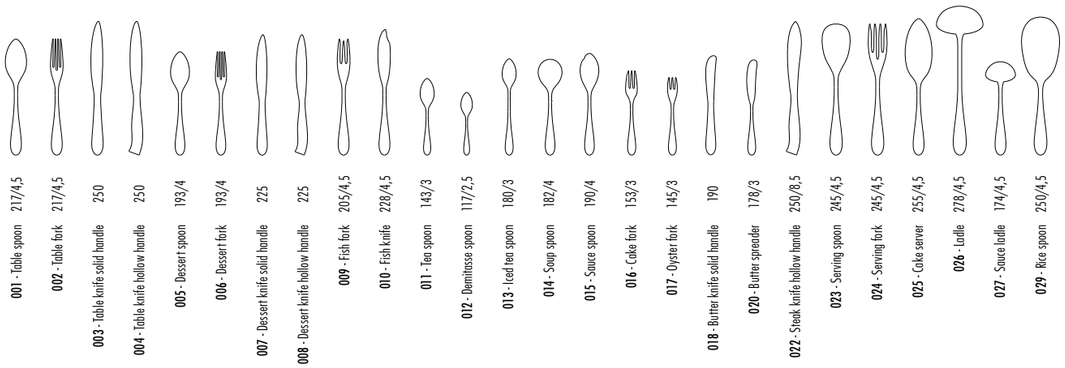


Registered design by Giulio Sambonet

The pattern !

Première cod. 15





Steak knife, hollow handle



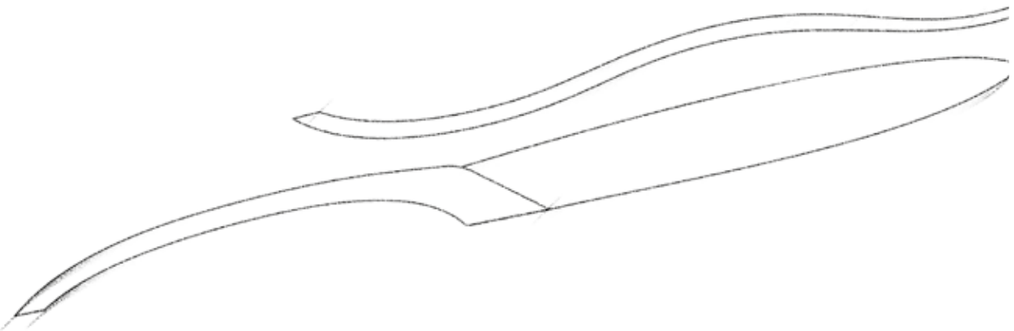
Available versions

18/10 st. st. (**TT** mirror, **TB** brush or **TTR** rètro finish)
Silverplated (**TS** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTR** rètro finish)
Gold (**TO** mirror or **TTRO** rètro finish)
Platinum champagne (**TC** mirror or **TTRC** rètro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



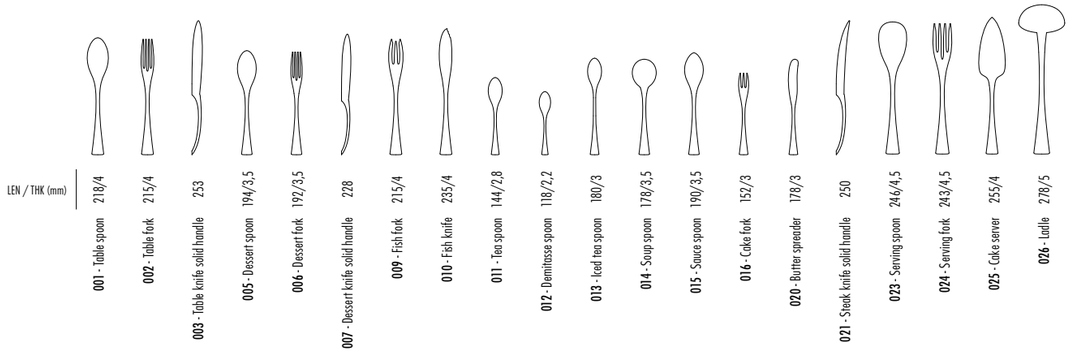
Registered design by Giulio Sambonet



Contemporary music

New Wave

cod. 13



Available versions

18/10 st. st. (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Registered design by Giulio Sambonet

	LEN / THK (mm)
001 - Table spoon	207/4,5
002 - Table fork	207/4,5
003 - Table knife solid handle	235
005 - Dessert spoon	190/4
006 - Dessert fork	190/4
007 - Dessert knife solid handle	216
009 - Fish fork	207/4,5
010 - Fish knife	228/4,5
011 - Tea spoon	143/3
012 - Demitasse spoon	114/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	181/4
015 - Sauce spoon	190/4
016 - Cake fork	151/3
018 - Butter knife solid handle	186
021 - Steak knife solid handle	235
023 - Serving spoon	234/4,5
024 - Serving fork	234/4,5
025 - Cake server	251/4,5
026 - Ladle	278/5
030 - Chopsticks - 2 pieces, st. st. satin finish	230/4,8
031 - Chopsticks holder, st. st. mirror finish	50/10

Oriental taste

Yuki

cod. 08



Available versions

18/10 st. st. (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

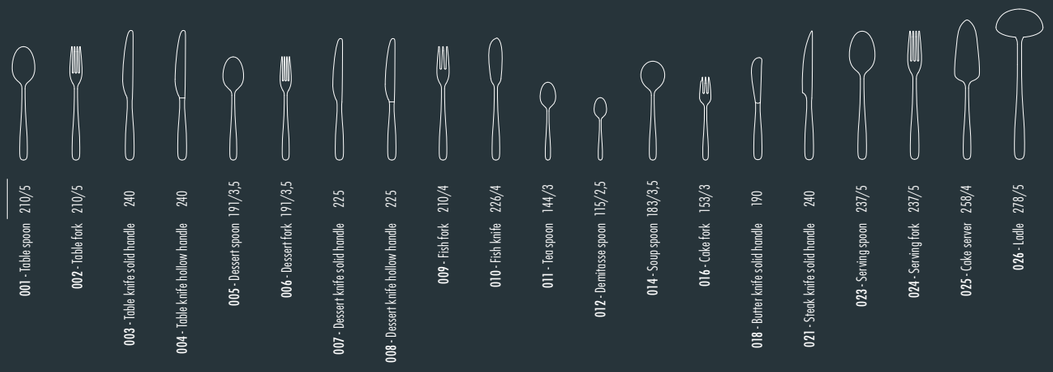


Vision de rêve

Chill Out

cod. 11





Available versions

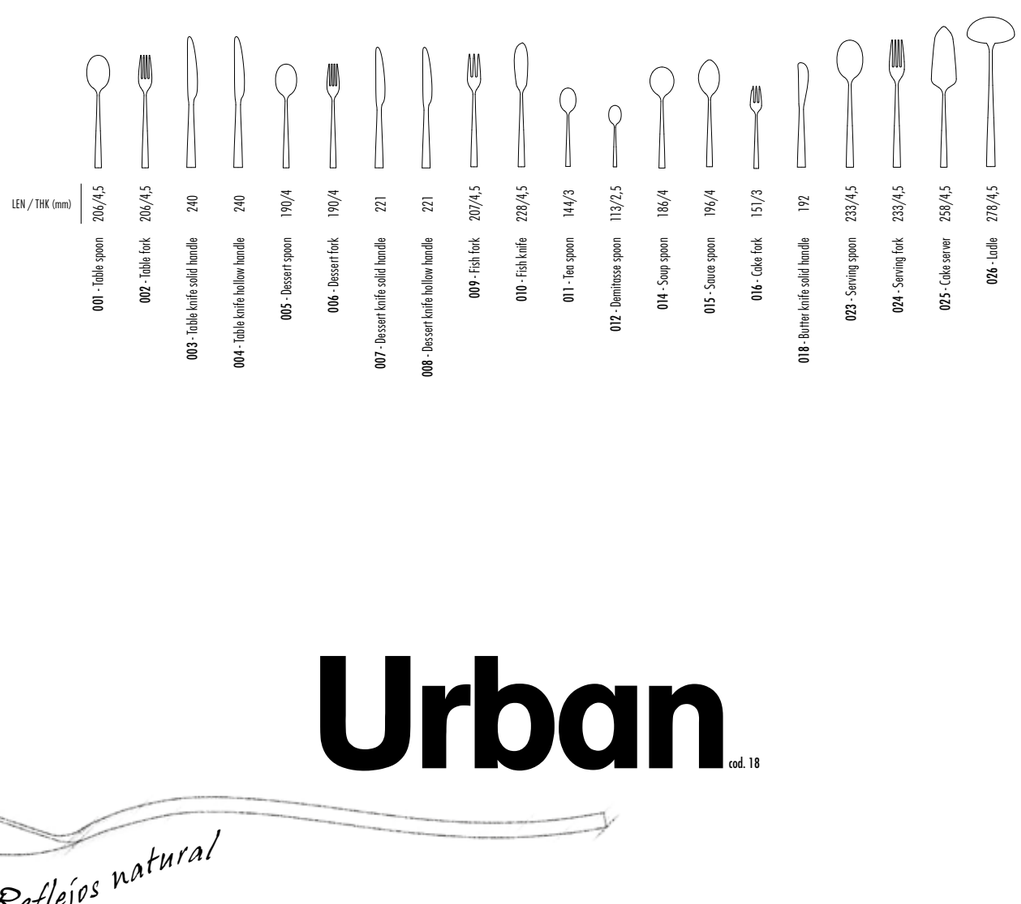
18/10 st. st. (**TT** mirror or **TS** satin finish)

Silverplated (**VT** mirror or **VS** satin finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





Urban cod. 18

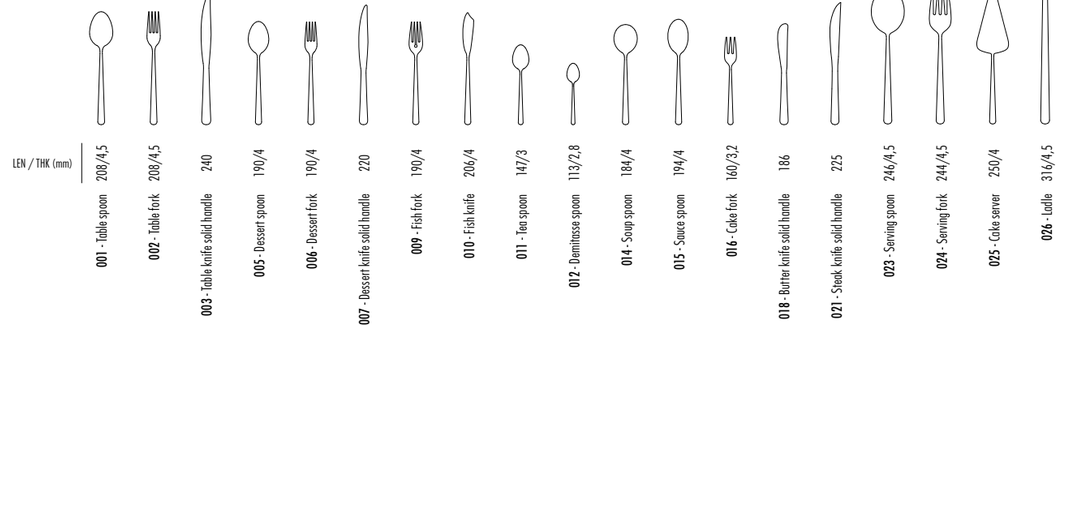
Reflejos natural

Available versions

18/10 st. st. (**TT** mirror, **TS** satin or **TTR** rètro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Venetian gold (**TTRR** rètro finish)
Gold (**TTRO** rètro finish)
Platinum champagne (**TTRC** rètro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE





...harmony of Cultures

Fusion

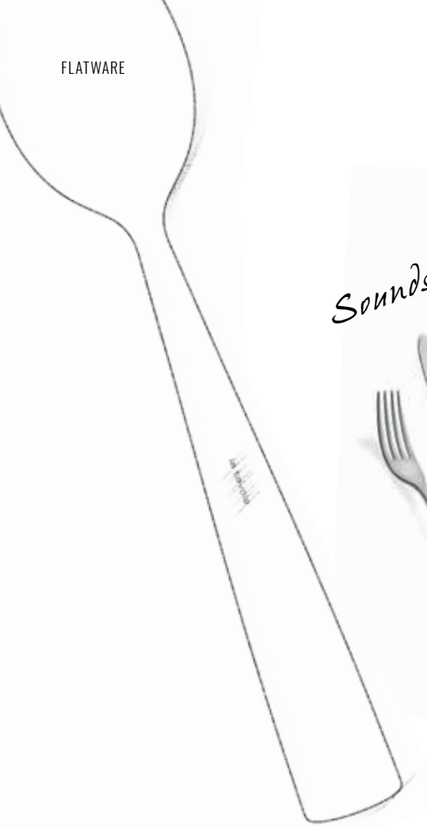
cod. 04

Available versions

18/10 st. st. (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)

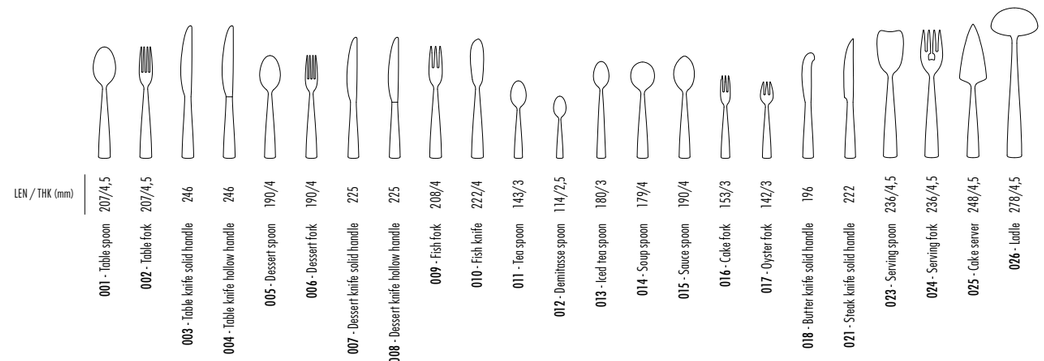
HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE







Lounge
cod. 12

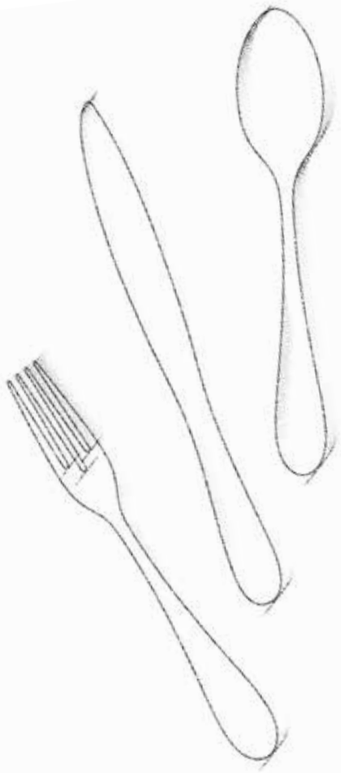


Available versions

18/10 st. st. (**TT** mirror, **TS** satin, **TB** brush or **TTR** rètro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTRR** rètro finish)
Gold (**TO** mirror or **TTRO** rètro finish)
Platinum champagne (**TC** mirror or **TTRC** rètro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

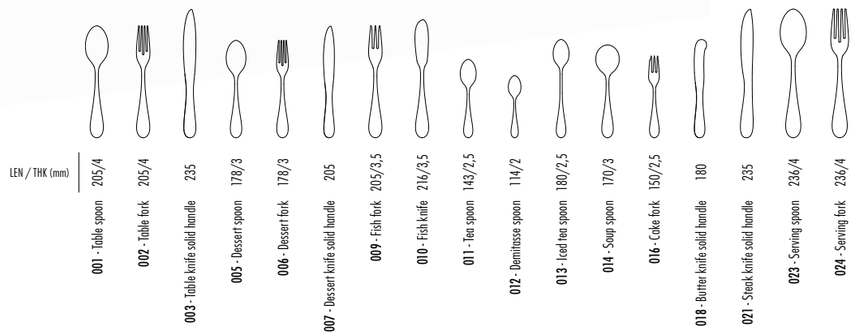




Vivid elegance

Charme cod. 21

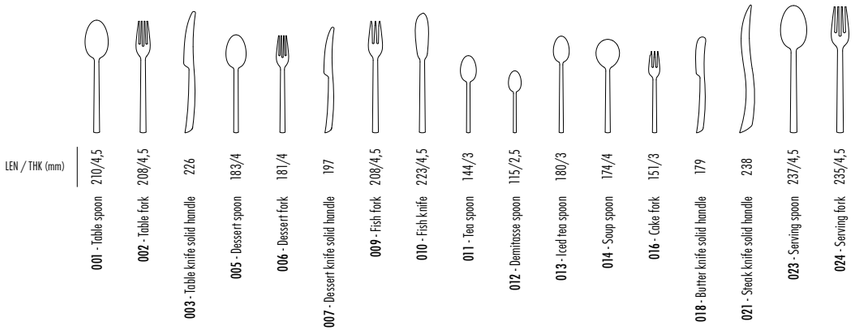




Available versions

18/10 st. st. (**TT** mirror, **TS** satin, **TB** brush or **TTR** rètro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTR** rètro finish)
Gold (**TO** mirror or **TTRO** rètro finish)
Platinum champagne (**TC** mirror or **TTRC** rètro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Maverick Allure

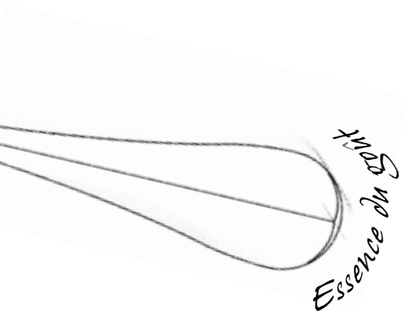
Curva cod. 20

Available versions

18/10 st. st. (**TT** mirror, **TS** satin or **TB** brush)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE





Aida

cod. 19

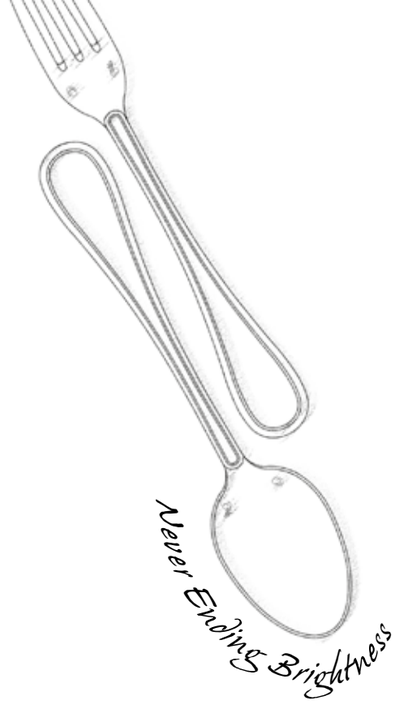
	LEN / THK (mm)
001 - Table spoon	207/5
002 - Table fork	207/5
003 - Table knife solid handle	250
003SB - Table knife solid handle	250
004 - Table knife hollow handle	250
005 - Dessert spoon	189/4,5
006 - Dessert fork	189/4,5
007 - Dessert knife solid handle	229
007SB - Dessert knife hollow handle	229
008 - Dessert knife hollow handle	229
009 - Fish fork	189/4
010 - Fish knife	206/4
011 - Tea spoon	143/3,5
012 - Demitasse spoon	112/2,5
013 - Iced tea spoon	180/3,5
014 - Soup spoon	175/4
015 - Sauce spoon	189/4
016 - Cake fork	150/3,5
017 - Oyster fork	139/3,5
021 - Steak knife solid handle	223
023 - Serving spoon	234/5
024 - Serving fork	234/5
025 - Cake server	253/5
026 - Ladle	277/5
027 - Sauce ladle	173/4



Available versions

18/10 st. st. (**TT** mirror, **TB** brush or **TTR** rètro finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** rètro finish)
Gold (**TO** mirror or **TTRO** rètro finish)
Platinum champagne (**TC** mirror or **TTRC** rètro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Norma cod. 01

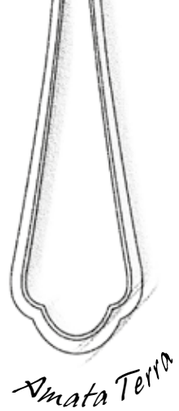
	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	004 - Table knife hollow handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	008 - Dessert knife hollow handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Iced tea spoon	014 - Soup spoon	015 - Sauce spoon	016 - Cake fork	017 - Oyster fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle
LEN / THK (mm)	204/3,5	204/3,5	245	245	187/3	187/3	225	225	187/3	204/3	143/2,8	107/2,5	180/2,5	178/3	190/3	149/2,8	140/2,5	184	220	233/3,5	223/3,5	251/3,5	277/3,5

Available versions

18/10 st. st. (**TT** mirror finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)

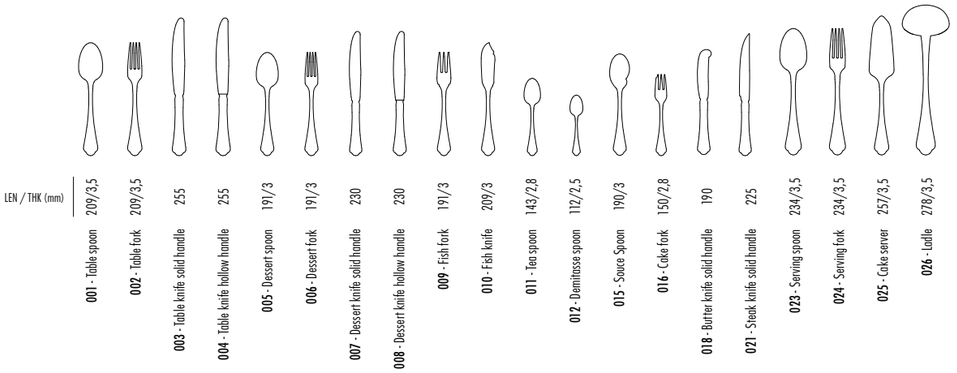
HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE







Tosca cod. 02



Available versions

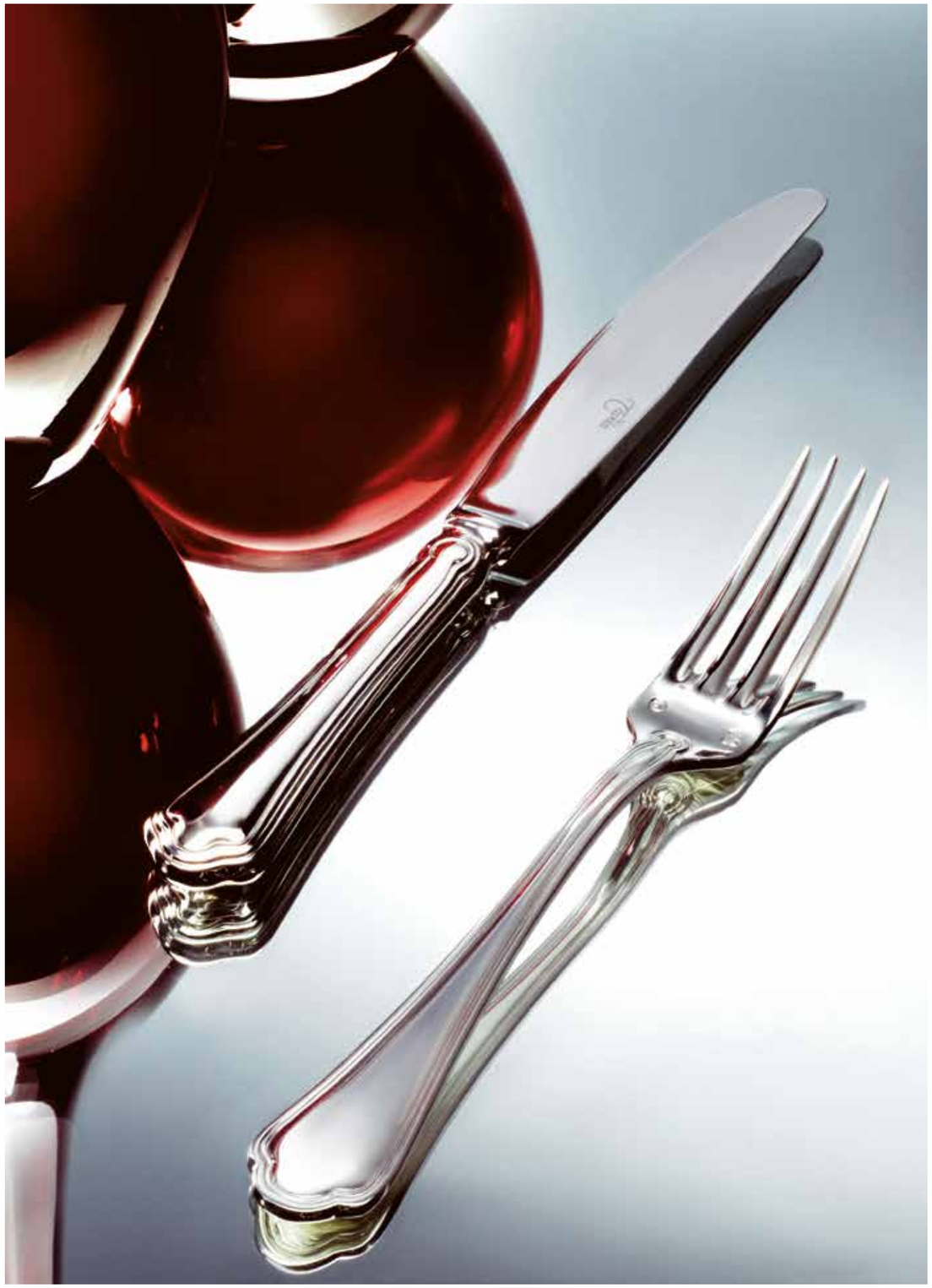
18/10 st. st. (**TT** mirror or **TB** brush finish)

Silverplated (**VT** mirror finish)

Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE





Lucia

cod. 10

LEN / THK (mm)	204/3,5	204/3,5	243	243	187/3	187/3	223	223	187/3	204/3	143/2,8	112/2,5	178/3	190/3	151/2,8	179	221	231/3,5	231/3,5	253/3,5	277/3,5
	001 - Table spoon	**002** - Table fork	**003** - Table knife solid handle	**004** - Table knife hollow handle	**005** - Dessert spoon	**006** - Dessert fork	**007** - Dessert knife solid handle	**008** - Dessert knife hollow handle	**009** - Fish fork	**010** - Fish knife	**011** - Tea spoon	**012** - Demitasse spoon	**014** - Soup spoon	**015** - Sauce spoon	**016** - Cake fork	**018** - Butter knife solid handle	**021** - Steak knife solid handle	**023** - Serving spoon	**024** - Serving fork	**025** - Cake server	**026** - Ladle

Available versions

18/10 st. st. (**TT** mirror finish)

Silverplated (**VT** mirror finish)

HOW TO COMPOSE THE CODE

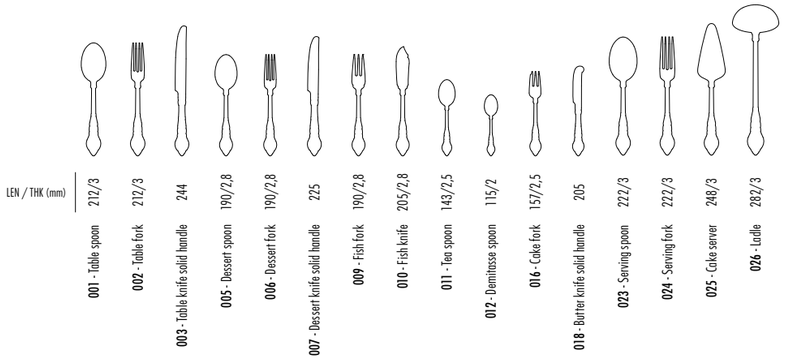
FINISHING CODE + PATTERN CODE + ITEM CODE





Scenografia Barocca

Carmen cod. 09



Available versions

18/10 st. st. (**TT** mirror finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE





SIGNATURE
ESSENTIALS
by LA TAVOLA

Serving items



Carving knife | 37 cm
18/10 st. st. TT14050 - Silverplated VT14050



Carving fork | 30 cm
18/10 st. st. TT14051 - Silverplated VT14051



Serrated cake server | 28,5 cm
18/10 st. st. TT14052 - Silverplated VT14052



Bread knife | 33 cm
18/10 st. st. TT14053 - Silverplated VT14053



Punch ladle | 40 cm
18/10 st. st. TT14056 - Silverplated VT14056



Serving buffet fork | 33 cm
18/10 st. st. TT14054 - Silverplated VT14054



Yogurt ladle | 26,5 cm
18/10 st. st. TT14058 - Silverplated VT14058



Serving buffet spoon | 33 cm
18/10 st. st. TT14054 - Silverplated VT14054



Cake knife | 33 cm
18/10 st. st. TT14057 - Silverplated VT14057



Première
Black, Venetian Gold and Gold



Lounge
Black and Venetian Gold



Rainbow
Platinum Champagne



Carmen
Black and Gold

Yuki
Black, Venetian Gold and Gold

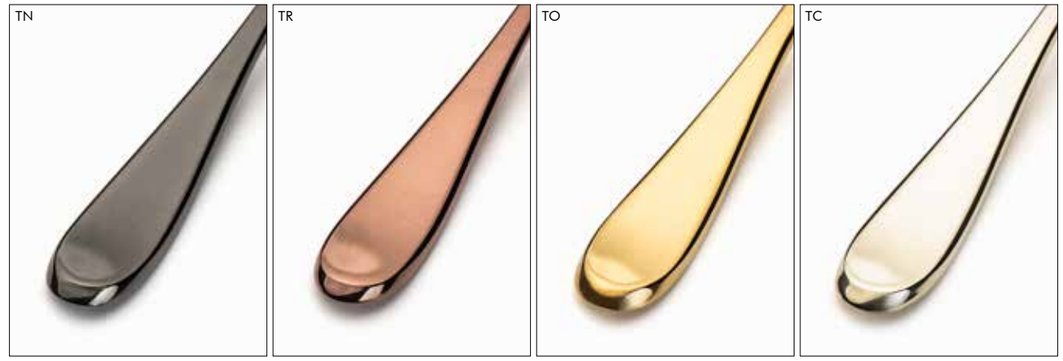
Rétro by La Tavola

The newest addition to the La Tavola flatware family is Rétro, the key to designing a tabletop ambiance with a touch of retro style that is warm and inviting for guests.

In addition to stainless steel, Rétro is also available in our three signature titanium and PVD finishes - Gold, Venetian Gold and Platinum Champagne.



18 / 10 st. st. (Mirror finish) **18 / 10 st. st.** (Satin finish) **18 / 10 st. st.** (Brush finish)



Black titanium (Mirror finish) **Venetian gold** (Mirror finish) **Gold** (Mirror finish) **Platinum champagne** (Mirror finish)



18 / 10 st. st. (Rétro finish) **Silverplated** (Mirror finish) **Silverplated** (Satin finish)



Venetian gold (Rétro finish) **Gold** (Rétro finish) **Platinum champagne** (Rétro finish)

Finishings and materials

Made of durable and top-quality Stainless Steel, the flatware collections designed by La Tavola are naturally crafted for lasting. Creating beautiful pieces of cutlery is an art, and we have been doing it for generations: choosing our flatware means relying on our expertise.

The signature Stainless Steel flatware collections by La Tavola come in Mirror, Brush and Satin finish: three simple twists that effortlessly add value to each line.

To satisfy the search for a sophisticated yet timeless allure, we keep providing customers with classic Silver-plated pieces of cutlery available in Satin finish or plain mirror finish.

Communicate your style and firm personality with the Titanium and PVD coating applied on our flatware lines: Gold for a bold presentation, Black for a detail-oriented style, Venetian Gold for everlasting romance and Platinum Champagne for unprecedented elegance.
A touch of unicity that won't remain unnoticed.

Our quality Rétro finish is the vintage detail that will turn any room into a cozy place to be: old but gold.
A polished European-style cutlery that won't cease to amaze; have them Titanium and PVD coated in Venetian Gold, Platinum Champagne, Gold or classic Stainless Steel.



Patents and Proprietary Designs

All product designs are registered by La Tavola.
Any reproduction or imitation is forbidden by law.

The following products are covered by international patents: Dynamic Built-in Modular System®, Catering Table®, Magic Chafer®, Multi-purpose Tops®, Cover Oven Dry Chafer®, Dry Warmer for Induction® and Dry Chafer for Induction®.

LA TAVOLA will not hesitate to take legal action against any infringement of patents or registered designs in order to fully protect its intellectual property.

The purchasing of imitation goods may also have legal implications. Design and technical information shown in this document is subject to copyright and may not be used by other parties without prior written approval from LA TAVOLA.

WARRANTIES

All LA TAVOLA products are guaranteed against any defect of manufacture or material. If, after the manufacturer's inspection, they are found to be defective, they will be repaired or replaced free of charge.

Electrical items and induction-powered items have a 1-year warranty period. After 1-year, La Tavola will ensure limitless availability of spare parts needed as well as consulting and service for repairs.

The warranty does not include damages resulting from misuse, abuse, wear tear or incorrect maintenance.

CARE AND MAINTENANCE
(Sorted by by product category/material)

Freestanding buffetware, Action Stations and banqueting furniture

» Stainless Steel parts: Wash the items with hot water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Dry the items thoroughly and store them in a dry place. Never use any type of scarper or steel wool which will scratch the surface of the items. The items must be washed as soon as possible after use to avoid any prolonged contact with food remnants. Do not wash in the dishwasher.

» PETG elements (transparent covers): Wash the items with water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.

» High Pressure Laminates (HPL): wash HPL items with water and neutral detergents on a soft cloth. Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.

» Organic & Mineral Risers: Ecoresin, like all thermoplastic resin materials, should be cleaned periodically a regular, seasonal cleaning program will dramatically help prevent noticeable weathering and dirt build up. Rinse the sheets with lukewarm water (be careful not to expose edges of organic or fabric interlayers to water) remove dust and dirt from the risers with a soft cloth or sponge and a solution of mild soap and/or liquid detergent in water. Rinse thoroughly with lukewarm water. Never use scrapers or squeegees. Keep edges dry and free of liquids. Do not rub with a dry cloth. Because the materials used are organic in nature (i.e leaves, branchesand twigs) it is natural for them to alter slightly in appearance over time. Natural materials are also subject to inherent inconsistency in color, texture and shape. Slight delamination on saw cut edges is also to be expected.

Flatware

» Stainless Steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishawasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.

» Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period pf time that the items are exposed to hot steam and the hydrochloric acidity created within the dishwasher, therefore items should be removed as soon as possible from the dishwasher after the end of the washing cycle.

» PVD and Titanium Coated: In case of appearance of dark spots (caused by organic substances and/or calcium deposits due to an inadequate washing /drying cycle), remove them by simply wiping off the surfaces with a soft cloth soaked with lemon soap or vinegar. If the lemon soap or the vinegar are not sufficient to remove particularly resistant spots, then (and only in that case) use a soft cloth soaked with a liquid metal polisher. We recommend using "Sidol" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sidol". Avoid polishing the surfaces with abrasive cloth or metal polishing paste. Never use scrubbing sponges. PVD coated flatware does not tarnish, and does not require any special maintenance otherwise. In order to delay as much as possible the incurrence of visible wear and tear, handle with as much care as possible during the washing cycle. Wash and store the knives separately from the forks and the spoon.

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