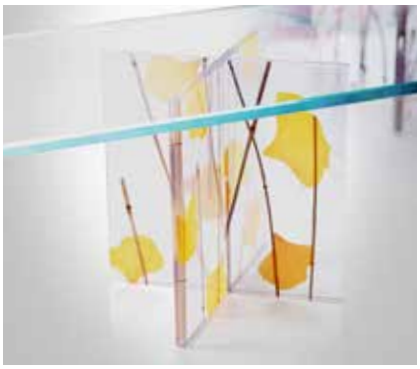

la tavola®

COMPLETE CATALOGUE 2021

Wonderbuffet

by la tavola

la tavola®

COMPLETE CATALOGUE 2020

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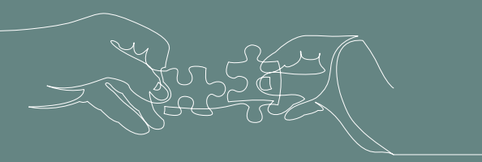

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THE HOSPITALITY INDUSTRY

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

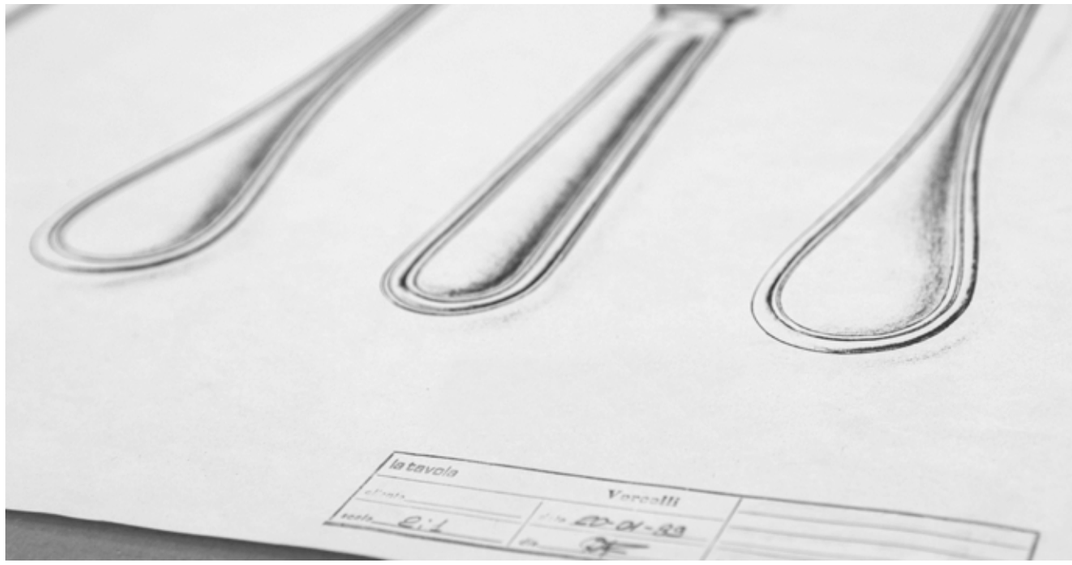
GIORGIO LEADS THE COMPANY'S EXPANSION TO THE FOREIGN MARKET. LATER IN HIS LIFE HE WILL FOCUS ON HIS CAREER AS A PAINTER AND WRITER, HIS WORK IS CURRENTLY SHOWCASED IN 3 DIFFERENT MUSEUMS IN VERCELLI, ITALY.

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

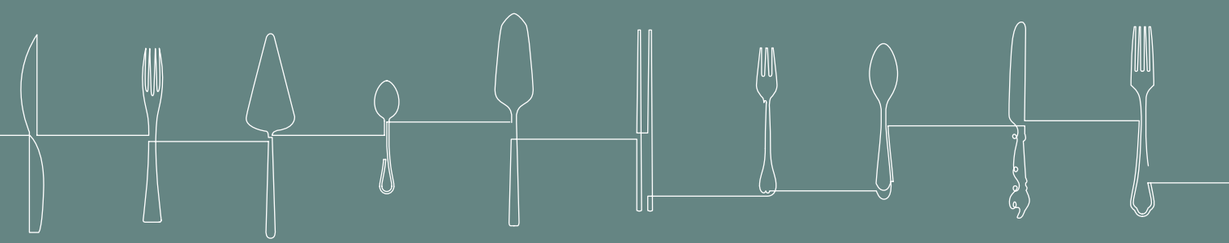
FACTORY AND SHOWROOM

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.

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

Urban

Chill Out

New Wave

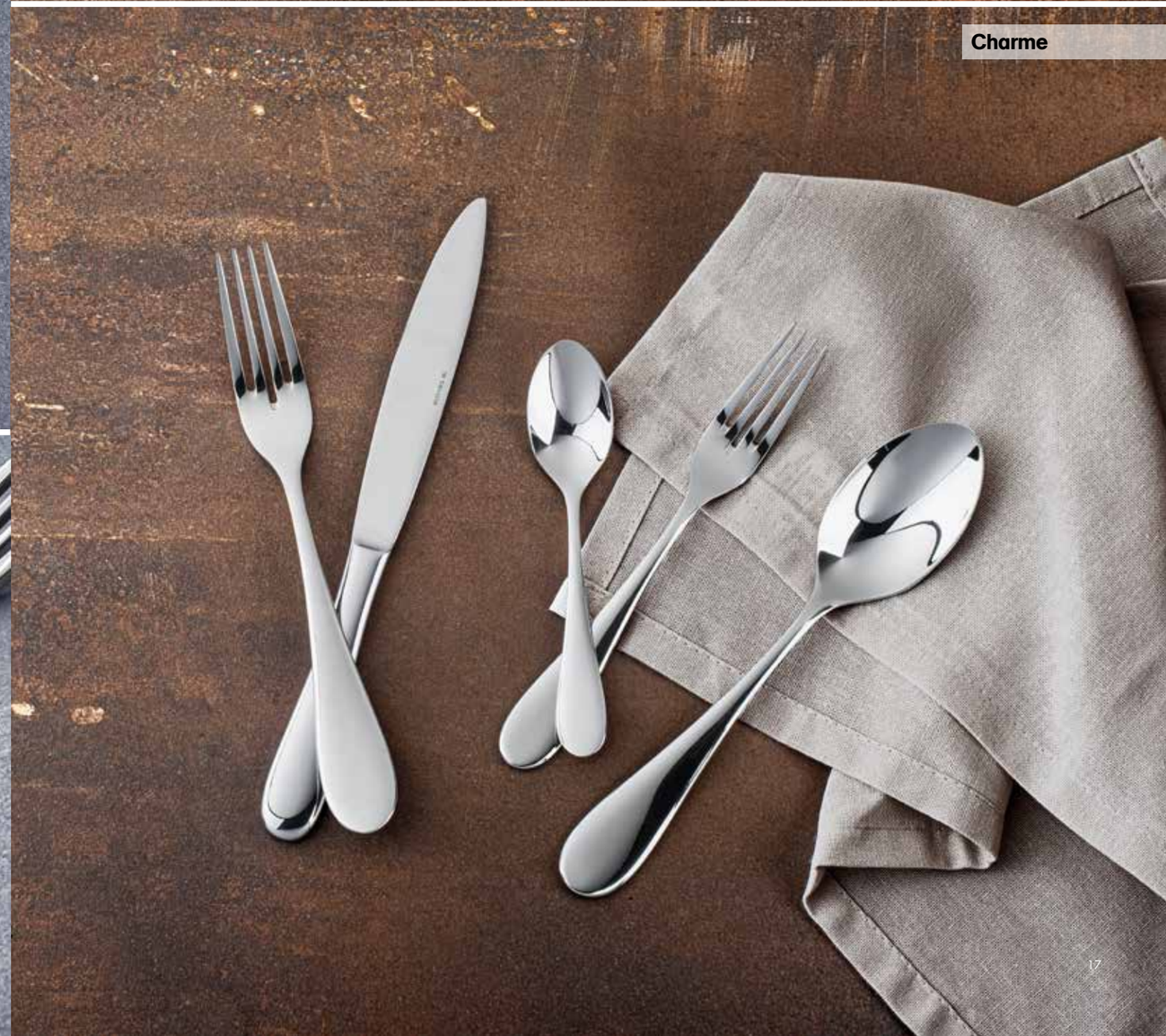
Lounge

Yuki

Fusion

Curva

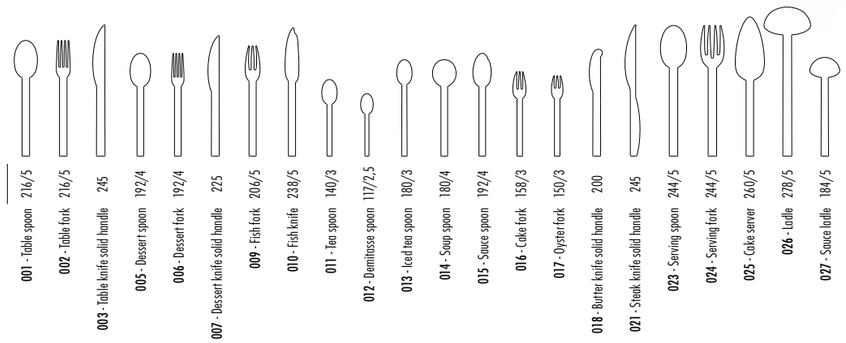
Charme



Shape of beauty

Rainbow

cod. 16



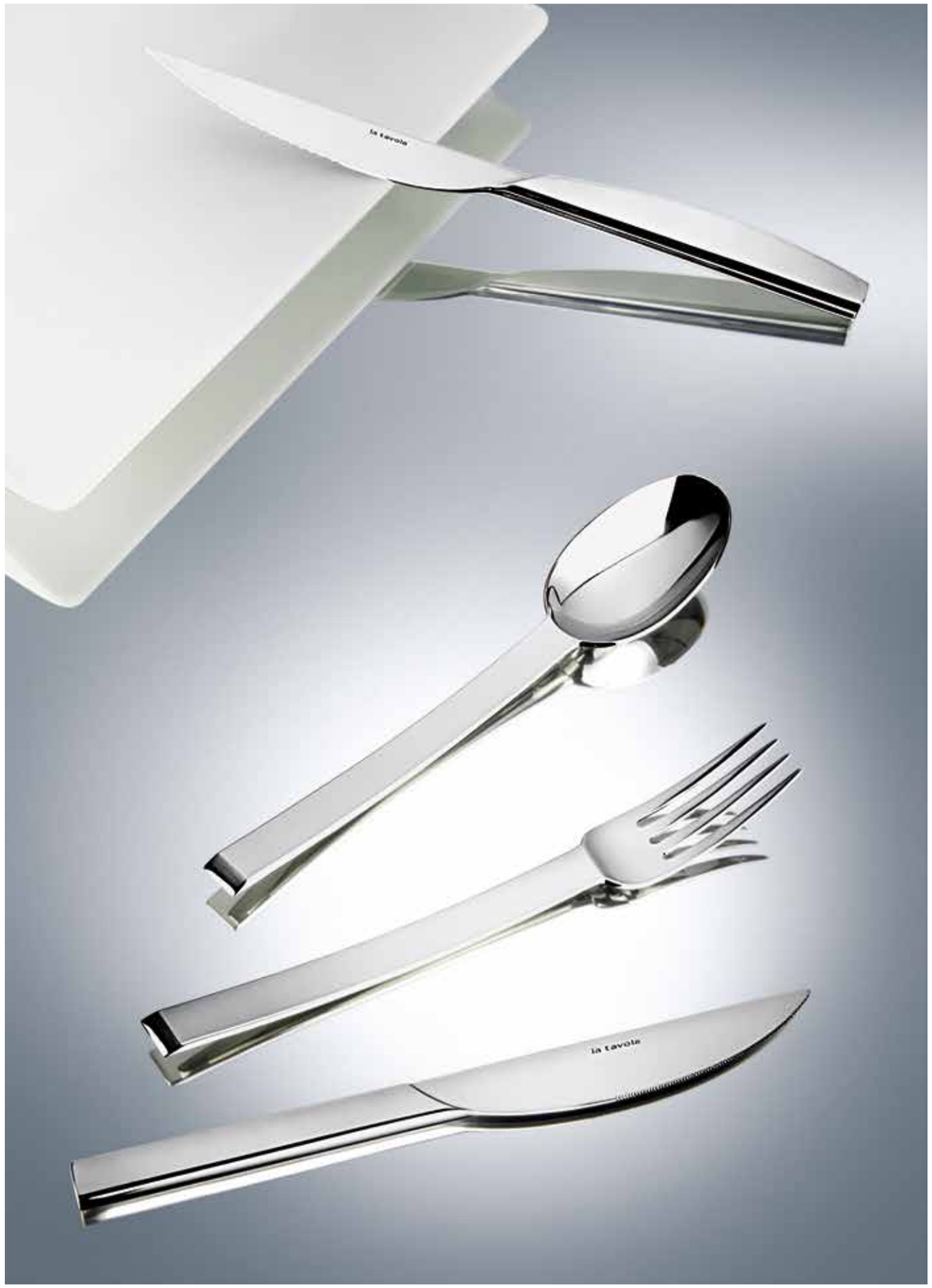
	LEN / THK (mm)
001 - Table spoon	216/5
002 - Table fork	216/5
003 - Table knife solid handle	245
005 - Dessert spoon	192/4
006 - Dessert fork	192/4
007 - Dessert knife solid handle	225
009 - Fish fork	206/5
010 - Fish knife	238/5
011 - Tea spoon	140/3
012 - Demitasse spoon	117/2,5
013 - Iced tea spoon	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

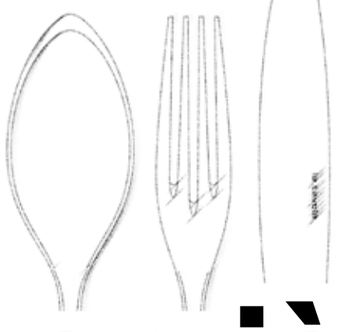
18/10 Stainless steel (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

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



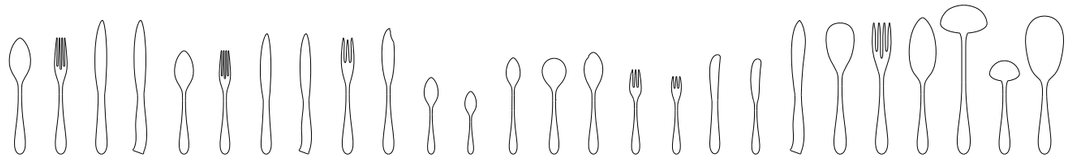
Registered design by Giulio Sambonet

The pattern !



Première

cod. 15



	LEN / THK (mm)
001 - Table spoon	217/4,5
002 - Table fork	217/4,5
003 - Table knife solid handle	250
004 - Table knife hollow handle	250
005 - Dessert spoon	193/4
006 - Dessert fork	193/4
007 - Dessert knife solid handle	225
008 - Dessert knife hollow handle	225
009 - Fish fork	205/4,5
010 - Fish knife	228/4,5
011 - Tea spoon	143/3
012 - Demitasse spoon	117/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	182/4
015 - Sauce spoon	190/4
016 - Cake fork	153/3
017 - Oyster fork	145/3
018 - Butter knife solid handle	190
020 - Butter spreader	178/3
022 - Steak knife hollow handle	250/8,5
023 - Serving spoon	245/4,5
024 - Serving fork	245/4,5
025 - Cake server	255/4,5
026 - Ladle	278/4,5
027 - Sauce ladle	174/4,5
029 - Rice spoon	250/4,5

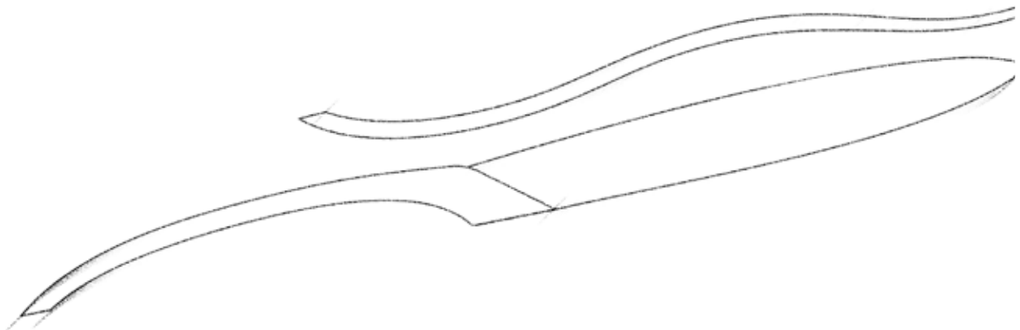
Steak knife, hollow handle

Available versions

18/10 Stainless steel (**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

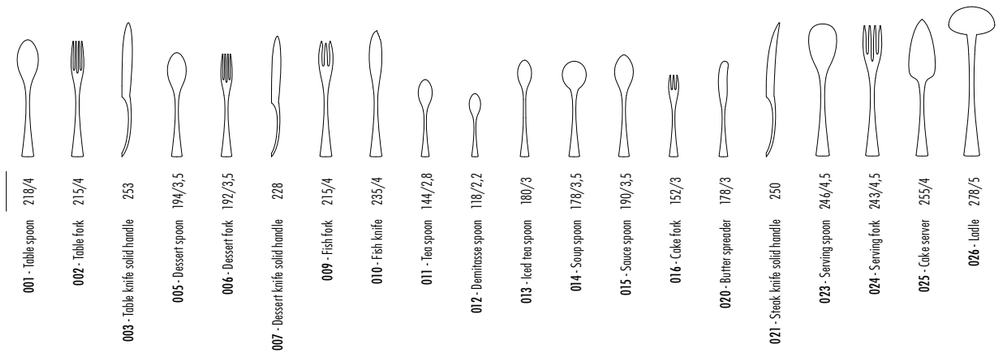
Registered design by Giulio Sambonet



Contemporary music

New Wave

cod. 13



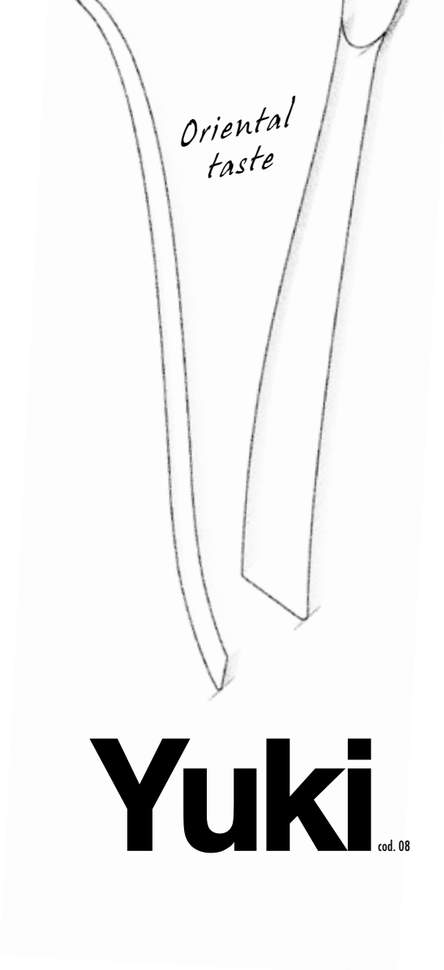
Available versions

18/10 Stainless steel (**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



Yuki

cod. 08

Available versions

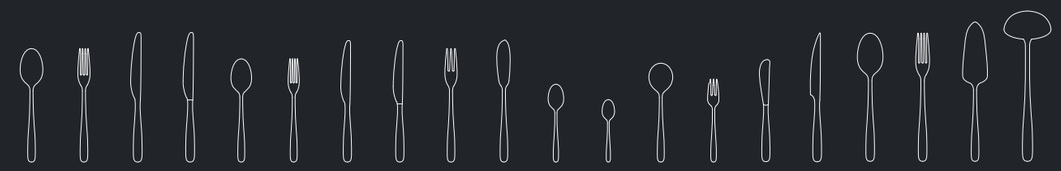
18/10 Stainless steel (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

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

Vision de rêve

Chill Out

cod. 11



	LEN / THK (mm)
001 - Table spoon	210/5
002 - Table fork	210/5
003 - Table knife solid handle	240
004 - Table knife hollow handle	240
005 - Dessert spoon	191/3,5
006 - Dessert fork	191/3,5
007 - Dessert knife solid handle	225
008 - Dessert knife hollow handle	225
009 - Fish fork	210/4
010 - Fish knife	226/4
011 - Tea spoon	144/3
012 - Demitasse spoon	115/2,5
014 - Soup spoon	183/3,5
016 - Cake fork	153/3
018 - Butter knife solid handle	190
021 - Steak knife solid handle	240
023 - Serving spoon	237/5
024 - Serving fork	237/5
025 - Cake server	258/4
026 - Ladle	278/5

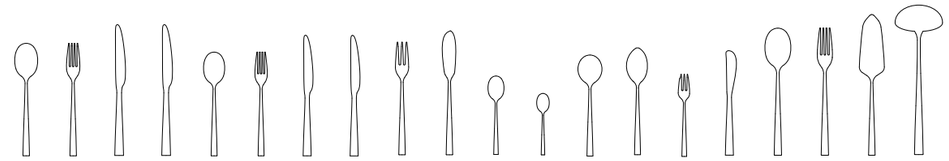
Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)

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

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE



	LEN / THK (mm)
001 - Table spoon	206/4,5
002 - Table fork	206/4,5
003 - Table knife solid handle	240
004 - Table knife hollow handle	240
005 - Dessert spoon	190/4
006 - Dessert fork	190/4
007 - Dessert knife solid handle	221
008 - Dessert knife hollow handle	221
009 - Fish fork	207/4,5
010 - Fish knife	228/4,5
011 - Tea spoon	144/3
012 - Demitasse spoon	113/2,5
014 - Soup spoon	186/4
015 - Sauce spoon	196/4
016 - Cake fork	151/3
018 - Butter knife solid handle	192
023 - Serving spoon	233/4,5
024 - Serving fork	233/4,5
025 - Cake server	258/4,5
026 - Ladle	278/4,5

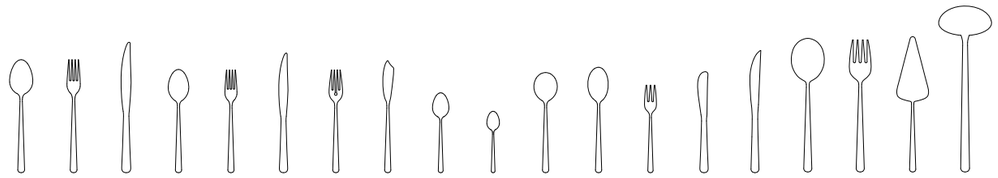
Urban cod. 18

Reflejos natural

Available versions

18/10 Stainless steel (**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



	LEN / THK (mm)
001 - Table spoon	208/4,5
002 - Table fork	208/4,5
003 - Table knife solid handle	240
005 - Dessert spoon	190/4
006 - Dessert fork	190/4
007 - Dessert knife solid handle	220
009 - Fish fork	190/4
010 - Fish knife	206/4
011 - Tea spoon	147/3
012 - Demitasse spoon	113/2,8
014 - Soup spoon	184/4
015 - Sauce spoon	194/4
016 - Cake fork	160/3,2
018 - Butter knife solid handle	186
021 - Steak knife solid handle	225
023 - Serving spoon	246/4,5
024 - Serving fork	244/4,5
025 - Cake server	250/4
026 - Ladle	316/4,5

...harmony of Cultures

Fusion

cod. 04

Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)

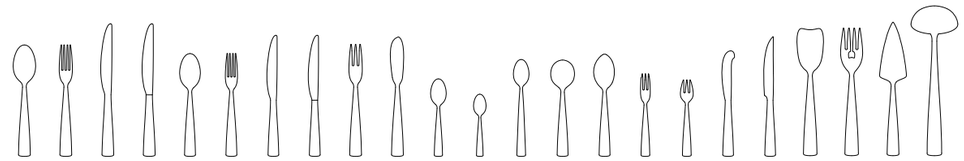
Silverplated (**VT** mirror or **VS** satin finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE

Lounge

cod. 12

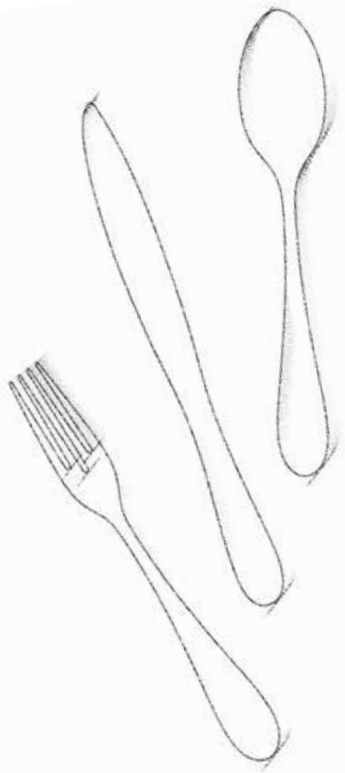


	LEN / THK (mm)
001 - Table spoon	207/4,5
002 - Table fork	207/4,5
003 - Table knife solid handle	246
004 - Table knife hollow handle	246
005 - Dessert spoon	190/4
006 - Dessert fork	190/4
007 - Dessert knife solid handle	225
008 - Dessert knife hollow handle	225
009 - Fish fork	208/4
010 - Fish knife	222/4
011 - Tea spoon	143/3
012 - Demitasse spoon	114/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	179/4
015 - Sauce spoon	190/4
016 - Cake fork	153/3
017 - Oyster fork	142/3
018 - Butter knife solid handle	196
021 - Steak knife solid handle	222
023 - Serving spoon	236/4,5
024 - Serving fork	236/4,5
025 - Cake server	248/4,5
026 - Ladle	278/4,5

Available versions

18/10 Stainless steel (**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

	LEN / THK (mm)
001 - Table spoon	205/4
002 - Table fork	205/4
003 - Table knife solid handle	235
005 - Dessert spoon	178/3
006 - Dessert fork	178/3
007 - Dessert knife solid handle	205
009 - Fish fork	205/3,5
010 - Fish knife	216/3,5
011 - Tea spoon	143/2,5
012 - Demitasse spoon	114/2
013 - Iced tea spoon	180/2,5
014 - Soup spoon	170/3
016 - Cake fork	150/2,5
018 - Butter knife solid handle	180
021 - Steak knife solid handle	235
023 - Serving spoon	236/4
024 - Serving fork	236/4

Available versions

18/10 Stainless steel (**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

	LEN / THK (mm)
001 - Table spoon	210/4,5
002 - Table fork	208/4,5
003 - Table knife solid handle	226
005 - Dessert spoon	183/4
006 - Dessert fork	181/4
007 - Dessert knife solid handle	197
009 - Fish fork	208/4,5
010 - Fish knife	223/4,5
011 - Tea spoon	144/3
012 - Demitasse spoon	115/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	174/4
016 - Cake fork	151/3
018 - Butter knife solid handle	179
021 - Steak knife solid handle	238
023 - Serving spoon	237/4,5
024 - Serving fork	235/4,5

Maverick Allure

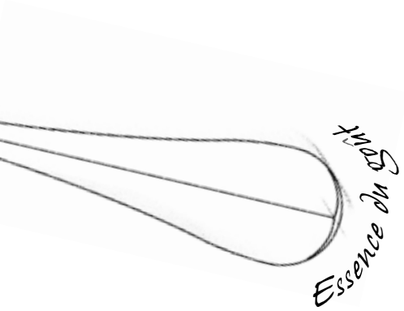
Curva

cod. 20

Available versions

18/10 Stainless steel (**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)

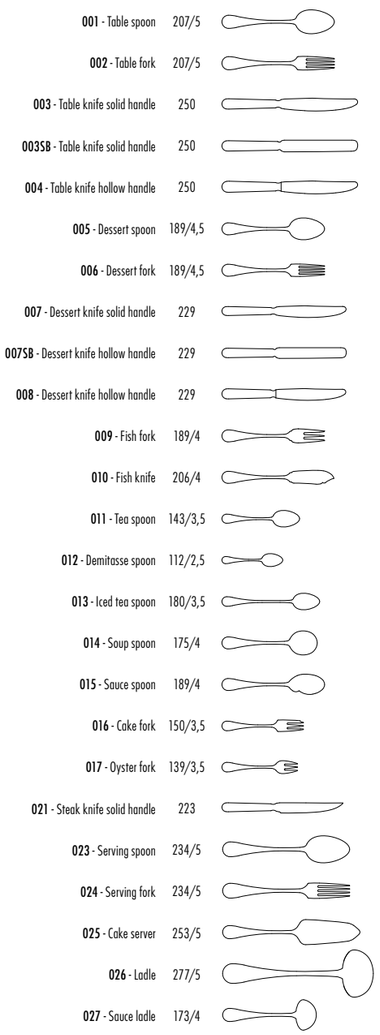
HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Aida

cod. 19

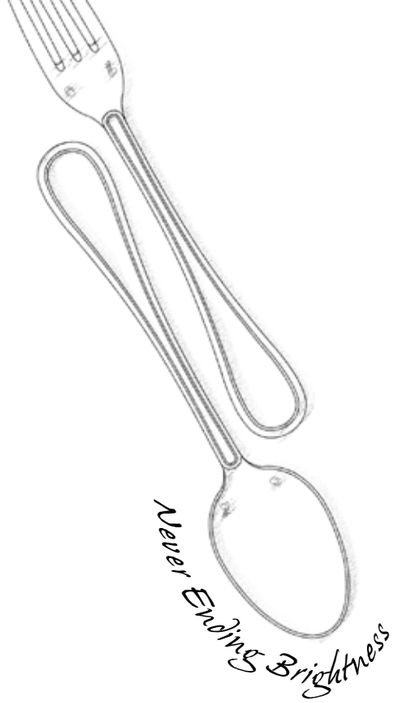
	LEN / THK (mm)
001 - Table spoon	207/5
002 - Table fork	207/5
003 - Table knife solid handle	250
003SB - Table knife solid handle	250
004 - Table knife hollow handle	250
005 - Dessert spoon	189/4,5
006 - Dessert fork	189/4,5
007 - Dessert knife solid handle	229
007SB - Dessert knife hollow handle	229
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

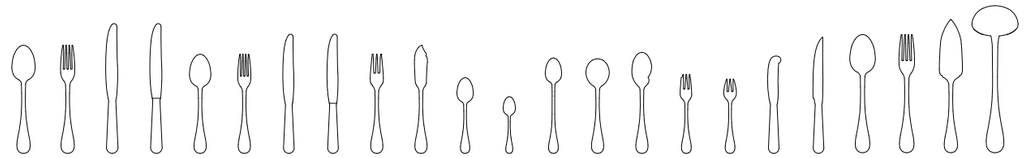
18/10 Stainless steel (**TT** mirror, **TB** brush or **TTR** rètro finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** rètro finish)
Gold (**TO** mirror or **TTRO** rètro finish)
Platinum champagne (**TC** mirror or **TTRC** rètro finish)

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



Norma

cod. 01

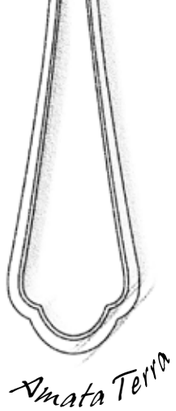


	LEN / THK (mm)
001 - Table spoon	204/3,5
002 - Table fork	204/3,5
003 - Table knife solid handle	245
004 - Table knife hollow handle	245
005 - Dessert spoon	187/3
006 - Dessert fork	187/3
007 - Dessert knife solid handle	225
008 - Dessert knife hollow handle	225
009 - Fish fork	187/3
010 - Fish knife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

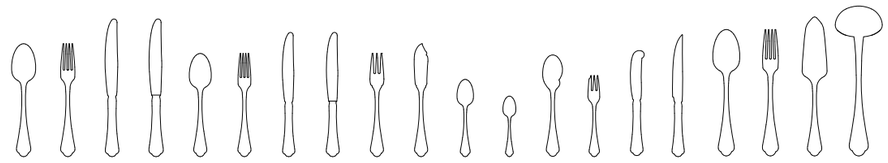
Available versions

18/10 Stainless steel (**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



	LEN / THK (mm)
001 - Table spoon	209/3,5
002 - Table fork	209/3,5
003 - Table knife solid handle	255
004 - Table knife hollow handle	255
005 - Dessert spoon	191/3
006 - Dessert fork	191/3
007 - Dessert knife solid handle	230
008 - Dessert knife hollow handle	230
009 - Fish fork	191/3
010 - Fish knife	209/3
011 - Tea spoon	143/2,8
012 - Demitasse spoon	112/2,5
015 - Sauce Spoon	190/3
016 - Cake fork	150/2,8
018 - Butter knife solid handle	190
021 - Steak knife solid handle	225
023 - Serving spoon	234/3,5
024 - Serving fork	234/3,5
025 - Cake server	257/3,5
026 - Ladle	278/3,5

Available versions

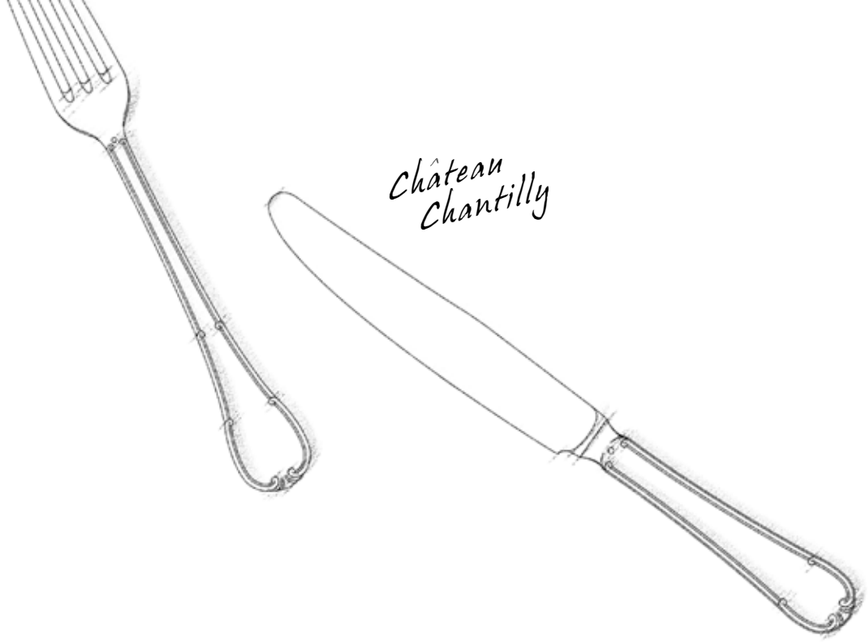
18/10 Stainless steel (**TT** mirror or **TB** brush finish)

Silverplated (**VT** mirror finish)

Platinum champagne (**TC** mirror finish)

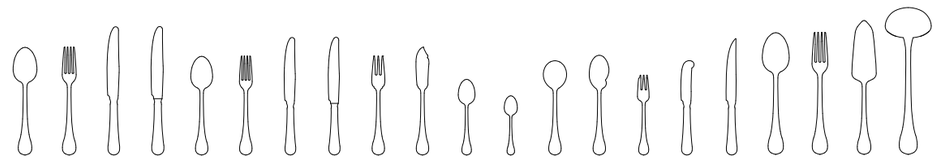
HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE



Lucia

cod. 10



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

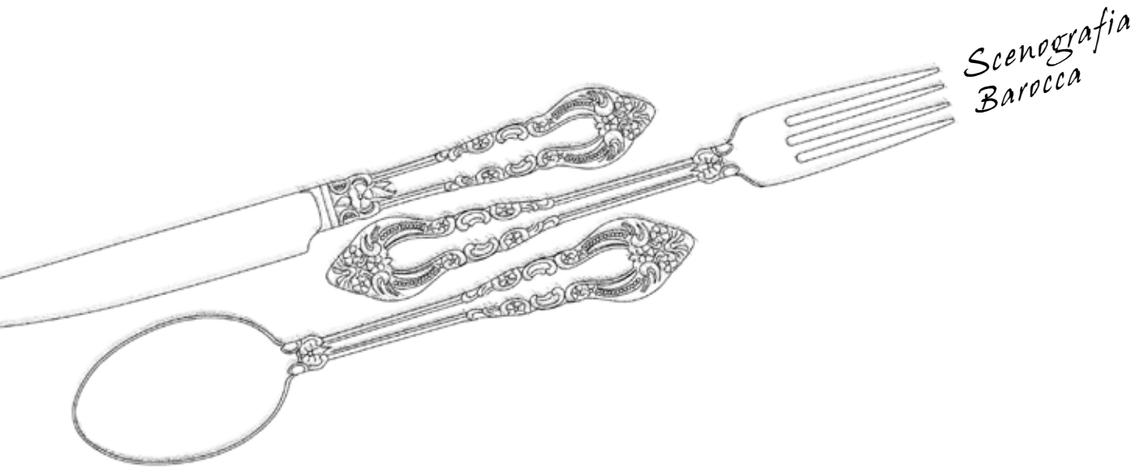
Available versions

18/10 Stainless steel (**TT** mirror finish)

Silverplated (**VT** mirror finish)

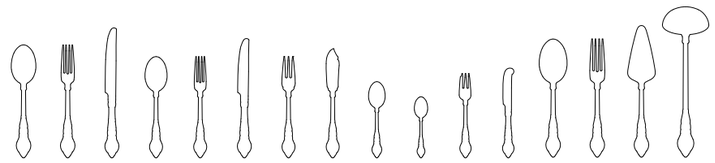
HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE



Carmen

cod. 09



	LEN / THK (mm)
001 - Table spoon	212/3
002 - Table fork	212/3
003 - Table knife solid handle	244
005 - Dessert spoon	190/2,8
006 - Dessert fork	190/2,8
007 - Dessert knife solid handle	225
009 - Fish fork	190/2,8
010 - Fish knife	205/2,8
011 - Tea spoon	143/2,5
012 - Demitasse spoon	115/2
016 - Cake fork	157/2,5
018 - Butter knife solid handle	205
023 - Serving spoon	222/3
024 - Serving fork	222/3
025 - Cake server	248/3
026 - Ladle	282/3

Available versions

18/10 Stainless steel (**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

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

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

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.

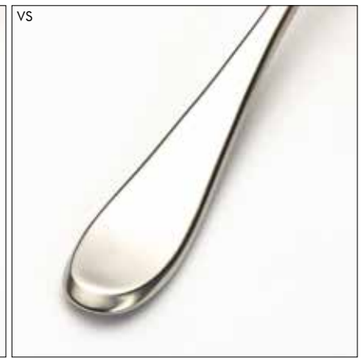
18 / 10 st. st. (Mirror finish)

18 / 10 st. st. (Satin finish)

18 / 10 st. st. (Brush finish)

18 / 10 st. st. (Rétro finish)

Silverplated (Mirror finish)



Silverplated (Satin finish)

Black titanium (Mirror finish)

Venetian gold (Mirror finish)

Gold (Mirror finish)

Platinum champagne (Mirror 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.

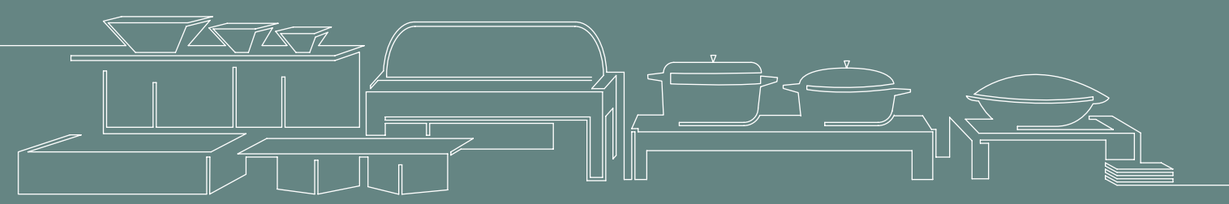
To satisfy the search for a sophisticated yet timeless allure, we keep providing customers with classic Silver-plated pieces of cutlery available in Satin finish or plain mirror finish.

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.

Buffetware

Wonderbuffet by la tavola



La Tavola's Wonderbuffet® collection is the most complete offering for the modern Hotelier.

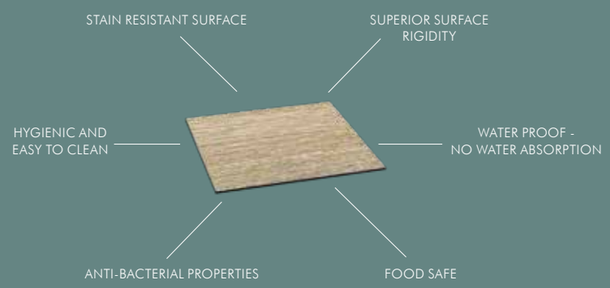
La Tavola's products incorporate a keen awareness of fluid trends and design styles, whilst making sure to always deliver above operator's expectations in terms of functionality.

LA TAVOLA'S ITEMS ARE PROUDLY MADE
IN ITALY WITH THE BEST RAW MATERIALS
AND THE LATEST TECHNOLOGY

MODERN BUFFETWARE
FOR THE MODERN HOTELIER

THE BEAUTY OF HPL

High Pressure Laminate (HPL) is a durable and high-performing material, which is presented in many different stunning finishes



HPL is a high-performing material, durable and lightweight, ideal for the intensive use which is typical in the foodservice industry.

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.

Magic Chafer

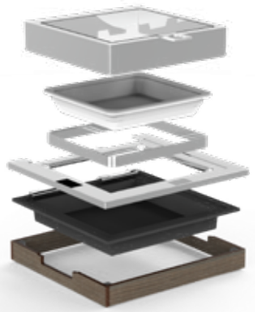
The patented Humidity Control System® makes it ideal for serving any type of food

- **FOR INDUCTION**
- 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 recommended to use with a power source ≥ 1000 W

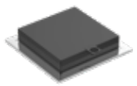
Anti-sliding base - st. st. finish

Anti-sliding base - HPL finish

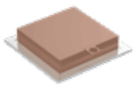


COVER

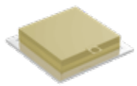
Magic Chafer is available with or without glass top and in 4 different premium finishes.



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

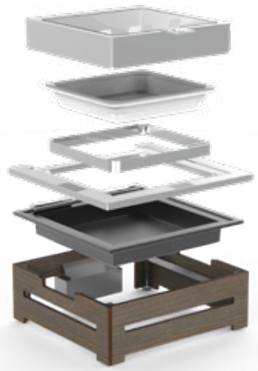
Magic Chafer with stand

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

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

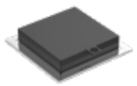
MAGIC CHAFER
WITH ST. ST. STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

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

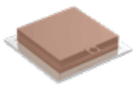


COVER

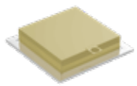
Magic Chafer w/stand is available with or without glass top and in 4 different premium finishes



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

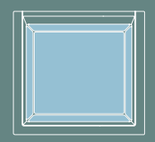
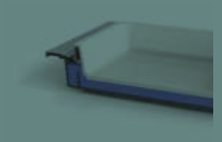
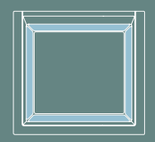
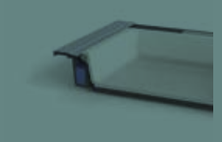
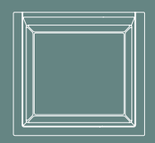
Humidity Control System®

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 *1/1 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

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

OUZI CHAFER
L 92 W 92 H 63 cm
700 W | gel fuel

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

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

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

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*

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

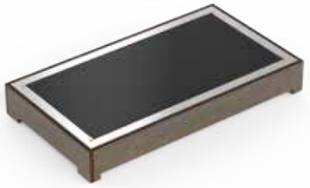
SOUP TUREEN

Ø 24
H 23,5 cm
Ø 30
H 27 cm

Warming Plate

Ideal for any type of food

- **ELECTRIC**
- Warm-Holding unit suitable for containers of any material
- Digital display with temperature control and feedback
- Black Schott Ceran® glass
- Transparent PETG cover with INOX frame
- Scratch resistant surface



WARMING PLATE

L 61,2 W 43,2 H 11 cm

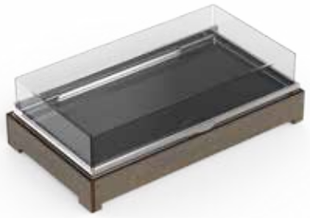
1/1 GN

675 W

L 78,2 W 43,2 H 11 cm

1/1+1/3 GN

900 W



WARMING PLATE
WITH COVER

L 61,2 W 43,2 H 23,6 cm

1/1 GN

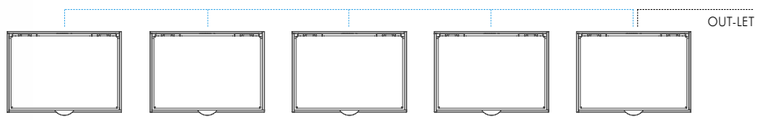
675 W

L 78,2 W 43,2 H 23,6 cm

1/1+1/3 GN

900 W

CHAIN LINK SYSTEM: Up to 5 products (1/1 GN) | Up to 4 products (1/1+1/3 GN)



PORCELAIN FOOD PANS

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

COCOTTES

TAJINE

STONE BACON TRAYS

L 16 W 53 H 2,5 cm

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

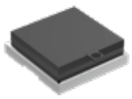
Dry Chafer

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

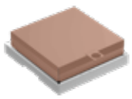
- **FOR INDUCTION**
- Uniform temperature distribution
- Two mechanical hinges
- Works with non-induction-ready ceramic food pans
- Induction plate not included

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

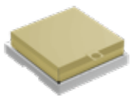
DRY CHAFER
for induction
WITH ST. ST COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



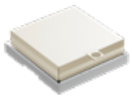
Black Titanium



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

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 Top

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**
» Temperature range: 104-203 °F / 40-95 °C
» Temperature management with 12 levels of setting
» Black Schott Ceran® glass

INDUCTION
WARMING TOP
L 39 W 39 H 11 cm
300 W
2/3 GN

MULTI POINT INDUCTION
WARMING TOP
L 62 W 39 H 11 cm
600 W
1/1 GN

HPL FINISHES

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

Examples of induction compatible pan or container available

Oyster Chafer

Cocottes

Ceramic Tajine

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

Hot&Cold Plate

Ideal for cold and warm holding of finger food and plated dishes

» **ELECTRIC**
» Temperture range:
  - 90 °C / 194 °F
  - -5 °C / 23 °F

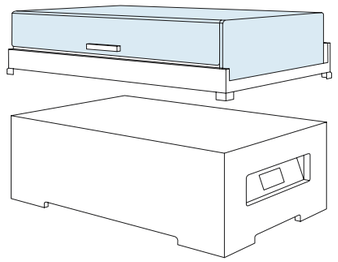
» Digital temperature control and feedback
» Stainless Steel structure with HPL panels
» Removable cover (optional)

HOT&COLD PLATE

L 57,2 W 37,2 H 20 cm

1/1 GN

800 W



Removable cover is an optional additional component that can be easily placed and removed.

PORCELAIN FOOD PANS

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

COCOTTES & TAJINE

Black

Cherry

Graphite Grey

Ceramic Tajine

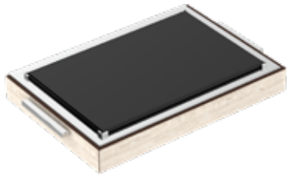
HPL FINISHES

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

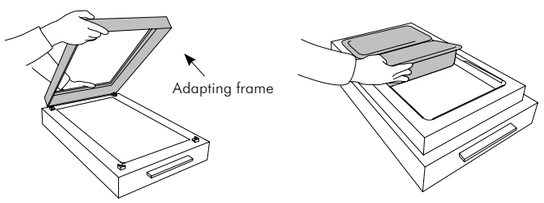
L 71 W 46,4 H 9 cm
1/1 GN
L 85 W 54 H 9 cm
1/1+1/3 GN

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



Adaptina 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

JAPANESE BOWL

Ø 11
H 6,5 cm
0,2 lt.

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

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

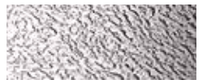
- **EUTECTIC** cooling technology - no ice or electricity required
- Stainless steel 18/10 mirror finish base
- Eutectic plate releases cold for up to 4 hours
- Can be used with La Tavola's Display Trays, with or without cover

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

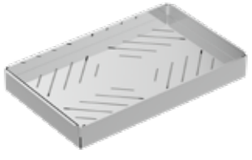
Pot and Butter Cooler

Ideal for yogurt and butter

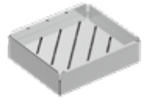
» **EUTECTIC** cooling technology - no ice or electricity required

» 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

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)

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
3700 W
2700 W

Cooking station

- INDUCTION POWERED
- Cooking areas:
  Ø 145 1400 W / 1100 W
  Ø 210 2300 W / 1600 W
- All power (3700 W / 2700 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
3700 W
2700 W

Grill Teppanyaki station

- INDUCTION POWERED
- Cooking area: L 30 W 47 cm
  3700 W (1400 W + 2300 W)
  2700 W (1100 W + 1600 W)
- Booster function for quick heating
- Timer function

GRILL/TEPPANYAKI
L 62 W 49 H 13 cm
3700 W
2700 W

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.

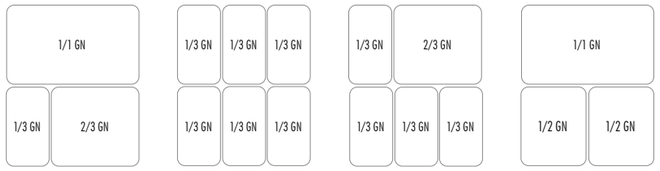
MARKET STAND

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

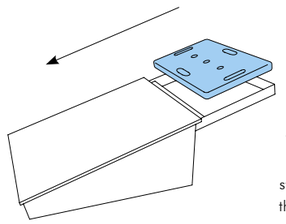
White

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-LEVEL DISPLAY
L 60 W 40 H 51 cm

3-LEVEL DISPLAY
L 60 W 40 H 76 cm

Multi-level Displays

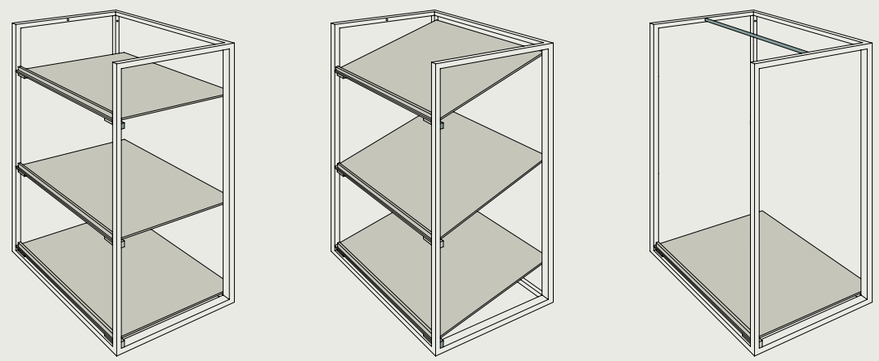
STRUCTURE FINISHES

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

HPL FINISHES

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- 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 PARTITION
L 53 W 33 H 10 cm

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

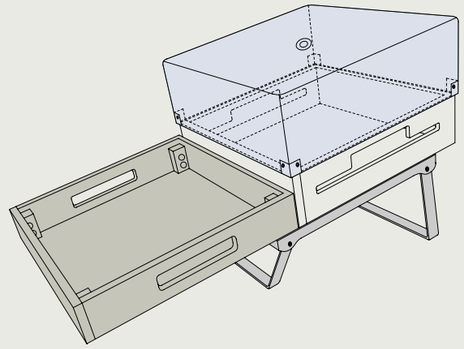
MARKET TRAY LARGE
L 53 W 33 H 7 cm

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

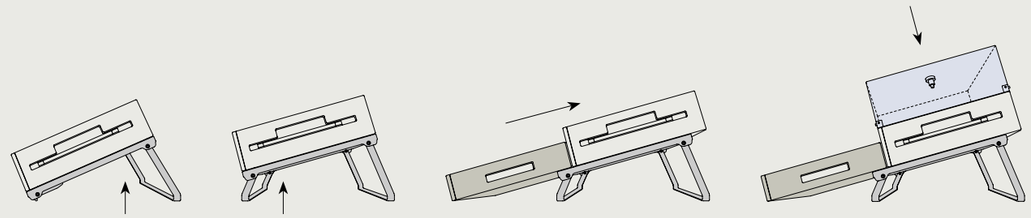
MARKET TRAY LARGE
WITH 4 PARTITION
L 53 W 33 H 7 cm

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

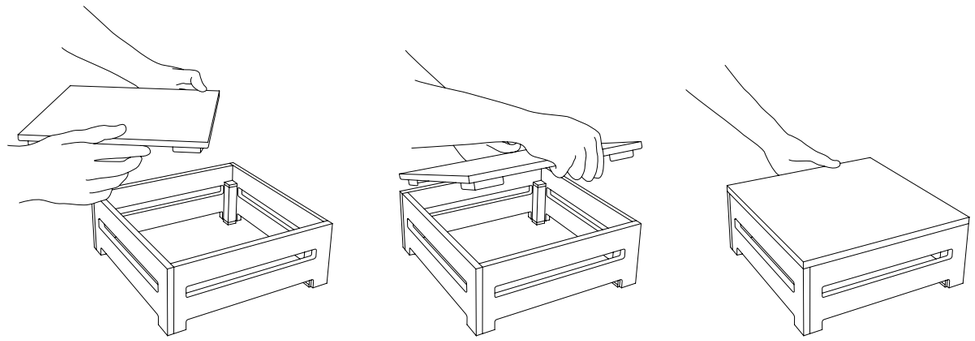
FINISHES

- 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



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Elevations and Crosses

ELEVATIONS

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

2-LEVEL ELEVATION LARGE
L 53 W 33 H 13 cm

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

4-LEVEL ELEVATION LARGE
L 53 W 33 H 26 cm

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

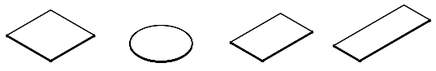
8-LEVEL ELEVATION SMALL
L 33 W 33 H 52 cm

CROSSES

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

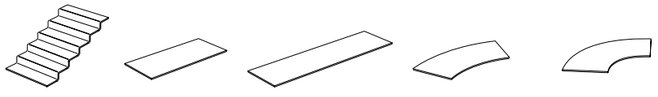
LOW MARKET RISER
L 33 W 33 H 25 cm

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

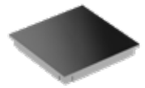
HPL TOPS
Available in all finishes

L 33 W 33 H 2,4 cm

L 53 W 33 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 53 W 33 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 53 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 53 W 33 H 4,5 cm
FOR LARGE ELEVATIONS

TRANSPARENT PETG COVERS

L 34 W 34 H 12 cm

L 53 W 33 H 12 cm
FOR LARGE ELEVATIONS

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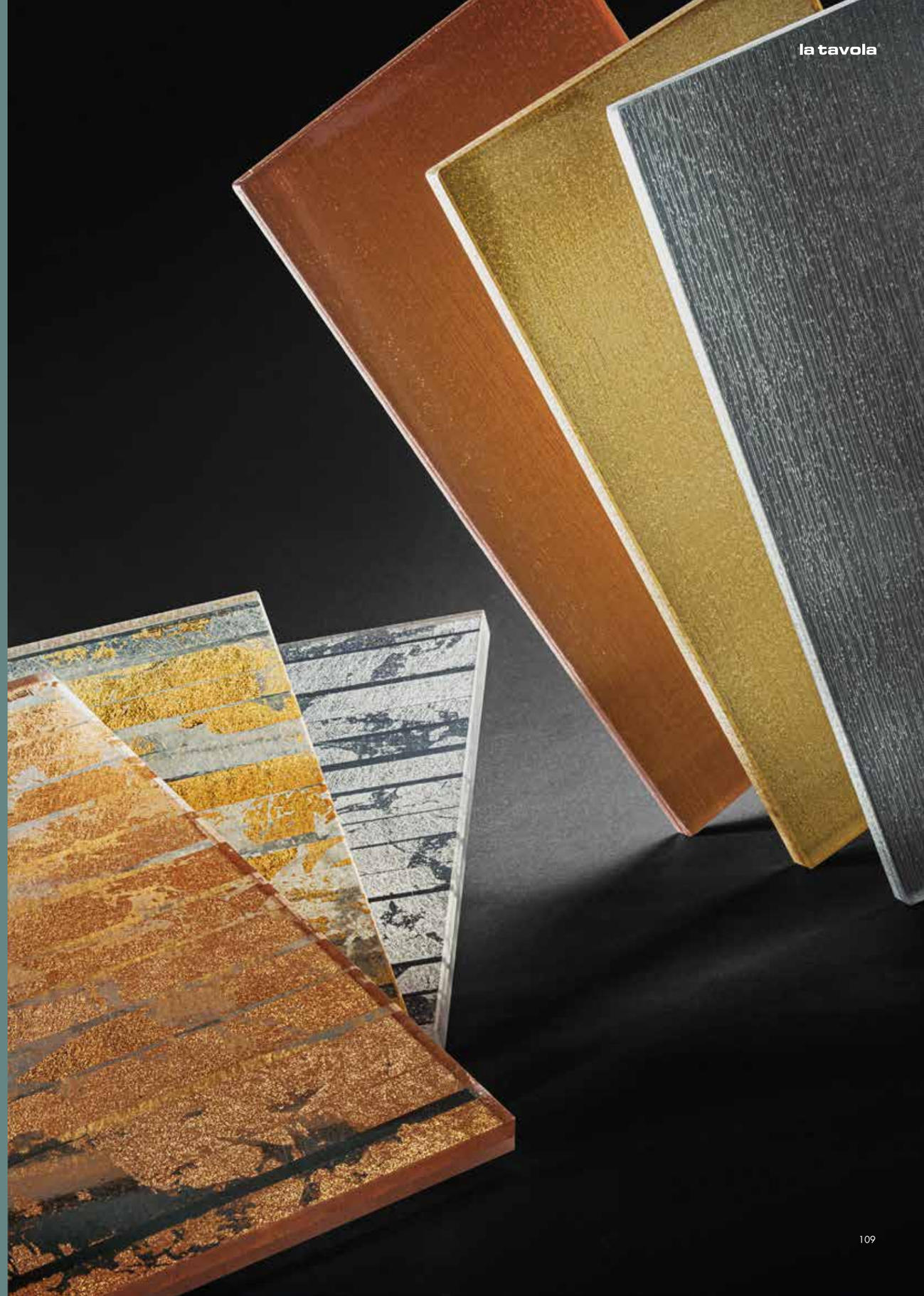
Risers

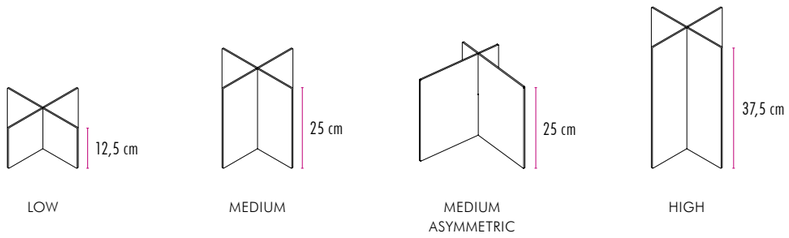
Elevation achieved with risers is the perfect choice for creating a dynamic presentation that will additionally boost the guests' appreciation of your buffet.

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



Gold Flash finish

Organic & Mineral Risers



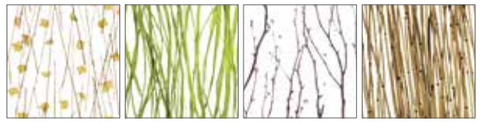
ORGANIC FINISHES

- Gingko
- Sprout
- Grass
- Thatch

MINERAL FINISHES

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

Thatch finish



GINGKO 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.

Silver Flash, Copper Flash and Gold Flash finish

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.

Sprout finish

Gingko finish

Grass finish

Gingko, Sprout and Grass finish

Our products bring to life hand-crafted 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.

Copper Flash finish

Silver Flash finish

Silver and Gold finish

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
- Gold titanium
- Venetian 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.

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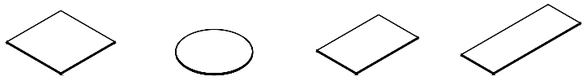
Risers Tops

GLASS TOPS

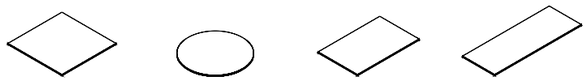


50 x 50 cm | Ø 50 cm | 57 x 36,5 cm | 80 x 30 cm

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

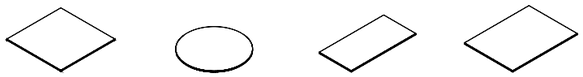


50 x 50 cm | Ø 50 cm | 57 x 36,5 cm | 80 x 30 cm

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

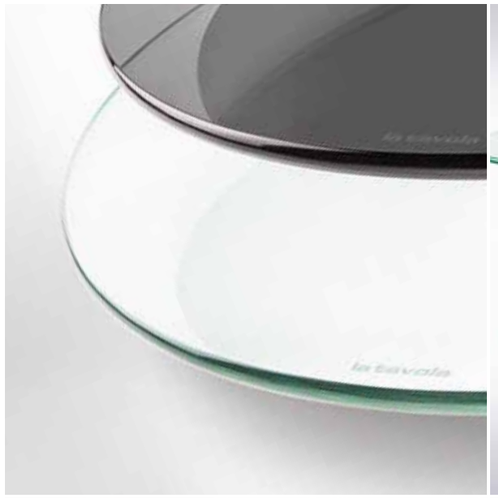
CERAMIC TILES TOPS



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.

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



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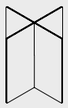
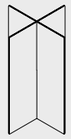
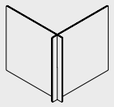
RISERS

Organic/Mineral/HPL Risers

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


L 23,5 W 23,5
H 25 cm

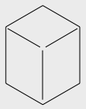

L 23,5 W 23,5
H 37,5 cm


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
- Gingko
- 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"

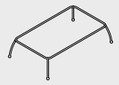
Ø 17 H 13 cm

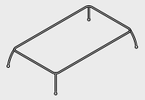
Ø 17 H 17 cm

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

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

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

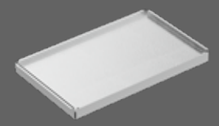
SURFACE FINISH

- 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/COOLING TRAY
1/1 GN

High&Low Porcelain displays

SMALL ROUND BOWLS DISPLAYS

Ø 22,7 H 21 cm

Ø 22,7 H 29 cm

Ø 22,7 H 34 cm

PORCELAIN BOWLS AVAILABLE

Ø 25 H 6,5 cm lt 1,7

Ø 25 H 9,5 cm lt 2,3

LARGE ROUND BOWLS DISPLAYS

Ø 28,7 H 22 cm

Ø 28,7 H 30 cm

Ø 28,7 H 35 cm

PORCELAIN BOWLS AVAILABLE

Ø 31,5 H 6,5 cm lt 2,6

Ø 31,5 H 12,5 cm lt 5

ST. ST. FINISHES

Mirror finish 18/10 st. st.

PORCELAIN BOWLS

Available in 4 colors

CHALK

GREY

GREEN

BLACK

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
- Calacatta
- Light Brown
- Travertine
- Walnut
- Magma
- Colonial
- Lava Stone
- Brown Shell
- 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.

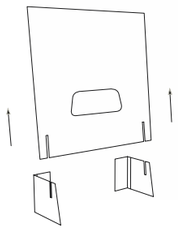
TITANIUM FINISHES

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

Health Shield

- High grade PETG
- HPL support and way-through to deliver hand dishes over to customers
- Stainless steel heat protection for chef side (in case of proximity to livecooking)
- Efficient storage
- Premium design & feel
- Easy break- down - all parts fit together seamlessly together stores in bag

Storage bag for Health Shield



Easy to assemble

HEALTH SHIELD
L 80 W 25 H 87 cm

HPL FINISHES

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

Sneeze Guard

- PETG transparent panel
- White LED light (optional)

ST. ST. FINISHES

- Satin finish 18/10 st. st.

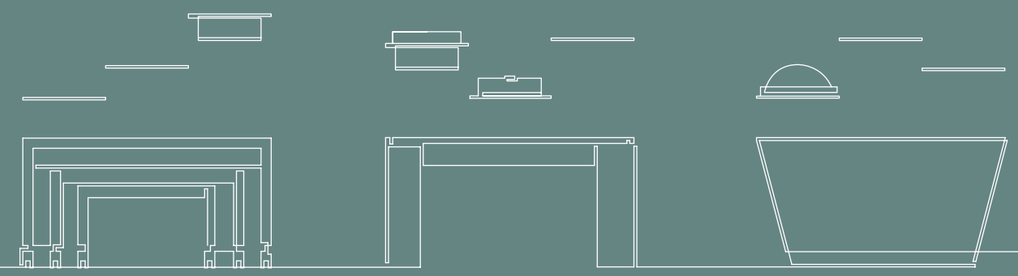
SMALL SNEEZE GUARD
L 60 W 60 H 50 cm

MEDIUM SNEEZE GUARD
L 90 W 60 H 50 cm

STANDARD SNEEZE GUARD
L 120 W 60 H 50 cm

LARGE SNEEZE GUARD
L 180 W 60 H 50 cm

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.

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.

DYNAMIC BUILT-IN MODULAR SYSTEM®

LA TAVOLA OFFERS 7 MODELS OF ACTION STATIONS AND MANY 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

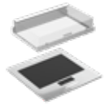
Catering Table
2 versions available

Magic Table
3 sizes available

FUNCTIONAL MODULES

Induction Warming Top

Multi-Point Induction Warming Top



Hot Glass

Magic Chafer

Oblong Wonder Chafer

Round Wonder Chafer

Dim Sum

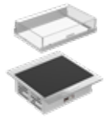
Mini Ouzi Chafer

Carving Set

Carving Set Pro

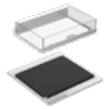
Chocolate Fountain

BBQ Display



Hot&Cool Glass

Chill-It Well



Cool Glass

Cool Pans

Cool Bowls

Ice Well

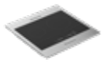
Cold Drinks Set

Ham Stand

Ice Teppanyaki

Cool Shelves

Sushi Display



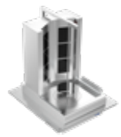
Dual Induction Cooking Plate

Induction Wok

Induction Grill Teppanyaki

Water Boiler

Fryer

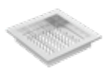


Shawarma Maker

Crepes Maker

Waffles Maker

Ice Well for Bottles



Speed Rack

Cocktail Drainer & Ice Bin

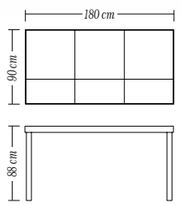
HPL Bar Tops

DYNAMIC BUILT-IN MODULAR SYSTEM®

Elemento

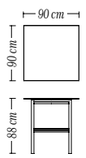
The beauty of simplicity

- Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- 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

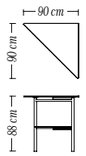


FOLDABLE EXTENSIONS WITH MIDDLE SHELF

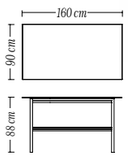
Square



Triangle



Oblong



FRAME AND LEGS FINISHES AVAILABLE

Stainless steel brushed finish

Powder coating Black

Powder coating Gold

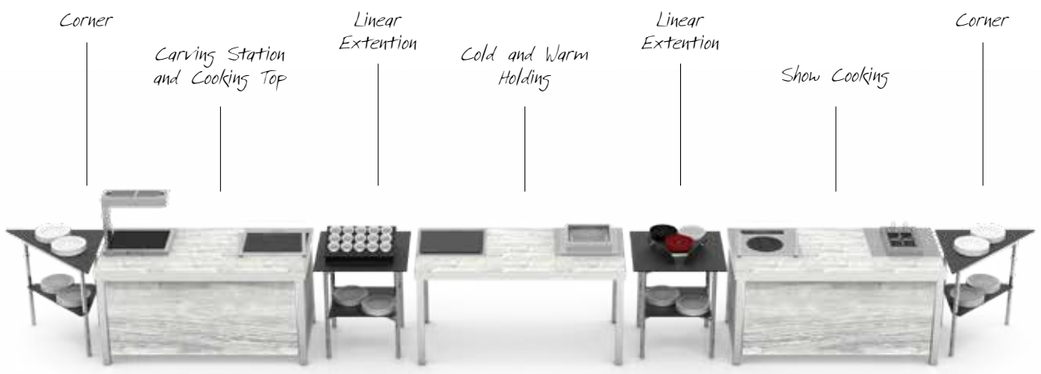
Powder coating Copper/Bronze

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



Use its specific Skates to move Elemento easily

DYNAMIC BUILT-IN MODULAR SYSTEM®

Nesting Table

Design meets mobility meets storage value

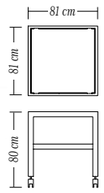
- Stainless steel 18/10 structure, deep matt finish
- Nesting storage value: 3 pieces in the space of one
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy duty casters with brakes
- Dynamic Built-In Modular System

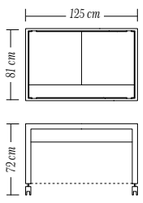
Small
NESTING TABLE
with or without skirting

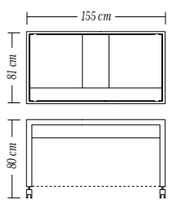
Medium
NESTING TABLE
with or without skirting

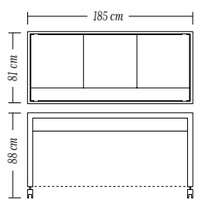
Large
NESTING TABLE
with or without skirting

NESTING TABLE
EXTENSION







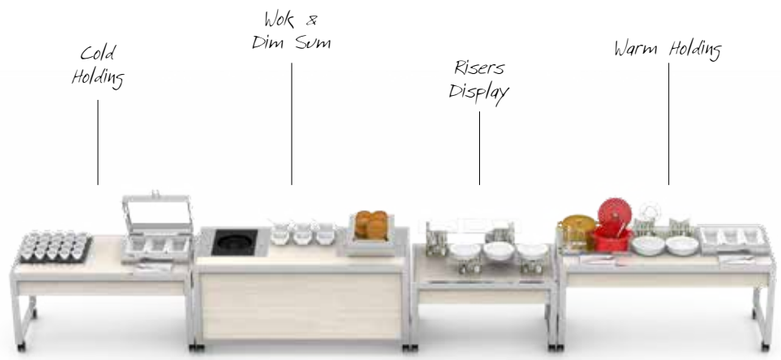


Two extensions can fit underneath one Large Nesting table

HPL FINISHES AVAILABLE

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

DYNAMIC BUILT-IN
MODULAR SYSTEM®


Cold
Holding
Wok &
Dim Sum
Risers
Display
Warm Holding

DYNAMIC BUILT-IN MODULAR SYSTEM®

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

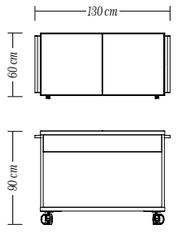
Large storage space

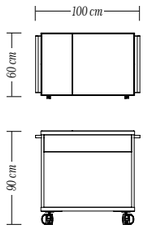
LITE
MAGIC CART
Large

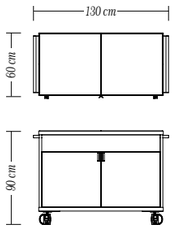
LITE
MAGIC CART
Small

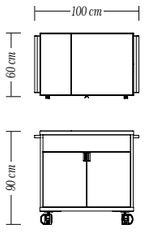
MAGIC CART
Large

MAGIC CART
Small







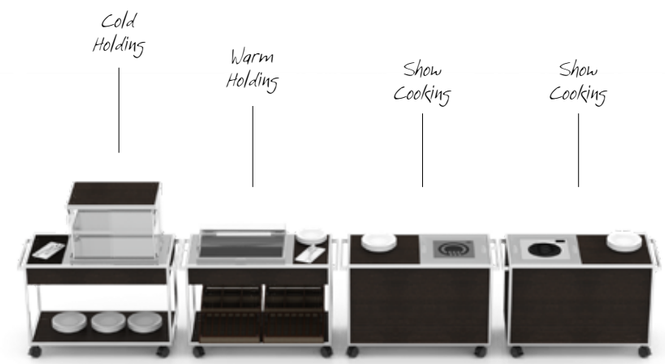


STRUCTURE FINISHES

HPL FINISHES AVAILABLE

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

DYNAMIC BUILT-IN
MODULAR SYSTEM®

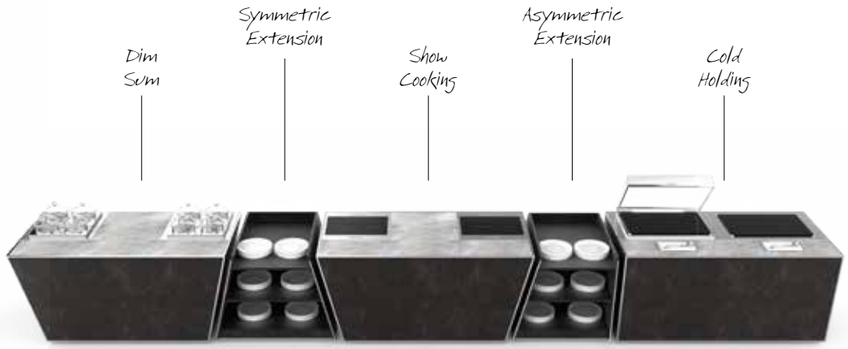

Cold
Holding
Warm
Holding
Show
Cooking
Show
Cooking

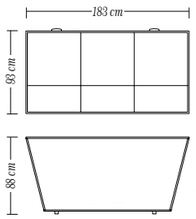
DYNAMIC BUILT-IN MODULAR SYSTEM®

The Grand

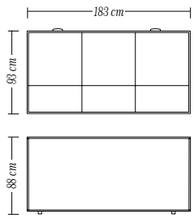
An architectural masterpiece

- Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- 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

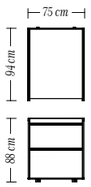




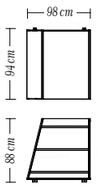
THE GRAND
Conical



THE GRAND
Linear

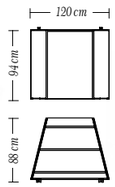


LINEAR
Extension

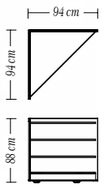


ASYMMETRIC
Extension

*left and right side



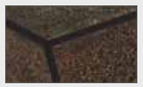
SYMMETRIC
Extension



CORNER
Extension

EDGES FINISHES AVAILABLE

Stainless steel brushed finish



Powder coating Black

Powder coating Gold

Powder coating Copper/Bronze

HPL FINISHES AVAILABLE

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

DYNAMIC BUILT-IN MODULAR SYSTEM®

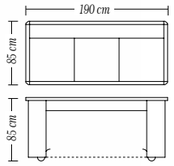
The Bridge

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

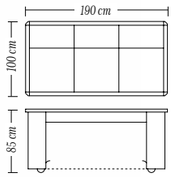
THE BRIDGE
Small w/skirting

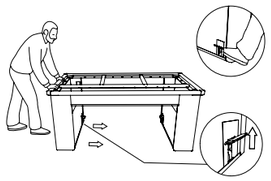


HIDDEN WHEELS
Good to have them,
even better not to see
them

THE BRIDGE
Large

THE BRIDGE
Large w/skirting





BRAKING SYSTEM
Accessible at all times

HPL FINISHES AVAILABLE

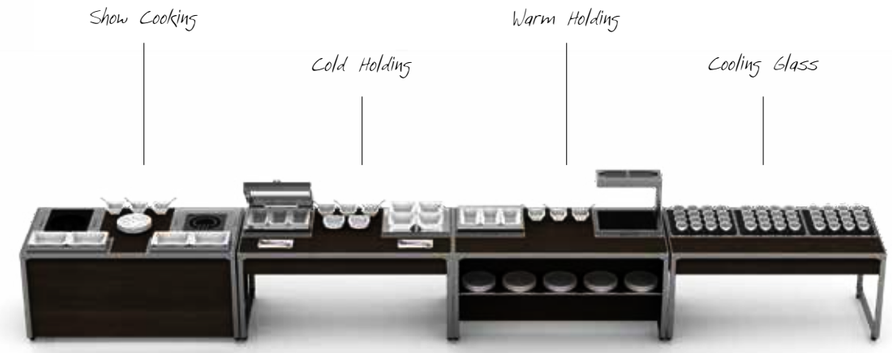
Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

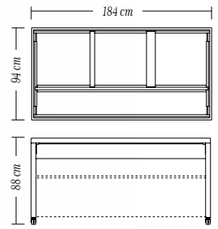
DYNAMIC BUILT-IN MODULAR SYSTEM®

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

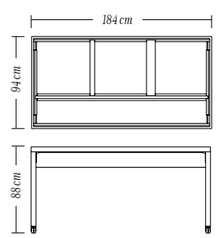




CATERING TABLE

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



LITE
CATERING TABLE

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

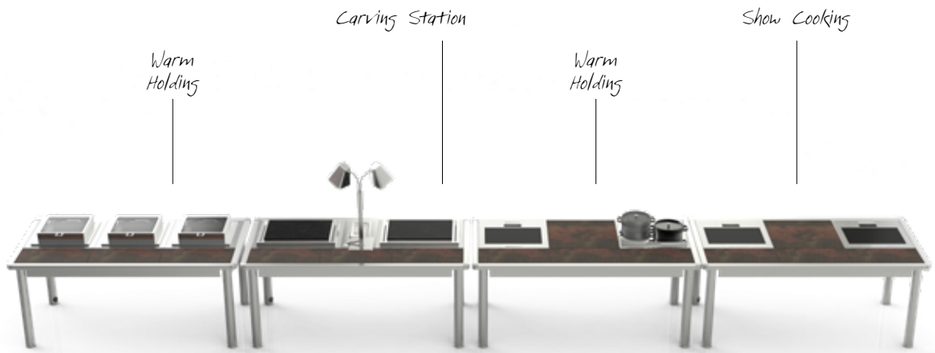
DYNAMIC BUILT-IN MODULAR SYSTEM®

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 tools needed

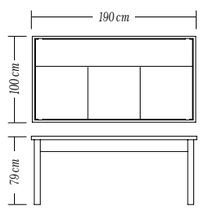
- Disassembly / assembly requires minimal time, on average 2 minutes
- Dynamic Built-In Modular System
- Stores in custom made, extra strong cordura bags

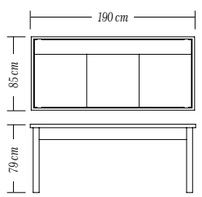


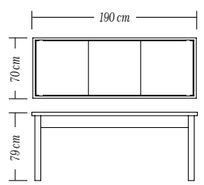
MAGIC TABLE
Large

MAGIC TABLE
Medium

MAGIC TABLE
Small







Cart and Bag kit
for Magic Table

LEGS AND CORNERS
ALSO AVAILABLE IN
TITANIUM FINISH

Black

Gold

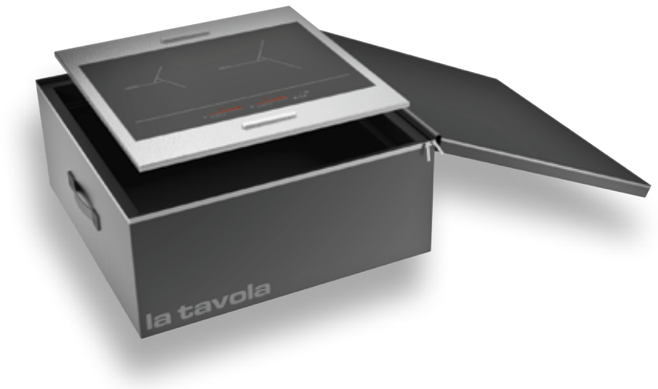
Venetian Gold

Platinum Champagne

HPL FINISHES
AVAILABLE

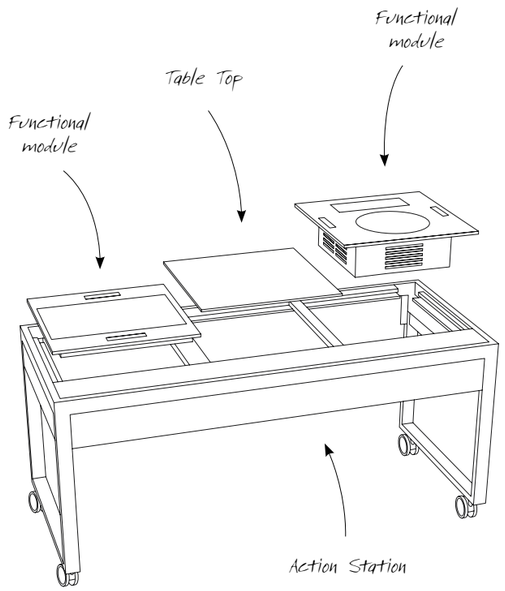
Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

DYNAMIC BUILT-IN MODULAR SYSTEM®



Functional Modules

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

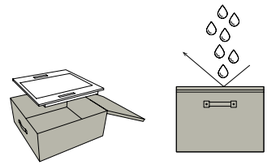


DYNAMIC BUILT-IN MODULAR SYSTEM®

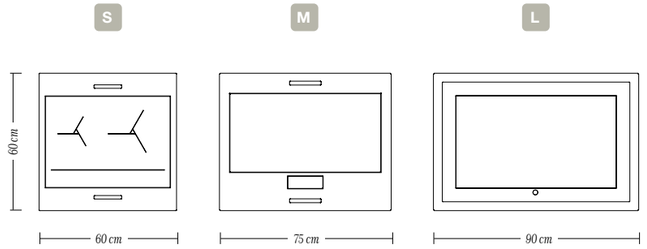
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

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.

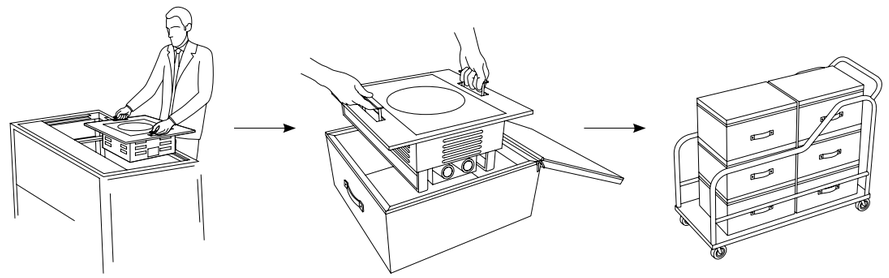
This is how we have created a system that knows no boundaries.



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



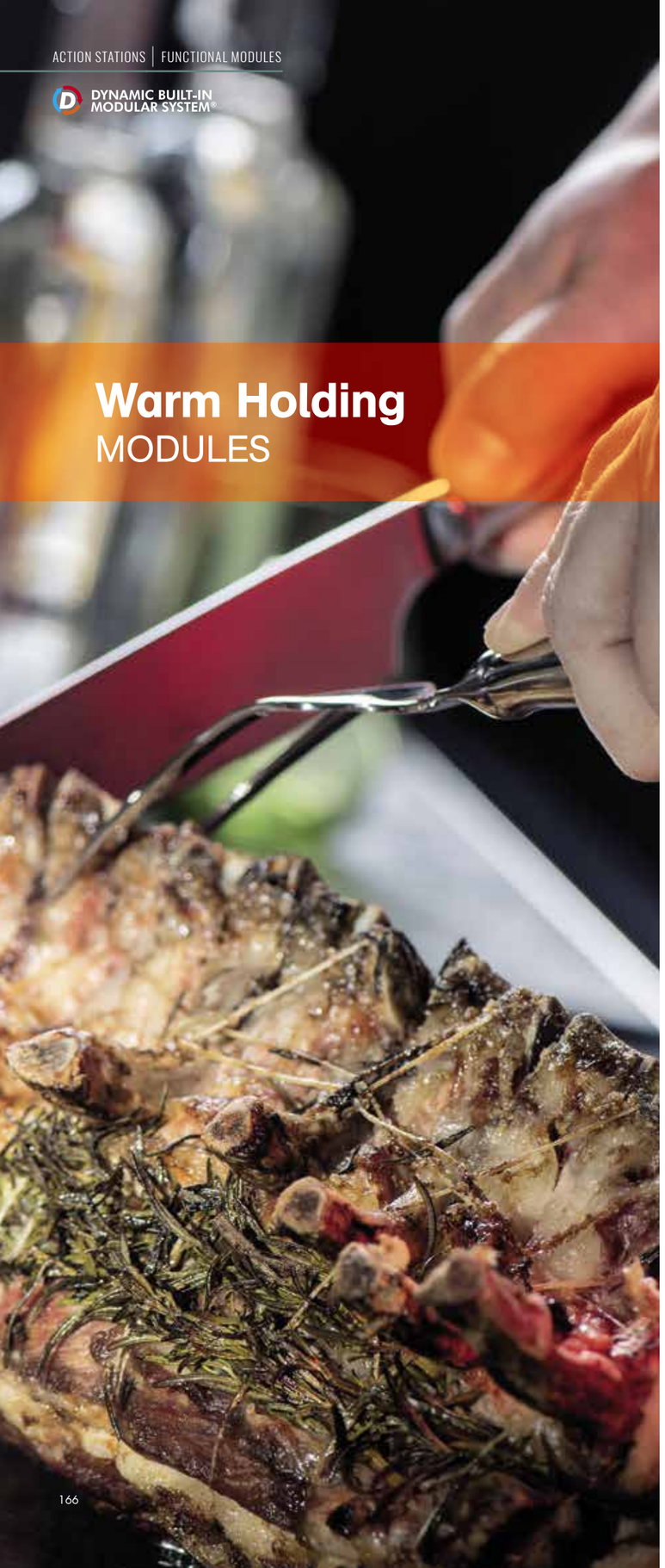
MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



EASY USAGE, TRANSPORTATION AND STORAGE

Cart for transportation, modules' storage and freestanding functions

DYNAMIC BUILT-IN MODULAR SYSTEM®

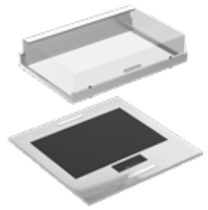


Warm Holding
MODULES

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
- Link chain system
- 350 W or 700 W



HOT GLASS

S 60 x 60 cm M 75 x 60 cm

- Uniform temperature distribution
- Easy access to temperature regulators
- Link chain system
- Removable cover (optional)
- 675 W (S size) 900 W (M size)
- 1/1 GN 1/1+1/3 GN

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
- 700 W
- 2/3 GN

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
- 1/1 GN

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

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

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

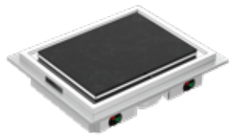
- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm
- 2x 700 W

DYNAMIC BUILT-IN MODULAR SYSTEM®

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

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

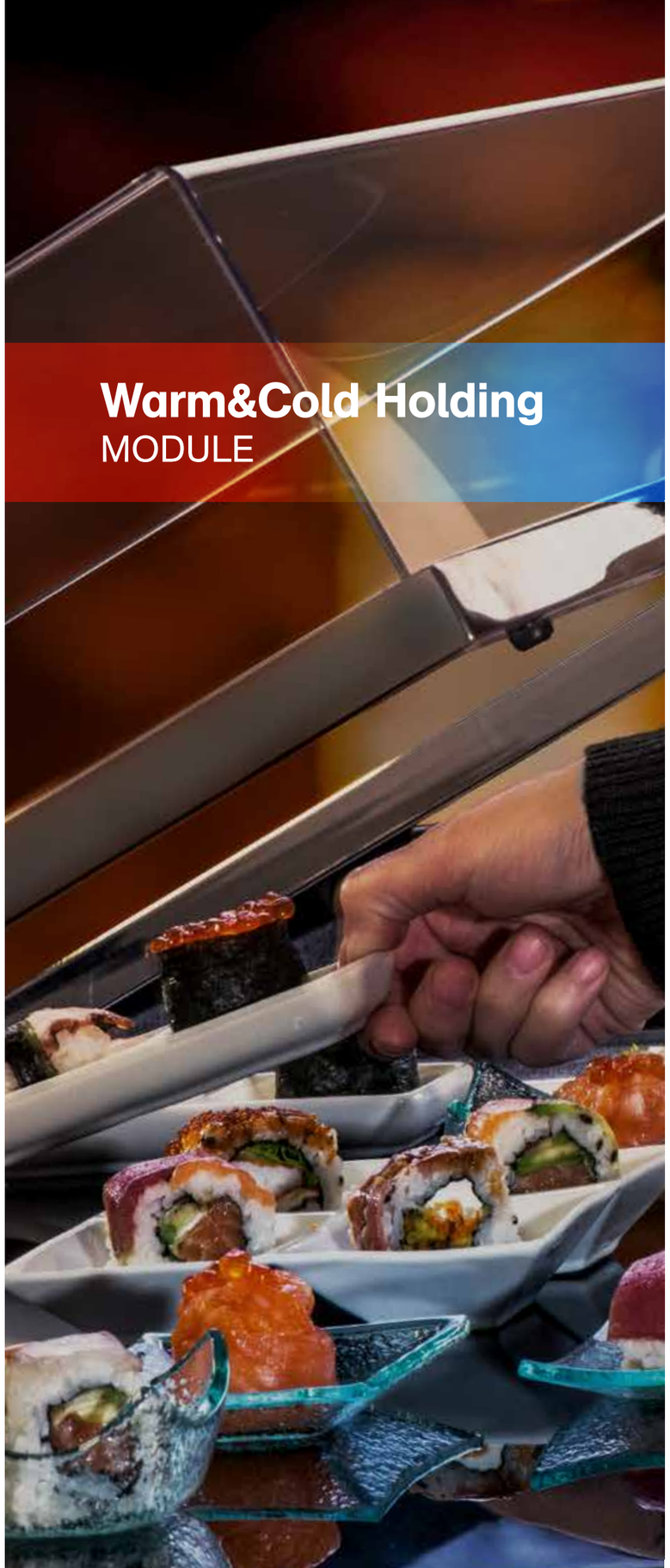
ACCESSORY FOR WARM HOLDING

HEAT LAMPS

- Ideal for Carving Set Pro module
- W 27 L 20 H 70 cm
- 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

INFRARED HEAT LAMP

- L 60 W 40 H 40 cm
- Stainless steel structure, satin finish
- Excellent stability
- 470 W



HOT&COOL GLASS

S 60 x 60 cm

- -5 °C > +90 °C temperature range
- Digital temperature control and feedback
- Removable cover (optional)
- 800 W
- 1/1 GN

DYNAMIC BUILT-IN MODULAR SYSTEM®

Cold Holding MODULES

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 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 black or white

ICE WELL

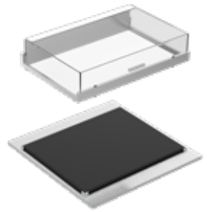
S 60 x 60 cm L 90 x 60 cm

- 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



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
- Removable cover (optional)

HAM STAND

S 60 x 60 cm

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

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

COOL PANS

S 60 x 60 cm L 90 x 60 cm

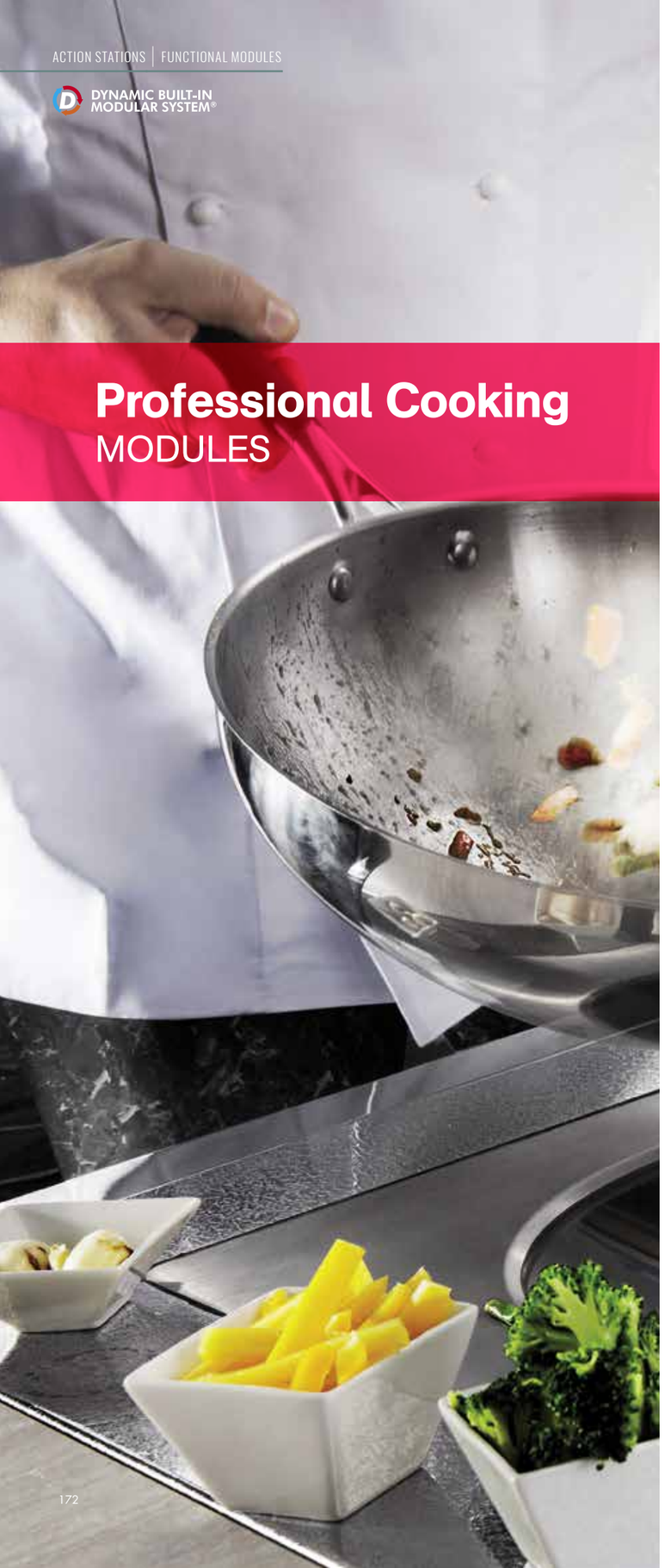
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Wide range of ceramic GN food pans available
- 1/1 GN 1/1+1/3 GN

SUSHI DISPLAY

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

- 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

DYNAMIC BUILT-IN MODULAR SYSTEM®



Professional Cooking
MODULES

DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

- Cooking areas:
  Ø 145 1400 W / 1100 W
  Ø 210 2300 W / 1600 W
- All power (3700 W / 2700 W) can be directed on one large pan
- Automatic safety switch-off function
- Booster function for quick heating
- Timer function

INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

- Cooking area: L 30 W 47 cm
  3700 W (1400 W + 2300 W)
  2700 W (1100 W + 1600 W)
- Booster function for quick heating
- Timer function

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 WOK

S 60 x 60 cm

- Cooking area: Ø 31 cm
  3700 W / 2700 W
- 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

SHAWARMA MAKER

M 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

CREPES MAKER

S 60 x 60 cm

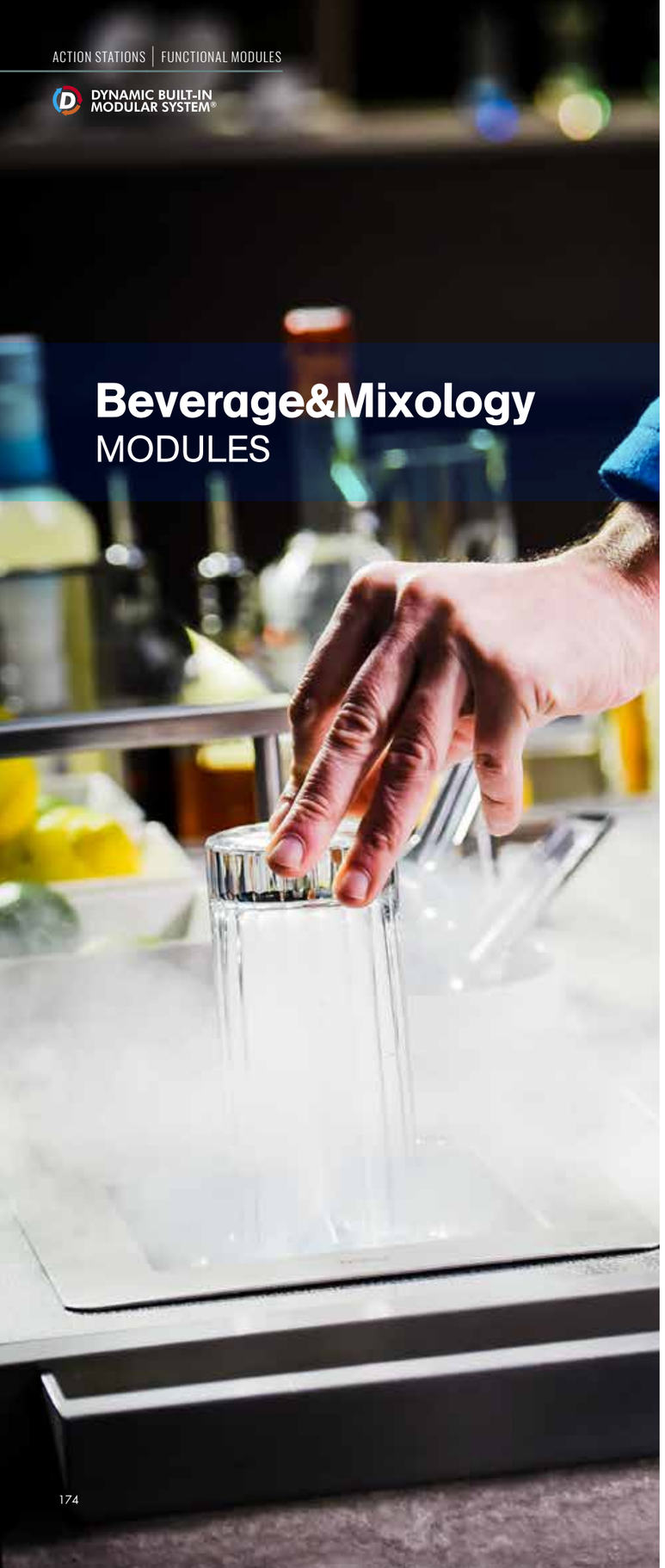
- Easy access to temperature control
- 30 °C > 300 °C temperature range
- 2500 W

WAFFLES MAKER

S 60 x 60 cm

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

DYNAMIC BUILT-IN MODULAR SYSTEM®



Beverage&Mixology
MODULES

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

COCKTAIL DRAINER & ICE BIN

S 60 x 60 cm

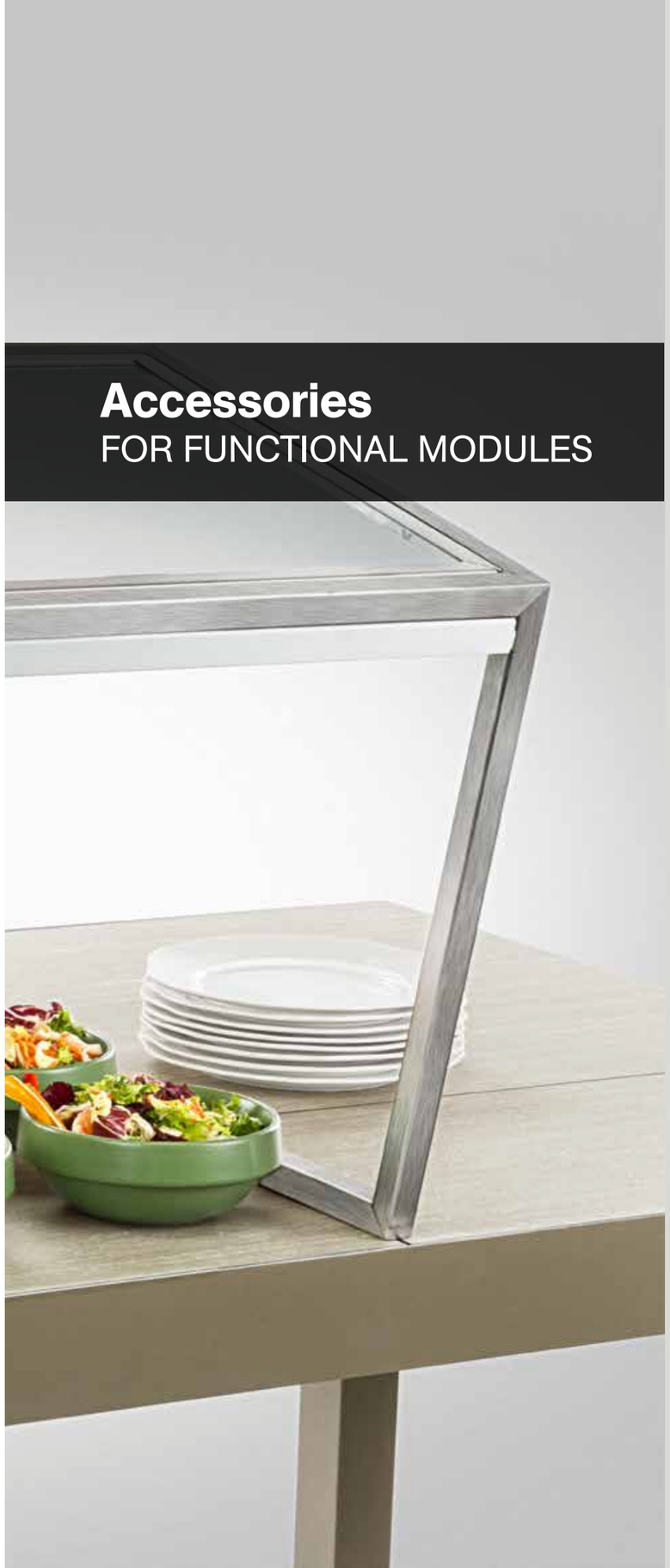
- Storage for tools
- Cube ice bin
- Crushed ice or trash bin
- Cocktai drainer

HPL BAR TOPS

L 60 W 30 cm
L 90 W 30 cm

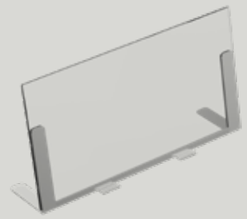
- St. steel structure
- HPL base and countertop surface

Accessories
FOR FUNCTIONAL MODULES



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



ANTI SPLASH GUARD FOR COOKING MODULES

L 60 W 15 H 30 cm

DYNAMIC BUILT-IN MODULAR SYSTEM®

PLATE HEATER

SMALL

» L 60 W 51 H 87 cm

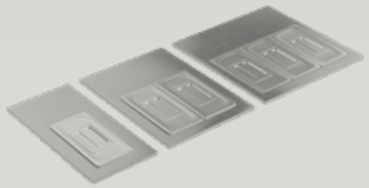
LARGE

» 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)

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



SERVICE TILES

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

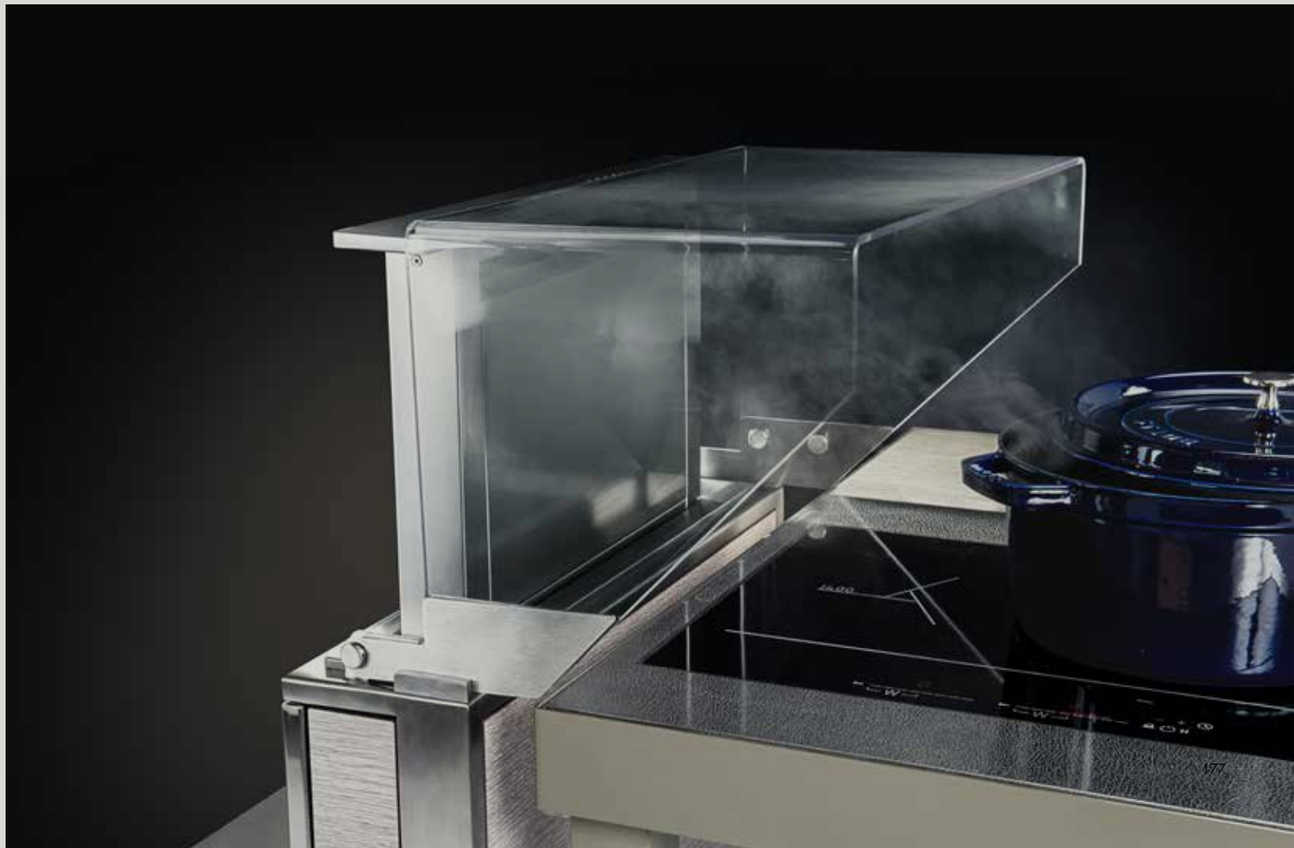
MOBILE EXHAUST

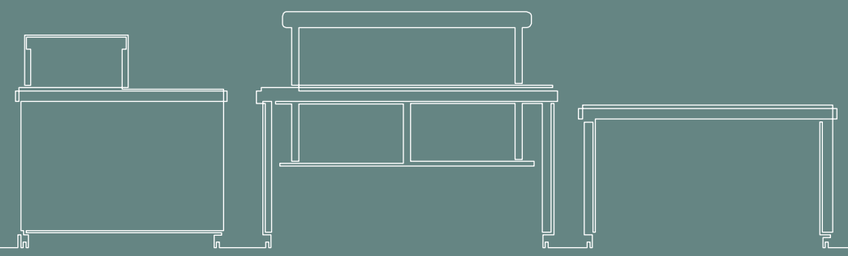
L 64 W 48 H 90 (closed) 120 (open)

» 4 Power levels
» 900 m³/h capacity
» Touch Control
» Casters with brakes
» Customizable finishes
» 500 W

PORTABLE EXHAUST

» L 59 W 34 H 55 cm
» Stainless steel structure, satin finish
» 144 m³/h capacity
» Transparent hardened glass finish
» 2 aspiration sections with active carbon filter, filters are easily replaceable
» Integrated splash guard
» High suction power
» 80 W





icona®

Icona is the latest line from La Tavola. It has been designed and made to meet the latest presentation trends as well as to provide unparalleled simplicity of use and maintenance.

All of this without ever sacrificing our commitment to pure design.

WARM/COLD HOLDING
+ SHOWCOOKING

PLUG
AND PLAY

MAXIMUM EASE
OF SET-UP
AND CLEAR-DOWN

FULLY
ACCESSORIZED

EFFICIENT
STORAGE

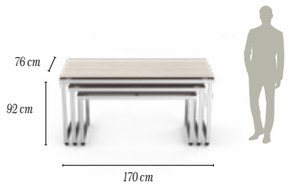
WE GOT YOU COVERED WITH icona®

ICONA
FOR WARM HOLDING

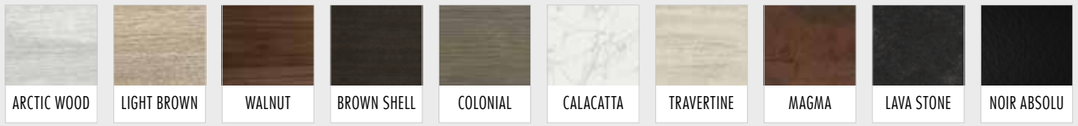
ICONA
FOR COLD HOLDING

ICONA
FOR SHOW COOKING

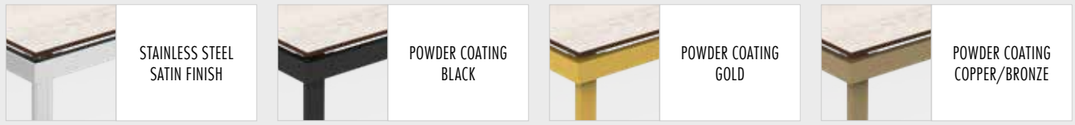
NESTING
STORAGE VALUE
3 PIECES IN THE
SPACE OF 1



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE



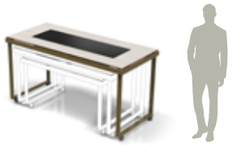
icona®

For Warm Holding

STRUCTURE FINISHES

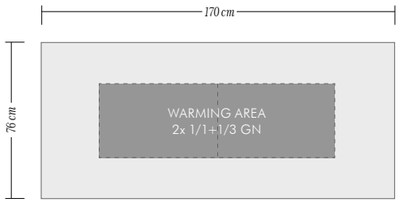
HPL FINISHES

- L 170 W 76 H 92 cm
- St. st. 18/10 structure
- Heavy duty casters, 2 with brakes
- HPL tops and skirts
- Removable heat bridge/sneeze guard (optional)
- Removable skirts and plate-holder (optional)



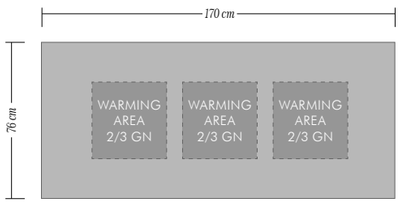
Electric version

- Black Ceran® glass
- 2x 900 W Indipendent warming areas
- 2 Electric plugs for Heating Lamp



Secret induction version

- 3x 350 W - 3x 700 W Induction units
- Serial connection system (up to 3 units with 1 cable out-let)
- Silicon Pad provided to protect the surface from heat



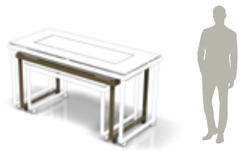
icona®

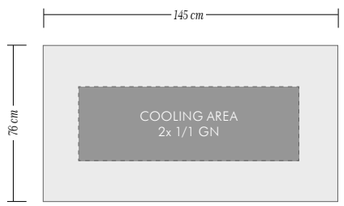
For Cold Holding

STRUCTURE FINISHES

HPL FINISHES

- » L 145 W 76 H 84 cm
- » Heavy duty casters, 2 with brakes
- » St. st. 18/10 structure
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Heavy Duty tempered glass
- » Working Area Capacity 2x 1/1 GN
- » Powered by professional ice packs
- » Removable sneeze guard (optional)





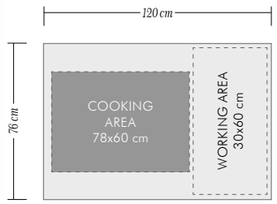
icona®

For Show Cooking

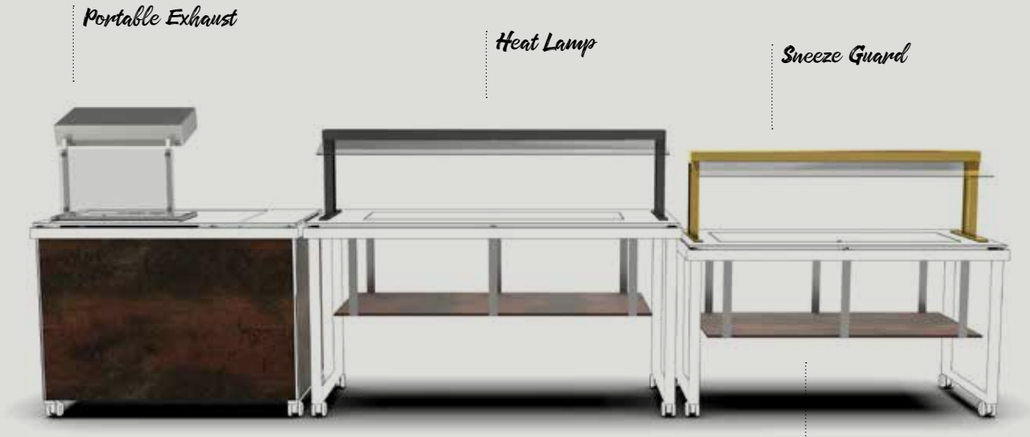
STRUCTURE FINISHES

HPL FINISHES

- » L 120 W 76 H from 76 to 92 cm
- » Available in 3 versions:
  - DUAL INDUCTION COOKING PLATE
  - INDUCTION WOK
  - INDUCTION GRILL TEPPANYAKI
- » Heavy duty casters, 2 with brakes
- » Stainless steel 18/10 structure
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Anti-scratch working area around induction
- » Dual touch controls
- » Anti-splash guard (optional)



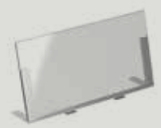
Add-Ons for icona®



Portable Exhaust

L 59 W 34 H 55 cm

» Stainless steel structure, mirror and satin finish
» Transparent hardened glass finish
» 2 aspiration sections with active carbon filter Filters are easily replaceable
» Integrated splash guard
» High suction power
» 80 W



Anti Splash Guard

L 60 W 15 H 30 cm

» For Warming and Cooling Tables
» St. st. structure
» PETG dual-side sneeze guard

Sneeze Guard

L 110 W 58 H 46 cm
L 140 W 58 H 46 cm
L 160 W 58 H 46 cm

» Stainless steel finishes available in many colors
» PETG transparent panel
» Lights (optional)

3-Side Skirtings

» For Warming, Cooling and Cooking tables
» HPL panels
» Hanging system on top
» Magnetic locking system on bottom (4 magnets on each panel)
» 6 mm thickness
» Reinforced fixing point
» Light weight panels
» Bags for storage are available

Plate Holder

» For Warming, Cooling and Cooking tables
» St. st. hanging structure (3 pcs.)
» HPL 11 mm surface
» Stainless steel finishes available in many colors

Heat Lamp

L 140 W 58 H 43 cm

» Stainless steel structure, black powder coated finish
» Easy to remove supporting structure
» 2 lateral PETG sneeze guards
» Infrared heating lamp
» 1100 W

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®

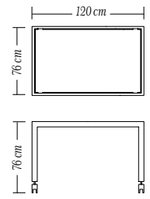
Buffet tables

Lite Nesting Tables

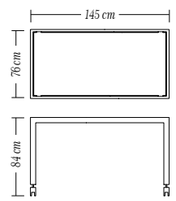
STRUCTURE FINISHES HPL FINISHES

- 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
- Available also with black and white glass top

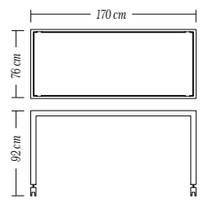
SMALL
LITE NESTING TABLE



MEDIUM
LITE NESTING TABLE



LARGE
LITE NESTING TABLE



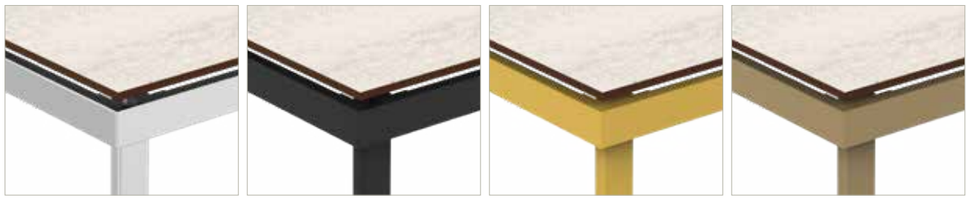
LITE NESTING TABLES ARE ALSO AVAILABLE WITH **REMOVABLE SKIRTING** AND **PLATE HOLDER**

Storage bags for skirting and plate holder

HPL FINISHES AVAILABLE

ARCTIC WOOD | LIGHT BROWN | WALNUT | BROWN SHELL | COLONIAL | CALACATTA | TRAVERTINE | MAGMA | LAVA STONE | NOIR ABSOLU

FRAME AND LEGS FINISHES AVAILABLE



STAINLESS STEEL SATIN FINISH | POWDER COATING BLACK | POWDER COATING GOLD | POWDER COATING COPPER/BRONZE

LITE NESTING TABLES

Stunning design and colours, storage value & longevity

Match the structure finishes with the HPL finishes

BLACK
NOIR ABSOLU

GOLD
WALNUT

SATIN
ARCTIC WOOD

BRONZE
MAGMA

Lite Nesting Tables and La Tavola's Freestanding Buffetware

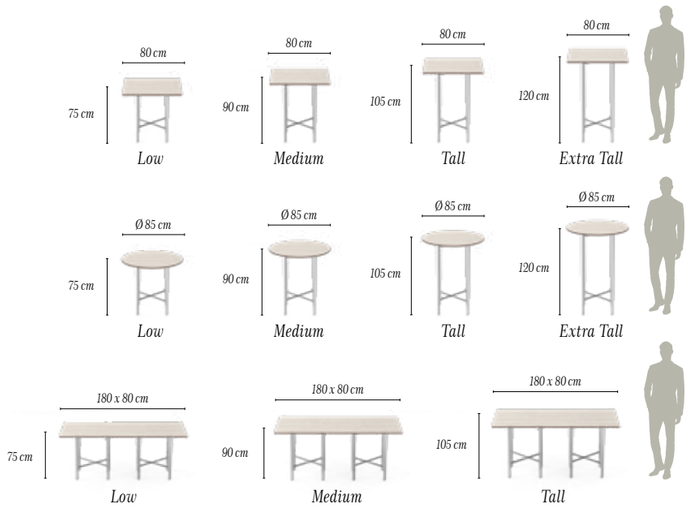
An explosive combination of Look & Functionality

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



STAINLESS STEEL
SATIN FINISH

POWDER COATING
BLACK

POWDER COATING
GOLD

POWDER COATING
COPPER/BRONZE

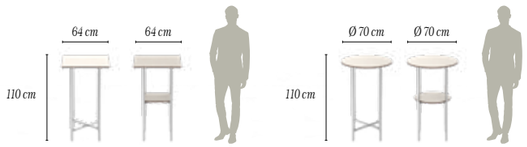
Table Cart

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

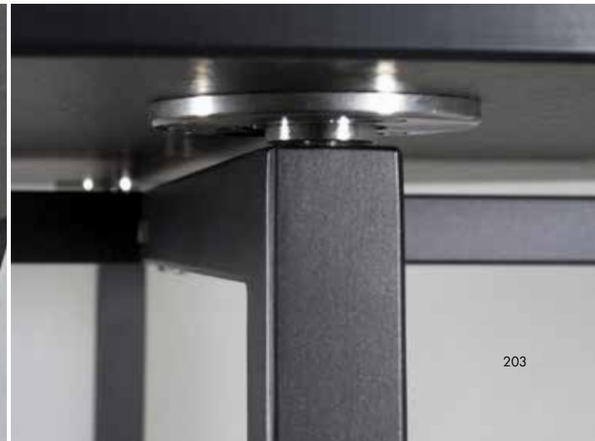


STAINLESS STEEL
SATIN FINISH

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

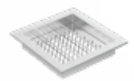
- » L 181 W 97 H 114 cm
- » Mobile Bar for banqueting, lobby lounge, roof tops, catering and events
- » On heavy duty casters with brakes
- » Available with or without lights
- » Edge Protection System
- » Stainless steel structure, HPL skirting and white marble Okite top

la tavola

Mixology Front Bar

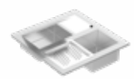
Front Bar

Dynamic Built-in Modular System available



SPEED RACK

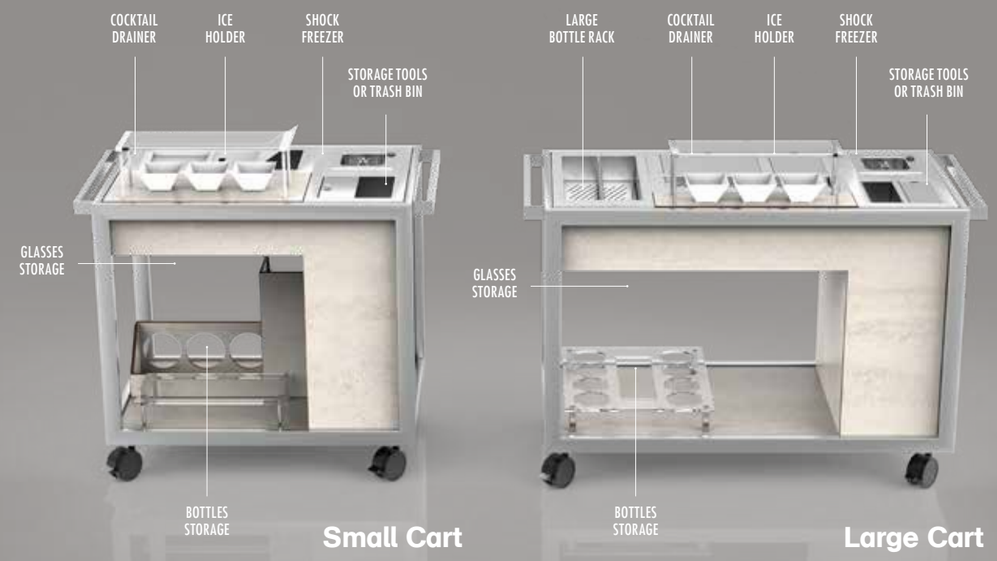
ICE WELL FOR BOTTLES



COCKTAIL DRAINER & ICE BIN

HANGING SPEED BOTTLE RACK

SERVICE TILES
60x30 cm
60x60 cm



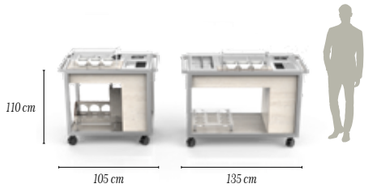
Mixology Cart with Shock Freezer

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



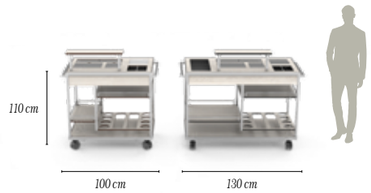
Mixology Cart

STRUCTURE FINISHES HPL FINISHES

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

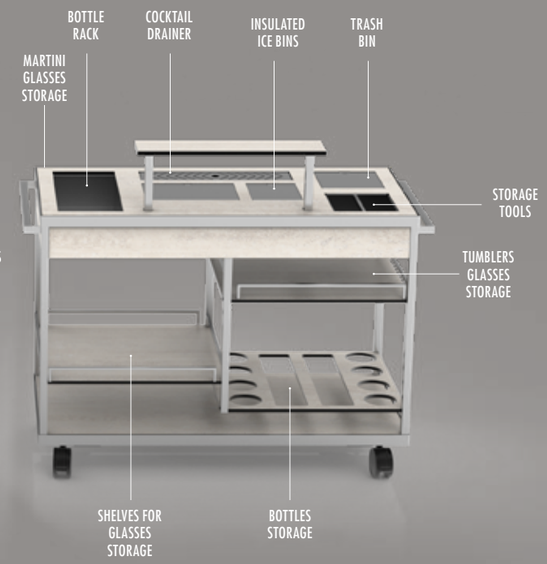
» Trash bin
» Storage tools
» Cocktail drainer
» 2 insulated ice bins
» Glass and bottle storage

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



Small Cart

Large Cart



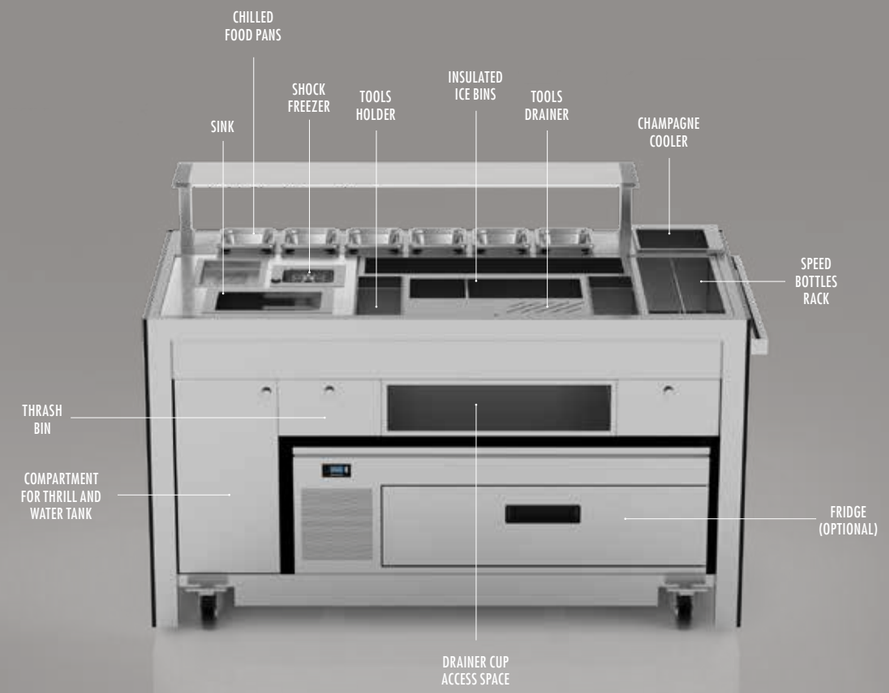
Mixology Rover

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
- Counter top
- 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
- » Stainless steel structure, deep matt or powder coated finishes

TOWER one way (one type of beers)

- » Cold kit
- » With a chrome-plated stainless steel body

CO_2 CYLINDER

- » Capacity 4 Kg
- » Quick change system

PRE-MIX MACHINE 25 lt.
UNDER COUNTER COOLER

- » 220-240V 513W 2A
- » Ice bank 10 Kg
- » Output per minute 2x 200 cc
- » Beverage outlet temperature 3/5°C

KEG

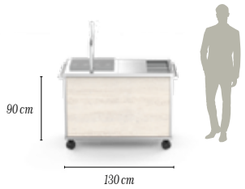
- » Quick change system
- » Storage area 1 keg 30 lt.

CO_2 PRESSURE REDUCERS

- » Relief valve set at 4,8 bar
- » Low and low pressure gauge

HEAD KEG (only for standard keg)

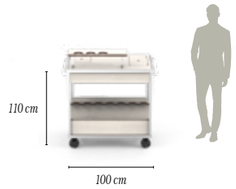
- » Automatic CO_2 shut off and re-opening



Wine Tasting Cart

STRUCTURE FINISHES HPL FINISHES

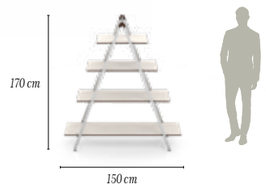
- » L 100 W 60 H 110 cm
- » Stainless steel structure, deep matt or powder coated finishes
- » Premium bottles display rack
- » Optional light and battery for display rack
- » Storage for glasses
- » Display an safe storage of open bottles
- » Concealed compartment for tools
- » Concealed compartment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



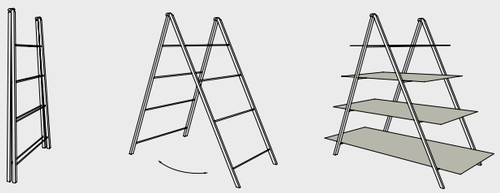
Foldable Back Bar

STRUCTURE FINISHES HPL FINISHES

- L 150 W 65 H 170 cm
- HPL removable shelves
- Stainless steel foldable structure
- Minimal storage space
- Dedicated cart for storage and mobility



Foldable Back Bar can be easily assembled and disassembled in a few steps and can be moved with its cart



Unfold the structure and place the panels

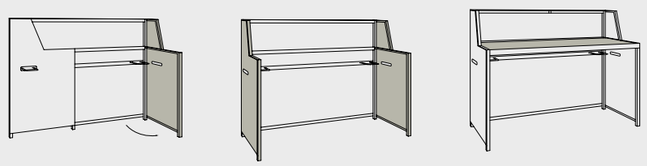
Foldable Front Bar

HPL FINISHES

- L 155 W 62 H 116 cm
- HPL panels and top
- Stainless steel foldable structure
- Minimal storage space
- Easy handling procedure
- Dedicated cart for storage and mobility
- Removable top
- Compatible with mixology functions

DYNAMIC BUILT-IN MODULAR SYSTEM®

Foldable Front Bar can be easily assembled and disassembled in a few steps and can be moved with its cart



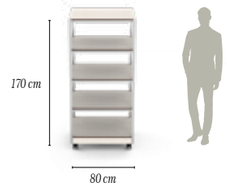
Open the side panels, insert the frame and place the tops

The Tower

STRUCTURE FINISHES

HPL FINISHES

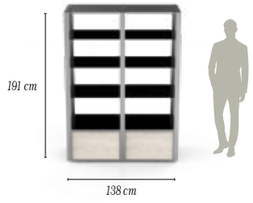
- L 80 W 80 H 170 cm
- Stainless steel structure
- Mobile vertical display with 5 large levels
- Lower edge protection system
- Casters with brakes
- HPL panels and base



Back Bar

HPL FINISHES

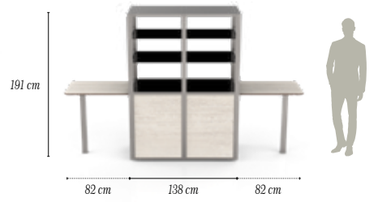
- L 138 W 65 H 191 cm
- Removable shelves
- Hidden heavy-duty wheels with brakes
- Available with lights
- HPL panels and matt stainless steel structure



The Octopus

HPL FINISHES

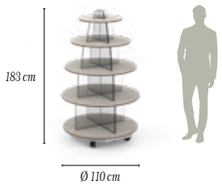
- L 138 W 70 H 191 FOLDED
- L 302 W 142 H 191 UNFOLDED
- Front & back bar all in one
- Removable shelves
- Storage space on bottom level
- Heavy duty designer wheels with brakes



The Egg

HPL FINISHES

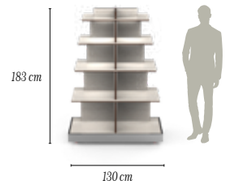
- Ø 110 H 183 cm
- Mobile vertical display with 4 large levels for food display
- See-through vertical panels with 360° access
- Heavy duty stainless steel base
- Moves on 4 casters
- Edge protection system
- Hidden heavy-duty design wheels with brakes



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 and Tables

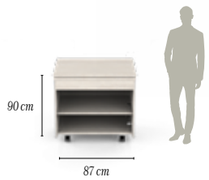
REMOVABLE BACK DISPLAY BAR

HORIZONTAL SHUTTERS

Coffee Break Cart

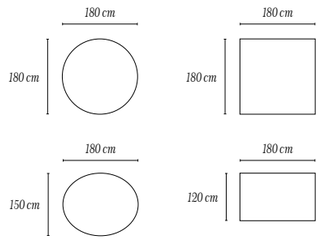
HPL FINISHES

- L 87 W 63 H 90 cm (closed)
  L 174 W 63 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



Convivium

SIZES



TOP SURFACE FINISHES

WALNUT · TOTAL BLACK · ROVERE · FACTORY CREAM

LEGS FINISHES

- Powder coating BLACK
- Powder coating GOLD
- Powder coating COPPER/BRONZE

- High-end linen-less banqueting table
- Interchangeable in shape over the same set of legs
- Bearing structure in conglomerated wood covered with HPL
- Edge banding in highly durable polypropylene
- Tops are provided in varying dimensions, according to customers' need
- The 4 legs of each set are made of powder coated INOX 18/10

Carts for tops and legs

Conference Table

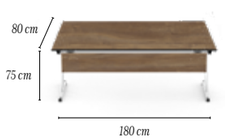
TOP SURFACE FINISHES

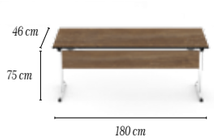
WALNUT · TOTAL BLACK · ROVERE · FACTORY CREAM

LEGS FINISHES Chromium-plated metal foldable legs · Black metal foldable legs

- » L 180 W 46 H 75 cm
- » L 180 W 80 H 75 cm
- » Removable Modesty Panel (Optional)
- » Shockproof edges
- » Lightweight

Cart





CARTS FOR STORAGE AVAILABLE
- » L 175 W 54 H 106 cm
- » L 175 W 88 H 106 cm

Meeting Table

TOP SURFACE FINISHES

WALNUT · TOTAL BLACK · ROVERE · FACTORY CREAM

LEGS FINISHES Chromium-plated metal foldable legs · Black metal foldable legs

- L 180 W 80 H 75 cm
  L 180 W 80 H 85 cm
- Removable Skirtings (Optional)
- Shockproof edges
- Lightweight

CART FOR STORAGE AVAILABLE
- L 175 W 88 H 106 cm

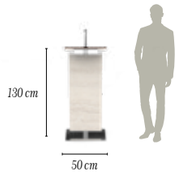
Cart

Version with skirtings

Lectern

HPL FINISHES

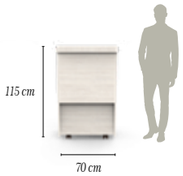
- L 50 W 50 H 130 cm
- Reading lamp
- Hidden electric cable system



Welcome Desk

HPL FINISHES

- L 70 W 53 H 115 cm
- Drawer with amortised closure
- Internal storage
- Large work surface
- Integrated double LED light
- Heavy duty wheels with brakes
- Self closing drawers



Room Divider

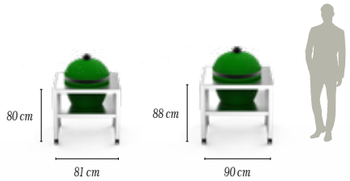
HPL FINISHES

- L 83 W 12 H 179 cm
- Heavy duty and durable
- Styled to match with the existing interior decor and other banqueting furniture
- Edge protection system
- Lightweight, portable structure
- Wooden panels veneered with HPL
  Maple / Oak / Walnut / Wenge

Green Egg Cart

STRUCTURE FINISH

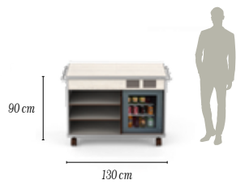
- L 81 W 81 H 80 cm | Medium Cart w/o Green Egg Ø 40 H 78 cm | Green Egg
- L 90 W 90 H 88 cm | Large Cart w/o Green Egg Ø 61 H 78 cm | Green Egg
- Stainless steel satin finish structure
- New Ice technical tiles
- Heavy duty wheels with brakes

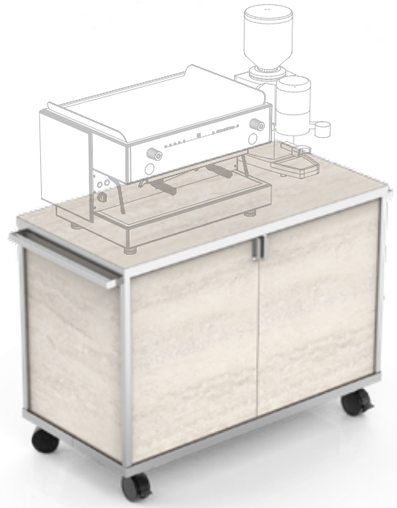


Mini Fridge Cart

STRUCTURE FINISHES HPL FINISHES

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

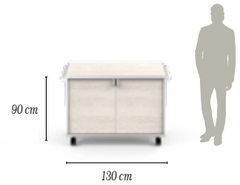




Coffee Cabinet

STRUCTURE FINISHES HPL FINISHES

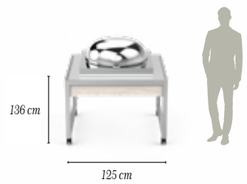
- L 130 W 60 H 90 cm
- Heavy duty wheels with brakes
- HPL panels available in different colours



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



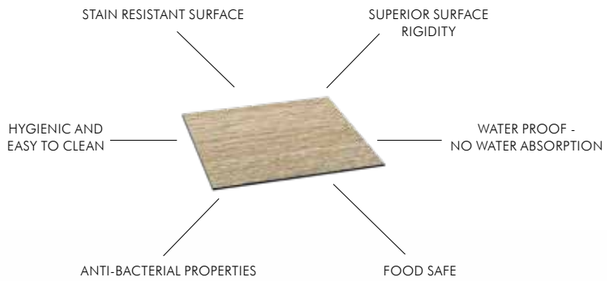
HPL Panels and Tops

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.

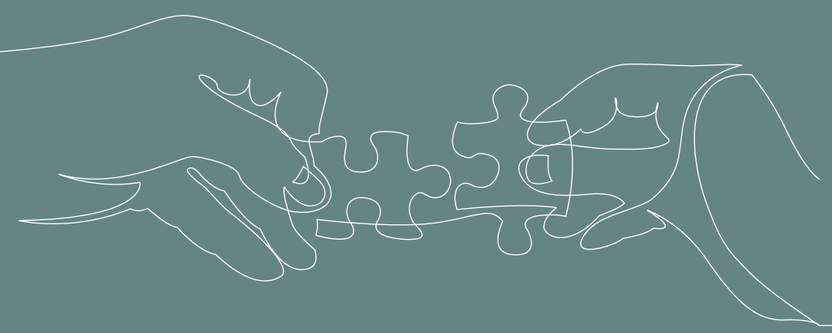
HPL tops and sides are durable and lightweight.

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



Consulting

Rely on our team of experts to study, design and build your dining areas.
Our wide range of products and finishes allows you to create a setting that matches your interior design. If this is not the case, our team of technicians and designers offer you a customization service both in terms of finishes and product design in order to satisfy all your needs and business objectives.



FILL YOUR ROOM WITH THE SETUP IT DESERVES

BLUEPRINT STUDIES & SETUP

THROUGH A CAREFUL STUDY OF YOUR BANQUETING AREA'S LAYOUT, OUR IN-HOUSE TEAM OF ARCHITECTS AND DESIGNERS WILL HELP YOU ASSESSING THE CHOICE AND POSITIONING OF YOUR F&B FURNITURE AND EQUIPMENT. HANDLE YOUR BLUEPRINTS OUT TO OUR EXPERTS AND WATCH AS THEY ARRANGE THE SPACE YOU HAVE AVAILABLE WITHOUT WASTING ITS CAPACITY.

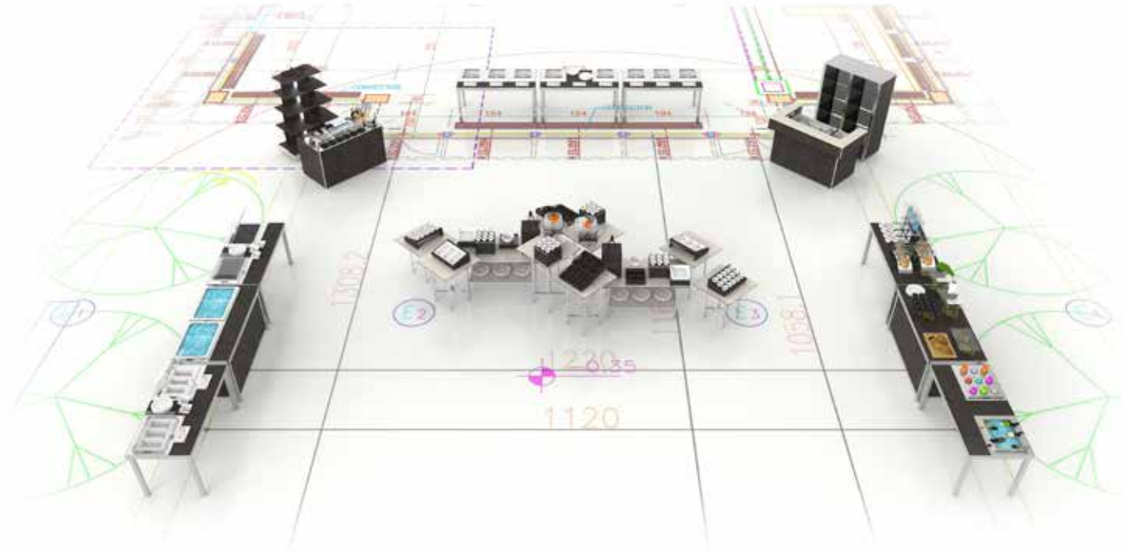
WE DESIGN YOUR BANQUETING AREA STEP BY STEP

Running a banqueting service is not an easy task and we know that one of the key factors that turn a good operation into a best practice, involves the ability to properly manage the incoming flow.

Because of this, we aim to cover this issue for the sake of the ease of movement for both customers and the staff by supporting you in the room's setting.

Our service is intended to help you develop a fully functional and operational banqueting area where all the pre-existing furnishings blend in with a selection of our products carefully chosen to meet your requirements.

Let us forward a proposal based on the location's capacity, be it a hallway stretch, a ballroom or a rooftop terrace, we will provide you with a tailored project that suits your demands.



WITH A DEMONSTRATED HISTORY OF STAGING SOME OF THE MOST PRESTIGIOUS HOSPITALITY VENUES AROUND THE GLOBE, YOU CAN RELY ON US WHEN IT COMES TO SEIZING THUS PLACING OUR PRODUCTS.

CUSTOMIZATION

TURNING YOUR DESIGN DEMANDS INTO REALITY

Why compromising when you can actually get what you want?

A wide range of selected finishes and materials, combined with a qualified team of in-house designers and engineers, allows a total customization of our products. Should our refined selection not be sufficient to meet your style needs, we can assess your design needs and therefore provide the right fit.

La Tavola's customizations know no limits

The expertise of our team allows us to span across a variety of different solutions and materials. We can customize based on a specific brief, or proactively propose tailor made solutions based on moodboards and broad design directions.

Our growth is a constant defined by the desire to shape adapting to the ever-changing needs of our customers.

The image on the right is an excellent example of customization, wood is the predominant material in this classic and elegant customization that can vary in color and style

The design can be shaped according to your taste and interior decoration

The legs of this table, have a particular design that can be considered classic but with details in the wood carvings that transform it into a design object that does not go unnoticed:

DON'T LIMIT YOUR REQUESTS, OUR TEAM OF EXPERTS CAN MEET ALL YOUR STYLISTIC NEEDS. YOU NAME IT, WE CREATE IT!

DAZZLE YOUR GUESTS

BE PART OF THE NICHE THAT KNOWS HOW TO PAMPER ITS CUSTOMERS AND BECOME A HOST TO REMEMBER

A SELECTION OF ELEGANT ITEMS THAT WON’T REMAIN UNNOTICED, A COLLECTION OF FUNCTIONAL PRODUCTS THAT PROVE THE WORLD HOW FASCINATING IT IS WHEN BEAUTY AND DESIGN EFFICIENCY COMBINE.

FULLY CUSTOMIZABLE FURNISHINGS CREATED TO LEVEL-UP YOUR CUSTOMER CARE

EACH SIGNATURE PIECE IS AN EVIDENCE OF ATTENTION TO DETAILS

LUXURY ITEMS

FOOD & BEVERAGE EQUIPMENT THAT SEAMLESSLY FITS WITH ANY LUXURY CONTEXT.

Luxury Nesting Tables Quartet

Luxury Nesting Tables Trio

Luxury Cocktail Table

Aspiring to redefine the concept of banqueting service means rising personal quality standards to unprecedented heights, hence turning banqueting into an experience for both guests and operators is what triggered us to give life to our Luxury Line.

Pleasure comes in different shapes and with our Luxury Line furnishings and equipment, we aim to train your eyes for beauty seeking.

Luxury Pastry Display

la tavola®

Cocottes, Porcelain and Glassware

Premium quality ceramic

Chalk Grey Green Black

INDIVIDUAL BOWL
black / chalk / grey / green
Ø 16 H 16 cm - LT 0,6

INDIVIDUAL DISH
black / chalk / grey / green
L 20,5 W 14 H 5 cm - LT 0,6

INDIVIDUAL LID/PLATE
black / chalk / grey / green
L 21 W 1,6 H 1,2 cm - LT 1,2

SALAD BOWL
black / chalk / grey / green
Ø 25 H 9,5 cm - LT 2,3

SALAD BOWL
black / chalk / grey / green
Ø 31,5 H 12,5 cm - LT 5

SALAD BOWL
black / chalk / grey / green
Ø 35,5 H 13 cm - LT 7

ROUND DISH
black / chalk / grey / green
Ø 25 H 6,5 cm - LT 1,7

ROUND DISH
black / chalk / grey / green
Ø 31,5 H 6,5 cm - LT 2,6

ROUND DISH
black / chalk / grey / green
Ø 35,5 H 6,5 cm - LT 3,3

SQUARE DISH
black / chalk / grey / green
L 30 W 30 H 6,5 cm - LT 3,1

LARGE SQUARE DISH
black / chalk / grey / green
L 42 W 42 H 6,5 cm - LT 6,5

LONG DISH
black / chalk / grey / green
L 41,5 W 15 H 6,5 cm – LT 2

LONG TRAY
black / chalk / grey / green
L 42 W 15 H 1,7 cm – LT 0,6

SAUCE POT
black / chalk / grey / green
Ø 14,5 H 17 cm – LT 1,2

Premium quality ceramic

White Cherry Black Green Grey Chalk

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

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

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

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

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

FOOD PAN 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

Premium quality ceramic cocottes

White | Black | Silver | Copper | Gold | Platinum | Glass

COCOTTE WITH COVER
white / black / silver / copper / gold / platinum / glass
Ø 26 H 14,5 cm

COCOTTE WITH COVER
white / black / silver / copper / gold / platinum / glass
Ø 28 H 13,5 cm

OVAL COCOTTE WITH COVER
white / black / silver / copper / gold / platinum / glass
L 32,5 W 26 H 16 cm

TAJINE WITH COVER
silver / copper / matt slate
Ø 32 H 21,5 cm

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

DOUBLE BOILER INSERT FOR COCOTTE
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

Black | Graphite Grey | Cherry | White | Cherry

ROUND WITH COVER
black / graphite grey
Ø 10 H 7 cm - 0,25

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

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

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

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

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

Nickel steel knob

Unique, interior matte texture results in exceptional browning

Smooth enamel bottom works on all stovetops, including gas, electric, glass, ceramic, induction, and halogen

Heavy weight, tight-fitting lid retains moisture

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

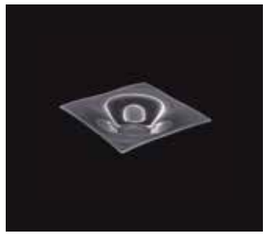
STACKABLE TEA CUP W/ SAUCER
cl 21 H 8,1 cm

STACKABLE BREAKFAST CUP W/ SAUCER
cl 28 H 9 cm

STACKABLE BREAKFAST CUP
cl 28 H 9 cm

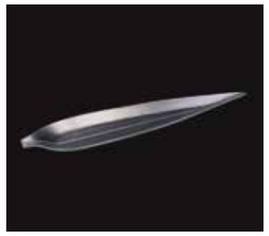
SAUCER FOR STACKABLE BREAKFAST CUP
cm 16,6

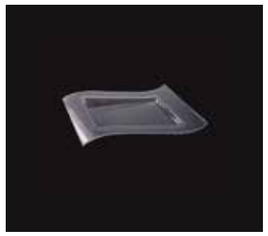
Decorative glassware


TAV1908 - 25 x 25 cm

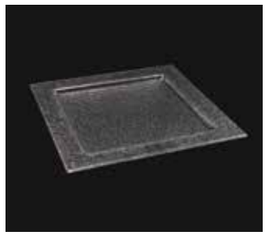
TAV1927 - 25 x 40 cm

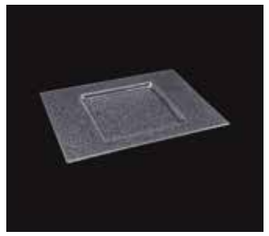
TAV1802 - 32 x 41 cm


TAV1816 - 14 x 55 cm

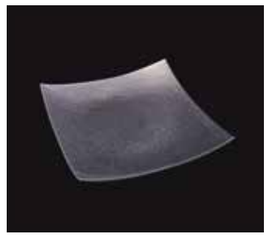

TAV1722 - 24 x 31 cm

TAV1756 - 42 x 42 cm


TAV1001 - 40 x 40 cm


TAV1041 - 28 x 36 cm

TAV4034 - 15 x 30 cm

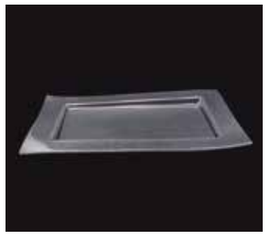

TAV1002 - 30 x 30 cm

TAV1005 - 30 x 40 cm

TAV1718 - 20 x 42 cm

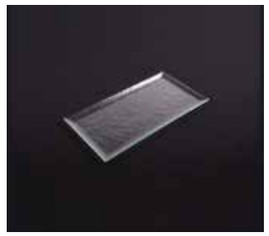
TAV1009 - 23 x 36 cm

TAV1180 - 25 x 40 cm


TAV1006 - 32 x 53 cm

TAV1319 - Ø 31 cm

TAV1185 - Ø 32 cm

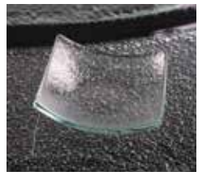

TAV1870 - 13 x 45 cm - standard clear
TAV1873 - 30 x 30 cm - smoked

TAV1243 - 15 x 46 cm

TAV1754 - 30 x 30 cm

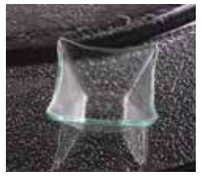
Decorative glassware

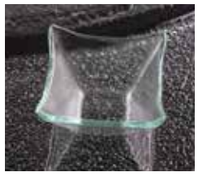
8 x 8 cm
TAV171708SC - standard clear
TAV171708SM - smoked

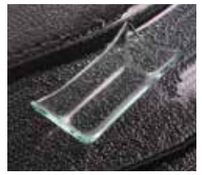

10 x 10 cm
TAV172710SC - standard clear
TAV172710SM - smoked

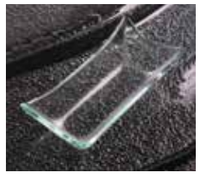
7,5 x 7,5 cm
TAV100107SC - standard clear
AV100107SM - smoked

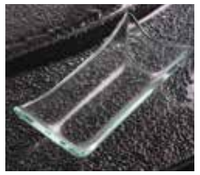
10 x 10 cm
TAV102110SC - standard clear
TAV102110SM - smoked

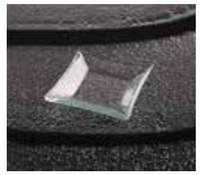

8 x 8 cm
TAV187708SC - standard clear
TAV187708SM - smoked

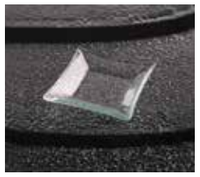

9 x 9 cm
TAV187709SC - standard clear
TAV187709SM - smoked


6 x 12 cm
TAV187912SC - standard clear
TAV187912SM - smoked


7 x 13 cm
TAV187913SC - standard clear
TAV187913SM - smoked

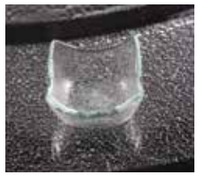

8 x 14 cm
TAV187914SC - standard clear
TAV187914SM - smoked


8 x 8 cm
TAV100308SC - standard clear
TAV100308SM - smoked


9 x 9 cm
TAV100309SC - standard clear
TAV100309SM - smoked

6 x 11 cm
TAV100411SC - standard clear
TAV100411SM - smoked

6 x 12 cm
TAV100412SC - standard clear
TAV100412SM - smoked


8 x 8 cm
TAV186708SC - standard clear
TAV186708SM - smoked

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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