

Wonderbuffet

**la tavola**<sup>®</sup>  
KITCHEN & PARTY CARTS

Bringing the restaurant home

A new art in foodservice

# BECOME A STARRED CHEF IN THE COMFORT OF YOUR OWN HOME

You love cooking.

You love entertaining your friends and family.

But above all, you want to enjoy their company, the cooking experience and the food. The world's best have all chosen us. From 5-star hotels and starred restaurants to Arabian sheikhs, they trust our know-how in food culture, foodservice technology and design to help them bring their professional projects to life. Now we want to bring this know-how to you, in your home.



la tavola®

“GENERATIONS OF PASSION  
FOR CREATING BEAUTIFUL AND  
INNOVATIVE PRODUCTS”

THE ENTREPRENEURS

Brothers Sergio and Giulio Sambonet, having been behind the success of other prominent industry players (the Sambonet Company, Sant’Andrea and Table Top Engineering & Design), now bring a lifetime of industry-specific experience to La Tavola.

Today, Sergio’s son Matteo represents the seventh generation of the Sambonet family still filled with passion for creating beautiful and innovative table top products.



“WE AIM FOR ONE THING, AND  
ONE THING ONLY: TO CONTINUE  
REVOLUTIONIZING THE WORLD  
OF HOSPITALITY”

WE REVOLUTIONIZED THE  
PROFESSIONAL BUFFET WORLD...  
NOW WE WANT TO BRING THIS  
KNOW-HOW TO YOUR HOME!

2011

**Magic Table**  
The first Action Station  
with patented Built-In  
Modular System



2012

**The Bridge**  
Action stations on wheels with endless  
customization options



2014

**Nesting Tables**  
Mobility and storage re-defined



2016

**The Grand**  
An architectural masterpiece



2017

**Catering Tables**  
Portable foodservice tables with their  
own interchangeable cooking, warming  
and cooling kits



2018

**Kitchen & Party Carts, Dining Tables  
and Grandi Feste**  
Bringing the restaurant home







## THE TEAM

La Tavola's team includes skilled engineers, architects and artisans. We strive to achieve three objectives: to be at the forefront of innovation, the most stylish and the most thorough in service.

## SKILLED ENGINEERS, ARCHITECTS AND ARTISANS.

## ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING



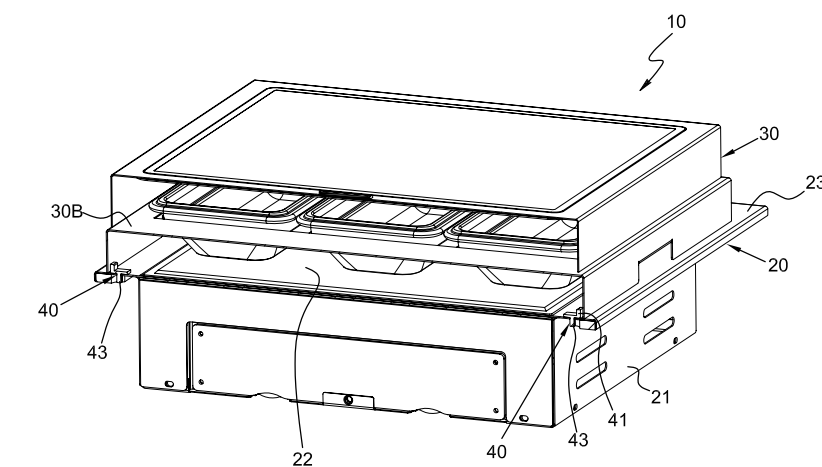
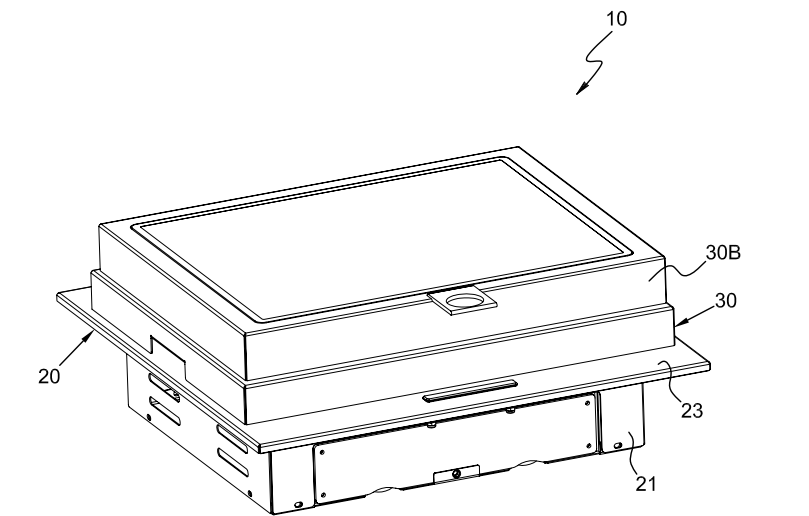
### REGISTERED DESIGNS AND PATENTS

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

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.

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# IMAGINE ENTERTAINING UNDER WARM, SUMMER EVENING SKIES...

In the past, you'd be running back and forth between the kitchen and the terrace.

Not anymore thanks to the Kitchen & Party Carts. Immerse yourself in the 360° experience of preparing and cooking food outdoors.

Products shown in the picture

Warming & Cooling Cart › Bridge extension with wine cabinet unit › Mixology Cart







## BECOME A STARRED CHEF FOR YOUR FRIENDS AND FAMILY

If cooking and entertaining friends & family are two passions at the heart of your life, why not take it to the next level? A new style of modern hospitality that will have you taking to the stage as your own Starred chef whenever friends and family come over to eat.

Products shown in the picture

Set 01 **Warming Cart** + wing extension › Bridge extension › Double Induction Cart › Bridge extension with convection oven unit › Induction & Teppanyaki Cart

Set 02 **Warming & Cooling Cart** › Bridge extension with wine cabinet unit › Mixology Cart



Make the most out of the sun, enjoying the best of summer dining and seasonal ingredients. Fresh salads, exotic fruit, grilled fish and and meat... We've created a poolside set-up that puts everything you need at your fingertips. A veritable mobile outdoor kitchen that rivals the best a fixed kitchen can offer.

Products shown in the picture

Wok & Teppanyaki Cart › Bridge extension with convection oven unit › Cooling Cart





# MAINTAINING FOOD TEMPERATURE AND QUALITY OVER TIME: THE NEXT REVOLUTION

Products shown in the picture

Warming & Cooling Cart › Bridge extension with fridge unit › Warming Cart with 2 chafing dishes







## FROM -3°C TO +120°C

You love sitting at the table for hours entertaining your friends, enjoying their company and great food, but the biggest hindrance is food quality and temperature: hot food getting cold and cold food getting warm. Using our technological know-how and foodservice design skills, we've created the ultimate solution for maintaining temperature so that you can relax and concentrate on the important things: eating well and spending time with your loved ones.

Products shown in the picture

Double Induction Cart + wing extension › Bridge extension with convection oven unit › Warming Cart with 2 chafing dishes



# SHARING THE COOKING EXPERIENCE

Why stick to the traditional format when you can make the cooking as enjoyable as possible?

A new frontier of hospitality in the home puts professional cooking and foodservice at your disposal.

So sit back, relax, and discover a combined cooking and dining experience with your friends and family like nothing you've ever seen before.

Products shown in the picture

Double Induction Cart with Steamer and Dim Sum › Bridge extension with convection oven › Induction & Wok Cart







## SOCIAL OCCASIONS ARE THE BEST OF WHAT LIFE HAS TO OFFER

Why would you want to leave home in order to eat exceptionally well when you have bring the food you want, in the style you love, right into your home?

Products shown in the picture

Warming Cart with 2 chafing dishes › Bridge extension › Cooling Cart with bowls



Entertain guests in the style you're accustomed to - everything you'd expect from a fixed kitchen is out on your patio or terrace and all you have to do is let your culinary talents shine.

Products shown in the picture

Double Induction Cart › Bridge extension › Coffee & Tea Cart







Hot summer days mean one thing only: pool time.  
Wind down from the work year and forget about deadlines, meetings and targets while you barbecue around the pool with a cold drink in hand.

Products shown in the picture  
Green Egg Cart + wing extension › Bridge extension with wine cabinet unit › Beer Cart + wing extension



Ever found yourself lounging by your own pool wishing that you were at a hotel so you could order a bespoke cocktail to sip on?  
While you might not want to renounce the privacy and convenience of your home, why miss out on those little luxuries you deserve?

Products shown in the picture

Mixology cart › Bridge extension with wine cabinet unit › Beer Cart







Our unique design and technology come together so that you can indulge in your favorite meal, anywhere in your home.

Whether it's a freshly baked cake straight out of the oven or a crispy fried fritto misto with no delays to the table, we have the cooking functions to fit your needs. With designer casters for complete mobility and easy-to-access electronic temperature gauges, you could be eating out on your terrace or in the cosy surrounds of your favorite sitting room, anytime you want.



Products shown in the picture

Wok & Teppanyaki Cart › Bridge extension with convection oven unit › Double Induction Cart with fridge and pasta modules





## THOUGHT BARBECUING WAS JUST A GRILL AND SOME CHARCOAL?

Think again. A luxury mobile set-up including plancha and The Big Green Egg™ that turns the traditional concept of outdoor entertaining on its head. As the BBQ master, you'll be able to cook steaks to order for your guests on any hot summer night that takes your fancy.

Products shown in the picture

Plancha Cart › Bridge extension › Green Egg Cart + wing extension



## YOUR HOME, YOUR LOOK.

Mobile cooking that blends seamlessly into YOUR interior décor thanks to an almost endless choice of luxury materials and finishes. Make it your own.

Products shown in the picture

Warming & Cooling Cart with stone and carving modules







Do all this while still enjoying the company of your guests, glass of wine in hand.

Don't miss out on spending time with your friends and family just because you're chained to a stove in the kitchen!

Products shown in the picture

Green Egg Cart + wing extension › Bridge extension with fridge unit › Induction & Teppanyaki Cart + wing extension





Products shown in the picture

Warming & Cooling Cart with stone and salad modules › Bridge extension › Warming & Cooling Cart with food pans and chafing dish modules





Our expertise in the Middle Eastern market means we understand needs and tastes when it comes to furnishing some of the world's most opulent homes. Cooking for extremely large households doesn't have to mean sacrificing the luxury factor. Turn every meal into a special event.

Products shown in the picture

Wok & Teppanyaki Cart › Bridge extension with convection oven unit › Double Induction Cart with pasta boiler and steamer modules

COOKING CARTS



DOUBLE INDUCTION CART



INDUCTION & TEPPANYAKI CART



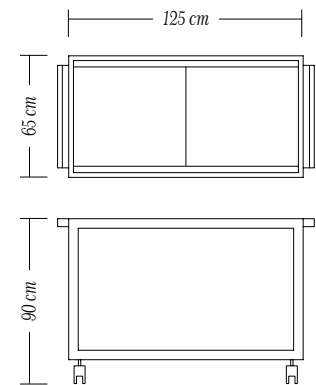
TEPPANYAKI & WOK CART



INDUCTION & WOK CART



PLANCHA CART

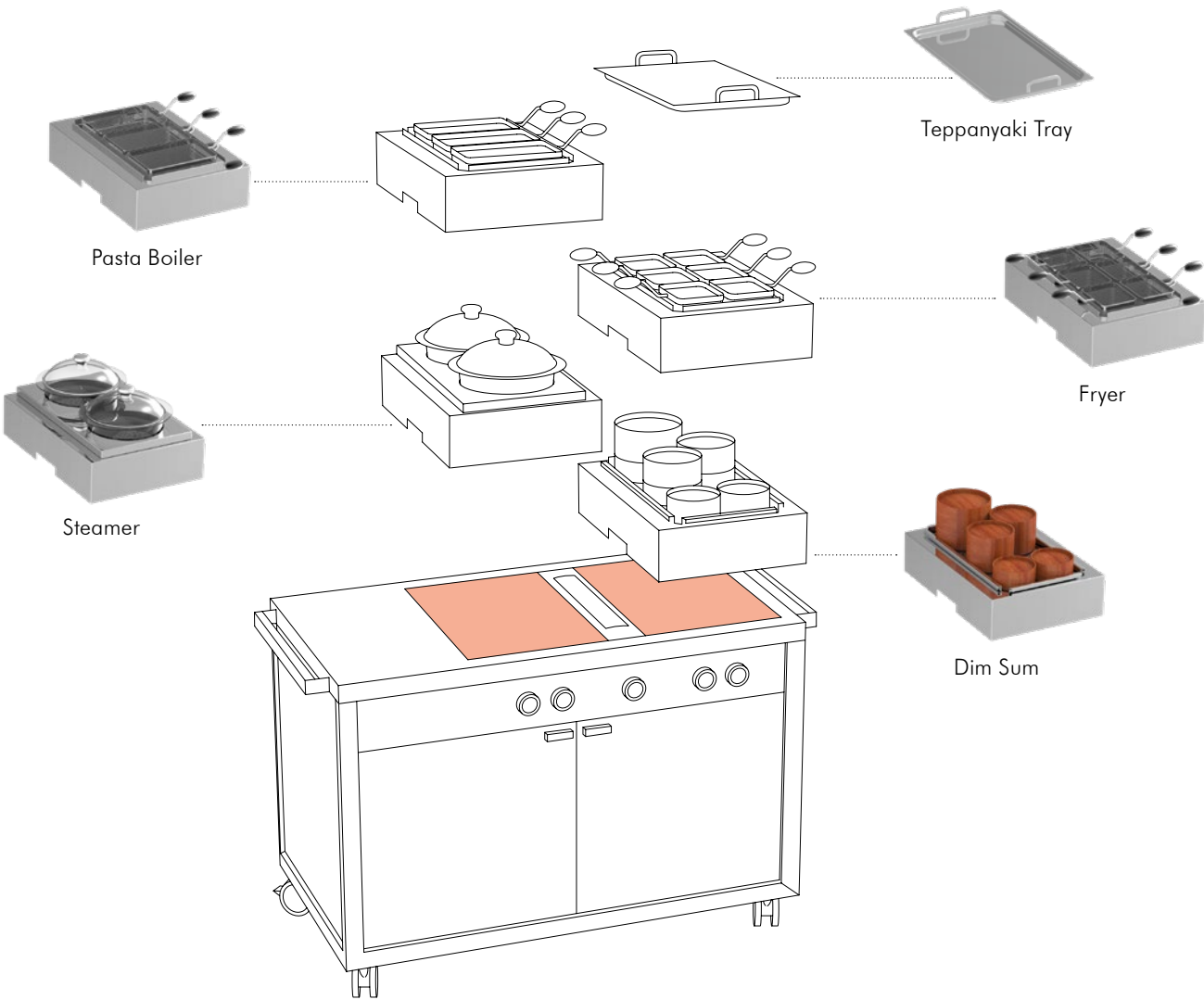


MULTIPURPOSE  
COOKING TOPS®  
INDUCTION-READY  
ONE INDUCTION,  
FIVE PRODUCTS

Any induction cooking unit is one versatile platform that can be easily adapted to serve 5 different cooking tasks.

A wide variety of different cooking tops (teppanyaki, fryer, steamer, etc...) means that this single platform can be used to cook a vast array of food with excellence.

THIS PRODUCT IS ALL ABOUT  
SAVING TIME AND SPACE!





WARMING, COOLING AND WARMING&COOLING CARTS



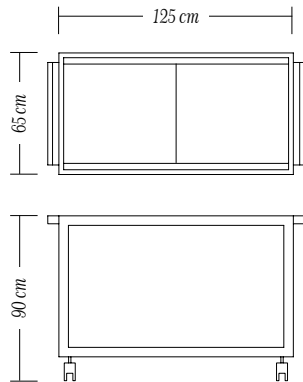
ELECTRIC WARMING CART



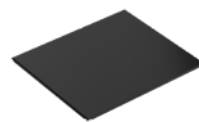
EUTECTIC COOLING CART



ELECTRIC HOT&COLD CART



TOPS



GLASS



FOOD PAN



CHAFER



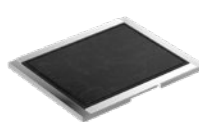
SOUP



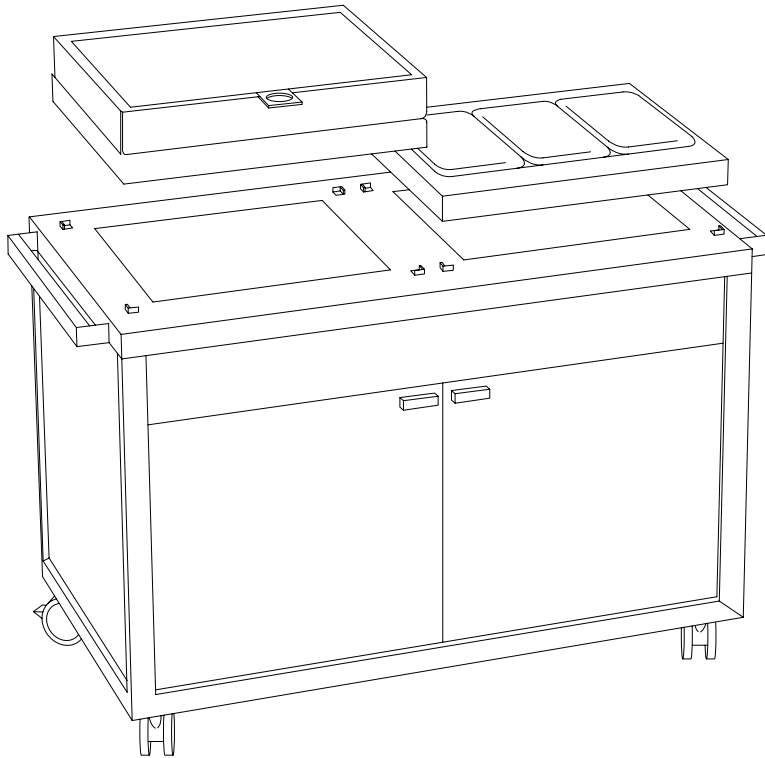
CARVING



BOWLS



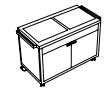
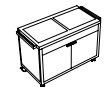
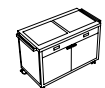
STONE



MULTI-PURPOSE TOPS®  
MAXIMIZE YOUR SERVICE OPTIONS  
WHILE MINIMIZING EQUIPMENT



EACH PRODUCT IS COMPOSED OF 2 TOPS  
AND 1 CART.  
  
TOPS ARE REMOVEABLE AND CAN BE  
SWITCHED OUT AT ANY TIME.

		GLASS	FOOD PAN	CHAFER	SOUP	CARVING	BOWLS	STONE
	WARMING CART	✓	✓	✓	✓	✓	✓	✓
	COOLING CART	✓	✓	✓	✓		✓	
	HOT&COLD CART	✓	✓	✓	✓	✓	✓	✓

SPECIAL CARTS



MIXOLOGY CART  
125x65x90



WINE & SPIRIT CART  
95x65x90



SHAWARMA CART  
125x65x90



GRILL/PLANCHA CART  
155x65x90



BEER CART  
125x65x90



GREEN EGG CART  
125x65x90

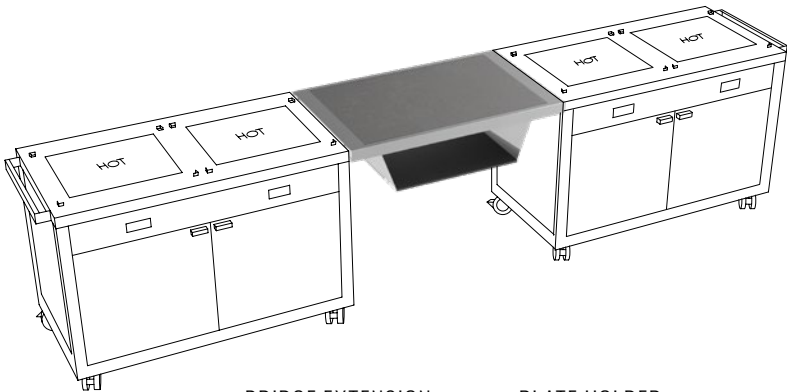


MULTI-USE WORKING CART  
125x65x90



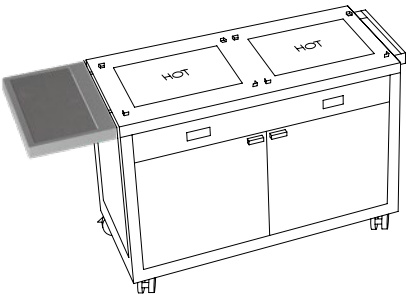
COFFEE & TEA CART  
125x65x90

CART EXTENSIONS AND ACCESSORIES



BRIDGE EXTENSION  
104x65x5

PLATE HOLDER  
FOR BRIDGE EXTENSION  
88x65x25



WING EXTENSION  
35x65x5



CONVECTION OVEN UNIT  
104x65x84



WINE CABINET UNIT  
104x65x84



FRIDGE UNIT  
104x65x84





## BORA PROFESSIONAL COOKTOP EXTRACTOR SYSTEM

### TECHNICAL DATA

Supply voltage 220 - 240 V

Frequency 50/60 Hz

Maximum power consumption 700 W

Power levels 1 - 9

» Control-knob-based power control

» Power display

» Electrical cover flap

» Cover flap sensor

» Stainless steel grease filter

» Grease filtering sensor

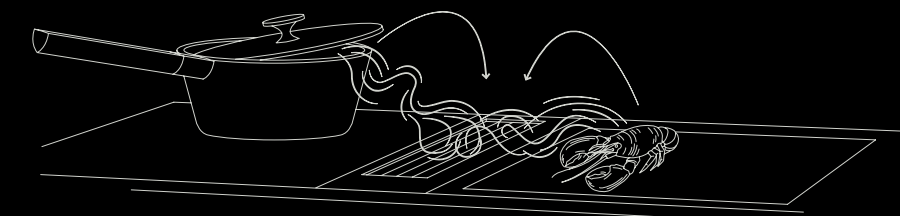
» Automatic cooktop extractor function

» Filter service display

» Safety shut-down

» Air cleaning box with 3 charcoal filter cartridges

» Silent





# BORA PROFESSIONAL BRIDGE INDUCTION

TECHNICAL DATA

Supply voltage 220 - 240 V

Frequency 50/60 Hz

Maximum power consumption 3.7 kW

Maximum power rating 3.7 kW

Fuse protection 1 x 16 A

Power levels 1 - 9, P

Front cooking zone size 230 x 230 mm

Front cooking zone power 2100 W

Front cooking zone power setting 3700 W

Rear cooking zone size 230 x 230 mm

Rear cooking zone power 2100 W

Rear cooking zone power setting 3700 W

- » Power setting
- » Bridging function
- » Pause function
- » Timer function
- » Cooking zone indicator on control knob
- » Pan size recognition
- » Automatic heating function
- » Digital power display on control knob
- » Safety shut-down
- » La Tavola Multipurpose cooking tops (optional)



# BORA PROFESSIONAL WOK

TECHNICAL DATA

Supply voltage 220 – 240 V

Frequency 50/60 Hz

Maximum power consumption 3.0 kW

Maximum power rating 3.0 kW

Fuse protection 1 x 16 A

Power levels 1 - 9, P

Cooking zone size Ø 310 mm

Cooking zone power 2400 W

Cooking zone power setting 3000 W

- » Power setting
- » Pause function
- » Timer function
- » Cooking zone indicator on control knob
- » Pan size recognition
- » Automatic heating function
- » Digital power display on control knob
- » Safety shut-down



## BORA PROFESSIONAL TEPPANYAKI / GRILL

### TECHNICAL DATA

Supply voltage 380 - 415 V 2N

Frequency 50/60 Hz

Maximum power consumption 4.8 kW

Maximum power rating 4.8 kW

Fuse protection 2 x 16 A

Temperature control (power levels)

150 - 230°C, 250°C (1 - 9, P)

Temperature control range 70 - 250°C

Surface material Brushed stainless steel

Front cooking zone size 295 x 230 mm

Front cooking zone power 2400 W

Rear cooking zone size 295 x 230 mm

Rear cooking zone power 2400 W

» Full-surface Tepan stainless steel grill with two cooking zones

» 4 mm deep-drawn and brushed stainless steel with rounded inner corners for simple cleaning

» Power setting

» Bridging function

» Pause function

» Timer function

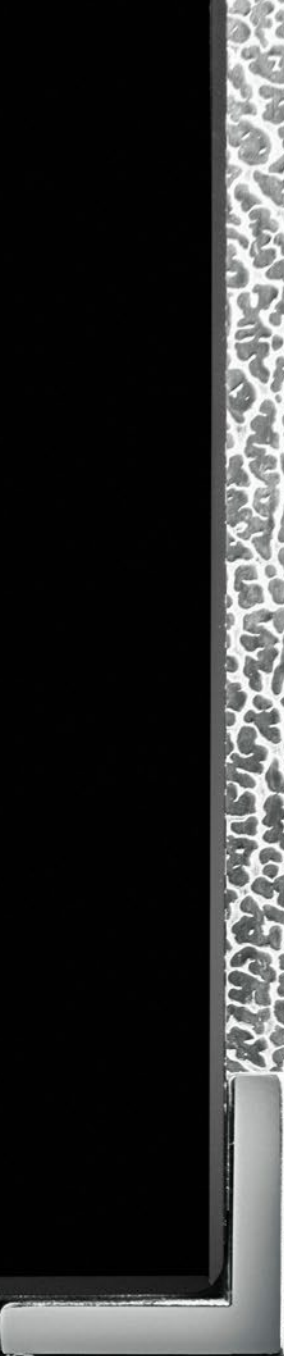
» Cooking zone indicator on the control knob

» Automatic heat-up function

» Digital power display on the control knob

» Safety shut-down





# PROFESSIONAL HOT & COLD

## TECHNICAL DATA

Supply voltage 220 V

Frequency 50/60 Hz

Maximum power consumption 850 W

Temperature setting -3°C +120°C

- » Stainless steel 18/10 protective housing
- » Hot & cold plate for maximum versatility
- » Removable tempered glass top, smoked finish
- » Simple controls and digital temperature feedback
- » La Tavola Multipurpose tops (optional)





## PROFESSIONAL GLASS SHOCK FREEZER

### TECHNICAL DATA

Supply voltage 100 - 240 V



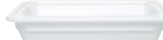

















Frequency 50/60 Hz

Maximum power consumption 50 W

- » Wireless (integrated battery)
- » Interchangeable CO<sub>2</sub> cylinders
- » -36° C maximum freezing temperature
- » LED lighting system



PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
1/1 GN	 TAV340105	 TAV340133	 TAV340171
1/2 GN	 TAV342605	 TAV342633	 TAV342671
2/3 GN	 TAV342305	 TAV342333	 TAV342371
1/3 GN	 TAV341705	 TAV341733	 TAV341771
1/4 GN	 TAV341605	 TAV341633	 TAV341671
2/4 GN	 TAV340205	 TAV340233	 TAV340271
1/6 GN	 TAV348605	 TAV348633	 TAV348671



























CAST IRON COCOTTES & TAJINES

INDUCTION-READY

 BLACK Ø 10 h 14,5 cm - lt 0,25 TAV6010N	 GRAPHITE GRAY Ø 10 h 14,5 cm - lt 0,25 TAV6010G	 CHERRY Ø 10 h 14,5 cm - lt 0,25 TAV6010R	 MUSTARD Ø 10 h 14,5 cm - lt 0,25 TAV6010S
 BLACK Ø 20 h 14,5 cm - lt 2,2 TAV6020N	 GRAPHITE GRAY Ø 20 h 14,5 cm - lt 2,2 TAV6020G	 CHERRY Ø 20 h 14,5 cm - lt 2,2 TAV6020R	 MUSTARD Ø 20 h 14,5 cm - lt 2,2 TAV6020S
 BLACK Ø 26 h 14,5 cm - lt 4,6 TAV6026N	 GRAPHITE GRAY Ø 26 h 14,5 cm - lt 4,6 TAV6026G	 CHERRY Ø 26 h 14,5 cm - lt 4,6 TAV6026R	 MUSTARD Ø 26 h 14,5 cm - lt 4,6 TAV6026S
 BLACK Ø 30 h 18 cm - lt 7,65 TAV6030N	 GRAPHITE GRAY Ø 30 h 18 cm - lt 7,65 TAV6030G	 CHERRY Ø 30 h 18 cm - lt 7,65 TAV6030R	 TAJINE - WHITE Ø 28 h 21 cm - lt 2 TAV6128
 OVAL - BLACK 41 x 32,5 h 19 cm - lt 12 TAV604132N	 OVAL - GRAPHITE GRAY 41 x 32,5 h 19 cm - lt 12 TAV604132G	 TAJINE - CHERRY Ø 28 h 21 cm - lt 2 TAV6128R	 TAJINE - GRAPHITE GRAY Ø 28 h 21 cm - lt 2 TAV6128G

CERAMIC COCOTTES

INDUCTION-READY

ROUND COCOTTE Ø 26 cm - lt 3,4	 TAV65026W	 TAV65026N	 TAV65026B	 TAV65026R	 TAV65026Y	 TAV65026G	 TAV65026V
ROUND SHALLOW COCOTTE Ø 28 cm - lt 3,6	 TAV65028W	 TAV65028N	 TAV65028B	 TAV65028R	 TAV65028Y	 TAV65028G	 TAV65028V
OVAL COCOTTE 32,5 x 26,5 cm - lt 4,2	 TAV6503226W	 TAV6503226N	 TAV6503226B	 TAV6503226R	 TAV6503226Y	 TAV6503226G	 TAV6503226V
TAJINE Ø 32 cm - lt 3	 TAV65032W	 TAV65032B	RECTANGULAR PAN 30,5 x 21,5 h 7		 TAV65113	ACCESSORIES	
						 STEAMER INSERT Ø 26 h 6,5 TAV65126W	 LID REST 12 x 6 h 8 TAV65112

SALAD BOWLS  
(only for Electric)

20 x 20 h 8,5 cm  
N20212020



RECTANGULAR ROASTING DISH  
(only for Electric)  
19 x 12,5 x 5 cm





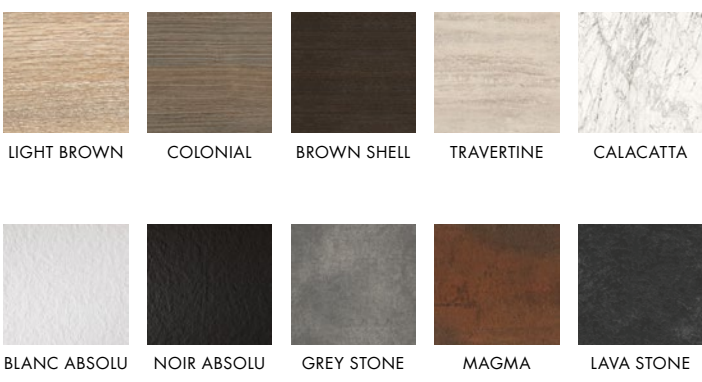
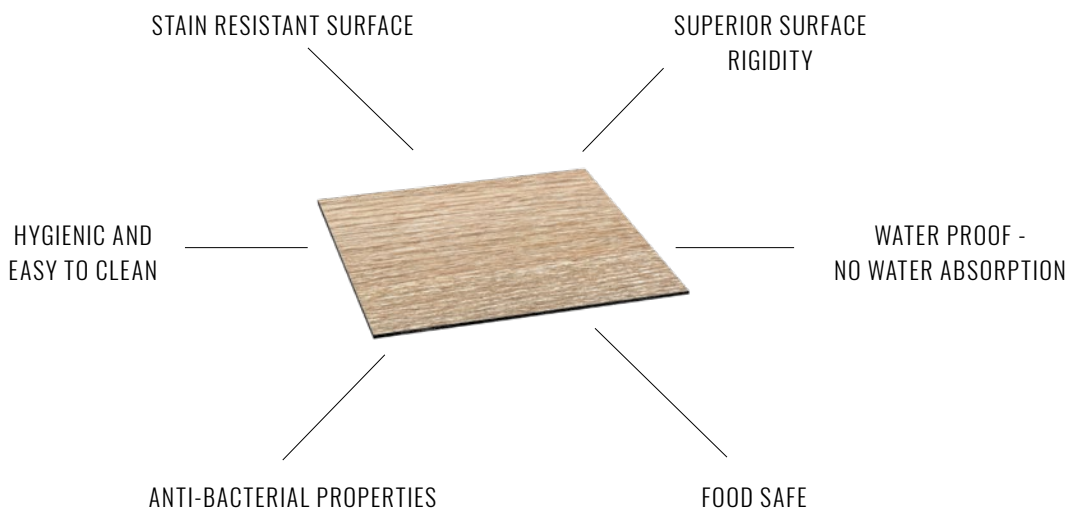
PANELS AND TOPS

**HPL**

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.





TESTIMONIALS



NOBU MIAMI BEACH

FLORIDA

ARCHITECT: DAVID ROCKWELL



*“It’s very rare that something encompasses both form and function. The beauty and simplicity of the product design provides inspiration for myself and my team”*

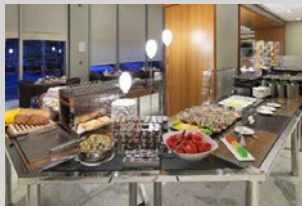
THOMAS BUCKLEY, EXECUTIVE CHEF



NH HOTEL

TORINO

ARCHITECT: RENZO PIANO



*“We love the flexibility of the products and it has been very engaging working with La Tavola’s design team to come up with the ideal solution for our property. The chosen design makes great use of our space and makes guest flow easy even at peak times”*

DAVIDE SPRIANO, DIRETTORE



SOLAIRE RESORT & CASINO

IN ENTERTAINMENT CITY, MANILA

ARCHITECT: KNA, PRINCIPAL KIRK NIX.



*“La Tavola’s products for buffet set ups and cocktails have become the ‘talk of the town’”*

WOLFGANG FISCHER, CULINARY DIRECTOR



SOPHIA’S RESTAURANT

IN ENTERPRISE HOTEL, MILANO

ARCHITECT: SOFIA GIOIA VEDANI



*“La Tavola have been so fantastic to work with and it has been a pleasure because they really make you part of the design process giving you the opportunity to let them know exactly what you want out of your buffet set-up”*

FILIPPO PRASTARO, F&B EXECUTIVE



GALLIA EXCELSIOR HOTEL

MILANO

ARCHITECT: MARCO PIVA



*“La Tavola’s tables are beautifully crafted and extremely versatile. The team provided great support throughout the entire process - from concept creation to the installation and staff training”*

STEFANO PIANTANIDA, F&B DIRECTOR



FOUR SEASONS RESORT

AT WALT DISNEY WORLD® RESORT, ORLANDO

ARCHITECT: WTG DESIGN, HKS, EDSA (LANDSCAPE ARCHITECTURE)  
INTERIOR DESIGN: ANDERSON MILLER



*“The products are easy to operate, very flexible and look great with our interior décor. The La Tavola team provided excellent service as well as staff training prior to our opening”*

CORY SAFFRAN, ASSISTANT DIRECTOR OF F&B



FOUR SEASONS HOTEL

AT AL MARYAH ISLAND, ABU DHABI

ARCHITECT: PLP ARCHITECTURE. INTERIOR DESIGNERS: RICHMOND INTERNATIONAL, HBA, TIHANY DESIGN (SELECTED RESTAURANT DESIGN), AVROKO (SELECTED RESTAURANT DESIGN)



*“La Tavola’s products are stunningly well matched to our events space – they truly look like part of the overall interior décor and existing furniture. The installation service provided was timely, efficient and ensured that everything was up and running within good time for our opening”*

GIANCARLO DI FRANCESCO, EXECUTIVE CHEF



NOVOTEL

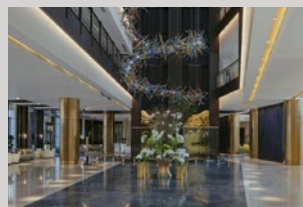
MANILA

ARCHITECT: SUDHAKAR THAKURDESAI



*“A fantastic investment. It is very rare to find so much flexibility in a product that is at the same time very easy to operate. Two thumbs up!”*

MICHAEL SCHAUSS, EXECUTIVE CHEF



THE WESTIN DOHA HOTEL & SPA

DOHA

ARCHITECT: KEO INTERNATIONAL CONSULTANTS



*“We were able to customize the materials and finishes used for the products so that they fit in with our interior style and décor. The level of service was very detailed and personalized. The team were always available for anything and very helpful“*

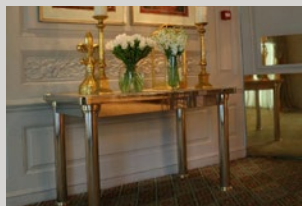
BULENT CANBOLAT, EXECUTIVE CHEF



MANDARIN ORIENTAL

BANGKOK

ARCHITECTS: STEFANO CARDU & ROSSI (1881), CHAPMAN TAYLOR (CIAO RESTAURANT INTERIOR DESIGN) - JOYCE WANG STUDIO (HOTEL SUITE INTERIOR DESIGN)



*“We chose La Tavola’s products because they match our classic and magnificent interior design. Their team has been extremely helpful and the products look so good that we are actually using some of the tables as furniture in our pre-function room”.*

MARC EPPER, F&B MANAGER



MARRIOTT MARQUIS QUEEN’S PARK

BANGKOK

ARCHITECT: HOC ARCHITECTS



*“We favored La Tavola for our mobile banqueting equipment because of their look & feel and solidity. The equipment is powerful enough to run a full à la carte service on their tables alone without access to any other kitchen. The installation and training service provided was timely and very helpful”*

DIETER RUCKENBAUER, F&B DIRECTOR



CAPITAL HOSPITALITY

AT ADNEC, ABU DHABI

ARCHITECT: RMJM ARCHITECTS

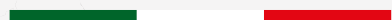


*“The products are of extremely high quality which means they are durable and maintain their appearance over time. We look forward to working closely with La Tavola on many future projects”*

EUGENE CARTWRIGHT, HEAD OF CULINARY



**la tavola®**



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