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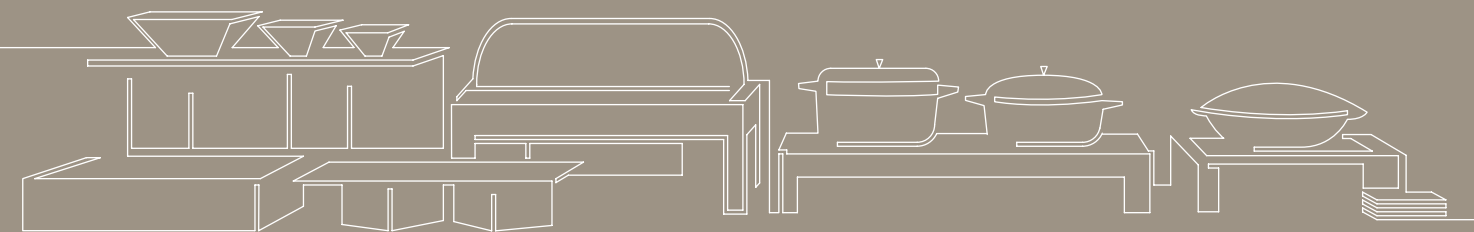
# Buffetware

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

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

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

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



la tavola®

# Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

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

On the right

*Magic Chafers with Glass Top*





■ Magic Chafer

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

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

MAGIC CHAFER  
for induction

L 49 W 46 H 16 cm

2/3 GN

It's recommended to use with  
a power source ≥ 1000 W



with anti-sliding base



with HPL base

MAGIC CHAFER  
electric or for fuel burner

L 49 W 46 H 26,5 cm

2/3 GN

700 W | gel fuel



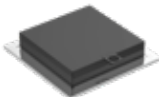
with st. st. stand



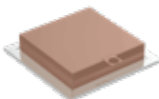
with HPL stand

COVER

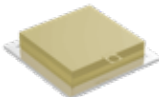
Magic Chafer is available  
with or without glass top,  
and in different premium  
finishes.



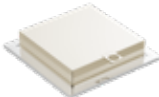
Black Titanium



Venetian Gold



Gold



Platinum Champagne



PORCELAIN  
FOOD PANS



2/3 GN  
1/3 GN

STANDARD FINISHES

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

LUXURY FINISHES (Cover only)

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

HPL FINISHES

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

# Magic Chafer®

The revolution in chafing dishes



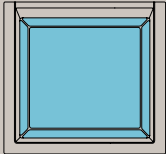



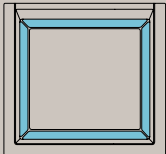



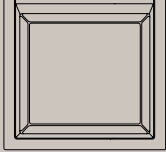



The Magic Chafer is the only chafing dish on the market that provides a scientifically precise Humidity Control System

# Humidity Control System®

Thanks to its HCS® patented Water Pan, the Magic Chafer® provides the exact amount of steam necessary for any given dish. The HCS® Water Pan is divided into 5 compartments, a large central one and 4 smaller ones. By filling all, some, or none of them, you will be able to control the amount of steam generated by your Magic Chafer®.

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

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



■ Oyster Chafer

Ideal for main dishes and starches

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



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



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



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

DRY DISK



PATENTED!  
For use of the Oyster Chafer  
in Dry Mode

PORCELAIN FOOD PANS  
Ø 36 cm



1/1



1/2  
with partition

STANDARD FINISH

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

LUXURY FINISHES (Cover only)

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





■ Wonder Chafer

Ideal for main dishes and starches

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



WONDER CHAFER  
OBLONG

L 70 W 48,5 H 42 cm  
700 W | gel fuel



WONDER CHAFER  
ROUND

L 55 W 52 H 47 cm  
500 W | gel fuel



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

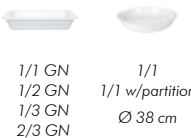


OUZI CHAFER

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



PORCELAIN FOOD PANS



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

1/1  
1/1 w/partition  
Ø 38 cm

ST. ST. FOOD PANS



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

1/1  
Ø 38 cm

Ø 70 cm  
for Ouzi  
Chafer

SOUP TUREEN



Ø 24  
H 23,5 cm  
Ø 30  
H 27 cm

STANDARD FINISHES

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

LUXURY FINISHES  
(Legs and handles only)

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

■ Classic chafers

Ideal for main dishes and starches

- » **GEL FUEL, ELECTRIC**
- » Usable with a wide range of food pans of different sizes in 18/10 stainless steel and porcelain
- » The self-bearing structure of the water pan has enabled the realization of a chafer with a reduced number of components



- » Steam collection rim around the outer edges prevents condensation on food when the cover is closed
- » Cover opens up to 170°
- » The cover can be easily removed to facilitate clean-up



**CLASSIC  
CHAFING DISH  
OBLONG**

L 73,5 W 45 H 42,5 cm  
⚡ 700 W | 🔥 gel fuel



**CLASSIC  
CHAFING DISH  
ROUND**

L 61,5 W 49 H 45,5 cm  
⚡ 500 W | 🔥 gel fuel



**CLASSIC  
SOUP STATION  
OBLONG**

L 73,5 W 37 H 42 cm  
⚡ 700 W | 🔥 gel fuel



**CLASSIC  
SOUP STATION  
SINGLE**

L 61 W 49 H 45 cm  
⚡ 500 W | 🔥 gel fuel

PORCELAIN FOOD PANS



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

1/1  
Ø 38 cm

1/1  
w/partition  
Ø 38 cm

ST. ST. FOOD PANS



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

1/1  
Ø 38 cm

1/2

SOUP TUREEN



Ø 24  
H 23,5 cm  
Ø 30  
H 27 cm

STANDARD FINISH  
Stainless steel 18/10

● Mirror finish 18/10 st. st.

LUXURY FINISHES

● Silverplated

● Mirror finish 18/10 st. st.

● Brass\*

● Silverplated

● Brass\*

\* Only legs and handles in brass





■ Cover Oven Dry Chafer

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

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



COVER OVEN DRY CHAFER

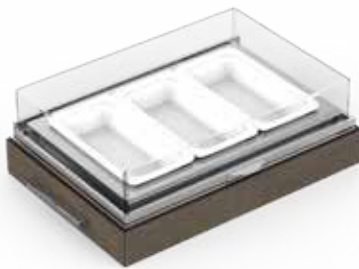
L 71 W 48,3 H 23 cm

1/1 GN

L 85 W 55,5 H 23 cm

1/1+1/3 GN

2x 700 W



COVER OVEN DRY CHAFER  
WITH FOOD PANS

L 71 W 48,3 H 23 cm

1/1 GN

L 85 W 55,5 H 23 cm

1/1+1/3 GN

2x 700 W

1/1 GN - Some example of food pans configurations



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



GLASSES



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

PORCELAIN  
FOOD PANS



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

ST.ST. FINISHES

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

HPL FINISHES

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



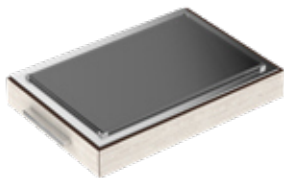




■ Warming Plate

Ideal for any type of food

- » **ELECTRIC**  
» The Electric Warming Plate is a versatile platform that can be easily adapted for 4 different purposes
- » Uniform temperature distribution  
» Easy access to temperature regulators



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



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



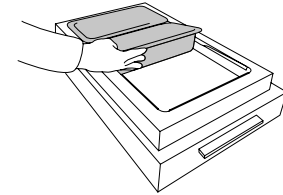
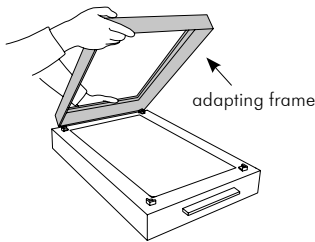
with **COCOTTES**  
L 71 W 46,4 H 13 cm  
1/1 GN  
L 85 W 54 H 13 cm  
1/1+1/3 GN  
2x 700 W



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

INTERCHANGEABLE USE

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



Adapting Frames



GLASSES



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

PORCELAIN FOOD PANS



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

COCOTTES



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

STONE BACON TRAYS



W 53 L 16 H 2,5 cm

ST.ST. FINISHES

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

HPL FINISHES

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







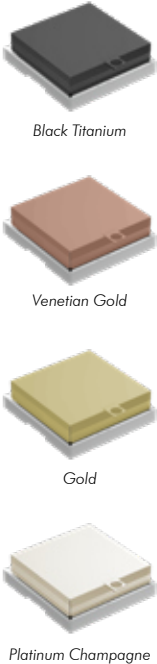
■ Dry Chafer

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



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



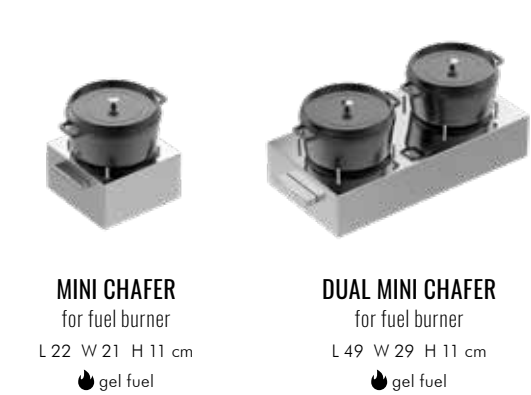
1/3 GN  
2/3 GN



■ Mini Chafer

Ideal for sauces

» Heat source: GEL FUEL



COCOTTES  
Ø 18 cm



ST.ST. FINISHES

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

HPL FINISHES

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



■ Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

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

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Dry Chafer



INDUCTION  
WARMING PLATE

L 53,2 W 47 H 14 cm

1000 W



■ 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

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine



MULTI POINT INDUCTION  
WARMING PLATE

L 93,8 W 47,7 H 12,3 cm

1500 W

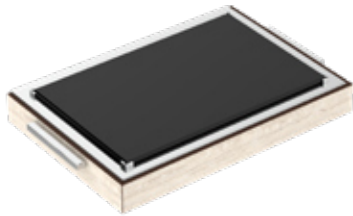




Cooling Plate

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

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



COOLING PLATE

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

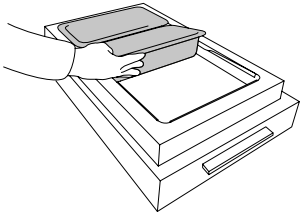
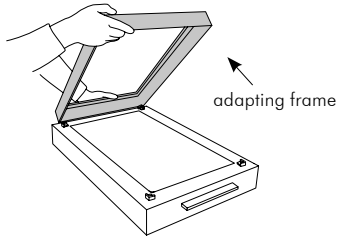


COOLING PLATE  
WITH COVER

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

INTERCHANGEABLE USE

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



Adapting Frame



For Food Pans

GLASSES



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

PORCELAIN  
FOOD PANS



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

ST.ST. FINISHES

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

HPL FINISHES

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







## ■ Chill-it Cooling System

Ideal for ice-cream and sorbet

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



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



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

### ST.ST. FINISHES

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

### HPL FINISHES

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

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



## ■ Cold Well

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

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



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

### ST.ST. FINISHES

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

### HPL FINISHES

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

PORCELAIN  
FOOD PANS



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

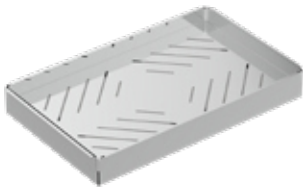




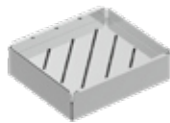
## ■ Pot and Butter Cooler

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  
 3700W




■ Cooking station

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




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

■ Grill Teppanyaki station

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













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

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



HPL FINISHES

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





la tavola®

# Market displays

Modern and elegant complements to a sophisticated interior decoration.







MARKET STAND

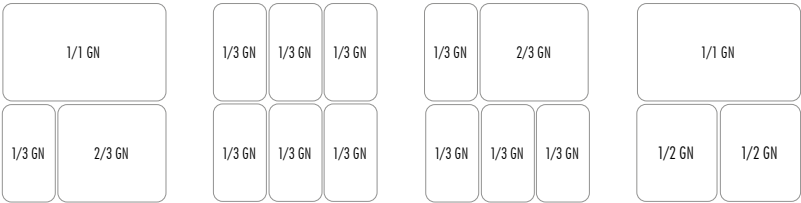
L 60 W 72 H 26 cm



MINI MARKET STAND

L 60 W 40 H 18 cm

Some examples of configurations available



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



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



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



PREMIUM QUALITY  
CERAMIC BOWLS  
Ø 24 H 9 cm 2 lt



FLYOVER

L 54 W 47 H 11 cm  
3 bowls capacity

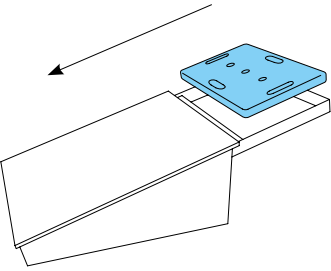


THE TREE RISER

L 60 W 60 H 40 cm

FINISHES

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



Cooling System

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

FINISHES

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





2-LEVELS DISPLAY

L 60 W 40 H 51 cm

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



3-LEVELS DISPLAY

L 60 W 40 H 76 cm

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

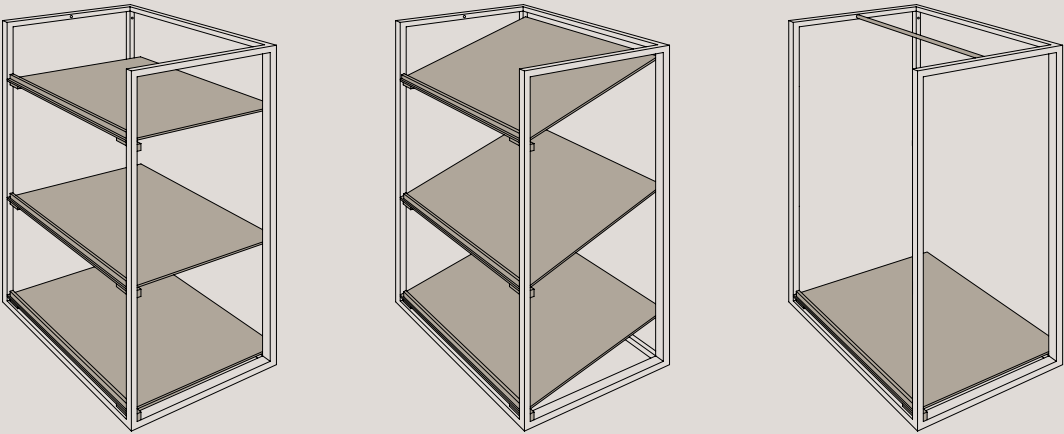
Multi-level Displays

STRUCTURE FINISHES

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

HPL FINISHES

- Arctic Wood    ● 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 PARTITIONS  
L 53 W 33 H 10 cm



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



MARKET TRAY LARGE  
L 53 W 33 H 7 cm



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

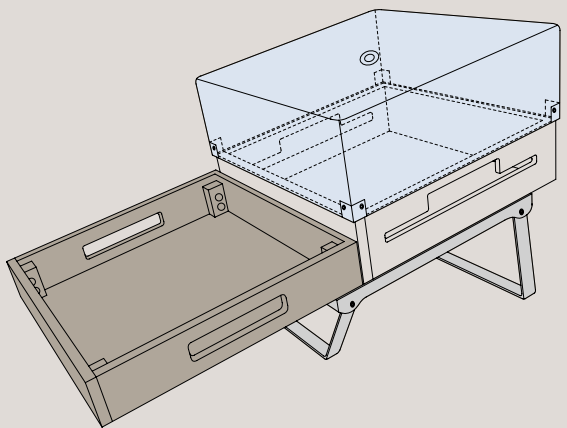


MARKET TRAY LARGE  
WITH 4 PARTITIONS  
L 53 W 33 H 7 cm

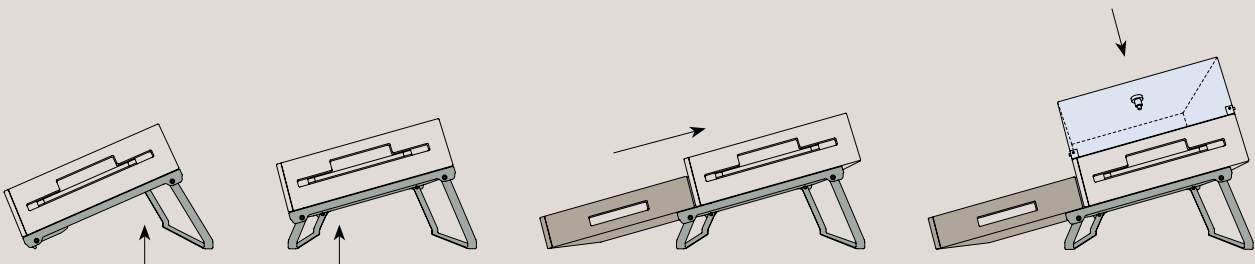


MARKET TRAY SMALL  
L 33 W 33 H 7 cm

# Market Boxes and Trays



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



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

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



## TRANSPARENT PETG COVERS

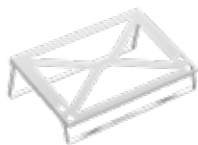


For large Market box/tray  
L 54 W 34 H 7 cm



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

## BOX/TRAY SUPPORT



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



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

## FINISHES

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

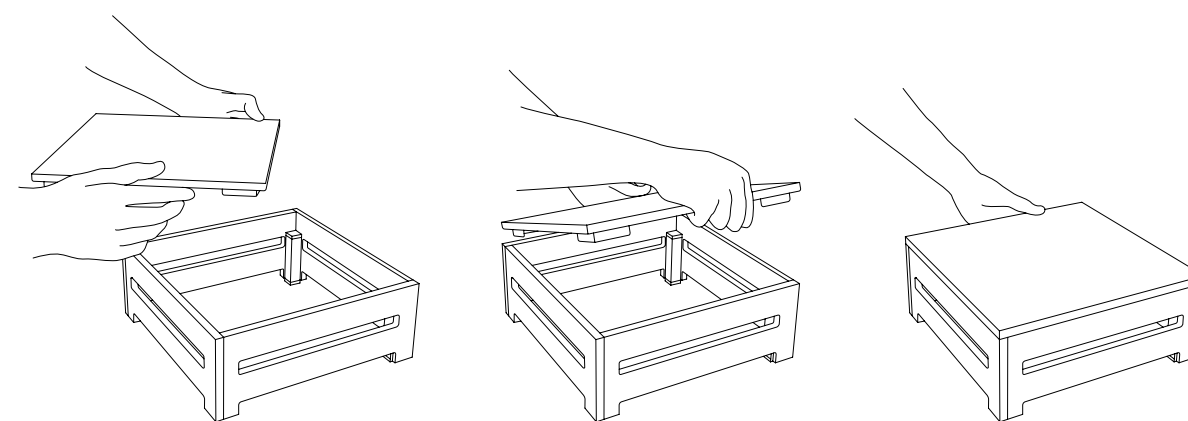




## Market Elevation System


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

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




Elevations and Crosses


ELEVATIONS




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




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




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



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




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




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

CROSSES

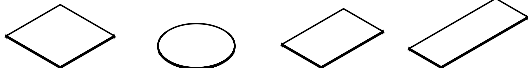


**HIGH MARKET RISER**  
L 33 W 33 H 38,5 cm



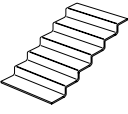
**LOW MARKET RISER**  
L 33 W 33 H 25 cm

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




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


TRANSPARENT OR SMOKED  
GLASS CONJUNCTION ELEMENTS




L 44 W 24,5  
H 19 cm




L 55 W 24,4  
H 1 cm



L 85 W 24,4  
H 1 cm



L 60,2 W 24,4  
H 1 cm




L 64,6 W 24,4  
H 1 cm

FINISHES


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


Elevation Tops

**GLASS TOPS**  
Glass available in black or white




**HPL TOPS**  
Available in all finishes






L 33 W 33 H 2,4 cm




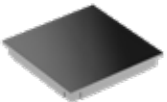
L 57 W 35 H 2,4 cm  
FOR LARGE ELEVATIONS

**WARMING TOPS**  
Glass available in black or white




**COOLING TOPS**  
Glass available in black or white






L 33 W 33 H 4,5 cm




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


**WARMING PAN TOPS**  
Electric heating




**COOLING PAN TOPS**  
Eutectic cooling



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





L 33 W 33 H 4,5 cm




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

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






L 33 W 33 H 4,5 cm




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

**TRANSPARENT PETG COVERS**



L 34 W 34 H 12 cm



L 54 W 34 H 12 cm  
FOR LARGE ELEVATIONS

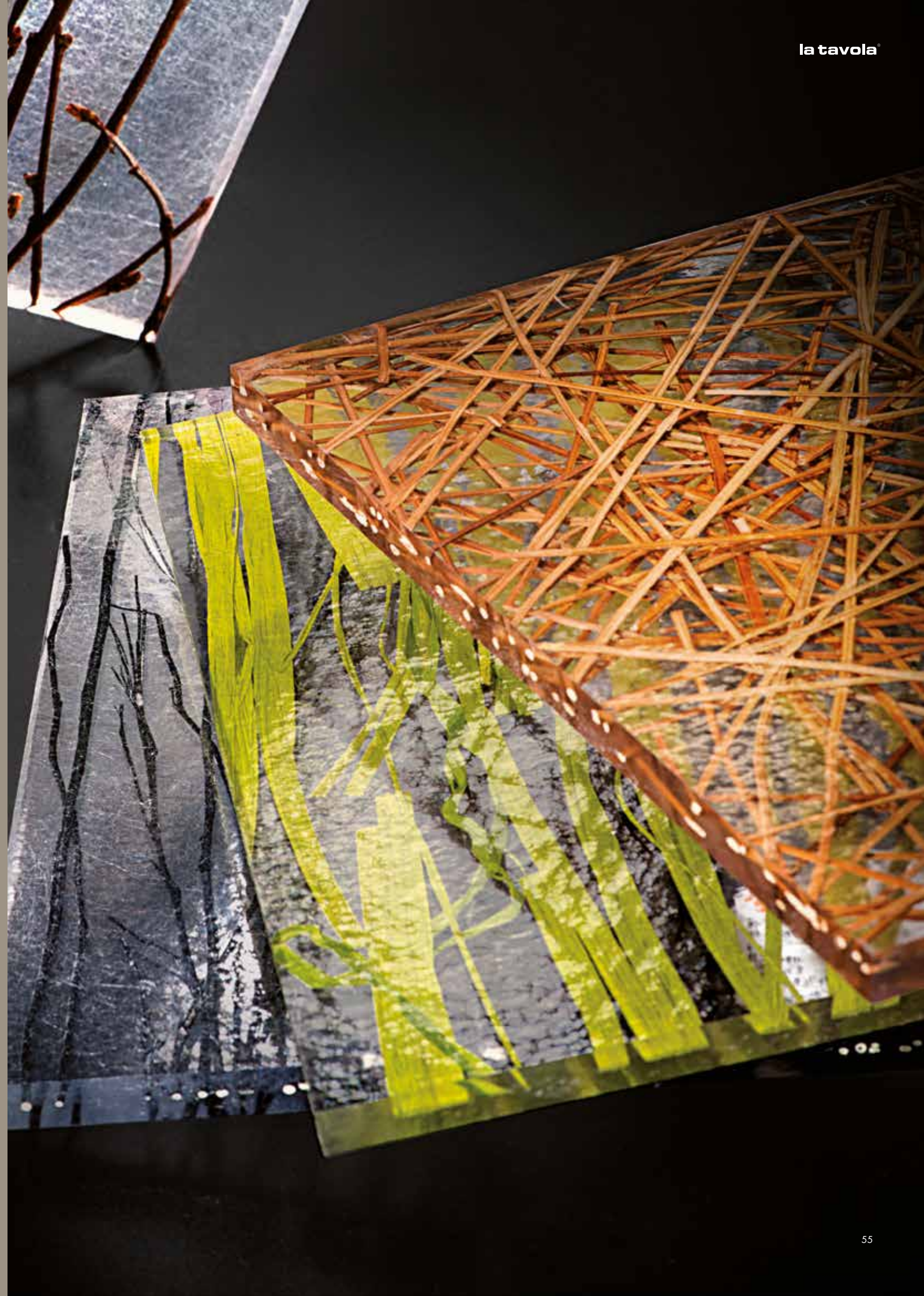


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# Risers

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

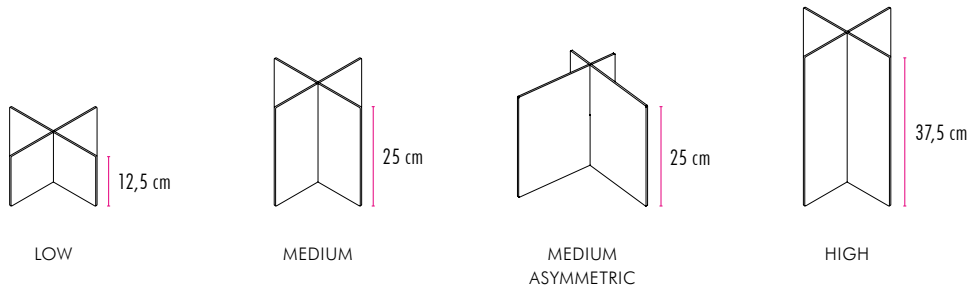
La Tavola offers a variety of options in terms of style, materials, heights and combinations.







## Organic & Mineral Risers

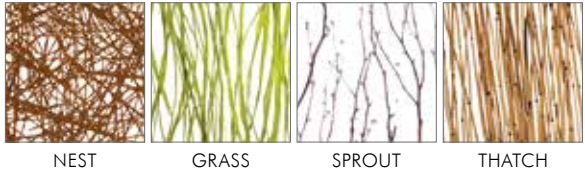


### ORGANIC FINISHES

- Nest
- Grass
- Sprout
- Thatch

### MINERAL FINISHES

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



### ORGANIC FINISHES

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



### MINERAL FINISHES

The Mineral Risers collection offers a variety of stylish and elegant finishes - discover the stunning combinations.  
A collection that is sure to make a statement.



## LOW-IMPACT PRODUCTS

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

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

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











Cube Risers



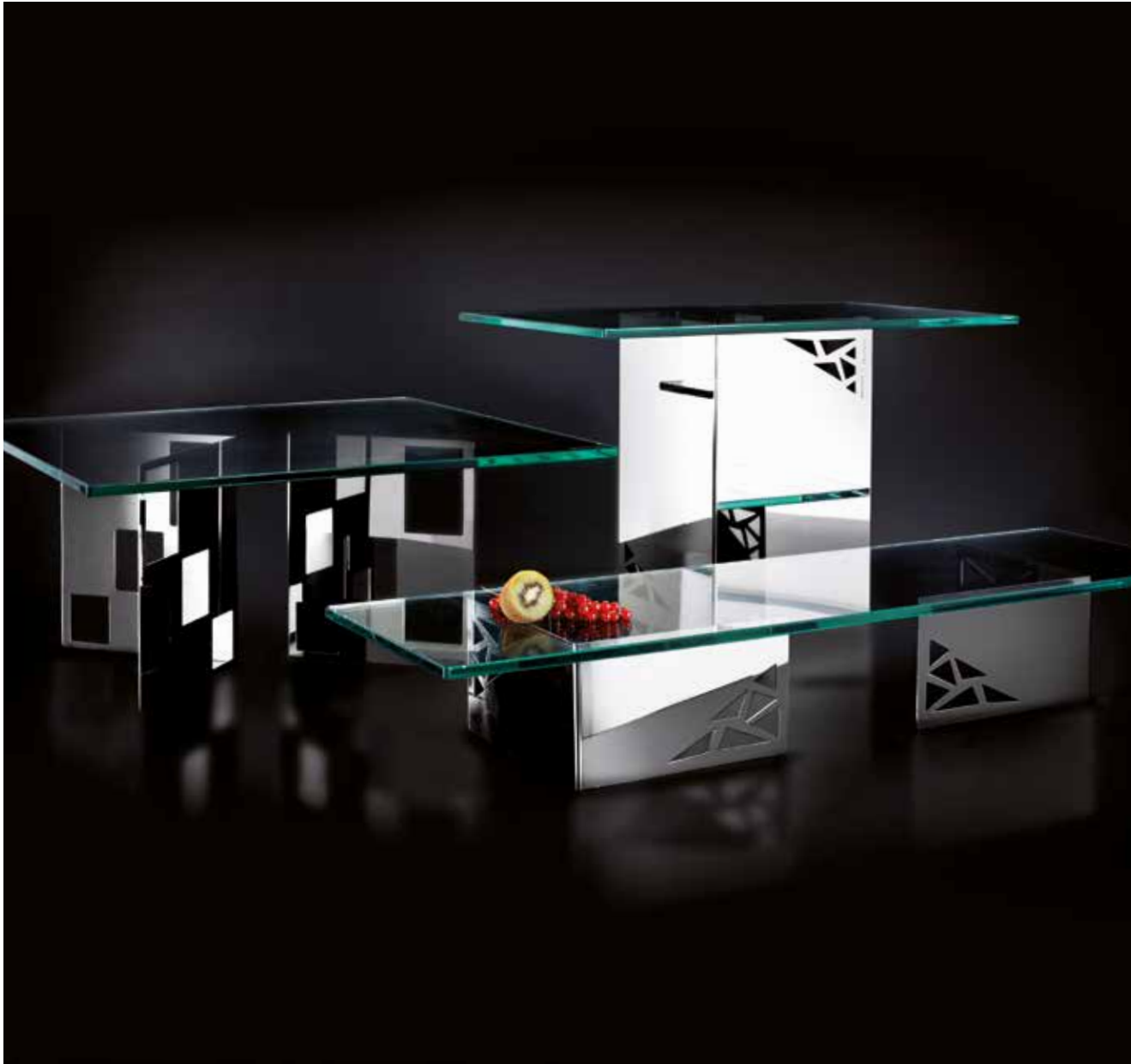
- ST. ST. FINISHES
- Mirror finish 18/10 st. st.



Corner Risers



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



Cut Risers

"LACE" CUT RISERS

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

"CHECKERS" CUT RISERS

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

- ST. ST. FINISHES

  - Mirror finish 18/10 st. st.
- TITANIUM FINISHES

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



High&Low Risers

ROUND STAND

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

OBLONG STAND

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

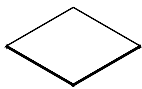
- ST. ST. FINISHES
- Mirror finish 18/10 st. st.



Risers Tops



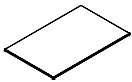
GLASS  
TOPS



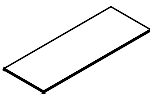
50 x 50 cm



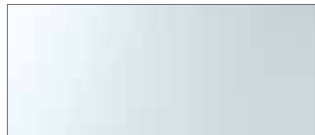
Ø 50 cm



57 x 36,5 cm



80 x 30 cm

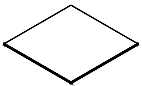


**Tempered glass:** This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent hardened glass    ● Smoked hardened glass



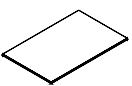
HPL  
TOPS



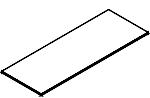
50 x 50 cm



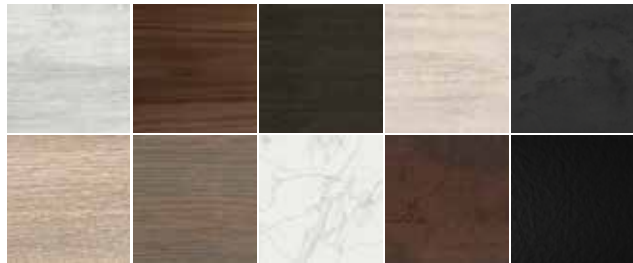
Ø 50 cm



57 x 36,5 cm



80 x 30 cm

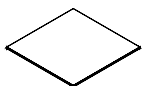


The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

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



CERAMIC TILES  
TOPS



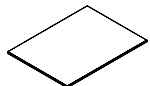
50 x 50 cm



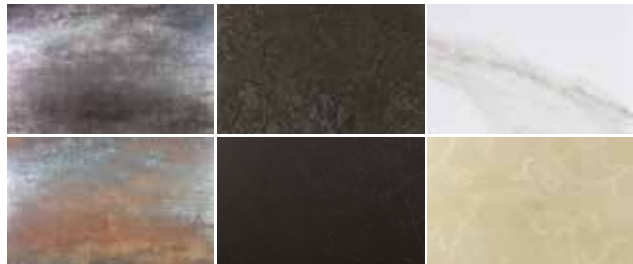
Ø 50 cm



60 x 30 cm



60 x 45 cm



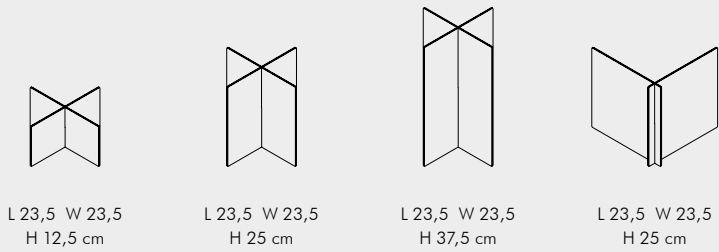
Ceramic pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually 100% waterproof, stain resistant and extremely long lasting.

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



RISERS

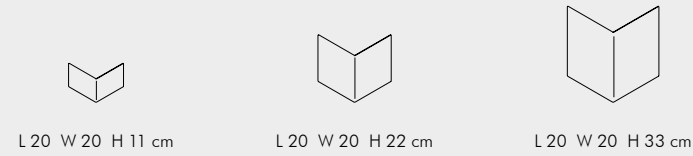
Organic/Mineral/HPL Risers



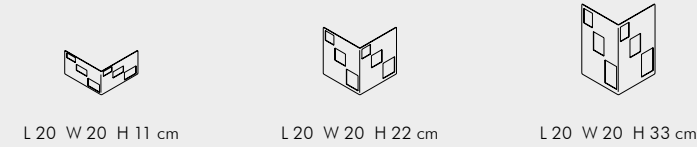
Cube Risers



Corner Risers



Cut Risers "Lace"

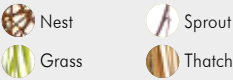


Cut Risers "Checkers"



MATERIALS & FINISHES

ORGANIC



MINERAL



HPL



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

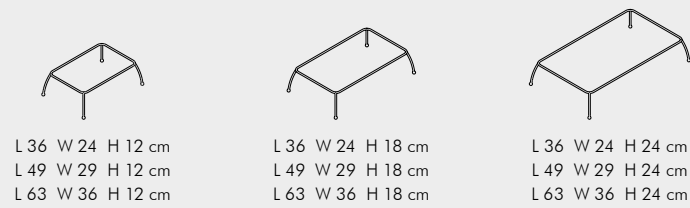
Mirror finish 18/10 st. st.  
Black titanium  
Venetian gold titanium  
Gold titanium  
Platinum champagne titanium

RISERS

High & Low Risers "Round"

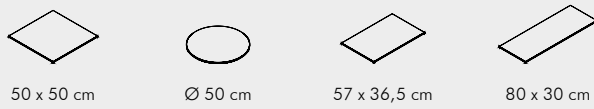


High & Low Risers "Square"

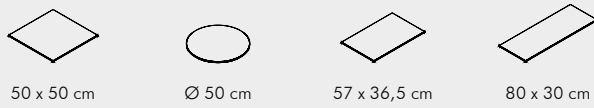


RISER TOPS

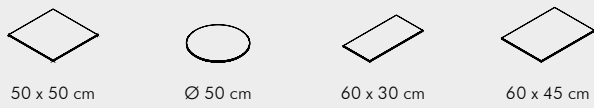
Transparent or Smoked Glass tops



HPL tops



Ceramic Tiles tops



MATERIALS & FINISHES

Mirror finish 18/10 st. st.

Mirror finish 18/10 st. st.

MATERIALS & FINISHES

Transparent hardened glass  
Smoked hardened glass

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

Black Steel  
Rust  
Black Lava  
Marquinia Black  
Calacatta Pure White  
Sand



la tavola®

# Buffet Essentials

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

la tavola®





Display Trays



**LOW**  
L 60 W 40 H 2,4 cm



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



**HIGH**  
L 60 W 40 H 13,3 cm



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

ST. ST. FINISHES

Mirror finish 18/10 st. st.

Satin finish 18/10 st. st.

TITANIUM FINISHES

Black titanium

Venetian gold titanium

Gold titanium

Platinum champagne titanium

SURFACE FINISH

New Ice finish 18/10 st. st.





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

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

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




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





Multipurpose and presentation trays




**LOW EDGE TRAY**  
with black glass

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



**MULTIPURPOSE TRAY**

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



**PRESENTATION TRAY**  
with black glass

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

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

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



Wine coolers



**INDIVIDUAL ICE BUCKET**  
Ø 14 H 13,5



**ICE BUCKET**  
Ø 19,5 H 17



**WINE COOLER 2 BOTTLES**  
Ø 24 H 22



Satin Black Bronze



**STAND**  
for Wine cooler 2 bottles  
H 60

ST. ST. FINISHES

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