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

THE HOSPITALITY INDUSTRY
A FAMILY AFFAIR

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.

7 GENERATIONS AT THE SERVICE OF THE HOSPITALITY INDUSTRY

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.
ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING

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

FACTORY AND SHOWROOM

VISIT OUR SHOWROOM LOCATED IN THE HISTORICAL CITY OF VERCELLI

THE SHOWROOM IS LOCATED IN THE HEART OF THE HISTORICAL PIEDMONTESSE CITY OF VERCELLI, ITALY. THE SPACE HAS BEEN REPURPOSED FROM THE ORIGINAL (1920 - 1946) SAMBONET FAMILY SILVERSMITHING FACTORY TO A SHOWROOM. MORE THAN 500 M² OF EXPOSITION SPACE. YOU ARE VERY INVITED TO VISIT US!

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

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

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

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

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

Warm-holding
Cold-holding
Cooking

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
(1,600 W)

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

**MAGIC CHAFER**
electric or for fuel burner
L 49 W 46 H 26,5 cm
(700 W) | (gel fuel)

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

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

- **Porcelain Food Pans**
  - Mirror finish 18/10 st.
  - Satin finish 18/10 st.
  - Silverplated
  - 2/3 GN
  - 1/3 GN

- **Standard Finishes**
  - Black titanium
  - Venetian gold titanium
  - Gold titanium
  - Platinum champagne titanium

- **Luxury Finishes** (Cover only)
  - Arctic Wood
  - Light Brown
  - Walnut
  - Colonial
  - Brown Shell

- **HPL Finishes**
  - Colonial
  - Travertina
  - Magna
  - Lava Stone
  - Nero Absolu

**with anti-sliding base**

**with HPL base**

**with st. st. stand**

**with HPL stand**

Black Titanium
Venetian Gold
Gold
Platinum Champagne
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.

<table>
<thead>
<tr>
<th>TYPE OF FOOD</th>
<th>HUMIDITY REQUIRED</th>
<th>HCS® WATER PAN FILLING OPTIONS</th>
<th>Steam production / water consumption per hour at 75°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice, steamed vegetables, fish, etc</td>
<td>High humidity</td>
<td>![Image]</td>
<td>50 cl/h, 500 g/h</td>
</tr>
<tr>
<td>Stewed meat, fish, vegetables with any type of sauce, etc</td>
<td>Limited humidity</td>
<td>![Image]</td>
<td>26 cl/h, 260 g/h</td>
</tr>
<tr>
<td>Roasted and broiled meats, fried food, baked potatoes, etc</td>
<td>No humidity</td>
<td>![Image]</td>
<td>0 cl/h, 0 g/h</td>
</tr>
</tbody>
</table>
**Oyster Chafer**

Ideal for main dishes and starchy foods.

- **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**

- 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

**Porcelain food pans**

- Ø 36 cm

**Standard finish**

- Mirror finish 18/10 st.
- Silver-plated

**Luxury finishes** (cover only)

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

**Dry Disk**

- For use after Oyster Chafer in dry mode

**Patented**

- For use after Oyster Chafer in dry mode
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°

<table>
<thead>
<tr>
<th>WONDER CHAFER</th>
<th>ROUND</th>
<th>L 55  W 52  H 47 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>500 W</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WONDER CHAFER</th>
<th>OBLONG</th>
<th>L 70  W 48.5  H 42 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>700 W</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUP STATION</th>
<th>OBLONG</th>
<th>L 70  W 48.5  H 42 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>700 W</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUP STATION</th>
<th>ROUND</th>
<th>L 55  W 52  H 45 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>500 W</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OUZI CHAFER</th>
<th>OBLONG</th>
<th>L 92  W 92  H 63 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>500 W</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUP TUREEN</th>
<th>Ø 24</th>
<th>H 25.5 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Ø 30</td>
<td>H 27 cm</td>
</tr>
</tbody>
</table>

| PORCELAIN FOOD PANS | 1/1 GN | 1/1 GN | Ø 38 cm |
| ST. ST. FOOD PANS  | 1/2 GN | 1/3 GN | Ø 38 cm |

| ST. ST. FOOD PANS  | 1/2 GN | 1/3 GN | Ø 38 cm | Ø 38 cm | Ø 24 cm | H 25.5 cm | Ø 30 cm | H 27 cm |

<table>
<thead>
<tr>
<th>SOUP TUREEN</th>
<th>Ø 24</th>
<th>H 25.5 cm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Ø 30</td>
<td>H 27 cm</td>
</tr>
</tbody>
</table>

| STANDARD FINISHES | Mirror finish 18/10 st. | Satin finish 18/10 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 starchy foods

> 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 chafing dish 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
ROUND
L 73.5  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

ST. ST. FOOD PANS, SOUP TUREENS
Porcelain food pans
ST. food pans
Soup tureens
STANDARD FINISH
Stainless steel 18/10
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 s.t. frame
  - "Oven" effect
  - Uniform temperature distribution
  - Easy access to temperature regulators
  - Two mechanical hinges
  - Easily replaceable transparent cover

**COVER OVEN DRY CHAFER**

<table>
<thead>
<tr>
<th>Size</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1 GN</td>
<td>L 71 W 48,3 H 23 cm</td>
</tr>
<tr>
<td>1/1+1/3 GN</td>
<td>L 85 W 55,5 H 23 cm</td>
</tr>
</tbody>
</table>

**COVER OVEN DRY CHAFER WITH FOOD PANS**

<table>
<thead>
<tr>
<th>Size</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1 GN</td>
<td>L 71 W 48,3 H 23 cm</td>
</tr>
<tr>
<td>1/1+1/3 GN</td>
<td>L 85 W 55,5 H 23 cm</td>
</tr>
</tbody>
</table>

**GLASSES**

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

**PORCELAIN FOOD PANS**

- 1/1 GN
- 1/2 GN
- 1/3 GN
- 2/3 GN
- 1/1+1/3 GN

**HPL FINISHES**

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

**ST.ST. FINISHES**

- Mirror finish 18/10
- Satin finish 18/10

**GALVANIZED FINISHES**

- L 71 W 48,3 H 23 cm
- L 85 W 55,5 H 23 cm

**1/1 GN** - Some example of food pans configurations

- 1/1 GN
- 1/2 GN
- 1/3 GN
- 2/3 GN
- 1/1+1/3 GN

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

- 1/1 GN
- 1/2 GN
- 1/3 GN
- 2/3 GN
**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

**INTERCHANGEABLE USE**

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

**Adapting Frames**

- For Cocottes
- For Food Pans
- For Bacon Trays

**GLASSES**

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

**PORCELAIN FOOD PANS**

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

**COCOTTES**

- Ø 36 H 6.5 cm
- 1/1 GN
- Ø 30 H 8 cm
- 1/2 GN

**STONE BACON TRAYS**

- W 53 L 14 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
- Calacatta
- Travertine
- Walnut
- Magnifico
- Java Stone
- Ivory Shell
- Noir Absolute
**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)

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

**HPL FINISHES**
- Only for Carving Station Pro
  - Arctic Wood
  - Light Brown
  - Walnut
  - Colonial
  - Brown Shell
  - Calacatta
  - Travertine
  - Magnesia
  - Luna 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

**STANDARD FINISH**
- Stainless steel 18/10
- New Ice finish 18/10 steel

**ST. ST. FINISHES**
- Mirror finish 18/10 stainless steel
- Satin finish 18/10 stainless steel

**HPL FINISHES**
- Only for Carving Station Pro
  - Arctic Wood
  - Light Brown
  - Walnut
  - Colonial
  - Brown Shell
  - Calacatta
  - Travertine
  - Magnesia
  - Luna Stone
  - Noir Absolu

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

**DRI Y CHA FER**

For induction WITH GLASS COVER
- L 40.5, W 40.5, H 15 cm

**Porcelain Food Pans**

- Ø 13 cm
- Ø 15 cm

**Mini Chafer**

Ideal for sauces

- Heat source: GEL FUEL

**Mini Chafer**

For fuel burner
- L 22, W 21, H 11 cm

**Dual Mini Chafer**

For fuel burner
- L 49, W 29, H 11 cm

**Cover holder**
- L 15 W 15 H 21 cm

**Soup ladle holder**
- L 15 W 15 H 21 cm

**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

**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**

**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**

**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**

**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**
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**

<table>
<thead>
<tr>
<th>Size</th>
<th>1/1 GN</th>
<th>1/1+1/3 GN</th>
</tr>
</thead>
<tbody>
<tr>
<td>L x W x H</td>
<td>71 x 46.4 x 9 cm</td>
<td>85 x 54 x 9 cm</td>
</tr>
</tbody>
</table>

**COOLING PLATE WITH COVER**

<table>
<thead>
<tr>
<th>Size</th>
<th>1/1 GN</th>
<th>1/1+1/3 GN</th>
</tr>
</thead>
<tbody>
<tr>
<td>L x W x H</td>
<td>71 x 48.3 x 20.7 cm</td>
<td>85 x 55.5 x 20.7 cm</td>
</tr>
</tbody>
</table>

**INTERCHANGEABLE USE**

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

**GLASSES**

<table>
<thead>
<tr>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/3 GN</td>
</tr>
<tr>
<td>2/3 GN</td>
</tr>
</tbody>
</table>

**PORCELAIN FOOD PANS**

<table>
<thead>
<tr>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1 GN</td>
</tr>
<tr>
<td>1/2 GN</td>
</tr>
<tr>
<td>2/3 GN</td>
</tr>
</tbody>
</table>

**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
- Boulevard
- Colonial
- 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

**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 with partition | 1/2 GN
(also available with transparent cover)

**Chill-It Cooling System**
L 60  W 40  H 17 cm

**Chill-It Cooling System with Cover**
L 60  W 40  H 23 cm

**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

**Porcelain Food Pans**
H 10 cm
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

**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

33
**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

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

**Oyster & Fruit de mer Display**
Ideal for fond-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

**ST.ST. FINISHES**
- New Ice finish 18/10 st. st.

**HPL FINISHES**
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magna
- Lava Stone
- Noix Absolu
**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

- 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

**POT COOLER**

L 55  W 34  H 6,8 cm

1/1 GN

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

- 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 BOWL**

w/ methacrylic cover

Ø 23,5 (with cover)

Ø 22,5 (without cover)

**ST.ST. FINISHES**

Mirror finish 18/10 st. st.

**COLD DRINKS**

Eutectic Set

6 pcs.

L 46,4  W 37  H 12,6 cm

- 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 JUG 1 Lt.**

WITH TRANSPARENT CAP

Ø 9 h 23

**COLD DRINKS**

Eutectic Set

3 pcs.

L 46,4  W 18,5  H 12,6 cm

**BUTTER COOLER**

L 21  W 18,5  H 5,5 cm

Ideal for yogurt, muesli, fresh cheese, cold dips

**COLD DRINKS**

Eutectic Set

6 pcs.

L 46,4  W 37  H 12,6 cm

**POT COOLER**

L 55  W 34  H 6,8 cm

1/1 GN

Ideal for yogurt and butter

**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.
**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

**Cooking station**
- **INDUCTION POWERED**
- Two separate cooking areas:
  - Ø 140, 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

**Grill Teppanyaki station**
- **INDUCTION POWERED**
- Overall cooking area 30 x 47 cm
- Two independently regulated areas:
  - Ø 140 W 1400 W
  - Ø 210 W 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

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
- Light Brown
- Walnut
- Brown Shell
- Calacatta
- Travertine
- Magna
- Lava Stone
- Noir Absolu
Modern and elegant complements to a sophisticated interior decoration.
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

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

1/3GN  2/3GN

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

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

White
Cherry
Black

FINISHES
Arctic Wood
Light Brown
Walnut
Carob
 Colonial
Brown Shell
Lava Stone
Calacatta
Noir Absolu

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

FLYOVER
L 54 W 47 H 11 cm
3 bowls capacity

PREMIUM QUALITY CERAMIC BOWLS
Ø 24 H 9 cm  2 lt

White
Cherry
Black

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

THE TREE RISER
L 60 W 60 H 40 cm

BUFFETWARE
MARKET DISPLAYS
**Multi-level Displays**

- **STRUCTURE FINISHES**
  - Satin satin finish
  - Powder coating black
  - Powder coating copper/bronze
  - Powder coating gold

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

**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 Boxes and Trays

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.

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

**MARKET BOX SMALL**
L 33  W 33  H 10 cm

**MARKET BOX LARGE**
L 53  W 33  H 10 cm

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

**MARKET BOX LARGE WITH 6 PARTITIONS**
L 53  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 SMALL**
L 33  W 33  H 7 cm

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

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

**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 24  H 16,5 cm

For small Market box/tray
L 33  W 24  H 16,5 cm
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 52 cm
- 6-Levels Elevation Large
  - L 57 W 35 H 52 cm
- 8-Levels Elevation Small
  - L 33 W 33 H 52 cm
- 8-Levels Elevation Large
  - L 57 W 35 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

**Transparent or Smoked Glass Conjunction Elements**

- L 44 W 24.5 H 19 cm
- L 55 W 24.4 H 1 cm
- L 65 W 24.4 H 1 cm
- L 65.2 W 24.4 H 1 cm
- L 64.6 W 24.4 H 1 cm

**Finishes**

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calceo
- Travertine
- Magnesia
- Love Stone
- Noir Abela

**Elevation Tops**

**Glass Tops**
Glass available in black or white

**HPL Tops**
Available in all finishes

**Warming Tops**
Glass available in black or white

**Cooling Tops**
Glass available in black or white

**Warming Pan Tops**
Electric heating

**Cooling Pan Tops**
Eutectic cooling

**Cocotte Tops**
Ceramic cocotte Ø 28 cm
Cast iron cocotte Ø 26 cm

**Transparent or Smoked Glass Conjunction Elements**

- L 24 W 24 H 12 cm
- L 24 W 24 H 12 cm
- L 54 W 24 H 12 cm
- L 54 W 24 H 12 cm

**Crosses Tops**
Available in transparent hardened glass, smoked hardened glass or HPL finishes

**Translucent PETG Covers**

- L 34 W 34 H 12 cm
- L 54 W 34 H 12 cm
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
- Silver
- Copper
- Gold Flash
- Silver Flash
- 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.
La Tavola’s Organic and Mineral Risers have the added benefit of being made from a specially-formulated co-polyester resin that combines performance with environmental responsibility. Eco-resin incorporates 40% pre-consumer recycled content without compromising aesthetics or overall physical properties, is compatible with one of the largest post-consumer recycling streams, and is GREENGUARD® Indoor Air Quality and Breeam Certified.

Our products bring to life handcrafted materials from artisans around the world. La Tavola uses beautiful indigenous products customized for the production of the Riser’s panels, encouraging the development of a sustainable market for the artisans and the communities to which they belong. These materials are encapsulated in the Organic and Mineral Risers, creating modern design aesthetics.
**Cube Risers**

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

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

**STAINLESS FINISHES**
- 18/10 st. New ice

**CPP FINISHES**
- Gold titanium

**TITANIUM FINISHES**
- Black titanium
- Venetian gold titanium
- Platinum champagne titanium

---

**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.

**STAINLESS FINISHES**
- 18/10 st. New ice
**Cut Risers**

<table>
<thead>
<tr>
<th>L</th>
<th>W</th>
<th>H</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
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<td>11 cm</td>
</tr>
<tr>
<td>20</td>
<td>20</td>
<td>22 cm</td>
</tr>
<tr>
<td>20</td>
<td>20</td>
<td>33 cm</td>
</tr>
</tbody>
</table>

**TITANIUM FINISHES**

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

**ST. ST. FINISHES**

- Mirror finish 18/10 st. st.

---

**High&Low Risers**

**ROUND STAND**

<table>
<thead>
<tr>
<th>Ø</th>
<th>H</th>
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<tbody>
<tr>
<td>17 cm</td>
<td>13 cm</td>
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<tr>
<td>17 cm</td>
<td>17 cm</td>
</tr>
<tr>
<td>17 cm</td>
<td>21 cm</td>
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</table>

**OBLONG STAND**

<table>
<thead>
<tr>
<th>L</th>
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<td>36 cm</td>
<td>24 cm</td>
<td>18 cm</td>
</tr>
<tr>
<td>36 cm</td>
<td>24 cm</td>
<td>24 cm</td>
</tr>
</tbody>
</table>

**ST. ST. FINISHES**

- Mirror finish 18/10 st. st.
Risers Tops

**GLASS TOPS**

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

**HPL TOPS**

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.

**CERAMIC TILES TOPS**

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.

---

**Arctic Wood**
**Light Brown**
**Walnut**
**Colonial**

**Ivory Shell**
**Calacatta**
**Travertine**

**Lava Stone**
**Nero Absolu**

**Black Steel**
**Rust**
**Brown Shell**
**Sand**

**Black Lava**
**Marquina Black**
**Calacatta Pure White**

---

**Transparent hardened glass**
**Smoked hardened glass**

---

**50 x 50 cm**
**60 x 30 cm**
**57 x 36,5 cm**
**80 x 30 cm**
Buffet Essentials

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

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.
Multipurpose and presentation trays

- **Low Edge Tray**
  - With black glass
  - Sizes: L 50 x W 30 x H 4.2 cm, L 58 x W 50 x H 4.2 cm, L 65 x W 37 x H 4.2 cm, L 80 x W 44 x H 4.2 cm

- **Multipurpose Tray**
  - Sizes: L 50 x W 38 x H 4.2 cm, L 58 x W 58 x H 4.2 cm, L 65 x W 45 x H 4.2 cm, L 80 x W 52 x H 4.2 cm

- **Presentation Tray**
  - With black glass
  - Sizes: L 50 x W 38 x H 4.2 cm, L 58 x W 58 x H 4.2 cm, L 65 x W 45 x H 4.2 cm, L 80 x W 52 x H 4.2 cm

- **Multipurpose and presentation trays**
  - Wine coolers
  - 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
  - The low-edged trays sit perfectly atop both the High & Low Risers

Wine coolers

- **Individual Ice Bucket**
  - Ø 14 x H 13.5

- **Ice Bucket**
  - Ø 19.5 x H 17

- **Wine Cooler 2 Bottles**
  - Ø 24 x H 22

- **Stand**
  - For Wine Cooler 2 bottles
  - H 60

*Only for Wine Cooler 2 bottles
CEREAL AND BEVERAGE Dispensers

Jug-holders

RAINBOW
L 43 W 24 H 12,5 cm

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

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

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

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)

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

INSULATED BEVERAGE DISPENSER
- BPA free co-polyester liquid container (for juice)
- Mirror polished 18/10 st. st. liquid container for fresh milk

BUFFETWARE
BUFFET ESSENTIALS
FOOTED CAKE PLATE
Ø 31  H 5,5 cm

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

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

HPL FINISHES

Arctic Wood
Light Brown
Walnut
Colonial
Brown Shell
Nice Absolu

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

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

HPL FINISHES

Arctic Wood
Light Brown
Walnut
Colonial
Brown Shell
Nice Absolu

BUFFETWARE
BUFFET ESSENTIALS

BREAD CUTTING BOARD
with st. st tray
L 52  W 32,5  H 2 cm

Polyethylene CUTTING BOARD
L 60  W 40 cm
L 50  W 30 cm*
L 40  W 30 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

BUFFETWARE
BUFFET ESSENTIALS

SLOPING DISPLAY
L 50  W 25  H 16 cm

LACE BASKET
L 42  W 22  H 15,5 cm
L 28  W 28  H 11,5 cm
L 21  W 21  H 6 cm

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

ST. ST. FINISHES

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

TITANIUM FINISHES

Black titanium
Venetian gold titanium
Gold titanium
Platinum champagne titanium
Action Stations

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

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

With more than 10 finishes available for customization to can match your existing interior décor, the action stations by La Tavola are crafted in premium stainless steel and HPL (High Pressure Laminate) for maximum efficiency and durability. Refined Italian designs created to perform under heavy duty usage without compromising on elegance; these action stations are a chef’s dream when it comes to efficiently show-cooking in style.
LA TAVOLA OFFERS 7 MODELS OF ACTION STATIONS AND 50 MODULES FOR WARM & COLD-HOLDING, COOKING, BEVERAGE AND MIXOLOGY

Elemento
2 versions available

Nesting table
3 sizes and 2 versions available

Magic Cart
2 sizes and 2 versions available

The Grand
2 versions available

The Bridge
2 sizes and 2 versions available

Catering Table
2 versions available

Magic Table
3 sizes available

FUNCTIONAL MODULES

Induction Warming Top
Dual Induction Warming Top
Multi-Point Induction Warming Top
Server Warming Induction
Cover Oven
Hot Glass
Hot Pans

Hot Chafer Dish
Hot Soups
Hot Stone
Tapas
Hot Aluminum Plates
Magic Chafer
Oblong Wonder Chafer

Round Wonder Chafer
Canning Set
Carving Set Pro
Din Sum
Mini Oual Chafer
Chocolate Fountain
BBQ Display

Hot/Cool Glass
Hot/Cool Pans
Hot/Cool Chafer Dish
Hot/Cool Plate
Cooking Plate
Chill-In Well
Cool Glass

Cool Pans
Cool Pans with Cover
Cool Bowls
Ice Well and Ice Well for Bottles
Cold Drinks Set
Ham Stand
Sushi Display

Ice Teppanyaki
Cool Shelves
Dual Induction Cooking Plate
Induction Cooking Top
Induction Wok
Induction Grill/Teppanyaki
Grill Teppanyaki

Shawarma Maker
Water Boiler
Fryer
Crepes Maker
Waffles Maker
Speed Rack
Cocktail Cresner & Ice Bin
Elemento
The beauty of simplicity

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

**FOLDABLE EXTENSIONS WITH MIDDLE SHELF**

**FRAME AND LEGS FINISHES AVAILABLE**

- Stainless steel brushed finish
- Powder coating Black
- Powder coating Gold
- Powder coating Copper Bronze
- Pure Bronze
- Pure Brass

**STRUCTURE FINISHES**

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

**CART AND BAG KIT FOR ELEMENTO TABLE**
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

Two extensions can fit underneath one Large Nesting table

HPL FINISHES AVAILABLE

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

NESTING TABLE EXTENSION

81 cm
81 cm
80 cm

81 cm
81 cm
80 cm

125 cm
72 cm
81 cm

155 cm
80 cm
81 cm

185 cm
81 cm
80 cm

88 cm
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

Magic Cart

HPL finishes available:
- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Calacatta
- Colonial
- Magma
- Noir Ansik
The Grand
An architectural masterpiece

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

The Grand
Conical

THE GRAND
Linear

LINEAR
Extension

ASYMMETRIC
Extension

SYMMETRIC
Extension

CORNER
Extension

EDGES FINISHES AVAILABLE
Stainless steel
Stainless steel brushed finish
Pure Brass
Pure Bronze

HPL FINISHES AVAILABLE
Arctic Wood
Walnut
Brown Shell
Caledonia
Travertine
Lava Stone
Magnas
Noir Absolu
The Bridge
Ultimate luxury in a buffet setting

» Stainless Steel 18/10 structure, deep matt finish
» Superior strength and resistance to wear and tear
» Wiring management system

» Heavy Duty casters with brakes Dynamic Built-In Modular System
» Richly customizable design

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

HPL FINISHES AVAILABLE
- Arctic Wood
- Walnut
- Brown Shell
- Calacatta
- Magma
- Lava Stone
- Noir Absolu

THE BRIDGE
Small

THE BRIDGE
Small w/skirting

THE BRIDGE
Large

THE BRIDGE
Large w/skirting

BRAKING SYSTEM
Accessible at all times
**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

---

**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.

---

**CATERING TABLE**

<table>
<thead>
<tr>
<th>Color</th>
<th>Code</th>
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<tbody>
<tr>
<td>Arctic Wood</td>
<td></td>
</tr>
<tr>
<td>Light Brown</td>
<td></td>
</tr>
<tr>
<td>Colonial</td>
<td></td>
</tr>
<tr>
<td>Calacatta</td>
<td></td>
</tr>
<tr>
<td>Travertine</td>
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<tr>
<td>Lava Stone</td>
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<tr>
<td>Noir Abril</td>
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</tbody>
</table>

**CATERING TABLE**

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<th>Standing Height</th>
<th>Width</th>
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<td>184 cm</td>
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**LITE CATERING TABLE**

<table>
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<tr>
<th>Standing Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>184 cm</td>
<td>94 cm</td>
<td>88 cm</td>
</tr>
</tbody>
</table>

**HPL FINISHES AVAILABLE**

- Arctic Wood
- Light Brown
- Colonial
- Calacatta
- Travertine
- Lava Stone
- Noir Abril
**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 tool needed
- Disassembly / assembly requires minimal time, on average 2 minutes
- Dynamic Built-In Modular System
- Stores on a dedicated cart

**MAGIC TABLE**

- Large
- Medium
- Small

**LEGES AND CORNERS**

Also available in Titanium Finish

- Black
- Gold
- Venetian Gold
- Platinum Champagne

**HPL FINISHES AVAILABLE**

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

**Cart and Bag Kit for Magic Table**

- Warm holding
- Carving Station
- Warm holding
- Show Cooking

**Magic Table**

**Large**

79 cm 100 cm 190 cm

**Medium**

79 cm 85 cm 190 cm

**Small**

79 cm 70 cm 190 cm

**Carving Station**

**Warm holding**

**Show Cooking**

**Warm holding**

**Cart and Bag Kit for Magic Table**

**MAGIC TABLE**

**Large**

79 cm 100 cm 190 cm

**Medium**

79 cm 85 cm 190 cm

**Small**

79 cm 70 cm 190 cm
**Functional Modules**

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

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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.
Functional modules

Warming functions

**INDUCTION WARMING TOP**
- 60 x 60 cm
- Automatic pan detection, instant energy transmission
- Highly energy efficient
- Glass-ceramic surface top
- 70 > 120 °C temperature range
- 1000 W

**DUAL INDUCTION WARMING TOP**
- 90 x 60 cm
- Automatic pan detection, instant energy transmission
- Highly energy efficient
- Glass-ceramic surface top
- 70 > 120 °C temperature range
- 2x 1000 W

**MULTI-POINT INDUCTION WARMING TOP**
- 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
- 2x 700 W

**SECRET WARMING INDUCTION**
- 60 x 60 cm
- Hidden induction Warm-holding solution
- Protective silicone pad included
- Suitable for any induction-ready container
- Power range: 1-4
- 800 W

**COVER OVEN**
- 60 x 60 cm
- 90 x 60 cm
- Transparent PETG cover reinforced with stainless steel frame
- Uniform temperature distribution and easy access to temperature regulators
- Two mechanical hinges
- 2x 700 W

**HOT GLASS**
- 60 x 60 cm
- 90 x 60 cm
- Removable, tempered glass top, enameled finish
- Uniform temperature distribution
- Easy access to temperature regulators
- 5x 700 W

**HOT STONE**
- 60 x 60 cm
- Stainless steel 18/10 protective housing
- Black granite top with liquid collection groove
- Easy access to temperature regulators
- 2x 700 W

**HOT PANS**
- 60 x 60 cm
- 90 x 60 cm
- Dry Heating Technology
- Uniform temperature distribution
- Easy access to temperature regulators
- Wide range of GN size food pans available in ceramic
- 2x 700 W

**HOT CHAFING DISH**
- 60 x 60 cm
- Dry Heating Technology
- Uniform temperature distribution
- Easy access to temperature regulators
- Stainless steel cover with glass window
- Wide range of GN size food pans available in ceramic
- 2x 700 W

**HOT SOUPS**
- 60 x 60 cm
- Uniform temperature distribution
- Easy access to temperature regulators
- Cast iron cocottes available in various colors
- 2x 700 W

**HOT ALUMINUM PLATES**
- 60 x 60 cm
- Stainless steel 18/10 protective housing
- Easy access to temperature regulators
- Shallow, cast aluminium pans ideal for bacon and sausage presentation
- 2x 700 W

**HOT STONE**
- 60 x 60 cm
- Stainless steel 18/10 protective housing
- Black granite top with liquid collection groove
- Easy access to temperature regulators
- 2x 700 W

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- 60 x 60 cm
- Stainless steel 18/10 protective housing
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- 2x 700 W
CARVING SET
60 x 60 cm
- Premium granite base, removable for easy cleaning
- Heating lamp with infrared strips
- 500 W (lamp)
- 2 x 700 W (carving)

CARVING SET PRO
75 x 60 cm
- Removable black granite top
- Stainless steel body and parts. Detachable base
- Available in two different sizes: H 43 or H 84 cm
- Electronic touch controller
- Easy cleaning and maintenance
- 500 W

DIM SUM
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
- 2 x 700 W

MINI OUIZI CHAFER
60 x 60 cm
- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm
- 2 x 700 W

CHOCOLATE FOUNTAIN
60 x 60 cm
- Stainless steel 18/10 body and parts. Detachable basin
- Available in two different sizes: H 43 or H 84 cm
- Electronic touch controller
- Easy cleaning and maintenance
- 500 W

BBQ DISPLAY
75 x 60 cm
- Stainless steel 18/10 structure
- Sneeze guard
- Pan for liquid recovery
- Optional: heating lamp 500 W

ACCESSORY FOR CARVING SET PRO

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

HOT&COOL GLASS
60 x 60 cm
- Removable tempered glass top, smoked finish
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- 850 W

HOT&COOL PANS
60 x 60 cm
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- Wide range of GN size food pans available in ceramic
- 1/1 GN
- 1/1+1/3 GN
- 850 W

HOT&COOL PLATE
90 x 60 cm
- Transparent PETG cover reinforced with stainless steel frame
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- 850 W

HOT&COOL CHAFING DISH
60 x 60 cm
- Stainless steel with glass window
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- Wide range of GN size food pans available in ceramic
- 850 W

HOT&COOL FOOD PANS
60 x 60 cm
- Digital controls and temperature feedback
- -5 °C > +140 °C temperature range
- Wide range of GN size food pans available in ceramic
- 1/1 GN
- 1/1+1/3 GN
- 850 W
Functional modules

Cooling functions

**COOLING PLATE**
- 60 x 60 cm / 90 x 60 cm
- Transparent PETG cover reinforced with stainless steel frame
- Eutectic plate releases cold for up to 5 hours
- Removable tempered glass top, black finish

**CHILL-IT WELL**
- 60 x 60 cm / 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

**COOL GLASS**
- 60 x 60 cm / 90 x 60 cm
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Removable tempered glass top, black finish

**COOL PANS**
- 60 x 60 cm / 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

**COOL PANS WITH COVER**
- 60 x 60 cm
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Wide range of ceramic GN food pans available in ceramic

**COOL BOWLS**
- 60 x 60 cm
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Stainless steel 18/10 structure
- Ceramic bowls available in different colors

**ICE WELL**
- 60 x 60 cm / 90 x 60 cm
- Condensation recovery system
- Drainage system with faucet

**COLD DRINK SET**
- 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

**SUSHI DISPLAY**
- 145 x 39 x 24 cm / 110 x 39 x 24 cm
- Available in different colors
- Stainless steel inner tray
- Integrated digital thermostat with remote control panel
- Automatic defrosting every 6 hours or at selected interval
- -4 °C to +8 °C temperature range
- 130 W

**ICE TEPPANYAKI**
- 75 x 60 cm
- Lowest temperature: -30 °C
- Simple control and digital temperature feedback
- Temperature settings: 28
- 70 W

**COOL SHELVES**
- 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

**HAM STAND**
- 60 x 60 cm
- Tilting ham holder
- 360° rotation
- 45° inclination
- Knife holder
- 1/3 GN food pan with cover included

**SNEEZE GUARD FREESTANDING**
- L 60 W 60 H 50 cm
- L 90 W 60 H 50 cm
- L 120 W 60 H 50 cm
- L 180 W 60 H 50 cm
Functional modules

Cooking functions

**Dual Induction Cooking Plate**
- 60 x 60 cm
- Two separate cooking areas:
  - Ø 210: 1400 W
  - Ø 2300 W
- All power (3700 W) can be directed on one large pan
- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function

**Induction Cooking Top**
- 60 x 60 cm
- Integrated display for analogical temperature control
- LED display for temperature control
- Temperature settings: 1-20
- 3700 W

**Induction Wok**
- 60 x 60 cm
- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function
- 3700 W

**Shawarma Maker**
- 60 x 75 cm
- Electric heating with black sealed glass protection
- Easy access to temperature control
- Liquid recovery system
- Removable drip pan
- Easy cleaning and maintenance
- 4200 W

**Water Boiler**
- 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

**Induction Grill Teppanyaki**
- 60 x 60 cm
- Two independently regulated areas:
  - 1400 W
  - 2300 W
- Touch screen control panel with 9 power settings
- Booster function for quick heating
- Timer function

**Grill Teppanyaki**
- 90 x 60 cm
- Large cooking surface
- Dual zone temperature control
- Easily accessible temperature controls
- Liquid recovery system
- 3500 W

**Crepes Maker**
- 60 x 60 cm
- Easy access to temperature control
- 30°C > 300°C temperature range
- 3000 W

**Waffles Maker**
- 60 x 60 cm
- Waffle size 18x10 cm - two at a time
- 30°C > 300°C temperature range
- 1600 W
**COOKING FUNCTIONS ACCESSORIES**

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

**WORKING STATION WITH SINK**
- L 130 W 60 H 90 cm
- Portable sink and work surface, 25 ft
- Capacity and independent recovery of liquids
- Wireless (battery powered)
- Casters with brakes

**PLATE HEATER**
- SMALL
  - L 60 W 51 H 87 cm
- LARGE
  - L 150 W 51 H 87 cm
- Mobile plate holder - holds up to 120 plates
- 30-90 °C temperature range
- Casters with brakes
- 200 W (single) 2400 W (double)

**SERVICE TILES**
- Several different sizes available
- Integrated GN food pans for sauces or scraps

**ANTI SPLASH GUARD FOR MODULES**
- 60 x 15 H 30 cm

**FUNCTIONAL MODULES**

**MIXOLOGY FUNCTIONS ACCESSORIES**

**ICE WELL FOR BOTTLES**
- 60 x 60 cm
  - Condensation recovery system
  - Drainage system with faucet

**SPEED RACK**
- 60 x 60 cm
  - Up to 12 bottles
  - Recovery liquid system

**COCKTAIL DRAINER & ICE BIN**
- 60 x 60 cm
  - Storage for tools
  - Cube ice bin
  - Crushed ice or trash bin
  - Cocktail drainer

**HPL BAR COUNTER TOP**
- L 90 W 30 cm
- HPL structure

**HPL BAR TOP**
- L 60 W 30 cm
- S/steel structure
- HPL base and countertop surface

**HANGING SPEED BOTTLE RACK**
- L 64 W 20 H 20 cm
- S/steel structure
- 6-8 bottle capacity
Mobile Banqueting Furniture

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

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

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

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

**STRUCTURE FINISHES**
- Stainless Steel Satin Finish
- Powder Coating Black
- Powder Coating Gold
- Powder Coating Copper/Bronze

**HPL FINISHES**

**FRAME AND LEGS FINISHES AVAILABLE**

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

- LARGE L 170 W 80 H 92 cm
- MEDIUM L 145 W 80 H 84 cm
- SMALL L 120 W 80 H 76 cm

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**MOBILE BANQUETING FURNITURE**

**BUFFET TABLES**
Lite Nesting Tables and La Tavola’s freestanding buffetware: an explosive combination of look & functionality
THE CLEANEST WAY TO PRESENT WARM FOOD

SECRET INDUCTIONS FOR WARM-HOLDING

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

Secret Warming Table
Foldable Buffet Tables

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

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

- 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

**TABLE CART**
L 200, W 90, H 100 cm
Up to 12 square or round cocktail tables
Mixology, Beverage & Vertical Displays
Made in Italy, used to "wow" hotel guests all around the world
Front Bar & Mixology Front Bar

- 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
- Stainless Steel structure, HPL skirting and white marble Okite top
- Edge Protection System

Front Bar & Mixology Front Bar Accessories

- ICE WELL FOR BOTTLES
- SPEED RACK
- COCKTAIL DRAINER & ICE BIN
- HANGING SPEED BOTTLE RACK

Mixology Front Bar

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

Dynamic Built-modular System available
Mixology Cart with Shock Freezer

- 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

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

Structure Finishes
- Shelf for glass storage
- Bottle and glass rack
- Casters with braking system
Mixology Rover

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**
- L 130  W 60  H 90 cm
- Beer drainer
- Storage for pint glasses

**Wine Tasting Cart**
- L 100  W 60  H 110 cm
- Stainless steel structure, deep matt or powder coated finishes
- Premium bottle display rack
- Optional light and battery for display rack
- Concealed compartments for tools, for ice or additional storage
- Storage for glasses
- Display on safe storage of open bottle
t- Concealed compartment for tools
- Concealed compartment for ice or additional storage
- Casters with brakes
**Back Bar**
- 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**
- 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
- Ø 110 x 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
- L 130 x W 74 x 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

HPL Finishes

MIXOLOGY, BEVERAGE & VERTICAL DISPLAYS
MOBILE BANQUETING FURNITURE
Dedicated carts
Coffee Break Cart

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

HPL finishes:

- Neutral
- For cold-holding
- For warm-holding

Dedicated carts
Mobile banqueting furniture
**Mini Tree**
- L 81  W 81  H 92 cm
- Mobile plate and flatware holder with 4 levels
- Handle for easy transportation

**Mini Fridge Cart**
- L 130  W 60  H 90 cm
- HPL panels available in different colours
- Heavy-duty wheels with braking system

**Coffee Cabinet**
- L 130  W 60  H 90 cm
- Heavy-duty wheels with brakes

**Ouzi Cart**
- L 125  W 125  H 136 cm
- Ø 80 (Ouzi function)
- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm

**POWER**
- 700W
- Heavy duty wheels with brakes
- HPL panels available in different colours
**Conference Table**

**Conference Table**
- L 60 W 180 H 75 cm
- Heavy duty and durable
- Styled to match with the existing interior decor and other banqueting furniture

**Conference Table with Modesty Panel**
- L 46 W 180 H 75 cm
- L 80 W 180 H 75 cm

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

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

**Projector Cart**
- L 80 W 80 H 100 cm
- Stainless steel edge protection system
- Hidden cable system
- 4 hidden wheels
- Projector platform with adjustable height
- Removable hidden laptop platform
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.
Cocottes, Porcelain and Glassware
Premium quality ceramic food pans

1/1 GN
white / cherry / black / chalk / grey / green
L 53 W 32,5 H 6,5 cm - LT 1,3

1/2 GN
white / cherry / black / chalk / grey / green
L 33,5 W 26,5 H 6,5 cm - LT 1,3

1/3 GN
white / cherry / black / chalk / grey / green
L 22,5 W 17,5 H 6,5 cm - LT 1,8

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

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

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

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

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

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

EASY CARE:
Dishwasher safe, naturally non-stick

PREMIUM QUALITY CERAMIC FOOD PANS
Preferable ceramics with a unique design. Perfectly stackable and easy to handle.

Rapid, even heat diffusion
No color fading, no scratches, food safe
Chip resistant

Premium quality ceramic cocottes

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

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

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

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

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

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

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

EASY CARE:
Dishwasher safe, naturally non-stick

PREMIUM QUALITY CERAMIC COCOTTES
Preferable ceramics with a unique design. Perfectly stackable and easy to handle.

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

Rapid, even heat diffusion
No color fading, no scratches, food safe
Chip resistant

COCOTTES, PORCELAIN AND GLASSWARE

162

COCOTTES, PORCELAIN AND GLASSWARE
**Cast iron cocottes**

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

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

- **OVAL WITH COVER**
  - black / graphite grey / cherry / mustard
  - L 41 W 31,5 H 19 cm - LT 12

- **TAJINE**
  - white / cherry
  - Ø 20 H 21 cm - LT 2

---

**Porcelain items**

- **SQUARE DIAMOND PLATE**
  - L 31 W 31 H 2,2 cm

- **OBLONG DIAMOND PLATE**
  - L 30,5 W 20,5 H 4,5 cm

- **SQUARE MEAT PLATE**
  - L 30,5 W 20,5 H 3 cm

- **OBLONG MEAT PLATE**
  - L 26 W 26 H 2 cm

- **SQUARE MEAT PLATE, ASH**
  - L 31 W 31 H 3,5 cm

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

- **ROUND MEAT PLATE, ASH**
  - Ø 31 H 3,8 cm

- **LOTUS BOWLS**
  - L 21 W 15, H 3,5 cm (white or black)

- **OBLONG MEAT PLATE**
  - L 30,5 W 20,5 H 1,5 cm

- **TRIANGLE FIGURE PLATES**
  - L 30,2 W 11,8 H 2 cm

- **SQUARE MEAT PLATE**
  - L 30,3 W 30,3 H 4,5 cm

- **SALAD BOWLS**
  - Ø 16 H 5,5 cm

- **ONDA PLATES**
  - L 30,5 W 25 H 3,5 cm

- **SALAD BOWLS**
  - Ø 11,5 H 5 cm

- **TAPAS TRAYS**
  - L 30,6 W 10 H 2 cm

- **DASH BOWLS WITH FOOT**
  - Ø 11,5 H 5 cm
### Porcelain items

<table>
<thead>
<tr>
<th>Item</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gohan Cups</td>
<td>Ø 11 H 5 cm (white or black) Ø 9.5 H 4 cm (white)</td>
</tr>
<tr>
<td>Ash Cylindrical Cup</td>
<td>Ø 5.5 H 6 cm</td>
</tr>
<tr>
<td>Sauce Tray, 2 Compartments</td>
<td>L 14.5 W 6.5 H 1.8 cm</td>
</tr>
<tr>
<td>Relish Plate</td>
<td>25.5 (Ø) H 3 cm</td>
</tr>
<tr>
<td>Wasabi Trays</td>
<td>L 39 W 4.5 H 2.5 cm L 35 W 4.5 H 2.5 cm</td>
</tr>
<tr>
<td>Sauce Bowl</td>
<td>L 13 W 11 H 5.5 cm</td>
</tr>
<tr>
<td>Oblong Finger Food Bowl, 2 Compartments</td>
<td>L 16 W 6.5 H 4 cm</td>
</tr>
<tr>
<td>Square Finger Food Bowl, 4 Compartments</td>
<td>L 15 W 13 H 2.4 cm</td>
</tr>
<tr>
<td>Mise En Bouché</td>
<td>L 5.3 W 10.7 H 2.8 cm</td>
</tr>
<tr>
<td>Round Bowl</td>
<td>Ø 15 H 8 cm</td>
</tr>
<tr>
<td>Conical Bowl</td>
<td>Ø 15 H 8 cm</td>
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<tr>
<td>Half Plate</td>
<td>L 20 W 10 H 2 cm</td>
</tr>
<tr>
<td>Deep Square Bowl</td>
<td>L 14.1 W 14.1 H 3.5 cm</td>
</tr>
</tbody>
</table>

### Decorative glassware

![Decorative glassware](image)

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Stackable Tea Cup W/ Saucer</td>
<td>L 21 W 8.1 cm</td>
</tr>
<tr>
<td>Stackable Tea Cup W/ Saucer</td>
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<tr>
<td>Stackable Espresso Coffee Cup W/ Saucer</td>
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<tr>
<td>Stackable Breakfast Cup W/ Saucer</td>
<td>L 28 W 9 cm</td>
</tr>
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<td>cm 12.2</td>
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<td>Sauce for Stackable Breakfast Cup</td>
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<tr>
<td>TAV1009</td>
<td>23 x 36 cm</td>
<td></td>
</tr>
<tr>
<td>TAV1180</td>
<td>25 x 40 cm</td>
<td></td>
</tr>
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<td>20 x 53 cm</td>
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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:
Tendence, Classic and Rétro collections
Première

The pattern!

Available versions:
- 18/10 steel (TT mirror, TB brush or TTR retro finish)
- Silverplated (TS mirror finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror or TTR retro finish)
- Gold (TO mirror or TTRO retro finish)
- Platinum champagne (TP mirror or TTRC retro finish)

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

Registered design by Giulio Sambonet
New Wave

Contemporary music

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)

Registered design by Giulio Sambonet
Yuki cod. 08

Oriental taste

Cucchiaio tavola - Table spoon
Forchetta tavola - Table fork
Coltello tavola monoblocco - Table knife solid handle
Cucchiaio frutta - Dessert spoon
Forchetta frutta - Dessert fork
Coltello frutta monoblocco - Dessert knife solid handle
Forchetta pesce - Fish fork
Coltello pesce - Fish knife
Cucchiaio the - Tea spoon
Cucchiaino moka - Demitasse spoon
Cucchiaio bibita - Iced tea spoon
Cucchiaio brodo - Soup spoon
Cucchiaio salsa - Sauce spoon
Forchetta dolce - Cake fork
Coltello burro monoblocco - Butter knife solid handle
Coltello bistecca monoblocco - Steak knife solid handle
Cucchiaio servire - Serving spoon
Forchetta servire - Serving fork
Pala torta - Cake server
Mestolo - Ladle
Chopsticks - Bastoncini
Chopsticks holder - Appoggia bastoncini

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

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

Vision de rêve

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

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

Reflejos natural

Available versions:
- 18/10 or 18/0 (TT mirror, TS satin or TTR rétro finish)
- Silverplated (VT mirror or VS satin finish)
- Venetian gold (TTRR rétro finish)
- Gold (TTRO rétro finish)
- Platinum champagne (TTRC rétro finish)

HOW TO COMPILE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE
Available versions

18/10 or 18/0 stainless steel
Silverplated

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

Fusion cod. 04
...harmony of Cultures
Available versions:

- 18/10 or 18/11 stainless steel (TT mirror, TS satin, TB brush or TTR rétro finish)
- Silverplated (VT mirror or VS satin finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror or TRR rétro finish)
- Gold (TO mirror or TOR rétro finish)
- Platinum champagne (TC mirror or TTRC rétro finish)

How to compose the code:

FINISHING CODE + PATTERN CODE + ITEM CODE
Available versions:
- 18/10 steel (TT mirror, TS satin or TB brushed)
- 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

FLATWARE

Curva

Maverick Allure
Available versions

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

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE

LEN / THK (mm)
**Norma**

Available versions:
- 18/10 or st. (TT mirror finish)
- Silverplated (VT mirror finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror finish)
- Gold (TO mirror finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE
**Tosca**

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

Available versions
18/10 or at (TF mirror finish)
Silverplated (VF mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE
Available versions:

- 18/10 (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 COMPILE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE
SIGNATURE ESSENTIALS by LA TAVOLA

Serving items

Carving knife | 37 cm
18/10 st. st. - Silverplated \( \text{TT14050} \)

Carving fork | 30 cm
18/10 st. st. - Silverplated \( \text{VT14051} \)

Serrated cake server | 29,5 cm
18/10 st. st. - Silverplated \( \text{TT14052} \)

Bread knife | 33 cm
18/10 st. st. - Silverplated \( \text{TT14053} \)

Punch knife | 40 cm
18/10 st. st. - Silverplated \( \text{TT14056} \)

Serving buffet fork | 33 cm
18/10 st. st. - Silverplated \( \text{VT14054} \)

Serving buffet spoon | 33 cm
18/10 st. st. - Silverplated \( \text{VT14054} \)

Cake knife | 33 cm
18/10 st. st. - Silverplated \( \text{TT14057} \)

Yogurt ladle | 26,5 cm
18/10 st. st. - Silverplated \( \text{TT14058} \)

Punch ladle | 40 cm
18/10 st. st. - Silverplated \( \text{TT14056} \)

Serving buffet fork | 33 cm
18/10 st. st. - Silverplated \( \text{VT14054} \)

Serving buffet spoon | 33 cm
18/10 st. st. - Silverplated \( \text{VT14054} \)

Cake knife | 33 cm
18/10 st. st. - Silverplated \( \text{TT14057} \)

Serving buffet fork | 33 cm
18/10 st. st. - Silverplated \( \text{VT14054} \)
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.
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.
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 scraper 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, neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scraper 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 scraper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- Organic & Mineral Risers: Economical, 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) then dry and store in a dry place 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 use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- 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 of 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.
- 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 dishwasher make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand.
- Flatware: 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 of 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 incidence 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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