



la tavola[®]

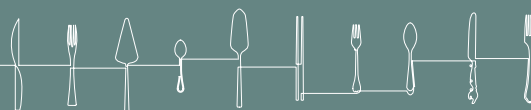
COMPLETE CATALOGUE 2021

Table of contents

Company profile

About Us	06
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Flatware



TENDENCE COLLECTION

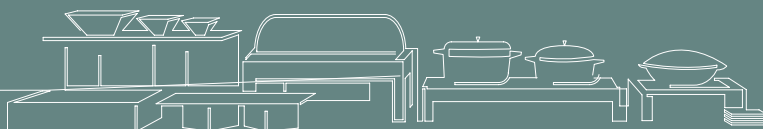
Rainbow	18
Première	20
New Wave	22
Yuki	24
Chill-out	26
Urban	28
Fusion	30
Lounge	32
Charme	34
Curva	36

CLASSIC COLLECTION

Aida	38
Norma	40
Tosca	42
Lucia	44
Carmen	46

Serving items	48
Titanium finish	50
Rétro finish	52
Finishings and materials	54

Buffetware



WARMING FUNCTIONS

Magic Chafer	66
Magic Chafer with stand	68
Oyster Chafer	72
Wonder Chafer	74

Classic Chafers	75
Warming Plate	76
Carving Station	78
Warming Tray	79
Dry Chafer	80
Mini Chafer	81
Induction Warming Top	82
Multi Point Induction Warming Plate	83

WARMING&COOLING FUNCTION

Hot&Cold Plate	84
----------------------	----

COOLING FUNCTIONS

Cooling Plate	86
Chill-it Cooling System	88
Cold Well	89
Cooling Tray	90
Oyster & Fruit de Mer Display	91
Pot and Butter Cooler	92
Cold Drinks	93

COOKING FUNCTIONS

Wok Station	94
Cooking Station	94
Grill Teppanyaki Station	94

MARKET DISPLAYS

Market Stands and Flower Pots	98
Flyover	99
The Tree Riser	99
Multi-level Displays	100
Market Boxes and Trays	102
Market Elevation System	104
Elevations and Crosses	106
Elevation Tops	107

ORGANIC & MINERAL RISERS

Cube Risers	118
Corner Risers	119
Cut Risers	120
High&Low Risers	121
Risers Tops	122

BUFFET ESSENTIALS

Display Trays	128
High&Low Porcelain Displays	130
Multipurpose and Presentation Trays	132
Wine Coolers	133
Jug-holders	134

Juice and Milk Dispensers	134
Hot Beverages and Cereals Dispensers	134
Cloud Stand	136
Revolving Multi-tiers Stand	136
Footed Cake Plate	136
Bread Cutting Board	137
Polyethylene Cutting Board	137
Sloping Display	137
Lace Basket	137
Checkers Basket	137
Health Shield	138
Sneeze Guard	139



Action Stations

PLATFORMS

Elemento	144
Nesting Table	148
Magic Cart	152
The Grand	156
The Bridge	158
Catering Table	160
Magic Table	162

FUNCTIONAL MODULES

Warm Holding Modules	166
Warm&Cold Holding Modules	169
Cold Holding Modules	170
Professional Cooking Modules	172
Beverage&Mixology Modules	174
Accessories for functional modules	175



Icona®

Icona® for Warm Holding	182
Icona® for Cold Holding	184
Icona® for Show Cooking	186
Add-Ons for Icona®	188



Mobile Banqueting Furniture

BUFFET TABLES

Lite Nesting Tables	194
Foldable Buffet Tables	200
Foldable Cocktail Tables	202

MIXOLOGY, BEVERAGE & VERTICAL DISPLAYS

Front Bar & Mixology Front Bar	208
Mixology Cart with Shock Freezer	210
Mixology Cart	212
Mixology Rover	214
Beer Cart	216
Wine Tasting Cart	217
Foldable Back Bar	218
Foldable Front Bar	219
The Tower	221
Back Bar	222
The Octopus	223
The Egg	224
The Tree	225

DEDICATED CARTS AND TABLES

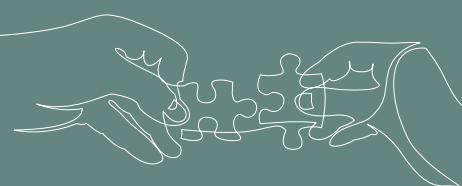
Coffee Break Cart	228
Convivium	230
Conference Table	232
Meeting Table	234
Lectern	235
Welcome Desk	235
Room Divider	235
Green Egg Cart	236
Mini Fridge Cart	236
Coffee Cabinet	237
Ouzi Cart	237

HPL Finishes

HPL Panels and Tops	238
---------------------------	-----

Consulting

Consulting	240
Customization	244
Luxury Items	250

**Cocottes, Porcelain and Glassware**

Premium Quality Ceramics	254
Premium Quality Ceramics Cocottes	256
Cast Iron Cocottes	257
Porcelain Items	258
Decorative Glassware	260
Patents and Proprietary Designs	262
Warranties and Care and Maintenance	263

THE HOSPITALITY INDUSTRY A FAMILY AFFAIR

7 GENERATIONS
AT THE SERVICE OF
THE HOSPITALITY
INDUSTRY

LA TAVOLA IS A PERFECT REPRESENTATIVE OF THE
NUMEROUS MEDIUM SIZED COMPANIES THAT FUEL
ITALY'S ECONOMY:

LA TAVOLA IS OWNED AND MANAGED BY THE
SAMBONET FAMILY, WHOSE MEMBERS HAVE
SUPPLIED AND SERVED THE HOSPITALITY INDUSTRY
FOR GENERATIONS.

1831

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



1919

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

1946

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



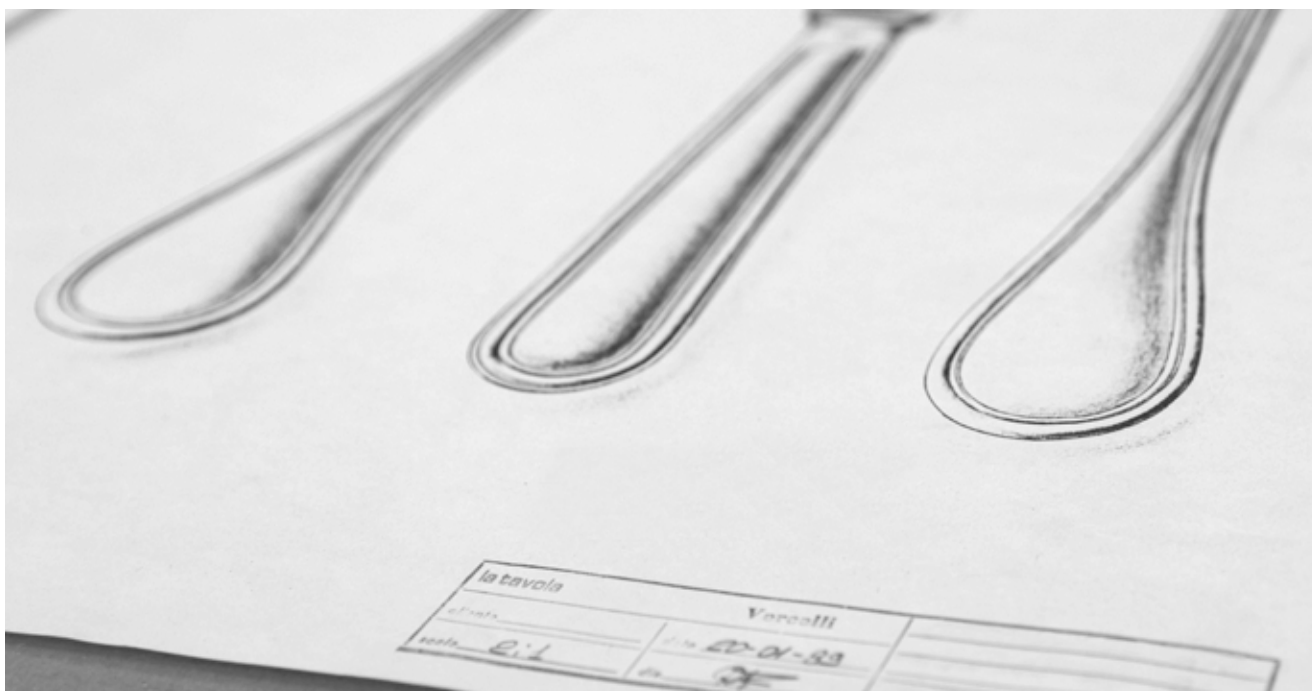
1974

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

2011

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





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

ITALIAN DESIGN,
TECHNOLOGY &
MANUFACTURING

FACTORY AND SHOWROOM

VISIT OUR
SHOWROOM
LOCATED IN THE
HISTORICAL CITY
OF VERCELLI



THE SHOWROOM IS LOCATED IN THE HEART OF THE HISTORICAL PIEDMONTESE CITY OF VERCELLI, ITALY. THE SPACE HAS BEEN REPURPOSED FROM THE ORIGINAL (1920 - 1946) SAMBONET FAMILY SILVERSMITHING FACTORY TO A SHOWROOM. MORE THAN 500 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.



Flatware

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

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

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

Those personally designed by them are identified by the trademarks:



la tavola[®]

Tendance, Classic and Rétro collections





Urban



Lounge



Chill Out



New Wave



Yuki



Fusion

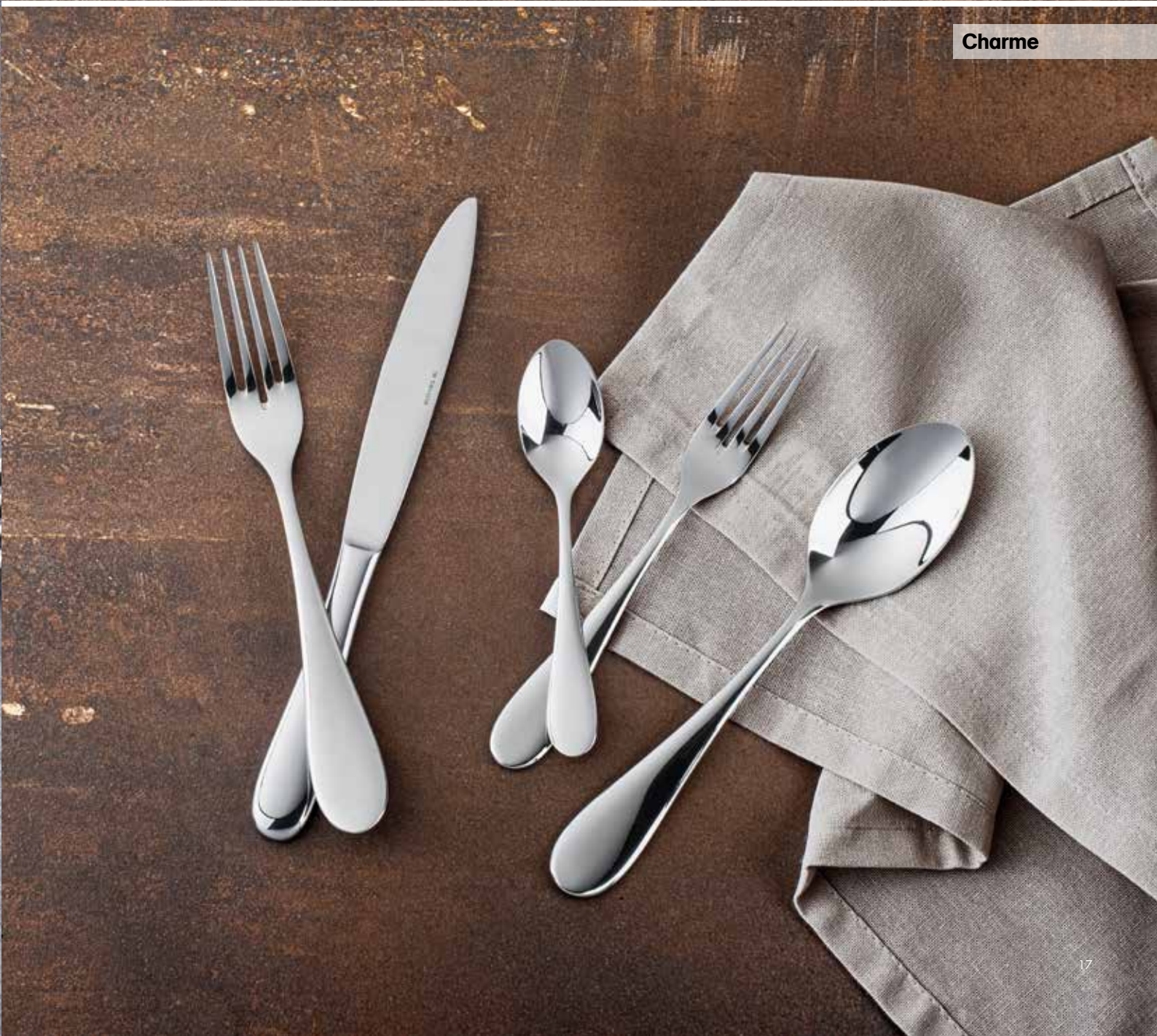


Curva





Charme



Rainbow

Shape of beauty

cod. 16



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

Steak knife



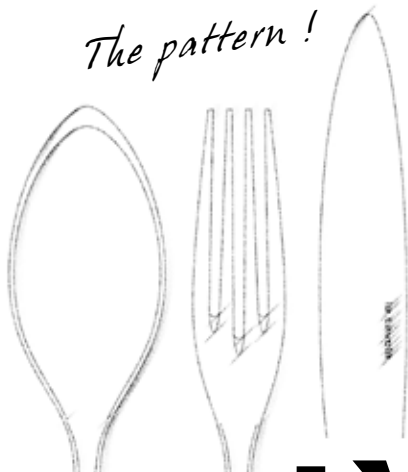
Available versions

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

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



The pattern !



Première cod. 15



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

Steak knife, hollow handle



Available versions

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





















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



Contemporary music

New Wave

cod. 13

																				
LEN / THK (mm)	218/4	215/4	253	194/3,5	192/3,5	228	215/4	235/4	144/2,8	118/2,2	180/3	178/3,5	190/3,5	152/3	178/3	250	246/4,5	243/4,5	255/4	278/5
	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Iced tea spoon	014 - Soup spoon	015 - Sauce spoon	016 - Cake fork	020 - Butter spreader	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle






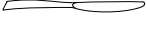


















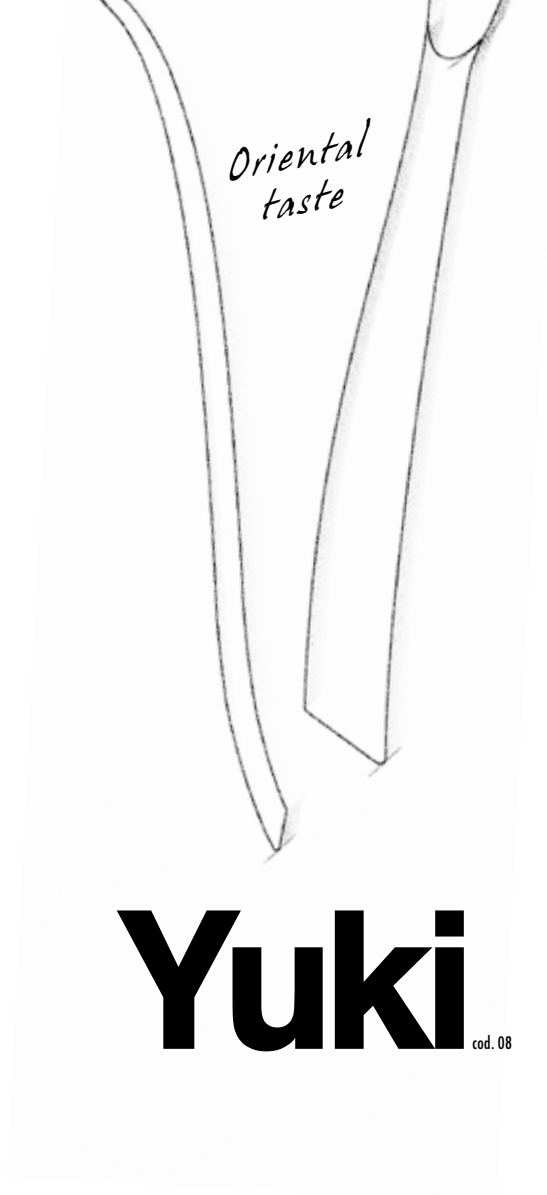
Available versions

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

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



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



Available versions

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

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



Chill Out cod. 11



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



Available versions

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

Silverplated (VT mirror or VS satin finish)

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



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

Urban cod. 18

Reflejos natural



Available versions

18/10 Stainless steel (**TT** mirror, **TS** satin or **TTR** r tro finish)

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



















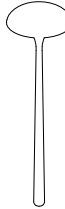
Venetian gold (**TTRR** r tro finish)

Gold (**TTRO** r tro finish)

Platinum champagne (**TTRC** r tro finish)

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



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

...harmony of Cultures

Fusion cod. 04



Available versions

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

Silverplated (VT mirror or VS satin finish)




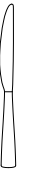



















HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Sounds of modern living



Lounge cod. 12

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

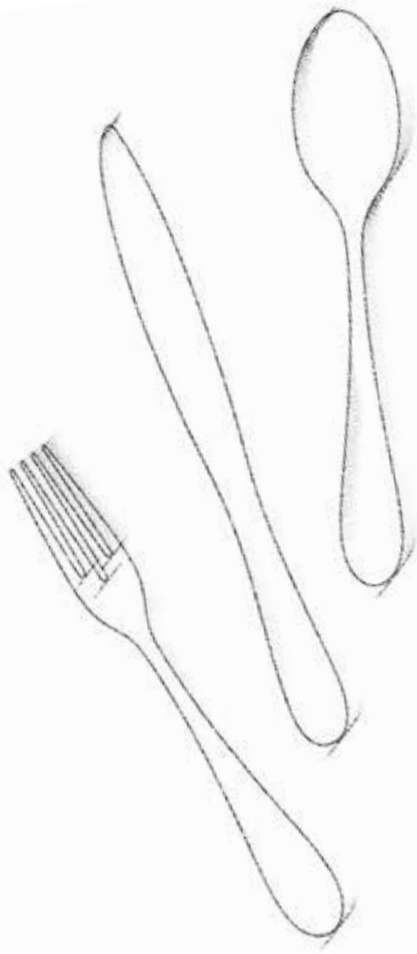


Available versions

- 18/10 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 TTRR rétro finish)
- Gold (TO mirror or TTRO rétro finish)
- Platinum champagne (TC mirror or TTRC rétro finish)

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






















Vivid elegance

Charme

cod. 21

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




















Available versions

- 18/10 Stainless steel (TT mirror, TS satin, TB brush or TTR r tro finish)
- Silverplated (VT mirror or VS satin finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror or TTR r tro finish)
- Gold (TO mirror or TTRO r tro finish)
- Platinum champagne (TC mirror or TTRC r tro finish)

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



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



Maverick Allure

Curva

cod. 20



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




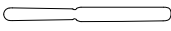




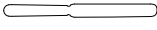
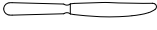









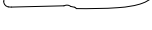





HOW TO COMPOSE THE CODE
 FINISHING CODE + PATTERN CODE + ITEM CODE





Aida cod. 19

LEN / THK (mm)

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



Available versions

18/10 Stainless steel (TT mirror, TB brush or TTR r tro finish)

Silverplated (VT mirror finish)

Black titanium (TN mirror finish)

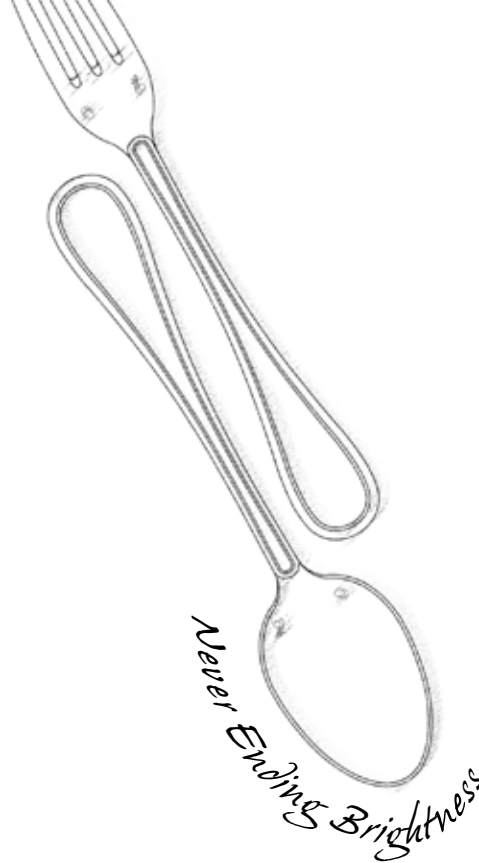
Venetian gold (TR r tro finish)

Gold (TO mirror or TTRO r tro finish)

Platinum champagne (TC mirror or TTRC r tro finish)

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





Norma cod. 01

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

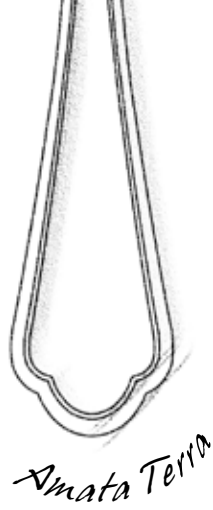


Available versions

- 18/10 Stainless steel (TT mirror finish)
- Silverplated (VT mirror finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror finish)
- Gold (TO mirror finish)

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





Tosca cod. 02

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

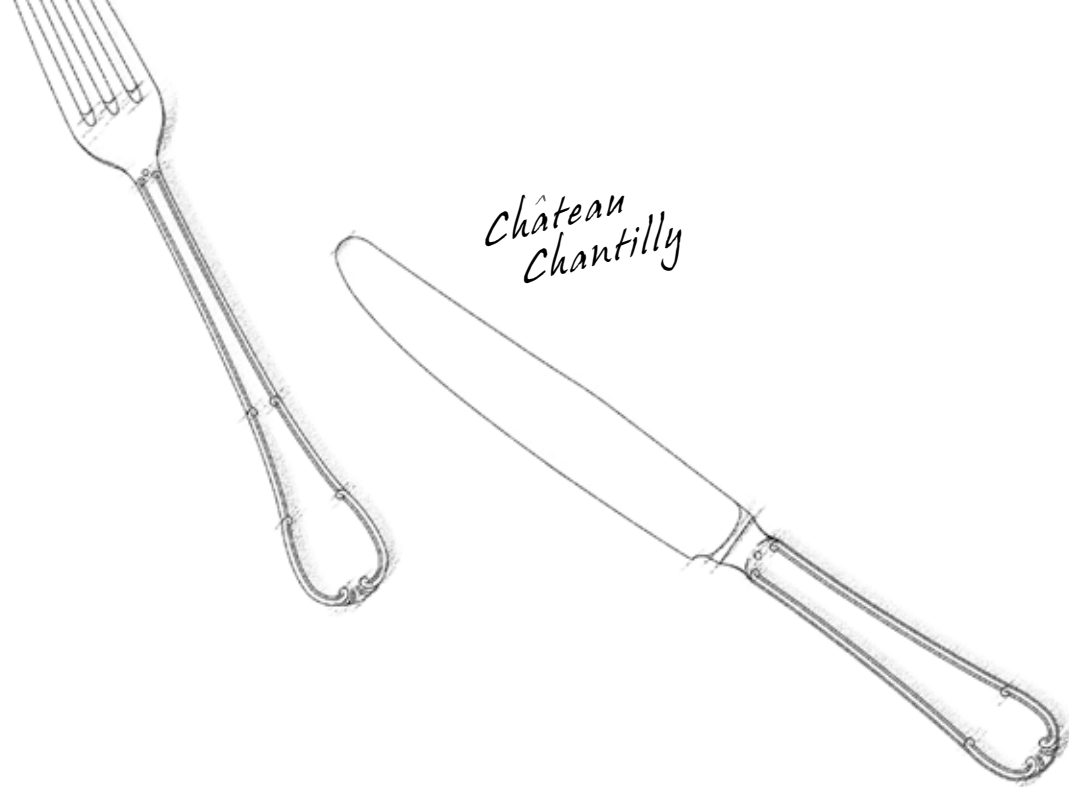


Available versions

- 18/10 Stainless steel (TT mirror or TB brush finish)
- Silverplated (VT mirror finish)
- Platinum champagne (TC mirror finish)

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





Lucia

cod. 10

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



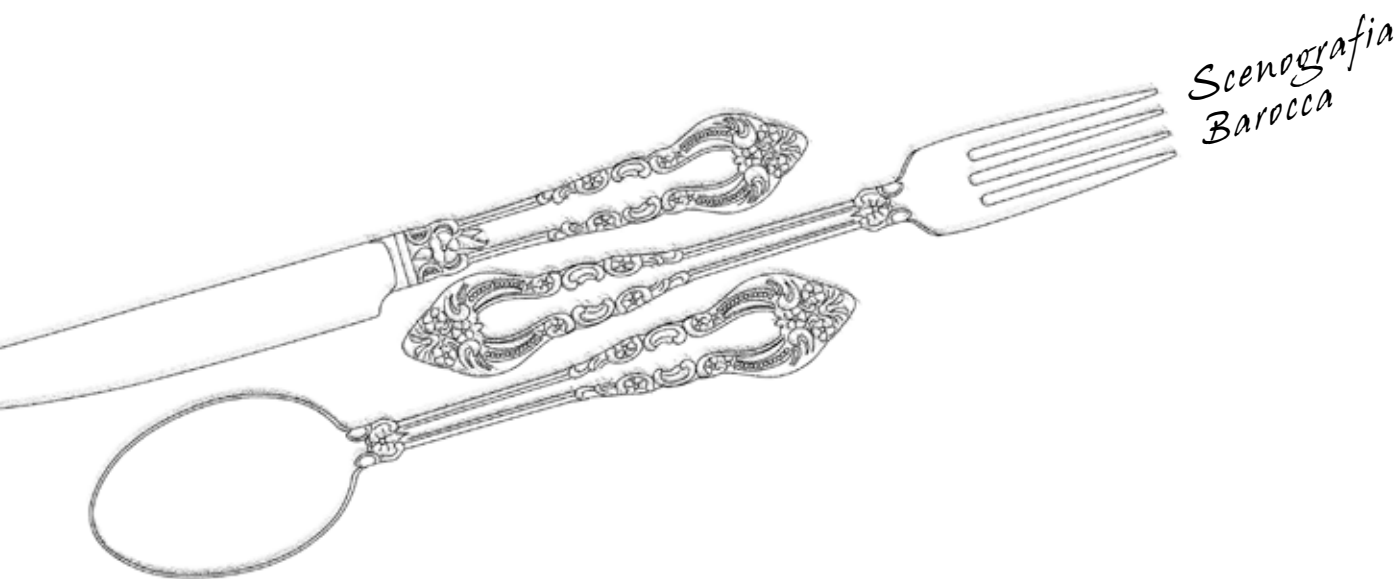
Available versions

18/10 Stainless steel (TT mirror finish)









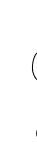






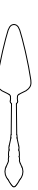
Silverplated (VT mirror finish)

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





Carmen cod. 09

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



Available versions

- 18/10 Stainless steel (TT mirror finish)
- Silverplated (VT mirror finish)
- Black titanium (TN mirror finish)
- Venetian gold (TR mirror finish)
- Gold (TO mirror finish)
- Platinum champagne (TC mirror finish)

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



SIGNATURE
ESSENTIALS
by LA TAVOLA

Serving items



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



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



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



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



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



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



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



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



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





Yuki

Black, Venetian Gold and Gold





Rétro by La Tavola

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

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



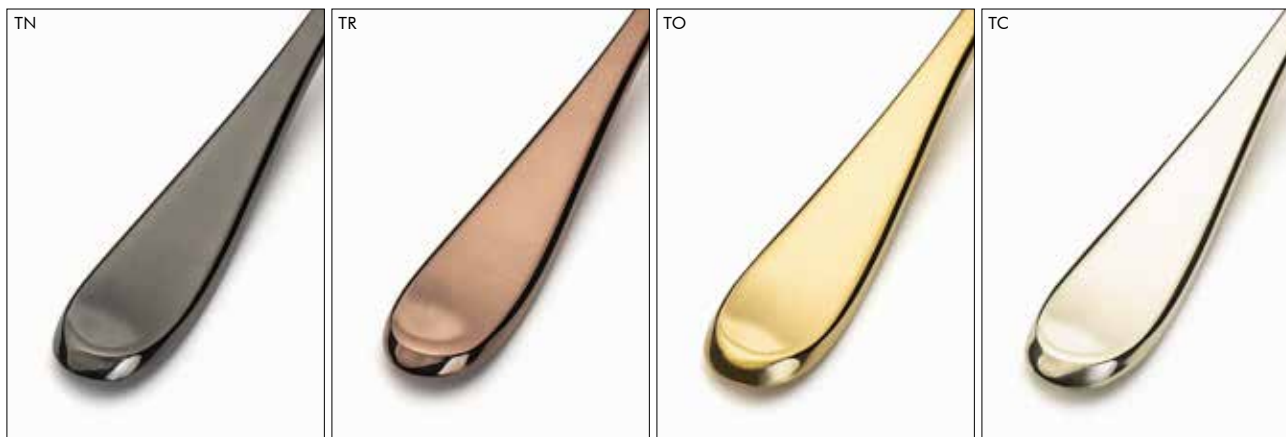


Finishings and materials

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.



● **Black titanium** (Mirror finish)

● **Venetian gold** (Mirror finish)

● **Gold** (Mirror finish)

● **Platinum champagne** (Mirror finish)



● **Venetian gold** (Rétro finish)

● **Gold** (Rétro finish)

● **Platinum champagne** (Rétro finish)

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 unicuity that won't remain unnoticed.

Our quality Rétro finish is the vintage detail that will turn any room into a cozy place to be: old but gold.

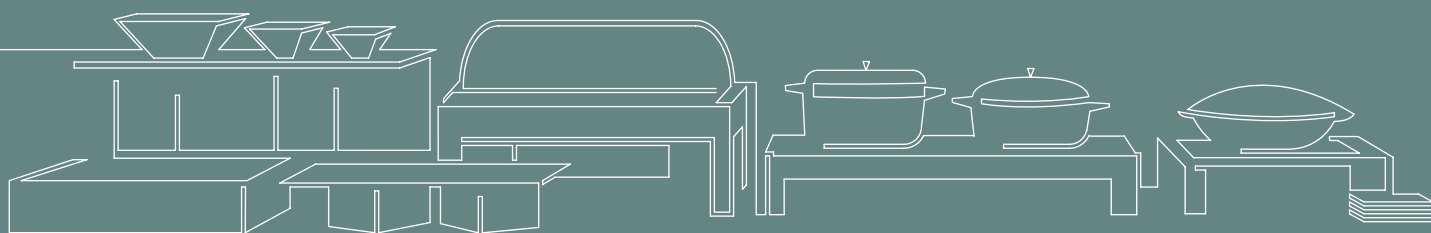
A polished European-style cutlery that won't cease to amaze; have them Titanium and PVD coated in Venetian Gold, Platinum Champagne, Gold or classic stainless steel.

Buffetware

Wonderbuffet
by **la tavola**

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

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





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



MODERN BUFFETWARE FOR THE MODERN HOTELIER

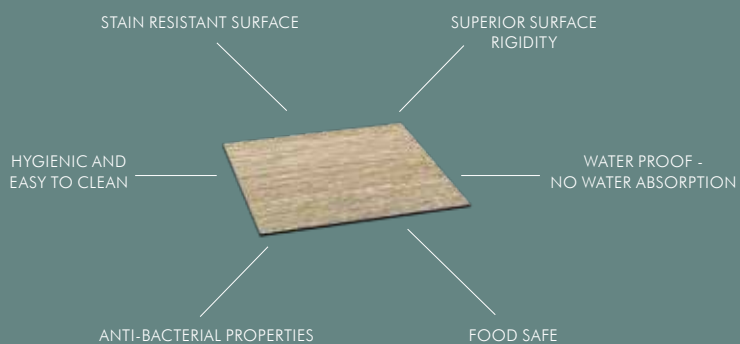
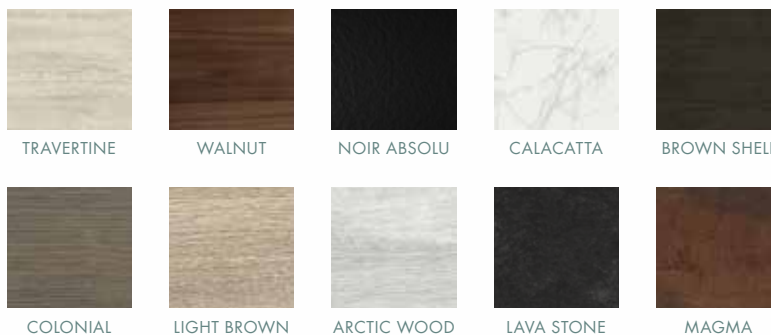




THE BEAUTY OF HPL



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



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

la tavola[®]

Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

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





■ Magic Chafer

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

» **FOR INDUCTION**

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



MAGIC CHAFER
for induction

L 49 W 46 H 16 cm

2/3 GN

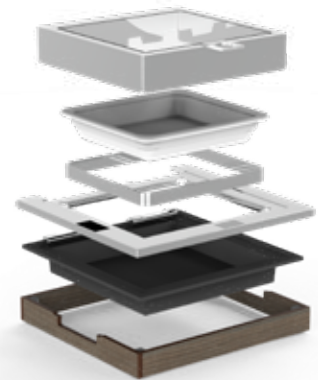
It's recommended to use with
a power source ≥ 1000 W



Anti-sliding base - st. st. finish

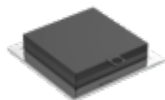


Anti-sliding base - HPL finish

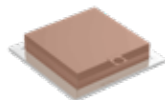


COVER

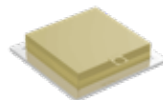
Magic Chafer is available with or without glass top and in 4 different premium finishes.



Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN
FOOD PANS



2/3 GN
1/3 GN

STANDARD FINISHES

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

LUXURY FINISHES (Cover only)

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

HPL FINISHES

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





■ Magic Chafer with stand

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

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



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

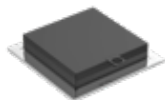


MAGIC CHAFER
WITH HPL STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

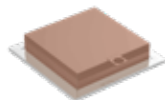


COVER

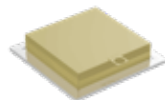
Magic Chafer w/stand is available with or without glass top and in 4 different premium finishes



Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN FOOD PANS



2/3 GN
1/3 GN

STANDARD FINISHES

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

LUXURY FINISHES (Cover only)

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

HPL FINISHES

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



Magic Chafer[®]

The revolution in chafing dishes



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



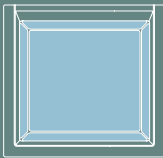
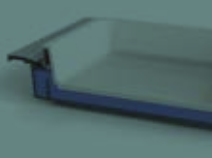


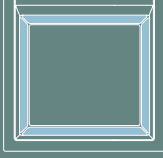
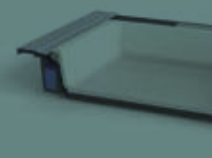


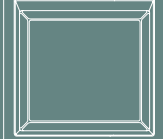

Humidity Control System®

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

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

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

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

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



■ Oyster Chafer

Ideal for main dishes and starches

» **FOR INDUCTION, GEL FUEL, ELECTRIC**

- » Stainless steel 18/10 and ferro-magnetic stainless steel
- » Opens to 100°
- » Stainless steel 18/10 mechanical hinge

- » Condensation recovery system
- » Cover with perforation to release excess steam
- » Food pans are available with or without partition
- » Easy to remove and replace during service
- » Can be used in dry/semi-dry mode



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



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



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

DRY DISK



PATENTED!
For use of the Oyster Chafer
in Dry Mode

PORCELAIN FOOD PANS
Ø 36 cm



1/1



1/1
with partition

STANDARD FINISH

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

LUXURY FINISHES (Cover only)

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



■ Wonder Chafer

Ideal for main dishes and starches

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



**WONDER CHAFER
OBLONG**

L 70 W 48,5 H 42 cm

☛ 700 W | 🔥 gel fuel



**WONDER CHAFER
ROUND**

L 55 W 52 H 47 cm

☛ 500 W | 🔥 gel fuel



**SOUP STATION
OBLONG**

L 70 L 48,5 H 42 cm

☛ 700 W | 🔥 gel fuel



**SOUP STATION
ROUND**

L 55 W 52 H 45 cm

☛ 500 W | 🔥 gel fuel



OUZI CHAFER

L 92 W 92 H 63 cm

☛ 700 W | 🔥 gel fuel

STANDARD FINISHES

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

LUXURY FINISHES

(Legs and handles only)

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

PORCELAIN FOOD PANS



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

1/1
1/1 w/partition
Ø 38 cm

ST. ST. FOOD PANS



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

1/1
Ø 38 cm

Ø 70 cm
for Ouzi
Chafer

SOUP TUREEN



Ø 24
H 23,5 cm
Ø 30
H 27 cm

■ Classic Chafers

Ideal for main dishes and starches

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



**CLASSIC
CHAFING DISH
OBLONG**

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



**CLASSIC
CHAFING DISH
ROUND**

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



**CLASSIC
SOUP STATION
OBLONG**

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



**CLASSIC
SOUP STATION
SINGLE**

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

STANDARD FINISH
 Stainless steel 18/10

- Mirror finish 18/10 st. st.

LUXURY FINISHES

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

* Only legs and handles in brass

PORCELAIN FOOD PANS



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

1/1
 Ø 38 cm

1/1
 w/partition
 Ø 38 cm

ST. ST. FOOD PANS



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

1/1
 Ø 38 cm

1/2

SOUP TUREEN





Ø 24
 H 23,5 cm
 Ø 30
 H 27 cm



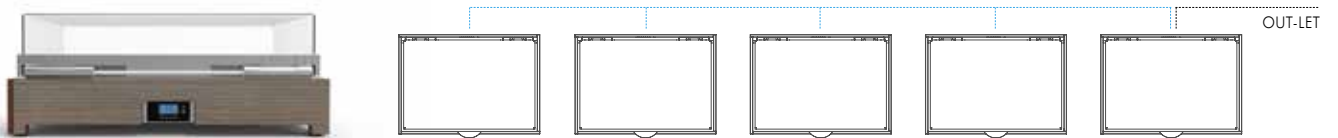
■ Warming Plate

Ideal for any type of food

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

	<p>WARMING PLATE</p> <p>L 61,2 W 43,2 H 11 cm</p> <p>1/1 GN</p> <p>⚡ 675 W</p>		<p>WARMING PLATE WITH COVER</p> <p>L 61,2 W 43,2 H 23,6 cm</p> <p>1/1 GN</p> <p>⚡ 675 W</p>
	<p>L 78,2 W 43,2 H 11 cm</p> <p>1/1+1/3 GN</p> <p>⚡ 900 W</p>		<p>L 78,2 W 43,2 H 23,6 cm</p> <p>1/1+1/3 GN</p> <p>⚡ 900 W</p>

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



PORCELAIN FOOD PANS



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

COCOTTES



TAJINE



STONE BACON TRAYS



L 16 W 53 H 2,5 cm

HPL FINISHES

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





■ Carving Station

Presentation and carving of roasts and various grilled meats

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



**CARVING STATION
WITH HEAT LAMP**

L 59,6 W 59,6 H 46 cm
⚡ 500 W



**CARVING STATION
PRO**

L 74 W 53 H 13 cm
1/1 GN
⚡ 2x 700 W



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

ST.ST. FINISHES

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

HPL FINISHES

Only for Carving Station Pro

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



Carving Station Pro - Recovery tank



■ Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

- » **ELECTRIC**
- » 50°C maximum heating
- » 1/1 GN size

- » Can be used with La Tavola's Display Trays, with or without cover



WARMING TRAY

L 54 W 33 H 4 cm

1/1 GN

⚡ 40 W



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

STANDARD FINISH
Stainless steel 18/10

- New Ice finish 18/10 st. st.



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





■ Dry Chafer

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

» **FOR INDUCTION**

- » Uniform temperature distribution
- » Two mechanical hinges

» Works with non-induction-ready ceramic food pans

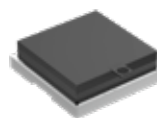
- » Induction plate not included



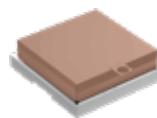
DRY CHAFER
for induction
WITH GLASS COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



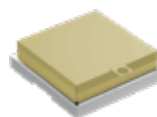
DRY CHAFER
for induction
WITH ST. ST COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



Black Titanium



Venetian Gold



Gold



Platinum Champagne

ST.ST. FINISHES

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

LUXURY FINISHES (Cover only)

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

PORCELAIN
FOOD PANS



1/3 GN
2/3 GN



■ Mini Chafer

Ideal for sauces

» Heat source: **GEL FUEL**



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



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



Cover holder
L 15 W 15 H 21 cm



Soup ladle holder
L 15 W 15 H 21 cm

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

COCOTTES Ø 18 cm



Black



Graphite Grey



Cherry



■ Induction Warming Top

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**

» Temperature range: 104-203 °F / 40-95 °C

» Temperature management with 12 levels of setting

» Black Schott Ceran® glass



**INDUCTION
WARMING TOP**

L 39 W 39 H 11 cm

000 300 W

2/3 GN



**DUAL INDUCTION
WARMING TOP**

L 62 W 39 H 11 cm

000 600 W

1/1 GN

HPL FINISHES

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine



■ Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

» INDUCTION

- » Temperature range: 122-212 °F / 50-100 °C
- » Temperature displayed on digital display underneath Ceran glass

- » "No pan no heat" technology for minimal energy wastage
- » Suitable for use with up to 4 induction-ready containers
- » Multi-point induction area 80 x 34 cm



MULTI POINT INDUCTION WARMING PLATE

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

1500 W

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine

ST.ST. FINISHES

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

HPL FINISHES

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



Hot&Cold Plate

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

» **ELECTRIC**

» Temperature range:

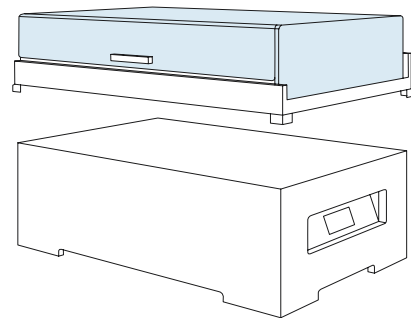
■ 90 °C / 194 °F

■ -5 °C / 23 °F

» Digital temperature control and feedback

» Stainless Steel structure with HPL panels

» Removable cover (optional)



HOT&COLD PLATE

L 57,2 W 37,2 H 20 cm

1/1 GN

800 W

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

PORCELAIN FOOD PANS



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

COCOTTES & TAJINE



Black



Cherry



Graphite Grey



Ceramic Tajine

HPL FINISHES

● Arctic Wood

● Light Brown

● Walnut

● Colonial

● Brown Shell

● Calacatta

● Travertine

● Magma

● Lava Stone

● Noir Absolu

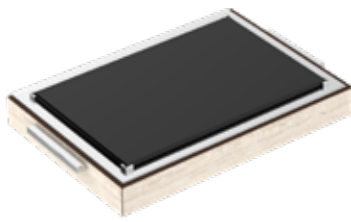




■ Cooling Plate

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

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



COOLING PLATE

L 71 W 46,4 H 9 cm

1/1 GN

L 85 W 54 H 9 cm

1/1+1/3 GN



COOLING PLATE WITH COVER

L 71 W 48,3 H 20,7 cm

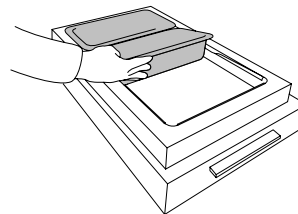
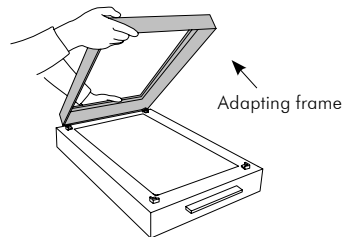
1/1 GN

L 85 W 55,5 H 20,7 cm

1/1+1/3 GN

INTERCHANGEABLE USE

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



Adapting Frame



For Food Pans

GLASSES



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

PORCELAIN FOOD PANS



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

JAPANESE BOWL



Ø 11
H 6,5 cm
0,2 lt.

ST.ST. FINISHES

● Mirror finish 18/10 st. st.

● Satin finish 18/10 st. st.

HPL FINISHES

● Arctic Wood

● 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

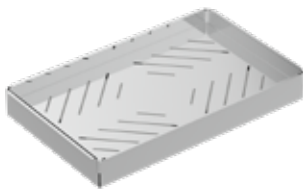


■ Pot and Butter Cooler

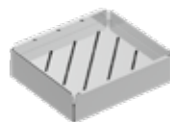
Ideal for yogurt and butter

» **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
 ⚡ 3700 W
 ⚡ 2700 W

■ Cooking station

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



DUAL COOKING PLATE

L 62 W 49 H 13 cm
 ⚡ 3700 W
 ⚡ 2700 W

■ Grill Teppanyaki station

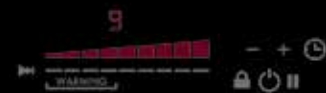
- » **INDUCTION POWERED**
- » Cooking area: L 30 W 47 cm
 ⚡ 3700 W (1400 W + 2300 W)
 ⚡ 2700 W (1100 W + 1600 W)
- » Booster function for quick heating
- » Timer function



GRILL/TEPPANYAKI

L 62 W 49 H 13 cm
 ⚡ 3700 W
 ⚡ 2700 W

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



HPL FINISHES

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



la tavola[®]

Market displays

Modern and elegant complements to a sophisticated interior decoration.





MARKET STAND

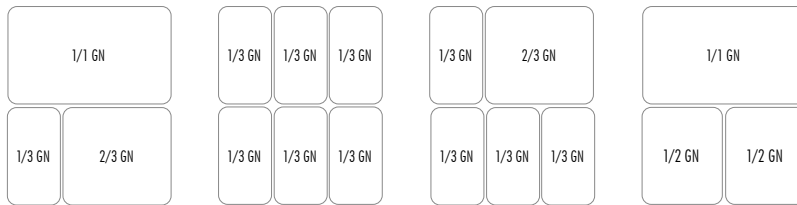
L 60 W 72 H 26 cm



MINI MARKET STAND

L 60 W 40 H 18 cm

Some examples of configurations available



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

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



White



Cherry



Black

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



Green



Grey



Chalk

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



White



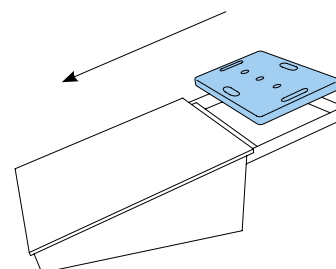
Cherry



Black

FINISHES

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



Cooling System

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



PREMIUM QUALITY
CERAMIC BOWLS
Ø 24 H 9 cm 2 lt



FLYOVER

L 54 W 47 H 11 cm
3 bowls capacity



White



Cherry



Black



THE TREE RISER

L 60 W 60 H 40 cm

FINISHES

● Arctic Wood

● Walnut

● Brown Shell

● Travertine

● Lava Stone

● Light Brown

● Colonial

● Calacatta

● Magma

● Noir Absolu



2-LEVEL DISPLAY

L 60 W 40 H 51 cm



3-LEVEL DISPLAY

L 60 W 40 H 76 cm

Multi-level Displays

STRUCTURE FINISHES

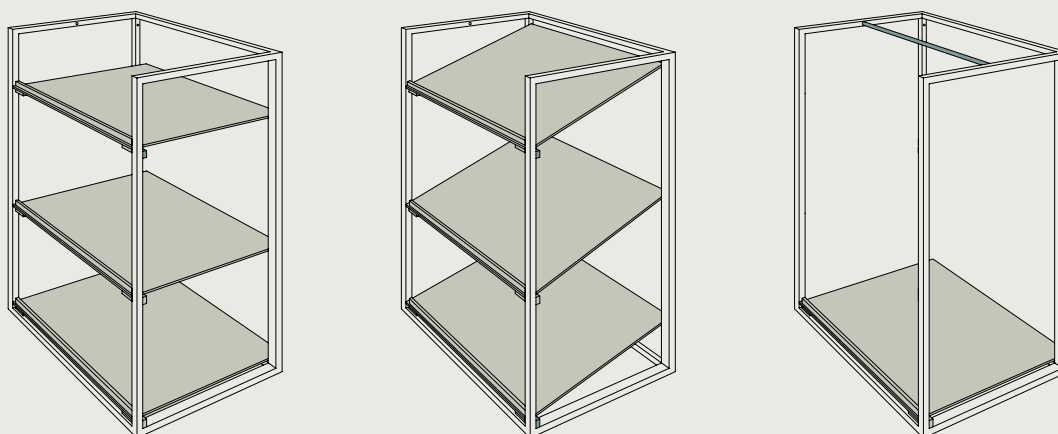
- St. st. satin finish
- Powder coating black
- Powder coating copper/bronze
- Powder coating gold

HPL FINISHES

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



How does it work?



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

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



MARKET BOX LARGE

L 53 W 33 H 10 cm



MARKET BOX SMALL

L 33 W 33 H 10 cm



MARKET BOX LARGE WITH 6 PARTITION

L 53 W 33 H 10 cm



MARKET BOX SMALL WITH 4 PARTITION

L 33 W 33 H 10 cm



MARKET TRAY LARGE

L 53 W 33 H 7 cm



MARKET TRAY LARGE WITH 7 PARTITION

L 53 W 33 H 7 cm



MARKET TRAY LARGE WITH 4 PARTITION

L 53 W 33 H 7 cm

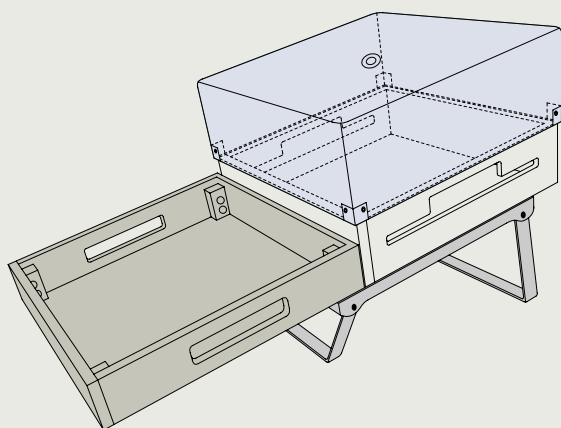


MARKET TRAY SMALL

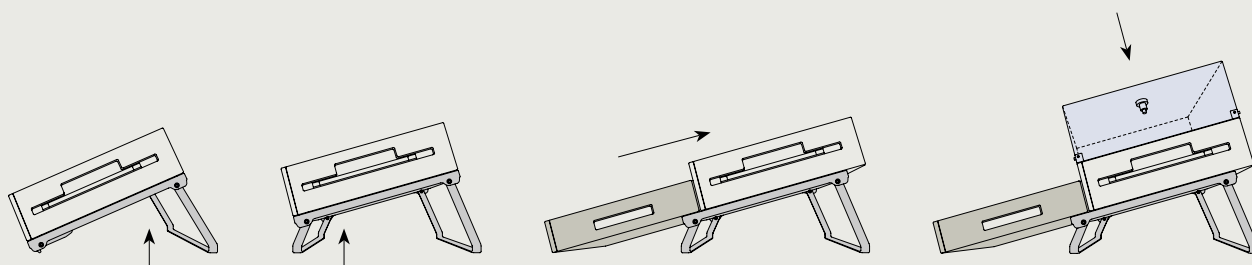
L 33 W 33 H 7 cm

Market Boxes and Trays





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



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

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

TRANSPARENT PETG COVERS



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



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

BOX/TRAY SUPPORT



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



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

FINISHES

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

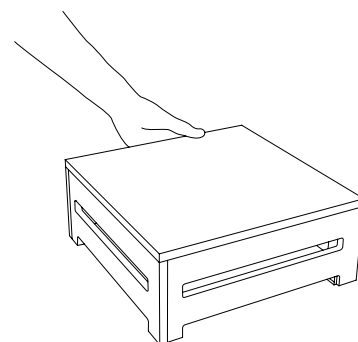
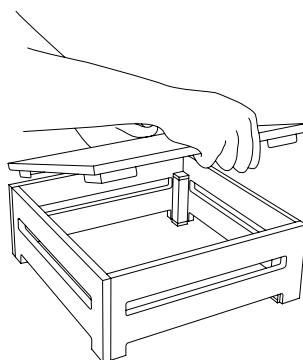
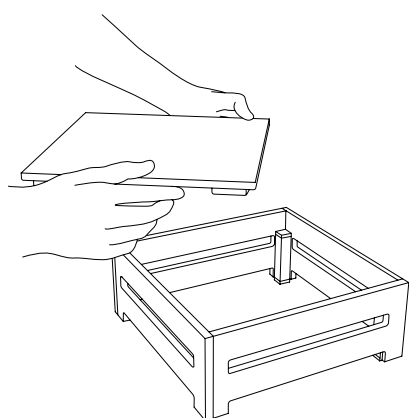


Market Elevation System

The Market Elevation System is a simple tool that allows for the creation of a functional and stunning buffet presentation.

4 different heights, smoked or clear glass pieces to create junctions, neutral or hot/cold tops to hold any type of food.

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



Elevations and Crosses

ELEVATIONS



**2-LEVEL ELEVATION
SMALL**

L 33 W 33 H 13 cm



**2-LEVEL ELEVATION
LARGE**

L 53 W 33 H 13 cm



**4-LEVEL ELEVATION
SMALL**

L 33 W 33 H 26 cm



**4-LEVEL ELEVATION
LARGE**

L 53 W 33 H 26 cm



**6-LEVEL ELEVATION
SMALL**

L 33 W 33 H 39 cm



**8-LEVEL ELEVATION
SMALL**

L 33 W 33 H 52 cm

CROSSES



HIGH MARKET RISER

L 33 W 33 H 38,5 cm

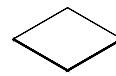


LOW MARKET RISER

L 33 W 33 H 25 cm

CROSSES TOPS

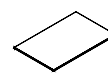
Available in transparent hardened glass, smoked hardened glass or HPL finishes



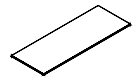
50 x 50 cm



Ø 50 cm

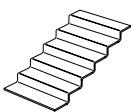


57 x 36,5 cm

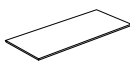


80 x 30 cm

TRANSPARENT OR SMOKED GLASS CONJUNCTION ELEMENTS



L 44 W 24,5
H 19 cm



L 55 W 24,4
H 1 cm



L 85 W 24,4
H 1 cm



L 60,2 W 24,4
H 1 cm



L 64,6 W 24,4
H 1 cm

FINISHES

Arctic Wood

Light Brown

Walnut

Colonial

Brown Shell

Calacatta

Travertine

Magma

Lava Stone

Noir Absolu

Elevation Tops

GLASS TOPS

Glass available in black or white

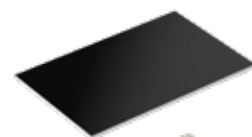


HPL TOPS

Available in all finishes



L 33 W 33 H 2,4 cm



L 53 W 33 H 2,4 cm
FOR LARGE ELEVATIONS



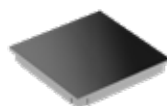
WARMING TOPS

Glass available in black or white



COOLING TOPS

Glass available in black or white



L 33 W 33 H 4,5 cm



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

WARMING PAN TOPS

Electric heating



COOLING PAN TOPS

Eutectic cooling

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



L 33 W 33 H 4,5 cm



L 53 W 35 H 4,5 cm
FOR LARGE ELEVATIONS

COCOTTE TOPS

Ceramic cocotte Ø 28 cm
Cast iron cocotte Ø 26 cm



L 33 W 33 H 4,5 cm



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

TRANSPARENT PETG COVERS



L 34 W 34 H 12 cm



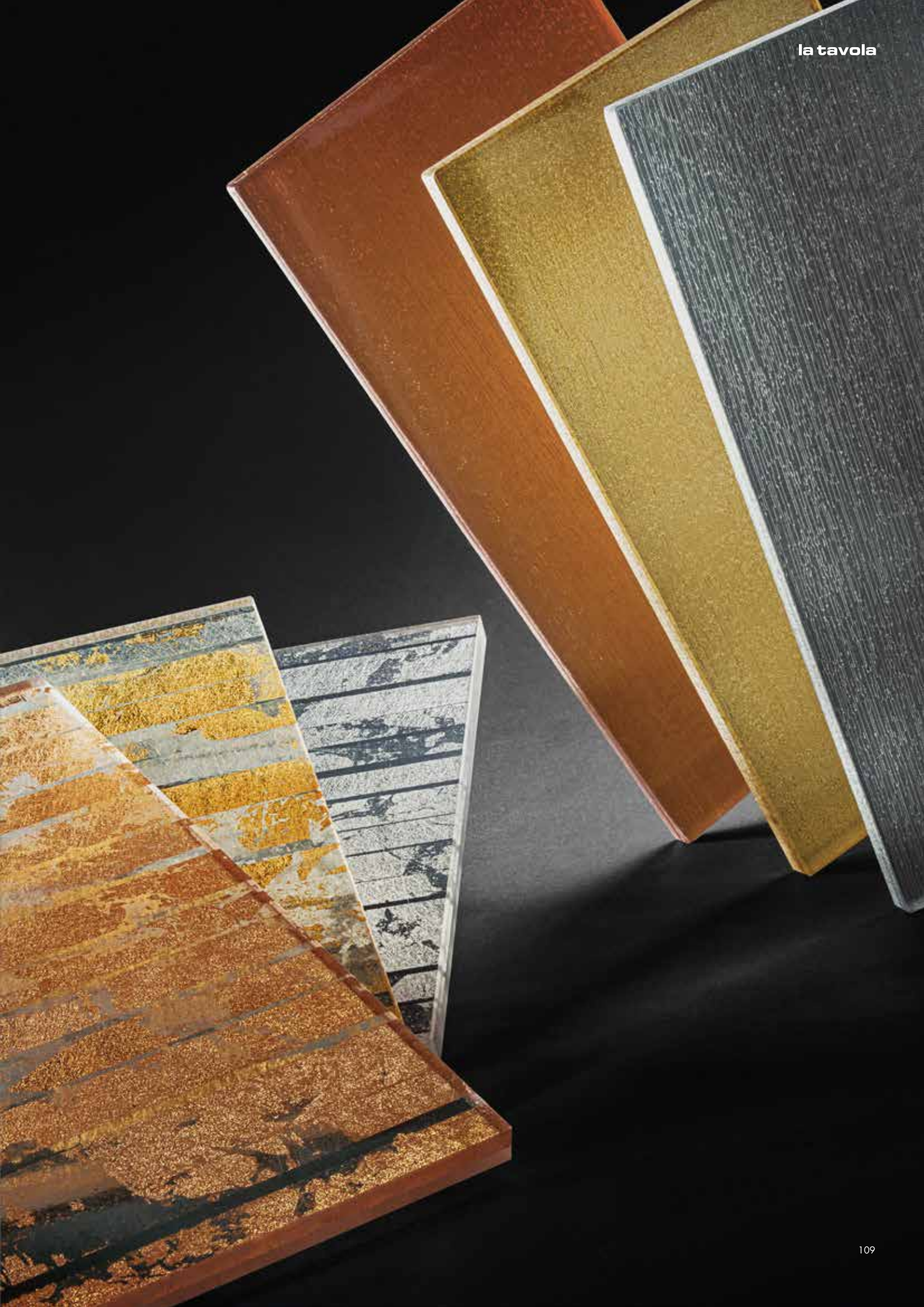
L 53 W 33 H 12 cm
FOR LARGE ELEVATIONS

la tavola[®]

Risers

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

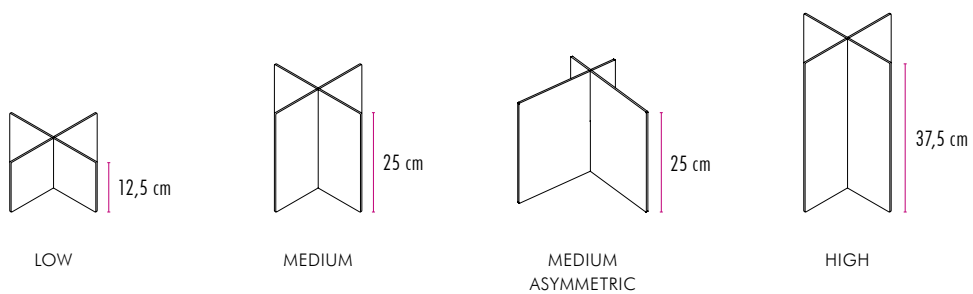
La Tavola offers a variety of options in terms of style, materials, heights and combinations.





Gold Flash finish

Organic & Mineral Risers



ORGANIC FINISHES

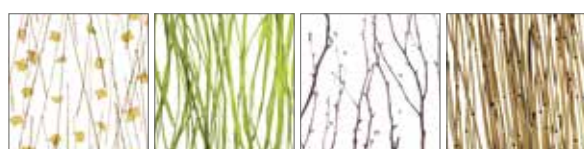
-  Ginkgo
-  Grass
-  Sprout
-  Thatch

MINERAL FINISHES

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



Thatch finish



GINGKO GRASS SPROUT THATCH

ORGANIC FINISHES

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

Silver Flash, Copper Flash and Gold Flash finish



GOLD FLASH SILVER FLASH COPPER FLASH GOLD SILVER COPPER

MINERAL FINISHES

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

A collection that is sure to make a statement.

LOW-IMPACT PRODUCTS

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



Sprout finish





Ginkgo finish



Grass finish

Ginkgo, Sprout and Grass finish



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

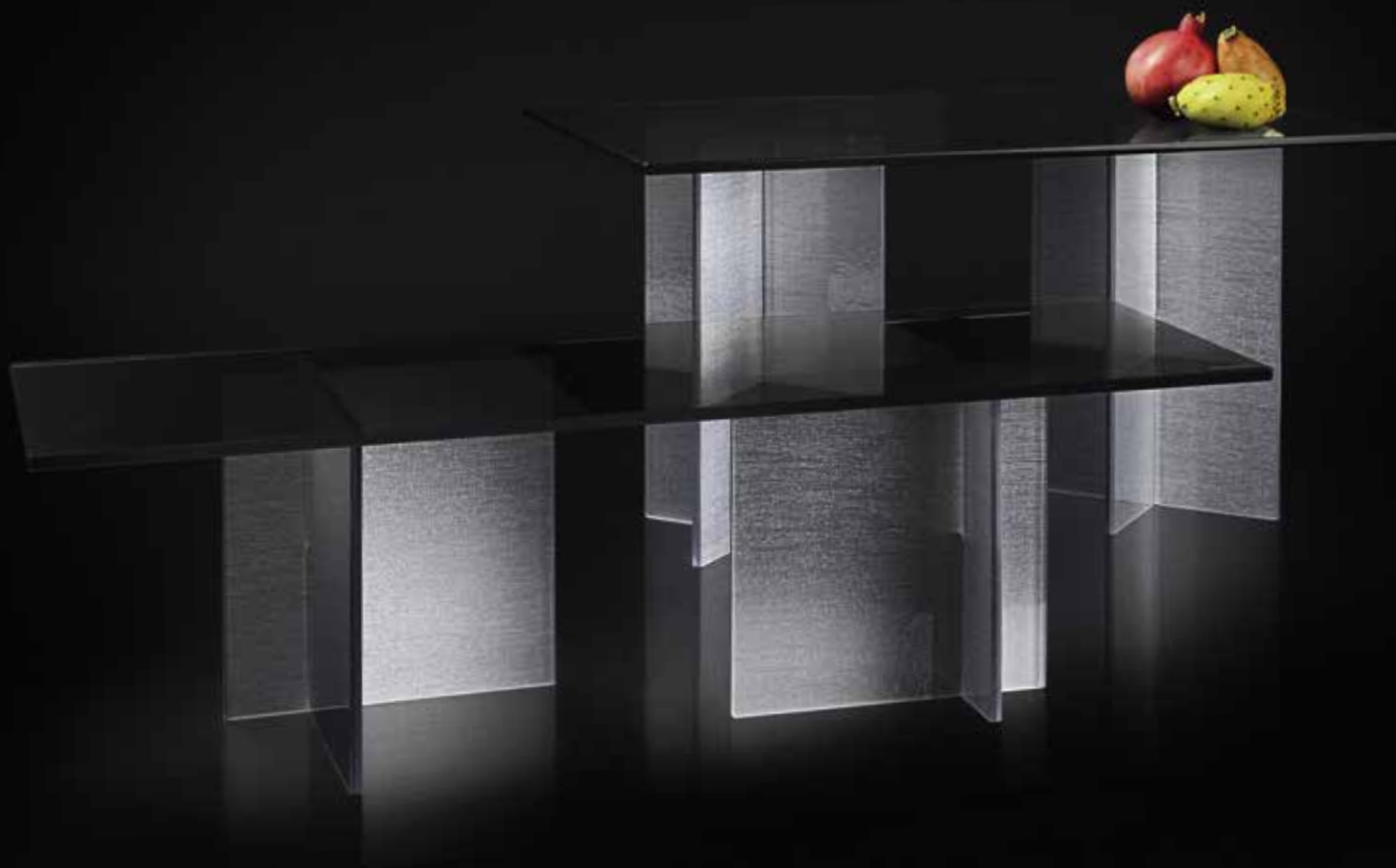
THESE MATERIALS ARE ENCAPSULATED
IN THE ORGANIC AND MINERAL RISERS,
CREATING MODERN DESIGN AESTHETICS.



Copper Flash finish



Silver Flash finish



Silver and Gold finish



Cube Risers



L 25 W 25 H 11 cm



L 25 W 25 H 22 cm



L 25 W 25 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.



Corner Risers



L 20 W 20 H 11 cm



L 20 W 20 H 22 cm



L 20 W 20 H 33 cm

ST. ST. FINISHES

● Mirror finish 18/10 st. st.

● 18/10 st. st. New Ice

TITANIUM FINISHES

● Black titanium

● Venetian gold titanium

● Gold titanium

● Platinum champagne titanium



Cut Risers

"LACE" CUT RISERS



L 20 W 20 H 11 cm

L 20 W 20 H 22 cm

L 20 W 20 H 33 cm

"CHECKERS" CUT RISERS



L 20 W 20 H 11 cm

L 20 W 20 H 22 cm

L 20 W 20 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

TITANIUM FINISHES

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



High&Low Risers

ROUND STAND



Ø 17 H 13 cm



Ø 17 H 17 cm



Ø 17 H 21 cm

OBLONG STAND



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



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



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

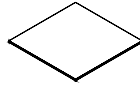
ST. ST. FINISHES

- Mirror finish 18/10 st. st.

Risers Tops



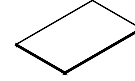
GLASS TOPS



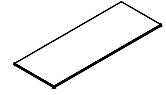
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

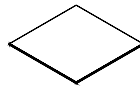


Tempered glass: This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent hardened glass
- Smoked hardened glass



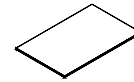
HPL TOPS



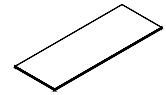
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

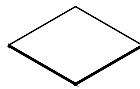


The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

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



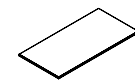
CERAMIC TILES TOPS



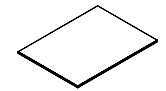
50 x 50 cm



Ø 50 cm



60 x 30 cm

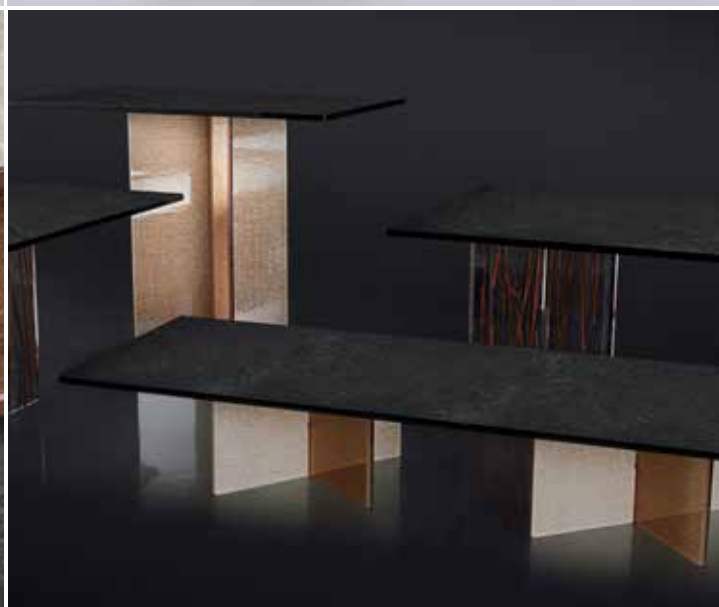


60 x 45 cm



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

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

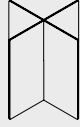


RISERS

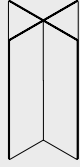
Organic/Mineral/HPL Risers



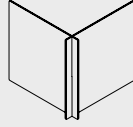
L 23,5 W 23,5
H 12,5 cm



L 23,5 W 23,5
H 25 cm



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

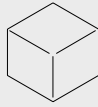


L 23,5 W 23,5
H 25 cm

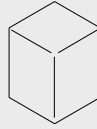
Cube Risers



L 25 W 25 H 11 cm



L 25 W 25 H 22 cm



L 25 W 25 H 33 cm

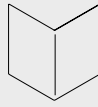
Corner Risers



L 20 W 20 H 11 cm



L 20 W 20 H 22 cm



L 20 W 20 H 33 cm

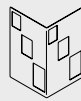
Cut Risers "Lace"



L 20 W 20 H 11 cm



L 20 W 20 H 22 cm



L 20 W 20 H 33 cm

Cut Risers "Checkers"



L 20 W 20 H 11 cm



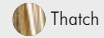
L 20 W 20 H 22 cm



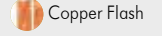
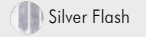
L 20 W 20 H 33 cm

MATERIALS & FINISHES

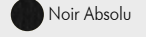
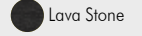
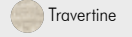
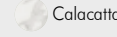
ORGANIC



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"



Ø 17 H 13 cm

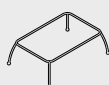


Ø 17 H 17 cm

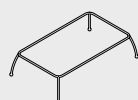


Ø 17 H 21 cm

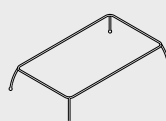
High & Low Risers "Square"



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



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



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

MATERIALS & FINISHES

● Mirror finish 18/10 st. st.

● Mirror finish 18/10 st. st.

RISER TOPS

Transparent or Smoked Glass tops



50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

MATERIALS & FINISHES

● Transparent hardened glass

● Smoked hardened glass

HPL tops



50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

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

Ceramic Tiles tops



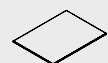
50 x 50 cm



Ø 50 cm



60 x 30 cm



60 x 45 cm

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

la tavola[®]

Buffet Essentials

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





Display Trays



LOW

L 60 W 40 H 2,4 cm



LOW WITH COVER

L 60 W 40 H 12,3 cm



HIGH

L 60 W 40 H 13,3 cm



HIGH WITH COVER

L 60 W 40 H 23,3 cm

ST. ST. FINISHES

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

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium

- Gold titanium
- Platinum champagne titanium

SURFACE FINISH

- New Ice finish 18/10 st. st.

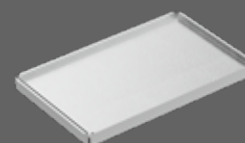




With a variety of frames, titanium color finishes and textured metal surfaces, the Display Trays are multifunctional and ideal for stylish and versatile food presentation.

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

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



WARMING/COOLING TRAY

1/1 GN

High&Low Porcelain displays

SMALL ROUND BOWLS DISPLAYS



Ø 22,7 H 21 cm



Ø 22,7 H 29 cm



Ø 22,7 H 34 cm

PORCELAIN BOWLS AVAILABLE



Ø 25 H 6,5 cm lt 1,7



Ø 25 H 9,5 cm lt 2,3

LARGE ROUND BOWLS DISPLAYS



Ø 28,7 H 22 cm



Ø 28,7 H 30 cm



Ø 28,7 H 35 cm

PORCELAIN BOWLS AVAILABLE



Ø 31,5 H 6,5 cm lt 2,6



Ø 31,5 H 12,5 cm lt 5

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

PORCELAIN BOWLS

Available in 4 colors



CHALK



GREY



GREEN



BLACK





Multipurpose and presentation trays



LOW EDGE TRAY

with black glass

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



MULTIPURPOSE TRAY

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



PRESENTATION TRAY

with black glass

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

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

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





Wine coolers



INDIVIDUAL ICE BUCKET
Ø 14 H 13,5



ICE BUCKET
Ø 19,5 H 17



WINE COOLER 2 BOTTLES
Ø 24 H 22



Satin



Black



Bronze



STAND
for Wine cooler 2 bottles
H 60

ST. ST. FINISHES

● Mirror finish 18/10 st. st.

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

HOT BEVERAGES AND CEREALS

Dispensers



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

ST. ST. FINISHES

- Mirror finish 18/10 st. st.



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

JUICE AND CHILLED MILK DISPENSERS

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

CEREAL DISPENSER

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

INSULATED HOT BEVERAGE DISPENSER

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





CLOUD STAND

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

HPL FINISHES

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



REVOLVING MULTI-TIERS STAND

with st. st. cake stand platter or
glass bowls with or without methacrylic cover
H 66 cm

ST. ST. FINISHES

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

TITANIUM FINISHES

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



FOOTED CAKE PLATE

Ø 31 H 5,5 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

TITANIUM FINISHES

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



BREAD CUTTING BOARD
with st. st tray
L 53 W 32,5 H 3 cm



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

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



SLOPING DISPLAY
L 50 W 25 H 16 cm



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



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

ST. ST. FINISHES

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

TITANIUM FINISHES

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



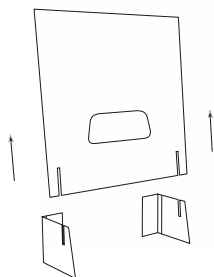
Health Shield

- » High grade PETG
- » HPL support and way-through to deliver hand dishes over to customers
- » Stainless steel heat protection for chef side (in case of proximity to livecooking)

- » Efficient storage
- » Premium design & feel
- » Easy break- down - all parts fit together seamlessly together stores in bag



Storage bag for Health Shield



Easy to assemble



HEALTH SHIELD
L 80 W 25 H 87 cm

HPL FINISHES

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



Sneeze Guard

- » PETG transparent panel
- » White LED light (optional)

ST. ST. FINISHES

- Satin finish 18/10 st. st.



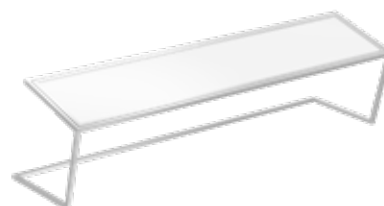
SMALL SNEEZE GUARD
L 60 W 60 H 50 cm



MEDIUM SNEEZE GUARD
L 90 W 60 H 50 cm



STANDARD SNEEZE GUARD
L 120 W 60 H 50 cm



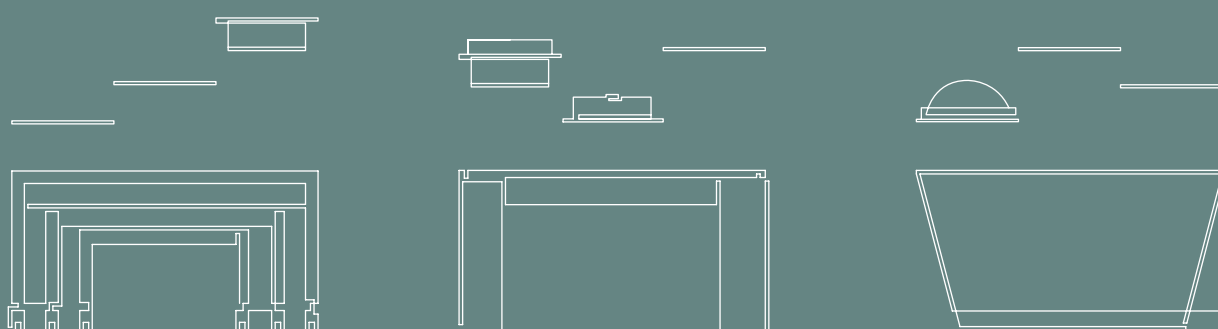
LARGE SNEEZE GUARD
L 180 W 60 H 50 cm

Action Stations

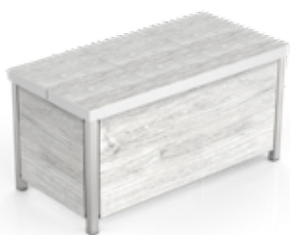
Create a dynamic banqueting experience thanks to La Tavola's crafty designs.

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

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



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



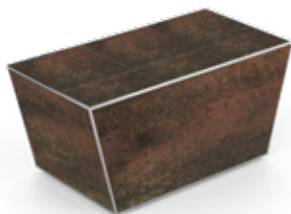
Elemento
2 versions available



Nesting Table
3 sizes and 2 versions available



Magic Cart
2 sizes and 2 versions available



The Grand
2 versions available



The Bridge
2 sizes and 2 versions available

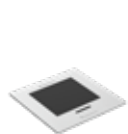


Catering Table
2 versions available

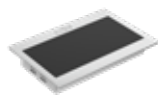


Magic Table
3 sizes available

FUNCTIONAL MODULES



Induction Warming Top



Multi-Point Induction Warming Top



Hot Glass



Magic Chafer



Oblong Wonder Chafer



Round Wonder Chafer



Dim Sum



Mini Ouzi Chafer



Carving Set



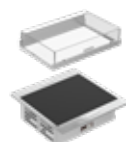
Carving Set Pro



Chocolate Fountain



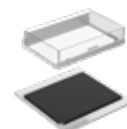
BBQ Display



Hot&Cool Glass



Chill-It Well



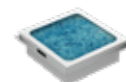
Cool Glass



Cool Pans



Cool Bowls



Ice Well



Cold Drinks Set



Ham Stand



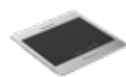
Ice Teppanyaki



Cool Shelves



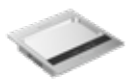
Sushi Display



Dual Induction Cooking Plate



Induction Wok



Induction Grill Teppanyaki



Water Boiler



Fryer



Shawarma Maker



Crepes Maker



Waffles Maker



Ice Well for Bottles



Speed Rack



Cocktail Drainer & Ice Bin



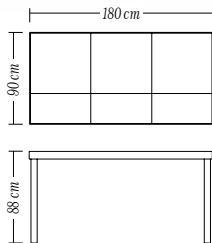
HPL Bar Tops



Elemento

The beauty of simplicity

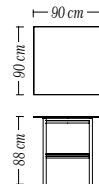
- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down with ease, no tools needed
- » Assembly / disassembly requires minimal time, 2 minutes on average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



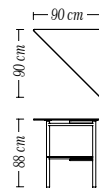
FOLDABLE EXTENSIONS WITH MIDDLE SHELF



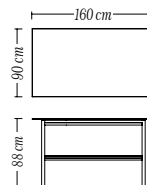
Square



Triangle



Oblong



FRAME AND LEGS FINISHES AVAILABLE



Stainless steel brushed finish



Powder coating Black



Powder coating Gold



Powder coating Copper/Bronze

Cart and Bag kit for Elemento Table



STRUCTURE FINISHES

HPL FINISHES AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

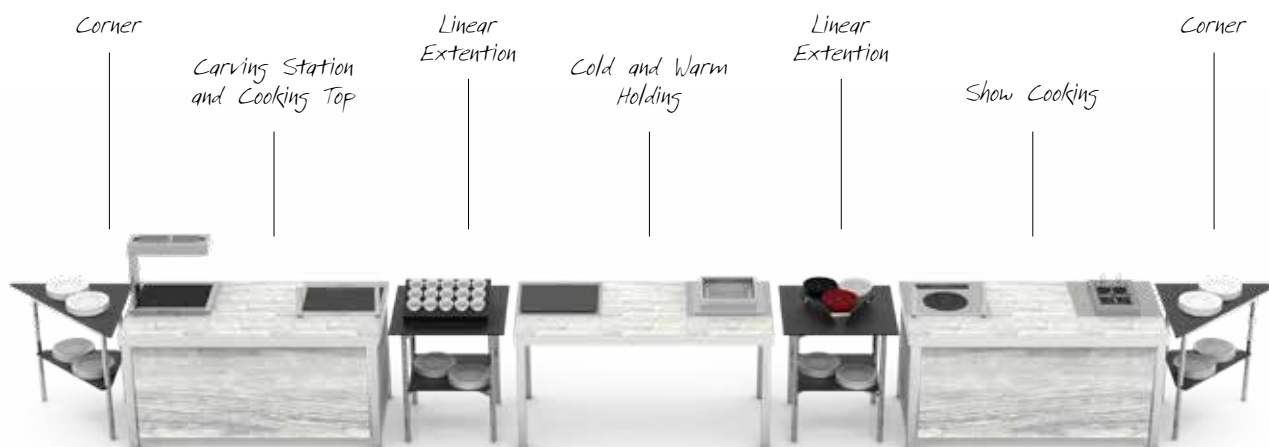
Calacatta

Magma

Noir Absolu







Use its specific Skates to move Elemento easily





Nesting Table

Design meets mobility meets storage value

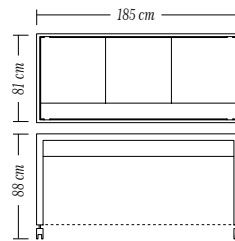
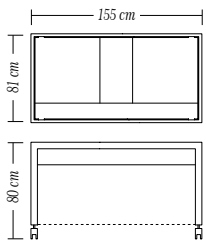
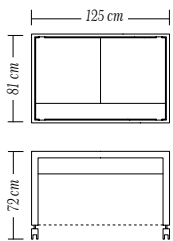
- » Stainless steel 18/10 structure, deep matt finish
- » Nesting storage value: 3 pieces in the space of one
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



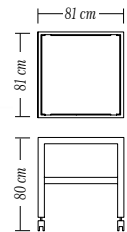
Small
NESTING TABLE
with or without skirting

Medium
NESTING TABLE
with or without skirting

Large
NESTING TABLE
with or without skirting



**NESTING TABLE
EXTENSION**



Two extensions can fit
underneath one Large
Nesting table

HPL FINISHES
AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

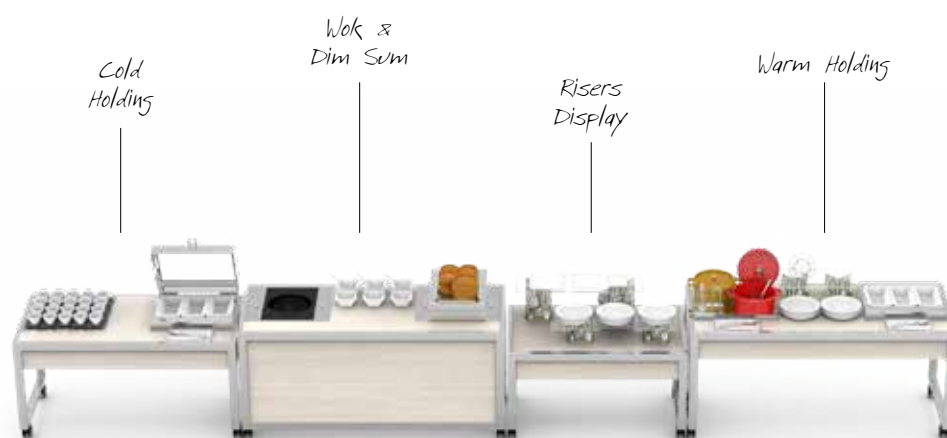
Calacatta

Magma

Noir Absolu









Magic Cart

A new frontier in mobile food service

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



Large storage space



LITE
MAGIC CART
Large



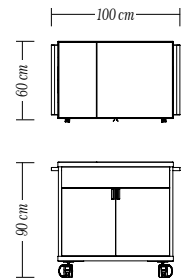
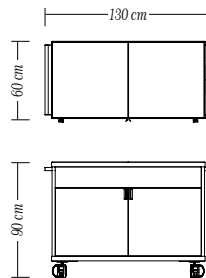
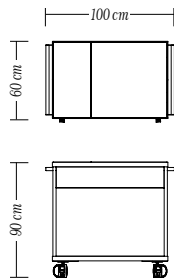
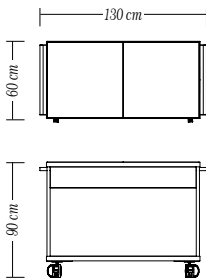
LITE
MAGIC CART
Small



MAGIC CART
Large



MAGIC CART
Small



STRUCTURE FINISHES

HPL FINISHES
AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

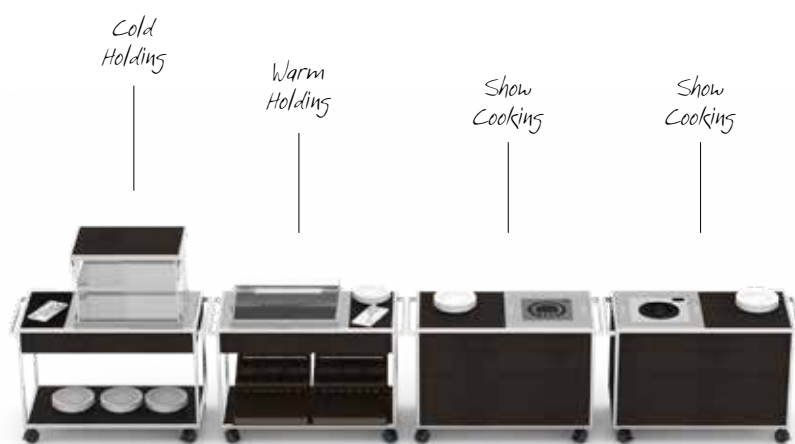
Calacatta

Magma

Noir Absolu









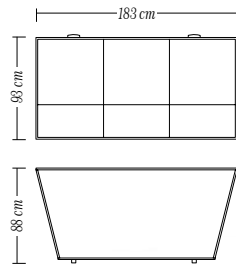
The Grand

An architectural masterpiece

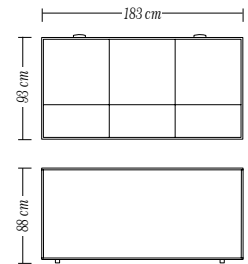
- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- » Minimally intrusive Edge Protection System
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Large inner storage area
- » Dynamic Built-In Modular System



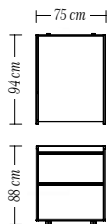
THE GRAND
Conical



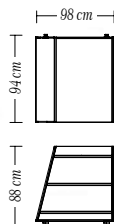
THE GRAND
Linear



LINEAR
Extension



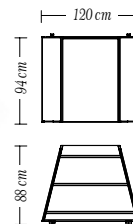
ASYMMETRIC
Extension



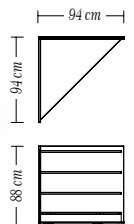
**left and right side*



SYMMETRIC
Extension



CORNER
Extension



EDGES FINISHES AVAILABLE



Stainless steel
brushed finish



Powder coating
Black



Powder coating
Gold



Powder coating
Copper/Bronze

HPL FINISHES AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

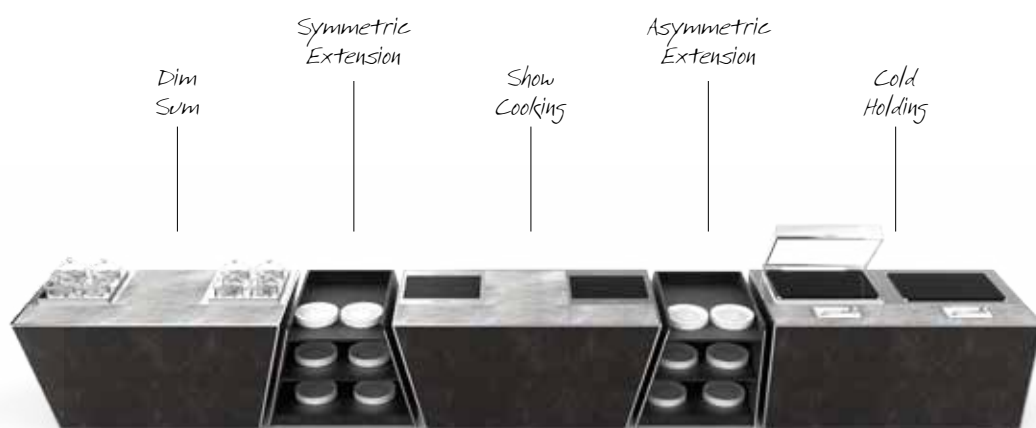
Light Brown

Colonial

Calacatta

Magma

Noir Absolu





The Bridge

Ultimate luxury in a buffet setting

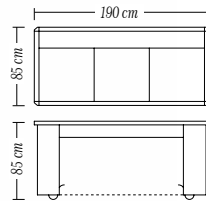
- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy Duty casters with brakes
- » Dynamic Built-In Modular System
- » Richly customizable design



THE BRIDGE
Small



THE BRIDGE
Small w/skirting



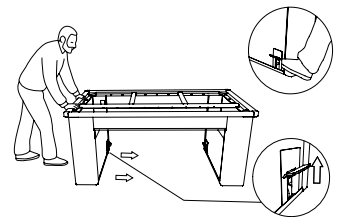
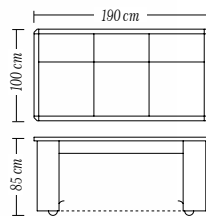
HIDDEN WHEELS
Good to have them,
even better not to see
them



THE BRIDGE
Large



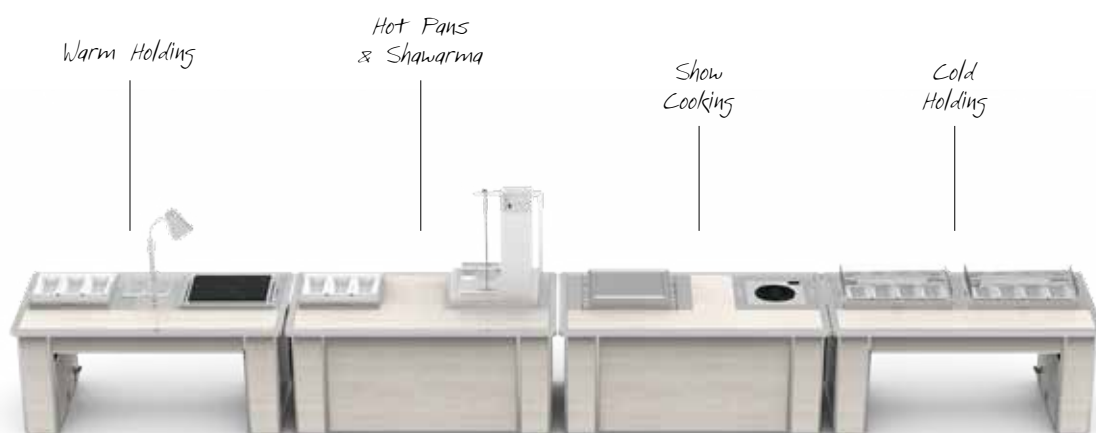
THE BRIDGE
Large w/skirting



BRAKING SYSTEM
Accessible at all times

HPL FINISHES
AVAILABLE

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





Catering Table

Never cease to amaze your guests

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



CATERING TABLE

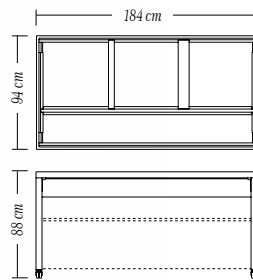
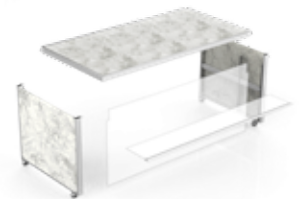


PLATE-HOLDER

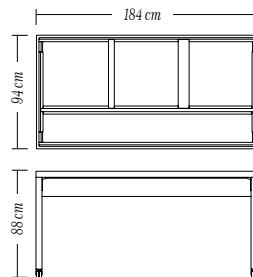
The Catering Table can be assembled with or without plate-holder by simply inserting the front panel in the central or frontal position



Cart and Bag kit for Catering Tables

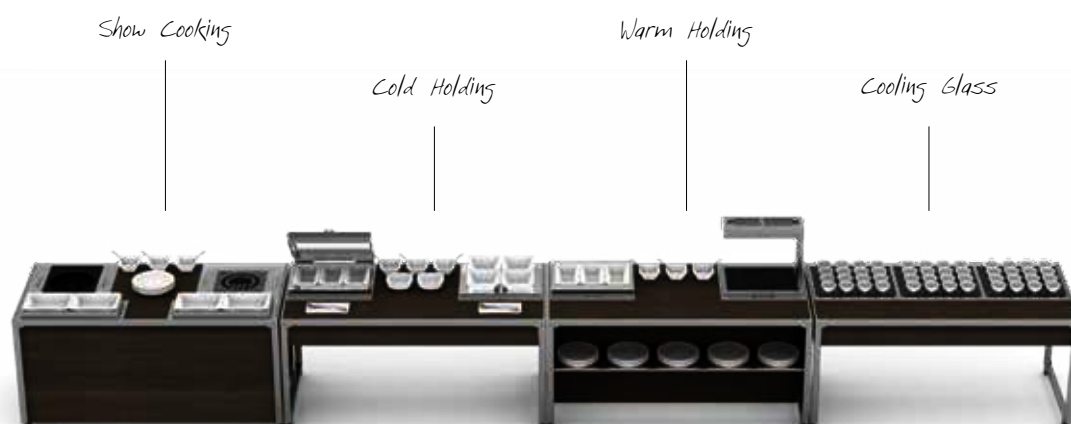


LITE CATERING TABLE



HPL FINISHES AVAILABLE

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





Magic Table

The one and only

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



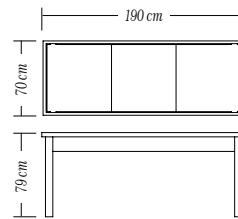
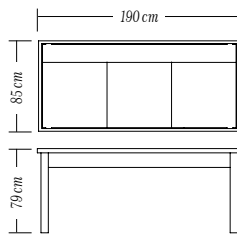
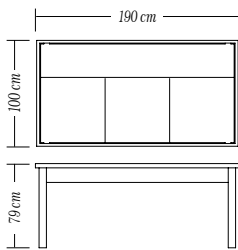
MAGIC TABLE
Large



MAGIC TABLE
Medium



MAGIC TABLE
Small



Cart and Bag kit
for Magic Table



LEGS AND CORNERS
ALSO AVAILABLE IN
TITANIUM FINISH



Black



Gold



Venetian Gold



Platinum Champagne

HPL FINISHES
AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

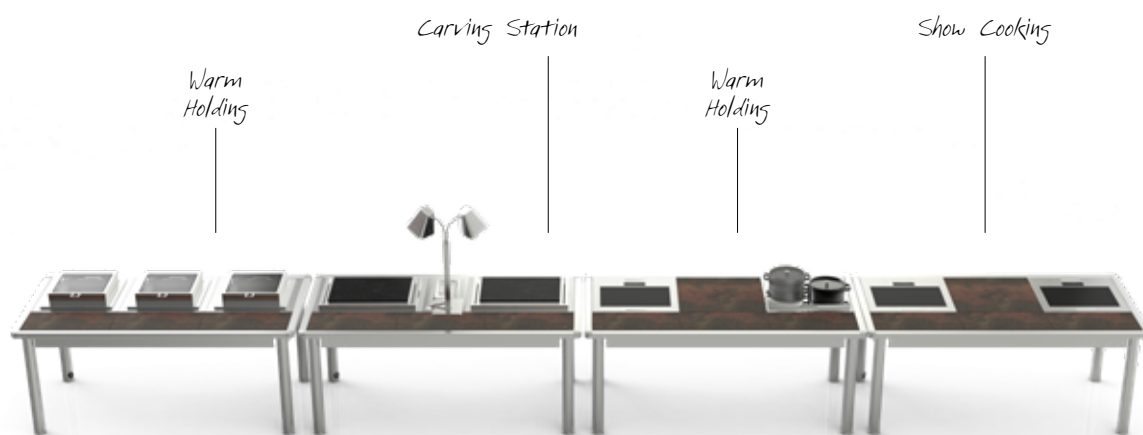
Light Brown

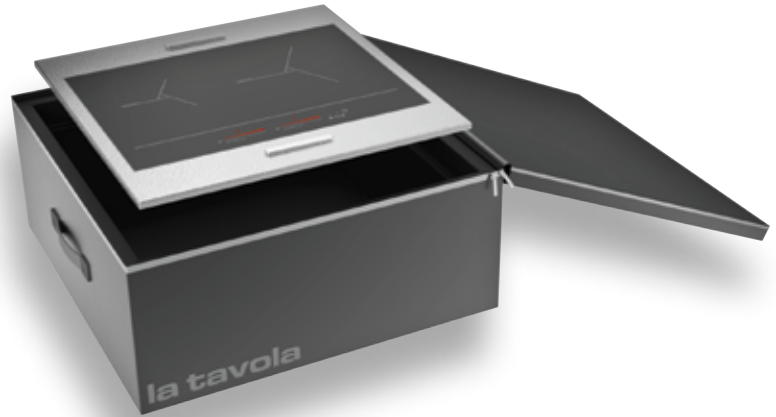
Colonial

Calacatta

Magma

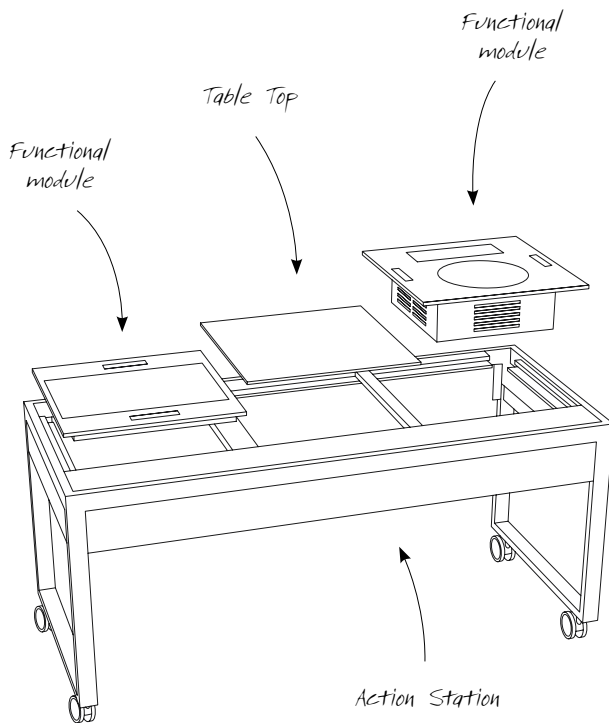
Noir Absolu





Functional Modules

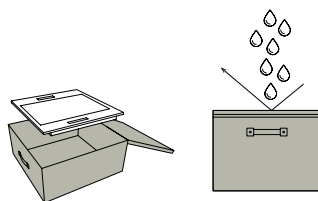
WITH WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY



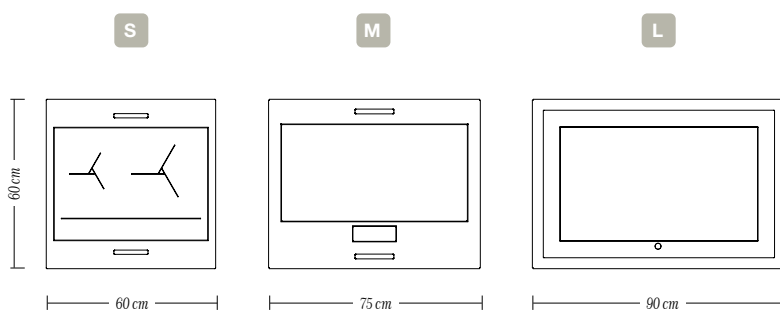
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

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

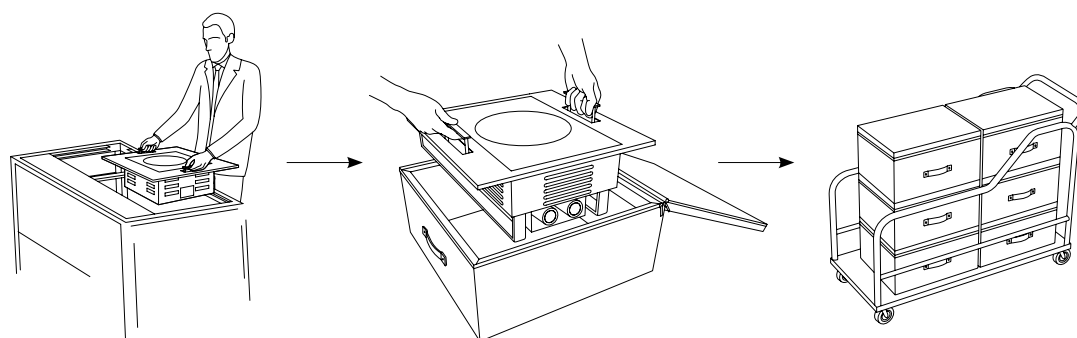
This is how we have created a system that knows no boundaries.



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



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



EASY USAGE, TRANSPORTATION AND STORAGE



Cart for transportation, modules' storage and freestanding functions

Warm Holding MODULES



INDUCTION WARMING TOP

S 60 x 60 cm

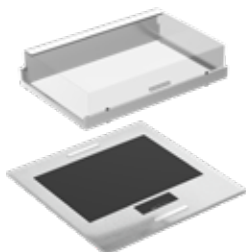
- » Automatic pan detection, instant energy transmission
- » Highly energy efficient
- » Glass-ceramic surface top
- » 70 > 120 °C temperature range
- » Link chain system
- » ⚡ 350 W or ⚡ 700 W



MULTI-POINT INDUCTION WARMING TOP

L 90 x 60 cm

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



HOT GLASS

S 60 x 60 cm **M** 75 x 60 cm

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



MAGIC CHAFER

S 60 x 60 cm

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



OBLONG WONDER CHAFER

M 75 x 60 cm

- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Porcelain and stainless steel food pans available
- » ⚡ 700 W
- » **1/1 GN**



ROUND WONDER CHAFER

S 60 x 60 cm

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



DIM SUM

S 60 x 60 cm

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



MINI OUZI CHAFER

S 60 x 60 cm

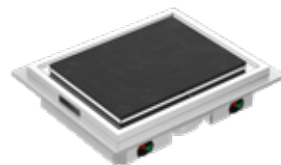
- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan 50 cm
- » ⚡ 2x 700 W



CARVING SET

S 60 x 60 cm

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



CARVING SET PRO

M 75 x 60 cm

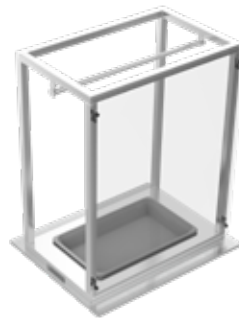
- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Temperature (granite): 80 °C
- » ⚡ 2x 700 W



CHOCOLATE FOUNTAIN

S 60 x 60 cm

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



BBQ DISPLAY

M 75 x 60 cm

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

ACCESSORY FOR WARM HOLDING



HEAT LAMPS

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



INFRARED HEAT LAMP

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

Warm&Cold Holding MODULE



HOT&COOL GLASS

S 60 x 60 cm **L** 90 x 60 cm

- » -5 °C > +90 °C temperature range
- » Digital temperature control and feedback
- » Removable cover (optional)
- » ⚡ 850 W
- » **1/1 GN** **1/1+1/3 GN**

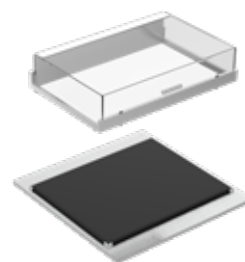
Cold Holding MODULES



CHILL-IT WELL

L 90 x 60 cm

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



COOL GLASS

S 60 x 60 cm **L** 90 x 60 cm

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



COOL PANS

S 60 x 60 cm **L** 90 x 60 cm

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



COOL BOWLS

S 60 x 60 cm

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



ICE WELL

S 60 x 60 cm **L** 90 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



COLD DRINK SET

S 60 x 60 cm

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



HAM STAND

S 60 x 60 cm

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



ICE TEPPANYAKI

M 75 x 60 cm

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



COOL SHELVES

L 90 x 60 cm

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

SUSHI DISPLAY

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



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

Professional Cooking MODULES



DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

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



INDUCTION WOK

S 60 x 60 cm

- » Cooking area: Ø 31 cm
 - 🔌 3700 W / 2700 W
- » Pan size: Ø 36 cm
- » Digital controls for regulation of temperature and other settings
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

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



WATER BOILER

S 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining after use
- » Maximum of four 14 x 10 x 13,5 cm cooking baskets
- » 18/10 Stainless protective body
- » ⚡ 2830 W



FRYER

S 60 x 60 cm

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



SHAWARMA MAKER

M 60 x 75 cm

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



CREPES MAKER

S 60 x 60 cm

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



WAFFLES MAKER

S 60 x 60 cm

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

Beverage&Mixology MODULES



ICE WELL FOR BOTTLES

S 60 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



SPEED RACK

S 60 x 60 cm

- » Up to 12 bottles
- » Recovery liquid system



COCKTAIL DRAINER & ICE BIN

S 60 x 60 cm

- » Storage for tools
- » Cube ice bin
- » Crushed ice or trash bin
- » Cocktail drainer



HPL BAR TOPS

L 60 W 30 cm
L 90 W 30 cm

- » St. steel structure
- » HPL base and countertop surface

Accessories FOR FUNCTIONAL MODULES



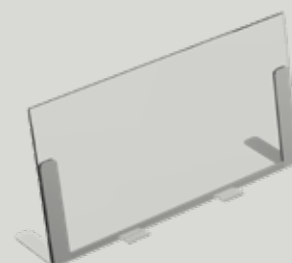
SNEEZE GUARD FREESTANDING

L 60 W 60 H 50 cm

L 90 W 60 H 50 cm

L 120 W 60 H 50 cm

L 180 W 60 H 50 cm



ANTI SPLASH GUARD FOR COOKING MODULES

L 60 W 15 H 30 cm



PLATE HEATER

SMALL

- » L 60 W 51 H 87 cm

LARGE

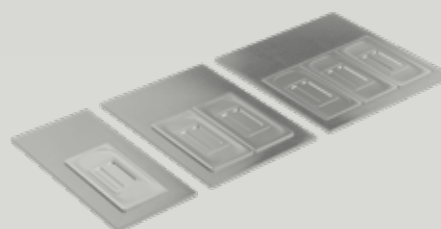
- » L 100 W 51 H 87 cm
- » Mobile plate holder - holds up to 120 plates
- » 30-90 °C temperature range
- » Casters with brakes
- » ⚡ 1200 W (single) 2400 W (double)



WORKING STATION WITH SINK

L 130 W 60 H 90 cm

- » Portable sink and work surface
- » 25 lt capacity and independent recovery of liquids
- » Wireless (battery powered)
- » Casters with brakes



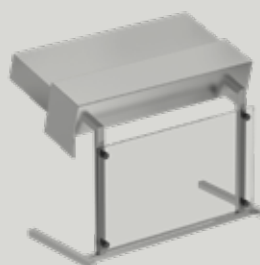
SERVICE TILES

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



MOBILE EXHAUST

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



PORTABLE EXHAUST

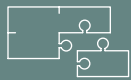
- » L 59 W 34 H 55 cm
- » Stainless steel structure, satin finish
- » 144 m³/h capacity
- » Transparent hardened glass finish
- » 2 aspiration sections with active carbon filter, filters are easily replaceable
- » Integrated splash guard
- » High suction power
- » 🍂 80 W



icona®

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

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



WARM/COLD HOLDING
+ SHOWCOOKING



PLUG
AND PLAY



MAXIMUM EASE
OF SET-UP
AND CLEAR-DOWN



FULLY
ACCESSORIZED



EFFICIENT
STORAGE

WE GOT YOU COVERED WITH **icona**[®]



Warm



ICONA
FOR WARM HOLDING

Cool



ICONA
FOR COLD HOLDING

Cook



ICONA
FOR SHOW COOKING

HPL FINISHES AVAILABLE



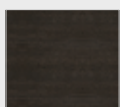
ARCTIC WOOD



LIGHT BROWN



WALNUT



BROWN SHELL



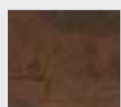
COLONIAL



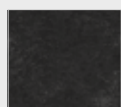
CALACATTA



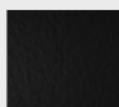
TRAVERTINE



MAGMA



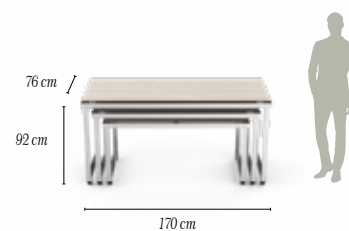
LAVA STONE



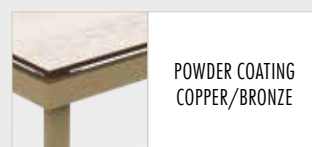
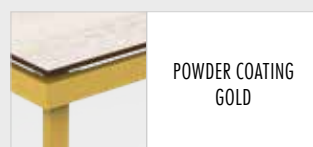
NOIR ABSOLU



NESTING
STORAGE VALUE
3 PIECES IN THE
SPACE OF 1



FRAME AND LEGS FINISHES AVAILABLE

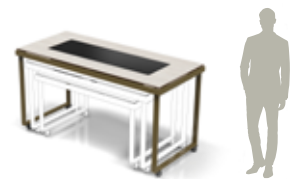




icona®
For Warm Holding

STRUCTURE FINISHES  HPL FINISHES 

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

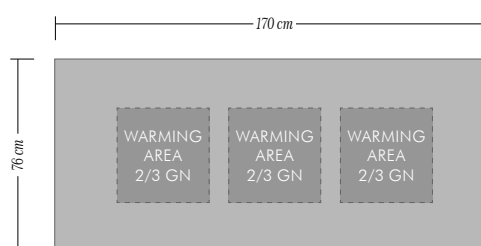
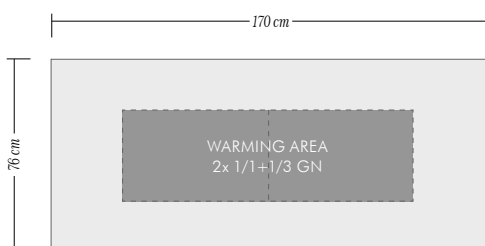


⚡ Electric version

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

🔥 Secret induction version

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





la tavola®
made in Italy

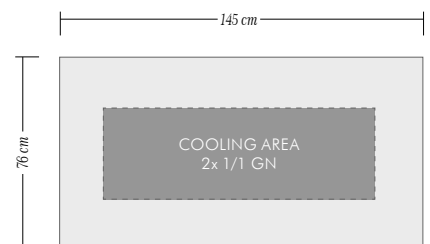
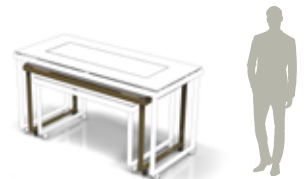


icona®
For Cold Holding

STRUCTURE FINISHES HPL FINISHES

- » L 145 W 76 H 84 cm
- » Heavy duty casters, 2 with brakes
- » St. st. 18/10 structure
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)

- » Heavy Duty tempered glass
- » Working Area Capacity 2x 1/1 GN
- » Powered by professional ice packs
- » Removable sneeze guard (optional)





la tavola®
www.la-tavola.it

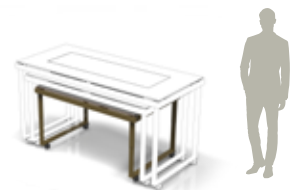


icona®
For Show Cooking

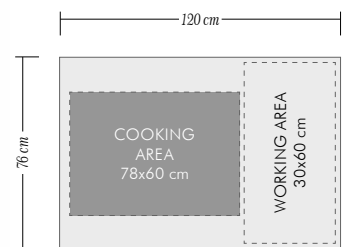
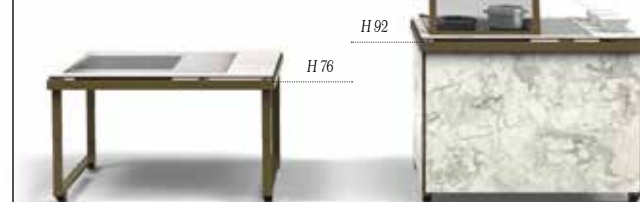
STRUCTURE FINISHES HPL FINISHES

- » L 120 W 76 H from 76 to 92 cm
- » Available in 3 versions:
 - DUAL INDUCTION COOKING PLATE
 - INDUCTION WOK
 - INDUCTION GRILL TEPPANYAKI
- » Heavy duty casters, 2 with brakes
- » Stainless steel 18/10 structure

- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Anti-scratch working area around induction
- » Dual touch controls
- » Anti-splash guard (optional)



↑ ADJUSTABLE LEGS TO NEST THE TABLE





Add-Ons for icona®

Portable Exhaust

Heat Lamp

Sneeze Guard



3-Side Skirtings

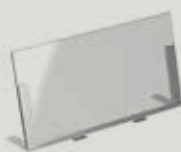
Plate Holder



Portable Exhaust

L 59 W 34 H 55 cm

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



Anti Splash Guard

L 60 W 15 H 30 cm

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





Sneeze Guard

L 110 W 58 H 46 cm

L 140 W 58 H 46 cm

L 160 W 58 H 46 cm

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



3-Side Skirtings

- » For Warming, Cooling and Cooking tables

- » HPL panels



- » Hanging system on top
- » Magnetic locking system on bottom (4 magnets on each panel)
- » 6 mm thickness
- » Reinforced fixing point
- » Light weight panels
- » Bags for storage are available



Plate Holder

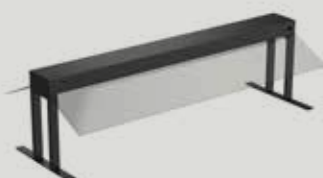
- » For Warming, Cooling and Cooking tables

- » St. st. hanging structure (3 pcs.)

- » HPL 11 mm surface



- » Stainless steel finishes available in many colors



Heat Lamp

L 140 W 58 H 43 cm

- » Stainless steel structure, black powder coated finish

- » Easy to remove supporting structure

- » 2 lateral PETG sneeze guards

- » Infrared heating lamp

- » 1100 W



Mobile Banqueting Furniture

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

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

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

la tavola[®]

Buffet tables





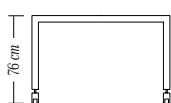
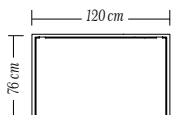
Lite Nesting Tables

STRUCTURE FINISHES  HPL FINISHES 

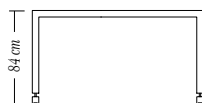
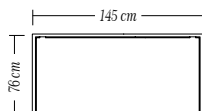
- » Stainless steel 18/10 structure, deep matt finish or powder coated finishes
- » Nesting Storage value: 3 pieces in the space of 1
- » Superior Strength and resistance to wear and tear
- » Heavy Duty casters with brakes
- » Detachable skirtings available in matching finishes
- » Detachable plate holder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



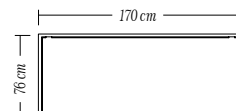
SMALL
LITE NESTING TABLE



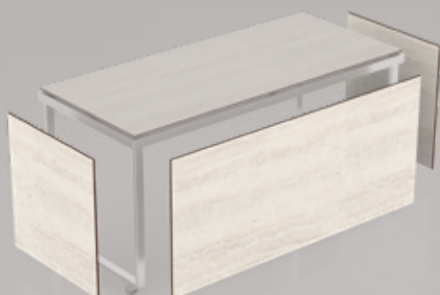
MEDIUM
LITE NESTING TABLE



LARGE
LITE NESTING TABLE

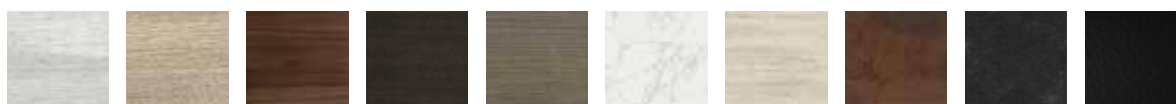


LITE NESTING TABLES ARE ALSO AVAILABLE WITH **REMOVABLE SKIRTING AND PLATE HOLDER**



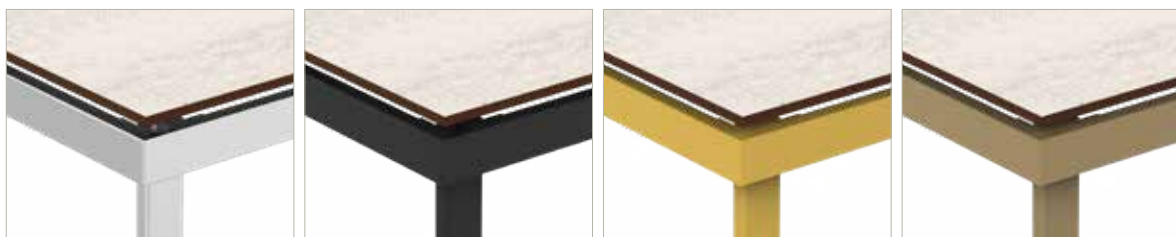
Storage bags for skirting and plate holder

HPL FINISHES AVAILABLE



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

FRAME AND LEGS FINISHES AVAILABLE



STAINLESS STEEL
SATIN FINISH

POWDER COATING
BLACK

POWDER COATING
GOLD

POWDER COATING
COPPER/BRONZE



LITE NESTING TABLES

Stunning design and colours, storage value & longevity



Match the structure finishes with the HPL finishes



BLACK ●
NOIR ABSOLU ●



GOLD ●
WALNUT ●



SATIN ●
ARCTIC WOOD ●



BRONZE ●
MAGMA ●



Lite Nesting Tables and La Tavola's Freestanding Buffetware



An explosive combination of Look & Functionality



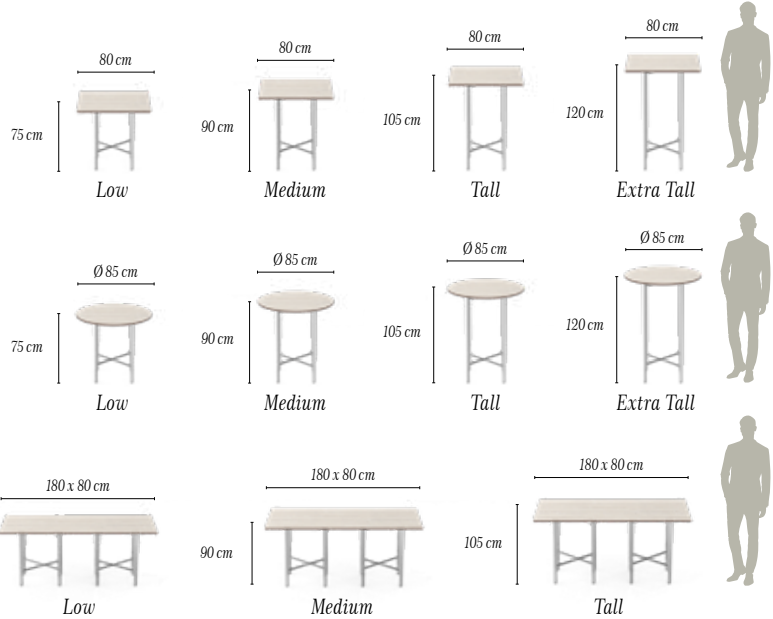
Foldable Buffet Tables

STRUCTURE FINISHES  HPL FINISHES 

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



Table Cart



STAINLESS STEEL SATIN FINISH



POWDER COATING BLACK



POWDER COATING GOLD



POWDER COATING COPPER/BRONZE



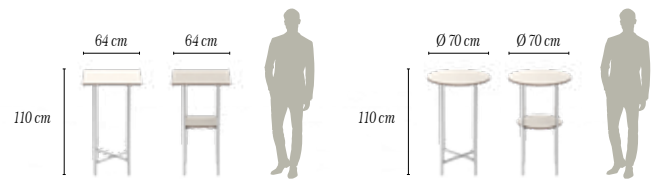


Table Cart

Foldable Cocktail Tables

STRUCTURE FINISHES  HPL FINISHES 

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



STAINLESS STEEL
SATIN FINISH



POWDER COATING
BLACK



POWDER COATING
GOLD



POWDER COATING
COPPER/BRONZE



la tavola®

Mixology, Beverage & Vertical Displays



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







Front Bar & Mixology Front Bar

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

HPL FINISHES

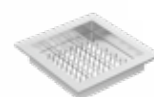




Mixology Front Bar

Front Bar

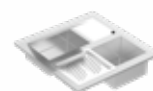
 *Dynamic Built-in Modular System available*



SPEED RACK



ICE WELL FOR BOTTLES



COCKTAIL DRAINER & ICE BIN



HANGING SPEED BOTTLE RACK



SERVICE TILES
60x30 cm
60x60 cm



Mixology Cart with Shock Freezer

HPL FINISHES

SMALL

» L 105 W 65 H 110 cm

LARGE

» L 135 W 65 H 110 cm

» Shock freezer

» Trash bin

» Storage tools

» Cocktail drainer

» Ice holder

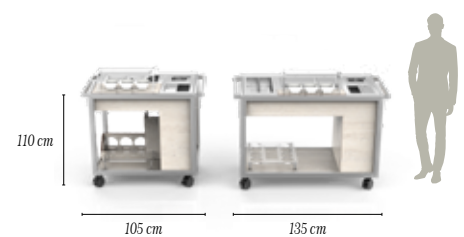
» Glass and bottles storage

» Shelf for storing glasses

» Glass countertop

» Large bottle rack

» Casters with brakes







Mixology Cart

STRUCTURE FINISHES



HPL FINISHES



SMALL

» L 100 W 60 H 110 cm

LARGE

» L 130 W 60 H 110 cm

» Trash bin

» Storage tools

» Cocktail drainer

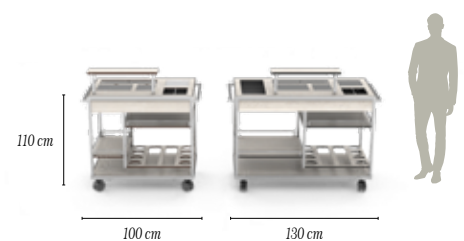
» 2 insulated ice bins

» Glass and bottle storage

» Shelf for glass storage

» Bottle and glass rack

» Casters with braking system



Small Cart

Large Cart





Mixology Rover

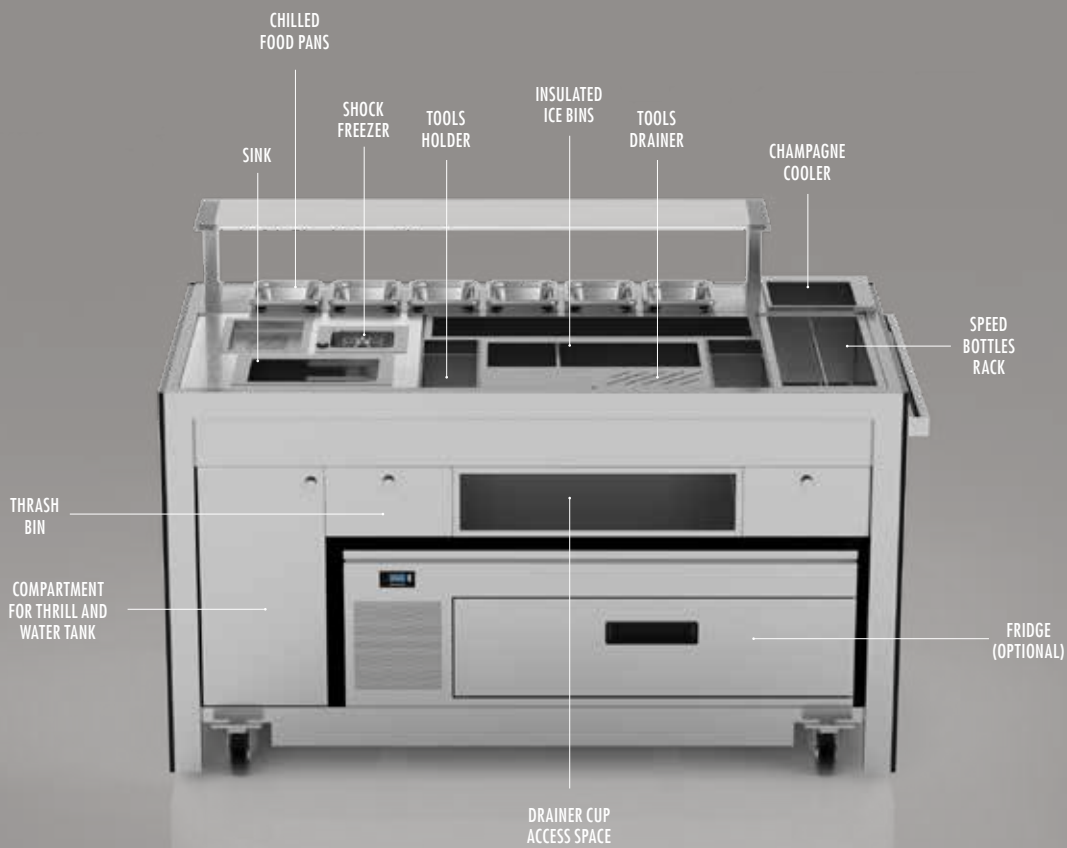
HPL FINISHES

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

FEATURES:

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







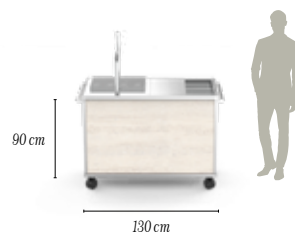
Beer Cart

STRUCTURE FINISHES HPL FINISHES

- » L 130 W 60 H 90 cm
- » Stainless steel structure, deep matt or powder coated finishes
- TOWER one way (one type of beers)
- » Cold kit
- » With a chrome-plated stainless steel body
- CO₂ CYLINDER
- » Capacity 4 Kg
- » Quick change system

- PRE-MIX MACHINE 25 lt.
- UNDER COUNTER COOLER
- » 220-240V 513W 2A
- » Ice bank 10 Kg
- » Output per minute 2x 200 cc
- » Beverage outlet temperature 3/5°C
- KEG
- » Quick change system
- » Storage area 1 keg 30 lt.

- CO₂ PRESSURE REDUCERS
- » Relief valve set at 4,8 bar
- » Low and low pressure gauge
- HEAD KEG (only for standard keg)
- » Automatic CO₂ shut off and re-opening



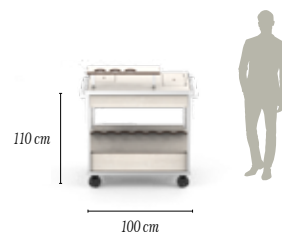


Wine Tasting Cart

STRUCTURE FINISHES HPL FINISHES

- » L 100 W 60 H 110 cm
- » Stainless steel structure, deep matt or powder coated finishes
- » Premium bottles display rack
- » Optional light and battery for display rack

- » Storage for glasses
- » Display an safe storage of open bottles
- » Concealed compartment for tools
- » Concealed compartment for ice or additional storage
- » Casters with brakes

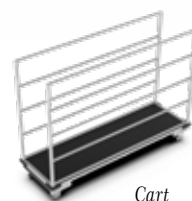




Foldable Back Bar

STRUCTURE FINISHES HPL FINISHES

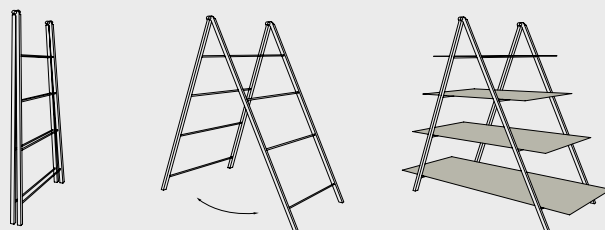
- » L 150 W 65 H 170 cm
- » HPL removable shelves
- » Stainless steel foldable structure
- » Minimal storage space
- » Dedicated cart for storage and mobility



Cart



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



Unfold the structure and place the panels



Foldable Front Bar

HPL FINISHES

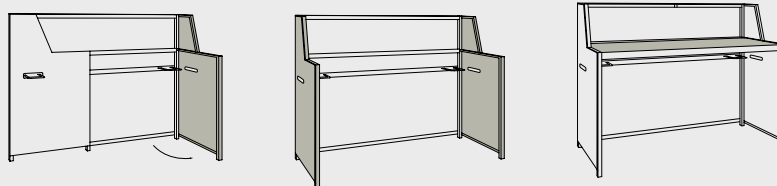
- » L 155 W 62 H 116 cm
- » HPL panels and top
- » Stainless steel foldable structure
- » Minimal storage space
- » Easy handling procedure
- » Dedicated cart for storage and mobility
- » Removable top
- » Compatible with mixology functions



Cart



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



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



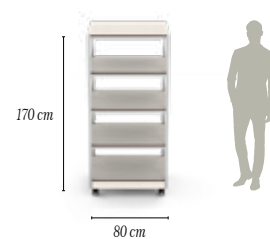


The Tower

STRUCTURE FINISHES HPL FINISHES

- » L 80 W 80 H 170 cm
- » Stainless steel structure
- » Mobile vertical display with 5 large levels

- » Lower edge protection system
- » Casters with brakes
- » HPL panels and base



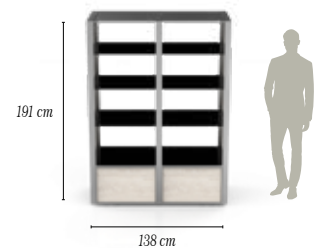


Back Bar

- » 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

HPL FINISHES



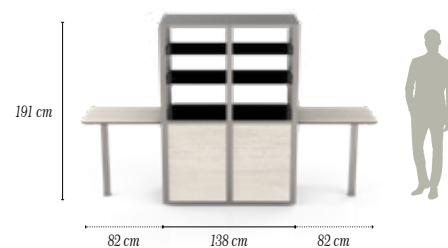


The Octopus

- » 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

HPL FINISHES

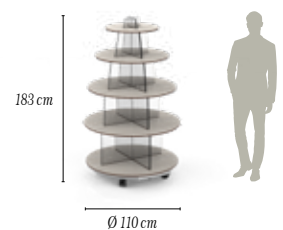




The Egg

HPL FINISHES

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



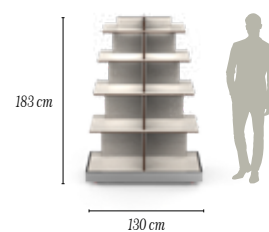


The Tree

- » L 130 W 74 H 183 cm
- » Mobile vertical display with 4 large levels
- » Lower edge protection system
- » Casters with brakes

- » HPL panels available in different colours
- » Also available in a back-lit version for a stunning visual effect during nighttime service

HPL FINISHES



la tavola[®]

Dedicated Carts and Tables



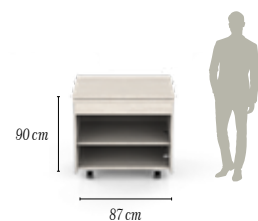


Coffee Break Cart

HPL FINISHES

- » L 87 W 63 H 90 cm (closed)
- » L 174 W 63 H 90 cm (open)
- » HPL structure
- » Stainless steel 18/10 edge protection system

- » Wheels with braking system
- » Horizontal shutters with heavy duty hinges
- » Large storage areas
- » Removable back display bar



REMOVABLE BACK DISPLAY BAR



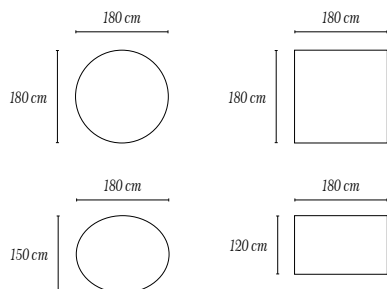
HORIZONTAL SHUTTERS





Convivium

SIZES



TOP SURFACE FINISHES



LEGS FINISHES



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



Carts for tops and legs





Conference Table

TOP SURFACE FINISHES



WALNUT



TOTAL BLACK



ROVERE



FACTORY CREAM

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

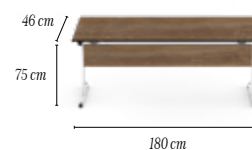
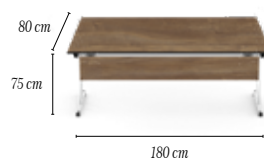
- » L 180 W 46 H 75 cm
- » L 180 W 80 H 75 cm
- » Removable Modesty Panel (Optional)
- » Shockproof edges
- » Lightweight



Cart

CARTS FOR STORAGE AVAILABLE

- » L 175 W 54 H 106 cm
- » L 175 W 88 H 106 cm







Meeting Table

TOP SURFACE FINISHES



WALNUT



TOTAL BLACK



ROVERE



FACTORY CREAM

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

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

CART FOR STORAGE AVAILABLE

- » L 175 W 88 H 106 cm



Cart



Version with
skirtings

75 cm
or
85 cm



180 cm

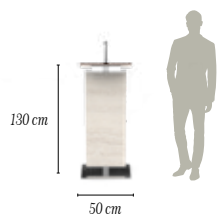




Lectern

HPL FINISHES

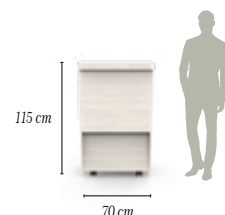
- » L 50 W 50 H 130 cm
- » Reading lamp
- » Hidden electric cable system



Welcome Desk

HPL FINISHES

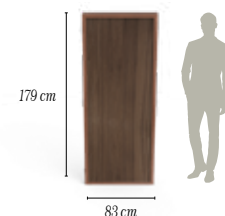
- » L 70 W 53 H 115 cm
- » Drawer with amortised closure
- » Internal storage
- » Large work surface
- » Integrated double LED light
- » Heavy duty wheels with brakes
- » Self closing drawers



Room Divider

HPL FINISHES

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

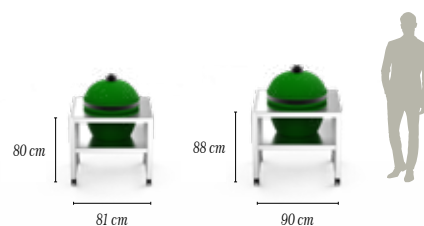




Green Egg Cart

STRUCTURE FINISH ●

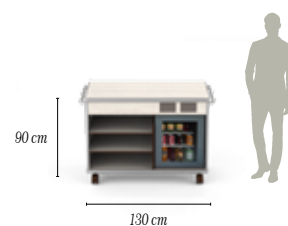
- » L 81 W 81 H 80 cm | Medium Cart w/o Green Egg
- » Ø 40 H 78 cm | Green Egg
- » L 90 W 90 H 88 cm | Large Cart w/o Green Egg
- » Ø 61 H 78 cm | Green Egg
- » Stainless steel satin finish structure
- » New Ice technical tiles
- » Heavy duty wheels with brakes

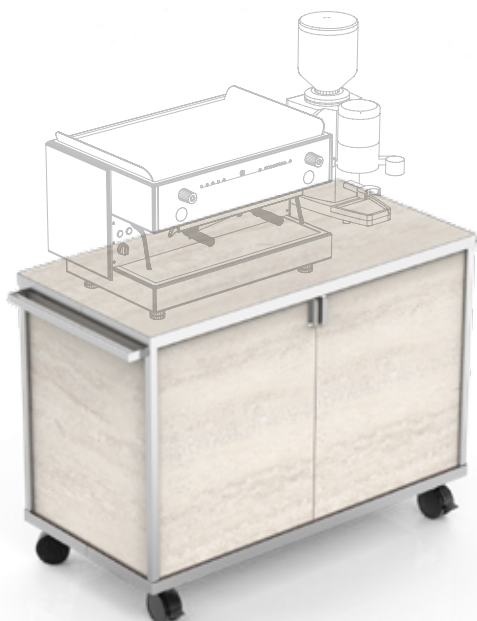


Mini Fridge Cart

STRUCTURE FINISHES ●●●●● HPL FINISHES ●●●●●●●●●●

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



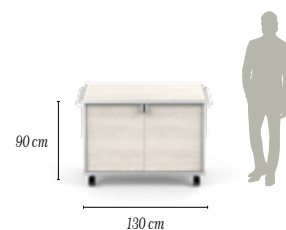


Coffee Cabinet

- » L 130 W 60 H 90 cm
- » Heavy duty wheels with brakes

STRUCTURE FINISHES HPL FINISHES

- » HPL panels available in different colours

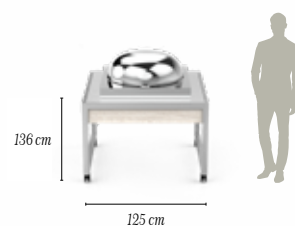


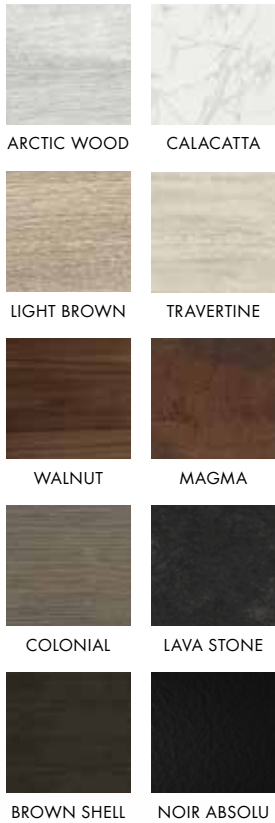
Ouzi Cart

- » 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

HPL FINISHES

- » Power: 700W
- » Heavy duty wheels with brakes
- » HPL panels available in different colours





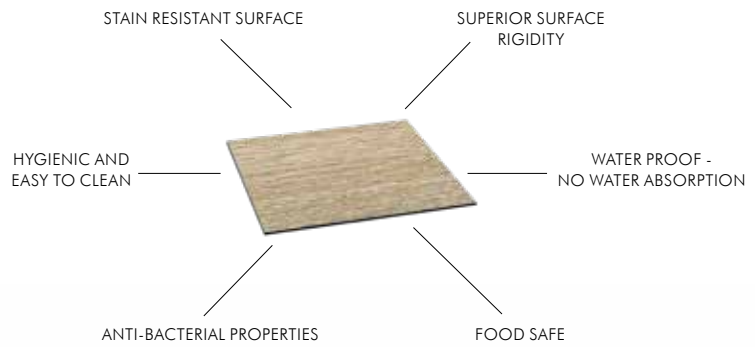
HPL Panels and Tops

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

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

HPL tops and sides are durable and lightweight.

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





Consulting

Rely on our team of experts to study, design and build your dining areas.

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



FILL YOUR ROOM WITH THE SETUP IT DESERVES

BLUEPRINT STUDIES & SETUP

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

WE DESIGN YOUR BANQUETING AREA STEP BY STEP

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

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

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

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



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

CUSTOMIZATION

TURNING YOUR DESIGN DEMANDS INTO REALITY



Why compromising when you can actually get what you want?

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

La Tavola's customizations know no limits

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



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

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

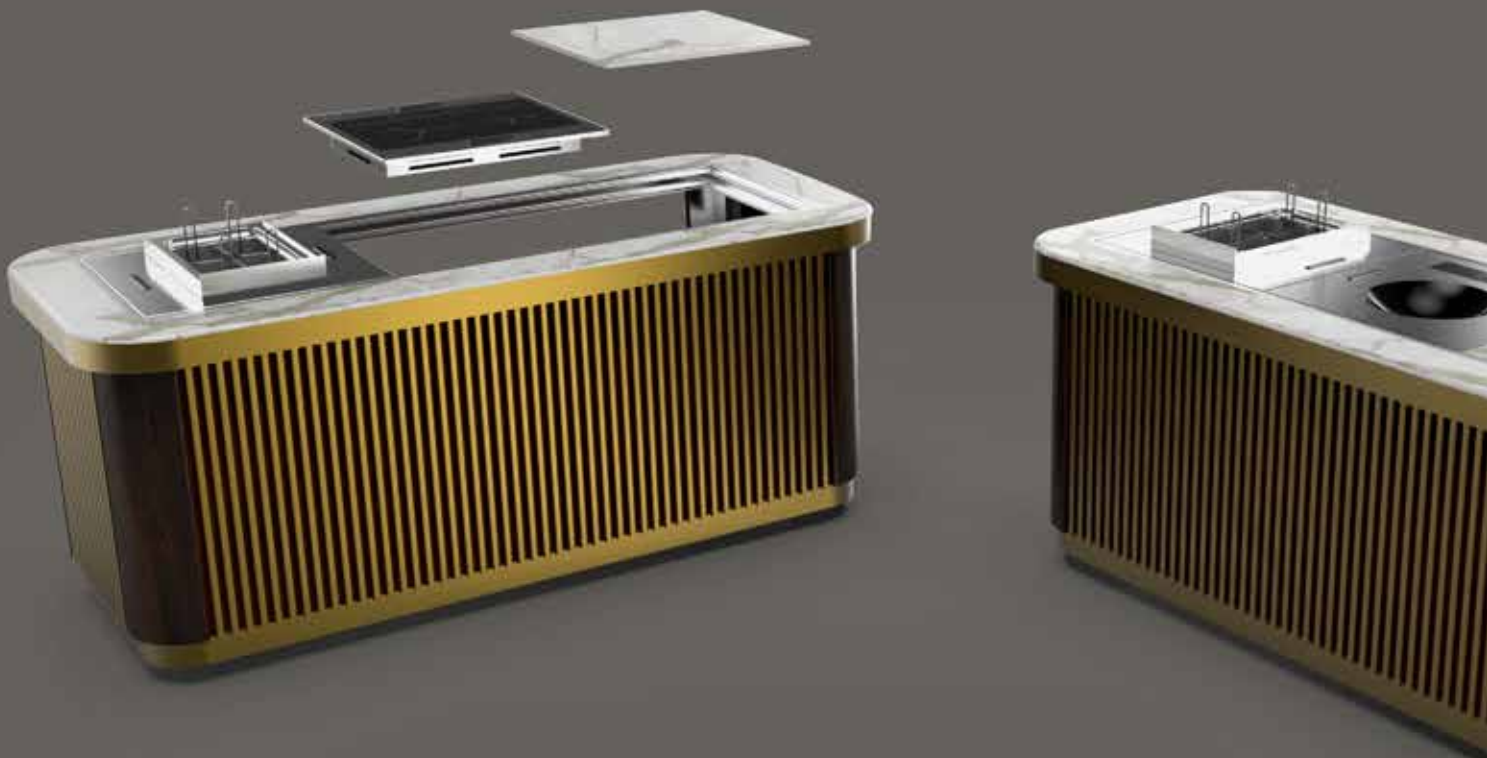
The design can be shaped according to your taste and interior decoration

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



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

DAZZLE YOUR GUESTS



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



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

FULLY
CUSTOMIZABLE
FURNISHINGS
CREATED TO
LEVEL-UP YOUR
CUSTOMER
CARE





EACH SIGNATURE PIECE IS AN EVIDENCE OF ATTENTION TO DETAILS



LUXURY ITEMS

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

Luxury Cocktail Table



Luxury Nesting Tables Quartet





Luxury Nesting Tables Trio

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

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



Luxury Pastry Display

la tavola[®]

Cocottes, Porcelain and Glassware



Premium quality ceramic



Chalk



Grey



Green



Black



INDIVIDUAL BOWL

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



INDIVIDUAL DISH

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



INDIVIDUAL LID/PLATE

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



SALAD BOWL

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



SALAD BOWL

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



SALAD BOWL

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



ROUND DISH

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



ROUND DISH

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



ROUND DISH

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



SQUARE DISH

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



LARGE SQUARE DISH

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



LONG DISH

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



LONG TRAY

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



SAUCE POT

black / chalk / grey / green
Ø 14,5 H 17 cm - LT 1,2

Premium quality ceramic



White



Cherry



Black



Green



Grey



Chalk



FOOD PAN 1/1 GN

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



FOOD PAN 1/2 GN

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



FOOD PAN 2/3 GN

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



FOOD PAN 1/3 GN

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



FOOD PAN 2/4 GN

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



FOOD PAN 1/4 GN

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



BOWL

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



JAPANESE BOWL

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



UTENSIL HOLDER

white
Ø 13 H 15 cm - LT 1,3

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



No color-fading,
no scratches,
food safe

Rapid, even heat diffusion

Chip resistant

Premium quality ceramic cocottes



White

Black

Silver

Copper

Gold

Platinum

Glass



COCOTTE WITH COVER

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



COCOTTE WITH COVER

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



OVAL COCOTTE WITH COVER

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



TAJINE WITH COVER

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



CERAMIC RECTANGULAR PAN

white
L 30,5 W 21,5 H 7 cm



DOUBLE BOILER INSERT FOR COCOTTE

white
Ø 26 H 6,5 cm



SUPPORT FOR COVER

stainless steel
L 12 W 6 H 8 cm

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



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

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

EASY CARE:
dishwasher safe,
naturally non-stick

Cast iron cocottes



Black

Graphite Grey

Cherry

White

Cherry



ROUND WITH COVER

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



ROUND WITH COVER

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



ROUND WITH COVER

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



ROUND WITH COVER

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



ROUND WITH COVER

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



ROUND WITH COVER

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



OVAL WITH COVER

black
L 41 W 32,5 H 19 cm - LT 12



TAJINE

white / cherry
Ø 28 H 21 cm - LT 2

Nickel steel knob



Unique, interior matte texture results in exceptional browning

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

Heavy weight, tight-fitting lid retains moisture

Porcelain items



SQUARE DIAMOND PLATE

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



OBLONG DIAMOND PLATE

L 15 W 38 H 1,5 cm
L 15 W 30 H 1,5 cm



SQUARE MEAT PLATE

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



OBLONG MEAT PLATE

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



SQUARE MEAT PLATE, ASH

L 31 W 31 H 3,5 cm
L 17,8 W 17,8 H 2,2 cm



ROUND MEAT PLATE, ASH

Ø 31 H 3,8 cm
Ø 15 H 2 cm



LOTUS BOWLS

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



AMAZING SQUARE BOWL

L 20,5 W 20,5 H 3,5 cm



TRIANGLE FIGURE PLATES

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



OBLONG DEEP PLATES

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



SALAD BOWLS

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



SQUARE FIGURE BOWLS

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



ONDA PLATES

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



TAPAS TRAYS

L 30 W 13 H 2,5 cm



TAPAS PLATES

L 35,6 W 10 H 2 cm



DASH BOWLS WITH FOOT

Ø 11,5 H 5 cm
Ø 11,5 H 5 cm

Porcelain items



GOHAN CUPS

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



ASH CYLINDRICAL CUP

Ø 5,5 H 6 cm



SAUCE TRAY, 2 COMPARTMENTS

L 14,5 W 6,5 H 1,8 cm



RELISH PLATE

25,5 (x3) H 3 cm



WASABI TRAYS

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



SAUCE BOWL

L 13 W 11 H 5,5 cm



OBLONG FINGER FOOD BOWL, 2 COMPARTMENTS

L 16 W 6,5 H 4 cm



SQUARE FINGER FOOD BOWL, 4 COMPARTMENTS

L 15 W 15 H 2,4 cm



MISE EN BOUCHE

L 5,3 W 10,7 H 2,8 cm



ROUND BOWL

Ø 15 H 8 cm



CONICAL BOWL

Ø 15 H 8 cm



HALF PLATE

L 20 W 10 H 2 cm



DEEP SQUARE BOWL

L 14,1 W 14,1 H 5,5 cm



BREAKFAST ITEMS

MUG W/O SAUCER

cl 30 Ø 12 H 11 cm



HIGH CUP W/ OBLONG SAUCER

cl 24 H 9,5 cm



STACKABLE ESPRESSO COFFEE CUP W/ SAUCER

cl 10 H 6,4 cm



STACKABLE ESPRESSO COFFEE CUP

cl 10 H 6,4 cm

SAUCER FOR STACKABLE ESPRESSO COFFEE CUP

cm 12,2

STACKABLE TEA CUP W/ SAUCER

cl 21 H 8,1 cm

STACKABLE TEA CUP W/ SAUCER

cl 21 H 8,1 cm

STACKABLE BREAKFAST CUP W/ SAUCER

cl 28 H 9 cm

STACKABLE BREAKFAST CUP

cl 28 H 9 cm

SAUCER FOR STACKABLE BREAKFAST CUP

cm 16,6

Decorative glassware



TAV1908 - 25 x 25 cm



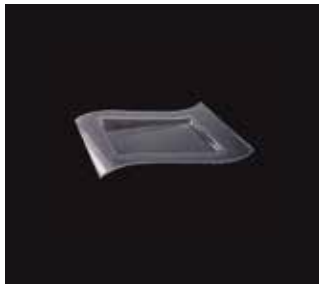
TAV1927 - 25 x 40 cm



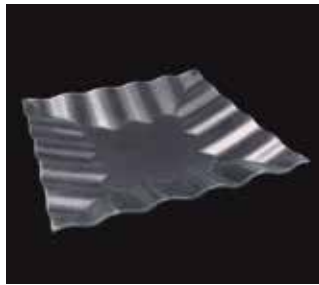
TAV1802 - 32 x 41 cm



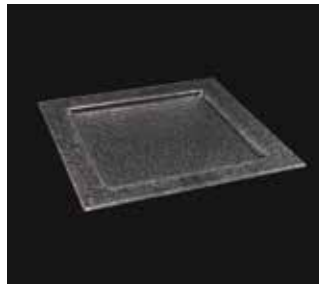
TAV1816 - 14 x 55 cm



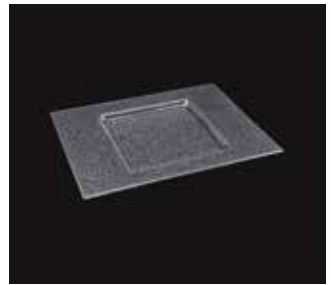
TAV1722 - 24 x 31 cm



TAV1756 - 42 x 42 cm



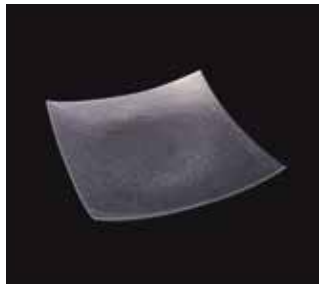
TAV1001 - 40 x 40 cm



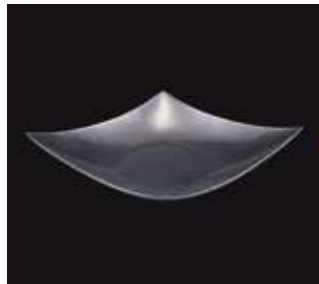
TAV1041 - 28 x 36 cm



TAV4034 - 15 x 30 cm



TAV1002 - 30 x 30 cm



TAV1005 - 30 x 40 cm



TAV1718 - 20 x 42 cm



TAV1009 - 23 x 36 cm



TAV1180 - 25 x 40 cm



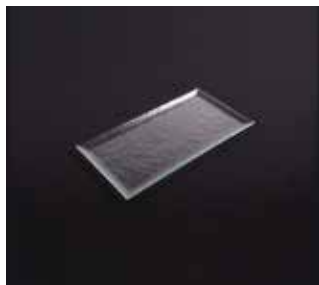
TAV1006 - 32 x 53 cm



TAV1319 - Ø 31 cm



TAV1185 - Ø 32 cm



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



TAV1243 - 15 x 46 cm



TAV1754 - 30 x 30 cm

Decorative glassware



8 x 8 cm
TAV171708SC - standard clear
TAV171708SM - smoked



10 x 10 cm
TAV172710SC - standard clear
TAV172710SM - smoked



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



10 x 10 cm
TAV102110SC - standard clear
TAV102110SM - smoked



8 x 8 cm
TAV187708SC - standard clear
TAV187708SM - smoked



9 x 9 cm
TAV187709SC - standard clear
TAV187709SM - smoked



6 x 12 cm
TAV187912SC - standard clear
TAV187912SM - smoked



7 x 13 cm
TAV187913SC - standard clear
TAV187913SM - smoked



8 x 14 cm
TAV187914SC - standard clear
TAV187914SM - smoked



8 x 8 cm
TAV100308SC - standard clear
TAV100308SM - smoked



9 x 9 cm
TAV100309SC - standard clear
TAV100309SM - smoked



6 x 11 cm
TAV100411SC - standard clear
TAV100411SM - smoked



6 x 12 cm
TAV100412SC - standard clear
TAV100412SM - smoked



8 x 8 cm
TAV186708SC - standard clear
TAV186708SM - smoked



Patents and Proprietary Designs

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

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

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

WARRANTIES

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

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

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

CARE AND MAINTENANCE

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

Flatware

- » Stainless steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishwasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.
- » Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period 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 "Sido!" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sido!". 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 incurrance 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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In the constant search for technical and functional improvements, La Tavola srl reserves the right to make changes to its products without notice.

Graphic design
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