

la tavola[®]

WONDERBUFFET
FREESTANDING



La Tavola Wonderbuffet® collection 4

Warming Functions 6

CHAFERS

Magic Chafer 8
 Magic Chafer for induction 10
 Magic Chafer with stand 12
 Magic Chafer with glass cover 14
 Oyster Chafer 16
 Oyster Chafer with stand 18
 Oblong Wonder Chafer 20
 Round Wonder Chafer 22
 Cover Oven Dry Chafer 24
 Cover Oven Dry Chafer with food pans 26
 Electric Hot Well 28
 Dry Chafer for induction 30
 Dry Warmer for induction 32

WARMING PLATES

Electric Bread Warming Unit 34
 Electric Carving Station 36
 Induction Warming Plate 38
 Dual Induction Warming Plate 39
 Multi-point Induction Warming Plate 40
 Electric Warming Plate 42
 Electric Warming Plate with Glass 44
 Electric Warming Plate with Food Pans 46
 Electric Warming Plate with Cast Iron Cocottes 48
 Electric Warming Plate with Oyster Chafer 50
 Electric Warming Plate with Bacon Trays 51

Warming & Cooling Function 52

Warming & Cooling Plate 52

Cooling Functions 54

Eutectic Cooling Plate 56
 Eutectic Cooling Plate with cover 58
 Cooling Plate with food pans 60
 Eutectic Cold Well 62
 Chill-it Cooling System 64
 Salad Display 66
 Oyster & Fruit de Mer Display 68
 Cooling Tray System 70
 Yoghurt Pot Cooler 72
 Butter Cooler 74
 Cold Drinks Eutectic Set 75
 Cooling System for 2 glass bowls 76

Cooking Functions 78

Cooking Stations 80
 Wok Stations 82
 Grill Stations 84
 Dual Stations 86
 Teppanyaki Cooking Station 87

Market Elevations 88

City Market stands 90
 Country Market stands 94
 Market Boxes 98
 Market Trays 100

Market Risers Elevation System 102

How to use the elevation system? 104
 Electric Market Riser Warming Tops 106
 Eutectic Market Riser Cooling Tops 108
 Market Riser Display Top 110
 Conjunction elements 112
 Market Riser Crosses 113

Ceramics

Premium Quality Ceramic 114
 Country Ceramic 118
 Cast iron Cocottes & Tajines 120

Risers and Riser tops

Risers Collections 122
 "Cube" Risers 124
 "Crosses" Risers 125
 "Corner" Risers 126
 "Cut" Risers 130
 High & Low 133
 Organic Risers 134
 Mineral Risers 140
 Riser Tops 146
 Glass 148
 High Tech Tiles 150
 High Tech Wood 152

Buffet Essentials 156

Display Trays 158
 Cereal & Beverage jug-holders 162
 Juice, Milk, Cereal and Hot Beverage dispensers 164
 Bread Trays & Cake Stands 166
 Centerpieces, fruit bowls and bread baskets 168
 Cheese and appetizer presentation trays 178
 Multipurpose presentation trays 180

Porcelain Items 182

Decorative Glassware 188

TABLE OF CONTENTS

la tavola

WONDERBUFFET®

FREESTANDING COLLECTION

THE WONDERBUFFET IS A UNIQUE, GROUND-BREAKING APPROACH TO BUFFET SERVICE

The brainchild of creative mastermind Sergio Sambonet, La Tavola's Wonderbuffet refreshes and updates the traditional concept of the buffet whilst incorporating elegance into this unique offering.



Matteo and Sergio Sambonet

La Tavola's Wonderbuffet line features a large variety of warming, cooling and cooking functions that will excite and inspire chefs.

We invite you to discover the functional subtleties of all the Wonderbuffet products as well as the endless possibilities to customize and personalize your buffet.

ITALIAN DESIGN, TECHNOLOGY AND MANUFACTURING

Concept, Design and Patents by Sergio Sambonet

REGISTERED DESIGNS

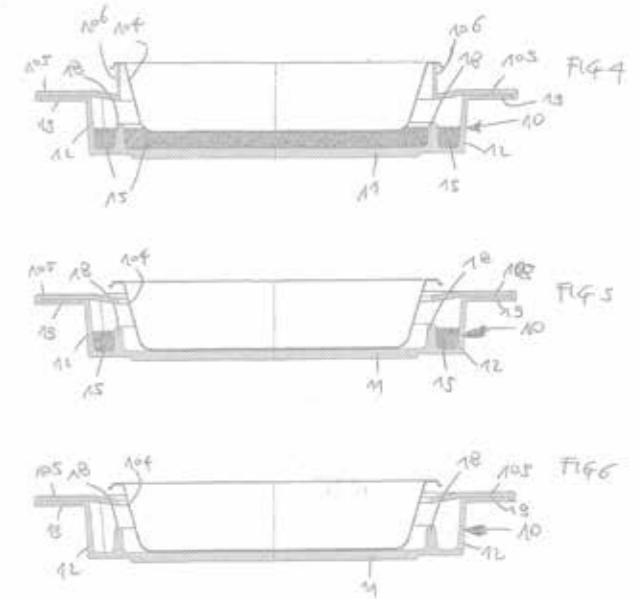
All product designs are registered by La Tavola. Any reproduction or imitation is forbidden by law.

PATENTS

Magic Chafer®, Cover Oven Dry Chafer®, Dry Warmer for induction® and Dry Chafer for induction® are protected by international patents issued and/or currently pending.

LA TAVOLA will not hesitate to take legal action against any infringement of patents or registered designs in order to fully protect its intellectual property.

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



WARMING FUNCTIONS

The main challenge to heat retention is quality- making sure food retains its flavor and texture over time.

La Tavola's warming functions help you achieve just that objective, with specific solutions for different dishes, service styles and power sources available.



The humidity challenge

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

TYPE OF FOOD		HUMIDITY LEVEL REQUIRED
Rice, steamed vegetables and fish, etc		Warm-holding, ideal for high humidity dishes (bain marie)
Stewed meat, fish, vegetables with any type of sauce, etc		A limited amount of humidity obtained by the regulation of condensation levels
Roasted and broiled meats, fried food, baked potatoes, etc		Ideal for dry food and dishes that would otherwise rapidly become soggy in a high humidity unit

How to choose a product fit for your needs

You can choose **Magic Chafer**, a universal model with its own **HCS** (Humidity Control System), that is good for all:

	Electric *	Induction Ready **	Gel fuel ***
High Humidity			
Limited Humidity	Magic Chafer® with stand	Magic Chafer® for induction	Magic Chafer® with stand
No Humidity			

Or you go for a more dedicated set-up combining specific-use chafers (for example *Oyster Chafer®/Dry Chafer® duo* for serving a combination of dishes which require high humidity and no humidity at all). We've got your every need covered.

	Electric *		Induction Ready **	Gel fuel ***		
High Humidity						
	Oblong Wonder Chafer®	Round Wonder Chafer®	Oyster Chafer® for induction	Oyster Chafer® with stand	Oblong Wonder Chafer®	Round Wonder Chafer®
No Humidity						
	Cover Oven® Dry chafer	Electric Hot Well	Dry Chafer® for induction	Dry Warmer® for induction		

* Unit powered by electric heating plate/s

** Chafing dish or container with ferro-magnetic bottom, compatible with induction plate

*** Unit powered by solid gel burner



Warming plates (induction or electric)

La Tavola's offers 3 different types of induction warming plates (Single, Dual and Multi-point) and 1 electric warming plate (Multifunction).



Size matters

La Tavola's warm holding products come in a variety of different gastronorm sizes.

MAGIC CHAFER®

THE REVOLUTION IN CHAFING DISHES



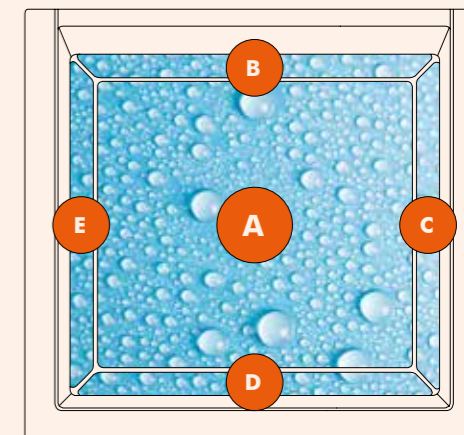
THE MAGIC CHAFER IS THE ONLY CHAFER THAT ALLOWS FOR HUMIDITY CONTROL, MEANING NO MORE SOGGY FOOD!

HUMIDITY CONTROL SYSTEM®

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

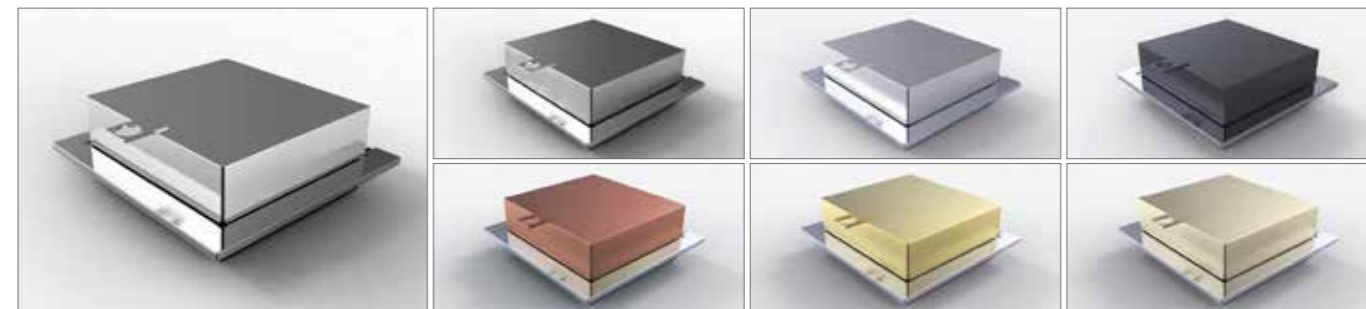
The HCS® Water Pan is divided into **5 compartments**, a large central one (A) and 4 smaller ones (B-C-D-E).

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



TYPE OF FOOD		HUMIDITY REQUIRED	HCS® WATER PAN FILLING OPTIONS	
Rice, steamed vegetables and fish, etc		 High Humidity		
Stewed meat, fish, vegetables with any type of sauce, etc		 Limited Humidity		
Roasted and broiled meats, fried food, baked potatoes, etc		 No Humidity		

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



Magic Chafer® for induction

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	PLATINUM CHAMPAGNE TITANIUM**	SIZE (cm)
MAGIC CHAFER FOR INDUCTION	TAV040001	TAV040001B	TAV040001S	TAV040001TN	TAV040001TR	TAV040001TO	TAV040001TC	49 x 46 h 16

*Cover and mobile edging, **Cover only

Food pans and accessories

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)	DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Porcelain Food Pan, 1/3 GN	TAV040016	h 7,7	1,8	Support for half-size Food Pans	-	TAV040015B	-	33 x 2,8 h 0,8
Porcelain Food Pan, 2/3 GN	TAV040010	h 7,7	3,4	Spacer ring	TAV040011	TAV040011B	TAV040011S	35 x 32 h 3
				Anti-slip frame	TAV040018	-	-	49 x 46 h 6

FLEXIBILITY

Convert your Magic Chafer® from **induction** to an **Electric** or **Gel fuel** heating source

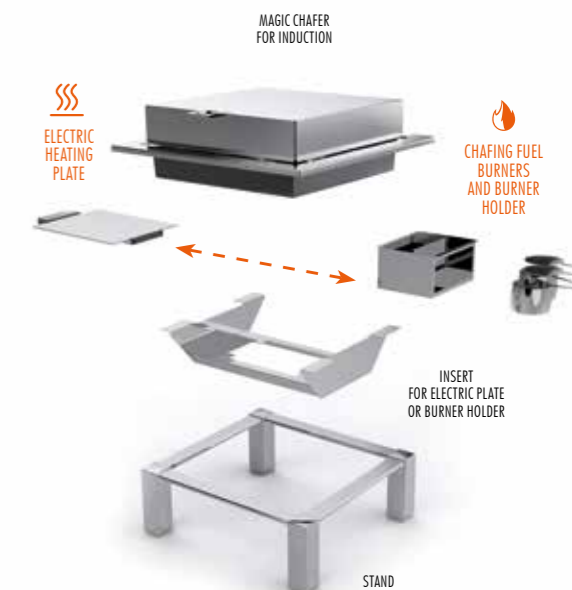
You can use the Magic Chafer for Induction with electric plate or gel fuel by adding the stand and insert.

Options for converting to electricity or gel fuel:

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Stand	TAV040012	TAV040012B	TAV040012S	48 x 45 h 17
Insert for Electric plate and burner holder	TAV040013	TAV040013B	-	47 x 37 h 9
Burner holder	TAV040014	TAV040014B	TAV040014S	20 x 20 h 9

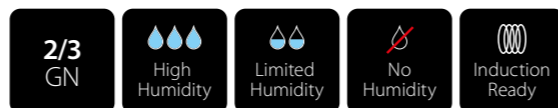
DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
Chafing fuel burner*	J0060771A	Ø 9 h 8

*2 are required for each Magic Chafer



Magic Chafer®

for induction



IDEAL FOR

ANY TYPE OF FOOD, ALL HUMIDITY LEVELS

FEATURES

- » Patented Humidity Control System
- » Stainless Steel 18/10 cover and mechanical hinges
- » Cast aluminum water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°
- » Induction-compatible ferro-magnetic bottom

USER GUIDELINES

Fill the Magic Chafer's patented water pan according to the food type of food being served. Improve the conservation of food over time by adjusting the amount of steam released by the unit. 20 minutes dry preheating.

IMPORTANT If used with the induction burner, we recommend a power source equal to or greater than 1000W.

PATENT

Magic Chafer® is protected by international patents issued and/or currently pending.



Magic Chafer® with stand

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	PLATINUM CHAMPAGNE TITANIUM**	SIZE (cm)
MAGIC CHAFER WITH STAND	TAV040002	TAV040002B	TAV040002S	TAV040002TN	TAV040002TR	TAV040002TO	TAV040002TC	49 x 46 h 26,5

*Cover and mobile edging, **Cover only

Food pans and accessories

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)	DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Porcelain Food Pan, 1/3 GN	TAV040016	h 7,7	1,8	Support for half-size Food Pans	-	TAV040015B	-	33 x 2,8 h 0,8
Porcelain Food Pan, 2/3 GN	TAV040010	h 7,7	3,4	Spacer ring	TAV040011	TAV040011B	TAV040011S	35 x 32 h 3

FLEXIBILITY

Converting from **Electric**  to **Gel fuel**  heating

Switch from electric plate to gel fuel with a simple gesture.



Spare parts and options for converting to gel fuel:

DESCR.	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
Cover	STO66004ML	STO66004MLB	STO66004MLS	STO66004MLTN	STO66004MLTR	STO66004MLTO	STO66004MLTC	39 x 39 h 10
Stand	TAV040012	TAV040012B	TAV040012S					48 x 45 h 17
Burner holder	TAV040014	TAV040014B	TAV040014S					20 x 20 h 9

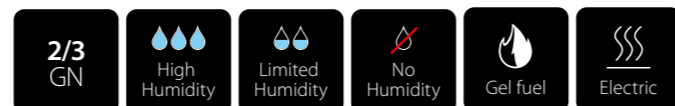


DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
Chafing fuel burner*	J0060771A	Ø 9 h 8

*2 are required for each Magic Chafer

Magic Chafer®

with stand



IDEAL FOR

ANY TYPE OF FOOD, ALL HUMIDITY LEVELS

FEATURES

- » Patented Humidity Control System
- » Stainless Steel 18/10 cover and mechanical hinges
- » Cast aluminum water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°
- » Microcast feet

USER GUIDELINES

Fill the Magic Chafer's patented water pan according to the type of food being served.
Improve the conservation of food over time by adjusting the amount of steam released by the unit.
20 minutes dry preheating.

PATENT

Magic Chafer® is protected by international patents issued and/or currently pending.

WARMING

COOLING

COOKING

LA TAVOLA IS PROUD TO INTRODUCE OUR MAGIC CHAFER WITH GLASS TOP.

THE LARGE GLASS PANEL CONTRIBUTES TO THE UNIQUE DESIGN OF THE MAGIC CHAFER WITH THE ADDED BENEFIT OF AN AMPLE VIEW OF THE FOOD BEING HELD WARM INSIDE THE UNIT.



Magic Chafer® with glass cover

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
MAGIC CHAFER FOR INDUCTION W/GLASS COVER	TAV040004	TAV040004B	TAV040004S	TAV040004TN	TAV040004TR	TAV040004TO	TAV040004TC	49 x 46 h 16
<i>*Cover and mobile edging, **Cover only</i>								
DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
MAGIC CHAFER WITH STAND W/GLASS COVER	TAV040005	TAV040005B	TAV040005S	TAV040005TN	TAV040005TR	TAV040005TO	TAV040005TC	49 x 46 h 26,5
<i>*Cover and mobile edging, **Cover only</i>								
DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
GLASS COVER	TAV040022	TAV040022B	TAV040022S	TAV040022TN	TAV040022TR	TAV040022TO	TAV040022TC	39 x 39 h 10

The Magic Chafer with glass top is a combination of 3 unique features: our patented Humidity Control System, its distinct design and most importantly, a complete view of the wonderful food you have prepared for your guests!



Oyster Chafer® for induction

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)	CAP. (lt)
OYSTER CHAFER FOR INDUCTION	TAV0514013A	TAV0514013S	TAV0514013TN	TAV0514013TR	TAV0514013TO	TAV0514013TC	45,5 x 40 h 13,5	3,5

*cover only



Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6



Oyster Chafer®
for induction



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10 and ferro-magnetic Stainless Steel
- » Stainless Steel 18/10 mechanical hinge
- » Opens to 100°
- » Steam collection rim around cover for condensation recovery
- » Cover with perforation to release excess steam

USER GUIDELINES

La Tavola's Oyster Chafer relies on conduction of heat via steam/hot water (bain marie).
Food pans are available with or without partition.
The food pans are easily removed and replaced during service.





Oyster Chafer® for gel fuel heating

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)	CAP. (lt)
OYSTER CHAFER FOR GEL FUEL HEATING W/STAND	TAV0514025A	TAV0514025S	TAV0514025TN	TAV0514025TR	TAV0514025TO	TAV0514025TC	45,5 x 40 h 25,5	3,5

*cover only



Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6



Spare parts

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SILVERPLATED	SIZE (cm)
Stand for Round Oyster Chafing Dish with fuel burner	TAV0514022A	TAV0514022S	36 h 19,5
Chafing fuel burner	J0060771A	-	Ø 9 h 8



Oyster Chafer®

for gel fuel heating



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10 and ferro-magnetic Stainless Steel
- » Stainless Steel 18/10 mechanical hinge
- » Opens to 100°
- » Steam collection rim around cover for condensation recovery
- » Cover with perforation to release excess steam

USER GUIDELINES

La Tavola's Oyster Chafer relies on conduction of heat via steam/hot water (bain marie).
Food pans are available with or without partition.
The food pans are easily removed and replaced during service.



Oblong Wonder Chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
OBLONG WONDER CHAFER with polyethylene feet	TAV055006	-	-	-	-	-	-	70 x 48,5 h 42
OBLONG WONDER CHAFER with st.st. microcast feet	TAV055003	TAV055003B	TAV055003S	TAV055003TN	TAV055003TR	TAV055003TO	TAV055003TC	70 x 48,5 h 42

*Legs and handle only

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			ST. ST. FOOD PANS	HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK			
1/1 GN	TAV340105	TAV340133	TAV340171	J0136401F	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	J0030170A	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	J0030178A	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	J0016221P	h 6,5	2,3

Oblong Wonder Chafer®



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10
- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops

USER GUIDELINES

La Tavola's Wonder Chafer relies on conduction of heat via steam/hot water (bain marie). The cover, food pans and water pans are removable for ease of operation and maintenance. Both stone, St. St. and porcelain food pans are available.



The oblong soup station is also available with an electric heating plate or chafing fuel burner. Contact us for more information.

Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR16	16 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR16	16 x 30 h 1,8
Chafing fuel burner*	J0060771A	Ø 9 h 8

DESCRIPTION	CODE	SIZE (cm)
Burner holder	1N07P1417	35 x 11 h 9,5
Food pan holder	J0030170S	32 x 2

WARMING

COOLING

COOKING



Round Wonder Chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)
ROUND WONDER CHAFER with polyethylene feet	TAV055007	-	-	-	-	-	-	55 x 52 h 47
ROUND WONDER CHAFER with st. st. microcast feet	TAV055004	TAV055004B	TAV055004S	TAV055004TN	TAV055004TR	TAV055004TO	TAV055004TC	55 x 52 h 47

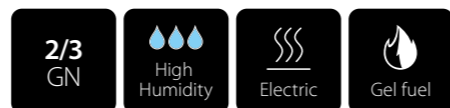
*Legs and handle only

Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Round porcelain food pan, 1/1 GN	J0030190A	Ø 38 h 7,5	4,2
Round porcelain food pan, 1/1 GN w/partition	J0030191A	Ø 38 h 7,5	4
Round st. st. food pan, 1/1 GN	J0066501F	Ø 38 h 7,5	7,6
Round st. st. food pan, 1/2 GN	J0066501N	Ø 38 h 7,5	3



Round Wonder Chafer®



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10
- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops

USER GUIDELINES

La Tavola's Wonder Chafer relies on conduction of heat via steam/hot water (bain marie). The cover, food pans and water pans are removable for ease of operation and maintenance. Both St. St. and porcelain food pans are available.



Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 500W - 220V, with regulator	J0016501CR16	16 x 25 h 1,8
Electric heating plate 500W - 110V, with regulator	J0016501BR16	16 x 25 h 1,8
Chafing fuel burner	J0060771A	Ø 9 h 8
Burner holder	1N07P1418	17 x 11 h 9,5
Food pan holder	J0030170S	32 x 2





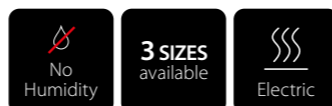
Cover Oven dry chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
COVER OVEN DRY CHAFER 2/3 GN	TAV044010	TAV044010B	51 x 50 h 22
COVER OVEN DRY CHAFER 1/1 GN	TAV044001	TAV044001B	69 x 47 h 22
COVER OVEN DRY CHAFER 1/1+1/3 GN	TAV044002	TAV044002B	83 x 54 h 22



Cover Oven®

Dry chafer



IDEAL FOR

FINGER FOOD, BREAD, PIZZA & FOCACCIA, CROISSANTS, WARM DESSERTS, PLATED DISHES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame
- » "Oven" effect
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Two mechanical hinges
- » Easily replaceable transparent cover

USER GUIDELINES

Dry foods may be placed directly upon the removable glass top.
Finger food and plated dishes should be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal heat conduction.

PATENT

Cover Oven Dry Chafer® is protected by international patents issued and/or currently pending.

Electric heating plates



DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

1 electric plate needed for 2/3 GN - 2 electric plates needed for 1/1 and 1/1+1/3 GN

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 2/3 GN, w/o frame	TAV044012	44 x 43,5 h 12
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN, w/o frame	TAV044014	75,5 x 49 h 12
Smoked hardened glass, 2/3 GN	TAV900111B	39 x 36,5 h 1
Smoked hardened glass, 1/1 GN	TAV900106B	57 x 36,5 h 1
Smoked hardened glass, 1/1+1/3 GN	TAV900107B	71 x 44 h 1



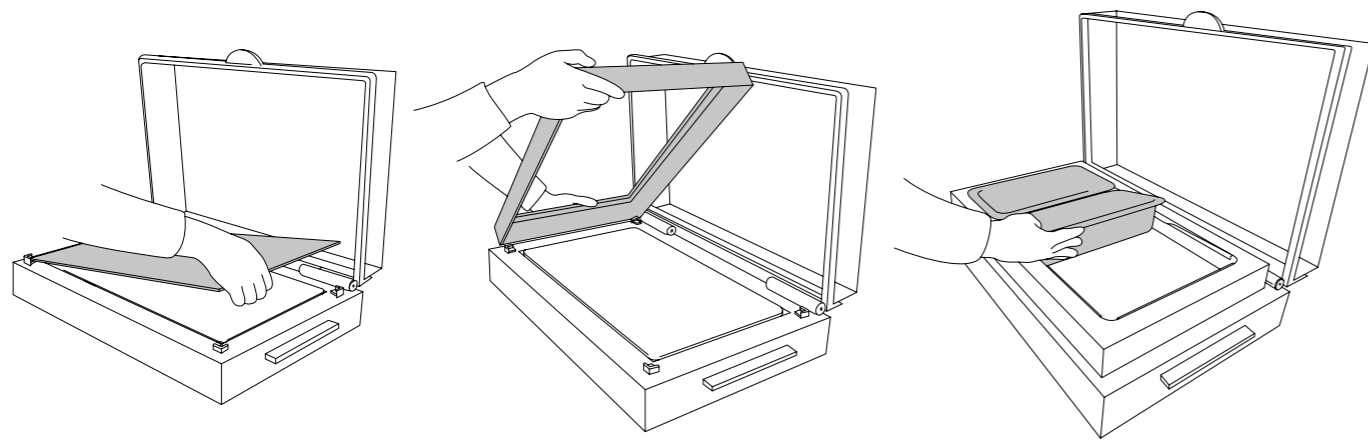
WARMING

COOLING

COOKING

Use your Cover Oven® with food pans

By using La Tavola's adapting frames, you can convert your Cover Oven Dry Chafer for use with food pans of different sizes.



1

Lift and remove the glass from your Cover Oven

2

Place the **Adapting Frame** on the base of Cover Oven

3

Insert desired **food pans** and use as normal

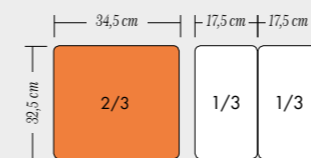


	2/3 GN		1/1 GN		1/1+1/3 GN	
	Adapting Frame	Food Container	Adapting Frame	Food Container	Adapting Frame	Food Container
Ceramic food pans						
	TAV057021 41 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057004 59 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057032 73 x 46 h 5	CERAMIC AND STONE FOOD PANS

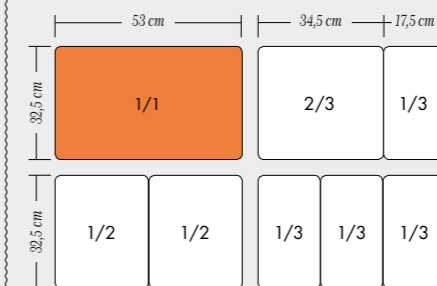
PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZE	WHITE	CHERRY	BLACK	HEIGHT (cm)	CAP. (lt)
1/1 GN	TAV340105	TAV340133	TAV340171	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	h 6,5	2,3

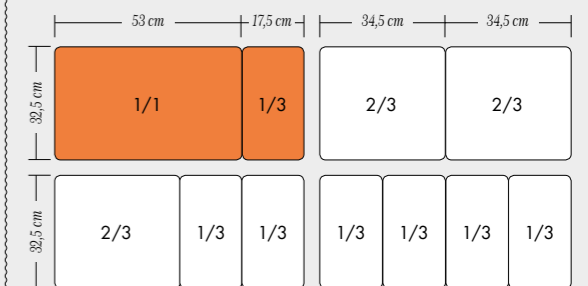
2/3 Gastronorm configurations



1/1 Gastronorm configurations



1/1+1/3 Gastronorm configurations



Adapting Frame for 2 Round Food Pans

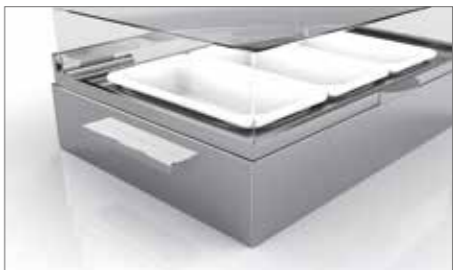


DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6
Adapting frame for 2 round food pans	TAV057028	73 x 46 h 5	-



Electric Hot Well

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
	ELECTRIC HOT WELL 1/1 GN	TAV052004	
ELECTRIC HOT WELL 1/1+1/3 GN	TAV052005	TAV052005B	83 x 55 h 24



Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN wide, w/o frame	TAV044016	75,5 x 41,5 h 12
Spacer ring 1/1 GN for Ceramic Food Pans h 10	TAV057039	34,2 x 54,2 h 4,8
Spacer ring 1/1+1/3 GN for Ceramic Food Pans h 10	TAV057040	34,2 x 54,2 h 4,8
Electric heating plate 700W - 220V, with regulator*	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator*	J0016401BR	20 x 30 h 1,8



*2 are required for each Electric Hot Well

Electric Hot Well

- MAX 90°
- No Humidity
- 2 SIZES available
- Electric

IDEAL FOR

FRIED FOOD, TEMPURA, ROASTS, EGGS, BAKED OR GRILLED VEGETABLES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame with "Oven" effect
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Two mechanical hinges
- » Maximum temperature of up to 90° C (measured on the food pan bottom)
- » Easily replaceable transparent cover
- » h 10 cm food pans available for high food volume capacity

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.
The absence of water/steam is optimal for warm holding of dry food.

PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZE	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm	CERAMIC FOOD PANS
	WHITE - h 10 cm	WHITE - h 10 cm	WHITE - h 10 cm	WHITE - h 10 cm
1/1 GN	TAV340105	TAV340133	TAV340171	-
1/3 GN	TAV341705	TAV341733	TAV341771	TAV62713
2/3 GN	TAV342305	TAV342333	TAV342371	TAV62712
1/2 GN	TAV342605	TAV342633	TAV342671	TAV62723

- WARMING
- COOLING
- COOKING



Dry Chafer for induction®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH**	SILVERPLATED**	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	PLATINUM CHAMPAGNE TITANIUM**	SIZE (cm)
DRY CHAFER FOR INDUCTION w/ ST. ST. COVER 2/3 GN*	TAV057038	TAV057038B	TAV057038S	TAV057038TN	TAV057038TR	TAV057038TO	TAV057038TC	40,5 x 40,5 h 15
DRY CHAFER FOR INDUCTION w/ GLASS COVER 2/3 GN*	TAV057041	TAV057041B	TAV057041S	TAV057041TN	TAV057041TR	TAV057041TO	TAV057041TC	40,5 x 40,5 h 15

**without ceramic food pans **only cover*



Spare parts

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)
St. st. cover for Dry Chafer	TAV040024	TAV040024B	TAV040024S	TAV040024TN	TAV040024TR	TAV040024TO	TAV040024TC	40,5 x 40,5 h 15
Glass cover for Dry Chafer	TAV040023	TAV040023B	TAV040023S	TAV040023TN	TAV040023TR	TAV040023TO	TAV040023TC	40,5 x 40,5 h 15

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK		
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4

Dry Chafer®

for induction



IDEAL FOR

DEEP FRIED FOOD, TEMPURA, ROASTS, BAKED OR GRILLED VEGETABLES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame with "Oven" effect
- » Uniform temperature distribution
- » Two mechanical hinges
- » Easily replaceable transparent cover
- » Works with non induction-ready ceramic food pans

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.
The absence of water/steam is optimal for warm holding of dry food.
Place the Dry Chafer over induction plate, place filled food pans in the chafer.

PATENT

Dry Chafer for Induction® is protected by international patents issued and/or currently pending.



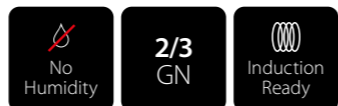
Dry Warmer for induction®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
DRY WARMER FOR INDUCTION 2/3 GN*	TAV057024	40,5 x 40,5 h 5

*without ceramic food pans



Dry Warmer®
for induction



IDEAL FOR

WARMING OF NON INDUCTION-READY CERAMIC FOOD PANS

FEATURES

- » Stainless Steel 18/10 frame
- » Magnetic floating st. st. base to allow for uniform heat distribution
- » Compatible with food pans 2/3 GN and 1/3 GN, height 6,5 cm.
- » Rubber feet to prevent scratches

USER GUIDELINES

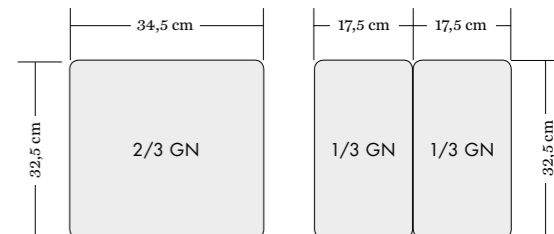
Place Warming Frame over induction plate, place filled food pans inside Warming Frame.

PATENT

Dry Warmer for Induction® is protected by international patents issued and/or currently pending.

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK		
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4



WARMING

COOLING

COOKING



Electric Bread Warming Unit

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. DOTS FINISH*	18/10 ST.ST. NEW ICE FINISH*	SIZE (cm)
OBLONG WARMING TRAY, 1/1 GN, WITH ELECTRIC PLATE	TAV037009	TAV037009D	TAV037009P	54 x 33 h 4

*Tops available in Dots and New Ice finish only



The Warming trays can be placed inside **any** of the many display trays available !

Electric Bread Warming Unit

- MAX 50°
- No Humidity
- 1/1 GN
- Electric

IDEAL FOR

BREAD, PIZZA & FOCACCIA, CROISSANTS AND WARM DESSERTS

FEATURES

- » 50°C temperature maximum
- » 1/1 GN size

USER GUIDELINES

Place food directly on the stainless steel top.
 Maintains freshness and crispness of bread/croissants over time.
 Can be used with La Tavola's Display Trays, with or without cover (as in above photo)

Spare parts

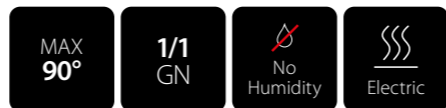
DESCRIPTION	CODE	SIZE (cm)
Electric heating plate, 110 - 220V - 50°C	TAV050012	20 x 30 h 1,8

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. DOTS FINISH	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
St. st. pan for electric plate	TAV037018	-	-	54 x 32,5 h 4
Oblong tray 1/1 GN for Bread Warming Unit	TAV037007	TAV037007D	TAV037007P	54 x 33 h 1,5





Electric Carving Station



IDEAL FOR

PRESENTATION AND CARVING OF ROASTS AND VARIOUS COOKED MEATS

FEATURES

- » Stainless Steel 18/10 mirror finish base
- » 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)

USER GUIDELINES

The black granite top is an elegant and efficient surface for carving.

After service, simply remove the granite top, wipe clean and empty any excess liquid from the recovery tank.

Heating performance is optimized when used with a heating lamp.



Electric Carving Station

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
ELECTRIC CARVING STATION, 1/1 GN	TAV052023	73 x 52 h 13



Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator*	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator*	J0016401BR	20 x 30 h 1,8

*2 are required for each Carving Station

Spare parts and accessories

DESCRIPTION	220V	110V	SIZE (cm)
1-Light Heat Lamp	TAV791Q	TAV791Q110	27 x 20 h 70
2-Light Heat Lamp	TAV792Q	TAV792Q110	27 x 20 h 70

DESCRIPTION	CODE	SIZE (cm)
Stone plate 1/1 GN	ST030145	55 x 40 h 3,5



WARMING

COOLING

COOKING

Induction Warming Plate



IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

FEATURES

- » Stainless Steel 18/10 housing and handles
- » Automatic pan detection, instant energy transmission, highly energy efficient
- » Four standard temperature settings (150, 160, 175, 190°F / 65, 70, 80, 90°C)
- » Eleven additional temperature settings
- » Tempered glass top
- » Plug & play

USER GUIDELINES

Place chafers or induction-compatible container on unit, set heat to desired level through LED display & keypad.



Powered by **CookTek**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE WATTAGE	SIZE (cm)
INDUCTION WARMING PLATE*	TAV046071	220V 1000W	51 x 46 h 14
INDUCTION WARMING PLATE*	TAV046072	110V 1000W	51 x 46 h 14

*Composed of 1 Induction plate 2/3 GN 1000W and free standing housing



Example Induction Warming Plate with Oyster Chafers

Dual Induction Warming Plate



IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

FEATURES

- » Stainless Steel 18/10 housing and handles
- » Automatic pan detection, instant energy transmission, highly energy efficient
- » Four standard temperature settings (150, 160, 175, 190°F / 65, 70, 80, 90°C)
- » Eleven additional temperature settings
- » Tempered glass top
- » Plug & play

USER GUIDELINES

Place chafers or induction-compatible container on unit, set heat to desired level through LED display & keypad. The temperature of each zone can be controlled independently.



Powered by **CookTek**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE WATTAGE	SIZE (cm)
DUAL INDUCTION WARMING PLATE*	TAV046073	220V 1000W	89 x 46 h 14
DUAL INDUCTION WARMING PLATE*	TAV046074	110V 1000W	89 x 46 h 14

*Composed of 2 Induction plates 2/3 GN 1000W and free standing housing





Multi-point induction Warming Plate



IDEAL FOR

LA TAVOLA'S OYSTER CHAFER, ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

FEATURES

- » Stainless Steel 18/10 housing and handles
- » 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

USER GUIDELINES

Place chafers or induction compatible containers on units, set the desired temperature by turning the control knob to achieve increments of 5°F / 1°C

Up to 4 induction-ready food pans (1/3 GN) may be heated at the same time.

Powered by
Garland



Multi-point induction Warming Plate

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE / WATTAGE	SIZE (cm)
MULTI-POINT INDUCTION WARMING PLATE*	TAV046058	220V 1500W	91 x 46 h 11
MULTI-POINT INDUCTION WARMING PLATE*	TAV046059	110V 1500W	91 x 46 h 11

*composed of Induction Warmer and free standing housing



DESCRIPTION	CODE	SIZE (cm)
Soup ladle holder	TAV052006	15 x 15 h 21
Cover holder	TAV052007	15 x 15 h 21

ELECTRIC WARMING PLATE

ONE PLATFORM, FIVE PRODUCTS

The Electric Warming Plate is a versatile platform that can be easily adapted for 5 different purposes.

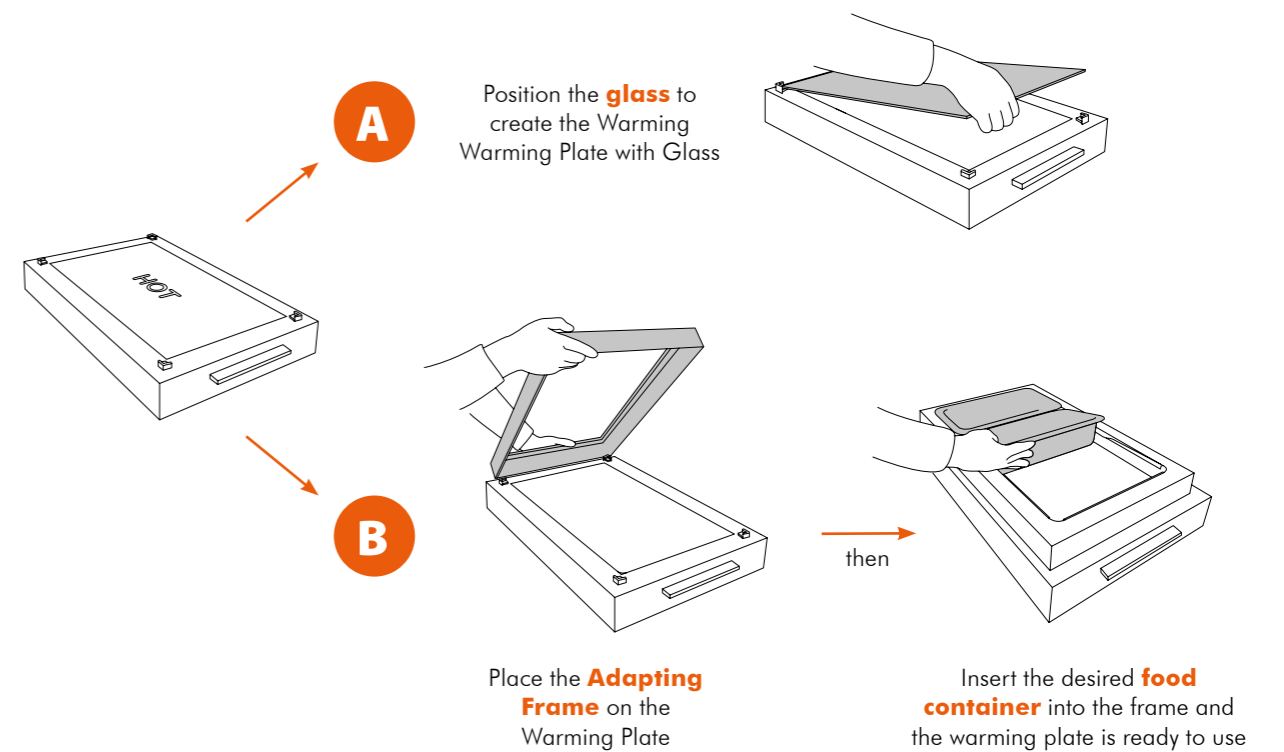
By either placing a glass surface or an apt combination of an Adapting Frame + Food Container, the Electric Warming Plate can be used to optimally display a wide array of warm foods.

This product is all about saving money and space!



How does it work?

Predispose your Electric Warming Plate to the desired use by placing a **Glass** surface or an apt combination of an **Adapting Frame + Food Container(s)** upon the plate



Warming Plate

DESCRIPTION	18/10 ST.ST.		SIZE (cm)
	MIRROR FINISH	SATIN FINISH	
ELECTRIC WARMING PLATE 2/3 GN*	TAV045007	TAV045007B	51 x 47 h 9
ELECTRIC WARMING PLATE 1/1 GN**	TAV045008	TAV045008B	69 x 44 h 9
ELECTRIC WARMING PLATE 1/1+1/3 GN**	TAV045009	TAV045009B	83 x 51 h 9

*1 electric plate 700W not included **2 electric plates 700W not included



Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8



WARMING

COOLING

COOKING



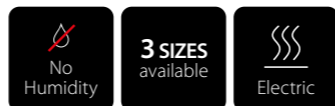
Warming Plate with glass

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE with glass 2/3 GN*	TAV045006	TAV045006B	51 x 47 h 11
ELECTRIC WARMING PLATE with glass 1/1 GN**	TAV045001	TAV045001B	69 x 44 h 11
ELECTRIC WARMING PLATE with glass 1/1+1/3 GN**	TAV045002	TAV045002B	83 x 51 h 11

*1 electric plate 700W not included **2 electric plates 700W not included



Electric Warming Plate with glass



IDEAL FOR

BREAD, PIZZA & FOCACCIA, CROISSANTS, WARM DESSERTS, FINGER FOOD, PLATED DISHES

FEATURES

- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, smoked finish
- » Aluminum layer underneath the glass top ensures uniform temperature distribution
- » Easy access to temperature regulators

USER GUIDELINES

Dry food may be placed directly upon the removable glass top. Finger food and plated dishes should be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal heat conduction.

Glass tops

DESCRIPTION	CODE	SIZE (cm)
Smoked hardened glass, 2/3 GN	TAV900111B	39 x 36,5 h 1
Smoked hardened glass, 1/1 GN	TAV900106B	57 x 36,5 h 1
Smoked hardened glass, 1/1+1/3 GN	TAV900107B	71 x 44 h 1



Spare parts - Electric heating plates

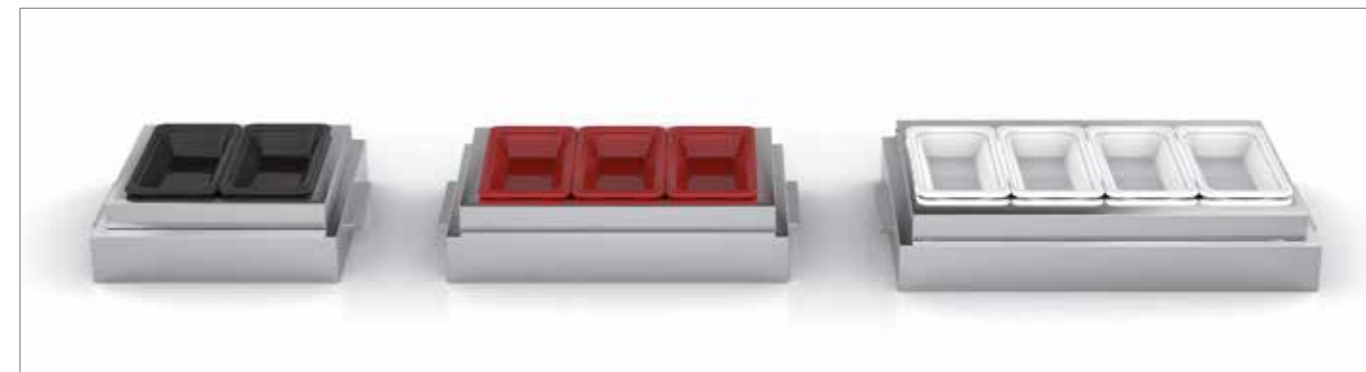
DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8



WARMING

COOLING

COOKING



Warming Plate with food pans

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 2/3 GN with adapting frame for food pans*	TAV045007A1	TAV045007A1B	51 x 47 h 16
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for food pans**	TAV045008A1	TAV045008A1B	69 x 44 h 16
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for food pans**	TAV045009A1	TAV045009A1B	83 x 51 h 16
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for 2 round food pans**	TAV045009AR1	TAV045009AR1B	83 x 51 h 15

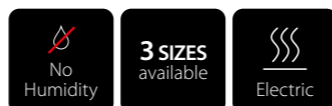
Adapting frame included - *1 electric plate 700W not included **2 electric plates 700W not included

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK		
1/1 GN	TAV340105	TAV340133	TAV340171	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	h 6,5	2,3

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6

Electric Warming Plate with food pans



IDEAL FOR

FRIED FOOD, TEMPURA, ROASTS, BAKED OR GRILLED VEGETABLES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Several GN size food pans available

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.
The absence of water/steam is optimal for warm holding of dry food.



Spare parts - Adapting frames

DESCRIPTION	18 / 10 ST.ST. MIRROR FINISH	SIZE (cm)
2/3 Adapting frame for Food Pans	TAV057021	41 x 38 h 5
1/1 Adapting frame for Food Pans	TAV057004	59 x 38 h 5
1/1+1/3 Adapting frame Food Pans	TAV057032	73 x 46 h 5
1/1+1/3 Adapting frame for 2 Round Food Pans	TAV057028	73 x 46 h 4

Spare parts - Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

WARMING

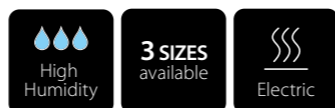
COOLING

COOKING



Electric Warming Plate

with cast iron cocottes



IDEAL FOR

HOT SOUPS

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Cast iron cocottes available in various colors

USER GUIDELINES

Place the full cocottes on the Warming Plate inside the Adapting Frame, and regulate heat.
The cocottes and their contents should be at the desired temperature before being placed on the Warming Plate.



Warming Plate with cast iron cocottes

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
	ELECTRIC WARMING PLATE 2/3 GN with adapting frame for 30 cm cast iron cocotte*	TAV045007A2	
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for two 26 cm cast iron cocottes**	TAV045008A2	TAV045008A2B	69 x 44 h 11,5
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for two 30 cm cast iron cocottes**	TAV045009A2	TAV045009A2B	83 x 51 h 11,5

Adapting frame included - *1 electric plate 700W not included **2 electric plates 700W not included

Cast Irons Cocottes

COCOTTE Ø 26 - BLACK	COCOTTE Ø 26 - GRAPHITE GRAY	COCOTTE Ø 26 - CHERRY	COCOTTE Ø 26 - MUSTARD
Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6
TAV6026N	TAV6026G	TAV6026R	TAV6026S
COCOTTE Ø 30 - BLACK	COCOTTE Ø 30 - GRAPHITE GRAY	COCOTTE Ø 30 - CHERRY	
Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	
TAV6030N	TAV6030G	TAV6030R	



Spare parts - Adapting frames



Spare parts - Electric heating plates

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
	2/3 Adapting frame for 30 cm Cocotte				
1/1 Adapting frame for two 26 cm Cocottes	TAV057014	59 x 38 h 2	Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
1/1+1/3 Adapting frame for two 30 cm Cocottes	TAV057018	73 x 46 h 2			

WARMING

COOLING

COOKING

Electric Warming Plate

for Oyster Chafers



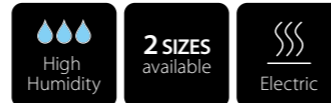
IDEAL FOR MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Easy access to temperature regulators
- » An innovative way to use La Tavola's Oyster Chafers with an electric power source

USER GUIDELINES

Place Oyster Chafers upon the Warming Plate.
Fill Oyster Chafer with hot water and position full hot food pans.



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 2/3 GN with adapting frame for oyster chafer*	TAV045007A4	TAV045007A4B	51 x 47 h 11
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for 2 oyster chafers**	TAV045009A4	TAV045009A4B	83 x 51 h 11

Adapting frame included - *1 electric plate 700W not included **2 electric plates 700W not included

Oyster Chafer

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	PLATINUM CHAMPAGNE TITANIUM*	SIZE (cm)	CAP. (lt)
OYSTER CHAFER FOR INDUCTION	TAV0514013A	TAV0514013S	TAV0514013TN	TAV0514013TR	TAV0514013TO	TAV0514013TC	45,5 x 40 h 13,5	3,5

*cover only



Spare parts - Adapting frames



Spare parts - Electric heating plates



Spare parts - food pans

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
2/3 Adapting frame for Oyster chafer	TAV057022	41 x 38 h 2	Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8	Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
1/1+1/3 Adapting frame for 2 Oyster chafers	TAV057016	73 x 46 h 2	Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8	Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6

Electric Warming Plate

for Bacon Trays



IDEAL FOR BACON & SAUSAGES

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Easy access to temperature regulators
- » Cast aluminum shallow pans ideal for bacon and sausage presentation

USER GUIDELINES

Place Bacon trays on Warming Plate and fill with cooked bacon



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for bacon trays**	TAV045008A5	TAV045008A5B	69 x 44 h 11

Adapting frame included - **2 electric plates 700W not included

Bacon Tray

DESCRIPTION	CODE	SIZE (cm)
STONE BACON TRAY	TAV900509S	53 x 16 h 2,5



Spare parts - Adapting frames



Spare parts - Electric heating plates

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
1/1 Adapting frame for Bacon Trays	TAV057015	59 x 38 h 2	Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
			Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

WARMING

COOLING

COOKING



Warming and Cooling Plate

DESCRIPTION	○ WHITE FINISH TAV039129	● BLACK FINISH TAV039130	VOLTAGE / WATTAGE	SIZE (cm)
HOT AND COLD PLATE 1/1 GN			220V 850W	68 x 55 h 14,5



Electric Warming & Cooling Plate



IDEAL FOR

COLD AND WARM HOLDING OF FINGER FOOD AND PLATED DISHES

FEATURES

- » Adjustable temperature: from -5° to +140° C
- » 6,9 mm thick multi-layer material CNS/aluminium/CNS
- » 2 mm glass coating in black or white
- » 2m-long electrical cord
- » Available in black or white
- » Simple controls and digital temperature feedback

USER GUIDELINES

Finger food and plated dishes should be placed on the plate with the interposition of a flat-bottomed porcelain/glass dish for optimal heat or cold conduction.

COOLING FUNCTIONS

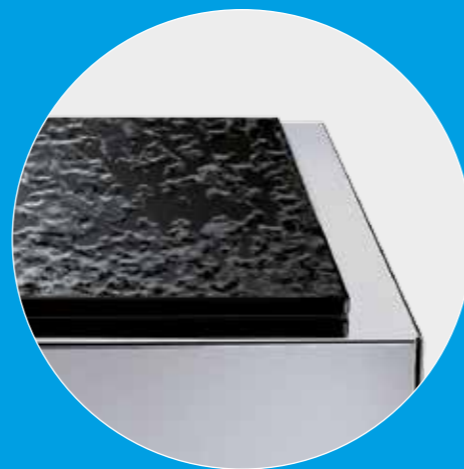
Stylish cooling solutions powered by eutectic cooling plates. Ideal for fruit and salad, yoghurt, sushi, cold cuts, beverages and ice cream. Maximum versatility of use without requiring electricity.



EUTECTIC REFRIGERATION

No ice, no electricity, no problems!

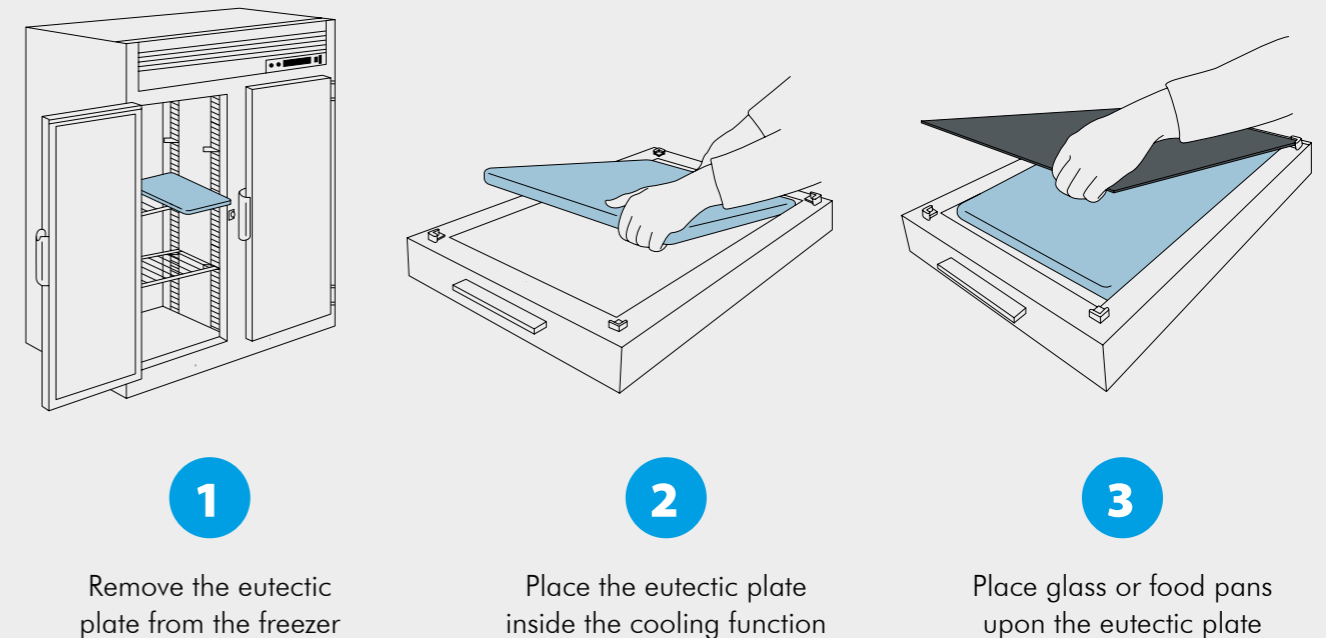
La Tavola's cold retention functions are powered by eutectic plates - high tech ice packs which release a constant cooling capacity for up to 5 hours.



Identify it

	<p>EUTECTIC COOLING PLATE - WHEN FROZEN, RELEASES COLD FOR UP TO 5 HOURS. COLD IS TRANSMITTED TO THE ADJACENT SURFACE BY CONTACT.</p>	
	<p>CHILL IT CONTAINERS ARE A HYGIENIC AND SAFE WAY TO MAINTAIN FOOD AT LOW TEMPERATURES. ALSO SUITABLE FOR ICE CREAM.</p>	

How to use the eutectic system



Size matters

La Tavola's cooling products come in a variety of different gastronorm sizes:



WARMING

COOLING

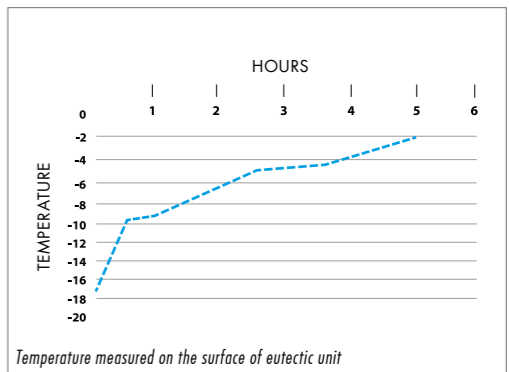
COOKING



Eutectic Cooling Plate

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
EUTECTIC COOLING PLATE 2/3 GN*	TAV047010	TAV047010B	51 x 47 h 9
EUTECTIC COOLING PLATE 1/1 GN*	TAV047001	TAV047001B	69 x 44 h 9
EUTECTIC COOLING PLATE 1/1+1/3 GN*	TAV047003	TAV047003B	83 x 51 h 9

*Eutectic cooling unit and hardened oblong glass included



Eutectic Cooling Plate

SURFACE
0-4°C

3 SIZES
available

Eutectic

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI, FRUIT & SALADS, COLD DIPS

FEATURES

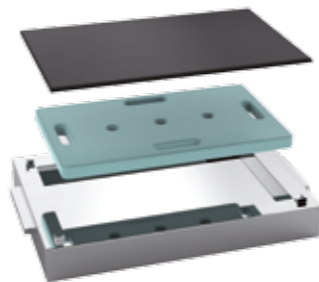
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, black finish

USER GUIDELINES

- Place the eutectic unit in a freezer for 24 hrs before use.
- Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Black hardened glass, 2/3 GN	TAV900408	39 x 36,5 h 0,4
Black hardened glass, 1/1 GN	TAV900403	57 x 36,5 h 0,4
Black hardened glass, 1/1+1/3 GN	TAV900404	71 x 44 h 0,4



DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Eutectic Cooling unit 1/1+1/3 GN	TAV037019	65 x 40 h 3,5

2 Cooling units required for 2/3 GN, 3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN

WARMING

COOLING

COOKING



Eutectic Cooling Plate with cover

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	18/10 ST. ST. SATIN FINISH	SIZE (cm)
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 2/3 GN*	TAV047011	TAV047011B	51 x 50 h 20
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 1/1 GN*	TAV047002	TAV047002B	69 x 47 h 20
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 1/1+1/3 GN*	TAV047004	TAV047004B	83 x 54 h 20

*Eutectic cooling unit and hardened oblong glass included



Eutectic Cooling Plate with cover

SURFACE 0-4°C

3 SIZES available

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI, FRUIT & SALADS, COLD DIPS

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, black finish
- » Easily replaceable transparent cover

USER GUIDELINES

Place the eutectic unit in a freezer for 24 hrs before use.

Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 2/3 GN, w/o frame	TAV044012	44 x 43,5 h 12
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN, w/o frame	TAV044014	75,5 x 49 h 12
Black hardened glass, 2/3 GN	TAV900408	39 x 36,5 h 0,4
Black hardened glass, 1/1 GN	TAV900403	57 x 36,5 h 0,4
Black hardened glass, 1/1+1/3 GN	TAV900404	71 x 44 h 0,4

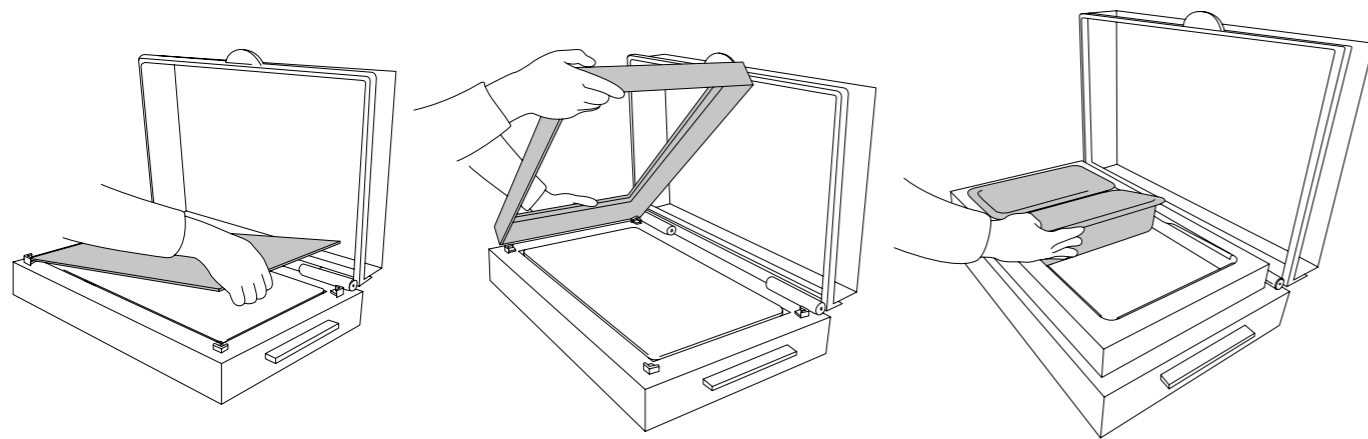
DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Eutectic Cooling unit 1/1+1/3 GN	TAV037019	65 x 40 h 3,5

2 Cooling units required for 2/3 GN, 3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN



Use your Cooling Plate with food pans

With the use of La Tavola's adapting frames you can convert your cooling plate (with or without cover) for use with food pans of different sizes.



1

Lift and remove the glass from your Cooling Plate

2

Place the Adapting Frame on the base of Cooling Plate

3

Replace your ceramic food pans

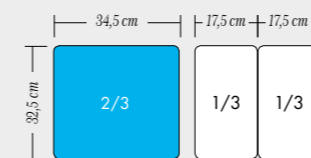


	2/3 GN		1/1 GN		1/1+1/3 GN	
	Adapting Frame	Food Container	Adapting Frame	Food Container	Adapting Frame	Food Container
Ceramic food pans						
	TAV057021 41 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057004 59 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057032 73 x 46 h 5	CERAMIC AND STONE FOOD PANS

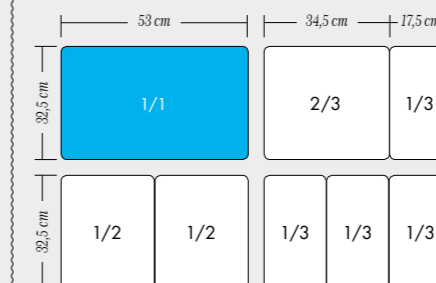
PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZE	WHITE	CHERRY	BLACK	HEIGHT (cm)	CAP. (lt)
1/1 GN	TAV340105	TAV340133	TAV340171	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	h 6,5	2,3

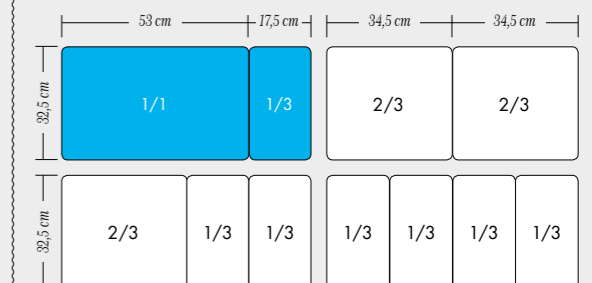
2/3 Gastronorm configurations



1/1 Gastronorm configurations



1/1+1/3 Gastronorm configurations



Adapting Frame for 2 Round Food Pans



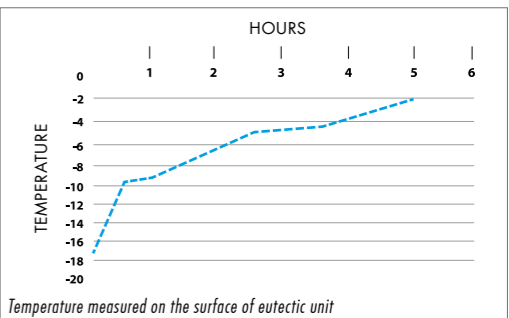
DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6
Adapting frame for 2 round food pans	TAV057028	73 x 46 h 5	-



Eutectic Cold Well

DESCRIPTION	SIZE (cm)		
	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	
EUTECTIC COLD WELL 1/1 GN*	TAV048004	TAV048004B	64 x 46 h 25
EUTECTIC COLD WELL 1/1+1/3 GN*	TAV048005	TAV048005B	78 x 46 h 25

*Eutectic cooling units included



Eutectic Cold Well



IDEAL FOR

FRUITS, SALADS, COLD DIPS, YOGHURT, BIRCHER MUESLI

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable ceramic food pans in various colors and sizes are available
- » Easily replaceable transparent cover
- » h 10 cm food pans available for high food volume capacity

USER GUIDELINES

Place the eutectic unit in a freezer for 24 hrs before use.
Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN wide, w/o frame	TAV044016	75,5 x 41,5 h 12
Spacer ring 1/1 GN for Ceramic Food Pans h 10	TAV057039	34,2 x 54,2 h 4,8
Spacer ring 1/1+1/3 GN for Ceramic Food Pans h 10	TAV057040	34,2 x 54,2 h 4,8
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3

*3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN



GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			CERAMIC FOOD PANS
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm	WHITE - h 10 cm
1/1 GN	TAV340105	TAV340133	TAV340171	-
1/3 GN	TAV341705	TAV341733	TAV341771	TAV62713
2/3 GN	TAV342305	TAV342333	TAV342371	TAV62723
1/2 GN	TAV342605	TAV342633	TAV342671	TAV62712



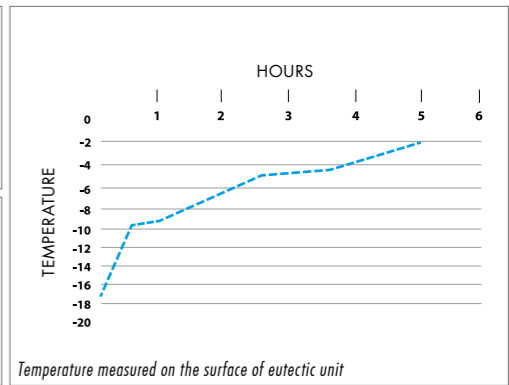
Spacer ring is required only for the use of ceramic food pans h 10



Chill-it Cooling System

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE	SIZE (cm)
CHILL IT COOLING SYSTEM*	TAV038007	TAV038007B	TAV038007TN	TAV038007TR	TAV038007TO	TAV038007TC	60 x 40 h 17
CHILL IT COOLING SYSTEM W/COVER*	TAV038008	TAV038008B	TAV038008TN	TAV038008TR	TAV038008TO	TAV038008TC	60 x 40 h 23

*Chill-it pans not included



Chill-it Cooling System

-4°C
up to
4 hours

1/1
GN

Refrigerating
Gel

IDEAL FOR ICE CREAM, SORBET

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Chill-It food pans release cold for up to 4 hours
- » Stackable, double walled Chill-It pans containing food safe gel
- » Transparent cover reinforced with St.St. frame
- » Stainless Steel 18/10 base
- » Easily replaceable transparent cover

USER GUIDELINES

Place the Chill-It pans in a freezer for 24 hrs before use.
Chill-it pans of various sizes with partition are available.

Chill-it pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
CHILL IT Pan, 1/3 GN	J0011833SJ	18 x 33 h 16	3
CHILL IT Pan, 1/3 GN with partition	J0011833DSJ	18 x 33 h 16	3
CHILL IT Pan, 1/2 GN	J0013633SJ	27 x 33 h 16	5
Transparent cover for CHILL IT Pan, 1/3 GN	J0011833CSJ	18 x 33	-
Transparent cover for CHILL IT Pan, 1/2 GN	J0013633CSJ	36 x 33	-



Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover with frame	TAV038010	58 x 37 h 10

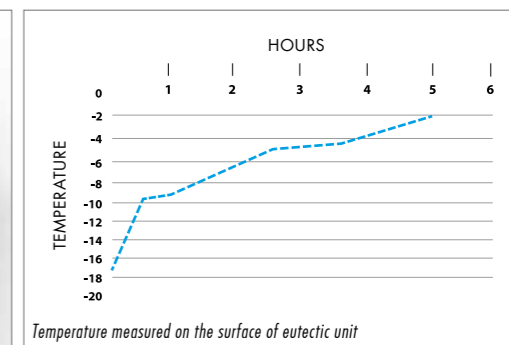





Salad Display

DESCRIPTION	 18/10 ST.ST. NEW ICE FINISH	 18/10 ST.ST. FIELD FINISH	 18/10 ST.ST. WEAVE FINISH	SIZE (cm)
SALAD SUPPORT FOR SINGLE PAN 1/2 GN*	TAV037047P	TAV037047F	TAV037047W	31 x 26 h 15,3
SALAD SUPPORT FOR TWO 1/2 OR THREE 1/3 GN PANS*	TAV037048P	TAV037048F	TAV037048W	53 x 31 h 15,3

*Pans not included - Every Salad Support is composed of 2 components



Salad Display

- 4°C**
up to
4 hours
- 2 SIZES**
available
-  Refrigerating Gel

IDEAL FOR

SALADS AND RAW VEGETABLES

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Chill-It food pans release cold for up to 4 hours
- » Stackable, double walled Chill-It pans containing food safe gel
- » Stainless Steel 18/10 walls available in different finishes

USER GUIDELINES

Place the Chill-It pans in a freezer for 24 hrs before use. Chill-it pans of various size with partition are available. It is recommended that the food containers be placed under running water for approx 30 seconds before filling with vegetables.

Chill-it pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
CHILL IT Pan, 1/3 GN	J0011833SJ	18 x 33 h 16	3
CHILL IT Pan, 1/3 GN with partition	J0011833DSJ	18 x 33 h 16	3
CHILL IT Pan, 1/2 GN	J0013633SJ	27 x 33 h 16	3
Transparent cover for CHILL IT Pan, 1/3 GN	J0011833CSJ	18 x 33	
Transparent cover for CHILL IT Pan, 1/2 GN	J0013633CSJ	36 x 33	



Polycarbonate pans

DESCRIPTION	CODE	SIZE (cm)
Polycarbonate Pan, 1/3 GN	TAV225415	32,5 x 26,5 h 15
Polycarbonate Pan, 1/2 GN	TAV225315	32,5 x 17,5 h 15



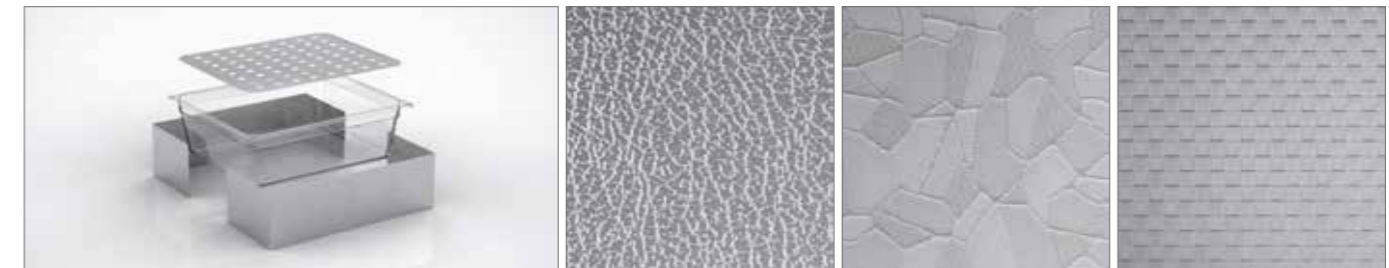
WARMING
COOLING
COOKING



Oyster & Fruit de Mer Display

DESCRIPTION	 18/10 ST.ST. NEW ICE FINISH	 18/10 ST.ST. FIELD FINISH	 18/10 ST.ST. WEAVE FINISH	SIZE (cm)
OYSTER & FRUIT DE MER DISPLAY WITH INSERT AND DRAINER	TAV037037P	TAV037037W	TAV037037F	63 x 53 h 20

The display is composed of 2 components



Oyster & Fruit de Mer Display

2/1 GN

IDEAL FOR

FOOD-ON-ICE CONCEPT, OYSTERS AND UNCOOKED SEAFOOD

FEATURES

- » Polycarbonate ice container with drainer
- » Stainless Steel 18/10 walls available in different finishes
- » 2/1 GN size

USER GUIDELINES

Place drainer inside the container and fill with ice.
At the end of the service remove container and empty it of ice and water.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Polycarbonate insert 2/1 GN	TAV225020	63 x 53 h 20
Polycarbonate drainer 2/1 GN	TAV227010	57 x 45 h 2



WARMING

COOLING

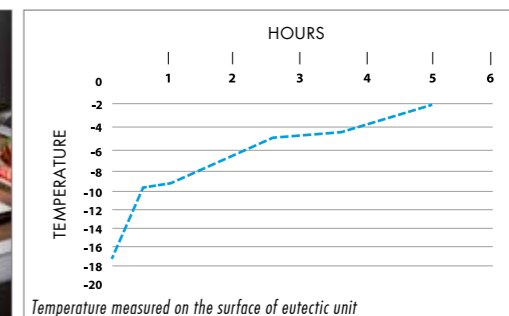
COOKING



Cooling Tray System

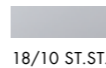


DESCRIPTION				SIZE (cm)
OBLONG COOLING SYSTEM 1/1 GN WITH TOP**	TAV037056	TAV037056D	TAV037056P	55 x 34 h 4,8

*Tops available only in Dots or New Ice finish **Cooling Unit and pan included



Cooling trays can be placed inside **any** of the many display trays available!

Spare parts

DESCRIPTION				SIZE (cm)
Oblong Tray 1/1 GN for Cooling tray system	TAV037057	TAV037057D	TAV037057P	53 x 34 h 1,5

DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
St. st. Pan for Eutectic Cooling insert	TAV037058	55 x 33 h 4,8



Cooling Tray System

1/1 GN

-4°C up to 4 hours

SURFACE 0-4°C


Eutectic

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base
- » Stainless Steel 18/10 top tray available in different finishes

USER GUIDELINES

- Place the frozen eutectic plate within the unit.
- Place food directly upon the top tray.
- The interposition of glass/porcelain dishes with flat bottom is also possible.

Polyethylene cutting board and porcelain tray

DESCRIPTION	CODE	SIZE (cm)
Polyethylene cutting board 1/1 GN	TAV037015	52,5 x 32 h 1,5
Oblong porcelain tray 1/1 GN	TAV62611	53 x 32,5 h 2



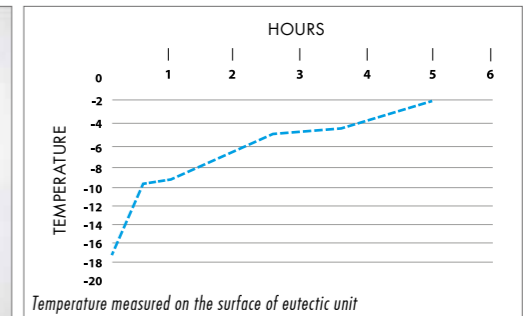
WARMING
COOLING
COOKING



Yoghurt pot Cooler

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
YOGHURT POT COOLER 1/1 GN	TAV037059	55 x 34 h 6,8

**Eutectic cooling unit and drainer included*



The Yoghurt pot Cooler can be placed inside **any** of the many display trays available!

Yoghurt pot Cooler

1/1 GN

-4°C up to 4 hours

SURFACE 0-4°C

❄️
Eutectic

IDEAL FOR
YOGHURTS

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base

USER GUIDELINES

- Place the frozen eutectic plate within the unit.
- Yoghurt containers to be placed on the top tray of the unit.

Spare parts

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Drainer 1/1 GN for yoghurt pot cooler	TAV037060	53 x 34 h 3,5
DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5



WARMING

COOLING

COOKING

Butter Cooler

IDEAL FOR

BUTTER



FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base

USER GUIDELINES

Place the frozen eutectic plate within the unit.
Butter pats to be placed on the top tray of the unit.

-4°C
up to
4 hours

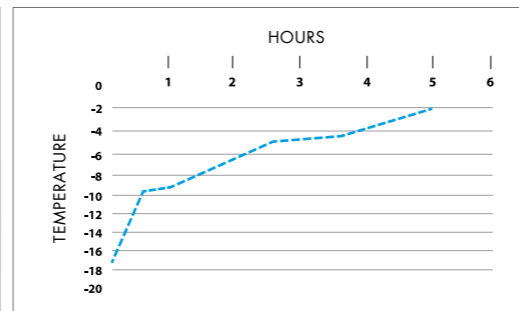
SURFACE
0-4°C

❄️
Eutectic



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
BUTTER COOLER*	TAV037006	21 x 18,5 h 5,5

*Drainer and Cooling Unit are included



Spare parts

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Drainer	TAV037010	20 x 18,5 h 2

DESCRIPTION	CODE	SIZE (cm)
Cooling unit	J0016648P	17 x 20 h 3



Cold Drinks

Eutectic Set

IDEAL FOR

FRUIT JUICE, COLD BEVERAGES



FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic cylinders release cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base
- » Available with 3-6 glass jugs with beak and plastic cover

USER GUIDELINES

Place the frozen eutectic cylinders within the unit.
Position jugs and fill with chilled beverages.

2 SIZES
available

❄️
Eutectic



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
COLD DRINKS EUTECTIC SET 3 PCS.*	TAV050026	63 x 15,5 h 13
COLD DRINKS EUTECTIC SET 6 PCS.*	TAV050022	37 x 51 h 13

*w/o jugs, Eutectic round insert included



Spare parts

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Eutectic round insert	TAV050020	Ø 12 h 12,5	-
Glass Jug	PTCASE1000	Ø 9 h 23	1
Transparent Cap for Glass Jug	PT916520000	Ø 9	-

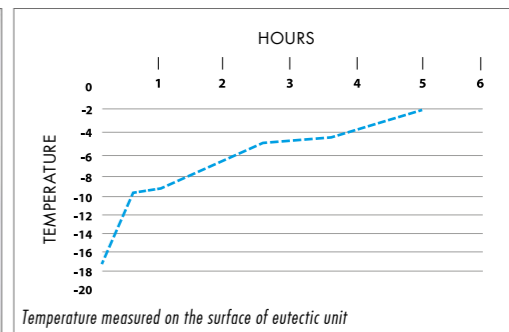




Cooling System for 2 glass bowls

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
BOWL HOLDER 1/1 GN WITH EUTECTIC COOLING UNIT AND TRAY*	TAV037061	56,5 x 36 h 8,1

*Glass bowls and covers are not included



Cooling trays can be placed inside **any** one of the many display trays available!

Cooling System

for 2 glass bowls

SURFACE
0-4°C

-4°C
up to
4 hours

Eutectic

IDEAL FOR

YOGHURTS, BIRCHER MUESLI, CHEESE, CHILLED DIPS

FEATURES

- » 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

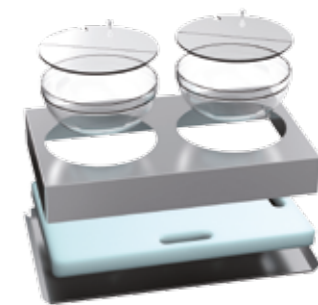
USER GUIDELINES

Place the frozen eutectic plate within the unit.
Position bowls and fill with chosen food.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Methacrylic cover with hinge*	J0031001G	Ø 23,5
Glass bowl*	J0034003A	Ø 22,5
Bowl holder 1/1 GN	TAV037062	53,5 x 33 h 8
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Oblong tray 1/1 GN	TAV037001	56,5 x 36 h 1,5

*2 pieces required



Accessories

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Yogurt ladle	TT14058	h 27



COOKING FUNCTIONS

La Tavola's freestanding cooking functions are practical, stylish and self-contained.

A portable live cooking solution ideal for breakfast buffets and all-day dining incorporating both functionality and design.



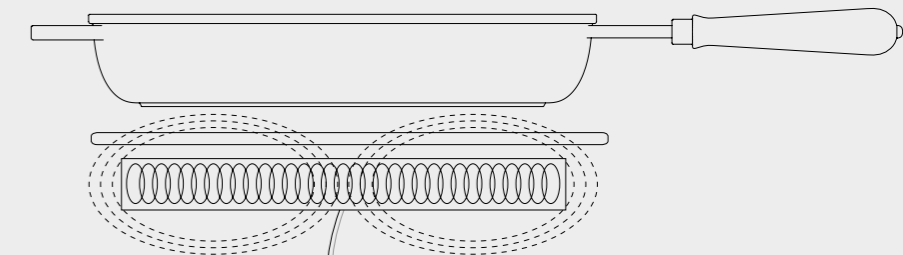
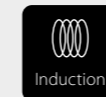
Show cooking, in style

Show cooking plays an important role in enhancing the dining experience of the guest and our cooking stations are a tool to achieve just that objective.

La Tavola's cooking functions combine the advantages and performance of induction with a unique look, customized by you, to ensure that the equipment blends seamlessly into the interior decoration of its surroundings.

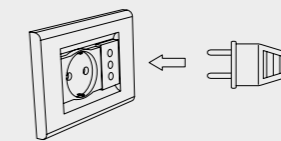
Induction powered

Robust performance, touch pad-controlled, instantaneous temperature change, maximum precision.



Plug and Play

No installation required - just plug in and start cooking!



Versatile and functional

Wok, flat induction, grill in a single or dual-unit grill. Cutting board and hidden food scrap pan included.

WARMING

COOLING

COOKING



Cooking Stations

Single and Dual



IDEAL FOR

SHOW COOKING

FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with manual power setting, preset power setting and timer control
- » 25 power settings
- » 230 Volts / 3600 Watts
- » Vitroceram glass
- » Polyethylene cutting board
- » Hidden pan for food scraps

USER GUIDELINES

Plug and play unit, ready to use.
Use with flat, induction-ready pan/pot.
Not available in the US.



Cooking Stations

DESCRIPTION			SIZE (cm)
	COLONIAL*	LAVA STONE*	
COOKING STATION**	TAV046078105C	TAV046078107C	100 x 63 h 23
DUAL COOKING STATION**	TAV046079105C	TAV046079107C	140 x 63 h 23

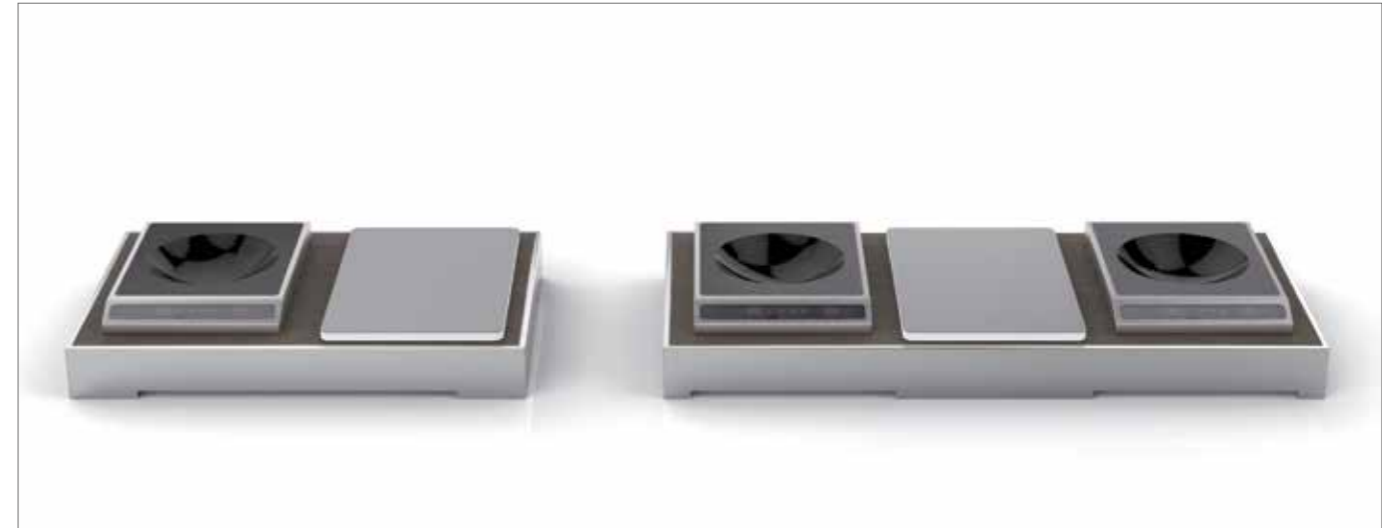
*Top only **Composed of Induction cooking plate BRIC3600 220V (2 for Dual Cooking Station). Freestanding housing with cutting board and hidden food scrap pan



Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2

*Cutting sheet available in 6 different colors



Wok Stations

DESCRIPTION	FINISH		SIZE (cm)
	COLONIAL*	LAVA STONE*	
WOK STATION**	TAV046078105W	TAV046078107W	100 x 63 h 23
DUAL WOK STATION**	TAV046079105W	TAV046079107W	140 x 63 h 23

*Top only **Composed of Induction wok plate BWIC3600 220V (2 for Dual Wok Station). Freestanding housing with cutting board and hidden food scrap pan

Wok Stations

Single and Dual



IDEAL FOR

SHOW COOKING

FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with manual power setting, preset power setting and timer control
- » 25 power settings
- » 230 Volts / 3600 Watts
- » Vitroceram glass
- » Polyethylene cutting board
- » Hidden pan for food scraps

USER GUIDELINES

Plug and play unit, ready to use.
For use with flat, induction-ready pan/pot.
Not available in the US.



Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2	Hidden food scrap pan	TAV046077	32,5 x 17,5 h 10
			Wok Pan for Induction plate	TAV046075	Ø 36

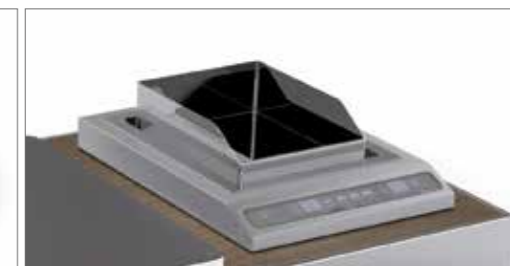
*Cutting sheet available in 6 different colors



Grill Stations

DESCRIPTION			SIZE (cm)
	COLONIAL*	LAVA STONE*	
GRILL STATION**	TAV046078105G	TAV046078107G	100 x 63 h 23
DUAL GRILL STATION**	TAV046079105G	TAV046079107G	140 x 63 h 23

*Top only **Composed of Induction Grill plate BGIC3600 220V (2 for Dual Grill Station). Freestanding housing with cutting board and hidden food scrap pan



Grill Stations

Single and Dual



IDEAL FOR

SHOW COOKING

FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with 12 temperature settings (50°C to 280°C)
- » 230 Volts / 3600 Watts
- » Multi-layer composite cooking surface: stainless steel + aluminum
- » Liquid collection system with drawer
- » Polyethylene cutting board
- » Hidden pan for food scraps

USER GUIDELINES

Plug and play unit, ready to use.
For use with flat, induction-ready pan/pot.
Not available in the US.

Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2

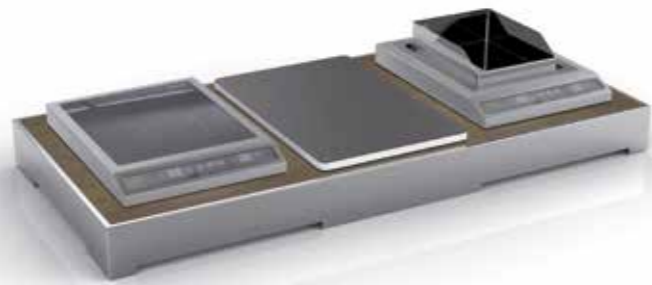
*Cutting sheet available in 6 different colors

DESCRIPTION	CODE	SIZE (cm)
Hidden food scrap pan	TAV046077	32,5 x 17,5 h 10
Anti-splash guard	TAV046086	31 x 25

WARMING

COOLING

COOKING



Dual Cooking & Grill Station



COLONIAL*



LAVA STONE*

SIZE (cm)

DUAL COOKING AND GRILL STATION** TAV046079105CG TAV046079107CG 140 x 63 h 23

*Top only **Composed of one Induction Cooking plate BRIC3600 220V. One Induction Grill plate BGIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan



Dual Cooking & Wok Station



COLONIAL*



LAVA STONE*

SIZE (cm)

DUAL COOKING AND WOK STATION** TAV046079105CW TAV046079107CW 140 x 63 h 23

*Top only **Composed of one Induction Cooking plate BRIC3600 220V. One Induction Wok plate BWIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan



Dual Grill & Wok Station



COLONIAL*



LAVA STONE*

SIZE (cm)

DUAL GRILL AND WOK STATION** TAV046079105GW TAV046079107GW 140 x 63 h 23

*Top only **Composed of one Induction Grill plate BGIC3600 220V. One Induction Wok plate BWIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan

Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2

*Cutting sheet available in 6 different colors



DESCRIPTION	CODE	SIZE (cm)
Wok Pan for Induction plate	TAV046075	Ø 36

Anti-splash guard	TAV046086	31 x 25
-------------------	-----------	---------



Teppanyaki Cooking Station

IDEAL FOR

TEPPANYAKI SHOW COOKING



FEATURES

- » Large cooking surface (48x41 cm)
- » Dual temperature zone
- » Max temperature 250° C
- » Juice recovery guttering
- » 220 Volts / 3000 Watts
- » Polyethylene Cutting board
- » Hidden pan for food scraps

USER GUIDELINES

Dual temperature control allows for simultaneous cooking and warm holding.



DESCRIPTION	COLONIAL*	LAVA STONE*	SIZE (cm)
TEPPANYAKI COOKING STATION**	TAV046080105T	TAV046080107T	140 x 63 h 23

*Top only **Composed of teppanyaki grill 3000W 220V. Freestanding housing with cutting board and hidden food scrap pan

BUFFET RISERS

Market Elevations



City Market
Stands



Country Market
Stands



Market
Boxes



Market
Trays



Market
Elevation system



City Market

The City Market stands are a line of displays designed to remind the guest of the pleasurable experience of shopping for fresh food at a local market.

While the set up itself resembles the stalls of traditional food markets, the color schemes are markedly urban.

The City line is built in HPL - Lava finish, a modern and elegant complement to a sophisticated interior decoration.



HPL (HIGH PRESSURE LAMINATES)

Lava Stone

The products from the City Market line are made from High Pressure Laminate (HPL).

HPL HAS THE APPEARANCE OF WOOD BUT IS ACTUALLY A HIGHLY TECHNICAL, HIGH PERFORMANCE SYNTHETIC MATERIAL.

It is ideal for the intensive use which is typical in the hotel industry due to its many qualities:

- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



City Market Stand



City Flower Pots & Mini City Flower Pots



City Flyover



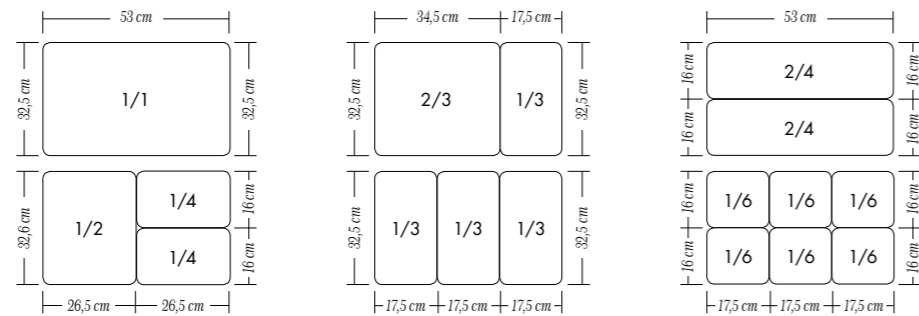
City Market Stand

DESCRIPTION	LAVA STONE	SIZE (cm)
CITY MARKET STAND	TAV02101107	60 x 66 h 25

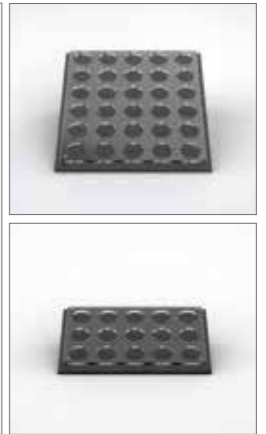
w/o Ceramic Food Pans

EXAMPLES OF FOOD PAN CONFIGURATIONS

Premium Quality Ceramic food pans are available in 7 sizes.



GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS		
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm
1/1 GN	TAV340105	TAV340133	TAV340171
1/3 GN	TAV341705	TAV341733	TAV341771
2/3 GN	TAV342305	TAV342333	TAV342371
1/2 GN	TAV342605	TAV342633	TAV342671
1/4 GN	TAV341605	TAV341633	TAV341671
2/4 GN	TAV340205	TAV340233	TAV340271
1/6 GN	TAV388605	TAV348633	TAV348671



City Flower Pots

DESCRIPTION	LAVA STONE	SIZE (cm)
CITY FLOWER POTS	TAV02102107	60 x 66 h 25
MINI CITY FLOWER POTS	TAV02172107	60 x 37 h 10,5

w/o Ceramic Japanese Bowls

Ceramic Japanese bowls

DESCRIPTION	SIZE (cm)
Ø 11 - CREAM	Ø 11 h 6,5 cm - lt 0,2
Ø 11 - DARK GREY	Ø 11 h 6,5 cm - lt 0,2
TAV211011	TAV211079



City Flyover

DESCRIPTION	LAVA STONE	SIZE (cm)
CITY FLYOVER	TAV02103107	76,5 x 30 h 11

w/o Ceramic Bowls

Premium Quality Ceramic Bowls

DESCRIPTION	SIZE (cm)
Ø 26,5 - WHITE	Ø 26,5 h 12 cm - lt 2,9
Ø 26,5 - CHERRY	Ø 26,5 h 12 cm - lt 2,9
Ø 26,5 - BLACK	Ø 26,5 h 12 cm - lt 2,9
TAV342405	TAV342433
	TAV342471

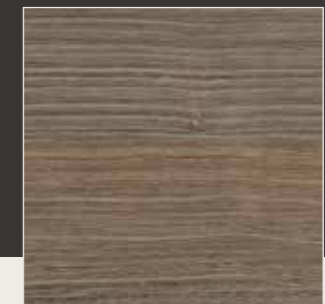


Country Market

The Country Market stands are a line of displays designed to remind the guest of pleasurable experience of shopping for fresh food at a local market.

While the set up itself resembles the stalls of traditional food markets, the color schemes are fresh and vibrant, conjuring images of the countryside.

The Country Market line is built in HPL - Colonial finish, a perfectly realistic wooden finish without the usual wear and tear of real wood.



HPL (HIGH PRESSURE LAMINATES)

Colonial

The products from the Country Market line are made from High Pressure Laminate (HPL).

HPL HAS THE APPEARANCE OF WOOD BUT IS ACTUALLY A HIGHLY TECHNICAL, HIGH PERFORMANCE SYNTHETIC MATERIAL.

It is ideal for the intensive use which is typical in the hotel industry due to its many qualities:

- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



Country Market Stand



Country Flower Pots & Mini Country Flower Pots



Country Flyover



Country Market Stand



DESCRIPTION



SIZE (cm)

COLONIAL

COUNTRY MARKET STAND

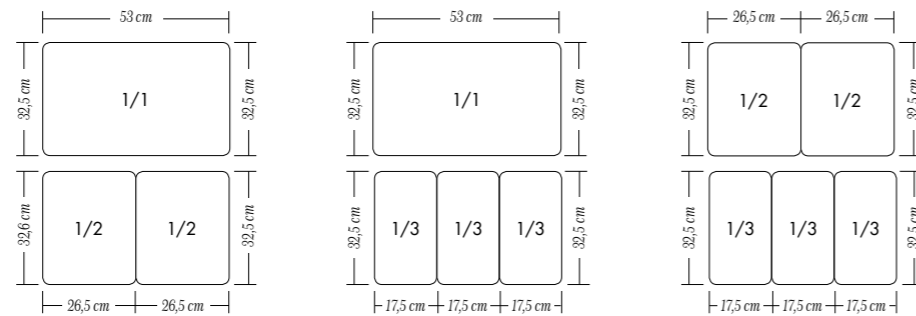
TAV02101105

60 x 66 h 25

w/o Ceramic Food Pans

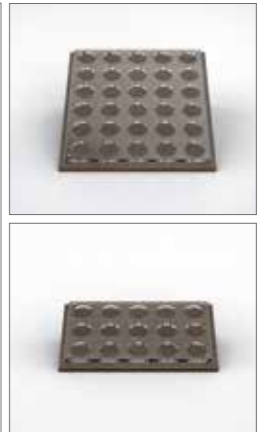
EXAMPLES OF FOOD PAN CONFIGURATIONS

Country Ceramic food pans are available in 3 sizes.



COUNTRY CERAMIC FOOD PANS

GN SIZE	CREAM - h 6,5 cm	BEIGE - h 6,5 cm	GREEN - h 6,5 cm
1/1 GN	TAV441111	TAV441196	TAV441175
1/3 GN	TAV441311	TAV441396	TAV441375
1/2 GN	TAV441211	TAV441296	TAV441275



Country Flower Pots

DESCRIPTION



SIZE (cm)

COLONIAL

COUNTRY FLOWER POTS

TAV02102105

60 x 66 h 25

MINI COUNTRY FLOWER POTS

TAV02172105

60 x 37 h 10,5

w/o Ceramic Japanese Bowls

Ceramic Japanese bowls

Ø 11 - CREAM	Ø 11 - BEIGE	Ø 11 - GREEN
Ø 11 h 6,5 cm - lt 0,2	Ø 11 h 6,5 cm - lt 0,2	Ø 11 h 6,5 cm - lt 0,2
TAV211011	TAV211096	TAV211075



Country Flyover

DESCRIPTION



SIZE (cm)

COLONIAL

COUNTRY FLYOVER

TAV02103105

76,5 x 30 h 11


w/o Ceramic Bowls

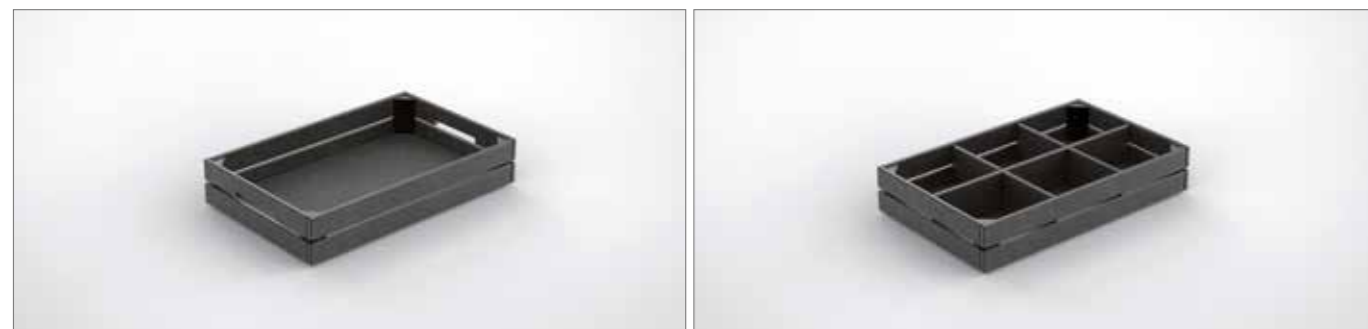
Premium Quality Ceramic Bowls



Ø 24 - CREAM	Ø 24 - BEIGE	Ø 24 - GREEN
Ø 24 h 9 cm - lt 2	Ø 24 h 9 cm - lt 2	Ø 24 h 9 cm - lt 2
TAV442011	TAV442096	TAV442075



Large
Market Box

DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)	
LARGE MARKET BOX DISPLAY	TAV02126107	TAV02126105	65 x 50 h 16,5	





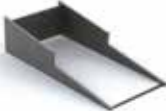
DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
LARGE MARKET BOX	TAV02124107	TAV02124105	33 x 53 h 10
LARGE MARKET BOX WITH PARTITION	TAV02130107	TAV02130105	33 x 55 h 10

Spare parts

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)	
LARGE MARKET BOX PARTITION	TAV02143107	TAV02143105	30,5 x 52,5 h 8,5	



Medium
Market Box

DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)	
MEDIUM MARKET BOX DISPLAY	TAV02125107	TAV02125105	30 x 50 h 16,5	





DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
MEDIUM MARKET BOX	TAV02123107	TAV02123105	33 x 33 h 10
MEDIUM MARKET BOX WITH PARTITION	TAV02129107	TAV02129105	33 x 33 h 10

Spare parts



DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)	
MEDIUM MARKET BOX PARTITION	TAV02142107	TAV02142105	30,5 x 30,5 h 8,5	



Large Market Tray

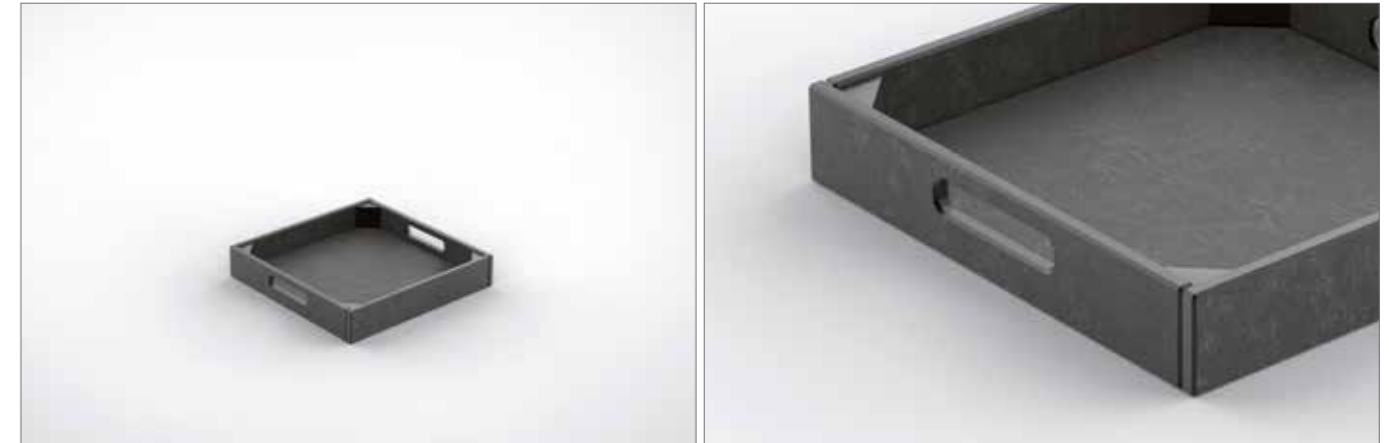
DESCRIPTION			SIZE (cm)
LARGE MARKET TRAY DISPLAY	TAV02161107	TAV02161105	65 x 50 h 16,5



DESCRIPTION			SIZE (cm)
LARGE MARKET TRAY	TAV02131107	TAV02131105	33 x 53 h 7
LARGE MARKET TRAY WITH PARTITION (7 SECTIONS)	TAV02162107	TAV02162105	33 x 53 h 7
LARGE MARKET TRAY WITH PARTITION (4 SECTIONS)	TAV02163107	TAV02163105	33 x 53 h 7

Spare parts

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
LARGE MARKET TRAY PARTITION (7 SECTIONS)	TAV02159107	TAV02159105	30,5 x 44,5 h 5,5
LARGE MARKET TRAY PARTITION (4 SECTIONS)	TAV02158107	TAV02158105	30,5 x 44,5 h 5,5



Medium Market Tray

DESCRIPTION			SIZE (cm)
MEDIUM MARKET TRAY	TAV02156107	TAV02156105	33 x 33 h 7



"The Tree" Riser

DESCRIPTION			SIZE (cm)
"THE TREE" RISER	TAV02164107	TAV02164105	60 x 60 h 40

A BUFFET ELEVATION SYSTEM WHICH INCORPORATES INNOVATIVE WARMING AND COOLING TOPS



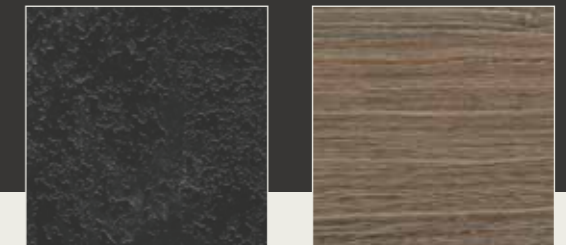
Market Risers Elevation system

The Market Risers line by La Tavola is a buffet elevation system which incorporates innovative warming and cooling solutions.

In addition to their aesthetic appeal, the Market Risers enable chefs to focus on culinary creativity without worrying about the decrease of food quality over time.

This is achieved by employing our range of solutions for warm & cold holding which are built into the Riser's tops.

The Market Risers consist of a stainless steel inner structure dressed externally in attractive and durable High Pressure Laminate components.



HPL (HIGH PRESSURE LAMINATES)

Lava Stone and Colonial

The products from the Market Risers line are made from High Pressure Laminate (HPL).

HPL HAS THE APPEARANCE OF WOOD BUT IS ACTUALLY A HIGHLY TECHNICAL, HIGH PERFORMANCE SYNTHETIC MATERIAL.

It is ideal for the intensive use which is typical in the hotel industry due to its many qualities:

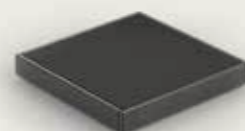
- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



Market Riser
Electric **Warming** Top



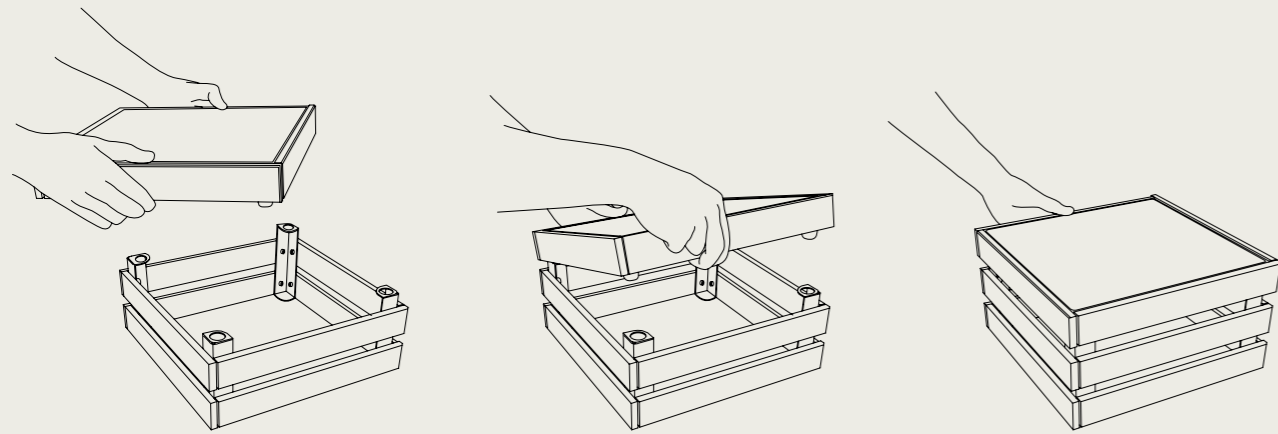
Market Riser
Eutectic **Cooling** Top



Market Riser
Display Top



Market Riser
Cross

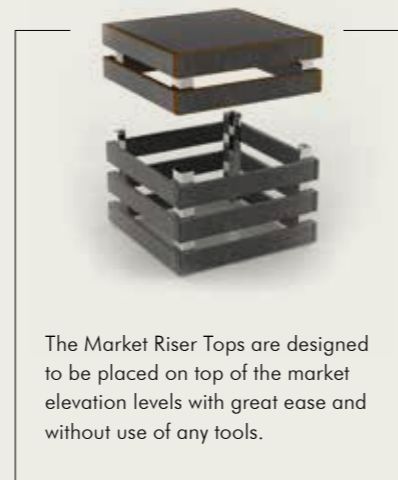


How to use the elevation system?

Use the 6 market elevation levels available in conjunction with their cooling, warming and display top functions to create a stunning and functional situation.

The cooling elements are composed of ice packs, while the heating solutions are a combination of electric and induction power.

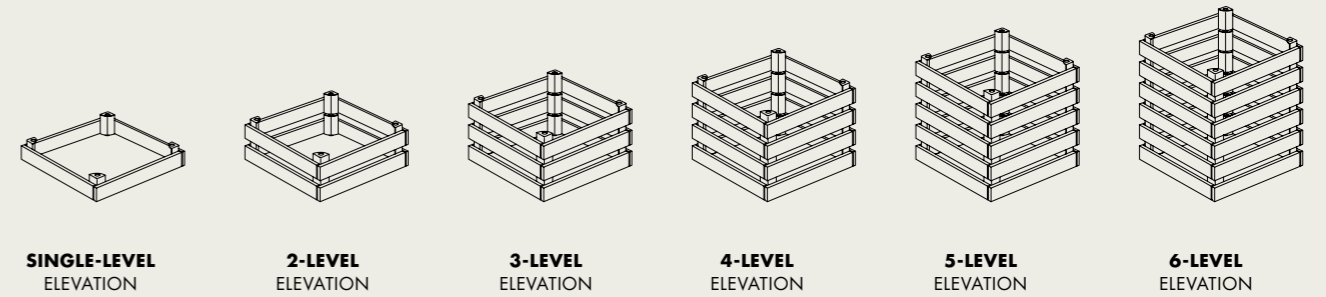
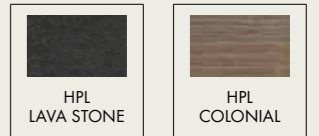
A wide variety of heating and cooling elements is available, as well as glass bridging panels which connect the Risers to one another, providing additional food presentation areas.



The Market Riser Tops are designed to be placed on top of the market elevation levels with great ease and without use of any tools.

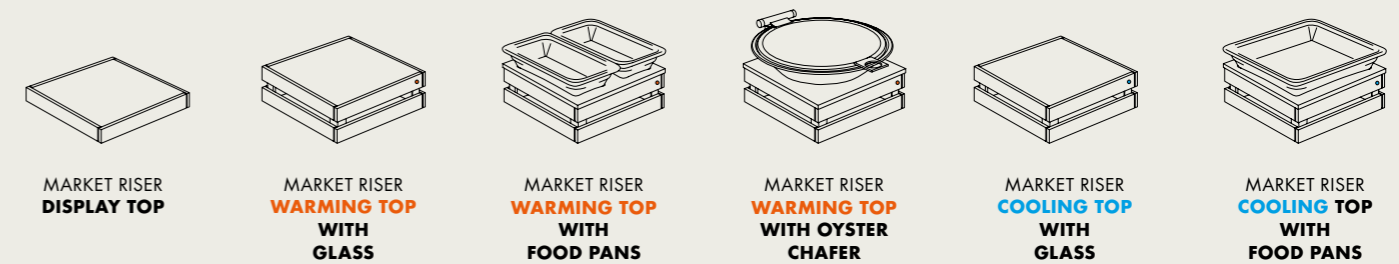
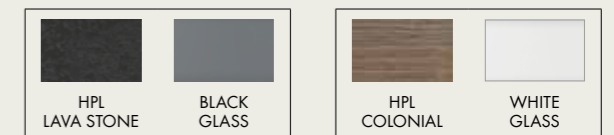
ELEVATIONS

6 levels available in 2 finishes.

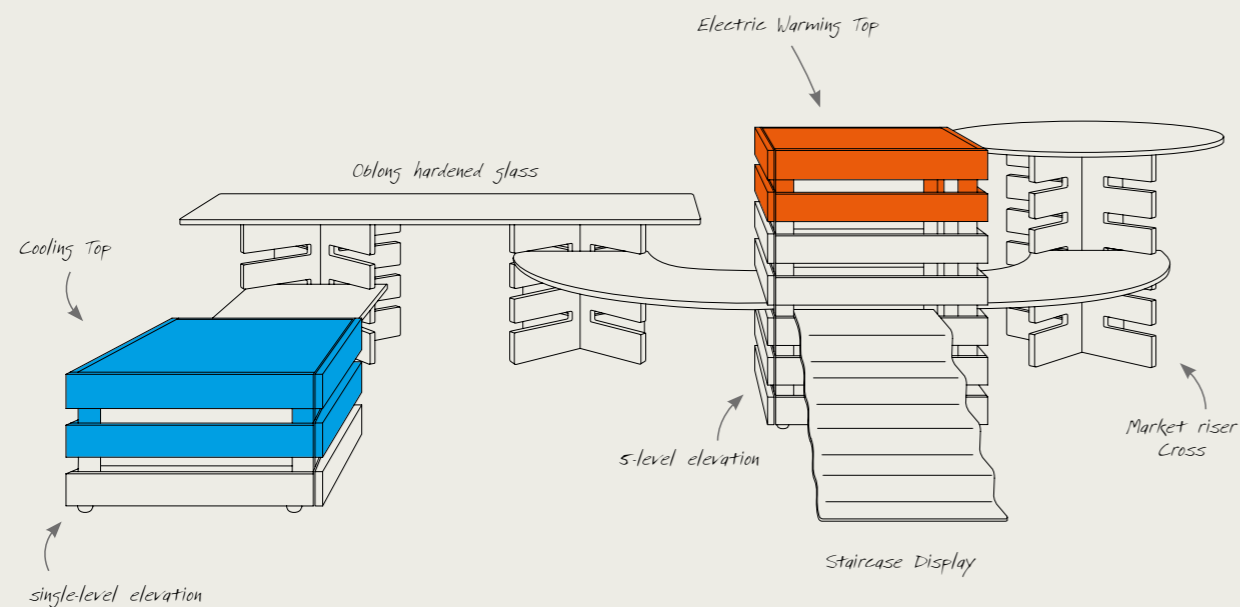


TOPS

Display top, cooling top or warming top. Each top is available in 2 different finish combination: black glass for lava stone finish and white glass for colonial)

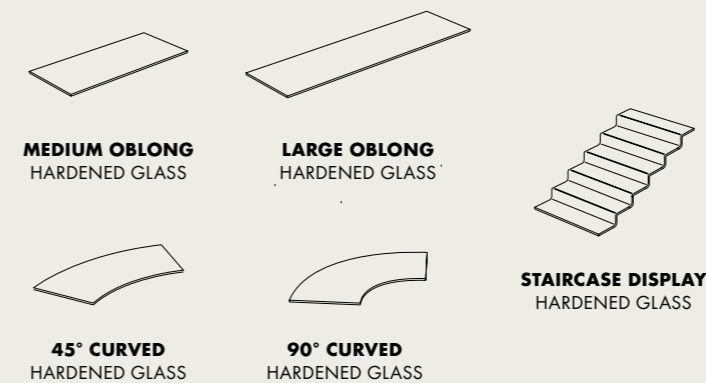
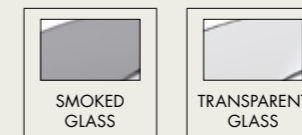


Example of a set-up with warming and cooling tops



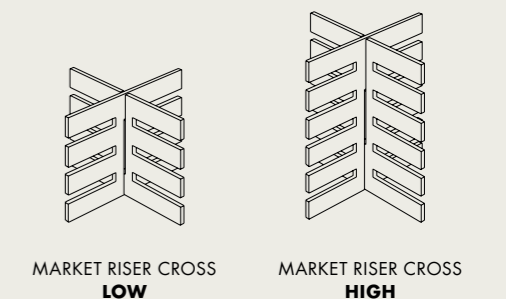
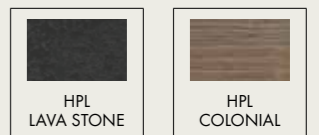
CONJUNCTION ELEMENTS

Hardened glass conjunctions are available in black or white color ...to make your creative situation



MARKET RISER CROSSES

Available in 2 heights and 2 finishes, the Riser Crosses needs their own glasses. (see its specific section)





Electric
Market Riser Warming Tops



Market Riser with glass

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH GLASS (black for lava stone finish, white for colonial finish)*	TAV02115107	TAV02115105	33 x 33 h 12

*Electric Heating Plate not included

SPARE PARTS	CODE	SIZE (cm)
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4



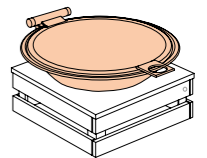
Market Riser with Oyster Chafer®

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH OYSTER CHAFER*	TAV02180107	TAV02180105	33 x 33 h 13,5

*Electric Heating Plate not included

SPARE PART	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for Oyster Chafer	TAV02147P	30,5 x 30,5 h 1,5

ACCESSORIES	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	SIZE (cm)	CAP (lt)
Oyster Chafer	TAV0514013A	TAV0514013S	45,5 x 40 h 13,5	3,5



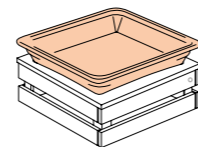
Market Riser with 2/3 GN food pan

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH 2/3 GN FOOD PAN*	TAV02177107	TAV02177105	33 x 33 h 13,5

*Electric Heating Plate not included

SPARE PART	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 2/3 GN Food Pan	TAV02144P	30,5 x 30,5 h 1,5

ACCESSORIES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
Food pan 1/3 GN	TAV341705	TAV341733	TAV341771



ELECTRIC PLATES	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR16	16 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR16	16 x 30 h 1,8



Elevations suggested with this product

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20



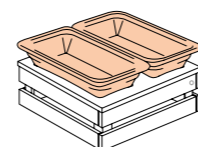
Market Riser with 1/3 GN food pan

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH TWO 1/3 GN FOOD PANS*	TAV02178107	TAV02178105	33 x 33 h 13,5

*Electric Heating Plate not included

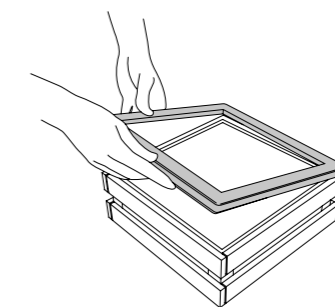
SPARE PART	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 1/3 GN Food Pan	TAV02146P	30,5 x 30,5 h 1,5

ACCESSORIES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
Food pan 2/3 GN	TAV342305	TAV342333	TAV342371

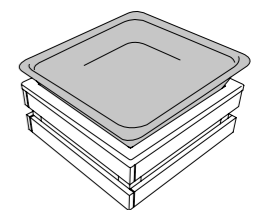


Use your Market Riser Warming Tops with food pans and other elements

By using adapting frames, you can convert your Market Riser Warming Top for use with food pans or other containers.



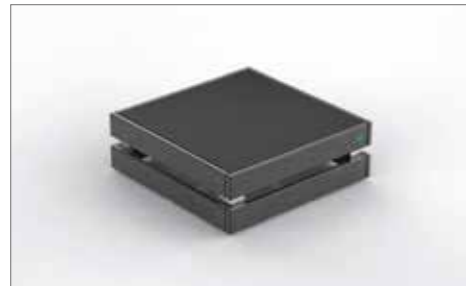
Place the **Adapting Frame** on the warming top



Position desired **element** and use as normal



Eutectic Market Riser Cooling Tops



Market Riser with glass

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH GLASS (black for lava stone finish, white for colonial finish)*	TAV02114107	TAV02114105	33 x 33 h 12

*Eutectic Cooling Unit included

SPARE PARTS	CODE	SIZE (cm)
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4



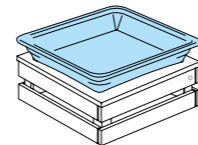
Market Riser with 2/3 GN food pan

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH 2/3 GN FOOD PAN*	TAV02175107	TAV02175105	33 x 33 h 13,5

*Eutectic Cooling Unit included

SPARE PART	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 2/3 GN Food Pan	TAV02144P	30,5 x 30,5 h 1,5

ACCESSORIES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
Food pan 1/3 GN	TAV341705	TAV341733	TAV341771



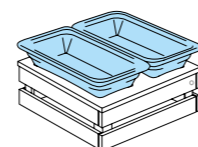
Market Riser with 1/3 GN food pan

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MARKET RISER WITH TWO 1/3 GN FOOD PANS*	TAV02176107	TAV02176105	33 x 33 h 13,5

*Eutectic Cooling Unit included

SPARE PART	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 1/3 GN Food Pan	TAV02146P	30,5 x 30,5 h 1,5

ACCESSORIES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
Food pan 2/3 GN	TAV342305	TAV342333	TAV342371



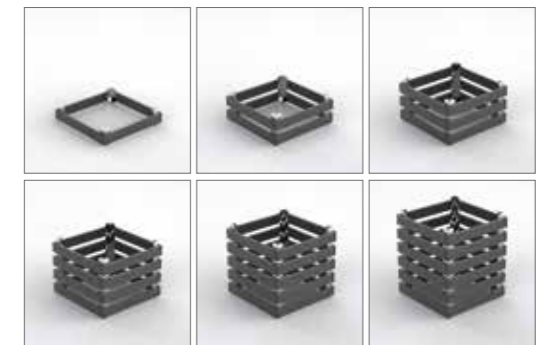
Eutectic Cooling Unit

SPARE PARTS	CODE	SIZE (cm)
Eutectic Cooling Unit	TAV037064	14 x 20 h 2,3



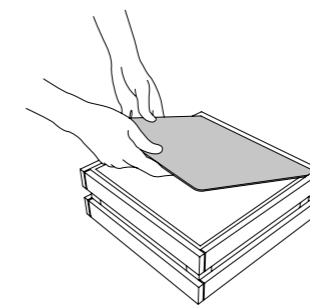
Elevations suggested with this product

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20
4-LEVEL ELEVATION	TAV02111107	TAV02111105	33 x 33 h 26
5-LEVEL ELEVATION	TAV02112107	TAV02112105	33 x 33 h 32
6-LEVEL ELEVATION	TAV02113107	TAV02113105	33 x 33 h 38

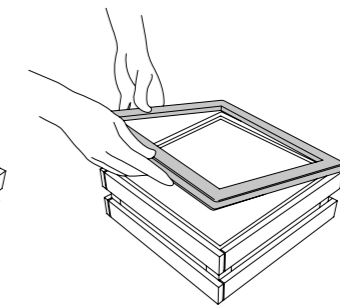


How to use your Market Riser Cooling Top with food pans

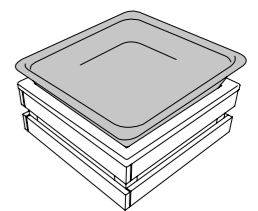
By using adapting frames, you can convert your Market Riser Cooling Top for use with food pans.



1
Lift and remove the glass from your cooling top



2
Place the Adapting Frame on the cooling top



3
Position the desired food pans and use as normal

Market Riser Display Top



Market Riser display top with glass

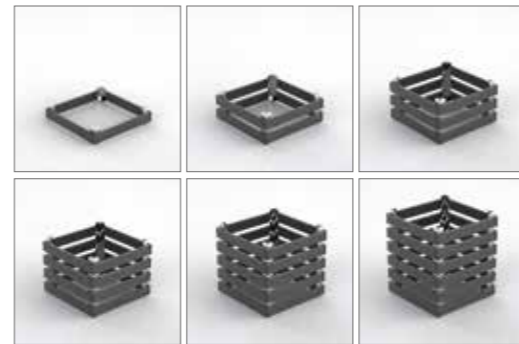
DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
MARKET RISER WITH GLASS (black for lava stone finish, white for colonial finish)*	TAV02104107	TAV02104105	33 x 33 h 6

SPARE PARTS	CODE	SIZE (cm)
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4



Elevations suggested with this product

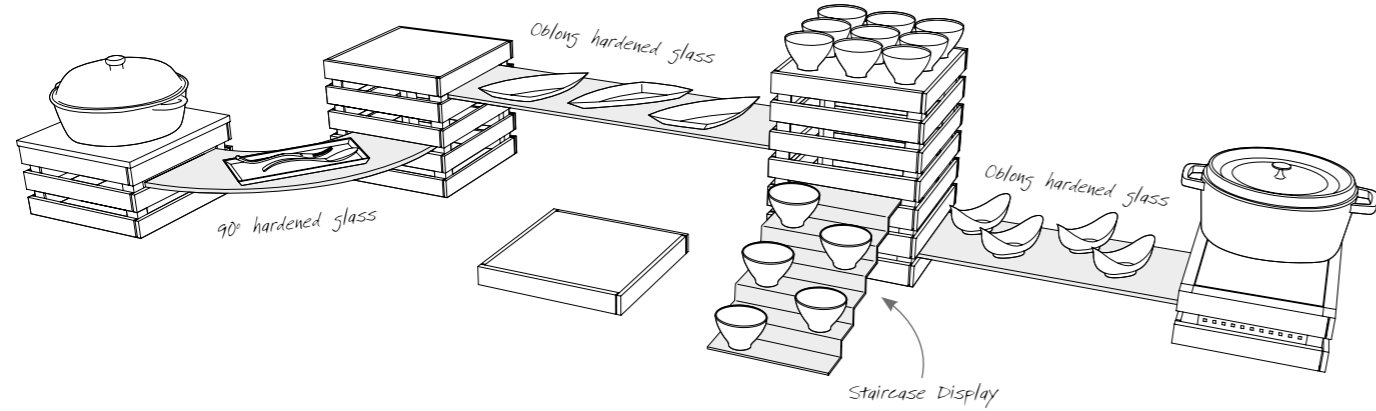
DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20
4-LEVEL ELEVATION	TAV02111107	TAV02111105	33 x 33 h 26
5-LEVEL ELEVATION	TAV02112107	TAV02112105	33 x 33 h 32
6-LEVEL ELEVATION	TAV02113107	TAV02113105	33 x 33 h 38



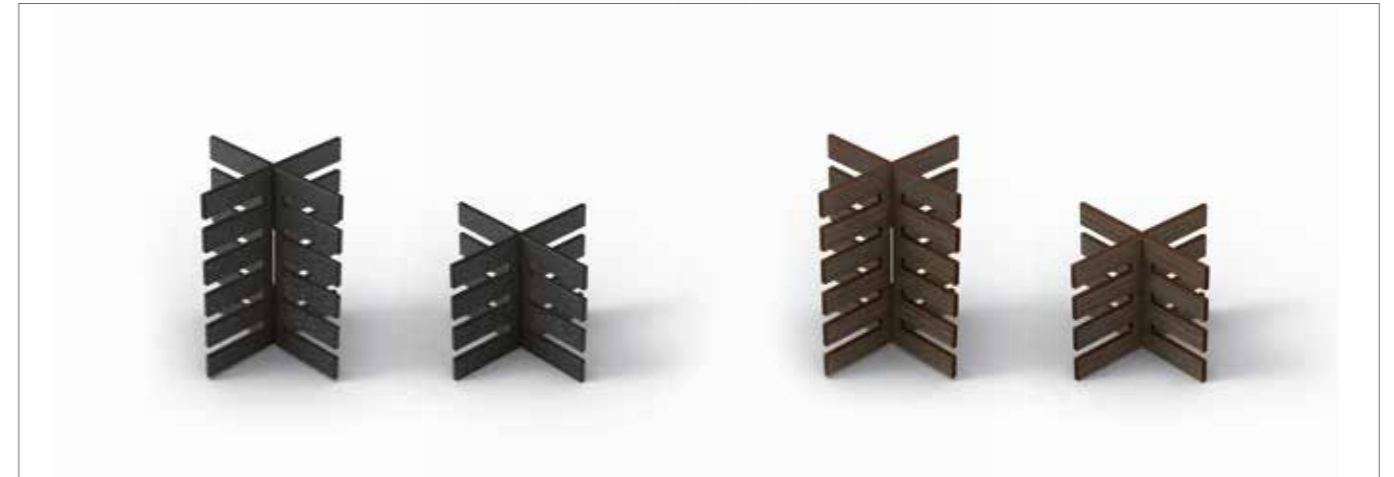
The Market Risers can be configured to achieve countless different food presentation configurations while providing creative inspiration and satisfaction for chefs everywhere.

Conjunction elements

Transparent and smoked hardened glass panels to connect the Risers to one another.



TRANSPARENT HARDENED GLASS		SMOKED HARDENED GLASS	
	OBLONG HARDENED GLASS, TRANSPARENT 24,4 x 55 h 1 TAV900115		OBLONG HARDENED GLASS, SMOKED 24,4 x 55 h 1 TAV900115B
OBLONG HARDENED GLASS, TRANSPARENT 24,4 x 85 h 1 TAV900116	45° HARDENED GLASS, TRANSPARENT 24,4 x 60,2 h 1 TAV900117	OBLONG HARDENED GLASS, SMOKED 24,4 x 85 h 1 TAV900116B	45° HARDENED GLASS, SMOKED 24,4 x 60,2 h 1 TAV900117B
90° HARDENED GLASS, TRANSPARENT 24,4 x 64,6 h 1 TAV900118	TRANSPARENT STAIRCASE DISPLAY 24,5 x 44 h 19 TAV900501	90° HARDENED GLASS, SMOKED 24,4 x 64,6 h 1 TAV900118B	SMOKED STAIRCASE DISPLAY 24,5 x 44 h 19 TAV900501B



Market Riser Crosses

DESCRIPTION			SIZE (cm)
	LAVA STONE WITH BLACK GLASS TOP	COLONIAL WITH WHITE GLASS TOP	
MARKET RISER CROSS LOW	TAV02166107	TAV02166105	33 x 33 h 25
MARKET RISER CROSS HIGH	TAV02167107	TAV02167105	33 x 33 h 38,5

Glasses available for Market Riser Crosses

SIZE	TRANSPARENT HARDENED GLASS	SMOKED HARDENED GLASS	BLACK HARDENED GLASS
	1 cm thickness	1 cm thickness	0,4 cm thickness
42 x 30 cm	-	-	TAV900402
53 x 32,5 cm	TAV900101	TAV900101B	-
80 x 25 cm	TAV900104 *	TAV900104B *	-
80 x 40 cm	TAV900105 *	TAV900105B *	-
90 x 30 cm	TAV900102 *	TAV900102B *	-
57 x 36,5 cm	-	TAV900106B	TAV900403
71 x 44 cm	-	TAV900107B *	TAV900404 *
50 x 50 cm	TAV900103	TAV900103B	TAV900405
Ø 50 cm	TAV900201	TAV900201B	TAV900406

* 2 Market Risers are required

Premium Quality Ceramic

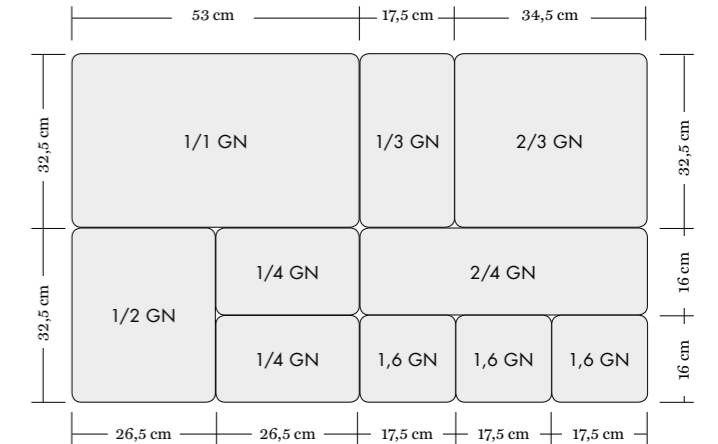
Specifically designed for catering and professional food service, the ceramic food pans are the solution for functional, resistant ceramic adapted to intensive use whilst giving food a comforting, homestyle appearance. The range consists of gastronorm containers and serving dishes which combine to create eye-catching, enticing buffet presentations for food service.

GASTRONORM CONTAINERS

Premium Quality Ceramic Food Pans

1/1 GN 1/1 GN, WHITE 53 x 32,5 h 6,5 cm - lt 5 TAV340105	1/1 GN 1/1 GN, CHERRY 53 x 32,5 h 6,5 cm - lt 5 TAV340133	1/1 GN 1/1 GN, BLACK 53 x 32,5 h 6,5 cm - lt 5 TAV340171
1/2 GN 1/2 GN, WHITE 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342605	1/2 GN 1/2 GN, CHERRY 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342633	1/2 GN 1/2 GN, BLACK 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342671
2/3 GN 2/3 GN, WHITE 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342305	2/3 GN 2/3 GN, CHERRY 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342333	2/3 GN 2/3 GN, BLACK 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342371
1/3 GN 1/3 GN, WHITE 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341705	1/3 GN 1/3 GN, CHERRY 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341733	1/3 GN 1/3 GN, BLACK 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341771
1/4 GN 1/4 GN, WHITE 26,5 x 16 h 6,5 lt 0,85 TAV341605	1/4 GN 1/4 GN, CHERRY 26,5 x 16 h 6,5 lt 0,85 TAV341633	1/4 GN 1/4 GN, BLACK 26,5 x 16 h 6,5 lt 0,85 TAV341671
2/4 GN 2/4 GN, WHITE 53 x 16 h 6,5 cm - lt 2 TAV340205	2/4 GN 2/4 GN, CHERRY 53 x 16 h 6,5 cm - lt 2 TAV340233	2/4 GN 2/4 GN, BLACK 53 x 16 h 6,5 cm - lt 2 TAV340271

1/6 GN 1/6 GN, WHITE 17,5 x 16 h 6,5 cm - lt 0,5 TAV348605	1/6 GN 1/6 GN, CHERRY 17,5 x 16 h 6,5 cm - lt 0,5 TAV348633	1/6 GN 1/6 GN, BLACK 17,5 x 16 h 6,5 cm - lt 0,5 TAV348671
1/6 GN 1/6 GN, WHITE 17,5 x 16 h 10 cm - lt 1 TAV346605		



GASTRONORM SIZES

All 7 sizes conform to the norm 631.1 to ensure that they can be interchanged easily, fit inside one another, and are perfectly aligned and stackable.

CERAMIC BOWLS

Premium Quality Ceramic Bowls

Ø 22 - WHITE Ø 22 h 9,5 cm - lt 2 TAV342005	Ø 22 - CHERRY Ø 22 h 9,5 cm - lt 2 TAV342033	Ø 22 - BLACK Ø 22 h 9,5 cm - lt 2 TAV342071
Ø 26,5 - WHITE Ø 26,5 h 12 cm - lt 2,9 TAV342405	Ø 26,5 - CHERRY Ø 26,5 h 12 cm - lt 2,9 TAV342433	Ø 26,5 - BLACK Ø 26,5 h 12 cm - lt 2,9 TAV342471
Ø 30,5 - WHITE Ø 30,5 h 13,5 cm - lt 4,5 TAV342805	Ø 30,5 - CHERRY Ø 30,5 h 13,5 cm - lt 4,5 TAV342833	Ø 30,5 - BLACK Ø 30,5 h 13,5 cm - lt 4,5 TAV342871

Premium Quality Food Pan Properties

The ceramic food pans are adapted for professional use. Production is regularly checked, ensuring the consistent quality of a safe, resistant and reliable product.



THERMAL RESISTANCE

The Premium Quality Ceramic range is resistant within a temperature range of -20°C to 250°C.

You can be confident that you are using dishes which are thermally resistant in cold liaison and which will retain heat in hot liaison.

All items can be heated from minimum to maximum temperature without being damaged.

MECHANICAL RESISTANCE

The Premium Quality Ceramic pans have also been designed to have an extremely resistant base.

The pans are tested repeatedly with a steel ball dropping upon them from a height of 40 mm.

Premium Quality ceramic food pans are ideal for use in the following functions and products:



Hot Well

Cover Oven Dry Chafer with adapting frame

Oblong Wonder Chafer

Dry Chafer for induction



Dry Warmer for induction

Electric Warming Plate

Cooling Plate with adapting frame

Cooling Plate w/cover with adapting frame



Cold Well

City Market

City Flower Pots

City Flyover









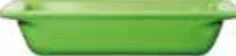
Country Ceramic

Add rustic charm to your buffet with Country Ceramic. The Country line is ideal for creating a distinctively "botanic" atmosphere to one's buffet, presenting food in a fresh, earthy setting. Country Ceramic is the solution for appetizing and attractive presentations in a buffet setting.

The organic lines and natural colors, combined with a professional design, ensure that buffets are aesthetically pleasing, easily accessible to the guest and of durable quality from an operational point of view.










RECTANGULAR DISHES

Country Ceramic food pans

		
1/1 GN, CREAM 53,5 x 32 h 6,5 cm - lt 5,2 TAV441111	1/1 GN, BEIGE 53,5 x 32 h 6,5 cm - lt 5,2 TAV441196	1/1 GN, GREEN 53,5 x 32 h 6,5 cm - lt 5,2 TAV441175
		
1/2 GN, CREAM 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441211	1/2 GN, BEIGE 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441296	1/2 GN, GREEN 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441275
		
1/3 GN, CREAM 32,5 x 17 h 6,5 cm - lt 1,6 TAV441311	1/3 GN, BEIGE 32,5 x 17 h 6,5 cm - lt 1,6 TAV441396	1/3 GN, GREEN 32,5 x 17 h 6,5 cm - lt 1,6 TAV441375

CERAMIC BOWLS

Country Ceramic bowls, japanese bowls and accessories

		
BOWL, Ø 24 - CREAM Ø 24 h 9 cm - lt 2 TAV442011	BOWL, Ø 24 - BEIGE Ø 24 h 9 cm - lt 2 TAV442096	BOWL, Ø 24 - GREEN Ø 24 h 9 cm - lt 2 TAV442075
		
JAPANESE BOWL, Ø 11 - CREAM Ø 11 h 6,5 cm - lt 0,2 TAV211011	JAPANESE BOWL, Ø 11 - BEIGE Ø 11 h 6,5 cm - lt 0,2 TAV211096	JAPANESE BOWL, Ø 11 - GREEN Ø 11 h 6,5 cm - lt 0,2 TAV211075
		
DRESSING POT - TOPPINGS, Ø 12 CREAM Ø 12/15 h 17 cm - lt 1,6 TAV448711	JAPANESE BOWL, Ø 11 - DARK GREY Ø 11 h 6,5 cm - lt 0,2 TAV211079	BOWL, Ø 24 - DARK GREY Ø 24 h 9 cm - lt 2 TAV442079

THERMAL RESISTANCE

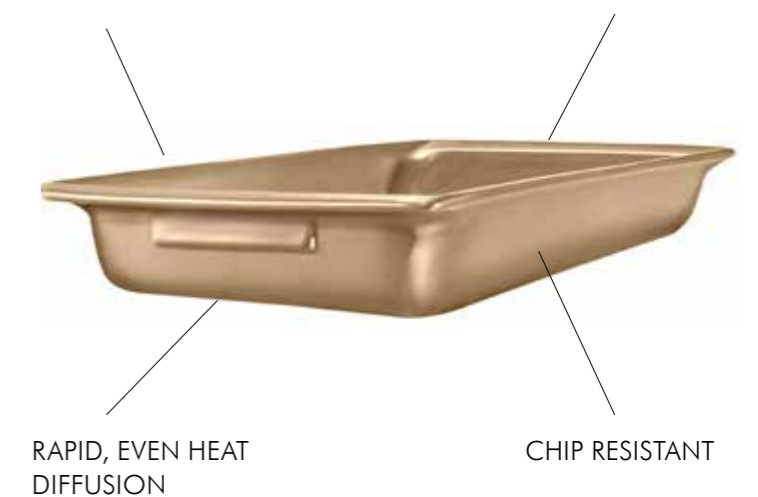
The Country Ceramic range is resistant within a temperature range of -20°C to 250°C.

You can be confident that you are using dishes which are thermally resistant in cold liaison and which will retain heat in hot liaison.

All items can be heated from minimum to maximum temperature without being damaged.

SLEEK LINES
PERFECTLY STACKABLE
EASY TO HANDLE

WILL NOT FADE
WILL NOT SCRATCH
FOOD SAFE



RAPID, EVEN HEAT
DIFFUSION

CHIP RESISTANT

CAST IRON COCOTTES & TAJINES



CAST IRON Cocottes & Tajines

COCOTTE Ø 10 - BLACK	COCOTTE Ø 10 - GRAPHITE GRAY	COCOTTE Ø 10 - CHERRY	COCOTTE Ø 10 - MUSTARD
Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25
TAV6010N	TAV6010G	TAV6010R	TAV6010S
COCOTTE Ø 20 - BLACK	COCOTTE Ø 20 - GRAPHITE GRAY	COCOTTE Ø 20 - CHERRY	COCOTTE Ø 20 - MUSTARD
Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2
TAV6020N	TAV6020G	TAV6020R	TAV6020S
COCOTTE Ø 22 - BLACK	COCOTTE Ø 22 - GRAPHITE GRAY	COCOTTE Ø 22 - CHERRY	COCOTTE Ø 22 - MUSTARD
Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6
TAV6022N	TAV6022G	TAV6022R	TAV6022S
COCOTTE Ø 26 - BLACK	COCOTTE Ø 26 - GRAPHITE GRAY	COCOTTE Ø 26 - CHERRY	COCOTTE Ø 26 - MUSTARD
Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6
TAV6026N	TAV6026G	TAV6026R	TAV6026S
COCOTTE Ø 30 - BLACK	COCOTTE Ø 30 - GRAPHITE GRAY	COCOTTE Ø 30 - CHERRY	TAJINE - WHITE
Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 28 h 21 cm - lt 2
TAV6030N	TAV6030G	TAV6030R	TAV6128
OVAL COCOTTE - BLACK	OVAL COCOTTE - GRAPHITE GRAY	TAJINE - CHERRY	TAJINE - GRAPHITE GRAY
41 x 32,5 h 19 cm - lt 12	41 x 32,5 h 19 cm - lt 12	Ø 28 h 21 cm - lt 2	Ø 28 h 21 cm - lt 2
TAV604132N	TAV604132G	TAV6128R	TAV6128G



Risers

Elevation achieved with risers is the perfect choice for creating a dynamic presentation in addition to improving the enjoyment of the buffet for your guests.

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



Cubes



Crosses



Corners



Lace Cuts



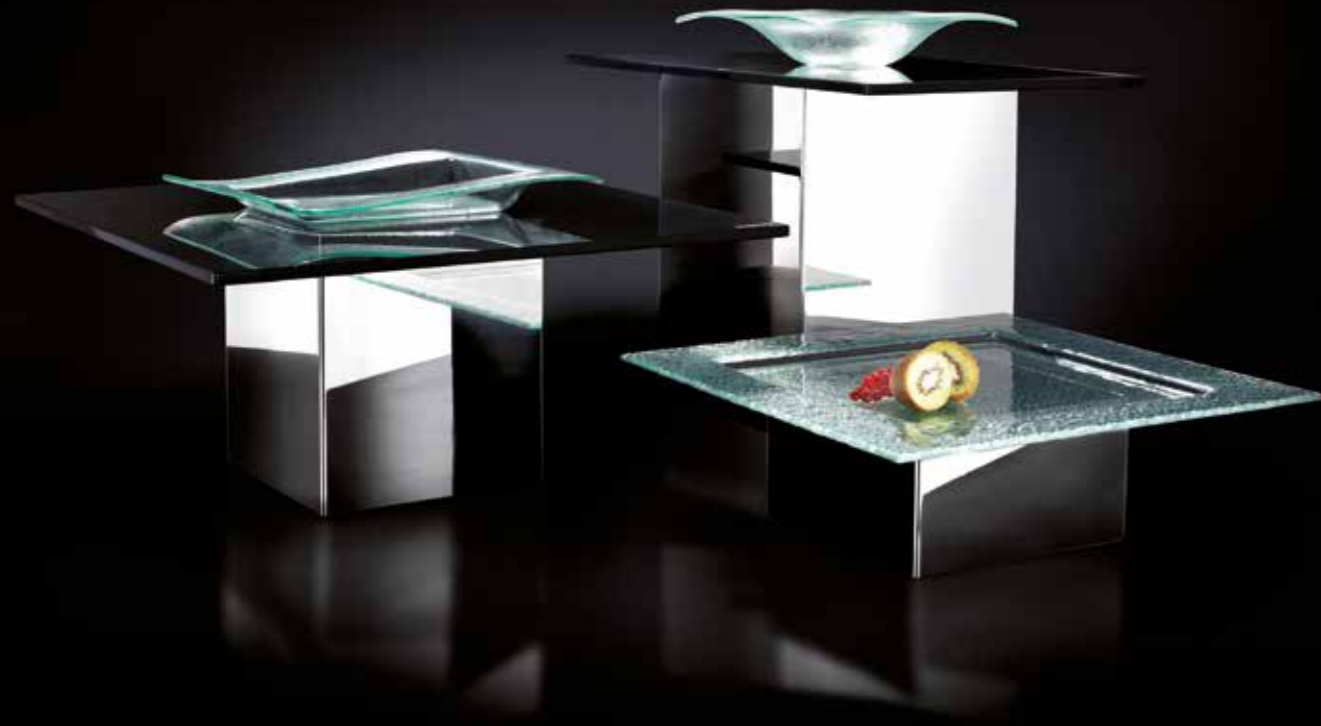
Checked Cuts



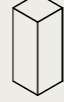




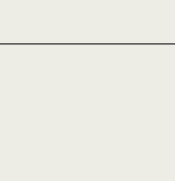
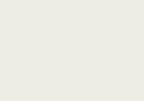
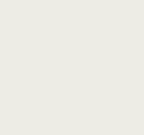
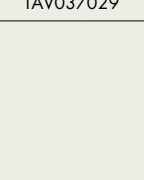
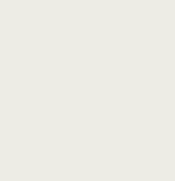
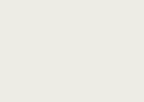
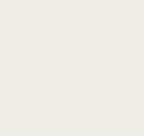
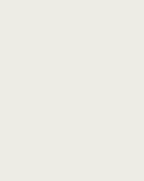


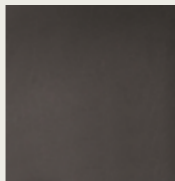





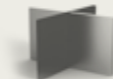



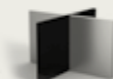



High & Low

Cube Risers

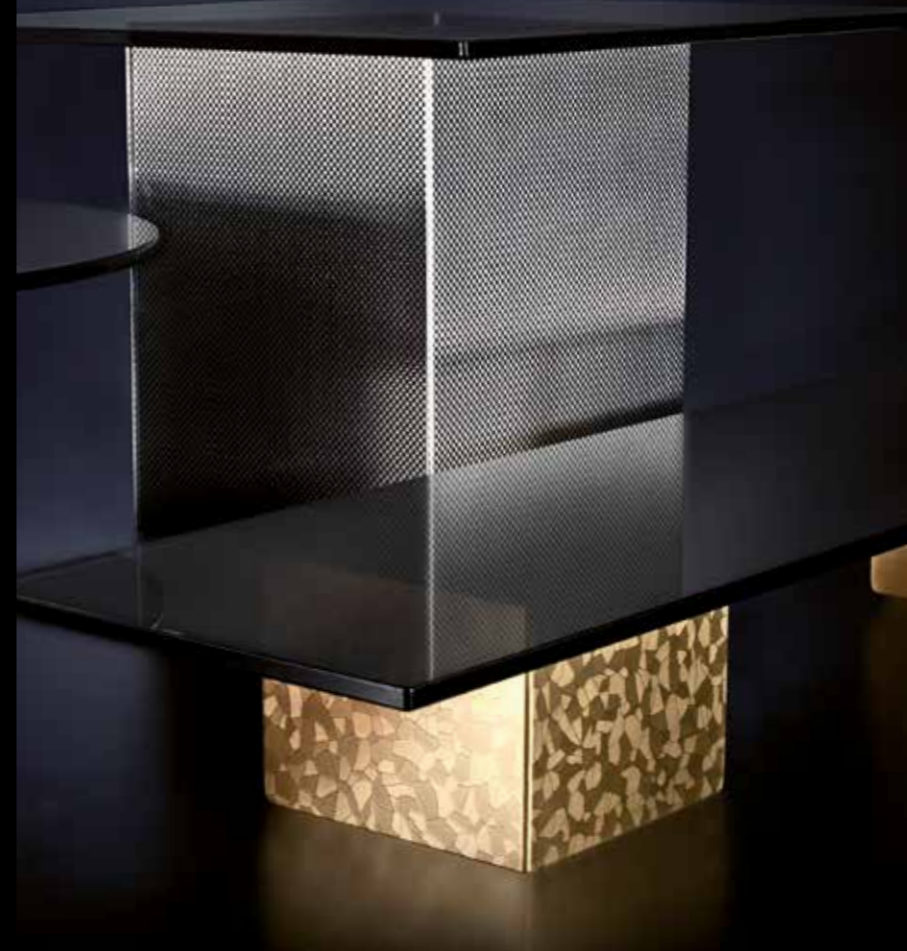
Crosses Risers



CUBE RISERS		LOW			MEDIUM			HIGH		
		Size (cm) 25x25	Height 11 cm		Size (cm) 25x25	Height 22 cm		Size (cm) 25x25	Height 33 cm	
	○ 18/10 ST. MIRROR FINISH									
		TAV037027			TAV037028			TAV037029		
										
										

CROSSES RISERS		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm	Height 25 cm	Height 25 cm	Height 37,5 cm
	BLACK OXIDIZED ALUMINIUM				
		TAV038030N	TAV038031N	TAV038033N	TAV038032N
		GREY OXIDIZED ALUMINIUM			
	TAV038030A		TAV038031A	TAV038033A	TAV038032A
	GREY AND BLACK OXIDIZED ALUMINIUM				
		TAV038030AN	TAV038031AN	TAV038033AN	TAV038032AN

Corner Risers



FREESTANDING BUFFET

CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm 15x15	Height 11 cm		size cm 20x20	Height 22 cm	size cm 25x25	Height 33 cm		
GOLD TITANIUM	MIRROR FINISH						TAV037023TO	TAV037024TO	TAV037025TO	TAV037026TO
	NEW ICE						TAV037023PTO	TAV037024PTO	TAV037025PTO	TAV037026PTO
	WEAVE						TAV037023WTO	TAV037024WTO	TAV037025WTO	TAV037026WTO
	FIELDS						TAV037023FTO	TAV037024FTO	TAV037025FTO	TAV037026FTO

2 Corner Risers required for each Riser Top

CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm 15x15	Height 11 cm		size cm 20x20	Height 22 cm	size cm 25x25	Height 33 cm		
VENETIAN GOLD TITANIUM	MIRROR FINISH						TAV037023TR	TAV037024TR	TAV037025TR	TAV037026TR
	NEW ICE						TAV037023PTR	TAV037024PTR	TAV037025PTR	TAV037026PTR
	WEAVE						TAV037023WTR	TAV037024WTR	TAV037025WTR	TAV037026WTR
	FIELDS						TAV037023FTR	TAV037024FTR	TAV037025FTR	TAV037026FTR

2 Corner Risers required for each Riser Top

CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm	Height		size cm	Height	size cm	Height		
		15x15	11 cm	20x20	11 cm	20x20	22 cm	25x25	33 cm	
18/10 ST. ST.	MIRROR FINISH						TAV037023	TAV037024	TAV037025	TAV037026
	NEW ICE						TAV037023P	TAV037024P	TAV037025P	TAV037026P
	WEAVE						TAV037023W	TAV037024W	TAV037025W	TAV037026W
	FIELDS						TAV037023F	TAV037024F	TAV037025F	TAV037026F



CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm	Height		size cm	Height	size cm	Height		
		15x15	11 cm	20x20	11 cm	20x20	22 cm	25x25	33 cm	
GALVANIC BLACK	MIRROR FINISH						TAV037023GN	TAV037024GN	TAV037025GN	TAV037026GN
	NEW ICE						TAV037023PGN	TAV037024PGN	TAV037025PGN	TAV037026PGN
	WEAVE						TAV037023WGN	TAV037024WGN	TAV037025WGN	TAV037026WGN
	FIELDS						TAV037023FGN	TAV037024FGN	TAV037025FGN	TAV037026FGN

2 Corner Risers required for each Riser Top

CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm	Height		size cm	Height	size cm	Height		
		15x15	11 cm	20x20	11 cm	20x20	22 cm	25x25	33 cm	
PLATINUM CHAMPAGNE TITANIUM	MIRROR FINISH						TAV037023TC	TAV037024TC	TAV037025TC	TAV037026TC
	NEW ICE						TAV037023PTC	TAV037024PTC	TAV037025PTC	TAV037026PTC
	WEAVE						TAV037023WTC	TAV037024WTC	TAV037025WTC	TAV037026WTC
	FIELDS						TAV037023FTC	TAV037024FTC	TAV037025FTC	TAV037026FTC

2 Corner Risers required for each Riser Top
























Cut Risers

LACE & CHECKERS


























FREESTANDING BUFFET

"CHECKERS" CUT RISERS

		LOW			MEDIUM			HIGH		
		Size (cm) 20x20	Height 11 cm		Size (cm) 20x20	Height 22 cm		Size (cm) 20x20	Height 33 cm	
● 18/10 ST. ST. MIRROR FINISH			TAV037034		TAV037035		TAV037036			
● GALVANIC BLACK			TAV037034GN		TAV037035GN		TAV037036GN			
● VENETIAN GOLD TITANIUM			TAV037034TR		TAV037035TR		TAV037036TR			
● GOLD TITANIUM			TAV037034TO		TAV037035TO		TAV037036TO			
● PLATINUM CHAMPAGNE TITANIUM			TAV037034TC		TAV037035TC		TAV037036TC			

2 Cut Risers required for each Riser Top

"LACE" CUT RISERS

		LOW			MEDIUM			HIGH		
		Size (cm) 20x20	Height 11 cm		Size (cm) 20x20	Height 22 cm		Size (cm) 20x20	Height 33 cm	
● 18/10 ST. ST. MIRROR FINISH			TAV037031		TAV037032		TAV037033			
● GALVANIC BLACK			TAV037031GN		TAV037032GN		TAV037033GN			
● VENETIAN GOLD TITANIUM			TAV037031TR		TAV037032TR		TAV037033TR			
● GOLD TITANIUM			TAV037031TO		TAV037032TO		TAV037033TO			
● PLATINUM CHAMPAGNE TITANIUM			TAV037031TC		TAV037032TC		TAV037033TC			

2 Cut Risers required for each Riser Top

	STAINLESS STEEL	GALVANIC BLACK	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	
MIRROR FINISH						MIRROR FINISH
NEW ICE						NEW ICE
FIELDS						FIELDS
WEAVE						WEAVE
	STAINLESS STEEL	GALVANIC BLACK	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	



TITANIUM COLOR COATING

The titanium coating is a metal surface treatment obtained using a process based on Physical Vapour Deposition (PVD) technology that enables the creation of metallic vapours in a vacuum. These vapours, which can also be partially ionized, result in the production of metallic compounds through the introduction of reactive gases into the vacuum chamber. This procedure permits the formation of a highly adherent thin film, with exceptional chemical and physical characteristics.

- » EXTREMELY HARD SURFACE
- » HIGH CORROSION RESISTANCE: OVER 1500 HOURS IN SALT SPRAY SOLUTION WITHOUT ANY SURFACE ALTERATION
- » EXCELLENT WEAR AND ABRASION RESISTANCE
- » RESISTANT TO SOLVENTS, ACIDS AND ALKALINE PRODUCTS
- » NO DEGRADATION IN UV LIGHT: 2400 HOURS
- » ABSOLUTELY BIOCOMPATIBLE AND HYGIENIC



GALVANIC COLOR COATING

A variety of colors are obtainable using the galvanic process.

For our Risers (Corners and Cuts) we have selected the black galvanic plating for its beauty on vertical surfaces.

The thickness and the rigidity of the coating ensure extended life for commercial use.



STAINLESS STEEL TEXTURED SURFACES

The texture is obtained using a cold rolling process that makes the surface harder and therefore more scratch resistant than standard stainless steel.

High&Low



HIGH&LOW		LOW	MEDIUM	HIGH	
SIZES		Height 13 cm	Height 17 cm	Height 21 cm	
18/10 ST. MIRROR FINISH	ROUND STAND Ø 17	 TAV800	 TAV801	 TAV802	
	18/10 ST. MIRROR FINISH	SQUARE STAND 44 x 44 cm	 TAV819	 TAV820	 TAV821
		OBLONG STAND 36 x 24 cm	 TAV810	 TAV811	 TAV812
		OBLONG STAND 49 x 29 cm	 TAV813	 TAV814	 TAV815
OBLONG STAND 63 x 36 cm		 TAV816	 TAV817	 TAV818	



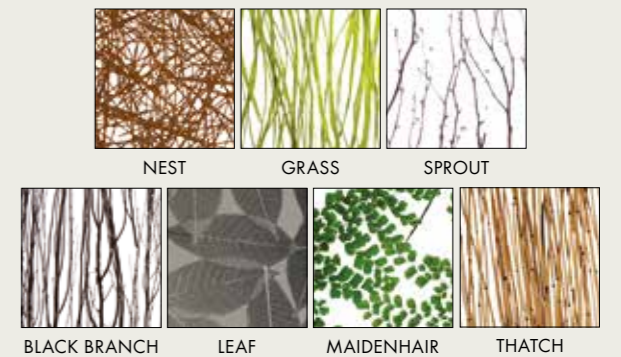
Organic Risers

A collection of see-through risers made from natural materials* embedded in translucent resin panels.

With a wide variety of natural products available as an interlayer, discover the best match for the look you want to achieve.

This collection of eco-friendly risers (made of 40% recycled material) comes in 3 standard heights to create a dynamic presentation.

*all except Maidenhair and Leaf

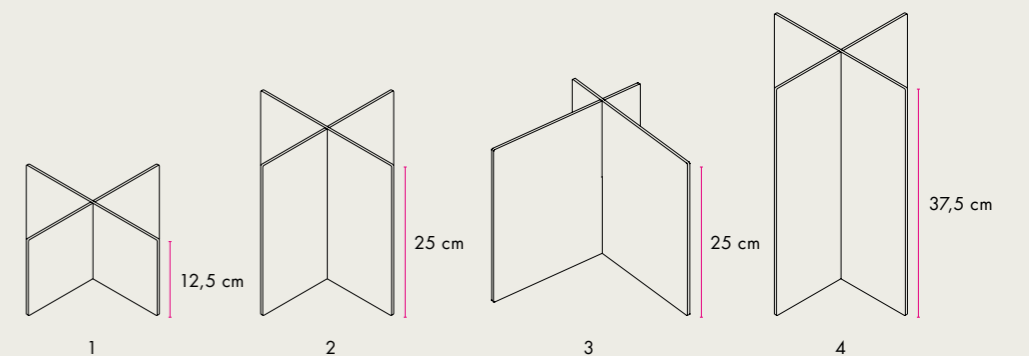


DIMENSIONS

3 heights are available to create multi-level food presentations (additionally, the medium size is available in 2 different shapes)

MATERIAL

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





Top:
Organic risers, **Grass**
interlayer with transparent
hardened glass tops.

Bottom:
Organic risers, **Sprout**
interlayer with transparent
hardened glass tops.

Top:
Organic risers, **Black**
Branch interlayer with
black hardened glass tops

Bottom:
Organic risers, **Leaf**
interlayer with smoked
hardened glass tops.

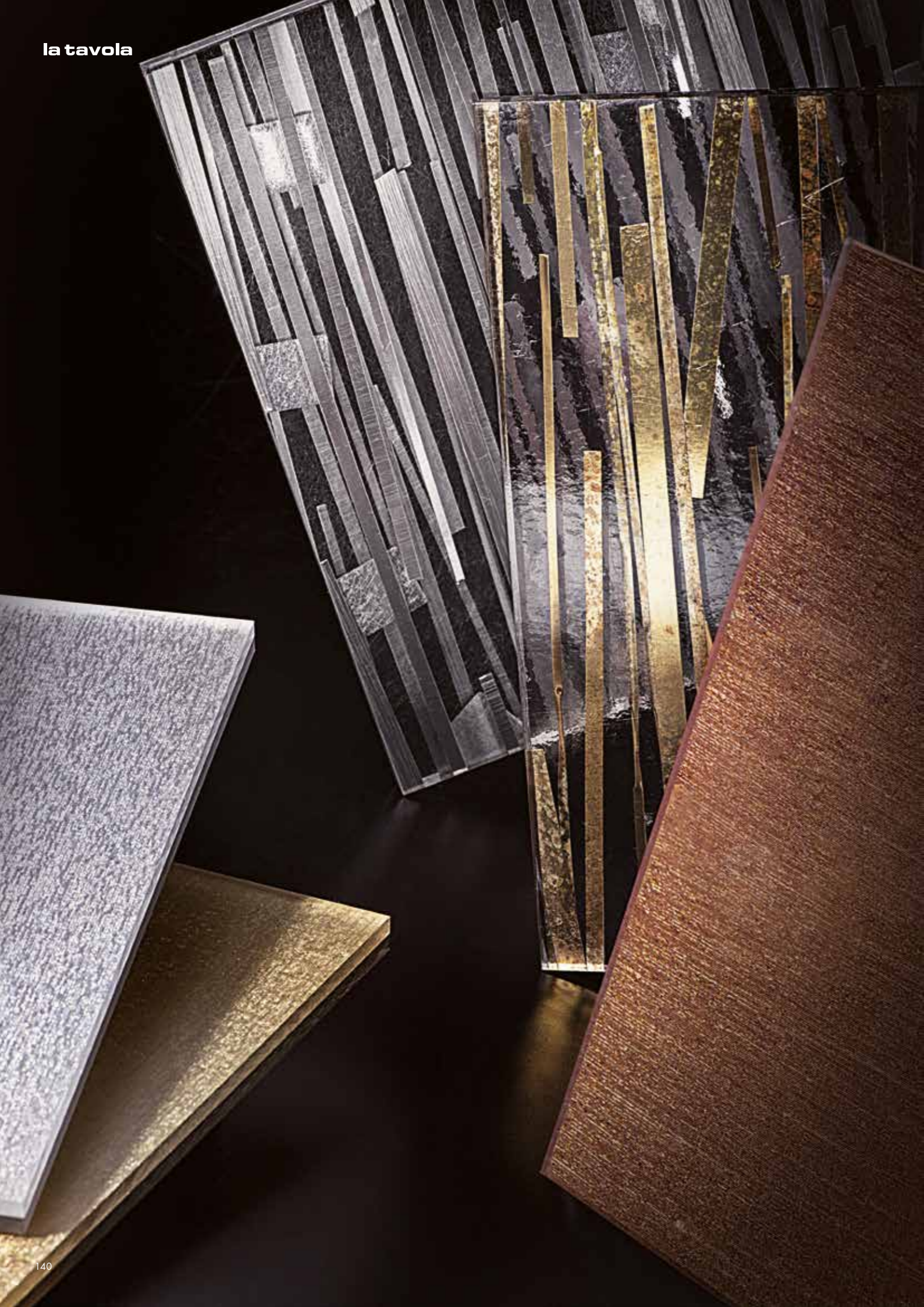


Top:
Organic risers, **Maidenhair**
interlayer with transparent
hardened glass tops.

Bottom:
Organic risers, **Thatch**
interlayer with transparent
hardened glass tops.

**ORGANIC
RISERS**

		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm	Height 25 cm	Height 25 cm	Height 37,5 cm
	NEST				
		TAV038074	TAV038075	TAV038077	TAV038076
	GRASS				
		TAV038078	TAV038079	TAV038081	TAV038080
	SPROUT				
		TAV038082	TAV038083	TAV038085	TAV038084
	BLACK BRANCH				
		TAV038086	TAV038087	TAV038089	TAV038088
	LEAF				
		TAV038090	TAV038091	TAV038093	TAV038092
	MAIDENHAIR				
		TAV038102	TAV038103	TAV038105	TAV038104
	THATCH				
		TAV038106	TAV038107	TAV038109	TAV038108



Mineral Risers

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.

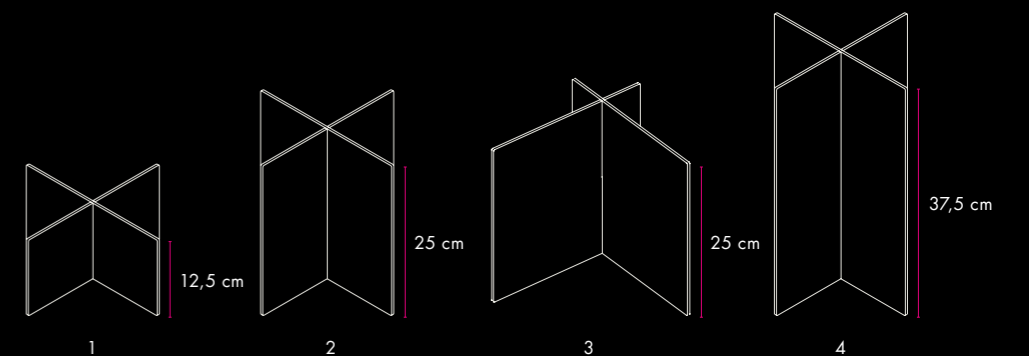


DIMENSIONS

3 heights are available to create multi-level food presentations (additionally, the medium size is available in 2 different shapes)

MATERIAL

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





Top:
Mineral risers, **Gold** and **Gold Comet** interlayers with black hardened glass tops.

Bottom left:
Mineral risers, **Silver Comet** interlayer with smoked hardened glass tops.

Bottom right:
Mineral risers, **Copper Comet** interlayer with smoked hardened glass tops.

Top:
Mineral risers, **Silver** and **Silver Cosmo** interlayers with smoked hardened glass tops.

Bottom left:
Organic risers, **Gold** interlayer with black hardened glass tops.

Bottom right:
Mineral risers, **Silver** interlayer with smoked hardened glass tops.



Top: Mineral risers, **Copper** and **Copper Comet** interlayers with smoked hardened glass tops.

Bottom left: Mineral risers, **Gold Cosmo** interlayer with black hardened glass tops.

Bottom right: Mineral risers, **Silver Cosmo** interlayer with smoked hardened glass tops.

MINERAL RISERS		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm		Height 25 cm	Height 25 cm
	GOLD COMET				
		TAV038050	TAV038051	TAV038053	TAV038052
	SILVER COMET				
		TAV038054	TAV038055	TAV038057	TAV038056
	COPPER COMET				
		TAV038058	TAV038059	TAV038061	TAV038060
	GOLD				
		TAV038110	TAV038111	TAV038113	TAV038112
	SILVER				
		TAV038062	TAV038063	TAV038065	TAV038064
	COPPER				
		TAV038114	TAV038115	TAV038117	TAV038116
	GOLD COSMO				
		TAV038098	TAV038099	TAV038101	TAV038100
	SILVER COSMO				
		TAV038066	TAV038067	TAV038069	TAV038068



Riser Tops

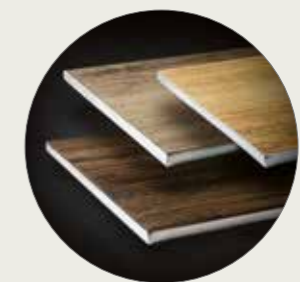
Match your choice of risers with one of a variety of tops available.
Discover the different materials and finishes available.



Glass
Tops



High Tech Tile
Tops



High Tech Wood
Tops



RISER TOPS

Glass

Transparent, Smoked and Black Hardened Glass



SIZE	TRANSPARENT HARDENED GLASS, 1 cm thickness	SMOKED HARDENED GLASS, 1 cm thickness	BLACK HARDENED GLASS, 0,4 cm thickness
42 x 30 cm	-	-	TAV900402
53 x 32,5 cm	TAV900101	TAV900101B	-
80 x 25 cm	TAV900104 *	TAV900104B *	-
80 x 40 cm	TAV900105 *	TAV900105B *	-
90 x 30 cm	TAV900102 *	TAV900102B *	-
57 x 36,5 cm	-	TAV900106B	TAV900403
71 x 44 cm	-	TAV900107B *	TAV900404 *
50 x 50 cm	TAV900103	TAV900103B	TAV900405
Ø 50 cm	TAV900201	TAV900201B	TAV900406

* 2 Crosses Risers are required


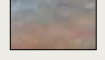

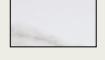


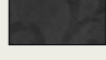
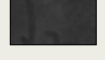




RISER TOPS

High Tech Tiles

Tech Metal, Tech Stone, Tech Marble and Tech Classic High Tech Decorative Tiles



					
SIZE (cm)		59,6 x 29,8 1,2 cm thickness	59,6 x 44,7 1,2 cm thickness	50,5 x 50,5 1,2 cm thickness	Ø 50 1,2 cm thickness
	Rust Tech Metal	 TAV0816030	 TAV0816045	 TAV08150	 TAV08150T
	Black Steel Tech Metal	 TAV0806030	 TAV0806045	 TAV08050	 TAV08050T
	Silver Tech Metal	 TAV0826030	 TAV0826045	 TAV08250	 TAV08250T
	Black Lava Tech Stone	 TAV0836030	 TAV0836045	 TAV08350	 TAV08350T
	Calacatta Pure White Tech Marble	 TAV0876030	 TAV0876045	 TAV08750	 TAV08750T
	Gray Tech Marble	 TAV0776030	 TAV0776045	 TAV07750	 TAV07750T
	Yellow Tech Marble	 TAV0786030	 TAV0786045	 TAV07850	 TAV07850T
	Brown Tech Marble	 TAV0796030	 TAV0796045	 TAV07950	 TAV07950T
	Marquinia Black Tech Marble	 TAV0866030	 TAV0866045	 TAV08650	 TAV08650T
	Black Tech Classic	 TAV0716030	 TAV0716045	 TAV07150	 TAV07150T
	White Damask Tech Classic	 TAV0726030	 TAV0726045	 TAV07250	 TAV07250T
	Light Blue Tech Classic	 TAV0736030	 TAV0736045	 TAV07350	 TAV07350T
	Sand Tech Classic	 TAV0746030	 TAV0746045	 TAV07450	 TAV07450T
	Orange Tech Classic	 TAV0756030	 TAV0756045	 TAV07550	 TAV07550T
	Venetian Red Tech Classic	 TAV0766030	 TAV0766045	 TAV07650	 TAV07650T


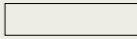
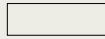






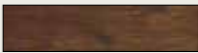















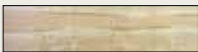
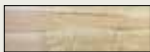


RISER TOPS

High Tech Wood

Oak, Chestnut, Durmast, Larch, Elm and Birch High Tech Decorative Tiles



				
SIZE (cm)		59,6 x 29,8 1,2 cm thickness	119,2 x 29,8 1,2 cm thickness	89,4 x 29,8 1,2 cm thickness
	Oak	 TAV0906030	 TAV09012030	 TAV0909030
	Chestnut	 TAV0916030	 TAV09112030	 TAV0919030
	Durmast	 TAV0926030	 TAV09212030	 TAV0929030
	Larch	 TAV0936030	 TAV09312030	 TAV0939030
	Elm	 TAV0946030	 TAV09412030	 TAV0949030
	Birch	 TAV0956030	 TAV09512030	 TAV0959030

HIGH TECH TILES: EXTREME PERFORMANCE UNDER HEAVY DUTY USE

The materials (ceramic, marble, stone and metal) used to create our **Tech-Metals**, **Tech-Marbles**, **Tech-Stones**, **Tech-Classics** and **Tech-Woods** are mixed, pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually **100% water proof**, stain resistant and extremely long lasting.

The surface coating of the high tech tiles is achieved with the high temperature application of micrometric particles of titanium dioxide (TiO₂) which allows the creation of a superior surface with exceptional **antibacterial properties**.



BUFFET Essentials

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



Display Trays



**Cereal and beverage
Jug-holders**



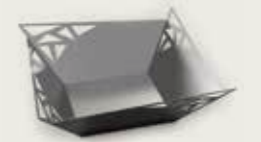
**Juice, Cereal
and hot beverage
Dispensers**



**Bread
Trays**



**Cake and Multi-Tier
Stands**



**Fruit
bowls**



Display Trays

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

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



Low
Display tray



Low
Display tray
w/cover



High
Display tray



High
Display tray
w/cover



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



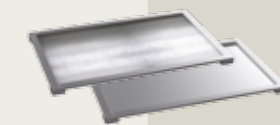
Display Trays



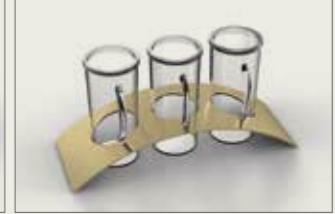
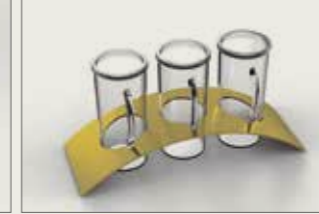
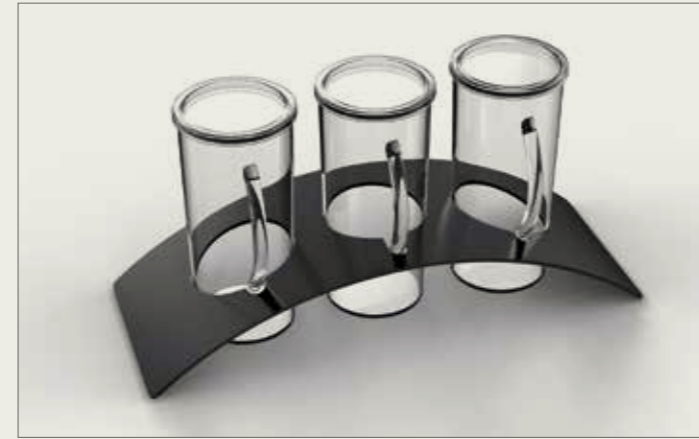
	Low 60 x 40 h.2,4 cm	Low w/cover 60 x 40 h.12,3 cm	High 60 x 40 h.13,3 cm	High w/cover 60 x 40 h.23,3 cm
18/10 ST. ST. MIRROR FINISH	 Dots surface TAV038001D New Ice surface TAV038001P	 Dots surface TAV038004D New Ice surface TAV038004P	 Dots surface TAV038002D New Ice surface TAV038002P	 Dots surface TAV038005D New Ice surface TAV038005P
18/10 ST. ST. SATIN FINISH	 Dots surface TAV038001DB New Ice surface TAV038001PB	 Dots surface TAV038004DB New Ice surface TAV038004PB	 Dots surface TAV038002DB New Ice surface TAV038002PB	 Dots surface TAV038005DB New Ice surface TAV038005PB
BLACK TITANIUM	 Dots surface TAV038001DTN New Ice surface TAV038001PTN	 Dots surface TAV038004DTN New Ice surface TAV038004PTN	 Dots surface TAV038002DTN New Ice surface TAV038002PTN	 Dots surface TAV038005DTN New Ice surface TAV038005PTN
VENETIAN GOLD TITANIUM	 Dots surface TAV038001DTR New Ice surface TAV038001PTR	 Dots surface TAV038004DTR New Ice surface TAV038004PTR	 Dots surface TAV038002DTR New Ice surface TAV038002PTR	 Dots surface TAV038005DTR New Ice surface TAV038005PTR
GOLD TITANIUM	 Dots surface TAV038001DTO New Ice surface TAV038001PTO	 Dots surface TAV038004DTO New Ice surface TAV038004PTO	 Dots surface TAV038002DTO New Ice surface TAV038002PTO	 Dots surface TAV038005DTO New Ice surface TAV038005PTO
PLATINUM CHAMPAGNE TITANIUM	 Dots surface TAV038001DTC New Ice surface TAV038001PTC	 Dots surface TAV038004DTC New Ice surface TAV038004PTC	 Dots surface TAV038002DTC New Ice surface TAV038002PTC	 Dots surface TAV038005DTC New Ice surface TAV038005PTC

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover with frame	TAV038010	58 x 37 h 10



Trays are available in Dots or New Ice finish



Cereal and beverage jug-holders

Rainbow

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)
RAINBOW 3-JUG HOLDER*	TAV038020	TAV038020B	TAV038020TN	TAV038020TR	TAV038020TO	TAV038020TC	63 x 24 h 12,5

* Cereal and juice jugs are not included



Cereal and beverage jug-holders

Bridge

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
BRIDGE 4-JUG HOLDER*	TAV037008	TAV037008B	71 x 25 h 9

* Cereal and juice jugs are not included

Cereal and Beverage

JUG-HOLDERS

Polycarbonate jugs

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Polycarbonate cereal jug	TAV00720	h 31	3
Polycarbonate juice jug with insert for ice	TAV02724	h 31	3





Juice, milk, cereal and hot beverage DISPENSERS

Juice and chilled milk dispensers

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)	CAP. (lt)
METHACRYLATE JUICE DISPENSER W/INSERT FOR ICE	TAV037044	TAV037044B	TAV037044TN	TAV037044TR	TAV037044TO	TAV037044TC	33 x 18 h 57,7	6
STAINLESS STEEL CHILLED MILK DISPENSER	TAV037050	-	-	-	-	-	33 x 18 h 57,7	6

Cereal dispenser

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)	CAP. (lt)
CEREAL DISPENSER	TAV037045	17 x 17 h 55,7	3,5

Insulated hot beverage dispenser

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)	CAP. (lt)
INSULATED BEVERAGE DISPENSER FOR HOT DRINKS	TAV037046	42 x 27 x 46	6 lt.
INSULATED BEVERAGE DISPENSER FOR HOT DRINKS W/ELECTRIC HEATING	TAV037049	42 x 27 x 46	6 lt.



FEATURES

JUICE AND CHILLED MILK DISPENSERS

- » 18/10 St.St. Stand
- » 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

- » 18/10 Insulated container
- » Only 3°C temperature loss per hour
- » Food safe anti-drip faucet
- » 220V electric heating available (not for hot milk and hot chocolate)



Bread and cakes

TRAYS AND STANDS



All bread boards can be placed inside **any** of the numerous display trays available



Bread tray

DESCRIPTION	CODE	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
BREAD CUTTING BOARD	TAV037030	-	53 x 32,5 h3
TRAY	-	TAV037001	56,5 x 36 h 1,5

Cake stand



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)
FOOTED CAKE PLATE	TAV038040	TAV038040TN	TAV038040TR	TAV038040TO	TAV038040TC	Ø 31 x h 5,5
Accessories	CODE		SIZE (cm)			
Polycarbonate dome cover	TAV038041		Ø 30 x h 18			



Revolving multi-tier stand

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)
REVOLVING MULTI-TIER STAND	TAV038045	TAV038045B	TAV038045TN	TAV038045TR	TAV038045TO	TAV038045TC	h 66

SPARE PARTS	CODE	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
Cake stand platter	-	J0060430P	K0060430P	Ø 30
Glass bowl	J0034003A	-	-	Ø 22,5
Methacrylic cover w/hinge	J0031001G	-	-	Ø 23,5





Fruit & bread

CENTERPIECES, FRUIT BOWLS
AND BREAD BASKETS
by **la tavola**

	Centerpiece / fruit bowl Large 42 x 42 h 15 cm		Centerpiece / fruit bowl Medium 28 x 28 h 11,5 cm		Bread Basket Small 21 x 21 h 6 cm	
	LACE	CHECKERS	LACE	CHECKERS	LACE	CHECKERS
18/10 ST. ST. MIRROR FINISH						
	TAV037040	TAV037041	TAV037042	TAV037043	TAV037038	TAV037039
18/10 ST. ST. SATIN FINISH						
	TAV037040B	TAV037041B	TAV037042B	TAV037043B	TAV037038B	TAV037039B
● BLACK TITANIUM						
	TAV037040TN	TAV037041TN	TAV037042TN	TAV037043TN	TAV037038TN	TAV037039TN
● VENETIAN GOLD TITANIUM						
	TAV037040TR	TAV037041TR	TAV037042TR	TAV037043TR	TAV037038TR	TAV037039TR
● GOLD TITANIUM						
	TAV037040TO	TAV037041TO	TAV037042TO	TAV037043TO	TAV037038TO	TAV037039TO
● PLATINUM CHAMPAGNE TITANIUM						
	TAV037040TC	TAV037041TC	TAV037042TC	TAV037043TC	TAV037038TC	TAV037039TC





CENTERPIECES, FRUIT BOWLS AND BREAD BASKETS

A WIDE SELECTION OF CENTERPIECES, BOWLS AND BASKETS DESIGNED BY ABI ALICE, STEVEN BLAESS, FERNANDO AND HUMBERTO CAMPANA, LLUÍS CLOTET, TOM KOVAC, CLAUDIA RAIMONDO, MARTA SANSONI AND MARIO TRIMARCHI FOR **ALESSI** TO BEAUTIFULLY MATCH **la tavola**'S WONDERBUFFET PRODUCTS.



PORT
Basket st.st mirror finish
design Lluís Clotet
Ø 37 h 6
TAV022001



SUMPTA
Centrepiece st.st mirror finish
design Lluís Clotet
Ø 44 h 7,7
TAV022030



PEPA
Appetizers set st.st mirror finish
design Lluís Clotet
Ø 28,4 h 4
TAV022028



PEPA
Appetizers set st.st mirror finish
design Lluís Clotet
Ø 32,3 h 4
TAV022029



HARMONIC
Basket st.st mirror finish
design Abi Alice
Ø 22 h 11
TAV022004



RESONANCE
Fruit holder st.st mirror finish
design Abi Alice
Ø 38 h 5,8
TAV022003



RESONANCE
Centrepiece st.st mirror finish
design Abi Alice
Ø 59,7 h 7
TAV022002



SARRIÀ
Round basket, st.st mirror finish
design *Lluís Clotet*
Ø 27,5 h 6,5
TAV022049



DOUBLE
Double wall bowl st.st mirror finish
design *D. D'Urbino - P. Lomazzi*
Ø 32 h 10,8
TAV022013



MEDITERRANEO
Fruit bowl st.st mirror finish
Ø 29 h 10,8
TAV022014



MEDITERRANEO
Fruit bowl st.st mirror finish - BLACK
Ø 29 h 10,8
TAV022015



MEDITERRANEO
Fruit bowl st.st mirror finish - RED
Ø 29 h 10,8
TAV022016



MEDITERRANEO
Fruit bowl st.st mirror finish
with thermoplastic resin bowl
Ø 29 h 10,8
TAV022017



MEDITERRANEO
Flat paper napkin holder
st.st mirror finish
20,5 x 20,5 h 8,3
TAV022018



MEDITERRANEO
Flat paper napkin holder
st.st mirror finish - RED
20,5 x 20,5 h 8,3
TAV022019



MEDITERRANEO
Paper plate holder
st.st mirror finish
Ø 24 h 10
TAV022020



LA ROSA
Fruit bowl st.st mirror finish
design *LPWK - Emma Silvestris*
Ø 29 h 10,8
TAV022022



LA ROSA
Fruit bowl st.st mirror finish - RED
design *LPWK - Emma Silvestris*
Ø 29 h 10,8
TAV022023



La Tavola's Organic Risers featuring Alessi products



MEDITERRANEO
design *LPWK - Emma Silvestris*



ECCO!
design Massimo Mariani



ECCO!
Open-work fruit holder
st.st mirror finish
30,2 x 22 h 11,5
TAV022031



**THE FRUIT MARKET
DISPLAY** by LA TAVOLA
33 x 40 h 10
TAV02127



La Tavola's Market Risers featuring Alessi products



MARLI
Fruit holder st.st mirror finish
36 x 26 h 11
TAV022046



SUPER STAR
Six-section candies/appetizers bowl
st.st mirror finish
design Tom Kovac
Ø 35,5 h 4,5
TAV022048



CACTUS!
Open-work fruit bowl
st.st mirror finish
Ø 29 h 10,8
TAV022034



CACTUS!
Open-work fruit bowl
st.st mirror finish
Ø 29 h 10,8
TAV022035



CACTUS!
Flat paper napkin holder
st.st mirror finish
20,5 x 20,5 h 5
TAV022036



CACTUS!
Citrus basket
st.st mirror finish
Ø 24,4 h 25,6
TAV022037



MARLI
design LPWK - Steven Blaess



CACTUS!
design CSA - Marta Sansoni



La Tavola's Mineral Risers featuring Alessi products



LA STANZA
DELLO SCIROCCO

design Mario Trimarchi



LA STANZA DELLO
SCIROCCO

Basket st.st mirror finish

24,5 x 23,2 h 6,2

TAV022038



LA STANZA DELLO
SCIROCCO

Basket st.st mirror finish - BLACK

24,5 x 23,2 h 6,2

TAV022039



LA STANZA DELLO
SCIROCCO

Fruit holder st.st mirror finish

27,3 x 27,3 h 13

TAV022040



LA STANZA DELLO
SCIROCCO

Fruit holder st.st mirror finish

27,3 x 27,3 h 13

TAV022041



BLOW UP

Basket st.st mirror finish

design Fratelli Campana

33 x 32 h 10,5

TAV022025



BLOW UP

Citrus basket st.st mirror finish

design Fratelli Campana

36 x 35 h 31,5

TAV022026



BLOW UP

Centrepiece st.st mirror finish

design Fratelli Campana

64,5 x 67,5 h 14,5

TAV022027



BLOW UP

design Fratelli Campana



LA STANZA DELLO
SCIROCCO

Citrus basket st.st mirror finish

22,6 x 22,6 h 19,3

TAV022044



LA STANZA DELLO
SCIROCCO

Citrus basket st.st mirror finish - BLACK

22,6 x 22,6 h 19,3

TAV022045



LA STANZA DELLO
SCIROCCO

Centrepiece basket st.st mirror finish

41,6 x 37,5 h 15

TAV022042

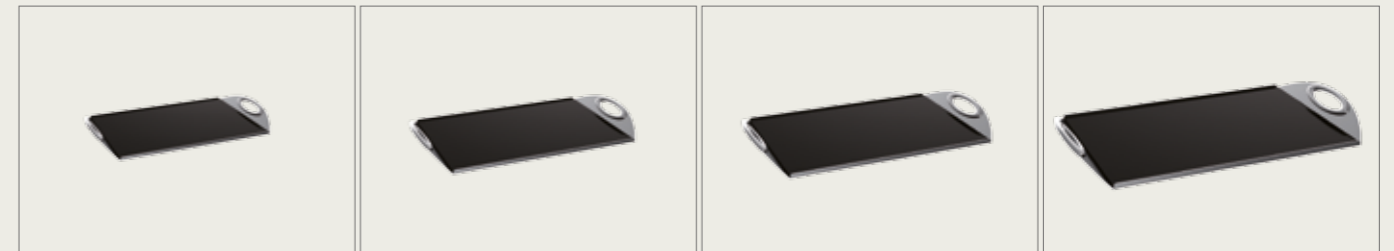


LA STANZA DELLO
SCIROCCO

Centrepiece st.st mirror finish - BLACK

41,6 x 37,5 h 15

TAV022043



Low edge tray with glass

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	SIZE (cm)
LOW EDGE TRAY WITH GLASS	TAV0255030	50 x 30 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0255850	58 x 50 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0256537	65 x 37 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0258044	80 x 44 h 4,2




4 mm hardened black glass which can be easily removed for cleaning.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Glass for tray 50 x 30	TAV900402	42 x 30 h 0,4
Glass for tray 58 x 50	TAV900405	50 x 50 h 0,4
Glass for tray 65 x 37	TAV900403	57 x 36,5 h 0,4
Glass for tray 80 x 44	TAV900404	71 x 44 h 0,4



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



Sloping Display

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	18/10 ST. ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	PLATINUM CHAMPAGNE TITANIUM	SIZE (cm)
CUTLERY HOLDER	TAV020001	TAV020001B	TAV020001TN	TAV020001TR	TAV020001TO	TAV020001TC	25 x 15 h 6
TRAY	TAV020002	TAV020002B	TAV020002TN	TAV020002TR	TAV020002TO	TAV020002TC	35 x 25 h 4
SLOPING DISPLAY, LACE	TAV020003	TAV020003B	TAV020003TN	TAV020003TR	TAV020003TO	TAV020003TC	50 x 25 h 16



Cheese, appetizer and gourmandise

PRESENTATION TRAYS

Multipurpose and presentation trays



Multipurpose trays

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
SQUARE MULTIPURPOSE TRAY	TAV02538	38 x 38 h 4,2
SQUARE MULTIPURPOSE TRAY	TAV02558	58 x 58 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0254635	46 x 35 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0255038	50 x 38 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0255644	56 x 44 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0256545	65 x 45 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0258052	80 x 52 h 4,2



Presentation tray w/glass

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
SQUARE PRESENTATION TRAY, WITH GLASS	TAV02558G	58 x 58 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0255038G	50 x 38 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0256545G	65 x 45 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0258052G	80 x 52 h 4,2

Spare parts

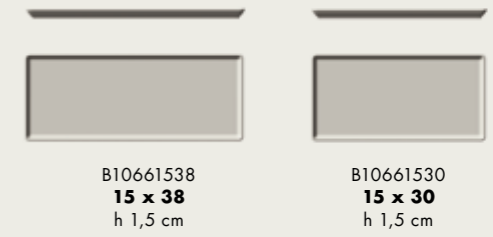
DESCRIPTION	CODE	SIZE (cm)
Glass for tray 58 x 58	TAV900405	50 x 50 h 0,4
Glass for tray 50 x 38	TAV900402	42 x 30 h 0,4
Glass for tray 65 x 45	TAV900403	57 x 36,5 h 0,4
Glass for tray 80 x 52	TAV900404	71 x 44 h 0,4

Porcelain Items

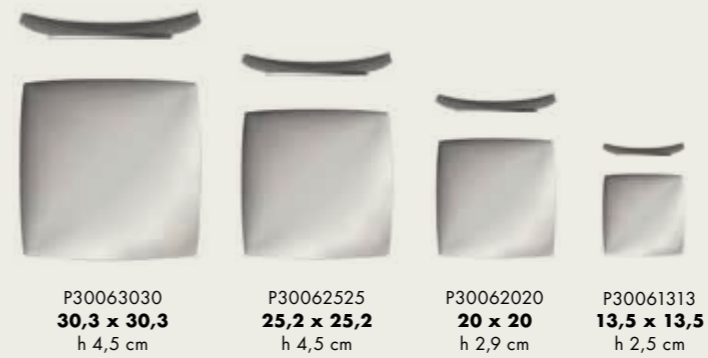
SQUARE **DIAMOND** PLATE



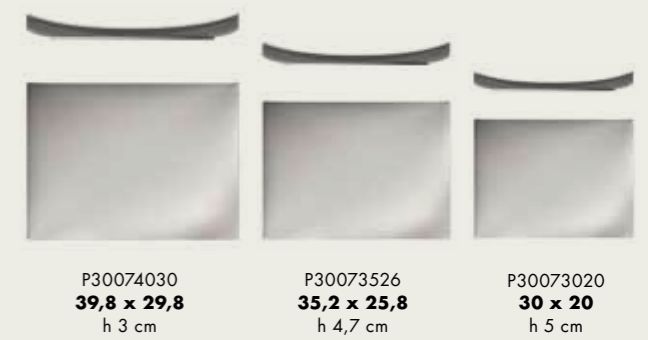
OBLONG **DIAMOND** PLATE



SQUARE **MEAT** PLATE



OBLONG **MEAT** PLATE



SQUARE MEAT PLATE, **ASH (BLACK)**



ROUND MEAT PLATE, **ASH (BLACK)**



LOTUS BOWLS



N20232115 21 x 15 h 11,5 cm	N20231812 18 x 12 h 9,5 cm	N20231609 16 x 9 h 7,5 cm	N20231812N 18 x 12 h 9,5 cm	N20231609N 16 x 9 h 7,5 cm
--	---	--	--	---

AMAZING SQUARE BOWL



N20222020
20,5 x 20,5
h 3,5 cm

TRIANGLE FIGURE PLATES



P30733012 30,2 x 11,8 h 2 cm	P30732814 28 x 14,3 h 3 cm
---	---

OBLONG DEEP PLATES



P30763009 30,5 x 9,5 h 4,5 cm	P30762508 25,5 x 7,8 h 4 cm
--	--

SALAD BOWLS



B144116 Ø 16 h 5,7 cm	B144112 Ø 12 h 5,5 cm	B144212 Ø 12 h 3,8 cm
------------------------------------	------------------------------------	------------------------------------

SQUARE FIGURE BOWLS



N20212323 23 x 23 h 9,5 cm	N20212020 20 x 20 h 8,5 cm	N20211515 15 x 15 h 7,5 cm	N20211212 12 x 12 h 6 cm	N20212323N 23 x 23 h 9,5 cm	N20212020N 20 x 20 h 8,5 cm	N20211515N 15 x 15 h 7,5 cm	N20211212N 12 x 12 h 6 cm
---	---	---	---------------------------------------	--	--	--	--

ONDA PLATES



P30633025 30,5 x 25 h 3,5 cm	P30632521 25,3 x 21 h 3 cm
---	---

TAPAS TRAYS AND PLATES



N20683013 30 x 13 h 2,5 cm	P30713510 35,6 x 10 h 2 cm
---	---



ALL PORCELAIN ITEMS SHOWN BELONG TO LA TAVOLA'S "EAST MEETS WEST" PORCELAIN COLLECTION.



DASHI BOWLS
with foot



N202511
Ø 11,5
h 5 cm

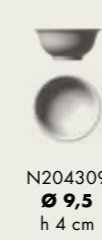


N202511N
Ø 11,5
h 5 cm

GOHAN CUPS



N204311
Ø 11
h 5 cm



N204309
Ø 9,5
h 4 cm



N204311N
Ø 11
h 5 cm

ASH
CYLINDRICAL CUP



N204510N
Ø 5,5
h 6 cm

SAUCE TRAY,
2 compartments



N20651406
14,5 x 6,5
h 1,8 cm

RELISH PLATE



N20612424
24,5 (x3)
h 3 cm

WASABI TRAYS



N20703904
39 x 4,5
h 2,5 cm



N20703504
35 x 4,5
h 2,5 cm

FINGER FOOD ITEMS



SAUCE BOWL
N20601311
13 x 11
h 5,5 cm



OBLONG FINGER
FOOD BOWL,
2 COMPARTMENTS
P30301606
16 x 6,5
h 4 cm



SQUARE FINGER
FOOD BOWL,
4 COMPARTMENTS
P30291515
15 x 15
h 2,4 cm



MISE EN BOUCHE
N20720511
5,3 x 10,7
h 2,8 cm



ROUND BOWL
P303215
Ø 15
h 8 cm



CONICAL BOWL
P303315
Ø 15
h 8 cm



HALF PLATE
N20622010
20 x 10
h 2 cm



DEEP SQUARE
BOWL
P30261414
14,1 x 14,1
h 5,5 cm

BREAKFAST ITEMS



Mug w/o saucer S2010630 cl 30 Ø 12 h 11



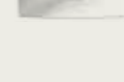
High cup w/oblong saucer P309824 cl 24 / h 9,5



Stackable espresso coffee cup w/saucer S208210 cl 10 / h 6,4



Stackable espresso coffee cup S208010 cl 10 / h 6,4



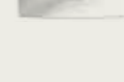
Saucer for stackable espresso coffee cup S200813 cm 12,2



Stackable tea cup w/saucer S209121 cl 21 / h 8,1



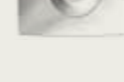
Stackable tea cup S209021 cl 21 / h 8,1



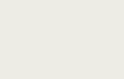
Saucer for stackable tea cup S200815 cm 15,3



Stackable breakfast cup w/saucer S209928 cl 28 / h 9



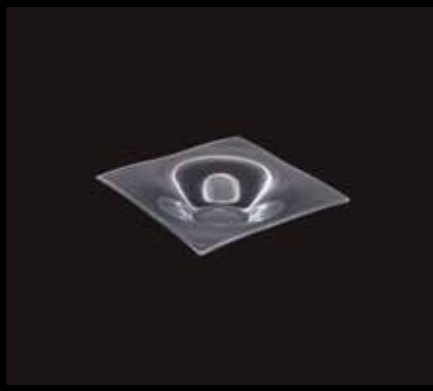




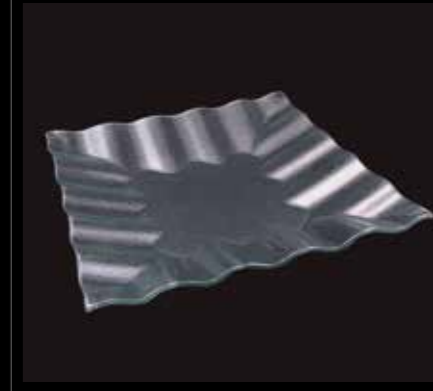
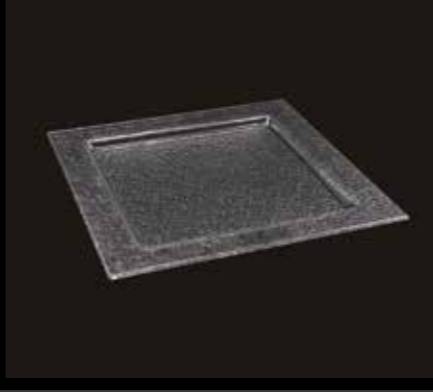
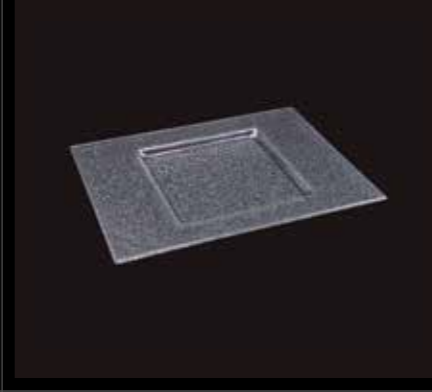




Stackable breakfast cup S201028 cl 28 / h 9






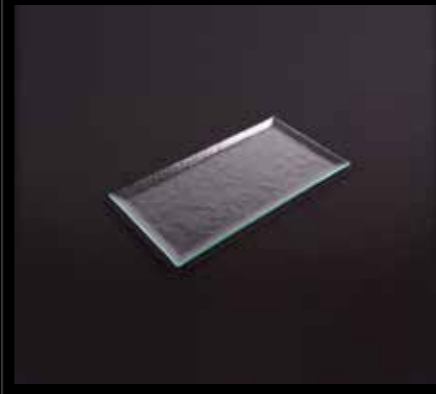
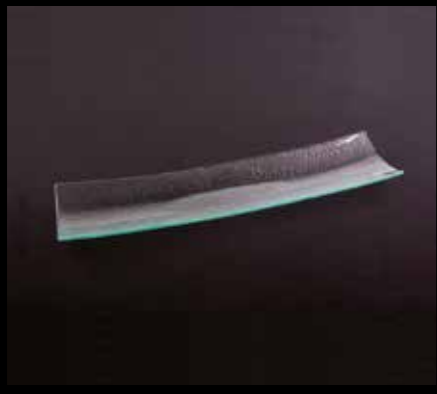



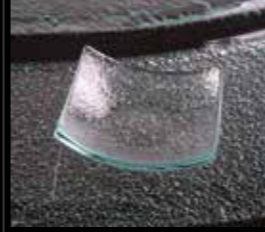












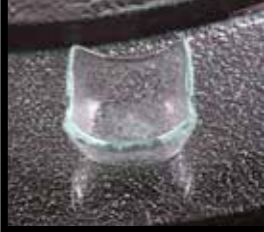
Saucer for stackable breakfast cup S200817 cm 16,6



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	

				
8 x 8 cm	10 x 10 cm	7,5 x 7,5 cm	10 x 10 cm	8 x 8 cm
TAV171708SC standard clear	TAV172710SC standard clear	TAV100107SC standard clear	TAV102110SC standard clear	TAV187708SC standard clear
TAV171708SM smoked	TAV172710SM smoked	AV100107SM smoked	TAV102110SM smoked	TAV187708SM smoked
				
9 x 9 cm	6 x 12 cm	7 x 13 cm	8 x 14 cm	8 x 8 cm
TAV187709SC standard clear	TAV187912SC standard clear	TAV187913SC standard clear	TAV187914SC standard clear	TAV100308SC standard clear
TAV187709SM smoked	TAV187912SM smoked	TAV187913SM smoked	TAV187914SM smoked	TAV100308SM smoked
				
9 x 9 cm	6 x 11 cm	6 x 12 cm	8 x 8 cm	
TAV100309SC standard clear	TAV100411SC standard clear	TAV100412SC standard clear	TAV186708SC standard clear	
TAV100309SM smoked	TAV100411SM smoked	TAV100412SM smoked	TAV186708SM smoked	

la tavola®

WHO ARE WE ?

La Tavola is an Italian company that designs, manufactures and markets high-end tabletop items.

Our buffet equipment, flatware patterns, modern holloware collections and classic silverware are coveted by hoteliers and restaurateurs around the globe. With the recent introduction of the Wonderbuffet® line, La Tavola promises to revolutionize food presentation in a buffet setting.

THE FOUNDERS

Brothers Sergio and Giulio Sambonet, having been behind the success of other prominent industry players (the Sambonet Company, Sant'Andrea and Table Top Engineering & Design), now bring a lifetime of industry-specific experience to La Tavola. Today, Sergio's son Matteo represents the seventh generation of the Sambonet family still filled with passion for creating beautiful and innovative table top products.

THE TEAM

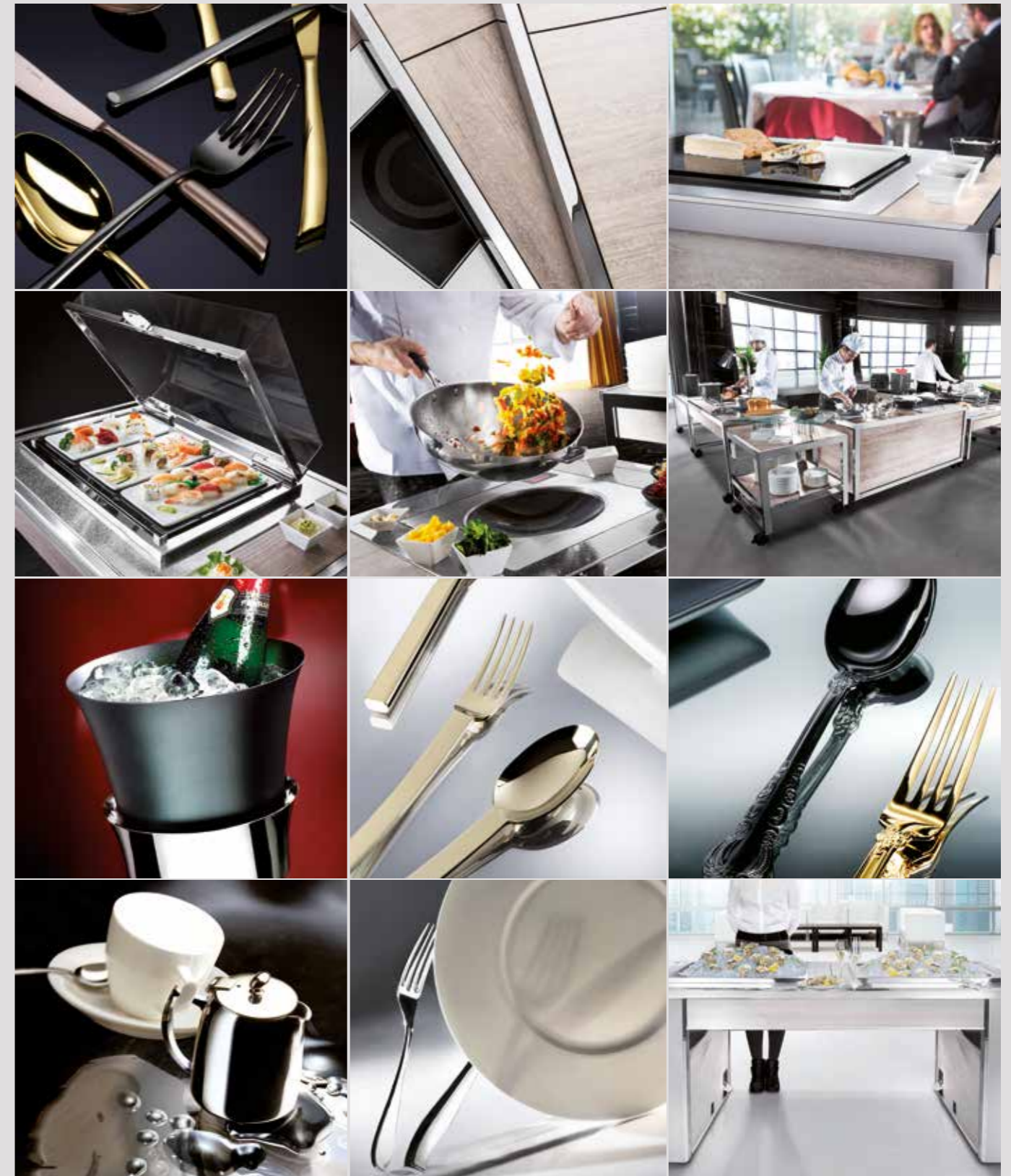
La Tavola's team includes skilled engineers, architects and artisans. We strive to achieve three objectives: to be at the forefront of innovation, the most stylish and the most thorough in service.

WORLDWIDE IMPACT

La Tavola provides in-loco service and assistance through its tight network of worldwide distribution partners.

ROOTS

La Tavola is a proud representative of Italian creativity, design and manufacturing.



DISCOVER ALL LA TAVOLA COLLECTIONS
visit www.la-tavola.it



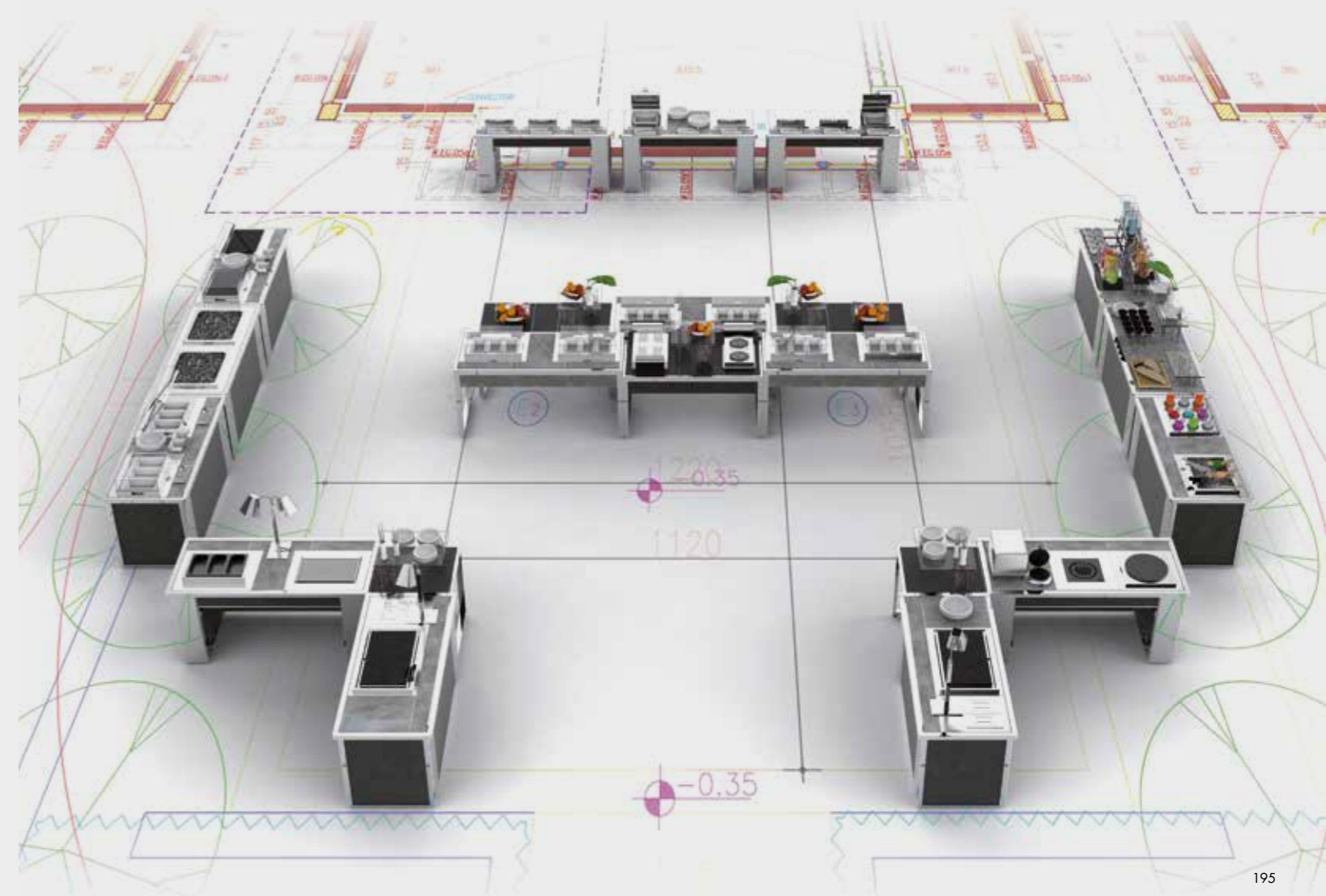
LA TAVOLA'S BESPOKE CONSULTING SERVICE

TAKE ADVANTAGE OF OUR IN-HOUSE CONSULTANTS' EXPERT KNOW-HOW TO CREATE A STUNNING MOBILE, FIXED OR SEMI-FIXED BUFFET SET-UP. CONTACT US!

WE LOVE WORKING HAND IN HAND WITH OUR CUSTOMERS TO HELP THEM BRING THEIR IDEAS TO LIFE.

Buffet layout & blueprint study

With just some basic information from your side, we'll be able to provide you with an informed recommendation of items, finishes, operational features and customer flow. Enjoy our proposals in the form of a customized 3D proposal



REFERENCE LIST

Address Dubai Marina Mall (Dubai, UAE)
 Airways Hotel Point Moresby (Papua New Guinea)
 Al Ain Rotana (Al Ain, UAE)
 Al Faisaliah Hotel (Riyadh, Saudi Arabia)
 Al Jawaher Reception And Conventional Centre (Dubai, UAE)
 Al Manzil Hotel (Dubai, UAE)
 Al Nahdah Investment Group Abu Dhabi - Cophorne sharjah (Abu Dhabi, UAE)
 Alpha Restaurant Sydney (Sydney, Australia)
 Aman Resorts Hotel - Aman At Summer Place (Beijing, China)
 Aman Resorts Hotel - Amangiri (Utah, USA)
 Aman Resorts Hotel - Amanpulo (Pamalican Island, Philippines)
 Aman Resorts Hotel - Amanruya (Bodrum, Turkey)
 Aman Resorts Hotel - Canal Grande Venice (Venice, Italy)
 Aman Resorts Hotel - AmanDayan (Lijiang, China)
 American Museum of Natural History (New York, USA)
 Amilla Fushi Hotel (Amilla, Maldives)
 Amwaj Rotana (Dubai, UAE)
 Anantara Hotels - Qasr Al Sarab Desert Resort (Al Gharbia, UAE)
 Ananti Club Seoul (Seoul, South Korea)
 Andaz Hotel (Shanghai, China)
 Antica Pesa Restaurant - Marsa Malaz Kempinski Doha (Doha, Qatar)
 Atala Hotel Champs Élysées (Paris, France)
 Atlantis The Palm Hotel & Resort (Dubai, UAE)
 Atmosphere Burj Khalifa (Dubai, UAE)
 Azuri Grand Centara (Riviere du Rempart, Mauritius)
 Baglioni Hotel (London, England)
 Baku Hotel (Baku, Azerbaijan)
 BaxterStorey (London, England)
 Beach Rotana (Abu Dhabi, UAE)
 Beijing Summer Palace Hotel (Shanghai, China)
 Beijing Yintai Property (Beijing, China)
 Bharat Hotel Limited (New Delhi, India)
 Black By Ezard Restaurant, The Star (Sydney, Australia)
 Borgo San Felice Relais & Châteaux (Siena, Italy)
 Brown (London, England)
 Buddah Bar Restaurants (Abu Dhabi, UAE)
 Buddah Bar Restaurants (Amsterdam, Netherlands)
 Buddah Bar Restaurants (Dakar, Senegal)
 Buddah Bar Restaurants (Geneva, Switzerland)
 Buddah Bar Restaurants (Manila, Philippines)
 Buddah Bar Restaurants (Paris, France)
 Buddah Bar Restaurants (Saint Petersburg, Russia)
 Burgundy Restaurant (India)
 Burj Al Arab (Dubai, UAE)
 Café Royal (London, England)
 Camino Real Polanco Mexico (Mexico City, Mexico)
 Carlos V Hotel (Alghero, Sassari - Italy)
 Carlton Hotel Baglioni (Milan, Italy)
 Casinò & Resort Ho-Tram (Ho-Tram Beach, Vietnam)
 Castel Monastero Resort & SPA (Siena, Italy)
 Castello di Velona (Siena, Italy)
 Cavallino Restaurant, Yas Island (Abu Dhabi, UAE)
 Centara Grand Azuri Resort & Spa Mauritius (Haute Rive, Riviere du Rempart, Mauritius Island)
 Centro Yas Island (Abu Dhabi, UAE)
 Chancery Court Hotel (London, England)
 Chateau Hotel Mont Royal (La Chapelle en Servat, France)
 Chedi Muscat (Muscat, Oman)
 Chester Hotel (Aberdeen, Scotland)
 Chesterfield Mayfair Hotel (London, England)

Cipriani Hotel (Venice, Italy)
 City Hall (Brisbane, Australia)
 Claude's Restaurant Sydney (Sydney, Australia)
 Club At Admirals Cove (Jupiter, Florida - USA)
 Coastline Hotels and Reosrt - Finolhas Island (Malé, Maldives)
 Condado Vanderbilt Hotel (San Juan, Puerto Rico)
 Conrad Hotel (Dubai, UAE)
 Conservatorium Hotel (Amsterdam, Netherlands)
 Constance Ephélie Seychelles (Mahé, Seychelles)
 Constance Hotels And Resorts (Mauritius)
 Cowboy Ciao (Scottsdale, Arizona - USA)
 Crowne Plaza Abu Dhabi Yas island Hotel (Abu Dhabi, UAE)
 Crowne Plaza Dubai - Festival City (Dubai, UAE)
 Crowne Plaza Gurgaon (Gurgaon, India)
 Crowne Plaza Jaipur Tonk Road (Jaipur, India)
 Crowne Plaza Kochi (Kochi, India)
 Crowne Plaza Milan - Linate (Milan, Italy)
 Cumberland Hotel (London, England)
 Danat Jebel Dhanna Resort (Abu Dhabi, UAE)
 David Citadel Hotel (Jerusalem, Israel)
 Dei Mellini Hotel (Rome, Italy)
 Desert Palm Resort & SPA Hotel (Dubai, UAE)
 Deutsche Bank AG (London, England)
 Diamond Hotel (Manila, Philippines)
 Dorchester (London, England)
 Due Torri Hotel (Verona, Italy)
 Dukhan Beach House (Dukan, Qatar)
 Eastern Mangroves Hotel & SPA (Abu Dhabi, UAE)
 Eden Hotel (Rome, Italy)
 Emaar Properties - Dubai Mall Hotel (Dubai, UAE)
 Emirates Palace (Abu Dhabi, UAE)
 Enterprise Hotel (Milan, Italy)
 Etihad Towers (Abu Dhabi, UAE)
 Fairmont Peace Hotel (Shanghai, Cina)
 Fairmont Jaipur (Jaipur, India)
 Fairmont Sanur Beach (Bali, Indoensia)
 Fairmont/Raffles Makati (Manila, Philippines)
 Fairmont The Palm (Dubai, UAE)
 Fluidlines (Dubai, UAE)
 Forte Village (Santa Margherita Pula, Cagliari - Italy)
 Fouquet's Barriere (Paris, France)
 Four Points by Sheraton (Chicago, Illinois - USA)
 Four Seasons (Abu Dhabi, UAE)
 Four Seasons (Bahrain, Kingdom of Bahrain)
 Four Seasons (Casablanca, Morocco)
 Four Seasons (Florence, Italy)
 Four Seasons (Milan, Italy)
 Four Seasons (Moscow, Russia)
 Four Seasons Resort Orlando At Walt Disney World (Orlando, Florida - USA)
 Four Seasons Westcliff (Johannesburg, South Africa)
 Fraser Suites (Riyadh, Saudi Arabia)
 Fujairah Rotana Resort and SPA (Al Aqah, UAE)
 Gallery Hotel & Art (Florence, Italy)
 Gastronomica Restaurant (Dubai, UAE)
 Gastronomica Restaurant (Kuwait city, Kuwait)
 Gleneagles Hotel (Auchterarder, Scotland)
 Golden Palace Hotel (Turin, Italy)
 Grace Hotel (Mykonos - Santorini)
 Grand Beach Hotel Surfside (Surfside, Florida - USA)
 Grand Grill - Steakhouse Dubai (Dubai, UAE)
 Grand Hotel (Asaba, Nigeria)
 Grand Hotel Federico II (Palermo, Italy)
 Grand Hôtel L'oréamar (Saint-Jean-de-Luz, France)
 Grand Hotel Majestic (Bologna, Italy)

Grand Hotel Rimini (Rimini, Italy)
 Grand Hotel Timeo (Taormina, Italy)
 Grand Hotel Villa Igea (Palermo, Italy)
 Grand Hotel Villa Torretta (Sesto San Giovanni , Milan - Italy)
 Grand Hotel Wagner (Palermo, Italy)
 Grand Hyatt (Chennai, India)
 Grand Hyatt (Chngdu, China)
 Grand Hyatt (Dalian, China)
 Grand Hyatt (Goo, India)
 Grand Hyatt (Kuala Lumpur, Malaysia)
 Grand Hyatt (Macau, China)
 Grand Hyatt (Mumbai, India)
 Grand Hyatt (Shenyang, China)
 Grand Hyatt (Shenzen, China)
 Grand Hyatt (Siem Reap, Cambodia)
 Grand Hyatt (Taipei, Vietnam)
 Green Man & French Horn (London, England)
 Grosvenor House (Dubai, UAE)
 GRT Hotels & Resort (Chennai, India)
 Gucci 1921 (Shanghai, China)
 Gucci Hotel Shanghai (Shanghai, China)
 Harbor Center (New York, U.S.A.)
 Hassler Hotel Villa Medici Grand Hotel (Rome, Italy)
 Hilton Athens Hotel (Athens, Greece)
 Hilton Colombo (Colombo, Sri Lanka)
 Hilton Garden Inn (Matera, Italy)
 Hilton Giardini Naxos (Giardini Naxos, Messina - Italy)
 Hilton Glasgow Hotel (Glasgow, Scotland)
 Hilton Guangzhou Tianhe (Guangzhou, China)
 Hilton Milan Hotel (Milan, Italy)
 Hilton at Resorts World Bimini (North Bimini, Bahamas)
 Hilton Rome Airport Hotel (Rome, Italy)
 Hilton Shoushan (Shoushan, China)
 Hivernange Hotel & SPA (Marrakech, Morocco)
 Holiday Inn Yanbu' (Yanbu' al Bahr, Saudi Arabia)
 Holland America Line (Seattle, Washington - USA)
 Hyatt Capital Gate (Abu Dhabi, UAE)
 Hyatt City of Dreams Manila (Manila, Philippines)
 Hyatt Regency (Chennai, India)
 Hyatt Regency (Dubai, UAE)
 Hyatt Regency (Pune, India)
 Hyatt Regency (Qingdao, China)
 Iberostar Albufera Park (Palm of Majorca, Spain)
 Iberostar Andalucia Playa (Cadiz, Spain)
 Ibis Barcelona (Mollet Del Vallès, Spain)
 InterContinental Abu Dhabi (Abu Dhabi, UAE)
 InterContinental Adelaide (Adelaide, Australia)
 InterContinental Bali Resort (Bali, Indonesia)
 InterContinental Boston (Boston, Massachusetts - USA)
 InterContinental Buckhead Atlanta (Atlanta, Georgia - USA)
 InterContinental De La Ville (Rome, Italy)
 InterContinental Doha (Doha, Qatar)
 InterContinental Doha The City (Doha, Qatar)
 InterContinental Coex Hotel (Seoul, South Korea)
 James Steakhouse (Huntsville, Alabama - USA)
 Jaypee Hotels Limited (New Delhi, India)
 Jumbo Bay (Miami, Florida - USA)
 Jumeira Rotana Hotel (Dubai, UAE)
 Jumeirah At Ethiad Towers (Abu Dhabi, UAE)
 Jumeirah Creekside Hotel (Dubai, UAE)
 Jumeirah Grand Hotel Via Veneta (Rome, Italy)
 Jumeirah Zabeel Saray (Dubai, UAE)
 JW Marriott Bucharest Grand Hotel (Bucharest, Romania)
 JW Marriott Hotel Dubai (Dubai, UAE)
 JW Marriott Hotel New Delhi (New Delhi, India)
 Kempinski Hotel (New Delhi, India)
 Kempinski Hotel (Jakarta, Indonesia)
 Knickerbocker Hotel (Manhattan-New York, USA)

Konjiam Resort Project (Gwangju, South Korea)
 La Villa Maillot & Spa (Paris, France)
 Lancaster Plaza (Beirut, Lebanon)
 Langham London (London, England)
 Langham Shanghai (Shanghai, China)
 Layia Hospitality (Dubai, UAE)
 Le Kaila Hotel (Les Allues, France)
 Le Méridien - Le Royal Méridien Beach Resort & SPA (Dubai, UAE)
 Le Méridien Etoile (Paris, France)
 Le Méridien Pune (Pune, India)
 Le Saint Paul Hotel (Saint Paul De Vance, France)
 Le Stelsia Chateau St Sylvestre Hotel (Saint-Sylvestre-Sur-Lot, France)
 Lincoln House Ltd. (Clayworth, England)
 Loews Annapolis Hotel (Annapolis, Maryland - USA)
 Loews Royal Pacific Resort (Orlando, Florida - USA)
 193.Love Gate Mall (Kuwait City, Kuwait)
 Luna Hotel Baglioni (Venice, Italy)
 Lungarno Portrait (Florence, Italy)
 Madinat Jumeirah (Dubai, UAE)
 Manchester City FC - Etihad Campus (Manchester, England)
 Manchester City FC - Etihad Stadium (Manchester, England)
 Mandarin Oriental (Bangkok, Thailand)
 Mandarin Oriental (Kuala Lumpur, Malaysia)
 Mandarin Oriental (Praha, Czech Republic)
 Mandarin Oriental (Tokyo, Japan)
 Mandarin Oriental Hyde Park (Knightsbridge, London, England)
 Marco Polo Hong Kong Hotel (Hong Kong)
 Marina Yas Island (Abu Dhabi, UAE)
 Hilton Rome Airport Hotel (Rome, Italy)
 Marriott Hotel Amman (Amman, Jordan)
 Marriott Hotel Bengaluru Whitefield (Bengalore, India)
 Marriott Park Hotel Rome (Rome, Italy)
 Maryland Sportservice Inc. (Baltimore, Maryland - USA)
 Mazagan Beach Resort (El Jadida, Morocco)
 Maze (London, England)
 Meat & Wine Co (Melbourne, Australia)
 Meat & Wine Co (Sydney, Australia)
 Melanzane Restaurant (Kuwait City, Kuwait)
 Mercure Hyderabad KCP (Hyderabad, India)
 Melia Hotel (Genova, Italy)
 Meydan Hotel (Dubai, UAE)
 Mile High Stadium (Denver, Colorado - USA)
 Ministry Of Presidential Affairs - Presidential Medical Wing (Abu Dhabi, UAE)
 Miramar Hotel (Hong Kong)
 Monastero Santa Rosa Resort & SPA (Amalfi, Salerno - Italy)
 Monte-Carlo Bay Hotel & Resort (Monte-Carlo, Principality of Monaco)
 Mount Lavinia Hotel (Mount Lavinia, Sri Lanka)
 Mövenpick Ulysse Palace & Thalasso (Djerba, Tunisia)
 Mövenpick Laguna Tower (Dubai, UAE)
 National Hotels (Abu Dhabi, UAE)
 Nayara Old Airport Apartment (Riyadh, Saudi Arabia)
 NH Lingotto Hotel (Turin, Italy)
 Nobu Hotel (Manila, Philippines)
 Nobu Hotel (Miami, USA)
 Nobu Hotel (Riyadh, Saudi Arabia)
 Nolu's Café (Abu Dhabi, UAE)
 Novotel Manila (Manila, Philippines)
 Novotel World Trade Centre Dubai (Dubai, UAE)
 Oasis Beach Tower (Dubai, UAE)
 Oberoi Dubai Hotel (Dubai, UAE)
 Oberoi Mumbai Hotel (Mumbai, India)
 Oberoi New Delhi Hotel (New Delhi, India)
 Oberoi Vanyavilas Hotel (Sawai Madhopur, India)
 Old Collier Golf Club (Naples, Florida - USA)
 One & One Royal Mirage Hotel (Dubai, UAE)

One & Only Hotel (Dubai, UAE)
 One & Only Hotel (Mauritius)
 One & Only Hotel (South Africa)
 One Aldwych Hotel (London, England)
 Oryx Rotana (Doha, Qatar)
 Palace Downtown Dubai (Dubai, UAE)
 Palazzo Avino (Ravello (SA), Italy)
 Palazzo Manfredi (Rome,Italy)
 Palazzo Versace (Dubai, U.A.E.)
 Parco Dei Principi Grand Hotel & SPA (Rome, Italy)
 Park Hyatt (Abu Dhabi, UAE)
 Park Hyatt (Beijing, China)
 Park Hyatt Guangzhou (Chaungzhou, China)
 Park Hyatt (Ningbo, China)
 Park Hyatt (Shanghai, China)
 Park Hyatt Abu Dhabi Hotel And Villas (Abu Dhabi, UAE)
 Park Hyatt Buenos Aires - Palacio Duhaó (Buenos Aires, Argentina)
 Park Lane (Hong Kong)
 ParkRoyal On Pickering (Singapore)
 Patalia Restaurant (Dubai, UAE)
 Principi Di Savoia Hotel (Milan, Italy)
 Punta Tragara Hotel (Capri- Naples, Italy)
 Pullman Central Park (Gurgaon, India)
 Qamardeen Hotel (Dubai, UAE)
 Quay restaurant (Sydney, Australia)
 RACV Torquay Golf Club (Victoria, Australia)
 Radisson Blu Hotel (Abu Dhabi, UAE)
 Radisson Blu Hotel (Milan, Italy)
 Radisson Blu Hotel Manchester Airport (Manchester, England)
 Radisson Blu Old Mill Hotel, Belgrade (Belgrade, Serbia)
 Maze (London, England)
 Regent Porto Montenegro (Tivat, Montenegro)
 Regent Taipei (Taipei, Taiwan)
 Regina Hotel Baglioni (Rome, Italy)
 Relais Santa Croce (Florence, Italy)
 Renaissance Dallas Hotel (Dallas, USA)
 Ritz-Carlton (Bangalore, India)
 Ritz-Carlton, The Nile Hotel (Cairo, Egypt)
 Ritz-Carlton, Dubai International Financial Centre (Dubai, UAE)
 Ritz-Carlton (London, England)
 Ritz-Carlton (Santiago, Chile)
 Ritz-Carlton Al Bustan Palace Hotel (Muscat, Oman)
 Rixos Fluela (Davos, Switzerland)
 Rocket Food Ltd. (London, England)
 Rosa Grand Starhotel (Milan, Italy)
 Rosetta Restaurant (Melbourne, Australia)
 Rosewood Baha Mar (Bahamas)
 Rosewood Hotel (London, England)
 Rosewood Hotels & Resorts (Abu Dhabi, UAE)
 Rotana Hotel - City Centre (Doha, Quatar)
 Royal College of Obstetricians And Gynecologist (London, England)
 Royal Mirage (Dubai, UAE)
 Royal Tropicana Hotel (Lagos, Nigeria)
 Savoia Excelsior Palace (Trieste, Italy)
 Shangri-La Hotel (Dubai, UAE)
 Shangri-La Hotel (Doha, Qatar)
 Shangri-La Hotel (London, England)
 Shangri-La Hotel (New Delhi, India)
 Shangri-La Hotel (Singapore)
 Shangri-La Resort & SPA (Abu Dhabi, UAE)
 Shangri-La's Rasa Sentosa Resort & Spa (Singapore)
 Sheraton Adana (Adana, Turkey)

Sheraton Bali Kuta Resort (Bali, Indonesia)
 Sheraton Bangalore Hotel At Brigade Gateway (Bangalore, India)
 Sheraton Full Moon Resort (Maldives)
 Sheraton Grande Walkerhill (Seoul, South Korea)
 Sheraton Roma Hotel & Conference Center (Rome, Italy)
 Skirball Cultural Center (Los Angeles, California - USA)
 Sofitel Dubai The Palm Resort & SPA (Dubai, UAE)
 Sofitel Macau at Ponte 16 (Macau, China)
 Sofitel Mauritius l'Impérial Resort & Spa (Flic en Flac, Mauritius)
 Solaire Resort & Casino (formerly known as Solaire Manila, Philippines)
 South Beach Hotel Miami (Miami, USA)
 South Beach Hotel Singapore (Singapore)
 Splendide Royal Hotel (Rome, Italy)
 Spoon Bar And kitchen (Dallas, Texas - USA)
 St. Regis (Atlanta, Georgia - USA)
 St. Regis (Florence, Italy)
 St. Regis (Rome, Italy)
 St. Regis Saadiyat Island Resort (Abu Dhabi, UAE)
 Starhotels Splendid Venice (Venice, Italy)
 Staybridge Suites Abu Dhabi-Yas Island (Abu Dhabi, UAE)
 Sun N Sand Hotel (Mumbai, India)
 Swanky Fork (Red Lodge, Montana - USA)

Swiss Tech Convention Center / ExpoGourmet SA (Lausanne, Switzerland)
 Sydney Cricket Ground (Sydney, Australia)
 Taj Bengal Kolkata (Kolkata-Calcutta, India)
 Taj Hotel Downtown (Dubai, UAE)
 Taj Palace Hotel (New Delhi, India)
 Tamani Hotel Marina (Dubai, UAE)
 The Address Downtown Dubai (Dubai, UAE)
 The Belfry - Sutton Coldfield (Birmingham, England)
 The Boulevard Arjaan by Rotana (Amman, Jordan)
 The Claridges New Delhi Hotel (New Delhi, India)
 The Dharmawangsa Jakarta Hotel (Jakarta, Indonesia)
 The Luxury Collection - The Gritti Palace (Venice, Italy)
 The Modern (New York city - Manhattan - USA)
 The Montalim Hotel (London, England)
 The Palace Boutique Hotel (Manama, Bahrein)
 The Soujano (Kuala Lumpur, Malaysia)
 Trencherman (Chicago, Illinois - USA)
 Trump International Golf Links (Aberdeen, Scotland)
 Trump International Hotel & Tower Baku (Baku, Azerbaijan)
 Trump National Doral Miami (Miami, Florida - USA)
 Unwayway Hotel Bologna Fiera - Bologna, Italy
 Venetian Macau Casino, Hotel (Macau, China)
 Villa Le Maschere Resort (Florence, Italy)

Villa Quaranta Park Hotel (Verona, Italy)
 Villa Sant'Andrea (Taormina, Italy)
 Ville Sull'Arno Hotel (Florence, Italy)
 Vision Catering Solutions (Stanton by dale, England)
 W Doha Hotel (Doha, Qatar)
 W Los Angeles Hotel (Los Angeles, California - USA)
 W New Orleans Hotel (New Orleans, Louisiana - USA)
 Waldorf Astoria Cavalieri (Rome, Italy)
 Wanda Hotel Reign Whuan (Whuan, China)
 Westbury Hotel (London, England)
 Westin Abu Dhabi Golf Resort & SPA (Abu Dhabi, UAE)
 Westin Doha Hotel & Spa (Doha, Qatar)
 Westin Excelsior Florence (Florence, Italy)
 Westin Excelsior Rome (Rome, Italy)
 Westin Gurgaon New Delhi (Gurgaon, India)
 Westin Palace Milan (Milan, Italy)
 Westin Savannah Harbor Golf Resort & Spa (Savannah, Georgia - USA)
 Westin Snowmass Resort (Snowmass Village, Colorado - USA)
 Westin Zhujiajian Resort Zhoushan (Zhoushan, China)
 White Hotel (Rome, Italy)
 Whitehall Hotel Bologna Fiera - Bologna, Italy
 Yas Island Rotana & Centro (Abu Dhabi, UAE)
 Yas Viceroy Abu Dhabi Hotel (Abu Dhabi, UAE)





LA TAVOLA S.r.l.
Via Pietro Micca, 51
13100 Vercelli - ITALY
ph +39 0161.251959
e-mail contact@la-tavola.it
website www.la-tavola.it

CONTACT US!
OUR DESIGNERS ARE
AT YOUR COMPLETE
DISPOSAL FOR A FREE
CONSULTATION

Copyright © LA TAVOLA srl

All rights reserved.

Text and images are property of La Tavola srl and any reproduction (even partial) of the catalogue is forbidden.

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
D-Lab - www.laboratoriodesign.it

Photography
Dario Canova
Shutterstock - Copyright Everett Collection

Rendering
La Tavola Engineering Dpt.

la tavola

LA TAVOLA S.r.l. - Via Pietro Micca, 51 - 13100 Vercelli - Italy

phone +39 0161.251959 - contact@la-tavola.it

www.la-tavola.it