

Wonderbuffet

la tavola[®]
DINING TABLES

The new art of hospitality



A new art of hospitality

A NEW FRONTIER IN HOME DINING AND ENTERTAINING

Sometimes you want to forget about formality.

Laidback meals with friends and family shouldn't be a formal parade of courses served on a table set with starched linens, silverware and crystal glasses. Instead of the traditional tableware and place settings, you want to create a relaxed, cozy atmosphere that allows you to involve everyone in both the cooking *and* the eating. This new style of dining is the future of hospitality and we've incorporated the latest technological advances in foodservice to help you achieve just this objective.

Our on-of-a-kind Dining Tables maintain food's temperature so that you can sit around for hours, enjoy the wine and chat with your guests- without ever worrying about food getting cold or hot.

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la tavola®

“GENERATIONS OF PASSION
FOR CREATING BEAUTIFUL AND
INNOVATIVE PRODUCTS”

THE ENTREPRENEURS

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

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



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

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

2011

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



2012

The Bridge
Action stations on wheels with endless
customization options



2014

Nesting Tables
Mobility and storage re-defined



2016

The Grand
An architectural masterpiece



2017

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



2018

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





THE TEAM

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

SKILLED ENGINEERS, ARCHITECTS AND ARTISANS.

ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING



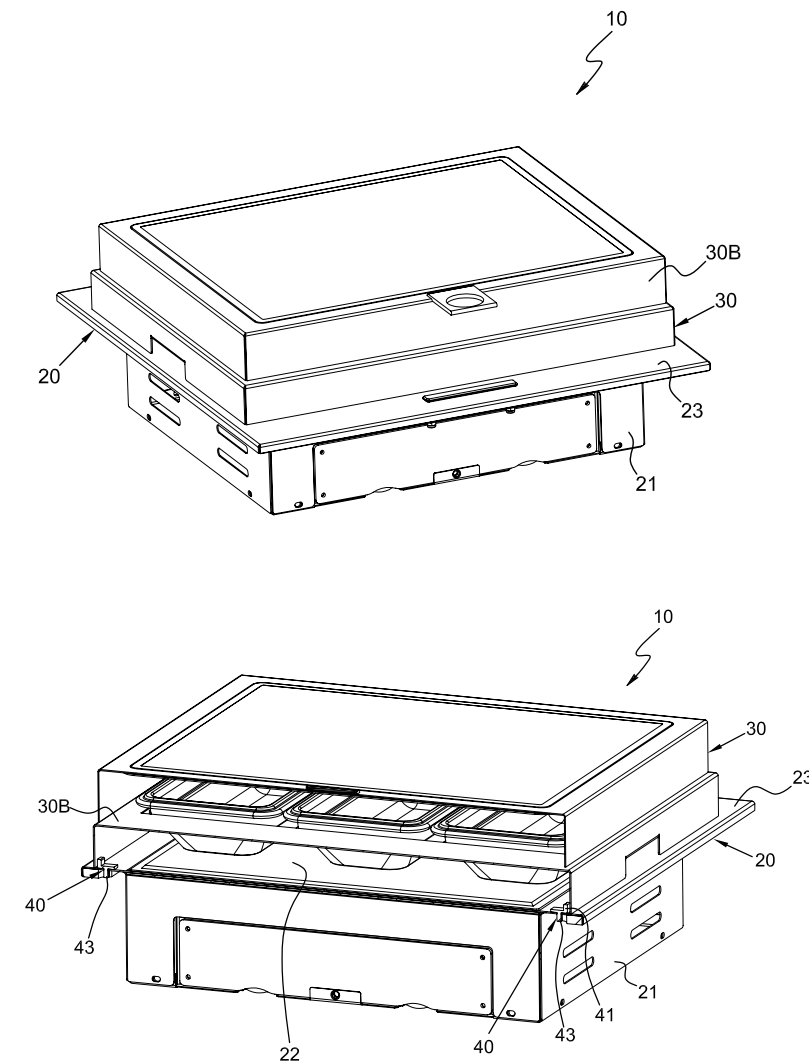
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The purchasing of imitation goods may also have legal implications.

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Let's be honest, one of the best things in life is sitting around the table for hours with friends and family, lingering over a delicious meal. Eating in restaurants is fantastic, but not many will let you stay as long as you want, have second (or even third!) helpings, or bring wine from your own cellar...

Products shown in the picture
2 Dining Tables › Modules: 2x Extra large Ice Well

ENJOYING THE COMPANY OF YOUR GUESTS

La Tavola proposes a revolution in home hospitality where you become the protagonist.

Convivial meals with family and friends become hours of enjoyable wining and dining in which you can forget about the formalities of the past and concentrate on what matters: enjoying the company of your guests without the usual constraints.

Products shown in the picture

2 Dining Tables › Modules: Hot & Cold GN pans and Hot & Cold Soups





YOUR INTERIOR STYLE IS YOUR SIGNATURE

Guests to your home often remark on how beautifully it's furnished and decorated. We propose a dining solution that can be entirely customized with the highest quality materials to blend seamlessly with your own interior décor: you choose the colors and finishes that will work with your existing style, adding a unique statement piece of furniture to your dining space and will garner even more compliments!

Products shown in the picture

2 Dining Tables › Modules: 4x Secret Warming

TECHNOLOGY AND MODERNITY BLENDING SEAMLESSLY WITH YOUR STYLE

Our lives revolve around it, so it makes sense to integrate the best of what technology has to offer right into your home.

Cutting edge dining like you've never experienced before.

Products shown in the picture

Dining Table › Modules: Hot & Cold Glass + Hot & Cold Stone





SIT DOWN TO A MODERN STYLE OF DINING

Informal meals where you can forget about the stiff formalities of the past. You no longer care for starched linens, polished silverware, crystal glasses or grand flower arrangements, so why not update your dining set-up to match your mentality.

Products shown in the picture
Dining Table without Modules

BLENDING BREATHTAKING VIEWS WITH CUTTING EDGE TECHNOLOGY

All you need is a beautiful meal in the company of your best friends.

Forget about foodservice, sit back and enjoy the view

Products shown in the picture

Dining Table › Modules: Hot GN pans + Hot & Cold Soup





SUMMERTIME AND THE APERITIVO IS EASY...

Thought the Dining Tables were only for meals? Think again.
Feeli like a few glasses of wine with friends? Simply insert the
ice well and you're ready to go. Make the most of warm summer
evenings in the comfort of your own home.

Products shown in the picture

Dining Table › Modules: Hot & Cold GN pans + Ice Well

TAKE THE TABLE TO YOUR TERRACE

Absolute ease of mobility means you can dine wherever you want,
gazing out over your favorite view. Nothing beats your food, your
friends & family, your home. Make the most of it with a luxury
dining set-up made just for you.

Products shown in the picture

Dining Table › Modules: Hot GN pans + Hot Soup

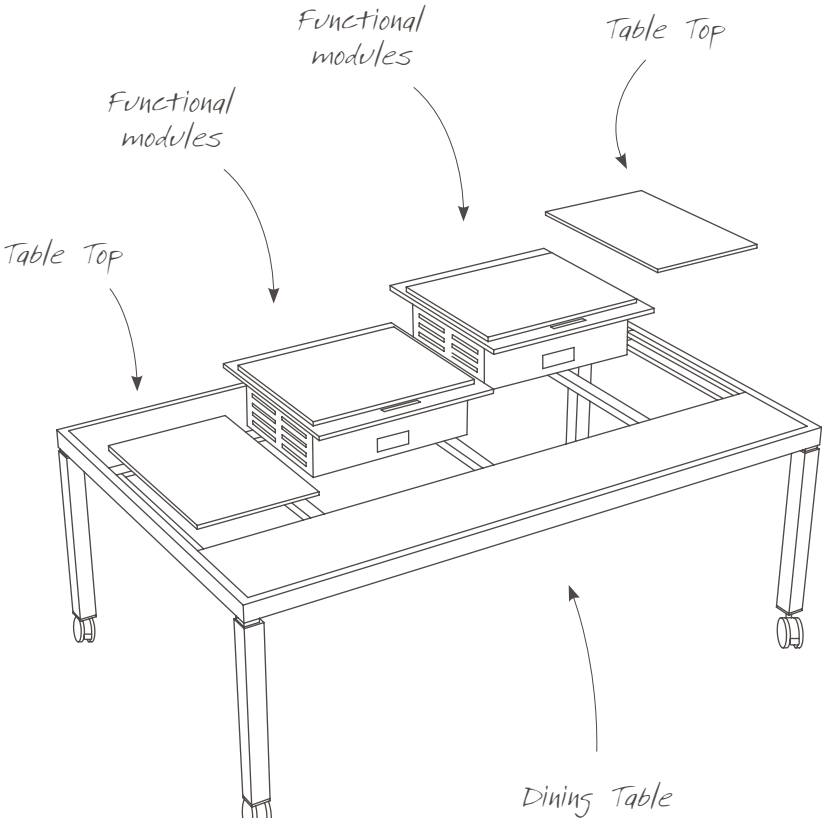


THE MODULAR LINE

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

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

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



STEP 02

CHOOSE YOUR FUNCTIONAL MODULES

We**WARM** MODULES



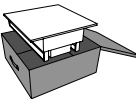
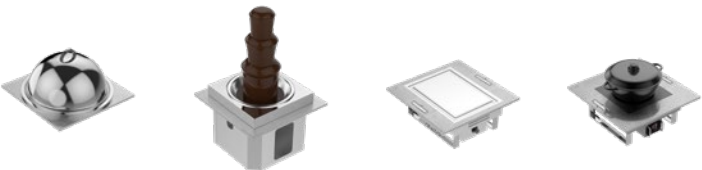
We**COOL** MODULES



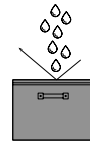
We**WARM&COOL** MODULES



Special MODULES



Each modules comes with a durable custom-made case for storage and transportation



Waterproof, easy to clean, hygienic

WeWARM MODULES



HOT GLASS
47,2 x 56,2 cm Hot Surface
Tempered Glass



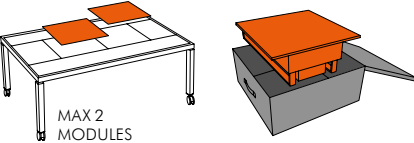
HOT SOUPS
Cocotte size Ø 26 cm



GN HOT PANS
3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size



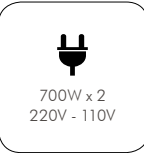
HOT STONE
Power: 1400W (base)
Premium Granite Base



MAX 2
MODULES



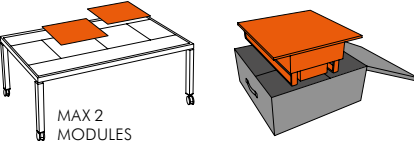
POWER RANGE
1-9



700W x 2
220V - 110V



SECRET WARMING INDUCTION
Hidden warm-holding solution



MAX 2
MODULES



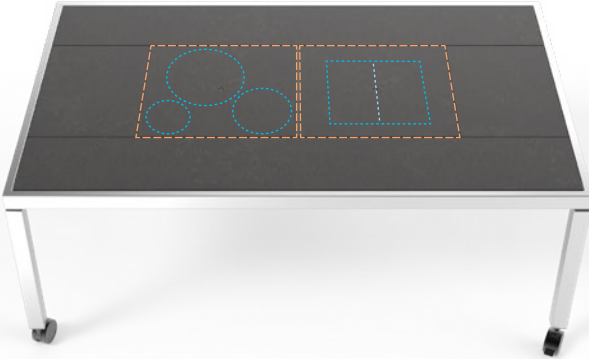
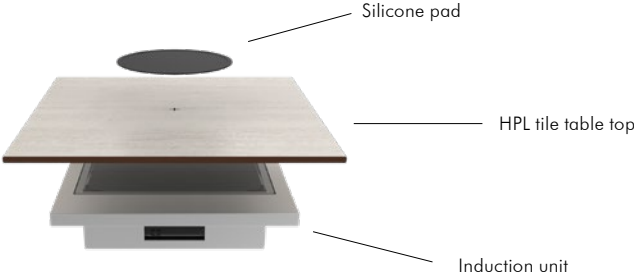
POWER RANGE
1-4



800W
230V - 50 HZ

Features

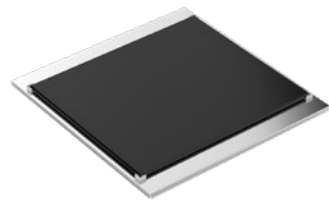
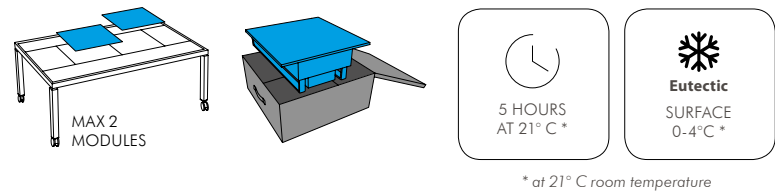
- » 35x35 cm warming surface
- » 2/3 GN maximum pan size
- » 4 temperature levels (40°C to 90°C)



Each 35x35 cm area can warm-hold one or more containers that fit within the area

- » Compatible with any induction-ready container or chafing dish

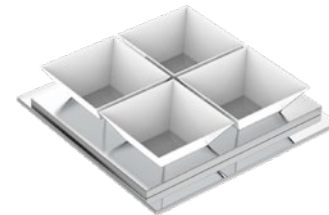
WeCOOL MODULES



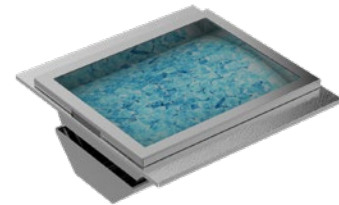
COOL GLASS
47,2 x 56,2 cm Cold Surface
Tempered Glass



GN COOL PANS
3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size

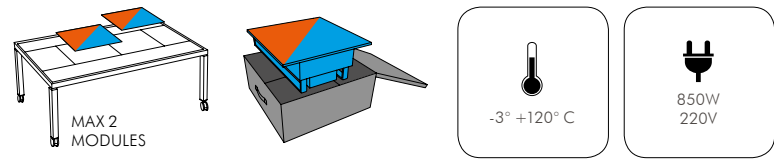


COOL BOWLS
4x 20 x 20 cm Bowls



ICE WELL
2 size available
Small 60 x 60 cm
Extra Large 120 x 60 cm

WeWARM&COOL MODULES



HOT&COOL GLASS
47,2 x 56,2 cm Hot/cold Surface
Tempered Glass



HOT&COOL GN PANS
3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size



HOT&COOL SOUPS
Cocotte size Ø 26 cm
Options on page 30

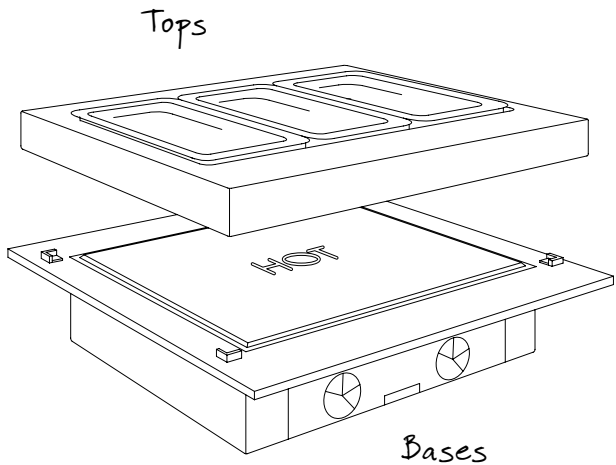


HOT&COOL BOWLS
Options for bowls on page 30



HOT&COOL STONE
Power: 850W
Premium Granite Base

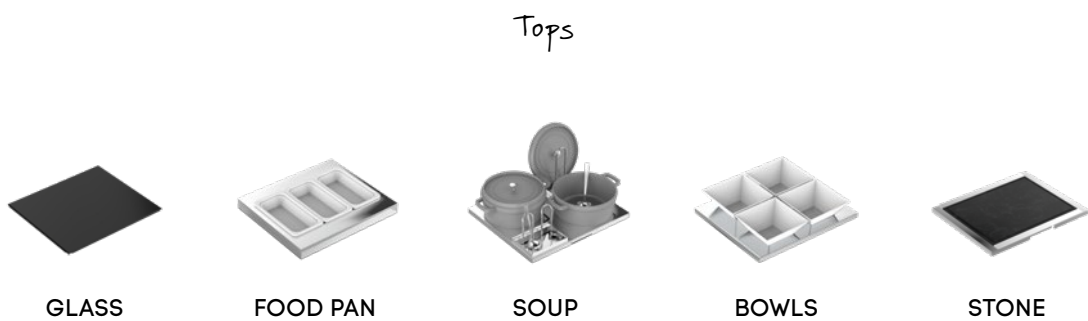
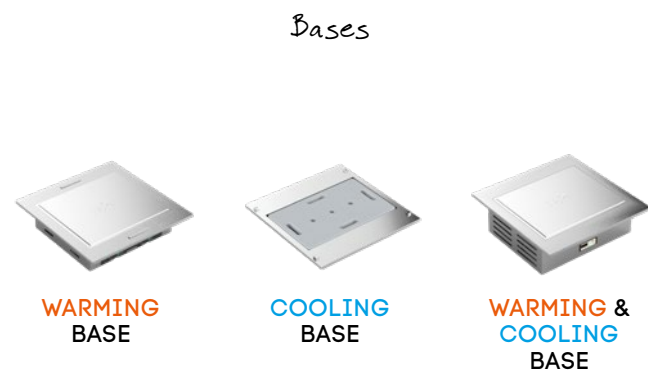
MULTI-PURPOSE TOPS®
MAXIMIZE YOUR SERVICE
OPTIONS WHILE MINIMIZING
EQUIPMENT



Each We**WARM**, We**COOL** and We**WARM&COOL** module is composed of a “Top” and a “Base”.

Tops are removable and can be switched out at any time.

They are also interchangeable across different bases.



<div>Tops</div> <div>Bases</div>	 Glass	 Food Pan	 Soup	 Bowls	 Stone
 Electric Warming Base	 Hot Glass	 Hot Food Pan	 Hot Soups	 Hot Bowls	 Hot Stone
 Eutectic Cooling Base	 Cool Glass	 Cool Food Pan	 Cool Soups	 Cool Bowls	
 Electric Warming & Cooling Base	 Hot & Cool Glass	 Hot & Cool Food Pan	 Hot & Cool Soups	 Hot & Cool Bowls	 Hot & Cool Stone

PATENT PENDING

DINING AROUND THE WORLD

RIYADH

الرياض



MINI OUZI

FEATURES

- » Stainless steel 18/10 base and cover
- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan Ø 50 cm

TECHNICAL SPECIFICATIONS

- » 700 Watts
- » 220V - 110V



DINING AROUND THE WORLD

ST. MORITZ

Sankt Moritz



CHOCOLATE FOUNTAIN

FEATURES

- » Stainless steel 18/10 body and parts
- » Electronic touch controller
- » Easy cleaning and maintenance
- » Detachable basin

TECHNICAL SPECIFICATIONS

- » 500 Watts
- » 220V - 110V



DINING AROUND THE WORLD

TOKYO 東京



TEPPANYAKI

FEATURES

- » Cooking surface 38 x 51 cm
- » Single cooking zone
- » Easily accessible temperature controls
- » Liquid recovery system

TECHNICAL SPECIFICATIONS

- » 2000 Watts
- » 220V



DINING AROUND THE WORLD

BEIJING
北京



CHINESE HOT POT

FEATURES






















- » Easy access to temperature controls
- » Integrated display
- » Integrated analogical temperature control
- » LED display for temperature control
- » Temperature settings: 1-20
- » Cocottes Ø 32 cm - 11 l

TECHNICAL SPECIFICATIONS

- » 1800 Watts
- » 220V



PREMIUM QUALITY CERAMIC FOOD PANS

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

CAST IRON COCOTTES & TAJINES

INDUCTION-READY

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

CERAMIC COCOTTES

INDUCTION-READY

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

SALAD BOWLS
(only for Electric)
20 x 20 h 8,5 cm
N20212020



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



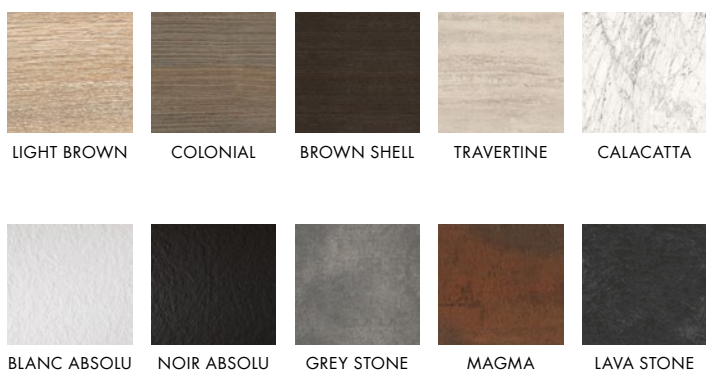
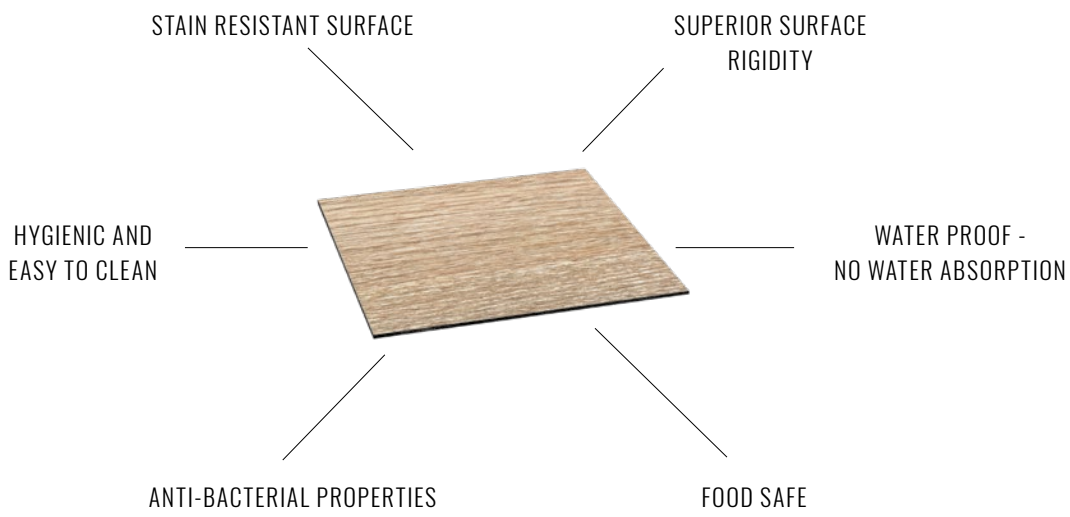
PANELS AND TOPS

HPL

LIGHTWEIGHT, DURABLE
AND EASY TO CLEAN

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

HPL tops and sides are durable and lightweight. They have a great look and feel, and with a variety of different finishes available, matching your interior décor is easy.

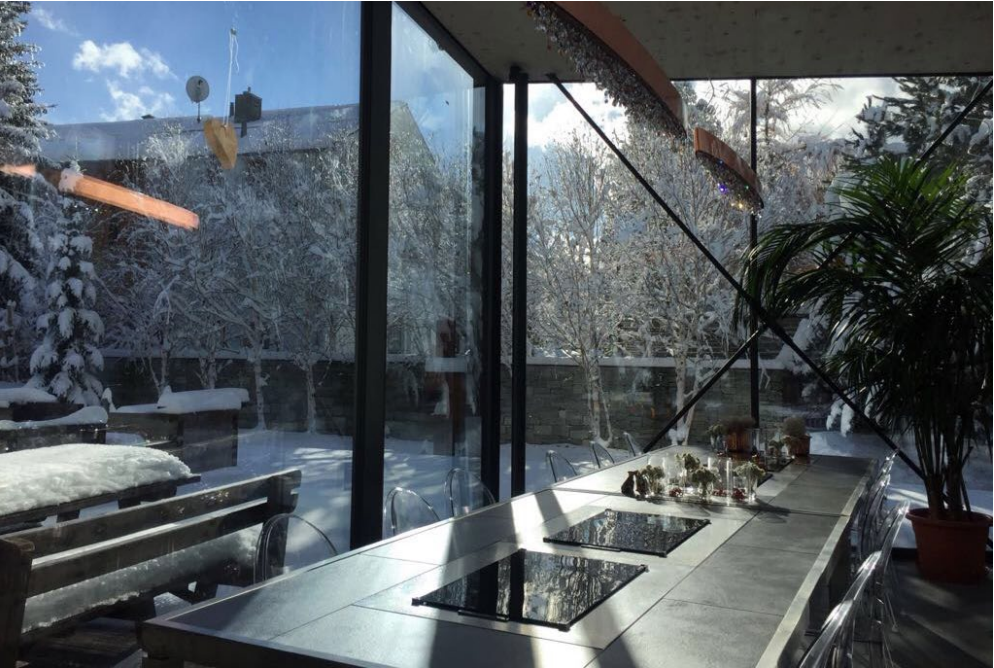


CHANGE YOUR TABLESCAPE WITH THE CHANGING SEASONS

Let our Dining Table become one with YOUR environment while at the same time becoming a focal point for your home. A place where you always feel good. A table at which you sit with the people you love, enjoying your favorite food.



St. Moritz, Switzerland



TESTIMONIALS



NOBU MIAMI BEACH

FLORIDA

ARCHITECT: DAVID ROCKWELL



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

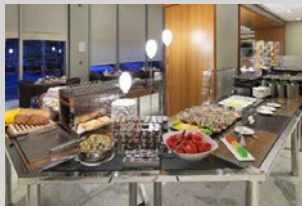
THOMAS BUCKLEY, EXECUTIVE CHEF



NH HOTEL

TORINO

ARCHITECT: RENZO PIANO



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

DAVIDE SPRIANO, DIRETTORE



SOLAIRE RESORT & CASINO

IN ENTERTAINMENT CITY, MANILA

ARCHITECT: KNA, PRINCIPAL KIRK NIX.



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

WOLFGANG FISCHER, CULINARY DIRECTOR



SOPHIA’S RESTAURANT

IN ENTERPRISE HOTEL, MILANO

ARCHITECT: SOFIA GIOIA VEDANI



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

FILIPPO PRASTARO, F&B EXECUTIVE



GALLIA EXCELSIOR HOTEL

MILANO

ARCHITECT: MARCO PIVA



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

STEFANO PIANTANIDA, F&B DIRECTOR



FOUR SEASONS RESORT

AT WALT DISNEY WORLD® RESORT, ORLANDO

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



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

CORY SAFFRAN, ASSISTANT DIRECTOR OF F&B



FOUR SEASONS HOTEL

AT AL MARYAH ISLAND, ABU DHABI

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



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

GIANCARLO DI FRANCESCO, EXECUTIVE CHEF



NOVOTEL

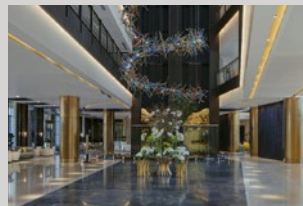
MANILA

ARCHITECT: SUDHAKAR THAKURDESAI



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

MICHAEL SCHAUSS, EXECUTIVE CHEF



THE WESTIN DOHA HOTEL & SPA

DOHA

ARCHITECT: KEO INTERNATIONAL CONSULTANTS



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

BULENT CANBOLAT, EXECUTIVE CHEF



MANDARIN ORIENTAL

BANGKOK

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



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

MARC EPPER, F&B MANAGER



MARRIOTT MARQUIS QUEEN’S PARK

BANGKOK

ARCHITECT: HOC ARCHITECTS



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

DIETER RUCKENBAUER, F&B DIRECTOR



CAPITAL HOSPITALITY

AT ADNEC, ABU DHABI

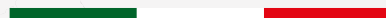
ARCHITECT: RMJM ARCHITECTS



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

EUGENE CARTWRIGHT, HEAD OF CULINARY

la tavola®



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