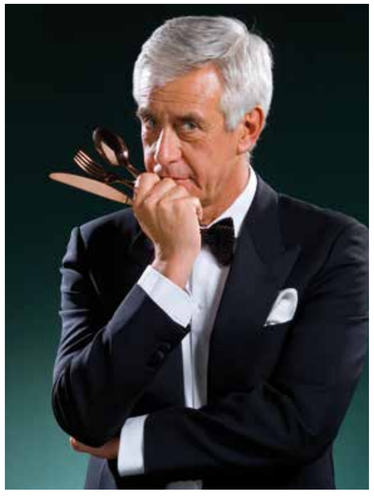
MODULAR LINE
BUFFET STATIONS

la tavola®
WONDERBUFFET

DEVELOPING THE MODULAR LINE HAS BEEN A WONDERFUL JOURNEY SPANNING SEVERAL YEARS, RESULTING IN

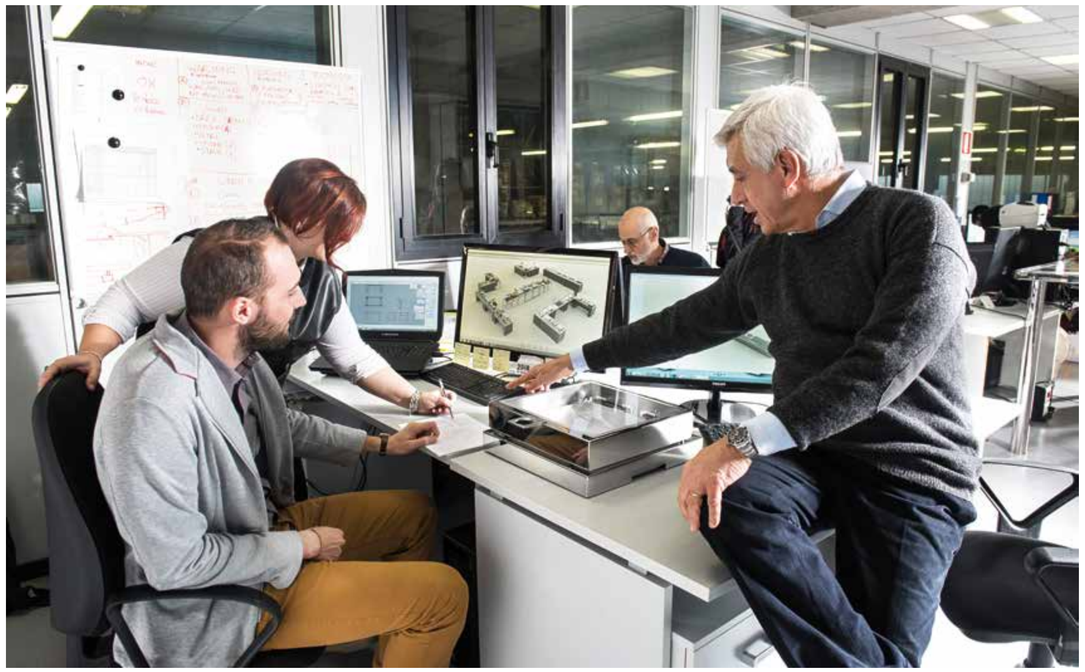
THE MOST COMPREHENSIVE RANGE OF MOBILE BUFFET EQUIPMENT CURRENTLY ON THE MARKET

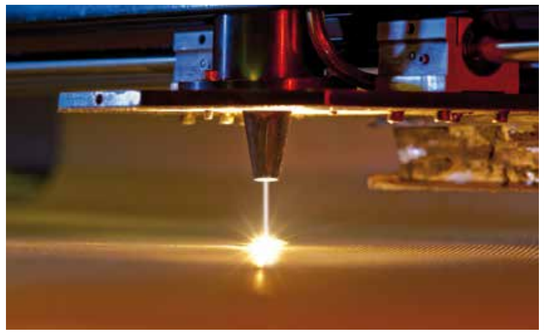
The Modular Line is a system of products that, as a result of their interrelatedness and compatibility with one another, can be configured and re-configured in endless ways to meet the constantly changing needs of any style of foodservice faced by the hospitality industry.



We are proud to present our products to the F&B industry, certain that they will delight and inspire chefs everywhere. We are grateful to everyone who has helped us hone and perfect the Modular Line via their precious feedback.

Matteo and Sergio Sambonet





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

The Dynamic Built-in Modular System®, 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.

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WHY COMPROMISE WHEN YOU CAN HAVE IT ALL?

With the widest collection of warming, cooking and cooling functions on the market, the Modular Line is a blank canvas for creative hoteliers and caterers seeking the most innovative ways to constantly and consistently amaze their guests.

» The Modular Line captures the essence of modern banqueting and catering foodservice.
It is **adaptable**, **stylish** and **interactive**.

» The Modular Line's unprecedented **variety of options** is the perfect canvas for the ambitious hotelier who won't settle for compromises.

» Our design team has cast a keen eye over **modern foodservice operations**, making sure that the use of our products is intuitive, streamlines operations and achieves savings.

» Our obsession with **design** has resulted in the creation of functional furniture - F&B equipment that looks more like 5-star hotel décor.

» Our quality knows no shortcuts: from the choice of materials to manufacturing processes and after sales service. Our products are **built to last**.

» **Create with us!**
La Tavola's flexible manufacturing capabilities are at your service to customize and personalize our offering or bring your own ideas to life.

» If it's time to take your banqueting service to the next level, it's time to **contact us**.

IF YOU DON'T LIKE TRADE-OFFS, YOU ARE IN THE RIGHT PLACE.

INTRODUCTION
MODULAR LINE

CHAPTER 01
NESTING TABLES
DESIGN MEETS
MOBILITY MEETS
STORAGE VALUE

CHAPTER 03
THE BRIDGES
ULTIMATE LUXURY
IN A BUFFET SETTING

CHAPTER 02
MAGIC TABLES
THE ONE AND ONLY

CHAPTER 04
MAGIC CARTS
A NEW FRONTIER
IN MOBILE FOOD SERVICE

THE MODULAR LINE

4 platforms
55 functions
12 standard finishes
and endless
customization
options

CHAPTER 05
FUNCTIONS
WARMING, COOLING & COOKING FUNCTIONS
AND ACCESSORIES

CHAPTER 06
CERAMIC TABLE TOPS

CHAPTER 07
HPL TABLE TOPS AND SIDES

CHAPTER 08
LA TAVOLA'S CONSULTING SERVICE

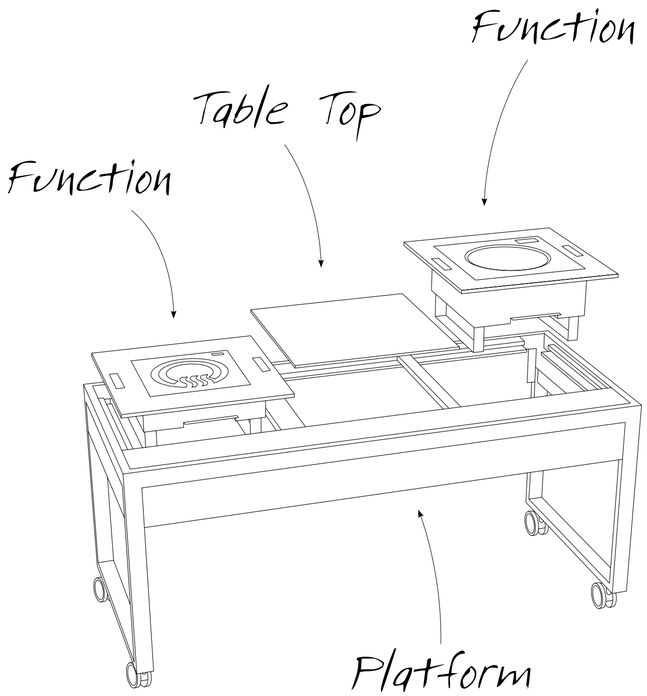
CHAPTER 09
LUXURY FINISHES & MATERIALS

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 55 functions 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.

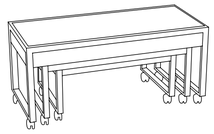


DYNAMIC BUILT-IN MODULAR SYSTEM®

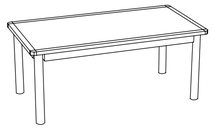
STEP 01

CHOOSE YOUR PLATFORM

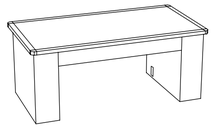
4 TABLES WITH DIFFERENT DESIGNS AND OPERATIONAL FEATURES



NESTING TABLES



MAGIC **TABLE**



THE **BRIDGE**

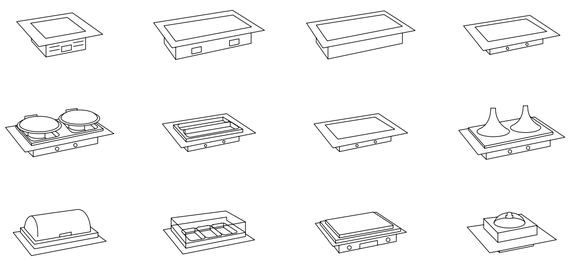
MAGIC **CARTS**

STEP 02

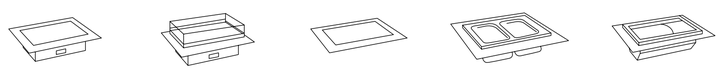
CHOOSE YOUR FUNCTIONS

55 FUNCTIONS (...AND COUNTING!) THE WIDEST SELECTION AVAILABLE ON THE MARKET

WARMING FUNCTIONS



COOLING FUNCTIONS



COOKING FUNCTIONS

STEP 03

CHOOSE THE FINISH OF YOUR TABLE TOP AND SIDES

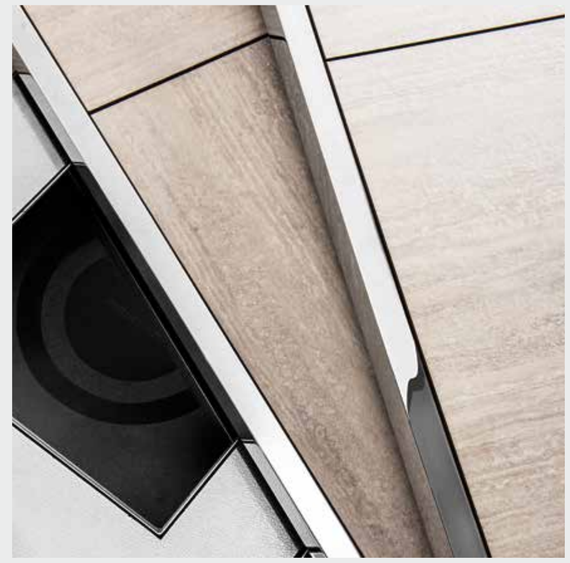
6 CERAMIC FINISHES + 6 HPL FINISHES PLUS ENDLESS POSSIBILITIES FOR CUSTOMIZED OPTIONS

CERAMIC

HPL - High Pressure Laminates

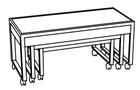
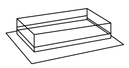
NESTING TABLES

DESIGN MEETS MOBILITY
MEETS STORAGE VALUE



THE NESTING TABLES ALLOW YOU TO CREATE A MULTI-LEVEL PRESENTATION

PLATFORMS - NESTING TABLES

 NESTING TABLE SET + ICE WELL +  COOLING PLATE

PLATFORMS - NESTING TABLES

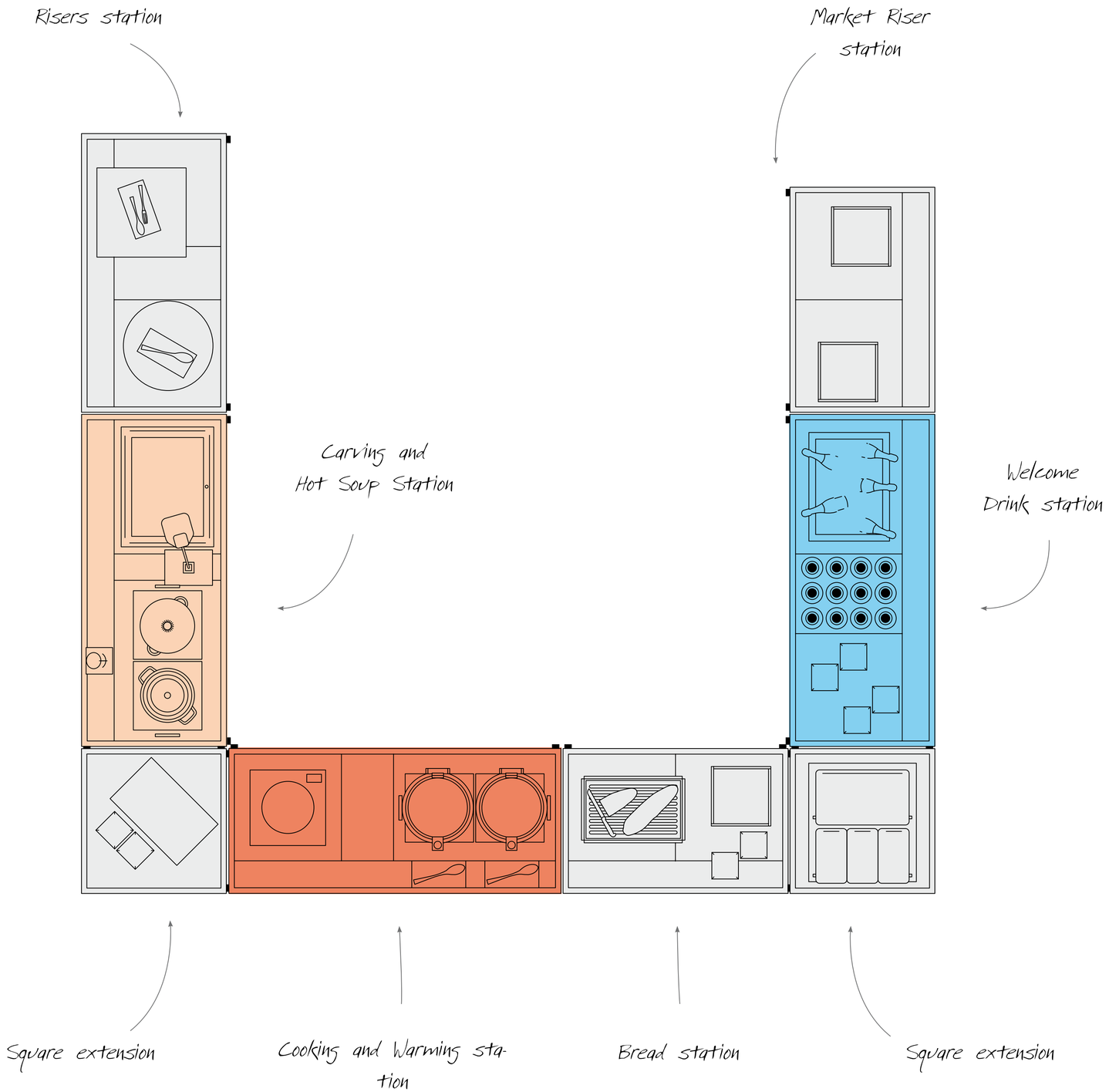
HOW LONG DOES IT TAKE TO SET UP A FULLY FUNCTIONAL MOBILE KITCHEN?

If you ask us, not much at all.

Simply wheel all equipment into place, plug it in and you're ready to create that wow factor.

At the end of service, just unplug and wheel everything into the back of the house where clean up can be done out of sight from the guests.

PLATFORMS - NESTING TABLES



We only use certified, top-of-the-range electrical units.
Easy to use, reliable and powerful induction units are a must for serious show cooking.

SHOW COOKING IS THE NEW STANDARD FOR SUCCESSFUL F&B OPERATIONS.
Cooking in front of your guests enhances interaction and improves the quality of food served.
Amaze guests with cooked-to-order dishes prepared in front of their very eyes.
La Tavola's Modular Line is the means to achieve that end.

PUT ON
A SHOW!

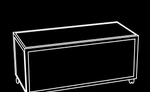
PLATFORMS - NESTING TABLES

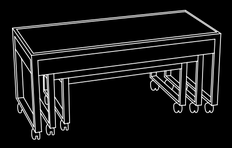
A HIGH END PIECE OF FURNITURE FOR THE GUEST

A WORLD OF FUNCTIONALITY AND EFFICIENCY FOR THE CHEF

THE BACK OF THE NESTING TABLE IS CONVENIENTLY OPEN TO ACCOMMODATE FOOD BOXES, TOOLS AND ANYTHING THAT THE CHEF MAY NEED FOR SERVICE.

PLATFORMS - NESTING TABLES

 NESTING TABLE WITH SKIRTING + INDUCTION WOK TOP + INDUCTION COOKING TOP



Nesting Tables

Specifications & Product info

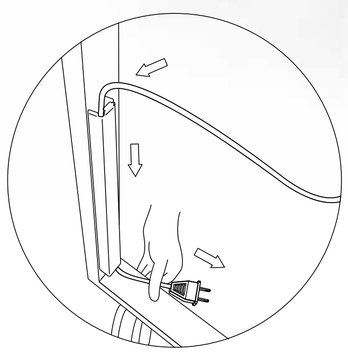
You can shake it but can't break it:
Indestructable stainless steel structure

HPL sides and tops
Where look & feel and performance are concerned, we make no compromises

Heavy duty dust and protective **cover**

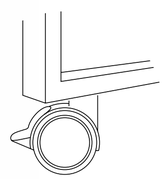
Storage
Nest 3 tables in the space of one

The large Nesting Table is also available with front and side **skirting**

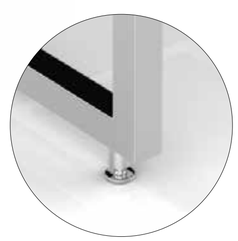


Electrical wiring management
An aesthetic solution to hide wires

Designer casters with a long radius and braking system.
Quick and easy to move

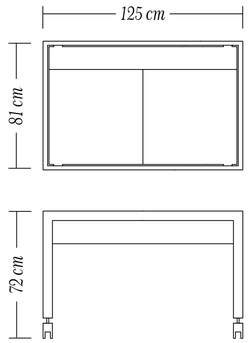


Also available with **adjustable feet**

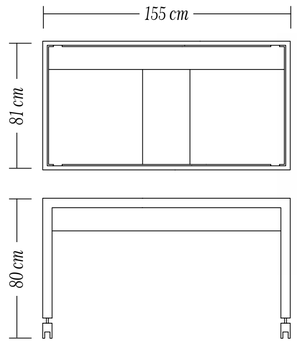


■ NESTING RANGE

SMALL
NESTING TABLE

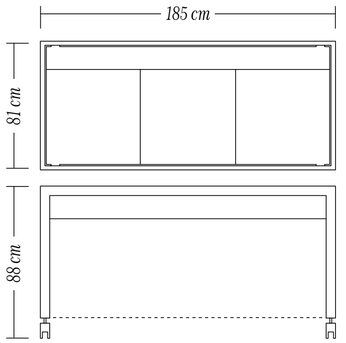


MEDIUM
NESTING TABLE



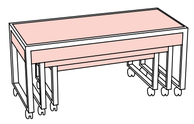
LARGE
NESTING TABLE

LARGE
NESTING TABLE
with skirting



THE NESTING TABLES ARE AVAILABLE IN 3 SIZES, 6 FINISHES, WITH OR WITHOUT CASTERS.
THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

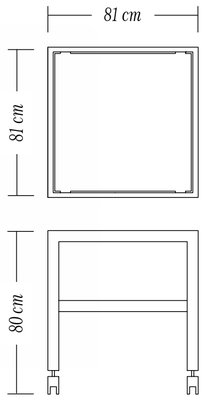
■ SIDE & TOP FINISHES



HPL High Pressure Laminates

LIGHT BROWN | TRAVERTINE | COLONIAL | BROWN SHELL | MAGMA | LAVA STONE

NESTING TABLE
EXTENSION



Two extensions can fit underneath one large Nesting table

PLATFORMS - NESTING TABLES

la tavola
MODULAR LINE

MAGIC TABLES

THE ONE AND ONLY

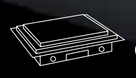
ROOF TOP DINNER PARTY?

CREATE NEW DINING EXPERIENCES FOR YOUR GUESTS
They will love it, they will talk about it and they will come back again and again.

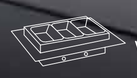
la tavola
MODULAR LINE

PLATFORMS - MAGIC TABLES

2 MAGIC TABLES 190 x 100 +



CARVING STATION +



WARMING TOP W/FOOD PANS +

HEATING LAMP +

ICE WELL

BE FRESH AND CONTEMPORARY

Set a new industry standard for service, originality and quality.

PLATFORMS - MAGIC TABLES

SOLUTIONS FOR ANY SERVICE STYLE

Warm and cold holding functions are available to meet every need and budget

PLATFORMS - MAGIC TABLES

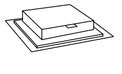
PAMPER YOUR GUESTS WITH A MADE-TO-ORDER BREAKFAST COOKED RIGHT IN FRONT OF THEM!

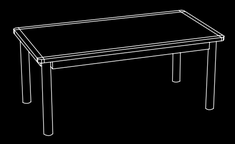
SHOWCOOKING IS A MORE INTERACTIVE AND SPECTACULAR WAY TO SERVE FOOD.

It can also be a powerful tool for streamlining your operations and realizing sizeable savings.

Consult with our expert team for more information.

PLATFORMS - MAGIC TABLES

MAGIC TABLE 190 X 70 + INDUCTION COOKING TOP +  MAGIC CHAFER



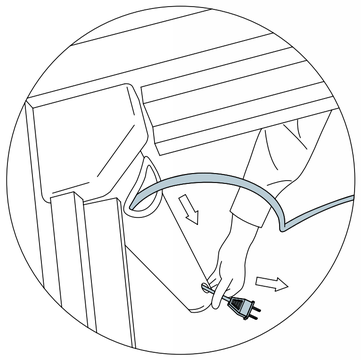
Magic Tables

Specifications & Product info

Solid and reliable
Stainless steel structures ensure a long and happy product lifetime

Ceramic and HPL tops
A wide choice of finishes to match your interior décor

A wide range of **extensions** makes joining tables together quick and easy

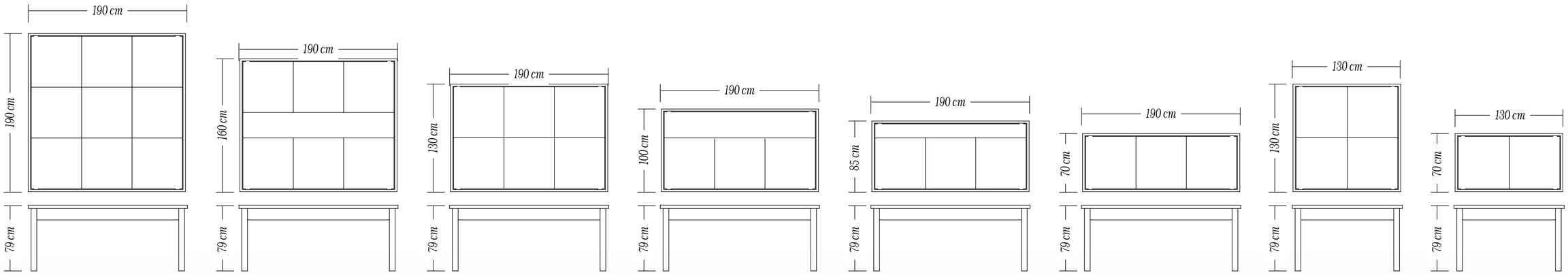


Electrical wiring management
An aesthetic solution to hide wires

Heavy duty dust and protective **cover**

Easy to disassemble and store
Minimize effort and maximize storage value

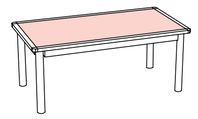
■ MAGIC TABLE RANGE



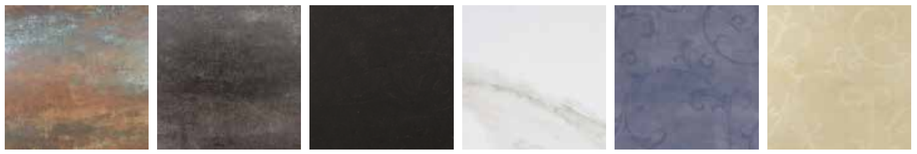
190x**190** cm | **190**x**160** cm | **190**x**130** cm | **190**x**100** cm | **190**x**85** cm | **190**x**70** cm | **130**x**130** cm | **130**x**70** cm

THE MAGIC TABLES ARE AVAILABLE IN 8 SIZES WITH 12 STANDARD FINISHES.
THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

■ TOP FINISHES



CERAMIC High Tech Tiles



RUST | BLACK STEEL | BLACK MARQUINA | CALACATTA PURE WHITE | CLASSIC BLUE | CLASSIC SAND

HPL High Pressure Laminates

LIGHT BROWN | TRAVERTINE | COLONIAL | BROWN SHELL | MAGMA | LAVA STONE

PLATFORMS - MAGIC TABLES

■ MAGIC TABLE ACCESSORIES

HOW TO CONNECT TWO OR MORE TABLES

A wide range of extensions makes joining tables together quick and easy

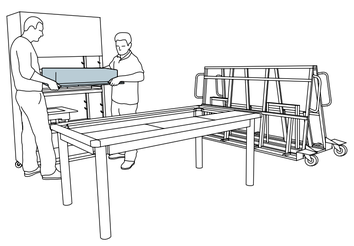
Table CART
(available in 2 sizes)

Function CART
(available with cover)

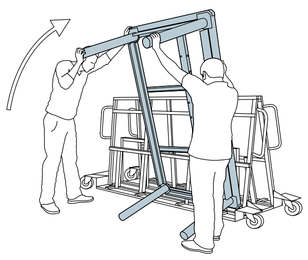
STORE & DISASSEMBLE

Up to 6 tables can easily be loaded onto a cart without the use of tools.

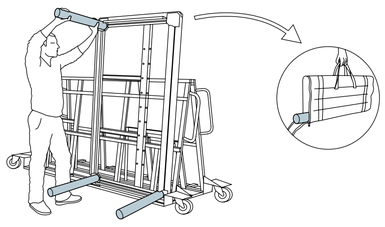
Functions are conveniently stored on a purpose-built rack on wheels.



1. Remove table tops and functions, store the functions on the rack



2. Load tables onto the cart

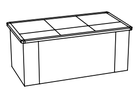


3. Unscrew the legs and load them into the cart

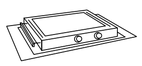
THE BRIDGES

ULTIMATE LUXURY
IN A BUFFET SETTING

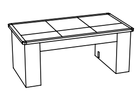
PLATFORMS - BRIDGES



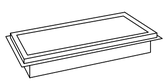
SMALL BRIDGE WITH SKIRTING +



TEPPANYAKI GRILL PLATE



LARGE BRIDGE +

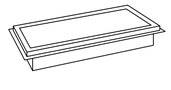


OYSTER AND FRUIT DE MER DISPLAY

FUNCTIONAL FURNITURE

Buffet stations incorporating our signature Italian style and design are customized to blend into your existing interior décor

PLATFORMS - BRIDGES

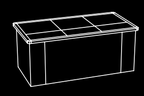
LARGE BRIDGE +

2 OYSTER & FRUIT DE MER DISPLAYS

EXCITEMENT AND VISUAL STIMULATION FOR THE GUEST

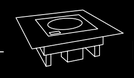
A WORLD OF FUNCTIONALITY AND EFFICIENCY FOR THE CHEF

PLATFORMS - BRIDGES

la tavola
MODULAR LINE

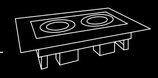


SMALL BRIDGE WITH SKIRTING +

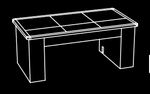


INDUCTION WOK TOP

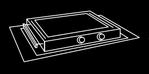
+



DUAL INDUCTION COOKING TOP



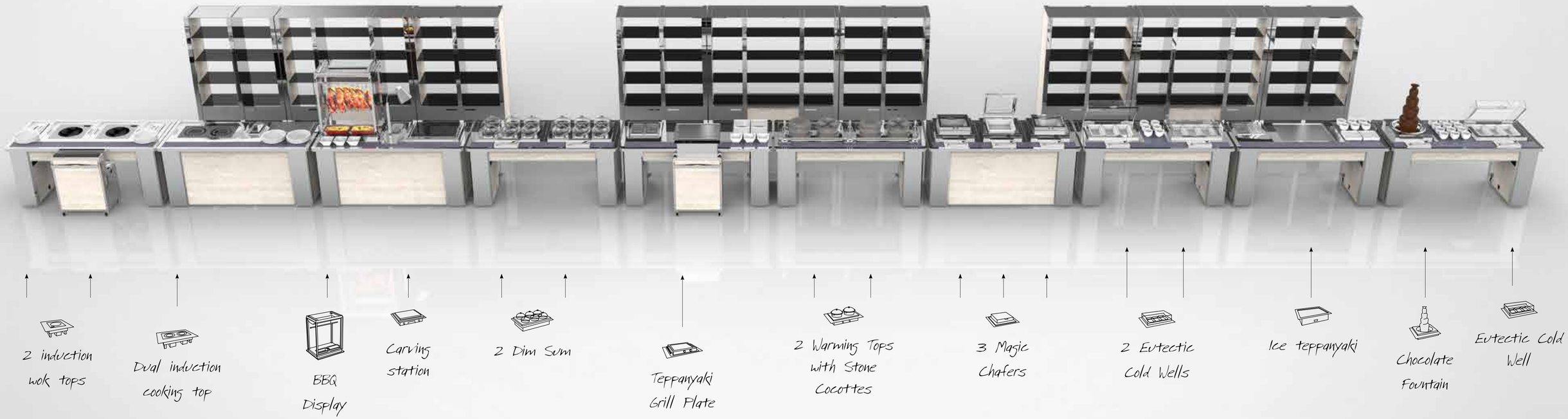
LARGE BRIDGE WITH SKIRTING +



TEPPANYAKI GRILL PLATE

la tavola
MODULAR LINE

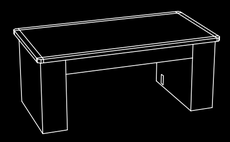
IMAGINE A BUFFET LINE THAT ENABLES YOU TO GIVE YOUR GUEST AN UNFORGETTABLE CULINARY EXPERIENCE



PLATFORMS - BRIDGES

7 Large Bridges + 3 Large Bridges with skirting + 2 Air suction carts

Background: 9 Mobile back bars



The Bridge

Specifications & Product info

HPL sides and legs
Where look & feel and performance are concerned we make no compromises

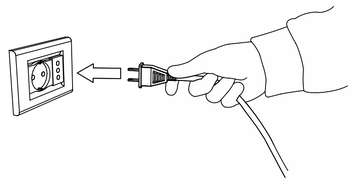
Functional Design
The ultimate combination of elegance and superior strength

Ceramic and HPL tops
A wide range of finishes are available to match your interior décor

Heavy duty dust and protective **cover**

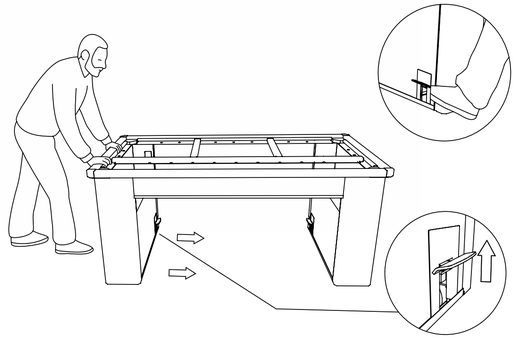
The Bridge is also available with **skirting**

Electrical wiring management
An aesthetic solution to hide wires



Hidden Wheels
Good to have them, even better not to see them

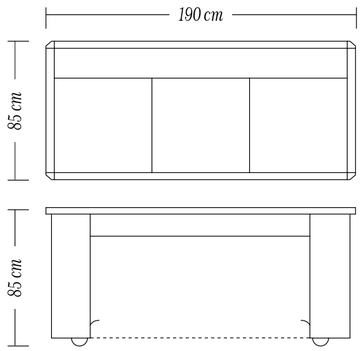
Braking system
Accessible at all times



■ BRIDGE RANGE

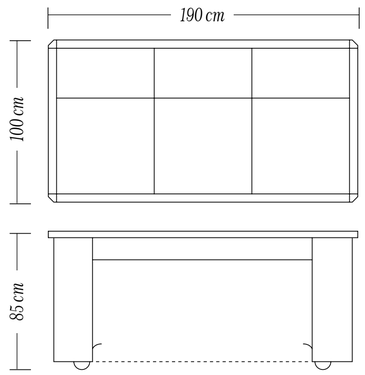
SMALL

SMALL
with skirting



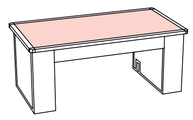
LARGE

LARGE
with skirting

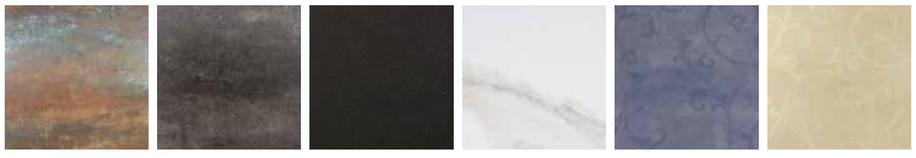


THE BRIDGES ARE AVAILABLE IN 2 SIZES, WITH OR WITHOUT SKIRTING.
THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

■ TOP FINISHES

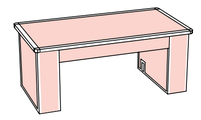


CERAMIC High Tech Tiles



RUST | BLACK STEEL | BLACK MARQUINA | CALACATTA PURE WHITE | CLASSIC BLUE | CLASSIC SAND

■ SIDE & TOP FINISHES



HPL High Pressure Laminates

LIGHT BROWN | TRAVERTINE | COLONIAL | BROWN SHELL | MAGMA | LAVA STONE

la tavola
MODULAR LINE

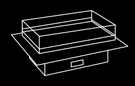
MAGIC CARTS

A NEW FRONTIER
IN MOBILE FOOD SERVICE

WHETHER IT'S A LIGHT BUSINESS LUNCH IN A MEETING ROOM OR TABLESIDE SERVICE FOR PRIVATE DINING

PLATFORMS - MAGIC CARTS

SMALL RESTAURANT CART +

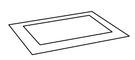


COOLING PLATE WITH COVER

la tavola
MODULAR LINE

PLATFORMS - MAGIC CARTS

LARGE RESTAURANT CART + COOKING TOP

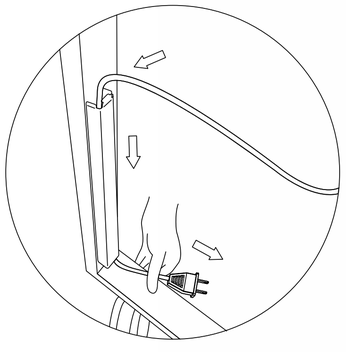
SMALL RESTAURANT CART +  COOLING TOP

With a wide array of functions available you can customize and configure your Magic Carts in endless ways - the sky's limit.

BRINGING CUTTING EDGE FOODSERVICE TABLESIDE

Magic Carts

Specifications & Product info



Electrical wiring management
An aesthetic solution to hide wires

You can shake it but can't break it:
Indestructable stainless steel structure

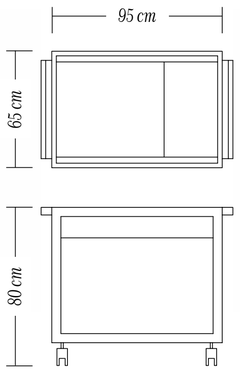
HPL sides and tops
A wide range of finishes are available to match your interior décor

Storage space
(only on Mini Event cart)
Hidden by a rolling blind, the Mini Event Cart comprises additional storage space

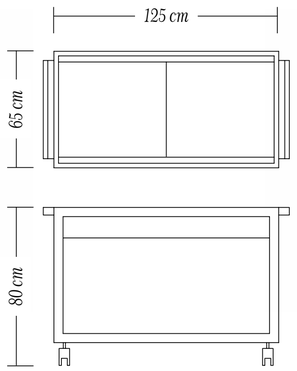
Heavy duty dust and protective **cover**

Designer casters with a long radius and braking system.
Quick and easy to move.

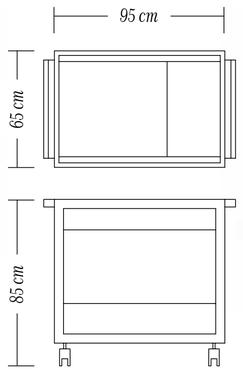
■ MAGIC CART RANGE



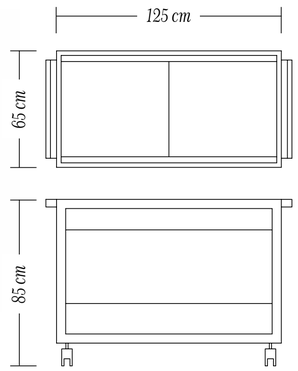
SMALL
RESTAURANT CART



LARGE
RESTAURANT CART



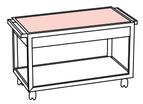
SMALL
MINI EVENT CART



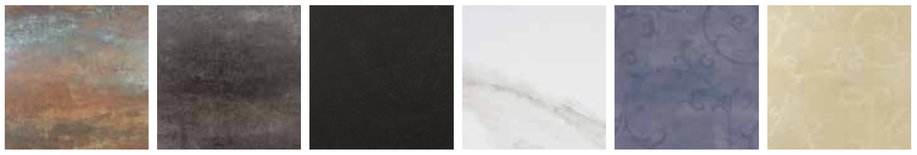
LARGE
MINI EVENT CART

THE MAGIC CARTS ARE AVAILABLE IN 2 SIZES: RESTAURANT AND MINI EVENT.
THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

■ TOP FINISHES

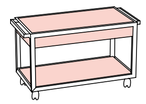


CERAMIC High Tech Tiles



RUST | BLACK STEEL | BLACK MARQUINA | CALACATTA PURE WHITE | CLASSIC BLUE | CLASSIC SAND

■ SIDE & TOP FINISHES



HPL High Pressure Laminates

LIGHT BROWN | TRAVERTINE | COLONIAL | BROWN SHELL | MAGMA | LAVA STONE

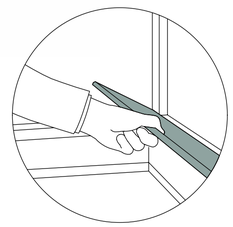
PLATFORMS - MAGIC CARTS

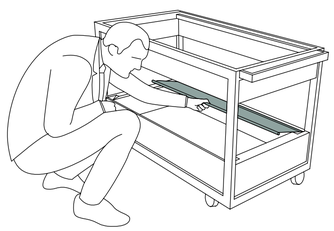
HOW TO CONNECT TWO OR MORE MAGIC CARTS

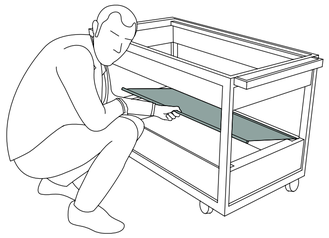
A wide range of extensions makes joining the carts together quick and easy

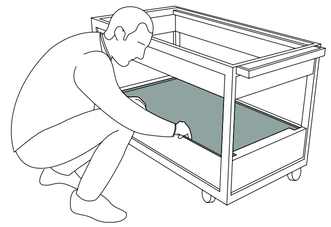
ADDITIONAL STORAGE SPACE

The Mini Event Magic Cart features a lower level with a convenient storage space









A rolling blind allows the storage space to be hidden from view

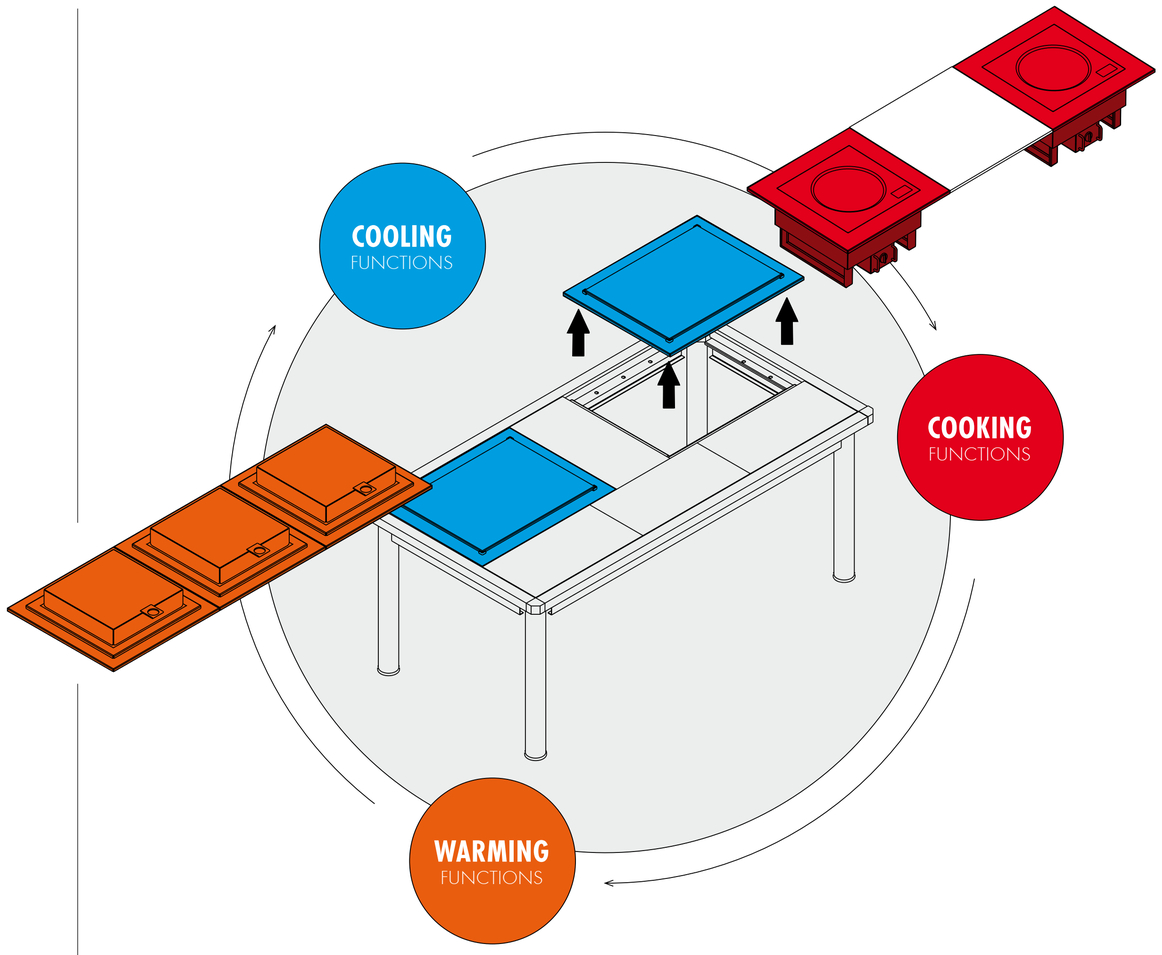
FUNCTIONS

La Tavola's Modular Line features the widest range of warming, cooling and cooking functions currently available on the market.

25
WARMING
FUNCTIONS

19
COOLING
FUNCTIONS

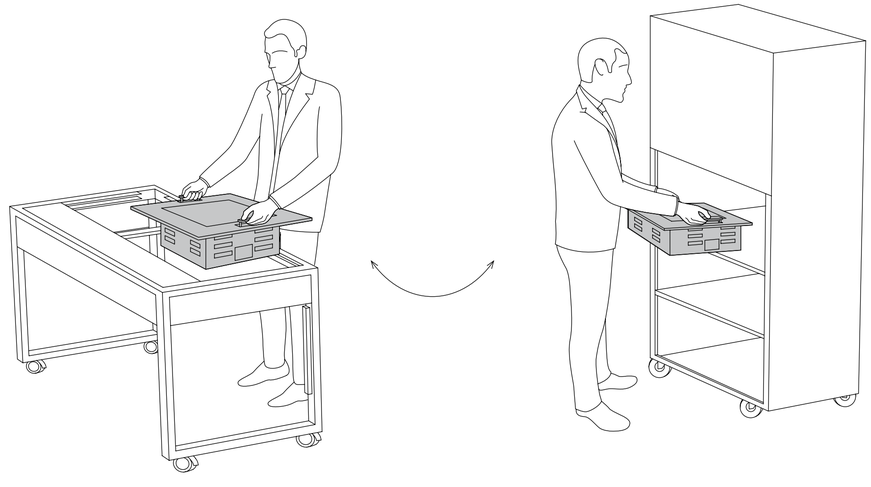
11
COOKING
FUNCTIONS



BOUNDLESS MODULARITY

With over 55 warming, cooling and cooking functions available, the **Dynamic Buit-in Modular System** gives La Tavola's buffet stations total versatility.

DYNAMIC BUILT-IN MODULAR SYSTEM®



Use a combination of the **built-in functions** interchangeably on any La Tavola platform.

When not in use, simply store the functions on the **dedicated rack**.

WARMING FUNCTIONS

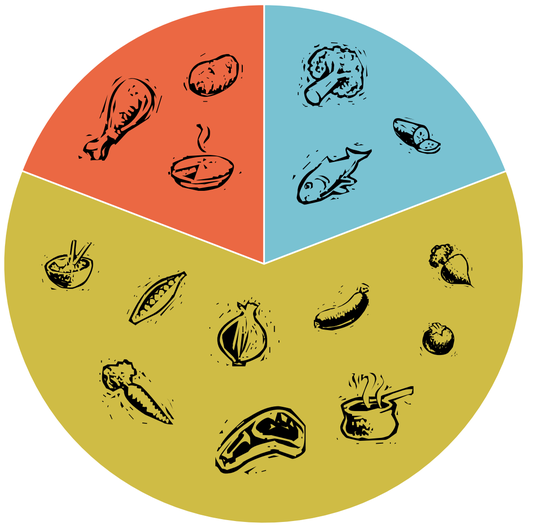
The main challenge to heat retention is maintaining quality- making sure food retains its flavor and texture over time.

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 problem

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

In fact, very few dishes need neither high humidity nor total absence of humidity.



Identify it

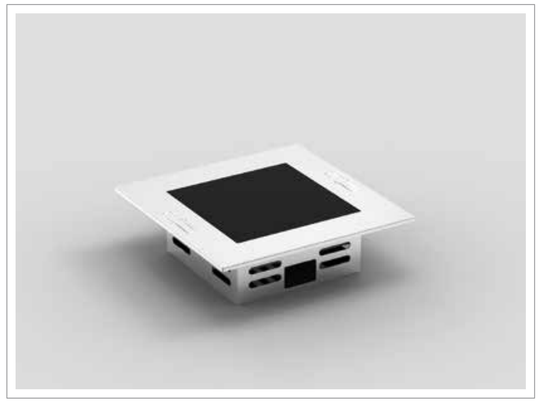
La Tavola's warm holding products provide the optimal solution for every type of food. Look for these symbols in the subsequent pages.

	TYPE OF FOOD		HUMIDITY LEVEL REQUIRED
High Humidity	RICE, STEAMED VEGETABLES AND FISH, ETC		WARM-HOLDING, IDEAL FOR HIGH HUMIDITY DISHES (BAIN MARIE)
Limited Humidity	STEWED MEAT, FISH, VEGETABLES WITH ANY TYPE OF SAUCE, ETC		A LIMITED AMOUNT OF HUMIDITY OBTAINED BY THE REGULATION OF CONDENSATION LEVELS
No Humidity	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

POWER SOURCES AVAILABLE			
Induction	UNIT POWERED BY INDUCTION HEATING PLATE	Electric	UNIT POWERED BY ELECTRIC HEATING PLATE/S

SIZES AVAILABLE		
S Small	**M** Medium	**L** Large
60 x 60 cm	75 x 60 cm	90 x 60 cm

Induction
Warming Top



S Small

Induction

IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PANS OR CONTAINERS

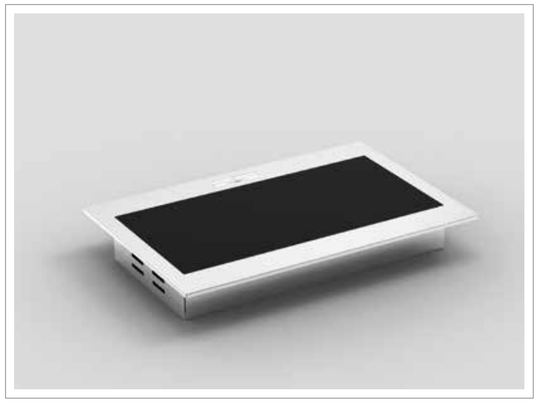
FEATURES

- Stainless steel 18/10 protective housing
- Automatic pan detection, instant energy transmission, highly energy efficient
- Tempered glass top
- Temperature settings: 70 - 120°C

TECHNICAL SPECIFICATIONS

- 1000 Watts
- 220V - 110V

Dual Induction
Warming Top



L Large

Induction

IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PANS OR CONTAINERS

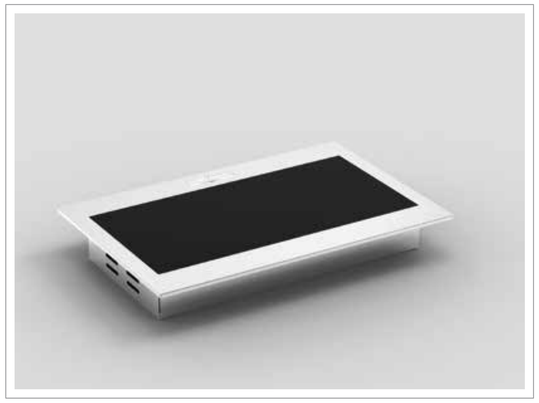
FEATURES

- Stainless steel 18/10 protective housing
- Automatic pan detection, instant energy transmission, highly energy efficient
- Tempered glass top
- Temperature settings: 70 - 120°C

TECHNICAL SPECIFICATIONS

- 1000 Watts x 2
- 220V - 110V

Multi-point induction
Warming Top



L Large

Induction

IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PANS OR CONTAINERS

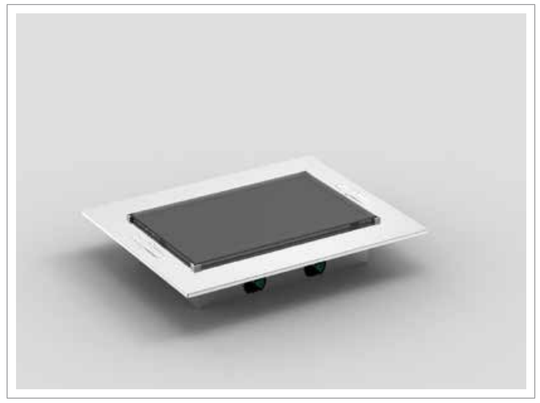
FEATURES

- Stainless steel 18/10 protective housing
- Digital temperature display
- “No pan no heat” technology for minimal energy wastage
- Suitable for use with up to 4 induction-ready containers
- Temperature settings: 60 - 100°C

TECHNICAL SPECIFICATIONS

- 1500 Watts
- 220V - 110V

Electric Multifunction
Warming Top
with glass



S Small

M Medium

L Large

No Humidity

Electric

IDEAL FOR

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

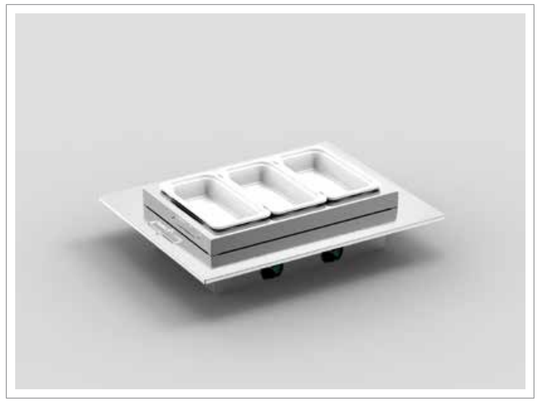
FEATURES

- Stainless steel 18/10 protective housing
- Removable, tempered glass top, smoked finish
- Uniform temperature distribution
- Easy access to temperature regulators

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric Multifunction
Warming Top
with food pans



S Small | **M** Medium | **L** Large

No Humidity | Electric

IDEAL FOR

FRIED FOOD, TEMPURA, ROASTS, BAKED OR GRILLED VEGETABLES

FEATURES

- Stainless steel 18/10 protective housing
- Uniform temperature distribution
- Easy access to temperature regulators
- Wide range of GN size food pans available in ceramic and aluminum

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric Multifunction
Warming Top
with cast iron cocottes

S Small | **M** Medium | **L** Large

High Humidity | Electric

IDEAL FOR

HOT SOUPS

FEATURES

- Stainless steel 18/10 protective housing
- Uniform temperature distribution
- Easy access to temperature regulators
- Cast iron cocottes available in various colors

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric Multifunction
Warming Top
with stone cocottes

S Small | **M** Medium | **L** Large

High Humidity | Electric

IDEAL FOR

HOT SOUPS

FEATURES

- Stainless steel 18/10 protective housing
- Uniform temperature distribution
- Easy access to temperature regulators
- Aluminum cocottes “stone” finish with glass or aluminum lids

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric Multifunction
Warming Top
for Oyster Chafers

S Small | **L** Large | High Humidity | Electric

IDEAL FOR

MAIN DISHES AND STARCHES

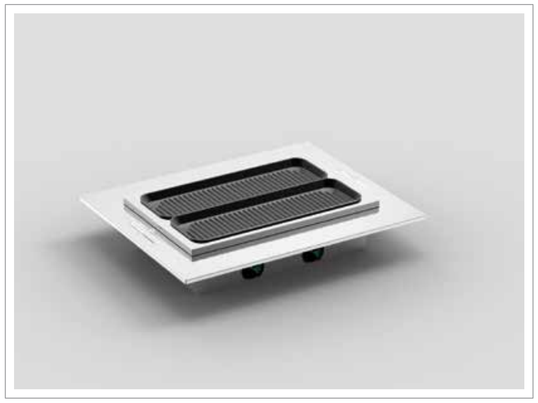
FEATURES

- Stainless steel 18/10 protective housing
- Easy access to temperature regulators
- An innovative way to use La Tavola’s Oyster Chafers with an electric power source

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric Multifunction
Warming Top
with Bacon Tray



M Medium | No Humidity | Electric

IDEAL FOR

BACON & SAUSAGES

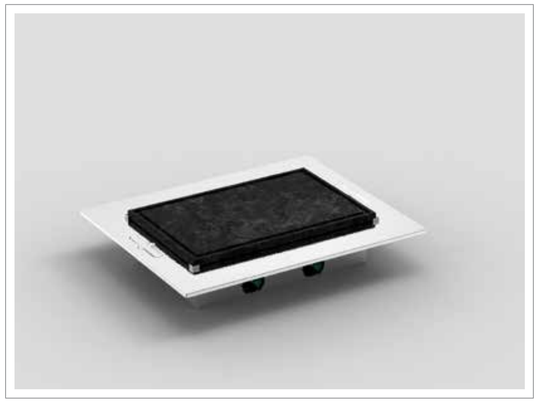
FEATURES

» Stainless steel 18/10 protective housing
» Easy access to temperature regulators
» Shallow, cast aluminum pans ideal for bacon and sausage presentation

TECHNICAL SPECIFICATIONS

» 700 Watts x 2
» 220V - 110V

Electric Multifunction
Warming Top
with Stone Plate



M Medium | No Humidity | Electric

IDEAL FOR

ROASTS AND VARIOUS COOKED MEATS

FEATURES

» Stainless steel 18/10 protective housing
» Black granite top with liquid collection groove
» Easy access to temperature regulators

TECHNICAL SPECIFICATIONS

» 700 Watts x 2
» 220V - 110V

Electric Multifunction
Warming Top
with Tajine

No Humidity | **L** Large | Electric

IDEAL FOR

WARM HOLDING OF MOROCCAN TAJINE-TYPE DISHES

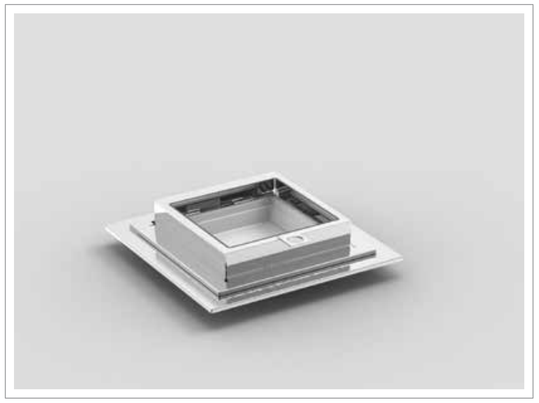
FEATURES

» Stainless steel 18/10 protective housing
» Base and cover in glazed terracotta
» Easy access to temperature regulators

TECHNICAL SPECIFICATIONS

» 1000 Watts
» 220V - 110V

Electric
Magic Chafer®



S Small | High Humidity | Limited Humidity

No Humidity | Electric

IDEAL FOR

ANY TYPE OF FOOD, ALL HUMIDITY LEVELS

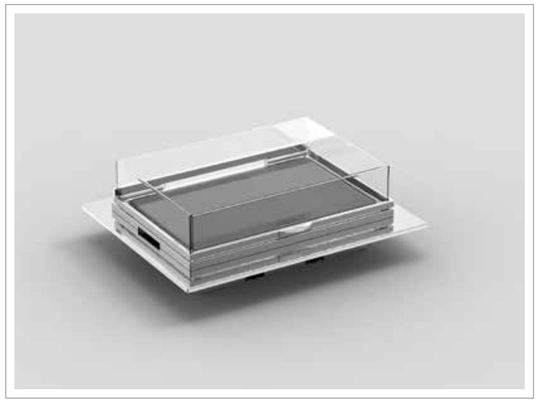
FEATURES

» Patented Humidity Control System
» Stainless steel 18/10 cover and mechanical hinges
» Cast aluminum water pan with 5 compartments
» Condensation recovery system
» Large glass top window
» Ceramic food pans available (2/3 GN and 1/3 GN)

TECHNICAL SPECIFICATIONS

» 700 Watts
» 220V - 110V

Cover Oven®
Dry chafer



S Small | **M** Medium | **L** Large | No Humidity | Electric

IDEAL FOR

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

FEATURES

- Stainless steel 18/10 protective housing
- Transparent cover reinforced with stainless steel frame
- Uniform temperature distribution
- Easy access to temperature regulators
- Two mechanical hinges
- Easily replaceable transparent cover

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Oblong
Wonder Chafer®

M Medium | High Humidity | Electric

IDEAL FOR

MAIN DISHES AND STARCHES

FEATURES

- Stainless steel 18/10 protective housing
- Opens to 170°
- Steam collection rim around cover for condensation recovery
- Wide range of GN size food pans available in ceramic, stainless steel and aluminum

TECHNICAL SPECIFICATIONS

- 700 Watts
- 220V - 110V

Round
Wonder Chafer®

S Small | High Humidity | Electric

IDEAL FOR

MAIN DISHES AND STARCHES

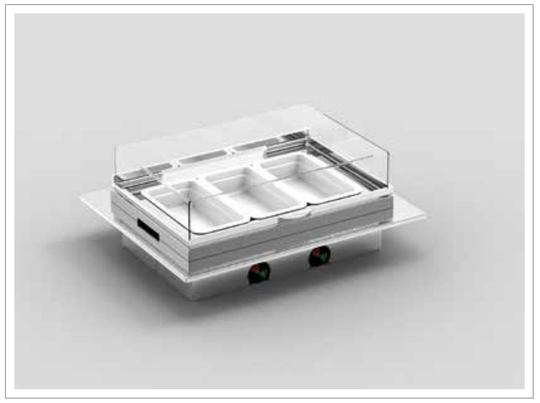
FEATURES

- Stainless steel 18/10 protective housing
- Opens to 170°
- Steam collection rim around cover for condensation recovery
- Porcelain and stainless steel food pans available

TECHNICAL SPECIFICATIONS

- 500 Watts
- 220V - 110V

Electric
Hot Well



M Medium | **L** Large | No Humidity | Electric

IDEAL FOR

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

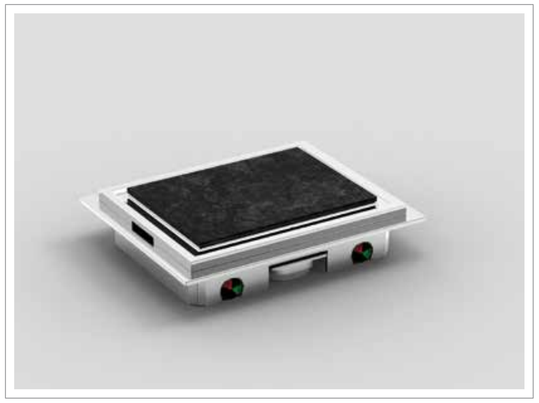
FEATURES

- Stainless steel 18/10 protective housing
- Transparent cover reinforced with stainless steel frame with “oven” effect
- Uniform temperature distribution
- Easy access to temperature regulators
- Two mechanical hinges
- Easily replaceable transparent cover
- Wide range of GN size food pans available in ceramic, stainless steel and aluminum

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Electric
Carving Station



M Medium | **L** Large | No Humidity | Electric

IDEAL FOR

PRESENTATION AND CARVING OF ROASTS AND VARIOUS COOKED MEATS

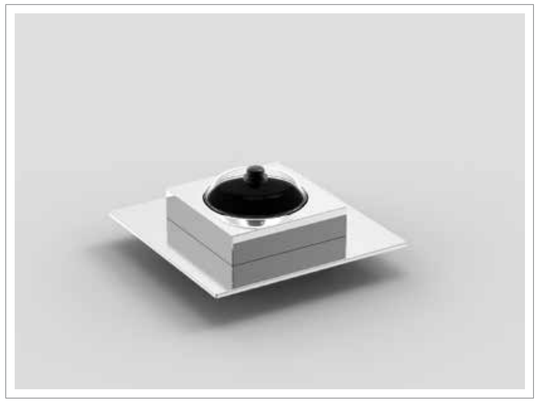
FEATURES

- Stainless steel 18/10 protective housing
- Removable black granite top
- Excess liquid collection system with recovery tank
- Uniform temperature distribution
- Easy access to temperature regulators
- Temperature (granite): 80°C

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Hot Soup
Terrine & Cocotte Station



No Humidity | **S** Small | Electric

IDEAL FOR

HOT SOUP AND STEWS

FEATURES

- Stainless steel 18/10 protective housing
- Terrine diameter: 28 cm
- Easy access to temperature regulators
- Transparent glass or aluminum cover

TECHNICAL SPECIFICATIONS

- 500 Watts
- 220V - 110V

Soup
Wonderchafer

M Medium | High Humidity | Electric

IDEAL FOR

HOT SOUP AND STEWS

FEATURES

- Stainless steel 18/10 protective housing
- 2 Soup tureens (4,6 lt. each)
- Easy access to temperature regulators

TECHNICAL SPECIFICATIONS

- 700 Watts
- 220V - 110V

Ouzi
Chafer

XL Extra-large | High Humidity | Electric

IDEAL FOR

BABY CAMEL

FEATURES

- Stainless steel 18/10 protective housing
- Open to 90°
- Steam collection rim around cover for condensation recovery
- Stainless steel food pan ∅ 70 cm

TECHNICAL SPECIFICATIONS

- 700 Watts
- 220V - 110V

Mini Ouzi
Chafer

S Small | No Humidity | Electric

IDEAL FOR

MAIN DISHES (BAKED LAMB, SPICED RICE, ETC...)

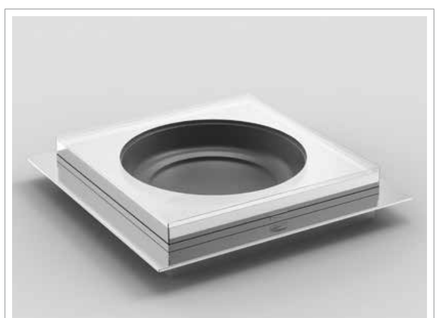
FEATURES

- 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

Paella
Warming Unit



XL Extra-large | No Humidity | Electric | Gel fuel

IDEAL FOR

WARM HOLDING OF SPANISH PAELLA

FEATURES

- Stainless steel 18/10 base
- Aluminum pan Ø 60 cm
- Hard coated black inner surface
- Gel fuel or electric plate

TECHNICAL SPECIFICATIONS

- 700 Watts x 2
- 220V - 110V

Dim Sum

L Large | High Humidity | Electric

IDEAL FOR

DIM SUM PRESENTATION AND WARM TEMPERATURE HOLDING

FEATURES

- Stainless steel 18/10 base
- Up to 6 glass steam baskets (20 cm)
- Liquid recovery system
- Can also be used with traditional bamboo baskets

TECHNICAL SPECIFICATIONS

- 700 Watts
- 220V - 110V

BBQ Display

M Medium | No Humidity | Electric

IDEAL FOR

ROAST DUCK

FEATURES

- Stainless steel 18/10 structure
- Sneeze Guard glass protector
- Liquid recovery pan on the base
- Heating lamp on top

Chocolate Fountain

S Small | No Humidity | Electric

IDEAL FOR

DIFFERENT TYPES OF CHOCOLATE

FEATURES

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

TECHNICAL SPECIFICATIONS

- 500 Watts
- 220V - 110V

COOLING FUNCTIONS

STYLISH COOLING SOLUTIONS POWERED BY EUTECTIC COOLING PLATES OR ELECTRICITY.

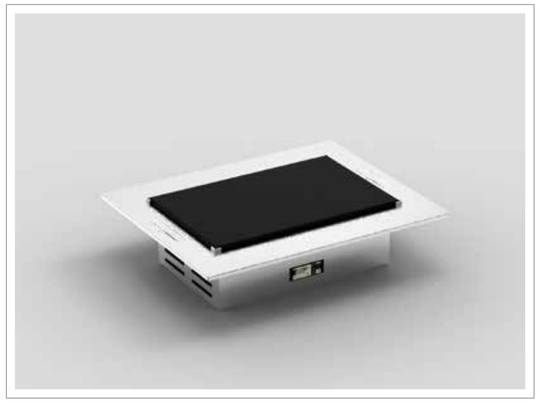
Ideal for fruit, salad, yoghurt, sushi, cold cuts, beverages and ice cream.

Identify it

SIZES AVAILABLE			
S Small	**M** Medium	**L** Large	**XL** Extra-large
60 x 60 cm	75 x 60 cm	90 x 60 cm	90 x 90 cm

POWER SOURCES AVAILABLE	
Eutectic	EUTECTIC COOLING PLATE - WHEN FROZEN, RELEASES COLD FOR UP TO 5 HOURS. COLD IS TRANSMITTED TO THE ADJACENT SURFACE BY CONTACT.
Refrigerating Gel	CHILL IT CONTAINERS ARE A HYGIENIC AND SAFE WAY TO MAINTAIN FOOD AT LOW TEMPERATURES. ALSO SUITABLE FOR ICE CREAM.
Electric	UNIT POWERED BY ELECTRIC COOLING UNIT/S

Electric
Cooling & Warming Top



M Medium | **L** Large | No Humidity | Electric

IDEAL FOR

COLD AND WARM HOLDING OF FINGER FOOD AND PLATED DISHES

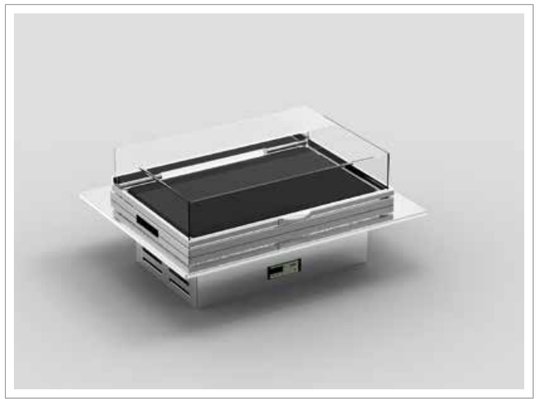
FEATURES

- Stainless steel 18/10 protective housing
- Hot & cold plate for maximum versatility
- Removable tempered glass top, smoked finish
- Simple controls and digital temperature feedback
- Temperature settings: -5°C +140°C

TECHNICAL SPECIFICATIONS

- 850 Watts
- 220V

Electric
Cooling & Warming Top
with cover



M Medium | **L** Large | No Humidity | Electric

IDEAL FOR

COLD AND WARM HOLDING OF FINGER FOOD AND PLATED DISHES

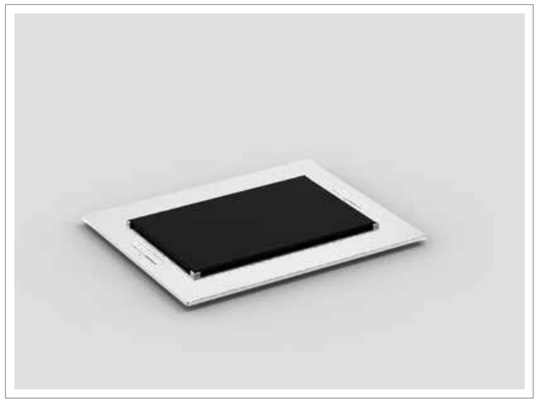
FEATURES

- Stainless steel 18/10 protective housing
- Hot & cold plate for maximum versatility
- Transparent cover reinforced with stainless steel frame
- Simple controls and digital temperature feedback
- Temperature settings: -5°C +140°C

TECHNICAL SPECIFICATIONS

- 850 Watts
- 220V

Eutectic
Cooling Top



S Small | **M** Medium | **L** Large

SURFACE **0-4°C** | Eutectic

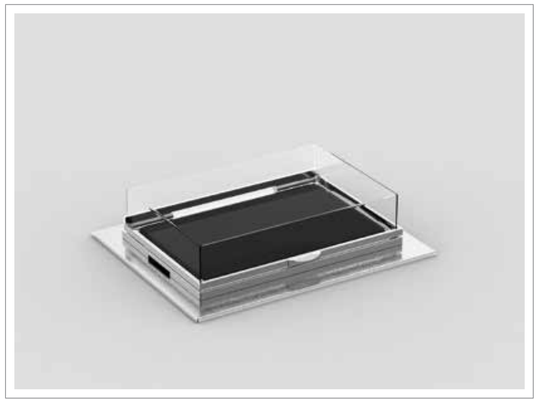
IDEAL FOR

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 structure
- Removable tempered glass top, black finish

Eutectic
Cooling Plate
with cover



S Small | **M** Medium | **L** Large

SURFACE **0-4°C** | Eutectic

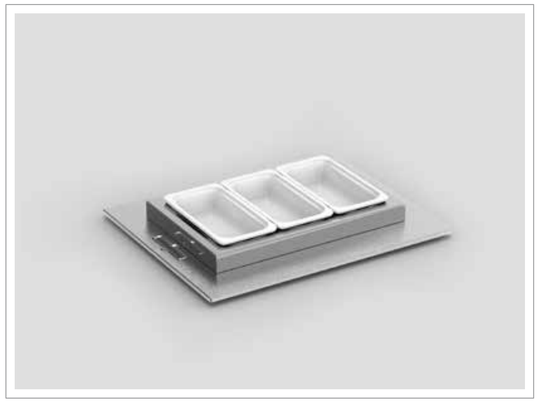
IDEAL FOR

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 structure
- Removable tempered glass top, black finish
- Transparent cover reinforced with stainless steel frame

Eutectic **Cooling Plate** with food pans



S Small | **M** Medium | **L** Large

SURFACE **0-4°C** | Eutectic

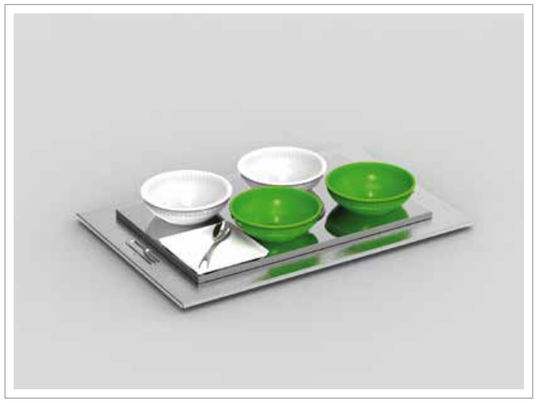
IDEAL FOR

FRUITS, SALADS, COLD DIPS, COLD CUTS

FEATURES

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Stainless steel 18/10 structure
- Ceramic food pans available in different colors

Eutectic **Cooling Top** with Salad Bowls



M Medium | Eutectic

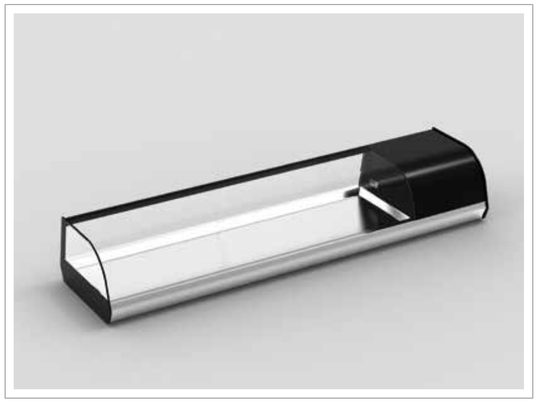
IDEAL FOR

FRUIT AND SALADS, COLD DIPS, YOGHURT

FEATURES

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

Sushi Display



SURFACE **0-4°C** | **3 SIZES** available | Electric

IDEAL FOR

PREPARATION OF SUSHI AND SASHIMI

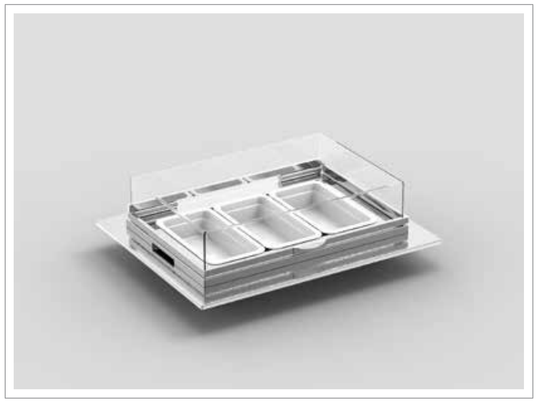
FEATURES

- Available in different colors
- Stainless steel inner tray
- Integrated digital thermostat with remote control panel
- Automatic defrosting every 6 hours or at selected intervals
- Temperature settings: +4°C +8°C

TECHNICAL SPECIFICATIONS

- 130 Watts
- 220V

Eutectic **Cold Well**



M Medium | **L** Large | SURFACE **0-4°C** | Eutectic

IDEAL FOR

FRUIT, 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 structure
- Wide range of ceramic GN size food pans available
- Easily replaceable transparent cover
- h 10 cm food pans available for high food volume capacity

Chill-it
Cold well

M Medium

L Large

-4°C up to 4 hours

Refrigerating Gel

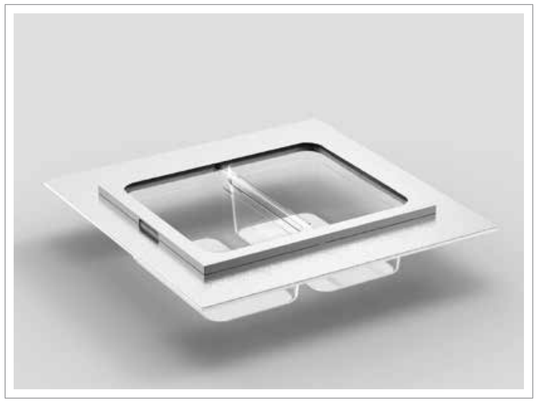
IDEAL FOR

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 stainless steel frame
- Stainless steel 18/10 structure
- Easily replaceable transparent cover

Salad
Display



XL Extra-large

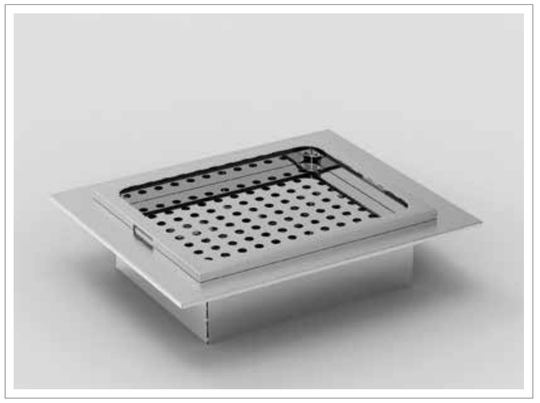
IDEAL FOR

SALADS AND RAW VEGETABLES

FEATURES

- Stainless steel 18/10 structure
- Polycarbonate containers
  1 x 2/1 GN
  2 x 1/1 GN
  4 x 1/2 GN
- For room temperature display, not chilled

Oyster & Fruit de Mer
Display



XL Extra-large

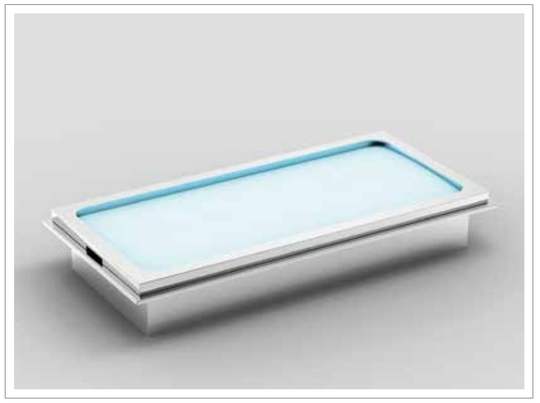
IDEAL FOR

FOOD-ON-ICE PRESENTATION

FEATURES

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

Ice Well



2 SIZES available

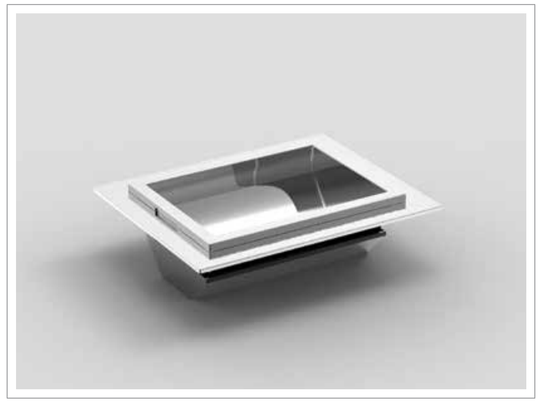
IDEAL FOR

FOOD-ON-ICE PRESENTATION

FEATURES

- Condensation recovery system
- Drainage system with faucet
- Surface area 106 x 47 cm or 76 x 47 cm

Drink & Welcome
Ice Counter



M
Medium

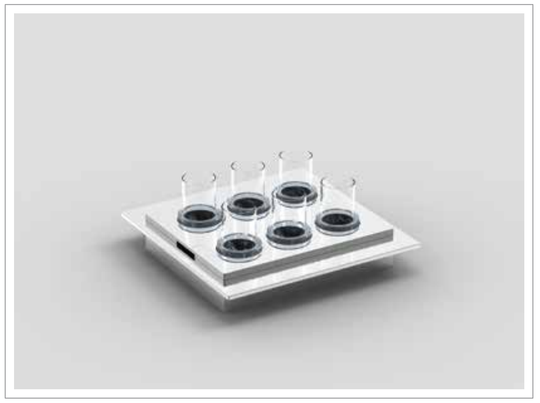
IDEAL FOR

CHILING SOFT DRINKS, WHITE WINES, CHAMPAGNE AND BEERS

FEATURES

- Condensation recovery system
- Drainage system with faucet
- Easy to clean

Cold Drinks
Eutectic Set



S
Small

M
Medium

Eutectic

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 structure
- Available with 6-9 glass jugs with beak and plastic cover

Ice
Teppanyaki

M
Medium

Electric

IDEAL FOR

INSTANTANEOUS PREPARATION OF ICE-CREAM

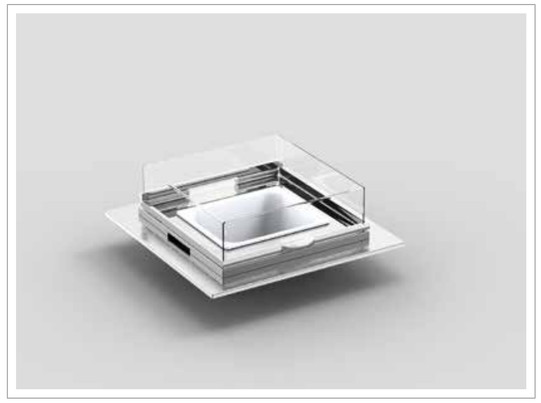
FEATURES

- Lowest temperature: -30° C
- Simple control and digital temperature feedback
- Temperature settings: 28

TECHNICAL SPECIFICATIONS

- 70 Watt
- 220V

Cold Soup
Station



S
Small

Refrigerating Gel

IDEAL FOR

COLD SOUP, GAZPACHO

FEATURES

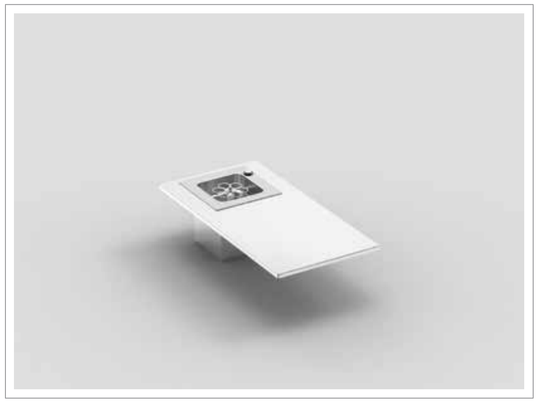
- Chill-it food pan releases cold for up to 4 hours
- Eutectic Cooling technology - no ice or electricity required
- Stainless steel 18/10 structure
- Easily replaceable transparent cover
- Transparent cover reinforced with stainless steel frame

Eutectic
Display

L
Large

Eutectic

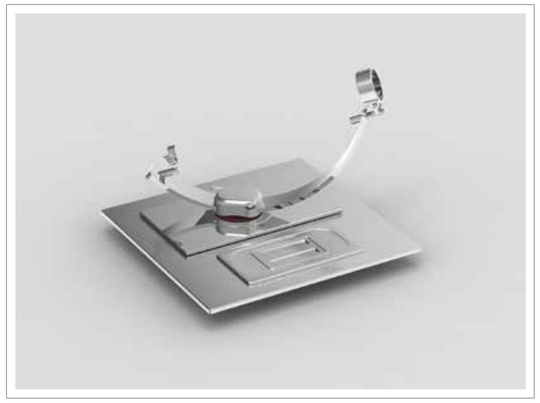
Glass
Sanitizer



Electric

CO_2

Parma Ham
Stand



S
Small

IDEAL FOR

COLD DESSERTS

FEATURES

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

IDEAL FOR

SANITIZING, CHILLING AND FREEZING GLASSWARE

FEATURES

- Wireless (integrated battery)
- Interchangeable CO_2 cylinders
- Temperature: Up to -36°C

TECHNICAL SPECIFICATIONS

- 100V - 240V

IDEAL FOR

DISPLAY AND SLICING OF HAM

FEATURES

- Tilting ham holder
- 360° rotation
- 45° inclination
- Knife holder
- Scrap pan

COOKING FUNCTIONS

SHOW COOKING IN STYLE

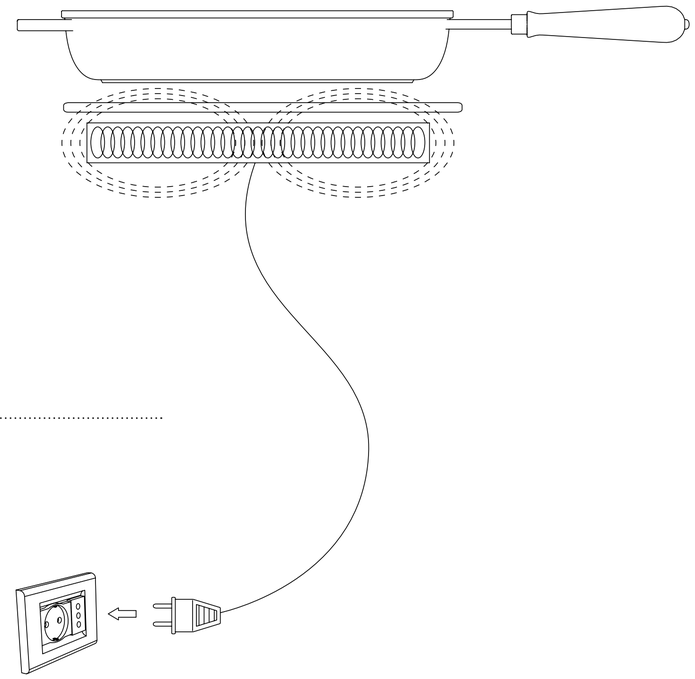
La Tavola's built-in cooking functions cater for a wide variety of cooking styles.

Exploit the modularity of our system to offer a customized experience to your guests.

Induction, electric or charcoal powered

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

SOLUTIONS FOR INDOOR & OUTDOOR.

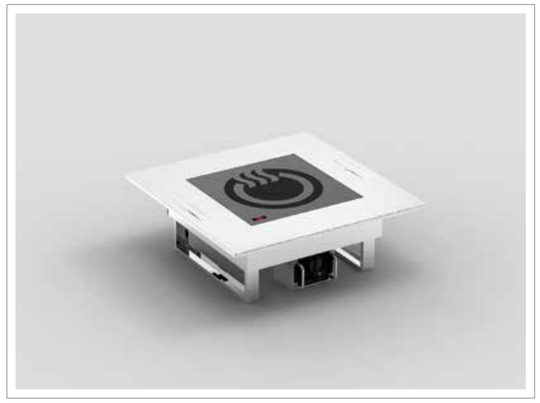


Identify it

SIZES AVAILABLE		
S Small	**M** Medium	**L** Large
60 x 60 cm	75 x 60 cm	90 x 60 cm

POWER SOURCES AVAILABLE					
Induction	UNIT POWERED BY INDUCTION HEATING PLATE	Electric	UNIT POWERED BY ELECTRIC HEATING PLATE/S	Charcoal	UNIT POWERED BY CHARCOAL

Induction
Cooking Top



S Small

Induction

IDEAL FOR

SHOW COOKING WITH FLAT-BOTTOMED PANS

FEATURES

- Easy access to temperature controls
- Integrated display
- Integrated analogical temperature control
- LED display for temperature control
- Temperature settings: 1-20

TECHNICAL SPECIFICATIONS (EU-USA)

- 3500 Watts
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts
- 220V

Induction
Cooking Plate

M Medium

Induction

IDEAL FOR

SHOW COOKING WITH FLAT-BOTTOMED PANS

FEATURES

- Integrated touch control panel
- Temperature settings: 1-25

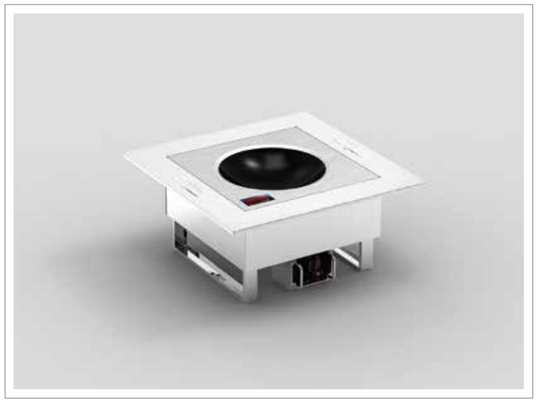
TECHNICAL SPECIFICATIONS (EU)

- 3600 Watts
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts
- 220V

Induction
Wok Top



S Small

Induction

IDEAL FOR

SHOW COOKING WITH WOK PANS

FEATURES

- Easy access to temperature controls
- Integrated display
- Integrated analogical temperature control
- LED display for temperature control
- Temperature settings: 1-20

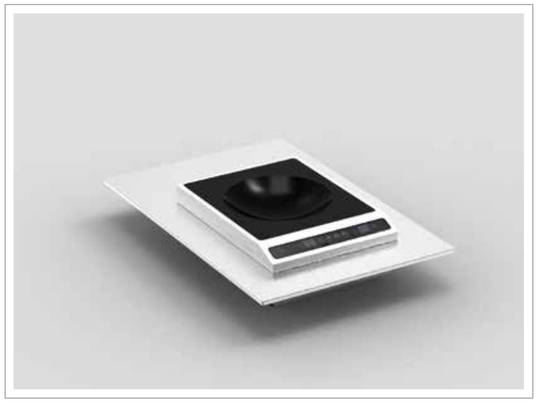
TECHNICAL SPECIFICATIONS (EU-USA)

- 3500 Watts
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts
- 220V

Induction
Wok Plate



M Medium

Induction

IDEAL FOR

SHOW COOKING WITH FLAT-BOTTOMED PANS

FEATURES

- 31 cm inner diameter
- Integrated touch control panel
- Temperature settings: 1-25

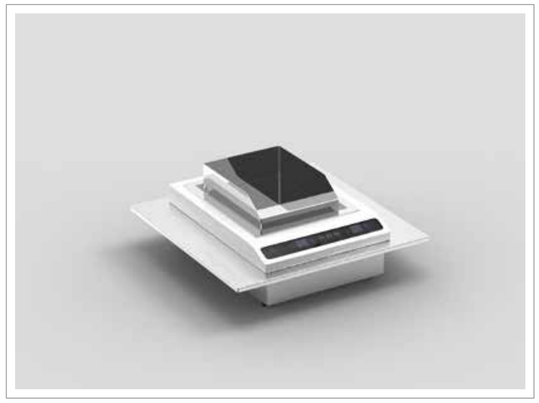
TECHNICAL SPECIFICATIONS (EU)

- 3600 Watts
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts
- 220V

Induction
Grill Plate



M Medium | Induction

IDEAL FOR

SEAFOOD, VEGETABLES, GRILLING FISH AND MEAT

FEATURES

- Anti-splash guard
- Integrated touch control panel
- Excess liquid collection system
- Temperature: +50°C +280°C

TECHNICAL SPECIFICATIONS (EU)

- 3600 Watts
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts
- 220V

Dual Induction
Cooking Top

L Large | Induction

IDEAL FOR

SHOW COOKING

FEATURES

- Integrated display
- Integrated analogical temperature control
- LED display for temperature control
- Easy access to temperature controls
- Temperature settings: 1-20

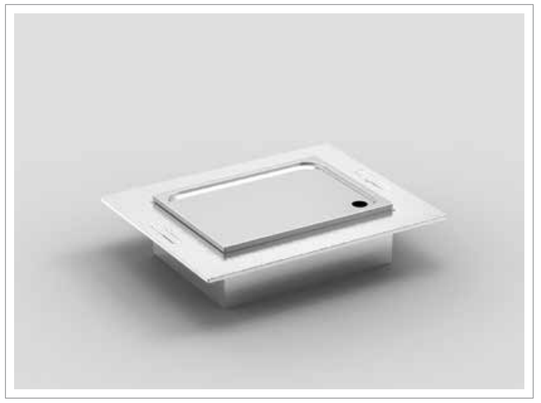
TECHNICAL SPECIFICATIONS (EU-USA)

- 3500 Watts x 2
- 220V

TECHNICAL SPECIFICATIONS (UK)

- 3000 Watts x 2
- 220V

Induction
Plancha Top



M Medium | Induction

IDEAL FOR

GRILLING AND FRYING

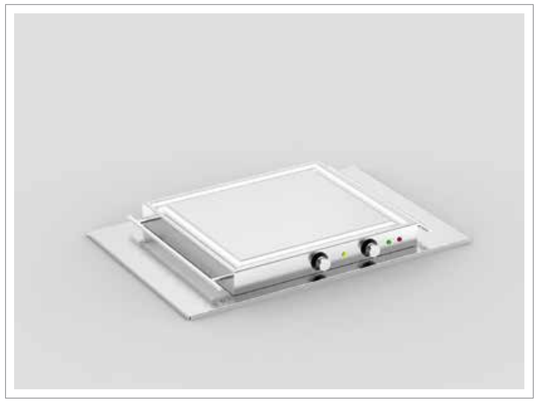
FEATURES

- High performance professional induction grill
- Integrated touch control panel
- Excess liquid collection system

TECHNICAL SPECIFICATIONS

- 5000 Watts or 3500 Watts
- 220V

Teppanyaki
Grill Plate



L Large | Electric

IDEAL FOR

JAPANESE-STYLE SHOW COOKING

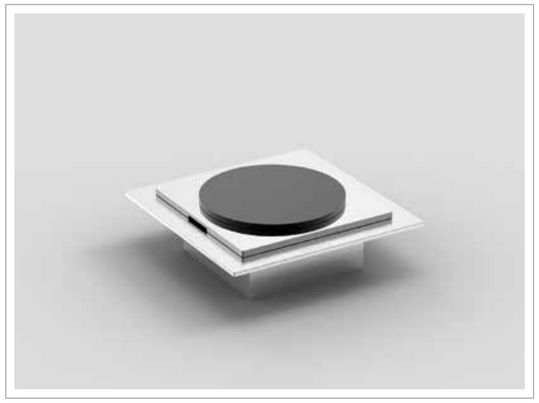
FEATURES

- Large cooking surface
- Dual zone temperature control
- Easily accessible temperature controls
- Liquid recovery system

TECHNICAL SPECIFICATIONS

- 3000 Watts
- 220V

Electric
Crepière



S
Small

Electric

IDEAL FOR

CRÊPES AND PANCAKES

FEATURES

» Easy access to temperature control
» Temperature: +30°C +300°C

TECHNICAL SPECIFICATIONS

» 3000 Watts
» 220V

Shawarma

M
Medium

Electric

IDEAL FOR

KEBAB AND GYROS MEAT, SPIT ROASTING

FEATURES

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

TECHNICAL SPECIFICATIONS

» 3900 Watts
» 220V

Big Green Egg

L
Large

Charcoal

IDEAL FOR

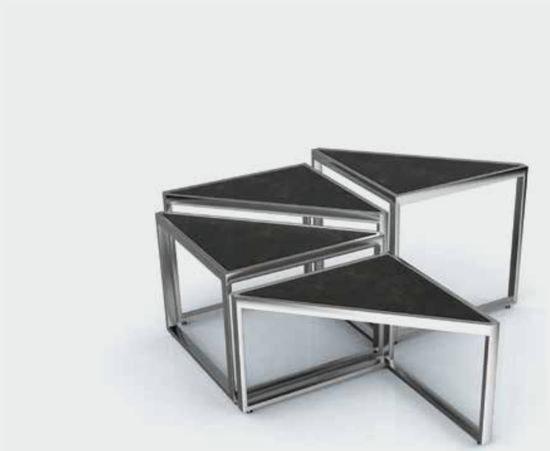
DIRECT AND INDIRECT GRILLING AND ROASTING, BAKING, SMOKING, SLOW COOKING, OVEN ETC.

FEATURES

» Internal ceramic coating
» Outdoor cooking, slow cooking and barbecuing
» Thermometer for temperature control
» Stainless steel draft door

ACCESSORIES

Complements and accessories to complete your mobile buffet set up.



The cart can be used to move and store:

» 2 sets of 4 Triangle tables
» 1 set of 4 Square tables
» 1 set of 2 Nesting tables with adjustable feet

Triangle Buffet Tables

FEATURES

» 4 sizes available:
- XL 96 x 96 h 96
- L 96 x 96 h 88
- M 96 x 96 h 80
- S 96 x 96 h 72

» Mirror or brushed stainless steel
» High Pressure Laminate (HPL) Tops
» Adjustable feet

Square Buffet Tables

FEATURES

» 4 sizes available
- XL 111 x 111 h 96
- L 96 x 96 h 88
- M 81 x 81 h 80
- S 66 x 66 h 72

» Mirror or brushed stainless steel
» High Pressure Laminate (HPL) Tops
» Adjustable feet

Mobile Back Bar

FEATURES

- Length 120, Width 55, Height 180 (cm)
- 4 wheels with brakes + 2 retractable wheels to stabilize unit when being moved
- Mirror or brushed stainless steel
- High Pressure Laminate (HPL) Shelves & Panels
- 2 shutters with hinges in stainless steel

Mobile Front Bar

FEATURES

- Length 150, Width 90, Height 110 (cm)
- Large ice well with condensation recovery system and faucet for draining
- Speed rack
- Casters and braking system
- Containers with lids for ingredients
- Large storage space on bottom/floor shelf for trash, bottles, ice, etc.
- Unit can be further customized according to customer requirements
- Mirror or brushed stainless steel
- High Pressure Laminate (HPL) Shelves & Panels

ACCESSORIES

Warming Lowerator

FEATURES

- Dimensions: 95 x 50 cm - h 89 cm
- Stainless steel structure, satin finish
- High quality wheels with brakes
- Thermostat control panel from +30° to +110° C
- Available with 1 or 2 columns for plates (with or w/o warming unit inside)
- Side panels available in various finishes
- Column covers

Air Suction Hood

FEATURES

- 4 speeds
- Control touch panel on the top (satin finish)
- 1500 m^3/h air suction
- High quality wheels with brakes
- Front panel available in different finishes

TECHNICAL SPECIFICATIONS

- 900 m^3 h
- 220V

Chef's Working Cart

FEATURES

- Dimensions: 70 x 90 cm - h 95 cm
- Stainless steel structure
- High quality wheels with brakes
- Professional stainless steel working top
- Wide choice of accessories
- 2 large precision sliding drawers

Mobile Sink Cart

FEATURES

- Dimensions: 70 x 90 cm - h 95 cm
- Stainless steel structure
- High quality wheel with brakes
- Professional stainless steel sink
- Fast water connection
- 1 large precision sliding drawer

ACCESSORIES

Function Cart

FEATURES

- Stores up to 6 Small, Medium or Large functions
- Heavy duty structure
- Heavy duty casters with brakes
- 6 levels that can be adjusted in height
- Dimensions: 107 x 57 - h 203 cm
- Heavy duty fabric protective cover

Carving lamps

FEATURES

- Available with 1 or 2 heating lamps
- Ideal for carving or warming top unit
- Stainless steel structure, mirror finish
- Excellent stability

TECHNICAL SPECIFICATIONS

- 1 x 250 Watts / 2 x 250 Watts
- 220V - 110V

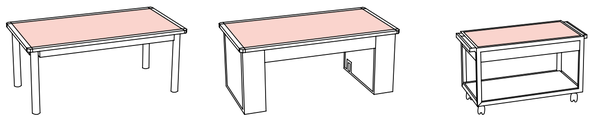
Service Tile

FEATURES

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

ACCESSORIES

CERAMIC TABLE TOPS



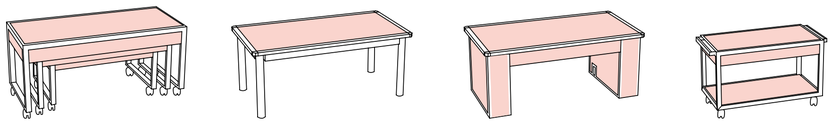
EXTREME PERFORMANCE UNDER HEAVY DUTY USE

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 under 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 by the high temperature application of micrometric particles of titanium dioxide (TiO_2) which allows the creation of a superior surface with exceptional **antibacterial properties.**

MATERIALS - CERAMIC TABLE TOPS

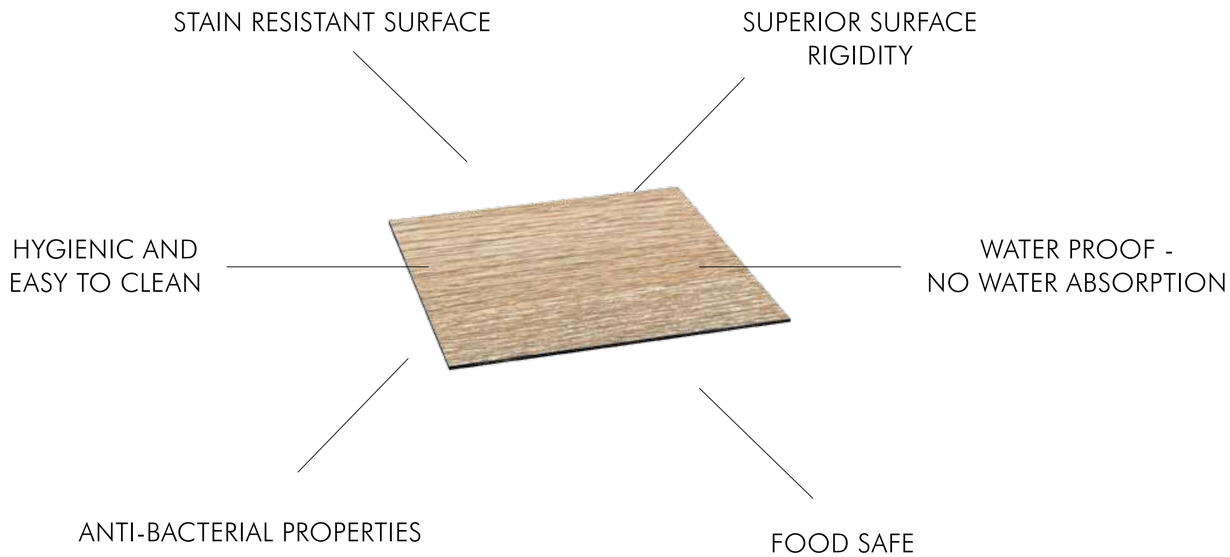
HPL TABLE TOPS AND SIDES

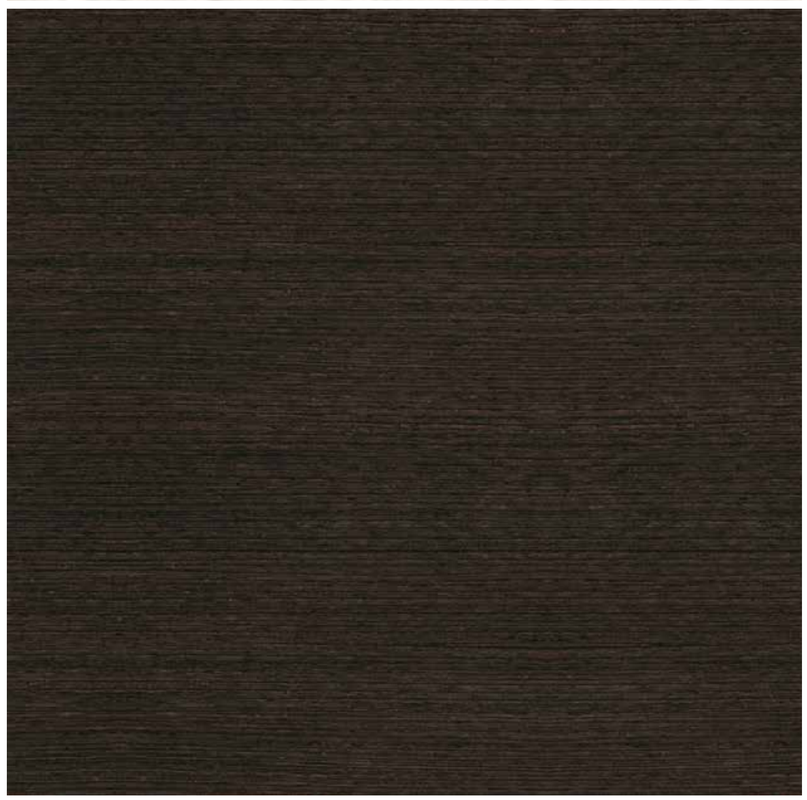


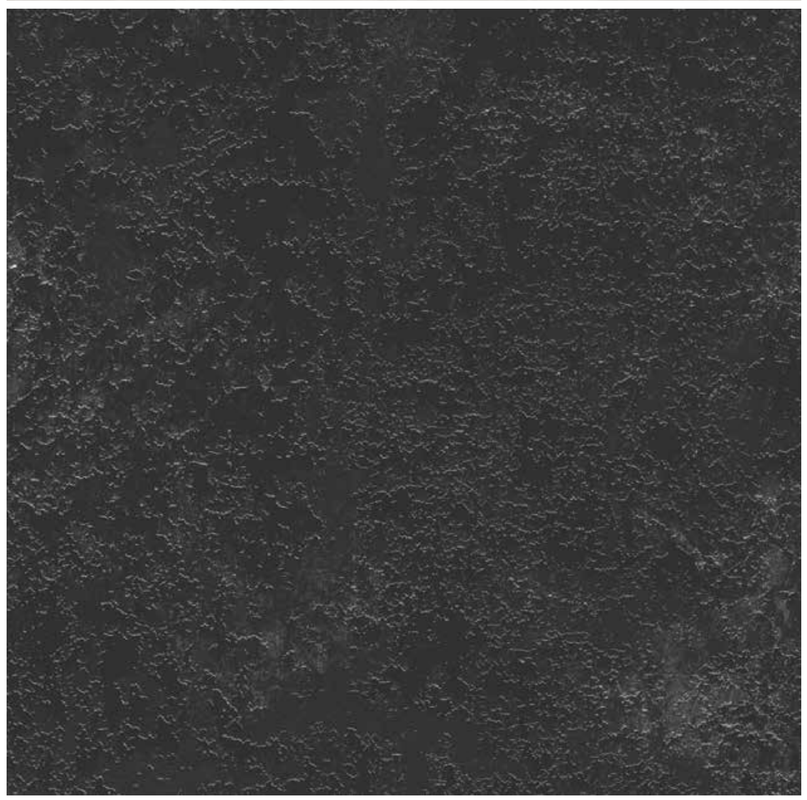
LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

The tiles are made of **High Pressure Laminate (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.







MATERIALS - HPL TABLE TOPS AND SIDES

LA TAVOLA'S BESPOKE CONSULTING SERVICE

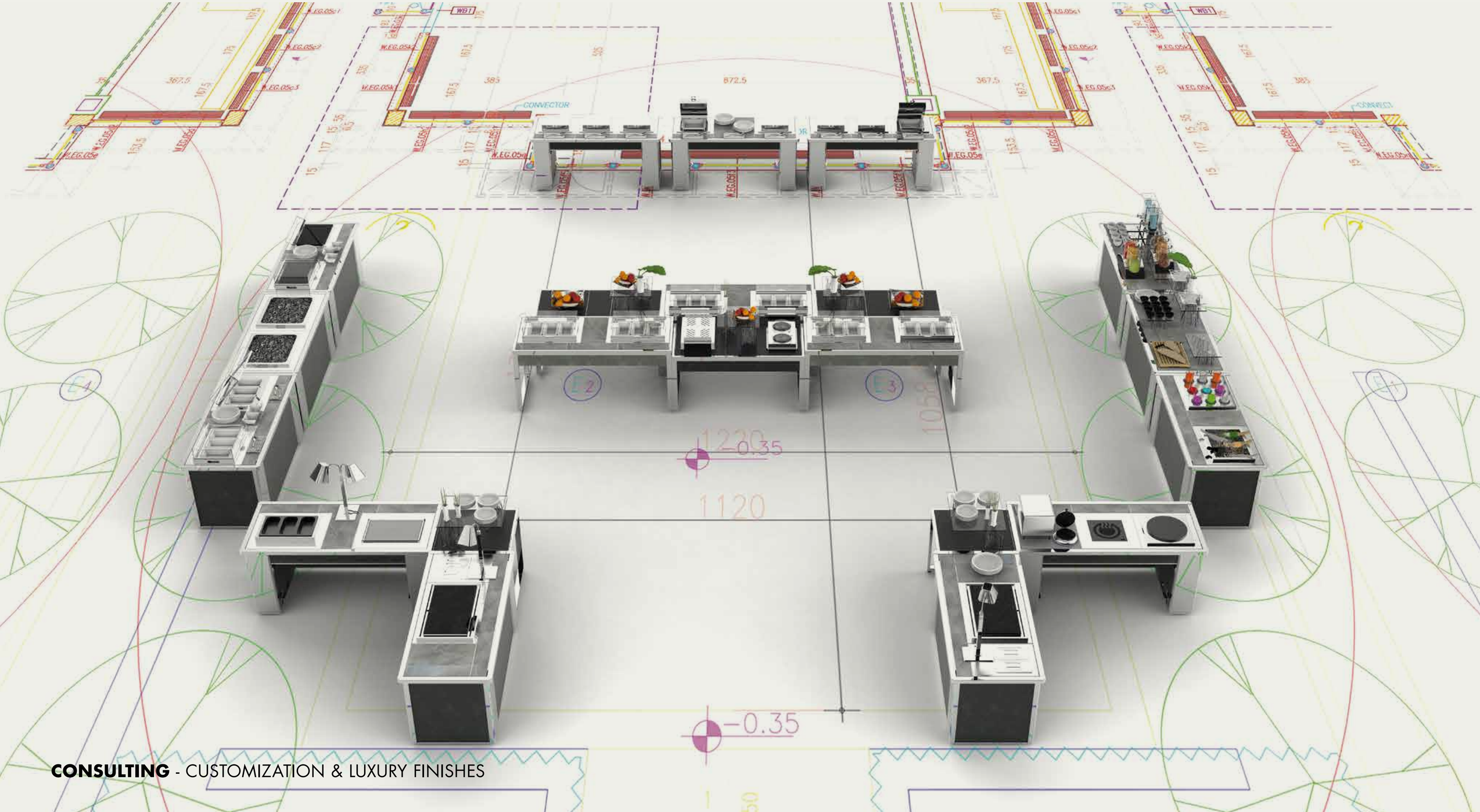
Take advantage of our in-house consultants' expert know-how to create a stunning mobile, fixed or semi-fixed buffet set-up.

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 reccommendation of items, finishes, operational features and customer flow. Enjoy our proposals in the form of a customized 3D proposal

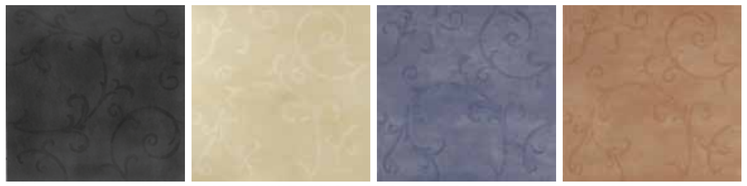


LUXURY FINISHES & MATERIALS

STANDARD FINISHES NOT FOR YOU? OUR EXPERT TEAM WILL PROVIDE YOU WITH VIRTUALLY ENDLESS POSSIBILITIES FOR CUSTOMIZED LUXURY FINISHES AND MATERIALS

Classic Magic Tables at the Mandarin Oriental Hotel, Bangkok

Luxury
FINISHES



CONSULTING - CUSTOMIZATION & LUXURY FINISHES

Luxury Ceramic tops

Titanium coated
legs and corners

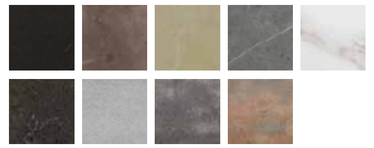
Front and lateral panels
available in Bisazza **mosaic**

Classic
FINISHES

CONSULTING - CUSTOMIZATION & LUXURY FINISHES

la tavola
MODULAR LINE

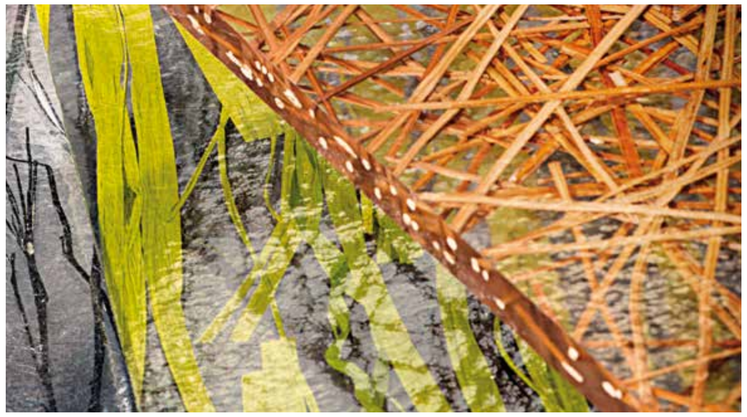
Classic Ceramic tops



Marble legs

HPL front and lateral panels

Organic & Natural
FINISHES

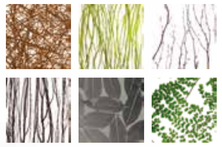


CONSULTING - CUSTOMIZATION & LUXURY FINISHES

la tavola
MODULAR LINE

Ceramic tops

Specially-formulated co-polyester **resin** legs



HPL front and lateral panels

Modern & Minimal

FINISHES

CONSULTING - CUSTOMIZATION & LUXURY FINISHES

la tavola
MODULAR LINE

Luminous color
monolithic
material

HPL lateral and front panels

FREQUENTLY ASKED QUESTIONS

Do I need special tools to operate the equipment?
No. Well thought design makes these products easy and straightforward to use and operate, without the use of any tools.

Mobility is great, but it increases wear and tear- will these products withstand the test of time?
Yes. All products are engineered to last and to withstand the intense use typical of banqueting operations. Robust wheels, stainless steel structures and edgings, HPL and ceramic tops will ensure a long and happy life.

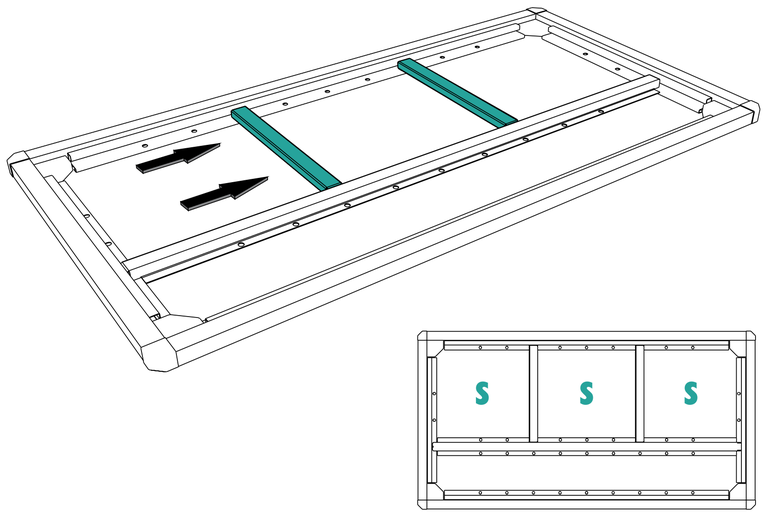
I like the products, but I have storage constraints- what should I do?
The Magic Tables have the greatest storage value. The Bridges can be left in the ballroom/pre function room as furniture, once the functions have been removed.
There is always a solution- our consulting team is here to assist and advise.

My team is used to operating more traditional banqueting equipment- who is going to train them?
Us, of course! La Tavola provides in on-site installation service and staff training upon request- contact us to find out more.

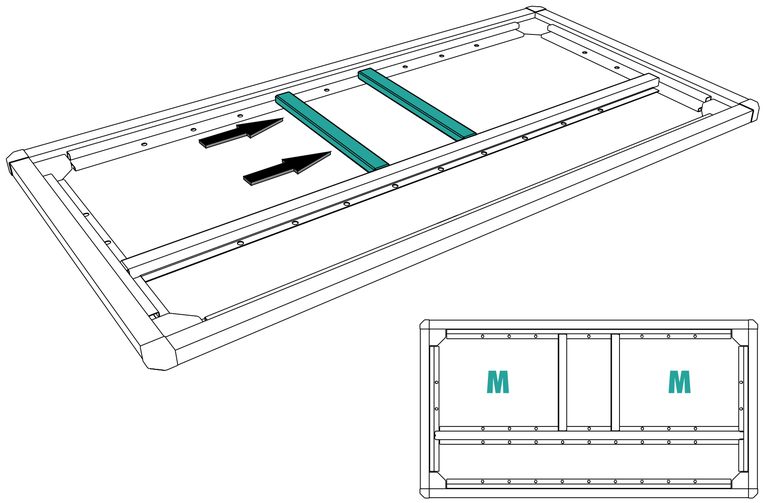
How does the Dynamic built-In System work?
It consists of a patented mobile frame that allows the user to insert a variety of interchangeable functions of different sizes into the same table.

>>>
see next page for an illustrative explanation

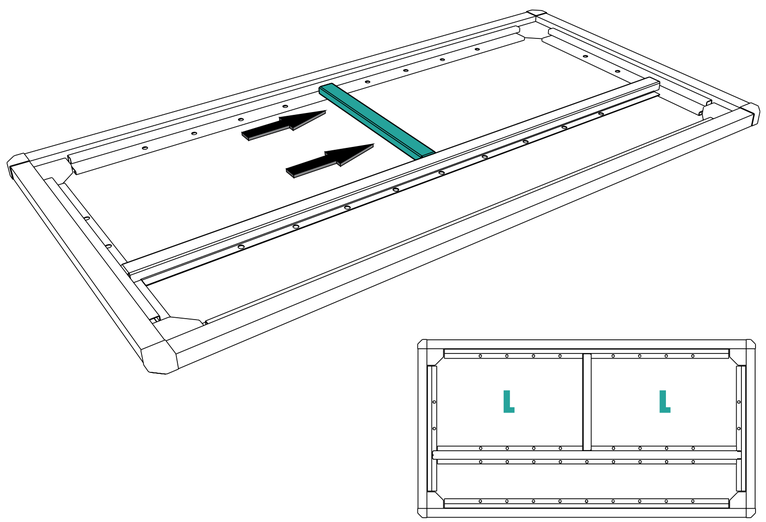
CONFIGURATION FOR 3 SMALL BUILT-IN FUNCTIONS



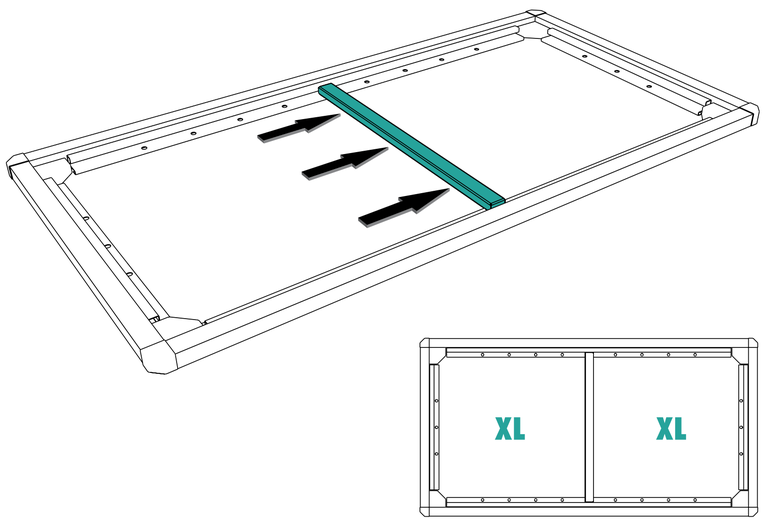
CONFIGURATION FOR 2 MEDIUM BUILT-IN FUNCTIONS



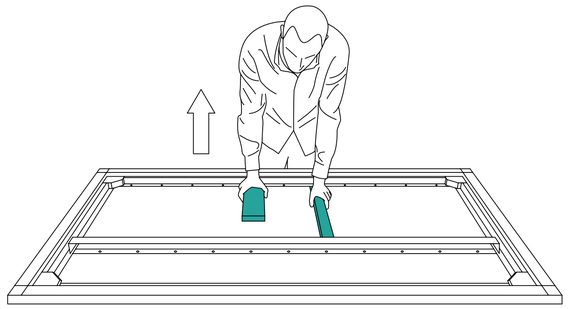
CONFIGURATION FOR 2 LARGE BUILT-IN FUNCTIONS



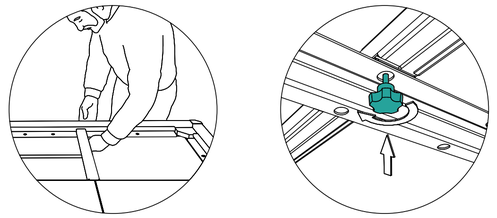
CONFIGURATION FOR 2 EXTRA-LARGE BUILT IN FUNCTIONS *



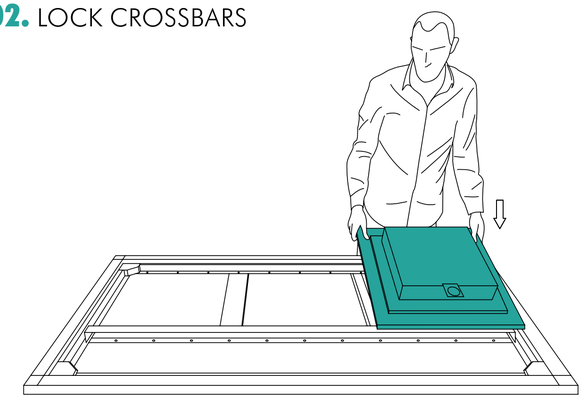
NOTE: The portion of the station not used for functions is meant to be covered by a high tech decorative tile.
* Configuration n°4 does not apply to 190x70 cm stations



01. CHOOSE YOUR CONFIGURATION



02. LOCK CROSSBARS

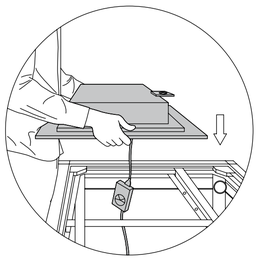


03. INSERT THE FUNCTION/S AND DECORATIVE TILE/S

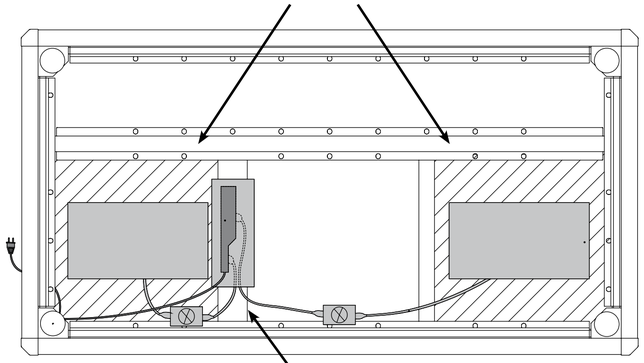
		dimensions
S	Small	60 x 60 cm
M	Medium	75 x 60 cm
L	Large	90 x 60 cm
XL	Extra Large	90 x 90 cm

FUNCTIONS - THE DYNAMIC BUILT-IN MODULAR SYSTEM

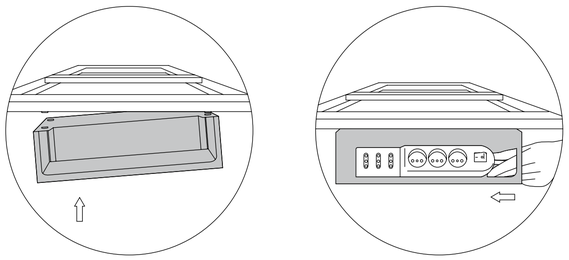
ELECTRICAL WIRING AND SAFETY

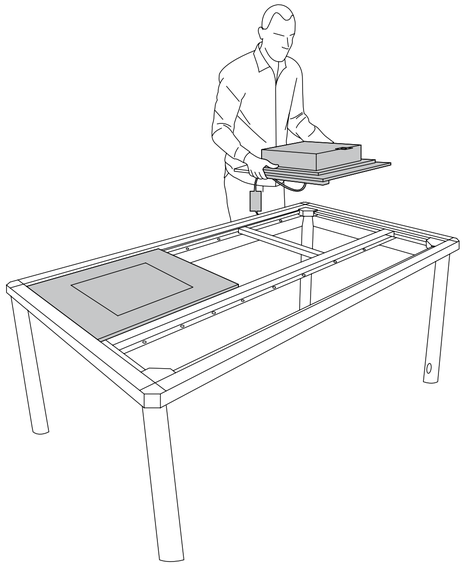


FUNCTION

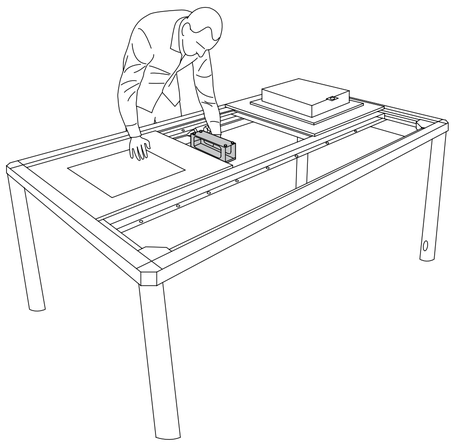


MULTI-SOCKET HOLDER





01. INSERT THE FUNCTION/S



02. PLACE THE MAGNETIC MULTI-SOCKET HOLDER AND POWER STRIP UNDER THE LARGE CROSSBAR

PLEASE NOTE

The installation of the electrical connections, as well as the choice of cabling components and protection should be entrusted to qualified service personnel (qualified electrician) who, so charged by the customer, will ensure that the electrical installation meets the standards and safety regulations of the country in which the table will be installed.

All electrical units and induction provided by LA TAVOLA have obtained international certification (UL, VDE, CE, etc..) as provided by the manufacturer (OEM).

For details of certification and standards of electrical loads or installation, please refer to information on individual products.

The total power (kw) requirement of each table is given by the sum of each and every electrical unit in use on the table (both built-in and freestanding electrical units).

The total power requirements of each table therefore varies in accordance to the specific combination of electrical units chosen by the operator and in use at any given time.

The qualified personnel in charge of the installation is responsible for undertaking whatever is necessary to ensure correct and safe operation of the equipment, operating staff and customers. In particular, but not limited to, the qualified personnel is responsible for:

» ESTABLISHING THE ADEQUATE DIMENSION OF THE MAIN CABLES BASED ON THE SUM OF ELECTRICAL CURRENT DRAW OF THE ELECTRICAL UNITS IN USE.

» BUILDING INTO THE SYSTEM A CIRCUIT BREAKER SENSITIVE ENOUGH TO ACT UPON THE FAILURE OF ONE SINGLE ELECTRICAL UNIT.

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 OF LA TAVOLA'S COLLECTIONS
vistit www.la-tavola.it

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

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 - Copthorne 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)
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BaxterStorey (London, England)
Beach Rotana (Abu Dhabi, UAE)
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Beijing Yintai Property (Beijing, China)
Bharat Hotel Limited (New Delhi, India)
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Buddah Bar Restaurants (Paris, France)
Buddah Bar Restaurants (Saint Petersburg, Russia)
Burgundy Restaurant (India)
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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)
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Chateau Hotel Mont Royal (La Chapelle en Serval, France)
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Chesterfield Mayfair Hotel (London, England)
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Grand Hotel Rimini (Rimini, Italy)
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Grand Hyatt (Chennai, India)
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St. Regis (Florence, Italy)
St. Regis (Rome, Italy)
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The Saujana (Kuala Lumpur, Malaysia)
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Trump National Doral Miami (Miami, Florida - USA)
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Westin Doha Hotel & Spa (Doha, Qatar)
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Westin Palace Milan (Milan, Italy)
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la tavola

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