

MODULAR LINE ACTION STATIONS



la tavola[®]
WONDERBUFFET

MODULAR LINE
ACTION STATIONS

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





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

page 8



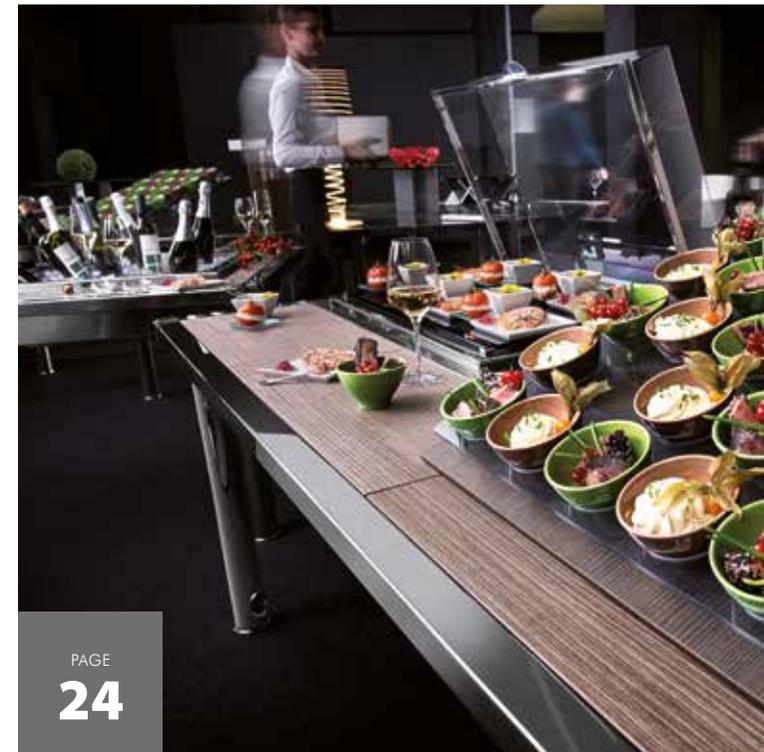
CHAPTER 01

**NESTING
TABLES**

DESIGN MEETS MOBILITY
MEETS STORAGE VALUE



PAGE
12



PAGE
24

THE MODULAR LINE

5 PLATFORMS, 55 FUNCTIONS, 12 STANDARD FINISHES
AND ENDLESS CUSTOMIZATION OPTIONS



CHAPTER 02

**MAGIC
TABLES**

THE ONE AND ONLY



PAGE
36

CHAPTER 03

THE BRIDGES

ULTIMATE LUXURY
IN A BUFFET SETTING



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48

CHAPTER 04

THE GRAND

AN ARCHITECTURAL
MASTERPIECE



PAGE
58

CHAPTER 05

MAGIC CARTS

A NEW FRONTIER
IN MOBILE FOOD
SERVICE



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CHAPTER 07

COMPLEMENTS

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CERAMIC TABLE TOPS

page 94

CHAPTER 09

HPL TABLE TOPS AND SIDES

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LA TAVOLA'S CONSULTING SERVICE

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LUXURY FINISHES & MATERIALS

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CHAPTER 06

FUNCTIONS

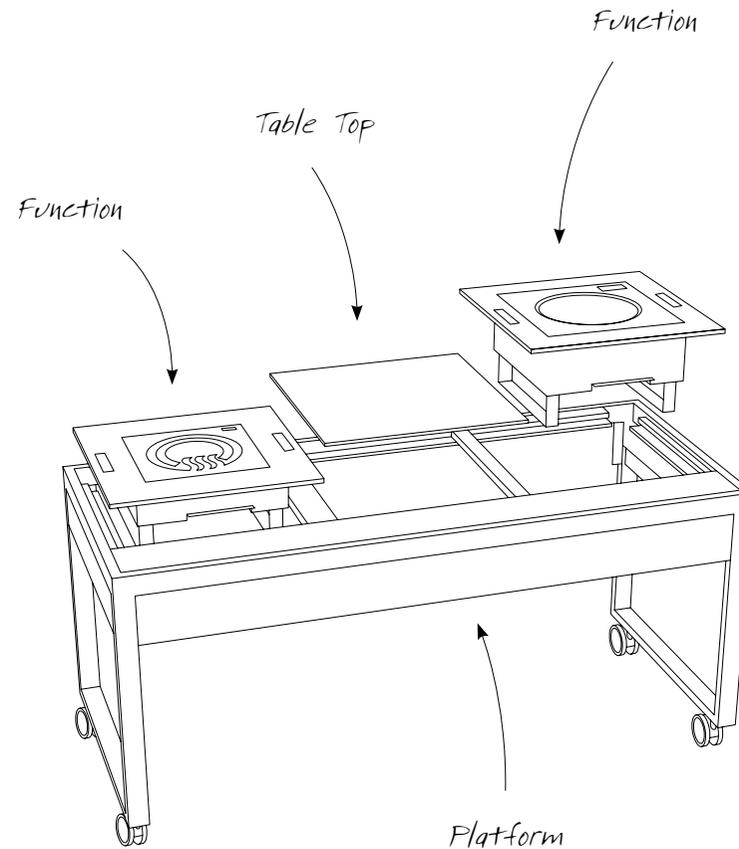
WARMING, COOLING & COOKING
FUNCTIONS AND ACCESSORIES

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 56 functions for warming, cooling, cooking and ambient temperature display into any one of our tables.

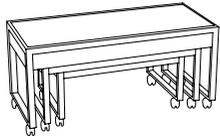
This is how we have created a system that knows no boundaries.



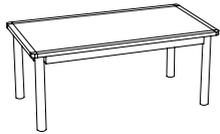
STEP 01
**CHOOSE
 YOUR PLATFORM**

5 TABLES WITH DIFFERENT DESIGNS
 AND OPERATIONAL FEATURES

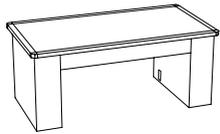
**NESTING
 TABLES**



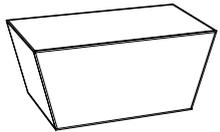
**MAGIC
 TABLE**



**THE
 BRIDGE**



**THE
 GRAND**



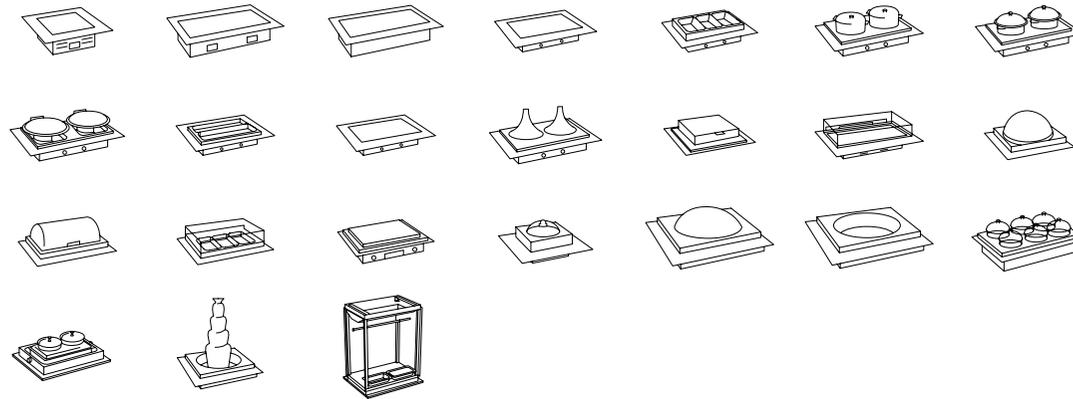
**MAGIC
 CARTS**



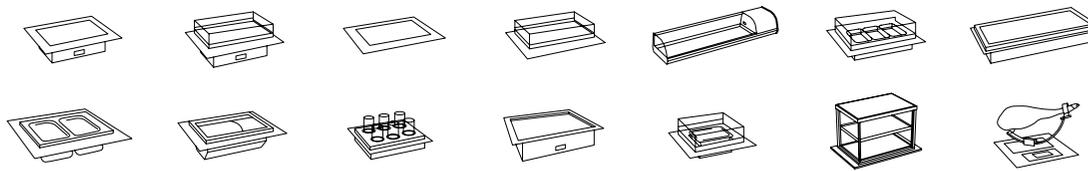
STEP 02
**CHOOSE
 YOUR FUNCTIONS**

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

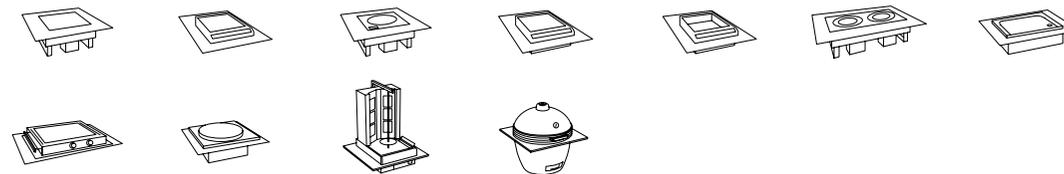
WARMING FUNCTIONS



COOLING FUNCTIONS

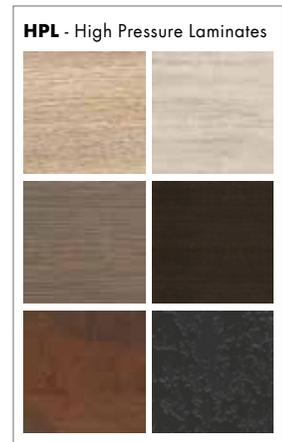


COOKING FUNCTIONS



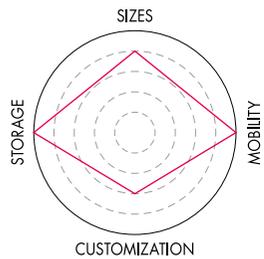
STEP 03
**CHOOSE
 THE FINISH OF
 YOUR TABLE TOP
 AND SIDES**

6 CERAMIC FINISHES + 6 HPL
 finishes plus endless possibilities
 for customized options

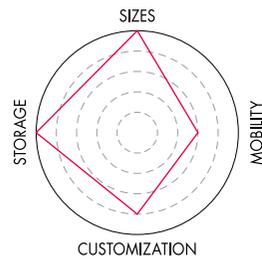


PLATFORM OVERVIEW

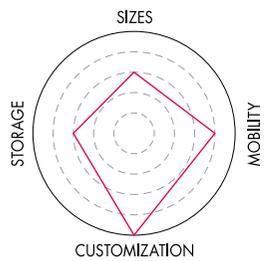
■ NESTING TABLES



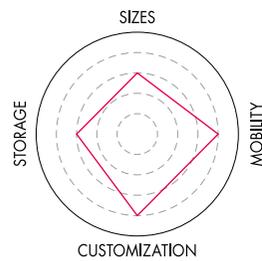
■ MAGIC TABLE



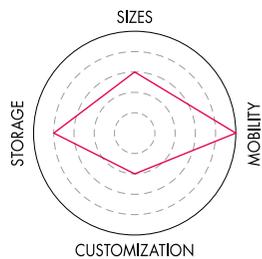
■ THE BRIDGE



■ THE GRAND



■ MAGIC CARTS



■ NESTING TABLES

RANGE OF SIZES

3 sizes available

★★★★☆

MOBILITY

Light overall weight and large casters mean unequivocal mobility

★★★★★

CUSTOMIZATION POTENTIAL

Moderate customization potential

★★★★☆

STORAGE EFFICIENCY

3 tables can be stored in the space of one

★★★★★



■ MAGIC TABLE

RANGE OF SIZES

8 sizes available

★★★★★

MOBILITY

Excellent for semi-fixed set-ups

★★★☆☆

CUSTOMIZATION POTENTIAL

High customization potential

★★★★☆

STORAGE EFFICIENCY

Up to 4 tables can be stored on a dedicated mobile trolley

★★★★★



■ THE BRIDGE

RANGE OF SIZES

2 sizes available

★★★★☆

MOBILITY

Large casters hidden from view

★★★★☆

CUSTOMIZATION POTENTIAL

Highest customization potential

★★★★★

STORAGE EFFICIENCY

Serving as it does as functional furniture, the requirement for storage is minimal

★★★★☆



■ THE GRAND

RANGE OF SIZES

2 sizes and shapes available

★★★★☆

MOBILITY

Large casters hidden from view

★★★★☆

CUSTOMIZATION POTENTIAL

High customization potential

★★★★☆

STORAGE EFFICIENCY

Serving as it does as functional furniture, the requirement for storage is minimal

★★★★☆



■ MAGIC CARTS

RANGE OF SIZES

2 models (each in two sizes) available

★★★★☆

MOBILITY

Total mobility and high storage capacity

★★★★★

CUSTOMIZATION POTENTIAL

Low customization potential

★★☆☆☆

STORAGE EFFICIENCY

Efficient size allows easy storage

★★★★☆



NESTING TABLES

DESIGN MEETS MOBILITY
MEETS STORAGE VALUE



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

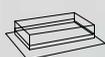




NESTING TABLE SET +



ICE WELL +



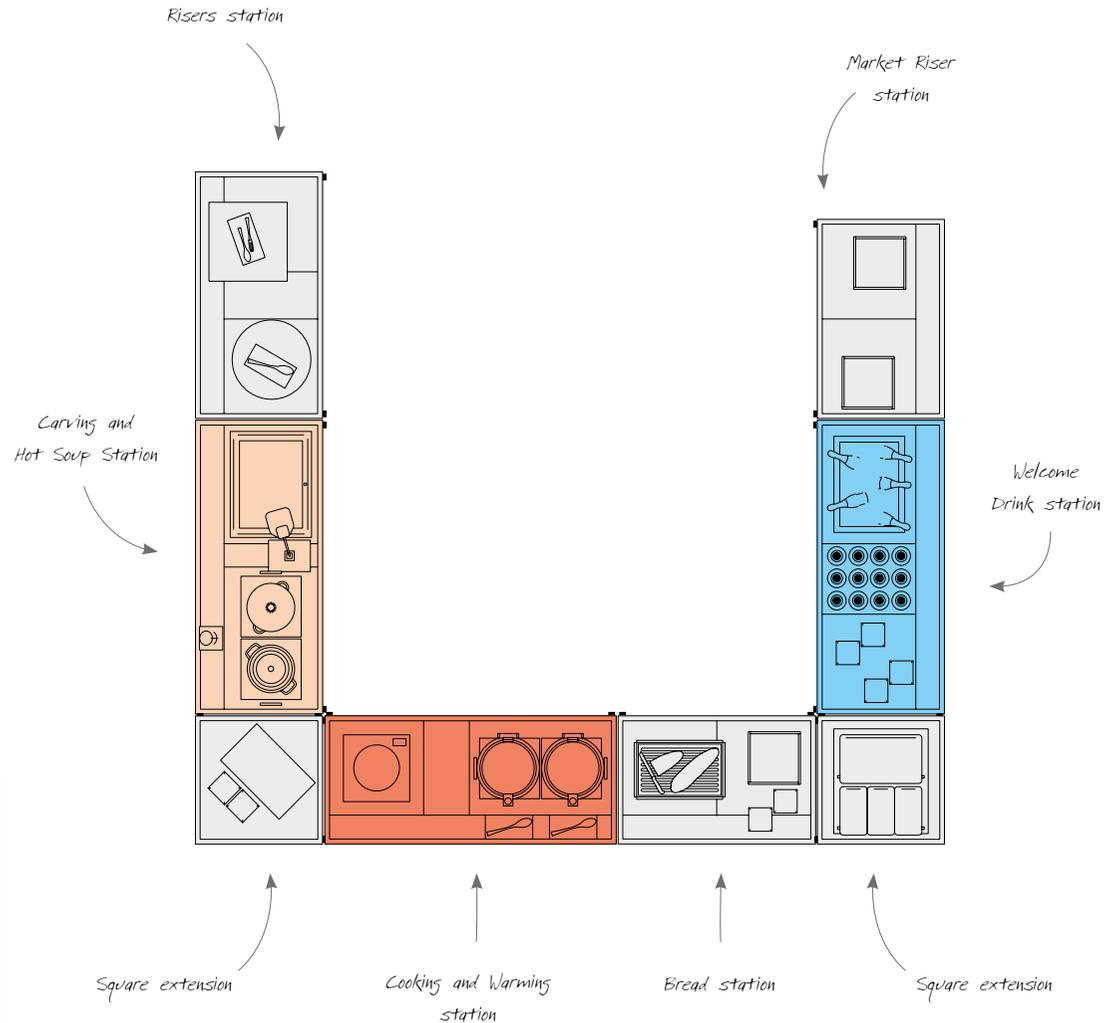
COOLING PLATE



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.





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.

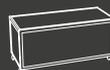
Cooking in front of your guests enhances interaction and improves the quality of food served.

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!



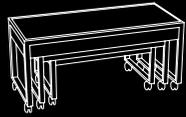


A HIGH END PIECE OF FURNITURE FOR THE GUEST

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.



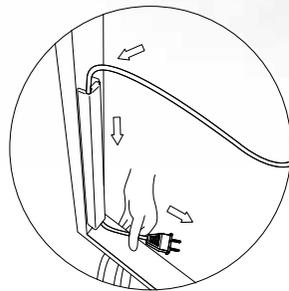
Nesting Tables

Specifications & product info



Storage

Nest 3 tables in the space of one



Electrical wiring management

An aesthetic solution to hide wires

You can shake it but can't break it:

Indestructible stainless steel structure

HPL sides and tops

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



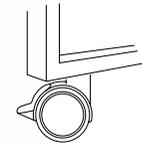
Heavy duty dust and protective **cover**



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

Designer casters with a long radius and braking system.

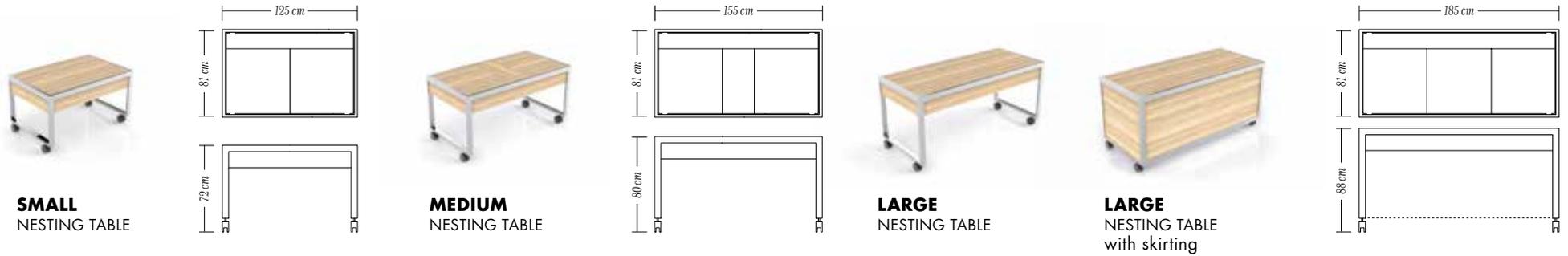
Quick and easy to move



Also available with **adjustable feet**

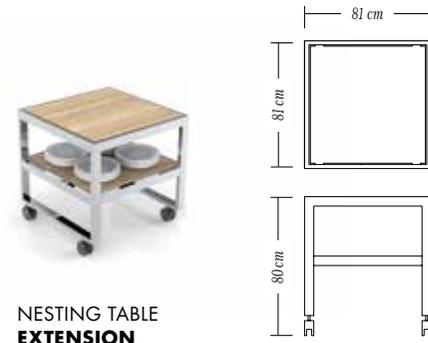


■ NESTING RANGE



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



Two extensions can fit underneath one large Nesting table



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.





2 MAGIC TABLES 190 x 100 +



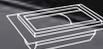
CARVING STATION +



WARMING TOP W/FOOD PANS +



HEATING LAMP +



DRINK AND WELCOME ICE COUNTER

PLATFORMS - MAGIC TABLES



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

BE
FRESH
AND
CONTEMPORARY





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.





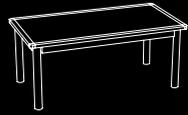
CREATE
YOUR
ALL DAY
DINING
SEMI-FIXED
SET UP
WITH
MAGIC
TABLES



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

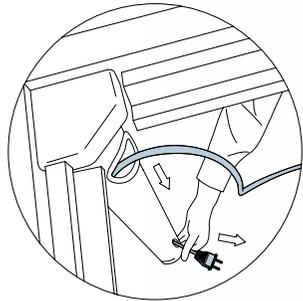


NH Hotel - Turin



Magic Tables

Specifications & product info



Electrical wiring management

An aesthetic solution to hide wires



Heavy duty dust and protective **cover**

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



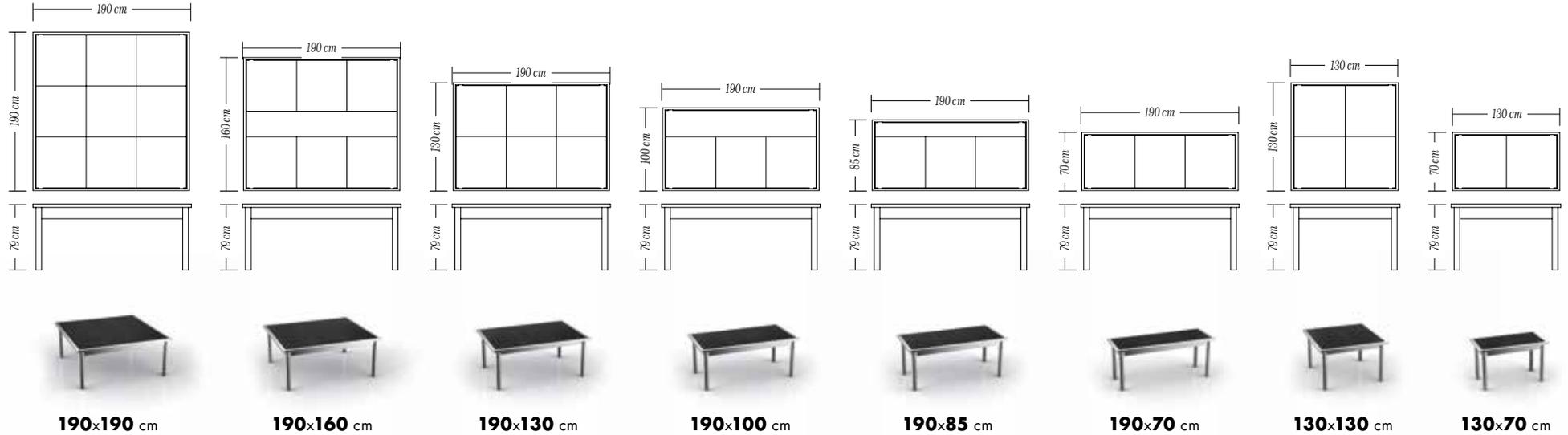
A wide range of **extensions** makes joining tables together quick and easy

Easy to disassemble and store

Minimize effort and maximize storage value



■ MAGIC TABLE RANGE



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

HPL High Pressure Laminates





THE BRIDGES

ULTIMATE LUXURY
IN A BUFFET SETTING



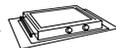


SOLUTIONS FOR ANY SERVICE STYLE

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



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



LARGE BRIDGE +



2 OYSTER & FRUIT DE MER DISPLAYS



SMALL BRIDGE WITH SKIRTING +



INDUCTION WOK TOP +



DUAL INDUCTION COOKING TOP



LARGE BRIDGE WITH SKIRTING +



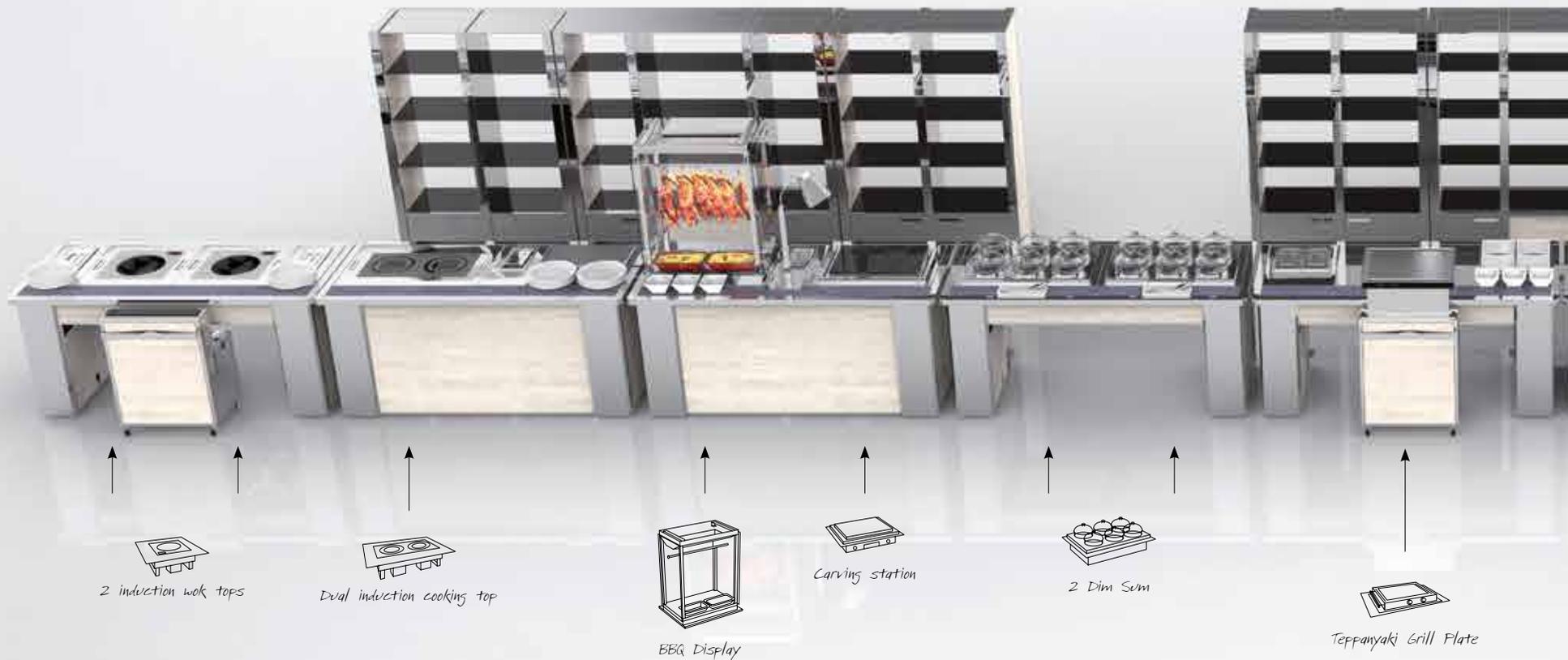
TEPPANYAKI GRILL PLATE

EXCITEMENT AND VISUAL STIMULATION FOR THE GUEST

A WORLD OF FUNCTIONALITY
AND EFFICIENCY FOR THE CHEF



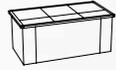
IMAGINE A BUFFET LINE THAT ENABLES YOU TO GIVE YOUR GUEST AN UNFORGETTABLE CULINARY EXPERIENCE



SET UP COMPOSED OF



7 LARGE BRIDGES +



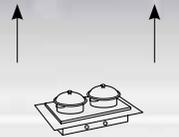
3 LARGE BRIDGES WITH SKIRTING +



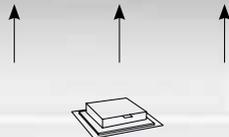
2 AIR SUCTION CARTS



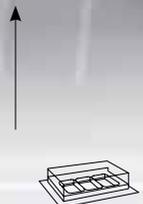
BACKGROUND: 9 MOBILE BACK BARS



2 Warming Tops
with Stone Cocottes



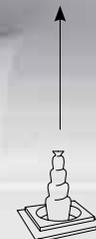
3 Magic Chafers



2 Eutectic Cold Wells



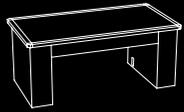
Ice teppanyaki



Chocolate Fountain



Eutectic Cold Well



The Bridge

Specifications & product info

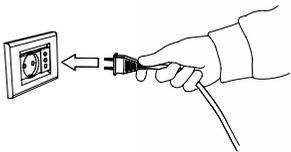


HPL sides and legs

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

Electrical wiring management

An aesthetic solution to hide wires



Hidden Wheels

Good to have them, even better not to see them

Ceramic and HPL tops

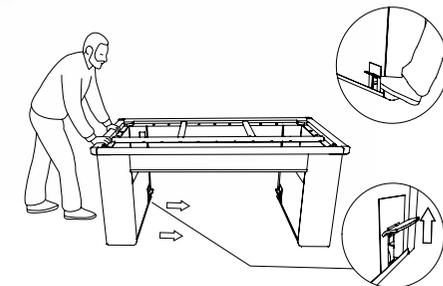
A wide range of finishes are available to match your interior décor



Heavy duty dust and protective **cover**



The Bridge is also available with **skirting**

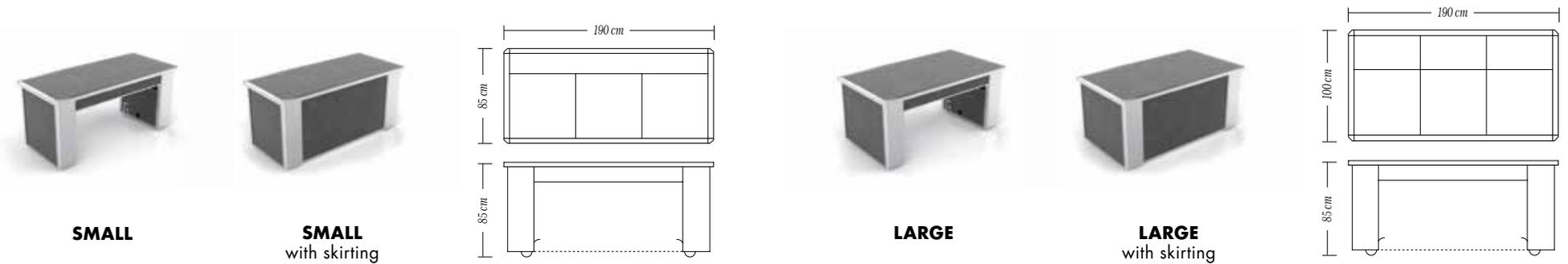


Braking system

Accessible at all times



■ BRIDGE RANGE

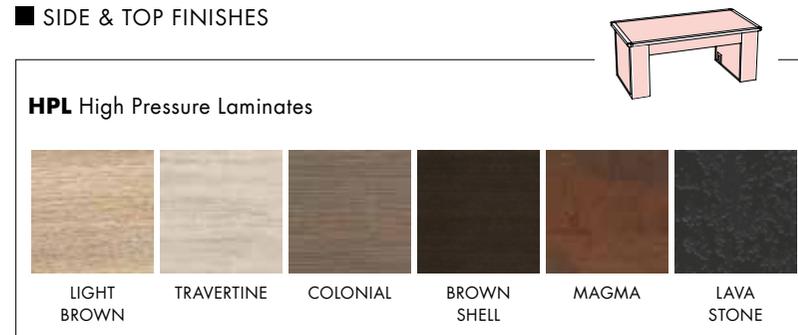


THE BRIDGES ARE AVAILABLE IN 2 SIZES, WITH OR WITHOUT SKIRTING.
THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

■ TOP FINISHES



■ SIDE & TOP FINISHES





THE GRAND

AN ARCHITECTURAL
MASTERPIECE



SURPRISE
AND
DELIGHT
GUESTS
WITH FRESH
TREATS ANYTIME,
ANYWHERE



WHATEVER TRENDS
 COME AND GO,
 LA TAVOLA'S
 MODULAR LINE
 MEANS THAT YOU'LL
 ALWAYS BE FLEXIBLE
 TO CHANGE SET-UP
 AND FUNCTIONS NO
 MATTER WHAT THE
 OCCASION.



Ice wells, cold-holding solutions, displays and much more.

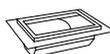
La Tavola provides turn-key solutions on demand



THE GRAND (BRASS EXTERNAL FRAME) +



COLD WELL +



DRINK & WELCOME ICE COUNTER



Smooth and efficient operation is the key ingredient to making your guests happy while generating a positive return for your property.



STREAMLINE YOUR OPERATIONS

LA TAVOLA'S SIMPLE SOLUTIONS
MAKE ACHIEVING THIS GOAL EASY!



CONCEALED WHEELS
AND MATCHING PROFILES.
DISCOVER THE GRAND
BUFFET LINE

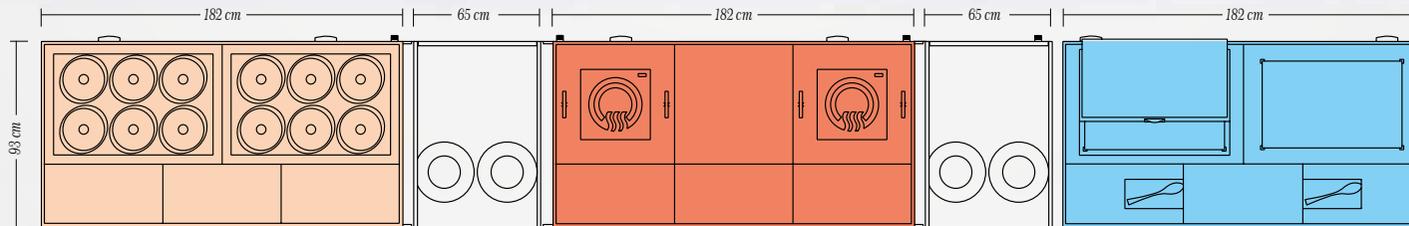


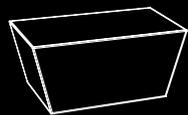


Simmetrical
Extension



Asimmetrical
Extension





The Grand

Specifications & product info

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



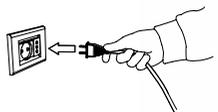
Heavy duty dust and protective **cover**

HPL skirtings

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

Electrical wiring management

An aesthetic solution to hide wires

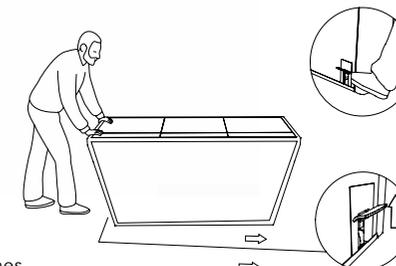


Hidden Wheels

Good to have them, even better not to see them!



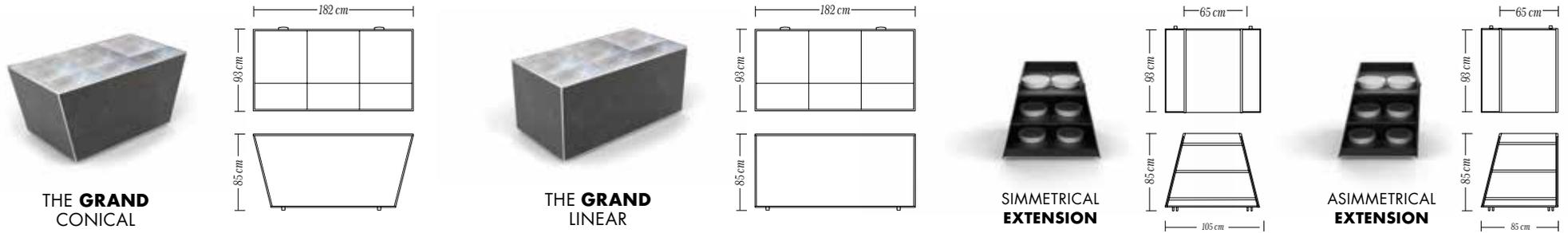
Lower level for **storage**



Braking system

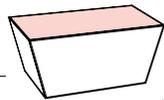
Accessible at all times

■ GRAND RANGE



THE GRANDS ARE AVAILABLE IN 2 SIZES. THE STAINLESS STEEL STRUCTURES ARE AVAILABLE IN MIRROR AND MATTE FINISHES.

■ TOP FINISHES



CERAMIC High Tech Tiles



RUST

BLACK STEEL

BLACK MARQUINA

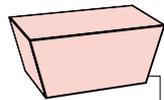


CALACATTA PURE WHITE

CLASSIC BLUE

CLASSIC SAND

■ SIDE & TOP FINISHES



HPL High Pressure Laminates



LIGHT BROWN

TRAVERTINE

COLONIAL



BROWN SHELL

MAGMA

LAVA STONE

■ LIGHT EXTERNAL FRAME

Available in many finishes



ST. STEEL

BRASS

BRONZE

COPPER



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



SMALL RESTAURANT CART +



COOLING PLATE WITH COVER









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

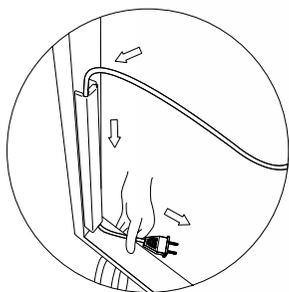
BRINGING CUTTING EDGE FOODSERVICE TABLESIDE





Magic Carts

Specifications & product info



Electrical wiring management

An aesthetic solution to hide wires

You can shake it but can't break it:

Indestructible stainless steel structure

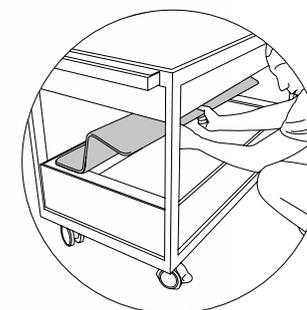
HPL sides and tops

A wide range of finishes are available to match your interior décor



Storage space (only on Mini Event cart)

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



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



■ SIDE & TOP FINISHES



FUNCTIONS

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



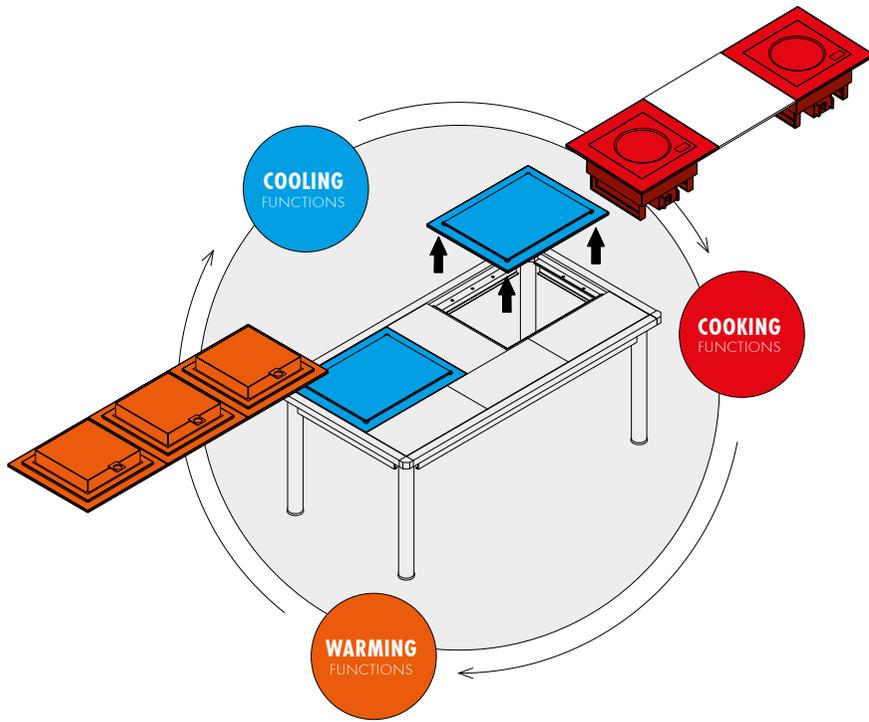
25 WARMING FUNCTIONS



19 COOLING FUNCTIONS

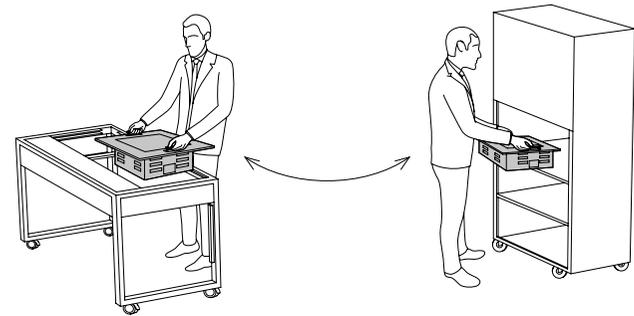


12 COOKING FUNCTIONS



BOUNDLESS MODULARITY

With over 56 warming, cooling and cooking functions available, the **Dynamic Built-in Modular System** gives La Tavola's buffet stations total versatility.



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.

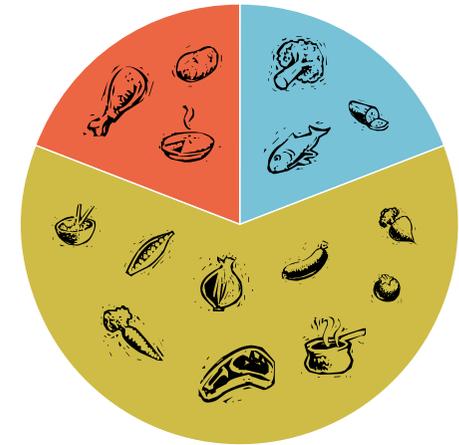
La Tavola's warming functions help you achieve just that objective, with specific solutions for different dishes, service styles and power sources available.



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

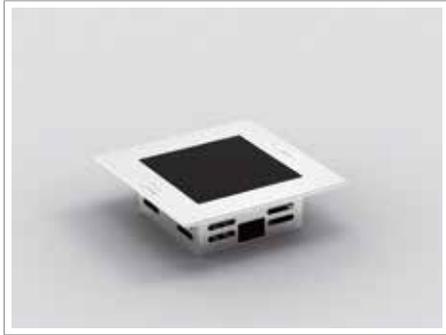
La Tavola's warm holding products provide the optimal solution for every type of food. Look for these symbols in the subsequent pages.

	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



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



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



IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PANS OR CONTAINERS

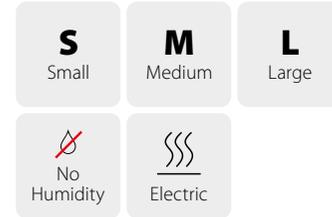
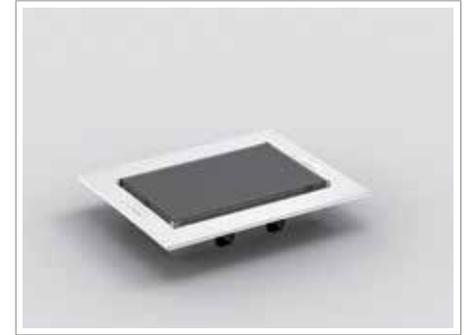
FEATURES

- » 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



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
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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

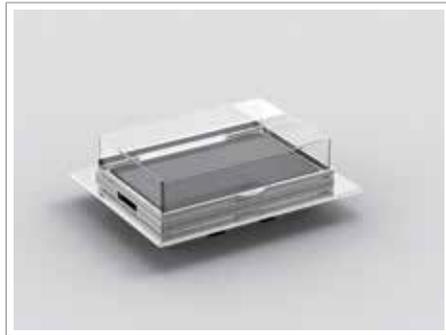
- » Patented Humidity Control System
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminum water pan with 5 compartments
- » Condensation recovery system
- » Large glass top window
- » Ceramic food pans available (2/3 GN and 1/3 GN)

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
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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
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IDEAL FOR

MAIN DISHES AND STARCHES

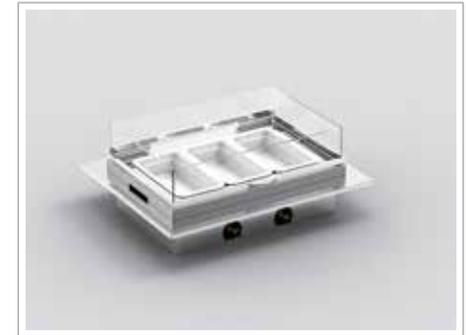
FEATURES

- » 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
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IDEAL FOR

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

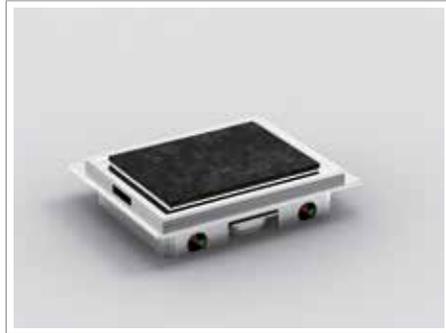
FEATURES

- » 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 Ø 70 cm

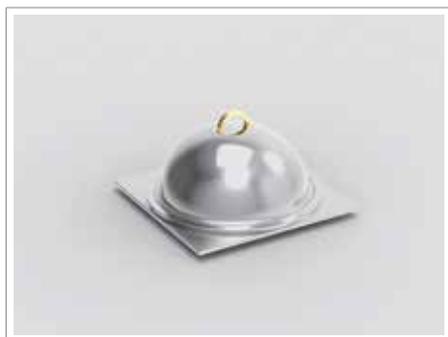
TECHNICAL SPECIFICATIONS

- » 700 Watts
- » 220V - 110V

AVAILABLE ON MAGIC TABLE

Mini Ouzi

Chafer



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



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

AVAILABLE ON MAGIC TABLE

Dim Sum



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



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



IDEAL FOR

DIFFERENT TYPES OF CHOCOLATE

FEATURES

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

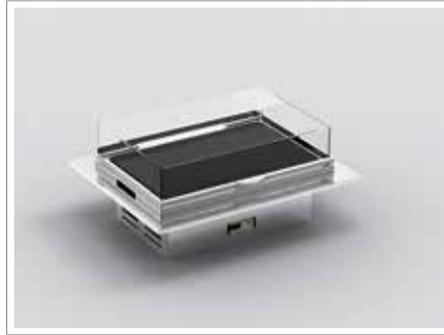
FEATURES

- » 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

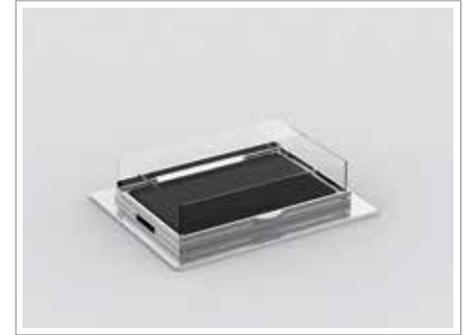
IDEAL FOR

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

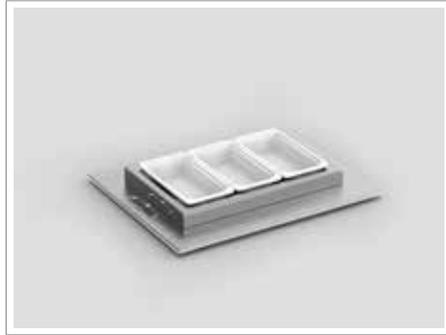
IDEAL FOR

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 Top
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



L
Large

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



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



IDEAL FOR

SALADS AND RAW VEGETABLES

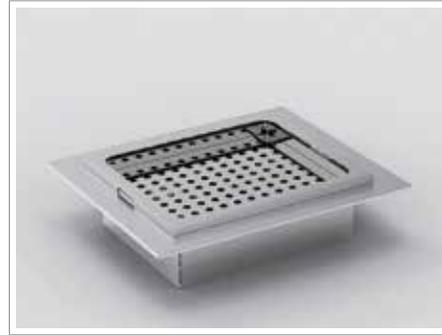
FEATURES

- » 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

AVAILABLE ON MAGIC TABLE

Oyster & Fruit de Mer

Display



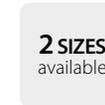
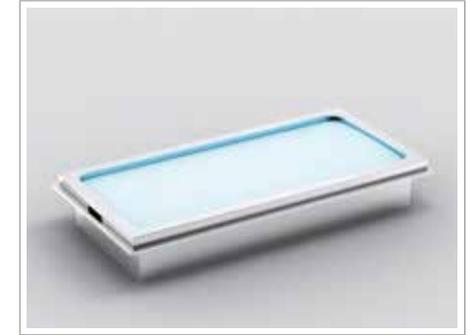
IDEAL FOR

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



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



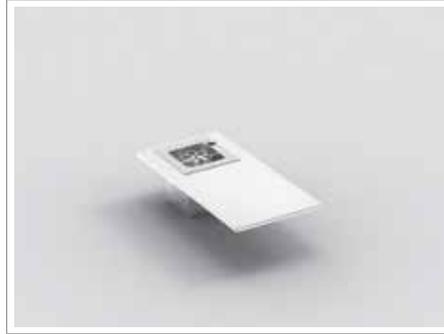
IDEAL FOR

COLD DESSERTS

FEATURES

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

Glass Sanitizer



IDEAL FOR

SANITIZING, CHILLING AND FREEZING
GLASSWARE

FEATURES

- » Wireless (integrated battery)
- » Interchangeable CO₂ cylinders
- » Temperature: Up to -36°C

TECHNICAL SPECIFICATIONS

- » 100V - 240V

Parma Ham

Stand



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.

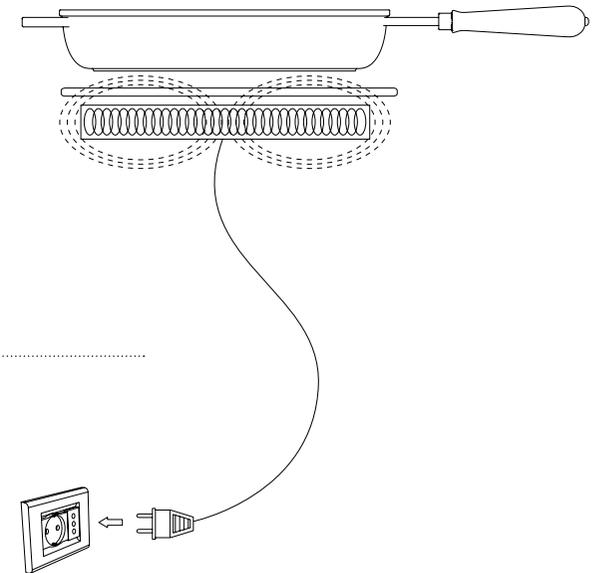
Exploit the modularity of our system to offer a customized experience to your guests.



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



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



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



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



IDEAL FOR

SHOW COOKING WITH FLAT-BOTTOMED PANS

FEATURES

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

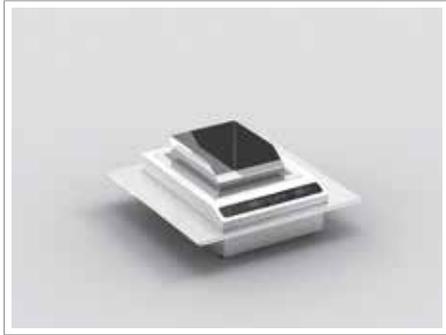
TECHNICAL SPECIFICATIONS (EU)

- » 3600 Watts
- » 220V

TECHNICAL SPECIFICATIONS (UK)

- » 3000 Watts
- » 220V

Induction
Grill Plate



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



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



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



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



IDEAL FOR

CRÊPES AND PANCAKES

FEATURES

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

TECHNICAL SPECIFICATIONS

- » 3000 Watts
- » 220V

Shawarma



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

Deep fryer



IDEAL FOR

DEEP FRYED FOOD

FEATURES

- » 10 litre capacity
- » Adaptable for use with different sized cooking baskets
- » Easy to clean
- » Stainless steel 18/10 structure
- » Easy-to-use tap for draining after use
- » Maximum of four 14 x 10 x 13.5 cm cooking baskets

TECHNICAL SPECIFICATIONS

- » 3000 Watts
- » 230V

Pasta cooker



IDEAL FOR

PASTA

FEATURES

- » 10 litre capacity
- » Adaptable for use with different sized cooking baskets
- » Easy to clean
- » Stainless steel 18/10 structure
- » Easy-to-use tap for draining after use
- » Maximum of four 14 x 10 x 13.5 cm cooking baskets

TECHNICAL SPECIFICATIONS

- » 2830 Watts
- » 230V

ACCESSORIES

FOR WARMING, COOLING AND COOKING FUNCTIONS

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)
- » High quality wheels with brakes
- » Front panel available in different finishes

TECHNICAL SPECIFICATIONS

- » 900 m³ 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

Big Green Egg



FEATURES

Function

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

Platform

- » Dimensions: 186 x 96 - h 80 cm
- » Stainless steel structure
- » High quality wheels with brakes
- » Top and side panels available in various finishes

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

COMPLEMENTS

NESTING TABLES

Trio

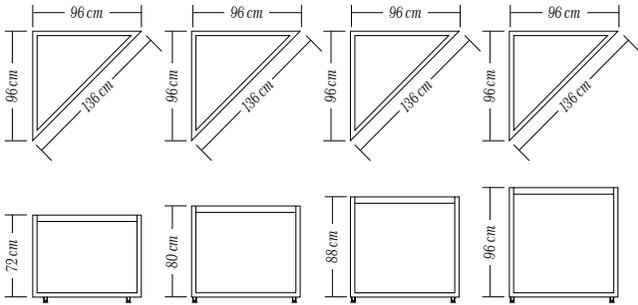
Much more than just buffet tables, the Trio series are stunning pieces of furniture. Luxury with no trade offs.



Triangular Buffet Tables

FEATURES

- » 4 sizes available
- » Mirror or brushed stainless steel
- » High Pressure Laminate (HPL) Tops
- » Adjustable feet



The dedicated cart can be used to move and store:

- » 2 sets of 4 Triangular tables

COMPLEMENTS

NESTING TABLES **Quartet**

An abundance of surface area, storage value and mobility all wrapped up in an elegantly designed set of unique tables.



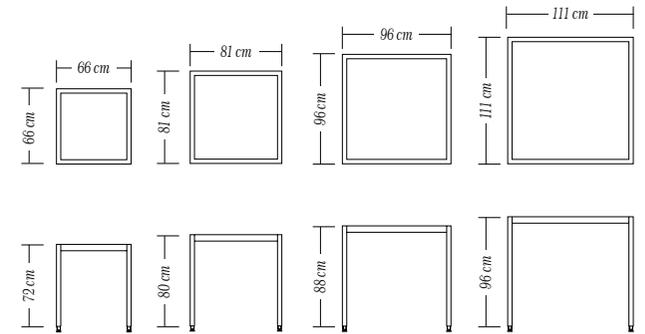
CREATE
YOUR OWN
DESIGN
CORNER



Square Buffet Tables

FEATURES

- » 4 sizes available
- » Mirror or brushed stainless steel
- » High Pressure Laminate (HPL) Tops
- » Adjustable feet

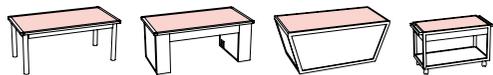


The dedicated cart can be used to move and store:

- » 1 set of 4 Square tables

MATERIALS

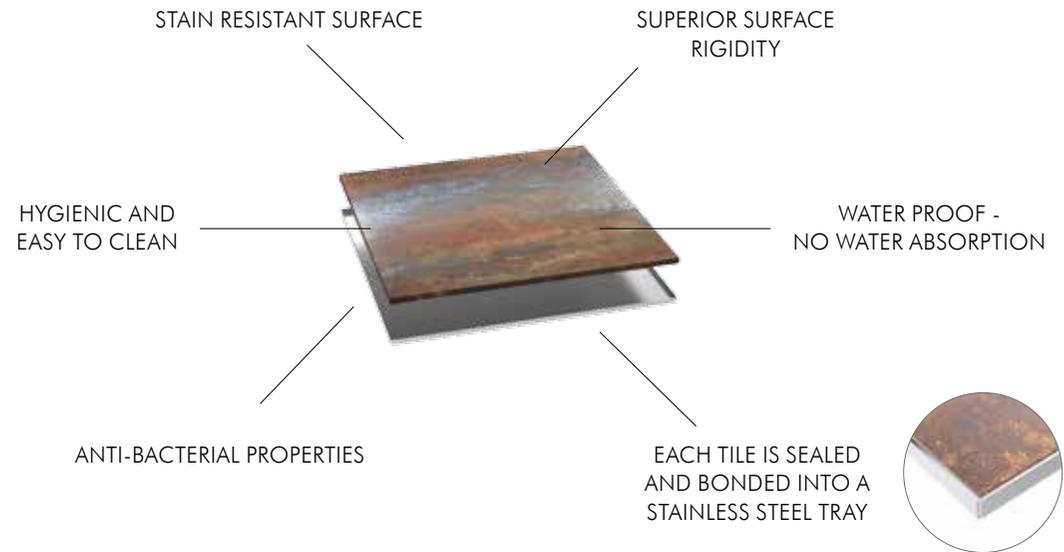
CERAMIC TABLE TOPS



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 (TiO₂) which allows the creation of a superior surface with exceptional **antibacterial properties**.





MATERIALS

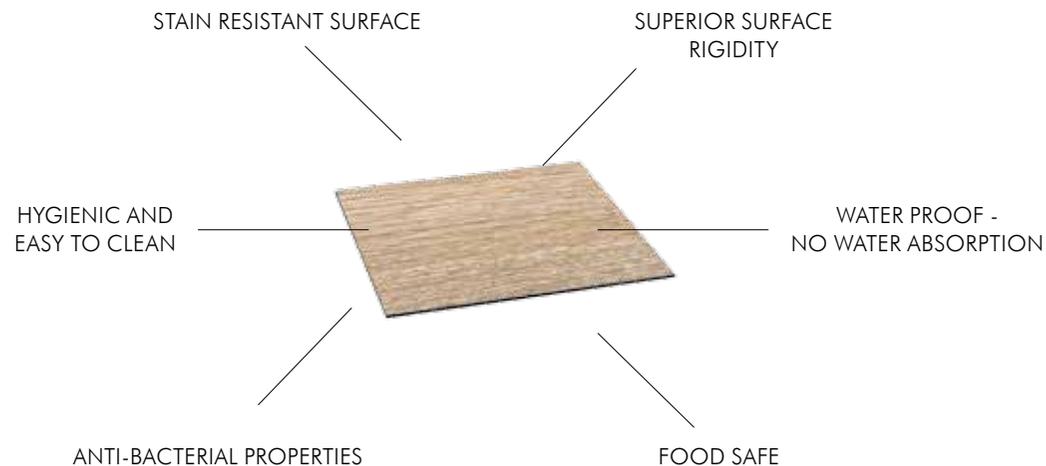
HPL TABLE TOPS AND SIDES

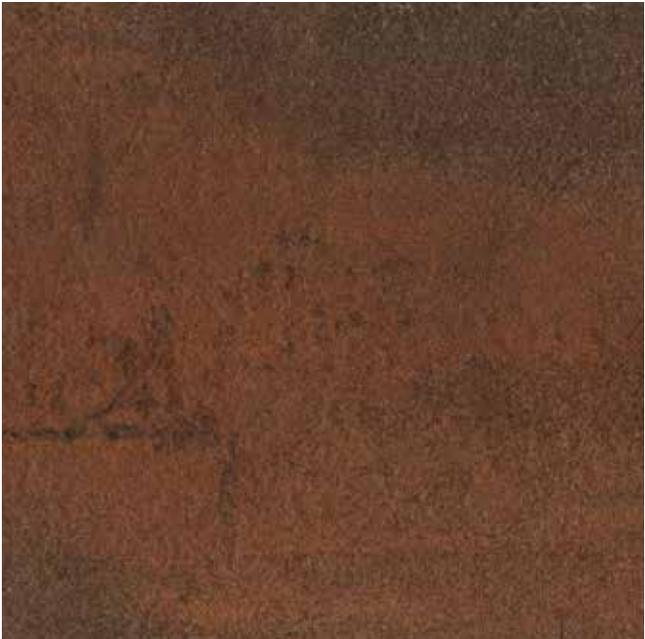
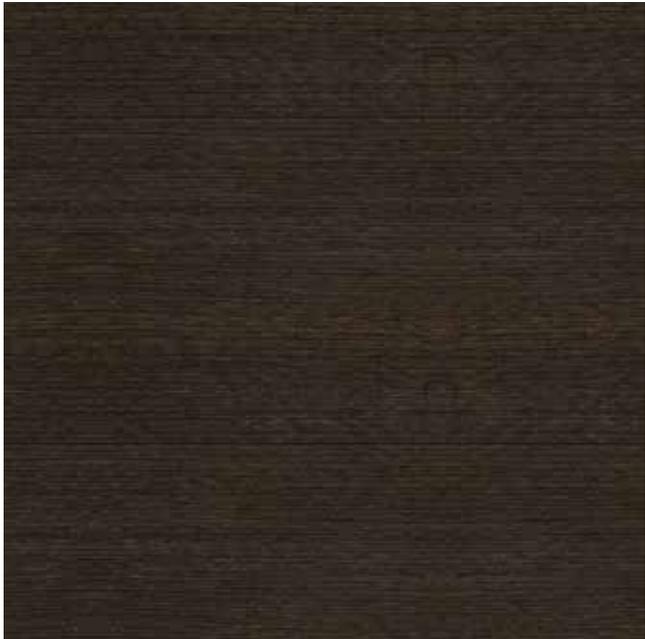


LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

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.





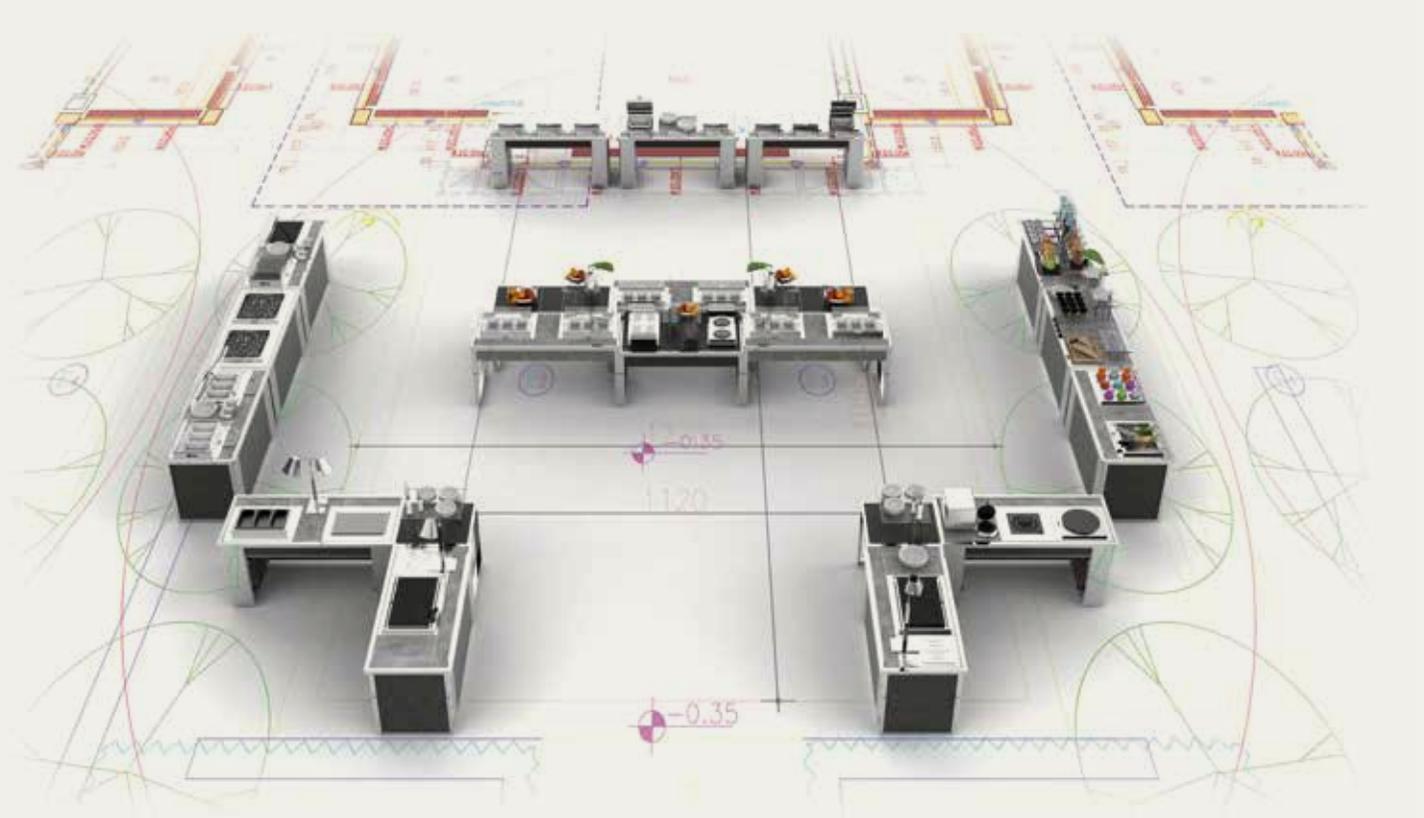
LA TAVOLA'S BESPOKE CONSULTING SERVICE

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

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

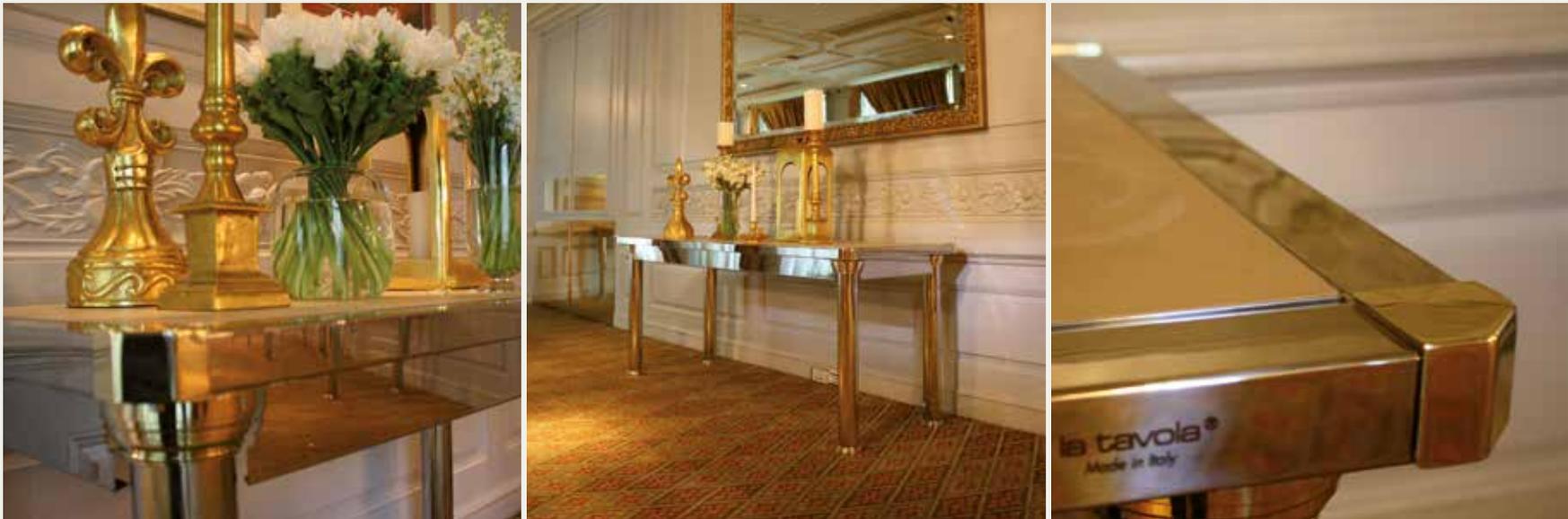
Buffet layout & blueprint study

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



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

Luxury Ceramic tops



Titanium coated
legs and corners

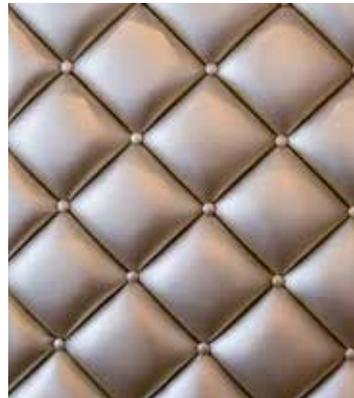


Front and lateral panels
available in Bisazza **mosaic**



*“Exuberance
is beauty.”*

William Blake



Classic

FINISHES

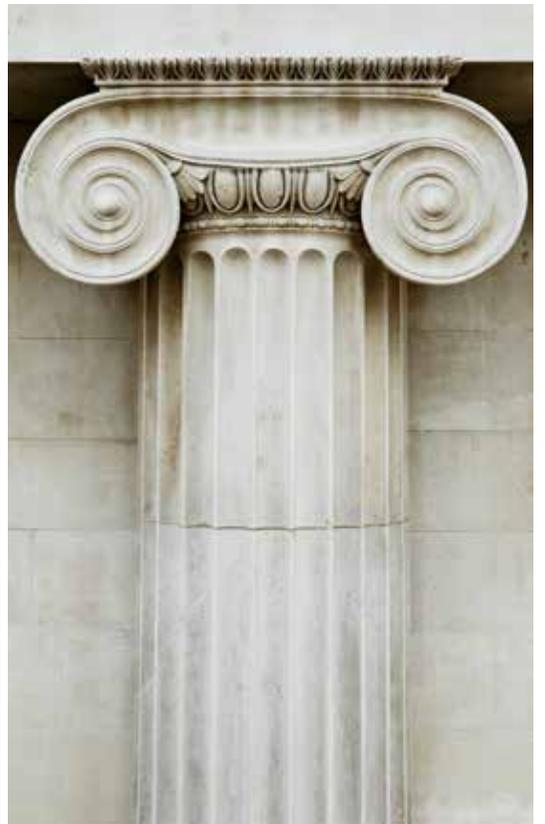
Classic Ceramic tops



Marble legs



HPL front and lateral panels

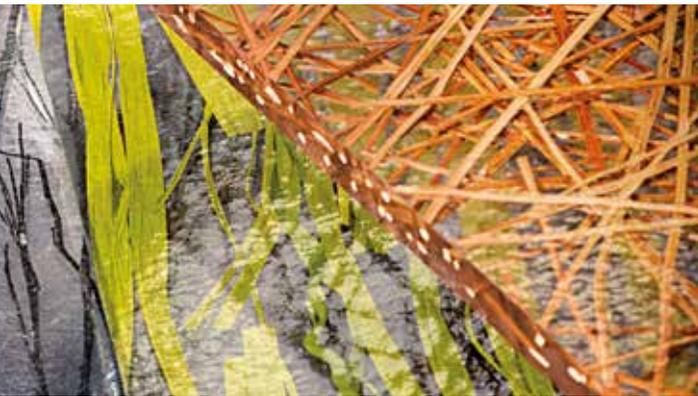


“Everything happens to everybody sooner or later if there is time enough.”
George Bernard Shaw



la tavola

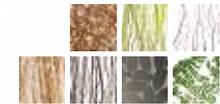
Organic & Natural FINISHES



Ceramic tops



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



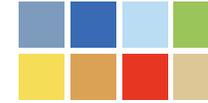
HPL lateral and front panels



Modern
& Minimal
FINISHES



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.

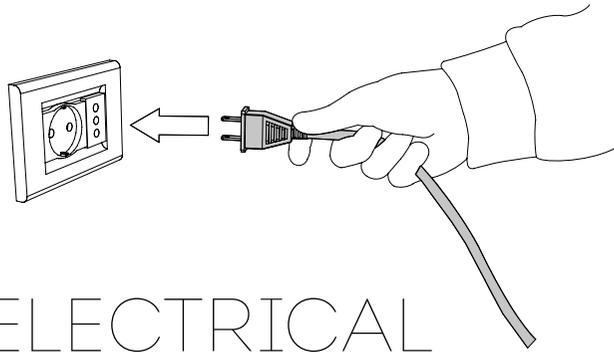
There is always a solution- our consulting team is here to assist and advise.

My team is used to operating more traditional banqueting equipment- who is going to train them?

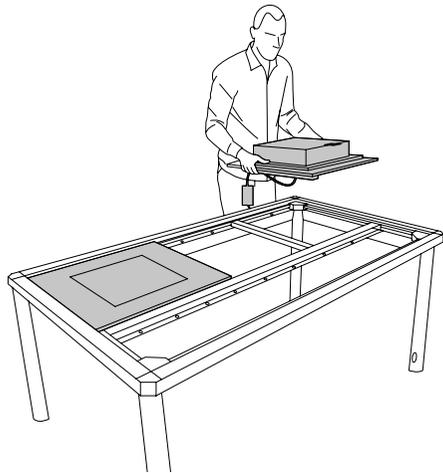
Us, of course! La Tavola provides in on-site installation service and staff training upon request- contact us to find out more.

How does the Dynamic built-In System work?

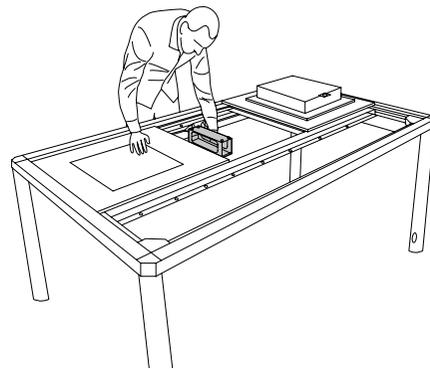
It consists of a patented mobile frame that allows the user to insert a variety of interchangeable functions of different sizes into the same table.



ELECTRICAL WIRING AND SAFETY



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.





REFERENCE LIST

Address Dubai Marina Mall (Dubai, UAE)	Buddah Bar Restaurants (Saint Petersburg, Russia)	Dorchester (London, England)	Grand Hyatt (Goa, India)	Jumby Bay (Miami, Florida - USA)
Airways Hotel Point Moresby (Papua New Guinea)	Burgundy Restaurant (India)	Due Torri Hotel (Verona, Italy)	Grand Hyatt (Kuala Lumpur, Malaysia)	Jumeira Rotana Hotel (Dubai, UAE)
Al Ain Rotana (Al Ain, UAE)	Burj Al Arab (Dubai, UAE)	Dukhan Beach House (Dukan, Qatar)	Grand Hyatt (Macau, China)	Jumeirah At Ethiad Towers (Abu Dhabi, UAE)
Al Faisaliah Hotel (Riyadh, Saudi Arabia)	Café Royal (London, England)	Eastern Mangroves Hotel & SPA (Abu Dhabi, UAE)	Grand Hyatt (Mumbai, India)	Jumeirah Creekside Hotel (Dubai, UAE)
Al Jawaher Reception And Conventional Centre (Dubai, UAE)	Camino Real Polanco Mexico (Mexico City, Mexico)	Eden Hotel (Rome, Italy)	Grand Hyatt (Shenyang, China)	Jumeirah Grand Hotel Via Veneta (Rome, Italy)
Al Manzil Hotel (Dubai, UAE)	Carlos V Hotel (Alghero, Sassari - Italy)	Emaar Properties - Dubai Mall Hotel (Dubai, UAE)	Grand Hyatt (Shenzhen, China)	Jumeirah Zabeel Saray (Dubai, UAE)
Al Nahdah Investment Group Abu Dhabi - Cophorne sharjah (Abu Dhabi, UAE)	Carlton Hotel Baglioni (Milan, Italy)	Emirates Palace (Abu Dhabi, UAE)	Grand Hyatt (Siem Reap, Cambodia)	JW Marriott Bucharest Grand Hotel (Bucharest, Romania)
Alpha Restaurant Sydney (Sydney, Australia)	Casinò & Resort Ho-Tram (Ho-Tram Beach, Vietnam)	Enterprise Hotel (Milan, Italy)	Grand Hyatt (Taipei, Vietnam)	JW Marriott Hotel Dubai (Dubai, UAE)
Aman Resorts Hotel - Aman At Summer Place (Beijing, China)	Castel Monastero Resort & SPA (Siena, Italy)	Ethiad Towers (Abu Dhabi, UAE)	Green Man & French Horn (London, England)	JW Marriott Hotel New Delhi (New Delhi, India)
Aman Resorts Hotel - Amangiri (Utah, USA)	Castello di Velona (Siena, Italy)	Fairmont Peace Hotel (Shanghai, Cina)	Grosvenor House (Dubai, UAE)	Kempinski Hotel (New Delhi, India)
Aman Resorts Hotel - Amanpulo (Pamalican Island, Philippines)	Cavallino Restaurant, Yas Island (Abu Dhabi, UAE)	Fairmont Jaipur (Jaipur, India)	GRT Hotels & Resort (Chennai, India)	Kempinski Hotel (Jakarta, Indonesia)
Aman Resorts Hotel - Amanruya (Bodrum, Turkey)	Centara Grand Azuri Resort & Spa Mauritius (Haute Rive, Riviere du Rempart, Mauritius Island)	Fairmont Sanur Beach (Bali, Indonesia)	Gucci 1921 (Shanghai, China)	Knickerbocker Hotel (Manhattan-New York, USA)
Aman Resorts Hotel - Canal Grande Venice (Venice, Italy)	Centro Yas Island (Abu Dhabi, UAE)	Fairmont/Raffles Makati (Manila, Philippines)	Gucci Hotel Shanghai (Shanghai, China)	Konjiam Resort Project (Gwangju, South Korea)
Aman Resorts Hotel - AmanDayan (Lijiang, China)	Chancery Court Hotel (London, England)	Fairmont The Palm (Dubai, UAE)	Harbor Center (New York, U.S.A.)	La Villa Maillot & Spa (Paris, France)
American Museum of Natural History (New York, USA)	Chateau Hotel Mont Royal (La Chapelle en Serval, France)	Fluidlines (Dubai, UAE)	Hassler Hotel Villa Medici Grand Hotel (Rome, Italy)	Lancaster Plaza (Beirut, Lebanon)
Amilla Fushi Hotel (Amilla, Maldives)	Chedi Muscat (Muscat, Oman)	Forté Village (Santa Margherita Pula, Cagliari - Italy)	Hilton Athens Hotel (Athens, Greece)	Langham London (London, England)
Amwaj Rotana (Dubai, UAE)	Chester Hotel (Aberdeen, Scotland)	Fouquet's Barriere (Paris, France)	Hilton Colombo (Colombo, Sri Lanka)	Langham Shanghai (Shanghai, China)
Anantara Hotels - Qasr Al Sarab Desert Resort (Al Gharbia, UAE)	Chesterfield Mayfair Hotel (London, England)	Four Points by Sheraton (Chicago, Illinois - USA)	Hilton Garden Inn (Matera, Italy)	Layia Hospitality (Dubai, UAE)
Ananti Club Seoul (Seoul, South Korea)	Cipriani Hotel (Venice, Italy)	Four Seasons (Abu Dhabi, UAE)	Hilton Giardini Naxos (Giardini Naxos, Messina - Italy)	Le Kaila Hotel (Les Allues, France)
Andaz Hotel (Shanghai, China)	City Hall (Brisbane, Australia)	Four Seasons (Bahrain, Kingdom of Bahrain)	Hilton Glasgow Hotel (Glasgow, Scotland)	Le Méridien - Le Royal Méridien Beach Resort & SPA (Dubai, UAE)
Antica Pesa Restaurant - Marsa Malaz Kempinski Doha (Doha, Qatar)	Claude's Restaurant Sydney (Sydney, Australia)	Four Seasons (Casablanca, Morocco)	Hilton Guangzhou Tianhe (Guangzhou, China)	Le Méridien Etoile (Paris, France)
Atala Hotel Champs Élysées (Paris, France)	Club At Admirals Cove (Jupiter, Florida - USA)	Four Seasons (Florence, Italy)	Hilton Milan Hotel (Milan, Italy)	Le Méridien Pune (Pune, India)
Atlantis The Palm Hotel & Resort (Dubai, UAE)	Coastline Hotels and Resort - Finolhas Island (Malé, Maldives)	Four Seasons (Milan, Italy)	Hilton at Resorts World Bimini (North Bimini, Bahamas)	Le Saint Paul Hotel (Saint Paul De Vance, France)
Atmosphere Burj Khalifa (Dubai, UAE)	Condado Vanderbilt Hotel (San Juan, Puerto Rico)	Four Seasons (Moscow, Russia)	Hilton Rome Airport Hotel (Rome, Italy)	Le Stelsia Chateau St Sylvestre Hotel (Saint-Sylvestre-Sur-Lot, France)
Azuri Grand Centara (Riviere du Rempart, Mauritius)	Conrad Hotel (Dubai, UAE)	Four Seasons Resort Orlando At Walt Disney World (Orlando, Florida - USA)	Hilton Shoushan (Shoushan, China)	Lincoln House Ltd. (Clayworth, England)
Baglioni Hotel (London, England)	Conservatorium Hotel (Amsterdam, Netherlands)	Four Seasons Westcliff (Johannesburg, South Africa)	Hivernange Hotel & SPA (Marrakech, Morocco)	Loews Annapolis Hotel (Annapolis, Maryland - USA)
Baku Hotel (Baku, Azerbaijan)	Constance Ephélie Seychelles (Mahé, Seychelles)	Fraser Suites (Riyadh, Saudi Arabia)	Holland America Line (Seattle, Washington - USA)	Loews Royal Pacific Resort (Orlando, Florida - USA)
BaxterStorey (London, England)	Constance Hotels And Resorts (Mauritius)	Fujairah Rotana Resort and SPA (Al Aqah, UAE)	Hyatt Capital Gate (Abu Dhabi, UAE)	193.Love Gate Mall (Kuwait City, Kuwait)
Beach Rotana (Abu Dhabi, UAE)	Cowboy Ciao (Scottsdale, Arizona - USA)	Gallery Hotel & Art (Florence, Italy)	Hyatt City of Dreams Manila (Manila, Philippines)	Luna Hotel Baglioni (Venice, Italy)
Beijing Summer Palace Hotel (Beijing, China)	Crowne Plaza Abu Dhabi Yas island Hotel (Abu Dhabi, UAE)	Gastronomica Restaurant (Dubai, UAE)	Hyatt Regency (Chennai, India)	Lungarno Portrait (Florence, Italy)
Beijing Yintai Property (Beijing, China)	Crowne Plaza Dubai - Festival City (Dubai, UAE)	Gleneagles Hotel (Auchterarder, Scotland)	Hyatt Regency (Dubai, UAE)	Madinat Jumeirah (Dubai, UAE)
Bharat Hotel Limited (New Delhi, India)	Crowne Plaza Gurgaon (Gurgaon, India)	Golden Palace Hotel (Turin, Italy)	Hyatt Regency (Pune, India)	Manchester City FC - Etihad Campus (Manchester, England)
Black By Ezard Restaurant, The Star (Sydney, Australia)	Crowne Plaza Jaipur Tonk Road (Jaipur, India)	Grace Hotel (Mykonos - Santorini)	Hyatt Regency (Qingdao, China)	Manchester City FC - Etihad Stadium (Manchester, England)
Borgo San Felice Relais & Châteaux (Siena, Italy)	Crowne Plaza Kochi (Kochi, India)	Grand Beach Hotel Surfside (Surfside, Florida - USA)	Iberostar Albufera Park (Palm of Majorca, Spain)	Mandarin Oriental (Bangkok, Thailand)
Brown (London, England)	Crowne Plaza Milan - Linate (Milan, Italy)	Grand Grill - Steakhouse Dubai (Dubai, UAE)	Iberostar Andalucia Playa (Cadiz, Spain)	Mandarin Oriental (Kuala Lumpur, Malaysia)
Buddah Bar Restaurants (Abu Dhabi, UAE)	Cumberland Hotel (London, England)	Grand Hotel (Asaba, Nigeria)	Ibis Barcelona (Mollet Del Vallès, Spain)	Mandarin Oriental (Praha, Czech Republic)
Buddah Bar Restaurants (Amsterdam, Netherlands)	Danat Jebel Dhanna Resort (Abu Dhabi, UAE)	Grand Hotel Federico II (Palermo, Italy)	InterContinental Abu Dhabi (Abu Dhabi, UAE)	Mandarin Oriental (Tokyo, Japan)
Buddah Bar Restaurants (Dakar, Senegal)	David Citadel Hotel (Jerusalem, Israel)	Grand Hôtel Loréamar (Saint-Jean-de-Luz, France)	InterContinental Adelaide (Adelaide, Australia)	Mandarin Oriental Hyde Park (Knightsbridge, London, England)
Buddah Bar Restaurants (Geneva, Switzerland)	Dei Mellini Hotel (Rome, Italy)	Grand Hotel Majestic (Bologna, Italy)	InterContinental Bali Resort (Bali, Indonesia)	Marco Polo Hong Kong Hotel (Hong Kong)
Buddah Bar Restaurants (Manila, Philippines)	Desert Palm Resort & SPA Hotel (Dubai, UAE)	Grand Hotel Rimini (Rimini, Italy)	InterContinental Boston (Boston, Massachusetts - USA)	Marina Yas Island (Abu Dhabi, UAE)
Buddah Bar Restaurants (Paris, France)	Deutsche Bank AG (London, England)	Grand Hotel Timeo (Taormina, Italy)	InterContinental Buckhead Atlanta (Atlanta, Georgia - USA)	Marriott Hotel Amman (Amman, Jordan)
	Diamond Hotel (Manila, Philippines)	Grand Hotel Villa Igea (Palermo, Italy)	InterContinental De La Ville (Rome, Italy)	Marriott Hotel Bengaluru Whitefield (Bengaluru, India)
		Grand Hotel Villa Torretta (Sesto San Giovanni , Milan - Italy)	InterContinental Doha (Doha, Qatar)	Marriott Park Hotel Rome (Rome, Italy)
		Grand Hotel Wagner (Palermo, Italy)	InterContinental Doha The City (Doha, Qatar)	Maryland Sportservice Inc. (Baltimore, Maryland - USA)
		Grand Hyatt (Chennai, India)	InterContinental Coex Hotel (Seoul, South Korea)	Mazagan Beach Resort (El Jadida, Morocco)
		Grand Hyatt (Chngdu, China)	James Steakhouse (Huntsville, Alabama - USA)	Maze (London, England)
		Grand Hyatt (Dalian, China)	Jaypee Hotels Limited (New Delhi, India)	Meat & Wine Co (Melbourne, Australia)

Meat & Wine Co (Sydney, Australia)
 Melanzane Restaurant (Kuwait City, Kuwait)
 Mercure Hyderabad KCP (Hyderabad, India)
 Melia Hotel (Genova, Italy)
 Meydan Hotel (Dubai, UAE)
 Mile High Stadium (Denver, Colorado - USA)
 Ministry Of Presidential Affairs - Presidential Medical Wing (Abu Dhabi, UAE)
 Miramar Hotel (Hong Kong)
 Monastero Santa Rosa Resort & SPA (Amalfi, Salerno - Italy)
 Monte-Carlo Bay Hotel & Resort (Monte-Carlo, Principality of Monaco)
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 Nobu Hotel (Riyadh, Saudi Arabia)
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 One & Only Hotel (Dubai, UAE)
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 One & Only Hotel (South Africa)
 One Aldwych Hotel (London, England)
 Oryx Rotana (Doha, Qatar)
 Oso Restaurant & Lounge (Charlotte, North Carolina - USA)
 Outrigger Hotels & Resorts (Guam)
 Patricia Restaurant (Stockholm, Sweden)
 Palace Downtown Dubai (Dubai, UAE)
 Palazzo Avino (Ravello (SA), Italy)
 Palazzo Manfredi (Rome, Italy)
 Palazzo Versace (Dubai, U.A.E.)
 Parco Dei Principi Grand Hotel & SPA (Rome, Italy)
 Park Hyatt (Abu Dhabi, UAE)
 Park Hyatt (Beijing, China)
 Park Hyatt Guangzhou (Chaungzhou, China)
 Park Hyatt (Ningbo, China)
 Park Hyatt (Shanghai, China)

Park Hyatt Abu Dhabi Hotel And Villas (Abu Dhabi, UAE)
 Park Hyatt Buenos Aires - Palacio Duhao (Buenos Aires, Argentina)
 Park Lane (Hong Kong)
 ParkRoyal On Pickering (Singapore)
 Patiala Restaurant (Dubai, UAE)
 Princiipi Di Savoia Hotel (Milan, Italy)
 Punta Tragara Hotel (Capri- Naples, Italy)
 Pullman Central Park (Gurgaon, India)
 Qamardeen Hotel (Dubai, UAE)
 Quay restaurant (Sydney, Australia)
 RACV Torquay Golf Club (Victoria, Australia)
 Radisson Blu Hotel (Abu Dhabi, UAE)
 Radisson Blu Hotel (Milan, Italy)
 Radisson Blu Hotel Manchester Airport (Manchester, England)
 Radisson Blu Old Mill Hotel, Belgrade (Belgrade, Serbia)
 Raphael Hotel (Paris, France)
 Regent Porto Montenegro (Tivat, Montenegro)
 Regent Taipei (Taipei, Taiwan)
 Regina Hotel Baglioni (Rome, Italy)
 Relais Santa Croce (Florence, Italy)
 Renaissance Dallas Hotel (Dallas, USA)
 Ritz-Carlton (Bangalore, India)
 Ritz-Carlton, The Nile Hotel (Cairo, Egypt)
 Ritz-Carlton, Dubai International Financial Centre (Dubai, UAE)
 Ritz-Carlton (London, England)
 Ritz-Carlton (Santiago, Chile)
 Ritz-Carlton Al Bustan Palace Hotel (Muscat, Oman)
 Rixos Fluela (Davos, Switzerland)
 Rocket Food Ltd. (London, England)
 Rosa Grand Starhotel (Milan, Italy)
 Rosetta Restaurant (Melbourne, Australia)
 Rosewood Baha Mar (Bahamas)
 Rosewood Hotel (London, England)
 Rosewood Hotels & Resorts (Abu Dhabi, UAE)
 Rotana Hotel - City Centre (Doha, Qatar)
 Royal College of Obstetricians And Gynecologist (London, England)
 Royal Mirage (Dubai, UAE)
 Royal Tropicana Hotel (Lagos, Nigeria)
 Savoia Excelsior Palace (Trieste, Italy)
 Shangri-La Hotel (Dubai, UAE)
 Shangri-La Hotel (Doha, Qatar)
 Shangri-La Hotel (London, England)
 Shangri-La Hotel (New Delhi, India)
 Shangri-La Hotel (Singapore)
 Shangri-La Resort & SPA (Abu Dhabi, UAE)
 Shangri-La's Rasa Sentosa Resort & Spa (Singapore)
 Sheraton Adana (Adana, Turkey)

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

Westin Excelsior Rome (Rome, Italy)
 Westin Gurgaon New Delhi (Gurgaon, India)
 Westin Palace Milan (Milan, Italy)
 Westin Savannah Harbor Golf Resort & Spa (Savannah, Georgia - USA)
 Westin Snowmass Resort (Snowmass Village, Colorado - USA)
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 Whitehall Hotel (Chicago, Illinois - USA)
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