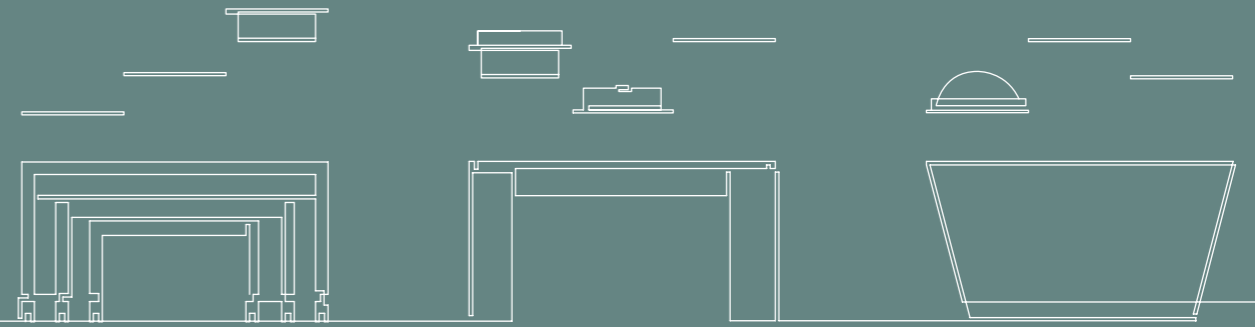




la tavola®

COMPLETE CATALOGUE
Edition 3

Action Stations



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

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

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

la tavola®

Buffet tables



Lite Nesting Tables and La Tavola's Freestanding Buffetware

An explosive combination of Look & Functionality

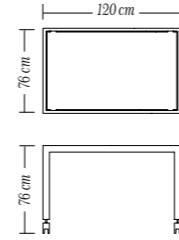


**Stunning design
and colours, storage
value & longevity**

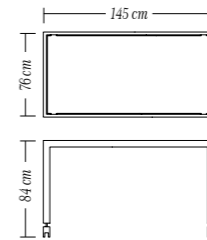




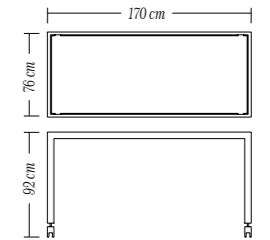
SMALL
LITE NESTING TABLE



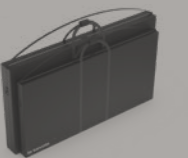
MEDIUM
LITE NESTING TABLE



LARGE
LITE NESTING TABLE



Lite Nesting Tables are also available with removable skirting and plate holder



Storage bags for skirting and plate holder

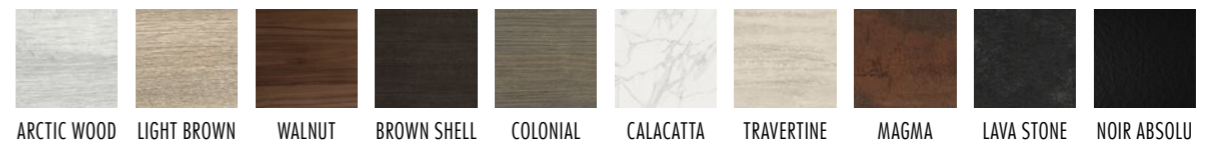
Lite Nesting Tables

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

- » St. st. 18/10 or steel structure (depending on finish)
- » Nesting storage value: 3 pieces in the space of 1
- » Superior strength and resistance to wear and tear
- » Heavy duty casters with brakes
- » Detachable skirtings available in matching finishes
- » Detachable plate holder available



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE



Foldable Cocktail & Buffet Tables

The perfect pairing for any event



Square



Round



Amphora

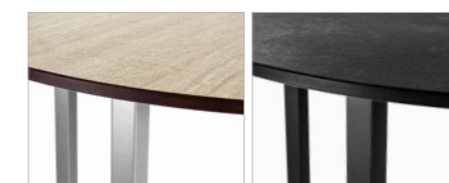


Table Cart

Foldable Buffet Tables

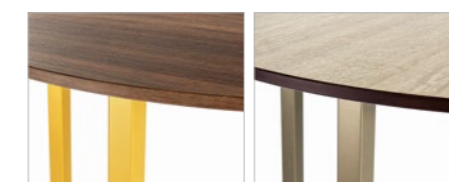
STRUCTURE FINISHES ●●●●● HPL FINISHES ●●●●●●●●●●

- » St. st. 18/10 or steel structure (depending on finish)
- » Deep matt or powder coating finishes
- » Compact HPL tops, 10 finishes
- » Magnetic locking system
- » Uneven terrain adjustment system
- » Foldable, can be stored in its dedicated cart



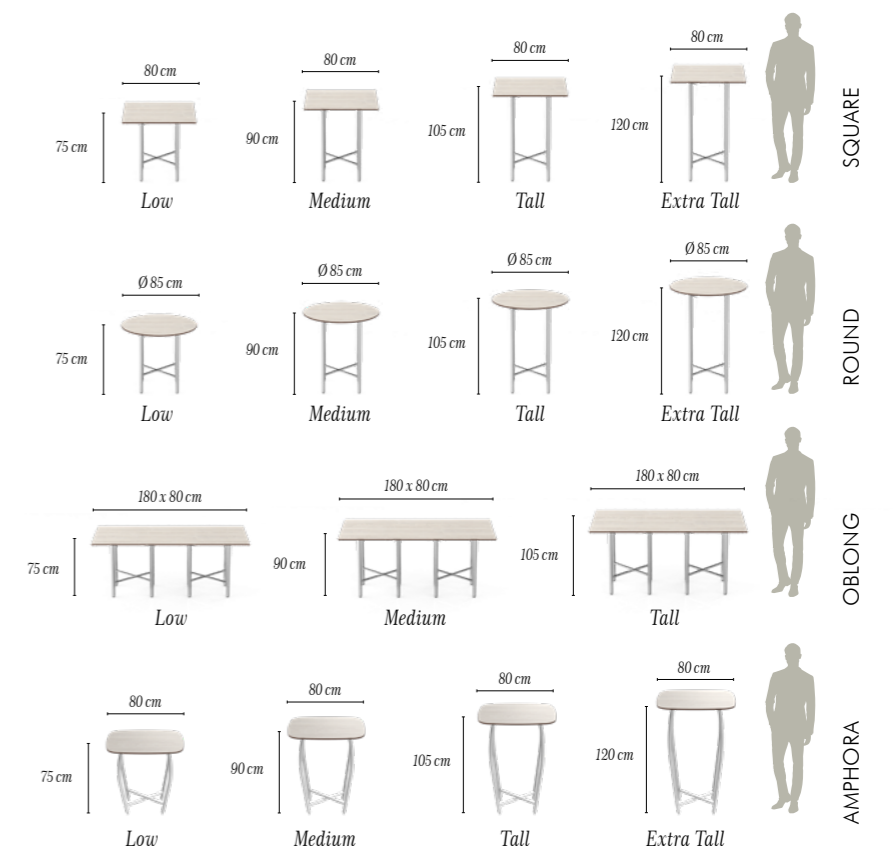
STAINLESS STEEL SATIN FINISH (Not for Amphora)

POWDER COATING BLACK



POWDER COATING GOLD

POWDER COATING COPPER/BRONZE





Square
with or without middle shelf



Round
with or without middle shelf



Amphora
with middle shelf

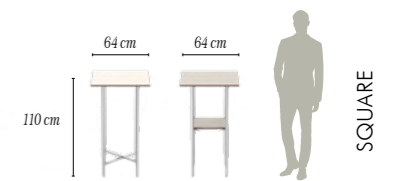
Foldable Cocktail Tables

- » St. st. 18/10 or steel structure (depending on finish)
- » Deep matt or powder coating finishes
- » Compact HPL tops, 10 finishes
- » Magnetic locking system
- » With or without middle shelf (Square and Round)
- » Uneven terrain adjustment system
- » Foldable and stored in dedicated cart

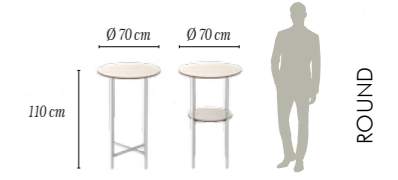


Table Cart

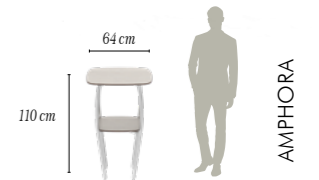
STRUCTURE FINISHES  HPL FINISHES 



SQUARE



ROUND



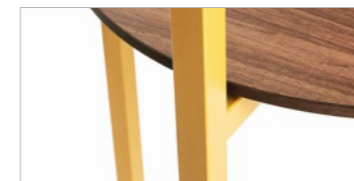
AMPHORA



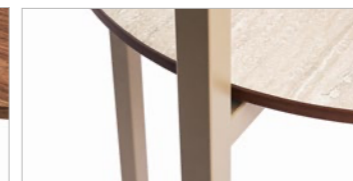
STAINLESS STEEL
SATIN FINISH (Not for Amphora)



POWDER COATING
BLACK



POWDER COATING
GOLD

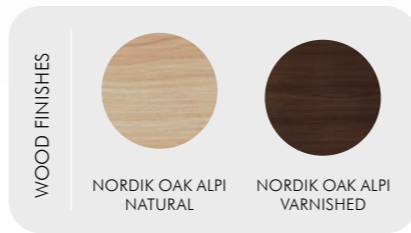


POWDER COATING
COPPER/BRONZE

la tavola®

Mixology, Beverage & Vertical Displays

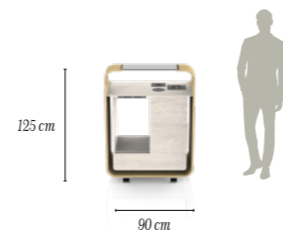




Seagull Front Bar

HPL FINISHES

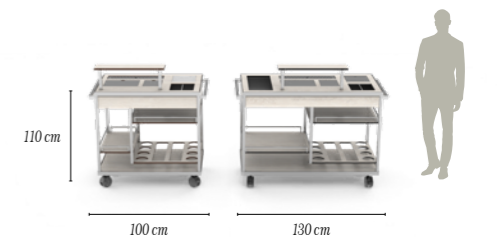
- » L 90 W 55 H 125 cm
- » Shock Freezer
- » Trash Bin
- » Cocktail drainer
- » Glass Holder
- » Led Light
- » Back Push & Pull draw
- » Extra Clear Glass Counter Top
- » Anti-falling system for bottles
- » Casters with brakes



Mixology Cart

STRUCTURE FINISHES HPL FINISHES

- SMALL
- » L 100 W 60 H 110 cm
- LARGE
- » L 130 W 60 H 110 cm
- » Trash bin
- » Storage tools
- » Cocktail drainer
- » 2 insulated ice bins
- » Glass and bottle storage
- » Shelf for glass storage
- » Bottle and glass rack
- » Casters with braking system



Also available with Shock Freezer



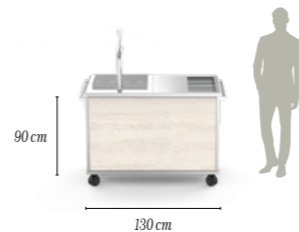
Beer Cart

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

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

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

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

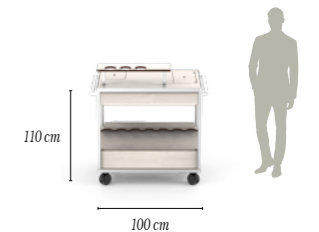


Wine Tasting Cart

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

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

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



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





Mixology Front Bar



 Dynamic Front Bar



HPL FINISHES 

Mixology Front Bar & Dynamic Front Bar

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

MIXOLOGY FRONT BAR FEATURES:

- » Food Pans 1/3 + 1/6
- » Thrill
- » Glass fountain
- » Tools drainer
- » Trash bin
- » Tank with partition for crushed and cubed ice
- » Compartment for Co₂ cylinder and water tanks
- » Storage space
- » Fridge (optional)
- » Hanging speed bottle rack (optional)

DYNAMIC FRONT BAR FUNCTIONS AVAILABLE:

- » Speed Rack
- » Ice well for bottles
- » Cocktail drainer & Ice bin
- » Hanging speed bottle rack
- » Service tiles (60x30 - 60x60)



Mixology Rover

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

FEATURES:

- » 7 Food pan steel 1/9
- » Glass countertop
- » Food Pans 1/3 + 1/6
- » Thrill
- » Glass fountain
- » Tools drainer
- » Trash bin
- » Tank with partition for crushed and cubed ice
- » Compartment for Co₂ cylinder and water tanks
- » Storage space
- » Fridge (optional)
- » Hanging speed bottle rack (optional)

HPL FINISHES 



Set, serve and fold it

Foldable Front and Back Bar can be easily assembled and disassembled in a few steps and can be moved with their carts



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

Unfold the structure and place the panels



Foldable Back Bar

STRUCTURE FINISHES ●●●●

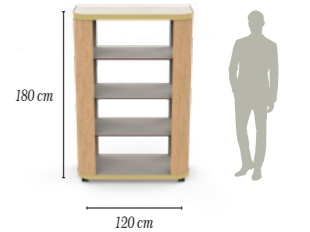
- » L 150 W 65 H 170 cm
- » HPL removable shelves
- » Stainless steel foldable structure
- » Minimal storage space
- » Dedicated cart for storage and mobility



Symphony Back Bar

STRUCTURE FINISHES ●●●●

- » L 120 W 60 H 180 cm
- » HPL or glass shelves
- » Solid wood rounded corners
- » St. st. structure (bottom & top) available in powder coating finishes
- » On heavy duty casters, two with brakes



Foldable Front Bar

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



Symphony Front Bar

STRUCTURE FINISHES ●●●●

- » L 150 W 87 H 110 cm
- » Solid wood rounded corners
- » Dynamic built-in modular system available
- » Also available in powder coating finishes, HPL skirtings and ceramic countertop
- » On heavy duty casters, two with brakes
- » Available with or without lights
- » Bottom shelf for storage (optional)



HPL FINISHES

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



Cart

HPL FINISHES

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

Symphony Front and Back Bar

A harmonious symphony of design and elegance





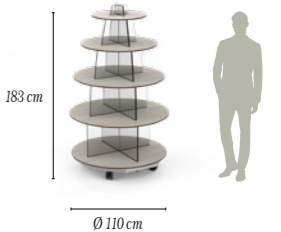
Lite Back Bar

- » L 126 W 64 H 176 cm
- » Removable shelves
- » Hidden heavy-duty wheels with brakes
- » Available with lights
- » HPL panels and matt or powder coating finishes stainless steel structure
- » Dynamic built-in Modular System



The Egg

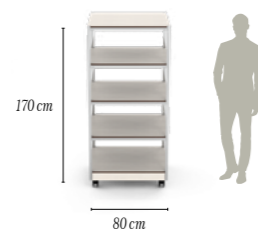
- » Ø 110 H 183 cm
- » Mobile vertical display with 4 large levels for food display
- » See-through vertical panels with 360° access
- » Heavy duty stainless steel base
- » Moves on 4 casters
- » Edge protection system
- » Hidden heavy-duty design wheels with brakes



The Tower

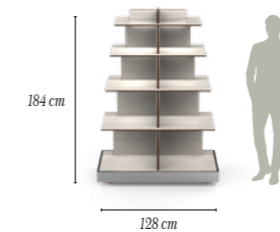
STRUCTURE FINISHES ●●●●●

- » L 80 W 80 H 170 cm
- » Stainless steel structure
- » Mobile vertical display with 5 large levels
- » Lower edge protection system
- » Casters with brakes
- » HPL panels and base



The Tree

- » L 128 W 68 H 184 cm
- » Mobile vertical display with 4 large levels
- » Lower edge protection system
- » Casters with brakes
- » HPL panels available in different colours
- » Also available in a back-lit version for a stunning visual effect during nighttime service



HPL FINISHES

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

HPL FINISHES

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

la tavola®

Dedicated Carts and Tables





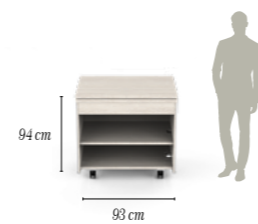
Coffee Break Cart

- » L 93 W 63 H 94 cm (closed)
- » L 174 W 63 H 145 cm (open)
- » HPL structure
- » Stainless steel 18/10 edge protection system
- » Wheels with braking system
- » Horizontal shutters with heavy duty hinges
- » Large storage areas
- » Removable back display bar



Closed

HPL FINISHES



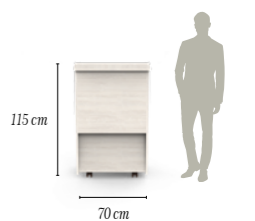
Welcome Desk

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



Front view

HPL FINISHES



Suitable as Welcome Desk or Waiter's Station

Swift F&B Line

Effortless Hospitality on Wheels!



Version with drawer
(Optional)



Version with middle shelf
(Optional)

Swift F&B Trolley

- » L 100 W 60 H 88 cm
- » With 2 or 3 shelves
- » Optional drawer (version with 2 Shelves)

- » Stainless steel structure, powder coated finishes
- » Optional Anti-falling system
- » On Wheels –2 with Brakes
- » Cable management system

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



Version with drawer
(Optional)



Version with middle shelf
(Optional)



Version with middle shelf
(Optional)

Swift Gueridon

- » L 70 W 50 H 75 cm
- » With 2 shelves
- » Optional drawer
- » Stainless steel structure, powder coated finishes
- » Optional Anti-falling system
- » On Wheels –2 with Brakes
- » Cable management system

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



Swift F&B Table

- » L 150 W 75 H 88 cm
- » With 2 or 3 shelves
- » Stainless steel structure, powder coated finishes
- » Optional Anti-falling system
- » On Wheels –2 with Brakes
- » Cable management system

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





Convivium

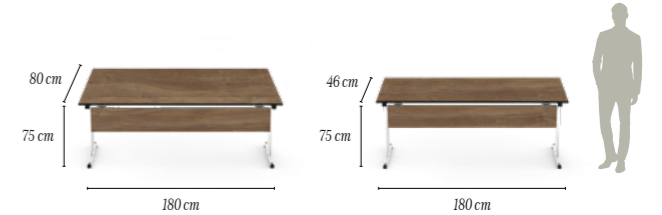
- » High-end linen-less banqueting table
- » Interchangeable in shape over the same set of legs
- » Bearing structure in conglomerated wood covered with HPL
- » Edge banding in highly durable polypropylene
- » Tops are provided in varying dimensions, according to customers' need
- » The 4 legs of each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

LEGS FINISHES ● ● ●



Conference Table

LEGS FINISHES ● CHROMIUM-PLATED METAL ● BLACK METAL



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

CARTS FOR STORAGE
 » L 175 W 54 H 106 cm
 » L 175 W 88 H 106 cm

Banquet Table

LEGS FINISH ●

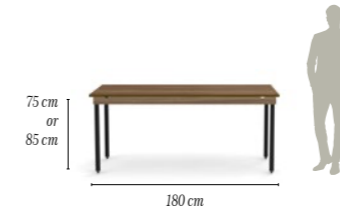
- » MFC top with edge-protect shockproof system
- » Black metal foldable legs
- » Tops are provided in varying dimensions, according to customers' need
- » Cart for Banquet table, indoor casters



Meeting Table

LEGS FINISHES ● CHROMIUM-PLATED METAL ● BLACK METAL

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



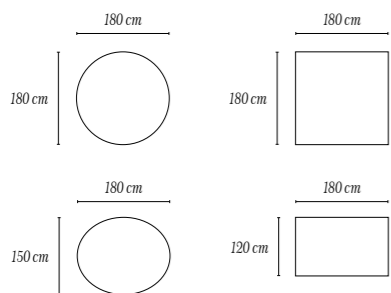
CART FOR STORAGE
 » L 175 W 88 H 106 cm



Version with skirtings



SIZES



TOP SURFACE FINISHES



Carts for tops



Carts for legs*
 *Only for Convivium



Cart

TOP SURFACE FINISHES

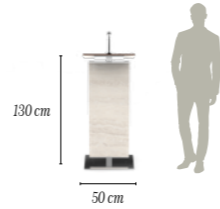




Lectern

HPL FINISHES

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



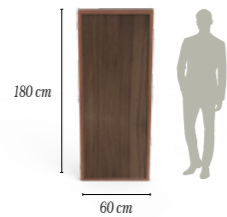
THE SHOWCASE IS EQUIPPED WITH A DRAWER FOR EASY FOOD PLACEMENT



Room Divider

FINISHES

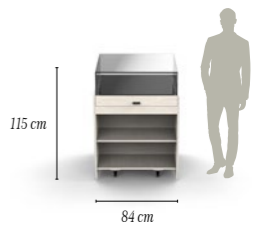
- » L 60 W 12 H 180 cm
- » Heavy duty and durable
- » Styled to match with the existing interior decor and other banqueting furniture
- » Edge protection system
- » Lightweight, portable structure
- » Wooden panels veneered with HPL
Maple / Oak / Walnut / Wenge / Black



Eutectic Pastry Display

HPL FINISHES

- » L 84 W 80 H 115 cm
- » Heavy duty wheels with brakes
- » HPL panels available in different colours
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Place the eutectic unit in a freezer at - 18°, for 18 hours before use



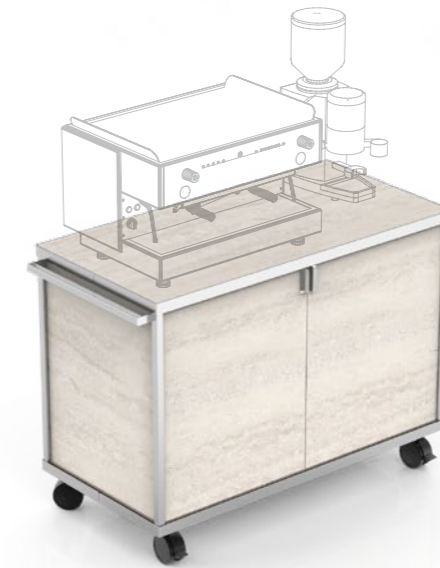
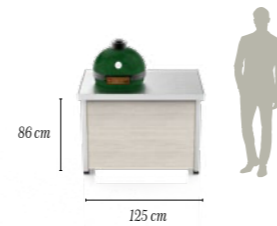


Green Egg Cart

STRUCTURE FINISHES HPL FINISHES

- » L 125 W 90 H 86 cm | Cart w/o Green Egg
Ø 54 H 73 cm | Green Egg
- » Stainless steel satin finish structure

- » New Ice technical tiles
- » Heavy duty wheels with brakes

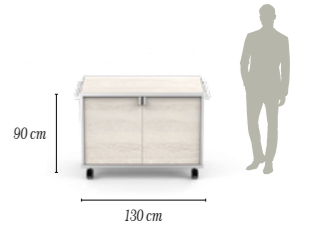


Coffee Cabinet

STRUCTURE FINISHES HPL FINISHES

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

- » HPL panels available in different colours



Ice-Cream Stations Standard and Deluxe

STRUCTURE FINISHES HPL FINISHES

- STANDARD**
- » L 125 W 80 H 120 cm
 - » Temp -15 - 20°C
 - » 6 Ice cream containers of 5 kg or 12 ice cream containers of 2,5 kg
 - » Power: 330 W

- DELUXE**
- » L 145 W 80 H 120 cm
 - » Temp - 5 -20°C
 - » 8 Ice cream carapine Ø 20 H 25 cm capacity 7,3 lt.
 - » Power: 350 W (UK plug)

- » Stainless steel satin finish structure
- » HPL panels available in different colours
- » 4 Heavy duty wheels 2 with brakes

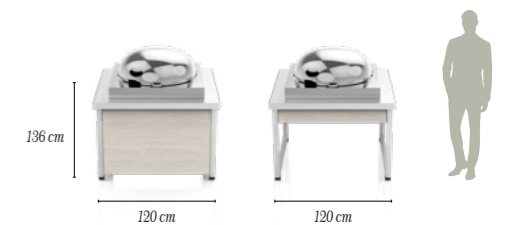


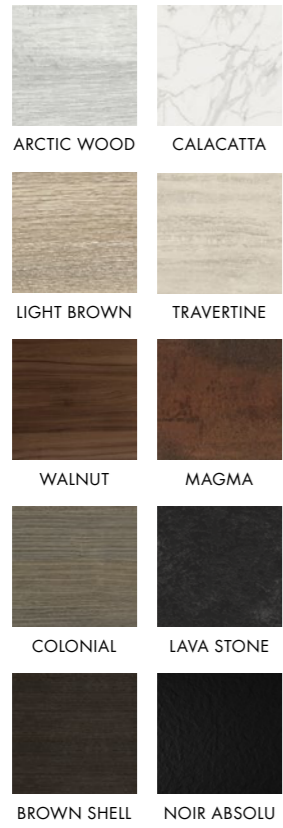
Ouzi Cart

STRUCTURE FINISHES HPL FINISHES

- » L 120 W 120 H 136 cm
- » Ø 80 (ouzi function)
- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan Ø 70 cm

- » Power: 700W
- » Heavy-duty wheels with brakes
- » HPL panels available in different colours
- » Two versions available with and without skirtings





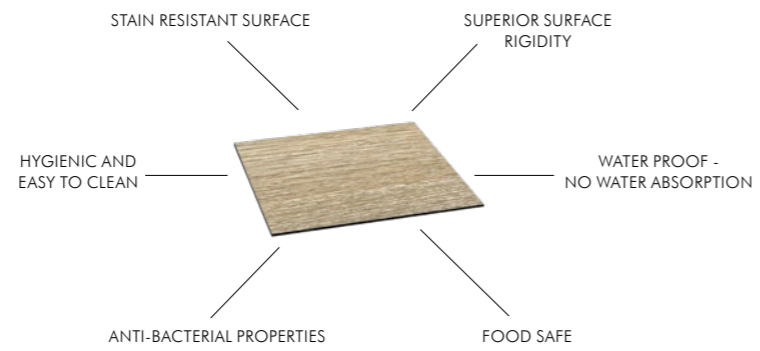
HPL Panels and Tops

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

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

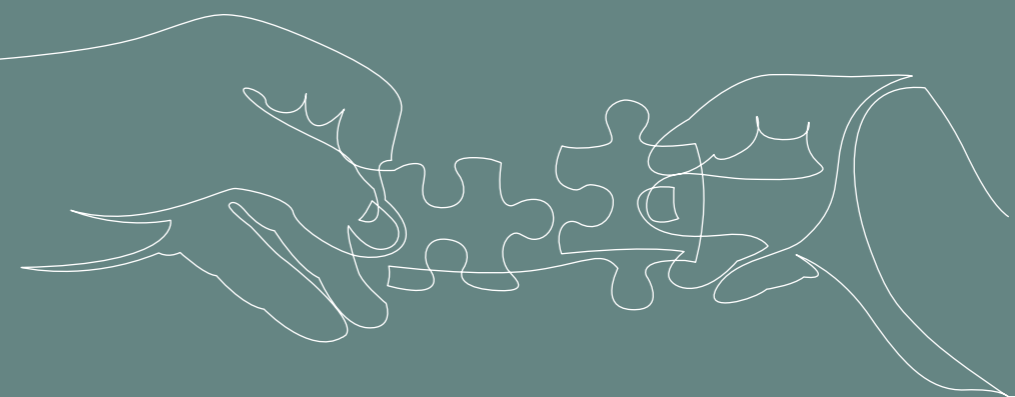
HPL tops and sides are durable and lightweight.

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

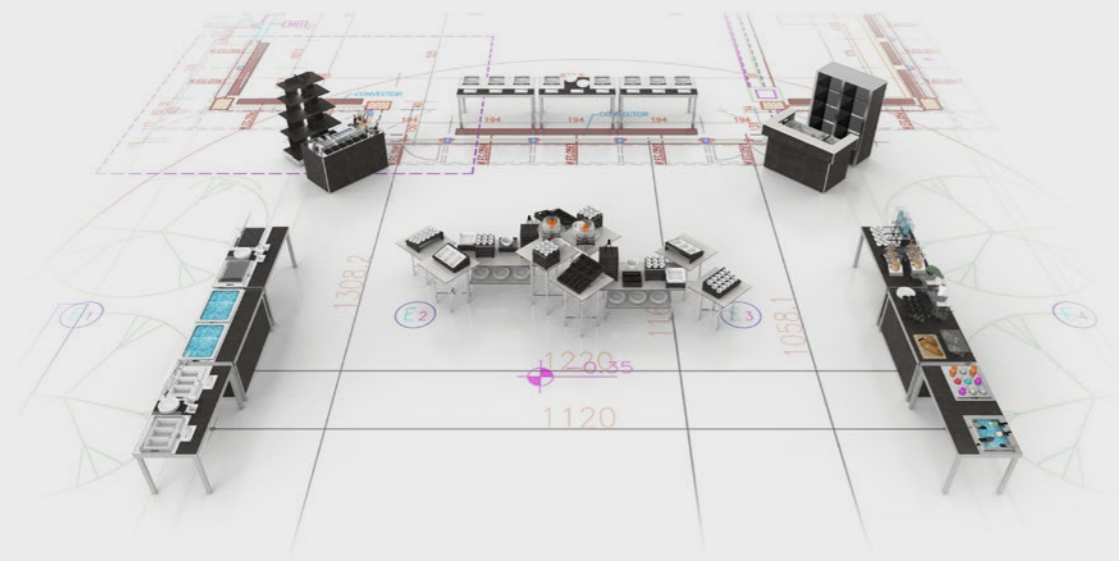


Custom Solutions

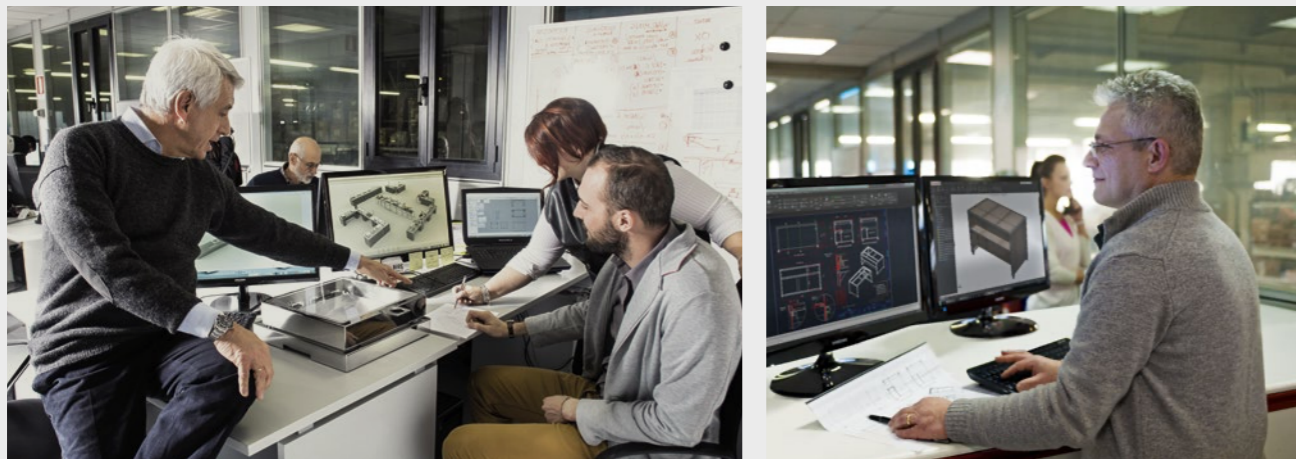
Rely on our team of experts to study, design and build your dining areas. Our wide range of products and finishes allows you to create a setting that matches your interior design. If this is not the case, our team of technicians and designers offer you a customization service both in terms of finishes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



FILL YOUR ROOM WITH THE SETUP IT DESERVES **Blueprint Studies & Setup**



Through a careful study of your banqueting area's layout, our in-house team of architects and designers will help you assess the choice and positioning of your F&B furniture and equipment.



OUR SERVICE IS INTENDED TO HELP YOU DEVELOP A FULLY FUNCTIONAL AND OPERATIONAL BANQUETING AREA WHERE ALL THE PRE-EXISTING FURNISHINGS BLEND IN WITH A SELECTION OF OUR PRODUCTS CAREFULLY CHOSEN TO MEET YOUR REQUIREMENTS.

WITNESS YOUR VISION COMING TO LIFE **Customized Products**



LA TAVOLA'S CUSTOMIZATIONS KNOW NO LIMITS

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

FOR THE DISCERNING
HOTELIER THAT WILL
NOT SETTLE FOR
"GOOD ENOUGH"



Mandarin Oriental,
Bangkok Thailand



The Art of Digital Print

TO CREATE STUNNING AND UNIQUE PIECES OF DECOR



Foldable Front Bar



Ouzi Cart

INCORPORATE AN OVERLAY
ON AN EXISTING HPL FINISH,
OR DESIGN SOMETHING NEW
FROM SCRATCH



Icona Secret for Warming

Luxury Items

FOOD & BEVERAGE EQUIPMENT THAT SEAMLESSLY FITS WITH ANY LUXURY CONTEXT



Luxury Pastry Display



Luxury Nesting Tables Quartet



Luxury Cocktail Table



Luxury Nesting Tables Trio

You name it, we create it!

DON'T LIMIT YOUR
REQUESTS, OUR TEAM OF
EXPERTS CAN MEET ALL
YOUR STYLISTIC NEEDS



The Bridge



Magic Table



Elemento



Catering Table



The Grand



Magic Cart



Patents and Proprietary Designs

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

The following products are covered by international patents and copyrights: Dynamic Built-in Modular System®, Libro®, Foldable Front and Back Bar®, Icona®, Icona Secret®, Symphony Action Station®, Symphony Cart®, Symphony Front and Back Bar®, Amphora Cocktail and Buffet Table®, Seagull Front Bar®, Swift F&B Carts and Table®, Goose Heat Lamp®, Magic Chafer®, Multi-purpose Tops®, Cover Oven Dry Chafer®, Dry Warmer for Induction® and Dry Chafer for Induction®.

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

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

WARRANTIES

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

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

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

CARE AND MAINTENANCE

(Sorted by product category/material)

Freestanding buffetware, Action Stations and banqueting furniture

- » Stainless steel parts: Wash the items with hot water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Dry the items thoroughly and store them in a dry place. Never use any type of scraper or steel wool which will scratch the surface of the items. The items must be washed as soon as possible after use to avoid any prolonged contact with food remnants. Do not wash in the dishwasher.
- » PETG elements (transparent covers): Wash the items with water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scraper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » High Pressure Laminates (HPL): wash HPL items with water and neutral detergents on a soft cloth. Never use any type of scraper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » Organic & Mineral Risers: Ecoresin, like all thermoplastic resin materials, should be cleaned periodically a regular, seasonal cleaning program will dramatically help prevent noticeable weathering and dirt build up. Rinse the sheets with lukewarm water (be careful not to expose edges of organic or fabric interlayers to water) remove dust and dirt from the risers with a soft cloth or sponge and a solution of mild soap and/or liquid detergent in water. Rinse thoroughly with lukewarm water. Never use scrapers or squeegees. Keep edges dry and free of liquids. Do not rub with a dry cloth. Because the materials used are organic in nature (i.e. leaves, branches and twigs) it is natural for them to alter slightly in appearance over time. Natural materials are also subject to inherent inconsistency in color, texture and shape. Slight delamination on saw cut edges is also to be expected.

Flatware

» Stainless steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishwasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.

» Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period of time that the items are exposed to hot steam and the hydrochloric acidity created within the dishwasher, therefore items should be removed as soon as possible from the dishwasher after the end of the washing cycle.

» PVD and Titanium Coated: In case of appearance of dark spots (caused by organic substances and/or calcium deposits due to an inadequate washing /drying cycle), remove them by simply wiping off the surfaces with a soft cloth soaked with lemon soap or vinegar. If the lemon soap or the vinegar are not sufficient to remove particularly resistant spots, then (and only in that case) use a soft cloth soaked with a liquid metal polisher. We recommend using "Sidel" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sidel". Avoid polishing the surfaces with abrasive cloth or metal polishing paste. Never use scrubbing sponges. PVD coated flatware does not tarnish, and does not require any special maintenance otherwise. In order to delay as much as possible the incurrance of visible wear and tear, handle with as much care as possible during the washing cycle. Wash and store the knives separately from the forks and the spoon.

CERTIFICATION

La Tavola is proud to announce that have obtained the ISO 9001:2015 certification.

Our company has always adhered to these principles:

- » Making quality its priority
- » Exceed customer expectations
- » Creating and nurturing a team of excellent people
- » Considering customers as the company's most important asset

In order to achieve these goals and aim for constant, long-term improvement, La Tavola has decided to challenge ourselves and embark on the path towards ISO 9001:2015 certification.

ISO 9001 certification is a worldwide standard that establishes the requirements for a solid Quality Management System. It details the specific processes, procedures and activities that organisations must create, implement, maintain and improve to successfully manage the manufacture of products or delivery of services.

ISO 9001:2015 specifies the requirements for a quality management system when an organisation:

Must demonstrate its ability to consistently provide products and services that satisfy customers and applicable regulatory and legal requirements,

Aims to improve customer satisfaction through effective implementation of the system, including system improvement processes and ensuring compliance with customer and applicable regulatory and legal requirements.



La Tavola has successfully demonstrated its eligibility for certification and is committed to continuous improvement of its products and services to achieve maximum customer satisfaction.

Copyright © LA TAVOLA srl

All rights reserved.

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

In the constant search for technical and functional improvements, La Tavola srl reserves the right to make changes to its products without notice.

Graphic design
D-Lab - www.laboratoriodesign.it

Photography
Dario Canova
Livio Bourbon

Rendering
La Tavola Engineering Dpt.

SEP 2023

la tavola[®]

LA TAVOLA S.r.l. - Via Pietro Micca, 51 - 13100 Vercelli - ITALY
phone +39 0161.250062 - contact@la-tavola.it
www.la-tavola.it

