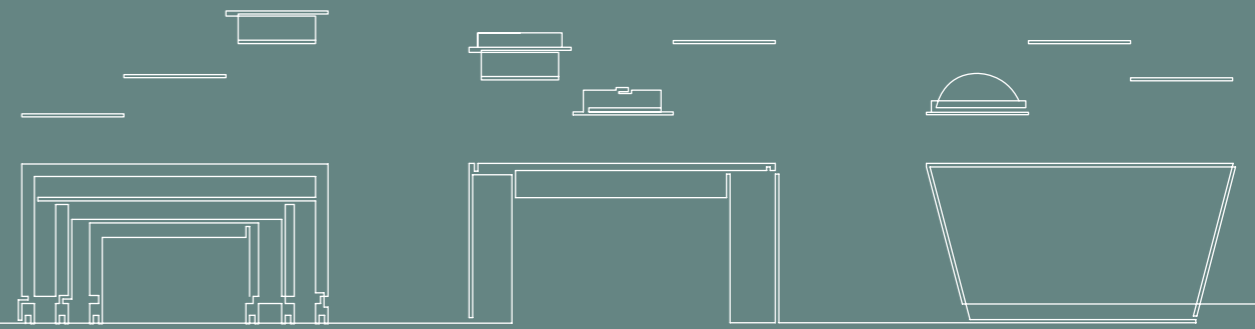




la tavola®

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.



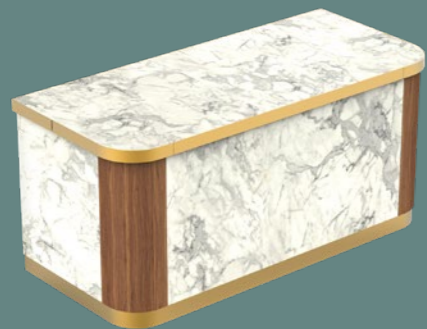
**4 Action stations.
Unlimited customizations.
The largest collection
of modules in the industry.**



Libro



Next



Symphony



Symphony Cart

Functional Modules

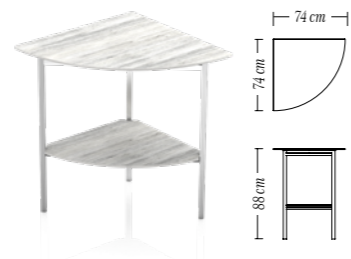
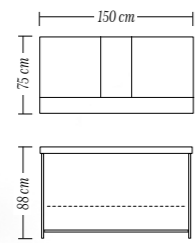
- | | | | | | |
|--|--|--|---|--|---|
| 
Induction Warming Top | 
Multi-Point Induction Warming Top | 
Hot Glass | 
Magic Chafer | 
Dim Sum | 
Mini Ouzi Chafer |
| 
Carving Set Pro | 
Chocolate Fountain | 
BBQ Display | 
Hot&Cool Glass | 
Chill-It Well | 
Cool Glass |
| 
Cool Pans | 
Cool Bowls | 
Ice Well | 
Cold Drinks Set | 
Ham Stand | 
Ice Teppanyaki |
| 
Cool Shelves | 
Sushi Display | 
Induction Cooking Plate | 
Dual Induction Cooking Plate | 
Induction Wok | 
Induction Grill Teppanyaki |
| 
Water Boiler | 
Fryer | 
Shawarma Maker | 
Crepes Maker | 
Waffles Maker | 
Ice Well for Bottles |
| 
Speed Rack | 
Cocktail Drainer & Ice Bin | 
HPL Bar Tops | | | |



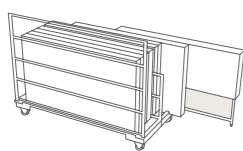
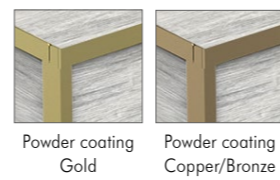
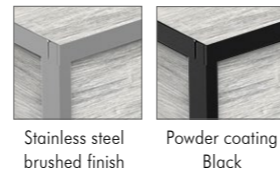
Libro

Where innovation meets elegance: Unfold, savor, and impress

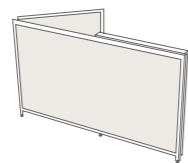
- » Stainless steel 18/10 structure, brushed finish, powder coated colors
- » HPL Skirting on 3 sides included
- » Front skirting folds back into plate holder
- » Quick and easy break down
- » Most limited number of loose components
- » Uneven terrain adjustable feet
- » Dynamic Built-in Modular system
- » A foldable system that takes up little storage space
- » Patented



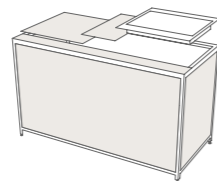
FOLDABLE EXTENSIONS WITH MIDDLE SHELF



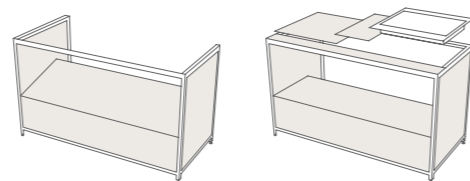
MOVE UP TO 6 TABLES
with its dedicated Cart and Bag kit



UNLOCK THE SYSTEM
and open the side panels



INSERT THE FRAME
and place Tiles and/or Built-in Functions



FOR USING LIBRO WITH PLATE HOLDER
easily unlock and low down the partial front panel

STRUCTURE FINISHES

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







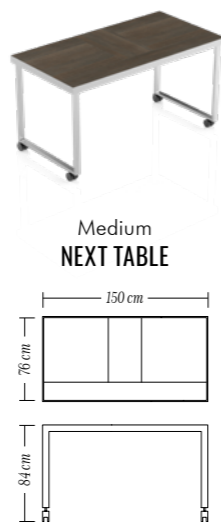
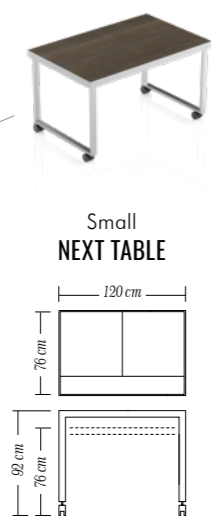
Next

Design meets mobility meets storage value

- » Stainless steel 18/10 structure, deep matt finish
- » Nesting storage value: 3 pieces in the space of one
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy-duty casters with brakes
- » Dynamic Built-In Modular System
- » Small table available with adjustable legs to nest the table
- » Detachable skirtings and plate holder



Adjustable legs to nest the SMALL table



NEXT TABLES ARE ALSO AVAILABLE WITH REMOVABLE SKIRTING AND PLATE HOLDER



Cart and Bag kit for Next Table

STRUCTURE FINISHES

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







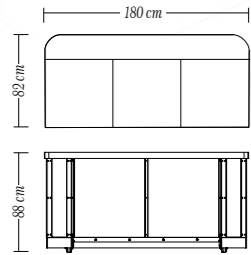
Symphony

Harmonic composition of materials

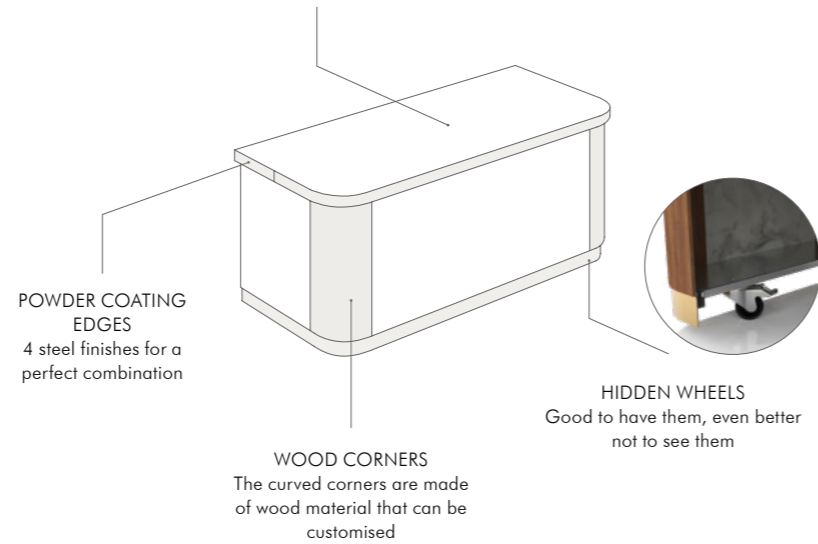
- » HPL Finish Top and Panels
- » Wood corners
- » Steel structure in matt finish and powder coated colors



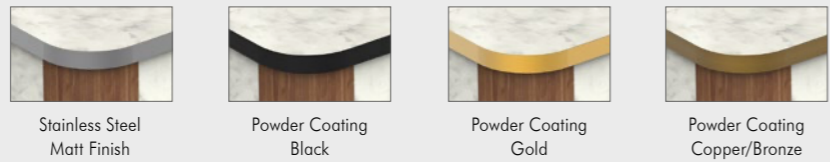
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



HPL TOP AND LATERAL PANELS
Choose from 10 standard HPL finishes



EDGES FINISHES AVAILABLE



HPL FINISHES AVAILABLE

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



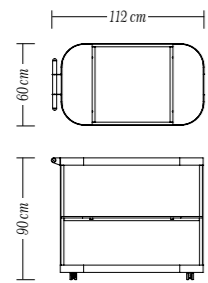




Symphony Cart

A new frontier in mobile food service

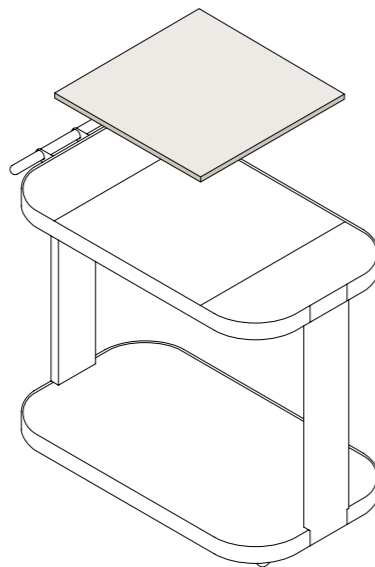
- » Steel structure in matt finish and powder coated colors
- » Dynamic Built-In Modular System (1x small unit)
- » Heavy duty casters two with brakes
- » One-side handle
- » HPL mid shelf (optional)



Symphony Cart is also available with Middle Shelf

CREATE YOUR SET-UP

Thanks to the Dynamic Built-In Modular System®, enjoy unlimited modularity and variety of use.



Stainless Steel
Matt Finish



Powder Coating
Black



Powder Coating
Gold

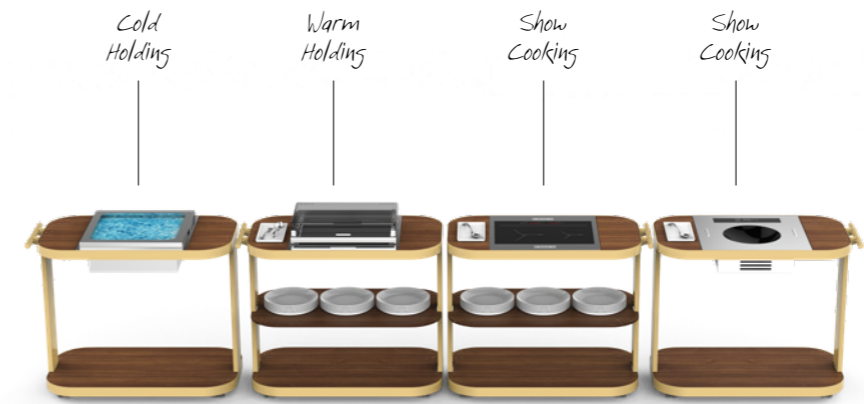


Powder Coating
Copper/Bronze

STRUCTURE FINISHES

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

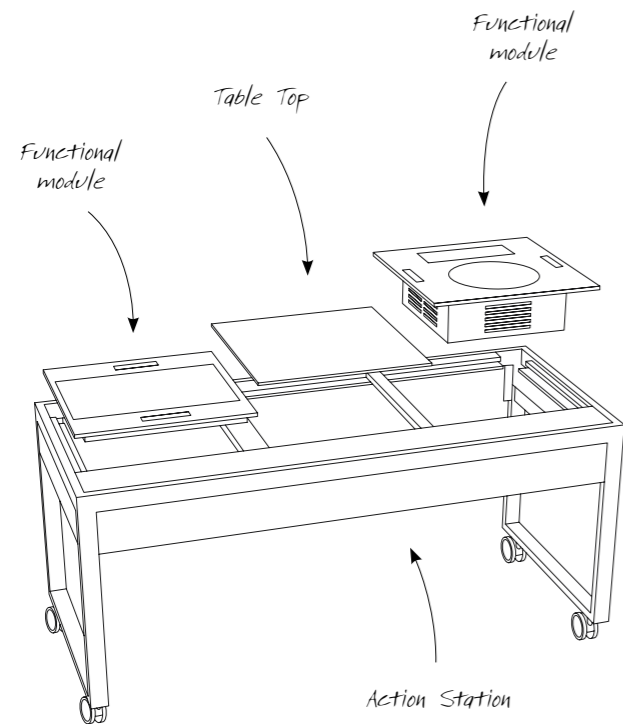






Functional Modules

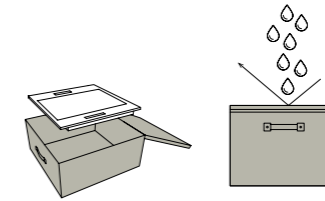
WITH WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY



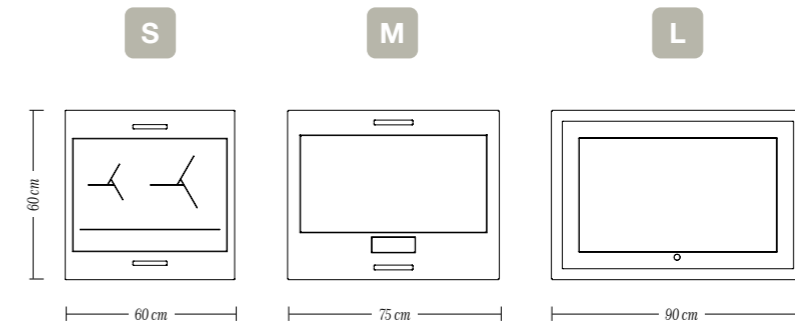
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

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

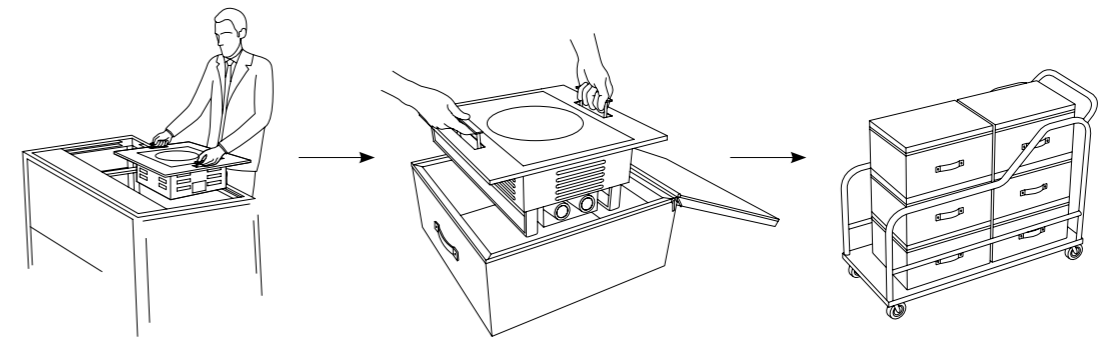
This is how we have created a system that knows no boundaries.



EACH MODULES COMES WITH A DURABLE CUSTOM-MADE CASE FOR STORAGE AND TRANSPORTATION. WATERPROOF, EASY TO CLEAN, HYGIENIC.



MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



EASY USAGE, TRANSPORTATION AND STORAGE



Cart for transportation, modules' storage and freestanding functions

Warm Holding MODULES



INDUCTION WARMING TOP

S 60 x 60 cm

- » Automatic pan detection, instant energy transmission
- » Highly energy efficient
- » Glass-ceramic surface top
- » 70 > 120 °C temperature range
- » Link chain system
- » ⚡ 350 W or ⚡ 700 W



MULTI-POINT INDUCTION WARMING TOP

L 90 x 60 cm

- » Digital temperature display
- » "No pan no heat" technology for minimal energy wastage
- » Suitable for use with up to 4 induction-ready containers
- » 60 > 100 °C
- » ⚡ 1500 W



HOT GLASS

S 60 x 60 cm **M** 75 x 60 cm

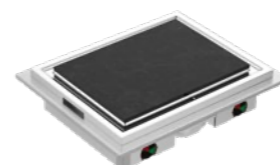
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Link chain system
- » Removable cover (optional)
- » ⚡ 675 W (S size) ⚡ 900 W (M size)
- » **1/1 GN** **1/1+1/3 GN**



MAGIC CHAFER

S 60 x 60 cm

- » Patented Humidity Control System
- » Condensation recovery system
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » ⚡ 700 W
- » **2/3 GN**



CARVING SET PRO

M 75 x 60 cm

- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Temperature (granite): 80 °C
- » ⚡ 2x 700 W



DIM SUM

S 60 x 60 cm

- » 4 Separate areas for stackable baskets
- » Can also be used with traditional bamboo baskets
- » Premium glass see-through baskets
- » Liquid recovery system
- » ⚡ 2x 700 W



GOOSE HEAT LAMP

Ideal for Carving Set Pro module

- » L 46 W 51 H 76 cm
- » Ideal for carving or warming top unit
- » Available in powder-coated finishes
- » Adjustable cap
- » Incorporated switch button
- » ⚡ 250 W



MINI OUZI CHAFER

S 60 x 60 cm

- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan 50 cm
- » ⚡ 2x 700 W



CHOCOLATE FOUNTAIN

S 60 x 60 cm

- » Stainless steel 18/10 body and parts
- » Detachable basin
- » Available in two different size: H 43 or H 84 cm
- » Electronic touch controller
- » Easy cleaning and maintenance
- » ⚡ 500 W



BBQ DISPLAY

M 75 x 60 cm

- » Stainless steel 18/10 structure
- » Sneeze guard
- » Pan for liquid recovery
- » Optional: Heating lamp ⚡ 500 W



HOT&COOL GLASS

M 75 x 60 cm **L** 90 x 60 cm

- » -5 °C > +90 °C temperature range
- » Digital temperature control and feedback
- » Removable cover (optional)
- » ⚡ 850 W
- » **1/1 GN** **1/1+1/3 GN**

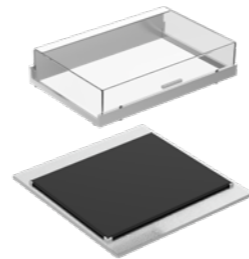
Cold Holding MODULES



CHILL-IT WELL

L 90 x 60 cm

- » Transparent PETG cover reinforced with stainless steel frame
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stockable, double walled Chill-It pans containing food safe gel
- » **1/1+1/3 GN**



COOL GLASS

S 60 x 60 cm **L** 90 x 60 cm

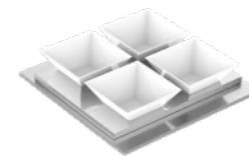
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Removable tempered glass top, black finish
- » Removable cover (optional)



COOL PANS

S 60 x 60 cm **L** 90 x 60 cm

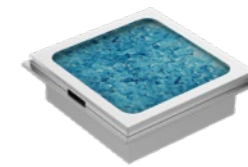
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Wide range of ceramic GN food pans available
- » **1/1 GN 1/1+1/3 GN**



COOL BOWLS

S 60 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless steel 18/10 structure



ICE WELL

S 60 x 60 cm **L** 90 x 60 cm

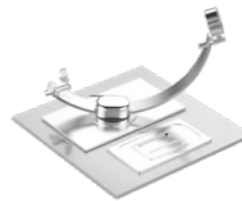
- » Condensation recovery system
- » Drainage system with faucet



COLD DRINK SET

S 60 x 60 cm

- » 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 glass jugs with beak and plastic cover



HAM STAND

S 60 x 60 cm

- » Tilting ham holder
- » 360° rotation
- » 45° inclination
- » Knife holder
- » 1/3 GN food pan with cover included



ICE TEPPANYAKI

M 75 x 60 cm

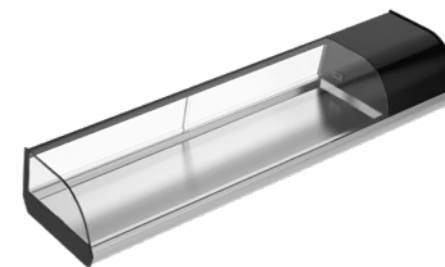
- » Lowest temperature: -30 °C
- » Simple control and digital temperature feedback
- » Temperature settings: 28
- » **70 W**



COOL SHELVES

L 90 x 60 cm

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



SUSHI DISPLAY

145 x 39 x 24 cm

- » Stainless steel inner tray
- » Integrated digital thermostat with remote control panel
- » Automatic defrosting every 6 hours or at selected interval
- » +2 °C > +6 °C temperature range
- » **170 W**

Professional Cooking MODULES



INDUCTION COOKING PLATE

S 60 x 60 cm

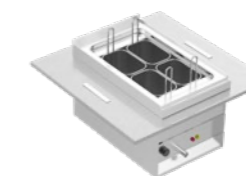
- » Cooking area:
Ø 21 cm ⚡ 2500 W
- » Automatic safety switch-off function
- » Timer function



INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

- » Cooking area: L 30 W 47 cm
⚡ 3700 W (1400 W + 2300 W)
- » Booster function for quick heating
- » Timer function



WATER BOILER

S 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining after use
- » Maximum of four 14 x 10 x 13,5 cm cooking baskets
- » 18/10 Stainless protective body
- » ⚡ 2830 W



FRYER

S 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining after use
- » Stainless steel 18/10 structure
- » Cooking basket 1/1 GN
20 x 27 x 11 cm
- » Optional cooking baskets 1/2 GN
10 x 25 x 11 cm
- » ⚡ 3000 W



DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

- » Cooking areas:
Ø 14.5 cm ⚡ 1400 W
Ø 21 cm ⚡ 2300 W
- » All power ⚡ 3700 W can be directed on one large pan
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



SHAWARMA MAKER

M 60 x 75 cm

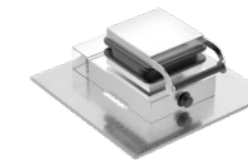
- » Electric heating with black sealed glass protection
- » Easy access to temperature control
- » Liquid recovery system
- » Removable scrap pan
- » Easy cleaning and maintenance
- » ⚡ 4200 W



CREPES MAKER

S 60 x 60 cm

- » Easy access to temperature control
- » 50 °C > 300 °C temperature range
- » ⚡ 2500 W



WAFFLES MAKER

S 60 x 60 cm

- » Waffle size 16x10 cm - two at a time
- » 50 °C > 300 °C temperature range
- » ⚡ 2200 W

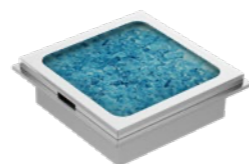


INDUCTION WOK

S 60 x 60 cm

- » Cooking area:
Ø 31 cm ⚡ 3700 W
- » Pan size: Ø 36 cm
- » Digital controls for regulation of temperature and other settings
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function

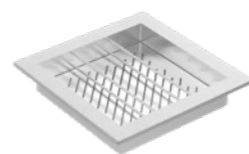
Beverage&Mixology MODULES



ICE WELL FOR BOTTLES

S 60 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



SPEED RACK

S 60 x 60 cm

- » Up to 12 bottles
- » Recovery liquid system



COCKTAIL DRAINER & ICE BIN

S 60 x 60 cm

- » Storage for tools
- » Cube ice bin
- » Crushed ice or trash bin
- » Cocktail drainer



HPL BAR TOPS

L 60 W 30 cm
L 90 W 30 cm

- » St. steel structure
- » HPL base and countertop surface

Accessories FOR FUNCTIONAL MODULES



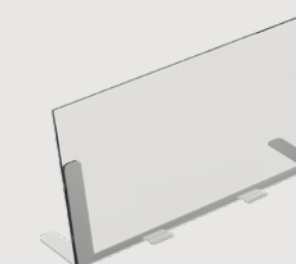
HEALTH SHIELD

- » L 80 W 25 H 87 cm
- » HPL support and way-through to deliver hand dishes over to customers



SNEEZE GUARD FREESTANDING

L 60 W 60 H 50 cm
L 90 W 60 H 50 cm
L 120 W 60 H 50 cm
L 180 W 60 H 50 cm



ANTI SPLASH GUARD FOR COOKING MODULES

L 60 W 15 H 30 cm



PLATE HEATER

- SMALL
 » L 60 W 51 H 87 cm
 LARGE
 » L 100 W 51 H 87 cm
 » Mobile plate holder - holds up to 120 plates
 » 30-90 °C temperature range
 » Casters with brakes
 » ⚡ 1200 W (single) 2400 W (double)

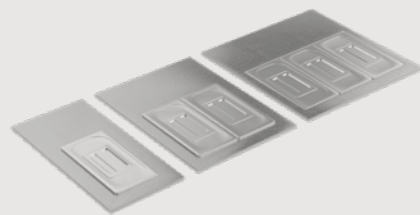


MOBILE EXHAUST

- L 64 W 48 H 90 (closed) 120 (open)
 » 4 Power levels
 » 900 m³/h capacity
 » Touch Control
 » Casters with brakes
 » Customizable finishes
 » ⚡ 500 W

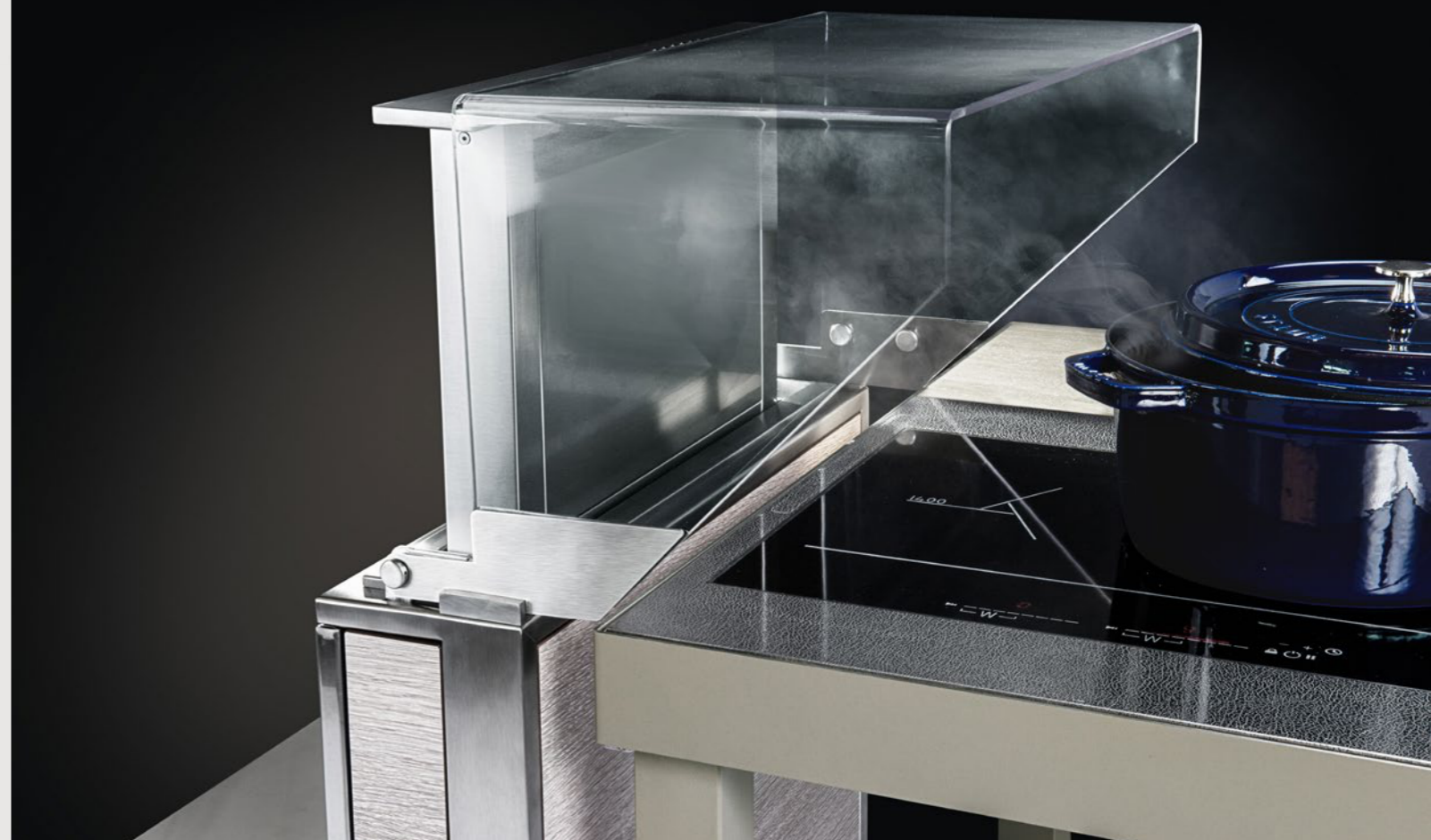
SERVICE TILES

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

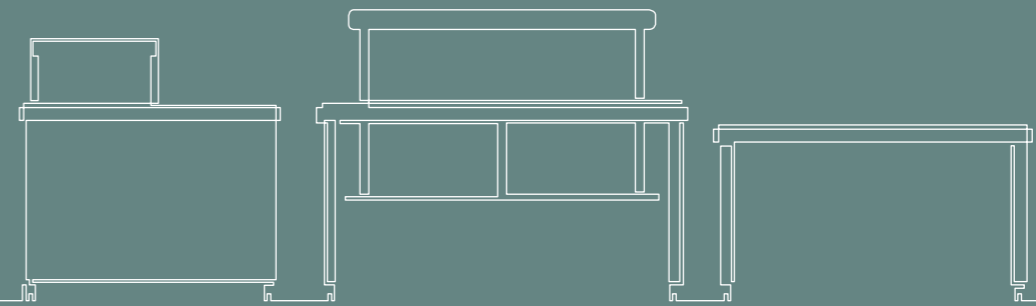


PORTABLE EXHAUST

- » L 62 W 52 H 63 cm
 » Stainless steel structure, satin finish
 » 144 m³/h capacity
 » Transparent hardened glass finish
 » 2 aspiration sections with active carbon filter, filters are easily replaceable
 » Integrated splash guard
 » High suction power
 » ⚡ 80 W

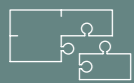


icona®



Icona has been designed to meet the latest presentation trends as well as to provide unparalleled simplicity of use and maintenance.

ALL OF THIS WITHOUT EVER SACRIFICING OUR COMMITMENT TO PURE DESIGN



WARM/COLD HOLDING
+ SHOWCOOKING



PLUG
AND PLAY



MAXIMUM EASE
OF SET-UP AND
CLEAR-DOWN



FULLY
ACCESSORIZED



EFFICIENT
STORAGE

We got you covered with icona®



ICONA® FOR
Warm Holding



ICONA® FOR
Show Cooking

ICONA® FOR
Cold Holding

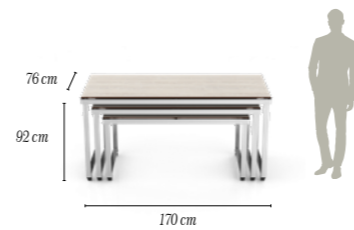


FOR **Show Cooking**

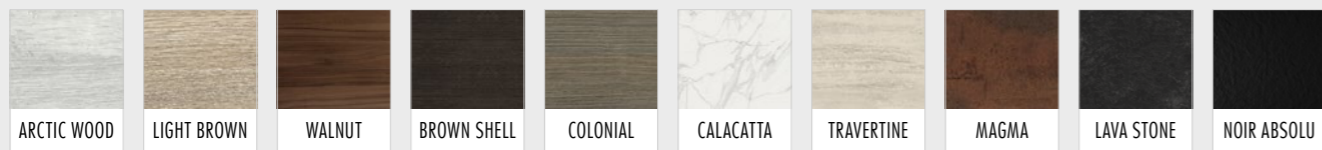
FOR **Warm Holding**

FOR **Cold Holding**

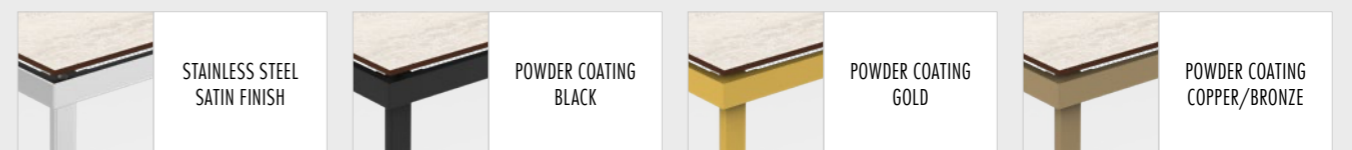
NESTING
STORAGE VALUE
3 PIECES IN THE
SPACE OF 1



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE

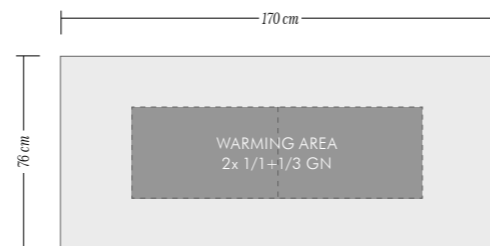
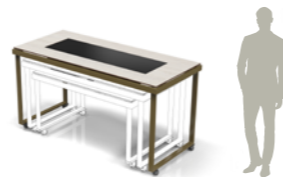




icona® for Warm Holding

STRUCTURE FINISHES HPL FINISHES

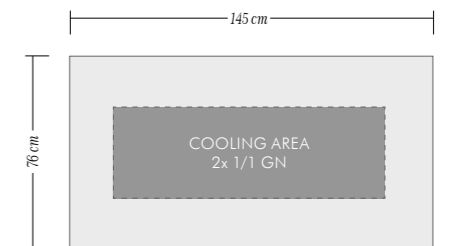
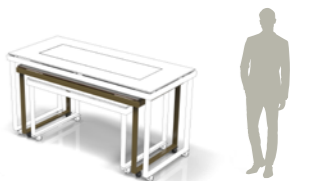
- » L 170 W 76 H 92 cm
- » St. st. 18/10 or steel structure (depending on finish)
- » Heavy duty casters, 2 with brakes
- » HPL tops and skirts
- » Removable heat bridge/sneeze guard (optional)
- » Removable skirts and plate-holder (optional)
- » Black Ceran® glass
- » 2x 900 W Independent warming areas
- » 2 Electric plugs for Heating Lamp



icona® for Cold Holding

STRUCTURE FINISHES HPL FINISHES

- » L 145 W 76 H 84 cm
- » Heavy duty casters, 2 with brakes
- » St. st. 18/10 or steel structure (depending on finish)
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Heavy Duty tempered glass
- » Working Area Capacity 2x 1/1 GN
- » Powered by professional ice packs
- » Removable sneeze guard (optional)



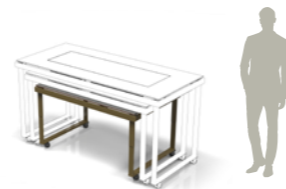


icona® for Show Cooking

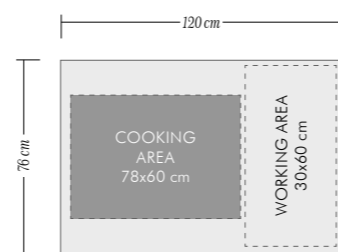
STRUCTURE FINISHES  HPL FINISHES 

- » L 120 W 76 H from 76 to 92 cm
- » Available in 3 versions:
 - DUAL INDUCTION COOKING PLATE
 - INDUCTION WOK
 - INDUCTION GRILL TEPPANYAKI
- » Heavy duty casters, 2 with brakes
- » St. st. 18/10 or steel structure (depending on finish)

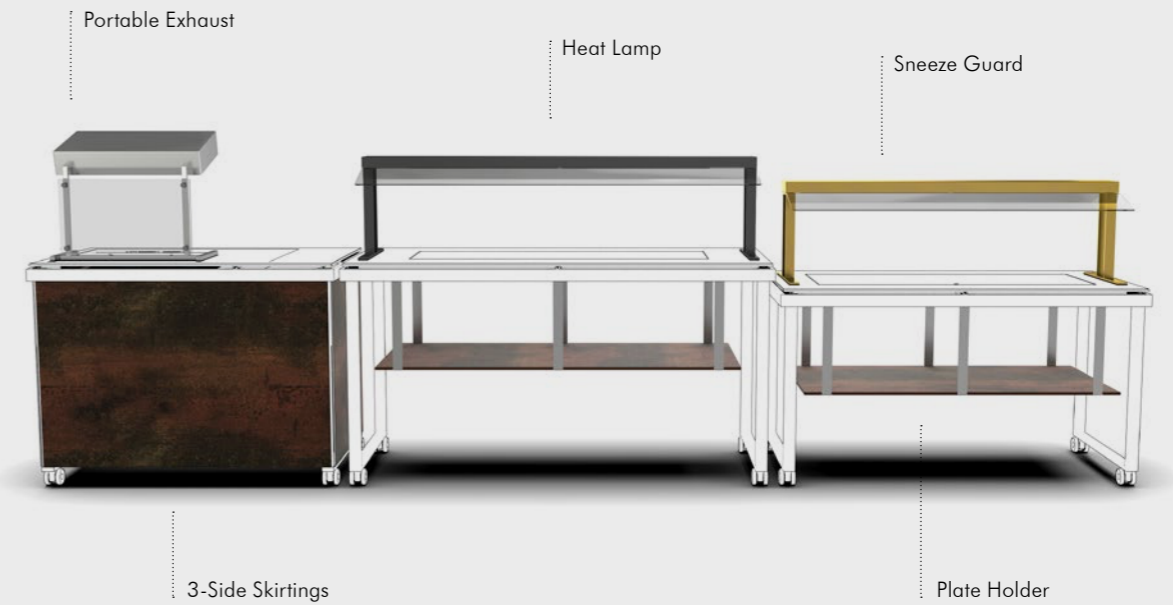
- » HPL tops and skirts
- » Removable skirts and plate-holder (optional)
- » Anti-scratch working area around induction
- » Dual touch controls
- » Anti-splash guard (optional)



ADJUSTABLE LEGS
TO NEST THE TABLE



Add-Ons for icona®



Portable Exhaust

- L 59 W 34 H 55 cm
- » Stainless steel structure, mirror and satin finish
- » Transparent hardened glass finish
- » 2 aspiration sections with active carbon filter
- » Filters are easily replaceable
- » Integrated splash guard
- » High suction power
- » ⚡ 80 W



3-Side Skirtings

- » For Warming, Cooling and Cooking tables
- » HPL panels
- » Hanging system on top
- » Magnetic locking system on bottom (4 magnets on each panel)
- » 6 mm thickness
- » Reinforced fixing point
- » Light weight panels
- » Bags for storage are available



Anti Splash Guard

- L 60 W 15 H 30 cm
- » For Warming and Cooling Tables
- » St. st. 18/10 or steel structure (depending on finish)
- » PETG dual-side sneeze guard



Plate Holder

- » For Warming, Cooling and Cooking tables
- » St. st. hanging structure (3 pcs.)
- » HPL 11 mm surface
- » Stainless steel finishes available in many colors



Sneeze Guard

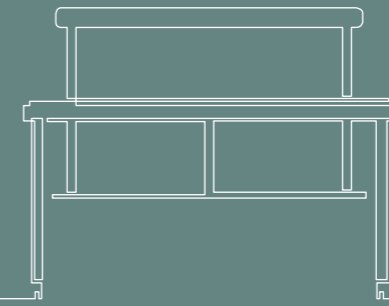
- L 110 W 58 H 46 cm
- L 140 W 58 H 46 cm
- L 160 W 58 H 46 cm
- » Stainless steel finishes available in many colors
- » PETG transparent panel
- » Lights (optional)



Heat Lamp

- L 140 W 58 H 43 cm
- » Stainless steel structure, black powder coated finish
- » Easy to remove supporting structure
- » 2 lateral PETG sneeze guards
- » Infrared heating lamp
- » 1100 W

icona secret®

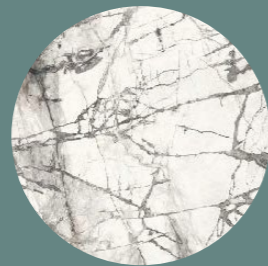


The cleanest way to present warm food, the **induction plates are hidden underneath the stoneware top** on which you can place the induction containers without damage and achieve an impressive presentation of the dishes.

The selected porcelain stoneware combines technical performance and aesthetic value. The high effectiveness against bacteria, viruses and pollutants is combined with the well-known performance of healthiness and resistance.



Green Marble
Tile Top



White Calacatta
Tile Top



Sahara Noir
Tile Top



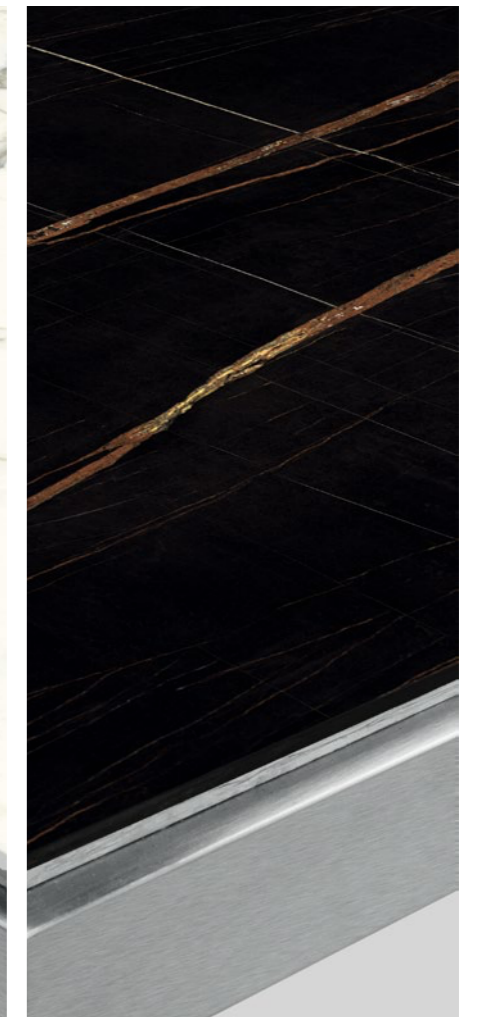
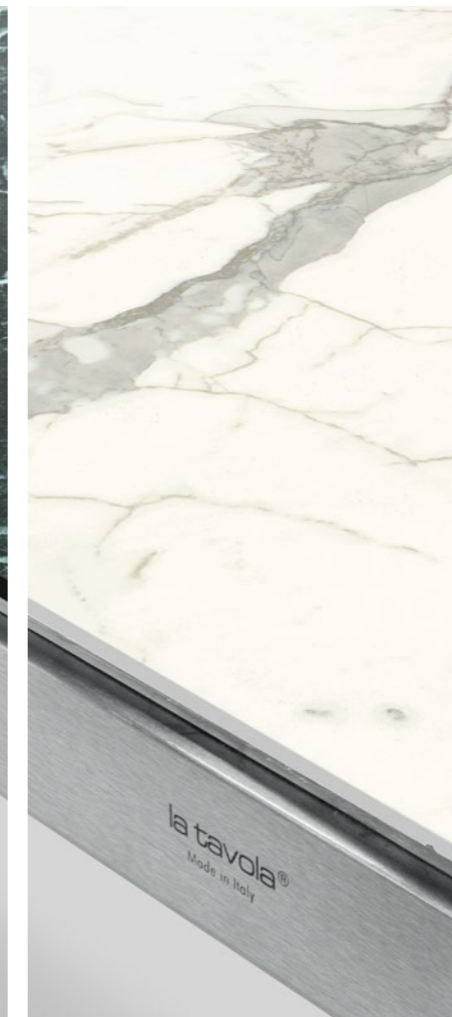
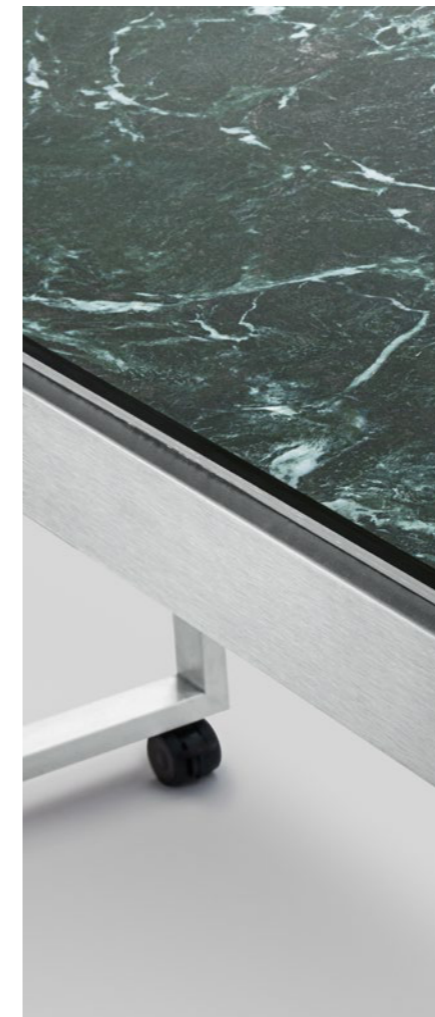
GREEN MARBLE
TILE TOP



WHITE CALACATTA
TILE TOP



SAHARA NOIR
TILE TOP



icona secret® for Warm Holding

- » L 170 W 76 H 92 cm
- » St. st. 18/10 or steel structure (depending on finish)
- » Ceramic tile top
- » Heavy duty casters with brakes

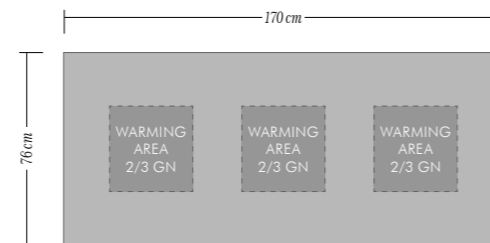
- » 3 or 4 secret induction units underneath
- » Removable skirts and plate-holder (optional)
- » Silicon Pad provided to protect the surface from heat

STRUCTURE FINISHES ●●●● CERAMIC TOP FINISHES ●●●●



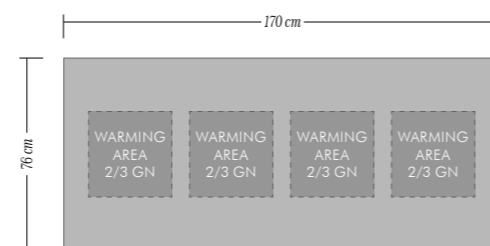
Secret induction WITH 3 WARMING AREAS

3x 350 W or 3x 700 W
Induction units
Serial connection system
(up to 3 units with 1 cable out-let)



Secret induction WITH 4 WARMING AREAS

4x 350 W or 4x 700 W
Induction units
Serial connection system
(up to 4 units with 1 cable out-let)



Add-Ons



Sneeze Guard

Powder coated finishes
PETG transparent panel
Lights (optional)



3-Side Skirtings

HPL finishes
Bags for storage are available



Plate Holder

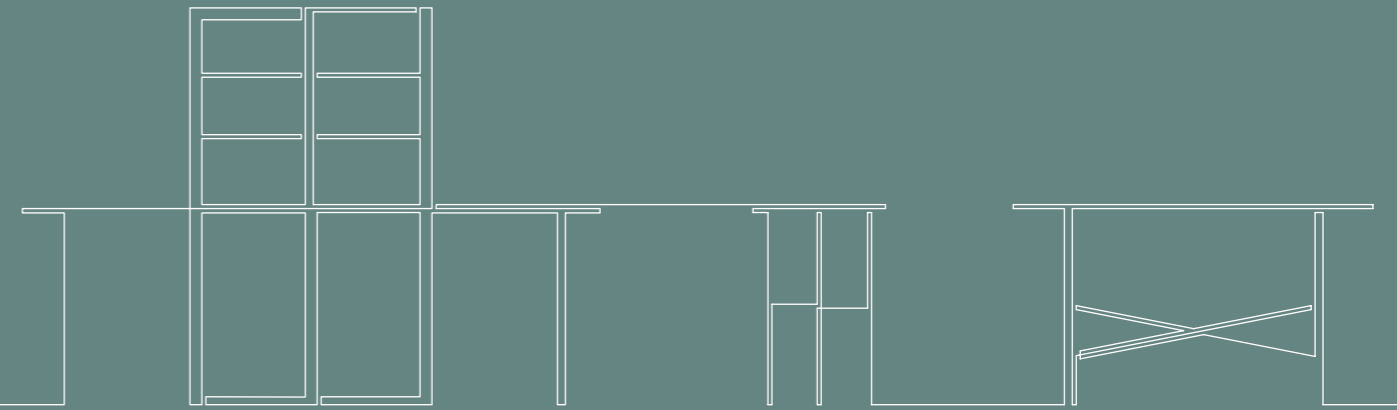
Panel in HPL finishes 11 mm surface
Stainless steel structure in powder coated finishes



Heat Lamp

Stainless steel structure, black powder coated finish
Infrared heating lamp 1100 W

Mobile Banqueting Furniture



With the most innovative and complete Beverage & Mixology line on the market, La Tavola boasts a selection of fully-equipped and customizable mobile bars, cocktail tables and vertical displays that aim to foster your guests' overall satisfaction.

Discover a meticulously designed selection of carts that provides for the diverse needs of the hospitality world and a refined collection of Cocktail and Buffet tables, completely foldable and easy to store and move thanks to their dedicated storage carts.

All the furniture is crafted to perform under heavy-duty usage and aims to blend-in with your existing interior décor by allowing for a total customization of its finishes and materials.

la tavola®

Buffet tables



Lite Nesting Tables and La Tavola's Freestanding Buffetware

An explosive combination of Look & Functionality

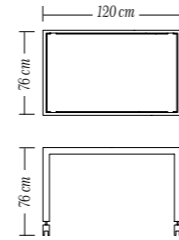


**Stunning design
and colours, storage
value & longevity**

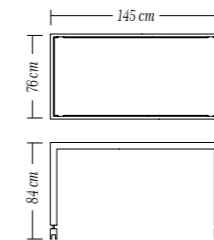




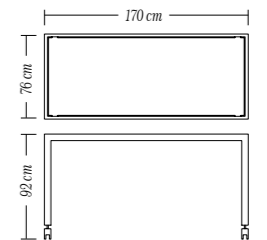
SMALL
LITE NESTING TABLE



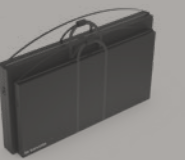
MEDIUM
LITE NESTING TABLE



LARGE
LITE NESTING TABLE



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



Storage bags for skirting and plate holder

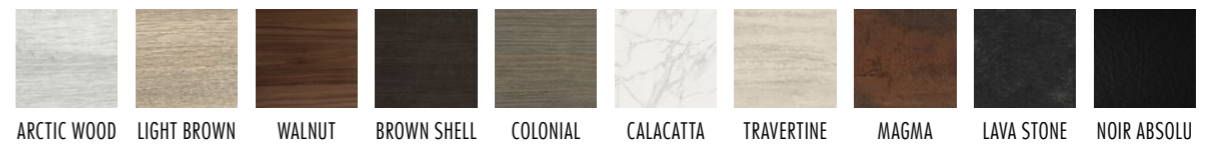
Lite Nesting Tables

STRUCTURE FINISHES [color swatches] HPL FINISHES [color swatches]

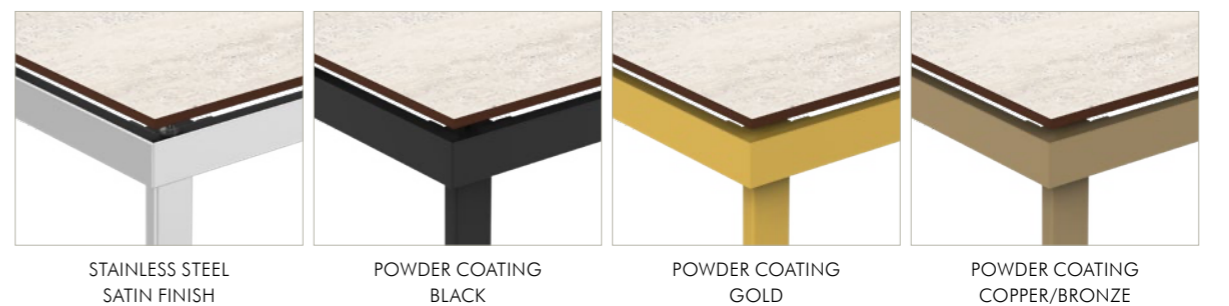
- » St. st. 18/10 or steel structure (depending on finish)
- » Nesting storage value: 3 pieces in the space of 1
- » Superior strength and resistance to wear and tear
- » Heavy duty casters with brakes
- » Detachable skirtings available in matching finishes
- » Detachable plate holder available



HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE



Foldable Cocktail & Buffet Tables

The perfect pairing for any event



Square



Round



Amphora

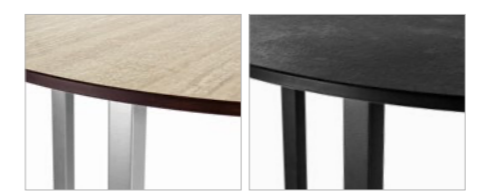
Foldable Buffet Tables

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

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



Table Cart



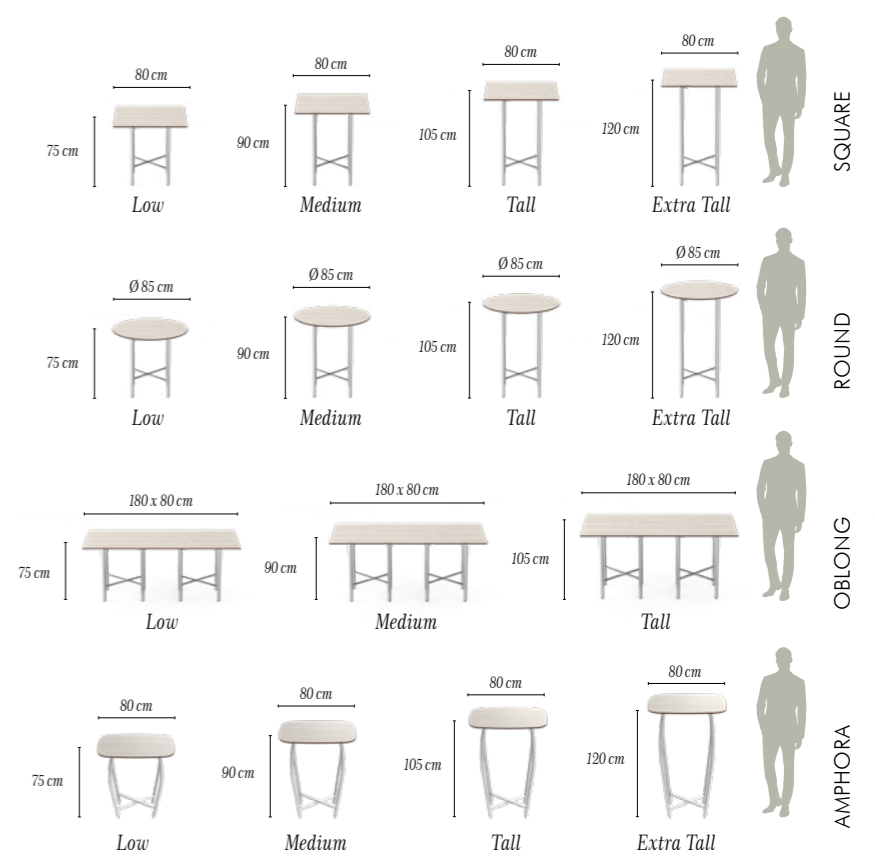
STAINLESS STEEL SATIN FINISH (Not for Amphora)

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

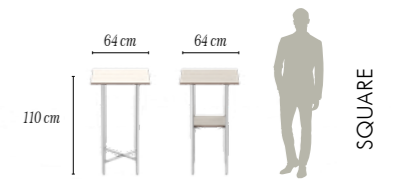
Foldable Cocktail Tables

- » 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

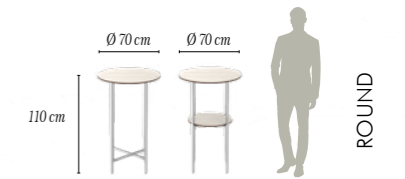
STRUCTURE FINISHES  HPL FINISHES 



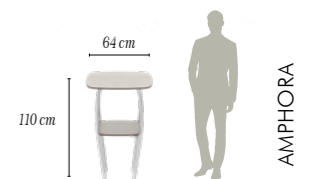
Table Cart



SQUARE



ROUND



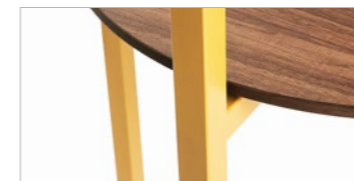
AMPHORA



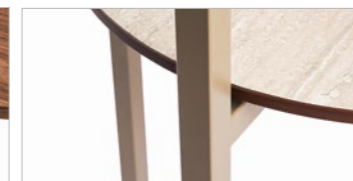
STAINLESS STEEL
SATIN FINISH (Not for Amphora)



POWDER COATING
BLACK



POWDER COATING
GOLD

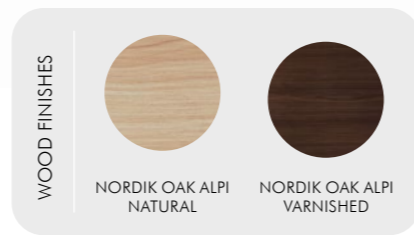


POWDER COATING
COPPER/BRONZE

la tavola®

Mixology, Beverage & Vertical Displays

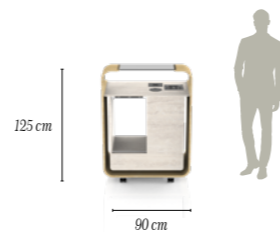




Seagull Front Bar

HPL FINISHES

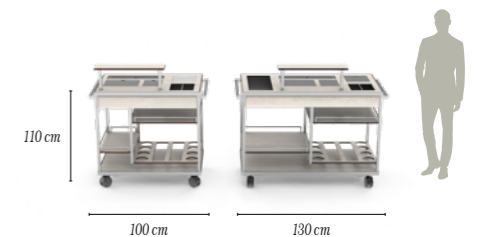
- » L 90 W 55 H 125 cm
- » Shock Freezer
- » Trash Bin
- » Cocktail drainer
- » Glass Holder
- » Led Light
- » Back Push & Pull draw
- » Extra Clear Glass Counter Top
- » Anti-falling system for bottles
- » Casters with brakes



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

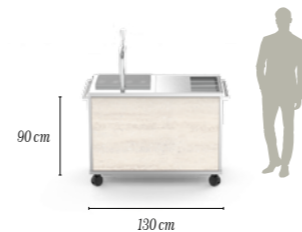
- » L 130 W 60 H 90 cm
- » Stainless steel structure, deep matt or powder coated finishes
- TOWER one way (one type of beers)
- » Cold kit
- » With a chrome-plated stainless steel body

- 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

STRUCTURE FINISHES  HPL FINISHES 

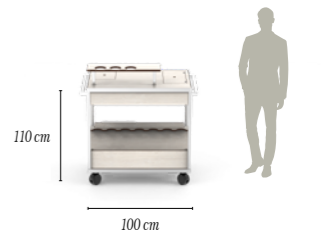


Wine Tasting Cart

- » 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

STRUCTURE FINISHES  HPL FINISHES 



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

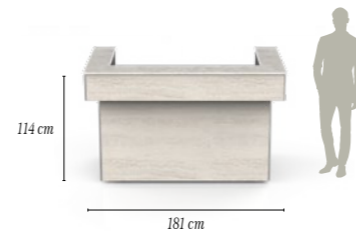
- » L 181 W 97 H 114 cm
- » Mobile Bar for banqueting, lobby lounge, roof tops, catering and events
- » On heavy duty casters with brakes
- » Available with or without lights
- » Edge Protection System
- » Stainless steel structure, HPL skirting and white marble Okite top

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:

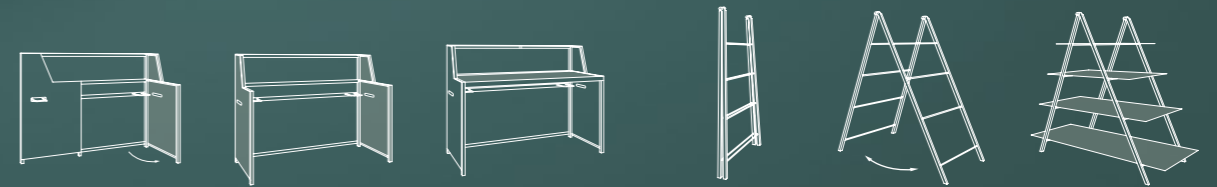
- » 7 Food pan steel 1/9
- » Glass countertop
- » Food Pans 1/3 + 1/6
- » Thrill
- » Glass fountain
- » Tools drainer
- » Trash bin
- » Tank with partition for crushed and cubed ice
- » Compartment for Co₂ cylinder and water tanks
- » Storage space
- » Fridge (optional)
- » Hanging speed bottle rack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

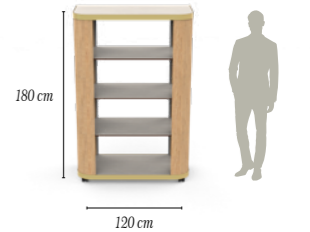
- » L 150 W 65 H 170 cm
- » HPL removable shelves
- » Stainless steel foldable structure
- » Minimal storage space
- » Dedicated cart for storage and mobility



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





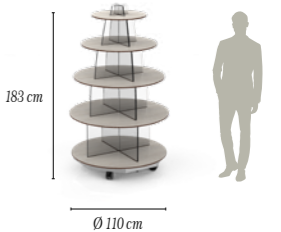
Lite Back Bar

- » 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

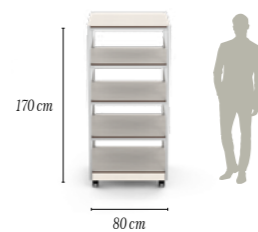
- » Ø 110 H 183 cm
- » Mobile vertical display with 4 large levels for food display
- » See-through vertical panels with 360° access
- » Heavy duty stainless steel base
- » Moves on 4 casters
- » Edge protection system
- » Hidden heavy-duty design wheels with brakes



The Tower

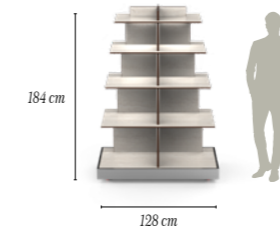
STRUCTURE FINISHES ●●●●●

- » 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





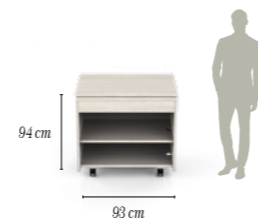
Coffee Break Cart

- » 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



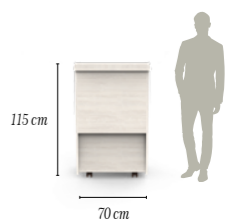
Welcome Desk

- » 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

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

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

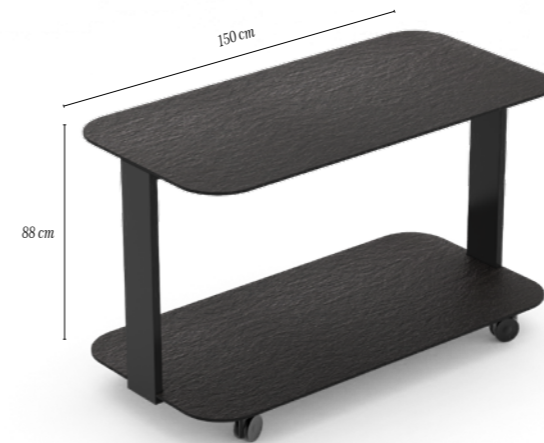
- » Stainless steel structure, powder coated finishes
- » Optional Anti-falling system
- » On Wheels –2 with Brakes
- » Cable management system



Version with drawer (Optional)



Version with middle shelf (Optional)



Version with middle shelf (Optional)

Swift Gueridon

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

- » 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



Swift F&B Table

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

- » 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





Convivium

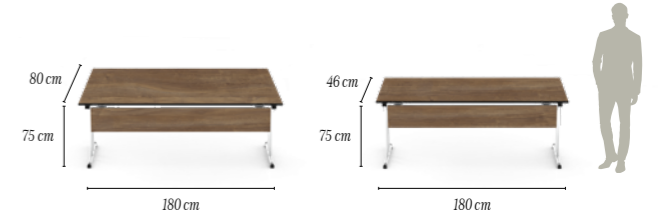
- » High-end linen-less banqueting table
- » Interchangeable in shape over the same set of legs
- » Bearing structure in conglomerated wood covered with HPL
- » Edge banding in highly durable polypropylene
- » Tops are provided in varying dimensions, according to customers' need
- » The 4 legs of each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

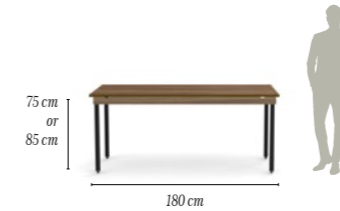
- » MFC top with edge-protect shockproof system
- » Black metal foldable legs
- » Tops are provided in varying dimensions, according to customers' need
- » Cart for Banquet table, indoor casters



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

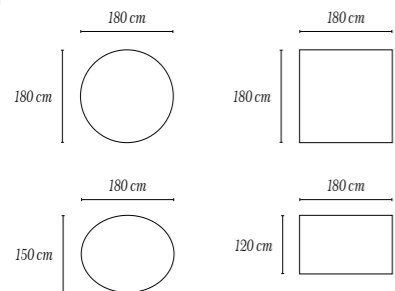
- » L 175 W 88 H 106 cm



Version with skirtings



SIZES



TOP SURFACE FINISHES



Carts for tops



Carts for legs*
*Only for Convivium



Cart

TOP SURFACE FINISHES

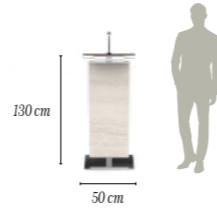




Lectern

HPL FINISHES

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



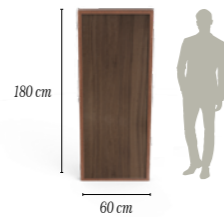
THE SHOWCASE IS EQUIPPED WITH A DRAWER FOR EASY FOOD PLACEMENT



Room Divider

FINISHES

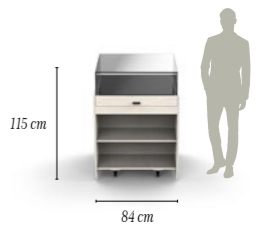
- » L 60 W 12 H 180 cm
- » Heavy duty and durable
- » Styled to match with the existing interior decor and other banqueting furniture
- » Edge protection system
- » Lightweight, portable structure
- » Wooden panels veneered with HPL
Maple / Oak / Walnut / Wenge / Black



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



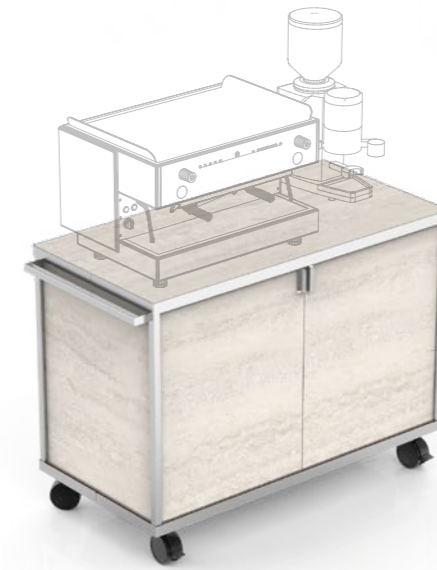
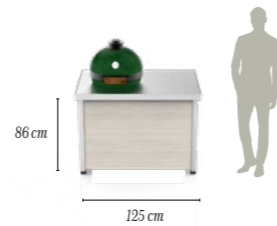


Green Egg Cart

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

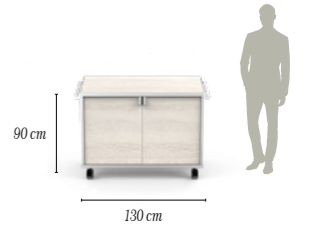


Coffee Cabinet

STRUCTURE FINISHES HPL FINISHES

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

- » HPL panels available in different colours



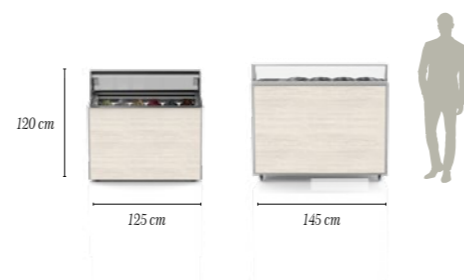
Ice-Cream Stations Standard and Deluxe

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

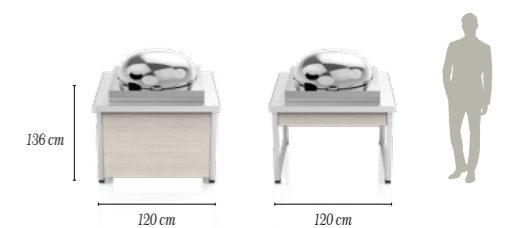


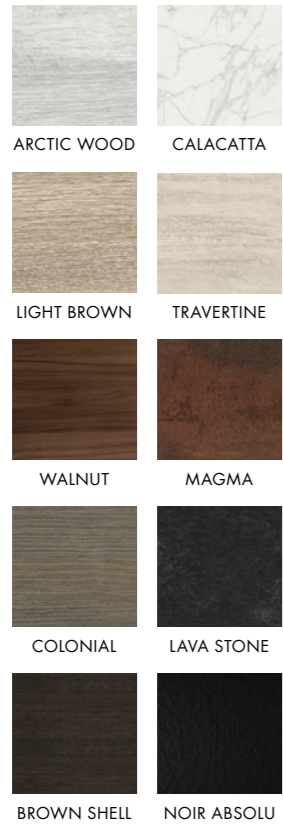
Ouzi Cart

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





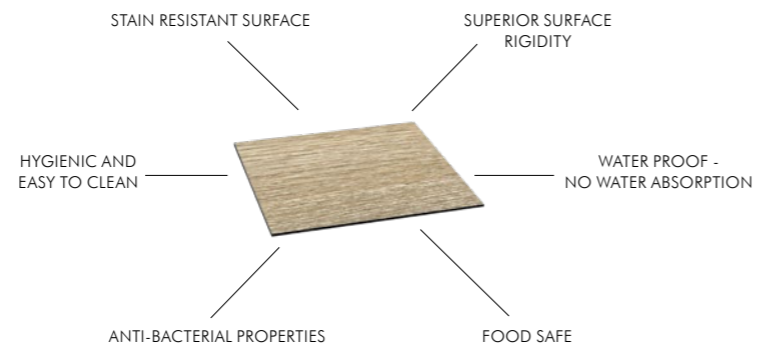
HPL Panels and Tops

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.

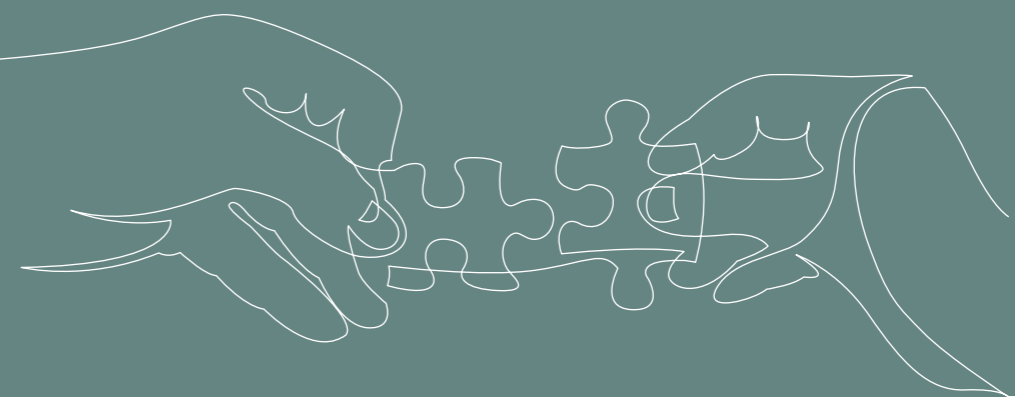
HPL tops and sides are durable and lightweight.

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

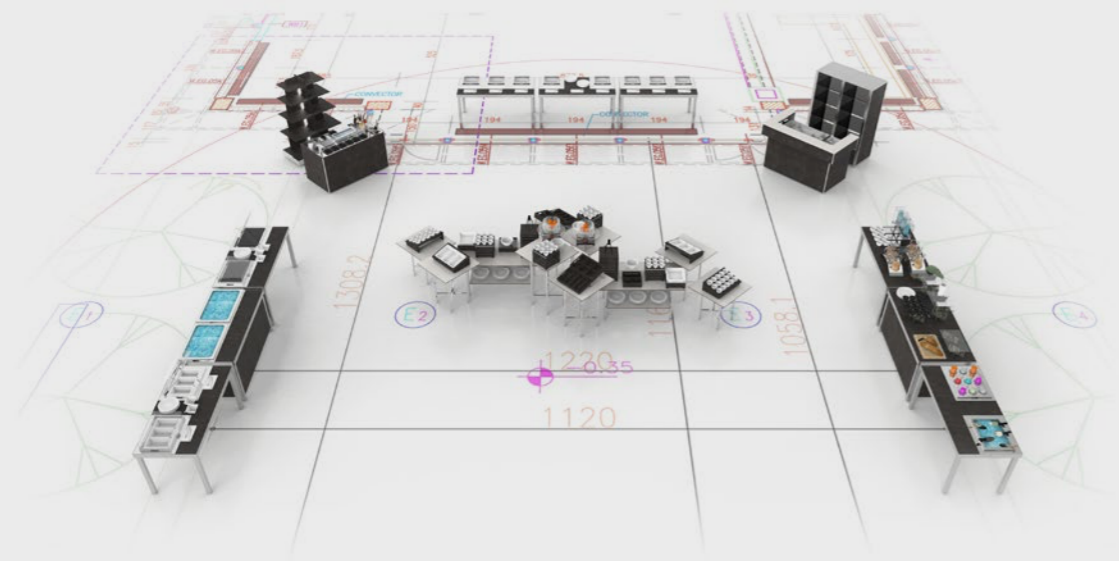


Custom Solutions

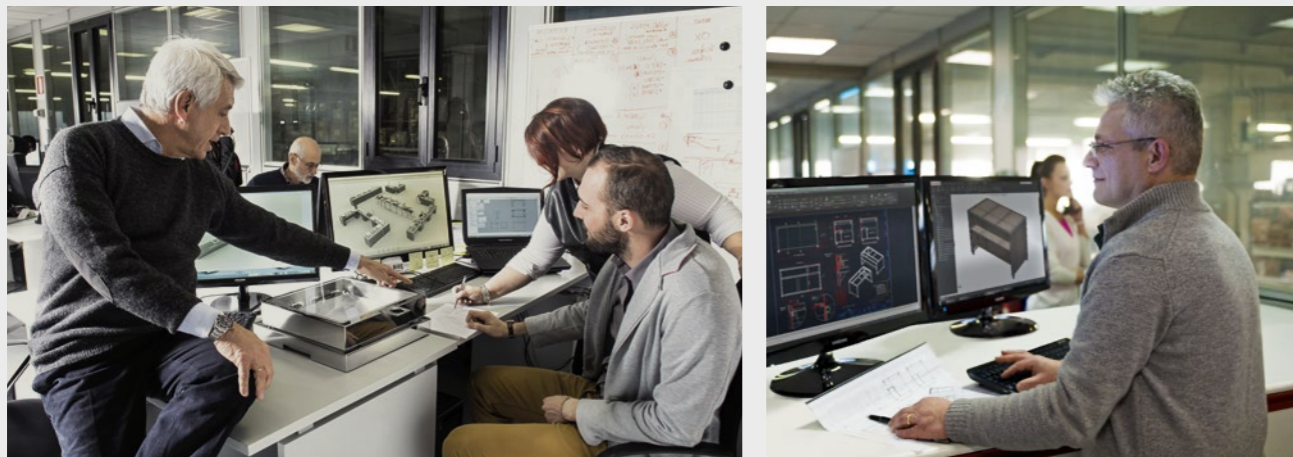
Rely on our team of experts to study, design and build your dining areas. Our wide range of products and finishes allows you to create a setting that matches your interior design. If this is not the case, our team of technicians and designers offer you a customization service both in terms of finishes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

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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 incurrence 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.

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