



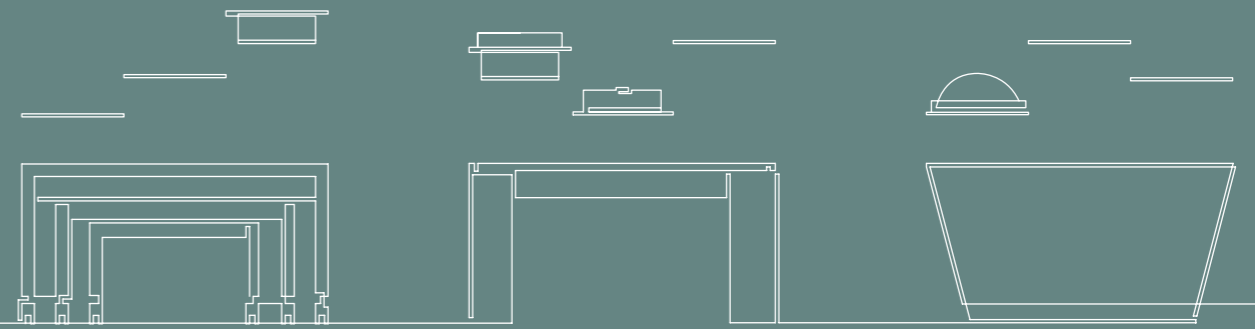
la tavola[®]
COMPLETE CATALOGUE 2021



Wonderbuffet
by **la tavola**

la tavola[®]
COMPLETE CATALOGUE 2021

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 OFFERS 7 MODELS OF ACTION STATIONS
AND MANY MODULES FOR WARM & COLD-HOLDING,
COOKING, BEVERAGE AND MIXOLOGY

FUNCTIONAL MODULES



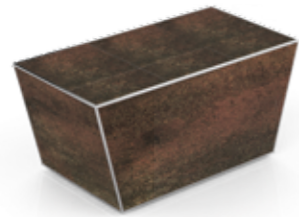
Elemento
2 versions available



Nesting Table
3 sizes and 2 versions available



Magic Cart
2 sizes and 2 versions available



The Grand
2 versions available



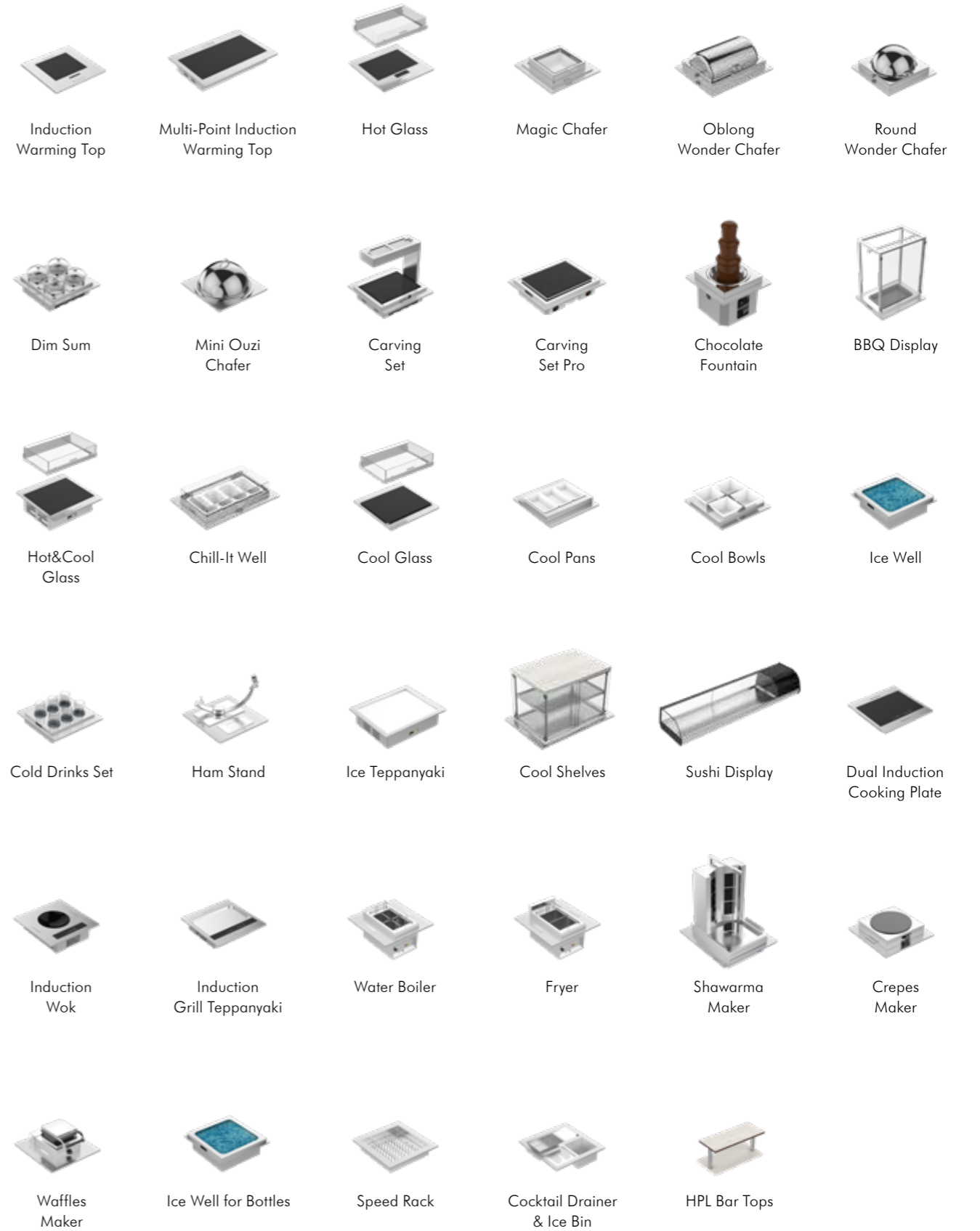
The Bridge
2 sizes and 2 versions available



Catering Table
2 versions available



Magic Table
3 sizes available

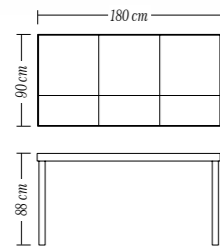




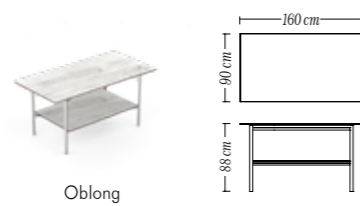
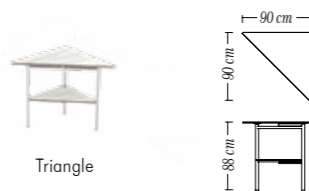
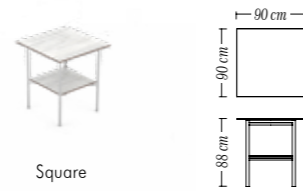
Elemento

The beauty of simplicity

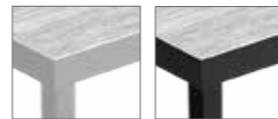
- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down with ease, no tools needed
- » Assembly / disassembly requires minimal time, 2 minutes on average
- » Detachable skirtings available in matching finishes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong Cordura bags



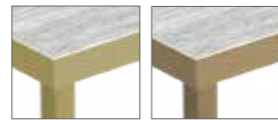
FOLDABLE EXTENSIONS WITH MIDDLE SHELF



FRAME AND LEGS FINISHES AVAILABLE



Stainless steel brushed finish Powder coating Black



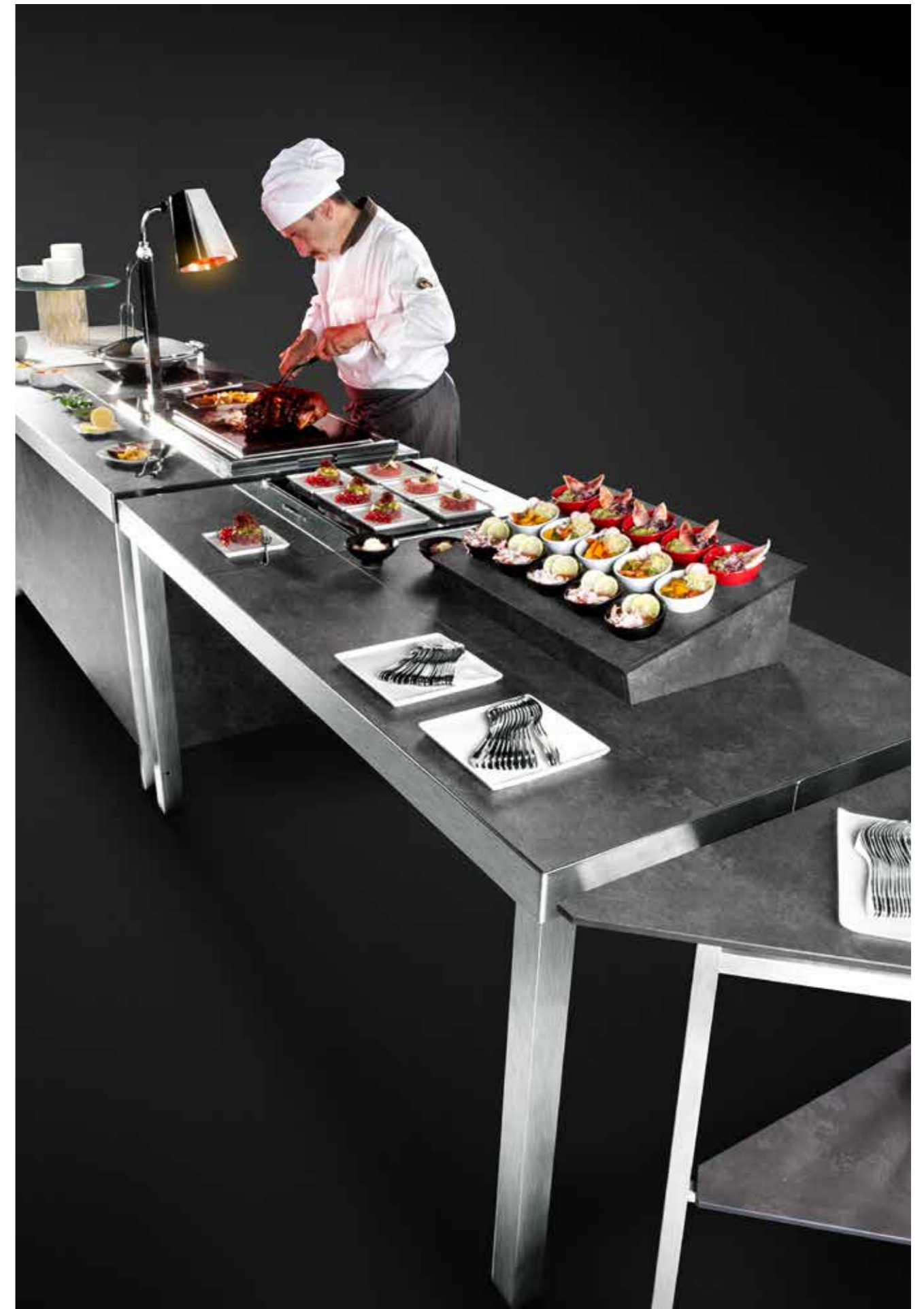
Powder coating Gold Powder coating Copper/Bronze

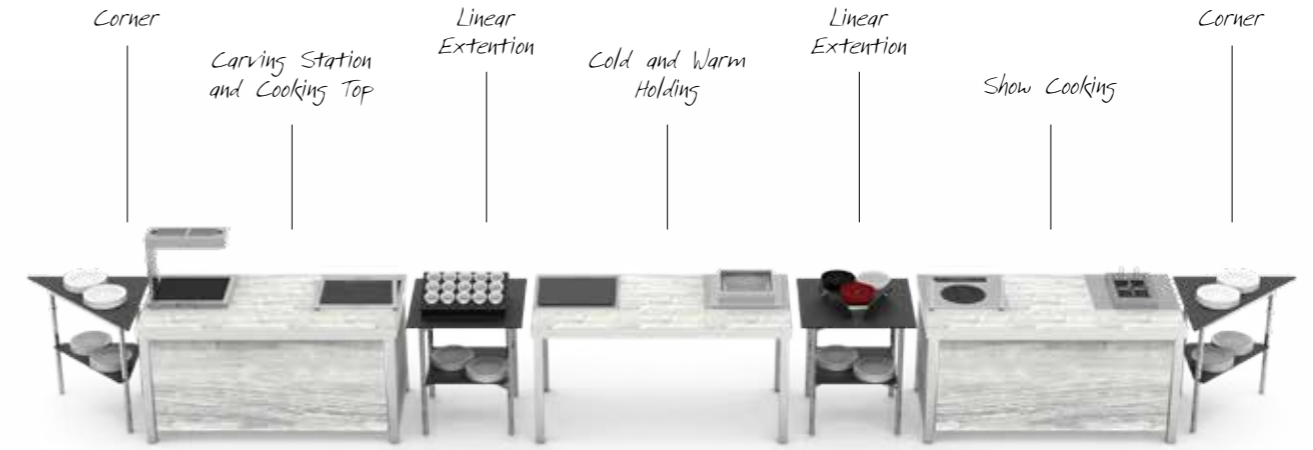
Cart and Bag kit for Elemento Table



STRUCTURE FINISHES

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





Use its specific Skates to move Elemento easily





Nesting Table

Design meets mobility meets storage value

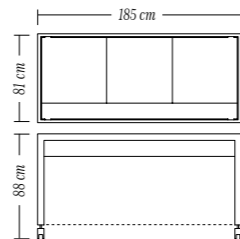
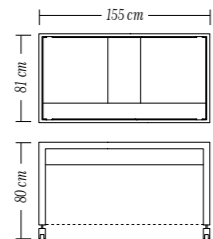
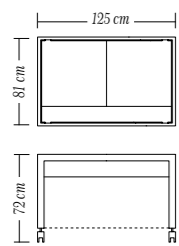
- » Stainless steel 18/10 structure, deep matt finish
- » Nesting storage value: 3 pieces in the space of one
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



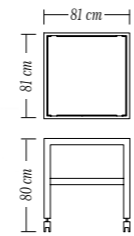
Small
NESTING TABLE
with or without skirting

Medium
NESTING TABLE
with or without skirting

Large
NESTING TABLE
with or without skirting



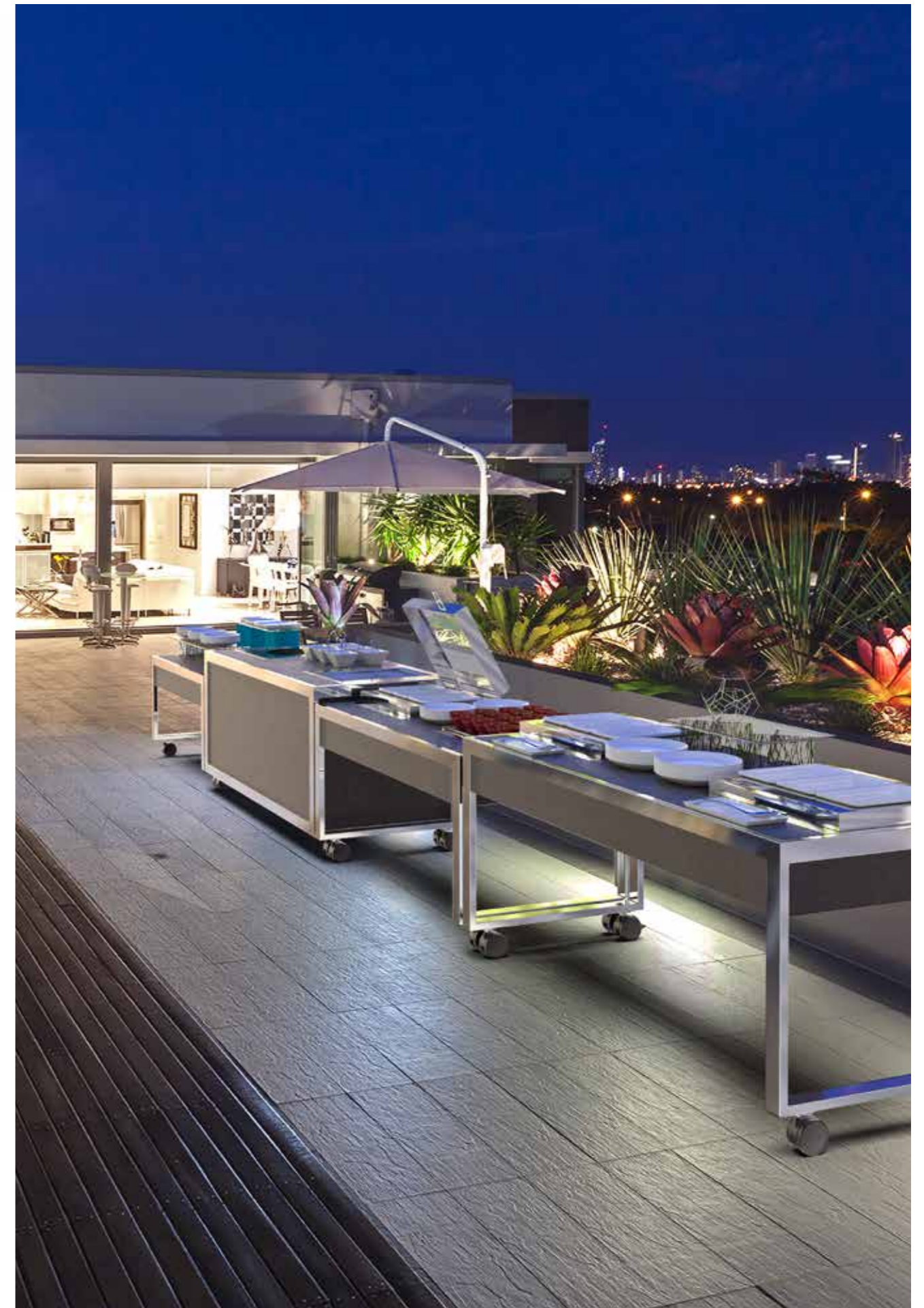
NESTING TABLE
EXTENSION

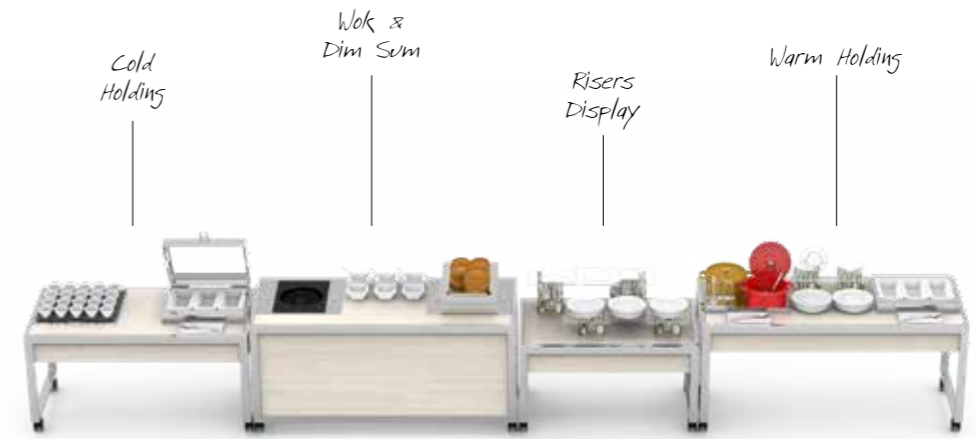


Two extensions can fit
underneath one Large
Nesting table

HPL FINISHES
AVAILABLE

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







Magic Cart

A new frontier in mobile food service

- » Stainless steel 18/10 structure, deep matt finish and powder coated colors
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



Large storage space



LITE
MAGIC CART
Large



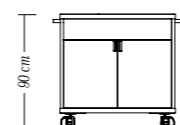
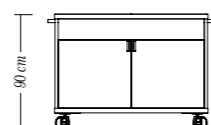
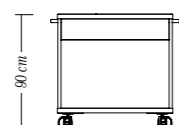
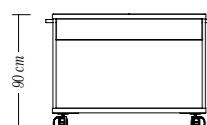
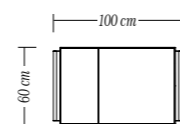
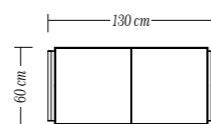
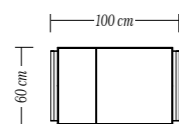
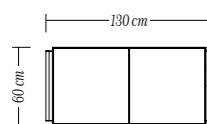
LITE
MAGIC CART
Small



MAGIC CART
Large



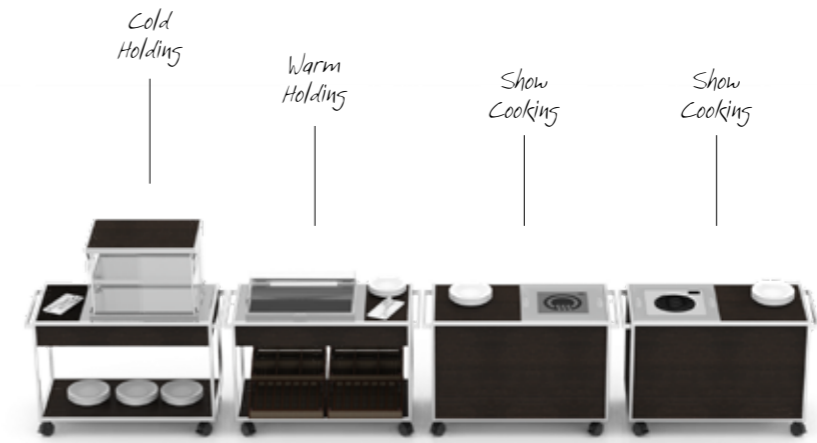
MAGIC CART
Small



STRUCTURE FINISHES

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







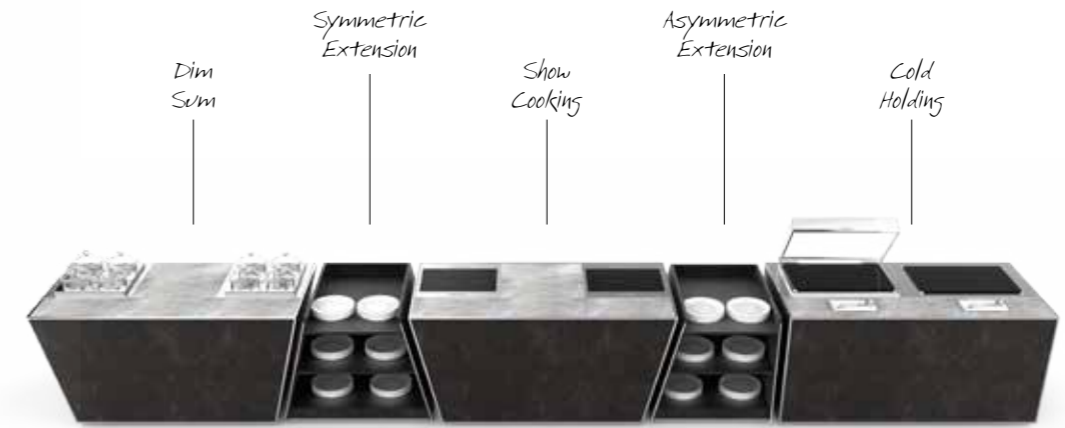
The Grand

An architectural masterpiece

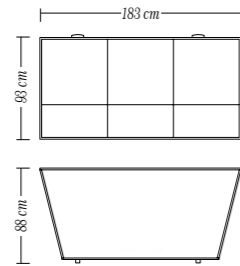
- » Stainless steel 18/10 structure, brushed finish, powder coated colors, black, gold or copper/bronze
- » Minimally intrusive Edge Protection System
- » Superior strength and resistance to wear and tear



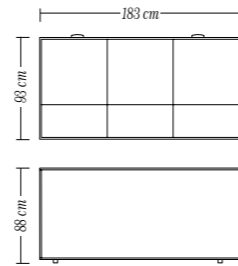
- » Wiring management system
- » Heavy duty casters with brakes
- » Large inner storage area
- » Dynamic Built-In Modular System



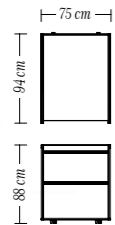
THE GRAND
Conical



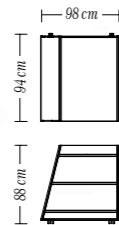
THE GRAND
Linear



LINEAR
Extension



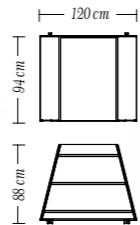
ASYMMETRIC
Extension



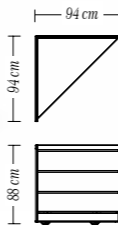
*left and right side



SYMMETRIC
Extension



CORNER
Extension



EDGES FINISHES AVAILABLE



Stainless steel brushed finish



Powder coating Black



Powder coating Gold



Powder coating Copper/Bronze

HPL FINISHES AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

Calacatta

Magma

Noir Absolu





The Bridge

Ultimate luxury in a buffet setting

- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system



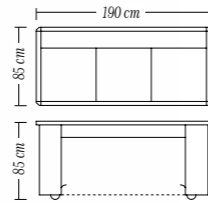
- » Heavy Duty casters with brakes
- » Dynamic Built-In Modular System
- » Richly customizable design



THE BRIDGE
Small



THE BRIDGE
Small w/skirting



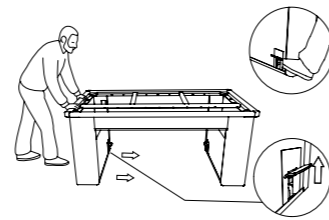
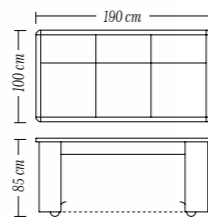
HIDDEN WHEELS
Good to have them,
even better not to see
them



THE BRIDGE
Large



THE BRIDGE
Large w/skirting



BRAKING SYSTEM
Accessible at all times

HPL FINISHES
AVAILABLE

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

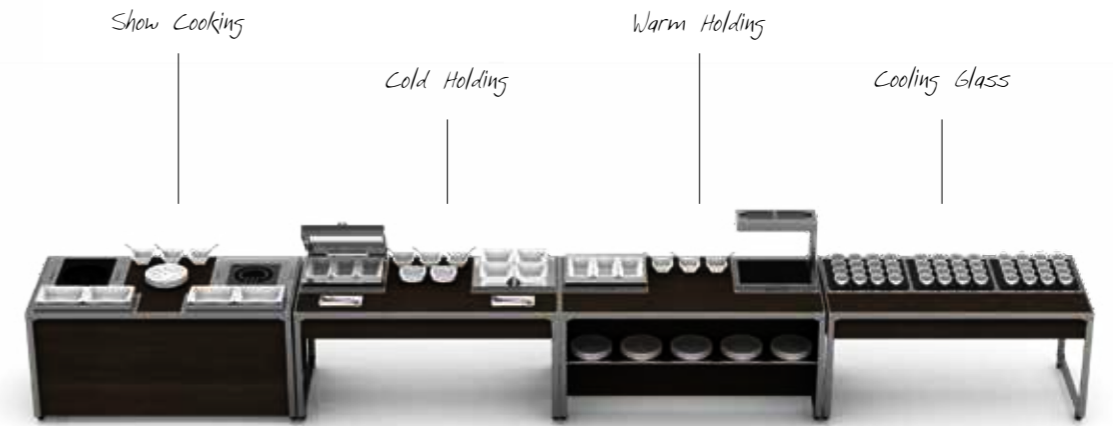




Catering Table

Never cease to amaze your guests

- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down into 5 pieces, no tools needed
- » On wheels with brakes
- » Built-In plate holder
- » Disassembly / assembly requires minimal time, on average 2 minutes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong Cordura bags



CATERING TABLE

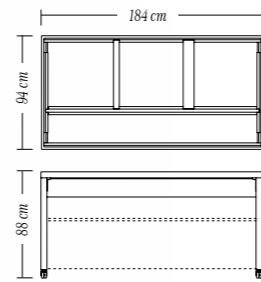
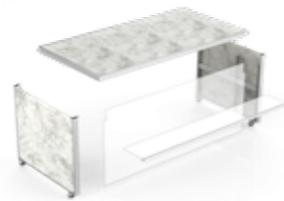


PLATE-HOLDER

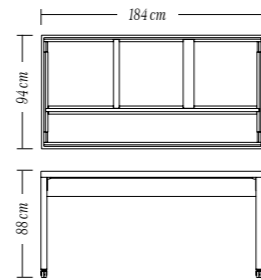
The Catering Table can be assembled with or without plate-holder by simply inserting the front panel in the central or frontal position



Cart and Bag kit for Catering Tables



LITE CATERING TABLE



HPL FINISHES AVAILABLE

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

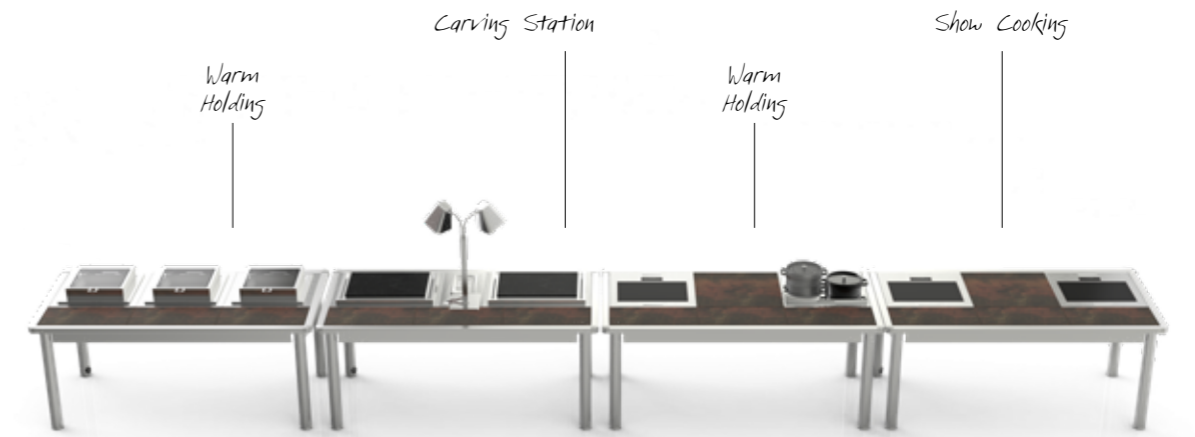




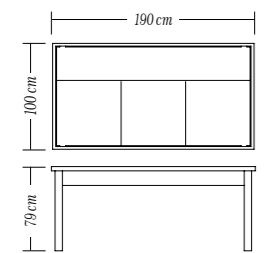
Magic Table

The one and only

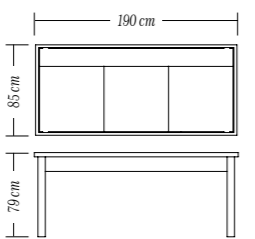
- » Stainless steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down into 5 pieces, no tools needed
- » Disassembly / assembly requires minimal time, on average 2 minutes
- » Dynamic Built-In Modular System
- » Stores in custom made, extra strong cordura bags



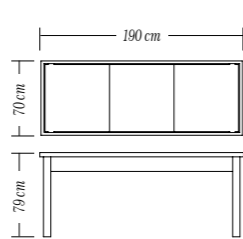
MAGIC TABLE
Large



MAGIC TABLE
Medium



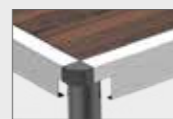
MAGIC TABLE
Small



Cart and Bag kit
for Magic Table



LEGS AND CORNERS
ALSO AVAILABLE IN
TITANIUM FINISH



Black



Gold



Venetian Gold



Platinum Champagne

HPL FINISHES
AVAILABLE

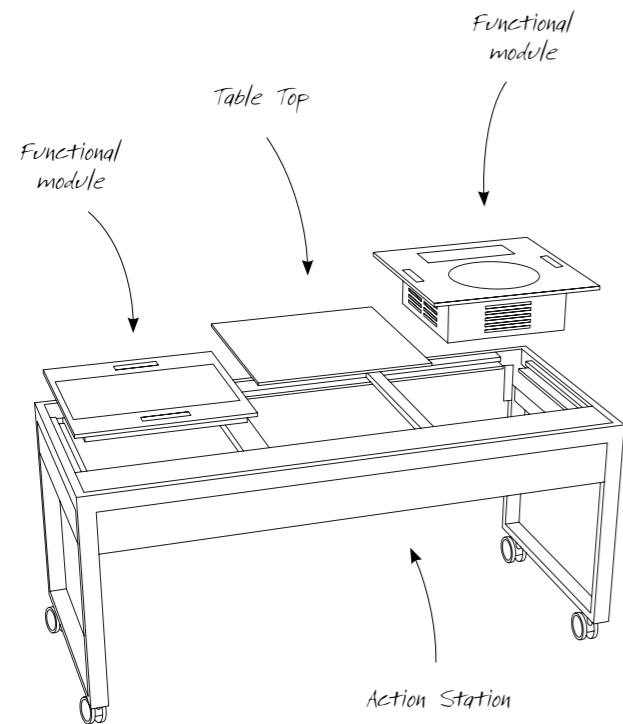
- | | | | | |
|---------------|------------|---------------|--------------|---------------|
| ● Arctic Wood | ● Walnut | ● Brown Shell | ● Travertine | ● Lava Stone |
| ● Light Brown | ● Colonial | ● Calacatta | ● Magma | ● Noir Absolu |





Functional Modules

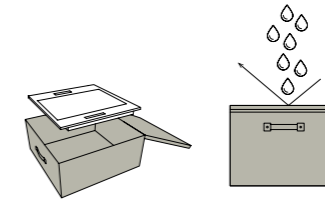
WITH WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY



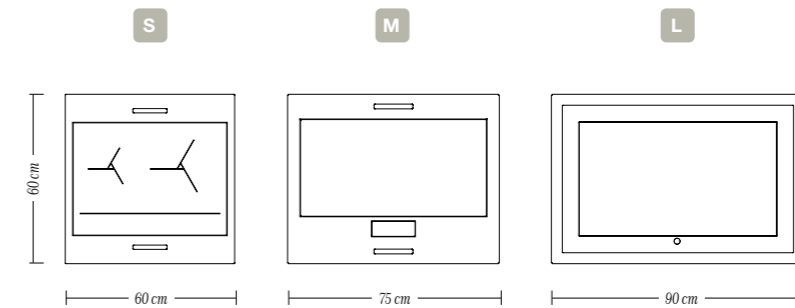
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

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.

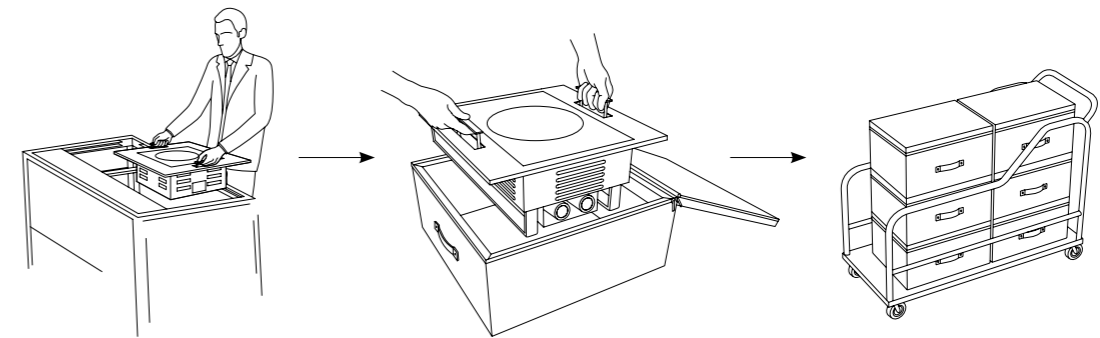
This is how we have created a system that knows no boundaries.



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



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**



OBLONG WONDER CHAFER

M 75 x 60 cm

- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Porcelain and stainless steel food pans available
- » ⚡ 700 W
- » **1/1 GN**



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



ROUND WONDER CHAFER

S 60 x 60 cm

- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Porcelain and stainless steel food pans available
- » ⚡ 500 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



MINI OUZI CHAFER

S 60 x 60 cm

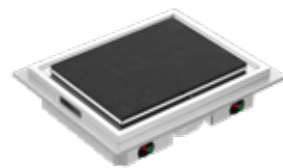
- » Removable cover
- » Handle on cover available in different colors
- » Stainless steel food pan 50 cm
- » ⚡ 2x 700 W



CARVING SET

S 60 x 60 cm

- » Premium granite base, removable for easy cleaning
- » Heating lamp with infrared strips
- » ⚡ 500 W (lamp)
- » ⚡ 2x 700 W (carving)



CARVING SET PRO

M 75 x 60 cm

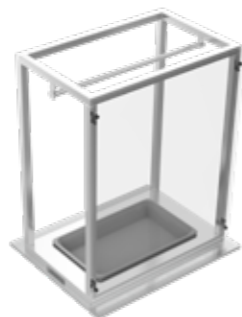
- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Temperature (granite): 80 °C
- » ⚡ 2x 700 W



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

ACCESSORY FOR WARM HOLDING



HEAT LAMPS

- » Ideal for Carving Set Pro module
- » W 27 L 20 H 70 cm
- » Available with 1 or 2 heating lamps
- » Ideal for carving or warming top unit
- » Stainless steel structure, mirror finish
- » Excellent stability
- » ⚡ 1x 250 W / 2x 250 W



INFRARED HEAT LAMP

- » L 60 W 40 H 40 cm
- » Stainless steel structure, satin finish
- » Excellent stability
- » ⚡ 470 W



**Warm&Cold Holding
MODULE**



HOT&COOL GLASS

S 60 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**

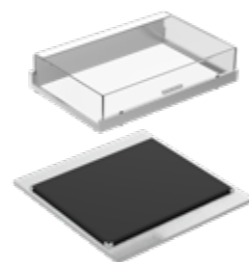
Cold Holding MODULES



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 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
- » Ceramic bowls available in black or white



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

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)



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



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**



SUSHI DISPLAY

145 x 39 x 24 cm | 110 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
- » +4 °C > +8 °C temperature range
- » **⚡** 130 W

Professional Cooking MODULES



DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

- » Cooking areas:
 Ø 145 ⚡ 1400 W / 1100 W
 Ø 210 ⚡ 2300 W / 1600 W
- » All power (⚡ 3700 W / 2700 W)
 can be directed on one large pan
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

- » Cooking area: L 30 W 47 cm
 ⚡ 3700 W (1400 W + 2300 W)
 ⚡ 2700 W (1100 W + 1600 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
- » Maximum of four 14 x 10 x 13.5 cm cooking
 baskets
- » ⚡ 3000 W



INDUCTION WOK

S 60 x 60 cm

- » Cooking area: Ø 31 cm
 ⚡ 3700 W / 2700 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



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
- » 30 °C > 300 °C temperature range
- » ⚡ 2500 W



WAFFLES MAKER

S 60 x 60 cm

- » Waffle size 18x10 cm - two at a time
- » 0 °C > 300 °C temperature range
- » ⚡ 1600 W

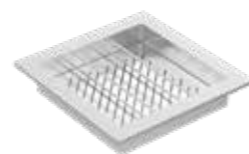
Beverage&Mixology MODULES



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

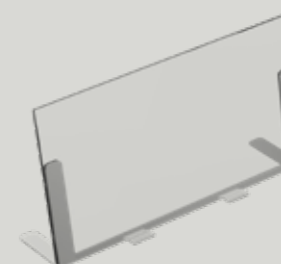
- » St. steel structure
- » HPL base and countertop surface

Accessories FOR FUNCTIONAL MODULES



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



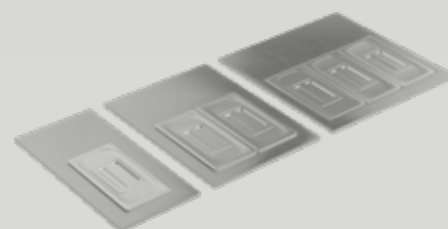
PLATE HEATER

- 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)



WORKING STATION WITH SINK

- L 130 W 60 H 90 cm
 » Portable sink and work surface
 » 25 lt capacity and independent recovery of liquids
 » Wireless (battery powered)
 » Casters with brakes



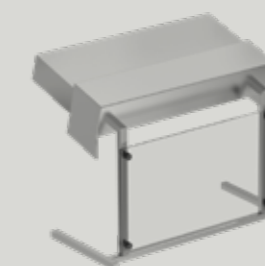
SERVICE TILES

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



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

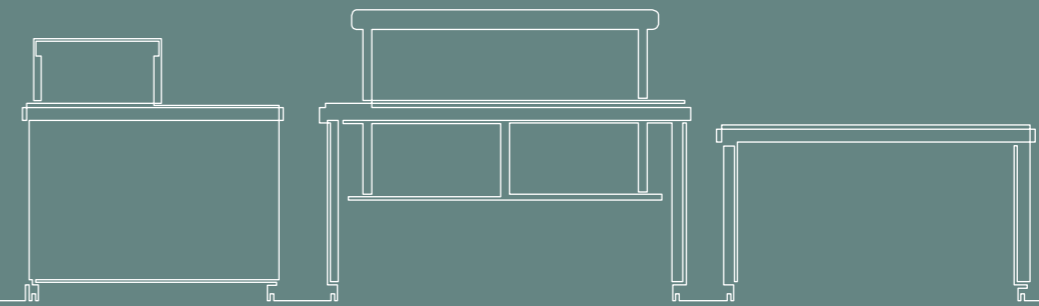


PORTABLE EXHAUST

- » L 59 W 34 H 55 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

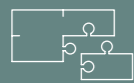


icona®



Icona is the latest line from La Tavola. It has been designed and made 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®**



Warm



ICONA
FOR WARM HOLDING

Cool



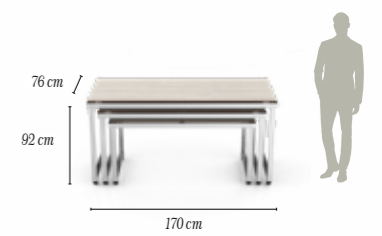
ICONA
FOR COLD HOLDING

Cook

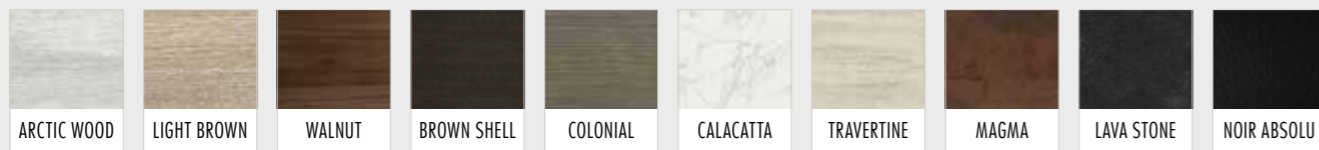


ICONA
FOR SHOW COOKING

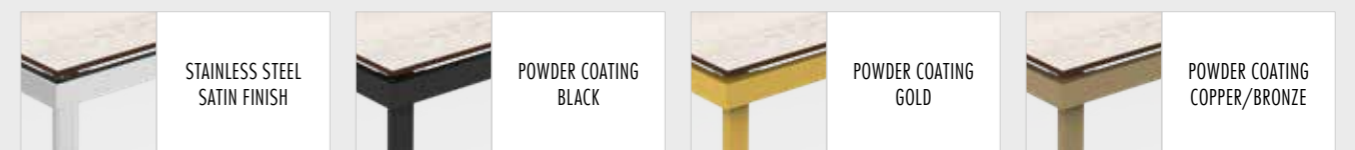
NESTING
STORAGE VALUE
3 PIECES IN THE
SPACE OF 1



HPL FINISHES AVAILABLE





FRAME AND LEGS FINISHES AVAILABLE



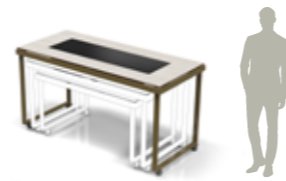


icona®
For Warm Holding

STRUCTURE FINISHES  HPL FINISHES 

- » L 170 W 76 H 92 cm
- » St. st. 18/10 structure
- » Heavy duty casters, 2 with brakes

- » HPL tops and skirts
- » Removable heat bridge/sneeze guard (optional)
- » Removable skirts and plate-holder (optional)

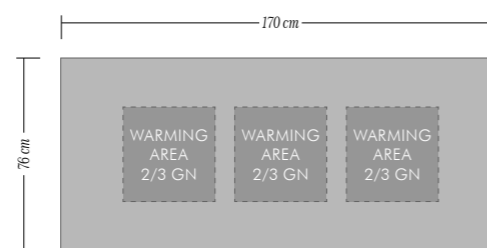
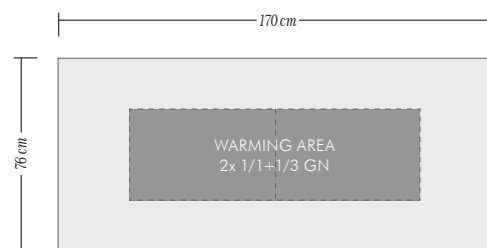


⚡ Electric version

- » Black Ceran® glass
- » 2x 900 W Independent warming areas
- » 2 Electric plugs for Heating Lamp

🔥 Secret induction version

- » 3x 350 W - 3x 700 W Induction units
- » Serial connection system (up to 3 units with 1 cable out-let)
- » Silicon Pad provided to protect the surface from heat



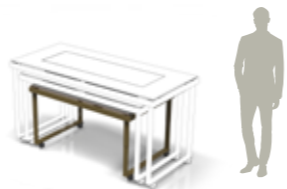


icona®
For Show Cooking

- » 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
- » Stainless steel 18/10 structure

STRUCTURE FINISHES  HPL FINISHES 

- » 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®



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)



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



Plate Holder

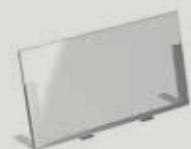
- » For Warming, Cooling and Cooking tables
- » St. st. hanging structure (3 pcs.)
- » HPL 11 mm surface
- » Stainless steel finishes available in many colors



Portable Exhaust

L 59 W 34 H 55 cm

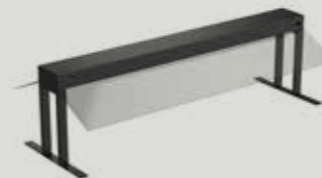
- » Stainless steel structure, mirror and satin finish
- » Transparent hardened glass finish
- » 2 aspiration sections with active carbon filter Filters are easily replaceable
- » Integrated splash guard
- » High suction power
- » ⚡ 80 W



Anti Splash Guard

L 60 W 15 H 30 cm

- » For Warming and Cooling Tables
- » St. st. structure
- » PETG dual-side sneeze guard



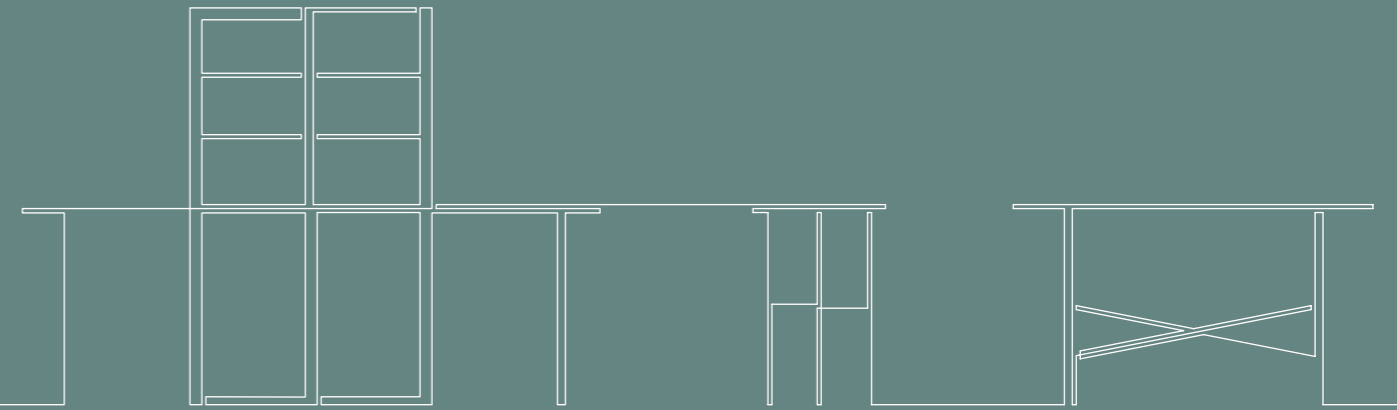
Heat Lamp

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



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.

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