



la tavola[®]
COMPLETE CATALOGUE 2021



Wonderbuffet
by **la tavola**

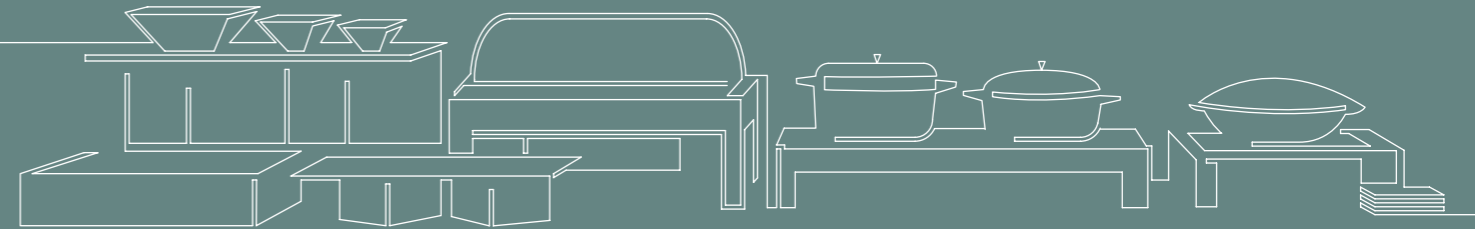
la tavola[®]
COMPLETE CATALOGUE 2021

Buffetware

Wonderbuffet
by **la tavola**

La Tavola's Wonderbuffet® collection is the most complete offering for the modern Hotelier.

La Tavola's products incorporate a keen awareness of fluid trends and design styles, whilst making sure to always deliver above operator's expectations in terms of functionality.





LA TAVOLA'S ITEMS ARE PROUDLY MADE
IN ITALY WITH THE BEST RAW MATERIALS
AND THE LATEST TECHNOLOGY

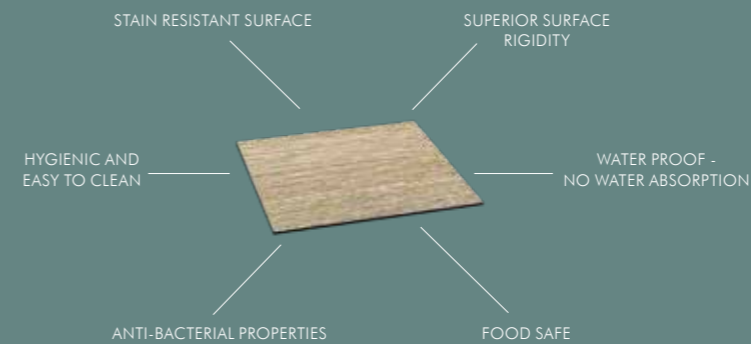
MODERN BUFFETWARE FOR THE MODERN HOTELIER



THE BEAUTY OF HPL



High Pressure Laminate (HPL) is a durable and high-performing material, which is presented in many different stunning finishes



HPL is a high-performing material, durable and lightweight, ideal for the intensive use which is typical in the foodservice industry.

la tavola®

Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

One shared goal: to provide modern hoteliers with an accurate selection of adaptable, performing and qualitatively superior design solutions for their buffets.





■ Magic Chafer

The patented Humidity Control System® makes it ideal for serving any type of food

- » **FOR INDUCTION**
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°



MAGIC CHAFER
for induction

L 49 W 46 H 16 cm

2/3 GN

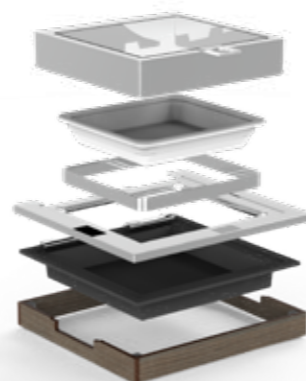
It's recommended to use with a power source ≥ 1000 W



Anti-sliding base - st. st. finish

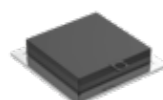


Anti-sliding base - HPL finish

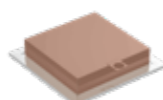


COVER

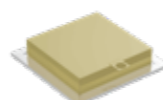
Magic Chafer is available with or without glass top and in 4 different premium finishes.



Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN FOOD PANS



2/3 GN
1/3 GN

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

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



■ Magic Chafer with stand

The patented Humidity Control System® makes it ideal for serving any type of food

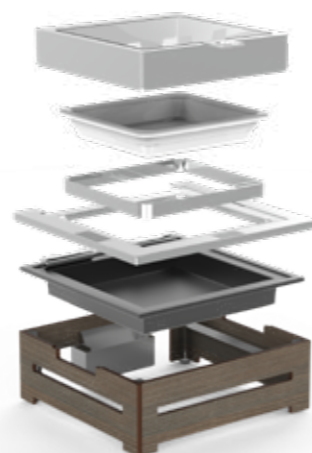
- » GEL FUEL, ELECTRIC
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°



MAGIC CHAFER
WITH ST. ST. STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

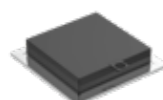


MAGIC CHAFER
WITH HPL STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

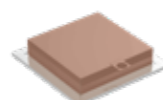


COVER

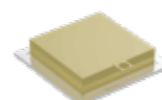
Magic Chafer w/stand is available with or without glass top and in 4 different premium finishes



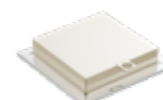
Black Titanium



Venetian Gold



Gold



Platinum Champagne

PORCELAIN FOOD PANS



2/3 GN
1/3 GN

STANDARD FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

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

Magic Chafer®

The revolution in chafing dishes



The Magic Chafer is the only chafing dish on the market that provides a scientifically precise Humidity Control System











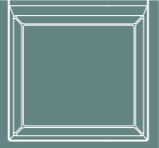

Humidity Control System®

Thanks to its HCS® patented Water Pan, the Magic Chafer® provides the exact amount of steam necessary for any given dish.

The HCS® Water Pan is divided into 5 compartments, a large central one and 4 smaller ones.

By filling all, some, or none of them, you will be able to control the amount of steam generated by your Magic Chafer®.

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

TYPE OF FOOD	HUMIDITY REQUIRED	HCS® WATER PAN FILLING OPTIONS	Steam production / water consumption per hour at 75°C
 <p>Rice, steamed vegetables and fish, etc</p>	 <p>High Humidity</p>	 	50 cl /h 500 g /h
 <p>Stewed meat, fish, vegetables with any type of sauce, etc</p>	 <p>Limited Humidity</p>	 	26 cl /h 260 g /h
 <p>Roasted and broiled meats, fried food, baked potatoes, etc</p>	 <p>No Humidity</p>	 	0 cl /h 0 g /h

■ Oyster Chafer

Ideal for main dishes and starches

» **FOR INDUCTION, GEL FUEL, ELECTRIC**

- » Stainless steel 18/10 and ferro-magnetic stainless steel
- » Opens to 100°
- » Stainless steel 18/10 mechanical hinge

- » Condensation recovery system
- » Cover with perforation to release excess steam
- » Food pans are available with or without partition
- » Easy to remove and replace during service
- » Can be used in dry/semi-dry mode



OYSTER CHAFER
for induction
L 45,5 W 40 H 13,5 cm



OYSTER CHAFER
WITH STAND
for fuel burner
L 45,5 W 40 H 25,5 cm
🔥 gel fuel



OYSTER CHAFER
WITH STAND
electric
L 45,5 W 40 H 25,5 cm
⚡ 400 W

DRY DISK



PATENTED!
For use of the Oyster Chafer
in Dry Mode

PORCELAIN FOOD PANS
Ø 36 cm



1/1

1/1
with partition

STANDARD FINISH

- Mirror finish 18/10 st. st.
- Silverplated

LUXURY FINISHES (Cover only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



Wonder Chafer

Ideal for main dishes and starches

- » **ELECTRIC, GEL FUEL**
- » Steam collection rim around the cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops
- » The cover, food pans and water pans are removable for ease of operation and maintenance
- » Both stainless steel and porcelain food pans are available
- » Oblong and Round Wonder Chafers open to 170°



WONDER CHAFER
OBLONG
L 70 W 48,5 H 42 cm
700 W | gel fuel



WONDER CHAFER
ROUND
L 55 W 52 H 47 cm
500 W | gel fuel



SOUP STATION
OBLONG
L 70 L 48,5 H 42 cm
700 W | gel fuel



SOUP STATION
ROUND
L 55 W 52 H 45 cm
500 W | gel fuel



OUZI CHAFER
L 92 W 92 H 63 cm
700 W | gel fuel

STANDARD FINISHES

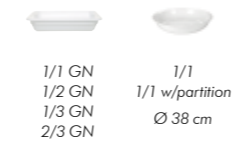
- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.
- Silverplated

LUXURY FINISHES

(Legs and handles only)

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

PORCELAIN FOOD PANS



1/1 GN 1/1
1/2 GN 1/1 w/partition
1/3 GN Ø 38 cm
2/3 GN

ST. ST. FOOD PANS



1/1 GN 1/1 Ø 70 cm
1/2 GN Ø 38 cm for Ouzi
1/3 GN Chafer
2/3 GN

SOUP TUREEN



Ø 24 H 23,5 cm
Ø 30 H 27 cm

Classic Chafers

Ideal for main dishes and starches

- » **GEL FUEL, ELECTRIC**
- » Usable with a wide range of food pans of different sizes in 18/10 stainless steel and porcelain
- » The self-bearing structure of the water pan has enabled the realization of a chafer with a reduced number of components
- » Steam collection rim around the outer edges prevents condensation on food when the cover is closed
- » Cover opens up to 170°
- » The cover can be easily removed to facilitate clean-up



CLASSIC CHAFING DISH
OBLONG
L 73,5 W 45 H 42,5 cm
700 W | gel fuel



CLASSIC CHAFING DISH
ROUND
L 61,5 W 49 H 45,5 cm
500 W | gel fuel



CLASSIC SOUP STATION
OBLONG
L 73,5 W 37 H 42 cm
700 W | gel fuel



CLASSIC SOUP STATION
SINGLE
L 61 W 49 H 45 cm
500 W | gel fuel

STANDARD FINISH

Stainless steel 18/10

- Mirror finish 18/10 st. st.

LUXURY FINISHES

- Silverplated
- Mirror finish 18/10 st. st.
- Brass*
- Silverplated
- Brass*

* Only legs and handles in brass

PORCELAIN FOOD PANS



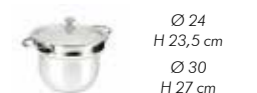
1/1 GN 1/1 1/1
2/3 GN Ø 38 cm w/partition
1/2 GN Ø 38 cm
1/3 GN

ST. ST. FOOD PANS



1/1 GN 1/1 1/2
2/3 GN Ø 38 cm
1/2 GN
1/3 GN
1/4 GN

SOUP TUREEN





Ø 24 H 23,5 cm
Ø 30 H 27 cm



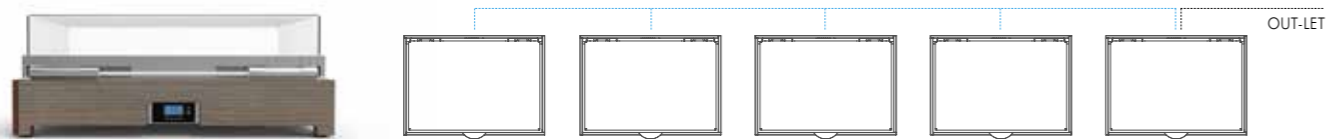
■ Warming Plate

Ideal for any type of food

- » **ELECTRIC**
- » Warm-Holding unit suitable for containers of any material
- » Digital display with temperature control and feedback
- » Black Schott Ceran® glass
- » Transparent PETG cover with INOX frame
- » Scratch resistant surface

	<p>WARMING PLATE L 61,2 W 43,2 H 11 cm 1/1 GN ⚡ 675 W</p> <p>L 78,2 W 43,2 H 11 cm 1/1+1/3 GN ⚡ 900 W</p>		<p>WARMING PLATE WITH COVER L 61,2 W 43,2 H 23,6 cm 1/1 GN ⚡ 675 W</p> <p>L 78,2 W 43,2 H 23,6 cm 1/1+1/3 GN ⚡ 900 W</p>
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CHAIN LINK SYSTEM: Up to 5 products (1/1 GN) | Up to 4 products (1/1+1/3 GN)



PORCELAIN FOOD PANS



1/1 GN
1/2 GN
1/3 GN
2/3 GN

COCOTTES



TAJINE



STONE BACON TRAYS



L 16 W 53 H 2,5 cm

HPL FINISHES

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





■ Carving Station

Presentation and carving of roasts and various grilled meats

- » **ELECTRIC**
- » Removable black granite top
- » Excess liquid collection system with recovery tank
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Maximum temperature up to 90° C (as measured on the granite top)



CARVING STATION WITH HEAT LAMP
L 59,6 W 59,6 H 46 cm
⚡ 500 W



CARVING STATION PRO
L 74 W 53 H 13 cm
1/1 GN
⚡ 2x 700 W



1-2 HEAT LAMPS for Carving Station Pro
W 27 L 20 H 70 cm
⚡ 250 W (each lamp)

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES *Only for Carving Station Pro*

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



Carving Station Pro - Recovery tank

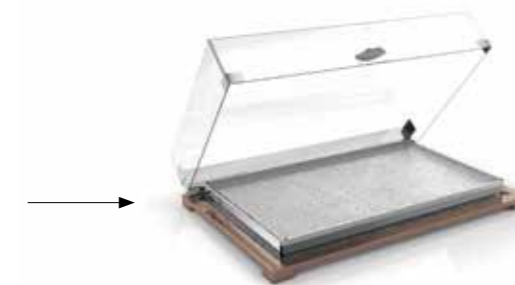
■ Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

- » **ELECTRIC**
- » 50°C maximum heating
- » 1/1 GN size
- » Can be used with La Tavola's Display Trays, with or without cover



WARMING TRAY
L 54 W 33 H 4 cm
1/1 GN
⚡ 40 W



A Warming Tray is made to measure to fit within a La Tavola's Display Trays

STANDARD FINISH Stainless steel 18/10

- New Ice finish 18/10 st. st.



Available with Low and High Display Trays, with or without transparent cover





■ Dry Chafer

Ideal for deep fried food, tempura, roasts, baked or grilled vegetables

» **FOR INDUCTION**

- » Uniform temperature distribution
- » Two mechanical hinges

» Works with non-induction-ready ceramic food pans

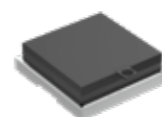
» Induction plate not included



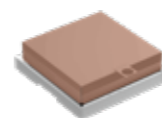
DRY CHAFER
for induction
WITH GLASS COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



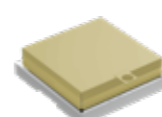
DRY CHAFER
for induction
WITH ST. ST COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



Black Titanium



Venetian Gold



Gold



Platinum Champagne

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

LUXURY FINISHES (Cover only)

- Silverplated
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

PORCELAIN FOOD PANS



1/3 GN
2/3 GN

■ Mini Chafer

Ideal for sauces

» Heat source: **GEL FUEL**



MINI CHAFER
for fuel burner
L 22 W 21 H 11 cm
gel fuel



DUAL MINI CHAFER
for fuel burner
L 49 W 29 H 11 cm
gel fuel



Cover holder
L 15 W 15
H 21 cm



Soup ladle holder
L 15 W 15
H 21 cm

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

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

COCOTTES
Ø 18 cm



Black



Graphite Grey



Cherry



■ Induction Warming Top

Ideal for chafer and any induction compatible pan or container

- » **INDUCTION**
- » Temperature management with 12 levels of setting
- » Temperature range: 104-203 °F / 40-95 °C
- » Black Schott Ceran® glass

HPL FINISHES

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

Examples of induction compatible pan or container available



INDUCTION WARMING TOP

L 39 W 39 H 11 cm

300 W

2/3 GN



DUAL INDUCTION WARMING TOP

L 62 W 39 H 11 cm

600 W

1/1 GN

■ Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

- » **INDUCTION**
- » Temperature range: 122-212 °F / 50-100 °C
- » Temperature displayed on digital display underneath Ceran glass
- » "No pan no heat" technology for minimal energy wastage
- » Suitable for use with up to 4 induction-ready containers
- » Multi-point induction area 80 x 34 cm

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine



MULTI POINT INDUCTION WARMING PLATE

L 93,8 W 47,7 H 12,3 cm

1500 W



Hot&Cold Plate

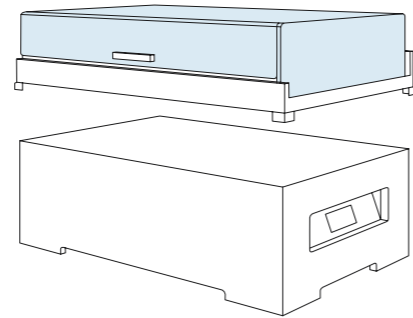
Ideal for cold and warm holding of finger food and plated dishes

- » **ELECTRIC**
- » Temperature range:
 - 90 °C / 194 °F
 - -5 °C / 23 °F

- » Digital temperature control and feedback
- » Stainless Steel structure with HPL panels
- » Removable cover (optional)



HOT&COLD PLATE
L 57,2 W 37,2 H 20 cm
1/1 GN
800 W



Removable cover is an optional additional component that can be easily placed and removed.



PORCELAIN FOOD PANS



1/1 GN
1/2 GN
1/3 GN
2/3 GN

COCOTTES & TAJINE



Black



Cherry



Graphite Grey



Ceramic Tajine

HPL FINISHES

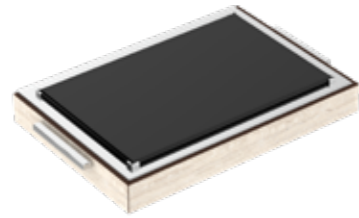
- | | |
|---------------|---------------|
| ● Arctic Wood | ● Calacatta |
| ● Light Brown | ● Travertine |
| ● Walnut | ● Magma |
| ● Colonial | ● Lava Stone |
| ● Brown Shell | ● Noir Absolu |



■ Cooling Plate

Ideal for cold finger food, cold cuts, sushi, fruit & salads, cold dips

- » **EUTECTIC** cooling
- » The Eutectic Cooling Plate is a versatile platform that can be easily adapted for different purposes
- » 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
- » Also available with transparent PETG cover reinforced with st.st. frame



COOLING PLATE

L 71 W 46,4 H 9 cm

1/1 GN

L 85 W 54 H 9 cm

1/1+1/3 GN



COOLING PLATE WITH COVER

L 71 W 48,3 H 20,7 cm

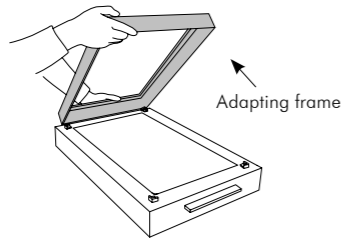
1/1 GN

L 85 W 55,5 H 20,7 cm

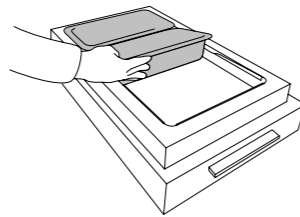
1/1+1/3 GN

INTERCHANGEABLE USE

Set-up can be changed with ease from one functionality to the other



Adapting frame



Adapting Frame



For Food Pans

GLASSES



1/1 GN
1/1+1/3 GN

PORCELAIN FOOD PANS



1/1 GN
1/2 GN
1/3 GN
2/3 GN

JAPANESE BOWL



Ø 11
H 6,5 cm
0,2 lt.

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

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





■ Chill-it Cooling System

Ideal for ice-cream and sorbet

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Stackable, double walled Chill-It pans containing food safe gel

- » Chill-It food pans release cold for up to 4 hours
- » Also available with transparent PETG cover reinforced with st.st. frame



CHILL-IT COOLING SYSTEM
L 60 W 40 H 17 cm
1/1 GN



CHILL-IT COOLING SYSTEM WITH COVER
L 60 W 40 H 23 cm
1/1 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

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

CHILL-IT PANS

- 1/3 GN 1/3 GN w/partition 1/2 GN
(also available with transparent cover)



■ Cold Well

Ideal for fruits, salads, cold dips, yoghurt, bircher muesli

- » **EUTECTIC** cooling
- » Eutectic plate releases cold for up to 5 hours
- » H 10 cm food pans available for high food volume capacity

- » Transparent PETG cover reinforced with st.st. frame
- » Easily replaceable transparent cover



COLD WELL
L 71 W 48,3 H 24 cm
1/1 GN
L 85 W 55,5 H 24 cm
1/1+1/3 GN

ST.ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

HPL FINISHES

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

PORCELAIN FOOD PANS

- | | |
|---------|----------|
| | |
| H 10 cm | H 6,5 cm |
| 1/2 GN | 1/1 GN |
| 1/3 GN | 1/2 GN |
| 2/3 GN | 1/3 GN |
| | 2/3 GN |



■ Cooling Tray

Ideal for cold finger food, cold cuts, sushi

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Stainless steel 18/10 mirror finish base
- » Eutectic plate releases cold for up to 4 hours
- » Can be used with La Tavola's Display Trays, with or without cover

ST.ST. FINISHES

- New Ice finish 18/10 st. st.



Available with Low and High **Display Trays**, with or without transparent cover



Oblong
COOLING TRAY
L 55 W 34 H 4,8 cm
1/1 GN



A Cooling Tray is made to fit within a La Tavola's Display Trays

■ Oyster & Fruit de mer Display

Ideal for food-on-ice concept, oysters and raw seafood

- » HPL finish walls
- » Walls are also available in stainless steel "New Ice" 18/10
- » Polycarbonate ice container with st. st. drainer

ST.ST. FINISHES

- 18/10 st. st. New Ice

HPL FINISHES

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



Oyster & Fruit de mer
DISPLAY
L 64,5 W 53 H 23 cm
2/1 GN



■ Bowls Holder

Ideal for yogurt, muesli, fresh cheese, cold dips

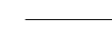
- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base
- » Glass bowls with methacrylic cover and opening
- » Can be used with La Tavola's Display Trays



BOWLS HOLDER

L 56,5 W 36 H 8,1 cm

1/1 GN



Bowls Holder is made to measure to fit within a La Tavola's Display Trays

ST.ST. FINISHES

- Mirror finish 18/10 st. st.



GLASS BOWL
w/ methacrylic cover
with hinge

Ø 23,5 (with cover)
Ø 22,5 (without cover)

■ Pot and Butter Cooler

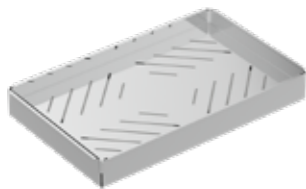
Ideal for yogurt and butter

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base

ST.ST. FINISHES

- Mirror finish 18/10 st. st.

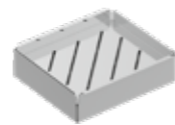
Pot Cooler is available with Low and High **Display Trays**, with or without transparent cover



POT COOLER

L 55 W 34 H 6,8 cm

1/1 GN



BUTTER COOLER

L 21 W 18,5 H 5,5 cm



■ Cold Drinks

Ideal for fruit juice and cold beverage

- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless steel 18/10 mirror finish base



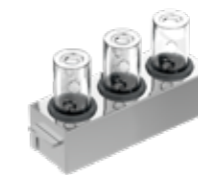
ST.ST. FINISHES

- Mirror finish 18/10 st. st.



COLD DRINKS

Eutectic Set
6 pcs.
L 46,4 W 37 H 12,6 cm



COLD DRINKS

Eutectic Set
3 pcs.
L 46,4 W 18,5 H 12,6 cm



GLASS JUG 1 Lt.
WITH TRANSPARENT CAP
Ø 9 h 23

■ Wok station

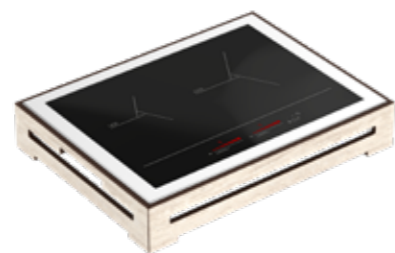
- » **INDUCTION POWERED**
- » Cooking area: Ø 31 cm
- » Pan size: Ø 36 cm
- » Digital controls for regulation of temperature and other settings
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



WOK
L 62 W 49 H 20 cm
⚡ 3700 W
⚡ 2700 W

■ Cooking station

- » **INDUCTION POWERED**
- » 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



DUAL COOKING PLATE
L 62 W 49 H 13 cm
⚡ 3700 W
⚡ 2700 W

■ Grill Teppanyaki station

- » **INDUCTION POWERED**
- » 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



GRILL/TEPPANYAKI
L 62 W 49 H 13 cm
⚡ 3700 W
⚡ 2700 W

Touch screen control panel with 9 power settings, safety lock and timer function.
Activate commands with a simple touch and get feedback by control lights.
Power levels (1-9) can be switched by sliding a finger on the "slider" or by pressing your finger directly on the chosen level.



HPL FINISHES

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



la tavola®

Market displays

Modern and elegant complements to a sophisticated interior decoration.





MARKET STAND

L 60 W 72 H 26 cm



MINI MARKET STAND

L 60 W 40 H 18 cm

Some examples of configurations available



PORCELAIN FOOD PANS
1/1GN 1/2GN 2/3GN
1/3GN 2/4GN



PORCELAIN FOOD PANS
1/1 GN 1/2 GN 1/3 GN



FLOWER POTS

L 60 W 72 H 26 cm
30 bowls capacity



MINI FLOWER POTS

L 60 W 40 H 18 cm
15 bowls capacity

CERAMIC JAPANESE BOWLS
Ø 11 H 6,5 cm 0,2 lt



FLYOVER

L 54 W 47 H 11 cm
3 bowls capacity

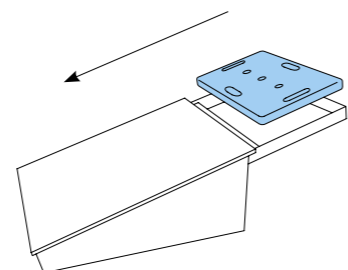
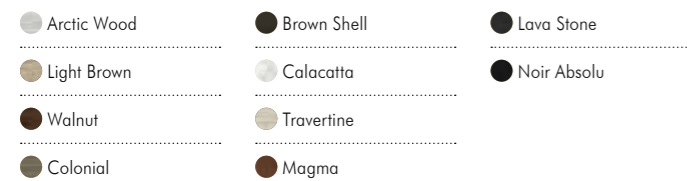
PREMIUM QUALITY
CERAMIC BOWLS
Ø 24 H 9 cm 2 lt



THE TREE RISER

L 60 W 60 H 40 cm

FINISHES



Cooling System

The hidden eutectic plate is placed in a st. st. tray underneath the bowls / food pans

FINISHES





2-LEVEL DISPLAY
L 60 W 40 H 51 cm



3-LEVEL DISPLAY
L 60 W 40 H 76 cm



Multi-level Displays

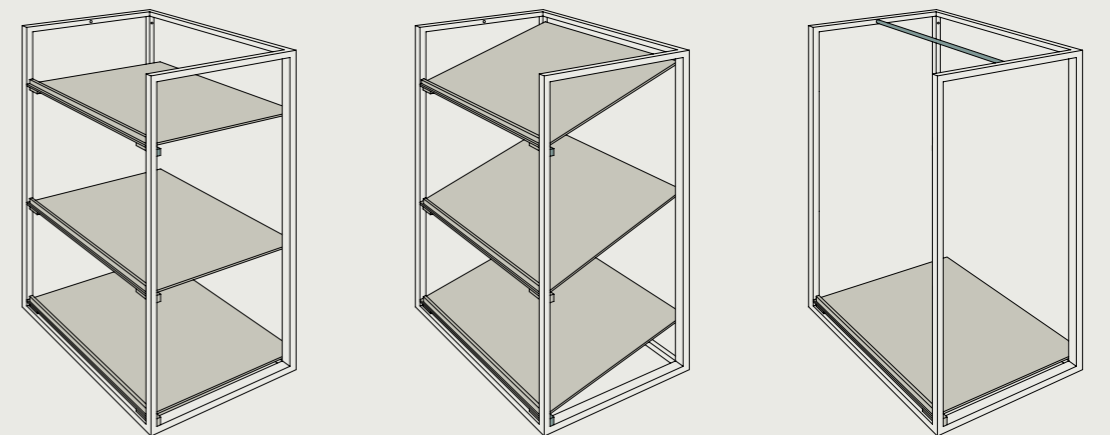
STRUCTURE FINISHES

- St. st. satin finish
- Powder coating black
- Powder coating copper/bronze
- Powder coating gold

HPL FINISHES

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

How does it work?



Each level can be easily reclined or removed according to the display requirements. Simply remove the two upper levels and place the bar in the middle to use it as a hanger for a dynamic display setup.



MARKET BOX LARGE
L 53 W 33 H 10 cm



MARKET BOX SMALL
L 33 W 33 H 10 cm



MARKET BOX LARGE WITH 6 PARTITION
L 53 W 33 H 10 cm



MARKET BOX SMALL WITH 4 PARTITION
L 33 W 33 H 10 cm



MARKET TRAY LARGE
L 53 W 33 H 7 cm



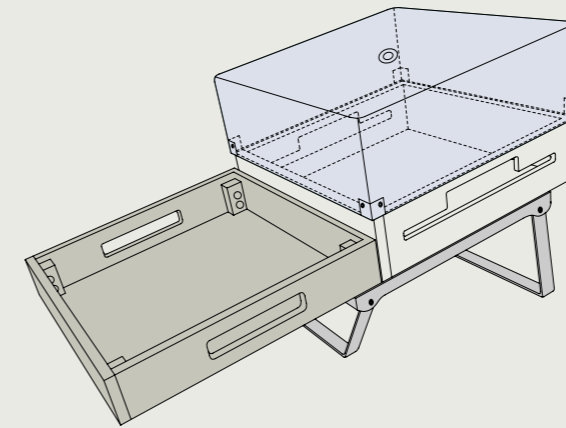
MARKET TRAY LARGE WITH 7 PARTITION
L 53 W 33 H 7 cm



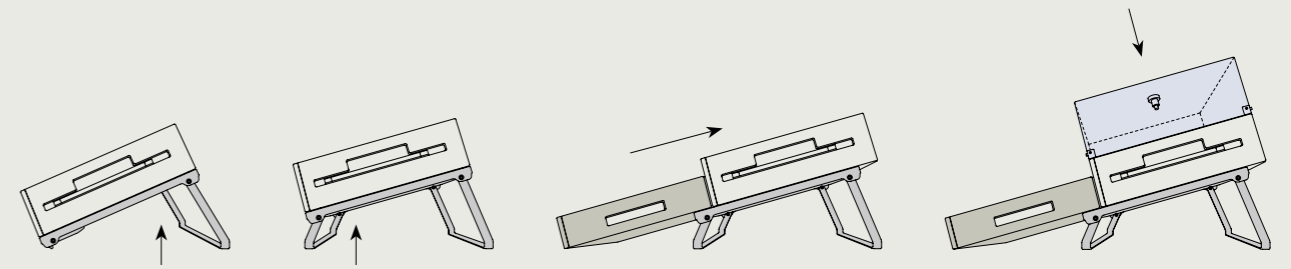
MARKET TRAY LARGE WITH 4 PARTITION
L 53 W 33 H 7 cm



MARKET TRAY SMALL
L 33 W 33 H 7 cm



Combine the elements to create a display setup that satisfies your needs.



The adaptable boxes and trays are designed to allow for maximum freedom of movement: deploy the stand and adjust its legs to create different display combinations and place the trays and boxes on top or half-hooked.

Come with or without cover, each piece can transform as your service demands do.

Market Boxes and Trays



TRANSPARENT PETG COVERS



For large Market box/tray
L 54 W 34 H 7 cm



For small Market box/tray
L 34 W 34 H 7 cm

BOX/TRAY SUPPORT



For large Market box/tray
L 53 W 34 H 16,5 cm



For small Market box/tray
L 33 W 34 H 16,5 cm

FINISHES

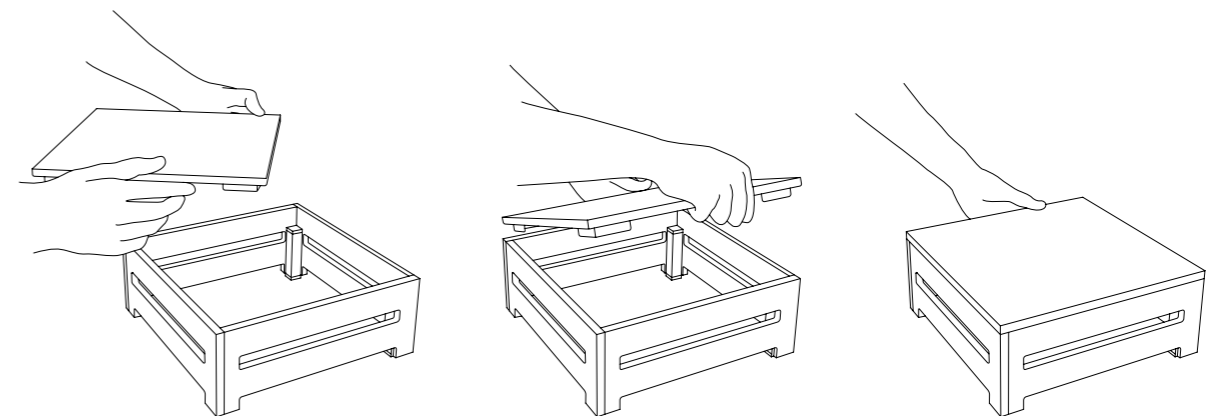
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Market Elevation System

The Market Elevation System is a simple tool that allows for the creation of a functional and stunning buffet presentation. 4 different heights, smoked or clear glass pieces to create junctions, neutral or hot/cold tops to hold any type of food.

The main material used is HPL, a very durable, eco-friendly and hygienic material



Elevations and Crosses

ELEVATIONS



**2-LEVEL ELEVATION
SMALL**
L 33 W 33 H 13 cm



**2-LEVEL ELEVATION
LARGE**
L 53 W 33 H 13 cm



**4-LEVEL ELEVATION
SMALL**
L 33 W 33 H 26 cm



**4-LEVEL ELEVATION
LARGE**
L 53 W 33 H 26 cm



**6-LEVEL ELEVATION
SMALL**
L 33 W 33 H 39 cm



**8-LEVEL ELEVATION
SMALL**
L 33 W 33 H 52 cm

CROSSES



HIGH MARKET RISER
L 33 W 33 H 38,5 cm



LOW MARKET RISER
L 33 W 33 H 25 cm

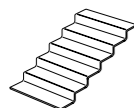
CROSSES TOPS

Available in transparent hardened glass, smoked hardened glass or HPL finishes



50 x 50 cm Ø 50 cm 57 x 36,5 cm 80 x 30 cm

TRANSPARENT OR SMOKED GLASS CONJUNCTION ELEMENTS



L 44 W 24,5
H 19 cm



L 55 W 24,4
H 1 cm



L 85 W 24,4
H 1 cm



L 60,2 W 24,4
H 1 cm



L 64,6 W 24,4
H 1 cm

FINISHES

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

Elevation Tops

GLASS TOPS

Glass available in black or white



HPL TOPS

Available in all finishes



L 33 W 33 H 2,4 cm



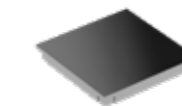
L 53 W 33 H 2,4 cm
FOR LARGE ELEVATIONS

WARMING TOPS

Glass available in black or white

COOLING TOPS

Glass available in black or white



L 33 W 33 H 4,5 cm



L 53 W 33 H 4,5 cm
FOR LARGE ELEVATIONS

WARMING PAN TOPS

Electric heating

COOLING PAN TOPS

Eutectic cooling

All GN food pans available.
Transparent covers can be applied only
on 1/2 GN food pans.



L 33 W 33 H 4,5 cm



L 53 W 35 H 4,5 cm
FOR LARGE ELEVATIONS

COCOTTE TOPS

Ceramic cocotte Ø 28 cm
Cast iron cocotte Ø 26 cm



L 33 W 33 H 4,5 cm



L 53 W 33 H 4,5 cm
FOR LARGE ELEVATIONS

TRANSPARENT PETG COVERS



L 34 W 34 H 12 cm



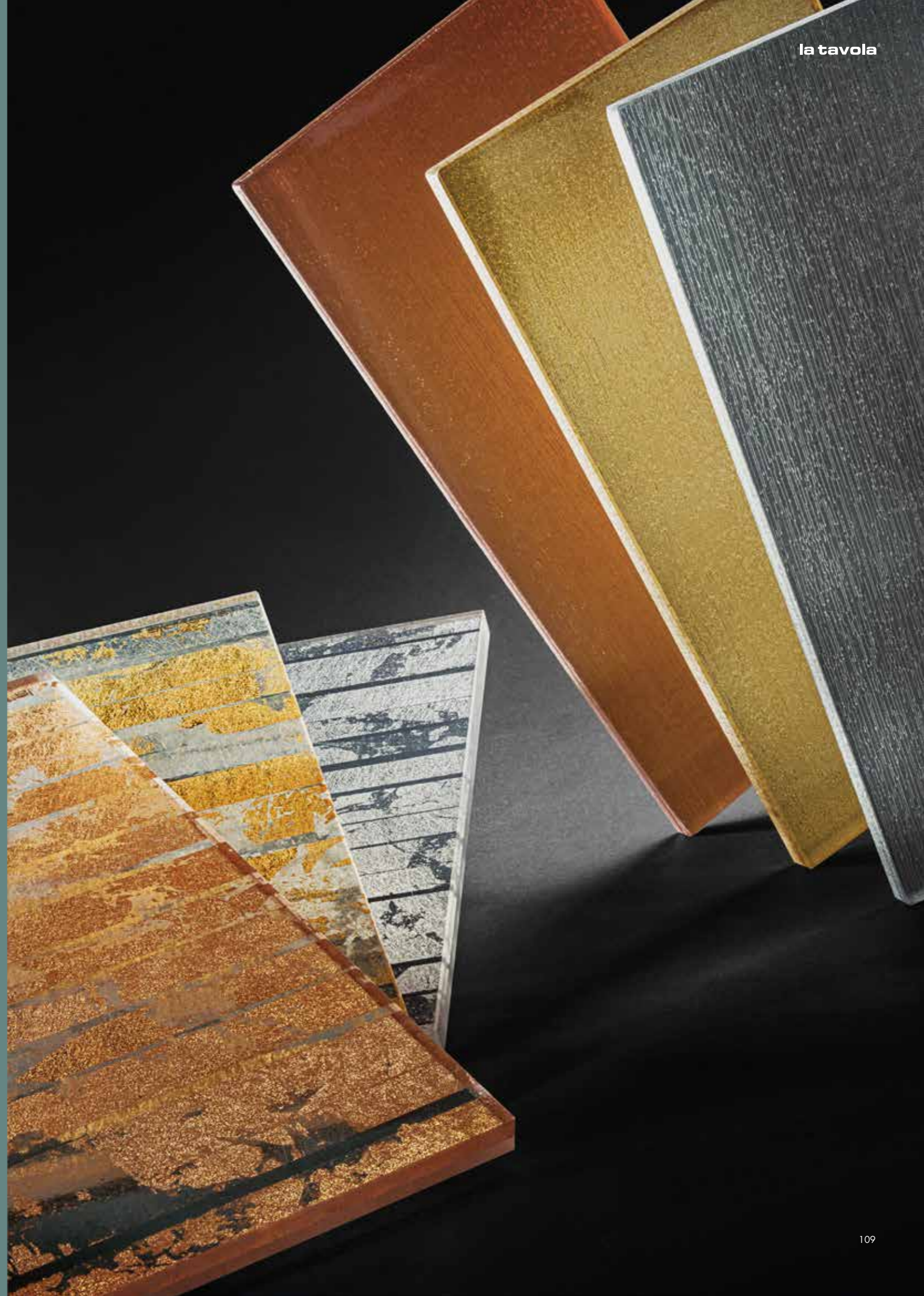
L 53 W 33 H 12 cm
FOR LARGE ELEVATIONS

la tavola®

Risers

Elevation achieved with risers is the perfect choice for creating a dynamic presentation that will additionally boost the guests' appreciation of your buffet.

La Tavola offers a variety of options in terms of style, materials, heights and combinations.

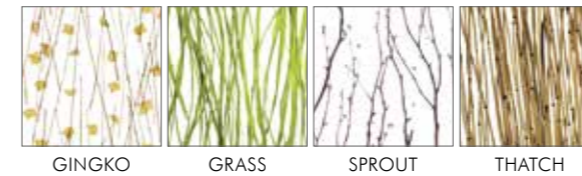




Gold Flash finish



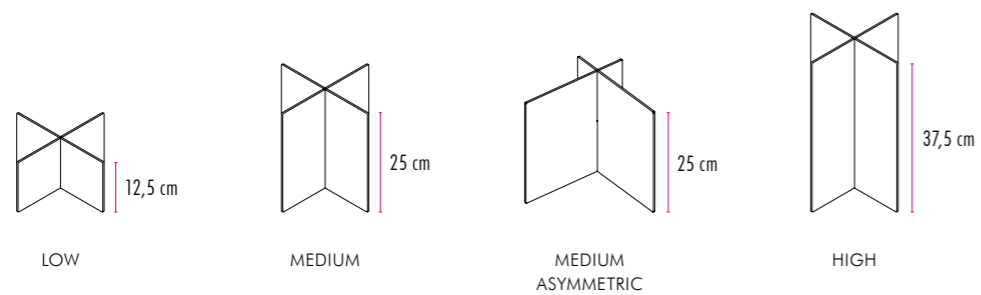
Thatch finish



ORGANIC FINISHES

Made from specially-formulated co-polyester resin housing interlayers of natural and metallic materials. Extremely resistant to breakage. Scratch resistant.




Organic & Mineral Risers



ORGANIC FINISHES

-  Gingko
-  Grass
-  Sprout
-  Thatch

MINERAL FINISHES

-  Gold
-  Gold Flash
-  Silver
-  Silver Flash
-  Copper
-  Copper Flash



Silver Flash, Copper Flash and Gold Flash finish



MINERAL FINISHES

The Mineral Risers collection offers a variety of stylish and elegant finishes - discover the stunning combinations. A collection that is sure to make a statement.

LOW-IMPACT PRODUCTS

La Tavola's Organic and Mineral Risers have the added benefit of being made from a specially-formulated co-polyester resin that combines performance with environmental responsibility. Eco-resin incorporates 40% pre-consumer recycled content without compromising aesthetics or overall physical properties, is compatible with one of the largest post-consumer recycling streams, and is GREENGUARD® Indoor Air Quality and Breeam Certified.



Sprout finish



Ginkgo finish



Grass finish

Ginkgo, Sprout and Grass finish



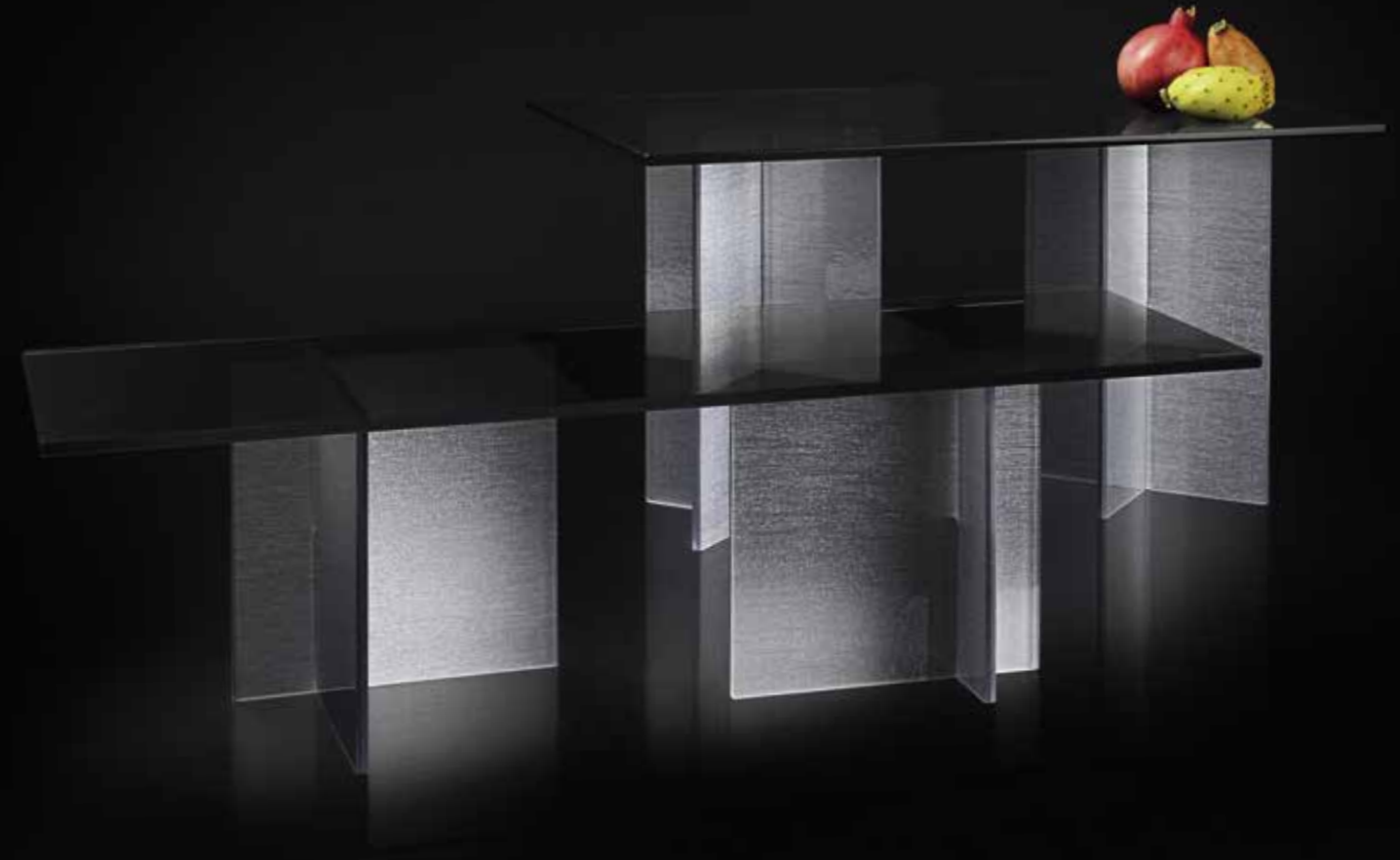
Our products bring to life hand-crafted materials from artisans around the world.

La Tavola uses beautiful indigenous products customized for the production of the Riser's panels, encouraging the development of a sustainable market for the artisans and the communities to which they belong.

THESE MATERIALS ARE ENCAPSULATED
IN THE ORGANIC AND MINERAL RISERS,
CREATING MODERN DESIGN AESTHETICS.



Copper Flash finish



Silver Flash finish



Silver and Gold finish



Cube Risers



L 25 W 25 H 11 cm

L 25 W 25 H 22 cm

L 25 W 25 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.



Corner Risers



L 20 W 20 H 11 cm

L 20 W 20 H 22 cm

L 20 W 20 H 33 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- 18/10 st. st. New Ice

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



Cut Risers

"LACE" CUT RISERS



L 20 W 20 H 11 cm L 20 W 20 H 22 cm L 20 W 20 H 33 cm

"CHECKERS" CUT RISERS



L 20 W 20 H 11 cm L 20 W 20 H 22 cm L 20 W 20 H 33 cm

ST. ST. FINISHES

● Mirror finish 18/10 st. st.

TITANIUM FINISHES

● Black titanium

● Gold titanium

● Venetian gold titanium

● Platinum champagne titanium



High&Low Risers

ROUND STAND



Ø 17 H 13 cm Ø 17 H 17 cm Ø 17 H 21 cm

OBLONG STAND



L 36 W 24 H 12 cm L 36 W 24 H 18 cm L 36 W 24 H 24 cm
L 49 W 29 H 12 cm L 49 W 29 H 18 cm L 49 W 29 H 24 cm
L 63 W 36 H 12 cm L 63 W 36 H 18 cm L 63 W 36 H 24 cm

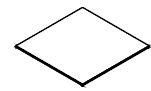
ST. ST. FINISHES

● Mirror finish 18/10 st. st.

Risers Tops



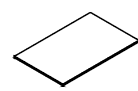
GLASS TOPS



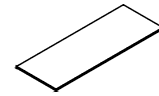
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

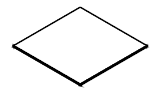


Tempered glass: This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent hardened glass
- Smoked hardened glass



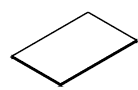
HPL TOPS



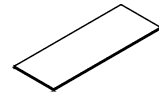
50 x 50 cm



Ø 50 cm



57 x 36,5 cm



80 x 30 cm

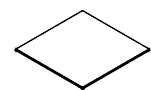


The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

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



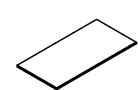
CERAMIC TILES TOPS



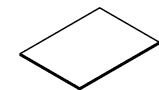
50 x 50 cm



Ø 50 cm



60 x 30 cm



60 x 45 cm



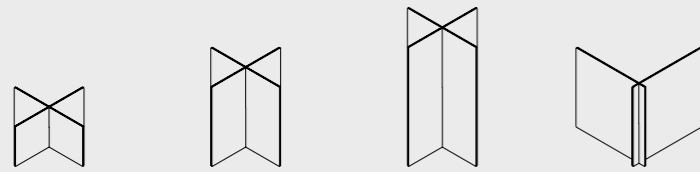
Ceramic pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually 100% waterproof, stain resistant and extremely long lasting.

- Rust
- Black Lava
- Calacatta Pure White
- Marquinia Black
- Sand



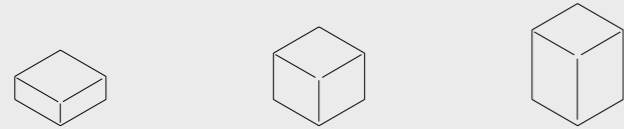
RISERS

Organic/Mineral/HPL Risers



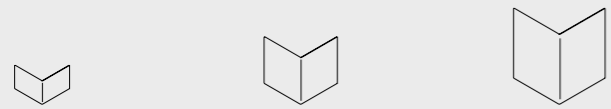
L 23,5 W 23,5 H 12,5 cm L 23,5 W 23,5 H 25 cm L 23,5 W 23,5 H 37,5 cm L 23,5 W 23,5 H 25 cm

Cube Risers



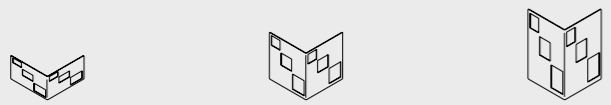
L 25 W 25 H 11 cm L 25 W 25 H 22 cm L 25 W 25 H 33 cm

Corner Risers



L 20 W 20 H 11 cm L 20 W 20 H 22 cm L 20 W 20 H 33 cm

Cut Risers "Lace"



L 20 W 20 H 11 cm L 20 W 20 H 22 cm L 20 W 20 H 33 cm

Cut Risers "Checkers"



L 20 W 20 H 11 cm L 20 W 20 H 22 cm L 20 W 20 H 33 cm

MATERIALS & FINISHES

- ORGANIC
 - Gingko
 - Grass
 - Sprout
 - Thatch
- MINERAL
 - Gold
 - Silver
 - Copper
 - Gold Flash
 - Silver Flash
 - Copper Flash
- HPL
 - Arctic Wood
 - Light Brown
 - Walnut
 - Colonial
 - Brown Shell
 - Calacatta
 - Travertine
 - Magma
 - Lava Stone
 - Noir Absolu

Mirror finish 18/10 st. st.

- Mirror finish 18/10 st. st.
- 18/10 st. st. New Ice
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

- Mirror finish 18/10 st. st.
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

- Mirror finish 18/10 st. st.
- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

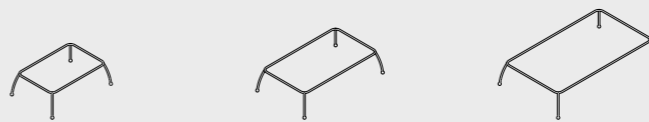
RISERS

High & Low Risers "Round"



Ø 17 H 13 cm Ø 17 H 17 cm Ø 17 H 21 cm

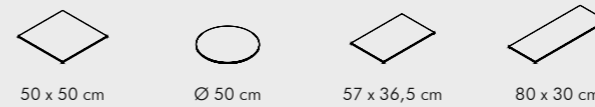
High & Low Risers "Square"



L 36 W 24 H 12 cm L 36 W 24 H 18 cm L 36 W 24 H 24 cm
 L 49 W 29 H 12 cm L 49 W 29 H 18 cm L 49 W 29 H 24 cm
 L 63 W 36 H 12 cm L 63 W 36 H 18 cm L 63 W 36 H 24 cm

RISER TOPS

Transparent or Smoked Glass tops



50 x 50 cm Ø 50 cm 57 x 36,5 cm 80 x 30 cm

HPL tops



50 x 50 cm Ø 50 cm 57 x 36,5 cm 80 x 30 cm

Ceramic Tiles tops



50 x 50 cm Ø 50 cm 60 x 30 cm 60 x 45 cm

MATERIALS & FINISHES

Mirror finish 18/10 st. st.

Mirror finish 18/10 st. st.

MATERIALS & FINISHES

- Transparent hardened glass
- Smoked hardened glass

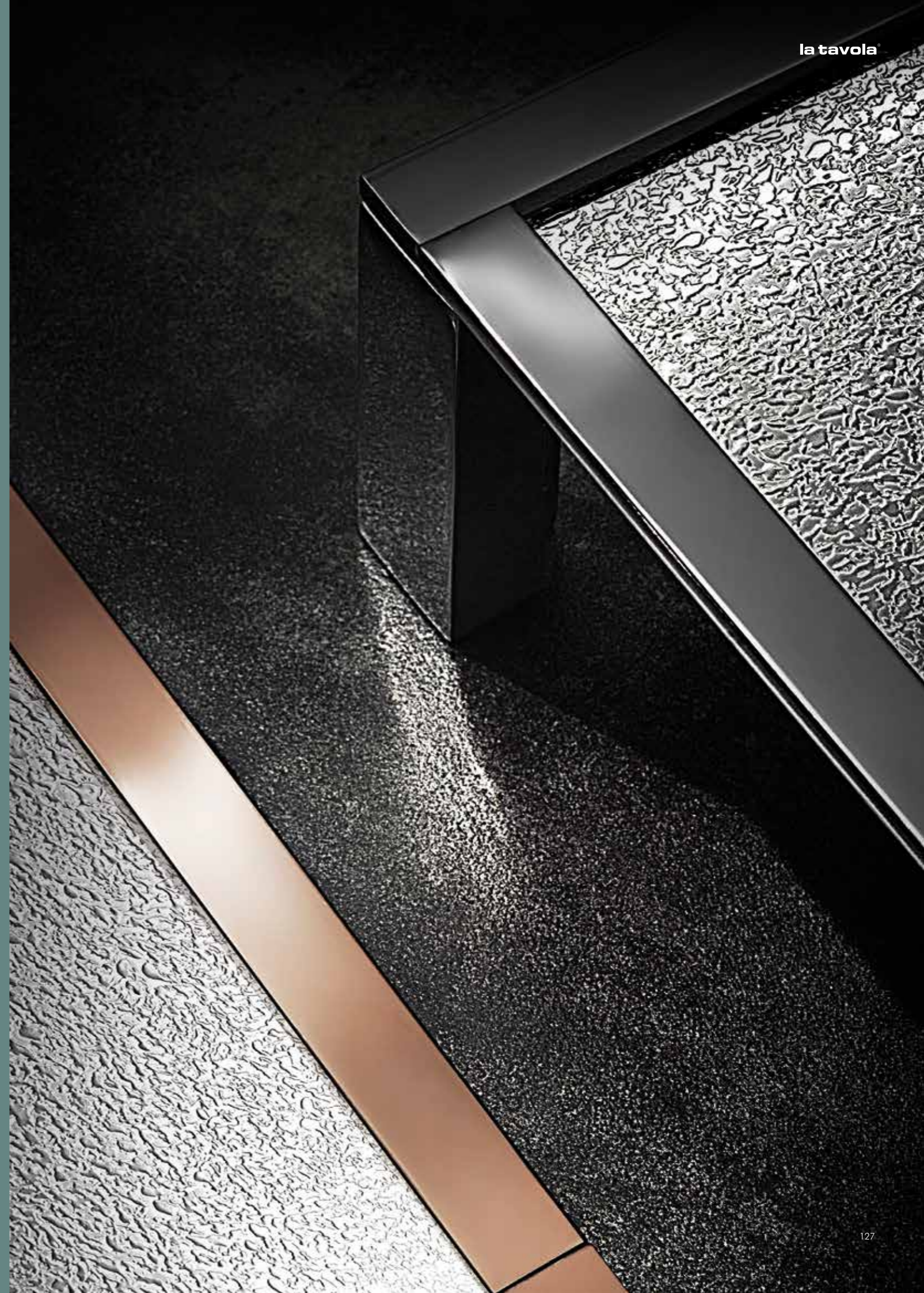
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

- Rust
- Black Lava
- Marquinia Black
- Calacatta Pure White
- Sand

la tavola®

Buffet Essentials

Must-have, designer accessories for an exceptional buffet service.





Display Trays



LOW
L 60 W 40 H 2,4 cm



LOW WITH COVER
L 60 W 40 H 12,3 cm



HIGH
L 60 W 40 H 13,3 cm



HIGH WITH COVER
L 60 W 40 H 23,3 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium

- Gold titanium
- Platinum champagne titanium

SURFACE FINISH

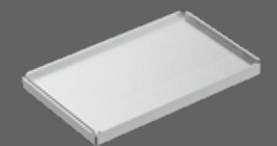
- New Ice finish 18/10 st. st.



With a variety of frames, titanium color finishes and textured metal surfaces, the Display Trays are multifunctional and ideal for stylish and versatile food presentation.

Available in two heights, with or without transparent PETG cover. Simple, innovative designs that create a perfectly co-ordinated new collection.

Display trays are ideal for use with the Warming or Cooling Tray Systems.



WARMING/COOLING TRAY
1/1 GN

High&Low Porcelain displays

SMALL ROUND BOWLS DISPLAYS



Ø 22,7 H 21 cm

Ø 22,7 H 29 cm

Ø 22,7 H 34 cm

PORCELAIN BOWLS AVAILABLE



Ø 25 H 6,5 cm It 1,7



Ø 25 H 9,5 cm It 2,3

LARGE ROUND BOWLS DISPLAYS



Ø 28,7 H 22 cm

Ø 28,7 H 30 cm

Ø 28,7 H 35 cm

PORCELAIN BOWLS AVAILABLE



Ø 31,5 H 6,5 cm It 2,6



Ø 31,5 H 12,5 cm It 5

ST. ST. FINISHES

● Mirror finish 18/10 st. st.

PORCELAIN BOWLS

Available in 4 colors



CHALK



GREY



GREEN



BLACK





Multipurpose and presentation trays



LOW EDGE TRAY
with black glass

L 50 W 30 H 4,2 cm
L 58 W 50 H 4,2 cm
L 65 W 37 H 4,2 cm
L 80 W 44 H 4,2 cm



MULTIPURPOSE TRAY

L 38 W 38 H 4,2 cm
L 58 W 58 H 4,2 cm
L 46 W 35 H 4,2 cm
L 50 W 38 H 4,2 cm
L 56 W 44 H 4,2 cm
L 65 W 45 H 4,2 cm
L 80 W 52 H 4,2 cm



PRESENTATION TRAY
with black glass

L 50 W 38 H 4,2 cm
L 65 W 45 H 4,2 cm
L 80 W 52 H 4,2 cm
L 58 W 58 H 4,2 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

The low-edged trays sit perfectly atop both the High & Low Risers



Wine coolers



INDIVIDUAL ICE BUCKET
Ø 14 H 13,5



ICE BUCKET
Ø 19,5 H 17



WINE COOLER 2 BOTTLES
Ø 24 H 22



Satin



Black



Bronze



STAND
for Wine cooler 2 bottles
H 60

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
 - Silverplated mirror finish
 - Black coated*
 - Dark black
 - Satin finish 18/10 st. st.
 - Silverplated satin finish
 - Bronze coated*
- *Only for Wine Cooler 2 bottles

CEREAL AND BEVERAGE
Jug-holders



RAINBOW
L 63 W 24 H 12,5 cm



Polycarbonate
CEREAL JUG
Ø 15 H 31 cm | cap. 3 lt.



Polycarbonate
JUICE JUG
with insert for ice
Ø 15 H 31 cm | cap. 3 lt.

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

JUICE AND MILK
Dispensers



Methacrylate
JUICE DISPENSER*
L 33 W 18 H 57,7 cm
cap. 6 lt



CHILLED MILK DISPENSER
L 33 W 18 H 49 cm
cap. 6 lt

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

*TITANIUM FINISHES
Only for juice dispenser

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

HPL FINISHES

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

HOT BEVERAGES AND CEREALS
Dispensers



INSULATED BEVERAGE DISPENSER
L 42 W 27 H 46 cm
cap. 6 lt
⚡ 165 W

ST. ST. FINISHES

- Mirror finish 18/10 st. st.



CEREALS DISPENSER
L 17 W 17 H 55,7 cm
cap. 3,5 lt

JUICE AND CHILLED MILK DISPENSERS

- » Food safe anti-drip faucet
- » Crushed ice chilling insert
- » BPA free co-polyester liquid container (for juice)
- » Mirror polished 18/10 st. st. liquid container for fresh milk

CEREAL DISPENSER

- » Black wooden stand
- » Food safe portion distributor
- » BPA free co-polyester cereal container

INSULATED HOT BEVERAGE DISPENSER

- » Only 3°C temperature loss per hour
- » Food safe anti-drip faucet
- » 220V electric heating available (not for hot milk and hot chocolate)





CLOUD STAND

W 53,5 H 61 cm
Available only in satin finish

HPL FINISHES

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



REVOLVING MULTI-TIERS STAND

with st. st. cake stand platter or
glass bowls with or without methacrylic cover
H 66 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



BREAD CUTTING BOARD

with st. st tray
L 53 W 32,5 H 3 cm



Polyethylene CUTTING BOARD

L 60 W 40 cm
L 50 W 30 cm*
L 40 W 30 cm*

Bread tray and Cutting Boards*
(50x30 and 40x30 cm) are
available with **Display Trays**



FOOTED CAKE PLATE

Ø 31 H 5,5 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium



SLOPING DISPLAY

L 50 W 25 H 16 cm



LACE BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm



CHECKERS BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm

ST. ST. FINISHES

- Mirror finish 18/10 st. st.
- Satin finish 18/10 st. st.

TITANIUM FINISHES

- Black titanium
- Venetian gold titanium
- Gold titanium
- Platinum champagne titanium

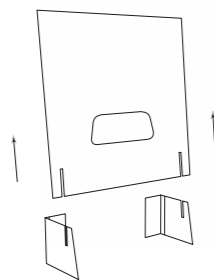


Health Shield

- » High grade PETG
- » HPL support and way-through to deliver hand dishes over to customers
- » Stainless steel heat protection for chef side (in case of proximity to livecooking)
- » Efficient storage
- » Premium design & feel
- » Easy break-down - all parts fit together seamlessly together stores in bag



Storage bag for Health Shield



Easy to assemble



HEALTH SHIELD
L 80 W 25 H 87 cm

HPL FINISHES

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

Sneeze Guard

- » PETG transparent panel
- » White LED light (optional)

ST. ST. FINISHES

- Satin finish 18/10 st. st.



SMALL SNEEZE GUARD
L 60 W 60 H 50 cm



MEDIUM SNEEZE GUARD
L 90 W 60 H 50 cm



STANDARD SNEEZE GUARD
L 120 W 60 H 50 cm



LARGE SNEEZE GUARD
L 180 W 60 H 50 cm

la tavola®

Buffet tables





LITE NESTING TABLES
Stunning design and colours, storage value & longevity



Match the structure finishes with the HPL finishes



BLACK ●
NOIR ABSOLU ●



GOLD ●
WALNUT ●



SATIN ●
ARCTIC WOOD ●



BRONZE ●
MAGMA ●



Lite Nesting Tables and La Tavola's Freestanding Buffetware

An explosive combination of Look & Functionality



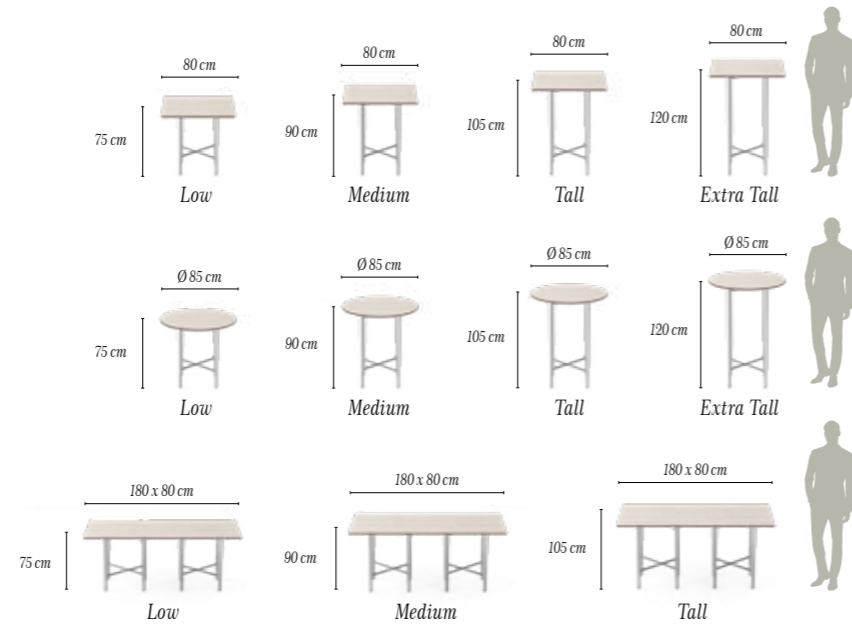
Foldable Buffet Tables

- » Stainless steel 18/10 structure
- » 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



Table Cart

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



STAINLESS STEEL SATIN FINISH

POWDER COATING BLACK

POWDER COATING GOLD



POWDER COATING COPPER/BRONZE



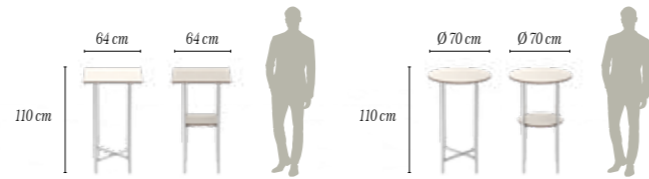


Table Cart

Foldable Cocktail Tables

STRUCTURE FINISHES  HPL FINISHES 

- » Stainless steel 18/10 structure
- » Deep matt or powder coating finishes
- » Compact HPL tops, 10 finishes
- » Magnetic locking system
- » With or without middle shelf
- » Uneven terrain adjustment system
- » Foldable and stored in dedicated cart



STAINLESS STEEL SATIN FINISH

POWDER COATING BLACK

POWDER COATING GOLD

POWDER COATING COPPER/BRONZE



la tavola

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