

**la tavola**<sup>®</sup>

WONDERBUFFET  
FREESTANDING



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# la tavola

## WHO ARE WE ?

La Tavola is an Italian company that designs, manufactures and markets high-end tabletop items.

Our flatware patterns, modern holloware collections and classic silverware are coveted by hoteliers and restaurateurs around the globe. With the recent introduction of the Wonderbuffet® line, La Tavola promises to revolutionize food presentation in a buffet setting.

## THE FOUNDERS

Brothers Sergio and Giulio Sambonet, having been behind the success of other prominent industry players (the Sambonet Company, Sant'Andrea and Table Top Engineering & Design), now bring a lifetime of industry-specific experience to La Tavola.

Today, Matteo represents the seventh generation of the Sambonet family still filled with passion for creating beautiful and innovative table top products.

## THE TEAM

La Tavola's team includes skilled engineers, architects and artisans. We strive to achieve three objectives: to be at the forefront of innovation, the most stylish and the most thorough in service.

## WORLDWIDE IMPACT

La Tavola provides in-loco service and assistance through its tight network of worldwide distribution partners.

## ROOTS

La Tavola is a proud representative of Italian creativity, design and manufacturing.



Matteo, Sergio and Giulio Sambonet



**la tavola**  
**WONDERBUFFET®**  
 FREESTANDING COLLECTION

THE WONDERBUFFET IS  
 A UNIQUE, GROUND-BREAKING  
 APPROACH TO BUFFET SERVICE

The brainchild of creative mastermind Sergio Sambonet, La Tavola's Wonderbuffet refreshes and updates the traditional concept of the buffet whilst incorporating elegance into this unique offering.

La Tavola's Wonderbuffet line features a large variety of warming, cooling and cooking functions that will excite and inspire chefs.

We invite you to discover the functional subtleties of all the Wonderbuffet products as well as the endless possibilities to customize and personalize your buffet.

ITALIAN DESIGN,  
 TECHNOLOGY AND  
 MANUFACTURING

Concept, Design and Patents by Sergio Sambonet

REGISTERED DESIGNS

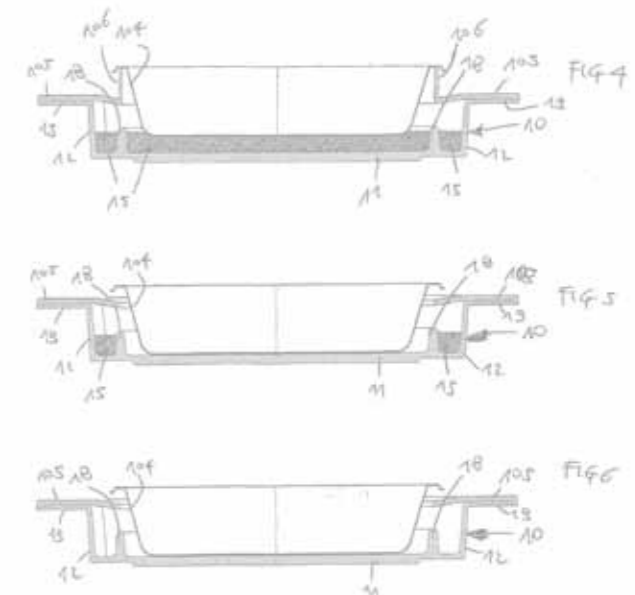
All product designs are registered by La Tavola. Any reproduction or imitation is forbidden by law.

PATENTS

Magic Chafer®, Cover Oven Dry Chafer®, Dry Warmer for induction® and Dry Chafer for induction® are protected by international patents issued and/or currently pending.

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

The purchasing of imitation goods may also have legal implications. 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.



# WARMING FUNCTIONS

The main challenge to heat retention is quality- making sure food retains its flavor and texture over time.

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



## The humidity problem

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

In fact, very few dishes need neither high humidity nor total absence of humidity.



## Identify it

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

	TYPE OF FOOD		HUMIDITY LEVEL REQUIRED
High Humidity	RICE, STEAMED VEGETABLES AND FISH, ETC		WARM-HOLDING, IDEAL FOR HIGH HUMIDITY DISHES (BAIN MARIE)
Limited Humidity	STEWED MEAT, FISH, VEGETABLES WITH ANY TYPE OF SAUCE, ETC		A LIMITED AMOUNT OF HUMIDITY OBTAINED BY THE REGULATION OF CONDENSATION LEVELS
No Humidity	ROASTED AND BROILED MEATS, FRIED FOOD, BAKED POTATOES, ETC		IDEAL FOR DRY FOOD AND DISHES THAT WOULD OTHERWISE RAPIDLY BECOME SOGGY IN A HIGH HUMIDITY UNIT

## Which power source works for you?

All our products can be adapted to different power sources.

Induction	UNIT POWERED BY INDUCTION HEATING PLATE	Electric	UNIT POWERED BY ELECTRIC HEATING PLATE/S
Induction Ready	CHAFING DISH OR CONTAINER WITH FERRO-MAGNETIC BOTTOM, COMPATIBLE WITH INDUCTION PLATE	Gel fuel	UNIT POWERED BY SOLID GEL BURNER

## Size matters

La Tavola's warm holding products come in a variety of different gastronorm sizes.



# MAGIC CHAFER®

THE REVOLUTION IN CHAFING DISHES



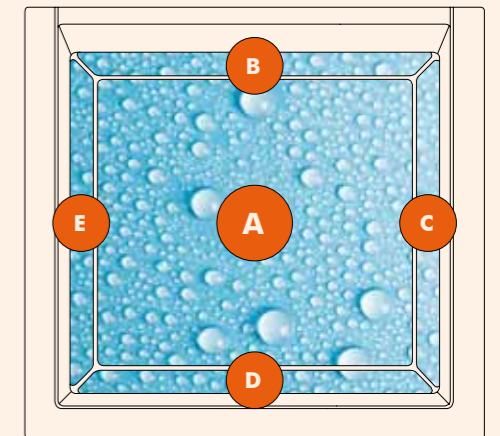
THE MAGIC CHAFER IS THE ONLY CHAFER THAT ALLOWS FOR HUMIDITY CONTROL, MEANING NO MORE SOGGY FOOD!

## HUMIDITY CONTROL SYSTEM®

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

The HCS® Water Pan is divided into **5 compartments**, a large central one (A) and 4 smaller ones (B-C-D-E).

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



TYPE OF FOOD		HUMIDITY REQUIRED	HCS® WATER PAN FILLING OPTIONS	
Rice, steamed vegetables and fish, etc		High Humidity		
Stewed meat, fish, vegetables with any type of sauce, etc		Limited Humidity		
Roasted and broiled meats, fried food, baked potatoes, etc		No Humidity		

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





Magic Chafer® for induction

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	SIZE (cm)
MAGIC CHAFER FOR INDUCTION	TAV040001	TAV040001B	TAV040001S	TAV040001TN	TAV040001TR	TAV040001TO	49 x 46 h 16

\*Cover and mobile edging, \*\*Cover only

Food pans and accessories

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)	DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Porcelain Food Pan, 1/3 GN	TAV040016	h 7,7	1,8	Support for half-size Food Pans	-	TAV040015B	-	33 x 2,8 h 0,8
Porcelain Food Pan, 2/3 GN	TAV040010	h 7,7	3,4	Spacer ring	TAV040011	TAV040011B	TAV040011S	35 x 32 h 3
				Anti-slip frame	TAV040018	-	-	49 x 46 h 6

FLEXIBILITY

Convert your Magic Chafer® from **induction** to an **Electric** ⚡ or **Gel fuel** 🔥 heating source

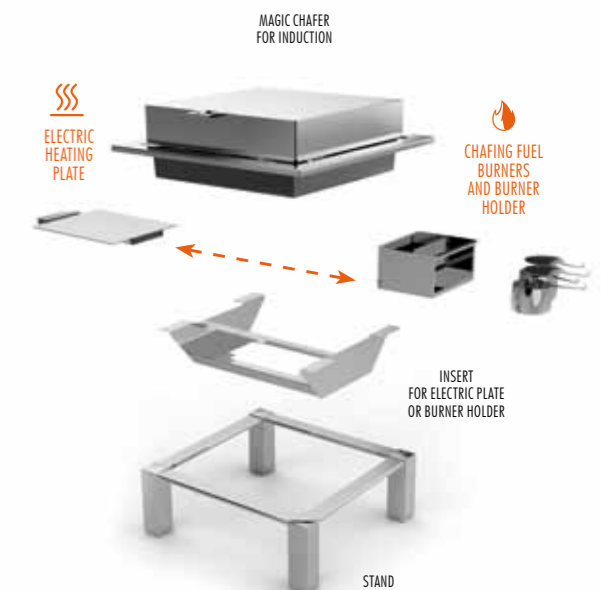
You can use the Magic Chafer for Induction with electric plate or gel fuel by adding the stand and insert.

Options for converting to electricity or gel fuel:

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Stand	TAV040012	TAV040012B	TAV040012S	48 x 45 h 17
Insert for Electric plate and burner holder	TAV040013	TAV040013B	-	47 x 37 h 9
Burner holder	TAV040014	TAV040014B	TAV040014S	20 x 20 h 9

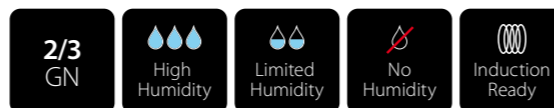
DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
Chafing fuel burner*	J0060771A	∅ 9 h 8

\*2 are required for each Magic Chafer



Magic Chafer®

for induction



IDEAL FOR

ANY TYPE OF FOOD, ALL HUMIDITY LEVELS

FEATURES

- » Patented Humidity Control System
- » Stainless Steel 18/10 cover and mechanical hinges
- » Cast aluminum water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°
- » Induction-compatible ferro-magnetic bottom

USER GUIDELINES

Fill the Magic Chafer's patented water pan according to the food type of food being served. Improve the conservation of food over time by adjusting the amount of steam released by the unit.

**IMPORTANT** If used with the induction burner, we recommend a power source equal to or greater than 1000W.

PATENT

Magic Chafer® is protected by international patents issued and/or currently pending.





Magic Chafer® with stand

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	SIZE (cm)
MAGIC CHAFER WITH STAND	TAV040002	TAV040002B	TAV040002S	TAV040002TN	TAV040002TR	TAV040002TO	49 x 46 h 26,5

\*Cover and mobile edging, \*\*Cover only

Food pans and accessories

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)	DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Porcelain Food Pan, 1/3 GN	TAV040016	h 7,7	1,8	Support for half-size Food Pans	-	TAV040015B	-	33 x 2,8 h 0,8
Porcelain Food Pan, 2/3 GN	TAV040010	h 7,7	3,4	Spacer ring	TAV040011	TAV040011B	TAV040011S	35 x 32 h 3

FLEXIBILITY

Converting from **Electric**  to **Gel fuel**  heating

Switch from electric plate to gel fuel with a simple gesture.



Spare parts and options for converting to gel fuel:

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	SIZE (cm)
Stand	TAV040012	TAV040012B	TAV040012S	48 x 45 h 17
Burner holder	TAV040014	TAV040014B	TAV040014S	20 x 20 h 9

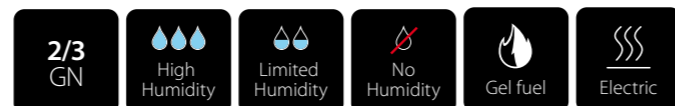


DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
Chafing fuel burner*	J0060771A	Ø 9 h 8

\*2 are required for each Magic Chafer

**Magic Chafer®**

with stand



IDEAL FOR

ANY TYPE OF FOOD, ALL HUMIDITY LEVELS

FEATURES

- » Patented Humidity Control System
- » Stainless Steel 18/10 cover and mechanical hinges
- » Cast aluminum water pan with 5 compartments
- » Condensation recovery system
- » Opens to 90°
- » Microcast feet

USER GUIDELINES

Fill the Magic Chafer's patented water pan according to the type of food being served.

Improve the conservation of food over time by adjusting the amount of steam released by the unit.

PATENT

Magic Chafer® is protected by international patents issued and/or currently pending.

WARMING

COOLING

COOKING

LA TAVOLA IS PROUD TO INTRODUCE OUR MAGIC CHAFER WITH GLASS TOP.

THE LARGE GLASS PANEL CONTRIBUTES TO THE UNIQUE DESIGN OF THE MAGIC CHAFER WITH THE ADDED BENEFIT OF AN AMPLE VIEW OF THE FOOD BEING HELD WARM INSIDE THE UNIT.



Magic Chafer® with glass cover

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	SIZE (cm)
MAGIC CHAFER FOR <b>INDUCTION</b> W/GLASS COVER	TAV040004	TAV040004B	TAV040004S	TAV040004TN	TAV040004TR	TAV040004TO	49 x 46 h 16

\*Cover and mobile edging, \*\*Cover only

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED*	BLACK TITANIUM**	VENETIAN GOLD TITANIUM**	GOLD TITANIUM**	SIZE (cm)
MAGIC CHAFER <b>WITH STAND</b> W/GLASS COVER	TAV040005	TAV040005B	TAV040005S	TAV040005TN	TAV040005TR	TAV040005TO	49 x 46 h 26,5

\*Cover and mobile edging, \*\*Cover only

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH*	SILVERPLATED	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
GLASS COVER	TAV040022	TAV040022B	TAV040022S	TAV040022TN	TAV040022TR	TAV040022TO	39 x 39 h 10

The Magic Chafer with glass top is a combination of 3 unique features: our patented Humidity Control System, its distinct design and most importantly, a complete view of the wonderful food you have prepared for your guests!





Oyster Chafer® for induction

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	SIZE (cm)	CAP. (lt)
OYSTER CHAFER FOR INDUCTION	TAV0514013A	TAV0514013S	TAV0514013TN	TAV0514013TR	TAV0514013TO	45,5 x 40 h 13,5	3,5

\*cover only



Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6



**Oyster Chafer®**  
for induction



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

**FEATURES**

- » Stainless Steel 18/10 and ferro-magnetic Stainless Steel
- » Stainless Steel 18/10 mechanical hinge
- » Opens to 100°
- » Steam collection rim around cover for condensation recovery
- » Cover with perforation to release excess steam

**USER GUIDELINES**

La Tavola's Oyster Chafer relies on conduction of heat via steam/hot water (bain marie).  
Food pans are available with or without partition.  
The food pans are easily removed and replaced during service.







Oyster Chafer® for gel fuel heating

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	SIZE (cm)	CAP. (lt)
OYSTER CHAFER FOR GEL FUEL HEATING W/STAND	TAV0514025A	TAV0514025S	TAV0514025TN	TAV0514025TR	TAV0514025TO	45,5 x 40 h 25,5	3,5

\*cover only



Oyster Chafer®

for gel fuel heating



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

FEATURES

- » Stainless Steel 18/10 and ferro-magnetic Stainless Steel
- » Stainless Steel 18/10 mechanical hinge
- » Opens to 100°
- » Steam collection rim around cover for condensation recovery
- » Cover with perforation to release excess steam

USER GUIDELINES

La Tavola's Oyster Chafer relies on conduction of heat via steam/hot water (bain marie).  
Food pans are available with or without partition.  
The food pans are easily removed and replaced during service.

Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6



Spare parts

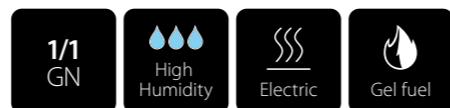
DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SILVERPLATED	SIZE (cm)
Stand for Round Oyster Chafing Dish with fuel burner	TAV0514022A	TAV0514022S	36 h 19,5
Chafing fuel burner	J0060771A	-	Ø 9 h 8







## Oblong Wonder Chafer®



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

### FEATURES

- » Stainless Steel 18/10
- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops

### USER GUIDELINES

La Tavola's Wonder Chafer relies on conduction of heat via steam/hot water (bain marie). The cover, food pans and water pans are removable for ease of operation and maintenance. Both aluminum, St. St. and porcelain food pans are available.



## Oblong Wonder Chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	SIZE (cm)
OBLONG WONDER CHAFER with polyethylene feet	TAV055006	-	-	-	-	-	70 x 48,5 h 42
OBLONG WONDER CHAFER with st.st. microcast feet	TAV055003	TAV055003B	TAV055003S	TAV055003TN	TAV055003TR	TAV055003TO	70 x 48,5 h 42

\*Legs and handle only

## Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			STONE PANS	ST. ST. FOOD PANS	HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK				
1/1 GN	TAV340105	TAV340133	TAV340171	TAV49011	J0136401F	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	TAV49013	J0030170A	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	TAV49023	J0030178A	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	TAV49012	J0016221P	h 6,5	2,3



The oblong soup station is also available with an electric heating plate or chafing fuel burner. Contact us for more information.

## Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR16	16 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR16	16 x 30 h 1,8
Chafing fuel burner*	J0060771A	Ø 9 h 8

DESCRIPTION	CODE	SIZE (cm)
Burner holder	1N07P1417	35 x 11 h 9,5
Food pan holder	J0030170S	32 x 2





### Round Wonder Chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SILVERPLATED	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	SIZE (cm)
ROUND WONDER CHAFER with polyethylene feet	TAV055007	-	-	-	-	-	55 x 52 h 47
ROUND WONDER CHAFER with st.st. microcast feet	TAV055004	TAV055004B	TAV055004S	TAV055004TN	TAV055004TR	TAV055004TO	55 x 52 h 47

\*Legs and handle only

### Food pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Round porcelain food pan, 1/1 GN	J0030190A	Ø 38 h 7,5	4,2
Round porcelain food pan, 1/1 GN w/partition	J0030191A	Ø 38 h 7,5	4
Round st. st. food pan, 1/1 GN	J0066501F	Ø 38 h 7,5	7,6
Round st. st. food pan, 1/2 GN	J0066501N	Ø 38 h 7,5	3



## Round Wonder Chafer®



IDEAL FOR

MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

#### FEATURES

- » Stainless Steel 18/10
- » Opens to 170°
- » Steam collection rim around cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops

#### USER GUIDELINES

La Tavola's Wonder Chafer relies on conduction of heat via steam/hot water (bain marie).  
The cover, food pans and water pans are removable for ease of operation and maintenance.  
Both St. St. and porcelain food pans are available.



### Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 500W - 220V, with regulator	J0016501CR16	16 x 25 h 1,8
Electric heating plate 500W - 110V, with regulator	J0016501BR16	16 x 25 h 1,8
Chafing fuel burner	J0060771A	Ø 9 h 8
Burner holder	1N07P1418	17 x 11 h 9,5
Food pan holder	J0030170S	32 x 2







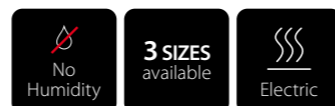
Cover Oven dry chafer®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
COVER OVEN DRY CHAFER 2/3 GN	TAV044010	TAV044010B	51 x 50 h 22
COVER OVEN DRY CHAFER 1/1 GN	TAV044001	TAV044001B	69 x 47 h 22
COVER OVEN DRY CHAFER 1/1+1/3 GN	TAV044002	TAV044002B	83 x 54 h 22



**Cover Oven®**

Dry chafer



IDEAL FOR

FINGER FOOD, BREAD, PIZZA & FOCACCIA, CROISSANTS, WARM DESSERTS, PLATED DISHES

**FEATURES**

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame
- » "Oven" effect
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Two mechanical hinges
- » Easily replaceable transparent cover

**USER GUIDELINES**

Dry foods may be placed directly upon the removable glass top.  
Finger food and plated dishes should be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal heat conduction.

**PATENT**

Cover Oven Dry Chafer® is protected by international patents issued and/or currently pending.

Electric heating plates



DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

1 electric plate needed for 2/3 GN - 2 electric plates needed for 1/1 and 1/1+1/3 GN

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 2/3 GN, w/o frame	TAV044012	44 x 43,5 h 12
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN, w/o frame	TAV044014	75,5 x 49 h 12
Smoked hardened glass, 2/3 GN	TAV900111B	39 x 36,5 h 1
Smoked hardened glass, 1/1 GN	TAV900106B	57 x 36,5 h 1
Smoked hardened glass, 1/1+1/3 GN	TAV900107B	71 x 44 h 1





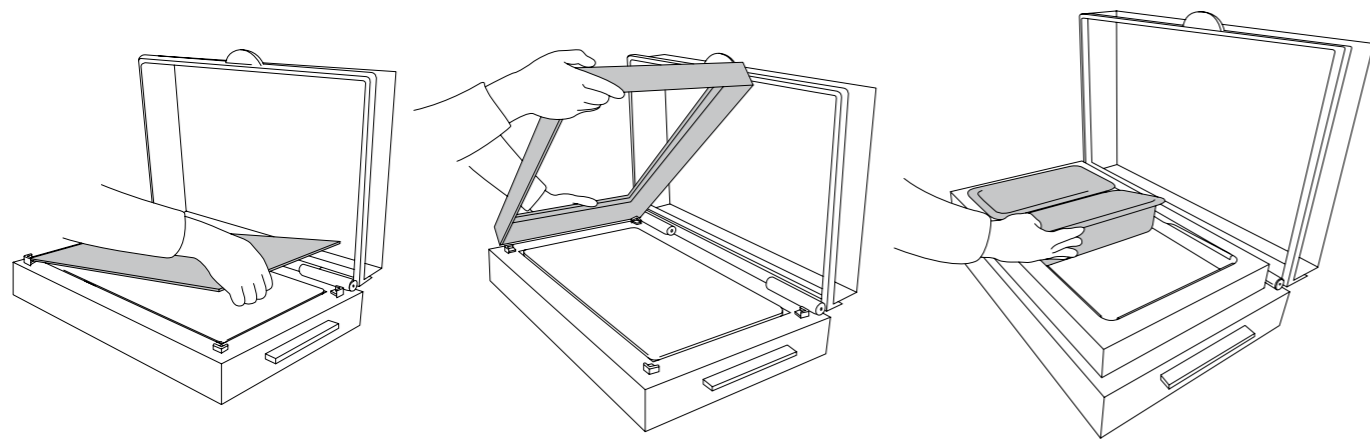
WARMING

COOLING

COOKING

# Use your Cover Oven® with food pans

By using La Tavola's adapting frames, you can convert your Cover Oven Dry Chafer for use with food pans of different sizes.



1

Lift and remove the glass from your Cover Oven

2

Place the **Adapting Frame** on the base of Cover Oven

3

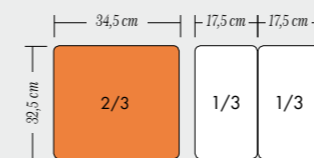
Insert desired **food pans** and use as normal



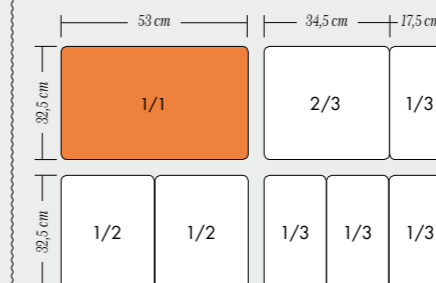
	2/3 GN		1/1 GN		1/1+1/3 GN	
	Adapting Frame	Food Container	Adapting Frame	Food Container	Adapting Frame	Food Container
Ceramic food pans						
	TAV057021 41 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057004 59 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057032 73 x 46 h 5	CERAMIC AND STONE FOOD PANS

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			STONE PANS	HEIGHT (cm)	CAP. (l)
	WHITE	CHERRY	BLACK			
1/1 GN	TAV340105	TAV340133	TAV340171	TAV49011	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	TAV49013	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	TAV49023	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	TAV49012	h 6,5	2,3

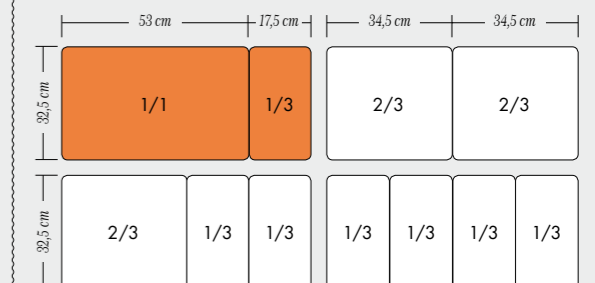
### 2/3 Gastronorm configurations



### 1/1 Gastronorm configurations



### 1/1+1/3 Gastronorm configurations



### Adapting Frame for 2 Round Food Pans



DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Ceramic food pan, 1/1	J0030190A	Ø 38 h 7,5	4,2
Ceramic food pan, 1/2 w/separator	J0030191A	Ø 38 h 7,5	4
Adapting frame for 2 round food pans	TAV057028	73 x 46 h 5	-



Electric Hot Well

DESCRIPTION	18/10 ST.ST.		SIZE (cm)
	MIRROR FINISH	SATIN FINISH	
ELECTRIC HOT WELL 1/1 GN	TAV052004	TAV052004B	67 x 47 h 24
ELECTRIC HOT WELL 1/1+1/3 GN	TAV052005	TAV052005B	83 x 55 h 24



Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN wide, w/o frame	TAV044016	75,5 x 41,5 h 12
Spacer ring 1/1 GN for Ceramic Food Pans h 10	TAV057039	34,2 x 54,2 h 4,8
Spacer ring 1/1+1/3 GN for Ceramic Food Pans h 10	TAV057040	34,2 x 54,2 h 4,8
Electric heating plate 700W - 220V, with regulator*	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator*	J0016401BR	20 x 30 h 1,8



\*2 are required for each Electric Hot Well

Electric Hot Well

- MAX 90°
- No Humidity
- 2 SIZES available
- Electric

IDEAL FOR

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

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame with "Oven" effect
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Two mechanical hinges
- » Maximum temperature of up to 90° C (measured on the food pan bottom)
- » Easily replaceable transparent cover
- » h 10 cm food pans available for high food volume capacity

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.  
The absence of water/steam is optimal for warm holding of dry food.

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			CERAMIC FOOD PANS	STONE PANS
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm	WHITE - h 10 cm	h 6,5 cm
1/1 GN	TAV340105	TAV340133	TAV340171	-	TAV49011
1/3 GN	TAV341705	TAV341733	TAV341771	TAV62713	TAV49013
2/3 GN	TAV342305	TAV342333	TAV342371	TAV62712	TAV49023
1/2 GN	TAV342605	TAV342633	TAV342671	TAV62723	TAV49012



WARMING

COOLING

COOKING



Dry Chafer for induction®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
DRY CHAFER FOR INDUCTION WITH ST. ST. COVER 2/3 GN*	TAV057038	40,5 x 40,5 h 15
DRY CHAFER FOR INDUCTION WITH TRANSPARENT COVER 2/3 GN*	TAV057037	40,5 x 40,5 h 17

\*without ceramic food pans



**Dry Chafer®**  
for induction



IDEAL FOR

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

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Transparent cover reinforced with St.St. frame with "Oven" effect
- » Uniform temperature distribution
- » Two mechanical hinges
- » Easily replaceable transparent cover
- » Works with non induction-ready ceramic food pans

USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.  
The absence of water/steam is optimal for warm holding of dry food.  
Place the Dry Chafer over induction plate, place filled food pans in the chafer.

PATENT

Dry Chafer for Induction® is protected by international patents issued and/or currently pending.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover for Induction Dry Chafer 2/3 GN, w/o frame	TAV044026	40,5 x 40,5 h 15

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (l)
	WHITE	CHERRY	BLACK		
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4



WARMING

COOLING

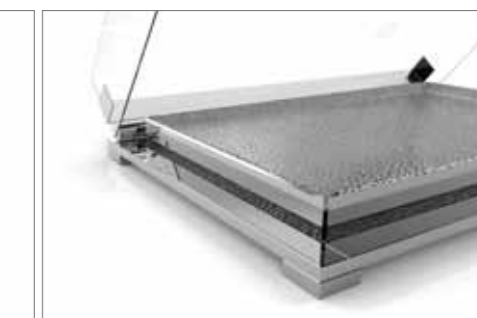
COOKING



### Electric Bread Warming Unit

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. DOTS FINISH*	18/10 ST.ST. NEW ICE FINISH*	SIZE (cm)
OBLONG WARMING TRAY, 1/1 GN, WITH ELECTRIC PLATE	TAV037009	TAV037009D	TAV037009P	54 x 33 h 4

\*Tops available in Dots and New Ice finish only



The Warming trays can be placed inside **any** of the many display trays available !

## Electric Bread Warming Unit

- MAX 50°
- No Humidity
- 1/1 GN
- Electric

IDEAL FOR

BREAD, PIZZA & FOCACCIA, CROISSANTS AND WARM DESSERTS

#### FEATURES

- » 50°C temperature maximum
- » 1/1 GN size

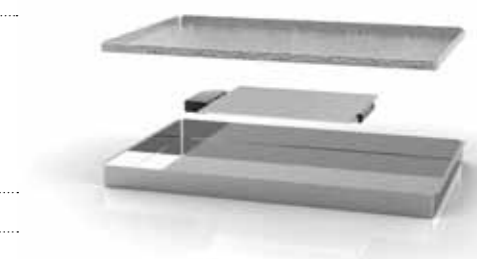
#### USER GUIDELINES

Place food directly on the stainless steel top.  
Maintains freshness and crispness of bread/croissants over time.  
Can be used with La Tavola's Display Trays, with or without cover (as in above photo)

#### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate, 110 - 220V - 50°C	TAV050012	20 x 30 h 1,8

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. DOTS FINISH	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
St. st. pan for electric plate	TAV037018	-	-	54 x 32,5 h 4
Oblong tray 1/1 GN for Bread Warming Unit	TAV037007	TAV037007D	TAV037007P	54 x 33 h 1,5







### Electric Carving Station

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
ELECTRIC CARVING STATION, 1/1 GN	TAV052023	73 x 52 h 13



## Electric Carving Station

- MAX 90°
- 1/1 GN
- No Humidity
- Electric

IDEAL FOR

### PRESENTATION AND CARVING OF ROASTS AND VARIOUS COOKED MEATS

#### FEATURES

- » Stainless Steel 18/10 mirror finish base
- » 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)

#### USER GUIDELINES

The black granite top is an elegant and efficient surface for carving.

After service, simply remove the granite top, wipe clean and empty any excess liquid from the recovery tank.

Heating performance is optimized when used with a heating lamp.

### Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator*	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator*	J0016401BR	20 x 30 h 1,8

\*2 are required for each Carving Station

### Spare parts and accessories

DESCRIPTION	220V	110V	SIZE (cm)
1-Light Heat Lamp	TAV791Q	TAV791Q110	27 x 20 h 70
2-Light Heat Lamp	TAV792Q	TAV792Q110	27 x 20 h 70

DESCRIPTION	CODE	SIZE (cm)
Stone plate 1/1 GN	ST030145	55 x 40 h 3,5



WARMING

COOLING

COOKING

# Induction Warming Plate



IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

### FEATURES

- » Stainless Steel 18/10 housing and handles
- » Automatic pan detection, instant energy transmission, highly energy efficient
- » Four standard temperature settings (150, 160, 175, 190°F / 65, 70, 80, 90°C)
- » Eleven additional temperature settings
- » Tempered glass top
- » Plug & play

### USER GUIDELINES

Place chafin or induction-compatible container on unit, set heat to desired level through LED display & keypad.



Powered by **CookTek**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE WATTAGE	SIZE (cm)
INDUCTION WARMING PLATE*	TAV046071	220V 1000W	51 x 46 h 14
INDUCTION WARMING PLATE*	TAV046072	110V 1000W	51 x 46 h 14

\*Composed of 1 Induction plate 2/3 GN 1000W and free standing housing



Example Induction Warming Plate with Oyster Chafin

# Dual Induction Warming Plate



IDEAL FOR

CHAFERS AND ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

### FEATURES

- » Stainless Steel 18/10 housing and handles
- » Automatic pan detection, instant energy transmission, highly energy efficient
- » Four standard temperature settings (150, 160, 175, 190°F / 65, 70, 80, 90°C)
- » Eleven additional temperature settings
- » Tempered glass top
- » Plug & play

### USER GUIDELINES

Place chafin or induction-compatible container on unit, set heat to desired level through LED display & keypad. The temperature of each zone can be controlled independently.



Powered by **CookTek**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE WATTAGE	SIZE (cm)
DUAL INDUCTION WARMING PLATE*	TAV046073	220V 1000W	89 x 46 h 14
DUAL INDUCTION WARMING PLATE*	TAV046074	110V 1000W	89 x 46 h 14

\*Composed of 2 Induction plates 2/3 GN 1000W and free standing housing







## Multi-point induction Warming Plate



IDEAL FOR

LA TAVOLA'S OYSTER CHAFER, ANY INDUCTION-COMPATIBLE PAN OR CONTAINER

### FEATURES

- » Stainless Steel 18/10 housing and handles
- » 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

### USER GUIDELINES

Place chafers or induction compatible containers on units, set the desired temperature by turning the control knob to achieve increments of 5°F / 1°C

Up to 4 induction-ready food pans (1/3 GN) may be heated at the same time.

Powered by  
**Garland**



## Multi-point induction Warming Plate

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	VOLTAGE / WATTAGE	SIZE (cm)
MULTI-POINT INDUCTION WARMING PLATE*	TAV046058	220V 1500W	91 x 46 h 11
MULTI-POINT INDUCTION WARMING PLATE*	TAV046059	110V 1500W	91 x 46 h 11

\*composed of Induction Warmer and free standing housing



DESCRIPTION	CODE	SIZE (cm)
Soup ladle holder	TAV052006	15 x 15 h 21
Cover holder	TAV052007	15 x 15 h 21



Dry Warmer for induction®

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
DRY WARMER FOR INDUCTION 2/3 GN*	TAV057024	40,5 x 40,5 h 5

\*without ceramic food pans



Dry Warmer®

for induction



IDEAL FOR

WARMING OF NON INDUCTION-READY CERAMIC FOOD PANS

FEATURES

- » Stainless Steel 18/10 frame
- » Magnetic floating st. st. base to allow for uniform heat distribution
- » Compatible with food pans 2/3 GN and 1/3 GN, height 6,5 cm.
- » Rubber feet to prevent scratches

USER GUIDELINES

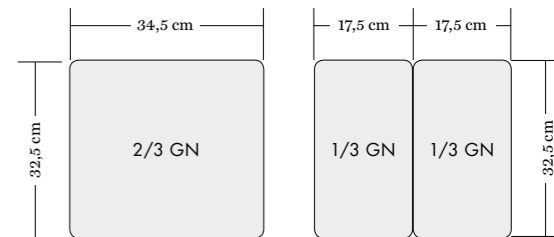
Place Warming Frame over induction plate, place filled food pans inside Warming Frame.

PATENT

Dry Warmer for Induction® is protected by international patents issued and/or currently pending.

Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK		
1/3 GN	TAV341705	TAV341733	TAV341771	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	h 6,5	3,4





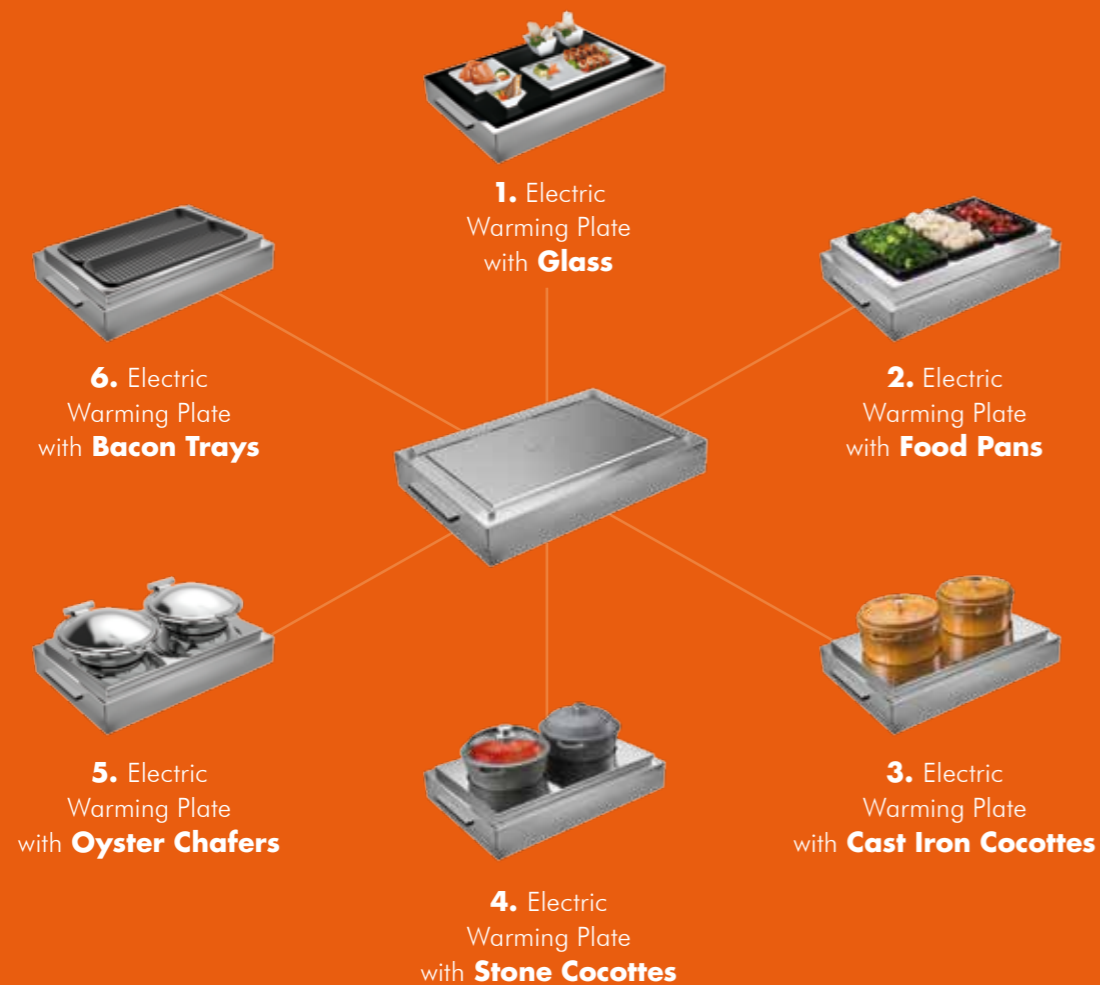
# ELECTRIC WARMING PLATE

ONE PLATFORM, SIX PRODUCTS

The Electric Warming Plate is a versatile platform that can be easily adapted for 6 different purposes.

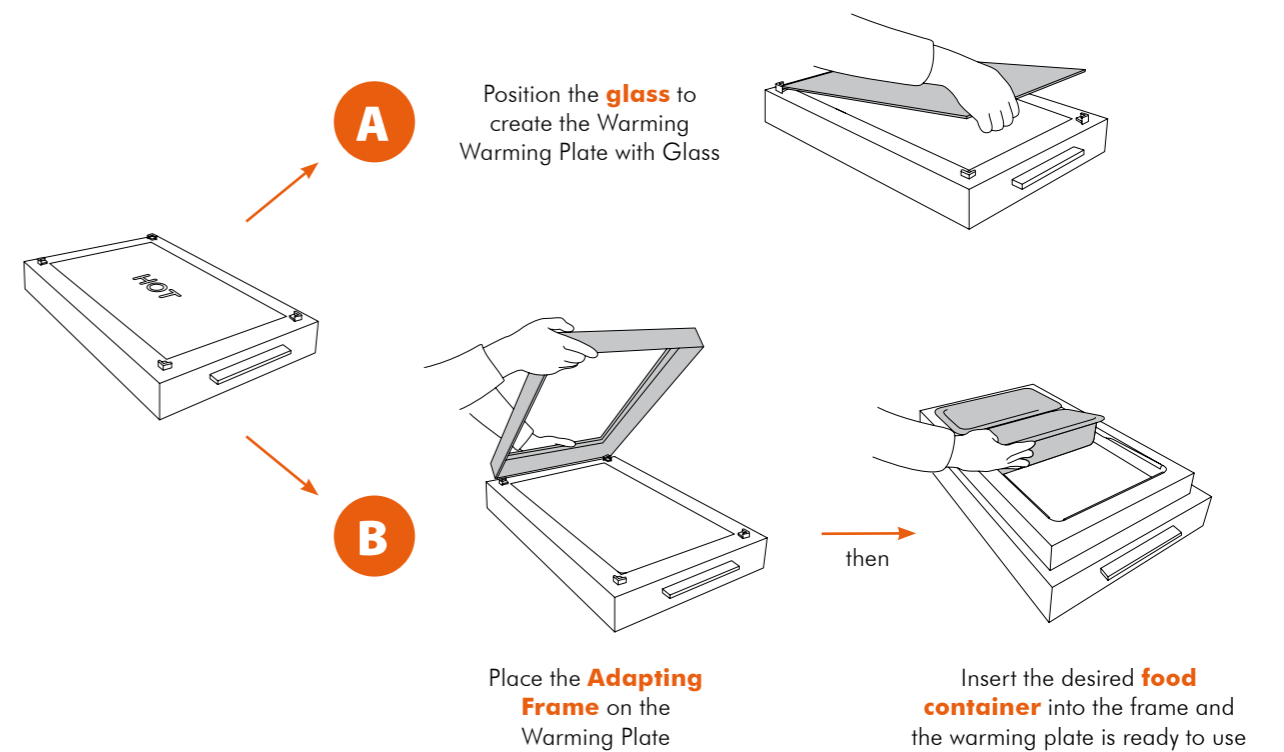
By either placing a glass surface or an apt combination of an Adapting Frame + Food Container, the Electric Warming Plate can be used to optimally display a wide array of warm foods.

This product is all about saving money and space!



## How does it work?

Predispose your Electric Warming Plate to the desired use by placing a **Glass** surface or an apt combination of an **Adapting Frame + Food Container(s)** upon the plate



### Warming Plate

DESCRIPTION	FINISH		SIZE (cm)
	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	
ELECTRIC WARMING PLATE 2/3 GN*	TAV045007	TAV045007B	51 x 47 h 9
ELECTRIC WARMING PLATE 1/1 GN**	TAV045008	TAV045008B	69 x 44 h 9
ELECTRIC WARMING PLATE 1/1+1/3 GN**	TAV045009	TAV045009B	83 x 51 h 9

\*1 electric plate 700W not included \*\*2 electric plates 700W not included



### Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8



WARMING

COOLING

COOKING



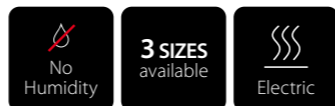
### Warming Plate with glass

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE with glass 2/3 GN*	TAV045006	TAV045006B	51 x 47 h 11
ELECTRIC WARMING PLATE with glass 1/1 GN**	TAV045001	TAV045001B	69 x 44 h 11
ELECTRIC WARMING PLATE with glass 1/1+1/3 GN**	TAV045002	TAV045002B	83 x 51 h 11

\*1 electric plate 700W not included \*\*2 electric plates 700W not included



## Electric Warming Plate with glass



IDEAL FOR

BREAD, PIZZA & FOCACCIA, CROISSANTS, WARM DESSERTS, FINGER FOOD, PLATED DISHES

#### FEATURES

- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, smoked finish
- » Aluminum layer underneath the glass top ensures uniform temperature distribution
- » Easy access to temperature regulators

#### USER GUIDELINES

Dry food may be placed directly upon the removable glass top. Finger food and plated dishes should be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal heat conduction.

### Glass tops

DESCRIPTION	CODE	SIZE (cm)
Smoked hardened glass, 2/3 GN	TAV900111B	39 x 36,5 h 1
Smoked hardened glass, 1/1 GN	TAV900106B	57 x 36,5 h 1
Smoked hardened glass, 1/1+1/3 GN	TAV900107B	71 x 44 h 1



### Spare parts - Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

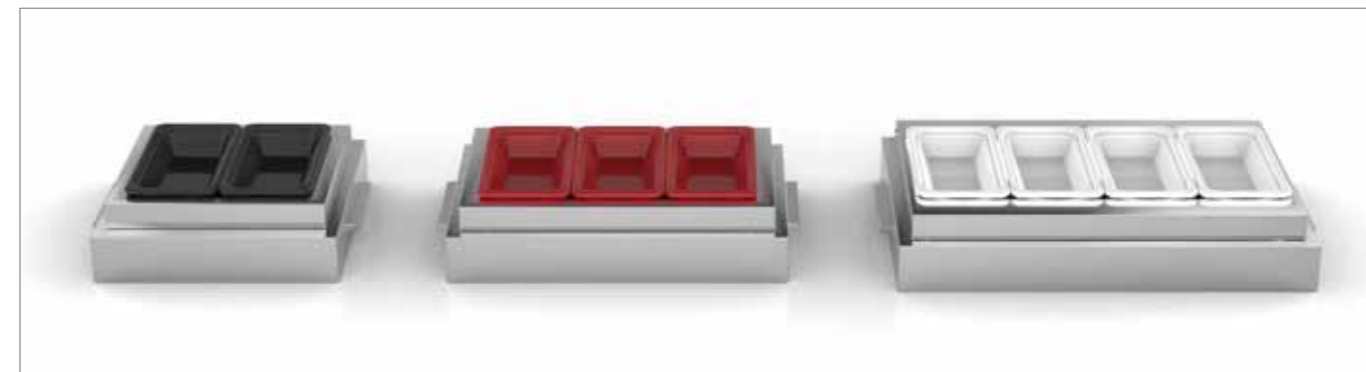




WARMING

COOLING

COOKING



### Warming Plate with food pans

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 2/3 GN with adapting frame for food pans*	TAV045007A1	TAV045007A1B	51 x 47 h 16
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for food pans**	TAV045008A1	TAV045008A1B	69 x 44 h 16
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for food pans**	TAV045009A1	TAV045009A1B	83 x 51 h 16
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for 2 round food pans**	TAV045009AR1	TAV045009AR1B	83 x 51 h 15

Adapting frame included - \*1 electric plate 700W not included \*\*2 electric plates 700W not included

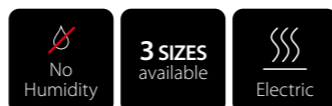
### Food pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			STONE PANS	HEIGHT (cm)	CAP. (lt)
	WHITE	CHERRY	BLACK			
1/1 GN	TAV340105	TAV340133	TAV340171	TAV49011	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	TAV49013	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	TAV49023	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	TAV49012	h 6,5	2,3

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Round ceramic food pan, 1/1 GN	J0030190A	Ø 36 h 6,7	4,2
Round ceramic food pan, 1/1 GN w/partition	J0030191A	Ø 36 h 5,7	4



## Electric Warming Plate with food pans



IDEAL FOR

FRIED FOOD, TEMPURA, ROASTS, BAKED OR GRILLED VEGETABLES

#### FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Several GN size food pans available

#### USER GUIDELINES

The full food pans can be easily placed on and removed from the unit.  
The absence of water/steam is optimal for warm holding of dry food.



#### Spare parts - Adapting frames

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)
2/3 Adapting frame for Food Pans	TAV057021	41 x 38 h 5
1/1 Adapting frame for Food Pans	TAV057004	59 x 38 h 5
1/1+1/3 Adapting frame Food Pans	TAV057032	73 x 46 h 5
1/1+1/3 Adapting frame for 2 Round Food Pans	TAV057028	73 x 46 h 4

#### Spare parts - Electric heating plates

DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8

WARMING

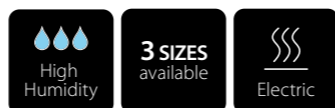
COOLING

COOKING



# Electric Warming Plate

with cast iron cocottes



**IDEAL FOR** HOT SOUPS

### FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Cast iron cocottes available in various colors

### USER GUIDELINES

Place the full cocottes on the Warming Plate inside the Adapting Frame, and regulate heat. The cocottes and their contents should be at the desired temperature before being placed on the Warming Plate.



## Warming Plate with cast iron cocottes

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
	ELECTRIC WARMING PLATE 2/3 GN with adapting frame for 30 cm cast iron cocotte*	TAV045007A2	
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for two 26 cm cast iron cocottes**	TAV045008A2	TAV045008A2B	69 x 44 h 11,5
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for two 30 cm cast iron cocottes**	TAV045009A2	TAV045009A2B	83 x 51 h 11,5

*Adapting frame included - \*1 electric plate 700W not included \*\*2 electric plates 700W not included*

## Cast Irons Cocottes

<b>COCOTTE Ø 26 - BLACK</b>	<b>COCOTTE Ø 26 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 26 - CHERRY</b>	<b>COCOTTE Ø 26 - MUSTARD</b>
Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6
TAV6026N	TAV6026G	TAV6026R	TAV6026S
<b>COCOTTE Ø 30 - BLACK</b>	<b>COCOTTE Ø 30 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 30 - CHERRY</b>	
Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	
TAV6030N	TAV6030G	TAV6030R	



Spare parts - Adapting frames



Spare parts - Electric heating plates

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
	2/3 Adapting frame for 30 cm Cocotte				
1/1 Adapting frame for two 26 cm Cocottes	TAV057014	59 x 38 h 2	Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
1/1+1/3 Adapting frame for two 30 cm Cocottes	TAV057018	73 x 46 h 2			



WARMING

COOLING

COOKING



Warming Plate with stone cocottes

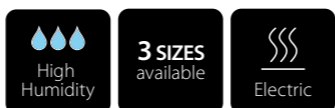
DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 2/3 GN with adapting frame for 28 cm stone cocotte*	TAV045007A3	TAV045007A3B	51 x 47 h 11,5
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for two 24 cm stone cocottes**	TAV045008A3	TAV045008A3B	69 x 44 h 11,5
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for two 28 cm stone cocottes**	TAV045009A3	TAV045009A3B	83 x 51 h 11,5

*Adapting frame included - \*1 electric plate 700W not included \*\*2 electric plates 700W not included*

Stone Cocottes

<b>STONE COCOTTE</b> Ø 24 h 10,5 cm - lt. 3,7 TAV5624IND	<b>STONE COCOTTE</b> Ø 28 h 11,5 - lt. 5,6 TAV5628IND	<b>STONE COVER</b> Ø 24 cm TAV5824	<b>STONE COVER</b> Ø 28 cm TAV5828
		<b>TRANSPARENT COVER</b> Ø 24 cm TAV5424A	<b>TRANSPARENT COVER</b> Ø 28 cm TAV5428A

Electric **Warming Plate** with stone cocottes



IDEAL FOR **HOT SOUPS**

FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Uniform temperature distribution
- » Easy access to temperature regulators

USER GUIDELINES

Place the full cocottes on the Warming Plate within the Adapting Frame, and regulate heat.  
The cocottes and their contents should be at the desired temperature before being placed on the Warming Plate.



Spare parts - Adapting frames

Spare parts - Electric heating plates

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
2/3 Adapting frame for 28 cm Stone Cocotte	TAV057033	41 x 38 h 2,5	Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
1/1 Adapting frame for two 24 cm Stone Cocottes	TAV057035	59 x 38 h 2,5	Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8
1/1+1/3 Adapting frame for two 28 cm Stone Cocottes	TAV057036	73 x 46 h 2,5			

WARMING

COOLING

COOKING

# Electric Warming Plate

for Oyster Chafers



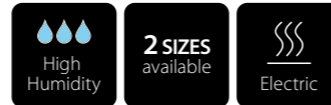
**IDEAL FOR** MAIN DISHES AND STARCHES, RECOMMENDED FOR DISHES WITH HIGH HUMIDITY CONTENT

### FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Easy access to temperature regulators
- » An innovative way to use La Tavola's Oyster Chafers with an electric power source

### USER GUIDELINES

Place Oyster Chafers upon the Warming Plate.  
Fill Oyster Chafer with hot water and position full hot food pans.



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 2/3 GN with adapting frame for oyster chafer*	TAV045007A4	TAV045007A4B	51 x 47 h 11
ELECTRIC WARMING PLATE 1/1+1/3 GN with adapting frame for 2 oyster chafers**	TAV045009A4	TAV045009A4B	83 x 51 h 11

Adapting frame included - \*1 electric plate 700W not included \*\*2 electric plates 700W not included

## Oyster Chafer

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SILVERPLATED*	BLACK TITANIUM*	VENETIAN GOLD TITANIUM*	GOLD TITANIUM*	SIZE (cm)	CAP. (lt)	
OYSTER CHAFER FOR INDUCTION	TAV0514013A	TAV0514013S	TAV0514013TN	TAV0514013TR	TAV0514013TO	45,5 x 40 h 13,5	3,5	

\*cover only



Spare parts - Adapting frames

Spare parts - Electric heating plates

Spare parts - food pans

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
2/3 Adapting frame for Oyster chafer	TAV057022	41 x 38 h 2	Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8	Porcelain food pan, 1/1	LT-0010	Ø 36 h 6,7	3,5
1/1+1/3 Adapting frame for 2 Oyster chafers	TAV057016	73 x 46 h 2	Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8	Porcelain food pan, 1/2 w/separator	LT-0011	Ø 36 h 5,7	2,6

# Electric Warming Plate

for Bacon Trays



**IDEAL FOR** BACON & SAUSAGES

### FEATURES

- » Stainless Steel 18/10 mirror finish base and handles
- » Easy access to temperature regulators
- » Cast aluminum shallow pans ideal for bacon and sausage presentation

### USER GUIDELINES

Place Bacon trays on Warming Plate and fill with cooked bacon



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
ELECTRIC WARMING PLATE 1/1 GN with adapting frame for bacon trays**	TAV045008A5	TAV045008A5B	69 x 44 h 11

Adapting frame included - \*\*2 electric plates 700W not included

## Bacon Tray

DESCRIPTION	CODE	SIZE (cm)
STONE BACON TRAY	TAV900509S	53 x 16 h 2,5



Spare parts - Adapting frames

Spare parts - Electric heating plates

DESCRIPTION	18 /10 ST.ST. MIRROR FINISH	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
1/1 Adapting frame for Bacon Trays	TAV057015	59 x 38 h 2	Electric heating plate 700W - 220V, with regulator	J0016401CR	20 x 30 h 1,8
			Electric heating plate 700W - 110V, with regulator	J0016401BR	20 x 30 h 1,8



WARMING

COOLING

COOKING



Warming and Cooling Plate

DESCRIPTION	○ WHITE FINISH	● BLACK FINISH	VOLTAGE / WATTAGE	SIZE (cm)
HOT AND COLD PLATE 1/1 GN	TAV039129	TAV039130	220V 850W	68 x 55 h 14,5



## Electric Warming & Cooling Plate



IDEAL FOR

COLD AND WARM HOLDING OF FINGER FOOD AND PLATED DISHES

### FEATURES

- » Adjustable temperature: from -5° to +140° C
- » 6,9 mm thick multi-layer material CNS/aluminium/CNS
- » 2 mm glass coating in black or white
- » 2m-long electrical cord
- » Available in black or white
- » Simple controls and digital temperature feedback

### USER GUIDELINES

Finger food and plated dishes should be placed on the plate with the interposition of a flat-bottomed porcelain/glass dish for optimal heat or cold conduction.

# COOLING FUNCTIONS

Stylish cooling solutions powered by eutectic cooling plates. Ideal for fruit and salad, yoghurt, sushi, cold cuts, beverages and ice cream. Maximum versatility of use without requiring electricity.



## EUTECTIC REFRIGERATION

**No ice, no electricity, no problems!**

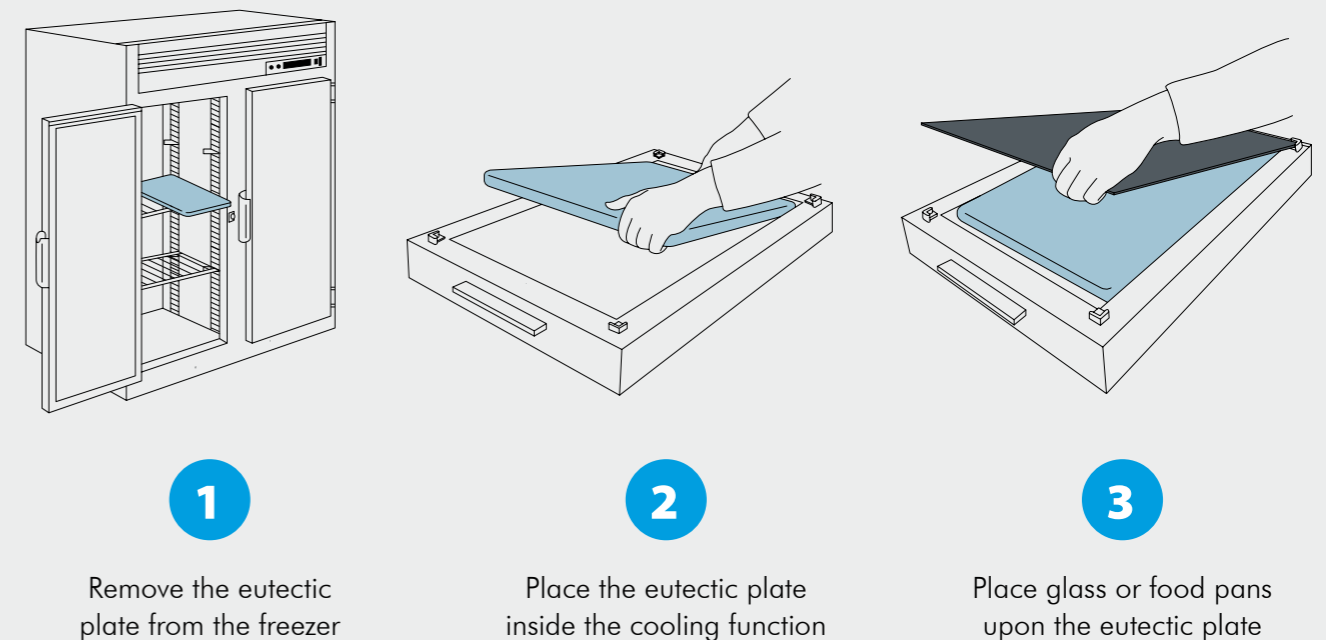
La Tavola's cold retention functions are powered by eutectic plates - high tech ice packs which release a constant cooling capacity for up to 5 hours.



## Identify it

	<p>EUTECTIC COOLING PLATE - WHEN FROZEN, RELEASES COLD FOR UP TO 5 HOURS. COLD IS TRANSMITTED TO THE ADJACENT SURFACE BY CONTACT.</p>	
	<p>CHILL IT CONTAINERS ARE A HYGIENIC AND SAFE WAY TO MAINTAIN FOOD AT LOW TEMPERATURES. ALSO SUITABLE FOR ICE CREAM.</p>	

## How to use the eutectic system



## Size matters

La Tavola's cooling products come in a variety of different gastronorm sizes:





WARMING

COOLING

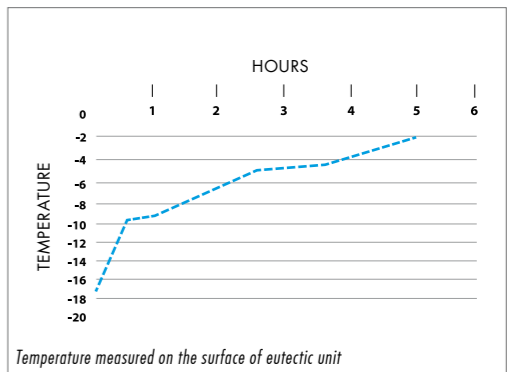
COOKING



### Eutectic Cooling Plate

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
	EUTECTIC COOLING PLATE 2/3 GN*	TAV047010	
EUTECTIC COOLING PLATE 1/1 GN*	TAV047001	TAV047001B	69 x 44 h 9
EUTECTIC COOLING PLATE 1/1+1/3 GN*	TAV047003	TAV047003B	83 x 51 h 9

\*Eutectic cooling unit and hardened oblong glass included



## Eutectic Cooling Plate

SURFACE 0-4°C

3 SIZES available

Eutectic

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI, FRUIT & SALADS, COLD DIPS

#### FEATURES

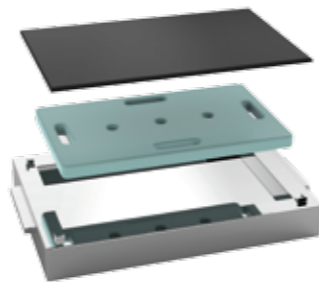
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, black finish

#### USER GUIDELINES

Place the eutectic unit in a freezer for 24 hrs before use.  
Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

#### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Black hardened glass, 2/3 GN	TAV900408	39 x 36,5 h 0,4
Black hardened glass, 1/1 GN	TAV900403	57 x 36,5 h 0,4
Black hardened glass, 1/1+1/3 GN	TAV900404	71 x 44 h 0,4



DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Eutectic Cooling unit 1/1+1/3 GN	TAV037019	65 x 40 h 3,5

2 Cooling units required for 2/3 GN, 3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN

WARMING

COOLING

COOKING



### Eutectic Cooling Plate with cover

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 2/3 GN*	TAV047011	TAV047011B	51 x 50 h 20
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 1/1 GN*	TAV047002	TAV047002B	69 x 47 h 20
EUTECTIC COOLING PLATE WITH TRANSPARENT COVER 1/1+1/3 GN*	TAV047004	TAV047004B	83 x 54 h 20

\*Eutectic cooling unit and hardened oblong glass included



## Eutectic Cooling Plate with cover

SURFACE 0-4°C

3 SIZES available

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI, FRUIT & SALADS, COLD DIPS

#### FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable, tempered glass top, black finish
- » Easily replaceable transparent cover

#### USER GUIDELINES

Place the eutectic unit in a freezer for 24 hrs before use.

Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

#### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 2/3 GN, w/o frame	TAV044012	44 x 43,5 h 12
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN, w/o frame	TAV044014	75,5 x 49 h 12
Black hardened glass, 2/3 GN	TAV900408	39 x 36,5 h 0,4
Black hardened glass, 1/1 GN	TAV900403	57 x 36,5 h 0,4
Black hardened glass, 1/1+1/3 GN	TAV900404	71 x 44 h 0,4

DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Eutectic Cooling unit 1/1+1/3 GN	TAV037019	65 x 40 h 3,5

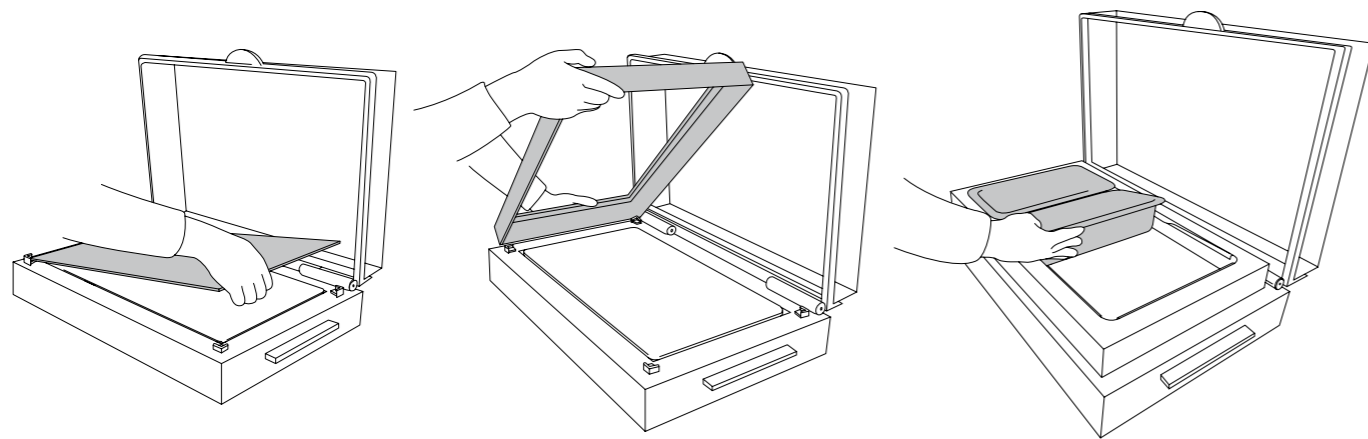
2 Cooling units required for 2/3 GN, 3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN





# Use your Cooling Plate with food pans

With the use of La Tavola's adapting frames you can convert your cooling plate (with or without cover) for use with food pans of different sizes.



1

Lift and remove the glass from your Cooling Plate

2

Place the Adapting Frame on the base of Cooling Plate

3

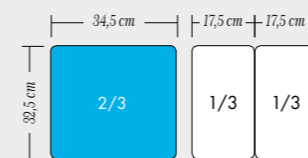
Replace your ceramic food pans



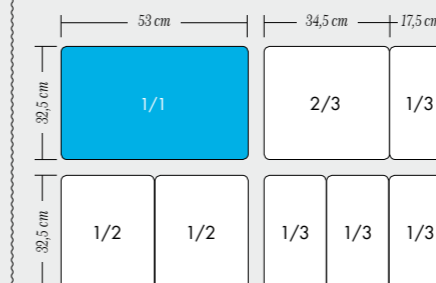
	2/3 GN		1/1 GN		1/1+1/3 GN	
	Adapting Frame	Food Container	Adapting Frame	Food Container	Adapting Frame	Food Container
Ceramic food pans						
	TAV057021 41 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057004 59 x 38 h 5	CERAMIC AND STONE FOOD PANS	TAV057032 73 x 46 h 5	CERAMIC AND STONE FOOD PANS

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			STONE PANS	HEIGHT (cm)	CAP. (l)
	WHITE	CHERRY	BLACK			
1/1 GN	TAV340105	TAV340133	TAV340171	TAV49011	h 6,5	5
1/3 GN	TAV341705	TAV341733	TAV341771	TAV49013	h 6,5	1,8
2/3 GN	TAV342305	TAV342333	TAV342371	TAV49023	h 6,5	3,4
1/2 GN	TAV342605	TAV342633	TAV342671	TAV49012	h 6,5	2,3

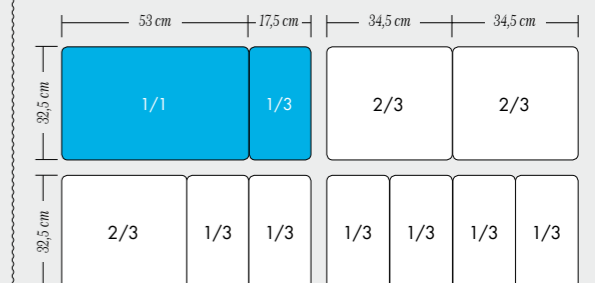
## 2/3 Gastronorm configurations



## 1/1 Gastronorm configurations



## 1/1+1/3 Gastronorm configurations



### Adapting Frame for 2 Round Food Pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Ceramic food pan, 1/1	J0030190A	Ø 38 h 7,5	4,2
Ceramic food pan, 1/2 w/separator	J0030191A	Ø 36 h 7,5	4
Adapting frame for 2 round food pans	TAV057028	73 x 46 h 5	-

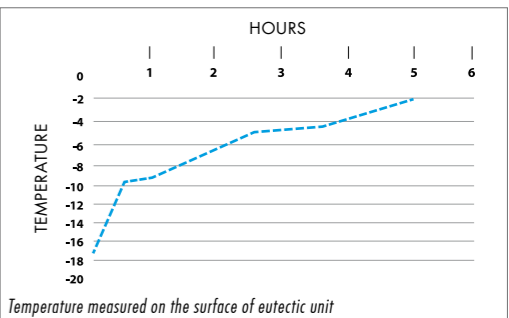




Eutectic Cold Well

DESCRIPTION	SIZE (cm)		
	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	
EUTECTIC COLD WELL 1/1 GN*	TAV048004	TAV048004B	64 x 46 h 25
EUTECTIC COLD WELL 1/1+1/3 GN*	TAV048005	TAV048005B	78 x 46 h 25

\*Eutectic cooling units included



Eutectic Cold Well



IDEAL FOR

FRUITS, SALADS, COLD DIPS, YOGHURT, BIRCHER MUESLI

FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Stainless Steel 18/10 mirror finish base
- » Removable ceramic food pans in various colors and sizes are available
- » Easily replaceable transparent cover
- » h 10 cm food pans available for high food volume capacity

USER GUIDELINES

Place the eutectic unit in a freezer for 24 hrs before use.  
Food to be placed on the glass top with the interposition of a flat-bottomed porcelain/glass dish for optimal conduction of cold.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover 1/1 GN, w/o frame	TAV044013	61,5 x 41,5 h 12
Transparent cover 1/1+1/3 GN wide, w/o frame	TAV044016	75,5 x 41,5 h 12
Spacer ring 1/1 GN for Ceramic Food Pans h 10	TAV057039	34,2 x 54,2 h 4,8
Spacer ring 1/1+1/3 GN for Ceramic Food Pans h 10	TAV057040	34,2 x 54,2 h 4,8
Eutectic Cooling unit 1/3 GN*	TAV037021	17,5 x 32,5 h 3

\*3 cooling units required for 1/1 GN, 4 cooling units required for 1/1+1/3 GN



GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS			CERAMIC FOOD PANS
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm	WHITE - h 10 cm
1/1 GN	TAV340105	TAV340133	TAV340171	-
1/3 GN	TAV341705	TAV341733	TAV341771	TAV62713
2/3 GN	TAV342305	TAV342333	TAV342371	TAV62723
1/2 GN	TAV342605	TAV342633	TAV342671	TAV62712



Spacer ring is required only for the use of ceramic food pans h 10

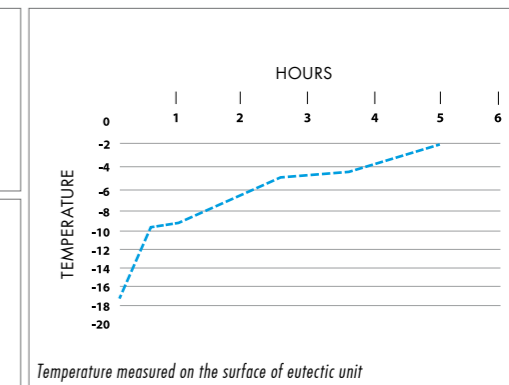




### Chill-it Cooling System

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
CHILL IT COOLING SYSTEM*	TAV038007	TAV038007B	TAV038007TN	TAV038007TR	TAV038007TO	60 x 40 h 17
CHILL IT COOLING SYSTEM W/COVER*	TAV038008	TAV038008B	TAV038008TN	TAV038008TR	TAV038008TO	60 x 40 h 23

\*Chill-it pans not included



## Chill-it Cooling System

-4°C  
up to  
4 hours

1/1  
GN

Refrigerating  
Gel

IDEAL FOR ICE CREAM, SORBET

#### FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Chill-It food pans release cold for up to 4 hours
- » Stackable, double walled Chill-It pans containing food safe gel
- » Transparent cover reinforced with St.St. frame
- » Stainless Steel 18/10 base
- » Easily replaceable transparent cover

#### USER GUIDELINES

Place the Chill-It pans in a freezer for 24 hrs before use.  
Chill-it pans of various sizes with partition are available.

### Chill-it pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
CHILL IT Pan, 1/3 GN	J0011833SJ	18 x 33 h 16	3
CHILL IT Pan, 1/3 GN with partition	J0011833DSJ	18 x 33 h 16	3
CHILL IT Pan, 1/2 GN	J0013633SJ	27 x 33 h 16	5
Transparent cover for CHILL IT Pan, 1/3 GN	J0011833CSJ	18 x 33	-
Transparent cover for CHILL IT Pan, 1/2 GN	J0013633CSJ	36 x 33	-



### Spare parts



DESCRIPTION	CODE	SIZE (cm)
Transparent cover with frame	TAV038010	58 x 37 h 10

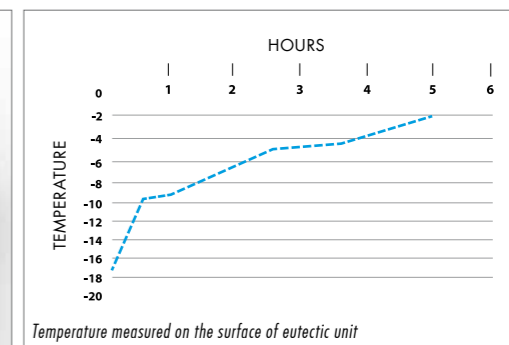




### Salad Display

DESCRIPTION	18/10 ST.ST. NEW ICE FINISH	18/10 ST.ST. FIELD FINISH	18/10 ST.ST. WEAVE FINISH	SIZE (cm)
SALAD SUPPORT FOR SINGLE PAN 1/2 GN*	TAV037047P	TAV037047F	TAV037047W	31 x 26 h 15,3
SALAD SUPPORT FOR TWO 1/2 OR THREE 1/3 GN PANS*	TAV037048P	TAV037048F	TAV037048W	53 x 31 h 15,3

\*Pans not included - Every Salad Support is composed of 2 components



## Salad Display

- 4°C up to 4 hours
- 2 SIZES available
- Refrigerating Gel

IDEAL FOR

SALADS AND RAW VEGETABLES

#### FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Chill-It food pans release cold for up to 4 hours
- » Stackable, double walled Chill-It pans containing food safe gel
- » Stainless Steel 18/10 walls available in different finishes

#### USER GUIDELINES

Place the Chill-It pans in a freezer for 24 hrs before use. Chill-it pans of various size with partition are available. It is recommended that the food containers be placed under running water for approx 30 seconds before filling with vegetables.

### Chill-it pans

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
CHILL IT Pan, 1/3 GN	J0011833SJ	18 x 33 h 16	3
CHILL IT Pan, 1/3 GN with partition	J0011833DSJ	18 x 33 h 16	3
CHILL IT Pan, 1/2 GN	J0013633SJ	27 x 33 h 16	3
Transparent cover for CHILL IT Pan, 1/3 GN	J0011833CSJ	18 x 33	
Transparent cover for CHILL IT Pan, 1/2 GN	J0013633CSJ	36 x 33	



### Polycarbonate pans

DESCRIPTION	CODE	SIZE (cm)
Polycarbonate Pan, 1/3 GN	TAV225415	32,5 x 26,5 h 15
Polycarbonate Pan, 1/2 GN	TAV225315	32,5 x 17,5 h 15





WARMING

COOLING

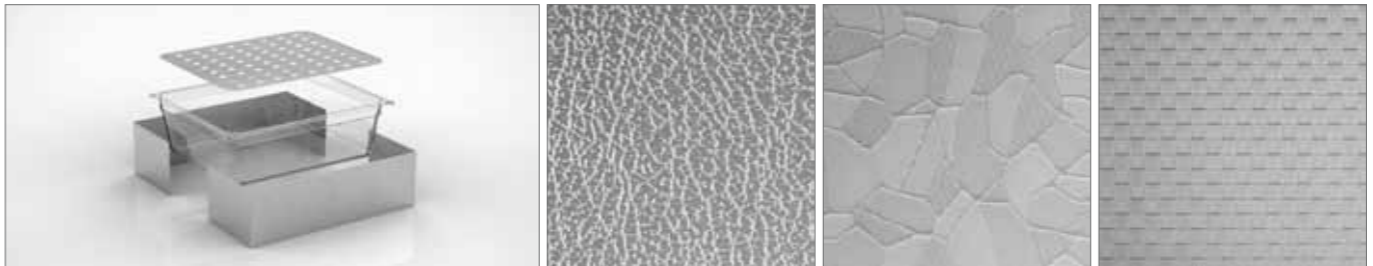
COOKING



### Oyster & Fruit de Mer Display

DESCRIPTION	 18/10 ST.ST. NEW ICE FINISH	 18/10 ST.ST. FIELD FINISH	 18/10 ST.ST. WEAVE FINISH	SIZE (cm)
OYSTER & FRUIT DE MER DISPLAY WITH INSERT AND DRAINER	TAV037037P	TAV037037W	TAV037037F	63 x 53 h 20

The display is composed of 2 components



## Oyster & Fruit de Mer Display

2/1 GN

IDEAL FOR

FOOD-ON-ICE CONCEPT, OYSTERS AND UNCOOKED SEAFOOD

#### FEATURES

- » Polycarbonate ice container with drainer
- » Stainless Steel 18/10 walls available in different finishes
- » 2/1 GN size

#### USER GUIDELINES

Place drainer inside the container and fill with ice.  
At the end of the service remove container and empty it of ice and water.

#### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Polycarbonate insert 2/1 GN	TAV225020	63 x 53 h 20
Polycarbonate drainer 2/1 GN	TAV227010	57 x 45 h 2





WARMING

COOLING

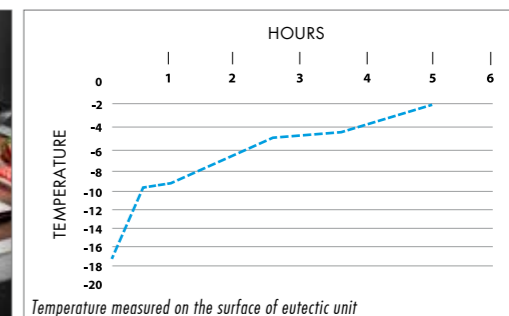
COOKING



### Cooling Tray System

DESCRIPTION				SIZE (cm)
OBLONG COOLING SYSTEM 1/1 GN WITH TOP**	TAV037056	TAV037056D	TAV037056P	55 x 34 h 4,8

\*Tops available only in Dots or New Ice finish \*\*Cooling Unit and pan included



Cooling trays can be placed inside **any** of the many display trays available!

## Cooling Tray System

1/1 GN

-4°C up to 4 hours

SURFACE 0-4°C

❄️  
Eutectic

IDEAL FOR

COLD FINGER FOOD, COLD CUTS, SUSHI




#### FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base
- » Stainless Steel 18/10 top tray available in different finishes

#### USER GUIDELINES

- Place the frozen eutectic plate within the unit.
- Place food directly upon the top tray.
- The interposition of glass/porcelain dishes with flat bottom is also possible.

#### Spare parts

DESCRIPTION				SIZE (cm)
Oblong Tray 1/1 GN for Cooling tray system	TAV037057	TAV037057D	TAV037057P	53 x 34 h 1,5

DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
St. st. Pan for Eutectic Cooling insert	TAV037058	55 x 33 h 4,8



#### Polyethylene cutting board and porcelain tray

DESCRIPTION	CODE	SIZE (cm)
Polyethylene cutting board 1/1 GN	TAV037015	52,5 x 32 h 1,5
Oblong porcelain tray 1/1 GN	TAV62611	53 x 32,5 h 2

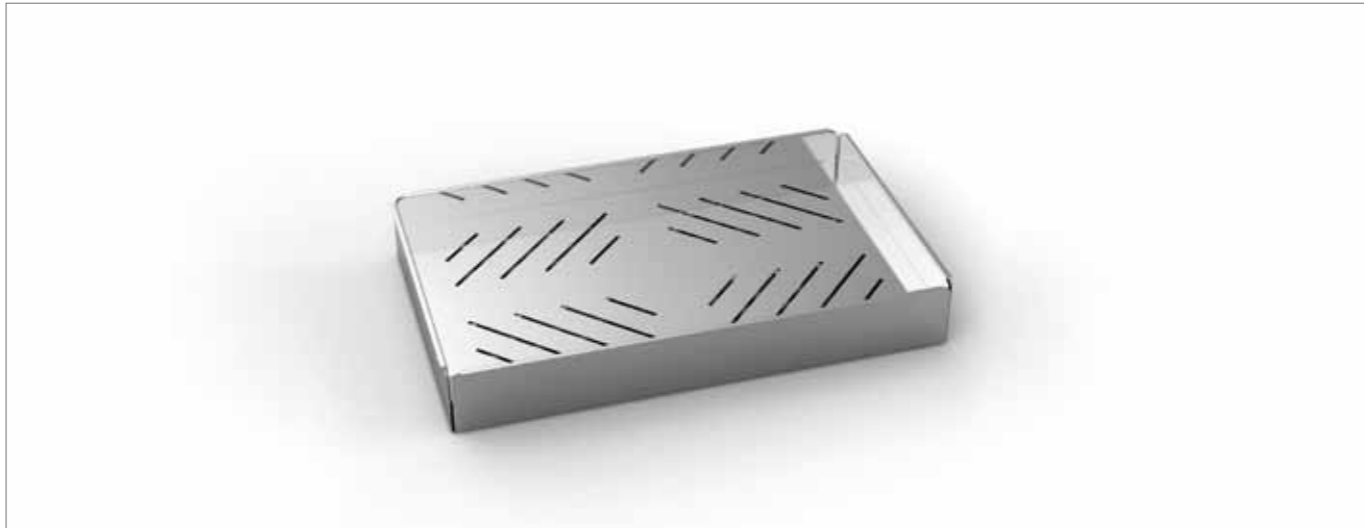




WARMING

COOLING

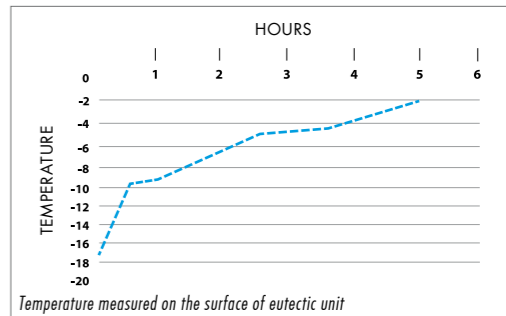
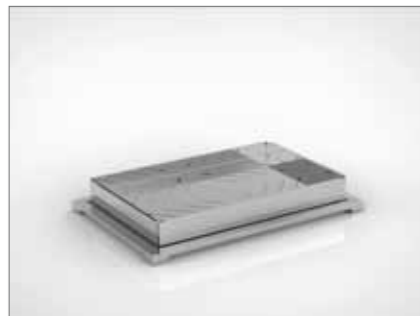
COOKING



### Yoghurt pot Cooler

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
YOGHURT POT COOLER 1/1 GN	TAV037059	55 x 34 h 6,8

*\*Eutectic cooling unit and drainer included*



The Yoghurt pot Cooler can be placed inside **any** of the many display trays available!

## Yoghurt pot Cooler

- 1/1 GN
- 4°C up to 4 hours
- SURFACE 0-4°C
- Eutectic

IDEAL FOR YOGHURTS

#### FEATURES

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

#### USER GUIDELINES

- Place the frozen eutectic plate within the unit.
- Yoghurt containers to be placed on the top tray of the unit.

#### Spare parts

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Drainer 1/1 GN for yoghurt pot cooler	TAV037060	53 x 34 h 3,5
DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5



WARMING

COOLING

COOKING

# Butter Cooler



IDEAL FOR

BUTTER

### FEATURES

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

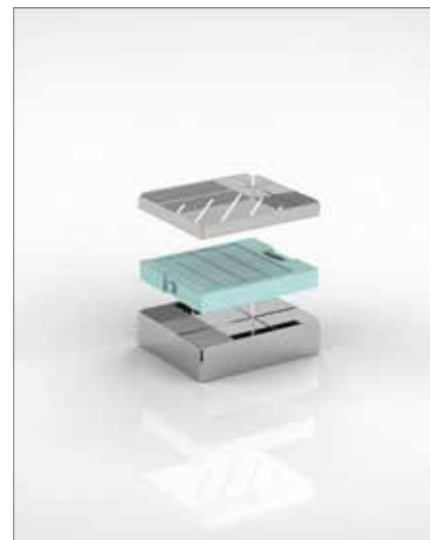
### USER GUIDELINES

Place the frozen eutectic plate within the unit.  
Butter pats to be placed on the top tray of the unit.

-4°C  
up to  
4 hours

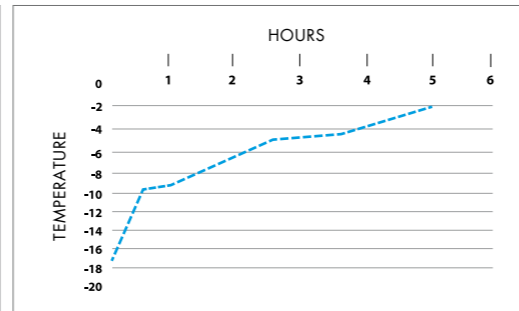
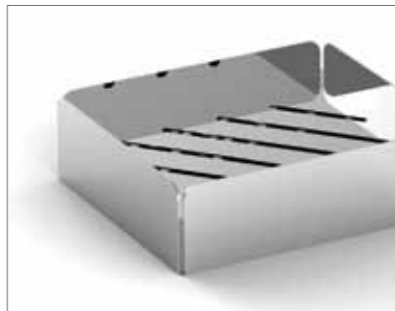
SURFACE  
0-4°C

❄️  
Eutectic



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
BUTTER COOLER*	TAV037006	21 x 18,5 h 5,5

*\*Drainer and Cooling Unit are included*



### Spare parts

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Drainer	TAV037010	20 x 18,5 h 2

DESCRIPTION	CODE	SIZE (cm)
Cooling unit	J0016648P	17 x 20 h 3



# Cold Drinks

## Eutectic Set



IDEAL FOR

FRUIT JUICE, COLD BEVERAGES

### FEATURES

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic cylinders release cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base
- » Available with 3-6 glass jugs with beak and plastic cover

### USER GUIDELINES

Place the frozen eutectic cylinders within the unit.  
Position jugs and fill with chilled beverages.

2 SIZES  
available

❄️  
Eutectic



DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
COLD DRINKS EUTECTIC SET 3 PCS.*	TAV050026	63 x 15,5 h 13
COLD DRINKS EUTECTIC SET 6 PCS.*	TAV050022	37 x 51 h 13

*\*w/o jugs, Eutectic round insert included*



### Spare parts

DESCRIPTION	CODE	SIZE (cm)	CAP. (l)
Eutectic round insert	TAV050020	Ø 12 h 12,5	-
Glass Jug	PTCASE1000	Ø 9 h 23	1
Transparent Cap for Glass Jug	PT916520000	Ø 9	-



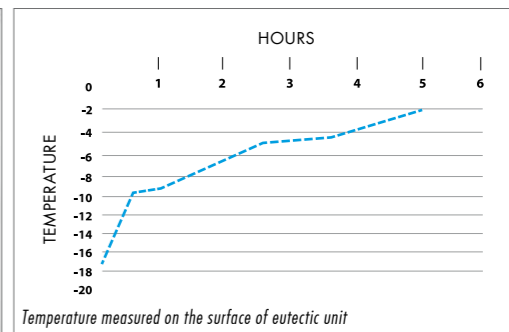
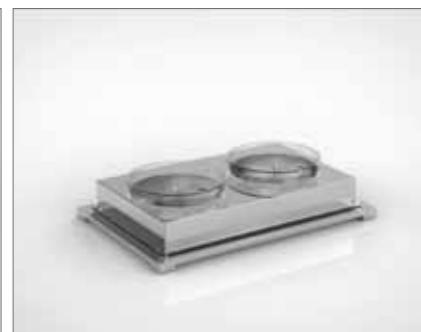




### Cooling System for 2 glass bowls

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
BOWL HOLDER 1/1 GN WITH EUTECTIC COOLING UNIT AND TRAY*	TAV037061	56,5 x 36 h 8,1

\*Glass bowls and covers are not included



Cooling trays can be placed inside **any** one of the many display trays available!

## Cooling System

for 2 glass bowls

SURFACE  
0-4°C

-4°C  
up to  
4 hours

Eutectic

IDEAL FOR

YOGHURTS, BIRCHER MUESLI, CHEESE, CHILLED DIPS

#### FEATURES

- » 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

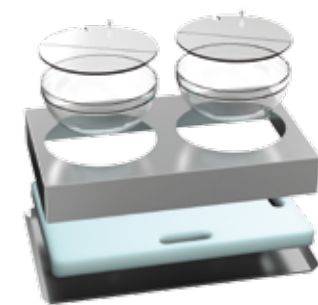
#### USER GUIDELINES

- Place the frozen eutectic plate within the unit.
- Position bowls and fill with chosen food.

#### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Methacrylic cover with hinge*	J0031001G	Ø 23,5
Glass bowl*	J0034003A	Ø 22,5
Bowl holder 1/1 GN	TAV037062	53,5 x 33 h 8
Eutectic Cooling unit 1/1 GN	TAV037014	53 x 32,5 h 3,5
Oblong tray 1/1 GN	TAV037001	56,5 x 36 h 1,5

\*2 pieces required



#### Accessories

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
Yogurt ladle	TT14058	h 27



# COOKING FUNCTIONS

La Tavola's freestanding cooking functions are practical, stylish and self-contained.

A portable live cooking solution ideal for breakfast buffets and all-day dining incorporating both functionality and design.



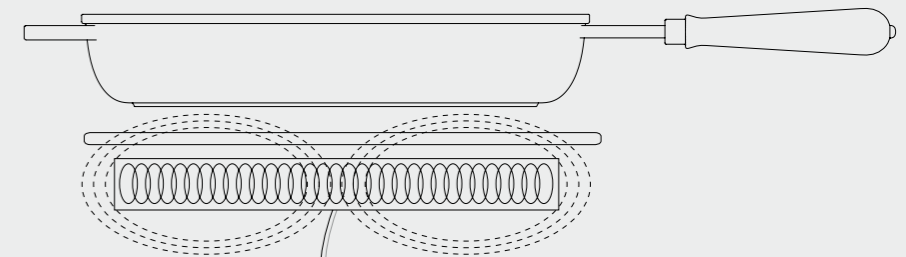
## Show cooking, in style

Show cooking plays an important role in enhancing the dining experience of the guest and our cooking stations are a tool to achieve just that objective.

La Tavola's cooking functions combine the advantages and performance of induction with a unique look, customized by you, to ensure that the equipment blends seamlessly into the interior decoration of its surroundings.

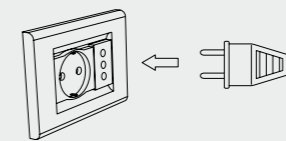
## Induction powered

Robust performance, touch pad-controlled, instantaneous temperature change, maximum precision.



## Plug and Play

No installation required - just plug in and start cooking!



## Versatile and functional

Wok, flat induction, grill in a single or dual-unit grill. Cutting board and hidden food scrap pan included.



WARMING

COOLING

COOKING



## Cooking Stations

DESCRIPTION	18/10 ST.ST. NEW ICE*	COLONIAL*	LAVA STONE*	TRAVERTINE*	SIZE (cm)
COOKING STATION**	TAV046078PC	TAV046078105C	TAV046078107C	TAV046078111C	100 x 63 h 23
DUAL COOKING STATION**	TAV046079PC	TAV046079105C	TAV046079107C	TAV046079111C	140 x 63 h 23

\*Top only \*\*Composed of Induction cooking plate BRIC3600 220V (2 for Dual Cooking Station). Freestanding housing with cutting board and hidden food scrap pan

# Cooking Stations

Single and Dual



IDEAL FOR

SHOW COOKING

### FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with manual power setting, preset power setting and timer control
- » 25 power settings
- » 230 Volts / 3600 Watts
- » Vitroceram glass
- » Polyethylene cutting board
- » Hidden pan for food scraps

### USER GUIDELINES

Plug and play unit, ready to use.  
Use with flat, induction-ready pan/pot.  
Not available in the US.



## Spare parts and accessories

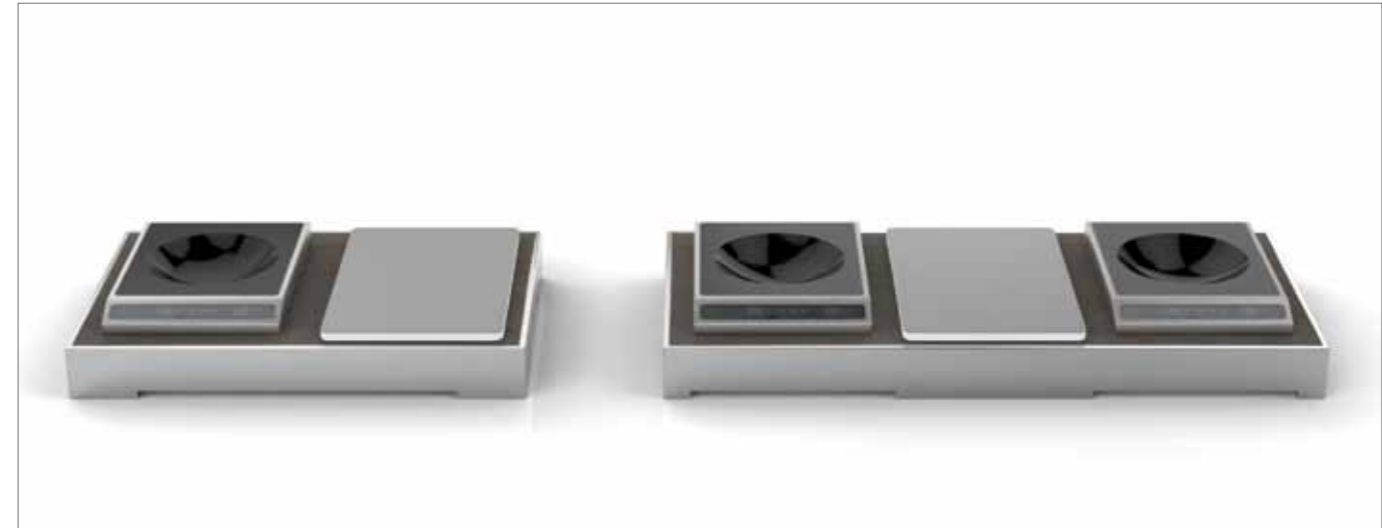
DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2	Hidden food scrap pan	TAV046077	cm 32,5 x 17,5 h 10
			Stone Frying Pan	TAV572805IND	Ø 28 h 5 (lt. 2,35)

\*Cutting sheet available in 6 different colors

WARMING

COOLING

COOKING



## Wok Stations

DESCRIPTION	 18/10 ST.ST. NEW ICE*	 COLONIAL*	 LAVA STONE*	 TRAVERTINE*	SIZE (cm)
WOK STATION**	TAV046078PW	TAV046078105W	TAV046078107W	TAV046078111W	100 x 63 h 23
DUAL WOK STATION**	TAV046079PW	TAV046079105W	TAV046079107W	TAV046079111W	140 x 63 h 23

\*Top only \*\*Composed of Induction wok plate BWIC3600 220V (2 for Dual Wok Station). Freestanding housing with cutting board and hidden food scrap pan



# Wok Stations

Single and Dual



IDEAL FOR

SHOW COOKING

### FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with manual power setting, preset power setting and timer control
- » 25 power settings
- » 230 Volts / 3600 Watts
- » Vitroceram glass
- » Polyethylene cutting board
- » Hidden pan for food scraps

### USER GUIDELINES

Plug and play unit, ready to use.  
For use with flat, induction-ready pan/pot.  
Not available in the US.

## Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2

\*Cutting sheet available in 6 different colors

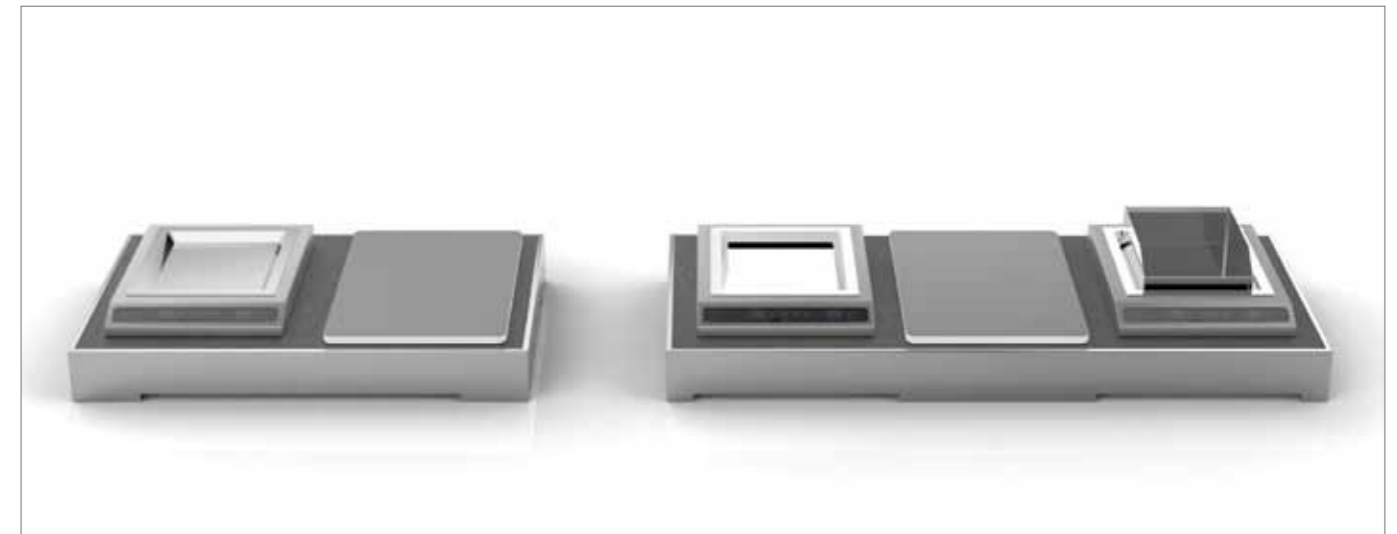
DESCRIPTION	CODE	SIZE (cm)
Hidden food scrap pan	TAV046077	32,5 x 17,5 h 10
Wok Pan for Induction plate	TAV046075	Ø 36



WARMING

COOLING

COOKING



## Grill Stations

DESCRIPTION	 18/10 ST.ST. NEW ICE*	 COLONIAL*	 LAVA STONE*	 TRAVERTINE*	SIZE (cm)
GRILL STATION**	TAV046078PG	TAV046078105G	TAV046078107G	TAV046078111G	100 x 63 h 23
DUAL GRILL STATION**	TAV046079PG	TAV046079105G	TAV046079107G	TAV046079111G	140 x 63 h 23

\*Top only \*\*Composed of Induction Grill plate BGLC3600 220V (2 for Dual Grill Station). Freestanding housing with cutting board and hidden food scrap pan



# Grill Stations

Single and Dual



IDEAL FOR

SHOW COOKING

### FEATURES

- » Stainless steel outer casing with high pressure laminate finish
- » Glass touch control panel with 12 temperature settings (50°C to 280°C)
- » 230 Volts / 3600 Watts
- » Multi-layer composite cooking surface: stainless steel + aluminum
- » Liquid collection system with drawer
- » Polyethylene cutting board
- » Hidden pan for food scraps

### USER GUIDELINES

Plug and play unit, ready to use.  
For use with flat, induction-ready pan/pot.  
Not available in the US.

## Spare parts and accessories

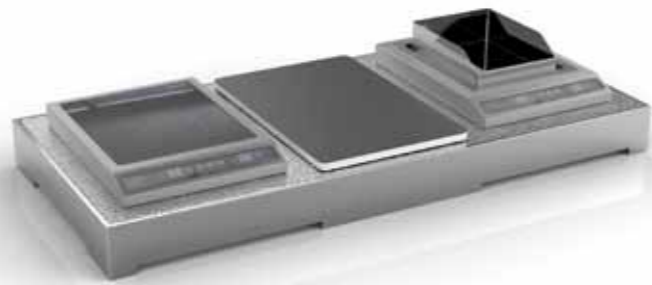
DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2	Hidden food scrap pan	TAV046077	32,5 x 17,5 h 10
			Anti-splash guard	TAV046086	31 x 25

\*Cutting sheet available in 6 different colors

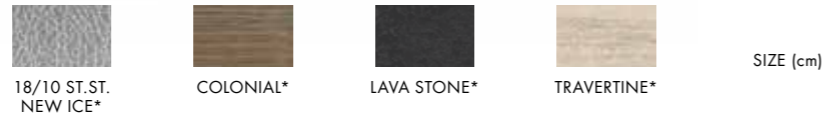
WARMING

COOLING

COOKING



## Dual Cooking & Grill Station

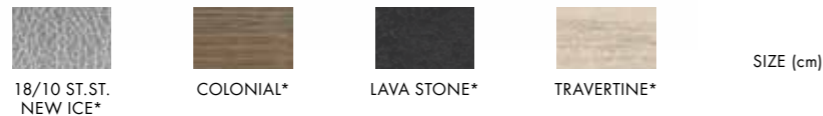


DESCRIPTION	CODE	SIZE (cm)
DUAL COOKING AND GRILL STATION**	TAV046079PCG TAV046079105CG TAV046079107CG TAV046079111CG	140 x 63 h 23

\*Top only \*\*Composed of one Induction Cooking plate BRIC3600 220V. One Induction Grill plate BGIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan



## Dual Cooking & Wok Station

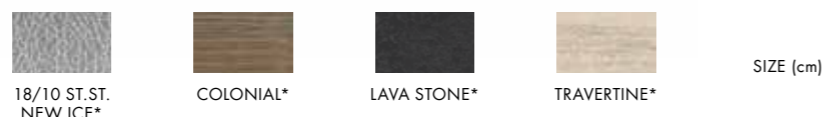


DESCRIPTION	CODE	SIZE (cm)
DUAL COOKING AND WOK STATION**	TAV046079PCW TAV046079105CW TAV046079107CW TAV046079111CW	140 x 63 h 23

\*Top only \*\*Composed of one Induction Cooking plate BRIC3600 220V. One Induction Wok plate BWIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan



## Dual Grill & Wok Station



DESCRIPTION	CODE	SIZE (cm)
DUAL GRILL AND WOK STATION**	TAV046079PGW TAV046079105GW TAV046079107GW TAV046079111GW	140 x 63 h 23

\*Top only \*\*Composed of one Induction Grill plate BGIC3600 220V. One Induction Wok plate BWIC3600 220V. Freestanding housing with cutting board and hidden food scrap pan

## Spare parts and accessories

DESCRIPTION	CODE	SIZE (cm)
Polyethylene Cutting board*	TAV036019	cm 60 x 40 h 2

\*Cutting sheet available in 6 different colors



DESCRIPTION	CODE	SIZE (cm)
Stone Frying Pan	TAV572805IND	Ø 28 h 5 (lt. 2,35)
Wok Pan for Induction plate	TAV046075	Ø 36
Anti-splash guard	TAV046086	31 x 25



## Teppanyaki Cooking Station



IDEAL FOR

TEPPANYAKI SHOW COOKING

### FEATURES

- » Large cooking surface (48x41 cm)
- » Dual temperature zone
- » Max temperature 250° C
- » Juice recovery guttering
- » 220 Volts / 3000 Watts
- » Polyethylene Cutting board
- » Hidden pan for food scraps

### USER GUIDELINES

Dual temperature control allows for simultaneous cooking and warm holding.



DESCRIPTION



DESCRIPTION	CODE	SIZE (cm)
TEPPANYAKI COOKING STATION**	TAV046080PT TAV046080105T TAV046080107T TAV046080111T	140 x 63 h 23

\*Top only \*\*Composed of teppanyaki grill 3000W 220V. Freestanding housing with cutting board and hidden food scrap pan



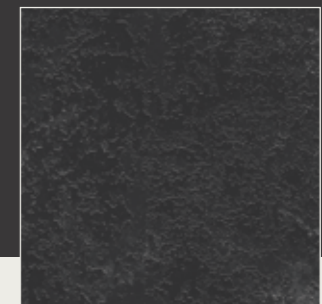


## City Market

The City Market stands are a line of displays designed to remind the guest of the pleasurable experience of shopping for fresh food at a local market.

While the set up itself resembles the stalls of traditional food markets, the color schemes are markedly urban.

The City line is built in HPL - Lava finish, a modern and elegant complement to a sophisticated interior decoration.



HPL (HIGH PRESSURE LAMINATES)  
Lava Stone

The products belonging to the City Market line are made of High Pressure Laminate (HPL), a high-performing material ideal for the intensive use which is typical in the hotel industry:

- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



City Market Stand



City Flower Pots



City Flyover



## City Market Stand

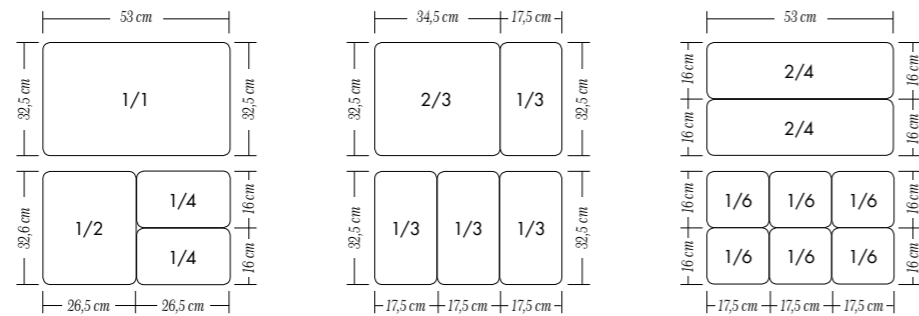
DESCRIPTION	LAVA STONE	SIZE (cm)
CITY MARKET STAND	TAV02101107	60 x 66 h 25

w/o Ceramic Food Pans



### EXAMPLES OF FOOD PAN CONFIGURATIONS

Premium Quality Ceramic food pans are available in 7 sizes.



#### PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZE	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm
1/1 GN	TAV340105	TAV340133	TAV340171
1/3 GN	TAV341705	TAV341733	TAV341771
2/3 GN	TAV342305	TAV342333	TAV342371
1/2 GN	TAV342605	TAV342633	TAV342671
1/4 GN	TAV341605	TAV341633	TAV341671
2/4 GN	TAV340205	TAV340233	TAV340271
1/6 GN	TAV388605	TAV348633	TAV348671



## City Flower Pots

DESCRIPTION	LAVA STONE	SIZE (cm)
CITY FLOWER POTS	TAV02102107	60 x 66 h 25

w/o Ceramic Japanese Bowls



### Ceramic Japanese bowls

Ø 11 - CREAM	Ø 11 - DARK GREY
Ø 11 h 6,5 cm - lt 0,2	Ø 11 h 6,5 cm - lt 0,2
TAV211011	TAV211079



## City Flyover

DESCRIPTION	LAVA STONE	SIZE (cm)
CITY FLYOVER	TAV02103107	82 x 28 h 11

w/o Ceramic Bowls

### Premium Quality Ceramic Bowls

Ø 26,5 - WHITE	Ø 26,5 - CHERRY	Ø 26,5 - BLACK
Ø 26,5 h 12 cm - lt 2,9	Ø 26,5 h 12 cm - lt 2,9	Ø 26,5 h 12 cm - lt 2,9
TAV342405	TAV342433	TAV342471





## Country Market

The Country Market stands are a line of displays designed to remind the guest of pleasurable experience of shopping for fresh food at a local market.

While the set up itself resembles the stalls of traditional food markets, the color schemes are fresh and vibrant, conjuring images of the countryside.

The Country Market line is built in HPL - Colonial finish, a perfectly realistic wooden finish without the usual wear and tear of real wood.



### HPL (HIGH PRESSURE LAMINATES) Colonial

The products belonging to the Country Market line are made of High Pressure Laminate (HPL), a high-performing material ideal for the intensive use which is typical in the hotel industry:

- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



Country Market Stand



Country Flower Pots



Country Flyover





## Country Market Stand

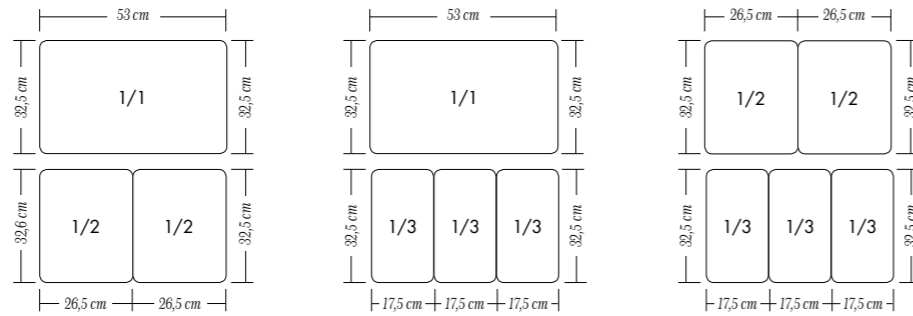
DESCRIPTION		SIZE (cm)
COUNTRY MARKET STAND	COLONIAL	60 x 66 h 25




w/o Ceramic Food Pans



### EXAMPLES OF FOOD PAN CONFIGURATIONS


Country Ceramic food pans are available in 3 sizes.



GN SIZE	COUNTRY CERAMIC FOOD PANS		
	 CREAM - h 6,5 cm	 BEIGE - h 6,5 cm	 GREEN - h 6,5 cm
1/1 GN	TAV441111	TAV441196	TAV441175
1/3 GN	TAV441311	TAV441396	TAV441375
1/2 GN	TAV441211	TAV441296	TAV441275



## Country Flower Pots

DESCRIPTION		SIZE (cm)
COUNTRY FLOWER POTS	COLONIAL	60 x 66 h 25

w/o Ceramic Japanese Bowls

Ceramic Japanese bowls

		
Ø 11 - CREAM	Ø 11 - BEIGE	Ø 11 - GREEN
Ø 11 h 6,5 cm - lt 0,2	Ø 11 h 6,5 cm - lt 0,2	Ø 11 h 6,5 cm - lt 0,2
TAV211011	TAV211096	TAV211075



## Country Flyover

DESCRIPTION		SIZE (cm)
CITY FLYOVER	LAVA STONE	82 x 28 h 11

w/o Ceramic Bowls

Premium Quality Ceramic Bowls

		
Ø 24 - CREAM	Ø 24 - BEIGE	Ø 24 - GREEN
Ø 24 h 9 cm - lt 2	Ø 24 h 9 cm - lt 2	Ø 24 h 9 cm - lt 2
TAV442011	TAV442096	TAV442075





Large  
**Market Box**



DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
LARGE MARKET BOX DISPLAY	TAV02126107	TAV02126105	65 x 50 h 16,5



DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
LARGE MARKET BOX	TAV02124107	TAV02124105	33 x 53 h 10
LARGE MARKET BOX WITH PARTITION	TAV02130107	TAV02130105	33 x 55 h 10

Spare parts

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
LARGE MARKET BOX PARTITION	TAV02143107	TAV02143105	30,5 x 52,5 h 8,5



Medium  
**Market Box**



DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
MEDIUM MARKET BOX DISPLAY	TAV02125107	TAV02125105	30 x 50 h 16,5



DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
MEDIUM MARKET BOX	TAV02123107	TAV02123105	33 x 33 h 10
MEDIUM MARKET BOX WITH PARTITION	TAV02129107	TAV02129105	33 x 33 h 10



Spare parts

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
MEDIUM MARKET BOX PARTITION	TAV02142107	TAV02142105	30,5 x 30,5 h 8,5







Large  
**Market Tray**

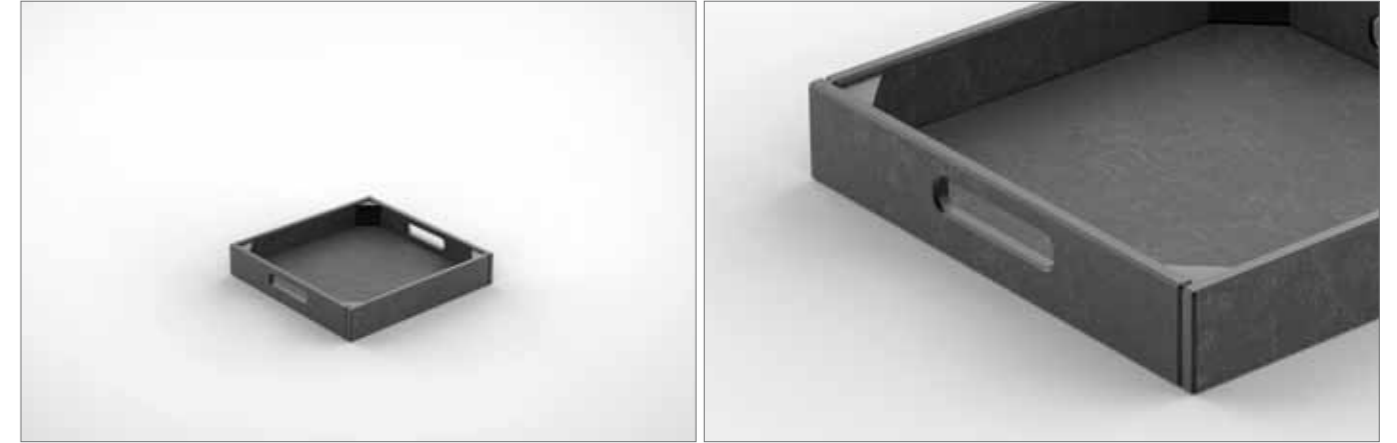
DESCRIPTION			SIZE (cm)
LARGE MARKET TRAY DISPLAY	TAV02161107	TAV02161105	65 x 50 h 16,5



DESCRIPTION			SIZE (cm)
LARGE MARKET TRAY	TAV02131107	TAV02131105	33 x 53 h 7
LARGE MARKET TRAY WITH PARTITION (7 SECTIONS)	TAV02162107	TAV02162105	33 x 53 h 7
LARGE MARKET TRAY WITH PARTITION (4 SECTIONS)	TAV02163107	TAV02163105	33 x 53 h 7

Spare parts

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
LARGE MARKET TRAY PARTITION (7 SECTIONS)	TAV02159107	TAV02159105	30,5 x 44,5 h 5,5
LARGE MARKET TRAY PARTITION (4 SECTIONS)	TAV02158107	TAV02158105	30,5 x 44,5 h 5,5



Medium  
**Market Tray**

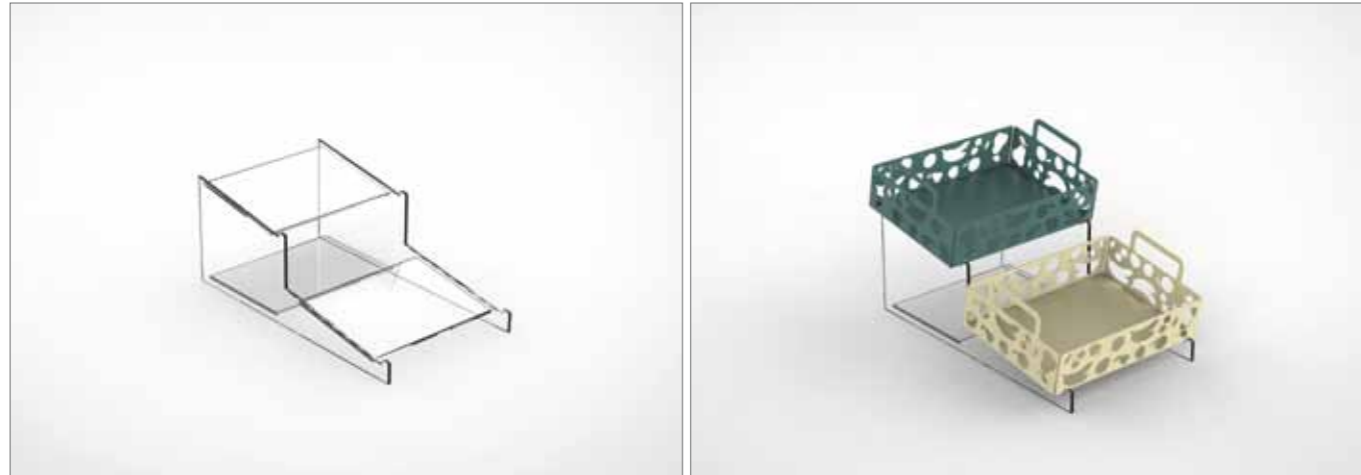
DESCRIPTION			SIZE (cm)
MEDIUM MARKET TRAY	TAV02156107	TAV02156105	33 x 33 h 7



**"The Tree"** Riser

DESCRIPTION			SIZE (cm)
"THE TREE" RISER	TAV02164107	TAV02164105	60 x 60 h 40





## The Fruit Market Display

DESCRIPTION	COLONIAL	SIZE (cm)
THE FRUIT MARKET DISPLAY	TAV02127	33 x 40 h 10



**ECCO!**  
Open-work fruit holder  
st.st mirror finish  
30,2 x 22 h 11,5  
TAV022031



**ECCO!**  
Open-work fruit holder  
st.st mirror finish - DARK GREEN  
30,2 x 22 h 11,5  
TAV022032



**ECCO!**  
Open-work fruit holder  
st.st mirror finish - IVORY  
30,2 x 22 h 11,5  
TAV022033



# Market Risers

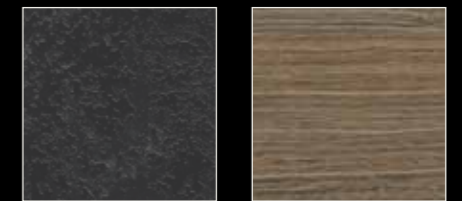
## Elevation system

The Market Risers line by La Tavola is a buffet elevation system which incorporates innovative warming and cooling solutions. In addition to their aesthetic appeal, the Market Risers enable chefs to focus on culinary creativity without worrying about the decrease of food quality over time.

This is achieved by employing our range of solutions for warm & cold holding which are built into the Riser's tops.

The Market Risers consist of a stainless steel inner structure dressed externally in attractive and durable High Pressure Laminate components.

A BUFFET ELEVATION SYSTEM WHICH INCORPORATES INNOVATIVE WARMING AND COOLING TOPS



HPL (HIGH PRESSURE LAMINATES)  
Lava Stone and Colonial



Market Riser  
**Display Top**



Market Riser  
Eutectic **Cooling Top**  
❄️



Market Riser  
Electric **Warming Top**  
🔥



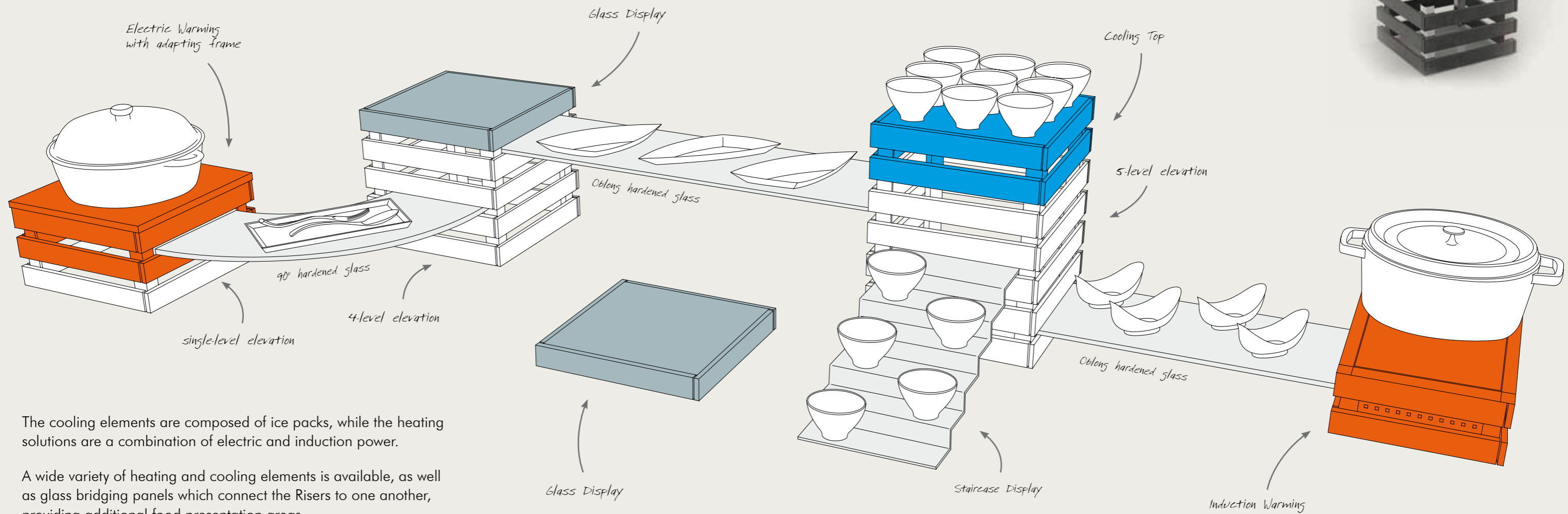
Market Riser  
Induction **Warming Top**  
🌀

The products belonging to the Market Risers line are made of High Pressure Laminate (HPL), a high-performing material ideal for the intensive use which is typical in the hotel industry:

- » Water Proof
- » Durable
- » Easy to clean (simply wipe with a wet cloth)
- » Scratch resistant
- » Food safe
- » Does not chip easily



USE THE 6 MARKET ELEVATION LEVELS AVAILABLE IN CONJUNCTION WITH THEIR **COOLING**, **WARMING** AND DISPLAY TOP FUNCTIONS TO CREATE A STUNNING AND FUNCTIONAL SITUATION.




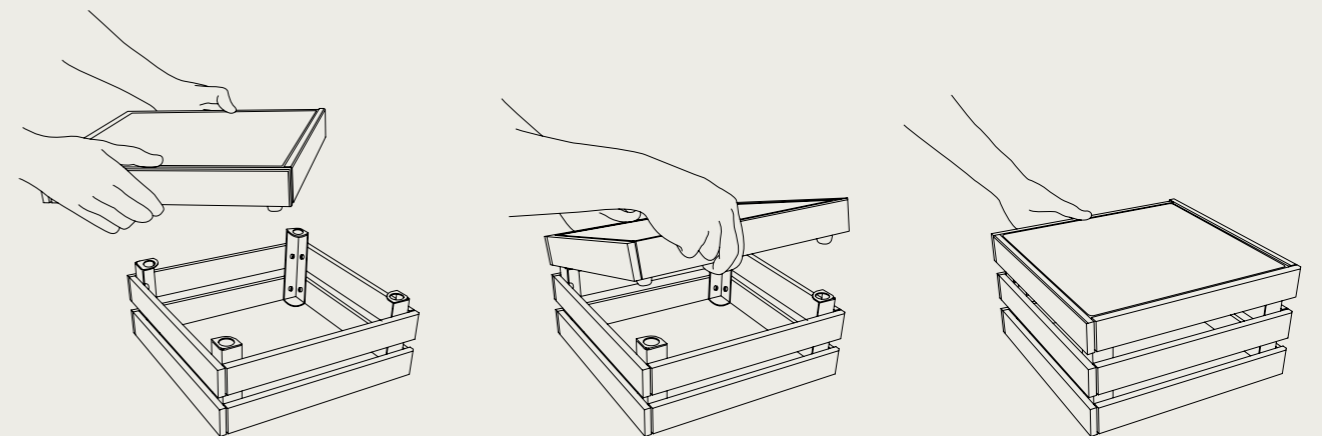
The Market Riser Tops are designed to be placed on top of the market elevation levels with great ease and without use of any tools

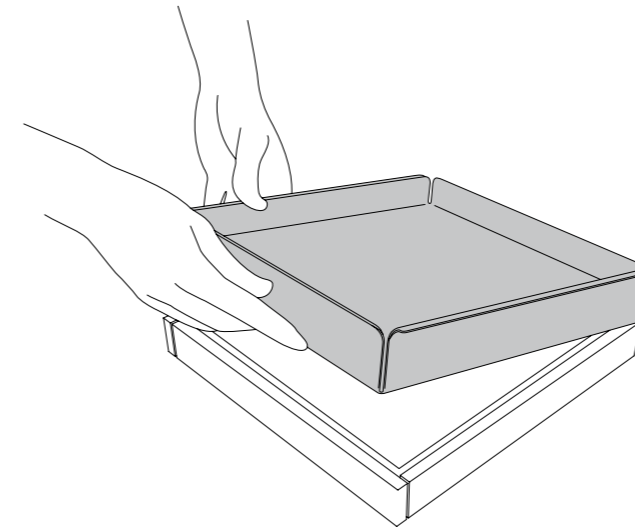
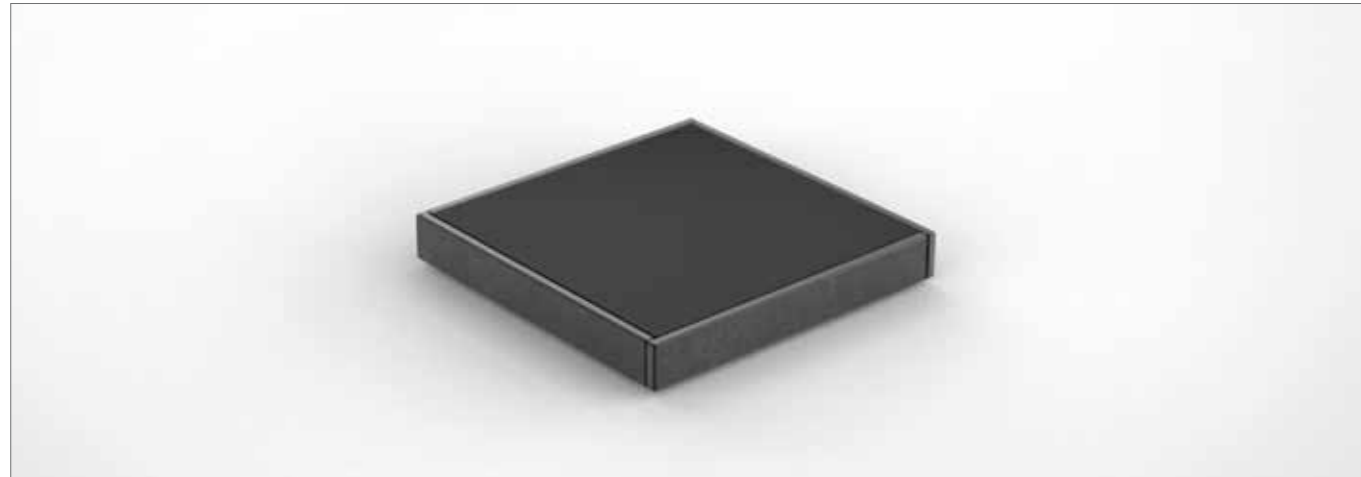
The cooling elements are composed of ice packs, while the heating solutions are a combination of electric and induction power.

A wide variety of heating and cooling elements is available, as well as glass bridging panels which connect the Risers to one another, providing additional food presentation areas.

Elevations

DESCRIPTION			SIZE (cm)
	LAVA STONE	COLONIAL	
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20
4-LEVEL ELEVATION	TAV02111107	TAV02111105	33 x 33 h 26
5-LEVEL ELEVATION	TAV02112107	TAV02112105	33 x 33 h 32
6-LEVEL ELEVATION	TAV02113107	TAV02113105	33 x 33 h 38









### Use your Market Riser Display with warming or cooling slowdown

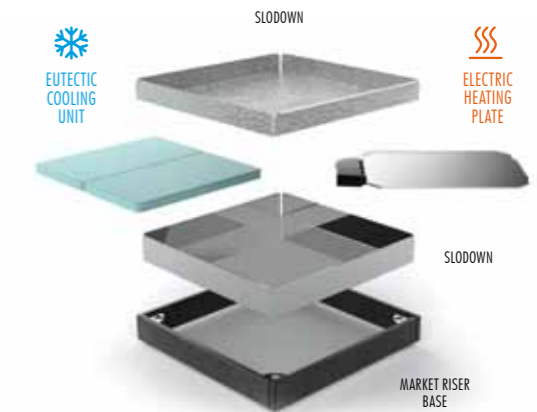
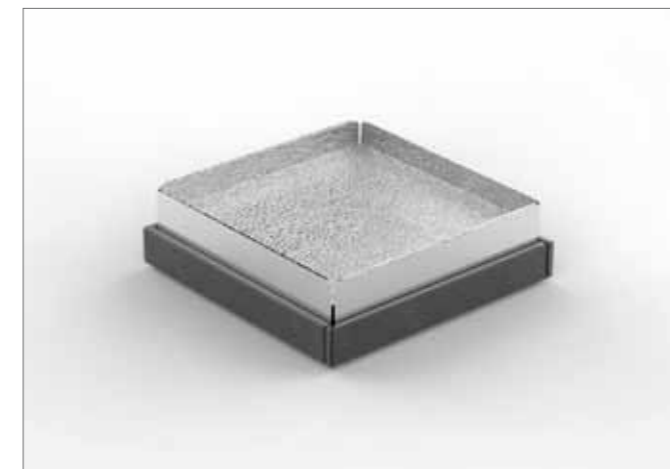
Warm and cold slowdown units can be substituted for the glass tops to easily achieve a warm/cold holding solution.

## Market Riser Display Top

DESCRIPTION			SIZE (cm)
MARKET RISER DISPLAY TOP WITH GLASS	LAVA STONE WITH BLACK GLASS TOP TAV02104107	COLONIAL WITH WHITE GLASS TOP TAV02104105	33 x 33 h 6

### Spare parts









DESCRIPTION	CODE	SIZE (cm)		
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4		
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4		



DESCRIPTION			SIZE (cm)
MARKET RISER DISPLAY WITH SLOWDOWN COOLING UNIT*	LAVA STONE TAV02121107	COLONIAL TAV02121105	33 x 33 h 10
MARKET RISER DISPLAY WITH SLOWDOWN WARMING UNIT**	LAVA STONE TAV02122107	COLONIAL TAV02122105	33 x 33 h 9

\* Eutectic Cooling Unit included, \*\* Electric Heating Plate included

### Elevations suggested with this product

DESCRIPTION			SIZE (cm)			
SINGLE-LEVEL ELEVATION	LAVA STONE TAV02108107	COLONIAL TAV02108105	33 x 33 h 8			
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14			
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20			
4-LEVEL ELEVATION	TAV02111107	TAV02111105	33 x 33 h 26			
5-LEVEL ELEVATION	TAV02112107	TAV02112105	33 x 33 h 32			
6-LEVEL ELEVATION	TAV02113107	TAV02113105	33 x 33 h 38			

### Spare parts

DESCRIPTION	CODE	SIZE (cm)	DESCRIPTION	CODE	SIZE (cm)
Slowdown Cooling Unit, complete	TAV02150	33 x 33 h 4,8	Slowdown Warming Unit, complete	TAV02151	33 x 33 h 4
St. st. Pan for Slowdown Cooling Unit	TAV02152	33 x 33 h 4,8	St. st. Pan for Slowdown Warming Unit	TAV02154	33 x 33 h 4
Slowdown Cooling Unit tray, New Ice	TAV02153P	33 x 33 h 1,5	Slowdown Warming Unit tray, New Ice	TAV02155P	33 x 33 h 1,5
Eutectic Cooling unit	TAV037065	22 x 14 h 2,5	Electric heating plate	TAV050012	20 x 30 h 1,8





Eutectic  
Market Riser Cooling Top



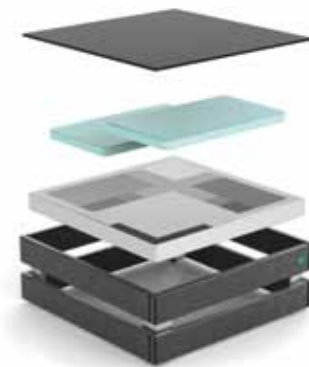
DESCRIPTION	LAVA STONE WITH BLACK GLASS TOP	COLONIAL WITH WHITE GLASS TOP	SIZE (cm)
MARKET RISER COOLING TOP WITH GLASS	TAV02114107	TAV02114105	33 x 33 h 12

Eutectic Cooling Unit included

Spare parts

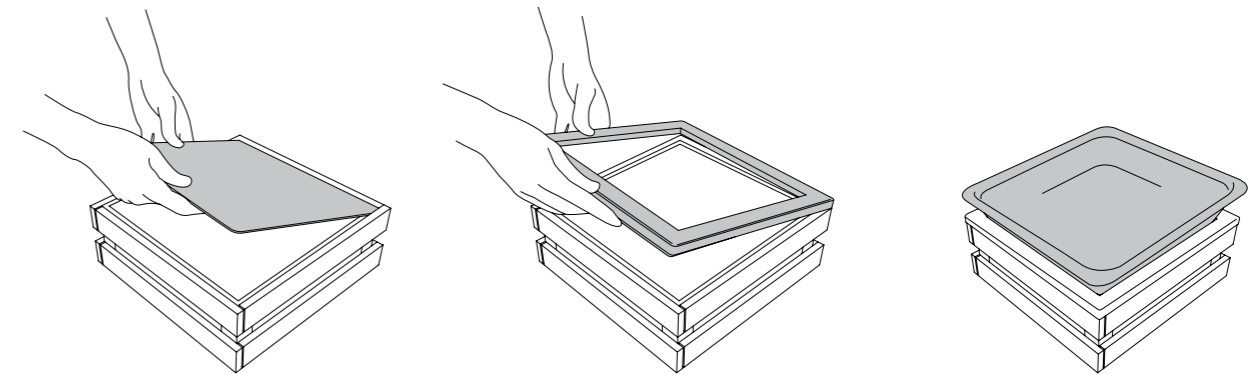
DESCRIPTION	CODE	SIZE (cm)
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4

DESCRIPTION	CODE	SIZE (cm)
Eutectic Cooling Unit	TAV037064	14 x 20 h 2,3



Use your Market Riser Cooling Tops with food pans

By using adapting frames, you can convert your Market Riser Cooling Top for use with food pans.



1

Lift and remove the glass from your cooling top

2

Place the **Adapting Frame** on the cooling top

3

Position the desired **food pans** and use as normal

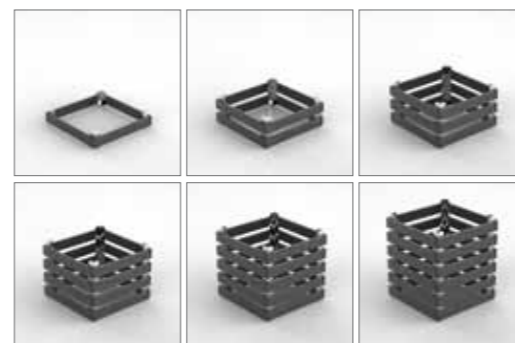


DESCRIPTION	LAVA STONE WITH FRAME	COLONIAL WITH FRAME	SIZE (cm)
MARKET RISER COOLING TOP WITH FRAME FOR 2/3 GN FOOD PAN	TAV02116107	TAV02116105	33 x 33 h 13,5
MARKET RISER COOLING TOP WITH FRAME FOR 1/2 GN FOOD PAN	TAV02133107	TAV02133105	33 x 33 h 13,5
MARKET RISER COOLING TOP WITH FRAME FOR 2 1/3 GN FOOD PANS	TAV02134107	TAV02134105	33 x 33 h 13,5

Eutectic Cooling Unit included

Elevations suggested with this product

DESCRIPTION	LAVA STONE	COLONIAL	SIZE (cm)
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20
4-LEVEL ELEVATION	TAV02111107	TAV02111105	33 x 33 h 26
5-LEVEL ELEVATION	TAV02112107	TAV02112105	33 x 33 h 32
6-LEVEL ELEVATION	TAV02113107	TAV02113105	33 x 33 h 38

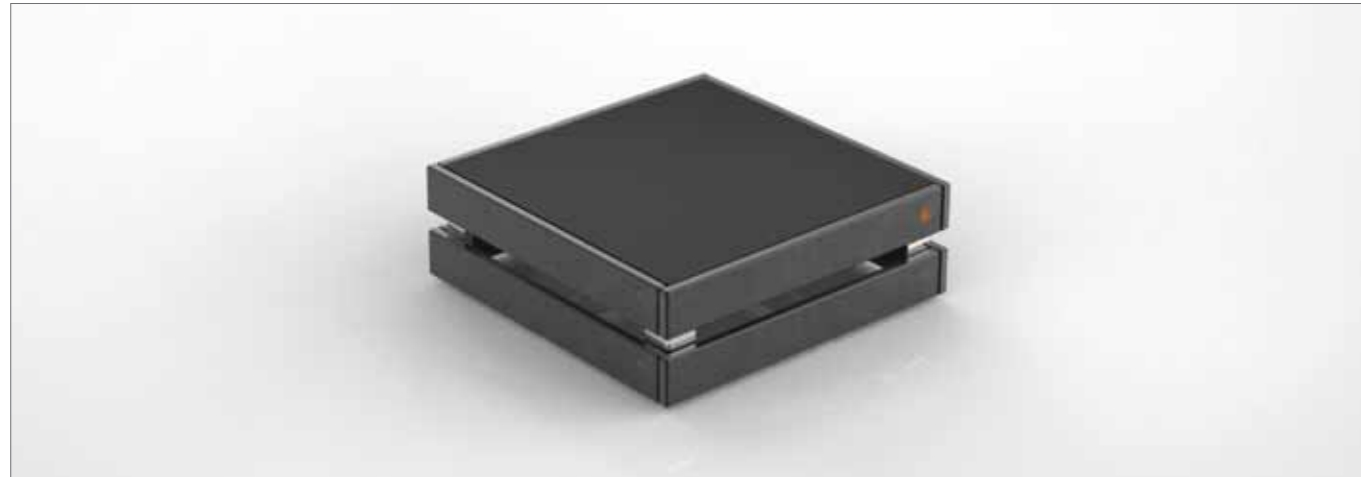


Adapting Frames

DESCRIPTION	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 2/3 GN Food Pan	TAV02144P	30,5 x 30,5 h 1,5
Adapting frame for 1/2 GN Food Pan	TAV02145P	30,5 x 30,5 h 1,5
Adapting frame for 1/3 GN Food Pan	TAV02146P	30,5 x 30,5 h 1,5



Food Pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS		
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm
2/3 GN	TAV342305	TAV342333	TAV342371
1/2 GN	TAV342605	TAV342633	TAV342671
1/3 GN	TAV341705	TAV341733	TAV341771



Electric and Wireless Electric Market Riser Warming Tops



DESCRIPTION	 LAVA STONE WITH BLACK GLASS TOP	 COLONIAL WITH WHITE GLASS TOP	SIZE (cm)
ELECTRIC MARKET RISER WARMING TOP WITH GLASS*	TAV02115107	TAV02115105	33 x 33 h 12
WIRELESS ELECTRIC MARKET RISER WARMING TOP WITH GLASS	TAV02137107	TAV02137105	33 x 33 h 12

\* Electric Heating Plate not included



Spare parts

DESCRIPTION	CODE	SIZE (cm)
Square hardened glass, black	TAV900409	30,5 x 30,5 h 0,4
Square hardened glass, white	TAV900410	30,5 x 30,5 h 0,4



DESCRIPTION	CODE	SIZE (cm)
Electric heating plate 700W - 220V, with regulator	J0016401CR16	16 x 30 h 1,8
Electric heating plate 700W - 110V, with regulator	J0016401BR16	16 x 30 h 1,8

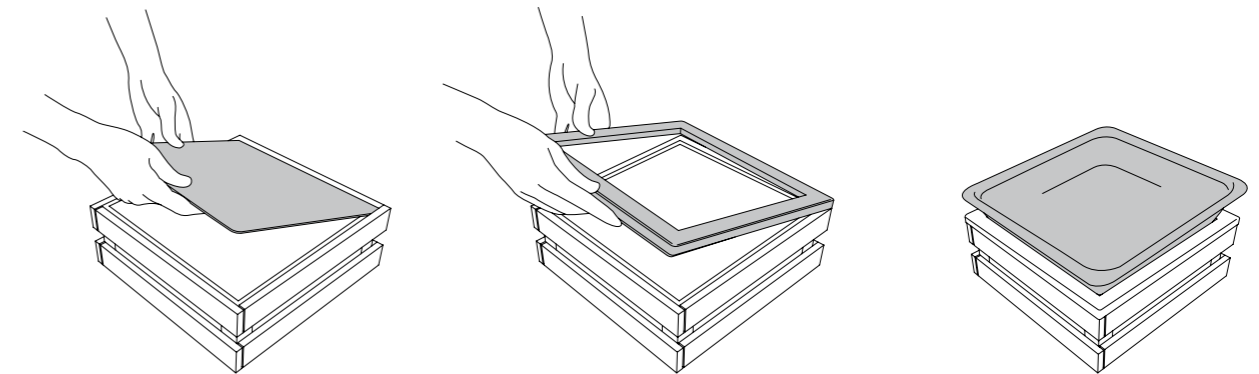
Elevations suggested with this product

DESCRIPTION	 LAVA STONE	 COLONIAL	SIZE (cm)
SINGLE-LEVEL ELEVATION	TAV02108107	TAV02108105	33 x 33 h 8
2-LEVEL ELEVATION	TAV02109107	TAV02109105	33 x 33 h 14
3-LEVEL ELEVATION	TAV02110107	TAV02110105	33 x 33 h 20



Use your Market Riser Warming Tops with food pans and other elements

By using adapting frames, you can convert your Market Riser Cooling Top for use with food pans or other containers.



1

Lift and remove the glass from your warming top

2

Place the **Adapting Frame** on the warming top

3

Position desired **element** and use as normal



DESCRIPTION	LAVA STONE WITH FRAME		COLONIAL WITH FRAME		SIZE (cm)
	WARMING	WARMING WIRELESS	WARMING	WARMING WIRELESS	
MARKET RISER WITH FRAME FOR 2/3 GN FOOD PAN	TAV02117107	TAV02138107	TAV02117105	TAV02138105	33 x 33 h 13,5
MARKET RISER WITH FRAME FOR 1/2 GN FOOD PAN	TAV02135107	TAV02139107	TAV02135105	TAV02139105	33 x 33 h 13,5
MARKET RISER WITH FRAME FOR TWO 1/3 GN FOOD PANS	TAV02136107	TAV02140107	TAV02136105	TAV02140105	33 x 33 h 13,5
MARKET RISER WITH FRAME FOR OYSTER CHAFER	TAV02132107	TAV02141107	TAV02132105	TAV02141105	33 x 33 h 13,5
MARKET RISER WITH FRAME FOR TAJINE	TAV02118107	-	TAV02118105	-	33 x 33 h 13,5
MARKET RISER WITH FRAME FOR STONE COCOTTE Ø 28	TAV02119107	-	TAV02119105	-	33 x 33 h 13,5

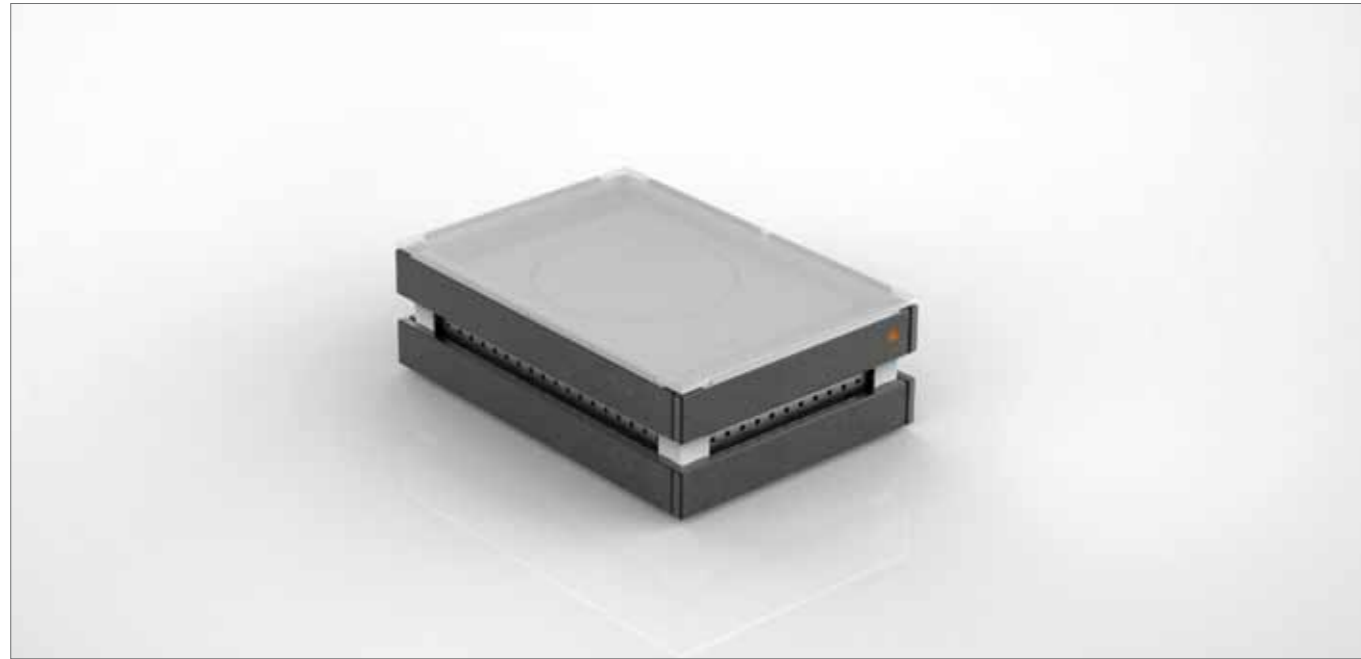
Adapting Frames

DESCRIPTION	18/10 ST.ST. NEW ICE FINISH	SIZE (cm)
Adapting frame for 2/3 GN Food Pan	TAV02144P	30,5 x 30,5 h 1,5
Adapting frame for 1/2 GN Food Pan	TAV02145P	30,5 x 30,5 h 1,5
Adapting frame for 1/3 GN Food Pan	TAV02146P	30,5 x 30,5 h 1,5
Adapting frame for Oyster Chafer	TAV02147P	30,5 x 30,5 h 1,5
Adapting frame for Tajine	TAV02148P	30,5 x 30,5 h 1,5
Adapting frame for Stone Cocotte Ø 28	TAV02149P	30,5 x 30,5 h 1,5

Food Pans

GN SIZE	PREMIUM QUALITY CERAMIC FOOD PANS		
	WHITE - h 6,5 cm	CHERRY - h 6,5 cm	BLACK - h 6,5 cm
2/3 GN	TAV342305	TAV342333	TAV342371
1/2 GN	TAV342605	TAV342633	TAV342671
1/3 GN	TAV341705	TAV341733	TAV341771





Induction  
Market Riser Warming Top



DESCRIPTION	 LAVA STONE WITH WHITE GLASS TOP	 COLONIAL WITH WHITE GLASS TOP	SIZE (cm)
INDUCTION MARKET RISER WARMING TOP WITH GLASS	TAV02120107	TAV02120105	27,5 x 39 h 12,8



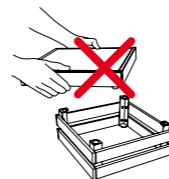


The Induction Market Riser is ideal to use with the Oyster Chafer or Cast Iron Cocottes.



Spare parts

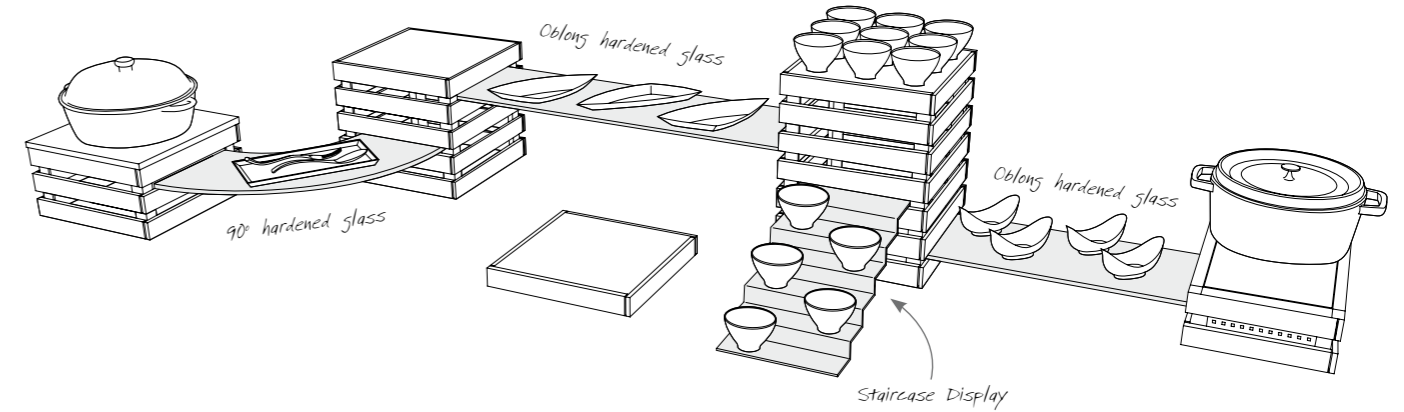
DESCRIPTION	CODE	SIZE (cm)
Oblong hardened glass, white	TAV900114	27,5 x 39 h 1













NB: This product is not available with any elevations

Conjunction elements

Transparent and smoked hardened glass panels to connect the Risers to one another.



<b>TRANSPARENT HARDENED GLASS</b>		<b>SMOKED HARDENED GLASS</b>	
	<b>OBLONG HARDENED GLASS, TRANSPARENT</b> 24,4 x 55 h 1 TAV900115		<b>OBLONG HARDENED GLASS, SMOKED</b> 24,4 x 55 h 1 TAV900115B
			
<b>OBLONG HARDENED GLASS, TRANSPARENT</b> 24,4 x 85 h 1 TAV900116	<b>45° HARDENED GLASS, TRANSPARENT</b> 24,4 x 60,2 h 1 TAV900117	<b>OBLONG HARDENED GLASS, SMOKED</b> 24,4 x 85 h 1 TAV900116B	<b>45° HARDENED GLASS, SMOKED</b> 24,4 x 60,2 h 1 TAV900117B
			
<b>90° HARDENED GLASS, TRANSPARENT</b> 24,4 x 64,6 h 1 TAV900118	<b>TRANSPARENT STAIRCASE DISPLAY</b> 24,5 x 44 h 19 TAV900501	<b>90° HARDENED GLASS, SMOKED</b> 24,4 x 64,6 h 1 TAV900118B	<b>SMOKED STAIRCASE DISPLAY</b> 24,5 x 44 h 19 TAV900501B



THE MARKET  
RISERS CAN BE  
CONFIGURED  
TO ACHIEVE  
COUNTLESS  
DIFFERENT FOOD  
PRESENTATION  
CONFIGURATIONS  
WHILE PROVIDING  
CREATIVE  
INSPIRATION AND  
SATISFACTION  
FOR CHEFS  
EVERYWHERE



# Premium Quality Ceramic

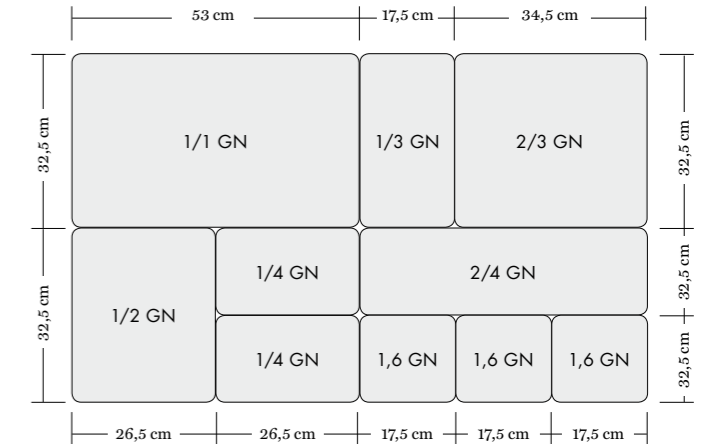
Specifically designed for catering and professional food service, the ceramic food pans are the solution for functional, resistant ceramic adapted to intensive use whilst giving food a comforting, homestyle appearance. The range consists of gastronorm containers and serving dishes which combine to create eye-catching, enticing buffet presentations for food service.

## GASTRONORM CONTAINERS

### Premium Quality Ceramic Food Pans

<b>1/1 GN</b> <b>1/1 GN, WHITE</b> 53 x 32,5 h 6,5 cm - lt 5 TAV340105	<b>1/1 GN</b> <b>1/1 GN, CHERRY</b> 53 x 32,5 h 6,5 cm - lt 5 TAV340133	<b>1/1 GN</b> <b>1/1 GN, BLACK</b> 53 x 32,5 h 6,5 cm - lt 5 TAV340171
<b>1/2 GN</b> <b>1/2 GN, WHITE</b> 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342605	<b>1/2 GN</b> <b>1/2 GN, CHERRY</b> 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342633	<b>1/2 GN</b> <b>1/2 GN, BLACK</b> 32,5 x 26,5 h 6,5 cm - lt 2,3 TAV342671
<b>2/3 GN</b> <b>2/3 GN, WHITE</b> 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342305	<b>2/3 GN</b> <b>2/3 GN, CHERRY</b> 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342333	<b>2/3 GN</b> <b>2/3 GN, BLACK</b> 34,5 x 32,5 h 6,5 cm - lt 3,4 TAV342371
<b>1/3 GN</b> <b>1/3 GN, WHITE</b> 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341705	<b>1/3 GN</b> <b>1/3 GN, CHERRY</b> 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341733	<b>1/3 GN</b> <b>1/3 GN, BLACK</b> 32,5 x 17,5 h 6,5 cm - lt 1,8 TAV341771
<b>1/4 GN</b> <b>1/4 GN, WHITE</b> 26,5 x 16 h 6,5 lt 0,85 TAV341605	<b>1/4 GN</b> <b>1/4 GN, CHERRY</b> 26,5 x 16 h 6,5 lt 0,85 TAV341633	<b>1/4 GN</b> <b>1/4 GN, BLACK</b> 26,5 x 16 h 6,5 lt 0,85 TAV341671
<b>2/4 GN</b> <b>2/4 GN, WHITE</b> 53 x 16 h 6,5 cm - lt 2 TAV340205	<b>2/4 GN</b> <b>2/4 GN, CHERRY</b> 53 x 16 h 6,5 cm - lt 2 TAV340233	<b>2/4 GN</b> <b>2/4 GN, BLACK</b> 53 x 16 h 6,5 cm - lt 2 TAV340271

<b>1/6 GN</b> <b>1/6 GN, WHITE</b> 17,5 x 16 h 6,5 cm - lt 0,5 TAV348605	<b>1/6 GN</b> <b>1/6 GN, CHERRY</b> 17,5 x 16 h 6,5 cm - lt 0,5 TAV348633	<b>1/6 GN</b> <b>1/6 GN, BLACK</b> 17,5 x 16 h 6,5 cm - lt 0,5 TAV348671
<b>1/6 GN</b> <b>1/6 GN, WHITE</b> 17,5 x 16 h 10 cm - lt 1 TAV346605		



### GASTRONORM SIZES

All 7 sizes conform to the norm 631.1 to ensure that they can be interchanged easily, fit inside one another, and are perfectly aligned and stackable.

## CERAMIC BOWLS

### Premium Quality Ceramic Bowls

<b>Ø 22 - WHITE</b> Ø 22 h 9,5 cm - lt 2 TAV342005	<b>Ø 22 - CHERRY</b> Ø 22 h 9,5 cm - lt 2 TAV342033	<b>Ø 22 - BLACK</b> Ø 22 h 9,5 cm - lt 2 TAV342071
<b>Ø 26,5 - WHITE</b> Ø 26,5 h 12 cm - lt 2,9 TAV342405	<b>Ø 26,5 - CHERRY</b> Ø 26,5 h 12 cm - lt 2,9 TAV342433	<b>Ø 26,5 - BLACK</b> Ø 26,5 h 12 cm - lt 2,9 TAV342471
<b>Ø 30,5 - WHITE</b> Ø 30,5 h 13,5 cm - lt 4,5 TAV342805	<b>Ø 30,5 - CHERRY</b> Ø 30,5 h 13,5 cm - lt 4,5 TAV342833	<b>Ø 30,5 - BLACK</b> Ø 30,5 h 13,5 cm - lt 4,5 TAV342871

## Premium Quality Food Pan Properties

The ceramic food pans are adapted for professional use. Production is regularly checked, ensuring the consistent quality of a safe, resistant and reliable product.



### THERMAL RESISTANCE

The Premium Quality Ceramic range is resistant within a temperature range of -20°C to 250°C.

You can be confident that you are using dishes which are thermally resistant in cold liaison and which will retain heat in hot liaison.

All items can be heated from minimum to maximum temperature without being damaged.

### MECHANICAL RESISTANCE

The Premium Quality Ceramic pans have also been designed to have an extremely resistant base.

The pans are tested repeatedly with a steel ball dropping upon them from a height of 40 mm.

Premium Quality ceramic food pans are ideal for use in the following functions and products:



Hot Well

Cover Oven Dry Chafer with adapting frame

Oblong Wonder Chafer

Dry Chafer for induction



Dry Warmer for induction

Electric Warming Plate

Cooling Plate with adapting frame

Cooling Plate w/cover with adapting frame



Cold Well

City Market

City Flower Pots

City Flyover











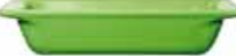
# Country Ceramic

Add rustic charm to your buffet with Country Ceramic. The Country line is ideal for creating a distinctively "botanic" atmosphere to one's buffet, presenting food in a fresh, earthy setting. Country Ceramic is the solution for appetizing and attractive presentations in a buffet setting.

The organic lines and natural colors, combined with a professional design, ensure that buffets are aesthetically pleasing, easily accessible to the guest and of durable quality from an operational point of view.










## RECTANGULAR DISHES

### Country Ceramic food pans

		
<b>1/1 GN, CREAM</b> 53,5 x 32 h 6,5 cm - lt 5,2 TAV441111	<b>1/1 GN, BEIGE</b> 53,5 x 32 h 6,5 cm - lt 5,2 TAV441196	<b>1/1 GN, GREEN</b> 53,5 x 32 h 6,5 cm - lt 5,2 TAV441175
		
<b>1/2 GN, CREAM</b> 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441211	<b>1/2 GN, BEIGE</b> 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441296	<b>1/2 GN, GREEN</b> 32,5 x 25,5 h 6,5 cm - lt 2,7 TAV441275
		
<b>1/3 GN, CREAM</b> 32,5 x 17 h 6,5 cm - lt 1,6 TAV441311	<b>1/3 GN, BEIGE</b> 32,5 x 17 h 6,5 cm - lt 1,6 TAV441396	<b>1/3 GN, GREEN</b> 32,5 x 17 h 6,5 cm - lt 1,6 TAV441375

## CERAMIC BOWLS

### Country Ceramic bowls, japanese bowls and accessories

		
<b>BOWL, Ø 24 - CREAM</b> Ø 24 h 9 cm - lt 2 TAV442011	<b>BOWL, Ø 24 - BEIGE</b> Ø 24 h 9 cm - lt 2 TAV442096	<b>BOWL, Ø 24 - GREEN</b> Ø 24 h 9 cm - lt 2 TAV442075
		
<b>JAPANESE BOWL, Ø 11 - CREAM</b> Ø 11 h 6,5 cm - lt 0,2 TAV211011	<b>JAPANESE BOWL, Ø 11 - BEIGE</b> Ø 11 h 6,5 cm - lt 0,2 TAV211096	<b>JAPANESE BOWL, Ø 11 - GREEN</b> Ø 11 h 6,5 cm - lt 0,2 TAV211075
		
<b>DRESSING POT - TOPPINGS, Ø 12 CREAM</b> Ø 12/15 h 17 cm - lt 1,6 TAV448711	<b>JAPANESE BOWL, Ø 11 - DARK GREY</b> Ø 11 h 6,5 cm - lt 0,2 TAV211079	<b>BOWL, Ø 24 - DARK GREY</b> Ø 24 h 9 cm - lt 2 TAV442079

### THERMAL RESISTANCE

The Country Ceramic range is resistant within a temperature range of -20°C to 250°C.

You can be confident that you are using dishes which are thermally resistant in cold liaison and which will retain heat in hot liaison.

All items can be heated from minimum to maximum temperature without being damaged.

SLEEK LINES  
PERFECTLY STACKABLE  
EASY TO HANDLE

WILL NOT FADE  
WILL NOT SCRATCH  
FOOD SAFE



# STONE PANS & STONE COOKWARE

NONSTICK UNBREAKABLE GN PANS, COCOTTES AND COOKWARE



» PRIMARY ALUMINUM ALLOY FOR ALIMENTARY APPLICATIONS

» HAND CASTED IN ITALY

» CONDUCTIVITY  
180 times greater than porcelain  
10 times greater than St. Steel

» UNBREAKABLE

» Non-stick coating suitable for contact with food and beverages for human consumption (PFOA free)

» Food contact compliant (EC regulation 2023/2006)

» 2 year free substitution warranty policy: warranty covers manufacturing defects under normal use conditions, includes coating peeling, does not include wear and tear.

## USE, MAINTENANCE AND CARE

- » Before first use, wash thoroughly and allow to dry. Lightly coat surface with cooking oil or fat to "condition" it.
- » Cook with medium or low heat. If higher temperatures are required, preheat cookware at medium temperature for a few minutes.

## IMPORTANT:

- Overheating may damage the non-stick surface - avoid leaving cookware unattended.
- » Use silicon, wooden or plastic utensils. Do not cut through the non-stick surface with knives or hard utensils.
- » Wash cookware with soapy water, using a sponge or dishcloth. If washed in the dishwasher, the cookware should be conditioned again before use.
- » Use products marked as "safe for cleaning non-stick surfaces."










ALUMINUM FOOD PANS

Stone pans

			
<b>1/1 GN</b> <b>STONE FOOD PAN</b> 53 x 32,5 h 6,5 cm lt. 6,9 TAV49011	<b>2/3 GN</b> <b>STONE FOOD PAN</b> 34,5 x 32,5 h 6,5 cm lt. 4,4 TAV49023	<b>1/2 GN</b> <b>STONE FOOD PAN</b> 32,5 x 26,5 h 6,5 cm lt. 3,4 TAV49012	<b>1/3 GN</b> <b>STONE FOOD PAN</b> 32,5 x 17,5 h 6,5 cm lt. 1,9 TAV49013

ALUMINUM COOKWARE FOR INDUCTION

Stone cookware

			
<b>STONE COCOTTE</b> FOR INDUCTION Ø 20 h 9,5 cm - lt. 2,35 TAV5620IND	<b>STONE COCOTTE</b> FOR INDUCTION Ø 24 h 10,5 cm - lt. 3,7 TAV5624IND	<b>STONE COCOTTE</b> FOR INDUCTION Ø 28 h 11,5 - lt. 5,6 TAV5628IND	<b>OVAL STONE COCOTTE</b> FOR INDUCTION 28 x 22 h 10 cm - lt. 4,4 TAV5622IND
			
<b>STONE COOKWARE</b> FOR INDUCTION Ø cm 24 h 16 - lt. 5,4 TAV5724IND	<b>SQUARE STONE CASSEROLE</b> FOR INDUCTION cm 28 x 28 h 10 - lt. 4,1 TAV5728IND	<b>STONE FRYING PAN</b> FOR INDUCTION Ø cm 28 h 5 - lt. 2,35 TAV572805IND	

STONE AND TRANSPARENTS COVERS

			
<b>STONE COVER</b> Ø 20 cm TAV5820	<b>STONE COVER</b> Ø 24 cm TAV5824	<b>STONE COVER</b> Ø 28 cm TAV5828	<b>OVAL STONE COVER</b> 28x22 cm TAV5822
			
<b>TRANSPARENT COVER</b> Ø 20 cm TAV5420A	<b>TRANSPARENT COVER</b> Ø 24 cm TAV5424A	<b>TRANSPARENT COVER</b> Ø 28 cm TAV5428A	<b>TRANSPARENT COVER</b> 28x28 cm TAV542828A







# Risers

Elevation achieved with risers is the perfect choice for creating a dynamic presentation in addition to improving the enjoyment of the buffet for your guests.

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



Cubes



Crosses



Corners



Lace Cuts



Checked Cuts

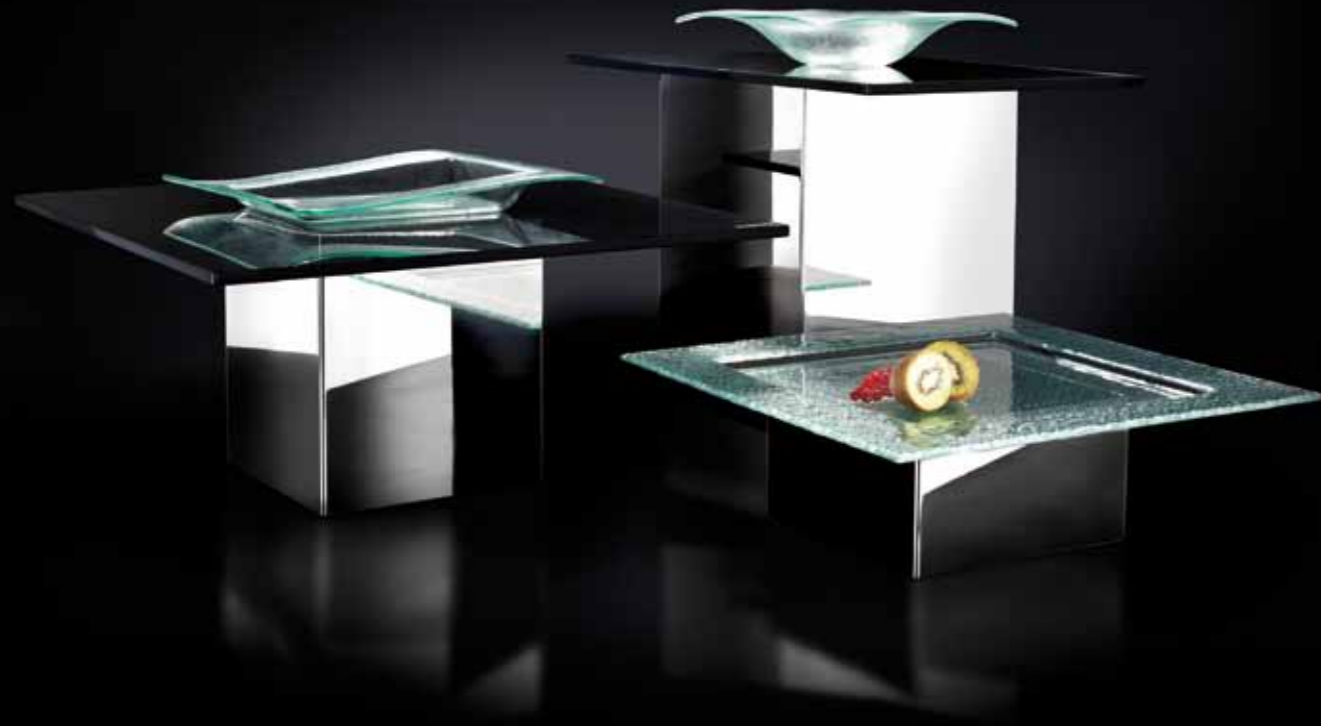




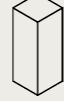




High & Low

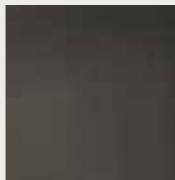
















# Cube Risers

# Crosses Risers



CUBE RISERS		LOW			MEDIUM			HIGH		
		Size (cm) 25x25	Height 11 cm		Size (cm) 25x25	Height 22 cm		Size (cm) 25x25	Height 33 cm	
	18/10 ST. MIRROR FINISH									
		TAV037027			TAV037028			TAV037029		

CROSSES RISERS		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm	Height 25 cm	Height 25 cm	Height 37,5 cm
	BLACK OXIDIZED ALUMINIUM				
		TAV038030N	TAV038031N	TAV038032N	TAV038033N
	GREY OXIDIZED ALUMINIUM				
		TAV038030A	TAV038031A	TAV038032A	TAV038033A
	GREY AND BLACK OXIDIZED ALUMINIUM				
		TAV038030AN	TAV038031AN	TAV038032AN	TAV038033AN

# Corner Risers



CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm 15x15	Height 11 cm		size cm 20x20	Height 22 cm	size cm 25x25	Height 33 cm		
GOLD TITANIUM	MIRROR FINISH						TAV037023TO	TAV037024TO	TAV037025TO	TAV037026TO
	NEW ICE						TAV037023PTO	TAV037024PTO	TAV037025PTO	TAV037026PTO
	WEAVE						TAV037023WTO	TAV037024WTO	TAV037025WTO	TAV037026WTO
	FIELDS						TAV037023FTO	TAV037024FTO	TAV037025FTO	TAV037026FTO

2 Corner Risers required for each Riser Top

CORNER RISERS		LOW		LOW & WIDE	MEDIUM		HIGH			
		size cm 15x15	Height 11 cm		size cm 20x20	Height 22 cm	size cm 25x25	Height 33 cm		
VENETIAN GOLD TITANIUM	MIRROR FINISH						TAV037023TR	TAV037024TR	TAV037025TR	TAV037026TR
	NEW ICE						TAV037023PTR	TAV037024PTR	TAV037025PTR	TAV037026PTR
	WEAVE						TAV037023WTR	TAV037024WTR	TAV037025WTR	TAV037026WTR
	FIELDS						TAV037023FTR	TAV037024FTR	TAV037025FTR	TAV037026FTR

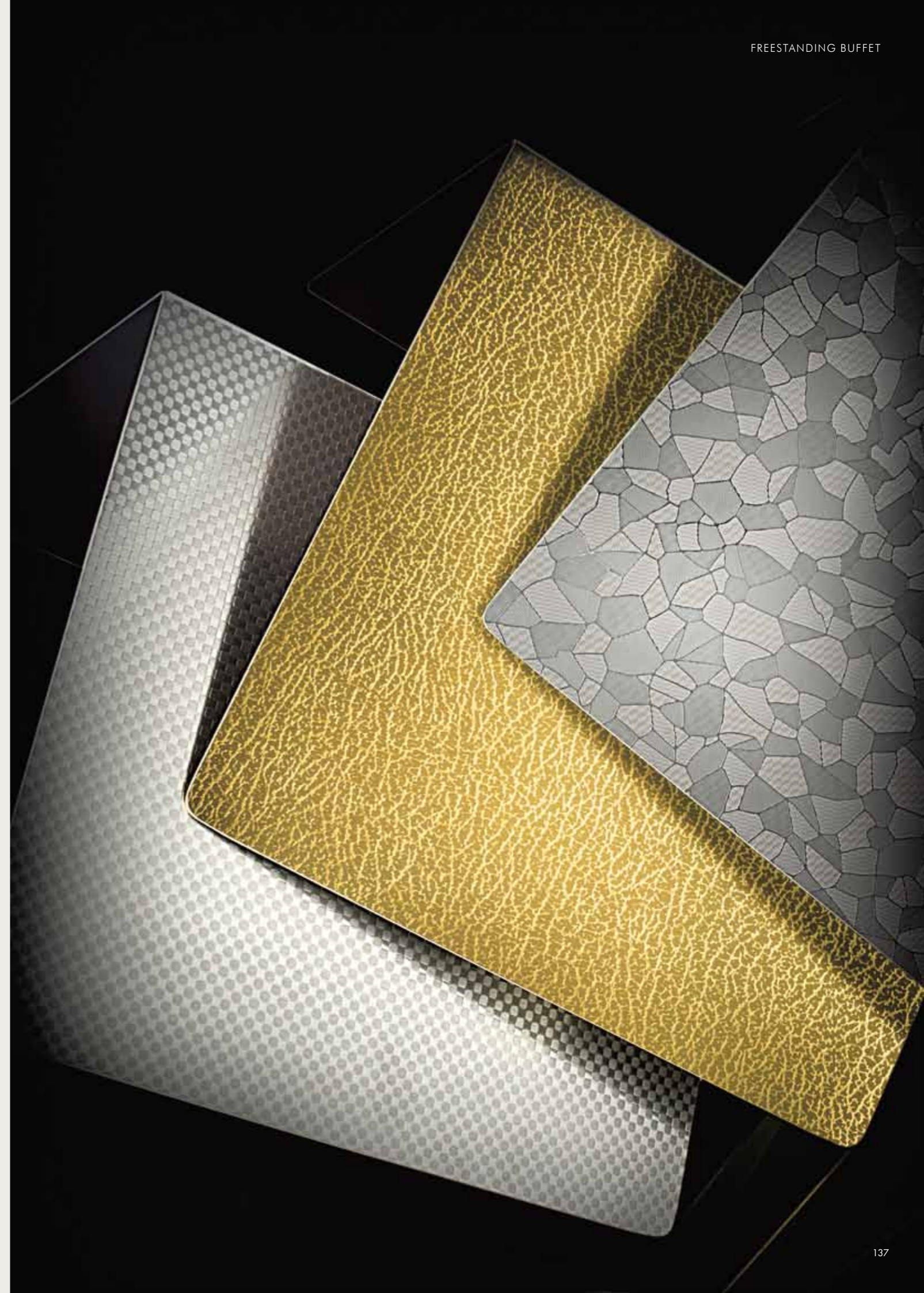
2 Corner Risers required for each Riser Top



CORNER RISERS		LOW		LOW & WIDE		MEDIUM		HIGH				
		size cm	Height	size cm	Height	size cm	Height	size cm	Height			
		15x15	11 cm	20x20	11 cm	20x20	22 cm	25x25	33 cm			
18/10 ST. ST.	MIRROR FINISH						TAV037023	TAV037024	TAV037025	TAV037026		
		NEW ICE						TAV037023P	TAV037024P	TAV037025P	TAV037026P	
			WEAVE						TAV037023W	TAV037024W	TAV037025W	TAV037026W
				FIELDS						TAV037023F	TAV037024F	TAV037025F

● GALVANIC BLACK	MIRROR FINISH						TAV037023GN	TAV037024GN	TAV037025GN	TAV037026GN		
		NEW ICE						TAV037023PGN	TAV037024PGN	TAV037025PGN	TAV037026PGN	
			WEAVE						TAV037023WGN	TAV037024WGN	TAV037025WGN	TAV037026WGN
				FIELDS						TAV037023FGN	TAV037024FGN	TAV037025FGN

2 Corner Risers required for each Riser Top






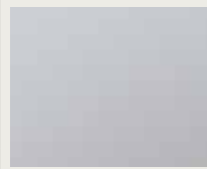



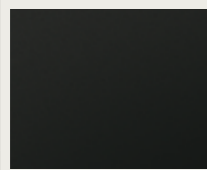







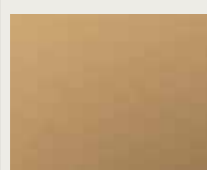





# Cut Risers




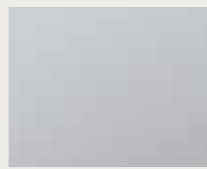



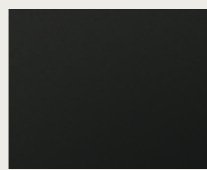







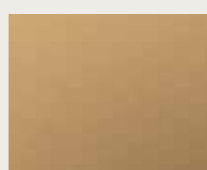



LACE & CHECKERS



FREESTANDING BUFFET

"LACE" CUT RISERS		LOW			MEDIUM			HIGH		
		Size (cm) 20x20	Height 11 cm		Size (cm) 20x20	Height 22 cm		Size (cm) 20x20	Height 33 cm	
18/10 ST. ST. MIRROR FINISH			TAV037031		TAV037032		TAV037033			
GALVANIC BLACK			TAV037031GN		TAV037032GN		TAV037033GN			
VENETIAN GOLD TITANIUM			TAV037031TR		TAV037032TR		TAV037033TR			
GOLD TITANIUM			TAV037031TO		TAV037032TO		TAV037033TO			

2 Cut Risers required for each Riser Top

"CHECKERS" CUT RISERS		LOW			MEDIUM			HIGH		
		Size (cm) 20x20	Height 11 cm		Size (cm) 20x20	Height 22 cm		Size (cm) 20x20	Height 33 cm	
18/10 ST. ST. MIRROR FINISH			TAV037034		TAV037035		TAV037036			
GALVANIC BLACK			TAV037034GN		TAV037035GN		TAV037036GN			
VENETIAN GOLD TITANIUM			TAV037034TR		TAV037035TR		TAV037036TR			
GOLD TITANIUM			TAV037034TO		TAV037035TO		TAV037036TO			

2 Cut Risers required for each Riser Top



	STAINLESS STEEL	GALVANIC BLACK	VENETIAN GOLD TITANIUM	GOLD TITANIUM	
MIRROR FINISH					MIRROR FINISH
NEW ICE					NEW ICE
FIELDS					FIELDS
WEAVE					WEAVE
	STAINLESS STEEL	GALVANIC BLACK	VENETIAN GOLD TITANIUM	GOLD TITANIUM	



**TITANIUM COLOR COATING**

The titanium coating is a metal surface treatment obtained using a process based on Physical Vapour Deposition (PVD) technology that enables the creation of metallic vapours in a vacuum. These vapours, which can also be partially ionized, result in the production of metallic compounds through the introduction of reactive gases into the vacuum chamber. This procedure permits the formation of a highly adherent thin film, with exceptional chemical and physical characteristics.

- » EXTREMELY HARD SURFACE
- » HIGH CORROSION RESISTANCE: OVER 1500 HOURS IN SALT SPRAY SOLUTION WITHOUT ANY SURFACE ALTERATION
- » EXCELLENT WEAR AND ABRASION RESISTANCE
- » RESISTANT TO SOLVENTS, ACIDS AND ALKALINE PRODUCTS
- » NO DEGRADATION IN UV LIGHT: 2400 HOURS
- » ABSOLUTELY BIOCOMPATIBLE AND HYGIENIC



**GALVANIC COLOR COATING**

A variety of colors are obtainable using the galvanic process.

For our Risers (Corners and Cuts) we have selected the black galvanic plating for its beauty on vertical surfaces.

The thickness and the rigidity of the coating ensure extended life for commercial use.



**STAINLESS STEEL TEXTURED SURFACES**

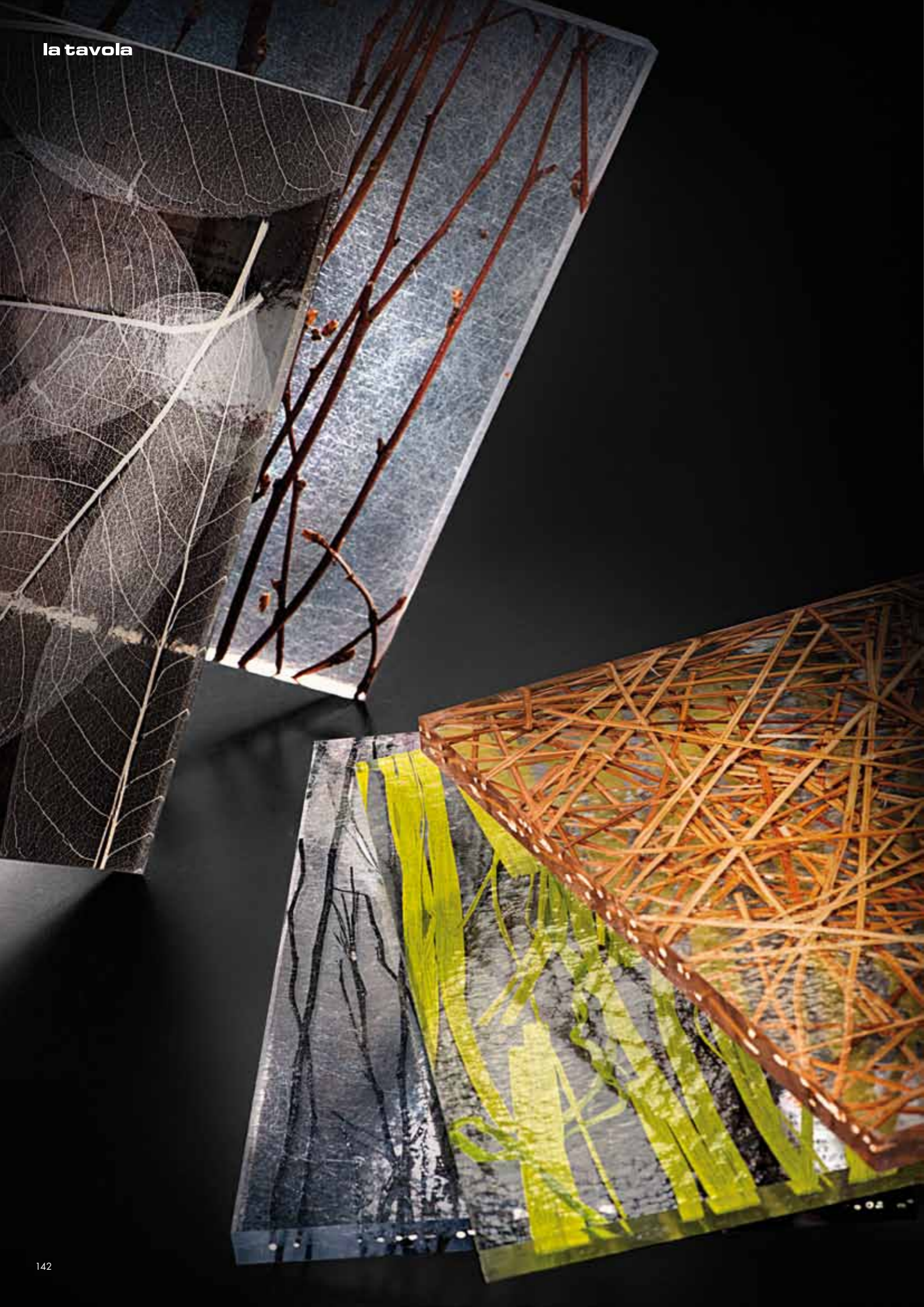
The texture is obtained using a cold rolling process that makes the surface harder and therefore more scratch resistant than standard stainless steel.

# High&Low



<b>HIGH&amp;LOW</b>		LOW	MEDIUM	HIGH
SIZES		Height <b>13 cm</b>	Height <b>17 cm</b>	Height <b>21 cm</b>
18/10 ST. ST. MIRROR FINISH	<p>ROUND STAND Ø 17</p>			
		TAV800	TAV801	TAV802
18/10 ST. ST. MIRROR FINISH	<p>SQUARE STAND 44 x 44 cm</p>			
		TAV819	TAV820	TAV821
	<p>OBLONG STAND 36 x 24 cm</p>			
		TAV810	TAV811	TAV812
	<p>OBLONG STAND 49 x 29 cm</p>			
		TAV813	TAV814	TAV815
	<p>OBLONG STAND 63 x 36 cm</p>			
		TAV816	TAV817	TAV818





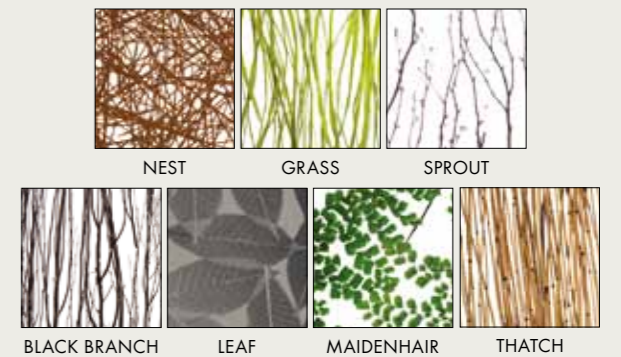
## Organic Risers

A collection of see-through risers made from natural materials\* embedded in translucent resin panels.

With a wide variety of natural products available as an interlayer, discover the best match for the look you want to achieve.

This collection of eco-friendly risers (made of 40% recycled material) comes in 3 standard heights to create a dynamic presentation.

\*all except Maidenhair and Leaf

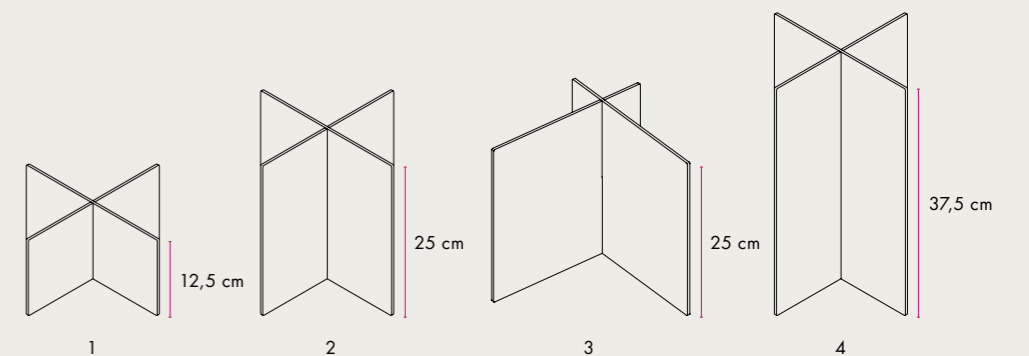


### DIMENSIONS

3 heights are available to create multi-level food presentations (additionally, the medium size is available in 2 different shapes)

### MATERIAL

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







Top:  
Organic risers, **Grass**  
interlayer with transparent  
hardened glass tops.

Bottom:  
Organic risers, **Sprout**  
interlayer with transparent  
hardened glass tops.

Top:  
Organic risers, **Black  
Branch**  
interlayer with black hardened  
glass tops

Bottom:  
Organic risers, **Leaf**  
interlayer with smoked  
hardened glass tops.





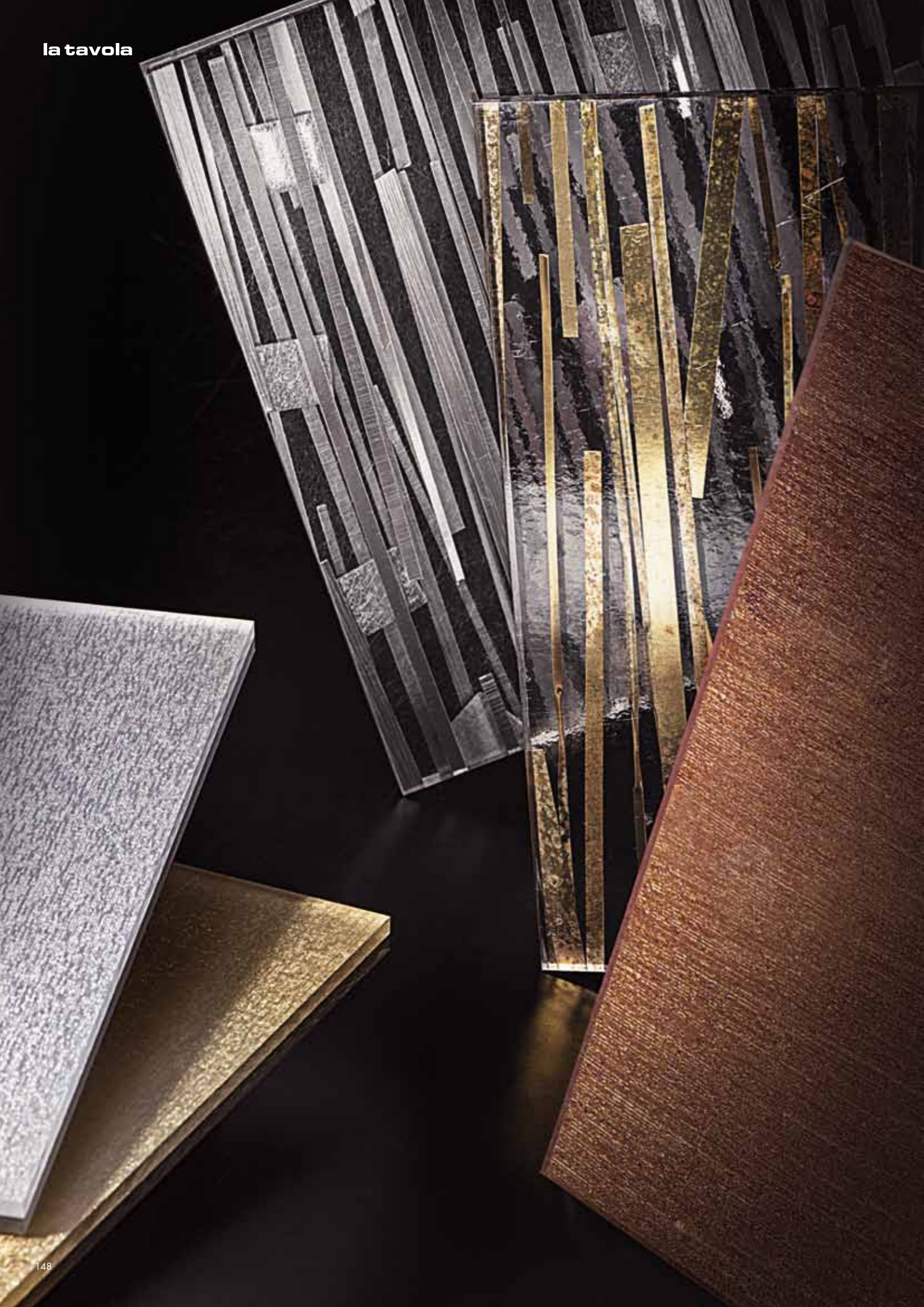
Top:  
Organic risers, **Maidenhair**  
interlayer with transparent  
hardened glass tops.

Bottom:  
Organic risers, **Thatch**  
interlayer with transparent  
hardened glass tops.

**ORGANIC  
RISERS**

		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm	Height 25 cm	Height 25 cm	Height 37,5 cm
	NEST				
		TAV038074	TAV038075	TAV038077	TAV038076
	GRASS				
		TAV038078	TAV038079	TAV038081	TAV038080
	SPROUT				
		TAV038082	TAV038083	TAV038085	TAV038084
	BLACK BRANCH				
		TAV038086	TAV038087	TAV038089	TAV038088
	LEAF				
		TAV038090	TAV038091	TAV038093	TAV038092
	MAIDENHAIR				
		TAV038102	TAV038103	TAV038105	TAV038104
	THATCH				
		TAV038106	TAV038107	TAV038109	TAV038108





## Mineral Risers

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.

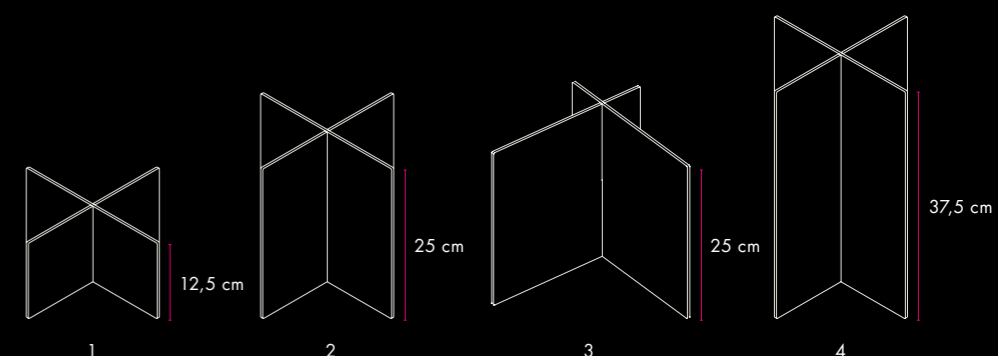


### DIMENSIONS

3 heights are available to create multi-level food presentations (additionally, the medium size is available in 2 different shapes)

### MATERIAL

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







Top:  
Mineral risers, **Gold** and **Gold Comet** interlayers with black hardened glass tops.

Bottom left:  
Mineral risers, **Silver Comet** interlayer with smoked hardened glass tops.

Bottom right:  
Mineral risers, **Copper Comet** interlayer with smoked hardened glass tops.

Top:  
Mineral risers, **Silver** and **Silver Cosmo** interlayers with smoked hardened glass tops.

Bottom left:  
Organic risers, **Gold** interlayer with black hardened glass tops.

Bottom right:  
Mineral risers, **Silver** interlayer with smoked hardened glass tops.





Top: Mineral risers, **Copper** and **Copper Comet** interlayers with black hardened glass tops.

Bottom left: Mineral risers, **Gold Cosmo** interlayer with black hardened glass tops.

Bottom right: Mineral risers, **Silver Cosmo** interlayer with smoked hardened glass tops.

MINERAL RISERS		LOW	MEDIUM	MEDIUM ASYMMETRIC	HIGH
		Height 12,5 cm	Height 25 cm	Height 25 cm	Height 37,5 cm
					
	GOLD COMET				
		TAV038050	TAV038051	TAV038053	TAV038052
	SILVER COMET				
		TAV038054	TAV038055	TAV038057	TAV038056
	COPPER COMET				
		TAV038058	TAV038059	TAV038061	TAV038060
	GOLD				
		TAV038110	TAV038111	TAV038113	TAV038112
	SILVER				
		TAV038062	TAV038063	TAV038065	TAV038064
	COPPER				
		TAV038114	TAV038115	TAV038117	TAV038116
	GOLD COSMO				
		TAV038098	TAV038099	TAV038101	TAV038100
	SILVER COSMO				
		TAV038066	TAV038067	TAV038069	TAV038068



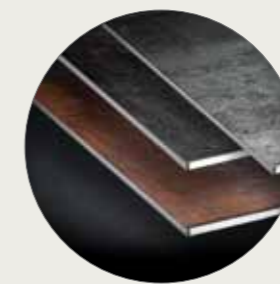


## Riser Tops

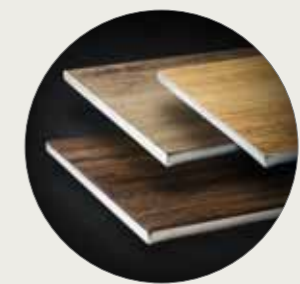
Match your choice of risers with one of a variety of tops available.  
Discover the different materials and finishes available.



**Glass**  
Tops



**High Tech Tile**  
Tops



**High Tech Wood**  
Tops

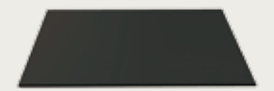
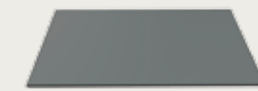
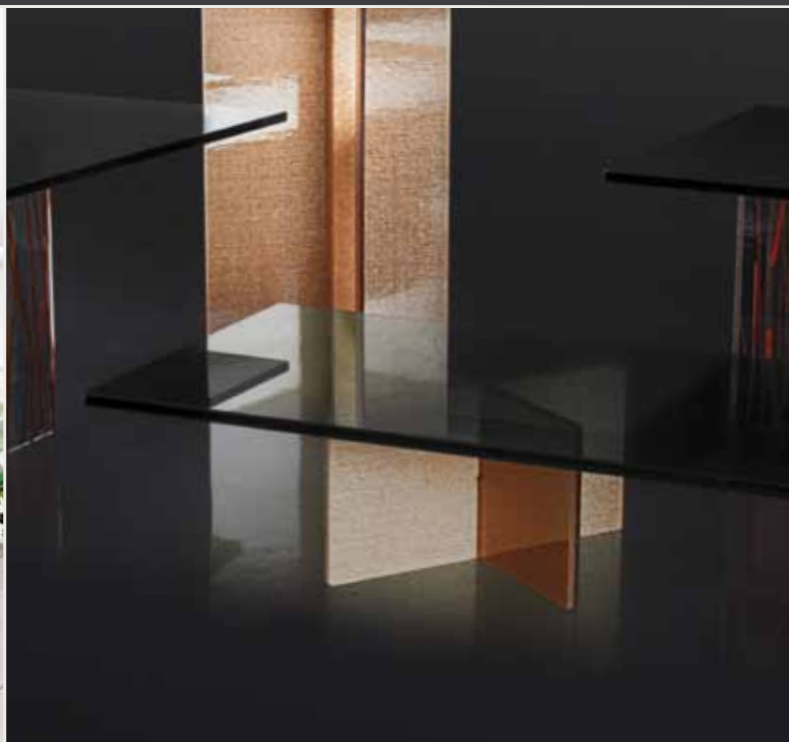








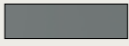

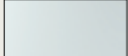
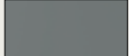
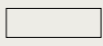





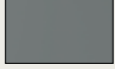
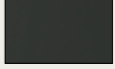








RISER TOPS

**Glass**

Transparent, Smoked and Black Hardened Glass



SIZE	TRANSPARENT HARDENED GLASS, 1 cm thickness	SMOKED HARDENED GLASS, 1 cm thickness	BLACK HARDENED GLASS, 0,4 cm thickness
 <b>42 x 30</b> cm	-	-	 TAV900402
 <b>53 x 32,5</b> cm	 TAV900101	 TAV900101B	-
 <b>80 x 25</b> cm	 TAV900104 *	 TAV900104B *	-
 <b>80 x 40</b> cm	 TAV900105 *	 TAV900105B *	-
 <b>90 x 30</b> cm	 TAV900102 *	 TAV900102B *	-
 <b>57 x 36,5</b> cm	-	 TAV900106B	 TAV900403
 <b>71 x 44</b> cm	-	 TAV900107B *	 TAV900404 *
 <b>50 x 50</b> cm	 TAV900103	 TAV900103B	 TAV900405
 <b>Ø 50</b> cm	 TAV900201	 TAV900201B	 TAV900406

\* 2 Crosses Risers are required



RISER TOPS

# High Tech Tiles

Tech Metal, Tech Stone, Tech Marble and Tech Classic High Tech Decorative Tiles



					
SIZE (cm)		59,6 x 29,8 1,2 cm thickness	59,6 x 44,7 1,2 cm thickness	50,5 x 50,5 1,2 cm thickness	Ø 50 1,2 cm thickness
 <b>Rust</b> Tech Metal		 TAV0816030	 TAV0816045	 TAV08150	 TAV08150T
 <b>Black Steel</b> Tech Metal		 TAV0806030	 TAV0806045	 TAV08050	 TAV08050T
 <b>Silver</b> Tech Metal		 TAV0826030	 TAV0826045	 TAV08250	 TAV08250T
 <b>Black Lava</b> Tech Stone		 TAV0836030	 TAV0836045	 TAV08350	 TAV08350T
 <b>Calacatta Pure White</b> Tech Marble		 TAV0876030	 TAV0876045	 TAV08750	 TAV08750T
 <b>Gray</b> Tech Marble		 TAV0776030	 TAV0776045	 TAV07750	 TAV07750T
 <b>Yellow</b> Tech Marble		 TAV0786030	 TAV0786045	 TAV07850	 TAV07850T
 <b>Brown</b> Tech Marble		 TAV0796030	 TAV0796045	 TAV07950	 TAV07950T
 <b>Marquinia Black</b> Tech Marble		 TAV0866030	 TAV0866045	 TAV08650	 TAV08650T
 <b>Black</b> Tech Classic		 TAV0716030	 TAV0716045	 TAV07150	 TAV07150T
 <b>White Damask</b> Tech Classic		 TAV0726030	 TAV0726045	 TAV07250	 TAV07250T
 <b>Light Blue</b> Tech Classic		 TAV0736030	 TAV0736045	 TAV07350	 TAV07350T
 <b>Sand</b> Tech Classic		 TAV0746030	 TAV0746045	 TAV07450	 TAV07450T
 <b>Orange</b> Tech Classic		 TAV0756030	 TAV0756045	 TAV07550	 TAV07550T
 <b>Venetian Red</b> Tech Classic		 TAV0766030	 TAV0766045	 TAV07650	 TAV07650T




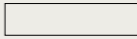
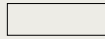





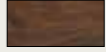
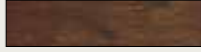











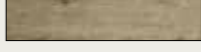
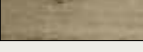


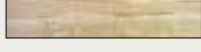
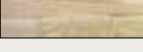


RISER TOPS

# High Tech Wood

Oak, Chestnut, Durmast, Larch, Elm and Birch High Tech Decorative Tiles



				
SIZE (cm)		<b>59,6 x 29,8</b> 1,2 cm thickness	<b>119,2 x 29,8</b> 1,2 cm thickness	<b>89,4 x 29,8</b> 1,2 cm thickness
	<b>Oak</b>	 TAV0906030	 TAV09012030	 TAV0909030
	<b>Chestnut</b>	 TAV0916030	 TAV09112030	 TAV0919030
	<b>Durmast</b>	 TAV0926030	 TAV09212030	 TAV0929030
	<b>Larch</b>	 TAV0936030	 TAV09312030	 TAV0939030
	<b>Elm</b>	 TAV0946030	 TAV09412030	 TAV0949030
	<b>Birch</b>	 TAV0956030	 TAV09512030	 TAV0959030

# HIGH TECH TILES: EXTREME PERFORMANCE UNDER HEAVY DUTY USE

The materials (ceramic, marble, stone and metal) used to create our **Tech-Metals, Tech-Marbles, Tech-Stones, Tech-Classics** and **Tech-Woods** are mixed, pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually **100% water proof**, stain resistant and extremely long lasting.

The surface coating of the high tech tiles is achieved with the high temperature application of micrometric particles of titanium dioxide (TiO<sub>2</sub>) which allows the creation of a superior surface with exceptional **antibacterial properties**.





# BUFFET Essentials

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



**Display Trays**



**Cereal and beverage  
Jug-holders**



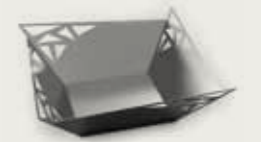
**Juice, Cereal  
and hot beverage  
Dispensers**



**Bread  
Trays**



**Cake and Multi-Tier  
Stands**



**Fruit  
bowls**





## Display Trays

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 cover. Simple, innovative designs that create a perfectly co-ordinated new collection.



**Low**  
Display tray



**Low**  
Display tray  
w/cover



**High**  
Display tray



**High**  
Display tray  
w/cover



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





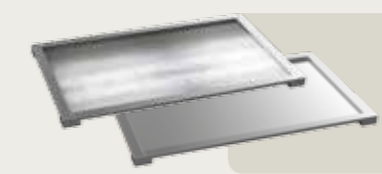
# Display Trays



	Low 60 x 40 h.2,4 cm	Low w/cover 60 x 40 h.12,3 cm	High 60 x 40 h.13,3 cm	High w/cover 60 x 40 h.23,3 cm			
18/10 ST. ST. MIRROR FINISH							
Dots surface	TAV038001D	Dots surface	TAV038004D	Dots surface	TAV038002D	Dots surface	TAV038005D
New Ice surface	TAV038001P	New Ice surface	TAV038004P	New Ice surface	TAV038002P	New Ice surface	TAV038005P
18/10 ST. ST. SATIN FINISH							
Dots surface	TAV038001DB	Dots surface	TAV038004DB	Dots surface	TAV038002DB	Dots surface	TAV038005DB
New Ice surface	TAV038001PB	New Ice surface	TAV038004PB	New Ice surface	TAV038002PB	New Ice surface	TAV038005PB
BLACK TITANIUM							
Dots surface	TAV038001DTN	Dots surface	TAV038004DTN	Dots surface	TAV038002DTN	Dots surface	TAV038005DTN
New Ice surface	TAV038001PTN	New Ice surface	TAV038004PTN	New Ice surface	TAV038002PTN	New Ice surface	TAV038005PTN
VENETIAN GOLD TITANIUM							
Dots surface	TAV038001DTR	Dots surface	TAV038004DTR	Dots surface	TAV038002DTR	Dots surface	TAV038005DTR
New Ice surface	TAV038001PTR	New Ice surface	TAV038004PTR	New Ice surface	TAV038002PTR	New Ice surface	TAV038005PTR
GOLD TITANIUM							
Dots surface	TAV038001DTO	Dots surface	TAV038004DTO	Dots surface	TAV038002DTO	Dots surface	TAV038005DTO
New Ice surface	TAV038001PTO	New Ice surface	TAV038004PTO	New Ice surface	TAV038002PTO	New Ice surface	TAV038005PTO

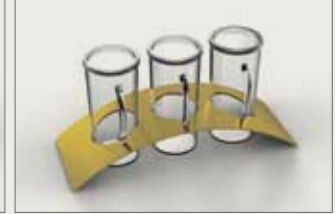
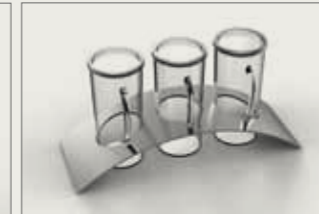
Spare parts

DESCRIPTION	CODE	SIZE (cm)
Transparent cover with frame	TAV038010	58 x 37 h 10



Trays are available in Dots or New Ice finish





Cereal and beverage jug-holders  
**Rainbow**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
RAINBOW 3-JUG HOLDER*	TAV038020	TAV038020B	TAV038020TN	TAV038020TR	TAV038020TO	63 x 24 h 12,5

\* Cereal and juice jugs are not included



Cereal and beverage jug-holders  
**Bridge**

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	SIZE (cm)
BRIDGE 4-JUG HOLDER*	TAV037008	TAV037008B	71 x 25 h 9

\* Cereal and juice jugs are not included

# Cereal and Beverage

## JUG-HOLDERS

Polycarbonate jugs

DESCRIPTION	CODE	SIZE (cm)	CAP. (lt)
Polycarbonate cereal jug	TAV00720	h 31	3
Polycarbonate juice jug with insert for ice	TAV02724	h 31	3







# Juice, milk, cereal and hot beverage DISPENSERS



## Juice and chilled milk dispensers

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	18/10 ST.ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)	CAP. (lt)
METHACRYLATE JUICE DISPENSER W/INSERT FOR ICE	TAV037044	TAV037044B	TAV037044TN	TAV037044TR	TAV037044TO	33 x 18 h 57,7	6
STAINLESS STEEL CHILLED MILK DISPENSER	TAV037050	-	-	-	-	33 x 18 h 57,7	6

## Cereal dispenser

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)	CAP. (lt)
CEREAL DISPENSER	TAV037045	17 x 17 h 55,7	3,5

## Insulated hot beverage dispenser

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)	CAP. (lt)
INSULATED BEVERAGE DISPENSER FOR HOT DRINKS	TAV037046	42 x 27 x 46	6 lt.
INSULATED BEVERAGE DISPENSER FOR HOT DRINKS W/ELECTRIC HEATING	TAV037049	42 x 27 x 46	6 lt.



FEATURES

### JUICE AND CHILLED MILK DISPENSERS

- » 18/10 St.St. Stand
- » 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

- » 18/10 Insulated container
- » Only 3°C temperature loss per hour
- » Food safe anti-drip faucet
- » 220V electric heating available (not for hot milk and hot chocolate)





# Bread and cakes

TRAYS AND STANDS



All bread boards can be placed inside **any** of the numerous display trays available

## Bread tray

DESCRIPTION	CODE	18/10 ST. ST. MIRROR FINISH	SIZE (cm)
BREAD CUTTING BOARD	TAV037030	-	53 x 32,5 h3
TRAY	-	TAV037001	56,5 x 36 h 1,5



## Cake stand

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
FOOTED CAKE PLATE	TAV038040	TAV038040TN	TAV038040TR	TAV038040TO	Ø 31 x h 5,5
Accessories	CODE		SIZE (cm)		
Polycarbonate dome cover	TAV038041		Ø 30 x h 18		



## Revolving multi-tier stand

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	18/10 ST. ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
REVOLVING MULTI-TIER STAND	TAV038045	TAV038045B	TAV038045TN	TAV038045TR	TAV038045TO	h 66

### Spare parts

DESCRIPTION	CODE	18/10 ST. ST. MIRROR FINISH	18/10 ST. ST. SATIN FINISH	SIZE (cm)
Cake stand platter	-	J0060430P	K0060430P	Ø 30
Glass bowl	J0034003A	-	-	Ø 22,5
Methacrylic cover w/hinge	J0031001G	-	-	Ø 23,5







# Fruit & bread

CENTERPIECES, FRUIT BOWLS  
AND BREAD BASKETS  
by **la tavola**

Centerpiece / fruit bowl  
**Large**  
42 x 42 h 15 cm

Centerpiece / fruit bowl  
**Medium**  
28 x 28 h 11,5 cm

Bread Basket  
**Small**  
21 x 21 h 6 cm

	LACE	CHECKERS	LACE	CHECKERS	LACE	CHECKERS
18/10 ST. ST. MIRROR FINISH						
	TAV037040	TAV037041	TAV037042	TAV037043	TAV037038	TAV037039
18/10 ST. ST. SATIN FINISH						
	TAV037040B	TAV037041B	TAV037042B	TAV037043B	TAV037038B	TAV037039B
● BLACK TITANIUM						
	TAV037040TN	TAV037041TN	TAV037042TN	TAV037043TN	TAV037038TN	TAV037039TN
● VENETIAN GOLD TITANIUM						
	TAV037040TR	TAV037041TR	TAV037042TR	TAV037043TR	TAV037038TR	TAV037039TR
● GOLD TITANIUM						
	TAV037040TO	TAV037041TO	TAV037042TO	TAV037043TO	TAV037038TO	TAV037039TO





## CENTERPIECES, FRUIT BOWLS AND BREAD BASKETS

A WIDE SELECTION OF CENTERPIECES, BOWLS AND BASKETS DESIGNED BY ABI ALICE, STEVEN BLAESS, FERNANDO AND HUMBERTO CAMPANA, LLUÍS CLOTET, TOM KOVAC, CLAUDIA RAIMONDO, MARTA SANSONI AND MARIO TRIMARCHI FOR **ALESSI** TO BEAUTIFULLY MATCH **la tavola**'S WONDERBUFFET PRODUCTS.



**PORT**  
Basket st.st mirror finish  
*design Lluís Clotet*  
Ø 37 h 6  
TAV022001



**SUMPTA**  
Centrepiece st.st mirror finish  
*design Lluís Clotet*  
Ø 44 h 7,7  
TAV022030



**PEPA**  
Appetizers set st.st mirror finish  
*design Lluís Clotet*  
Ø 28,4 h 4  
TAV022028



**PEPA**  
Appetizers set st.st mirror finish  
*design Lluís Clotet*  
Ø 32,3 h 4  
TAV022029



**HARMONIC**  
Basket st.st mirror finish  
*design Abi Alice*  
Ø 22 h 11  
TAV022004



**RESONANCE**  
Fruit holder st.st mirror finish  
*design Abi Alice*  
Ø 38 h 5,8  
TAV022003



**RESONANCE**  
Centrepiece st.st mirror finish  
*design Abi Alice*  
Ø 59,7 h 7  
TAV022002





**SARRIÀ**  
Round basket, st.st mirror finish  
design *Lluís Clotet*  
Ø 27,5 h 6,5  
TAV022049



**DOUBLE**  
Double wall bowl st.st mirror finish  
design *D. D'Urbino - P. Lomazzi*  
Ø 32 h 10,8  
TAV022013



**MEDITERRANEO**  
Fruit bowl st.st mirror finish  
Ø 29 h 10,8  
TAV022014



**MEDITERRANEO**  
Fruit bowl st.st mirror finish - BLACK  
Ø 29 h 10,8  
TAV022015



**MEDITERRANEO**  
Fruit bowl st.st mirror finish - RED  
Ø 29 h 10,8  
TAV022016



**MEDITERRANEO**  
Fruit bowl st.st mirror finish  
with thermoplastic resin bowl  
Ø 29 h 10,8  
TAV022017



**MEDITERRANEO**  
Flat paper napkin holder  
st.st mirror finish  
20,5 x 20,5 h 8,3  
TAV022018



**MEDITERRANEO**  
Flat paper napkin holder  
st.st mirror finish - RED  
20,5 x 20,5 h 8,3  
TAV022019



**MEDITERRANEO**  
Paper plate holder  
st.st mirror finish  
Ø 24 h 10  
TAV022020



**LA ROSA**  
Fruit bowl st.st mirror finish  
design *LPWK - Emma Silvestris*  
Ø 29 h 10,8  
TAV022022



**LA ROSA**  
Fruit bowl st.st mirror finish - RED  
design *LPWK - Emma Silvestris*  
Ø 29 h 10,8  
TAV022023



La Tavola's Organic Risers featuring Alessi products



**MEDITERRANEO**  
design *LPWK - Emma Silvestris*



**ECCO!**  
design Massimo Mariani



**ECCO!**  
Open-work fruit holder  
st.st mirror finish  
30,2 x 22 h 11,5  
TAV022031



**ECCO!**  
Open-work fruit holder  
st.st mirror finish - DARK GREEN  
30,2 x 22 h 11,5  
TAV022032



**ECCO!**  
Open-work fruit holder  
st.st mirror finish - IVORY  
30,2 x 22 h 11,5  
TAV022033



La Tavola's Market Risers featuring Alessi products



**MARLI**  
Fruit holder st.st mirror finish  
36 x 26 h 11  
TAV022046



**SUPER STAR**  
Six-section candies/appetizers bowl  
st.st mirror finish  
design Tom Kovac  
Ø 35,5 h 4,5  
TAV022048



**CACTUS!**  
Open-work fruit bowl  
st.st mirror finish  
Ø 29 h 10,8  
TAV022034



**CACTUS!**  
Open-work fruit bowl  
st.st mirror finish  
Ø 29 h 10,8  
TAV022035



**CACTUS!**  
Flat paper napkin holder  
st.st mirror finish  
20,5 x 20,5 h 5  
TAV022036



**CACTUS!**  
Citrus basket  
st.st mirror finish  
Ø 24,4 h 25,6  
TAV022037



**MARLI**  
design LPWK - Steven Blaess



**CACTUS!**  
design CSA - Marta Sansoni





La Tavola's Mineral Risers featuring Alessi products



## LA STANZA DELLO SCIROCCO

design Mario Trimarchi



### LA STANZA DELLO SCIROCCO

Basket st.st mirror finish

24,5 x 23,2 h 6,2

TAV022038



### LA STANZA DELLO SCIROCCO

Basket st.st mirror finish - BLACK

24,5 x 23,2 h 6,2

TAV022039



### LA STANZA DELLO SCIROCCO

Fruit holder st.st mirror finish

27,3 x 27,3 h 13

TAV022040



### LA STANZA DELLO SCIROCCO

Fruit holder st.st mirror finish

27,3 x 27,3 h 13

TAV022041



### BLOW UP

Basket st.st mirror finish  
design Fratelli Campana

33 x 32 h 10,5

TAV022025



### BLOW UP

Citrus basket st.st mirror finish  
design Fratelli Campana

36 x 35 h 31,5

TAV022026



### BLOW UP

Centrepiece st.st mirror finish  
design Fratelli Campana

64,5 x 67,5 h 14,5

TAV022027



### BLOW UP

design Fratelli Campana



### LA STANZA DELLO SCIROCCO

Citrus basket st.st mirror finish

22,6 x 22,6 h 19,3

TAV022044



### LA STANZA DELLO SCIROCCO

Citrus basket st.st mirror finish - BLACK

22,6 x 22,6 h 19,3

TAV022045



### LA STANZA DELLO SCIROCCO

Centrepiece basket st.st mirror finish

41,6 x 37,5 h 15

TAV022042



### LA STANZA DELLO SCIROCCO

Centrepiece st.st mirror finish - BLACK

41,6 x 37,5 h 15

TAV022043



Low edge tray with glass

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	SIZE (cm)
LOW EDGE TRAY WITH GLASS	TAV0255030	50 x 30 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0255850	58 x 50 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0256537	65 x 37 h 4,2
LOW EDGE TRAY WITH GLASS	TAV0258044	80 x 44 h 4,2



4 mm hardened black glass which can be easily removed for cleaning.

Spare parts

DESCRIPTION	CODE	SIZE (cm)
Glass for tray 50 x 30	TAV900402	42 x 30 h 0,4
Glass for tray 58 x 50	TAV900405	50 x 50 h 0,4
Glass for tray 65 x 37	TAV900403	57 x 36,5 h 0,4
Glass for tray 80 x 44	TAV900404	71 x 44 h 0,4



The low-edged trays sit perfectly atop both the high and low Risers.



Sloping Display

DESCRIPTION	18/10 ST. ST. MIRROR FINISH	18/10 ST. ST. SATIN FINISH	BLACK TITANIUM	VENETIAN GOLD TITANIUM	GOLD TITANIUM	SIZE (cm)
CUTLERY HOLDER	TAV020001	TAV020001B	TAV020001TN	TAV020001TR	TAV020001TO	25 x 15 h 6
TRAY	TAV020002	TAV020002B	TAV020002TN	TAV020002TR	TAV020002TO	35 x 25 h 4
SLOPING DISPLAY, LACE	TAV020003	TAV020003B	TAV020003TN	TAV020003TR	TAV020003TO	50 x 25 h 16



# Cheese, appetizer and gourmandise

PRESENTATION TRAYS



# Multipurpose and presentation trays



## Multipurpose trays

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
SQUARE MULTIPURPOSE TRAY	TAV02538	38 x 38 h 4,2
SQUARE MULTIPURPOSE TRAY	TAV02558	58 x 58 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0254635	46 x 35 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0255038	50 x 38 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0255644	56 x 44 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0256545	65 x 45 h 4,2
OBLONG MULTIPURPOSE TRAY	TAV0258052	80 x 52 h 4,2



## Presentation tray w/glass

DESCRIPTION	18/10 ST.ST. MIRROR FINISH	SIZE (cm)
SQUARE PRESENTATION TRAY, WITH GLASS	TAV02558G	58 x 58 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0255038G	50 x 38 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0256545G	65 x 45 h 4,2
OBLONG PRESENTATION TRAY, WITH GLASS	TAV0258052G	80 x 52 h 4,2

### Spare parts

DESCRIPTION	CODE	SIZE (cm)
Glass for tray 58 x 58	TAV900405	50 x 50 h 0,4
Glass for tray 50 x 38	TAV900402	42 x 30 h 0,4
Glass for tray 65 x 45	TAV900403	57 x 36,5 h 0,4
Glass for tray 80 x 52	TAV900404	71 x 44 h 0,4

# CAST IRON COCOTTES & TAJINES



## CAST IRON Cocottes & Tajines

<b>COCOTTE Ø 10 - BLACK</b>	<b>COCOTTE Ø 10 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 10 - CHERRY</b>	<b>COCOTTE Ø 10 - MUSTARD</b>
Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25	Ø 10 h 14,5 cm - lt 0,25
TAV6010N	TAV6010G	TAV6010R	TAV6010S
<b>COCOTTE Ø 20 - BLACK</b>	<b>COCOTTE Ø 20 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 20 - CHERRY</b>	<b>COCOTTE Ø 20 - MUSTARD</b>
Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2	Ø 20 h 14,5 cm - lt 2,2
TAV6020N	TAV6020G	TAV6020R	TAV6020S
<b>COCOTTE Ø 22 - BLACK</b>	<b>COCOTTE Ø 22 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 22 - CHERRY</b>	<b>COCOTTE Ø 22 - MUSTARD</b>
Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6	Ø 22 h 14,5 cm - lt 2,6
TAV6022N	TAV6022G	TAV6022R	TAV6022S
<b>COCOTTE Ø 26 - BLACK</b>	<b>COCOTTE Ø 26 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 26 - CHERRY</b>	<b>COCOTTE Ø 26 - MUSTARD</b>
Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6	Ø 26 h 14,5 cm - lt 4,6
TAV6026N	TAV6026G	TAV6026R	TAV6026S
<b>COCOTTE Ø 30 - BLACK</b>	<b>COCOTTE Ø 30 - GRAPHITE GRAY</b>	<b>COCOTTE Ø 30 - CHERRY</b>	<b>TAJINE - WHITE</b>
Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 30 h 18 cm - lt 7,65	Ø 28 h 21 cm - lt 2
TAV6030N	TAV6030G	TAV6030R	TAV6128
<b>OVAL COCOTTE - BLACK</b>	<b>OVAL COCOTTE - GRAPHITE GRAY</b>	<b>TAJINE - CHERRY</b>	<b>TAJINE - GRAPHITE GRAY</b>
41 x 32,5 h 19 cm - lt 12	41 x 32,5 h 19 cm - lt 12	Ø 28 h 21 cm - lt 2	Ø 28 h 21 cm - lt 2
TAV604132N	TAV604132G	TAV6128R	TAV6128G



# Porcelain Items

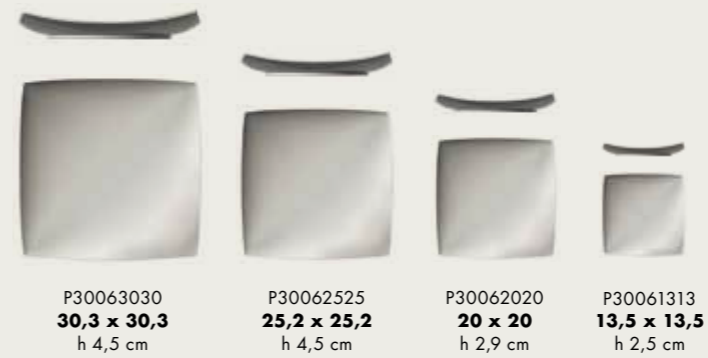
## SQUARE **DIAMOND** PLATE



## OBLONG **DIAMOND** PLATE



## SQUARE **MEAT** PLATE



## OBLONG **MEAT** PLATE



## SQUARE MEAT PLATE, **ASH (BLACK)**



## ROUND MEAT PLATE, **ASH (BLACK)**



**LOTUS BOWLS**



N20232115 **21 x 15**  
h 11,5 cm

N20231812 **18 x 12**  
h 9,5 cm

N20231609 **16 x 9**  
h 7,5 cm

N20231812N **18 x 12**  
h 9,5 cm

N20231609N **16 x 9**  
h 7,5 cm

**AMAZING SQUARE BOWL**



N20222020  
**20,5 x 20,5**  
h 3,5 cm

**TRIANGLE FIGURE PLATES**



P30733012  
**30,2 x 11,8**  
h 2 cm

P30732814  
**28 x 14,3**  
h 3 cm

**OBLONG DEEP PLATES**



P30763009  
**30,5 x 9,5**  
h 4,5 cm

P30762508  
**25,5 x 7,8**  
h 4 cm

**SALAD BOWLS**



B144116  
**Ø 16**  
h 5,7 cm

B144112  
**Ø 12**  
h 5,5 cm

B144212  
**Ø 12**  
h 3,8 cm

**SQUARE FIGURE BOWLS**



N20212323 **23 x 23**  
h 9,5 cm

N20212020 **20 x 20**  
h 8,5 cm

N20211515 **15 x 15**  
h 7,5 cm

N20211212 **12 x 12**  
h 6 cm

N20212323N **23 x 23**  
h 9,5 cm

N20212020N **20 x 20**  
h 8,5 cm

N20211515N **15 x 15**  
h 7,5 cm

N20211212N **12 x 12**  
h 6 cm

**ONDA PLATES**



P30633025  
**30,5 x 25**  
h 3,5 cm

P30632521  
**25,3 x 21**  
h 3 cm

**TAPAS TRAYS AND PLATES**



N20683013  
**30 x 13**  
h 2,5 cm

P30713510  
**35,6 x 10**  
h 2 cm

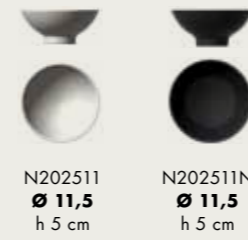




ALL PORCELAIN ITEMS SHOWN BELONG TO LA TAVOLA'S "EAST MEETS WEST" PORCELAIN COLLECTION.



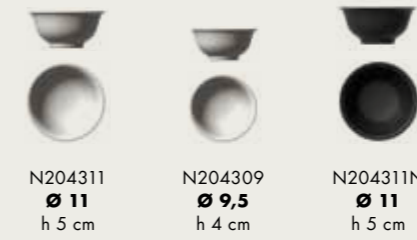
**DASHI BOWLS**  
with foot



N202511  
Ø 11,5  
h 5 cm

N202511N  
Ø 11,5  
h 5 cm

**GOHAN CUPS**



N204311  
Ø 11  
h 5 cm

N204309  
Ø 9,5  
h 4 cm

N204311N  
Ø 11  
h 5 cm

**ASH**  
CYLINDRICAL CUP



N204510N  
Ø 5,5  
h 6 cm

**SAUCE TRAY,**  
2 compartments



N20651406  
14,5 x 6,5  
h 1,8 cm

**RELISH PLATE**



N20612424  
24,5 (x3)  
h 3 cm

**WASABI TRAYS**



N20703904  
39 x 4,5  
h 2,5 cm



N20703504  
35 x 4,5  
h 2,5 cm

**FINGER FOOD ITEMS**



SAUCE BOWL  
N20601311  
13 x 11  
h 5,5 cm



OBLONG FINGER  
FOOD BOWL,  
2 COMPARTMENTS  
P30301606  
16 x 6,5  
h 4 cm



SQUARE FINGER  
FOOD BOWL,  
4 COMPARTMENTS  
P30291515  
15 x 15  
h 2,4 cm



MISE EN BOUCHE  
N20720511  
5,3 x 10,7  
h 2,8 cm



ROUND BOWL  
P303215  
Ø 15  
h 8 cm



CONICAL BOWL  
P303315  
Ø 15  
h 8 cm



HALF PLATE  
N20622010  
20 x 10  
h 2 cm



DEEP SQUARE  
BOWL  
P30261414  
14,1 x 14,1  
h 5,5 cm

**BREAKFAST ITEMS**



Mug w/o saucer S2010630 cl 30 Ø 12 h 11



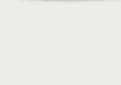
High cup w/oblong saucer P309824 cl 24 / h 9,5



Stackable espresso coffee cup w/saucer S208210 cl 10 / h 6,4



Stackable espresso coffee cup S208010 cl 10 / h 6,4



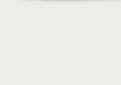
Saucer for stackable espresso coffee cup S200813 cm 12,2



Stackable tea cup w/saucer S209121 cl 21 / h 8,1



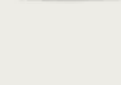
Stackable tea cup S209021 cl 21 / h 8,1



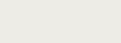
Saucer for stackable tea cup S200815 cm 15,3



Stackable breakfast cup w/saucer S209928 cl 28 / h 9



Stackable breakfast cup S201028 cl 28 / h 9



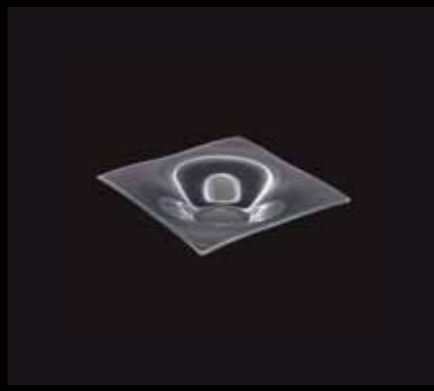




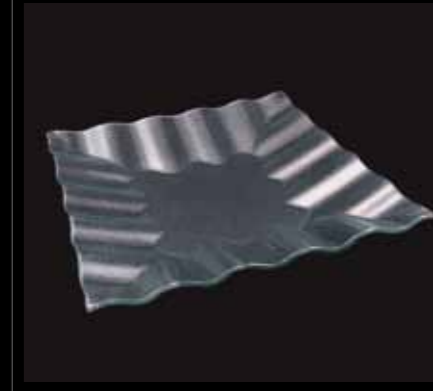
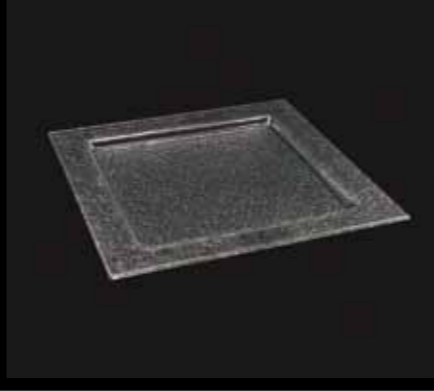
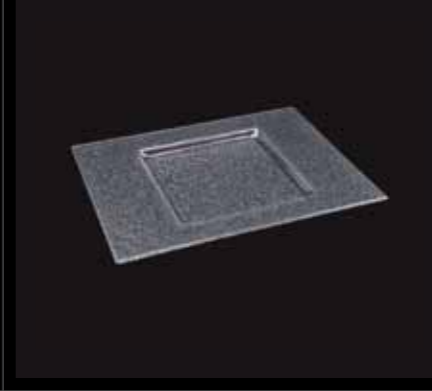
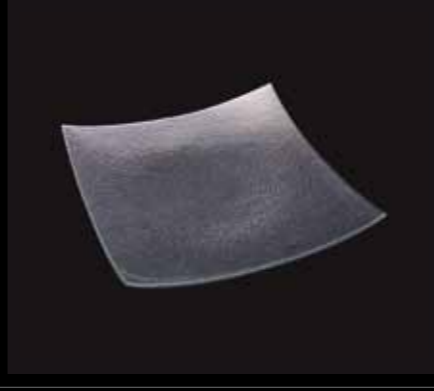

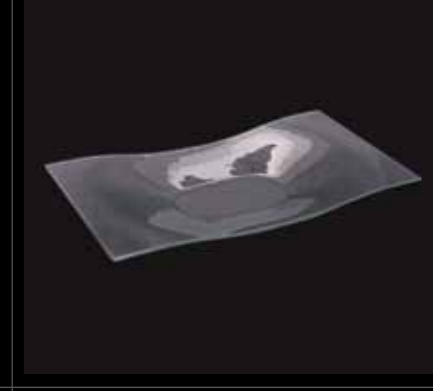
Saucer for stackable breakfast cup S200817 cm 16,6




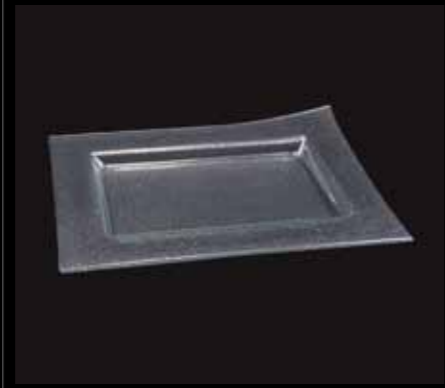
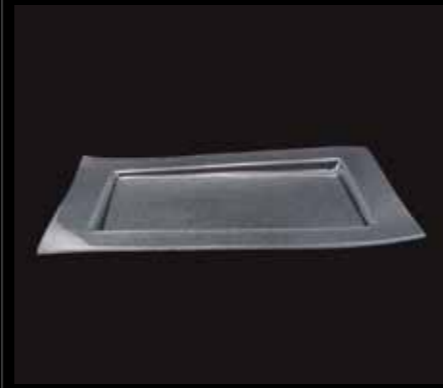


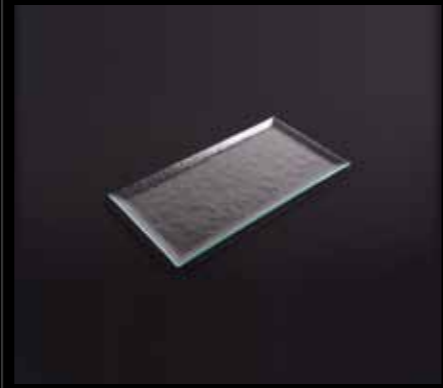
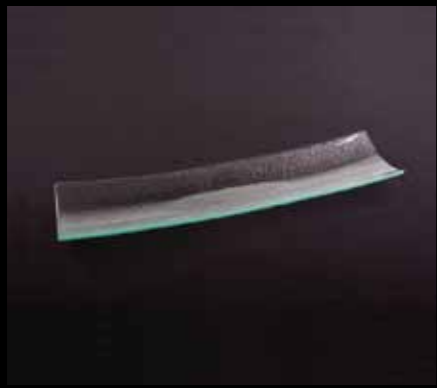



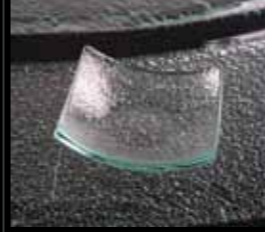

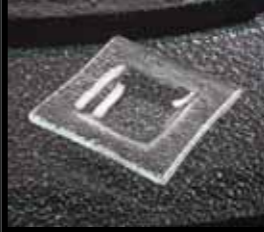













# Decorative Glassware

		
TAV1908 - 25 x 25 cm	TAV1927 - 25 x 40 cm	TAV1802 - 32 x 41 cm
		
TAV1816 - 14 x 55 cm	TAV1722 - 24 x 31 cm	TAV1756 - 42 x 42 cm
		
TAV1001 - 40 x 40 cm	TAV1041 - 28 x 36 cm	TAV4034 - 15 x 30 cm
		
TAV1002 - 30 x 30 cm	TAV1005 - 30 x 40 cm	TAV1718 - 20 x 42 cm

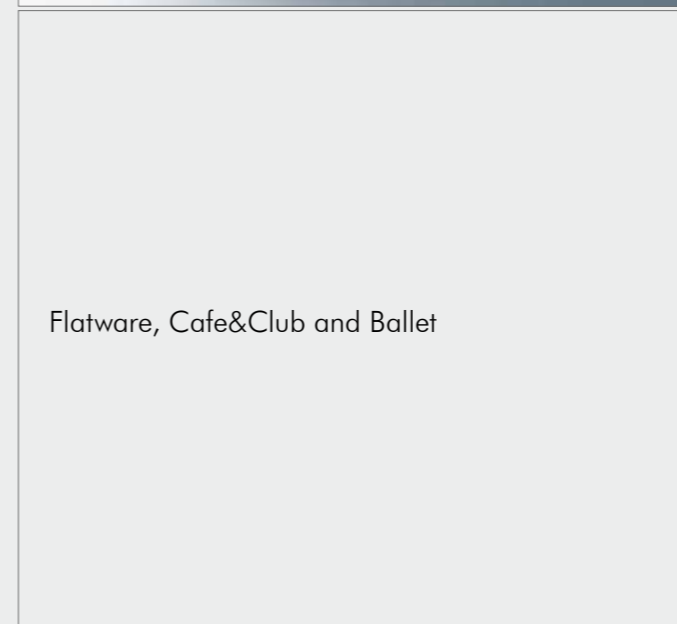


		
TAV1009 - 23 x 36 cm	TAV1180 - 25 x 40 cm	TAV1006 - 32 x 53 cm
		
TAV1319 - Ø 31 cm	TAV1185 - Ø 32 cm	TAV1870 - 13 x 45 cm - standard clear TAV1873 - 30 x 30 cm - smoked
		
TAV1243 - 15 x 46 cm	TAV1754 - 30 x 30 cm	

				
8 x 8 cm	10 x 10 cm	7,5 x 7,5 cm	10 x 10 cm	8 x 8 cm
TAV171708SC standard clear	TAV172710SC standard clear	TAV100107SC standard clear	TAV102110SC standard clear	TAV187708SC standard clear
TAV171708SM smoked	TAV172710SM smoked	AV100107SM smoked	TAV102110SM smoked	TAV187708SM smoked
				
9 x 9 cm	6 x 12 cm	7 x 13 cm	8 x 14 cm	8 x 8 cm
TAV187709SC standard clear	TAV187912SC standard clear	TAV187913SC standard clear	TAV187914SC standard clear	TAV100308SC standard clear
TAV187709SM smoked	TAV187912SM smoked	TAV187913SM smoked	TAV187914SM smoked	TAV100308SM smoked
				
9 x 9 cm	6 x 11 cm	6 x 12 cm	8 x 8 cm	
TAV100309SC standard clear	TAV100411SC standard clear	TAV100412SC standard clear	TAV186708SC standard clear	
TAV100309SM smoked	TAV100411SM smoked	TAV100412SM smoked	TAV186708SM smoked	



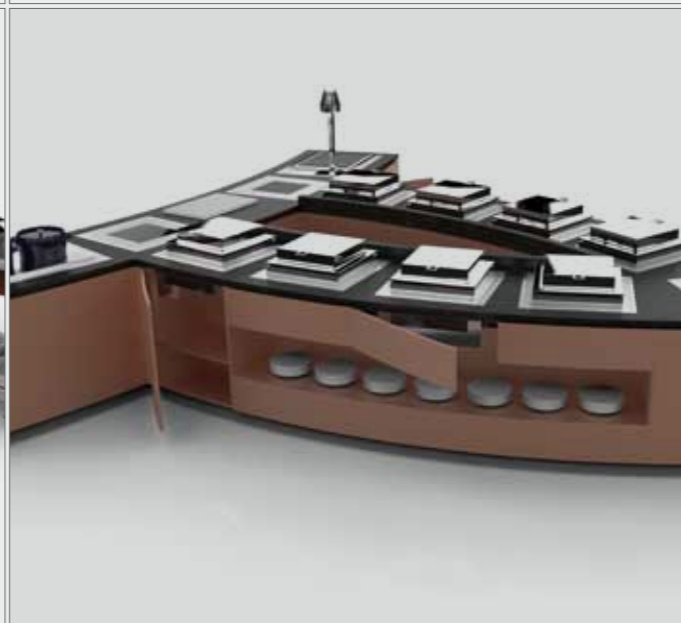
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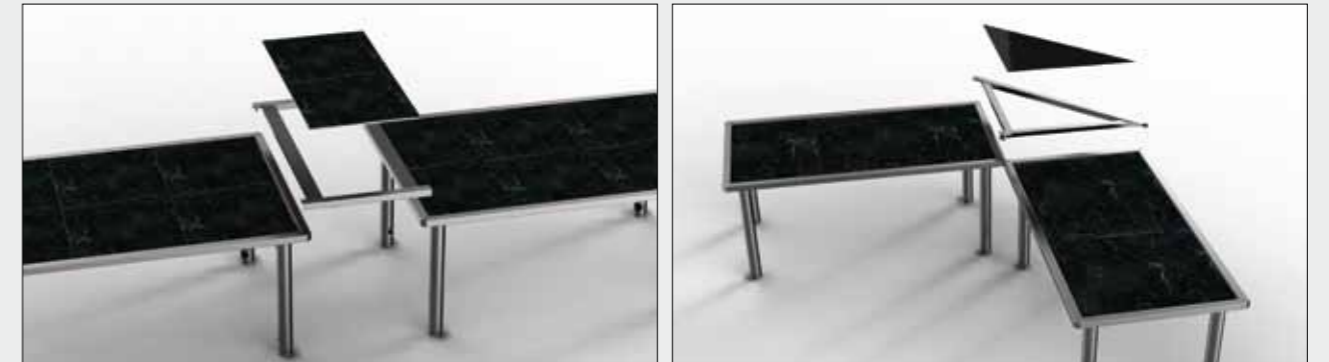






BUFFET STATIONS  
Magic Table, Magic Bridge, Nesting Table,  
Magic Cart and Magic Counter Frame.





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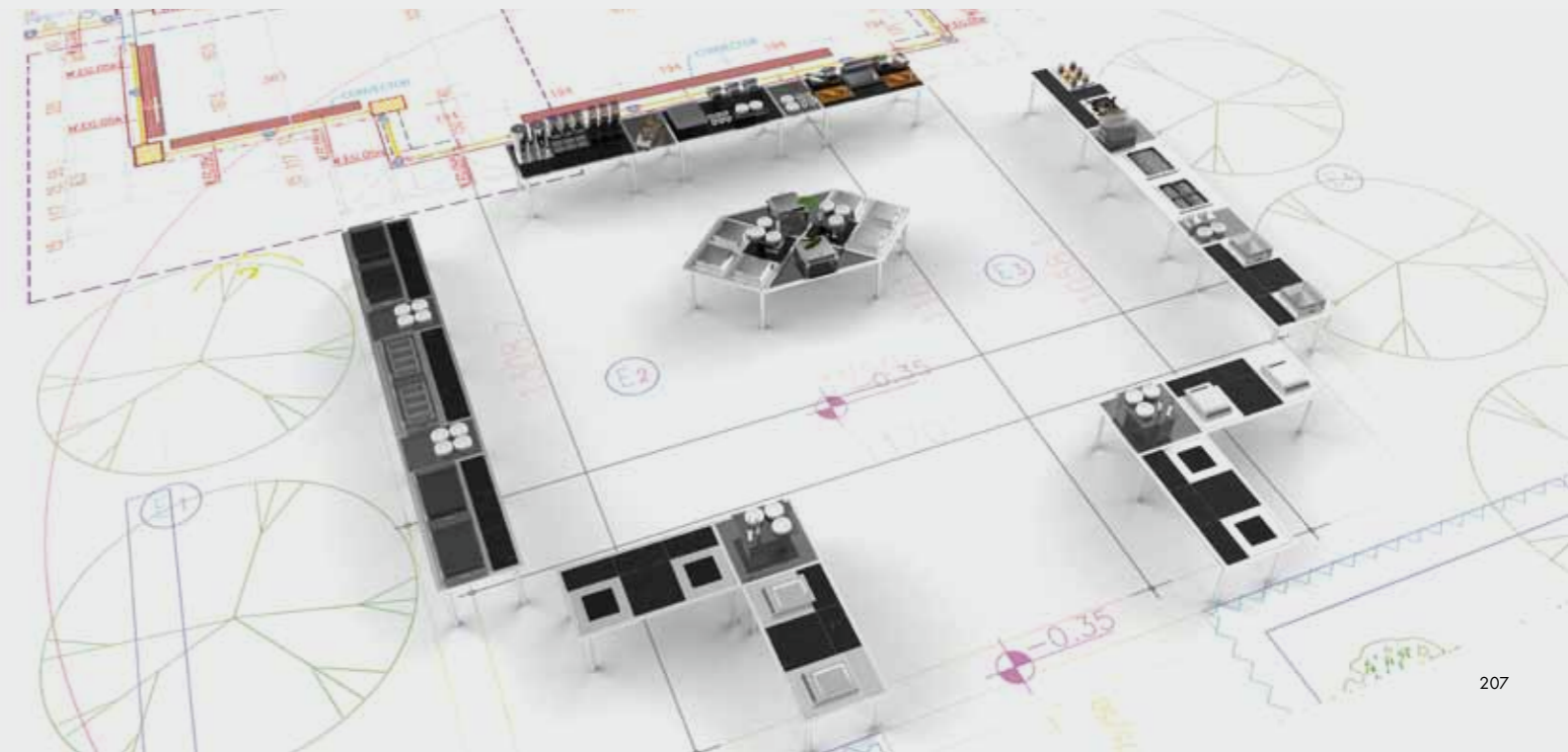
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