la tavola[®]

SPOTLIGHT ON FOOD

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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 collection and classic silverware are coveted by hoteliers around the globe.

With the recent introduction of the Wonderbuffet®, 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 their new company, 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 tightknit network of worldwide distribution partners.

ROOTS

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







LA TAVOLA'S

FLATWARE

Designing beautiful flatware is not within everyone's capability.

Good taste, sensitivity, and above all else, years of trade experience are required. Every single item is the result of painstaking attention to detail that makes each pattern unique. To create a great flatware pattern one needs to make sure all of the right ingredients - weight, harmony of shape, proportion, ergonomics, balance - are present in exactly the right proportions.

The patterns in this collection have been designed by La Tavola's R. & D. Team under the supervision of Giulio and Sergio Sambonet.

Those personally designed by them are identified by the trademarks:









Première is a registered design by Giulio Sambonet







Right: Yuki

Both models are registered designs by Giulio Sambonet







Left:

New Wave

Right:

Vegan (1)

Fusion (2)

Chill Out (3) Lounge (4)

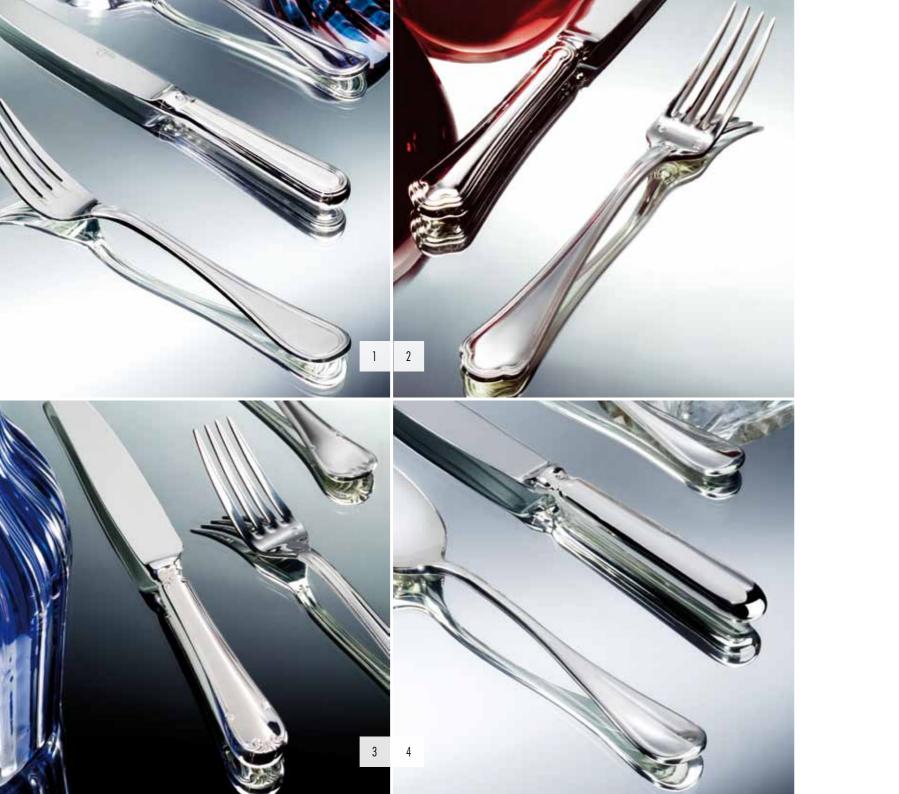
Vegan and Fusion are registered designs by Giulio Sambonet



Lounge is a registered design by Sergio Sambonet















Based on PVD technology (Physical Vapour Deposition), the titanium coating process allows the formation of a highly adherent film which has exceptional chemical and physical characteristics such as an extremely hard surface and high resistance to corrosion.

The titanium coating is available in Black, Gold, Venetian Gold and Platinum Champagne.







LA TAVOLA'S HOLLOWARE

CAFE & CLUB

A holloware line is identified by the style of its coffee and tea pots.

Those of the Cafe & Club collection are characterized by their unique lid - the one-of-a-kind knob conjures up memories of the berets of Parisian painters who, on nice spring days, would lay out their easels along the Seine river.

The harmonious silhouette created by the bone china cups of the Porcelain & Bone China collection creates a happy communion between metal and porcelain.







"THE DESIGN OF THE CAFE CLUB LINE IS CONTEMPORARY AND VERSATILE, WITH A LIVELY AND DYNAMIC CHARACTER"

GIULIO SAMBONET



LA TAVOLA'S SILVERWARE

BALLET

Inspired by the silverware of the first class restaurants on luxury cruise liners that sailed the oceans at the beginning of the twentieth-century, the Ballet collection revives the opulence of that exclusive world, with a 21st century touch.

The collection sits beautifully on the tables of today's new temples of luxury, themselves the work of talented designers and stylists.

Ballet represents the height of elegance, raising the bar of tabletop presentation to new levels.







"SETTING THE TABLE WITH
BALLET CANNOT BUT INSPIRE
AN INDULGENT AND LEISURELY
DINING EXPERIENCE"

SERGIO SAMBONET



LA TAVOLA'S BUFFET

WONDERBUFFET

The Wonderbuffet is a revolution in the world of buffet equipment.

La Tavola brings to its customers a fresh design, well suited to match contemporary requirements of style.

La Tavola's Wonderbuffet 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 La Tavola's Wonderbuffet products as well as the endless possibilities of customization and personalization.





WARMING FUNCTIONS

The main challenge to maintaining heat is to make sure food retains its flavours and properties 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.



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.



COOKING FUNCTIONS

La Tavola's free-standing cooking stations are streamlined, practical, easy to use, clean and store.





Above: Electric Hot Well. Right: Chill-it Cooling System with cover



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

THE CHAFING DISH REVOLUTION MAGIC CHAFER

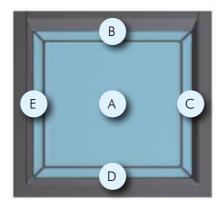


Right: Induction Magic Chafer



DIFFERENT DISHES REQUIRE DIFFERENT LEVELS OF HUMIDITY TO MAINTAIN THEIR TASTE, FRESHNESS AND CRISPNESS LONGER.

TYPE OF FOOD		HUMIDITY REQUIRED	CHS® WATER PAN Filling options
BOILED 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 / DRY	



Water Pan top view

CONTROLLED HUMIDITY SYSTEM®

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

The CHS® Water Pan is divided into 5 compartments, a large central one (A) and 4 adjacent 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 Chafer®.

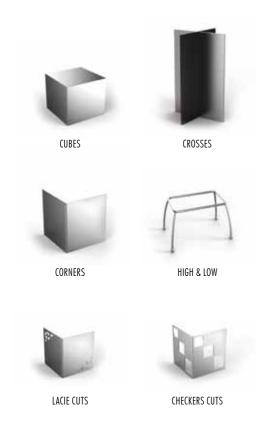


"OUR EQUIPMENT IS ELEGANT AND MINIMALIST - THE TRUE PROTAGONIST MUST BE THE FOOD"

MATTEO SAMBONET

Right: Eutectic Cooling Plate

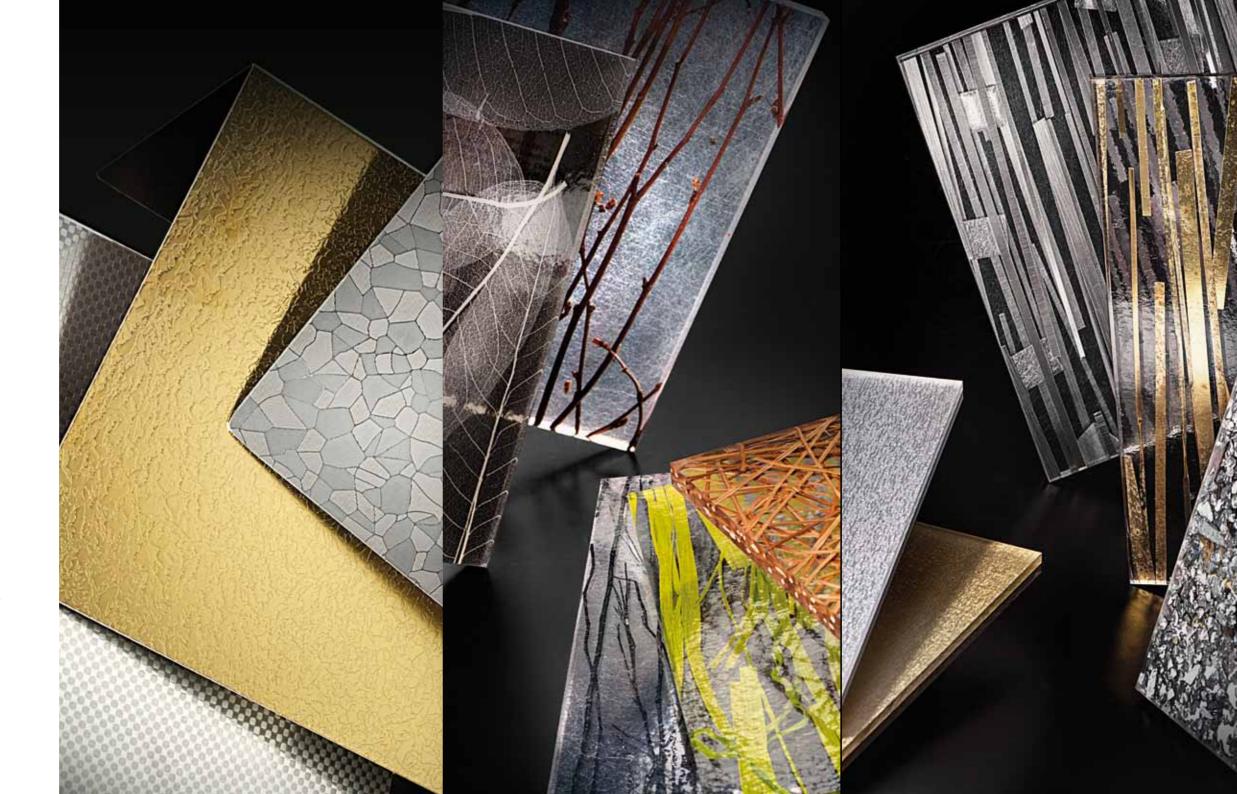




RISERS

A large range of risers is available with 3 different heights to create multi-level displays. Be creative - Cubes, Crosses, Cuts and Corners - make it as flexible as Origami!

For further personalization you can choose from a range of different finishes and colors.



A VARIETY OF METAL COLORS, FINISHES AND SURFACE TEXTURES







MINERAL RISERS

The Mineral Riser collection offers a choice of stylish and elegant finishes. Discover the stunning combinations of different finishes.

A collection that is sure to make a statement.

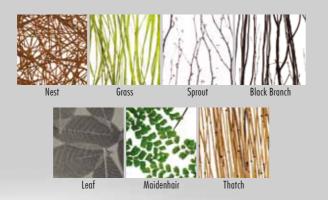


ORGANIC RISERS

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

With a wide selection of natural products used as an inter-layer, discover the best match for the look you want to achieve.

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















ACCESSORIES

La Tavola's wonderbuffet line is completed by a large range of accessories such as juice and milk dispensers, cereal holders, bread and fruit baskets, croissant warmers, hot beverage dispensers, bread cutting boards and much more.

BUFFET STATIONS

A DIFFERENT BUFFET EVERY DAY

Discover La Tavola's versatile food presentation solutions for banquets, ballrooms, events, break out rooms, coffee breaks, display cooking and much more.

With an unprecedented variety of functions, La Tavola's buffet stations will meet the needs of even the most demanding chefs.

La Tavola's buffet stations feature a unique design, countless possibilities in terms of customization and the use of proprietary and patented technologies.

The Dynamic Built-In Modular System® is the heart of La Tavola's Buffet Stations and enables operators to experience the most flexible buffet system currently on the market.







CREATE YOUR VERY OWN STATION

With a variety of platforms to choose from, dozens of different built-in functions and a wide choice of materials and finishes, creating your very own buffet stations is easy and fun.



CHOOSE YOUR PLATFORM

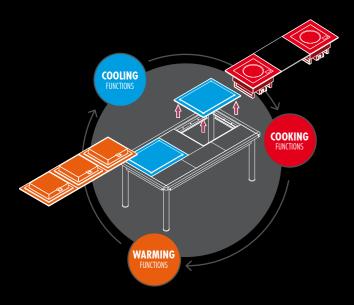








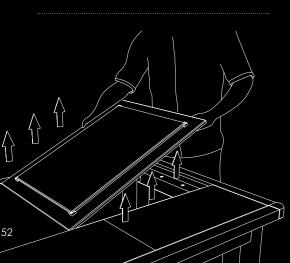


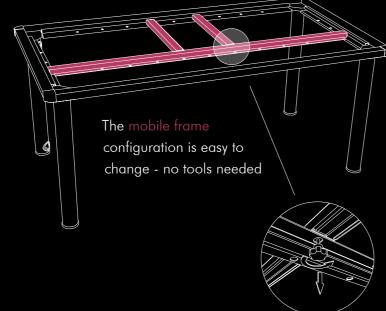




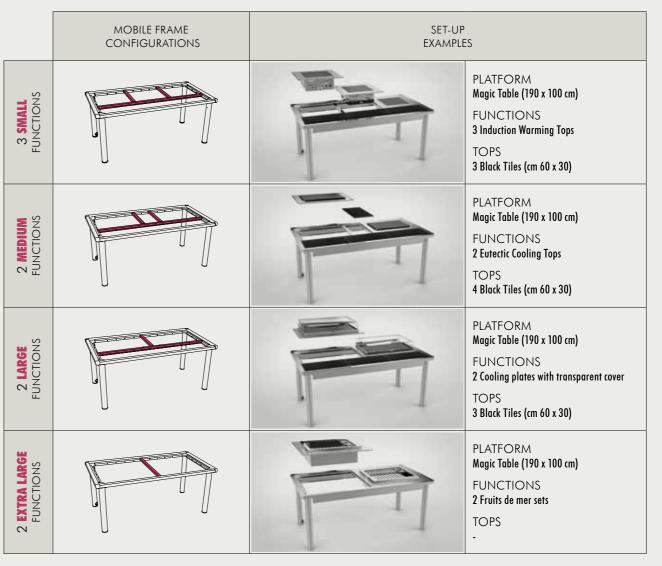
The Dynamic Built-In Modular System[®] gives La Tavola's buffet stations total versatility, with over 40 WARMING, COOLING and COOKING functions available.

THE MOBILE FRAME CAN BE ADJUSTED TO ACCOMODATE FUNCTIONS OF DIFFERENT SIZES





THE DYNAMIC BUILT-IN MODULAR SYSTEM® EXAMPLES OF MOBILE FRAME CONFIGURATIONS

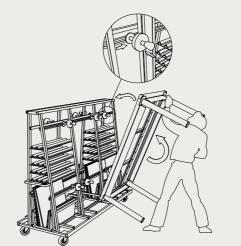


NOTE: All **La Tavola platforms** (Magic Table, Mobile Bridge, Nesting Table, Magic Cart and Magic Counter frame) feature the **Dynamic Built-in Modular System**®



Magic Tables where beauty and functionality meet versatility





Magic Table Cart: stores up to 6 Magic Tables size 190x70 cm and up to 4 Magic Tables size 190x100









PLATFORM MATERIAL

Stainless Steel



TOPS

High Tech Ceramic or
High Pressure Laminate



SIZES 8 sizes available



Disassembled,



STORAGE

Up to 6 disassembled tables per cart

FUNCTIONAL FURNITURE: HIGH-END DESIGNER TABLE AND BUFFET STATION ALL IN ONE





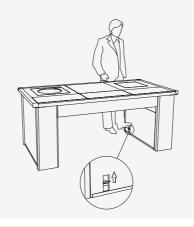


Mobile Bridge re-defining the look of mobile buffet equipment





The Mobile Bridge's wheels are concealed by the inner and outer side panels and the lever to lock and unlock the wheels is easily accessible at all times









MOBILE BRIDGE



PLATFORM MATERIAL



TOPS

High Tech Ceramic or High Pressure Laminate



SIDE PANELS High Pressure

Laminate

2 sizes (190 x 100 cm and 190 x 70 cm)

SIZES



MOBILITY

4 hidden wheels (2 with brakes)



STORAGE

N.A.

THE MOBILE BRIDGE IS AN EXPRESSION OF FINE ITALIAN DESIGN AND HANDMADE CRAFTSMANSHIP







Nesting Tables
versatility and
design without
compromise













PLATFORM MATERIAL

Stainless Steel



TOPS

High Tech Ceramic or High Pressure Laminate



SIDE PANELS
High Pressure
Laminate



SIZES

6 standard sizes with 3 different heights or customized



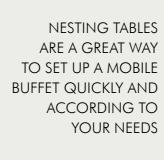
MOBILITY

On casters or on dedicated cart



STORAGE

Nest three tables in the space of one











Magic Carts a new frontier in food service







MAGIC CART



PLATFORM MATERIAL

Stainless Steel



TOPS

High Tech Ceramic and High Pressure Laminate



SIDE PANELS
High Pressure
Laminate



SIZES
2 sizes
available



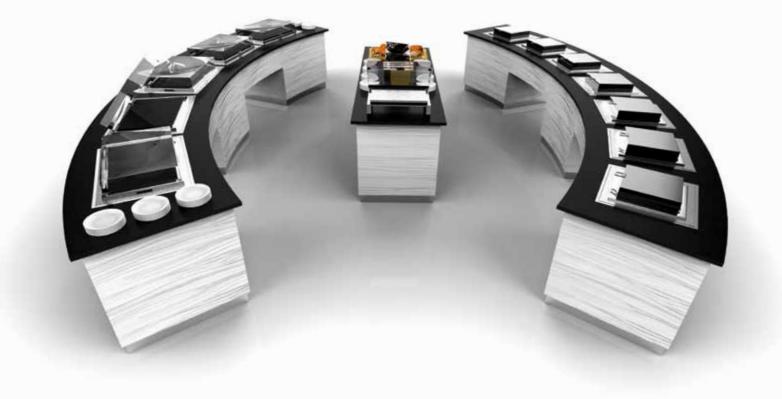
On casters

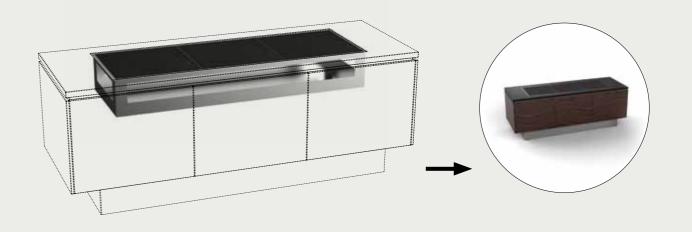
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STORAGE N.A. A DESIGNER CART
WITH THE EXTREME
VERSATILITY OF
THE DYNAMIC BUILT-IN
MODULAR SYSTEM







Magic Counter Frame the only flexible solution for fixed counters







MAGIC COUNTER FRAME



PLATFORM MATERIAL

Counter of your choice



TOPS Surface of your choice



SIZES 10 standard sizes or customized



MOBILITY



STORAGE N.A.

THE ELEGANCE OF **BUILT-IN FUNCTIONS** WITHOUT THEIR TRADITIONAL INFLEXIBILITY







LA TAVOLA'S BUFFET

WONDERBUFFET CONSULTING

Discover a variety of special components, customization options and luxury finishes & materials!

Let La Tavola's expert design team guide you through hundreds of special components, customization options and luxury finishes & materials.

Contact us!

WE LOVE TO WORK HAND IN HAND WITH OUR CUSTOMERS TO HELP THEM BRING THEIR IDEAS TO LIFE.

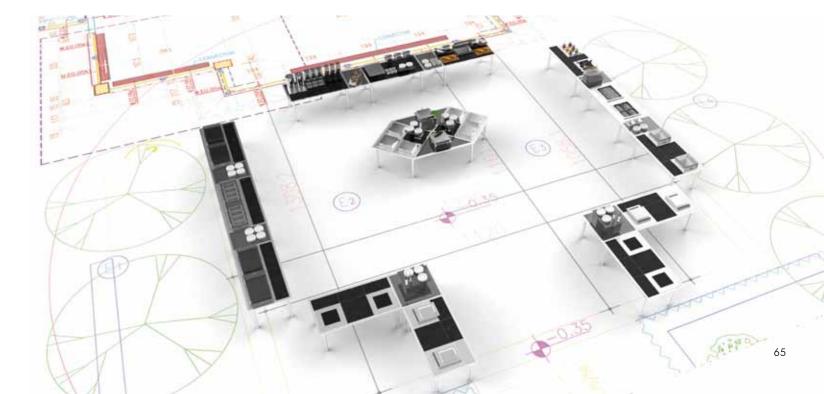


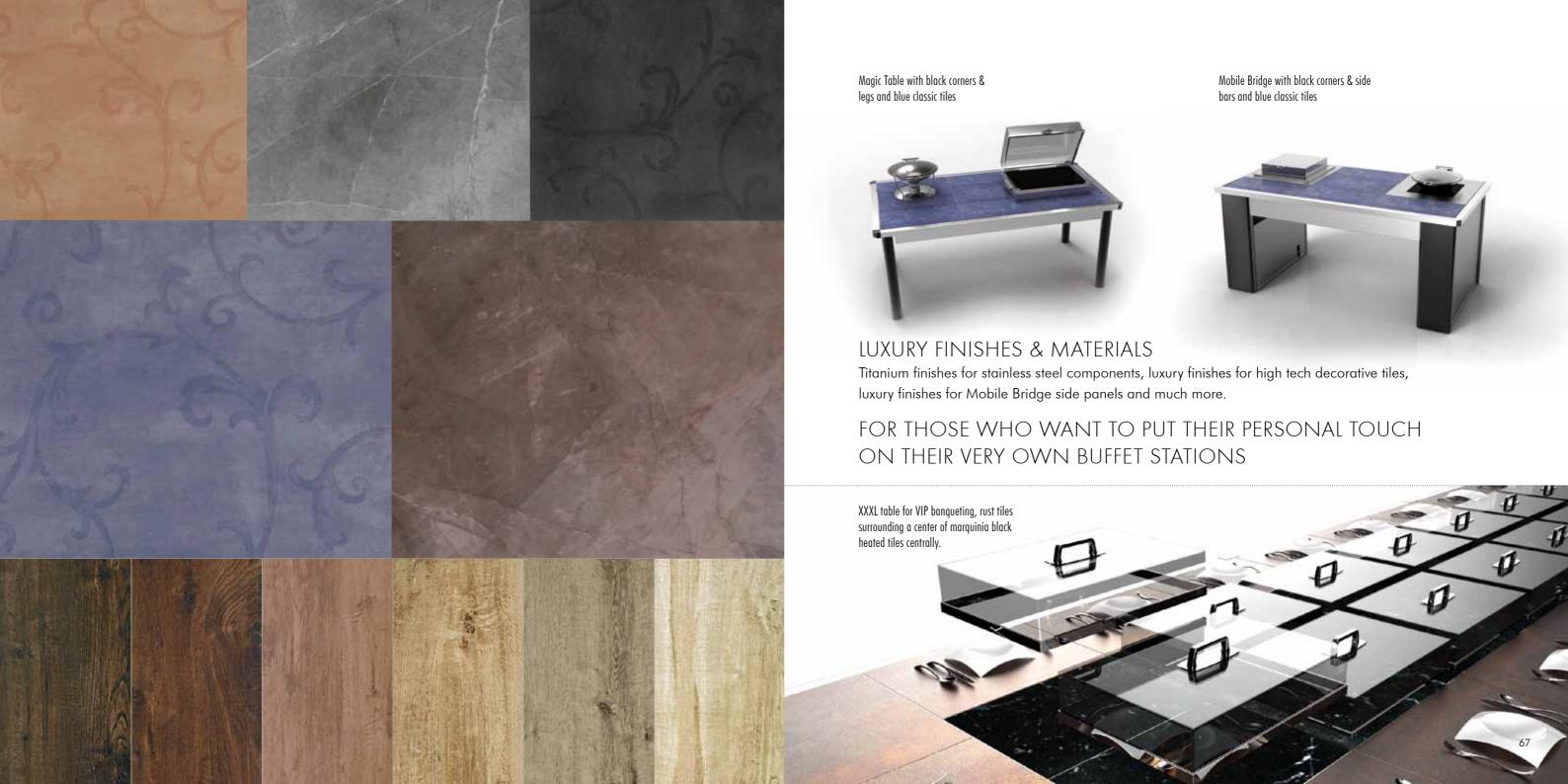


BUFFET LAYOUT & BLUEPRINT STUDY

Send us the blueprint of your buffet room and we will use it to prepare a 2D proposal.

Discover how Magic Tables can be joined together using special components such as glass top corners and extensions, to create semi-permanent buffets. Upon approval of the 2D proposal we will prepare a high resolution 3D rendering along with a price quote.





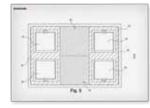
REGISTERED DESIGNS

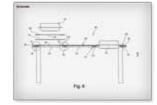
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PATENTS

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