

# la tavola<sup>®</sup>

*Wonderbuffet*



*mg* HOTEL SUPPLIES

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# THE HOSPITALITY INDUSTRY A FAMILY AFFAIR

7 GENERATIONS  
AT THE SERVICE OF  
THE HOSPITALITY  
INDUSTRY

LA TAVOLA IS A PERFECT REPRESENTATIVE OF THE NUMEROUS MEDIUM SIZED COMPANIES THAT FUEL ITALY'S ECONOMY: LA TAVOLA IS OWNED AND MANAGED BY THE SAMBONET FAMILY, WHOSE MEMBERS HAVE SUPPLIED AND SERVED THE HOSPITALITY INDUSTRY FOR GENERATIONS.

## 1831

THE BEGINNINGS. GIUSEPPE SAMBONET OPENS UP A WORKSHOP TO PRODUCE AND SELL SILVER HANDMADE CRAFTS.



## 1919

GIULIO SAMBONET GROWS THE SHOP INTO A FACTORY. THE FACTORY LOCATION IS IN VERCELLI, IN THE SAME BUILDING WHERE THE LA TAVOLA SHOWROOM FINDS ITS CURRENT LOCATION.

## 1946

GIORGIO LEADS THE COMPANY'S EXPANSION TO THE FOREIGN MARKET. LATER IN HIS LIFE HE WILL FOCUS ON HIS CAREER AS A PAINTER AND WRITER, HIS WORK IS CURRENTLY SHOWCASED IN 3 DIFFERENT MUSEUMS IN VERCELLI, ITALY.



## 1974

GIULIO AND SERGIO SAMBONET CONCENTRATE THEIR EFFORT IN SERVING THE HOSPITALITY INDUSTRY. THEY MANAGE THE SAMBONET COMPANY UNTIL 1986, YEAR IN WHICH THEY SELL THEIR SHARES TO START NEW COMPANIES: TABLE TOP ENGINEERING & DESIGN, SANT'ANDREA (IN PARTNERSHIP WITH ONEIDA) AND LA TAVOLA®.

## 2011

MATTEO JOINS THE TEAM, THE 7<sup>TH</sup> GENERATION OF THE SAMBONET FAMILY TO NURTURE A PASSION FOR THE HOSPITALITY INDUSTRY.



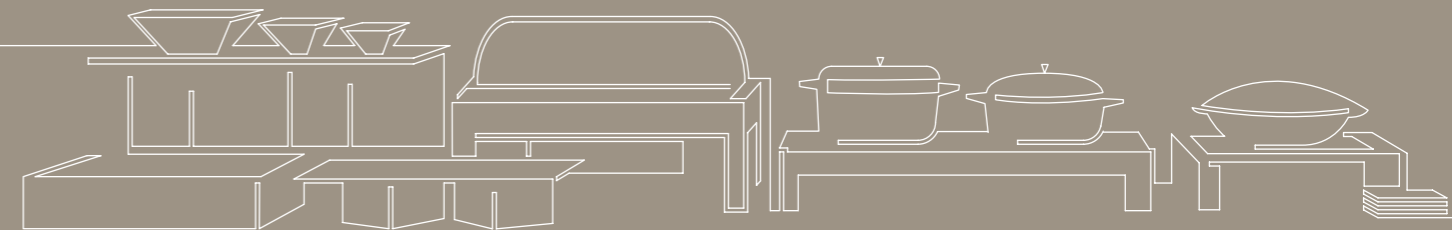
# Buffetware

With the most polished collection of freestanding complements, this won't be your average buffetware.

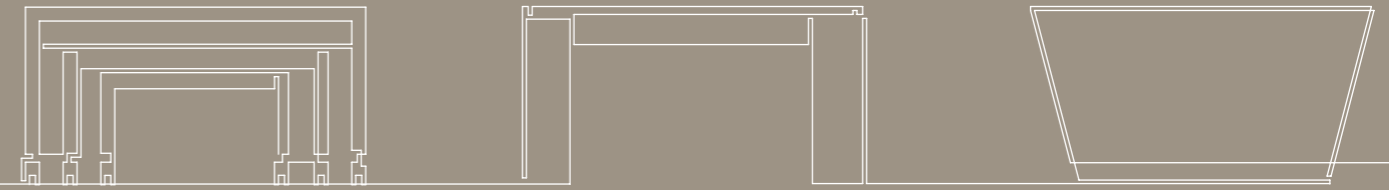
Define a complete buffet setup arranging the warming, cooling or cooking freestanding functions that you need. Choose among the widest array on the market.

A selection of risers, trays, cooling and warming tops and much more, crafted to ease every HoReCa professional's duties. When functionality meets design, it results into a fully-equipped and seamlessly elegant line of different food preparations.

Shaped in 10 different HPL finishes, matching your existing interior décor will be just as easy as arranging your buffet setup.



# Action Stations



Create a dynamic banqueting experience thanks to La Tavola's crafty designs.

An extensive range of action stations purpose-built to fit even the most challenging banqueting demands: with patented Built-in Modular System, you will be able to switch between any cooking, cooling or warming function with no hassle. Simply remove the top and insert the function according to your service needs.

la tavola®

# Action Stations

With more than 10 finishes available for customization to can match your existing interior décor, the action stations by La Tavola are crafted in premium stainless steel and HPL (High Pressure Laminate) for maximum efficiency and durability. Refined Italian designs created to perform under heavy duty usage without compromising on elegance, these action stations are a chef's dream when it comes to efficiently show-cooking in style.



LA TAVOLA OFFERS 7 MODELS OF ACTION STATIONS AND 50 MODULES FOR WARM & COLD-HOLDING, COOKING, BEVERAGE AND MIXOLOGY



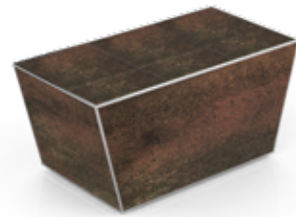
**Elemento**  
2 versions available



**Nesting table**  
3 sizes and 2 versions available



**Magic Cart**  
2 sizes and 2 versions available



**The Grand**  
2 versions available



**The Bridge**  
2 sizes and 2 versions available

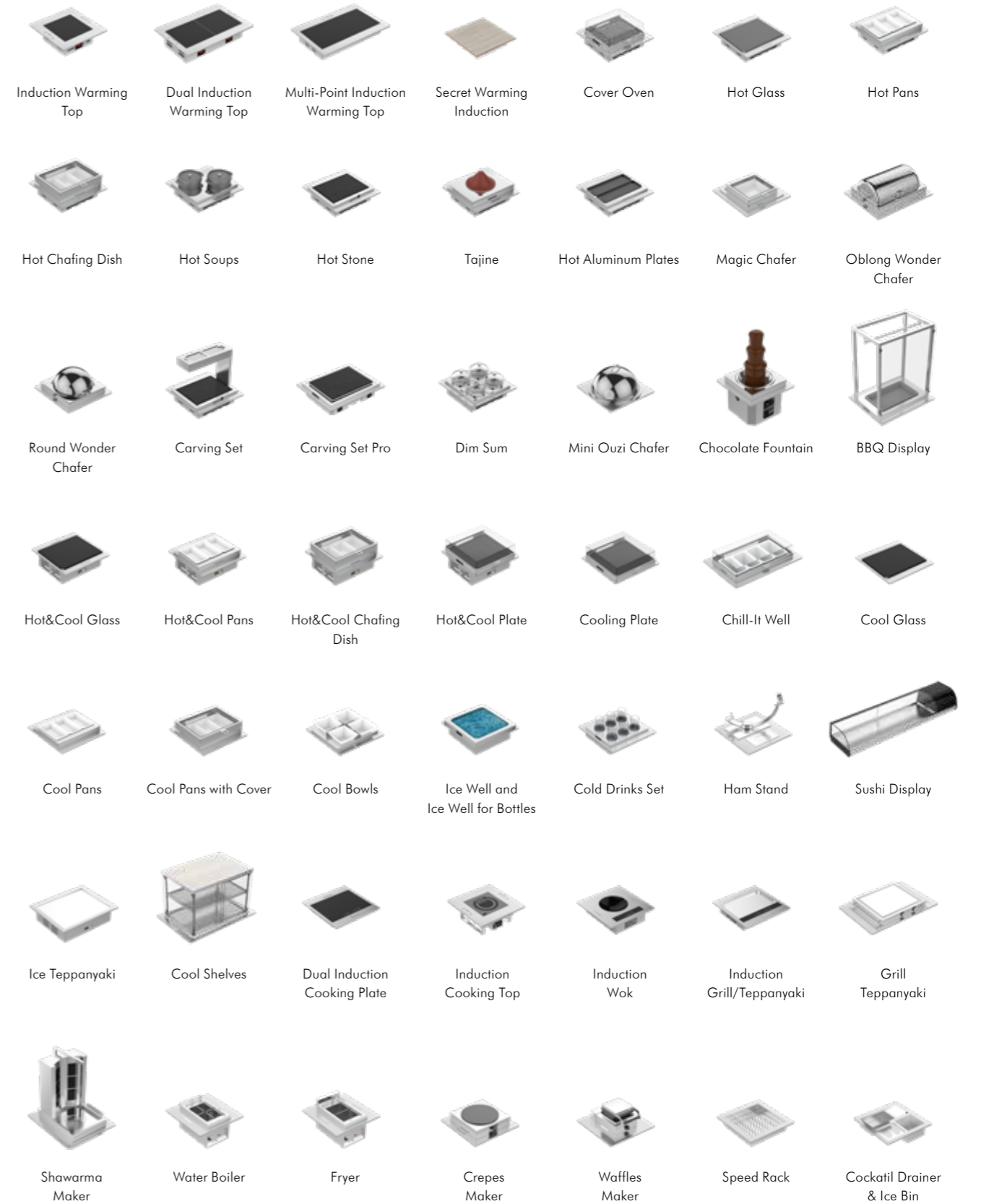


**Catering Table**  
2 versions available



**Magic Table**  
3 sizes available

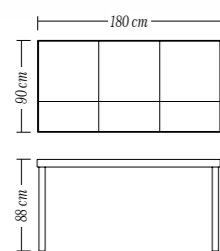
FUNCTIONAL MODULES



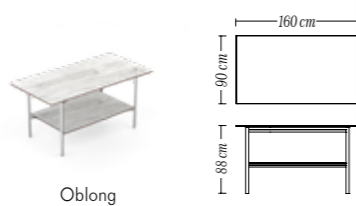
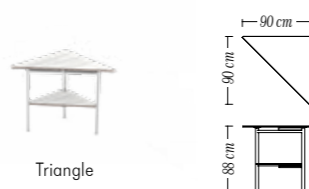
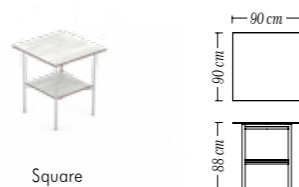
# Elemento

The beauty of simplicity

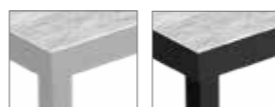
- » Stainless Steel 18/10 structure, deep matt finish, powder coated colors, pure bronze or pure brass
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down with ease, no tools needed
- » Assembly / disassembly requires minimal time, 2 minutes on average
-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



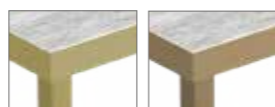
### FOLDABLE EXTENSIONS WITH MIDDLE SHELF



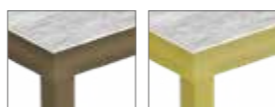
### FRAME AND LEGS FINISHES AVAILABLE



Stainless steel brushed finish    Powder coating Black



Powder coating Gold    Powder coating Copper/Bronze



Pure Bronze    Pure Brass

### Cart and Bag kit for Elemento Table

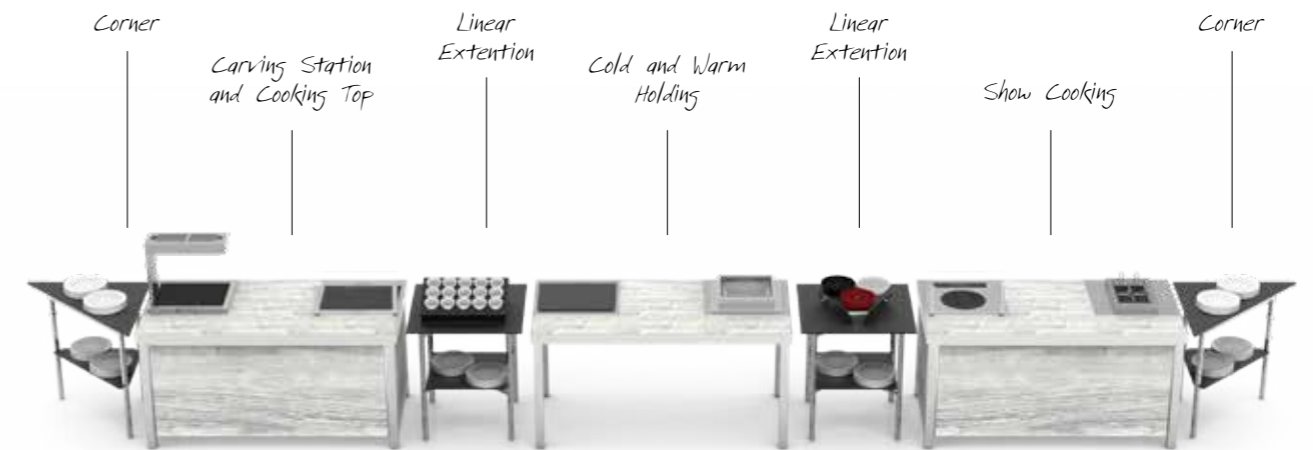


STRUCTURE FINISHES

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



**D** DYNAMIC BUILT-IN MODULAR SYSTEM®





# Nesting Table

Design meets mobility meets storage value

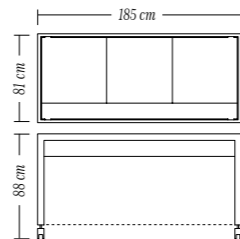
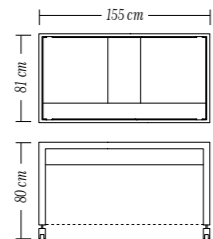
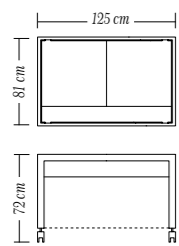
- » Stainless Steel 18/10 structure, deep matt finish
- » Nesting storage value: 3 pieces in the space of one
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



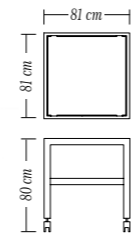
Small  
NESTING TABLE  
with or without skirting

Medium  
NESTING TABLE  
with or without skirting

Large  
NESTING TABLE  
with or without skirting



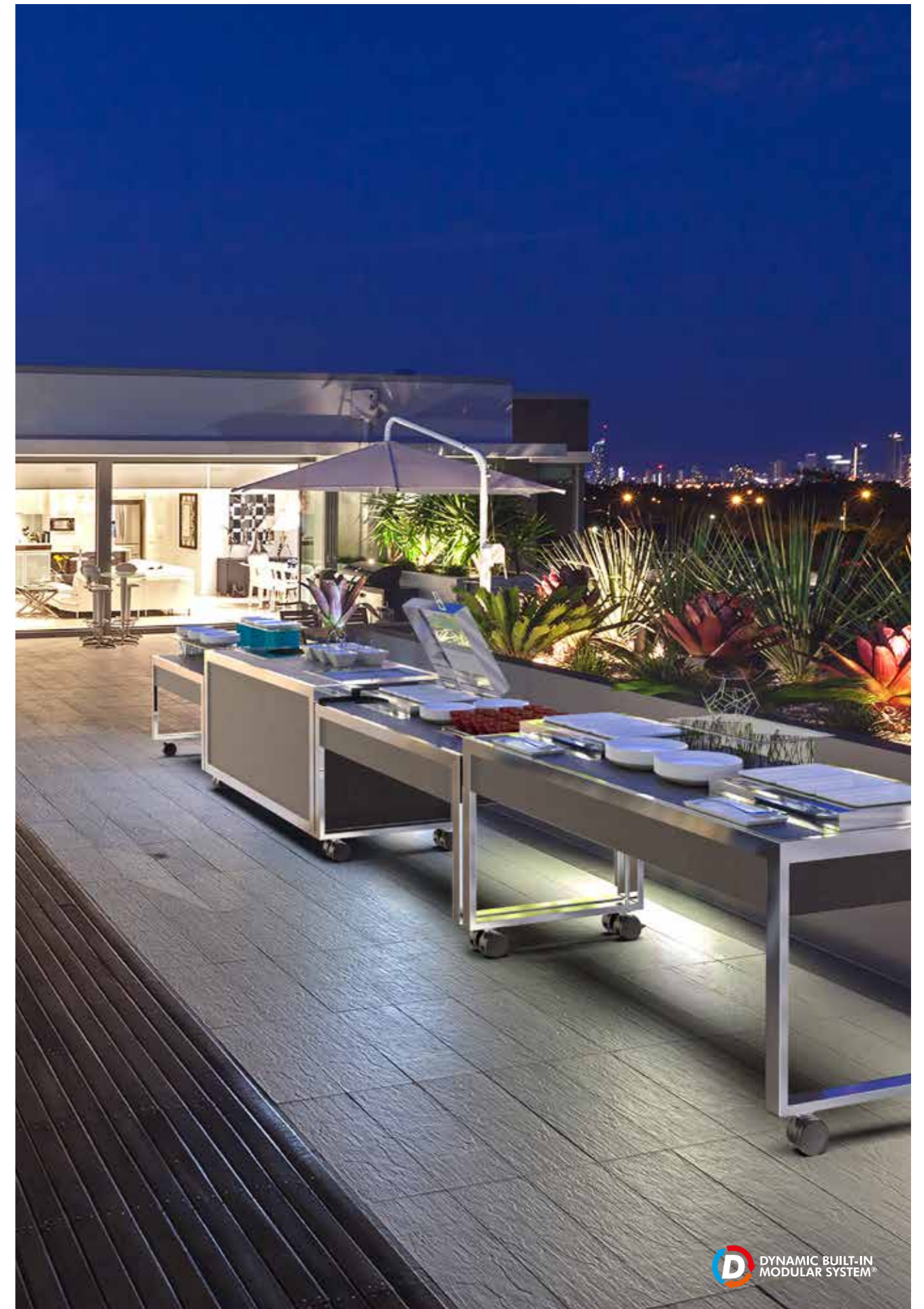
NESTING TABLE  
EXTENSION



Two extensions can fit  
underneath one Large  
Nesting table

HPL FINISHES  
AVAILABLE

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



**D** DYNAMIC BUILT-IN  
MODULAR SYSTEM®



# Magic Cart

A new frontier in mobile food service

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

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



Large storage space



LITE  
MAGIC CART



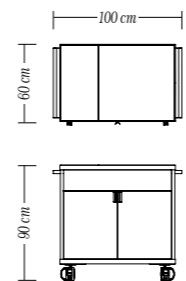
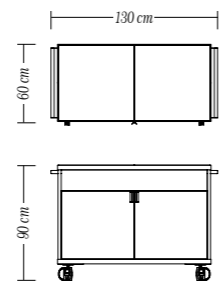
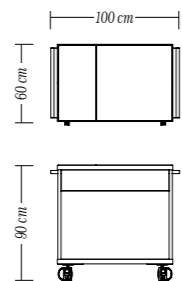
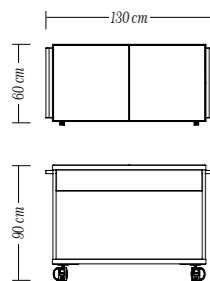
LITE  
MAGIC CART  
Small



MAGIC CART



MAGIC CART  
Small

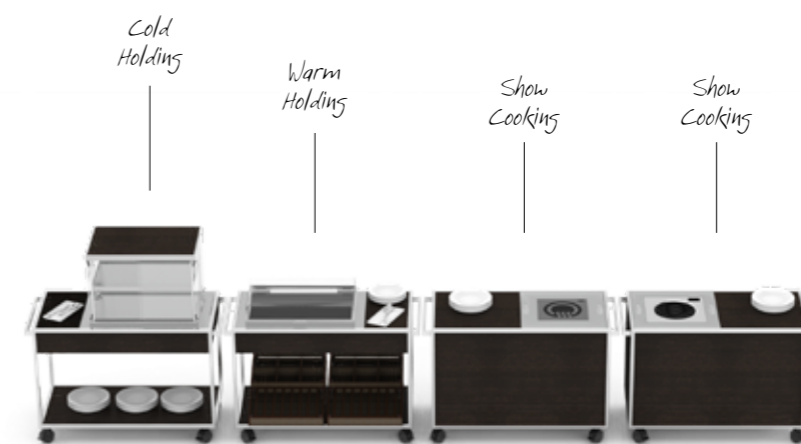


STRUCTURE FINISHES

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



**D** DYNAMIC BUILT-IN  
MODULAR SYSTEM®



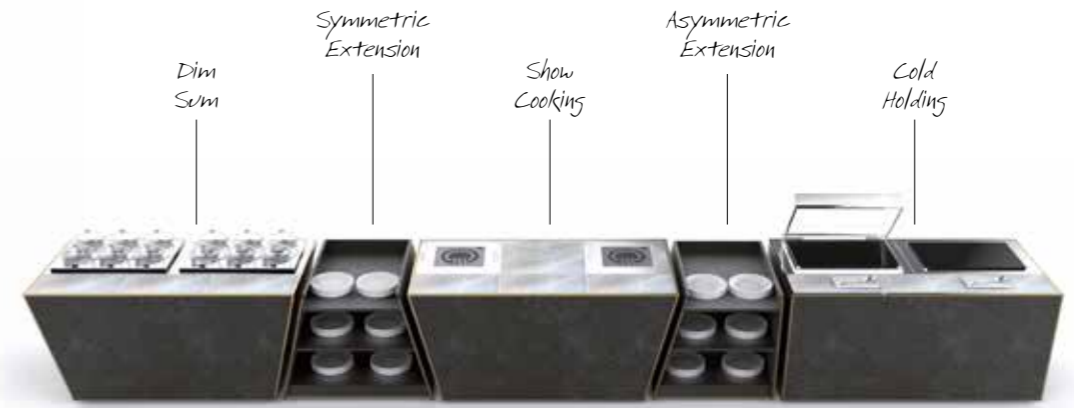
# The Grand

An architectural masterpiece

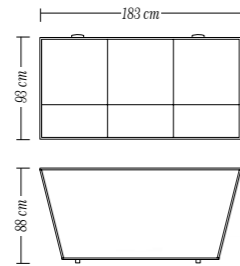
- » Stainless Steel 18/10 structure, deep matt finish, Pure Bronze or Pure Brass
- » Minimally intrusive Edge Protection System
- » Superior strength and resistance to wear and tear



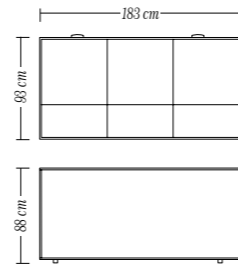
- » Wiring management system
- » Heavy duty casters with brakes
- » Large inner storage area
- » Dynamic Built-In Modular System



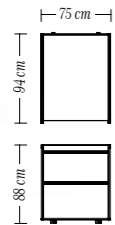
**THE GRAND**  
Conical



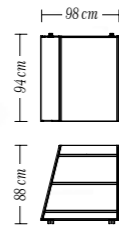
**THE GRAND**  
Linear



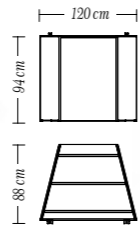
**LINEAR**  
Extension



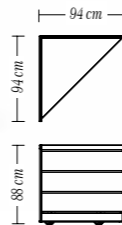
**ASYMMETRIC**  
Extension



**SYMMETRIC**  
Extension



**CORNER**  
Extension



EDGES FINISHES AVAILABLE



Stainless steel



Stainless steel brushed finish



Pure Brass



Pure Bronze

HPL FINISHES AVAILABLE

Arctic Wood

Walnut

Brown Shell

Travertine

Lava Stone

Light Brown

Colonial

Calacatta

Magma

Noir Absolu



# The Bridge

Ultimate luxury in a buffet setting

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



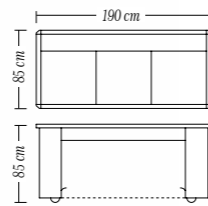
- » Heavy Duty casters with brakes Dynamic Built-In Modular System
- » Richly customizable design



**THE BRIDGE**  
Small



**THE BRIDGE**  
Small w/skirting



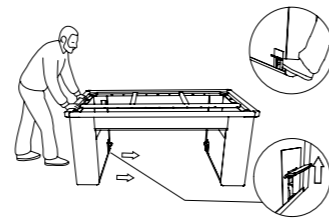
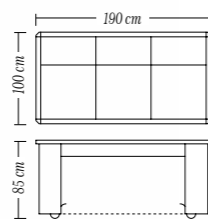
**HIDDEN WHEELS**  
Good to have them,  
even better not to see  
them



**THE BRIDGE**  
Large



**THE BRIDGE**  
Large w/skirting



**BRAKING SYSTEM**  
Accessible at all times

HPL FINISHES  
AVAILABLE

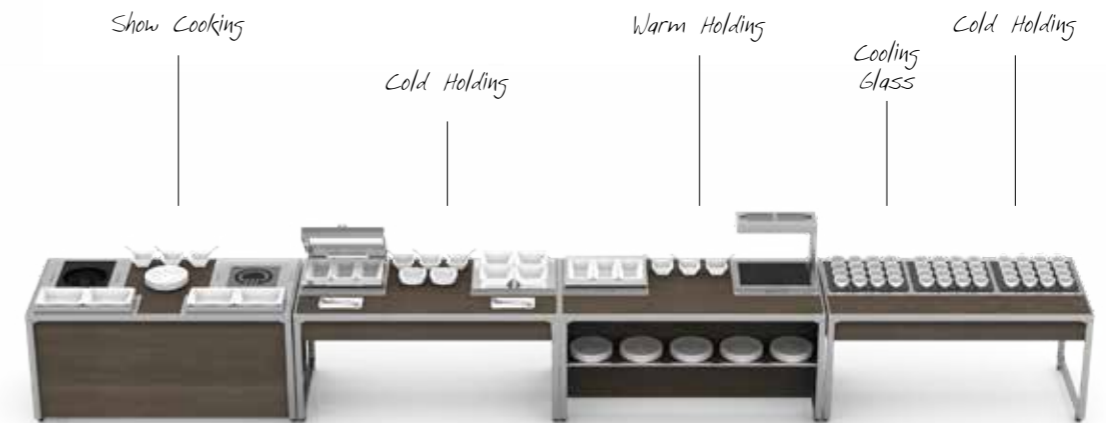
- |               |            |               |              |               |
|---------------|------------|---------------|--------------|---------------|
| ● Arctic Wood | ● Walnut   | ● Brown Shell | ● Travertine | ● Lava Stone  |
| ● Light Brown | ● Colonial | ● Calacatta   | ● Magma      | ● Noir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



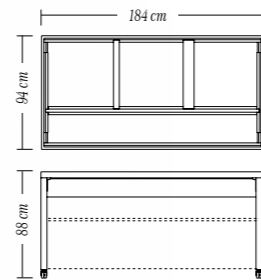
# Catering Table

Never cease to amaze your guests

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



CATERING TABLE



### PLATE-HOLDER

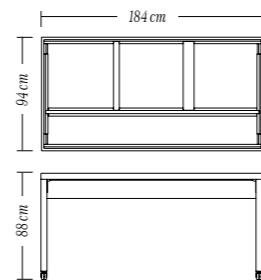
The Catering Table can be assembled with or without plate-holder by simply inserting the front panel in the central or frontal position



Cart and Bag kit for Catering Tables



LITE CATERING TABLE



HPL FINISHES AVAILABLE

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



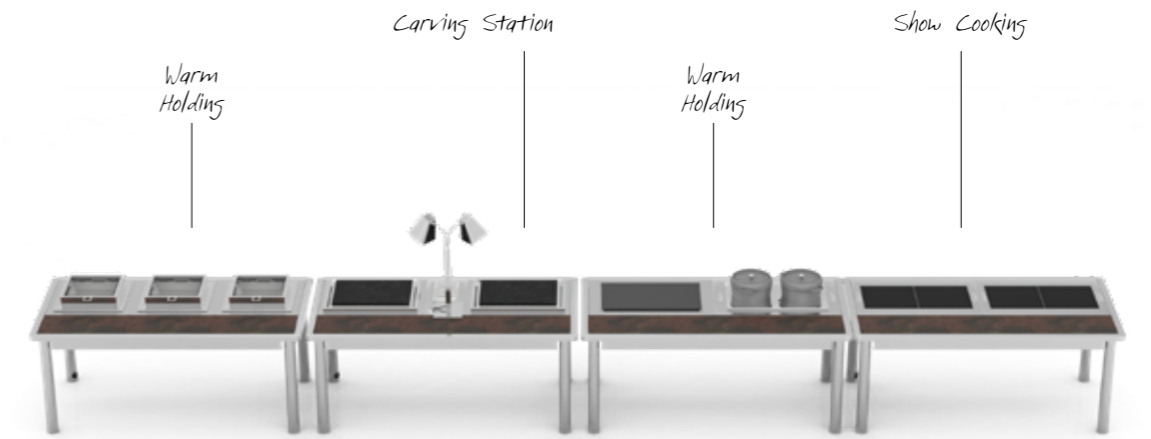
# Magic Table

The one and only

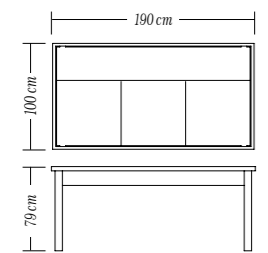
- » Stainless Steel 18/10 structure, deep matt finish
- » Superior strength and resistance to wear and tear
- » Wiring management system
- » Breaks down into 5 pieces, no tool needed



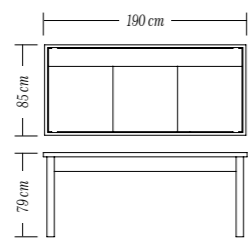
- » Disassembly / assembly requires minimal time, on average 2 minutes
- » Dynamic Built-In Modular System
- » Stores on a dedicated cart



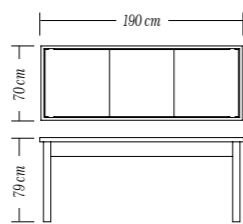
**MAGIC TABLE**  
Large



**MAGIC TABLE**  
Medium



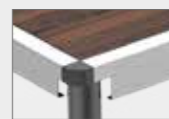
**MAGIC TABLE**  
Small



Cart and Bag kit for Magic Table



LEGS AND CORNERS ALSO AVAILABLE IN TITANIUM FINISH



Black



Gold



Venetian Gold



Platinum Champagne

HPL FINISHES AVAILABLE

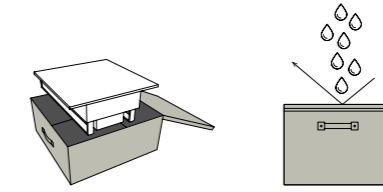
- |               |            |               |              |               |
|---------------|------------|---------------|--------------|---------------|
| ● Arctic Wood | ● Walnut   | ● Brown Shell | ● Travertine | ● Lava Stone  |
| ● Light Brown | ● Colonial | ● Calacatta   | ● Magma      | ● Noir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



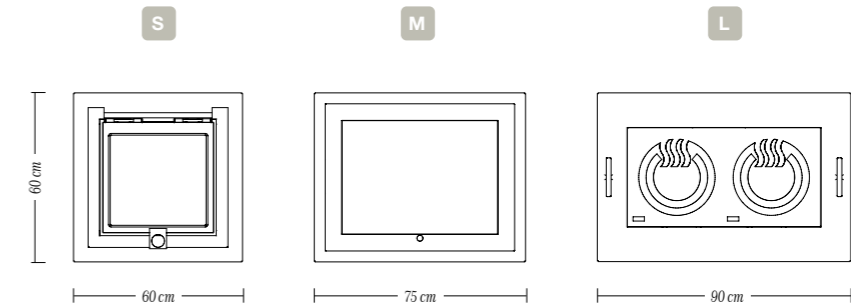


# Functional Modules

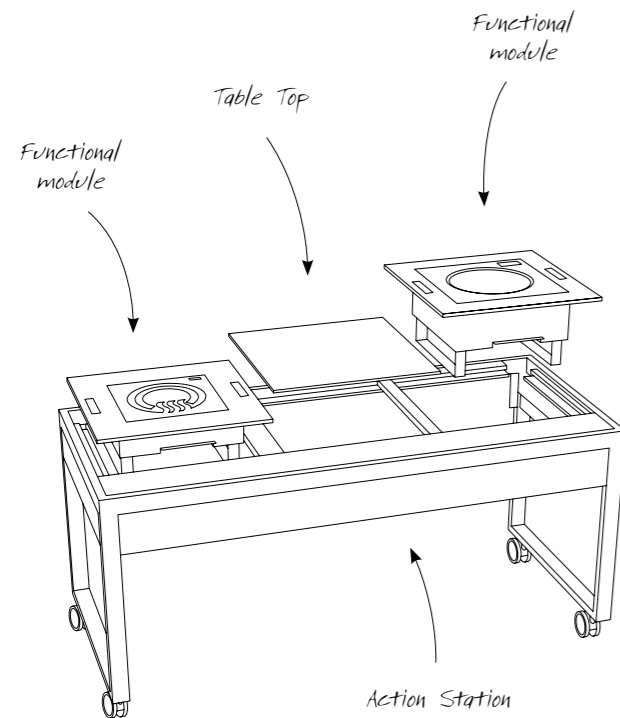
WITH 50 WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY



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



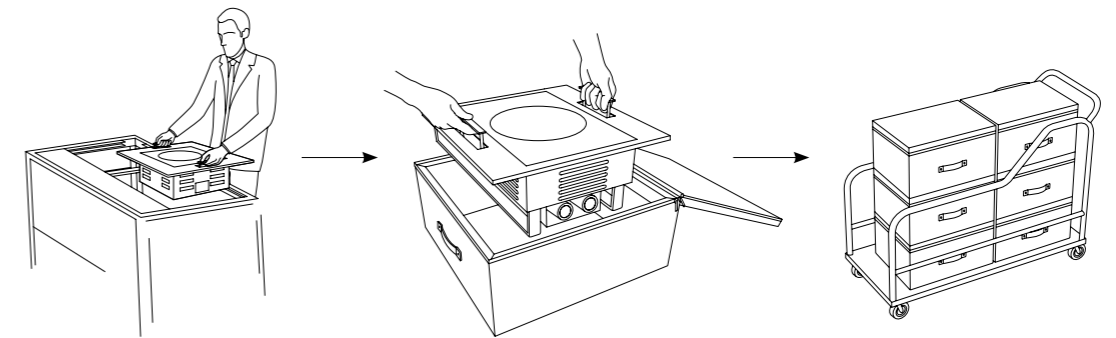
MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



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

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

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



EASY USAGE, TRANSPORTATION AND STORAGE



Cart for transportation, modules' storage and freestanding functions

## Functional modules

# Warming functions



### INDUCTION WARMING TOP

**S** 60 x 60 cm

- » Automatic pan detection, instant energy transmission
- » Highly energy efficient
- » Glass-ceramic surface top
- » 70 > 120 °C temperature range
- » ⚡ 1000 W



### DUAL INDUCTION WARMING TOP

**L** 90 x 60 cm

- » Automatic pan detection, instant energy transmission
- » Highly energy efficient
- » Glass-ceramic surface top
- » 70 > 120 °C temperature range
- » ⚡ 2x 1000 W



### MULTI-POINT INDUCTION WARMING TOP

**L** 90 x 60 cm

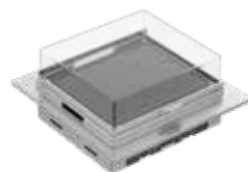
- » Digital temperature display
- » "No pan no heat" technology for minimal energy wastage
- » Suitable for use with up to 4 induction-ready containers
- » 60 > 100 °C
- » ⚡ 1500 W



### SECRET WARMING INDUCTION

**S** 60 x 60 cm

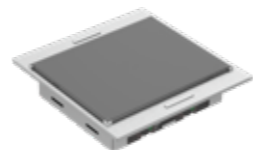
- » Hidden induction Warm-holding solution
- » Protective silicone pad included
- » Suitable for any induction-ready container
- » Power range: 1-4
- » ⚡ 800 W



### COVER OVEN

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

- » Transparent PETG cover reinforced with stainless steel frame
- » Uniform temperature distribution and easy access to temperature regulators
- » Two mechanical hinges
- » ⚡ 2x 700 W



### HOT GLASS

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

- » Removable, tempered glass top, smoked finish
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » ⚡ 2x 700 W



### HOT PANS

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

- » Dry Heating Technology
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Wide range of GN size food pans available in ceramic
- » **1/1 GN** **1/1+1/3 GN**
- » ⚡ 2x 700 W



### HOT CHAFING DISH

**S** 60 x 60 cm

- » Dry Heating Technology
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Stainless steel cover with glass window
- » Wide range of GN size food pans available in ceramic
- » **1/1 GN**
- » ⚡ 2x 700 W



### HOT SOUPS

**S** 60 x 60 cm

- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Cast iron cocottes available in various colors
- » ⚡ 2x 700 W



### HOT STONE

**S** 60 x 60 cm

- » Stainless steel 18/10 protective housing
- » Black granite top with liquid collection groove
- » Easy access to temperature regulators
- » ⚡ 2x 700 W



### TAJINE

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

- » Stainless steel 18/10 protective housing
- » Base and cover in glazed terracotta
- » Easy access to temperature regulators
- » ⚡ 2x 700 W



### HOT ALUMINUM PLATES

**S** 60 x 60 cm

- » Stainless steel 18/10 protective housing
- » Easy access to temperature regulators
- » Shallow, cast aluminium pans ideal for bacon and sausage presentation
- » ⚡ 2x 700 W



### MAGIC CHAFIER

**S** 60 x 60 cm

- » Patented Humidity Control System
- » Condensation recovery system
- » Stainless steel 18/10 cover and mechanical hinges
- » Cast aluminium water pan with 5 compartments
- » Ceramic food pans 2/3 GN and 1/3 GN
- » ⚡ 700 W



### OBLONG WONDER CHAFIER

**M** 75 x 60 cm

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



### ROUND WONDER CHAFIER

**S** 60 x 60 cm

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

**CARVING SET****S** 60 x 60 cm

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

**CARVING SET PRO****M** 75 x 60 cm

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

**DIM SUM****S** 60 x 60 cm

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

**MINI OUZI CHAFER****S** 60 x 60 cm

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

**CHOCOLATE FOUNTAIN****S** 60 x 60 cm

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

**BBQ DISPLAY****M** 75 x 60 cm

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

## Functional modules

**Warming&Cooling functions****HOT&COOL GLASS****S** 60 x 60 cm **L** 90 x 60 cm

- » Removable tempered glass top, smoked finish
- » Digital controls and temperature feedback
- » -5 °C > +140 °C temperature range
- » ⚡ 850 W

**HOT&COOL PANS****S** 60 x 60 cm **L** 90 x 60 cm

- » Digital controls and temperature feedback
- » -5 °C > +140 °C temperature range
- » Wide range of GN size food pans available in ceramic
- » **1/1 GN** **1/1+1/3 GN**
- » ⚡ 850 W

**HOT&COOL CHAFING DISH****S** 60 x 60 cm

- » Stainless cover with glass window
- » Digital controls and temperature feedback
- » -5 °C > +140 °C temperature range
- » Wide range of GN size food pans available in ceramic
- » **1/1 GN**
- » ⚡ 850 W

**HOT&COOL PLATE****L** 90 x 60 cm

- » Transparent PETG cover reinforced with stainless steel frame
- » Digital controls and temperature feedback
- » -5 °C > +140 °C temperature range
- » ⚡ 850 W

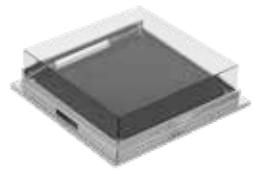
## ACCESSORY FOR CARVING SET PRO

**HEAT LAMPS**

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

## Functional modules

## Cooling functions



## COOLING PLATE

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

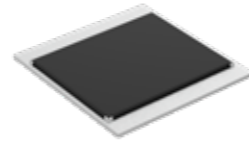
- » Transparent PETG cover reinforced with stainless steel frame
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Removable tempered glass top, black finish



## CHILL-IT WELL

**L** 90 x 60 cm

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



## COOL GLASS

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

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



## COOL PANS

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

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



## COOL PANS WITH COVER

**S** 60 x 60 cm

- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Wide range of ceramic GN food pans available in ceramic
- » **1/1 GN**
- » Stainless cover with glass window



## COOL BOWLS

**S** 60 x 60 cm

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



## ICE WELL

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

- » Condensation recovery system
- » Drainage system with faucet



## COLD DRINK SET

**S** 60 x 60 cm

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



## HAM STAND

**S** 60 x 60 cm

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



## SUSHI DISPLAY

145 x 39 x 24 cm | 110 x 39 x 24 cm

- » Available in different colors
- » Stainless steel inner tray
- » Integrated digital thermostat with remote control panel
- » Automatic defrosting every 6 hours or at selected interval
- » +4 °C > +8 °C temperature range
- » **130 W**



## ICE TEPPANYAKI

**M** 75 x 60 cm

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



## COOL SHELVES

**L** 90 x 60 cm

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

## ACCESSORY FOR WARMING AND COOLING FUNCTIONS



## SNEEZE GUARD FREESTANDING

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

## Functional modules

# Cooking functions



### DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

- » Two separate cooking areas:  
Ø 145 **⚡** 1400 W  
Ø 210 **⚡** 2300 W
- » All power (**⚡** 3700 W) can be directed on one large pan
- » Touch screen control panel with 9 power settings
- » Booster function for quick heating
- » Timer function



### INDUCTION COOKING TOP

S 60 x 60 cm

- » Integrated display for analogical temperature control
- » LED display for temperature control
- » Temperature settings: 1-20
- » **⚡** 3500 W



### INDUCTION WOK

S 60 x 60 cm

- » Touch screen control panel with 9 power settings
- » Booster function for quick heating
- » Timer function
- » **⚡** 3700 W



### SHAWARMA MAKER

60 x 75 cm

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



### WATER BOILER

S 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining after use
- » Maximum of four 14 x 10 x 13.5 cm cooking baskets
- » 18/10 Stainless protective body
- » **⚡** 2830 W



### FRYER

S 60 x 60 cm

- » 10 liters capacity
- » Easy to clean. Easy-to-use tap for draining after use
- » Stainless steel 18/10 structure
- » Maximum of four 14 x 10 x 13.5 cm cooking baskets
- » **⚡** 3000 W



### INDUCTION GRILL TEPPANYAKI

S 60 x 60 cm

- » Two independently regulated areas:  
**⚡** 1400 W **⚡** 2300 W
- » Touch screen control panel with 9 power settings
- » Booster function for quick heating
- » Timer function



### GRILL TEPPANYAKI

L 90 x 60 cm

- » Large cooking surface
- » Dual zone temperature control
- » Easily accessible temperature controls
- » Liquid recovery system
- » **⚡** 3000 W



### CREPES MAKER

S 60 x 60 cm

- » Easy access to temperature control
- » 30°C > 300°C temperature range
- » **⚡** 3000 W



### WAFFLES MAKER

S 60 x 60 cm

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

## COOKING FUNCTIONS ACCESSORIES



## MOBILE EXHAUST

- L 64 W 48 H 90 (closed) 120 (open)
- » 4 Power levels
  - » 900 m<sup>3</sup>/h capacity
  - » Touch Control
  - » Casters with brakes
  - » Customizable finishes
  - » ⚡ 500 W



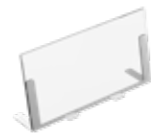
## WORKING STATION WITH SINK

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



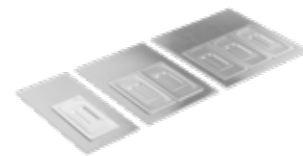
## PLATE HEATER

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



## ANTI SPLASH GUARD FOR MODULES

60 x 15 h 30 cm



## SERVICE TILES

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

## Functional modules

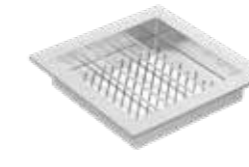
## Mixology functions



## ICE WELL FOR BOTTLES

S 60 x 60 cm

- » Condensation recovery system
- » Drainage system with faucet



## SPEED RACK

S 60 x 60 cm

- » Up to 12 bottles
- » Recovery liquid system



## COCKTAIL DRAINER &amp; ICE BIN

S 60 x 60 cm

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

## MIXOLOGY FUNCTIONS ACCESSORIES



## HPL BAR COUNTER TOP

- L 90 W 30 cm
- » HPL structure



## HPL BAR TOP

- L 60 W 30 cm  
L 90 W 30 cm
- » St. steel structure
  - » HPL base and countertop surface



## HANGING SPEED BOTTLE RACK

- L 64 W 20 H 20 cm
- » St. steel structure
  - » 6-8 bottles capacity

# la tavola



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