

la tavola[®]

Wonderbuffet



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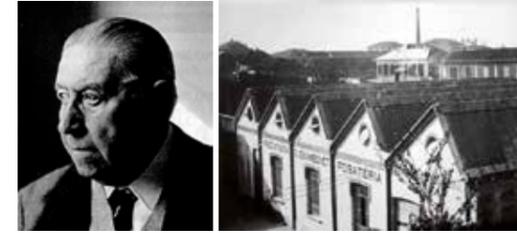
THE HOSPITALITY INDUSTRY A FAMILY AFFAIR

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 7TH GENERATION OF THE SAMBONET FAMILY TO NURTURE A PASSION FOR THE HOSPITALITY INDUSTRY.



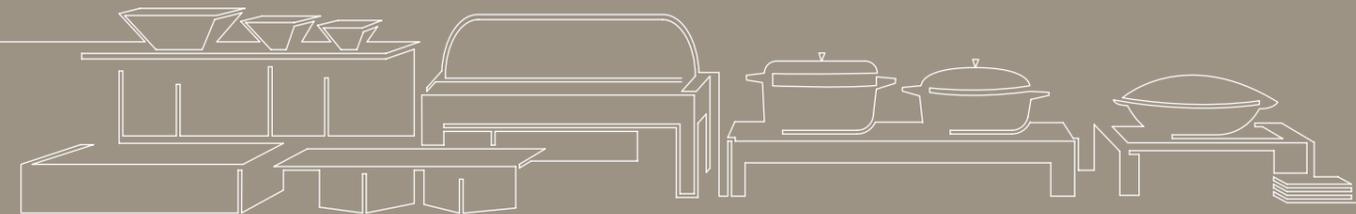
Buffetware

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.



la tavola®

Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

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



On the right
Magic Chafers with Glass Top



■ Magic Chafer

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

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

MAGIC CHAFER

for induction
L 49 W 46 H 16 cm

2/3 GN

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



with anti-sliding base



with HPL base

MAGIC CHAFER

electric or for fuel burner
L 49 W 46 H 26,5 cm

2/3 GN

700 W | gel fuel



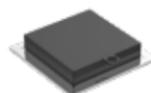
with st. st. stand



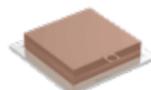
with HPL stand

COVER

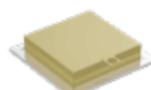
Magic Chafer is available with or without glass top, and in different premium finishes.



Black Titanium



Venetian Gold



Gold



Platinum Champagne



PORCELAIN FOOD PANS



2/3 GN
1/3 GN

STANDARD FINISHES

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

LUXURY FINISHES (Cover only)

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

HPL FINISHES

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

Magic Chafer®

The revolution in chafing dishes



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

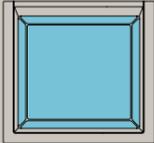
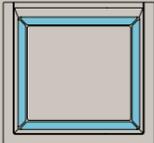
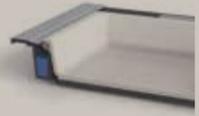
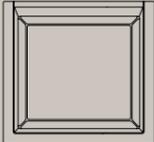
Humidity Control System®

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

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

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

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

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

■ Oyster Chafer

Ideal for main dishes and starches

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

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

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



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



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



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



DRY DISK



PATENTED!
For use of the Oyster Chafer
in Dry Mode

PORCELAIN FOOD PANS
Ø 36 cm



1/1

1/2
with partition

STANDARD FINISH

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

LUXURY FINISHES (Cover only)

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

Wonder Chafer

Ideal for main dishes and starches

» **ELECTRIC, GEL FUEL**

- » Steam collection rim around the cover for condensation recovery
- » Microcast or polyethylene feet to prevent scratching of counter tops

- » The cover, food pans and water pans are removable for ease of operation and maintenance
- » Both stainless steel and porcelain food pans are available
- » Oblong and Round Wonder Chafers open to 170°



WONDER CHAFER
OBLONG

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



WONDER CHAFER
ROUND

L 55 W 52 H 47 cm
500 W | gel fuel



OUZI CHAFER

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



SOUP STATION
OBLONG

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



SOUP STATION
ROUND

L 55 W 52 H 45 cm
500 W | gel fuel



PORCELAIN FOOD PANS



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

1/1
1/1 w/partition
Ø 38 cm

ST. ST. FOOD PANS



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

1/1
Ø 38 cm

Ø 70 cm
for Ouzi
Chafer

SOUP TUREEN



Ø 24
H 23,5 cm
Ø 30
H 27 cm

STANDARD FINISHES

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

LUXURY FINISHES
(Legs and handles only)

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

■ Classic chafers

Ideal for main dishes and starches

» GEL FUEL, ELECTRIC

- » Usable with a wide range of food pans of different sizes in 18/10 stainless steel and porcelain
- » The self-bearing structure of the water pan has enabled the realization of a chafer with a reduced number of components



- » Steam collection rim around the outer edges prevents condensation on food when the cover is closed
- » Cover opens up to 170°
- » The cover can be easily removed to facilitate clean-up



CLASSIC CHAFING DISH OBLONG

L 73,5 W 45 H 42,5 cm
 ⚡ 700 W | 🔥 gel fuel



CLASSIC CHAFING DISH ROUND

L 61,5 W 49 H 45,5 cm
 ⚡ 500 W | 🔥 gel fuel



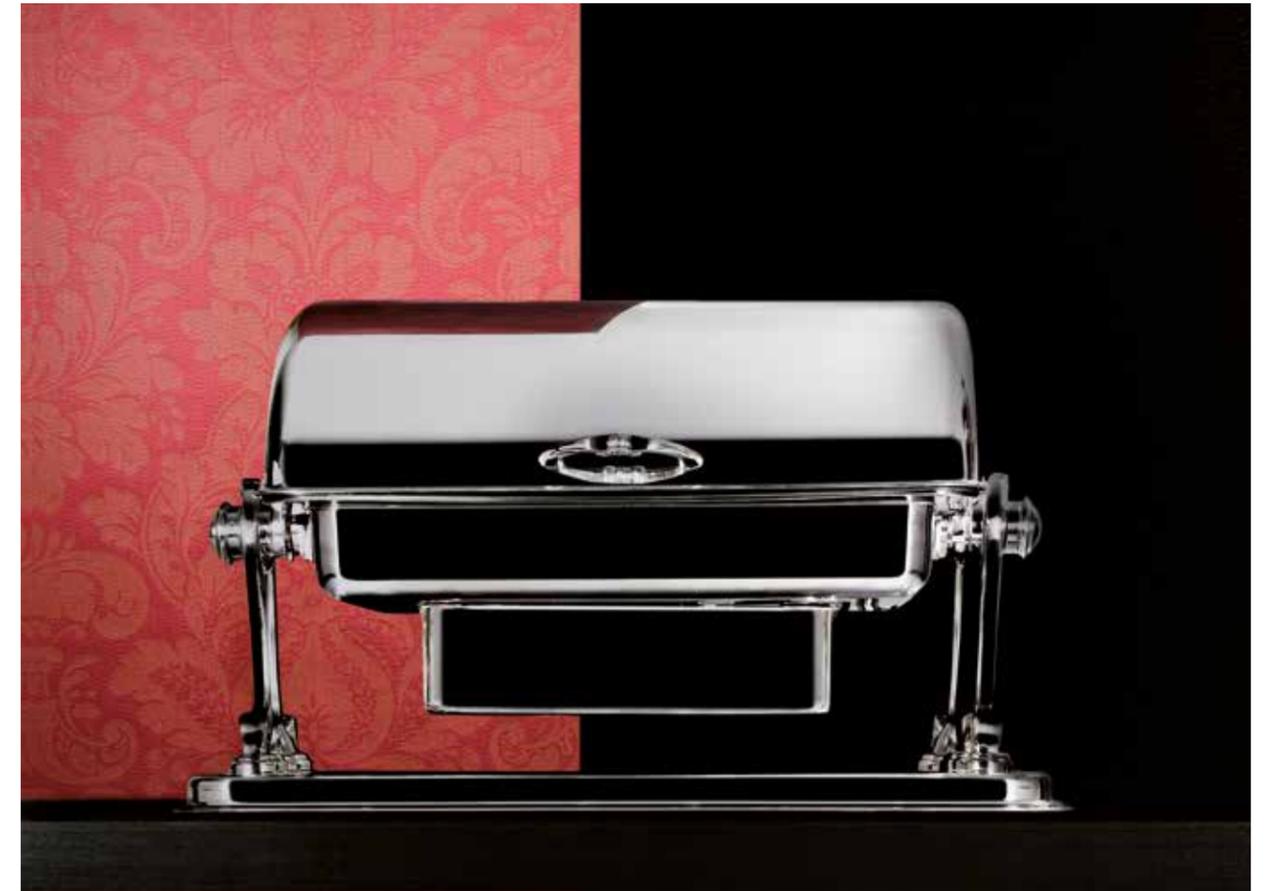
CLASSIC SOUP STATION OBLONG

L 73,5 W 37 H 42 cm
 ⚡ 700 W | 🔥 gel fuel



CLASSIC SOUP STATION SINGLE

L 61 W 49 H 45 cm
 ⚡ 500 W | 🔥 gel fuel



PORCELAIN FOOD PANS



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

1/1
 Ø 38 cm

1/1
 w/partition
 Ø 38 cm

ST. ST. FOOD PANS



1/1 GN
 2/3 GN
 1/2 GN
 1/3 GN
 1/4 GN

1/1
 Ø 38 cm

1/2

SOUP TUREEN



Ø 24
 H 23,5 cm
 Ø 30
 H 27 cm

STANDARD FINISH Stainless steel 18/10

- Mirror finish 18/10 st. st.

LUXURY FINISHES

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

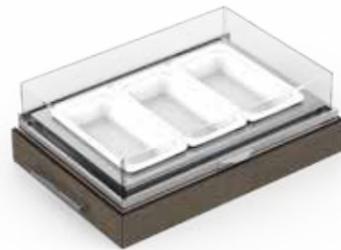
* Only legs and handles in brass



■ Cover Oven Dry Chafer

Ideal for finger food, bread, pizza & focaccia, croissants, warm desserts, plated dishes

- » **ELECTRIC**
- » Transparent PETG cover reinforced with st.st. frame
- » "Oven" effect
- » Uniform temperature distribution
- » Easy access to temperature regulators
- » Two mechanical hinges
- » Easily replaceable transparent cover



COVER OVEN DRY CHAFER

L 71 W 48,3 H 23 cm
 1/1 GN
 L 85 W 55,5 H 23 cm
 1/1+1/3 GN
 2x 700 W

COVER OVEN DRY CHAFER WITH FOOD PANS

L 71 W 48,3 H 23 cm
 1/1 GN
 L 85 W 55,5 H 23 cm
 1/1+1/3 GN
 2x 700 W

1/1 GN - Some example of food pans configurations



1/1+1/3 GN - Some example of food pans configurations



GLASSES



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

PORCELAIN FOOD PANS



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

ST.ST. FINISHES

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

HPL FINISHES

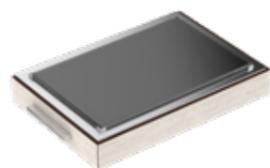
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



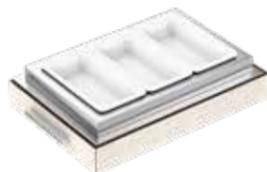
Warming Plate

Ideal for any type of food

- » **ELECTRIC**
- » The Electric Warming Plate is a versatile platform that can be easily adapted for 4 different purposes
- » Uniform temperature distribution
- » Easy access to temperature regulators



with **GLASS**
 L 71 W 46,4 H 12 cm
 1/1 GN
 L 85 W 54 H 12 cm
 1/1+1/3 GN
 2x 700 W



with **FOOD PANS**
 L 71 W 46,4 H 15,5 cm
 1/1 GN
 L 85 W 54 H 15,5 cm
 1/1+1/3 GN
 2x 700 W



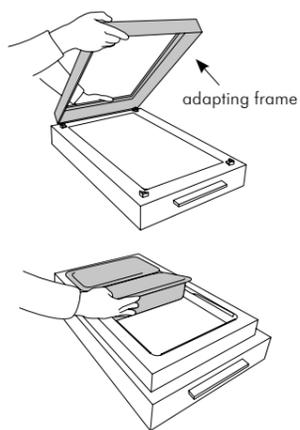
with **COCOTTES**
 L 71 W 46,4 H 13 cm
 1/1 GN
 L 85 W 54 H 13 cm
 1/1+1/3 GN
 2x 700 W



with **BACON TRAYS**
 L 71 W 46,4 H 12,5 cm
 1/1 GN
 2x 700 W

INTERCHANGEABLE USE

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



Adapting Frames



For Cocottes For Food Pans For Bacon Trays



GLASSES



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

PORCELAIN FOOD PANS



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

COCOTTES



Ø 26 H 14,5 cm Lt 4,6
 Ø 30 H 18 cm Lt 7,65

STONE BACON TRAYS



W 53 L 16 H 2,5 cm

ST.ST. FINISHES

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

HPL FINISHES

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



■ Carving Station

Presentation and carving of roasts and various grilled meats

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



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



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



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

ST.ST. FINISHES

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

HPL FINISHES *Only for Carving Station Pro*

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



Carving Station Pro - Recovery tank

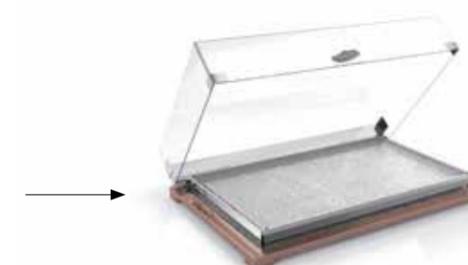
■ Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

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



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



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

STANDARD FINISH Stainless steel 18/10

- New Ice finish 18/10 st. st.



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





■ Dry Chafer

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

» **FOR INDUCTION**

- » Uniform temperature distribution
- » Two mechanical hinges

» Works with non-induction-ready ceramic food pans

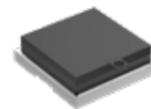
» Induction plate not included



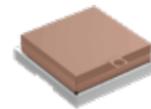
DRY CHAFER
for induction
WITH GLASS COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



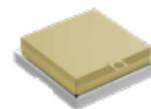
DRY CHAFER
for induction
WITH ST. ST COVER
L 40,5 W 40,5 H 15 cm
2/3 GN



Black Titanium



Venetian Gold



Gold



Platinum Champagne

ST.ST. FINISHES

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

LUXURY FINISHES (Cover only)

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

PORCELAIN FOOD PANS



1/3 GN
2/3 GN

■ Mini Chafer

Ideal for sauces

» Heat source: **GEL FUEL**



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



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



Cover holder
L 15 W 15 H 21 cm



Soup ladle holder
L 15 W 15 H 21 cm

ST.ST. FINISHES

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

HPL FINISHES

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

COCOTTES
Ø 18 cm



Black



Mustard



Graphite Grey



Cherry



■ Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

- » **INDUCTION**
- » Automatic pan detection, instant energy transmission, highly energy efficient
- » 70 > 120 °C temperature range
- » 11 additional temperature settings
- » Glass-ceramic surface top
- » Plug & play

ST.ST. FINISHES

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

HPL FINISHES

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Dry Chafer



INDUCTION WARMING PLATE

L 53,2 W 47 H 14 cm
1000 W

■ Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

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

ST.ST. FINISHES

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

HPL FINISHES

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

Examples of induction compatible pan or container available



Oyster Chafer



Cocottes



Ceramic Tajine



MULTI POINT INDUCTION WARMING PLATE

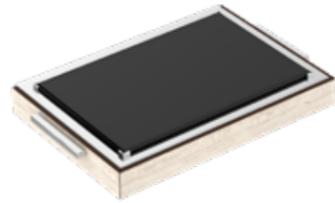
L 93,8 W 47,7 H 12,3 cm
1500 W



■ Cooling Plate

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

- » **EUTECTIC** cooling
- » The Eutectic Cooling Plate is a versatile platform that can be easily adapted for different purposes
- » Eutectic cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 5 hours
- » Place the eutectic unit in a freezer at -18°, for 18 hours before use
- » Also available with transparent PETG cover reinforced with st.st. frame



COOLING PLATE

L 71 W 46,4 H 9 cm

1/1 GN

L 85 W 54 H 9 cm

1/1+1/3 GN



COOLING PLATE WITH COVER

L 71 W 48,3 H 20,7 cm

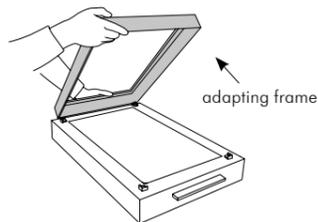
1/1 GN

L 85 W 55,5 H 20,7 cm

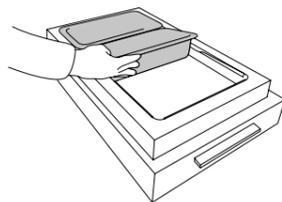
1/1+1/3 GN

INTERCHANGEABLE USE

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



adapting frame



Adapting Frame



For Food Pans

GLASSES



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

PORCELAIN FOOD PANS



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

ST.ST. FINISHES

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

HPL FINISHES

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





■ Chill-it Cooling System

Ideal for ice-cream and sorbet

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

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



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



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

ST.ST. FINISHES

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

HPL FINISHES

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

CHILL-IT PANS

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



■ Cold Well

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

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

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



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

ST.ST. FINISHES

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

HPL FINISHES

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

PORCELAIN FOOD PANS

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



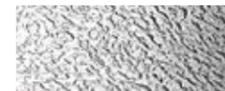
■ Cooling Tray

Ideal for cold finger food, cold cuts, sushi

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

ST.ST. FINISHES

- New Ice finish 18/10 st. st.



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



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



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

■ Oyster & Fruit de mer Display

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

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

ST.ST. FINISHES

- 18/10 st. st. New Ice

HPL FINISHES

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



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



■ Bowls Holder

Ideal for yogurt, muesli, fresh cheese, cold dips

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



BOWLS HOLDER

L 56,5 W 36 H 8,1 cm

1/1 GN



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

ST.ST. FINISHES

- Mirror finish 18/10 st. st.



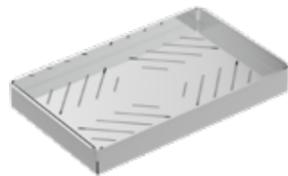
GLASS BOWL
w/ methacrylic cover
with hinge

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

■ Pot and Butter Cooler

Ideal for yogurt and butter

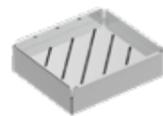
- » **EUTECTIC** cooling technology - no ice or electricity required
- » Eutectic plate releases cold for up to 4 hours
- » Stainless Steel 18/10 mirror finish base



POT COOLER

L 55 W 34 H 6,8 cm

1/1 GN



BUTTER COOLER

L 21 W 18,5 H 5,5 cm

ST.ST. FINISHES

- Mirror finish 18/10 st. st.

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



■ Cold Drinks

Ideal for fruit juice and cold beverage

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



COLD DRINKS

Eutectic Set
6 pcs.

L 46,4 W 37 H 12,6 cm



COLD DRINKS

Eutectic Set
3 pcs.

L 46,4 W 18,5 H 12,6 cm

ST.ST. FINISHES

- Mirror finish 18/10 st. st.



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

■ Wok station

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



WOK
L 62 W 49 H 20 cm
⚡ 3700W

■ Cooking station

- » **INDUCTION POWERED**
- » Two separate cooking areas:
Ø 145 ⚡ 1400 W
Ø 210 ⚡ 2300 W
- » All power (⚡ 3700 W) can be directed on one large pan
- » Automatic safety switch-off function
- » Booster function for quick heating
- » Timer function



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

■ Grill Teppanyaki station

- » **INDUCTION POWERED**
- » Overall cooking area 30 x 47 cm
- » Two independently regulated areas:
⚡ 1400 W ⚡ 2300 W
- » Booster function for quick heating
- » Timer function



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

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



HPL FINISHES

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



la tavola



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