

LA PORCELLANA
CHINA GLASS CUTLERY
www.laporcellana.co.uk

Inspiring the Restaurateur

Tabletop Presentation

Premium Tableware
from Leading European Brands
2019 -2020





LA PORCELLANA

CHINA GLASS CUTLERY
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For over 40 years we have built a strong reputation in selecting a comprehensive range of tableware sourced from major manufacturers worldwide, reflecting both quality and innovative design.

We have an extensive portfolio providing tableware to some of the most exclusive hotels and restaurants throughout the UK.

Specialists in Personalised Tableware

With our own In-House design, printing studio and decorating workshop, La Porcellana offers the most cost-effective production for personalised tableware.

This ensures a quality product and a prompt service to all our customers.





In-House Decoration

Should you choose to have your tableware uniquely decorated to your specification, our purpose-built In-House Design, Print and Decoration Workshop, coupled with our on-site kiln firing, allows us to offer you the most cost-effective production and fastest turnaround of Personalised Tableware.

3,000 Sq Ft Showroom

Our newly refurbished 3,000 sq ft London showroom provides the best environment for you to view our vast collection of tableware. Here you will be able to meet with one of our sales representatives and discuss your requirements in more detail.

10,000 Sq Ft Stock Holding

We have carefully selected all the products featured within this brochure, sourced from leading manufacturers worldwide, and the vast majority of items are stocked at our purpose-built 10,000 sq ft warehouse in London.

No Minimum Order Requirements

This applies to all Nationwide deliveries. We only ask that you order in the appropriate pack quantities.

Pricing

We aim to offer the best and most competitive prices across all our products. Should you find any product cheaper elsewhere, please contact a member of our team and we will seek to match, if not improve on the price you have been quoted.

All prices are exclusive of VAT and are valid until 1st April 2020.

How to Order

Call our Sales office on 020 8671 5959 to place your order or request to meet with one of our sales representatives to discuss your requirements in more detail.



ORDERLINE
020 8671 5959

Tabletop Presentation

First impressions are important.

These speciality items have been chosen for that very reason,
to enhance your table and Front of House.

They have been selected not only for their visual appeal
but for functionality and quality,
taking your customers dining experience
and overall satisfaction to another level.





Cole & Mason 198
Salt & Pepper Mills

Peugeot 199
Salt & Pepper Mills

Bisetti 200
Salt & Pepper Mills

Bisetti 201
Salt Plate

Bisetti 202 - 203
Cooking Stone

Schönwald 204 - 205
Boards & Platters

Sambonet 206 - 207
Table Mats & Runners

AiLati Lights 208 - 209
Table Lamps

1. 'CAPSTAN' ACRYLIC 9cm			
H12501P	Pepper		£6.55
H12502P	Salt		£6.55
2. 'CAPSTAN' ACRYLIC 12cm			
H14501P	Pepper		£8.15
H14502P	Salt		£8.15
3. '575' ACRYLIC 11cm			
H57501P	Pepper		£7.35
H57502P	Salt		£7.35
4. '505' ACRYLIC 14cm			
H50501P	Pepper		£8.90
H50502P	Salt		£8.90
5. 'CHESTER' 11cm			
H60001P	Pepper	£12.48	
H60002P	Salt	£12.48	
6. 'SOLO' ACRYLIC 11cm			
H83001P	Pepper	£8.65	
H83002P	Salt	£8.65	
7. 'MORLEY' CRANK MILL 17cm			
H300821	Pepper	£19.00	
H300722	Salt	£19.00	
8. 'FOREST CAPSTAN'			
HB0444P	Pepper	12cm	£10.10
HB0644P	Pepper	17cm	£11.76
HB0844P	Pepper	20cm	£14.56
HB1244P	Pepper	32cm	£24.08
HB1644P	Pepper	41cm	£30.04
HB0445P	Salt	12cm	£10.10
HB0645P	Salt	17cm	£11.76
HB0845P	Salt	20cm	£14.56
9. 'OXFORD' 15.5cm			
H321824	Pepper	Black	£14.40
H321822	Pepper	Red	£14.40
H321820	Pepper	White	£14.40
H321825	Salt	Black	£14.40
H321823	Salt	Red	£14.40
H321821	Salt	White	£14.40
10. 'BEECH CAPSTAN'			
HA0424P	Pepper	12cm	£8.50
HA0624P	Pepper	17cm	£10.08
HA0824P	Pepper	20cm	£11.32
HA0425P	Salt	12cm	£8.50
HA0625P	Salt	17cm	£10.08
HA0825P	Salt	20cm	£11.32

COLE & MASON
ENGLAND

Salt & Pepper Mills Cole & Mason



Uncompromising standards

Uncompromising standards of performance, style and flavour delivery.

Salt & Pepper Mills Peugeot



1. 'FIDJI' BLACK - MATT 2. 'FIDJI' OLIVE WOOD 3. 'OLERON' ACRYLIC/CHOCOLATE 4. 'BISTRO' WOOD - 10cm 5. 'BALI FONTE' CAST IRON - 8cm



Black Slate Raspberry White Pink Sea-Green Chocolate Natural 6. 'BALI' ACRYLIC - 8cm 7. 'BAYA' WOOD - 8cm

*U-Select System

Patented system enabling precise grind adjustment settings.
6 levels of grind adjustment for both salt & pepper.



*8. 'PARIS' CHOCOLATE *9. 'PARIS' LACQUER DARK RED *10. 'PARIS' LACQUER BLACK *11. 'PARIS' NATURAL *12. 'PARIS CHEF' STAINLESS STEEL

1. 'FIDJI' BLACK MATTE

42767P12	Pepper	12cm	£32.90
42767P15	Pepper	15cm	£44.90
42767P20	Pepper	20cm	£51.90
42767S12	Salt	12cm	£32.90
42767S15	Salt	15cm	£44.80
42767S20	Salt	20cm	£51.90

2. 'FIDJI' OLIVE WOOD

33804	Pepper	15cm	£70.90
33828	Pepper	20cm	£70.90
33811	Salt	15cm	£87.90
33835	Salt	20cm	£87.90

3. 'OLERON'

42663P14	Pepper	14cm	£35.90
42663S14	Salt	14cm	£35.90

4. 'BISTRO' 10cm

42701-10	Pepper	Natural	£21.90
42702-10	Pepper	Chocolate	£21.90
42702P10	Pepper	Black Matt	£22.90
42703-10	Salt	Natural	£21.90
22600	Salt	Chocolate	£21.90
42704S10	Salt	Black Matt	£22.90

5. 'BALI FONTE' CAST IRON - 8cm

35402	Pepper	Black	£55.00
35426	Pepper	Orange	£55.00
36621	Pepper	Blue	£55.00
36638	Pepper	Brown	£55.00

6. 'BALI' ACRYLIC - 8cm

25786	Pepper	Black	£31.00
28534	Pepper	Slate	£31.00
33200	Pepper	Raspberry	£31.00
25793	Salt	White	£31.00
33194	Salt	Pink	£31.00
33187	Salt	Sea Green	£31.00

7. 'BAYA' WOOD - 8cm

27896	Pepper	Chocolate	£31.00
27889	Salt	Natural	£31.00

8. 'PARIS' CHOCOLATE *

42666P12	Pepper	12cm	£28.90
42666P18	Pepper	18cm	£36.90
42666P22	Pepper	22cm	£42.90
42666P30	Pepper	30cm	£55.90
42666P40	Pepper	40cm	£75.00
42666S12	Salt	12cm	£28.90
42666S18	Salt	18cm	£36.90
42666S22	Salt	22cm	£42.90

9. 'PARIS' LACQUER DARK RED *

42668P12	Pepper	12cm	£32.90
42668P18	Pepper	18cm	£41.90
42668P22	Pepper	22cm	£48.00
42668P30	Pepper	30cm	£63.00
42668P40	Pepper	40cm	£86.00
42668S12	Salt	12cm	£32.90
42668S18	Salt	18cm	£41.90
42668S22	Salt	22cm	£48.00
42668S30	Salt	30cm	£63.00

10. 'PARIS' LACQUER BLACK *

42667P12	Pepper	12cm	£32.90
42667P18	Pepper	18cm	£41.90
42667P22	Pepper	22cm	£48.00
42667P30	Pepper	30cm	£63.00
42667S12	Salt	12cm	£32.90
42667S18	Salt	18cm	£41.90
42667S22	Salt	22cm	£48.00

11. 'PARIS' NATURAL *

42665P12	Pepper	12cm	£28.90
42665P18	Pepper	18cm	£36.90
42665P22	Pepper	22cm	£42.90
42665P30	Pepper	30cm	£55.90
42665P40	Pepper	40cm	£75.00
42665S12	Salt	12cm	£28.90
42665S18	Salt	18cm	£36.90
42665S22	Salt	22cm	£42.90

12. 'PARIS CHEF' STAINLESS STEEL *

32470	Pepper	18cm	£52.00
32494	Pepper	22cm	£57.00
32517	Pepper	30cm	£71.90
32487	Salt	18cm	£52.00
32500	Salt	22cm	£57.00
32524	Salt	30cm	£71.90

'BALI' comes in six colours with
9 salt & pepper combinations.
3 deep colours for pepper & 3
pale tones for salt.



Roma

1. 'ROMA' PEPPER MILL

6150T	Walnut	13cm	£22.41
6151T	Walnut	19cm	£24.37
6152T	Walnut	25cm	£29.34
6153T	Walnut	33cm	£34.07
6154T	Walnut	42cm	£53.36
6155T	Walnut	53cm	£70.92
6150N	Beech Wood	13cm	£22.41
6151N	Beech Wood	19cm	£24.37
6152N	Beech Wood	25cm	£29.34
6153N	Beech Wood	33cm	£34.07
6154N	Beech Wood	42cm	£53.36
6155N	Beech Wood	53cm	£70.92

Messina

2. 'MESSINA' SALT & PEPPER MILL 10cm

BISEAPPMW10	Walnut/Pewter	Pepper	£41.23
BISEAPPMWS10	Walnut/Pewter	Salt	£41.23
BISEAPMP10	Full Pewter	Pepper	£44.58
BISEAPMPS10	Full Pewter	Salt	£44.58

16.5cm

BISEAPPMW16	Walnut/Pewter	Pepper	£50.82
BISEAPPMWS16	Walnut/Pewter	Salt	£50.82
BISEAPMP16	Full Pewter	Pepper	£54.29
BISEAPMPS16	Full Pewter	Salt	£54.29

22.5cm

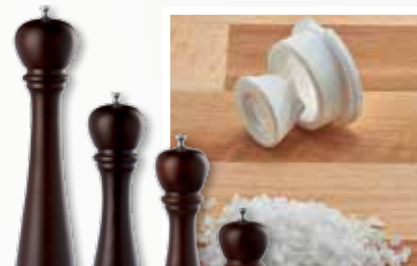
BISEAPPMW22	Walnut/Pewter	Pepper	£58.91
BISEAPPMWS22	Walnut/Pewter	Salt	£58.91
BISEAPMP22	Full Pewter	Pepper	£63.53
BISEAPMPS22	Full Pewter	Salt	£63.53

bisetti®

ITALY
1945

Salt & Pepper Mills Bisetti

Production is a combination of mastery of traditional craftsmanship & using the latest technology available. Each product is made entirely in the Bisetti facility in order to guarantee the highest quality control.



The perfect grind

The Bisetti mechanism on the pepper mill is made of hardened steel with a double row of rotor arranged teeth that holds and guides the peppercorns for a perfect grind. The zinc coating protects the grinding system from oxidation and reduces wear for a longer lasting sharpness.

The Bisetti mechanism on the salt mill is made of high resistance ceramics and the metal components are made of stainless steel and aluminium to safeguard against corrosion. Both pepper and salt mills guaranteed to EC and FDA standards.

1. 'ROMA' PEPPER MILL WALNUT OR NATURAL



2. 'MESSINA' SALT & PEPPER MILL WALNUT / PEWTER & PEWTER



Salt Plate Bisetti

The Salt Plate is made entirely of pink salt from the slopes of the Himalayan mountains. It's a precious ingredient made-up of different minerals and used by chef's as a new way of seasoning and adding flavour to food. It can be use in many different ways, for presentation, for serving cold dishes, for keeping food warm at the table or for cooking at the table. Full details on page 222 (How to Use).



Pink Himalayan Salt Plates

for healthy & innovative cooking.



1. ROUND SALT PLATE WITH CHROME FRAME		
99301	20x2.5cm	£59.20
2. SQUARE SALT PLATE WITH CHROME FRAME		
99302	20x20x2.5cm	£48.60
3. LARGE RECT SALT PLATE WITH CHROME FRAME		
99304	20x30x2.5cm	£62.40
4. ROUND SALT PLATE WITH WENGE COLOUR WOODEN BOARD		
99311	20x2.5cm	£62.60
5. SQUARE SALT PLATE WITH WENGE COLOUR WOODEN BOARD		
99312	20x20x2.5cm	£50.60
6. LARGE RECT SALT PLATE WITH WENGE COLOUR WOODEN BOARD		
99314	20x30x2.5cm	£66.20
7. LARGE RECT SALT PLATE WITH WENGE COLOUR WOODEN BOARD & SQUARE PORCELAIN DISH		
99356	20x10x2.5cm	£59.90
8. SMALL RECT SALT PLATE WITH WENGE COLOUR WOODEN BOARD & 2 PORCELAIN BOWLS		
98357	20x10x2.5cm	£52.00
9. LARGE SQUARE SALT PLATE WITH WENGE COLOUR WOODEN BOARD & 2 PORCELAIN BOWLS		
99355	20x20x2.5cm	£62.40
10. SALT PLATES		
A 99341	20x2.5cm - Round	£27.40
B 99344	20x30x2.5cm	£28.20
C 99343	20x10x2.5cm	£8.30
D 99342	20x20x2.5cm	£16.20
E 99347	10x10x1.5cm 4pcs	£26.40
F 99345	10x10x1.5cm	£4.90

Vintage

1. ROUND COOKING STONE 30CM WITH FIR WOOD BOARD & METAL HANDLE

99271A	30cm	£68.70
99271B	30cm	£68.70
99271T	30cm	£68.70

2. RECT. COOKING STONE 25x40CM WITH FIR WOOD BOARD & METAL HANDLE

99274A	25x40cm	£73.40
99274B	25x40cm	£73.40
99274T	25x40cm	£73.40

3. SQUARE COOKING STONE 25CM WITH FIR WOOD BOARD & METAL HANDLE

99272A	25x25cm	£56.50
99272B	25x25cm	£56.50
99272T	25x25cm	£56.50

4. RECT. COOKING STONE 16x20CM WITH FIR WOOD BOARD & METAL HANDLE

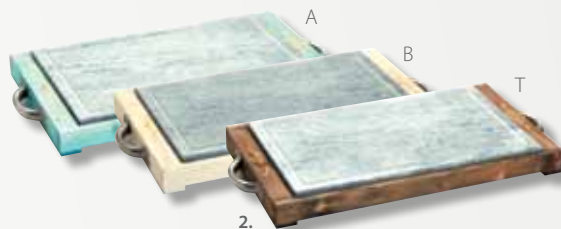
99273A	16x20cm	£43.80
99273B	16x20cm	£43.80
99273T	16x20cm	£43.80

'Vintage' is characterised by the wooden base coloured with a green, natural or wenge transparent dye. This highlights the veining of the spruce giving a rustic, fresh & elegant look.

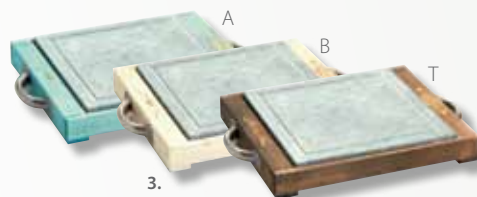
bisetti®

 ITALY
1945

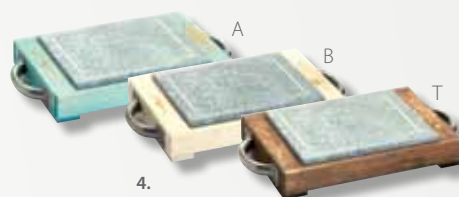

1. ROUND COOKING STONE
WITH FIR WOOD BOARD & METAL HANDLES



2. RECTANGULAR COOKING STONE
WITH FIR WOOD BOARD & METAL HANDLES



3. SQUARE COOKING STONE
WITH FIR BOARD & METAL HANDLES



4. RECTANGULAR COOKING STONE
WITH FIR WOOD BOARD & METAL HANDLES

A natural way of cooking

The cooking stone, known as 'Pietra Ollare' in Italian, is a natural way of cooking. It can be heated up and presented at the table for an elegant but rustic way to serve your food. Cook or keep your grills hot by placing the natural stone in the oven, heating to the required temperature and then carefully inserting it into the wooden base prior to placing the food on the stone.



Cooking Stone Bisetti

The cooking stone has excellent thermal properties, heating the food slowly and uniformly over the whole surface. There is no need to use oils, butter or other fats, making it a healthier and more natural alternative, bringing out the true flavour of the food. Full details on page 222 (How to Use).



5.
ROUND COOKING STONE
CHROME FRAME & HANDLES



6.
SQUARE COOKING STONE
CHROME FRAME & HANDLES



7.
RECT. COOKING STONE
CHROME FRAME & HANDLES



8.
RECT. COOKING STONE
CHROME FRAME & HANDLES



9.
ROUND COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH



10.
SQUARE COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH



11.
RECT. COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH



12.
RECT. COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH



13.
ROUND COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH - 2 BURNERS



14.
SQUARE COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH - 2 BURNERS



15.
RECTANGULAR COOKING STONE
BEECHWOOD BASE
WENGÉ FINISH - 2 BURNERS



16.
GLOVE
HEAT-INSULATED



17.
PLIERS



Design

5. ROUND COOKING STONE 30CM CHROME FRAME & HANDLES		
99101	30cm	£62.30
6. SQUARE COOKING STONE 25CM CHROME FRAME & HANDLES		
99102	25x25cm	£51.00
7. RECT. COOKING STONE 25x40CM CHROME FRAME & HANDLES		
99104	25x40cm	£65.80
8. RECT. COOKING STONE 16x20CM CHROME FRAME & HANDLES		
99103	16x20cm	£36.90
9. ROUND COOKING STONE 30CM ON BEECHWOOD BASE-WENGÉ FINISH		
99111	30cm	£76.30
10. SQUARE COOKING STONE 25CM ON BEECHWOOD BASE-WENGÉ FINISH		
99112	25x25cm	£58.30
11. RECT. COOKING STONE 25x40CM ON BEECHWOOD BASE-WENGÉ FINISH		
99114	25x40cm	£76.50
12. RECT. COOKING STONE 16x20CM ON BEECHWOOD BASE-WENGÉ FINISH		
99113	16x20cm	£41.00
13. ROUND COOKING STONE 30CM ON BEECHWOOD BASE-WENGÉ FINISH WITH 2 BURNERS		
99121	30cm	£91.70
14. SQUARE COOKING STONE 25CM ON BEECHWOOD BASE-WENGÉ FINISH WITH 2 BURNERS		
99122	25x25cm	£72.10
15. RECT. COOKING STONE 25x40CM ON BEECHWOOD BASE-WENGÉ FINISH WITH 2 BURNERS		
99124	25x40cm	£97.90
16. GLOVE - HEAT INSULATED		
99063	-	£27.70
17. PLIERS		
99062	-	£13.50

Artisan

1. 'ARTISAN' GROOVED SERVING BOARD WITH HANDLE

7415702 34x20cm £69.91

2. 'ARTISAN' GROOVED SERVING BOARD - RECTANGULAR

7415800 26x18cm £47.49

3. 'ARTISAN' RECESSED SERVING BOARD WITH HANDLE

7415700 20x17cm £55.90

1.
'ARTISAN' GROOVED
SERVING BOARD
WITH HANDLE



Sketch

4. 'SKETCH' PLATTER - SMALL

7012600 23x16cm £27.95

5. 'SKETCH' PLATTER - MEDIUM

7012601 21x22cm £39.16

6. 'SKETCH' PLATTER - LARGE

7012602 26x38cm £51.77



2.
'ARTISAN' GROOVED
SERVING BOARD
RECTANGULAR



3.
'ARTISAN' RECESSED
SERVING BOARD
WITH HANDLE



5.
'SKETCH' PLATTER
MEDIUM



4.
'SKETCH' PLATTER
SMALL

6.
'SKETCH' PLATTER
LARGE

Sketch - Inspired by Japanese calligraphy

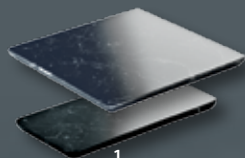
This black stoneware, inspired by Japanese calligraphy, is an attractive addition to the range

 **SCHÖNWALD**
Germany



Playground Schönwald

Slate, marble and acacia... a perfect match for the playground range of stoneware and porcelain.



1.
BLACK MARBLE PLATTER
SQUARE & RECTANGULAR



2.
WHITE MARBLE PLATTER
SQUARE & RECTANGULAR



3.
GREY MARBLE BOARD
ASYMMETRIC



4.
CRUET WITH 2 MARBLE BOWLS
& SPOONS



5.
SILVER-GREY SLATE PLATTERS
SQUARE - RECTANGULAR - ROUND



6.
ACACIA WOODEN PLATE
ROUND
IN 'NARA' STYLE



7.
ACACIA SERVING BOARDS
WITH HANDLE



8.
ACACIA SUSHI BOARD
RECTANGULAR



9.
ACACIA SERVING BOARDS
WITH 3 ROUND RECESSES



Marble

1. BLACK MARBLE PLATTER

7318802	18x9cm	£25.92
7318800	18x18cm	£34.32

2. WHITE MARBLE PLATTER

7318803	18x9cm	£25.52
7318801	18x18cm	£34.32

3. GREY MARBLE BOARD

7315901	21.5x19cm	£24.52
7315900	29.5x23cm	£28.72

4. CRUET WITH 2 MARBLE BOWLS

7318900	20x11cm	£37.69
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Slate

5. SILVER-GREY SLATE PLATTERS

7302101	30x15cm	£20.31
7302100	36x18cm	£27.88
7302103	15x15cm	£11.91
7302102	25x25cm	£25.08
7302104	30x30cm	£27.88
7301900	20cm Ø	£20.31
7301901	25cm Ø	£26.48
7301902	38cm Ø	£47.49

Acacia

6. WOODEN PLATES - ROUND

7401215	15cm Ø	£9.74
7401224	24cm Ø	£18.91
7401230	30cm Ø	£25.92

7. ACACIA SERVING BOARDS

7405500	25cm Ø	£16.74
7405501	35cm Ø	£27.32
7405502	45cm Ø	£48.89
7405701	35x25cm	£23.68
7405700	40x14cm	£19.54

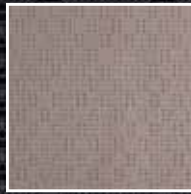
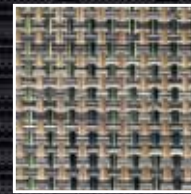
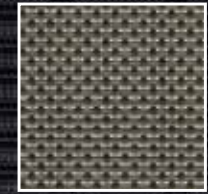
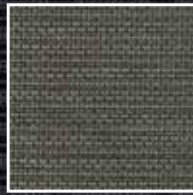
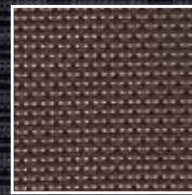
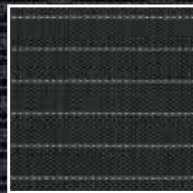
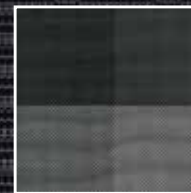
8. ACACIA SUSHI BOARD - RECT.

740590091	15x10cm	£7.29
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9. ACACIA SERVING BOARDS WITH 3 ROUND RECESSES

7405801	32x10.8cm	£11.14
7405800	35x25cm	£23.68

1. KOALA 56529-FL	42x33cm	£4.67
2. SAHARA 56529-FM	42x33cm	£4.67
3. SILVER 56529-FN	42x33cm	£4.67
4. LIGHT MELANGE 56529-CA	42x33cm	£4.67
5. GREEN 56529-CB	42x33cm	£4.67
6. DARK MELANGE 56529-CC	42x33cm	£4.67
56529-DC	48x36cm	£6.19
7. BEIGE 56529-CS	42x33cm	£4.67
56529-DS	48x36cm	£6.19
42950-92	42x180cm	£26.19
8. BROWN 56529-CV	42x33cm	£4.67
56529-DV	48x36cm	£6.19
42950-94	42x180cm	£26.19
9. TWEED 56529-EB	42x33cm	£4.67
10. STRAW 56529-EH	42x33cm	£4.67
11. BLACK PIN-STRIPED 56529-ES	42x33cm	£4.67
12. BROWN STRIPED 56529-FC	42x33cm	£4.67
13. BURGUNDY STRIPED 56529-FD	42x33cm	£4.67
14. BLACK SQUARES 56529-FH	42x33cm	£4.67
15. GREY SQUARES 56529-FI	42x33cm	£4.67

1.
KOALA2.
SAHARA3.
SILVER4.
LIGHT MELANGE5.
GREEN6.
DARK MELANGE7.
BEIGE8.
BROWN9.
TWEED10.
STRAW11.
BLACK PIN-STRIPED12.
BROWN STRIPED13.
BURGUNDY STRIPED14.
BLACK SQUARES15.
GREY SQUARES

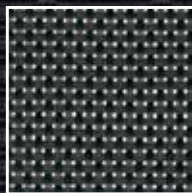
Price shown is per mat / runner.

Table Mats & Runners Sambonet

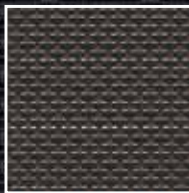
An elegant collection of high quality woven table mats & runners. Available in 29 colours and patterns to suit your table setting. Made from 50% polyester 50% polyvinyl chloride. Packed in sets of 6. Runner sold individually.



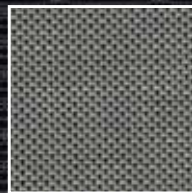
16.
BLACK - FINE WEAVE



17.
BLACK



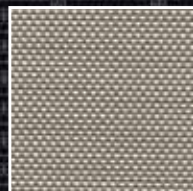
18.
BROWN / BLACK



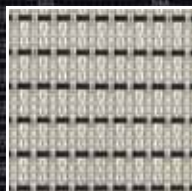
19.
GREY



20.
BEIGE / GREY



21.
CRISPY



22.
WHITE PIN-STRIPED



23.
BLACK / WHITE



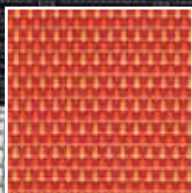
24.
GREEN STRIPED



25.
GREY STRIPED



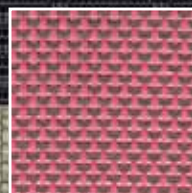
26.
BLUE / BROWN



27.
PINK / ORANGE



28.
CORAL



29.
STRAWBERRY

16. BLACK - FINE WEAVE
56529-EA 42x33cm £4.67

17. BLACK
56529-CT 42x33cm £4.67
56529-DT 48x36cm £6.19
42950-93 42x180cm £26.19

18. BROWN / BLACK
56529-CE 42x33cm £4.67

19. GREY
56529-CF 42x33cm £4.67

20. BEIGE / GREY
56529-CD 42x33cm £4.67

21. CRISPY
56529-EC 42x33cm £4.67

22. WHITE PIN-STRIPED
56529-ET 42x33cm £4.67

23. BLACK / WHITE
56529-EG 42x33cm £4.67

24. GREEN STRIPED
56529-EN 42x33cm £4.67

25. GREY / BROWN STRIP
56529-EM 42x33cm £4.67

26. BLUE / BROWN
56529-EF 42x33cm £4.67

27. PINK / ORANGE
56529-EV 42x33cm £4.67

28. CORAL
56529-ED 42x33cm £4.67

29. STRAWBERRY
56529-EX 42x33cm £4.67

Price shown is per mat / runner.

A collection in 29 colours / patterns

29 colours / patterns - 42x33cm. 6 colours / patterns - 48x36cm. 3 colour runners - 42x180cm.

sambonet®



More than 9 hours of continuous use

Create the perfect ambiance for your table with the 'Poldina' elegant re-chargeable table lamp

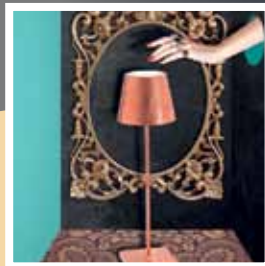
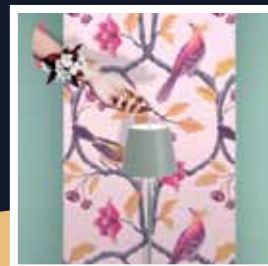


Table Lamps AiLati Lights

A rechargeable table lamp with a matte painted aluminium fixture, a polycarbonate diffuser and a LED light source. The Poldina collection has IP54 protection, making it ideal for indoor and outdoor use. Guaranteed for more than 9 hours continuous use. Power charger with micro usb plug included. 9 colours to choose from.

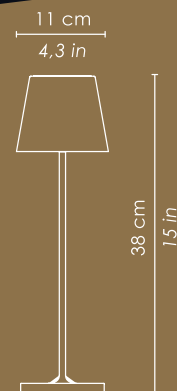


LED - 3000K - CRI>80 - 220-240V CE IP54



Poldina

- 1. WHITE TABLE LAMP**
LD0280B3 11x38cm (h) £120.00
- 2. RUST TABLE LAMP**
LD0280R3 11x38cm (h) £120.00
- 3. AVIO BLUE TABLE LAMP**
LD0280A3 11x38cm (h) £120.00
- 4. ORANGE TABLE LAMP**
LD0280O3 11x38cm (h) £120.00
- 5. SAGE GREEN TABLE LAMP**
LD0280G3 11x38cm (h) £120.00
- 6. PINK TABLE LAMP**
LD0280P3 11x38cm (h) £120.00
- 7. SILVER LEAF TABLE LAMP - METALLIC**
LD0280BFA 11x38cm (h) £190.00
- 8. COPPER LEAF TABLE LAMP - METALLIC**
LD0280RFR 11x38cm (h) £190.00
- 9. GOLD LEAF TABLE LAMP - METALLIC**
LD020BFO 11x38cm (h) £190.00



Gastronorm

2/1	1/1	2/3	2/4	1/2	1/3	1/4	1/6	1/9
650x530mm	530x325mm	353x320mm	162x530mm	325x265mm	325x180mm	265x160mm	176x160mm	176x110mm

Capacity & Length

CAPACITY - OUNCES TO CENTILITRES	OUNCE	CL	OUNCE	CL	CAPACITY - PINTS TO LITRES	PINTS	LITRES	LENGTH - INCHES TO CENTIMETERS	INCH	CM	INCH	CM	LENGTH - CENTIMETERS TO INCHES	CM	INCH	CM	INCH	CM	INCH	CM	INCH
	1	2.84	11	31.25		1	0.57		1	2.54	11	27.94		1	0.393	11	4.330	21	8.267	31	12.204
	2	5.68	12	34.08		2	1.14		2	5.08	12	30.48		2	0.787	12	4.724	22	8.661	32	12.598
	3	8.52	13	36.94		3	1.70		3	7.62	13	33.02		3	1.181	13	5.118	23	9.055	33	12.992
	4	11.36	14	39.77		4	2.27		4	10.16	14	35.56		4	1.574	14	5.511	24	9.448	34	13.385
	5	14.20	15	42.60		5	2.84		5	12.70	15	38.10		5	1.968	15	5.905	25	9.842	35	13.779
	6	17.04	16	45.46		6	3.41		6	15.24	16	40.64		6	2.362	16	6.299	26	10.236	36	14.173
	7	19.88	17	48.30		7	3.98		7	17.78	17	43.18		7	2.755	17	6.692	27	10.629	37	14.566
	8	22.72	18	51.14		8	4.54		8	20.32	18	45.72		8	3.149	18	7.086	28	11.023	38	14.960
	9	25.56	19	53.98		9	5.11		9	22.86	19	48.26		9	3.543	19	7.480	29	11.417	39	15.354
	10	28.40	20	56.80		10	5.70		10	25.40	20	50.80		10	3.937	20	7.874	30	11.811	40	15.748

Decorating Line Thickness

	0.5mm
	1mm
	1.5mm
	2mm
	2.5mm
	3mm

Your porcelain and glass can be decorated with a line or lines in a colour or colours selected from our swatch library. Opposite are standard line thicknesses for your reference.

We decorate all products in our workshop and fire them in our kilns at temperatures ranging from 500°C to 1200°C, ensuring a vibrant and long lasting colour.

As a guide, add 25% to the product price for a line or logo.



How to Use Bisetti

Bisetti - The Cooking Stone

The 'soapstone', also known as 'Steatite', is a metamorphic rock. It was first utilised over 3000 years ago in Valchiavenna, an alpine region in northern Italy, where it was extracted for pot production. The term 'soapstone' denotes any object that can perform the function of a container. In its purest form, the Steatite has thermic properties making it an ideal cooking item. It consists of 40-50% talc, which has natural non-stick properties, and 40-50% magnesite, making it a compact and tough material.

As a cooking stone, the food can be placed directly on the surface or wrapped in foil. The natural flavor of meat or vegetables is enhanced, cooking evenly without the need of oils and adding a char-grilled scent.

Maintenance is easy, making the product very durable when following certain procedures. Before the first, use it is suggested to clean the stone with salty water and carefully drying it afterwards. Following this, the soapstone is to be treated with seed oil on both sides and left for 24 hours. It then needs to be heated in the oven for 40 minutes at 150°. The cooking stone will then change color from light grey to black. In order to guarantee its stability, the cooking stone has to be heated gradually, with even heat distribution on the surface. It is recommended to check the ideal temperature by pouring a drop of vinegar on the plate to make sure that it evaporates immediately. The cooking stone doesn't adsorb smells and cleaning must be done when it has cooled. Do not use detergents. Use a sponge and hot running water, water and vinegar or water and lemon. Dry cooking residues can be removed by adding some coarse salt when cleaning, but do not use any abrasive agents. To avoid any damage of the stone, cold water should never be poured on the hot plate. The cooking stone comes with a robust metal structure with heat resistant or wooden handles. This allows the food to be served directly to the table. An elegant and original tool that is characterized by cutting-edge technology as well as ancient origins.



Bisetti - Pink Himalayan Salt Plate

A salt plate is an innovative kitchen item made of a pure block of Pink Himalayan salt extracted from mines that are over 250 million years old. Pink salt, that was once from a prehistoric sea, is a precious mineral that besides guaranteeing excellent results in baking and cooking food without adding fat, also contains many nutritional benefits.

To ensure durability and to prevent breaking the salt plate, it is necessary to take some precautions. Thermal shocks should be avoided by heating it gradually, by avoiding cold water on the hot plate, or by putting frozen foods on top of it. Also, the plate must not be in direct contact with a flame. Therefore, it is recommended to put the plate in the oven or to use a flame spreader if using a gas stove. To clean the salt plate, you need to wait for it to cool and then use a slightly abrasive sponge with baking soda. Rinsing under the water jet must be quick and followed by careful drying. It must not be immersed in water nor washed in the dishwasher. Finally, after it is wrapped in a cloth, it can be placed on its support.

After some time, the color may change, but this does not have any effect on the properties of the plate. Also, since this is an artisan product, any cracks or chipping are not a manufacturing defect or bad quality, but only show the individuality of the product. The salt plate is ideal for preparing recipes based on fish, proceeding with baking in the oven at a temperature not exceeding 150°.

With this plate, it is possible to prepare the dish at the table, adding drama and atmosphere. By heating it in the oven at 250° for an hour, the plate will reach the appropriate temperature for that procedure.

The salt plate is produced in numerous shapes and sizes and it is supported by a metal frame with handles.

It can act as both a stove or a platter for hot and cold dishes, lending the table an elegant and sophisticated atmosphere.



How to Find Us / Deliveries & Returns



Office, Showroom & Warehouse

The Windsor Centre, Units 7-8 Advance Road, London, SE27 9LT.

You are welcome to visit our showroom where most of the items in this brochure can be viewed. Please call us to arrange an appointment. Alternatively, we can arrange a meeting with a member of our sales team at your premises to discuss your needs in more detail.



How to Find Us

By Bus or Railway

- Regular trains from London Bridge, Victoria, Sutton & Beckenham to West Norwood Railway Station.
- Buses 2, 196, 315, 432, 468, 690, N2, N68 & X68 to Norwood Bus Garage.



ORDERLINE
020 8671 5959

Delivery

• All orders over £150 excluding vat are FREE from delivery charges for UK mainland customers. A Standard Delivery Charge of £8.50 excluding vat will be applicable to all orders that fall below this amount.

• We offer Next Day Delivery, provided you place your order before 11am, subject to stock availability. A surcharge will be added to your order for this service.

• For Next Day Delivery please contact our offices on 020 8671 5959 so we can check stock levels and arrange this for you.

• The Lead times featured on our website for all our products are only to be used as a guide and in some cases they can of course be improved.

• In some rare circumstances, there may be an increased delay in getting your order to you, but we will endeavour to inform you as soon as possible.

Returns

• Claims for non-receipt, discrepancies or damaged goods must be notified in writing to us within 48hrs from receipt of delivery.

• In the event that goods need to be returned, please contact us to arrange this.

• Should you wish to return any unwanted item (provided the item is in its original condition and original packaging) please notify us within 48hrs of receipt of delivery.

• Any unwanted item (provided it meets the above mentioned criteria) will be subject to a 25% restocking charge.

• We cannot accept returns of personalised items.

1. Application of Conditions. Unless otherwise agreed in writing by us these conditions of sale and business arrangements (which supercedes any earlier sets of conditions) shall apply to all contracts between us and our customers and shall override any terms stipulated, incorporated or referred to by the customers.

2. Representations etc. We shall not be bound by any oral condition, warranty; guarantee or representation made or purported to be made on our behalf unless the same is in writing.

3. Catalogues, Price Lists etc. All descriptions and illustrations contained in any of our advertising or sales literature are intended for information only and accordingly none of such particulars shall form part of any contract between us and a customer.

4. Prices and Specification. We shall be entitled to invoice goods at the prices ruling at the date of despatch and we shall charge Value added tax at the rate prescribed at the date of invoicing, and any other tax or duty based on or related to the supply of goods or services or turnover whether or not included in any quotation or invoice for which we may be liable in respect of any contract. Sizes, capacities and colours are descriptive only but are accurate within the normal standards applicable in the industry.

5. Passing of Risk. The risk in the goods contracted to be sold by us shall pass to the customer when the goods are delivered to the customer in accordance with the customer's instructions.

6. Passing of Property. Notwithstanding the preceding clause, the property in and title to the goods contracted to be sold by us shall only pass when full payment has been made for such goods.

7. Terms of Payment. All First orders are to be paid on pro-forma basis prior to receipt of goods and thereafter a 30 day account may be opened subject to bank and trade references. All goods should be paid for 30 days after invoice unless otherwise agreed. If payment terms are not adhered to we reserve the right not to supply goods or carry out repairs subject to warranty.

If maturity is overdrawn, interest will accrue at the rate of 2% per month.

8. Complaints Following Delivery. Subject as aforesaid, the customer shall immediately on their arrival unpack and inspect goods and give a clear signature. All claims must be made within 3 working days of delivery. If the customer fails to such notice we shall be entitled to assume that the goods are in all respect s in accordance with the contract and that the customer shall be bound to accept and pay for the same accordingly. If the customer shall make any complaint within the time stipulated we shall, after we have had reasonable time to investigate the same be entitled at our option;

A) To replace goods (if defective) or B) To accept the return of the goods (if defective) and credit the customer with the price thereof.

A re-stocking charge of 25% will be applicable to any goods returned with prior consent from La Porcellana Ltd. Return charges may also apply. Decorated items cannot be returned.

9. Insolvency. If the customer, being an individual, shall at any time become bankrupt or shall have a receiving order or administration order made against him or shall make any composition or arrangement with his creditors or, being a company, shall enter into liquidation, have a winding up order made against it, or have appointed a receiver if its assets income or any part thereof we shall be entitled forthwith to determine any contract then subsisting by giving written notice to the customer's last known address. Any such goods then in possession of the customer (if not paid in full) shall forthwith be returned to us or (at our option) made available for collection by us and we shall have the right to enter on the premises of the customer to collect such goods.

10. Force Majeure. If the performance of any contract between us and a customer shall be rendered impossible or affected in consequences of any inability to secure labour, materials or supplies, Act of Government, war, riot or civil commotion, strike. Lock-out, fire, flood, drought, or other cause (whether or not similar in kind to all or any of the foregoing) beyond our control, we shall be entitled (without prejudice to any of our other rights against the customer) by notice in writing to rescind the contract or to elect or impose such variation in the contract as may in our opinion be necessary.

11. Legal Costs. We reserve the right to charge any legal or other costs incurred collecting outstanding accounts.

12. Effect of Headings. The headings in these, Condition of Sale and Business arrangements, are included for convenience only and shall not in any way affect their interpretation.

13. Samples. Any sample goods delivered to a customer shall be returned by the customer to our premises within 14 days of delivery. Otherwise goods will be charged to the customer at the prices ruling at date of the original despatch.

14. The Company will not accept the return of any goods not stocked by ourselves that have been ordered on behalf of customers unless they are found to be defective.

All prices in this catalogue are exclusive of VAT

LA PORCELLANA Ltd. Registered in England No. 1465935 VAT Reg. No. GB 451 1840 72

Our New Website

CHEFPREP

PROFESSIONAL KITCHEN EQUIPMENT, KNIVES & UTENSILS

Our New Kitchenware Website

www.chefprep.co.uk

In our 2019 - 2020 brochure we have carefully selected a choice of premium tableware that is both price conscious and superior in quality. With this in mind, our philosophy is to offer the chef and back-of-house the same outstanding value and quality on our kitchenware website.

We look forward to doing business with you on our new venture and aim to provide the Restaurateur and Hotelier the same high level of customer service experienced with La Porcellana.

Don't forget!...you can browse our tableware website 'www.laporcellana.co.uk' where you will be able to order online. Alternatively, for more information on your product, call our sales team on 020 8671 5959.





Visit our Kitchenware Website

CHEFPREP

PROFESSIONAL KITCHEN EQUIPMENT, KNIVES & UTENSILS

www.chefprep.co.uk

LA PORCELLANA
CHINA GLASS CUTLERY
www.laporcellana.co.uk



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t: 020 8671 5959 e: info@laporcellana.co.uk