

PRODUCT
PROFILE



table direct

RETHINK STYLE & INNOVATION

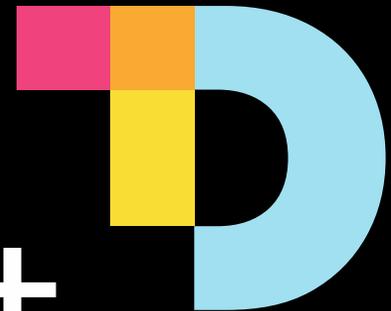
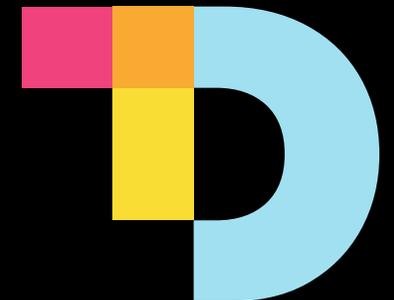


Table Direct imports contemporary dining products for the hospitality industry and distributes these products throughout Australia, New Zealand & Pacific Islands.

We specialize in premium Buffet Equipment, Hot & Cold Holding Solutions, Banqueting Equipment, Live Cooking Equipment as well as unparalleled premium Tableware such as Plates, Cutlery, Sommelier Glassware, Bar Equipment and Culinary Trolleys.

We also import a wide range of products from Japan including tableware, knives & preparation equipment.

Lastly, we are experts in sourcing and customisation



CONTENTS



BRANDS & PRODUCTS

Hoeller
Venta
Gastros
Kopa
Eco Serve
Eco Burner
AluChef
Temptainer
Platemate
KYS
Korin
Figgjo
Pordamsa
Sanodegusto
Zieher
Frilich
Mepra
Lehmann
Toyo Sasaki
Claude Dozorme
Safran Paris

Our range of Hoeller products enables you to offer the ultimate flexibility in your foodservice or buffet environment. The CCP, hot and cold combined foodservice plate can be controlled anywhere between -5°C and $+140^{\circ}\text{C}$, enabling any food option to be held, this product is extremely beneficial to outlets with constantly changing servery options.

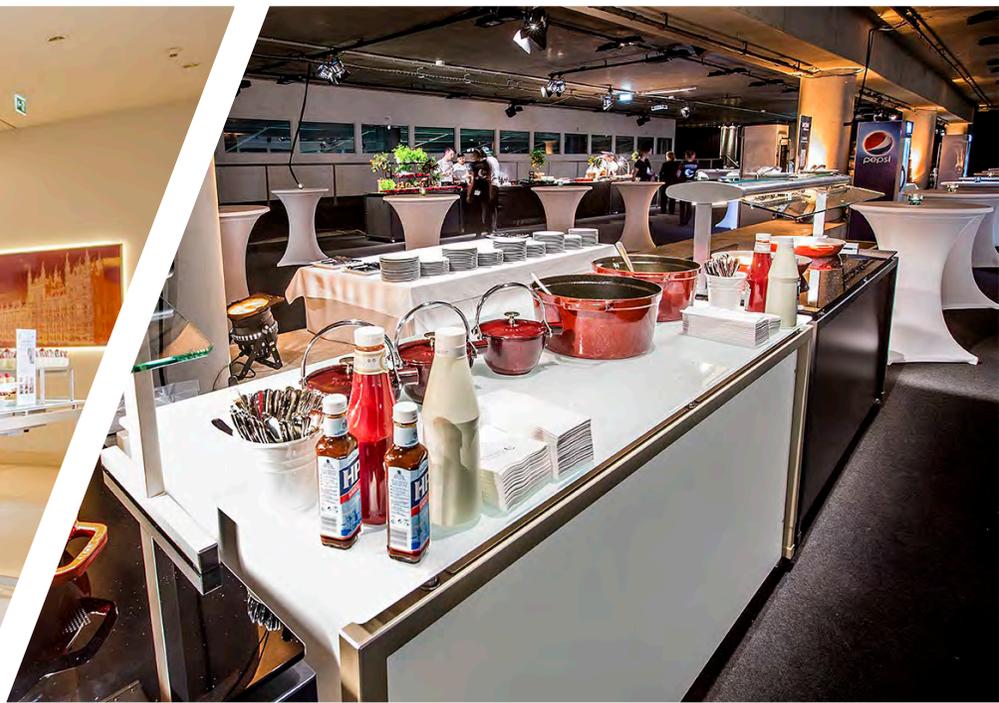


HOELLER





Venta Design developed an elegant buffet furniture range for the high demands of the hotel industry and for exclusive events. It is equipped with a range of technical features to keep dishes hot or cold. We offer exclusive buffet tables with integrated devices, which are installed below the table-top and are almost invisible. The need for a clean and clear table surface is not affected by this functionality. Thanks to the sophisticated trolley system, the buffet tables can be transported and stored in even the smallest spaces.



EcoServe is a sleek, waterless food warming solution designed to create a brand new look for Buffets, Canapés, Corporate, Functions, Home Entertaining and Private Suites.

Thanks to the adjustable EcoBurner & the EcoServe technology, you only need to set to the lowest setting for optimum food temperatures.

EcoServe's food temperature holding capabilities are exceptional, keeping food at over 70°C for over 5 hours.

You can use Eco Serve for COLD food serving too, you simply replace the EcoServe Heat Disk with pre-chilled EcoServe Soft Gel Cold Pack.

EcoServe

Powered by EcoBurner





EcoBurner is used to power EcoServe but also offers a safer, cleaner and greener alternative to gel and wick chafing fuel pots. The green technology of EcoServe helps hotels meet their sustainability goals and keeps staff & guests safe from chafing fuel accidents. Simply dispose of your gel and wick pots for the last time and replace with a refillable EcoBurner that reduces carbon emissions by 75%.

EcoBurner





AluChef is a range of cast aluminium cookware designed to simulate the look of traditional cast iron, but less than ¼ of the weight.

AluChef is extremely durable, safe & easy to handle and is compatible with all types of cooktops including induction.

AluChef is oven and dishwasher safe.

AluChef has compatible options for EcoServe, which adds a new dimension to your buffet presentation.

AluChef





Gastros Switzerland AG offers with their InductWarm® and InductCook® systems innovative buffet and front cooking solutions, particularly the invisible induction system. These products are simple to use, in premium design. Apart from the modern design, the key focus is on energy efficiency and usability. At this, the main target audience is high-class hotels and restaurants and also the innovative gastronomy where dedicated expert chefs place new trends. As a Swiss company, they guarantee the highest quality, safety and innovation.





Kopa is the perfect combination of a grill and **charcoal oven**. Products include: Charcoal Ovens, Robata Grills, Commercial hot and cold smokers, Yakitori Grills, Parilla Grills and Hibachi Grills. Kopa products are the end result of a highly technological process, with economical energy use and elegant design at an affordable price. We provide various optional extras to help you adapt your Kopa to adapt to your demands and combine with other high-end kitchen equipment to form the complete image of a modern kitchen.

KOPA
GRILLING SOLUTIONS





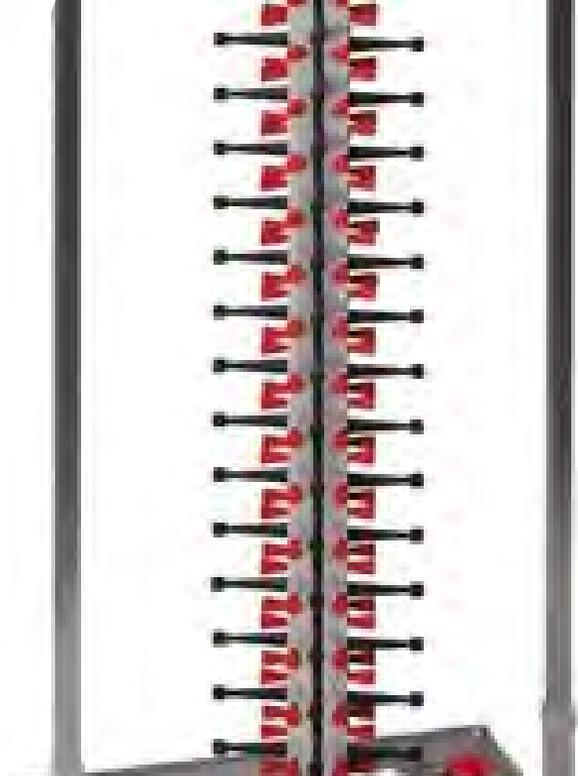
Temptainer Basic is the new generation of high-quality stainless steel boxes from Hallins. The aim is the same as before – to create the absolute best conditions to preserve the essence of good food, all the way from the kitchen to table. The right temperature with low energy consumption and the right design for perfect hygiene and healthy working environment are of utmost importance.

temptainer®





The Plate-Mate Plate Stacking & Serving System saves space, labour, time and money. If you have a space problem in your kitchen, we have the solution. Ideal for use as a catering plate stand and catering plate carrier. Use our site to find the plate rack that is perfect for your needs. Plate-Mate plate stacking system can make multiple plates handling a cinch whether it is in your commercial kitchen, used as banquet equipment, a catering event, or even a ship's galley. Plate-Mate speeds service and saves labour costs with its dinner plate trees. All Plate-Mate plate racks and trolleys are designed with adjustable arms that allow for plates, dishes, or trays of varying shapes and sizes to be quickly, simply, and securely stored as well as removed with the greatest of ease.





Figgjo is the manufacturer of traditionally crafted, Scandinavian designed porcelain.

Figgjo is extremely strong and environmentally friendly, utilising 100% natural materials and accompanied by a 5-year chip guarantee on round plates.

Figgjo's specialties are the unique, small batch décor finishes. As well as designing and producing bespoke finishes to suit the feel of the surroundings



PORDAMSA[®]

DESIGN FOR CHEFS



Pordamsa – Design For Chefs produces handmade tableware pieces that are inspired by nature.

This Spanish manufacturer's range includes porcelain items in the shapes like marine shells, plants & trees, cliff faces, moon craters and much more. They produce glass accent pieces, molecular gastronomy utensils and a wide array of banqueting and buffet ranges



ZIEHER
GERMANY



The brand ZIEHER stands for innovative design in both tabletop and buffet. Zieher's impressive range consists of cutting edge buffet risers, unbelievable tableware pieces, amuse bouche pieces, cloches, crystal stemware and presentation pieces.

The Zieher catalogue is to truly behold



FRILICH DAS ORIGINAL



For over two decades FRILICH has been the market leader in functional and aesthetically pleasing, high quality buffet dispensers, risers, cooling display and more.

Frilich pay particular attention to quality in every component used across their range. Even down to the juice dispenser faucets being three piece, marine grade stainless so they are easy to dismantle to wash for hygiene





Mepra from Brescia, Italy is a world leader in premium stainless-steel tableware, cutlery and barware.

Utilising the highest quality stainless steel Mepra has pioneered and mastered the art of coloured stainless steel such as black, gold, bronze and rainbow.

Mepra are one of the last to truly say their products are 100% made in Europe.

MEPRA

SINCE 1947





LEHMANN
GLASS

REIMS • FRANCE

Lehmann Glass from Reims, France is a true producer of sommelier glassware. Their ranges include beautifully refined, mouth-blown stemware as well as cost effective machine blown crystal stemware.

Lehmann are world leaders in the production specialist champagne glassware.





Claude Dozorme in the French manufacturer of steak & sommelier knives. Produced in the Thiers region, the famous & exclusive region for the production of the very recognisable Laguiole & Le Thiers shapes.

Claude Dozorme handles come in a wide range of woods, horn, resin and even mammoth tusk.



**CLAUDE
DOZORME**





TOYO-SASAKI
GLASS

Toyo Sasaki is Japan's largest manufacturer of glassware.

Toyo specialises in a huge range of sake glassware with a choice of both hand-made and machine-made.

They also specialise in super-fine but extremely strong tumblers & beer glasses.

As well as beautifully crafted rocks glasses that are perfectly suited to Japanese whiskey





Table Direct also specialize in the import of Japanese culinary items for both front and back of house. The products include authentic Japanese ceramics, table accessories and food preparation equipment.





sanodegusto

powered by Tempcontrol®



The brand name literally embraces two subjects, namely "health" and "taste". Health because of the integrated Tempcontrol® technology which ensures your food will always be served at the perfect temperature. Taste because the food served at the ideal temperature always tastes best. By connecting design porcelain tableware and top-notch technology, Sanodegusto creates something unprecedented and will become a major milestone in the world of hospitality.



The image features three elegant martini glasses with a textured, dark grey or black bowl and a slender stem. They are arranged on a light-colored wooden surface. The background is dark and out of focus, showing a decorative metal piece on the left and a textured object on the right. A semi-transparent text box is overlaid on the right side of the image.

A certain idea of luxury hotels
Founded in 1999, our
company sprang from a
desire to deliver genuine
expertise in exclusive
tableware and unique
products for luxury hotels,
based on creativity and the
pursuit of aesthetic harmony.
Today, our understanding
and experience of the luxury
hotel industry is the
guarantee of our expertise.
An in-depth knowledge of
the different points of sale of
high-end establishments
enables us to create unique,
bespoke solutions for each of
our clients, with an assurance
of excellence.

