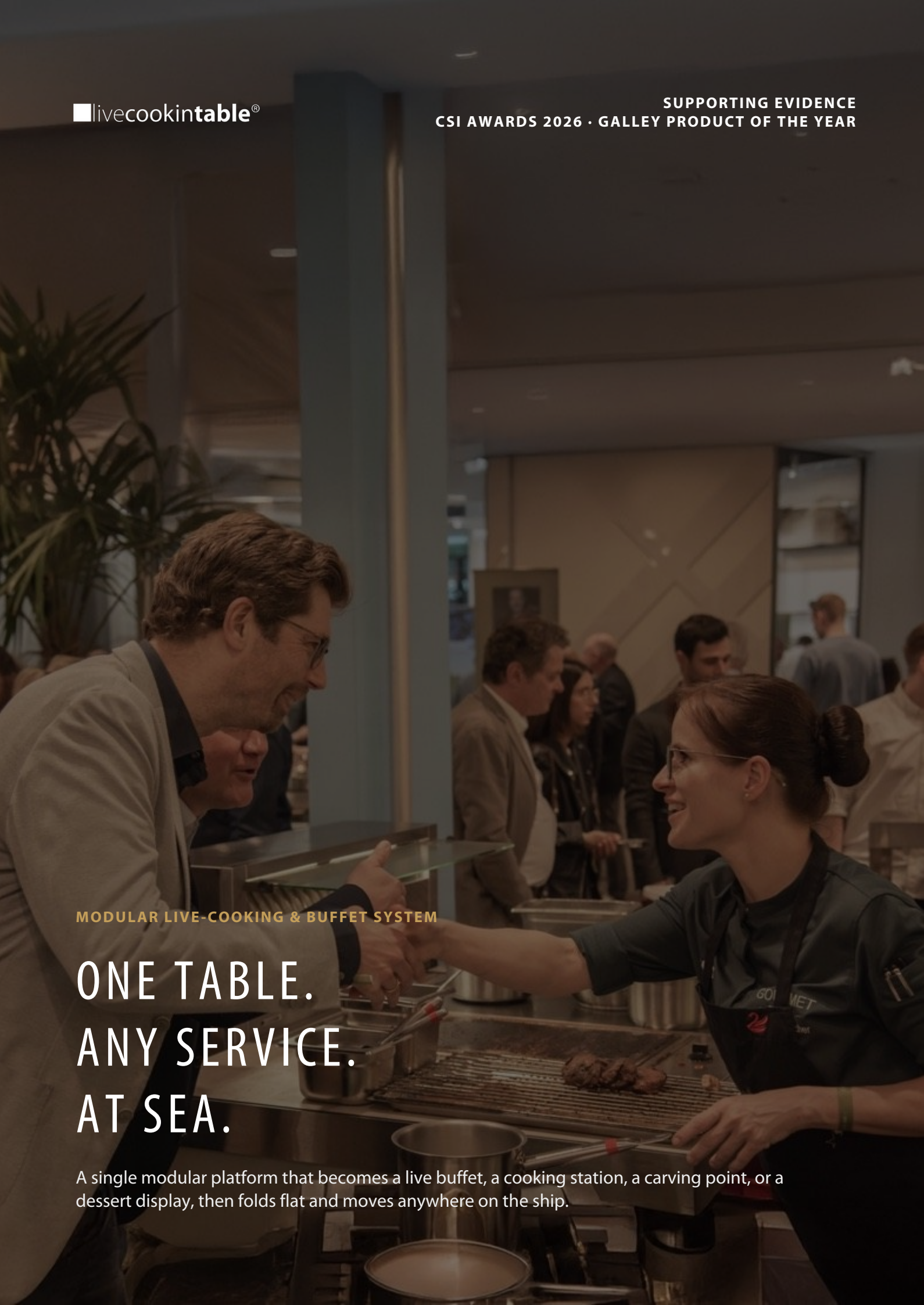
livecookintable®

SUPPORTING EVIDENCE
CSI AWARDS 2026 · GALLEY PRODUCT OF THE YEAR



MODULAR LIVE-COOKING & BUFFET SYSTEM

ONE TABLE. ANY SERVICE. AT SEA.

A single modular platform that becomes a live buffet, a cooking station, a carving point, or a dessert display, then folds flat and moves anywhere on the ship.

HOW IT WORKS

livecookintable®

ONE ARCHITECTURE, ENDLESS CONFIGURATION



LIVECOOKINTABLE® MODULAR SYSTEM, EXPLODED

On a ship, galley and pantry space is fixed and every square metre is contested. livecookintable® answers with one modular platform. Each mobile table shares the same frame, legs, crossbars, casters, and claddings, and every top carries three to five interchangeable slots so, induction, holding, grills, and worktops, drop in tool-free and a single person builds a station in minutes.

Built to marine specification with stainless steel, it is made to last for a decade in service, and a broken part is replaced instead of the whole station. Sized across three lines on one shared architecture, a single investment does the work of many fixed builds, and the system was engineered by a team from automotive and luxury-yacht design, so it performs like galley equipment and still looks like it belongs in the room.

THE SYSTEM IS COMPRISED BY



TABLE

Table variations designed with the same modular system; any part is compatible with all table lines.



DEVICES

Induction, hot and cold holding, hot plates, grill, worktops.



ADD-ONS

Mobile filtration, buffet guards, canopy, displays.



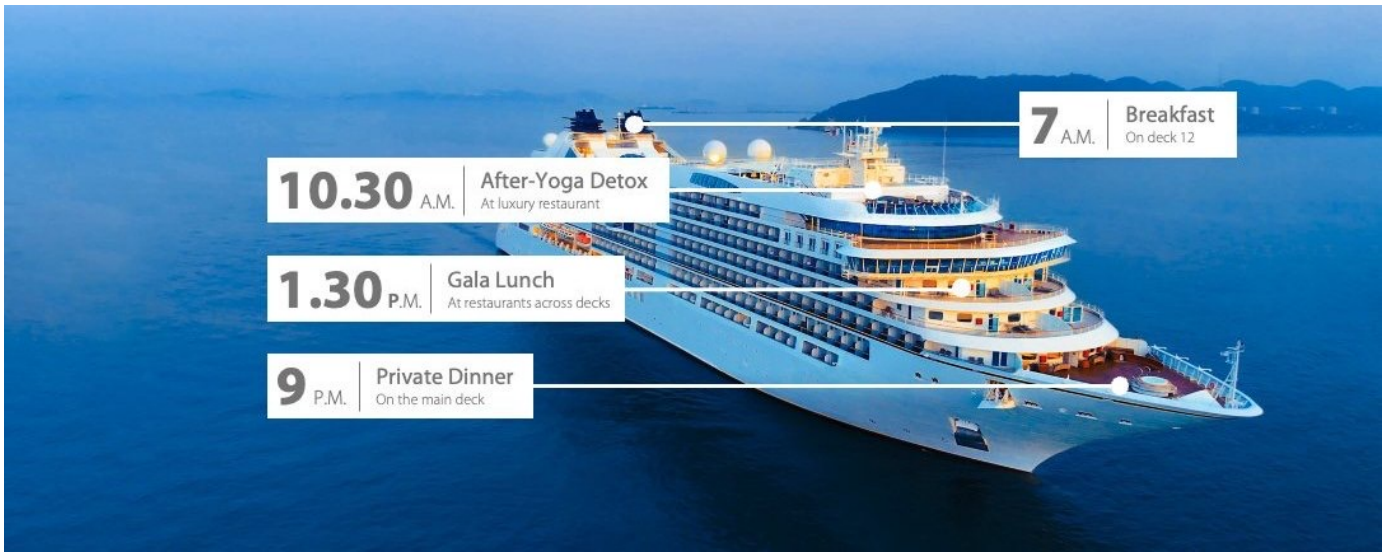
POWER

Mobile battery, mains, or both. Cordless anywhere.

FROM BUFFET TO LIVE COOKING

ANY SERVICE, ANYWHERE ON BOARD

One station runs breakfast on an open deck, a live lunch across the restaurants, and a private dinner on the main deck. As the devices change, so does the food concept, from a full buffet to à la minute cooking, plated to demand rather than held in bulk.



ONE MODULAR TABLE, FROM THE FIRST BREAKFAST TO THE LAST LATE SERVICE



STEAK LIVE COOKING ON AN OPEN DECK OF AN EXPEDITION SHIP



PASTA LIVE COOKING & BUFFET SERVICE IN A FINE-DINING ROOM



SEAFOOD LIVE COOKING & HOLDING ON THE CRUISE SHIP TERRACE

What lets that cooking happen in front of guests, rather than behind a galley wall, is how a station is powered and ventilated.

CORDLESS POWER

CHEFPOWER® battery runs cooking and holding with no cables and no trip hazards. 6.48 kWh, up to 3,800 W, for about 3 to 4 hours of live cooking or 16 to 18 hours of holding.

MOBILE FILTRATION

Airwall® F4 filtration lets cooking move into guest-facing rooms, with no ductwork, automatic fire suppression, and up to about 1,100 cubic metres of air cleaned per hour.

DESIGNED TO DISAPPEAR

livecookintable®

FOLDS FLAT, RECLAIMS THE FLOOR

≈60% less storage space than fixed equipment, because the system flat-packs when it is not in use.

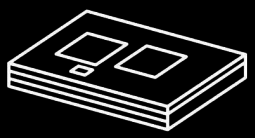
Galley space at sea is scarce. Every table is tool-free and breaks down into its frame, legs, crossbars, and casters, packing into transport bags and onto trolleys. When service ends, a venue is cleared rather than left occupied by fixed equipment.



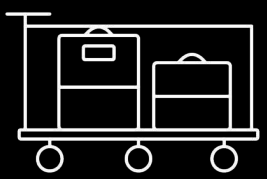
DISASSEMBLED



FOLDS FLAT



BAG & TROLLEY



MARINE MATERIALS & FINISHES

- AISI 316 seawater-proof stainless steel, with fully stainless casters specified for cruise use
- HPL tabletops rated for outdoor decks; vegan-leather claddings certified to IMO FTPC 2010 fire safety
- Double-sided tops and magnetic claddings in a wide range of finishes, including bespoke shades developed to a client's design language



Built with consideration to USPH and VSP guidelines. Engineered around the USPH 100-point system and VSP construction standards, with smooth cleanable surfaces, sealed access, and buffet and sneeze guards.

IN SERVICE AT SEA

PROVEN ACROSS THE FLEET

livecookintable® is installed and working on more than twenty ships, indoors and out on deck, across leading luxury, premium, and expedition cruise lines, river and ocean.

