OFFICINE GULLO
FIRENZE
Collection

“At Officine Gullo we manufacture considering much longer timespans than the industrial production in our sector. We create products that can be updated and improved, but never destroyed or forsaken. We work and design for modern living and for the antiques of tomorrow. Every element provides resilience, beauty and prestige derived from the materials used. In every creation, Florentine traditions are blended with meticulous research into function and beauty: we refine the steel structures of our cooking ranges with elements in hand-hammered brass, copper, high-thickness galvanic finishes and engraving, in the same way that artisans in Florence have forged metal for centuries, crafting unique works of art. We are proud to add our name to everything that comes from our workshops, safe in the knowledge that this name will stand the test of time together with our creations.”

Carmelo Gullo

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WWW.OFFICINEGULLO.COM

Florence as an inspiration

The beauty of the city, in which we have the good fortune to live and work, amalgamates the two cores of our production: tradition and technology. The wonders of this astonishing place inspire us every day; they guide our imagination every time we devote ourselves to a project. I'm thinking about the perfect geometry concealed on the frontages of Florence's palazzos, in the frescoes and sculptures which we have as a guideline while we forge the metal for our creations.

Carmelo Gullo

Florence and origins of the kitchen

In the history surrounding the origins of the kitchen, cooking food has been elevated from necessity to art form with the honing of technological and mechanical expertise, united in the pursuit of utility that is equally discernible as beauty. Florence and Tuscany played a crucial role in this, given that research and studies were conducted in the field by figures such as Leonardo da Vinci, Leon Battista Alberti and Francesco di Giorgio Martini, as well as blacksmiths and chimney manufacturers, all representatives of a culture in which technical and artistic interests have always been inextricably linked.

Since the Renaissance, metalworking has always been one of the excellences in Florentine art and craftsmanship, as evidenced by the bronze masterpieces at the Bargello Museum, in the Loggia del Lanzi and in the city's churches. Florence was a place where artists such as Ghiberti, Donatello, Cellini and Giambologna forged their bronze showpieces. Bronze sculpture reached its height in Florence between the late seventeenth and early eighteenth centuries, at the time of the last Medici grand dukes, when the art became the object of important commissions by rulers and nobles across Europe. As diplomatic gifts, these bronze sculptures established exquisite Florentine taste on the international stage.

In contemporary Tuscany, by means of constant research entwined with a devotion to the very best traditions, kitchens continue to be manufactured that enjoy worldwide acclaim, derived from the finest materials, artisanal methods and an innate love of beauty that underpins the process from design to construction. The ethos of Officine Gullo embraces the best that modern technology can provide, while the overall aesthetic respects centuries-old traditions. The kitchens accommodate professional cooking systems while remaining homely spaces where food is served and shared.

Noble metals only

Fine materials with superlative properties based on time-honored traditions are selected and handcrafted in thicknesses that vary between 3 and 7 mm, resulting in timeless and beguiling creations.

Copper is the oldest of materials. Used since antiquity, copper has remarkable properties: it is natural, hardy, anti-bacterial, light, extremely malleable, and easy to work with.

Stainless steel has the greatest visual impact on the kitchen. A symbol of strength and modernity, it remains unchanged over time, withstanding high temperatures while still being practical for daily use.

Used for centuries in art, brass is known for its ductility, malleability, and resistance to corrosion. Due to its colour and nuance, brass brings warmth to surroundings and can be easily matched with any style, from the more classical to the contemporary.

Special techniques: endless solutions for bespoke kitchens

All Officine Gullo kitchens can be made in any colour on the RAL colour chart, in addition to customized shades available on request. A wide range of finishes are available for brass details, such as the trims and handles, from classic galvanic finishes, including polished chrome, black or satin-finish nickel, to coloured touches for a tone-on-tone effect or a contrast with the predominant structural colour. We also offer an opaque high-tech finish for an ultra-modern effect. Still today the brass working is completely handmade and every kitchen is in the charge of a single craftsman who follows its production.

Burnishing

Burnishing is always performed by hand to darken and lighten surfaces simultaneously, evoking slight ageing on the metal surface. The beauty of brass means that it changes with time, proudly revealing its age.

Galvanizing

Brass gains a new form through the galvanizing process. The natural qualities of the material are enhanced with polished or brushed chrome, nickel and matte effects.

Silver soldering

Metals continue to be soldered by hand for Officine Gullo products because only the human eye can spot details that machinery is still unable to see.

Chiseling

Chiseling by master craftspeople ensures that all Officine Gullo products are refined in every detail.

Lathing

Handcrafted products such as solid brass bars are shaped using a lathe. Every piece is shaped and worked on the lathe before entering into production.

Hand hammering

Hand hammering on the trim and panels accentuates the texture of the metal and achieves unique weave.

A gift for the future generations: the antiques of tomorrow

Because of the hardwearing and prized materials with which they are crafted, Officine Gullo kitchens are expertly made to withstand wear and tear over time. While the average lifespan of a kitchen ranges between ten and fifteen years, Officine Gullo kitchens are designed to last forever. Purchasing a Officine Gullo kitchen isn't something you just do for yourself; it's for your children and grandchildren too. It is an investment in the future, a leap of faith in the centuries to come.

OG PROFESSIONAL

Discover OG Professional
cooking range on our website

The OG Professional Collection is the epitome of professional ranges, providing the opportunity to cook dishes in your own home using the same equipment available to the world's top chefs. Leading professional-use technology blends with a unique detail-focused look to become the centrepiece of the kitchen.

Cook at home like in a top restaurant

"A restaurant at home", which not only means the professional equipment found in a restaurant, but also a focus on the fact that the kitchen is in a home environment, therefore a pursuit for the utmost ergonomics for every single component, so that they can be used easily in everyday life.

This high technological component has enabled Officine Gullo to design and craft kitchens for Michelin-starred restaurants such as Belmond Hotel Cipriani in Venice; The Four Seasons Florence helmed by Vito Mollica; the Probka restaurant chain with Aram Mnatsakanov in Moscow, St. Petersburg and Kiev; Antonino Cannavacciuolo's Villa Crespi and Antonello Sardi's Virtuoso Restaurant. Over the years, the company has developed lasting relationships with these leading chefs, incorporating their recommendations into products and honing innovative cooking methods.

Chef Antonello Sardi

Chef Antonino Cannavacciuolo

Custom OG Professional Range
Colour: Silver Grey / Finishing: Polished Chrome

Fine materials and advanced technology

The OG Professional collection focuses on the technical and design details. The bodywork is crafted using steel plating, which measures up to 3 mm in thickness, and refined with solid brass finishes. The technological core boasts a set of burners, which operate up to 10kW in power, spacious multifunction and ventilated stainless-steel ovens, and a range of professional cooking additions derived straight from haute cuisine.

6 customizable compositions

Boasting a standard depth of 70 cm, the OG Professional range provides 6 modules of variable width, from 88 to 208 cm: 88, 128, 148, 168, 188 and 208 cm. Several elements can be chosen to equip the appliance's cooktop and oven. In addition to the 6 default-size compositions, Officine Gullo ensures that clients can design their own cooking ranges and islands according to customized measurements, choosing a range of cooking elements to be included in the configuration.

OG Professional range cooker, detail
Colour: Soft Grey / Finishing: Satin Nickel

OGS168 - 168 cm OG Professional range cooker
The cooking range is flanked by "Torricella" cabinetry.
Colour: Jet Black / Finishing Burnished Brass

Bringing style to the kitchen

Sophisticated technology for professional use merges with distinctive detailed design which drives the kitchen aesthetic. The joy of the freestanding OG Professional range cooker is that the appliance can be situated anywhere, even distanced from the remaining kitchen accouterments. This independence ensures that the range cookers stand in their own spotlight, breaking away from the norm and occupying center stage.

OGS208 - 208 cm OG Professional range cooker
Colour: Jet Black / Finishing: Burnished Brass

OGS88
An initial approach to professional kitchens for the home

The OGS88 model is the most compact freestanding range cooker for those wanting to design a professional kitchen at home.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS88 in picture is a freestanding cooking range measuring 88 cm wide. The unit, crafted entirely in high-thickness steel, consists of a 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins and a ventilated electric oven in stainless steel and accessorized with Gastronorm professional trays (GES8P). The entire range is finished with fine solid brass details.

OGS128
Versatility and professional performance in a compact cooking range

Almost 130 cm wide, the OGS128 model can create up to 3 cooking areas on the cooktop, while in the lower part next to the professional oven there is space for a container or a useful warming compartment.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS128 in picture is a freestanding cooking range measuring 128 cm wide. The unit, crafted entirely in high-thickness steel, consists of: an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins; an electric oven in stainless steel and accessorized with Gastronorm professional trays (GES8P); a smooth electric frytop (FLS4E) and a food warmer (SS4+SV), both measuring 40 cm. The entire range is finished with fine solid brass details.

OGS148
A compact yet complete cooking range

Due to the additional 20 cm compared to the previous model, the OGS148 is an exceptional and complete option for professional and amateur cooks alike. The appliance blends two well-sized cooking areas (for pasta and meat courses) in a single block, like the 60 cm smooth and grooved frytop. This range is a flexible alternative for straightforward cooking methods with its spacious drawers, which prove functional and convenient.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS148 in picture is a freestanding cooking range measuring 148 cm wide. The unit, crafted entirely in high-thickness steel, consists of: a smooth and grooved electric frytop (FLRS6E) and an undermounted two-drawer module (CS6); an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins; and an electric oven in stainless steel and accessorized with Gastronorm professional trays (GES8P). The entire range is finished with fine solid brass details.

OGS168
The perfect balance of size and performance in a complete freestanding cooking range

The result of a philosophy to enhance the potential of the professional cooking range for home use, the OGS168 model is the perfect balance of size and performance, establishing a reputation as the most esteemed option in the OG Professional collection. The compact appliance features an area for food preparation and a separate cooking zone boasting the equipment needed by discerning cooks. This cooking range is the perfect solution for those who enjoy the efficiency of the modern and sophisticated technology used in haute cuisine.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS168 in picture is a freestanding cooking range measuring 168 cm wide. The unit, crafted entirely in high-thickness steel, consists of: a smooth electric frytop (FLS4E) with an undermounted food warmer (SS4+SV), both 40 cm; an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins and an electric oven in stainless steel and accessorized with Gastronorm professional trays (GES8P); a 40 cm neutral steel work counter (PNS4); and an additional 40 cm door cabinet (SS4). The entire range is finished with fine solid brass details.

OGS188
A superb blend of design and professional performance

The substantial OGS188 model boasts considerable space and versatility due to the range's ability to add 60 cm cooking elements. Measuring 188 cm wide, the cooktop can be divided: one half dedicated to preparing pasta and similar dishes on the burners and coup de feu, while the other side is perfect for cooking meat and fish on the burners and fry-top. Only one oven is featured in the following version, but a second oven can be added to enable different dishes to be cooked at the same time.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS188 in picture is a freestanding cooking range measuring 188 cm wide. The unit, crafted entirely in high-thickness steel, consists of: an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins and an electric oven in stainless steel and accessorized with Gastronorm professional trays (GES8P); a smooth electric frytop (FLS4E) and a food warmer (SV+SS4), both measuring 40 cm; two 60 cm drawers (CS6) The entire range is finished with fine solid brass details.

OGS208
Outstanding results for the perfect host

Top-tier technology and functionality in this extremely versatile cooking range, which boasts plenty of space and multiple cooking methods. Measuring 208 cm wide, the OG208 cooking range enables dinner to be prepared for large parties. Up to two ovens can be added, which allows different dishes to be cooked at the same time, while the cooktop can be accessorized with a number of useful appliances, including burners, coup de feu, fry-top, pasta cooker and a fryer. Alternatively, a neutral food preparation area can be added.

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The OGS208 in picture is a freestanding cooking range measuring 208 cm wide. The unit, crafted entirely in high-thickness steel, consists of: an 80 cm cooktop with coup de feu and two burners and an electric oven in stainless steel and accessorized with Gastronorm professional trays (GEPS8P); a second cooktop measuring 80 cm with four burners and a second stainless steel electric oven accessorized with Gastronorm professional trays (GES8P); a 40 cm smooth electric frytop (FLS4E); and a 40 cm food warmer (SV+SS4). The entire range is finished with fine solid brass details.

Custom cooking ranges and islands: utmost tailoring freedom

In addition to the 6 default-size compositions, Officine Gullo ensures that clients can design their own cooking ranges and islands according to customized measurements, choosing a range of cooking elements to be included in the configuration. Every design aspect, from dimensions to composition, is studied to fulfil the needs of individual clients. Custom cooking ranges do not have a standard size or composition.

OG Professional custom island / CPP013 island hood
Colour: Ocean Blue / Finishing: Burnished Brass

Custom OG Professional Range
Colour: Silver Grey / Finishing: Polished Chrome

OG Professional

Discover the collection on our website

The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

LAVA STONE GAS BARBECUE 40 CM
BBS4G

CONTACT ELECTRIC GRILL 40 CM
BBSC4E

MAXI BURNER 40 CM
DFWS4

4 GAS BURNERS 80 CM
D2FS8P

4 GAS BURNERS AND COUP DE FEU 120 CM
D2FPS12P

INDUCTION WOK WITH 1 COOKING ZONE 40 CM
PIS4.1

INDUCTION COOKTOP WITH 2 COOKING ZONES 40 CM
PIS4.2

INDUCTION COOKTOP WITH 4 COOKING ZONES 80 CM
PIS8

SMOOTH ELECTRIC FRY-TOP 40 CM
FLS4E

RIBBED ELECTRIC FRY-TOP 40 CM
FRS4E

RIBBED ELECTRIC FRY-TOP 60 CM
FLRS6E

COUP DE FEU 40 CM
TPS4GP

ELECTRIC PASTA COOKER 40 CM
CVCS4E

DOUBLE ELECTRIC FRYER 40 CM
FGC2S4E

4 BURNERS COOKTOP + ELECTRIC STATIC OVEN
GES8P

4 BURNERS COOKTOP + ELECTRIC FAN OVEN
GES8PV

2 BURNERS COOKTOP + COUP DE FEU + ELECTRIC OVEN
GEPS8P

ELECTRIC FAN OVEN 80 CM
FES8

ELECTRIC STATIC OVEN 100 CM
FES10

ELECTRIC MULTIFUCTION OVEN 100 CM
FE10

ELECTRIC MULTIFUCTION OVEN 80 CM
FE8

OG Professional

Discover the collection on our website

WARMING CABINET WITH INTEGRATED DOOR 40 CM
SV + SS4

NEUTRAL WORKTOP 20 CM
PNS2

NEUTRAL WORKTOP 40 CM
PNS4

NEUTRAL WORKTOP 60 CM
PNS6

NEUTRAL WORKTOP 80 CM
PNS8

2 BURNERS COOKTOP 9KW
DFS4_9P

2 BURNERS COOKTOP 11KW
DFS4_11P

2 BURNERS COOKTOP 13KW
DFS4_13P

NEUTRAL WORKTOP 40 CM WITH SINK
PNLASA

NEUTRAL WORKTOP 80 CM WITH SINK ON THE RIGHT
PNLASA8D

NEUTRAL WORKTOP 80 CM WITH SINK ON THE LEFT
PNLASA8S

DOUBLE DRAWER 40 CM
CS4

DOUBLE DRAWER 60 CM
CS6

CABINET DOOR 40 CM
SS4

DOUBLE CABINET DOOR 60 CM
SS6

FIORENTINA

Discover Fiorentina cooking range on our website

Characterized by an elegant and solid steel design, Fiorentina cooking machines are designed to ensure maximum quality, performance and aesthetics, with the aim of satisfying every culinary need with tradition and innovation.

Made in Italy elegance

Officine Gullo pays tribute to Italian beauty and elegance with the new line of Fiorentina range cookers. A unique and detail-oriented design that bestows character on kitchen styles. Fiorentina is inspired by Tuscany, the region's traditions and history of metalworking, which are among the highest expressions of Florentine artistry. The range cookers are entirely designed and developed in Italy to guarantee the utmost quality, performance and presentation, fulfilling all culinary needs through tradition and innovation.

OGG486FC Fiorentina 120 cooking range - glass door
CPD017 hood / EMCFU01 60 cm coffee maker / EFVFU01 60 cm combi-steam oven / FRCLI05F 120 cm double fridge-freezer
Colour: Custom Pink / Finishing: Copper

Unique creations

The new freestanding Fiorentina range cooker vaunts a refined and robust design. The option to paint the exterior in any colour in the RAL spectrum – as well as custom colours on request – and to choose from a variety of finishes for the brass details makes each of these range cookers a unique creation.

Style

The structures can be personalized by choosing from over 1,000 colours – any colour in the RAL spectrum as well as custom colours on request – and more than 50 different combinations of finishes for the brass details, making each kitchen unique.

Power

The high-performance burners, vaunting a maximum power of 5 kW, ensure the right flame level through 5 different combinations for virtually infinite control. Dual regulation allows the separate control of the two brass burner rings: internal, perfect for slow cooking, and external, for large pots.

User-friendly

The collection is not only aesthetically pleasing; it is also extremely easy to use. The intuitive control panel ensures that all the functions can be managed with the simplest of touches. The multiple functions include a cooking timer, meat temperature probe and a variety of customizable settings.

Extralarge & self-cleaning

The ovens, equipped with double ventilation for maximum heat distribution, enable the optimal cooking of dishes. The telescopic rack, manufactured in sturdy materials, allows dishes to be removed and the cooking checked easily. The oven has additional functions such as the Pyrolysis function for self-cleaning and Booster for rapid temperature reaching and a food temperature probe.

Materials

The signature elements of the cooking tops are the solid brass burners and the cast iron grills which add endurance and elegance.

Professional Burners: unparalleled power and control to melt, simmer, saute, and sear

Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 5 kW and is also capable of the gentlest simmer aided by its oversized burner cap.

1 Potente

At the peak of its 5 kW capability, meat is seared to produce a crust worthy of your favorite chef. Large pots quickly recover to a rigorous boil, and no culinary conquest seems unattainable. All burner rings engage to produce the most powerful flame for cooking.

2 Mezzopotente

Perfect al dente pasta is a snap. Progressive control of the burner ensures maximum heat distribution without excessive flame for an even and moderate boil.

3 Medio

Creamy risotto and smooth custards come to life as the burner rings combine to provide enough heat to encourage the cooking but discourage scorching.

4 Adagio

Simmer, poach, or braise your way to a tender sauce, soup or stew. Flame curls around the diffuser cap to barely brush the base of the cooking vessel with perfect control for extended periods of low heat cooking.

5 Delicatissimo

Melt butter, warm chocolate, or gently coax the flavor from savory vegetables, this lowest setting is achieved by the flame from the simmer burner rolling gently under the diffuser cap to radiate whisper soft heat.

Fiorentina 75

INDUCTION - 76 CM

Fiorentina 75 kitchen is a freestanding steel kitchen capable of ensuring very high quality and performances. The hob has four induction cooking zones with a glass ceramic surface, boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions.

The kitchen is equipped with a professional multifunction electronic oven with a capacity of 124 l. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done. The wide oven door - available in two versions with and without window - is equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 Halogen lights for flawless visibility. Black Porcelain enamel interior and the enamelled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids, while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. The oven also has a self-cleaning function with pyrolysis. The construction of the door ensures an outdoor temperature of <50°C even during the pyrolytic cycle (465°C). Finally, thanks to the intuitive control display, all functions can be managed with a simple touch.

OGS304IC Fiorentina 75 cooking range - solid door
Colour: Jet Black / Finishing: Burnished Brass

OGS304IC Fiorentina 75 cooking range - solid door
CPD017 hood / ACR014 panel / C-ACSSEMB00 sink / Officine Gullo joinery
Colour: Jet Black / Finishing: Burnished Brass

Fiorentina 90

INDUCTION / DUAL FUEL / FULL GAS - 91 CM

In the Fiorentina 90 Dual Fuel and Full Gas version, six burners of different sizes with double brass burners and massive professional cast iron grills ensure quality and performances. The hob has been designed to guarantee maximum power for the best culinary performances, with a fascinating and long-lasting style. Control and delicacy in one gesture: the separate control of the two rings of the burners: internal, ideal for slow cooking, and external for large firings. The brass burners in fact allow a use that goes from the light simmering to firings that require a maximum power of 5 kW. The cast iron grates are built to withstand searing heat and rapid temperature changes without losing their strength. They allow pans to be easily repositioned at your convenience. as an alternative to the gas hob, the latter is also available as an induction version.

The multifunction electric oven has an extra-large capacity (161 liters), and is equipped with double ventilation for better heat distribution. Multiple baking functions allow for ultimate flexibility, performance and capacity. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

The wide oven door - available in two versions with and without window - is equipped with an assisted closing system that absorbs shocks and the internal lighting with Halogen lights for flawless visibility. The construction of the door ensures an outdoor temperature of <50 ° C even during the pyrolytic cycle (465 ° C). Black Porcelain enamel interior and the enamelled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids, while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. In addition, the oven has additional functions such as the Pyrolysis function for self-cleaning and Booster for rapid temperature reaching and a food temperature probe.

OGS366IC Fiorentina 90 cooking range - solid door / ACR014 panel
Colour: Pigeon Blue / Finishing: Burnished Brass

OGS366IC Fiorentina 90 cooking range - solid door
CPD017 hood / ACR014 panel
Colour: Pigeon Blue / Finishing: Burnished Brass

Fiorentina 120

DUAL FUEL - 122 CM

The Fiorentina 120 kitchen is available in the Dual Fuel version and is characterized by a thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Professional burner beneath continuous cast iron grates and a Trilaminate Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 5 kW. Trilaminate griddle: functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a three-layer griddle with the addition of aluminium for even and consistent heat distribution. Cast iron grates: Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

Below the cooking surface, two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done. Cool touch door: 4 layers of thermo-reflecting glass ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the pyrolytic cycle (465 ° C). Soft closing door: robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

OGS486FC Fiorentina 120 cooking range - solid door
Colour: Telegray / Finishing: Gunmetal

OGS486FC Fiorentina 120 cooking range - solid door
CPD017 hood / ACETAOG02PCL tap / C-ACSTOPBDI sink / Officine Gullo joinery
Colour: Telegray / Finishing: Gunmetal

Fiorentina 150

INDUCTION - 152 CM

Top-tier technology and functionality in this extremely versatile freestanding cooking range. The hob with eight induction cooking zones with a glass ceramic surface offers excellent performance both in terms of results and ease of use. It offers various functions as boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions.

The kitchen has two professional multifunction electronic ovens with a capacity of 124 lt each, which allows different dishes to be cooked at the same time. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done. The wide oven doors - available in two versions with and without window - are equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 Halogen lights for flawless visibility. Black Porcelain enamel interior and the enamelled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids, while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. The ovens also have a self-cleaning function with pyrolysis. The construction of the door ensures an outdoor temperature of <50 ° C even during the pyrolytic cycle (465 ° C). Finally, thanks to the intuitive control displays, all functions can be managed with a simple touch.

2OGS366FC Fiorentina 150 cooking range - solid door
CPD017 hood / POM.ACR069 hanging rack / ACR014 panels / Officine Gullo joinery
Colour: Signal White / Finishing: Polished Chrome

2OGS366FC Fiorentina 150 cooking range - solid door
CPD017 hood / ACETARB060CL tap / C-ACSSEMBDI sink / POM ACR069 hanging rack / ACR014 panels / Officine Gullo joinery
Colour: Signal White / Finishing: Polished Chrome

Fiorentina 180

DUAL FUEL - 182 CM

In the Fiorentina 180 Dual Fuel, twelve burners of different sizes with double brass burners and massive professional cast iron grills ensure quality and performance. The cooking experience is enriched by three accessories: two smooth enameled cast-iron griddle and a soapstone griddle. The hob has been designed to guarantee maximum power for the best culinary performances, with a fascinating and long-lasting style. Control and delicacy in one gesture: the separate control of the two rings of the burners: internal, ideal for slow cooking, and external for large firings. The brass burners in fact allow a use that goes from the light simmering to firings that require a maximum power of 5 kW. The cast-iron grates are built to withstand searing heat and rapid temperature changes without losing their strength. They allow pans to be easily repositioned at your convenience.

The kitchen has two professional multifunction electronic ovens with a capacity of 161 lt each, which allows different dishes to be cooked at the same time. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance, and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

The wide oven doors - available in two versions with and without window - are equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 Halogen lights for flawless visibility. Black Porcelain enamel interior and the enameled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. The ovens also have a self-cleaning function with pyrolysis. The construction of the door ensures an outdoor temperature of <50 ° C even during the pyrolytic cycle (465 ° C). Finally, thanks to the intuitive control displays, all functions can be managed with a simple touch.

2OGS366FC Fiorentina 180 cooking range - solid door
CPD020 hood / ACETAOG06LOB tap
Colour: Pine Green / Finishing: Burnished Brass

2OGS368FC Fiorentina 180 cooking range - solid door
CPD020 hood / ACETAOG06LOB tap / FRCG403I fridge-freezer / KNTG402I wine cabinet
Colour: Pine Green / Finishing: Burnished Brass

Fiorentina

Discover the collection on our website

FIORENTINA 75 / INDUCTION / SOLID DOOR
OGS304IC
Fiorentina range cooker 76 cm

FIORENTINA 75 / INDUCTION / GLASS DOOR
OGG304IC
Fiorentina range cooker 76 cm

FIORENTINA 90 / INDUCTION / SOLID DOOR
OGS366IC
Fiorentina range cooker 91 cm

FIORENTINA 90 / INDUCTION / GLASS DOOR
OGG366IC
Fiorentina range cooker 91 cm

FIORENTINA 90 / DUAL FUEL / SOLID DOOR
OGS366FC
Fiorentina range cooker 91 cm

FIORENTINA 90 / DUAL FUEL / GLASS DOOR
OGG366FC
Fiorentina range cooker 91 cm

FIORENTINA 90 / FULL GAS / SOLID DOOR
OGS366F
Fiorentina range cooker 91 cm

FIORENTINA 90 / FULL GAS / GLASS DOOR
OGG366F
Fiorentina range cooker 91 cm

Fiorentina

Discover the collection on our website

FIORENTINA 120 / DUAL FUEL / SOLID DOOR
OGS486FC
Fiorentina range cooker 122 cm

FIORENTINA 120 / DUAL FUEL / GLASS DOOR
OGG486FC
Fiorentina range cooker 122 cm

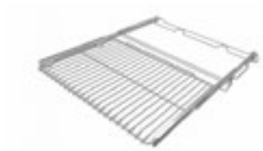
FIORENTINA 150 / INDUCTION / SOLID DOOR
2OGS304IC
Fiorentina range cooker 152 cm

FIORENTINA 150 / INDUCTION / GLASS DOOR
2OGG304IC
Fiorentina range cooker 152 cm

FIORENTINA 180 / DUAL FUEL / SOLID DOOR
2OGS366FC
Fiorentina range cooker 182 cm

FIORENTINA 180 / DUAL FUEL / GLASS DOOR
2OGS366FC
Fiorentina range cooker 182 cm

Fiorentina accessories



TELESCOPIC GRILL FOR FIORENTINA 75 AND 150 OVEN
FIOACC01

TELESCOPIC GRILL FOR FIORENTINA 90 AND 180 OVEN
FIOACC02

CAST IRON COOKING PLATER FOR FIORENTINA 75 AND 150
FIOACC03

CAST IRON COOKING PLATER FOR FIORENTINA 90 AND 180
FIOACC04

WOK RING
FIOACC05

SIMMER PLATE FOR SLOW COOKING
FIOACC06

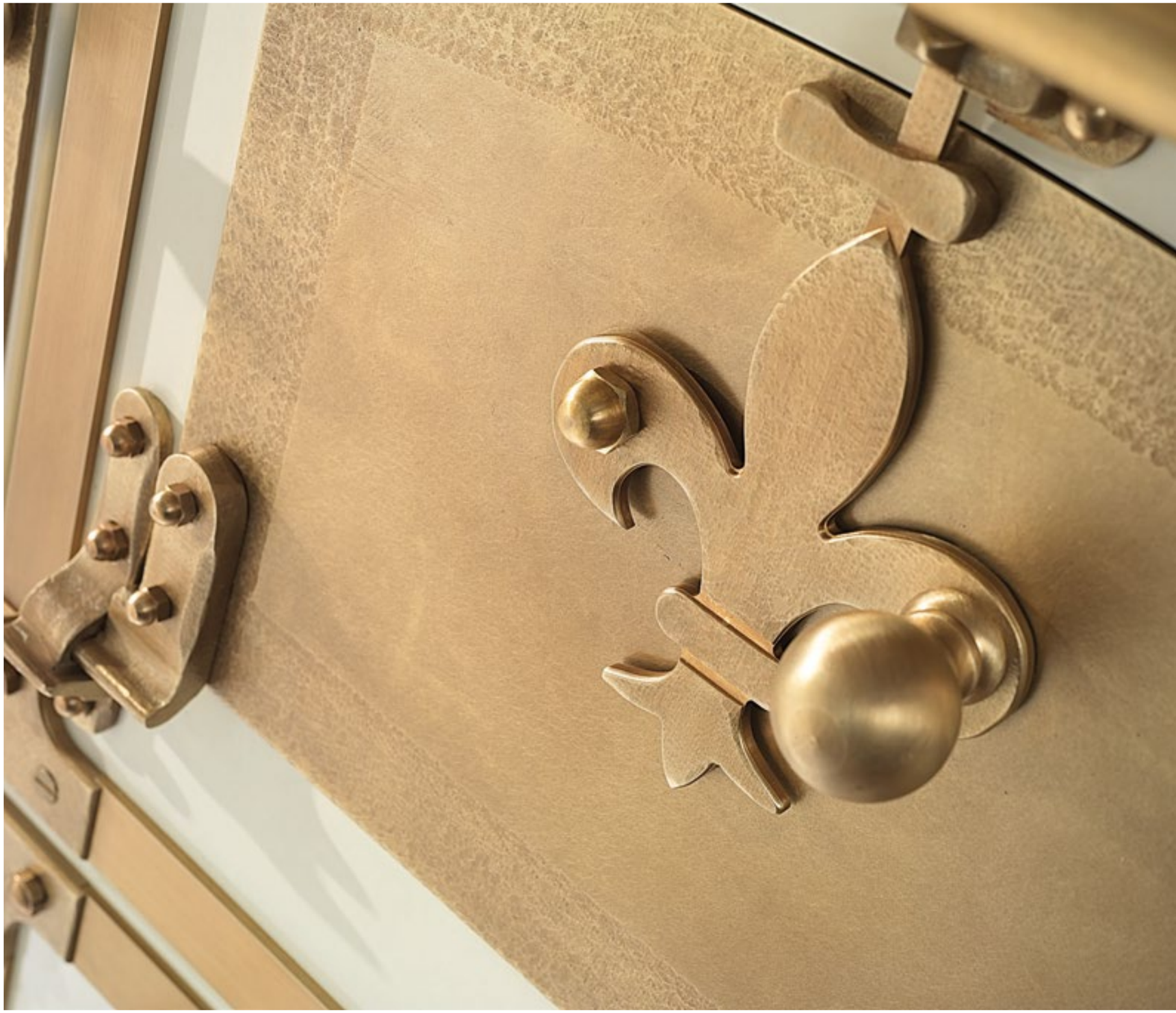
R E S T A R T

Discover Restart cooking range
on our website

A collection of household cooking appliances in Officine Gullo classic style with a retrò touch. Modular metal freestanding household appliances in a variety of colours and finishes, extraction hoods and functional kitchen accessories.

Tradition and innovation

The Restart collection comes from research into the design and decor of old Florentine villas. As a mark of respect, the Restart collections continue to be crafted near Florence, in the heart of the Tuscan countryside. Expert hands create an exclusive collection of cooking and refrigeration appliances in the company's workshops, as well as stylish extraction hoods and kitchen accessories. Innovative and high-performance household appliances are finished in the finest materials: solid brass, burnished copper, antique-effect steel and cast iron.



Detail of the brass "saltaleone" closure

FRKL101F fridge-freezer with wine cabinet

Modularity and coordinated style

Modularity is the standout feature of the Restart collection, which enables utmost flexibility in the organization of space to create unique surroundings. Every creation is an element of exclusive decor made to fulfil the wishes of every client and can be customized in a variety of colours and finishes.

From freestanding kitchens to refrigerators and hoods, every product in the Restart collection is designed to embellish any kitchen, regardless of whether it's handcrafted in stone or wood. Every coordinated element elevates the kitchen and enables technology to fit in perfectly with the Restart style.

Restart 90 single oven

5 BURNERS / 6 BURNERS / 4 BURNERS + FRYTOP / INDUCTION

The range cooker Restart 90 offers an electric multifunction oven with grill and cooling fan, electric spit, thermostat, analogic LCD programmer. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 4 versions: 5 burners, 6 burners, 4 burners with fry-top or induction.

ELG090SB1 90 cm Restart cooking range with 6 burners and electric oven - classic door
CPD024 hood / ACR1004 panels / "Torricella" custom metal cabinetry
Colour: Ruby Red / Finishing: Burnished Brass

ELG090SB1 90 cm Restart cooking range with 6 burners and electric oven - classic door
CPD024 hood / ACR1004 panels / ACETARB050OB mixer tap / "Torricella" custom metal cabinetry
Colour: Ruby Red / Finishing: Burnished Brass

Restart 90 double oven

5 BURNERS / 6 BURNERS / 4 BURNERS + FRYTOP / INDUCTION

The range cooker Restart 90 double oven offers a main electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second oven is a mini electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 4 versions: 5 burners, 6 burners, 4 burners with fry-top or induction.

ELG090FS2 90 cm Restart cooking range with 6 burners, 2 electric ovens - solid door / ACETARB110 tap
Colour: Turquoise Blue / Finishing: Polished Chrome

ELG090FS2 90 cm Restart cooking range with 6 burners, 2 electric ovens - solid doorACETARB110 tap
Colour: Turquoise Blue / Finishing: Polished Chrome

Restart 100

5 BURNERS / 6 BURNERS / 4 BURNERS + FRYTOP

The range cooker Restart 100 double oven offers an electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second smaller oven is an electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 3 versions: 4 burners with fry-top, 5 burners, 6 burners.

ELG100SG2 100 cm Restart cooking range with 6 burners and 2 electric ovens - glass door
CPD001 hood / ACR1007 panels / MEN ACR036M shelves / POM ACR069 hanging rack / ACETARB070 mixer tap / C-ACSSEMBDI sink / Officine Gullo joinery
Colour: Stainless steel / Finishing: Polished Chrome

ELG100SG2 100 cm Restart cooking range with 6 burners and 2 electric ovens - glass door
Colour: Stainless steel / Finishing: Polished Chrome

Restart 120

8 BURNERS / 6 BURNERS + FRYTOP

The range cooker Restart 100 double oven offers an electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer and electric spit. The second smaller oven is an electric oven with electric grill and split.The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 2 versions: 6 burners + fry top, 8 burners.

ELG120OB2 120 cm Restart cooking range with 8 burners and 2 electric ovens - classic door / CPD024 hood / Officine Gullo Joinery
Colour: Traffic Blue / Finishing: Burnished Brass

ELG120OB2 120 cm Restart cooking range with 8 burners and 2 electric ovens - classic door
CPD024 hood / Officine Gullo Joinery / MEN.ACR036B shelves / ACETARB070OB tap / C-ACSSEMB00 sink
Colour: Traffic Blue / Finishing: Burnished Brass

Restart

Discover the collection on our website

RESTART 90 SINGLE OVEN / SOLID DOOR

Restart range cooker 90 cm - solid door - single electric 90 cm maxi oven

ELG090SS1 - 6 burners
ELG090CS1 - 5 burners
ELG090FS1 - 4 burners + frytop
ELG090IS1 - induction

RESTART 90 SINGLE OVEN / GLASS DOOR

Restart range cooker 90 cm - glass door - single electric 90 cm maxi oven

ELG090SG1 - 6 burners
ELG090CG1 - 5 burners
ELG090FG1 - 4 burners + frytop
ELG090IG1 - induction

RESTART 90 SINGLE OVEN / CLASSIC DOOR

Restart range cooker 90 cm - classic door - single electric 90 cm maxi oven

ELG090SB1 - 6 burners
ELG090CB1 - 5 burners
ELG090FB1 - 4 burners + frytop
ELG090IB1 - induction

RESTART 90 DOUBLE OVEN / SOLID DOOR

Restart range cooker 90 cm - solid door - double electric oven (60 cm + 30 cm)

ELG090SS2 - 6 burners
ELG090CS2 - 5 burners
ELG090FS2 - 4 burners + frytop
ELG090IS2 - induction

RESTART 90 DOUBLE OVEN / GLASS DOOR

Restart range cooker 90 cm - glass door - double electric oven (60 cm + 30 cm)

ELG090SG2 - 6 burners
ELG090CG2 - 5 burners
ELG090FG2 - 4 burners + frytop
ELG090IG2 - induction

RESTART 90 DOUBLE OVEN / CLASSIC DOOR

Restart range cooker 90 cm - classic door - double electric oven (60 cm + 30 cm)

ELG090SB2 - 6 burners
ELG090CB2 - 5 burners
ELG090FB2 - 4 burners + frytop
ELG090IB2 - induction

Restart

Discover the collection on our website

RESTART 100 / SOLID DOOR

Restart range cooker 100 cm - solid door - double electric oven (60 cm + 40 cm)

ELG100SS2 - 6 burners
ELG100CS2 - 5 burners
ELG100FS2 - 4 burners + frytop

RESTART 100 / GLASS DOOR

Restart range cooker 100 cm - glass door - double electric oven (60 cm + 40 cm)

ELG100SG2 - 6 burners
ELG100CG2 - 5 burners
ELG100FG2 - 4 burners + frytop

RESTART 100 / CLASSIC DOOR

Restart range cooker 100 cm - classic door - double electric oven (60 cm + 40 cm)

ELG100SB2 - 6 burners
ELG100CB2 - 5 burners
ELG100FB2 - 4 burners + frytop

RESTART 120 / SOLID DOOR

Restart range cooker 120 cm - solid door - double electric oven (90 cm + 30 cm)

ELG120OS2 - 8 burners
ELG100FS2 - 6 burners + frytop

RESTART 120 / GLASS DOOR

Restart range cooker 120 cm - glass door - double electric oven (90 cm + 30 cm)

ELG120OG2 - 8 burners
ELG100FG2 - 6 burners + frytop

RESTART 120 / CLASSIC DOOR

Restart range cooker 120 cm - classic door - double electric oven (90 cm + 30 cm)

ELG120OB2 - 8 burners
ELG100FB2 - 6 burners + frytop

H O O D S

Discover all professional hoods on our website

Discover all domestic Fiorentina hoods on our website

Discover all domestic Restart hoods on our website

Meticulous research into the space where the system will be operational means that every extraction hood is the perfect solution for the ultimate reuse of air in the kitchen.

The sublime recycling of air in the kitchen

Developed from a need to harness perfect aspiration for powerful cooking ranges, Officine Gullo extraction hoods are not straightforward aspirating motors. Instead, they are handcrafted self-supporting structures that guarantee the quick and powerful removal of odors and vapors. These hoods boast extremely advanced technology that purifies air efficiently and quietly due to the filtering system. Meticulous research into the space where the system will be operational means that every extraction hood is the perfect solution for the ultimate reuse of air in the kitchen.

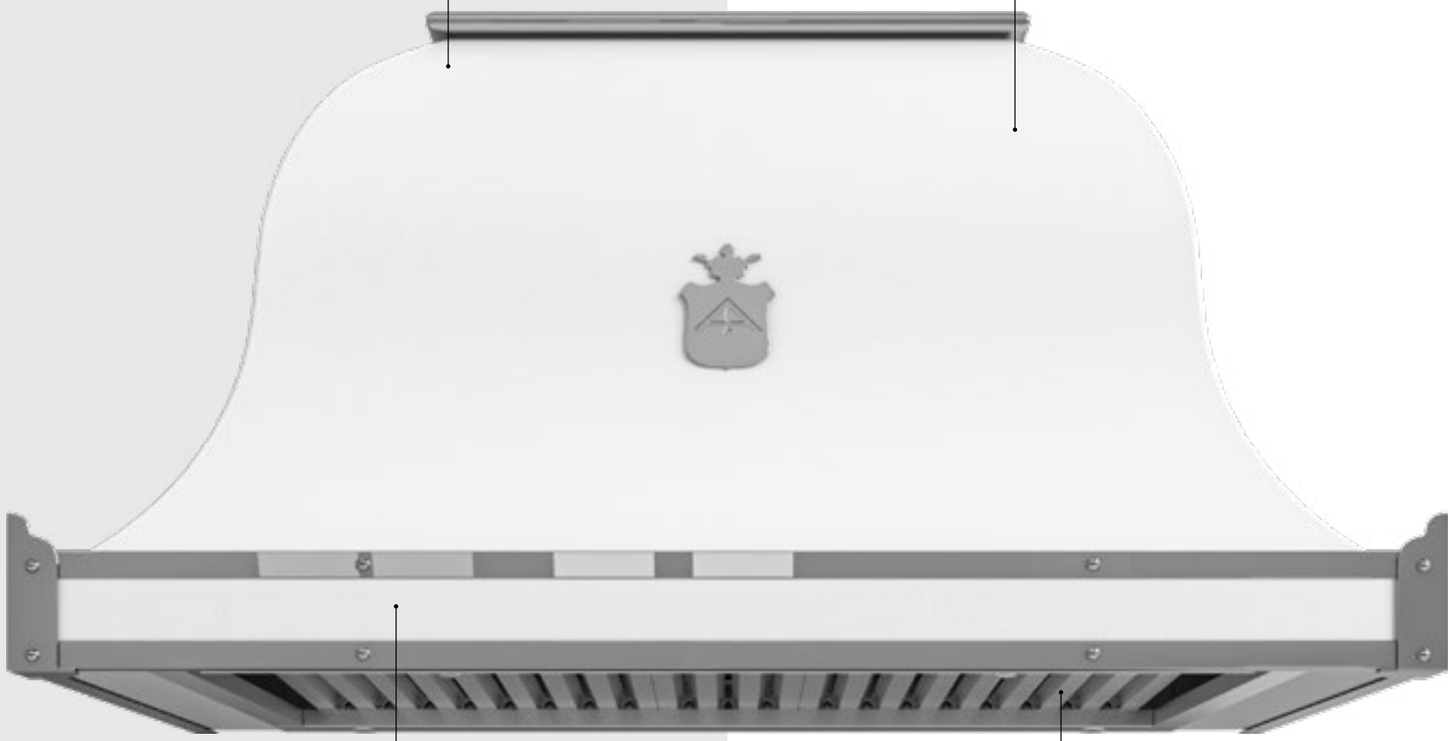
OGS208 - 208 cm OG Professional range cooker / CPP001 hood
Color: Stainless Steel / Finishing: Polished chrome

Materials

Officine Gullo extraction hoods are constructed entirely in high-thickness painted steel, while the finishes are in brass. The high-thickness burnished copper version is exclusive.

Installation

Our ventilation specialist consultants will advise your technicians throughout the planning and installation process.



Heights

Officine Gullo hoods can be adjusted to any height. The "velette" cover system conceals the vent all the way up to the ceiling, even when it is very high. This solution is a practical problem that can be discreetly adapted to all kitchens.

Features

The hoods can be equipped with shelving for pans and containers to optimize space as well as a LED lighting system.

Domestic hoods

Officine Gullo domestic hoods were manufactured to comply with the performance of Fiorentina and Restart cooking ranges. Made in painted steel, they are available in 7 different models and they can be combined with cooking machines in terms of dimensions, finishes and colours, to ensure an aesthetically perfect match. They are equipped with labyrinth filters and 3000K LED lights and have an aspiration capacity of up to 1.600 cubic meters per hour.

"Straight Sides" hood

CPD017 / The pyramid shape fits perfectly into contemporary-design kitchens and thanks to the vertical sides it is ideal to be located, for example, between two walls.

"Dome" and "High Dome" hood

CPD004 - CPD024 / The traditional lines of the "dome" shape fit perfectly into classic-design kitchens.

"Bell" and "High Bell" hood

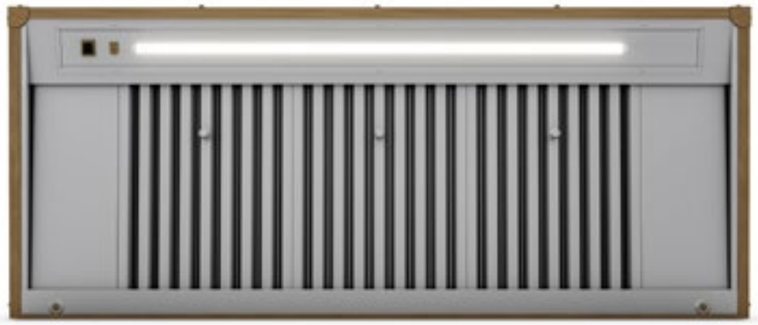
CPD013 - CPD025 / The traditional lines of the "bell" shape fit perfectly into classic-design kitchens.

"Pyramid" and "High Pyramid" hood

CPD001 - CPD020 / The pyramid shape fits perfectly into contemporary-design kitchens.

Professional hoods

Born from the need to have perfect aspiration for powerful OG Professional cooking machines, these hoods are extremely advanced equipment which, thanks to their filtering system, allows to purify the air in an incredibly effective and rapid way, with low noise level and reduced consumption. Handcrafted and available in 7 different models, the professional hoods are available in custom colours and finishes to ensure aesthetically perfect combinations. Internally, the hoods are equipped with 3000K LED lights and have an aspiration capacity of up to 2.250 cubic meters per hour.

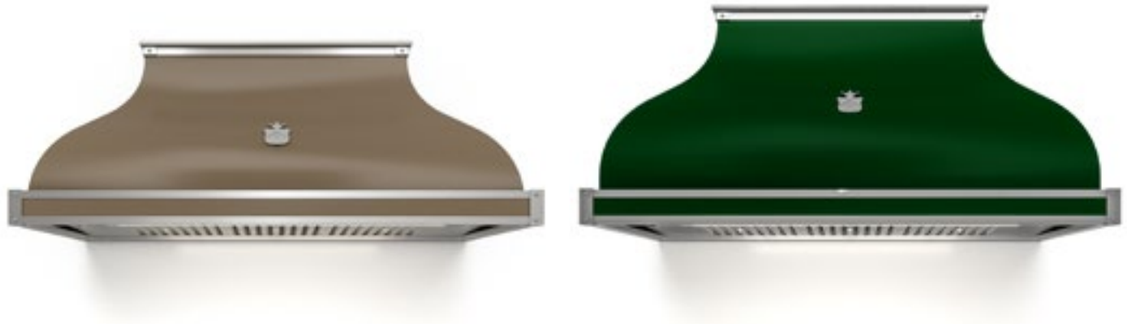


"Straight Sides" hood

CPP017 / The pyramid shape fits perfectly into contemporary-design kitchens and thanks to the vertical sides it is ideal to be located, for example, between two walls.

"Dome" and "High Dome" hood

CPP004 - CPP024 / The traditional lines of the "dome" shape fit perfectly into classic-design kitchens.

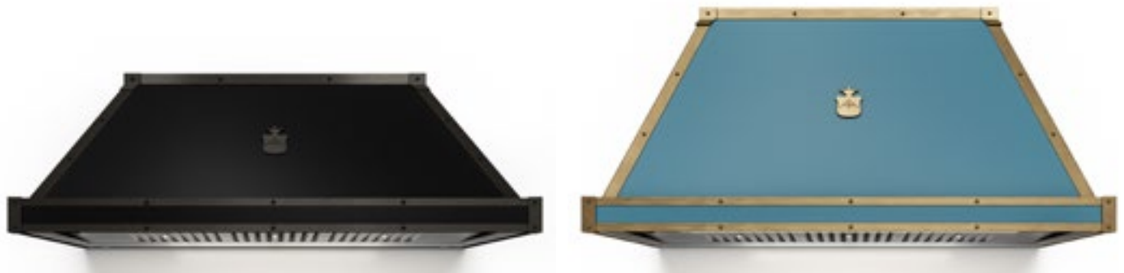


"Bell" and "High Bell" hood

CPP013 - CPP025 / The traditional lines of the "bell" shape fit perfectly into classic-design kitchens.

"Pyramid" and "High Pyramid" hood

CPP001 - CPP002 / The pyramid shape fits perfectly into contemporary-design kitchens.



PANELS, SHELVES HANGING RACKS

Discover all panels and hanging racks on our website

These objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment.

Metal Panels

It is that special extra touch to an elegant kitchen, combining Florentine craftsmanship and great functionality. Large metal panels looking more like tapestries, in copper, brass and stainless steel. Treated to ensure durability and strength, the panels can be made to the customer's choice of size and design.

ACR1004 panel / MEN.ACR036M shelves

MEN.ACR036 shelf

Shelves and hanging racks

Shelving in burnished brass; hanging racks with hooks; sliding drying racks with all kinds of finishes. These objects by Officine Gullo are much more than simple kitchen details: they are small gems of mechanics.

Panels

Discover the collection on our website

PANEL WITH HAMMERED TRIM ON 3 SIDES AND 2 BEVELED CORNERS

ACR1000

Metal panel available in copper, stainless steel or brass.

PANEL WITH HAMMERED TRIM ON 4 SIDES

ACR1003

Metal panel available in copper, stainless steel or brass.

PANEL WITH SOLID BRASS FRAME

ACR1004

Metal panel available in copper, stainless steel or brass.
Finishing in burnished brass, polished brass, satin nickel, polished chrome.

ACR1004 panel

SOLID BRASS SHELVING FOR POTS AND PANS WITH 6 POLES

MEN.ACR036

Shelf available in burnished brass, polished chrome, satin nickel.

SOLID BRASS SHELVING FOR POTS AND PANS WITH 4 POLES

MEN.ACR035

Shelf available in burnished brass, polished chrome, satin nickel.

SOLID BRASS SHELVING FOR POTS AND PANS WITH 6 POLES

MEN.ACR036M

Shelf available in burnished brass, polished chrome, satin nickel.

Shelves and Hanging Racks
Discover the collection on our website

STRAIGHT SOLID BRASS BAR FOR UTENSILS WITH SLIDING HOOKS

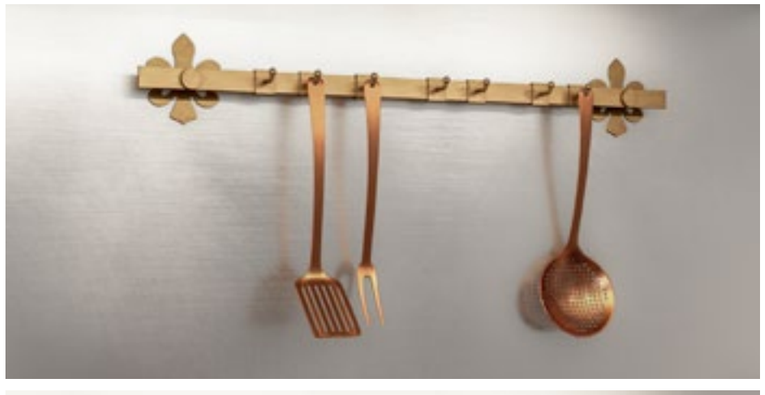
POM.ACR069

Hanging rack available in burnished brass, polished chrome, satin nickel.

STRAIGHT SOLID BRASS BAR FOR UTENSILS WITH SLIDING HOOKS

POM.ACR014

Hanging rack available in burnished brass, polished chrome, satin nickel.



BRASS LADLE BAR WITH SLIDING HOOKS

POM.ACR030

Hanging rack available in burnished brass, polished chrome, satin nickel.

BRASS LADLE BAR WITH CURVED SUPPORT

POM.ACR044

Hanging rack available in burnished brass, polished chrome, satin nickel.

BARBECUE

Discover Officine Gullo
barbecue on our website

Officine Gullo gas barbecues stand out because of the professional quality of the cooking systems and their exclusive design.

Grilling in style

Officine Gullo gas barbecues stand out because of the professional quality of the cooking systems and their exclusive design. Crafted in stainless steel, the barbecues can be painted in any colour in the RAL range as well as in custom shades available on request. A variety of finishes for the brass details are also on hand. Every BBQ can be uniquely personalized. The barbecues are available in three sizes: 80 (BBQ80), 100 (BBQ100) and 140 (BBQ140) cm wide. Built-in versions are also an option for all three sizes.

OGBBQ140
Colour: Signal White / Finishing: Satin Nickel

OGBBQ80

The OG BBQ80 Barbecue, has high-performance burners and sturdy thick stainless steel grills. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the products exclusivity. The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting.

The following are located on the side shelving:

- on the right, an ice tray with integrated cutting board: a drink holder is built into the shelving it also acts as a container for ice or other foods for use during and after barbecuing.
- on the left, an infrared cooking area. This is a high-temperature cooking surface, which reaches 980 due to the ceramic cooking top. In direct contact with an intense source of heat, similar to charcoal, meats brown rapidly, ensuring tender and succulent results.

The lid operates on sliding rails and can be retracted to regain the space required, unlike the usual opening mechanisms of hinged lids. All the heat is maintained beneath its double side. The hinges on the doors and lid enable slow, careful and silent closure.
Another detail that embellishes this barbecue are the back-lit handles. For additional convenience, internal lighting has been positioned within the cooking area, on the sides of the lid and inside the barbecue units.

OGBBQ80
Colour: Jet Black / Finishing: Polished Chrome

OGBBQ100
Colour: Distant Blue/ Finishing: Polished Chrome

OGBBQ100

The OG BBQ100 Barbecue has high-performance burners and sturdy 9.5 mm thick stainless steel grills. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the product's exclusivity. The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting.

The following are located on the side shelving:

- on the right, an ice tray with integrated cutting board: a drink holder is built into the shelving – it also acts as a container for ice or other foods for use during and after barbecuing.
- on the left, an infrared cooking area. This is a high-temperature cooking surface, which reaches 980° due to the ceramic cooking top. In direct contact with an intense source of heat, similar to charcoal, meats brown rapidly, ensuring tender and succulent results.

In the OG BBQ100, a practical tray, which can be easily removed as needed, makes smoking food straightforward due to the built-in system. Wood powered, the tray enables the barbecue to be transformed quickly into a food smoker. The lid operates on sliding rails and can be retracted to regain the space required, unlike the usual opening mechanisms of hinged lids. All the heat is maintained beneath its double side. The hinges on the doors and lid enable slow, careful and silent closure. Another detail that embellishes this barbecue are the back-lit handles. For additional convenience, internal lighting has been positioned within the cooking area, on the sides of the lid and inside the barbecue units.

OGBBQ140

The OG BBQ140 Barbecue vaunts an impressive cooking surface and high performance burners. The cooking area consists of two units:
the first has sturdy stainless steel grills, 9.5 mm thick and measuring 72 x 46 cm. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the product's exclusivity.
the second consists of the infrared cooking area, 47×46 cm. This is a high-temperature cooking surface, which reaches 980° due to the ceramic cooking top. In direct contact with an intense source of heat, similar to charcoal, meats brown rapidly, ensuring tender and succulent results.

The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting. In the OG BBQ140, a practical tray, which can be easily removed as needed, makes smoking food straightforward due to the built-in system. Wood powered, the tray enables the barbecue to be transformed quickly into a food smoker. The lid operates on sliding rails and can be retracted to regain the space required, unlike the usual opening mechanisms of hinged lids. All the heat is maintained beneath its double side. Another detail that embellishes this barbecue are the back-lit handles.

For additional convenience, internal lighting has been positioned inside the lid.

OGBBQ140
Colour: Signal White / Finishing: Satin Nickel

80 CM FREESTANDING BARBECUE
OGBBQ80

80 CM BUILT-IN BARBECUE
OGBBQ80T

100 CM FREESTANDING BARBECUE
OGBBQ100

100 CM BUILT-IN BARBECUE
OGBBQ100T

Barbecue
Discover the collection on our website

140 CM FREESTANDING BARBECUE
OGBBQ140

140 CM BUILT-IN BARBECUE
OGBBQ140T

OGBBQ140 detail
Colour: Signal White
Finishing: Satin Nickel

T A P S

Discover all taps on
our website

A wide range of models with timeless charm that blend in perfectly
with both the most classic and the most contemporary spaces.

ACETAOG02LCL polished chrome mixer tap with Lobe levers
C-ACSUNDB00 undermounted stainless steel rectangular sink

Water is synonymous with life, the centre of the kitchen

Source of life, energy and resource, instrument of work and well-being. If we consider that there is life wherever there is water, we can understand the importance it deserves. And the kitchen, which is the place where we nourish wellness and nutrition, is the right place to dedicate special attention to this essential element. No other kitchen element is used as often as the tap: it gives space to hygiene and well-being, and allows you to drink and cook. The philosophy of Officine Gullo is intimately linked to the primordial element of water and this is why it is granted a key role in the kitchen, committing to make it functional, safe, as well as aesthetically appealing. Officine Gullo mixers represent the focal point of every kitchen. A component, such as tapware, thereby becomes not only an accessory, but an actual protagonist of the environment.

ACETAOG04COB burnished brass double mixer tap with Cone levers
C-ACSSEMBDI apron-front burnished brass rectangular sink

Exclusive design and mechanics

The constant research by Officine Gullo has led to the creation of a line of iconic products that redefine the aesthetic standards of both domestic and professional mixers and taps. These precious artefacts have buried their roots in the centuries-old tradition of the most refined craftsmanship, combining noble materials to the new standards in design and modern luxury. Every product tells a story, created through a unique collaboration that involves designers, engineers and artisans. The design of these artefacts is absolutely exclusive, the result of careful research and exploration that spans various sectors: from mechanics to hydraulics, to the nautical sector, in which some control levers and knobs are eye-catching. The result is objects that look like works of art – unique and inimitable.

ACETAOG02LNS satin nickel mixer tap with Lobe levers
Details of monocommand mixer and Petal lever

Choosing the finest materials

The thickness of the noble metals – solid brass castings – with which the taps are made, are immediately evident. The weight of the taps is the immediate confirmation of this. The chosen materials are treated to meet the standards that require no lead and guarantee a long life.

Guaranteed durability

With great sensitivity for resources to be used efficiently and constant commitment to the development of elegant and functional products, Officine Gullo pays great attention to the engineering aspect: a meticulous design applied to the various development phases that allows great care to be paid to every detail and ensures that the company ensures the durability of its taps, guaranteeing 5 years warranty for every product.

Several styles in a single collection

Officine Gullo taps are available in a wide range of models with timeless charm that blend in perfectly with both the most classic and the most contemporary spaces. Some models offer the possibility of choosing, for example, the type of knob, and immediately distinguish the environment with a more classic or industrial character.

Attention to ecology

Officine Gullo offers "energy saving" solutions, measures to minimise the waste of water, such as standard flow regulators.

Multiple shapes and features

The possibility to choose between a mixer or knobs, a countertop or wallmounted tap rather than a folding tap, covers all possible customer needs.
Not only that, the features are also numerous. Alongside the classic kitchen taps and mixers, there are:
• pot-filler mixers with extensible shower and jointed pot-filling taps
• countertop showers
• folding mixers

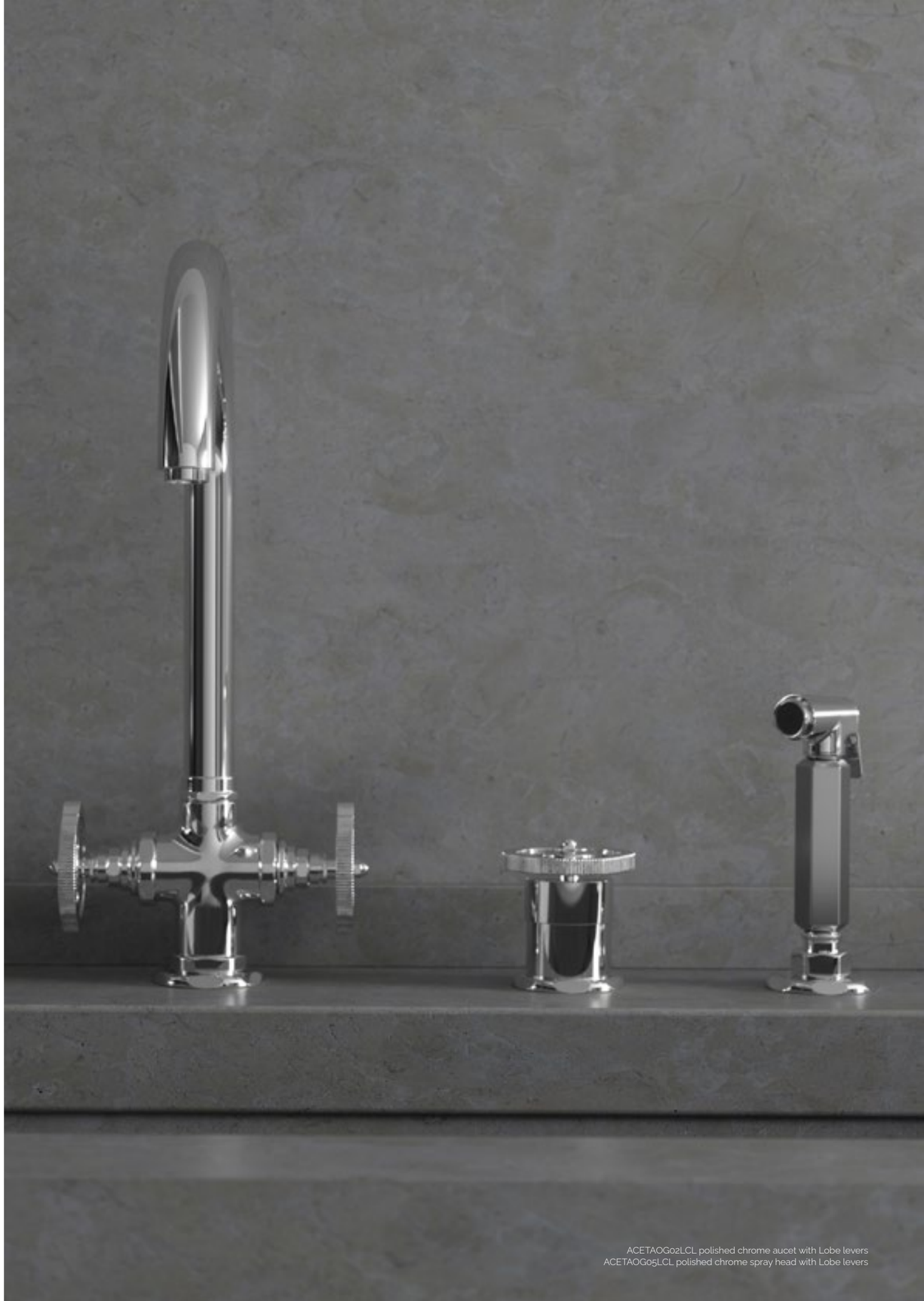
Different knobs to style your tap

The collection integrates perfectly with traditional and more contemporary spaces due to being able to choose from three different types of handles, which lend an industrial or classic feel to the space.

CONE
Visually arresting levers with a striking retro feel.

PETAL
The reference to industrial design in which traditional stylistic elements are reinterpreted in a contemporary style.

LOBE
The style of this handle, which resembles a cog, is purely industrial. The milling gives good grip as well as bestowing a robust and functional look to the tap.



ACETAOG02LCL polished chrome aucet with Lobe levers
ACETAOG05LCL polished chrome spray head with Lobe levers

ACETAOG03LOB burnished brass mixer tap with Lobe levers

ACETAOG06LCL polished chrome pot-filler tap with Lobe levers

ACETAOG01LNS satin nickel tap with Lobe levers

Brass available in three finishes

The entire collection of tapware is made of solid brass and is available in three different finishes, to best blend in with various projects and satisfy all preferences.

BURNISHED BRASS
The burnishing effect is carried out strictly by hand, and makes the surface uneven, darkens it, and recreates a sort of "appeasing ageing". Brass is not unchangeable but shows signs over time. It is alive and ages, revealing its beauty more and more.

SATIN NICKEL
The metal takes on a "warm" silvery hue and is then made opaque through a further brushing process.

POLISHED CHROME
The effect is that of "mirror" polishing, which adapts perfectly to the most modern and contemporary spaces.

ACETARB050OB burnished brass mixer tap
C-ACSSUNDA00 undermounted stainless steel rectangular sink

Taps

Discover the collection on our website

BRIDGE TAP WITH CURVED GOOSENECK SPOUT

ACETAOG01C - Cone levers
ACETAOG01L - Lobe levers
ACETAOG01P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

TAP WITH CURVED GOOSENECK SPOUT

ACETAOG02C - Cone levers
ACETAOG02L - Lobe levers
ACETAOG02P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

MIXER TAP WITH CURVED GOOSENECK SPOUT

ACETAOG03C - Cone levers
ACETAOG03L - Lobe levers
ACETAOG03P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

DOUBLE MIXER TAP WITH CURVED GOOSENECK SPOUTS

ACETAOG04C - Cone levers
ACETAOG04L - Lobe levers
ACETAOG04P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

Taps

Discover the collection on our website

COUNTERTAP SPRAY TAP

ACETAOG05C - Cone levers
ACETAOG05L - Lobe levers
ACETAOG05P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

POT-FILLER TAP

ACETAOG06C - Cone levers
ACETAOG06L - Lobe levers
ACETAOG06P - Petal levers

Available in Polished Chrome (**CL**), Burnished Brass (**OB**), Satin Nickel (**NS**)

SINGLE-HOLE COUNTERTOP TAP

ACETARB010NS - Satin nickel
ACETARB010OB - Burnished brass

ARCH SPOUT TAP

ACETARB020NS - Satin nickel
ACETARB020OB - Burnished brass

WALL MOUNTED TAP

ACETARB030NS - Satin nickel
ACETARB030OB - Burnished brass
Upper jet 30 or 35 cm

Taps

Discover the collection on our website

WALL MOUNTED TAP
ACETARB040NS - Satin nickel
ACETARB040OB - Burnished brass
Upper jet 30 or 35 cm

COUNTERTOP MIXER TAP
ACETARB050NS - Satin nickel
ACETARB050OB - Burnished brass
Upper jet 25 or 30 cm

FOLDABLE COUNTERTOP MIXER TAP
ACETARB060NS - Satin nickel
ACETARB060OB - Burnished brass
Upper jet 25 or 30 cm

POT FILLER TAP WITH EXTRACTABLE HAND SHOWER
ACETARB070NS - Satin nickel
ACETARB070OB - Burnished brass

MIXER TAP WITH ARC JET
ACETARB080NS - Satin nickel
ACETARB080OB - Burnished brass

WALL MOUNTED MIXER TAP
ACETARB090NS - Satin nickel
ACETARB090OB - Burnished brass
Upper jet 30 or 35 cm

Taps

Discover the collection on our website

WALL MOUNTED MIXER TAP
ACETARB100NS - Satin nickel
ACETARB100OB - Burnished brass

SWIVELLING POT FILLER TAP
ACETARB110NS - Satin nickel
ACETARB110OB - Burnished brass

POT FILLER JOINTED MIXER TAP WITH SIDE LEVER
ACETARB120NS - Satin nickel
ACETARB120OB - Burnished brass

BRIDGE TAP
ACETARB130NS - Satin nickel
ACETARB130OB - Burnished brass
Upper jet 25 or 30 cm

COUNTERTOP SPRAY TAP WITH MIXER HANDLE
ACETARB140NS - Satin nickel
ACETARB140OB - Burnished brass
Spray head on the left or on the right

S I N K S

Discover all sinks on
our website

Thanks to the manual skills of the artisans and the creativity of the designers, steel, copper and brass are loaded with aesthetic and functional pluses, which enhance the washing area of every kitchen.

ACETAOG04COB burnished brass double mixer tap with Cone levers
C-ACSSEMBDI semi-recessed burnished brass rectangular sink with burnished brass finishing and divider

Copper, brass and steel: only thick noble materials

Officine Gullo sinks are solutions of great charm, designed to add style, elegance and added value to the kitchen area: the authenticity of the material. Metals "of ancient memory" find unexpected and surprising application possibilities. Copper, brass and steel: noble materials that recall a past tradition are chosen and handcrafted in significant thicknesses ranging up to 4 mm, for undisputed and timeless charm. The choice to use these prestigious materials is dictated by their extraordinary qualities. Copper, for example, is one of the oldest material that have been used by mankind. Together with gold it is the only coloured metal that can convey a warm and elegant hint to the ambience.

A unique craftsmanship

The processing is careful, knowledgeable and meticulous. Welds are in fact made exclusively by hand, because only the human eye reaches where the machine does not. The uniqueness of the processing of Officine Gullo can be recognised in the exclusive technique with which the sinks are made. Unlike industrial production in which the metal sheet is thinned during the moulding phase, Officine Gullo sinks are made exclusively with thick sheets. As for the rectangular sinks, a single metal sheet is folded and then welded by hand to obtain uniform thickness and a perfect result. For round sinks, the artisans of the company instead use the "sheet drawing" technique and certain specially created lathes: a brass or copper disk is manually placed on the mould from which the sink is shaped. In both cases, the metal is therefore not thinned during the processing phases, but retains the same thickness at each point, thereby ensuring unique durability and resistance. Among the finishes available, edge hammering is among the richest and is made entirely by hand.

ACETAOG02PNS satin nickes mixer tap with Petal levers
C-ACSUNDADI undermounted stainless steel rectangular sink with divider

MEN.ACR036 shelf
ACETARB070OB burnished brass mixer tap
C-ACSSEMB00 semi-recessed stainless steel rectangular sink with burnished brass finishing

Several combinations of materials for more styles

The sink basins can be made of brushed steel, brass or antiqued copper, whereas the edges and accessories are in solid burnished brass and can possibly be requested in two additional galvanic finishes that give the metal a touch with a more contemporary taste: brushed nickel or polished chrome. Thanks to the different combinations of materials available, tone-on-tone or contrasting, Officine Gullo sinks fit perfectly into any type of kitchen environment, from the most rustic of an ancient farmhouse in which a copper and brass combination is perfectly introduced, to a more modern and contemporary one, in which a combination of chrome and satin stainless steel is more ideal. Officine Gullo sinks can be inserted in any type of kitchen project, giving an important added value to the environment. A component thus becomes the protagonist of the area, offering style and character.

Unique design

Thanks to the manual skills of the company's artisans and the creativity of the Officine Gullo designers, steel, copper and brass are loaded with aesthetic and functional pluses, which enhance the washing area of every kitchen. The sink collection offers three types so as to fulfil the various design requirements: top-mounted, undermounted or semi-recessed. There are two possible shapes: rectangular or round.

Accessories

Aesthetics and functionality go hand in hand in every detail. The sinks are completed with accessories, such as the dish rack, the soap tray, the drain with relative cap and the waste disposal.

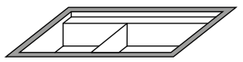
ACETAOG02LNS satin nickel mixer tap with Lobe levers
C-ACSTOPBDI top mounted stainless steel rectangular sink with satin nickel finishing and divider

Sinks

Discover the collection on our website

TOP-MOUNTED RECTANGULAR SINK WITH STEP

ACSTOPA00
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 40 x 53.5 cm / 60 x 53.5 cm / 80 x 53.5 cm / 100 x 53.5 cm / 120 x 53.5 cm

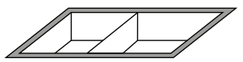


TOP-MOUNTED RECTANGULAR SINK WITH STEP AND DIVISION

ACSTOPADI
*Sink material: Stainless steel / Burnished Brass
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 53.5 cm / 100 x 53.5 cm / 120 x 53.5 cm

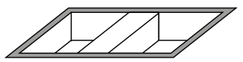
TOP-MOUNTED RECTANGULAR SINK

ACSTOPB00
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 40 x 40 cm / 60 x 40 cm / 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



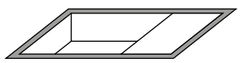
TOP-MOUNTED RECTANGULAR SINK WITH DIVISION

ACSTOPBDI
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



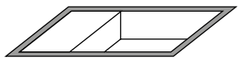
TOP-MOUNTED RECTANGULAR SINK WITH STEP DIVISION

ACSTOPBBR
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



TOP-MOUNTED RECTANGULAR SINK WITH SIDE DRAINER ON THE RIGHT

ACSTOPBPR
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 120 x 40 cm

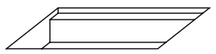


TOP-MOUNTED RECTANGULAR SINK WITH SIDE DRAINER ON THE LEFT

ACSTOPBPL
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 120 x 40 cm

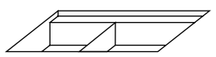
TOP-MOUNTED ROUND SINK

ACSTOPC00
*Sink material: Burnished Brass / Copper
Sink depth: 18 cm
Dimension: Ø 35 cm / Ø 47 cm



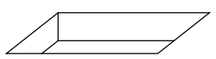
UNDERMOUNTED RECTANGULAR SINK WITH STEP

ACSUNDA00
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 40 x 53.5 cm / 60 x 53.5 cm / 80 x 53.5 cm / 100 x 53.5 cm / 120 x 53.5 cm



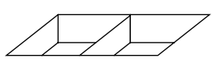
UNDERMOUNTED RECTANGULAR SINK WITH STEP AND DIVISION

ACSUNDADI
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 80 x 53.5 cm / 100 x 53.5 cm / 120 x 53.5 cm



UNDERMOUNTED RECTANGULAR SINK

ACSUNDB00
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 40 x 40 cm / 60 x 40 cm / 80 x 40 cm / 100 x 40 cm / 120 x 40 cm

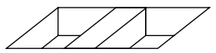


UNDERMOUNTED RECTANGULAR SINK WITH DIVISION

ACSUNDBDI
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 80 x 40 cm / 100 x 40 cm / 120 x 40 cm

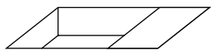
Sinks

Discover the collection on our website



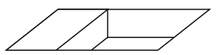
UNDERMOUNTED RECTANGULAR SINK WITH STEP DIVISION

ACSUNDBBR
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



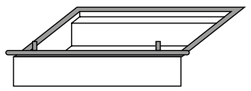
UNDERMOUNTED RECTANGULAR SINK WITH SIDE DRAINER ON THE RIGHT

ACSUNDBPR
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 120 x 40 cm



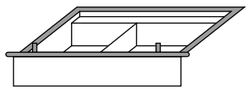
UNDERMOUNTED RECTANGULAR SINK WITH SIDE DRAINER ON THE LEFT

ACSUNDBPL
*Sink material: Stainless steel / Burnished Brass / Copper
Sink depth: 18 cm
Dimension: 120 x 40 cm



SEMI-RECESSED RECTANGULAR SINK WITH STEP

ACSSEMA00
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 40 x 63 cm / 60 x 63 cm / 80 x 63 cm / 100 x 63 cm / 120 x 63 cm

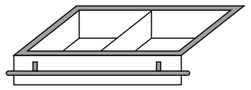


SEMI-RECESSED RECTANGULAR SINK WITH STEP AND DIVISION

ACSSEMADI
*Sink material: Stainless steel / Burnished Brass
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 63 cm / 100 x 63 cm / 120 x 63 cm

SEMI-RECESSED RECTANGULAR SINK

ACSSEMB00
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 40 x 47 cm / 60 x 47 cm / 80 x 47 cm / 100 x 47 cm / 120 x 47 cm

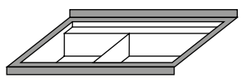


SEMI-RECESSED RECTANGULAR SINK WITH DIVISION

ACSSEMBDI
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 47 cm / 100 x 47 cm / 120 x 47 cm

SEMI-RECESSED RECTANGULAR SINK WITH STEP

ACSSETA00
*Sink material: Stainless steel / Burnished Brass / Copper
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 40 x 63 cm / 60 x 63 cm / 80 x 63 cm / 100 x 63 cm / 120 x 63 cm



SEMI-RECESSED RECTANGULAR SINK WITH STEP AND DIVISION

ACSSETADI
*Sink material: Stainless steel / Burnished Brass
**Finishing: Polished Chrome / Burnished Brass / Satin Nickel
Sink depth: 18 cm
Dimension: 80 x 63 cm / 100 x 63 cm / 120 x 63 cm

DRAINING RACK (BRASS/STEEL)

LVQ036

SOAP DISH IN THICK METAL

LVQ037

○ *Sink material
● **Finishing

REFRIGERATION

Discover all refrigerators
on our website

Appliances that are equipped with sophisticated technologies, that are capable of satisfiying the conservation needs of every type of food and beverage, in order to maintain the nutritional and organleptic properties of the foods.

Top of the range

Officine Gullo selects the most innovative products in the conservation sector for its kitchens. Appliances that are equipped with sophisticated technologies, that are capable of satisfiying the conservation needs of every type of food and beverage, in order to maintain the nutritional and organleptic properties of the foods.

Refrigerators are tailored, like the old-fashioned larder

Inspired by this bygone furniture and thanks to cutting-edge technology, Officine Gullo now offers the possibility of crafting modular refrigerator walls consisting of endless combinations of varying components and sizes.

The added value of the design experience

During the design stage of the refrigeration zone, Officine Gullo concentrates on both the appearance and the everyday functionality of the space.

FRCG402 - 90 cm fridge-freezer
Colour: Pearl Beige / Finishing: Satin Nickel

2 x FRCG402 90 cm fridge-freezer
Colour: Pure Orange / Finishing: Polished Chrome

Fridge-freezers

High energy efficiency and easy practical use. The refrigerator part ensures optimal preservation, while the practical drawers offers extra-long freshness due to the possibility of setting the humidity level. NoFrost technology means that freezers no longer need to be defrosted.

Single door refrigerators

The range of refrigerators selected by Officine Gullo is equipped with technology that measures and reacts intelligently to food that has particular needs or is especially delicate. These distinctive refrigerators provide separate microclimates and exceptional performance due to the quality and precision of their cooling technology.
For instance, the drawers can store fresh produce for longer due to an indicator that adjusts the humidity level. Low humidity (approx. 65%) is recommended for meat, fish and dairy ingredients, while higher humidity (no more than 95%) is ideal for fruit and vegetables. Correct humidity and temperature ensure that food is stored in the best possible way and that the spreading of bacteria is slowed down. The appearance, flavour and vitamin content are maintained three times longer than in a traditional refrigerator.

FRFG405 75 cm single door fridge
Colour: Silver Grey / Finishing: Polished Chrome

FRZG406 90 cm single door freezer
Colour: Azure Blue / Finishing: Burnished Brass

Single door freezers

Spacious design, optimal energy efficiency and exceptionally easy usage are the hallmarks of the freezers recommended by Officine Gullo. Low-consumption LEDs guarantee clear and pleasant lighting as well as keeping the appliance energy-efficient. NoFrost technology means that freezers never have to be defrosted. The transparent-fronted drawers allow for easy use, as too do the telescopic sliders for straightforward opening. Certain models boast a combined ice maker.

A celebration of wine

Designed to please wine connoisseurs wishing to store and display their collection, the wine cellars integrate advanced technology that control multiple functions, different temperatures for different types of bottles and the level of humidity. In addition to keeping wines and Champagnes in the finest conditions at ideal temperatures, these appliances are design statements in the kitchen or living room as fitted or freestanding solutions. Wine evolves over time; it's alive. Storing bottles in the best possible way is not only a priority but a need in order to savour the aromas, flavours and nuances of all sorts of wine.

Several wines at ideal temperatures at the same time

Officine Gullo wine cellars incorporate one, two or three microclimate zones that can be adjusted separately between +5 and 20°C, precise to one degree. This ensures that wine can be served at the right temperature at any time.

3 x KNTG401 45 cm wine cellar
Colour: Pearl White / Finishing: Gunmetal

Refrigeration

Discover the collection on our website

PROFESSIONAL SERIES
BUILT-IN FRIDGE-FREEZER, 90 CM 3 DOORS
FRCG401

PROFESSIONAL SERIES
Built-in fridge-freezer, 90 cm 2 doors
FRCG402

PROFESSIONAL SERIES
BUILT-IN FRIDGE-FREEZER, 75 CM
FRCG403

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FRIDGE, 90 CM
FRFG404

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FRIDGE, 75 CM
FRFG405

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FRIDGE, 60 CM
FRFG407

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FREEZER, 45 CM
FRZG409

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FREEZER, 60 CM
FRZG408

PROFESSIONAL SERIES
BUILT-IN SINGLE DOOR FREEZER, 75 CM
FRZG406

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER FREEZER, 60 CM
FRZG410S

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER FRIDGE, 60 CM
FRFG411S

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER REFRIGERATOR WITH DRAWERS, 60 CM
FRFSZ01S

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER REFRIGERATOR WITH DRAWERS, 75 CM
FRFSZ02S

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER FRIDGE-FREEZER WITH DRAWERS, 75 CM
FRCSZ01S

PROFESSIONAL SERIES
BUILT-IN FRIDGE-FREEZER WITH DRAWERS, 90 CM
FRCLI06

PROFESSIONAL SERIES
BUILT-IN FRIDGE-FREEZER WITH DRAWERS, 90 CM
FRCLI07

PREMIUM SERIES
FREESTANDING FRIDGE-FREEZER, 70 CM WITH BIOCOOL BOX
FRCLI01F

PREMIUM SERIES
FREESTANDING FRIDGE-FREEZER, 70 CM WITH BIOFRESH BOX
FRCLI01F PLUS

PREMIUM SERIES
FREESTANDING REFRIGERATOR, 60 CM WITH BIOCOOL BOX
FRCLI02F

PREMIUM SERIES
FREESTANDING REFRIGERATOR, 60 CM WITH BIOFRESH BOX
FRCLI02F PLUS

PREMIUM SERIES
FREESTANDING DOUBLE FRIDGE-FREEZER, 70+70 CM WITH BIOFRESH AND BIOCOOL BOX
FRCLI03F

PREMIUM SERIES
FREESTANDING FRIDGE-FREEZER, 60 CM WITH BIOCOOL BOX
FRCLI04F

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

Refrigeration

Discover the collection on our website

PREMIUM SERIES
FREESTANDING FRIDGE-FREEZER, 60 CM WITH BIOFRESH BOX
FRCLI04F PLUS

PREMIUM SERIES
FREESTANDING DOUBLE FRIDGE-FREEZER, 60+60 CM
WITH BIOFRESH AND BIOCOOL BOX
FRCLI05F

PREMIUM SERIES
FREESTANDING FRIDGE-FREEZER WITH WINE CHILLER, 120 CM
FRKLI01F

PREMIUM SERIES
BUILT-IN UNDERCOUNTER DRAWER REFRIGERATOR, 60 CM
FRFLI01S

PREMIUM SERIES
BUILT-IN UNDERCOUNTER REFRIGERATOR, 60 CM
FRFLI02S

PREMIUM SERIES
BUILT-IN UNDERCOUNTER FREEZER, 60 CM
FRZLI01S

PROFESSIONAL SERIES
BUILT-IN WINE CABINET, 45 CM
KNTG401

PROFESSIONAL SERIES
BUILT-IN WINE CABINET, 60 CM
KNTG402

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER WINE CABINET, 60 CM WITH ONE CLIMATE ZONE
KNTG201S

PROFESSIONAL SERIES
BUILT-IN UNDERCOUNTER WINE CABINET, 60 CM WITH TWO CLIMATE ZONES
KNTG202S

PREMIUM SERIES
BUILT-IN UNDERCOUNTER WINE CABINET, 60 CM WITH ONE CLIMATE ZONE
KNTLI01S

PREMIUM SERIES
BUILT-IN UNDERCOUNTER WINE CABINET, 60 CM WITH TWO CLIMATE ZONES
KNTLI02S

PREMIUM SERIES
BUILT-IN WINE CABINET, 60 CM
KNTLI05

PREMIUM SERIES
FREESTANDING WINE CABINET, W 70 CM H 165 CM
KNTLI03F

PREMIUM SERIES
FREESTANDING WINE CABINET, W 70 CM H 192 CM
KNTLI04F

Bridges

The OG bridge is a connecting element that envelops and joins one, two or three built-in refrigeration appliances making them a single freestanding product. It is a great design solution for column walls, as it allows kitchen designers to optimize elevations without adding extra cabinetry.

1 APPLIANCE BRIDGE 45 CM
PON001

1 APPLIANCE BRIDGE 60 CM
PON002

1 APPLIANCE BRIDGE 75 CM
PON003

1 APPLIANCE BRIDGE 90 CM
PON004

2 APPLIANCES BRIDGE 60+60 CM
PON005

2 APPLIANCES BRIDGE 75+75 CM
PON006

2 APPLIANCES BRIDGE 90+90 CM
PON007

2 APPLIANCES BRIDGE 75+45 CM
PON008

3 APPLIANCES BRIDGE 60+60+60 CM
PON009

3 APPLIANCES BRIDGE 75+75+75 CM
PON010

3 APPLIANCES BRIDGE 90+90+90 CM
PON011

3 APPLIANCES BRIDGE 70+60+70 CM
PON012

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

APPLIANCES

Discover all appliances
on our website

A choice of sophisticated and high-performance appliances that can be integrated in all kitchen designs that guarantee unforgettable cooking experiences.

High-performance machine design

Available in a range of colours and a variety of finishes, the built-in ovens and appliances recommended by Officine Gullo stand out for the high-performance machine design by leading brands. The very best appliances guarantee unforgettable cooking experiences.

Individual components or parts of a complete kitchen

Officine Gullo recommends a choice of sophisticated and high-performance appliances that can be integrated in all kitchen designs. Built-in appliances can be included as individual components in a wood-joinered kitchen, for instance, or integrated as a fully equipped column in a complete Officine Gullo kitchen, coordinating with the other components.

Kitchen design consultancy

Officine Gullo provides a bespoke consultancy service aimed at advising customers about kitchen design from the practical to the aesthetic. The combinations are endless and our in-house design team assists customers in making functional and rational choices.

EFEG201 60 cm multifunction oven / Detail of the wine cellar
Colour: Maize Yellow / Finishing: Satin Chrome

EFMG402 76 cm combi-microonde oven
Colour: Brillant Blue / Finishing: Gunmetal

Multifunction oven

An evolution of the traditional electric oven, in addition to the grill, multifunction ovens feature fans that circulate the air, allowing food to cook evenly. The type of cooking can be chosen depending on the food and recipe. Built-in multifunction ovens incorporate several cooking systems, some of which are highly evolved like the refractory stone and rotisserie, or specific cooking programs to bake bread and pizza. Certain models are equipped with an internal fan that rotates clockwise and anticlockwise for improved heat distribution, a touch screen, and quick heat and cleaning functions.

Combi-steam oven

Chefs have loved steam cooking for years because it maintains the flavours, aromas and consistency of ingredients. Doughs are soft inside and crispy on the outside due to the humidity of the air and fewer condiments are needed than in traditional cooking methods. This type of oven combines steaming and traditional ways of cooking to achieve the roasting and crispiness that make dishes even more delectable. The combi steam ovens recommended by Officine Gullo include multiple combined cooking functions as well as a customizable and pre-selected recipe collection.

Combi-microwave oven

Built-in combi microwave ovens feature the singular or combined use of a microwave, grill and oven. While a traditional microwave only works using water molecules in food that heat as they vibrate, a combi-oven integrates the microwave with the fans and grill to cook complex dishes like roasts in shorter times, hence saving on electricity.

Blast chiller

Blast chillers are the only appliances that allow temperatures to be lowered quickly in the centre of hot items after cooking (to 3°), in addition to rapid freezing and defrosting; cooking meat and fish at low temperatures (to 70°); leavening bread and pizza; warming or cooling dishes; keeping food at the perfect temperature (-20°C to +80°C); and chilling wine and drinks. Entirely produced in stainless steel, it features a probe to measure the internal temperature of the food and an easy-to-use soft-touch control panel. This device can halt food at the height of their flavours and aromas, keeping them unchanged over time. Taste, nutrition, colour and consistency can cross the threshold of time and space to be savoured at their best.

Sous-vide drawer

Sous-vide drawers help to seal food in a vacuum. It is the perfect technique for extending the life of food as well as being a healthy cooking method that enhances aromas and flavours. Another advantage is the optimal storage of leftover food, which remains the same once vacuum pack, as if the meal had just been prepared, hence reducing waste.

ECSG401 60 cm sous-vide drawer

ESVG401 60 cm food-warming drawer

Warming drawer

Warming drawers are a multifunctional appliance that can be used for various functions due to adjustable temperatures between 40 and 80°C: preheating dishes; keeping food at the right temperature prior to serving; achieve perfect leavening; or even cooking at low temperatures. In the latter instance, meat stays tender, delicious and succulent as well as upholding its nutritional values.

EMCG401 60 cm coffee maker
Colour: Pearl Beige / Finishing: Satin Nickel

Coffee maker

Blending beauty and practicality, built-in coffee machines are the perfect fit for your kitchen. Beans are ground and the beverage is made in seconds according to personal taste via innovative instant heating systems that ensure immediate preparation at a constant temperature.

Wine dispenser

When a bottle of wine is opened, the oxidation process begins straightaway and the aromas start to change. Wine dispensers solve this problem, keeping wine drinkable for up to four weeks. As soon as the bottle has been opened, the dispenser system ensures that the wine remains the same due to the inflow of inert has that disperses the air containing oxygen, hence preventing the oxidation of the wine. Wine dispenser are designed to preserve, chill and serve wines straight from the bottle to the glass. Wine by the glass is served at the right temperature by the control system, guaranteeing the utmost serving hygiene due to the in-built cleaning system.

WND040 40 cm wine dispenser
Colour: Pearl White / Finishing: Gunmetal

Built-in hobs

The built-in cooking hobs are made of thick stainless steel, equipped with powerful burners and heavy duty cast iron pan supports. The solid brass knobs and frames give a chic touch to the kitchen.

Appliances

Discover the collection on our website

PREMIUM SERIES
MULTIFUNCTION OVEN, 60 CM
EFEFU01

PREMIUM SERIES
MULTIFUNCTION OVEN, 75 CM
EFEFU02

PREMIUM SERIES
MULTIFUNCTION OVEN, 60 CM WITH PIZZA AND SELF CLEANING FUNCTIONS
EFEFU03

PREMIUM SERIES
COMBI-STEAM OVEN, 60 CM
EFVFU01

PREMIUM SERIES
COMBI-MICROWAVE OVEN, 60 CM
EFMFU01

PREMIUM SERIES
WARMING DRAWER, 60 CM
ESVFU01

PREMIUM SERIES
COFFEE MAKER, 60 CM
EMCFU01

PREMIUM SERIES
MULTIFUNCTION OVEN, 60 CM
EFEIL01

PREMIUM SERIES
MULTIFUNCTION OVEN, 90 CM
EFEIL02

PREMIUM SERIES
PIZZA OVEN, 60 CM
EFEIL03

PREMIUM SERIES
GAS COOKTOP, 65 CM
EPCIL06

PREMIUM SERIES
GAS COOKTOP, 95 CM
EPCIL07

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

Appliances

Discover the collection on our website

PREMIUM SERIES
GAS COOKTOP WITH FRYTOP, 95 CM
EPCIL08

PREMIUM SERIES
GAS COOKTOP WITH FRYTOP, 120 CM
EPCIL09

PROFESSIONAL SERIES
COMBI-MICROWAVE OVEN, 60 CM
EFMG202

PROFESSIONAL SERIES
COMBI-MICROWAVE OVEN, 60 CM
EFMG401

PROFESSIONAL SERIES
COMBI-MICROWAVE OVEN, 75 CM
EFMG402

PROFESSIONAL SERIES
COMBI-STEAM OVEN, 60 CM
EFVG201

PROFESSIONAL SERIES
COMBI-STEAM OVEN, 60 CM
EFVG401

PROFESSIONAL SERIES
COMBI-STEAM OVEN, 60 CM
EFVG402

PROFESSIONAL SERIES
COMBI-STEAM OVEN, 75 CM
EFVG403

PROFESSIONAL SERIES
MULTIFUNCION OVEN, 60 CM
EFEG201

PROFESSIONAL SERIES
PYROLYTIC MULTIFUNCION OVEN, 60 CM
EFEG202

PROFESSIONAL SERIES
MULTIFUNCION OVEN, 60 CM
EFEG401

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

Appliances

Discover the collection on our website

PROFESSIONAL SERIES
PYROLYTIC MULTIFUNCION
OVEN, 60 CM
EFEG402

PROFESSIONAL SERIES
MULTIFUNCION OVEN, 90 CM
EFEG301

RATIONAL PROFESSIONAL
OVEN
EFERA01

PROFESSIONAL SERIES
FOOD WARMER DRAWER,
60 CM H 14 CM
ESVG201

PROFESSIONAL SERIES
FOOD WARMER DRAWER,
60 CM H 29 CM
ESVG202

PROFESSIONAL SERIES
FOOD WARMER DRAWER,
60 CM H 14 CM
ESVG401

PROFESSIONAL SERIES
FOOD WARMER DRAWER,
60 CM H 29 CM
ESVG402

PROFESSIONAL SERIES
FOOD WARMER DRAWER,
75 CM
ESVG403

PROFESSIONAL SERIES
COFFEE MAKER, 60 CM
WITH WATER TANK
EMCG201

PROFESSIONAL SERIES
COFFEE MAKER, 60 CM
WITH WATER TANK
EMCG401

PROFESSIONAL SERIES
VACUUMING DRAWER,
60 CM H 14 CM
ECSG201

PROFESSIONAL SERIES
VACUUMING DRAWER,
60 CM H 14 CM
ECSG401

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

Appliances

Discover the collection on our website

PROFESSIONAL SERIES
VACUUMING DRAWER,
60 CM H 14 CM
ECSIR01

PROFESSIONAL SERIES
VACUUMING DRAWER,
60 CM H 45 CM
ECSIR02

PROFESSIONAL SERIES
ROTISSERIE, 70 CM
GAE701

PROFESSIONAL SERIES
ROTISSERIE, 90 CM
GAE901

PROFESSIONAL SERIES
ROTISSERIE, 90 CM
GAE902

PROFESSIONAL SERIES
BLAST CHILLER, 60 CM
ABB001

PROFESSIONAL SERIES
WINE DISPENSER, 60 CM
WND040

BUILT-IN DISHWASHER,
60 CM H 86,5 CM
ELVG202

BUILT-IN DISHWASHER,
60 CM H 81,5 CM
ELVG201

BUILT-IN DISHWASHER,
45 CM H 81,5 CM
ELVG203

*The design, dimensions and technical characteristics may vary at any time, according to technical and commercial requirements.

KITCHENWARE

Discover all kitchenware
on our website

An elegant selection of table accessories inspired by the finest
Florentine craftsmanship.

A new experience

The kitchen is the heart of the home, it is where family and friends gather around the table and share about the day. Officine Gullo went from designing and building kitchens to becoming passionate just about anything that has to do with the kitchen: table-setting items, from knives and cutting boards to leather accessories. On a sort of journey from macro to micro, Officine Gullo first created the containersthe beautiful and wonderfully detailed kitchens customized to fit any taste and needand then the contents, while staying true to the company's founding values and style. The Officine Gullo collection includes a wide variety of options: knives made by using age-old and well-tested techniques, hand-forged from stainless steel and designed to withstand the test of time; leather accessories, cutlery holders, pot rests and holders; and, last but not least, the high-thickness copper cookware collection. These objects by Officine Gullo are much more than simple kitchen details: they are small gems of mechanics.

Professional cutlery and knife blocks

The Tuscan art of cutlery has ancient and noble roots that can be found in all the creations of the Officine Gullo knife collection. Steel blades of exceptional quality, forged like ancient swords, meet handles made of blond and brown buffalo horn, deer, ebony and brass; materials that testify our bond with tradition, not intended as a mere repetition of objects from the past, but as a constant work of functional and stylistic research.

The new Officine Gullo knife blocks are not just practical containers, but elegant objects in solid walnut, solid oak and burnished brass.

ACGKNBR980AS Riveted blond buffalo horn steak knife set

ACGKHLI010 Knife block with 6 knife slots on 1 horizontal row
ACGKNOE990AS Brass and ebony professional knife set

ACGCBTP020FR Ash laminated chopping board

Chopping boards

Officine Gullo's chopping boards are extremely resistant products that are also practical to use and beautiful to look at. A perfect synthesis of form and function, that harmonizes perfectly with the elegant and solid shapes of Officine Gullo kitchens.

ACGCBPL010NO Soapstone chopping board

Florentine leather

Our range of leather goods enriches Officine Gullo table collection. A wide selection of refined accessories inspired by the centuries old Florentine tradition of leather processing. Knife holders, trivets, cutlery sheaths and other Italian artisanship jewels handmade with the best leather.

ACGLECASET01 Leather table mat set
ACGLECASET02 Leather napkin ring and coaster set

ACGPORS99000 Copper pan set

Copper pots

A high-quality kitchen deserves a set of high-quality cookware. The line of pots, pans and casseroles in thick copper Officine Gullo has unique characteristics that guarantee an unprecedented and incomparable cooking experience. The external surface shows a fine hammering made by hand, while the internal walls are tin-plated.

Jars

The containers that compose the line of jars are objects that not only make work in the kitchen more practical and enjoyable, but also contribute to giving the whole room a fine look even in the smallest detail.

ACGJARA011RL set of 5 small copper jars

BLOND BUFFALO HORN
PROFESSIONAL KNIFE SET
ACGKNBB990AS

RIVETED BLOND BUFFALO
HORN PROFESSIONAL
KNIFE SET
ACGKNBR990AS

BLOND BUFFALO HORN
STEAK KNIFE SET
ACGKNBB980AS

RIVETED BLOND BUFFALO
HORN
STEAK KNIFE SET
ACGKNBR980AS

BRASS AND EBONY
PROFESSIONAL KNIFE SET
ACGKNOE990AS

KNIFE BLOCK WITH
6 KNIFE SLOTS ON 1
HORIZONTAL ROW
ACGKHLI010

Kitchenware
Discover the collection on our website

KNIFE BLOCK WITH
6 KNIFE SLOTS ON 2
HORIZONTAL ROWS
ACGKHCU010

WALNUT CHOPPING
BOARD WITH STEEL
TRUFFLE CUTTER
ACGCBTA010NO

KNIFE BLOCK WITH
6 KNIFE SLOTS ON 1
HORIZONTAL ROW
AND BRASS STRUCTURE
ACGKHLO010

ASH LAMINATED
CHOPPING BOARD
40X40 CM
ACGCBTP010FR

SOAPSTONE CHOPPING
BOARD
WITH STONE HOLDER
ACGCBPL010NO

ASH LAMINATED
CHOPPING BOARD
60X40 CM
ACGCBTP020FR

SET OF 2 CIRCULAR LEATHER TRIVETS
ACGLECASET03
Ø 26 CM - Ø 31 CM

LEATHER POT HOLDER
ACGLECA13100

SET OF 4 LEATHER COASTERS
AND 4 LEATHER NAPKIN RINGS
ACGLECASET02

5 SMALL COPPER JARS WITH LID
ACGJARA011RL
LIDS ARE AVAILABLE IN ITALIAN OR ENGLISH

SET OF 2 LEATHER TABLE MATS
ACGLECASET01

3 BIG COPPER JARS WITH LID
ACGJARA021RL
LIDS ARE AVAILABLE IN ITALIAN OR ENGLISH

Kitchenware
Discover the collection on our website

SET OF 4 COPPER PANS + LIDS
ACGPORSET04
- 1 PAN WITH LONG HANDLE Ø 26 CM, H 5,5 CM
- 1 PAN WITH DOUBLE HANDLE Ø 30 CM, H 11 CM
- 1 POT WITH DOUBLE HANDLE Ø 18 CM, H 11 CM
- 1 CASSEROLE WITH LONG HANDLE Ø 22 CM, H 11 CM

SET OF 8 COPPER PANS + LIDS
ACGPORSET08
- 1 PAN WITH LONG HANDLE Ø 30 CM, H 6,5 CM
- 1 PAN WITH LONG HANDLE Ø 26 CM, H 5,5 CM
- 1 PAN WITH DOUBLE HANDLE Ø 30 CM, H 11 CM
- 1 PAN WITH DOUBLE HANDLE Ø 26 CM, H 11 CM
- 1 POT WITH DOUBLE HANDLE Ø 26 CM, H 12 CM
- 1 POT WITH DOUBLE HANDLE Ø 18 CM, H 11 CM
- 1 CASSEROLE WITH LONG HANDLE Ø 18 CM, H 22 CM
- 1 CONICAL CASSEROLE WITH LONG HANDLE Ø 22 CM

COUNTERTOP ELECTRIC MEAT SLICER
ACR151

KITCHEN DECOR

Discover all kitchen
decor on our website

The kitchen space is completed and complemented by an elegant selection of accessories designed to create an Officine Gullo total look.

Officine Gullo total look

The kitchen space is completed and complemented by an elegant selection of accessories designed to create an Officine Gullo total look. The kitchen becomes a convivial place, where life is enjoyed with the pleasures of the table.

ARR001 Solid aluminium and leather barstool h. 55 cm

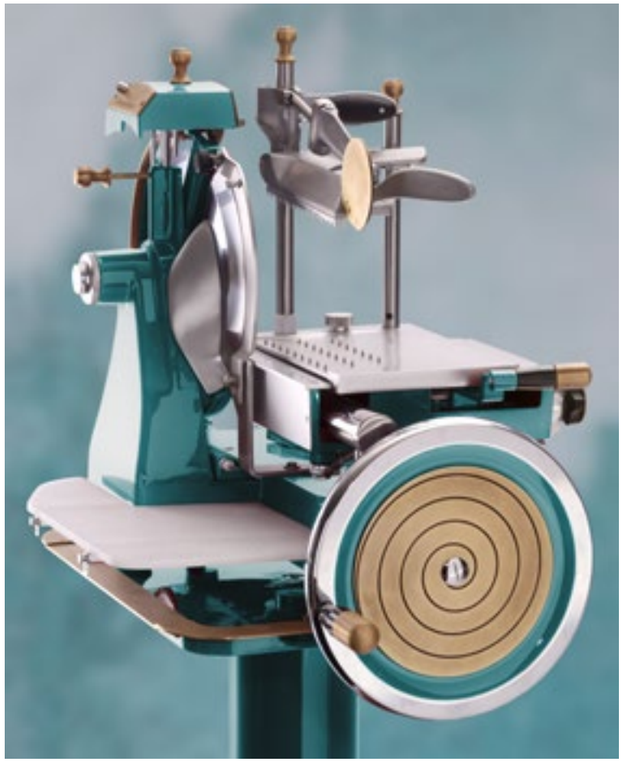
ARR002 Solid aluminium and leather barstool h. 75 cm
LMR304 "Tesla" lighting

Lighting and stools

The pursuit of quality throughout the kitchen space is a driving force for the company, which never ceases to broaden its high-caliber accessories. Details define the ambience, such as stylish stools crafted in aluminum alloy and hand-stitched leather seats. Steel pendant lamps complete and direct the kitchen style, providing maximum levels of comfort.

Chopping boards and meat slicer

Attention to detail shines through in all the kitchen accessories. The freestanding chopping boards are robust, practical to use and beautiful to behold. A celebration of form and function, the boards blend perfectly with the elegant and sturdy aesthetic of Officine Gullo kitchens. The striking and uniquely designed meat slicers offer a refined finishing touch with high mechanical performance; the colour can be customized to complement the space.



ACR150 Flywheel meat slicer

TGL002SR Chopping board with square legs and wheels

ACR101 Trash bin with 4 baskets

Coordinated furnishing

A selection of coordinating furnishings finishes the space in a continuity of style, such as the powder-coated steel waste disposal units in the same colour or finishes as the rest of the kitchen, or burnished brass or brushed nickel gas valves.

SOLID ALUMINIUM AND LEATHER BARSTOOL
H. 55 CM
ARR001
THE COLOUR OF THE LEATHER IS CUSTOMIZABLE

TRASH BIN
ACR104
THE COLOUR OF THE BIN IS CUSTOMIZABLE

SOLID ALUMINIUM AND LEATHER BARSTOOL
H. 75 CM
ARR002
THE COLOUR OF THE LEATHER IS CUSTOMIZABLE

FLYWHEEL MEAT SLICER
ACR150
THE COLOUR OF THE SLICER IS CUSTOMIZABLE

TRASH BIN WITH 4 BASKETS
ACR101
THE COLOUR OF THE BIN IS CUSTOMIZABLE

"TESLA" LIGHTING
LMR305
Ø 35 CM
LMR304
Ø 60 CM
LMR302
Ø 120 CM

Kitchen Decor
Discover the collection on our website

"FABRICA" LIGHTING
Ø 60 CM
LMR306

BURNISHED BRASS BELL-SHAPED CHANDELIER WITH COPPER RING
Ø 47.5 CM
LMR006

"NAUTICA" LIGHTING
Ø 72 CM
LMR307

BURNISHED BRASS CHANDELIER WITH THREE LAMP-HOLDERS.
ADJUSTABLE HEIGHT FROM ABOUT 120 TO 160 CM
LMR027

BURNISHED BRASS DOME-SHAPED LAMP HOLDER WITH COPPER DOME
Ø 44.5 CM
LMR001

BURNISHED BRASS CHANDELIER WITH TWO LAMP-HOLDERS
HEIGHT 98 CM, WIDTH 112 CM
LMR028

Kitchen Decor

Discover the collection on our website

CHOPPING BOARD WITH LEGS AND KNIFE HOLDER
TGL001
AVALABLE IN ELM OR ACACIA WOOD AND WITH SQUARED OR TURNED LEGS

COFFEE MACHINE
MCP001

CHOPPING BOARD WITH LEGS
TGL002
AVALABLE IN ELM OR ACACIA WOOD AND WITH SQUARED OR TURNED LEGS

BURNISHED BRASS GAS TAP WITH RECTANGULAR PLATE.
13X13 CM
RBG012OB

SATIN NICKEL GAS TAP WITH RECTANGULAR PLATE.
13X13 CM
RBG012NS

CHOPPING BOARD WITH LEGS AND WHEELS
TGL003
AVALABLE IN ELM OR ACACIA WOOD AND WITH SQUARED OR TURNED LEGS

BURNISHED BRASS GAS TAP WITH CIRCULAR PLATE.
Ø 11 CM
RBG013OB

SATIN NICKEL GAS TAP WITH CIRCULAR PLATE.
Ø 11 CM
RBG013NS

TGL001 Chopping board with turned legs and knife holder

A people-first company

Officine Gullo aspires to the pinnacle of Italian excellence thanks to the enlightened vision and drive of founder, Carmelo Gullo, now flanked at the company's helm by his three sons, Pietro, Andrea and Matteo. The story of Officine Gullo is based on a sublime cohesion of tradition and innovation. Every Officine Gullo artefact is a product of the family's creativity, nonstop mechanical engineering research and passion for the finest handicraft techniques. This expertise ensures that every stage in the production process unfurls with the utmost care and attention, so that each creation meets the high standards of excellence that the family has placed at the centre of its business.

Over the years, the company has expanded by involving professionals who have been entrusted with various areas of expertise. Our staff have chosen to dedicate their careers to crafting products of national pride, pledging the professionalism, focus and devotion required to create iconic artefacts.

Officine Gullo is committed to a continuous pursuit of quality, placing this mission at the heart of the business and changing the product range as kitchen lovers change their lifestyles.

Florence headquarters, showroom and production facilities

FLORENCE DESIGN CENTER
Via della Torricella 29, Antella, Florence

FLORENCE OGNISSANTI
Borgo Ognissanti 32-34, Florence

FLORENCE PRODUCTION FACILITIES
Via di Meleto 1, Strada in Chianti, Florence

Flagship showrooms

MILAN
Via dell'Annunciata 12, Milano

LONDON
12 Francis Street, Westminster, London, SW1P 1QN

NEW YORK
157 Hudson Street, New York, 10013

LOS ANGELES
8844 Beverly Blvd, West Hollywood CA 90048

MOSCOW
Patriarch Ponds, Spiridonovka Ulitsa 24/1, Moscow

TEL AVIV
8 Shimon Ben Shatach st., Tel Aviv 6802008 Israel

HONG KONG
Shop 111, Ruttonjee Centre, 11 Duddell Street, Central, Hong Kong

SHANGHAI
Yong Jia Road, Xuhui District, Shanghai, China

LAGOS
Plot 2/4 Akingbolagbe Street, Off Ligali Ayorinde street, Victoria Island

CAPE TOWN
121 Hatfield Street, Gardens, Cape Town

Colours and finishings

Our collection can be produced in any of the 213 RAL k7 colours in **both matte and glossy finish**.
Other personalized colours can be custom created. Other finishings are available on request.

The printing methods of the catalogues can determine colour differences. For a correct evaluation of tone and colour it is necessary to refer to the physical samples. In any case, metal and the artesanal finishing processes are subject to natural and inevitable differences in tone/surface texture that compared to the physical sample may result as being different.

Burnished Brass

Natural brass is a "live" material which stains very easily because its surface oxidises when in contact with any substance. To reduce this effect we burnish our trims. This finishing is obtained by immerging the brass into a specific acid, accelerating its "aging" process and ensuring an even, darker finish.

Polished Brass

This finishing is obtained by polishing all brass components artigianally, creating a rich and shiny effect. To mantain this effect it must be regularly treated and cleaned with specific products.

Brushed Copper

This finishing is obtained in a galvanic bath process by merging a copper layer onto the surfaces of our solid brass components .

Polished Chrome

This finishing is obtained in a galvanic bath process by merging a chrome layer onto the surfaces of our previously polished solid brass components.

Brushed Chrome

This finishing is obtained in a galvanic bath process by merging a chrome layer onto the surfaces of our previously satined or brushed solid brass components.

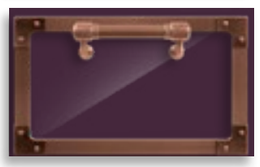
Brushed Nickel

This finishing is obtained in a galvanic bath process by merging a nickel layer onto the surfaces of our previously satined or brushed solid brass components.

Gunmetal

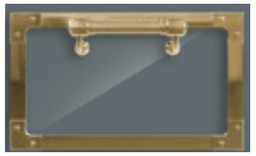
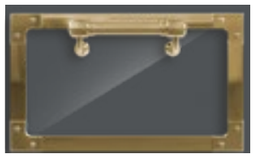
This finishing is obtained in a galvanic bath process by merging a dark nickel layer onto the surfaces of our previously satined or brushed solid brass components.

	BURNISHED BRASS	POLISHED BRASS	BRUSHED COPPER	POLISHED CHROME	BRUSHED CHROME	BRUSHED NICKEL	GUNMETAL
OG CHOCOLATE							
8025 PALE BROWN							
7006 BEIGE GREY							
1035 PEARL BEIGE							
1019 GREY BEIGE							
7044 SILK GREY							
1013 OYSTER WHITE							
1014 IVORY							
1002 SAND YELLOW							

	BURNISHED BRASS	POLISHED BRASS	BRUSHED COPPER	POLISHED CHROME	BRUSHED CHROME	BRUSHED NICKEL	GUNMETAL
1011 BROWN BEIGE							
1006 MAIZE YELLOW							
1021 COLZA YELLOW							
2001 RED ORANGE							
3003 RUBY RED							
3005 WINE RED							
4007 PURPLE VIOLET							
4009 PASTEL VIOLET							
4001 RED LILAC							

	BURNISHED BRASS	POLISHED BRASS	BRUSHED COPPER	POLISHED CHROME	BRUSHED CHROME	BRUSHED NICKEL	GUNMETAL
5003 SAPPHIRE BLUE							
5002 ULTRAMARINE BLUE							
5005 SIGNAL BLUE							
5000 VIOLET BLUE							
5014 PIGEON BLUE							
5024 PASTEL BLUE							
5009 AZURE BLUE							
5021 WATER BLUE							
5020 OCEAN BLUE							

	BURNISHED BRASS	POLISHED BRASS	BRUSHED COPPER	POLISHED CHROME	BRUSHED CHROME	BRUSHED NICKEL	GUNMETAL
6004 BLUE GREEN							
6026 OPAL GREEN							
6000 PATINA GREEN							
6019 PASTEL GREEN							
6021 PALE GREEN							
6011 RESEDA GREEN							
6002 LEAF GREEN							
6003 OLIVE GREEN							
6009 FIR GREEN							

	BURNISHED BRASS	POLISHED BRASS	BRUSHED COPPER	POLISHED CHROME	BRUSHED CHROME	BRUSHED NICKEL	GUNMETAL
9003 MILK WHITE							
7035 LIGHT GREY							
7001 SILVER GREY							
7000 SQUIRREL GREY							
7031 BLUE GREY							
7044 SILK GREY							
7016 ANTHRACITE GREY							
9005 JET BLACK							
STAINLESS STEEL							

OFFICINE GULLO

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