



OFFICINE GULLO
FIRENZE



Collection

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DISCOVER OG COLLECTION ON OUR WEBSITE
WWW.OFFICINEGULLO.COM





A gift for the future generations: the antiques of tomorrow


"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 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



Because of the **durable and prized materials** by 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 an Officine Gullo kitchen is not something you just do for yourself; it is for your children and grandchildren as well. It is an investment in the future, a leap of faith into the centuries to come.

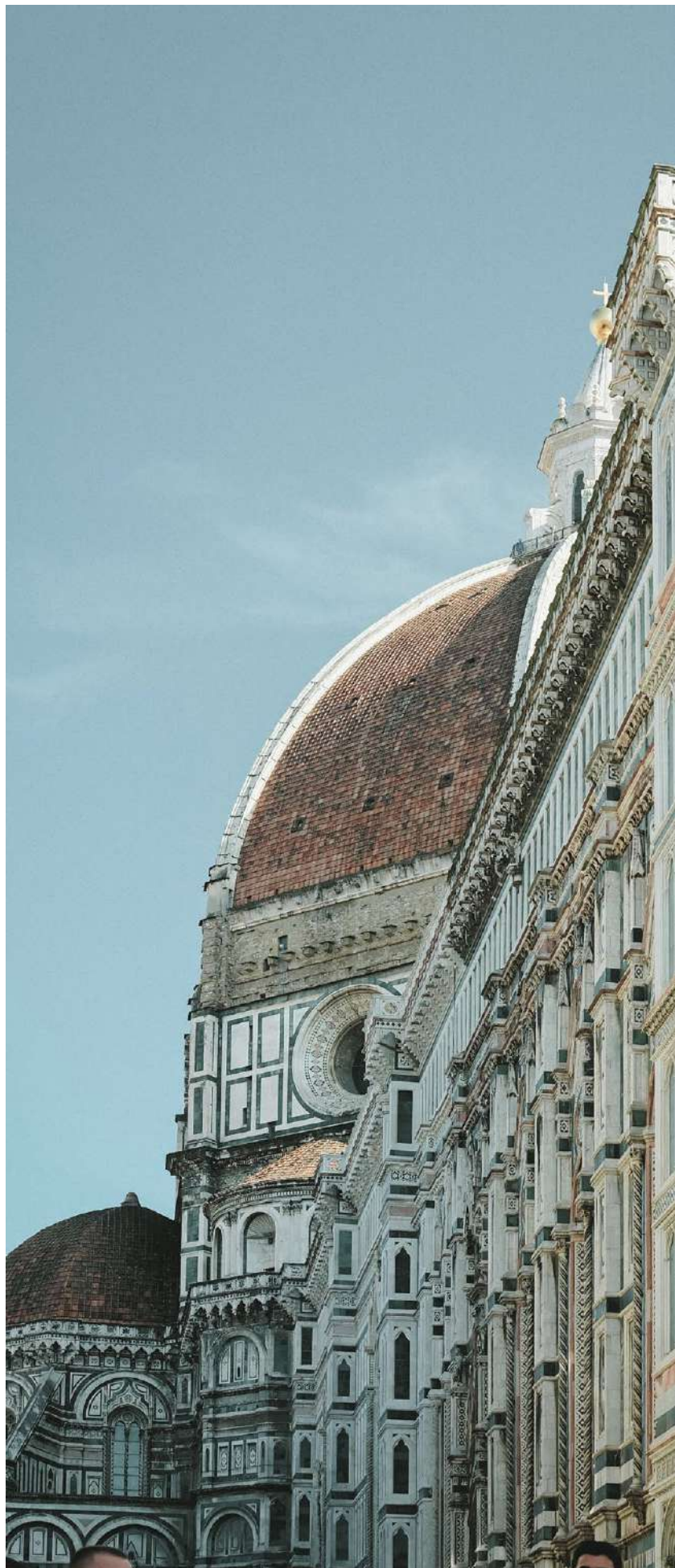


Florence as an inspiration

"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 the 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 such as stainless steel, copper, and brass are selected and handcrafted in thicknesses that vary between 3 and 7 mm, resulting in timeless and beguiling creations.

The benefits of stainless steel

Stainless steel is the material that most significantly impacts the aesthetic of the kitchen environment: synonymous with strength and contemporaneity, it is simultaneously unalterable over time, impervious to bacteria, resistant to high temperatures, and practical in terms of daily management. Stainless steel embodies both a standardized aesthetic and industrial quality, yet its intense and prolonged use leaves marks that give it a wholly individual personality.

An iconic style

Steel is a material with tremendous aesthetic capabilities. It is a luminous, essential, and extremely modern material, making it perfect for placement in an environment like the kitchen. Steel dominates the scene but allows the gaze to wander in a spacious, welcoming, and expansive atmosphere, perfectly complementing and enhancing any style of décor.





Built to last

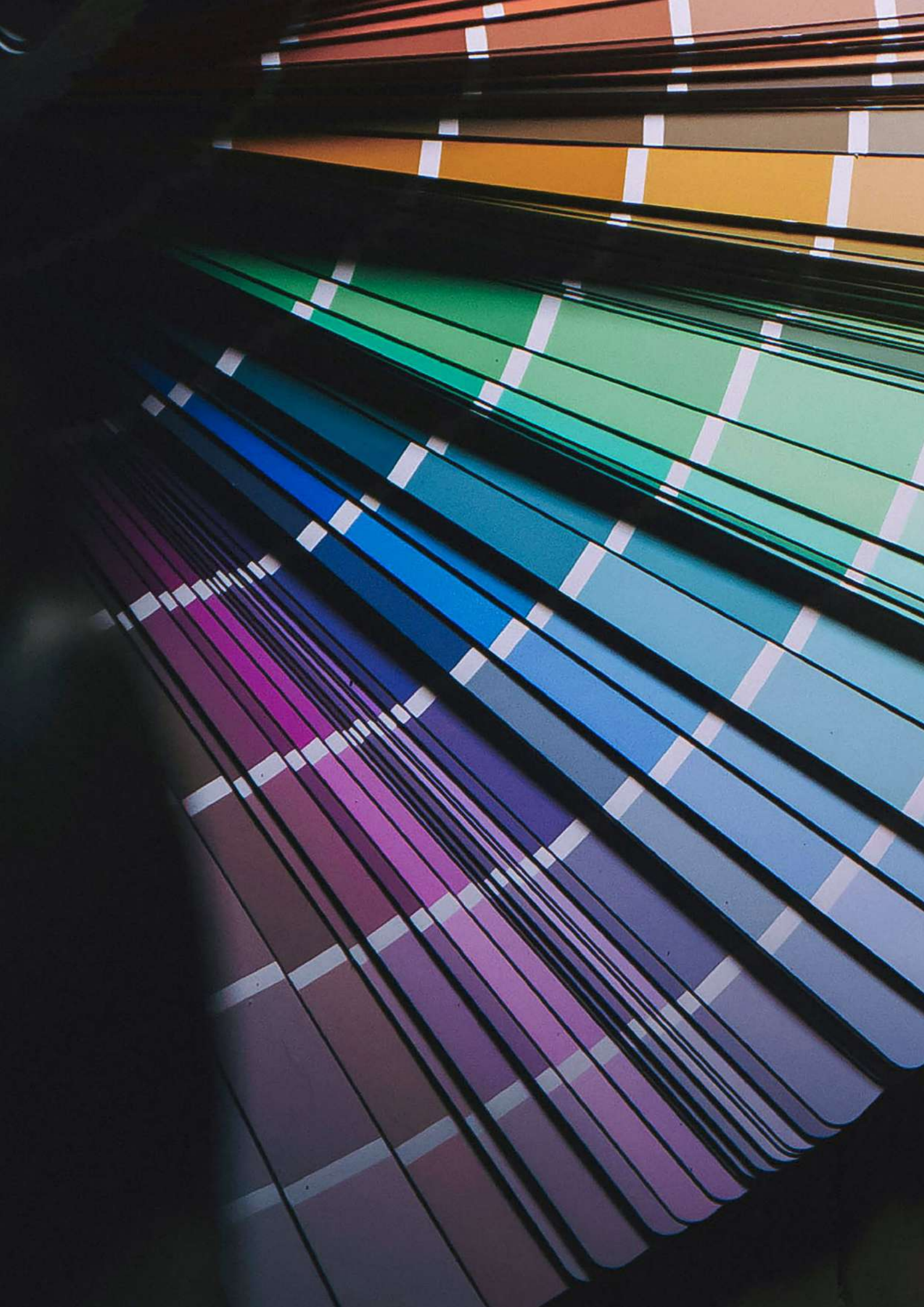
Steel is synonymous with strength. This strength is perfectly expressed in its ability to withstand impacts, blows, and scratches without losing either its integrity or its properties. In the kitchen, an environment where the preparation of various dishes can involve various activities, being able to rely on solid and reliable surfaces and workspaces is undoubtedly an added value.


Hygiene

Stainless steel kitchens are also known for their hygienic aspect. Stainless steel is a material that prevents the accumulation of germs, ensuring maximum hygiene. Moreover, this characteristic prevents contaminations, avoiding interference between the flavors of different foods, ensuring a healthy environment and consistently impeccable preparations. Stainless steel surfaces can also be quickly and easily cleaned using disinfectant products and a simple kitchen cloth.

Sustainability

Steel is one of the most environmentally friendly and sustainable materials. Being 100% recyclable ensures a sustainable economy and conscious resource consumption. Its life cycle is nearly eternal, as it can be recycled countless times without losing quality, returning each time identical to “new” material.

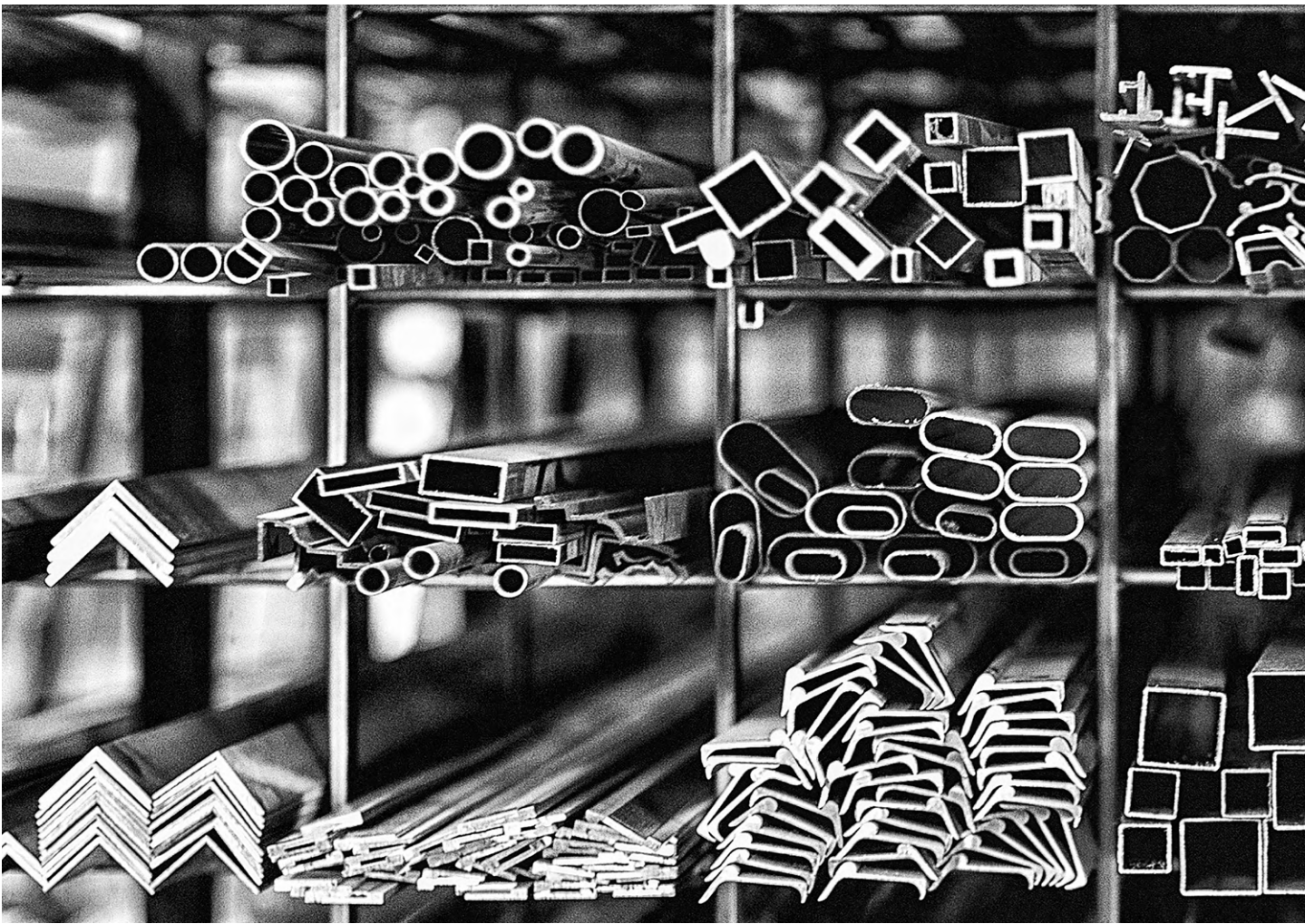


A stack of numerous color swatches, each featuring a vertical white stripe, is fanned out on the left side of the frame. The colors transition from light yellows and greys at the top to various shades of green and blue towards the bottom. To the right of the swatches is a dark, vertically-grained wooden surface. A dark, curved object, possibly a handle or part of a kitchen fixture, is visible in the lower right foreground, partially obscuring the wood.

Endless solutions for a bespoke design

All Officine Gullo kitchens and products can be made in 42 standard glossy colors, 56 standard matte colors and 14 special colors, 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 colored touches for a tone-on-tone effect or a contrast with the predominant structural color. We also offer an opaque high-tech finish for an ultra-modern effect. Still today the brass work is completely handmade and every kitchen is in the charge of a single craftsman who follows its production.

Special techniques: our craftsmanship



Burnishing

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



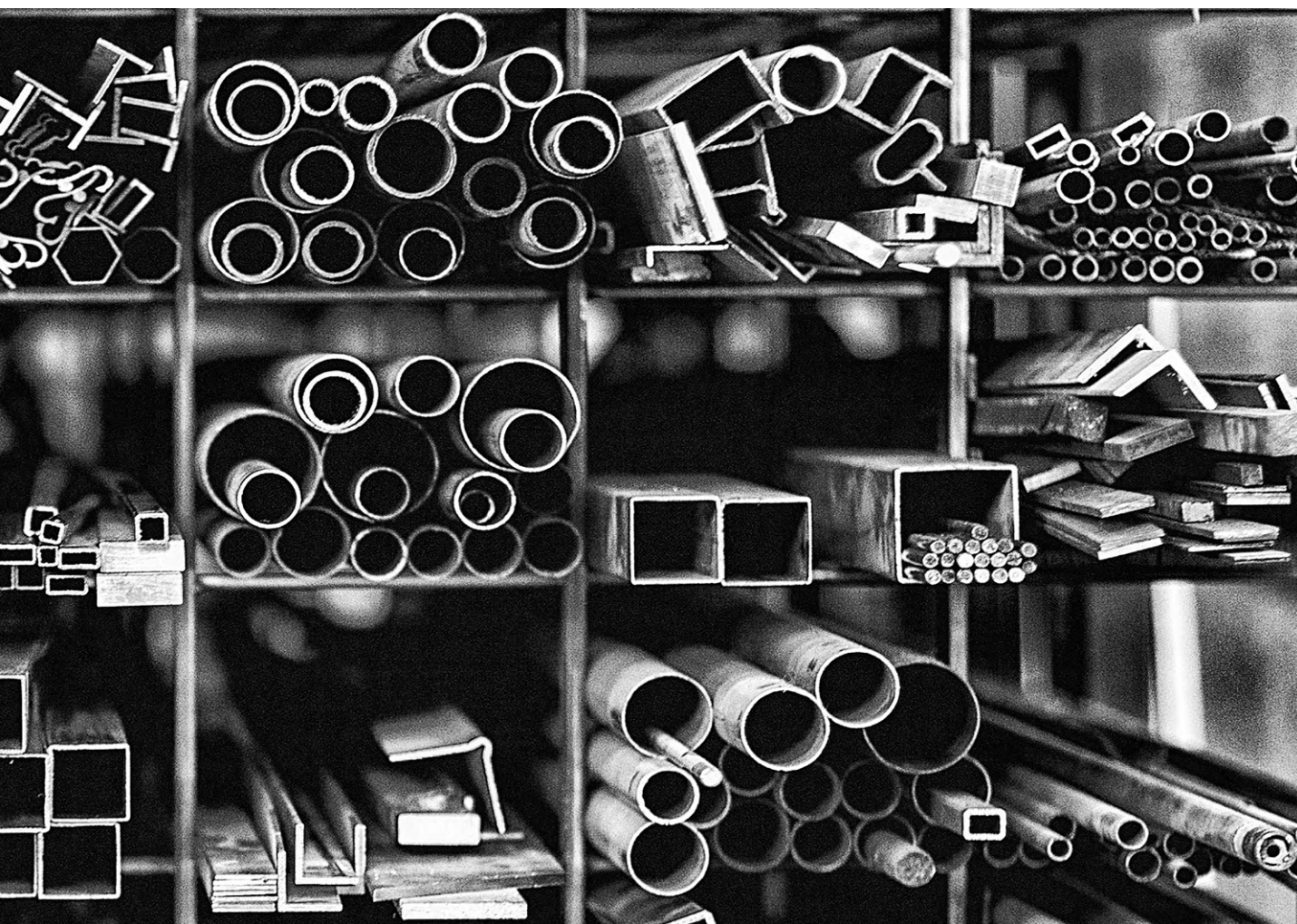
Galvanizing

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.



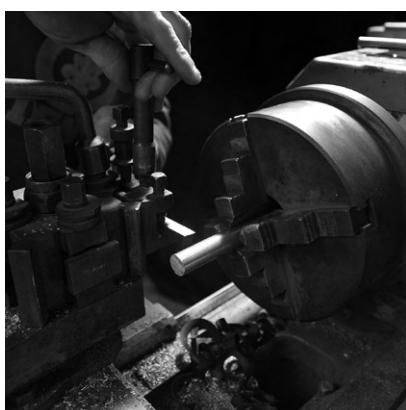
Silver soldering

Metals continue to be soldered by hand for Officine Cullo 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 a unique weave.



OG Professional 208 range cooker
Color: Riviera / Finishing: Burnished brass

OG Professional cooking range

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.



Discover OG
Professional cooking
range on our website

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 Antonino Cannavacciuolo





OG Professional range cooker / Dome hood
Color: Obsidian / Finishing: Polished chrome
Panel with solid brass frame.
Finishing: Stainless steel, 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 1/8" in thickness, and refined with solid brass finishes. The technological core boasts a set of burners, which operate up to 35.000 BTU (10 kW) in power, spacious multifunction and ventilated stainless-steel ovens, and a range of professional cooking additions derived straight from haute cuisine.

Customizable compositions

Boasting a standard depth of 27", the OG Professional range provides 8 modules of variable width, from 35" to 98": 35", 50", 58", 66", 74", 82", 90" and 98". Several elements can be chosen to equip the appliance's cooktop and oven. In addition to the 8 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
Color: Cotton Candy / Finishing: Copper



OG Professional 248 range cooker / High Pyramid hood
Color: Snorkeling / Finishing: 24kt Gold
Panel with solid brass frame.
Finishing: Stainless steel, 24kt Gold



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.



OG Professional 88

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 OG Professional in picture is a freestanding cooking range measuring 35" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 32"



OG Professional 128

Versatility and professional performance in a compact cooking range

Almost 4.3 feet 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 OG Professional in picture is a freestanding cooking range measuring 50" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 32"
- Smooth electric frytop 16"
- Warming cabinet 16"



OG Professional 148

A compact yet complete cooking range

Due to the additional 8" 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 24" 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 OG Professional in picture is a freestanding cooking range measuring 58" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 32"
- Smooth/ribbed electric frytop 24"
- Drawers 24"



OG Professional 168

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 OG Professional in picture is a freestanding cooking range measuring 66" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- Smooth electric frytop 16"
- Warming cabinet 16"
- 4 burners + electric convection oven 32"
- Worktop 16"
- Door 16"



OG Professional 188

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 24" cooking elements. Measuring 74" 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 OG Professional in picture is a freestanding cooking range measuring 74" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 2 burners 16"
- Warming cabinet 16"
- 2 burners + coup de feu + electric oven 32"
- Smooth/ribbed electric frytop 24"
- Drawers 24"



OG Professional 208

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 82" 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 and pasta cooker. 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 OG Professional in picture is a freestanding cooking range measuring 82" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 Burners + electric oven 32"
- 2 burners + coup de feu + electric oven 32"
- Smooth electric frytop 16"
- Warming cabinet 16"



OG Professional 228

Performance and Space for a High-End Professional Kitchen

With a width of 90", the OGS228 is one of the most imposing models in the OG Professional collection. Ideal for those seeking versatility and high performance, this model can integrate up to two ovens and a complete range of cooking solutions, including high-power burners, frytop and coup de feu. Its generous size allows for the management of complex preparations simultaneously, making it perfect for those who love cooking for large groups, with the efficiency and precision of a professional kitchen.

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 OG Professional in picture is a freestanding cooking range measuring 90" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- Worktop 16"
- Drawers 16"
- Pasta cooker 16"
- 4 burners + electric convection oven 32"
- Smooth/ribbed electric frytop 24"
- Drawers 24"



OG Professional 248 The Ultimate Expression of Power and Technology

The OGS248 is the definitive model for those seeking maximum performance in the kitchen. Its 98" width offers a large customizable cooking surface with professional accessories such as high-power burners, pasta cookers, coup de feu, and frytop, and the option to integrate multiple multifunction ovens. Thanks to its vast work surface and cutting-edge technologies, this model is perfect for preparing elaborate dishes for numerous guests without sacrificing the distinctive elegance of Officine Gullo's designs.

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 OG Professional in picture is a freestanding cooking range measuring 98" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- Worktop 16"
- Warming cabinet 16"
- 4 burners + electric convection oven 32"
- Coup de feu 16"
- Smooth electric frytop 16"
- Electric oven 32"
- Pasta cooker 16"



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 16"
2E000J00002A



Maxi burner 16"
2E000J00017A



4 Gas burners 32"
2E000J00090A



4 Gas burners + coup
de feu 18"
2E000J00089A



Coup de feu 16"
2E000J00051A



Smooth electric frytop
16"
2E000J00028A



Ribbed electric frytop
16"
2E000J00034A



Smooth/ribbed electric
frytop 24"
2E000J00024A



2 Burners 9kw 16"
2E000J00093A



2 Burners 11kw 16"
2E000J00094A



2 Burners 13kw 16"
2E000J00092A



2 Burners + coup de feu
+ electric oven 32"
2E000J00074A



Electric pasta cooker
16"
2E000J00060A



Warming cabinet
16"
2O072ZV0004A



4 Burners + electric
oven 32"
2E000J00083A



4 Burners + electric
convection oven 32"
2E000J00095A



Electric static oven
40"
2E000J00054A



Electric convection
oven 32"
2E000J00055A



Sink 16"
2E000010001A



Worktop with sink on
the left 32"
2E000010003A



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.



Worktop with sink on
the right 32"

2E000010002A



Drawers

2O071ZV0001A

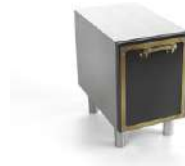
16"

2O071ZV0002A

24"

2O071ZV0003A

32"



Doors

2O071ZV0001A

16"

2O072ZV0002A

24"

2O072ZV0003A

32"



Isola 248 range cooker
Color: Obsidian / Finishing: Polished chrome

Isola cooking range

The cooking islands from the Isola collection are design elements capable of completely redefining a space: “unique pieces” around which the entire kitchen revolves.



Discover Isola cooking range on our website



Isola 248 range cooker
Color: Basalto / Finishing: Gunmetal



A Touch of Style for Every Design

Island kitchens can be seamlessly and cohesively integrated into a complete kitchen redesign project, or easily incorporated into various design types, from traditional wooden cabinetry kitchens to the most modern steel ones, adding a touch of style to the environment.

Like Luxurious Supercars

A precise and powerful design element that combines the harmony of shapes with the latest cooking technologies: just like luxurious supercars, elegant and practical, Officine Gullo kitchen islands are characterized by sophisticated design, equipped with a powerful engine that delivers extraordinary professional performance, and customizable with a range of high-end cooking elements selected by the customer, based on their preferred culinary habits.





Isola 248 range cooker
Color: Stainless Steel / Finishing: Polished chrome



Isola 248 range cooker
Color: Green Apple / Finishing: Polished chrome



Functional and Versatile

The island kitchen is a highly functional object that promotes freedom of movement and creates a very fluid space. Its independence from the rest of the furniture allows it to be accessible from all sides. This, in addition to practicality for maneuvering, results in a multitude of possible uses. Alongside the burners or induction cooktop, it's possible to incorporate various professional cooking accessories on the top of each Isola: pasta cookers, steamers, mirror-finished fry-top griddles, and much more. A portion of the top can be left free of cooking elements for food preparation and consumption. Depending on its size, each Isola can be complemented by a washing area or a compact sink to accompany the cooking accessories. Finally, the space underneath provides an important and useful additional storage volume, as well as accommodating ovens.



Isola 168

The compact kitchen island with great potential

Isola 168, with its 66" width, represents the most compact version of the collection. It offers a high-level culinary experience thanks to a selection of essential professional cooking elements. Each Island is designed to be modular, allowing for optimal customization of the space according to the customer's culinary needs. Isola 168 stands out for its efficiency and the ability to integrate professional-grade cooking tools into an elegant and compact design.

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 Isola range in picture is a freestanding cooking range measuring 64" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

Front

- Smooth electric frytop 16"
- Warming cabinet 16"
- 4 burners + electric oven 32"
- Worktop 16"
- Door 16"

Back

- Worktop
- 2 x Door 16"
- 1 x Drawers 32"



Isola 188

The perfect mix of elegance and professional performance

Isola 188 is a kitchen that offers ample space and exceptional flexibility. With a width of 74", each side can be dedicated to various dish preparations. One side can be reserved for preparing starters, featuring burners and a coup de feu, while the other can be used for preparing main courses, with burners and a frytop, in addition to two spacious neutral work areas on each side. The lower part provides space for multiple ovens on each side, allowing for simultaneous and versatile cooking.

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 Isola range in picture is a freestanding cooking range measuring 76" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

Front

- 2 burners 16"
- Warming cabinet 16"
- 2 burners + coup de feu + electric oven 32"
- Smooth/ribbed electric frytop 24"
- Drawers 24"

Back

- Worktop
- Sink 16"
- 1 x Drawers 16"
- 3 x Doors 16"



Isola 208 A dream professional kitchen

With a width exceeding two meters, Isola 208 offers ample space to comfortably accommodate a wide range of professional tools, fully satisfying the culinary needs of anyone who uses it. The top and bottom can be equipped with a selection of the finest cooking accessories, including gas burners, induction cooktops, grills, large burners, frytops, coup de feu, pasta cookers, and, in the lower part, static, ventilated, and multifunction ovens, as well as warming drawers, to name just a few.

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 Isola range in picture is a freestanding cooking range measuring 82" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

Front

- 2 x Worktop 16"
- Warming cabinet 16"
- 4 burners + electric oven 32"
- Electric pasta cooker 16"
- Door 16"

Back

- 2 x Worktop 16"
- Smooth frytop 16"
- 2x 2 burners 16"
- 2 x Drawers 24"
- 2 x Door 16"



Isola 228

An exceptional work and furnishing element

A kitchen island that provides a very spacious work area to meet the most demanding culinary needs, thanks to its large dimensions. Multiple professional cooking elements, sinks, countertops, ovens, dishwashers. Every accessory can find its place in this extraordinary work and furnishing element.

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 Isola range in picture is a freestanding cooking range measuring 90" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

Front

- Electric pasta cooker 16"
- Worktop 24"
- Drawers 24"
- 4 burners + electric oven 32"
- Worktop 16"
- Warming cabinet 16"

Back

- Worktop
- Sink 16"
- Drawers 24"
- Drawers 36"
- 2 x Doors 16"



Isola 248

High-level results for hospitality enthusiasts

High technological and functional level for an extremely versatile cooking island that offers ample surface area and various cooking options. With nearly 8.5 feet in width, Isola 248 allows for preparing meals even for large groups of guests. The ability to install up to 4 ovens enables multiple simultaneous cooking, while the top can be equipped with all the most useful cooking tools, including burners, coup de feu, frytop and pasta cooker, or left neutral for food preparation.

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 Isola range in picture is a freestanding cooking range measuring 98" wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

Front

- Worktop 32"
- 2 Burners 16"
- Smooth/ribbed electric frytop 32"
- Worktop 16"
- Warming cabinet 16"
- Doors 16"
- 2 x Drawers 16"
- Electric convection oven 32"

Back

- Worktop 24"
- 4 burners + electric oven 32"
- Electric pasta cooker 16"
- Worktop 16"
- 4 x door 16"



Isola 248 range cooker
Color: Obsidian / Finishing: Polished chrome



Isola

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 16"
2E000J00002A



Maxi burner 16"
2E000J00017A



4 Gas burners 32"
2E000J00090A



4 Gas burners + coup
de feu 18"
2E000J00089A



Coup de feu 16"
2E000J00051A



Smooth electric frytop
16"
2E000J00028A



Ribbed electric frytop
16"
2E000J00034A



Smooth/ribbed electric
frytop 24"
2E000J00024A



2 Burners 9kw 16"
2E000J00093A



2 Burners 11kw 16"
2E000J00094A



2 Burners 13kw 16"
2E000J00092A



2 Burners + coup de feu
+ electric oven 32"
2E000J00074A



Electric pasta cooker
16"
2E000J00060A



Warming cabinet
16"
2O072ZV0004A



4 Burners + electric
oven 32"
2E000J00083A



4 Burners + electric
convection oven 32"
2E000J00095A



Electric static oven
40"
2E000J00054A



Electric convection
oven 32"
2E000J00055A



Sink 16"
2E000010001A



Worktop with sink on
the left 32"
2E000010003A



Isola

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.



Worktop with sink on
the right 32"

2E000010002A



Drawers

2O071ZV0001A

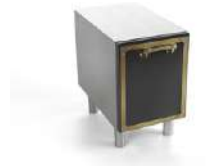
16"

2O071ZV0002A

24"

2O071ZV0003A

32"



Doors

2O071ZV0001A

16"

2O072ZV0002A

24"

2O072ZV0003A

32"



Fiorentina 36" glass door range cooker / High dome hood
Color: Clear Sky / Finishing: Burnished brass
Panel with solid brass frame
Finishing: Stainless steel, Burnished brass

Fiorentina cooking range

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.



Discover Fiorentina
cooking range on our
website

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.



Florentina 48" solid door range cooker / Straight sides hood
Color: Silver Mist / Finishing: Burnished brass
Burnished brass pot-filler faucet, cone lever



Florentina 48" glass door range cooker / Straight sides hood / Premium series freestanding double fridge-freezer
Color: Cotton Candy / Finishing: Copper



Unique creations

The new freestanding Fiorentina range cooker vaunts a refined and robust design. The option to paint the exterior in a wide range of colors – as well as custom colors

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 range can be personalized by choosing from different colors and combinations of finishes for the brass details, making each kitchen unique.



Powerful brass burners

The high-performance brass burners, vaunting a maximum power of 20.000 BTU (6 kW), ensure the right flame level through 5 different combinations for infinite control. Dual regulation allows the separate control of the two burner rings. The superior heat retention of brass burners ensures efficient cooking, making them ideal for both high-heat searing and gentle simmering.



Continuous cast-iron grids

The heavy-duty grids provide a seamless cooking surface, allowing you to easily slide pots and pans across burners. The cast iron material ensures excellent heat retention and long-lasting durability.



User-friendly smart computer

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.





Soft-closing

Ensuring a gentle and quiet close every time, it prevents slamming, enhancing safety and helping preserve the oven's integrity over time



Self-cleaning

The pyrolytic self-cleaning function allows the oven to clean itself by burning off food residue at high temperatures, turning it into ash. This feature saves time and effort, leaving your oven spotless with minimal manual cleaning.



Double ventilation

This feature enhances airflow within the oven, ensuring consistent temperature distribution for even cooking. It helps prevent hot spots and ensures that dishes are cooked to perfection.



Pizza function

Specifically designed for pizza lovers, this mode optimizes the oven's temperature and heat distribution to create the perfect crispy crust and evenly melted toppings.



Extralarge

The oven has expansive cooking space, perfect for preparing large meals or multiple dishes at once.





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 20,000 BTU (6 kW) and is also capable of the gentlest simmer aided by its oversized burner cap.



1 Potente

At the peak of its 20.000 BTU (6 kW) capability, meat is seared to produce a crust worthy of your favourite 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 flavour from savoury 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 30"

INDUCTION / DUAL FUEL

Fiorentina 30" kitchen is a freestanding steel kitchen capable of ensuring very high quality and performances. The distinctive features of the Dual Fuel version are the fine brass double burners and the hefty cast iron grills that offer durability and refinement to the cooking surfaces. In alternative, the induction hob has four 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 4.38 cubic feet (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 <122°F (50°C) even during the pyrolytic cycle (869°F - 465°C). Finally, thanks to the intuitive control display, all functions can be managed with a simple touch.



Florentina 30" solid door range cooker
Color: Obsidian / Finishing: Burnished brass



Fiorentina 36"

INDUCTION / DUAL FUEL

In the Fiorentina 36" Dual Fuel 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 20.000 BTU (6 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 with six cooking zones, a glass ceramic surface, boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions.

The multifunction electric oven has an extra-

large capacity (5.69 cubic feet - 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 <122°F (50°C) even during the pyrolytic cycle (869°F - 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.



Florentina 36" solid door range cooker / High pyramid hood
Color: Velvet Nightfall / Finishing: Burnished brass



Fiorentina 48"

INDUCTION / DUAL FUEL

The Fiorentina 48" kitchen is available in Dual Fuel and Induction version. The Dual Fuel hob 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 professional smooth and grooved cast iron griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. The cast iron grates are built to withstand searing heat and rapid temperature changes without losing their strength, and allow pans to be easily repositioned at your convenience. The induction hob features six cooking zones, a glass ceramic surface, boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions. The professional smooth and

grooved cast iron griddle is also available in the induction version.

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. The door, made of 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 (869°F - 465 °C). Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.



Fiorentina 48" glass door range cooker / High dome hood
Color: Midnight Serenity / Finishing: Burnished brass
Panel with hammered trim / Lily ladle bar
Finishing: Burnished brass



Fiorentina 60"

INDUCTION / DUAL FUEL

Top-tier technology and functionality in this extremely versatile freestanding cooking range. The distinctive features of the Dual Fuel version are the fine brass double burners and the hefty cast iron grills that offer durability and refinement to the cooking surfaces. In alternative, 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 4.38 cubic feet (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 <122°F (50°C) even during the pyrolytic cycle (869°F - 465 °C). Finally, thanks to the intuitive control displays, all functions can be managed with a simple touch.



Florentina 60" solid door range cooker / Straight sides hood
Color: Latte / Finishing: Polished chrome
Panel with solid brass frame / Straight ladle bar
Finishing: Stainless steel, Polished chrome



Fiorentina 72"

DUAL FUEL

In the Fiorentina 72" Dual Fuel, twelve burners of different sizes with professional cast iron grills ensure quality and performance. The cooking experience is enriched by the smooth enamelled cast-iron griddle. The hob has been designed to guarantee maximum power for the best culinary performances. The two rings of the burners can be controlled separately: internal, ideal for slow cooking, and external for large firings. The brass burners allow a use that goes from the light simmering to firings that require a maximum power of 20.000 BTU (6 kW). The cast-iron grates are built to withstand searing heat and rapid temperature changes without losing their strength.

The kitchen has two professional multifunction electronic ovens with a capacity of 5.69 cubic feet (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 internal lighting. 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 <122°F (50 °C) even during the pyrolytic cycle (869°F - 465 °C). Finally, thanks to the intuitive control displays, all functions can be managed with a simple touch.



Florentina 72" solid door range cooker / High pyramid hood
Color: Green apple / Finishing: Burnished brass
Burnished brass pot-filler faucet, lobe lever



Fiorentina

Discover the collection on our website



Fiorentina 30" | Dual Fuel | Solid door
1M002ZV1001A



Fiorentina 30" | Dual Fuel | Glass door
1M002ZV1002A



Fiorentina 30" | Induction | Solid door
1M002ZV1005A



Fiorentina 30" | Induction | Glass door
1M002ZV1006A



Fiorentina 36" | Induction | Solid door
1M002ZV1007A



Fiorentina 36" | Induction | Glass door
1M002ZV1008A



Fiorentina 36" | Dual fuel | Solid door
1M002ZV1011A



Fiorentina 36" | Dual fuel | Glass door
1M002ZV1012A



Fiorentina

Discover the collection on our website



Fiorentina 48" | Dual Fuel | Solid door
1M002ZV1013A



Fiorentina 48" | Dual Fuel | Glass door
1M002ZV1014A



Fiorentina 48" | Induction | Solid door
1M002ZV1017A



Fiorentina 48" | Induction | Glass door
1M002ZV1018A



Fiorentina 60" | Dual Fuel | Solid door
1M002ZV1001A + 1M002ZV5003A + 1M002ZV1001A



Fiorentina 60" | Dual Fuel | Glass door
1M002ZV1002A + 1M002ZV5003A + 1M002ZV1002A



Fiorentina 60" | Induction | Solid door
1M002ZV1005A + 1M002ZV5003A + 1M002ZV1005A



Fiorentina 60" | Induction | Glass door
1M002ZV1006A + 1M002ZV5003A + 1M002ZV1006A



Fiorentina

Discover the collection on our website



Fiorentina 72" | Dual fuel | Solid door

1M002ZV1011A + 1M002ZV5004A + 1M002ZV1011A



Fiorentina 72" | Dual fuel | Glass door

1M002ZV1012A + 1M002ZV5004A + 1M002ZV1012A



Telescopic grill for
Fiorentina 30"/150
4E102F00005F

Telescopic grill for
Fiorentina 30"/150
4E102F00006F



Cast iron cooking
plater for Fiorentina
36"/180
4E102F00004F

4E102F00004F



Wok ring
4E102F00001F



Simmer plate
4E102F00002F

4E102F00002F



Decorative burner
caps for Fiorentina
30"/150
1E102050002F

1E102050002F



Decorative burner
caps for Fiorentina
36"/120/180
1E102050004F

1E102050004F



Florentina 60" solid door range cooker / Straight sides hood
Color: Latte / Finishing: Polished chrome



Dolce Vita 36" range cooker
Finishing: Polished chrome

Dolce Vita cooking range

The exquisite gem within Officine Gullo's impressive array of kitchen appliances



Discover Dolce Vita
cooking range on
our website



Dolce Vita 30" range cooker
Finishing: Burnished brass



This exclusive collection of cooking ranges features two models, available in 30, 36 and 60 inches, representing the most covered sizes in the US market. The Dolce Vita cooking ranges redefine the concept of luxury when compared to standard stainless steel ranges, establishing themselves as exceptional additions to culinary spaces.

The Dolce Vita cooking range collection seamlessly merges a fresh design with timeless inspiration, creating a captivating fusion that resonates with culinary enthusiasts.



Style

The Dolce Vita ranges showcase one of Officine Gullo's most popular combinations of finishes: stainless steel and polished chrome. Other finishes available for the trims include burnished brass and gunmetal, providing a versatile and personalized touch to complement your kitchen aesthetics.



Powerful burners

The high-performance burners, vaunting a maximum power of 18.000 BTU (5 kW), ensure the right flame level through 5 different combinations for infinite control. Dual regulation allows the separate control of the two burner rings.



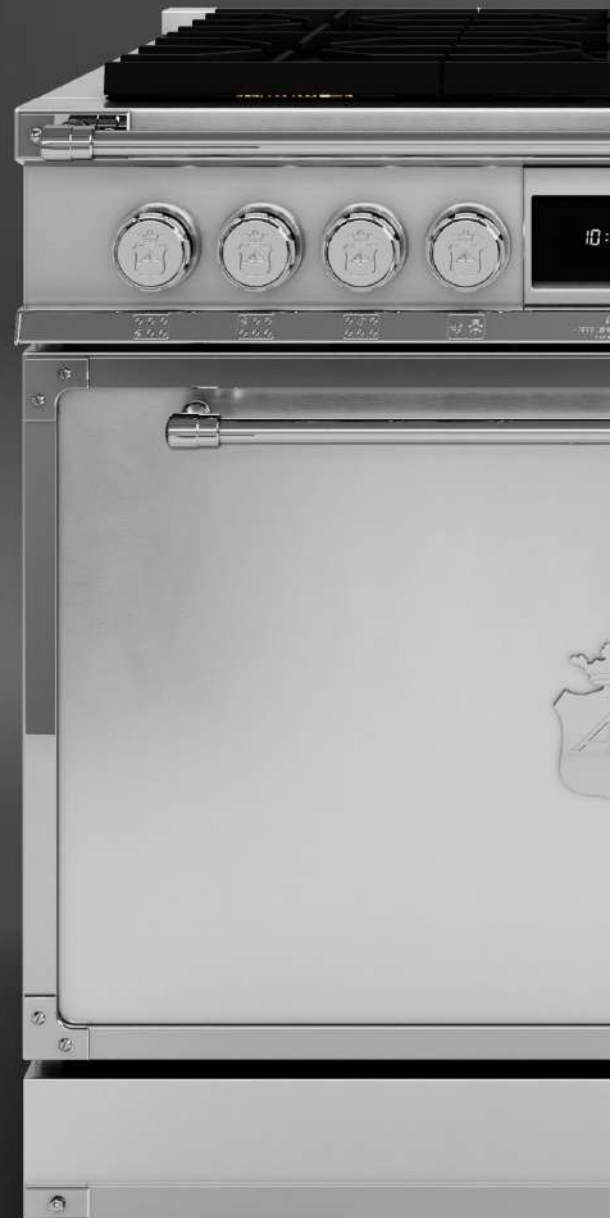
Continuous cast-iron grids

The heavy-duty grids provide a seamless cooking surface, allowing you to easily slide pots and pans across burners. The cast iron material ensures excellent heat retention and long-lasting durability.



User-friendly

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.





Soft-closing

Ensuring a gentle and quiet close every time, it prevents slamming, enhancing safety and helping preserve the oven's integrity over time



Self-cleaning

The pyrolytic self-cleaning function allows the oven to clean itself by burning off food residue at high temperatures, turning it into ash. This feature saves time and effort, leaving your oven spotless with minimal manual cleaning.



Extralarge

The oven has expansive cooking space, perfect for preparing large meals or multiple dishes at once.



Double ventilation

This feature enhances airflow within the oven, ensuring consistent temperature distribution for even cooking. It helps prevent hot spots and ensures that dishes are cooked to perfection.



Marrying an industrial steel look with iconic Officine Gullo design influences, the Dolce Vita ranges result in a truly distinctive collection. Embodied by elegant design and refined knob controls, the Dolce Vita ranges emanate a timeless appeal that seamlessly integrates into any kitchen. Handcrafted with precision, these ranges not only deliver outstanding performance but also optimize thermal dynamics for an unparalleled cooking experience.

Elevate your kitchen space with the Dolce Vita collection and immerse yourself in the epitome of culinary luxury.





Dolce Vita 36" range cooker
Finishing: Gunmetal



Dolce Vita 30"

The Dolce Vita 30" Dual Fuel Range mirrors its larger counterpart, offering exceptional performance and value in a standard size. With two professional burners and two high-powered sealed burners, this range is a perfect blend of functionality and elegance. The cooking surface boasts two heavy-duty, continuous cast iron grates, providing a spacious and versatile area for all your culinary creations.

The oven features a 4.4 cubic ft. (124 l) capacity. The cool-touch door ensure safety in the kitchen while maintaining a modern and stylish aesthetic. Thanks to dual true convection technology, users can experience enhanced cooking efficiency while ensuring even heat distribution for perfect results. The convenience of a self-cleaning oven simplifies maintenance and ensures a consistently clean cooking environment.



Dolce Vita 30" range cooker
Finishing: Burnished brass



Dolce Vita 36"

The 36" Dual Fuel Range from Dolce Vita is a testament to exceptional performance and value without compromising on build quality and attention to detail. Dolce Vita 36" provides versatility and power, featuring three professional burners and three high-powered sealed burners. The oven boasts a generous 5.7 cubic ft. (161 l) capacity, dual convection, self-cleaning, and a meat probe for precision cooking.

The cool-touch door ensure safety in the kitchen while maintaining a modern and stylish aesthetic. Thanks to dual true convection technology, users can experience enhanced cooking efficiency while ensuring even heat distribution for perfect results. The convenience of a self-cleaning oven simplifies maintenance and ensures a consistently clean cooking environment.



Dolce Vita 36" range cooker
Finishing: Polished chrome



Dolce Vita 60"

The Dolce Vita 60" Dual Fuel Range combines practicality and elegance, offering extensive cooking options for your home kitchen. Equipped with four professional burners and four high-powered sealed burners, it provides the versatility needed for various cooking tasks, from gentle simmering to intense searing. Dual 4.4

cubic ft. ovens with dual convection ensure consistent results, while the self-cleaning feature adds convenience. This range serves as a stylish and functional addition to your kitchen, ideal for both everyday cooking and special gatherings.



Dolce Vita 60" range cooker / High Pyramid hood
Finishing: Gunmetal



Dolce Vita

Discover the collection on our website



Dolce Vita 30" | Burnished brass
1M003ZV0020A



Dolce Vita 36" | Burnished brass
1M003ZV0020A



Dolce Vita 30" | Polished chrome
1M003ZV0020A



Dolce Vita 36" | Polished chrome
1M003ZV0020A



Dolce Vita 30" | Gunmetal
1M003ZV0020A



Dolce Vita 36" | Gunmetal
1M003ZV0020A



Dolce Vita

Discover the collection on our website



Dolce Vita 60" | Burnished brass

2 x 1M003ZV0020A



Dolce Vita 60" | Polished chrome

2 x 1M003ZV0020A



Dolce Vita 60" | Gunmetal

2 x 1M003ZV0020A



OG Professional 168 range cooker / High Pyramid hood
Color: Diamond / Finishing: Satin nickel

Hoods

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.



Discover all hoods
on our website

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.





Isola 248 range cooker / Pyramid 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.



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.

Installation

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



Features

The hoods are equipped with labyrinth filters as well as a LED lighting system and have an aspiration capacity of up to 2.250 cubic meters per hour.



Florentina 48" / Pyramid hood
Color: Obsidian / Finishing: Burnished brass



Domestic hoods

Officine Gullo domestic hoods were manufactured to comply with the performance of Fiorentina and Restart cooking ranges. They are equipped with labyrinth filters and LED lights and have an aspiration capacity of up to 56.000 cubic feet (1.600 cubic meters) per hour.

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. Internally, the hoods are equipped with LED lights and have an aspiration capacity of up to 80.000 cubic feet (2.250 cubic meters) per hour.



Hoods

Discover the collection on our website



"High bell" hood

1M007ZV0013A - Professional wall hood
1M007ZV2006A - Professional island hood
1M007ZV0033A - Domestic wall hood



"High dome" hood

1M007ZV0011A - Professional wall hood
1M007ZV2004A - Professional island hood
1M007ZV0032A - Domestic wall hood



"High pyramid" hood

1M007ZV0008A - Professional wall hood
1M007ZV2001A - Professional island hood
1M007ZV1008A - Domestic wall hood - 36"
1M007ZV1009A - Domestic wall hood - 48"
1M007ZV1010A - Domestic wall hood - 60"



"Straight sides" hood

1M007ZV0007A - Professional wall hood
1M007ZV2007A - Professional island hood
1M007ZV1001A - Domestic wall hood - 30"
1M007ZV1002A - Domestic wall hood - 36"
1M007ZV1003A - Domestic wall hood - 48"
1M007ZV1004A - Domestic wall hood - 60"



Dolce Vita 60" / Pyramid hood
Color: Stainless Steel / Finishing: Gunmetal



OG Professional Grill 42" built-in
Color: Velvet Nightfall / Finishing: Polished chrome

OG Professional Grills

Blending a legacy of innovation and craftsmanship through the highest quality cooking systems, Officine Gullo grills embrace a new world of culinary possibilities.



Discover all barbecues
on our website

A Restaurant in your garden

Providing an actual outdoor kitchen in a single suite: a sophisticated cooking range that guarantees the same unparalleled performance as a top restaurant kitchen. It's a centerpiece around which family and friends can gather in the open air.





OG Professional Grill 56" freestanding
Color: Latte / Finishing: Polished chrome



OG Professional Grill 42"

Grill Cooking Suite 42" is the perfect barbecue for outdoor cooking enthusiasts. Measuring 42" wide, the BBQ guarantees performance suitable for all open-air cooking aspirations. Available in freestanding and built-in versions, with a cooking area of 770 sq. in., the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

FEATURES

- Three main high-performance stainless steel burners
- Integrated rotisserie system with infrared burner
- Integrated smoking system with dedicated burner and wood drawer
- 770 sq. in. grill area
- 3-zone food warmer grill
- Integrated high-intensity double halogen work lights
- Available in LPG or natural gas



OG Professional Grill 42" freestanding
Color: Arancia di Sicilia / Finishing: Polished chrome



OG Professional Grill 140

Grill Cooking Suite 56", with its 998 sq. in. grill area, ensures high performance for home cooks looking for a professional, high-technology cooking range for their outdoor kitchen. Available in freestanding and built-in versions, the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

FEATURES

- Three main high-performance stainless steel burners
- Integrated rotisserie system with infrared burner
- Integrated smoking system with dedicated burner and wood drawer
- 998 sq. in. grill area
- 3-zone food warmer grill
- Integrated high-intensity double halogen work lights
- Available in LPG or natural gas



OG Professional Grill 56" freestanding
Color: Matcha / Finishing: Polished chrome



OG Professional Grills

Discover the collection on our website



OG Professional grill 42" freestanding
1E010NP0006A



OG Professional grill 42" built-in
1E010NP0003A



OG Professional grill 56" freestanding
1E010NP0001A



OG Professional grill 56" built-in
1E010NP0004A



OG Professional Grill 42" freestanding
Color: Grotta Azzurra / Finishing: Polished chrome



Fiorentina coffee machine / Fiorentina speed oven / Professional series 30" built-in single door fridge /
Professional series 24" built-in single door freezer
Color: Cloudy Grey / Finishing: Polished chrome

Fiorentina built-ins

Discover the pinnacle of kitchen design and functionality with the collection of built-in appliances, meticulously crafted to meet the demands of the modern gourmet kitchen.



Discover all appliances
on our website

The Officine Gullo Multifunction Electric Oven and Combi Speed Oven offer versatile cooking options, ranging from quick microwave heating to extensive convection baking. Each is equipped with features such as quick-access menus, automatic programs, and specialized cooking modes. Meanwhile, the Combi Steam Oven introduces a healthier cooking method, using steam to preserve nutrients and enhance flavors.

The Warming Drawer complements these by adding a layer of convenience, perfect for proofing dough, slow cooking, or keeping dishes warm for dinner service.

Seamlessly integrated into any kitchen, the Built-In Coffee Machine offers the robust capability to prepare espresso and a variety of other coffee drinks with barista-level quality. Together, these appliances not only streamline the cooking process but also enhance any kitchen design with their thoughtful aesthetics and robust construction.





Fiorentina multifunction oven
Colour: Stainless steel / Finishing: Gunmetal



Fiorentina speed oven / Fiorentina steam oven / Fiorentina coffee machine
Fiorentina multifunction oven / Fiorentina warming drawer
Colour: Lily White / Finishing: Polished chrome



This collection is not just about functionality but also about creating a cohesive look that enhances the beauty of the kitchen environment. Whether you're crafting a morning espresso, hosting a lavish dinner party, or simply preparing a family meal, the Fiorentina built-in appliances ensure that you do it with unparalleled ease and style. Their ability to maintain consistent temperatures, paired with user-friendly interfaces and energy-efficient designs, makes them an indispensable part of daily cooking and entertainment.

Fiorentina 30" Multifunction Electric Oven

Sophisticated Cooking Technology



A multifunction electric oven designed to combine cutting-edge technology with superior style. This oven not only enriches the kitchen's functionality but also its aesthetics, providing a cornerstone for culinary excellence.

The Multifunction Electric Oven is crafted for those who seek professional-grade cooking performance at home, making every meal preparation a delightful experience. Whether hosting a dinner party or cooking for the family, this oven ensures top-notch results with style and convenience.



Touch control with digital timer

Ensures precise cooking and easy monitoring.



Self-cleaning

High temperatures turn residue into ash, simplifying cleanup.



Double ventilation

Enhances airflow within the oven, providing fast, even cooking and superior baking with diverse functions.



Soft-Closing, Cold Touch Door

Feature shock absorbers for smooth operation and maintain a safe external temperature during cleaning.



Comprehensive Cooking Programs

An extensive array of programs to meet any cooking demand, combining precise temperature control with tailored functions.



AirFry function

Offers a healthier frying option, ranging from 300° F to 555° F.



Pizza function

Specifically designed for baking pizzas with options up to 650° F for authentic pizzeria quality.

Fiorentina 30" Combi Speed Oven

Elevate Your Culinary Experience



A multifunctional oven designed to cater to a variety of cooking styles with precision and speed, seamlessly integrating with any high-end kitchen setup.

The Combi Speed Oven is the epitome of innovative cooking technology, offering the ability to microwave, bake, and broil with ease. Whether preparing a quick meal or hosting a lavish dinner party, this oven provides the tools to cook confidently and style.



Quick Access Menu and touch control

Pre-selected and customizable recipes that adjust for weight, temperature, and cooking time. Automatic Programs to streamline your cooking process.



Multi-level cooking

Cook multiple dishes simultaneously on different racks without flavor transfer. The even heat distribution across all level ensures that every dish cooks to perfection.



True Convection

Ensures faster, more consistent cooking results by maintaining uniform temperatures, making it ideal for baking, roasting, and multi-level cooking.



3-in-1 functionality

Combines Microwave, Convection, and Combi modes.



Cold Touch Door

Ensure safety while operating at high temperatures.



Self-cleaning

High temperatures turn residue into ash, simplifying cleanup.

Fiorentina 30" Combi Steam Oven

Discover Healthier Cooking



Experience the modern way to prepare meals with the Combi Steam Oven. Steam cooking is renowned for its ability to cook food gently, making it increasingly popular among health-conscious individuals. This method not only intensifies the natural flavors but also preserves the appearance and vital nutrients of the food.

A gateway to healthier, tastier, and more efficient cooking. Whether steaming vegetables, baking bread, or creating elaborate dishes, this oven provides all the tools needed to elevate a cooking experience.



Quick Access Menu and touch control

Simplify cooking with pre-selected and customizable recipes based on weight, temperature, and time.



Easy maintenance

Maintaining your oven is straightforward with an assisted cleaning cycle, specifically designed for the oven interior and steam circuit.



3-in-1 functionality

Combines Steam, Convection, and Combi-steam modes for a variety of cooking options.



12 functions

Including Steam System, Combined Cooking Functions, and a Steam Recovery Cycle.



Automatic cooking

Adjusts settings automatically for optimal results.



Cold Touch Door

Ensure safety while operating at high temperatures.

Fiorentina 30" Built-In Coffee Machine

Master the Art of Italian Espresso



Integrate the essence of Italian coffee culture into any kitchen with the Built-In Coffee Machine. This machine combines sleek design and advanced technology, enabling the preparation of espresso and various coffee beverages to exceptional standards.

A testament to exceptional craftsmanship and innovative technology, offering unparalleled convenience and quality in coffee making.



Customizable coffee experiences

Adjustable settings ensure every cup is crafted to personal tastes. 5 coffee strength settings: Extra-Strong, Strong, Medium, Light, Extra-Light. 3 coffee temperature settings.



Automatic-cleaning

The automatic cleaning cycle facilitates easy maintenance, and the energy-saving stand-by mode conserves energy.



Advanced grinding technology

The built-in automatic coffee grinder is compatible with both whole beans and ground coffee, delivering precision and freshness in each brew.



10 brewing options

Designed for coffee enthusiasts, this machine offers a variety of brewing options:

Espresso / 2 x Espresso
Coffee / 2 x Coffee
White Coffee
Latte Macchiato
Cappuccino
Milk Froth
Warm Milk
Hot Water

Fiorentina 30" Warming Drawer

Enhance Your Culinary Creations



A versatile appliance designed not only to warm plates and keep food at the perfect serving temperature, but also boasts capabilities for slow cooking, proofing dough, and defrosting.

A multifunctional tool designed to support intricate cooking techniques and simplify meal preparation, all while maintaining a sleek and stylish appearance.



Push opening

For a smooth, handle-free look and easy operation.



Keep Warm Function

Perfect for holding side dishes and keeping desserts like pies warm.



Knob control

Simple and intuitive for temperature and function adjustments.



Slow Cooking

Maintain precise low temperatures from 86°F to 190°F for exceptional slow cooking results.



Large capacity

2.1 cu. ft. allows ample space to accommodate various needs.



Thawing

Gently defrost foods, without compromising texture or taste.



Leavening

Ideal environment for dough rising, allowing homemade bread to reach perfect fluffiness.



Convection Heating System

Ensures even heat distribution throughout the drawer.



Fiorentina Built-ins

Discover the collection on our website



Fiorentina multifunction oven
1E010NP0006A



Fiorentina steam oven
1E005F01001A



Fiorentina speed oven
1E005F01002A



Fiorentina coffee machine
1E009F01001A



Fiorentina warming drawer
1E009F01002A



Professional series built-in fridge-freezer, 30" / Professional series built-in wine cellar, 24"
Color: Green apple / Finishing: Burnished brass

Refrigeration

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



Discover all refrigerators
on our website

Top of the range

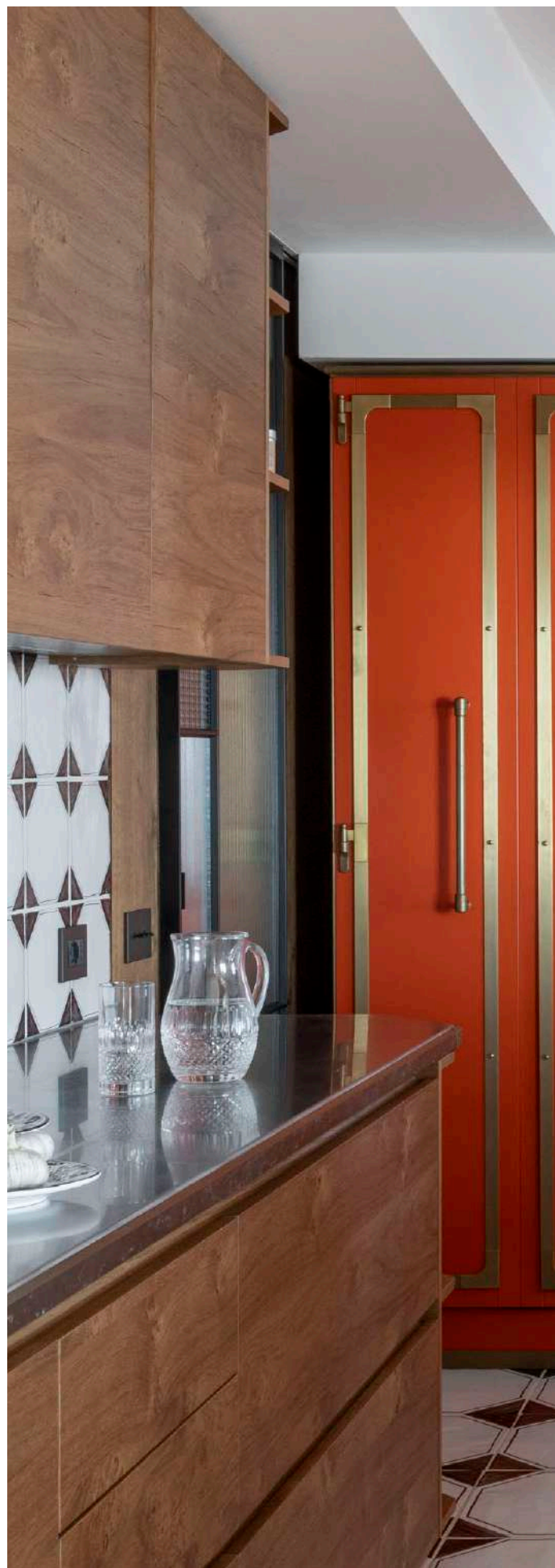
Officine Gullo selects the most innovative products in the conservation sector for its kitchens. Appliances that are equipped with sophisticated technologies, that are capable of satisfying the conservation needs of every type of food and beverage, in order to maintain the nutritional and organoleptic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





Professional series 24" single door refrigerator / Professional series 18" wine cellar / Professional series 36" fridge-freezer
Color: Custom / Finishing: Burnished brass



Professional series fridge-freezer detail
Color: Custom / Finishing: Satin nickel

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.





Professional series 30" single door fridge / Professional series 30" single door freezer
Color: Matcha / Finishing: Polished chrome



Professional series 30" single door freezer
Color: Riviera / 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.



Professional series 36" fridge freezer / Professional series 24" wine cellar
Color: Curry / Finishing: Satin nickel



Refrigeration

Discover the collection on our website



Professional series
Built-in fridge-freezer
36" - 3 doors

1E006GG1016A

Gaggenau mechanics.



Professional series
Built-in single door fridge
30"

1E006GG1008A

Gaggenau mechanics.



Professional series
Built-in fridge-freezer
36" - 2 doors

1E006GG1015A

Gaggenau mechanics.



Professional series
Built-in single door fridge
24"

1E006GG1003A

Gaggenau mechanics.



Professional series
Built-in fridge-freezer
30"

1E006GG1014A

Gaggenau mechanics.



Professional series
Built-in single door freezer
18"

1E006GG1004A

Gaggenau mechanics.



Professional series
Built-in single door fridge
36"

1E006GG1005A

Gaggenau mechanics.



Professional series
Built-in single door freezer
24"

1E006GG1006A

Gaggenau mechanics.



Refrigeration

Discover the collection on our website



Professional series
Built-in single door freezer
30"

1E006GG1009A

Gaggenau mechanics.



Professional series
Built-in single door freezer
36"

1E006GG1012A

Gaggenau mechanics.



Professional series
Built-in wine cabinet
18"

1E006GG1010A

Gaggenau mechanics.



Professional series
Built-in wine cabinet
24"

1E006GG1011A

Gaggenau mechanics.



Florentina 36" solid door range cooker
Color: Deep water / Finishing: Satin nickel
Straight-ladle bar
Finishing: Satin nickel



Panels, Shelves, Hanging Racks

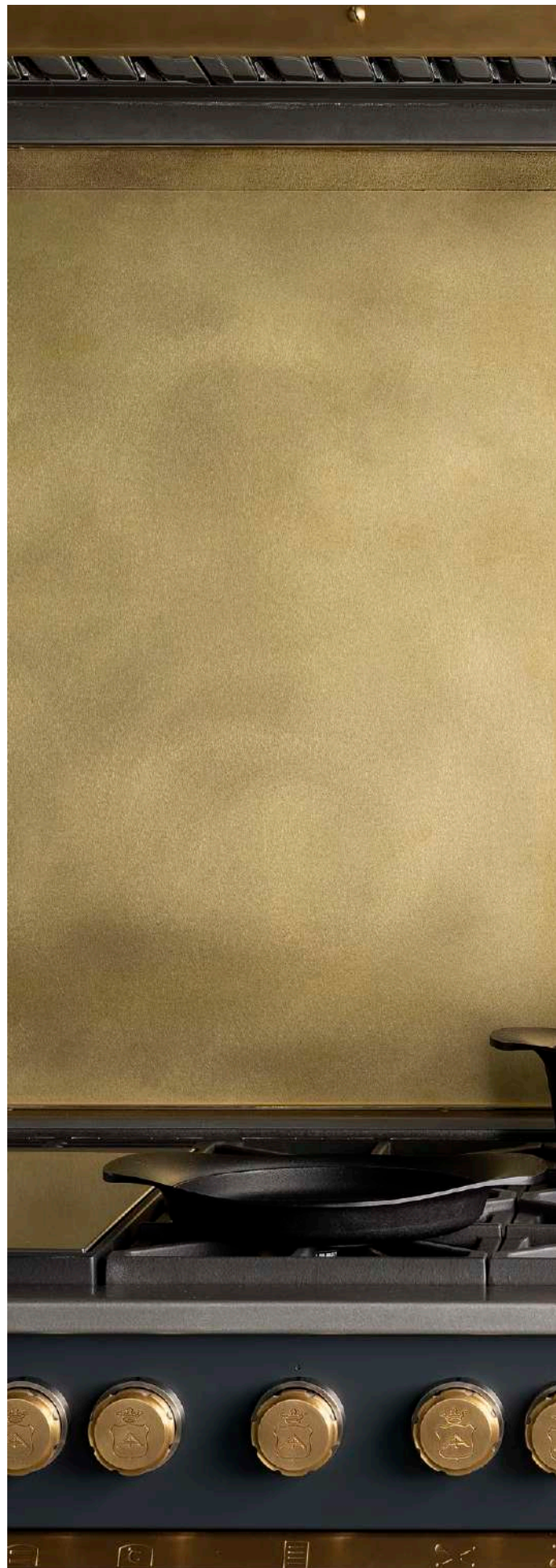
These objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment.



Discover all panels and hanging racks on our website

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.





Panel with hammered trim / Lily ladle bar
Finishing: Burnished brass
Knife block with 6 knife slots on 1 horizontal row



Shelving with 6 poles / Pot filler faucet, Petal lever
Finishing: Burnished brass
Copper pan set



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 4 sides

1A016990004A

Metal panel available in copper, stainless steel or brass.



Panel with solid brass frame

1A016990005A

Metal panel available in copper, stainless steel or brass. Finishing in burnished brass, 24KT gold, satin nickel, polished chrome.



OG Professional 128 range cooker / Straight sides hood
Color: Obsidian / Finishing: Polished chrome
Panel with solid brass frame
Finishing: Stainless Steel, Polished chrome



Shelves and hanging racks

Discover the collection on our website



Solid brass shelving for pots and pans
with 6 poles

1A024050001A

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



Solid brass shelving for pots and pans
with 4 poles

1A024050004A

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



Solid brass shelving for pots and pans
with 6 poles

1A024050002A

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



Shelves and hanging racks

Discover the collection on our website



Straight solid brass ladle bar

1A024050013A

Hanging rack available in burnished brass, polished chrome, satin nickel. Sliding hooks not included.



Round solid brass ladle bar

1A024050007A

Hanging rack available in burnished brass, polished chrome, satin nickel. Sliding hooks not included.



Lily Brass ladle bar

1A024050010A

Hanging rack available in burnished brass, polished chrome, satin nickel. Sliding hooks not included.



Solid brass ladle bar with curved support

1A024050011A

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



Burnished brass spray faucet, Petal lever / Burnished brass mixer faucet with curved gooseneck spout, Petal levers

Faucets

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



Discover all faucets
on our website

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 faucets. 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.



Mixer, detail



Petal lever, detail



Satin nickel faucet with curved gooseneck spout, Lobe levers



Satin nickel faucet with curved gooseneck spout, Lobe levers



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 faucet: 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 faucetware, thereby becomes not only an accessory, but an actual protagonist of the environment.

Choosing the finest materials

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



Several styles in a single collection

Officine Gullo faucets 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.

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 faucets, guaranteeing 5 years warranty for every product.



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 wall mounted faucet rather than a folding faucet, covers all possible customer needs.

Not only that, the features are also numerous. Alongside the classic kitchen faucets and mixers, there are pot-filler mixers with extensible shower and jointed pot-filling faucets, countertop showers and folding mixers.

Different knobs to style your faucet

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 faucet.



Polished chrome faucet with curved gooseneck spout, Lobe levers
Polished chrome spray faucet, Lobe lever



Burnished brass mixer faucet with curved gooseneck spout, Lobe levers



Polished chrome pot-filler faucet, Lobe levers



Satin nickel bridge faucet, Lobe levers

Brass available in three finishes

The entire collection of faucetware 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.



Polished chrome double mixer faucet with curved gooseneck spouts, Cone levers



Burnished brass double mixer faucet with curved gooseneck spouts, Petal levers
Burnished brass apron-front sink with step



Faucets

Discover the collection on our website



Bridge faucet with curved gooseneck spout

2A011B50024A - Petal levers, burnished brass

2A011B50025A - Cone levers, burnished brass

2A011B50023A - Lobe levers, burnished brass

2A011N50024A - Petal levers, satin nickel

2A011N50025A - Cone levers, satin nickel

2A011N50023A - Lobe levers, satin nickel

2A011C50024A - Petal levers, polished chrome

2A011C50025A - Cone levers, polished chrome

2A011C50023A - Lobe levers, polished chrome



Faucet with curved gooseneck spout

2A011B50027A - Petal levers, burnished brass

2A011B50028A - Cone levers, burnished brass

2A011B50026A - Lobe levers, burnished brass

2A011N50027A - Petal levers, satin nickel

2A011N50028A - Cone levers, satin nickel

2A011N50026A - Lobe levers, satin nickel

2A011C50027A - Petal levers, polished chrome

2A011C50028A - Cone levers, polished chrome

2A011C50026A - Lobe levers, polished chrome



Mixer faucet with curved gooseneck spout

2A011B50030A - Petal levers, burnished brass

2A011B50031A - Cone levers, burnished brass

2A011B50029A - Lobe levers, burnished brass

2A011N50030A - Petal levers, satin nickel

2A011N50031A - Cone levers, satin nickel

2A011N50029A - Lobe levers, satin nickel

2A011C50030A - Petal levers, polished chrome

2A011C50031A - Cone levers, polished chrome

2A011C50029A - Lobe levers, polished chrome



Faucets

Discover the collection on our website

Double mixer faucet with curved gooseneck spouts



- 2A011B50033A** - Petal levers, burnished brass
- 2A011B50034A** - Cone levers, burnished brass
- 2A011B50032A** - Lobe levers, burnished brass

- 2A011N50033A** - Petal levers, satin nickel
- 2A011N50034A** - Cone levers, satin nickel
- 2A011N50032A** - Lobe levers, satin nickel

- 2A011C50033A** - Petal levers, polished chrome
- 2A011C50034A** - Cone levers, polished chrome
- 2A011C50032A** - Lobe levers, polished chrome

Countertop spray faucet



- 2A011B50036A** - Petal levers, burnished brass
- 2A011B50037A** - Cone levers, burnished brass
- 2A011B50035A** - Lobe levers, burnished brass

- 2A011N50036A** - Petal levers, satin nickel
- 2A011N50037A** - Cone levers, satin nickel
- 2A011N50035A** - Lobe levers, satin nickel

- 2A011C50036A** - Petal levers, polished chrome
- 2A011C50037A** - Cone levers, polished chrome
- 2A011C50035A** - Lobe levers, polished chrome

Pot-filler faucet



- 2A011B50039A** - Petal levers, burnished brass
- 2A011B50040A** - Cone levers, burnished brass
- 2A011B50038A** - Lobe levers, burnished brass

- 2A011N50039A** - Petal levers, satin nickel
- 2A011N50040A** - Cone levers, satin nickel
- 2A011N50038A** - Lobe levers, satin nickel

- 2A011C50039A** - Petal levers, polished chrome
- 2A011C50040A** - Cone levers, polished chrome
- 2A011C50038A** - Lobe levers, polished chrome



Apron-front stainless steel sink with step, polished steel finishings
Polished chrome mixer faucet with curved gooseneck spouts, Lobe lever
Polished chrome spray faucet, Lobe levers

Sinks

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.



Discover all sinks
on our website



Apron-front brass sink / Burnished brass double mixer faucet with curved gooseneck spouts, Cone levers



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 colored 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.





Undermounted stainless steel sink with step / Satin nickel faucet with curved gooseneck spout, Petal levers



Undermounted stainless steel sink with step / Satin nickel faucet with curved gooseneck spout, Lobe levers

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 apron-front. 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.





Apron-front stainless steel sink with polished steel finishings
Polished chrome double mixer faucet with curved gooseneck spouts, Cone levers
Polished chrome spray faucet, Cone levers



Sinks

Discover the collection on our website



Top-mounted rectangular sink with step

1A012Z09001A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 18" x 22" / 25" x 22" / 33" x 22" / 36" x 22" / 42" x 22"



Top-mounted rectangular sink

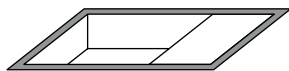
1A012Z09003A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 18" x 18" / 25" x 18" / 33" x 18" / 36" x 18" / 42" x 18"



Top-mounted rectangular sink with side drainer on the right

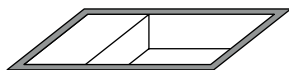
1A012Z09006A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 42" x 18"



Top-mounted rectangular sink with side drainer on the left

1A012Z09007A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 42" x 18"



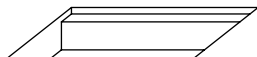
Top-mounted round sink

1A012Z09020A - Ø 14"

1A012Z09021A - Ø 18"

*Sink material: Burnished brass / Copper

Sink depth: 8"



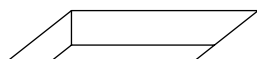
Undermounted rectangular sink with step

1A012Z09008A

*Sink material: Stainless steel / Burnished brass / Copper

Sink depth: 8"

Dimension: 18" x 22" / 25" x 22" / 33" x 22" / 36" x 22" / 42" x 22"



Undermounted rectangular sink

1A012Z09010A

*Sink material: Stainless steel / Burnished brass / Copper

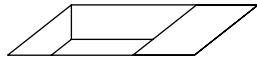
Sink depth: 8"

Dimension: 18" x 18" / 25" x 18" / 33" x 18" / 36" x 18" / 42" x 18"



Sinks

Discover the collection on our website



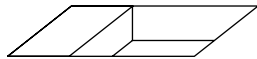
Undermounted rectangular sink with side drainer on the right

1A012Z09014A

*Sink material: Stainless steel / Burnished brass / Copper

Sink depth: 8"

Dimension: 42" x 18"



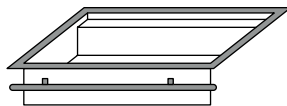
Undermounted rectangular sink with side drainer on the left

1A012Z09013A

*Sink material: Stainless steel / Burnished brass / Copper

Sink depth: 8"

Dimension: 42" x 18"



Apron-front rectangular sink with step

1A012Z09015A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 18" x 26" / 25" x 26" / 33" x 26" / 36" x 26" / 42" x 26"



Apron-front rectangular sink

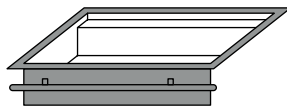
1A012Z09017A

*Sink material: Stainless steel / Burnished brass / Copper

**Finishing: Polished Stainless Steel / Burnished brass / Satin Stainless Steel

Sink depth: 8"

Dimension: 18" x 22" / 25" x 22" / 33" x 22" / 36" x 22" / 42" x 22"



Stainless steel apron-front rectangular sink with step

1A012Z09025A

*Sink material: Stainless steel

**Finishing: Burnished brass

Sink depth: 8"

Dimension: 18" x 26" / 25" x 26" / 33" x 26" / 36" x 26" / 42" x 26"



Stainless steel apron-front rectangular sink

1A012Z09026A

*Sink material: Stainless steel

**Finishing: Burnished brass

Sink depth: 8"

Dimension: 18" x 22" / 25" x 22" / 33" x 22" / 36" x 22" / 42" x 22"



Draining rack

1A012Z01002A

width 9 13/16"

1A012Z01003A

width 13 3/4"



Soap dish

1A012Z01004A



**Finishing



*Sink material




OFFICINE GULLO
VENEZIA

Kitchenware

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



Discover all kitchenware
on our website



Soapstone board with stone holder



Copper cookware set



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



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 containers, the beautiful and wonderfully detailed kitchens customized to fit any taste and need, and 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 Officine Gullo knife blocks are not just practical containers, but elegant objects in solid walnut, solid oak and burnished brass.



Knife block with 6 knife slots on 2 rows / Brass and ebony professional knife set
Stainless steel cookware set



Blond buffalo horn professional knife set / 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.

Copper and stainless steel cookware

A high-quality kitchen deserves a set of high-quality cookware. The line of pots, pans and casseroles in thick copper and stainless steel has unique characteristics that guarantee an unprecedented and incomparable cooking experience. The external surface shows a fine hammering.

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.





Stainless steel cookware set



Kitchenware

Discover the collection on our website



Blond buffalo horn
professional knife set
1TW18990001A



Knife block with 6 knife
slots on 1 horizontal row
4TW17080005G



Blond buffalo horn steak
knife set
1TW18990002A



Knife block with 6 knife
slots on 2 horizontal rows
4TW17080004G



Brass and ebony
professional knife set
1TW18990011A



Knife block with 6 knife
slots on 1 horizontal row
and brass structure
1TW17990001A



Kitchenware

Discover the collection on our website



Soapstone board with
stone holder
1TW17990002A



Ash laminated chopping
board
24"x16"
4TW17080010G



Walnut chopping board
with steel truffle cutter
4TW17080008G



Set of 2 circular leather
trivets
1TW20070001A
Ø 10 1/4" - Ø 12 1/4"



Ash laminated chopping
board
16"x16"
4TW17080009G



Set of 4 Leather coasters
and 4 leather napkin rings
1TW20070002A



Kitchenware

Discover the collection on our website



Set of 2 leather table mats
1TW20070003A



5 small copper jars with lid
4TW24060001F
Lids are available in italian
or english



3 big copper jars with lid
4TW24060002F
Lids are available in italian
or english



Kitchenware

Discover the collection on our website



7 pieces hammered copper set

1TW26069002A

This set is compatible with gas hobs.

- 1 pot with double handle, Ø 7 7/8"
- 1 casserole with double handle, Ø 10 1/4"
- 1 saucepan with long handle, Ø 6 5/16"
- 1 pan with long handle, Ø 10 1/4"
- 3 lids, Ø 6 5/16", 7 7/8", 10 1/4"



10 pieces hammered copper pan set

1TW26069001A

This set is compatible with gas hobs.

- 1 pot with double handle, Ø 7 7/8"
- 1 pot with double handle, Ø 10 1/4"
- 1 casserole with double handle, Ø 11 13/16"
- 1 saucepan with long handle, Ø 6 5/16"
- 1 pan with long handle, Ø 10 1/4"
- 1 pan with long handle, Ø 11 13/16"
- 4 lids, Ø 6 5/16", 7 7/8", 10 1/4", 11 13/16"



7 pieces hammered stainless steel pan set

1TW26069002A

This set is compatible with gas and induction hobs.

- 1 pot with double handle, Ø 7 7/8"
- 1 casserole with double handle, Ø 10 1/4"
- 1 saucepan with long handle, Ø 6 5/16"
- 1 pan with long handle, Ø 10 1/4"
- 3 lids, Ø 6 5/16", 7 7/8", 10 1/4"



10 pieces hammered stainless steel pan set

1TW26069001A

This set is compatible with gas and induction hobs.

- 1 pot with double handle, Ø 7 7/8"
- 1 pot with double handle, Ø 10 1/4"
- 1 casserole with double handle, Ø 11 13/16"
- 1 saucepan with long handle, Ø 6 5/16"
- 1 pan with long handle, Ø 10 1/4"
- 1 pan with long handle, Ø 11 13/16"
- 4 lids, Ø 6 5/16", 7 7/8", 10 1/4", 11 13/16"

COLORS AND FINISHINGS

Our kitchens can be produced in 42 standard glossy colors, 56 standard matte colors and 14 special colors.

Other personalized colors can be custom created. Other finishings are available on request.

The printing methods of the catalogs can determine color differences. 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 immersing the brass into a specific acid, accelerating its “aging” process and ensuring an even, darker finish.



24KT GOLD

This finishing is obtained in a galvanic bath process by merging a 24kt gold layer onto the surfaces of our previously polished solid brass components.



SATIN 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.



SATIN 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.



SATIN 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.



STANDARD COLORS

COOL GREYS

BURNISHED BRASS

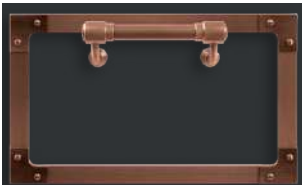
24KT GOLD

SATIN COPPER

14-1008O
OBSIDIAN - MATTE



14-1121O
BASALTO - MATTE



14-0961O / 14-0961L
PLATINUM - MATTE
PLATINUM - GLOSSY



16-0160O / 16-0160L
PIETRA SERENA - MATTE
PIETRA SERENA - GLOSSY



07-0480O / 07-0480L
SNOWFLAKE - MATTE
SNOWFLAKE - GLOSSY



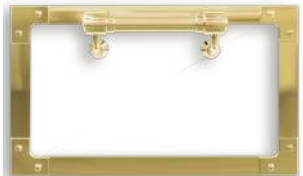
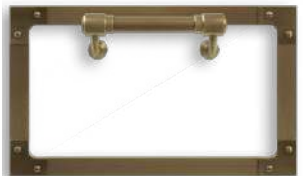
08-0377O / 08-0377L
THUNDER GREY - MATTE
THUNDER GREY - GLOSSY



04-0178O / 04-017L
SMOKEY - MATTE
SMOKEY - GLOSSY



04-0393O / 04-0393L
LILY WHITE - MATTE
LILY WHITE - GLOSSY



GUNMETAL



STANDARD COLORS

WARM WHITES AND GREYS

BURNISHED BRASS

24KT GOLD

SATIN COPPER

05-0568O / 05-0568L
SILVER MIST - MATTE
SILVER MIST - GLOSSY



04-1370O / 05-0568L
CLOUDY GREY - MATTE
CLOUDY GREY - GLOSSY



04-0695O / 04-0695L
LATTE - MATTE
LATTE - GLOSSY



04-0684O / 04-0684L
DIAMOND - MATTE
DIAMOND - GLOSSY



03-1193O / 03-1193L
NATURAL SILK - MATTE
NATURAL SILK - GLOSSY



03-1489O / 03-1489L
VANILLA FROST - MATTE
VANILLA FROST - GLOSSY



03-2191O / 03-2191L
FRANCIACORTA - MATTE
FRANCIACORTA - GLOSSY



03-2764O / 03-2764L
CAPPUCCINO - MATTE
CAPPUCCINO - GLOSSY



GUNMETAL



STANDARD COLORS

YELLOWS AND ORANGES

BURNISHED BRASS

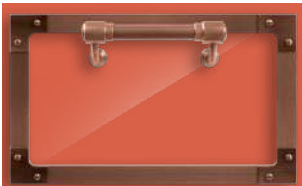
24KT GOLD

SATIN COPPER

03-0087O / 03-0087L
ARANCIA DI SICILIA - MATTE
ARANCIA DI SICILIA - GLOSSY



01-6785O / 01-6785L
WILD SALMON - MATTE
WILD SALMON - GLOSSY



03-0089O / 03-0089L
CURRY - MATTE
CURRY - GLOSSY



04-0095O / 04-0095L
ZAFFERANO - MATTE
ZAFFERANO - GLOSSY



03-3286O / 03-3286L
CASHEW - MATTE
CASHEW - GLOSSY



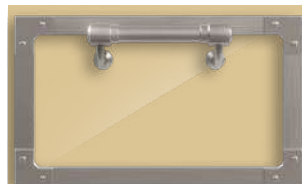
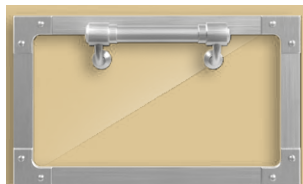
For a correct evaluation of tone and color it is necessary to refer to the physical samples.

POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL



STANDARD COLORS

REDS, PINKS AND PURPLES

BURNISHED BRASS

24KT GOLD

SATIN COPPER

24-6934O / 24-6934L
CHIANTI - MATTE
CHIANTI - GLOSSY



24-8342O / 24-8342L
NEBBIOLO - MATTE
NEBBIOLO - GLOSSY



24-9953O / 24-9953L
SYRAH - MATTE
SYRAH - GLOSSY



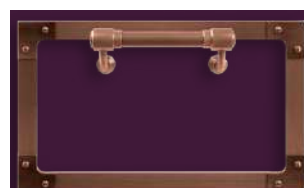
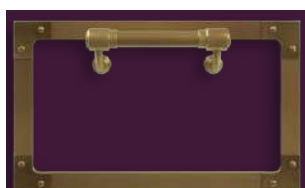
24-8762O / 24-8762L
SANGIOVESE - MATTE
SANGIOVESE - GLOSSY



01-4578O / 01-4578L
BARDOLINO - MATTE
BARDOLINO - GLOSSY



22-5428O
DEEP GRAPE - MATTE



24-3187O / 24-3187L
BUBBLEGUM - MATTE
BUBBLEGUM - GLOSSY

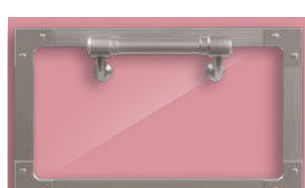
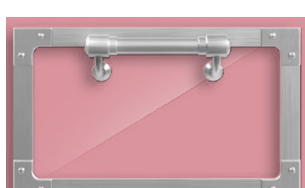
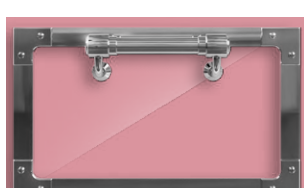
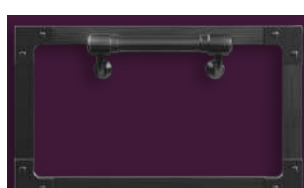
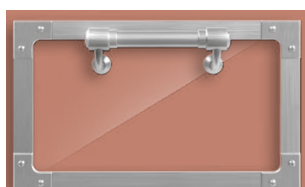
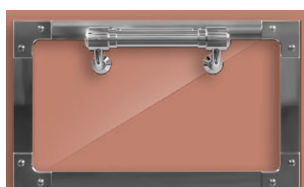


POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL



STANDARD COLORS

BLUES

BURNISHED BRASS

24KT GOLD

SATIN COPPER

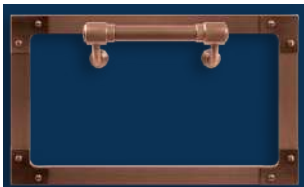
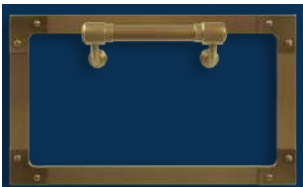
14-17250
MIDNIGHT SERENITY - MATTE



14-34260
DEEP WATER - MATTE



15-76330
SNORKELING - MATTE



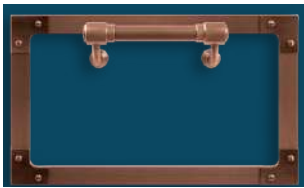
15-82470
ABYSS - MATTE



14-00520 / 14-0052L
GROTTA AZZURRA - MATTE
GROTTA AZZURRA - GLOSSY



14-96380
LAGOON - MATTE



14-80450 / 14-8045L
RIVIERA - MATTE
RIVIERA - GLOSSY



14-16420 / 14-1642L
VELVET NIGHTFALL - MATTE
VELVET NIGHTFALL - GLOSSY



For a correct evaluation of tone and color it is necessary to refer to the physical samples.

POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL



STANDARD COLORS

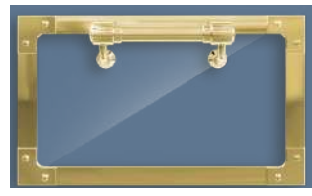
BLUES

BURNISHED BRASS

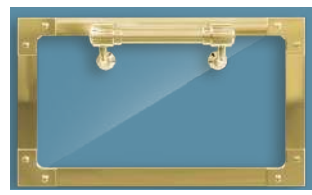
24KT GOLD

SATIN COPPER

15-3358O / 15-3358L
SERAPHIC BLUE - MATTE
SERAPHIC BLUE - GLOSSY



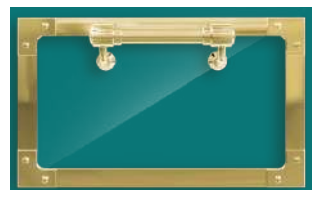
14-4467O / 14-4467L
CLEAR SKY - MATTE
CLEAR SKY - GLOSSY



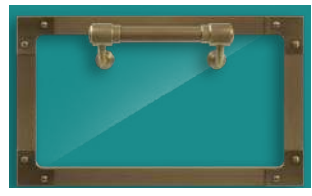
13-0028O
PEACOCK PLUME - MATTE



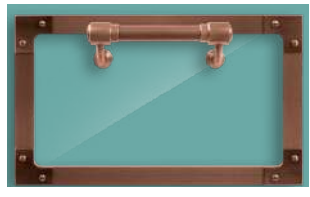
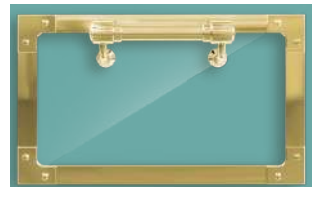
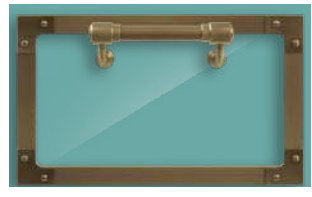
13-0047O / 13-0047L
MEDITERRANEO - MATTE
MEDITERRANEO - GLOSSY



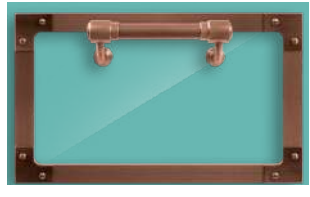
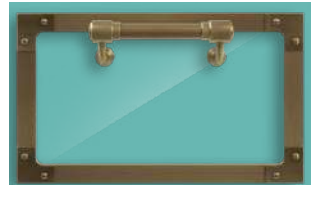
13-0055O / 13-0055L
CLEARWATER - MATTE
CLEARWATER - GLOSSY



12-3367O / 12-3367L
MERMAID'S TEAL - MATTE
MERMAID'S TEAL - GLOSSY



12-3772O / 12-3772L
ISLAND BREEZE - MATTE
ISLAND BREEZE - GLOSSY



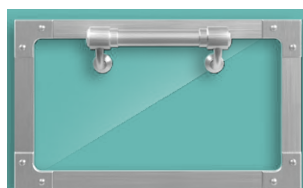
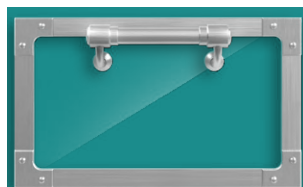
For a correct evaluation of tone and color it is necessary to refer to the physical samples.

POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL



STANDARD COLORS

GREENS

BURNISHED BRASS

24KT GOLD

SATIN COPPER

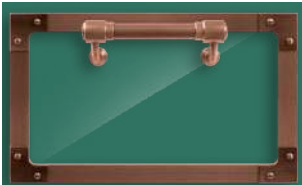
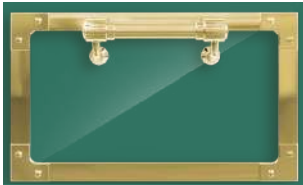
12-7826O
ARTICHOKE - MATTE



11-8125O
ALPINE GREEN - MATTE



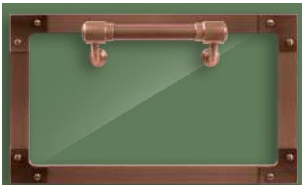
11-5645O / 11-5645L
MINT - MATTE
MINT - GLOSSY



05-3033O
OLIVE - MATTE



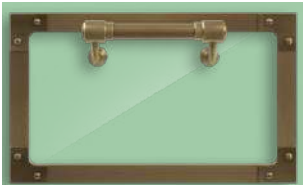
07-3150O / 07-3150L
GREEN APPLE - MATTE
GREEN APPLE - GLOSSY



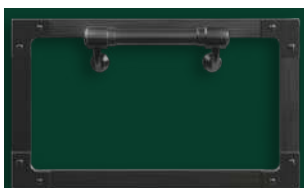
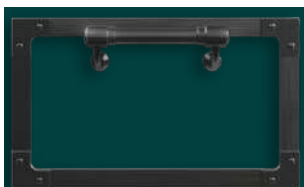
07-2361O / 07-2361L
MATCHA - MATTE
MATCHA - GLOSSY



08-1881O / 08-1881L
PISTACHIO CREAM - MATTE
PISTACHIO CREAM - GLOSSY



GUNMETAL



STANDARD COLORS

BROWNS

BURNISHED BRASS

24KT GOLD

SATIN COPPER

01-1523O
TRUFFLE - MATTE



01-4225O
COCOA - MATTE



02-4145O / 02-4145L
TOBACCO - MATTE
TOBACCO - GLOSSY



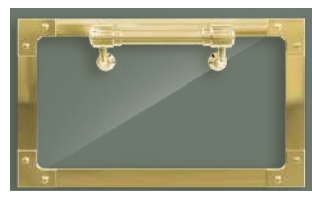
03-2346O / 03-2346L
MOCHA - MATTE
MOCHA - GLOSSY



04-2451O / 04-2451L
FANGO - MATTE
FANGO - GLOSSY



06-1050O / 06-1050L
CONCRETE - MATTE
CONCRETE - GLOSSY



For a correct evaluation of tone and color it is necessary to refer to the physical samples.

POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL



SPECIAL COLORS

BURNISHED BRASS

24KT GOLD

SATIN COPPER

STAINLESS STEEL



03-2256P
PROSECCO - PEARL



07-3885O
SPRING LEAF - MATTE



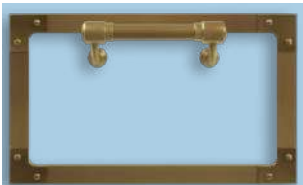
11-1458O
SALVIA - MATTE



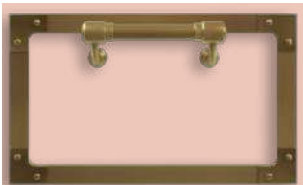
12-8272O
TURCHESE - MATTE



14-3472O
WHISPERING WAVES - MATTE



01-5485O
COTTON CANDY - MATTE



POLISHED CHROME



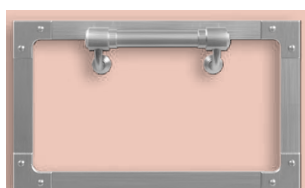
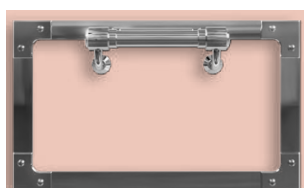
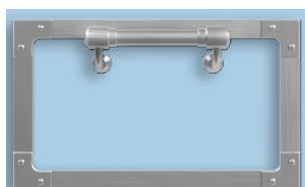
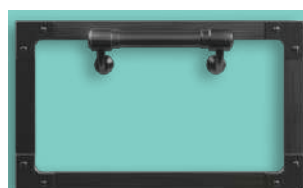
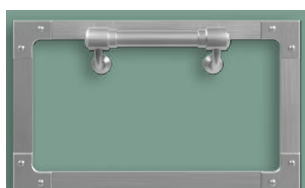
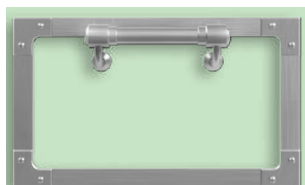
SATIN CHROME



SATIN NICKEL



GUNMETAL



SPECIAL COLORS

BURNISHED BRASS

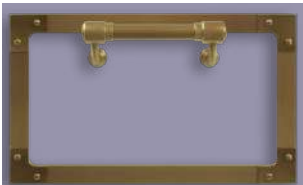
24KT GOLD

SATIN COPPER

23-1157O
DUSTY MAUVE - MATTE



18-1364O
DELICATE AMETHYST - MATTE



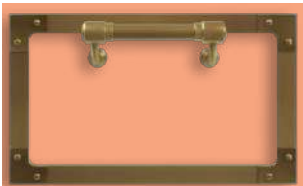
04-6986O
SORBETTO AL LIMONE - MATTE



03-4673O
NATURAL CASHMERE - MATTE



02-9175O
PEACH PARFAIT - MATTE



01-9469O
PASTEL PUMPKIN - MATTE



01-3344O
TERRACOTTA - MATTE



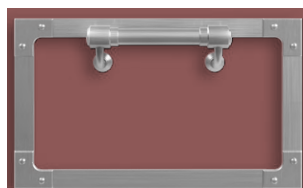
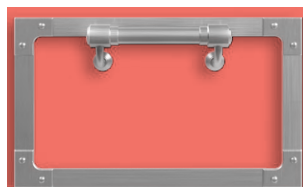
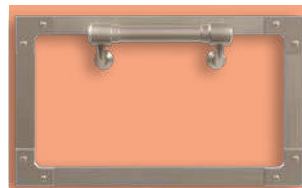
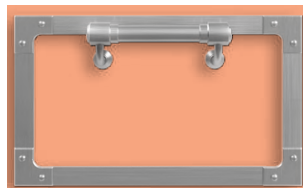
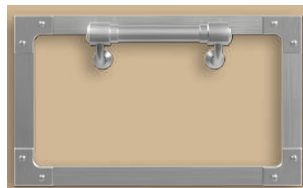
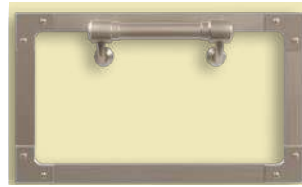
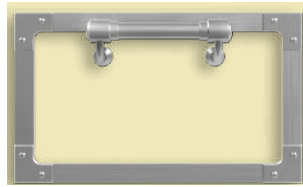
For a correct evaluation of tone and color it is necessary to refer to the physical samples.

POLISHED CHROME

SATIN CHROME

SATIN NICKEL

GUNMETAL





OFFICINE GULLO

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