



OFFICINE GULLO

Collection



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SCANDINAVIA


OFFICINE GULLO
FIRENZE

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VISIT OUR WEBSITE



FIRENZE

E LE ORIGINI DELLA STORIA DELLA CUCINA

FLORENCE AND ORIGINS OF THE KITCHEN

Nella storia della nascita della cucina, la cottura del cibo da necessità si è fatta arte, grazie all'affinarsi delle conoscenze tecnologiche e in particolare meccaniche, unite alla ricerca di un utile che fosse ugualmente percepibile come bello.

In quest'ottica la Toscana e Firenze hanno dato un contributo fondamentale, visti gli studi e le ricerche compiute anche in questo campo da personalità come Leonardo da Vinci, Leon Battista Alberti, Francesco di Giorgio Martini, così come fabbri e fumisti, tutti esponenti di una cultura in cui interessi tecnici e artistici si sono sempre intrecciati indissolubilmente.

Sin dal Rinascimento la lavorazione del metallo è stata una delle eccellenze dell'arte e dell'artigianato fiorentino, come dimostrano i capolavori in bronzo fuso custoditi nel Museo del Bargello e nella Loggia del Lanzi, oltre a quelli disseminati nelle cattedrali della città. Firenze è la città dove artisti come Ghiberti, Donatello Cellini, Giambologna hanno forgiato i loro capolavori in bronzo fuso. La scultura in bronzo nel capoluogo toscano, conobbe il suo apice nel tardo Seicento e primo Settecento, al tempo degli ultimi granduchi di casa Medici, quando diventa oggetto di commissioni importanti da parte delle teste coronate e della nobiltà del continente. Attraverso i doni diplomatici, le sculture di bronzo hanno determinato l'affermazione del gusto fiorentino su una platea internazionale.

Ancora oggi, in questa terra, grazie a una costante ricerca mai slegata dal senso di una tradizione alta e irrinunciabile, si continuano a costruire cucine apprezzate in tutto il mondo, per la qualità dei materiali impiegati, per le lavorazioni artigianali, per le soluzioni meccaniche adottate, per l'innato senso del bello che sottende tutto il processo, dalla progettazione, alla realizzazione.

Così è per le cucine di Officine Gullo che, pur attingendo a quanto di meglio offre la tecnologia moderna, si vestono di strutture in perfetta continuità con una tradizione antica, e vengono pensate sia per consentire i più sistemi di cottura più professionali, sia per definire ambienti ospitali, in cui il cibo possa essere offerto e condiviso.

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.



OG PROFESSIONAL

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.

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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.

FINE MATERIALS AND ADVANCED TECHNOLOGY

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

5 CUSTOMIZABLE COMPOSITIONS

Boasting a standard depth of 70 cm, the OG Professional range provides 5 modules of variable width, from 128 to 208 cm: 128, 148, 168, 188 and 208 cm. Several elements can be chosen to equip the appliance's cooktop and oven. High-performance burners can be configured on the cooktop alongside additional cooking elements, such as a smooth or grooved frytop, coup de feu, maxi wok burners, electric grills, pasta cookers and fryers, or finished with a washbasin and faucets, or even a useful neutral high-thickness steel work counter. Lower down, professional ovens can be switched in with practical container units or drawers.

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.

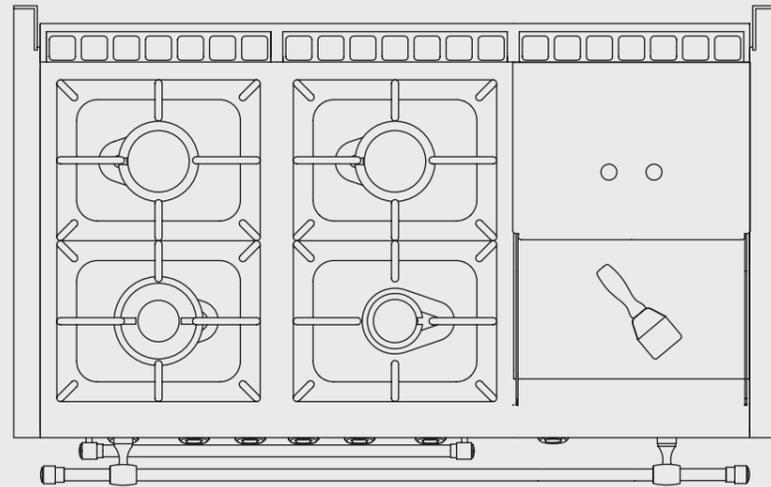


OGS128

AN INITIAL APPROACH TO
PROFESSIONAL KITCHENS FOR THE HOME

The OGS128 model is the most compact freestanding range cooker for those wanting to design a professional kitchen at home. Almost 4.3 feet wide, this appliance 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.



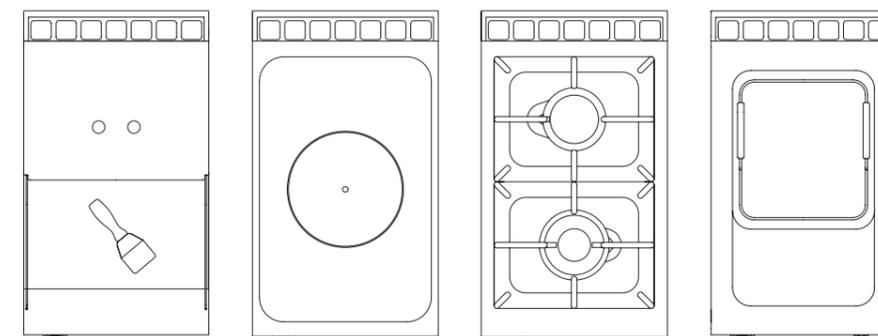


Freestanding cooking range measuring 128 cm wide. The unit, crafted entirely in high-thickness steel, consists of: an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins; a ventilated electric oven in stainless steel and accessorized with Gastronorm professional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



FOR OTHER COLOR COMBINATIONS SEE P. 230

OPTIONS



SMOOTH OR GROOVED ELECTRIC FRY TOP

GAS COUP DE FEU

BURNERS

PASTA COOKER

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. Here are a few examples of what's possible.

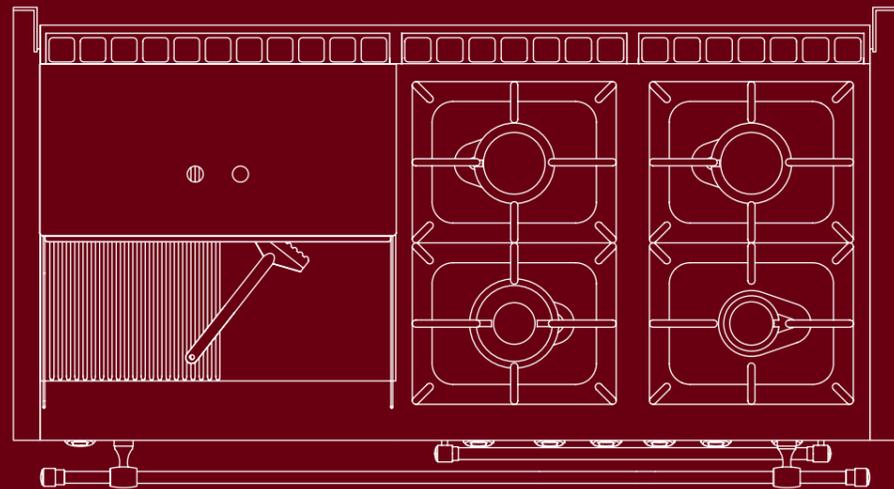
FOR ALL AVAILABLE MODULES SEE P. 34

OGS148

A COMPACT YET
COMPLETE COOKING RANGE

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



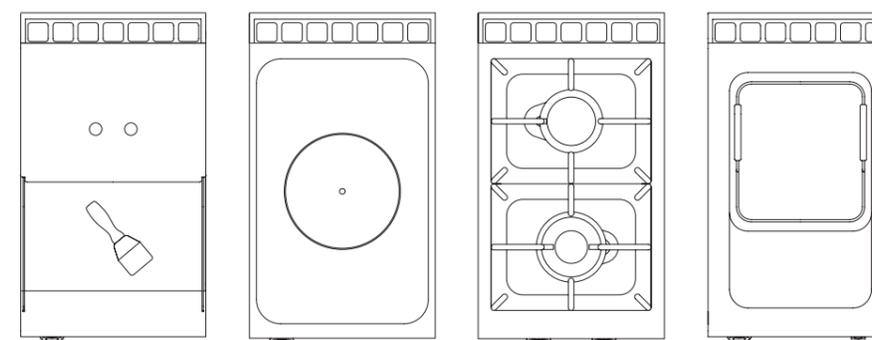


Freestanding cooking range measuring 148 cm wide. The unit, crafted entirely in high-thickness steel, consists of: a smooth and grooved electric frytop and an undermounted two-drawer module; an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins; and a ventilated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



FOR OTHER COLOR COMBINATIONS SEE P. 230

OPTIONS



SMOOTH OR GROOVED ELECTRIC FRY TOP

GAS COUP DE FEU

BURNERS

PASTA COOKER

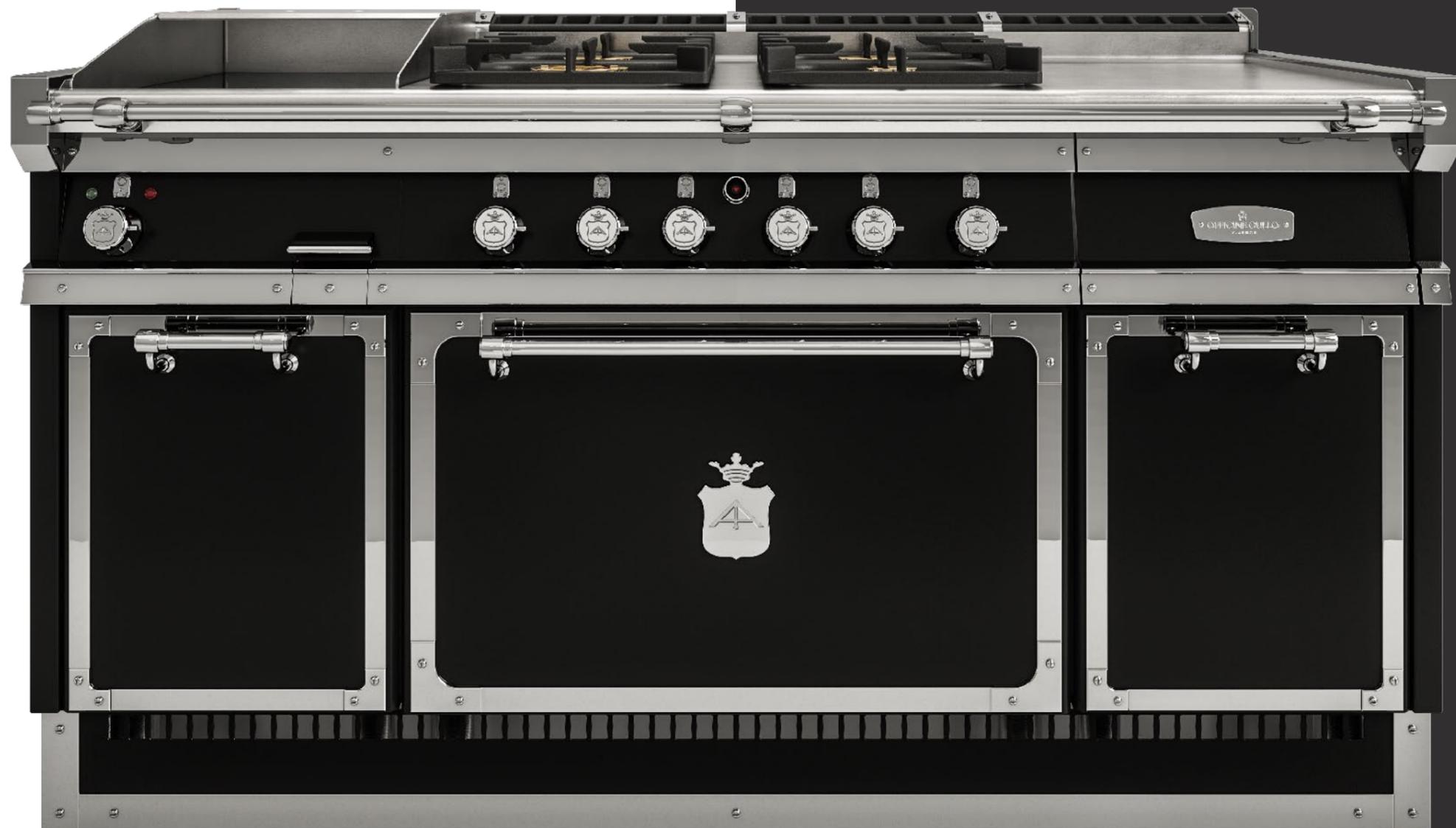
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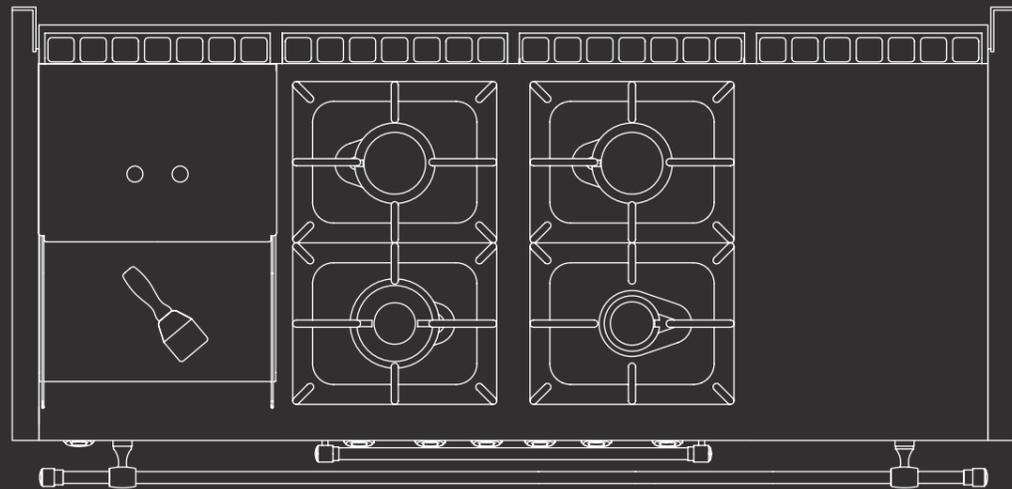
FOR ALL AVAILABLE MODULES SEE P. 34

OGS168

THE PERFECT BALANCE OF SIZE AND PERFORMANCE IN
A COMPLETE FREESTANDING COOKING RANGE

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



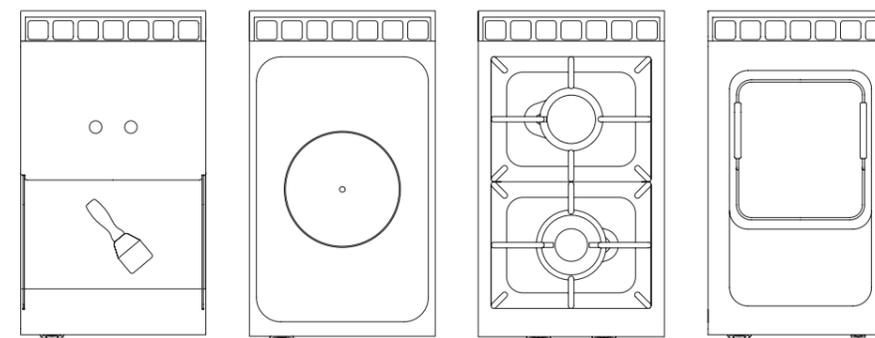


Freestanding cooking range measuring 168 cm wide. The unit, crafted entirely in high-thickness steel, consists of: a smooth electric frytop with an undermounted food warmer, both 40 cm; an 80 cm cooktop with 4 high-performance burners equipped with anti-scratch polished steel basins; a ventilated electric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



FOR OTHER COLOR COMBINATIONS SEE P. 230

OPTIONS



SMOOTH OR GROOVED ELECTRIC FRY TOP

GAS COUP DE FEU

BURNERS

PASTA COOKER

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. Here are a few examples of what's possible.

FOR ALL AVAILABLE MODULES SEE P. 34

OGS188

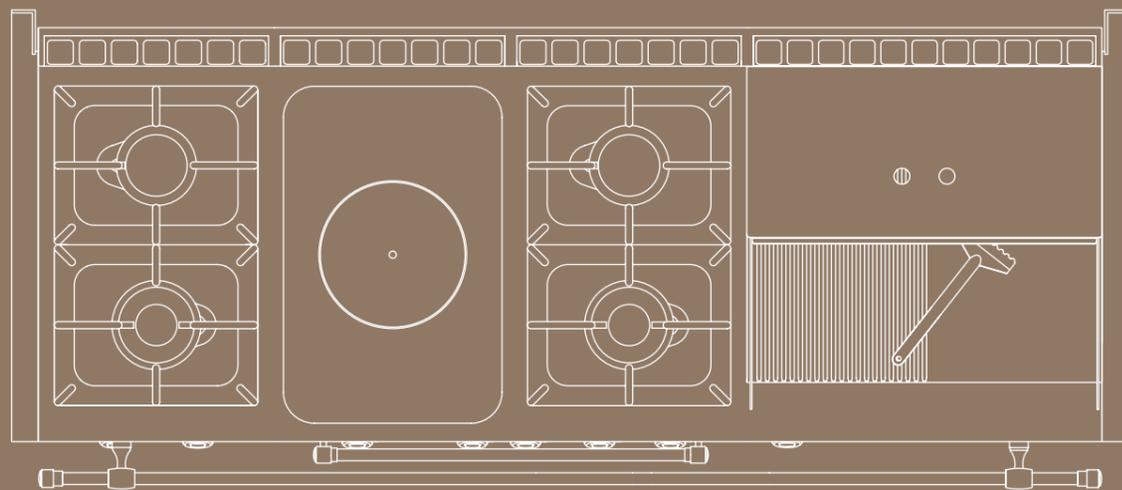
A SUPERB BLEND OF DESIGN AND
PROFESSIONAL PERFORMANCE

The substantial OGS188 model boasts considerable space and versatility due to the range's ability to add 60 cm cooking elements. Measuring 188 cm wide, the cooktop can be divided: one half dedicated to preparing pasta and similar dishes on the burners and coup de feu, while the other side is perfect for cooking meat and fish on the burners and frytop. 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.



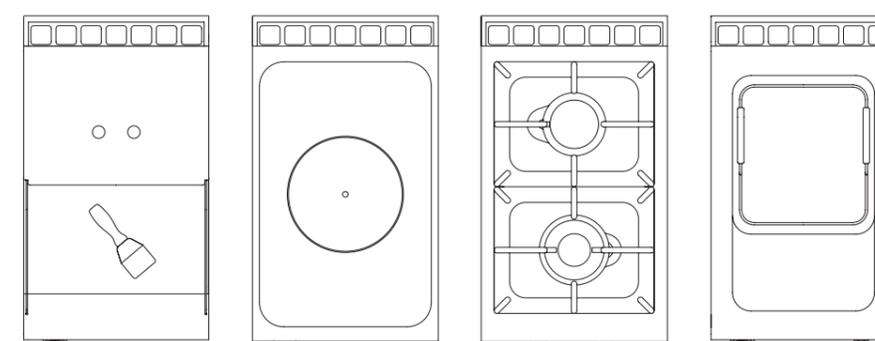


FOR OTHER COLOR COMBINATIONS SEE P. 230



Freestanding cooking range measuring 188 cm wide. The unit, crafted entirely in high-thickness steel, consists of: 2 high-performance burners equipped with anti-scratch polished steel basins and an undermounted 40 cm food warmer; a coup de feu and two burners; a ventilated electric oven in stainless steel and accessorized with Gastronorm professional trays; a 60 cm smooth and grooved electric frytop; and a 60 cm module with two drawers. The entire range is finished with fine solid brass

OPTIONS



SMOOTH OR GROOVED ELECTRIC FRY TOP

GAS COUP DE FEU

BURNERS

PASTA COOKER

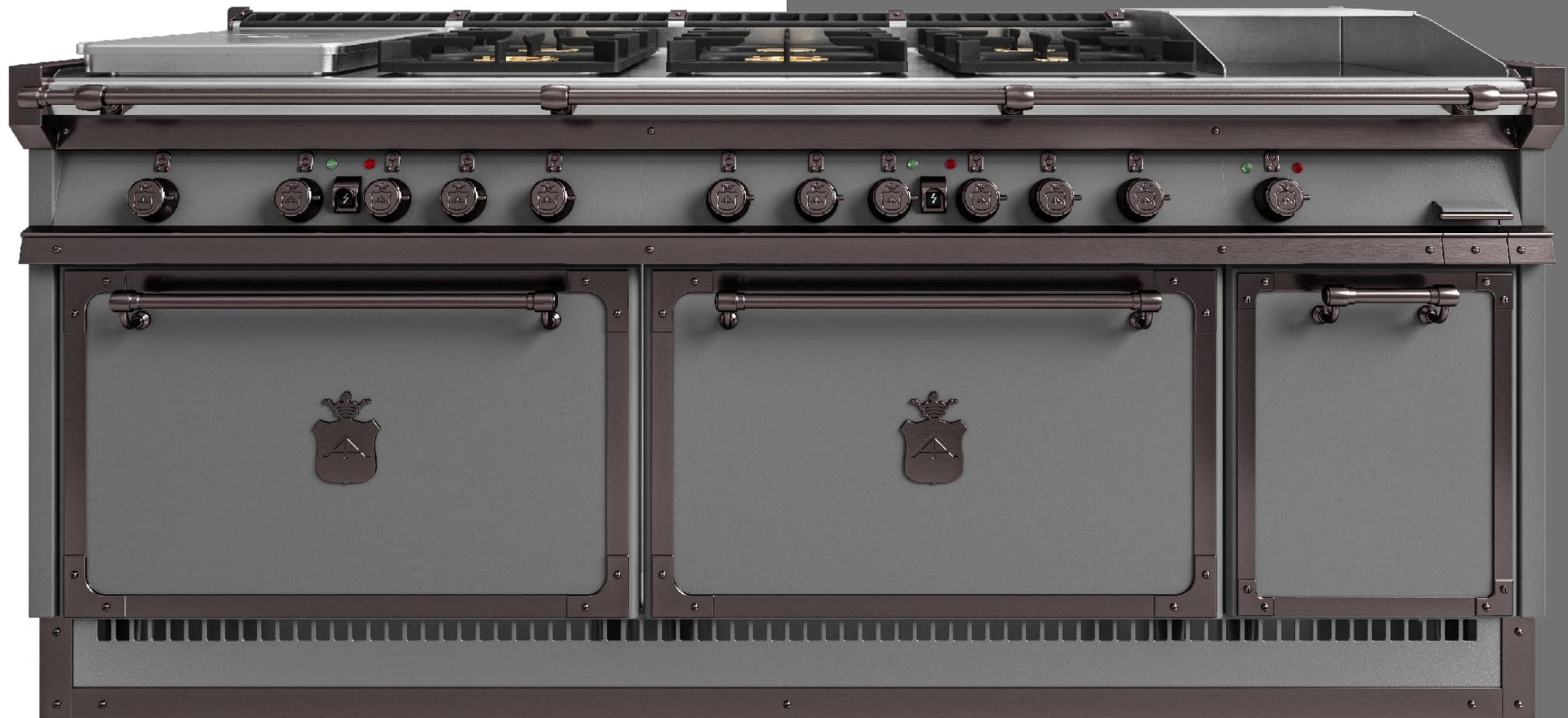
The composition of the range cookers can be customized according to the owner's culinary preferences and dreams. Both the cooktop and the underlying area can feature a range of elements. Here are a few examples of what's possible.

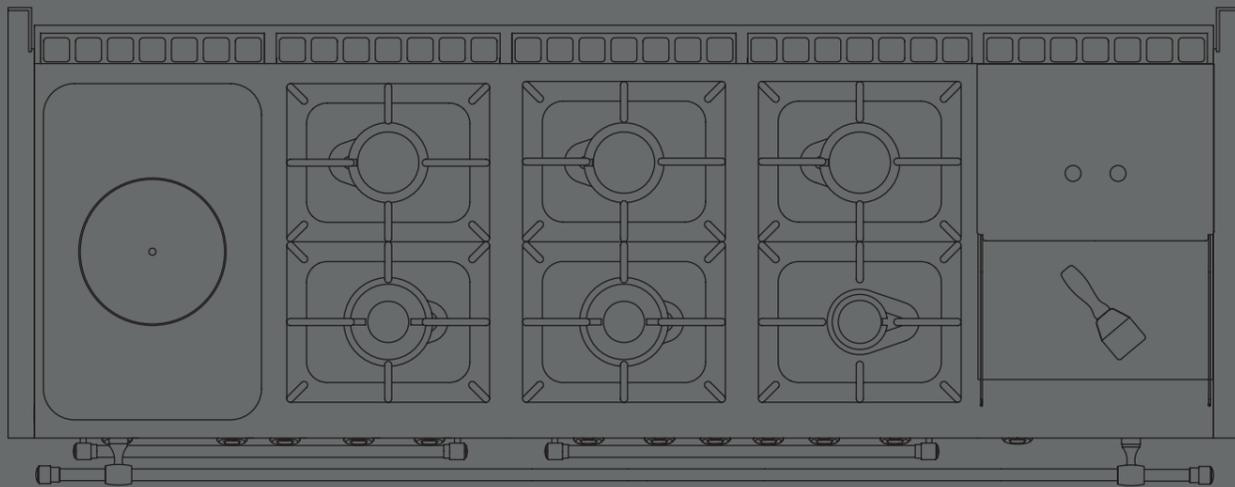
FOR ALL AVAILABLE MODULES SEE P. 34

OGS208

OUTSTANDING RESULTS FOR THE PERFECT HOST

Top-tier technology and functionality in this extremely versatile cooking range, which boasts plenty of space and multiple cooking methods. Measuring more than 2 meters 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, frytop, pasta cooker and a fryer. Alternatively, a neutral food preparation area can be added.



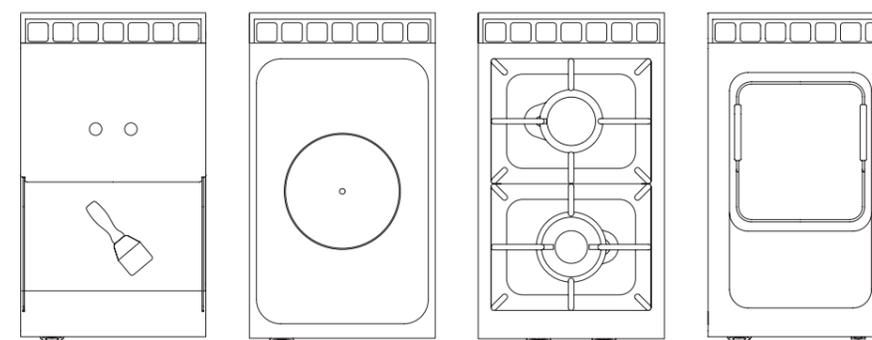


Freestanding cooking range measuring 208 cm wide. The unit, crafted entirely in high-thickness steel, consists of: an 80 cm cooktop with coup de feu and two burners; a ventilated electric oven in stainless steel and accessorized with Gastronorm professional trays; a second cooktop measuring 80 cm with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



FOR OTHER COLOR COMBINATIONS SEE P. 230

OPTIONS



SMOOTH OR GROOVED ELECTRIC FRY TOP

GAS COUP DE FEU

BURNERS

PASTA COOKER

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. Here are a few examples of what's possible.

FOR ALL AVAILABLE MODULES SEE P. 34

OG PROFESSIONAL ELEMENTS



OGS128



OGS148



OGS168



OGS188



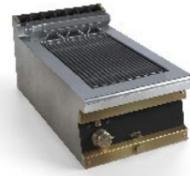
OGS208

••• FOR OTHER DIMENSION SEE
TAILORED COOKING RANGES P. 96

TOP ELEMENTS



BBS4G
GAS BARBECUE
40 cm



BBS4E
ELECTRIC GRILL
40 cm



DWFS4
MAXI BURNER
40 cm



DFS4_9P/11P/13P
BURNERS
40 cm - 9/11/13 kW



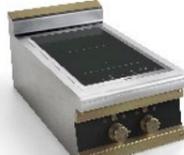
D2FS8P
4 BURNERS COOKTOP
80 cm



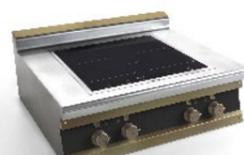
D2FSP12P
4 BURNERS + COUP DE FEU COOKTOP
120 cm



FLS4E / FRS4E
SMOOTH OR GROOVED ELECTRIC FRY TOP
40 cm



PIS42
2 ZONES INDUCTION COOKTOP
40 cm



PIS8
4 ZONES INDUCTION COOKTOP
80 cm



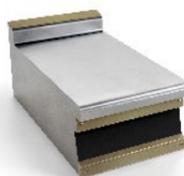
PIS41
1 ZONE INDUCTION COOKTOP
40 cm



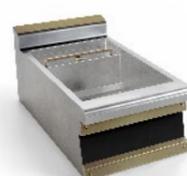
FLRS6E
SMOOTH AND GROOVED ELECTRIC FRY TOP
60 cm



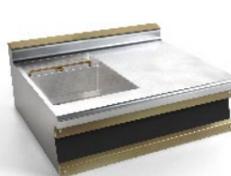
TPS4GP
GAS COUP DE FEU
40 cm



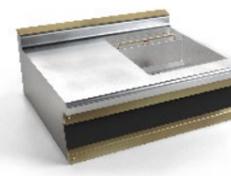
PNS2 / PNS4 / PNS6 / PNS8
WORKTOP
20 - 40 - 60 - 80 cm



LAS4
SINK
40 cm



LAS8D
SINK WITH WORKTOP ON THE RIGHT
80 cm



LAS8S
SINK WITH WORKTOP ON THE LEFT
80 cm

UNDERMOUNTED ELEMENTS



CS4 - CS6
DRAWERS
40-60 cm



SS4 - SS6
DOORS
40-60 cm



FES8
PROFESSIONAL ELECTRIC OVEN
80 cm



FES10
PROFESSIONAL ELECTRIC OVEN
100 cm



FEB
PROFESSIONAL ELECTRIC OVEN
80 cm



FE10
PROFESSIONAL ELECTRIC OVEN
100 cm



SV
HEATED CABINET
40 cm

BLOCKS



CVCS4E
ELECTRIC PASTA COOKER
40 cm



FGC2S4E
ELECTRIC DEEP FRYER
40 cm



GEFS8P
4 BURNERS AND ELECTRIC CONVECTION OVEN
80 cm



GES8P
4 BURNERS AND ELECTRIC OVEN
80 cm



GEPS8P
2 BURNERS, COUP DE FEU AND ELECTRIC OVEN
80 cm



VISIT OUR WEBSITE FOR TECH SPECS

TAILORED COOKING RANGES





CUSTOM COOKING RANGES AND ISLANDS: UTMOST TAILORING FREEDOM

In addition to the 5 default-size compositions, Officine Gullo ensures that clients can design their own cooking ranges and islands according to customized measurements, choosing a range of cooking elements to be included in the configuration. Every design aspect, from dimensions to composition, is studied to fulfil the needs of individual clients. Custom cooking ranges do not have a standard size or composition.







THE SUBLIME RECYCLING OF AIR IN THE KITCHEN

Developed from a need to harness perfect suction for powerful cooking ranges, Officine Gullo extraction hoods by Officine Gullo 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.

STRUCTURE

MATERIALS

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

INSTALLATION

The company is on hand to work with ventilation experts tasked by customers during the installation phase or to supply the services of one of our specialists.



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.

OPTIONALS

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

"LOW PYRAMID" HOOD

CPP001



Professional hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens. It is equipped with professional suction systems with labyrinth filters that feature advanced technology produced according to the latest processes. Maximum safety, hygiene and convenience are guaranteed. Internally, the hood is equipped with LED lights and can be fitted with pot racks.

"BELL" HOOD

CPP013



Professional hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the “bell” shape fit perfectly into classic-design kitchens. It is equipped with professional suction systems with labyrinth filters that feature advanced technology produced according to the latest processes. Maximum safety, hygiene and convenience are guaranteed. Internally, the hood is equipped with LED lights and can be fitted with pot racks.

"HIGH PYRAMID" HOOD

CPP002



Professional hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens. It is equipped with professional suction systems with labyrinth filters that feature advanced technology produced according to the latest processes. Maximum safety, hygiene and convenience are guaranteed. Internally, the hood is equipped with LED lights and can be fitted with pot racks.

"STRAIGHT SIDES" HOOD

CPP017



Professional hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens and thanks to the vertical sides it is ideal to be located, for example, between two walls. It is equipped with professional suction systems with labyrinth filters that feature advanced technology produced according to the latest processes. Maximum safety, hygiene and convenience are guaranteed. Internally, the hood is equipped with LED lights and can be fitted with pot racks.

"DOME" HOOD

CPP004



Professional hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the “dome” shape fit perfectly into classic-design kitchens. It is equipped with professional suction systems with labyrinth filters that feature advanced technology produced according to the latest processes. Maximum safety, hygiene and convenience are guaranteed. Internally, the hood is equipped with LED lights and can be fitted with pot racks.



OG PROFESSIONAL REFRIGERATION

OG Professional top-of-the-range refrigerators collection offers a wide built-in modular selection of refrigerators, freezers, fridge-freezers and wine climate cabinets that can be combined together, crafting modular refrigerator walls: endless combinations of varying components and sizes, that integrates perfectly with the elegant timeless style of Officine Gullo. Opening the massive door, a stunning professional-grade stainless steel interior with anthracite anodised aluminium elements, houses clear glass shelving. The minimalist internal aesthetic is emphasized by warm white, glare-free LED lights that gently illuminate. Thanks to the near-invisible rail system, the heights of the shelves and door racks can be conveniently adjusted and even aligned to produce an interior uniformity. Thanks to the highest-performing technology, the range can measure and react intelligently to delicate foods with particular requirements. The cooling precision is assured with evenly distributed temperatures, while multiple climate zones can also be independently regulated. Perfect storage conditions can also be found inside the cooling drawer, preserving meat and fish for longer, thanks to temperatures close to, or even at, 0 °C. Thanks to the integrated smart technology, the appliances integrate into your digital home and can be adjusted remotely.



75 CM FRIDGE-FREEZER
FRR033



90 CM FRIDGE-FREEZER
FRR026



75 CM REFRIGERATOR
FRS002



45 CM FREEZER
FZS003



90 CM FRIDGE-FREEZER
FRR027



60 CM REFRIGERATOR
FRS001



60 CM FREEZER
FZS001

OG PROFESSIONAL WINE CELLARS



45 CM WINE CELLAR
KNT004



60 CM WINE CELLAR
KNT003

DISHWASHERS



90 CM FRIDGE-FREEZER
FRR027



60 CM REFRIGERATOR
FRS001





FIorentina

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.

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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.





UNIQUE CREATIONS

The new freestanding Fiorentina range cooker vaunts a refined and robust design. The option to paint the exterior in any color in the RAL spectrum – 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.

THE ANCIENT ARTISANAL TRADITION OF METALWORKING

The structure of the range cooker is made of high thickness steel, while details such as the edges, the knobs and the handles of the oven are in solid brass. Their style is inspired by the kitchens of the Florentine Palaces of the nineteenth century that at the time worked with coal. Still today the brass working is completely manual and every kitchen is in the charge of a single craftsman who follows its production.

FIorentina

STYLE

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

POWER

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



USER-FRIENDLY

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

EXTRALARGE

The ovens, equipped with double ventilation for maximum heat distribution, enable the optimal cooking of dishes. The telescopic rack, manufactured in sturdy materials, allows dishes to be removed and the cooking checked easily.

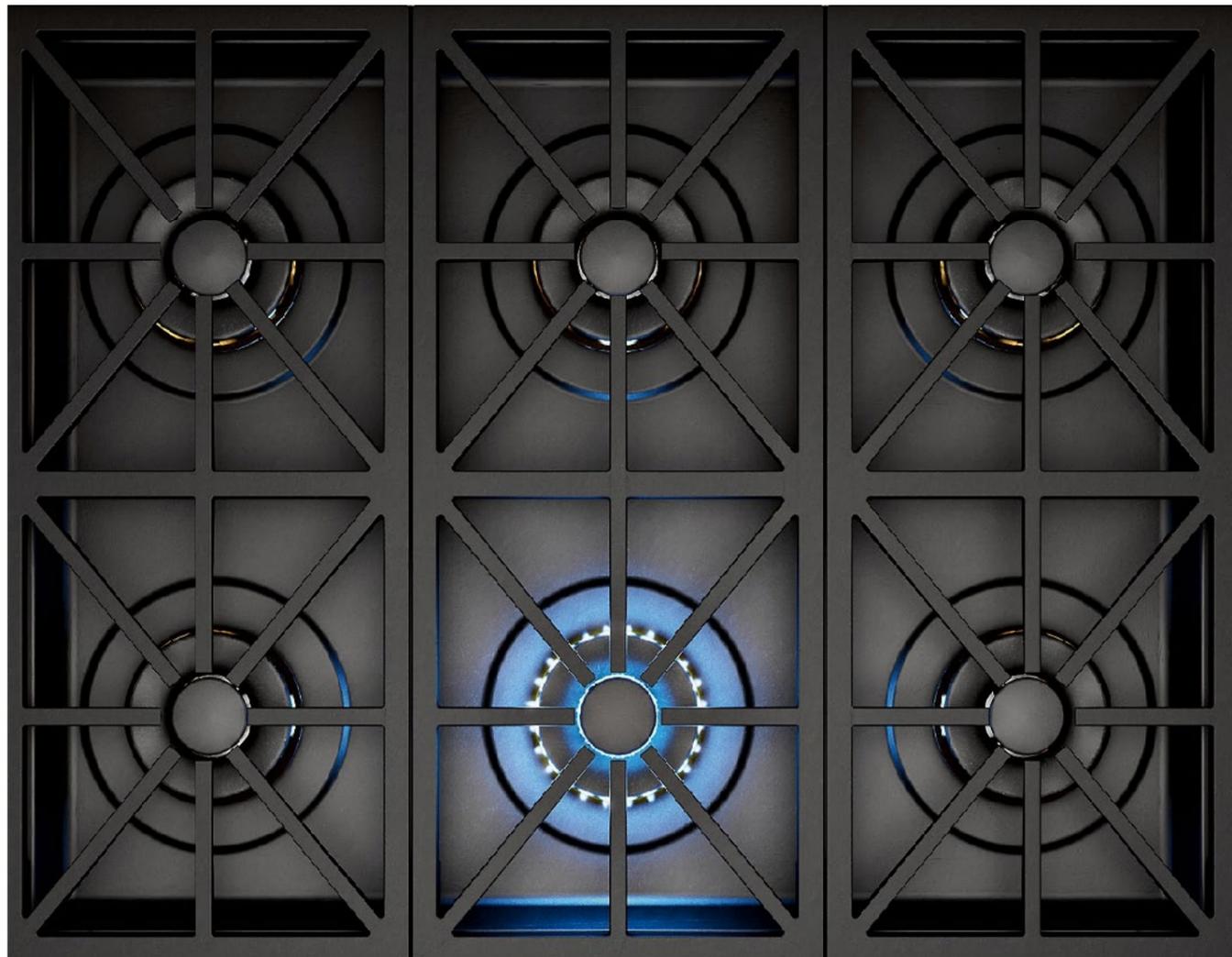
MATERIALS

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

CRESCENDO BURNERS

UNPARALLELED POWER AND CONTROL TO
MELT, SIMMER, SAUTE, AND SEAR

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



1 POTENTE

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



2 MEZZOPOTENTE

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



3 MEDIO

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



4 ADAGIO

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



5 DELICATISSIMO

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



FIorentINA 76 CM

INDUCTION



FIorentina 76 CM

Fiorentina 76 cm kitchen is a freestanding steel kitchen capable of ensuring very high quality and performances. The hob has four induction cooking zones with a glass ceramic surface, boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions.

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



FIorentina 91 cm

DUAL FUEL / INDUCTION



FIorentina 91 CM

In the Fiorentina 91 cm 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 5 kW. The cast iron grates are built to withstand searing heat and rapid temperature changes without losing their strength. They allow pans to be easily repositioned at your convenience. As an alternative to the gas hob, the latter is also available as an induction version.

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

The wide oven door - available in two versions with and without window - is equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 3 Halogen lights for flawless visibility. The construction of the door with 4 heat-reflecting glasses ensures an outdoor temperature of <math>< 50^{\circ}\text{C}</math> even during the pyrolytic cycle (465 ° C). Black Porcelain enamel interior and the enamelled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids, while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. In addition, the oven has additional functions such as the Pyrolysis function for self-cleaning and Booster for rapid temperature reaching and a food temperature probe.



FIorentina 122 CM

DUAL FUEL



FIorentINA 122 CM

The Fiorentina 122 cm kitchen is available in the Dual Fuel version and is characterized by a thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminare Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. Six burners: 6 cooking zones, each with Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 5 kW.

Trilaminare griddle: functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a three-layer griddle with the addition of aluminium for even and consistent heat distribution. Cast iron grates: Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

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



FIorentina 152 cm

INDUCTION



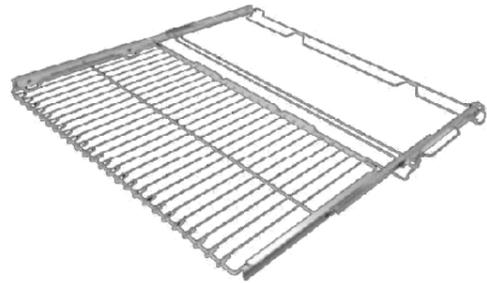
FIorentina 152 CM

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

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



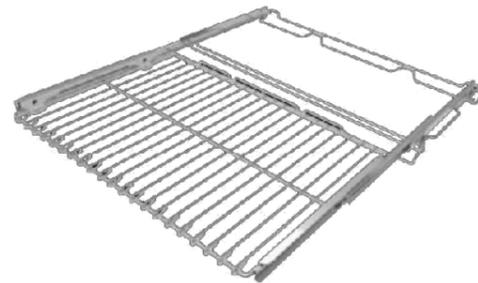
OPTIONAL ACCESSORIES



91 CM TELESOPIC RACK

OG-FMTRP36

Telescopic rack for 91 cm Professional range



76 CM TELESOPIC RACK

OG-FMTRP30

Telescopic rack for 76 cm Professional range and built-in oven



91 CM HEAVY DUTY ENAMELLED CAST IRON GRIDDLE

OG-FMGRID36



76 CM HEAVY DUTY ENAMELLED CAST IRON GRIDDLE

OG-FMGRID30



WOK RING

OG-FMWOK



SIMMER PLATE

OG-FMSIM





FIorentINA HOODS

Officine Gullo extractor hoods are not basic ventilation systems like most mass-produced hoods, but freestanding handcrafted appliances designed to draw in cooking fumes. Painted steel built and finished with brass, our hoods can be fitted with pot racks and professional fans. Fiorentina extraction hoods were manufactured to comply with the performance of the collection's cooking ranges. These appliances are the perfect match in terms of dimensions, finishes and color.

"STRAIGHT SIDES" HOOD

CPD017



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens and thanks to the vertical sides it is ideal to be located, for example, between two walls.

"LOW PYRAMID" HOOD

CPD001



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens.

"HIGH PYRAMID" HOOD

CPD002



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens.

"DOME" HOOD

CPD004



Hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the "dome" shape fit perfectly into classic-design kitchens.

"BELL" HOOD

CPD013



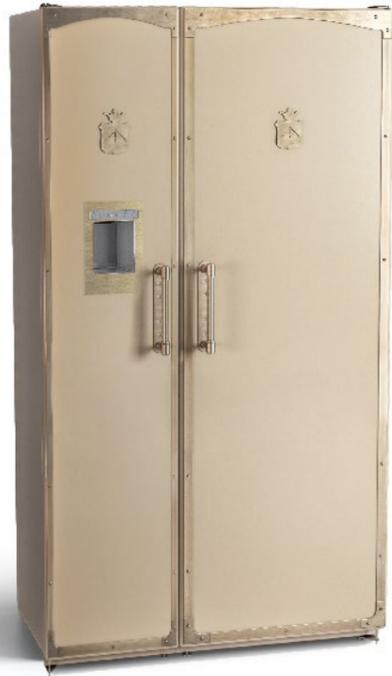
Hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the "bell" shape fit perfectly into classic-design kitchens.



FIorentina REFRIGERATION

Officine Gullo has selected a range of refrigerators, fridge-freezer combinations and freezers that perfectly integrates the sizes and the design of Fiorentina collection and manages to offer greater internal space than standard cooling appliances. These appliances ensure an ultimate energy efficiency and vaunt up to four climate zones, Gastronorm insert shelving and fresh cooling drawers close to 0°. Fully-extendable shelves and smooth running drawers make all internal space easy to access.

FIorentina FREESTANDING FRIDGE-FREEZERS



90 CM "SIDE BY SIDE"
FFFC200F

70 CM FRIDGE-FREEZER
FFFC201F

FIorentina BUILT-IN REFRIGERATORS



56 CM REFRIGERATOR
FFF100



60 CM UNDERMOUNTED
REFRIGERATOR
FFFS101

FIorentina BUILT-IN FRIDGE-FREEZERS



56 CM FRIDGE-FREEZER
FFFC100



56 CM FRIDGE-FREEZER
WITH 0 °C ZONE
FFFC101

FIorentina BUILT-IN FREEZERS



56 CM FREEZER
FFC100



60 CM UNDERMOUNTED
FREEZER
FFCS100



RESTART

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

COOKING RANGES	94
HOODS	96
REFRIGERATION	98



TRADITION AND INNOVATION

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

MODULARITY

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

COORDINATED STYLE

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

RESTART 90 CM

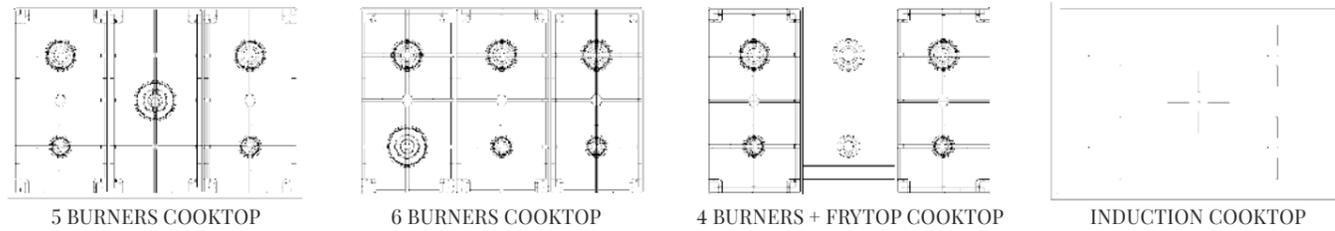
The range cooker Restart 90 offers an electric multifunction oven with grill and cooling fan, electric spit, thermostat, analogic LCD programmer. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations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



BRASS DOOR

GLASS DOOR

SOLID DOOR



5 BURNERS COOKTOP

6 BURNERS COOKTOP

4 BURNERS + FRYTOP COOKTOP

INDUCTION COOKTOP

RESTART 90 CM

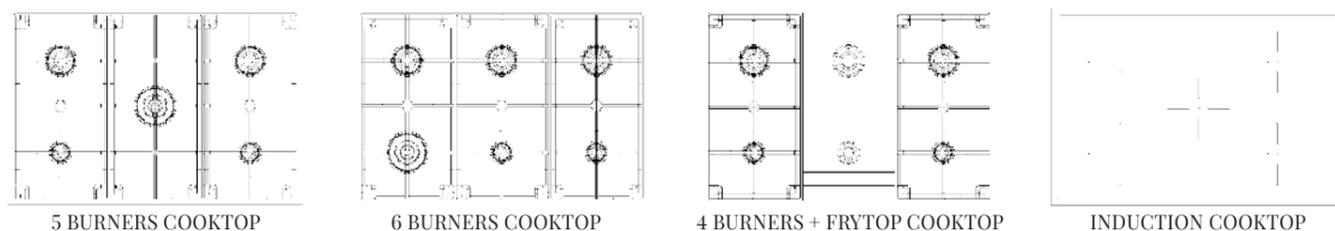
The range cooker Restart 90 double oven offers a main electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second oven is a mini electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly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



BRASS DOOR

GLASS DOOR

SOLID DOOR



5 BURNERS COOKTOP

6 BURNERS COOKTOP

4 BURNERS + FRYTOP COOKTOP

INDUCTION COOKTOP

RESTART 100 CM

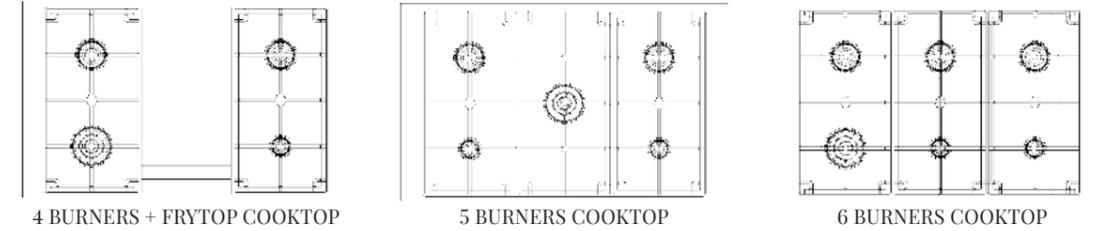
The range cooker Restart 100 double oven offers an electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second smaller oven is an electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly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



BRASS DOOR

GLASS DOOR

SOLID DOOR



4 BURNERS + FRYTOP COOKTOP

5 BURNERS COOKTOP

6 BURNERS COOKTOP

RESTART 120 CM

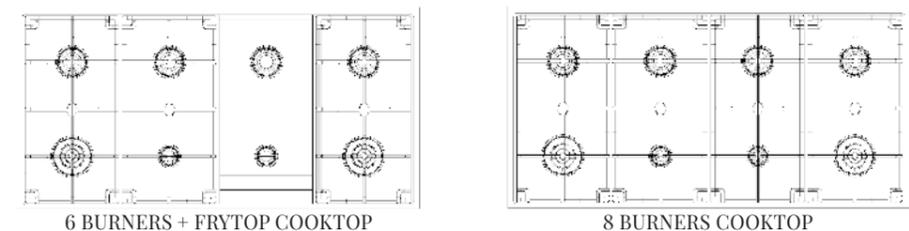
The range cooker Restart 100 double oven offers an electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer and electric spit. The second smaller oven is an electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with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



BRASS DOOR

GLASS DOOR

SOLID DOOR



6 BURNERS + FRYTOP COOKTOP

8 BURNERS COOKTOP



RESTART HOODS

Officine Gullo extractor hoods are not basic ventilation systems like most mass-produced hoods, but freestanding handcrafted appliances designed to draw in cooking fumes. Painted steel built and finished with brass, our hoods can be fitted with pot racks and professional fans. Restart extraction hoods were manufactured to comply with the performance of the collection's cooking ranges. These appliances are the perfect match in terms of dimensions, finishes and color.

"STRAIGHT SIDES" HOOD

CPD017



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens and thanks to the vertical sides it is ideal to be located, for example, between two walls.

"LOW PYRAMID" HOOD

CPD001



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens.

"HIGH PYRAMID" HOOD

CPD002



Hood entirely made of high-thickness fire-painted steel with brass edges. The pyramid shape fits perfectly into contemporary-design kitchens.

"DOME" HOOD

CPD004



Hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the "dome" shape fit perfectly into classic-design kitchens.

"BELL" HOOD

CPD013



Hood entirely made of high-thickness fire-painted steel with brass edges. The traditional lines of the "bell" shape fit perfectly into classic-design kitchens.



RESTART REFRIGERATION

The freestanding Restart refrigerators can be installed separately to the main kitchen units due to versatile positioning. The metal bodywork is powder coated and the brass finishes coordinate with the remainder of the collection. Equipped with efficient motors, the refrigerators are available as 60, 70, 120 and 140 cm in width.

RESTART REFRIGERATORS



60 CM REFRIGERATOR
FRR009 / FRR009 PLUS



70 CM FRIDGE-FREEZER
FRR021 / FRR021 PLUS

RESTART DOUBLE REFRIGERATORS



140 CM DOUBLE
FRIDGE-FREEZER
FRR020



70 CM FRIDGE-FREEZER
FRR008 / FRR008 PLUS



70 CM FRIDGE-FREEZER
FRR014 / FRR014 PLUS



120 CM DOUBLE
FRIDGE-FREEZER
FRR022

RESTART WINE CELLARS



70 CM H. 160CM
WINE CELLAR

KNT001



70 CM H. 190CM
WINE CELLAR

KNT002



120 CM FRIDGE FREEZER
WITH WINE CELLAR

FRK002



60 CM UNDERMOUNTED
WINE CELLAR

KNT005



RESTART COLOURS AND FINISHINGS

Other personalized colours can be custom created.

POLISHED CHROME

GUNMETAL

SATIN NICKEL

BURNISHED BRASS

POLISHED BRASS

COPPER

BORGOGNA



ANCIENT WHITE



WHITE



GRAFITE



STAINLESS STEEL





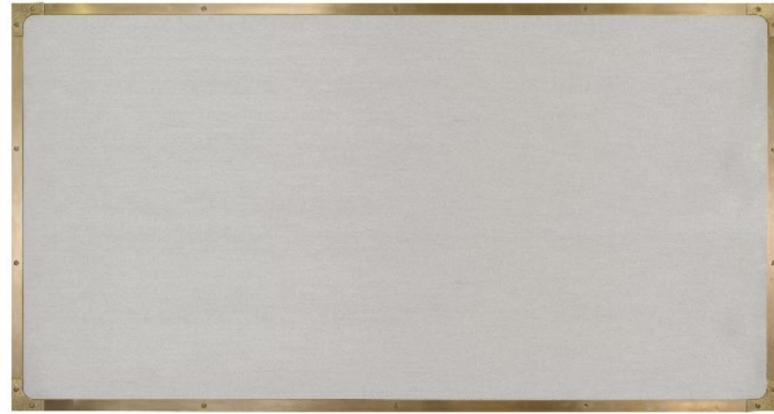
PANELS AND SHELVES

Shelving in burnished brass, hanging racks with hooks, these objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment. Large metal panels looking more like tapestries, engraved and hand-hammered, in copper, brass and aluminium. Small

Greek keys or drawings engraved on the surface make these panels veritable furnishing objects. Treated to ensure durability and strength, the panels can be made to the customer's choice of size and design.

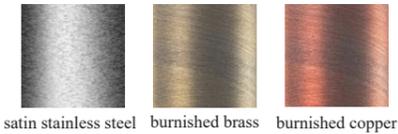
BACKPLATE

ACR1004

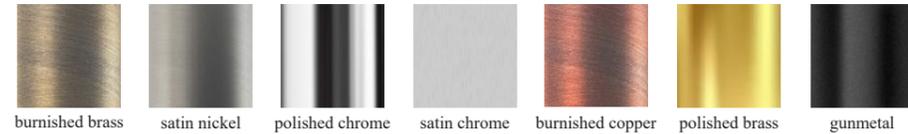


Metal backplate with frame.
Large metal panels looking more like tapestries, engraved and hand-hammered.
Treated to ensure durability and strength, the panels can be made to the customer's choice of size and design.

MATERIAL



FINISHING



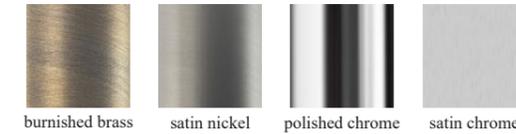
SHELF

MEN.ACR036



Brass pots rack with 6 rods. Available with hanging rack. Custom dimensions.
These objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment.

FINISHING



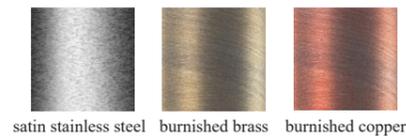
BACKPLATE

ACR1000



Metal backplate with hammered edge. Custom dimensions.
Large metal panels looking more like tapestries, engraved and hand-hammered.
Treated to ensure durability and strength, the panels can be made to the customer's choice of size and design.

MATERIAL



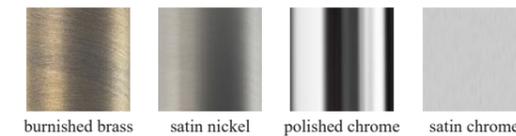
HANGING RACK

POM.ACR069



Brass hanging rack with sliding hooks on request. Custom dimensions.
These objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment.

FINISHING





TAPS

The design of the taps 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.

FINISHES	116
LEVERS	118
TAPS	120



WATER IS SYNONYMOUS WITH LIFE, THE CENTRE OF THE KITCHEN

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

EXCLUSIVE DESIGN AND MECHANICS

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

CHOOSING THE FINEST MATERIALS

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

SEVERAL STYLES IN A SINGLE COLLECTION

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



GUARANTEED DURABILITY

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

ATTENTION TO ECOLOGY

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

BRASS AVAILABLE IN THREE FINISHES

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

BURNISHED BRASS

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

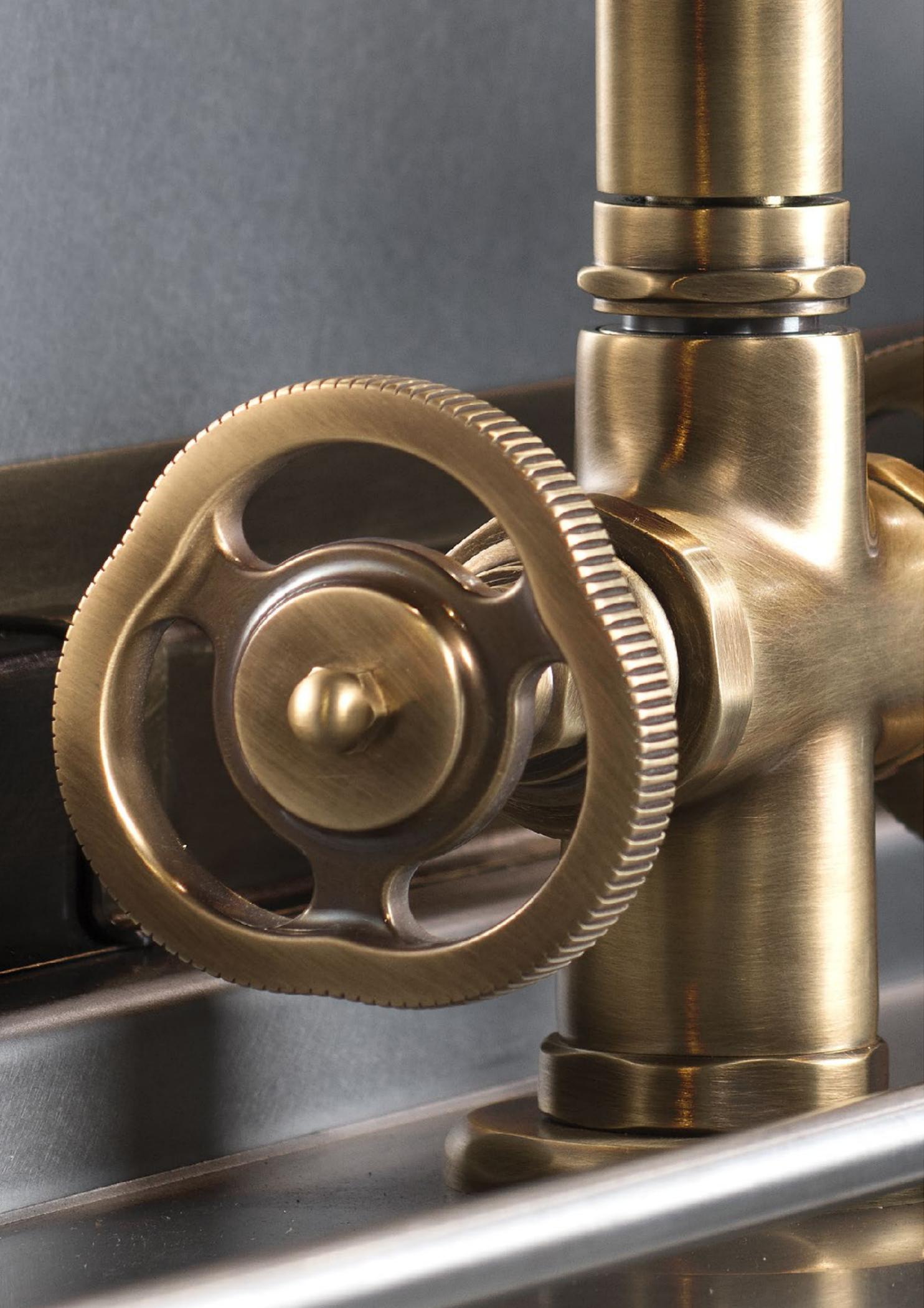
SATIN NICKEL

The metal takes on a “warm” silvery hue and is then made opaque through a further brushing process.

POLISHED CHROME

The effect is that of “mirror” polishing, which adapts perfectly to the most modern and contemporary spaces.





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.



LOBE

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



PETAL

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



CONE

Visually arresting levers with a striking retro feel.



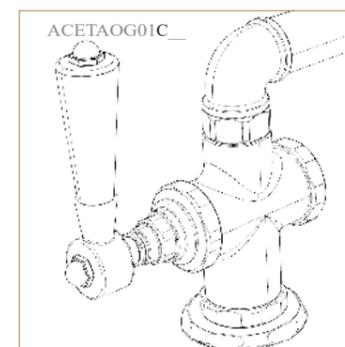
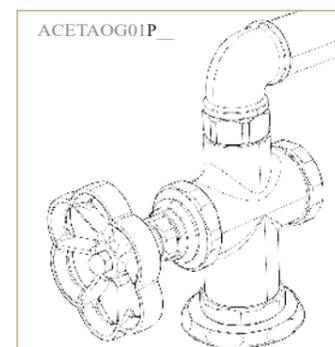
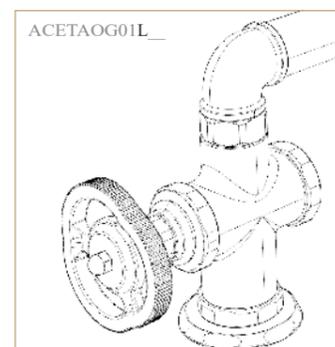
BRIDGE TAP WITH CURVED GOOSENECK SPOUT

ACETAOG01



Traditional deck tap with arch spout. A timeless range whose design is the result of meticulous research and development that explore a variety of sectors with a nod to industrial style. Approx. dimensions: height 46 cm, width 50,7 cm.

AVAILABLE KNOBS



AVAILABLE FINISHINGS





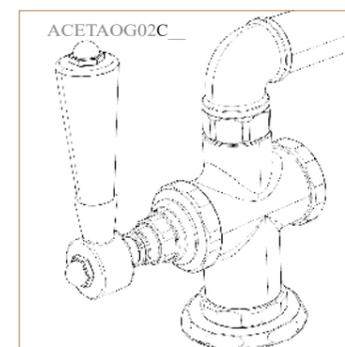
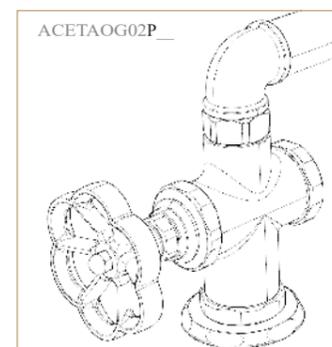
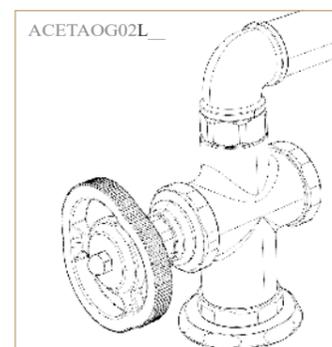
TAP WITH CURVED GOOSENECK SPOUT

ACETAOG02



Traditional tap with smooth arch spout. The tall sweeping arch guarantees practicality and functionality in everyday kitchen living. The height of the arch offers ample space beneath the tap to accommodate large pans, as well as vaunting a delicately curvaceous and elegant appearance. Approx. dimensions: height 39 cm, width 20,7 cm.

AVAILABLE KNOBS



AVAILABLE FINISHINGS



ACETAOG02_OB
burnished brass



ACETAOG02_NS
satin nickel



ACETAOG02_CL
polished chrome



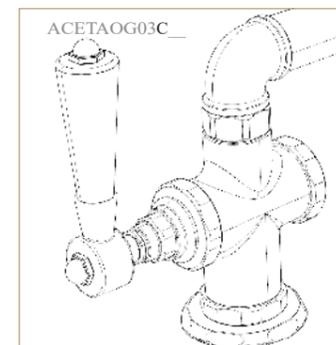
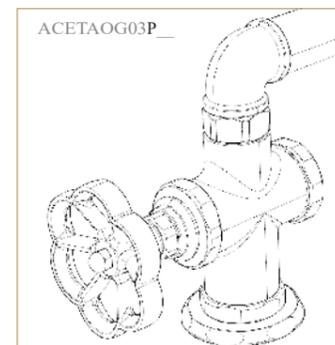
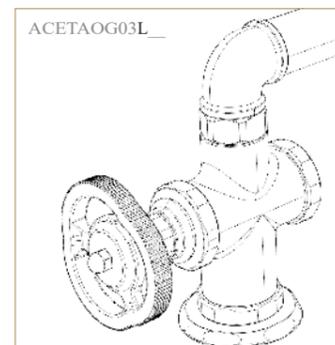
SINGLE MIXER TAP WITH CURVED GOOSENECK SPOUT

ACETAOG03



Monocommand mixer with an exclusive design inspired by the nautical world. While a boat's joystick controls the engine, in a mixer the control stick (on the right) adopts a new role: choosing the water temperature. Approx. dimensions: height 39 cm, width 40,3 cm.

AVAILABLE KNOBS



AVAILABLE FINISHINGS





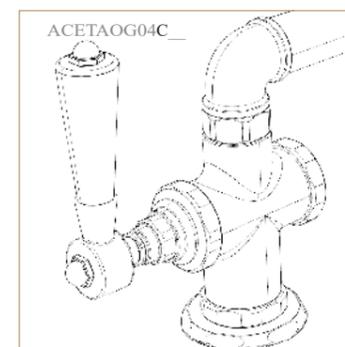
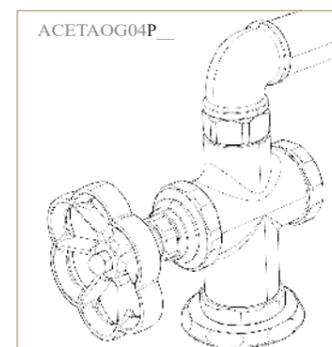
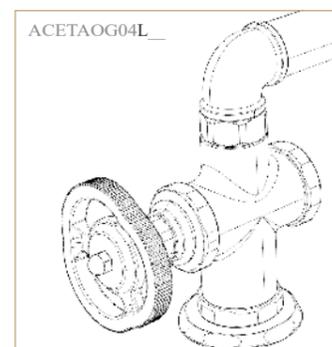
DOUBLE MIXER TAP WITH CURVED GOOSENECK SPOUTS

ACETAOG04



Double monocommand mixer with a visually arresting design inspired by the nautical world, designed for large sinks, such as double washbasins. The central control stick, which resembles a motorboat's joystick, adjusts the water temperature. Approx. dimensions: height 39 cm, width 66,3 cm.

AVAILABLE KNOBS



AVAILABLE FINISHINGS



TOP-MOUNTED SIDE SPRAY

ACETAOG05



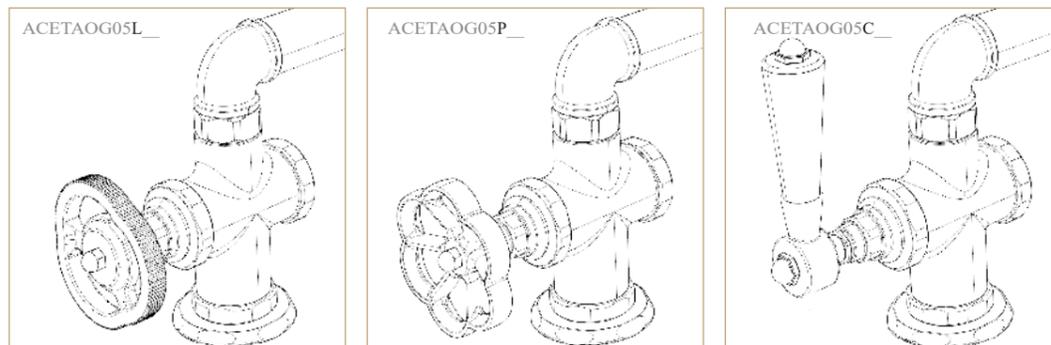
TOP-MOUNTED SIDE SPRAY

ACETARB140



The spray tap is a design element that provides the practical advantage of using the entire wash area. Its potency enables all parts of the sink to be reached, which is useful for cleaning the washbasin and washing food. Approx. dimensions: spray tap height 17,6 cm.

AVAILABLE KNOBS



AVAILABLE FINISHINGS



Pull-out spray. Easy to use, the spray is extremely versatile and is useful for washing food, filling pots with water and reaching every centimetre of the sink for the best possible cleaning. Approx. dimensions: spray head height 16 cm.

AVAILABLE FINISHING



TAP

ACETARB010



Traditional brass Tap with revolving neck and cross handles embellished with ceramic inserts that display the traditional "Hot" and "Cold". This type of high spout is useful for filling large pots and bowls. It has two separate handles to adjust hot and cold water. Approx. dimensions: height 24 cm, width 20 cm.

AVAILABLE FINISHING



ACETARB010_OB
burmished brass



ACETARB010_NS
satin nickel

TAP WITH CURVED GOOSENECK SPOUT

ACETARB020



Traditional brass Tap with revolving arch spout and cross handles embellished with ceramic inserts that display the traditional "Hot" and "Cold". It is useful for filling large containers and pots. Perfect for large or double sinks. It is the classic Tap with one handle for hot water and one for cold. Approx. dimensions: height 33 cm, width 20 cm.

AVAILABLE FINISHING



ACETARB020_OB
burmished brass



ACETARB020_NS
satin nickel

WALL-MOUNTED TAP

ACETARB030



Traditional brass Tap with revolving spout and cross handles embellished with ceramic inserts that display the traditional "Hot" and "Cold". It is mounted directly onto the wall and is perfect for optimizing space in the sink. It is useful for filling large containers and pots. Perfect for large or double sinks. It is the classic Tap with one handle for hot water and one for cold. Approx. dimensions: height 20,5 cm, width 23 cm.

AVAILABLE FINISHING



ACETARB030_OB
brushed brass



ACETARB030_NS
satin nickel

MIXER TAP

ACETARB050



Brass mixer with jointed spout. It has a side handle to turn the water on and off, as well as to adjust the temperature and amount of water dispersed. Also available with with jointed spout. Approx. dimensions: height 25 cm, arm length 27 cm.

AVAILABLE FINISHING



ACETARB050_OB
brushed brass



ACETARB050_NS
satin nickel



SINKS

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.

TOP MOUNTED 146

UNDERMOUNTED 151

SEMI-RECESSED 158



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 from 2 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 the oldest material. The one that lasts the longest. The most resistant. It represents a long-term investment for the home. If, over time, other materials become fragile and alter their characteristics, copper has no reaction as time passes and maintains its properties over the years. Together with gold it is the only coloured metal that can convey a warm and elegant hint to the ambience. Used since Roman times, copper is characterised by remarkable properties: it is natural, resistant, bacteriostatic, light, highly malleable and highly workable: it can in fact be folded and shaped easily.

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.



UNIQUE DESIGN

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

SIZES ON REQUEST

The possibility of producing both standard and custom products has always been one of the strengths of Officine Gullo. The company's productive strength allows particular custom-sized sink requirements to be fulfilled, including the provision of taps provided by the customer.

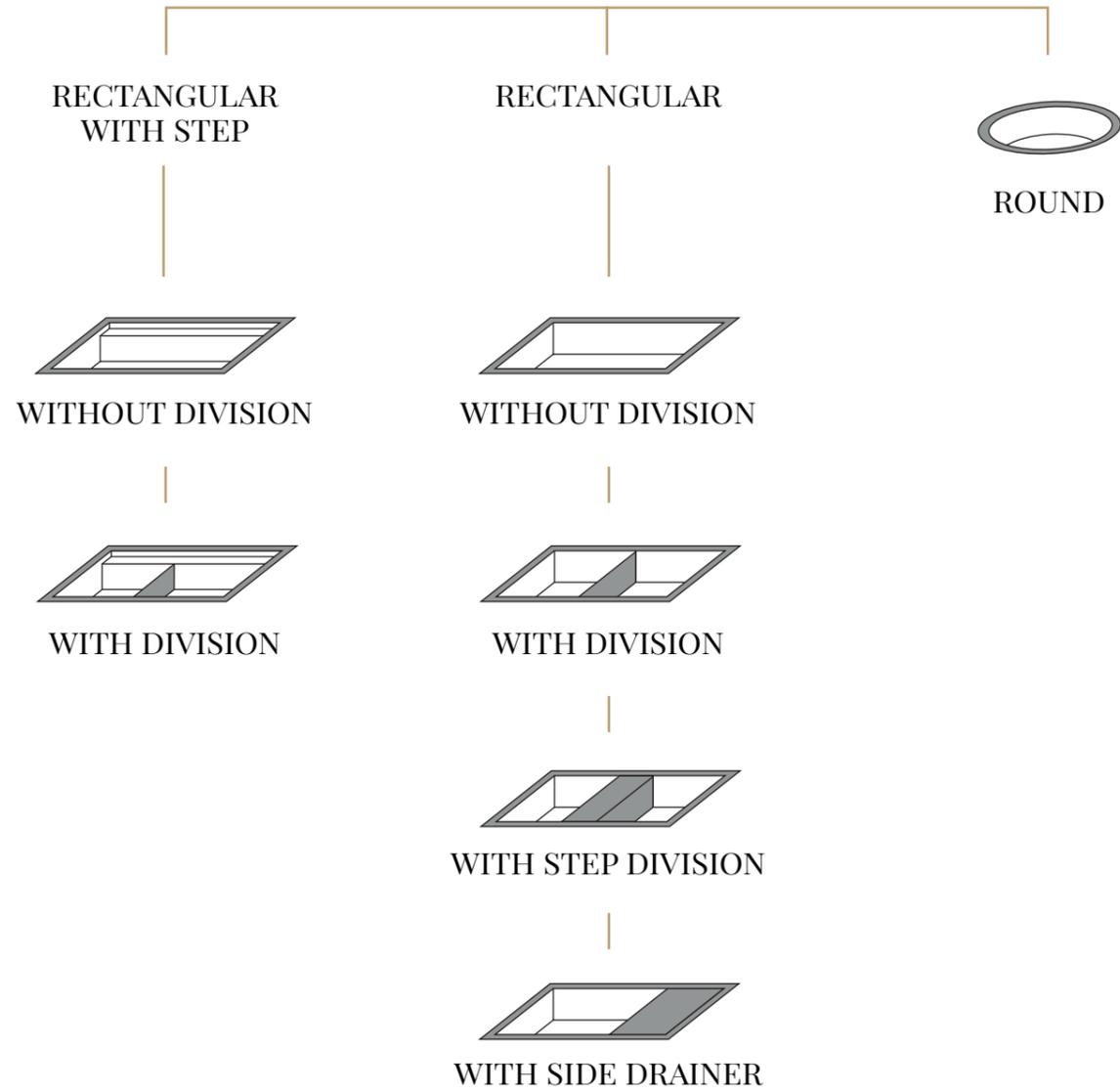


SEVERAL COMBINATIONS OF MATERIALS FOR MORE STYLES

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.

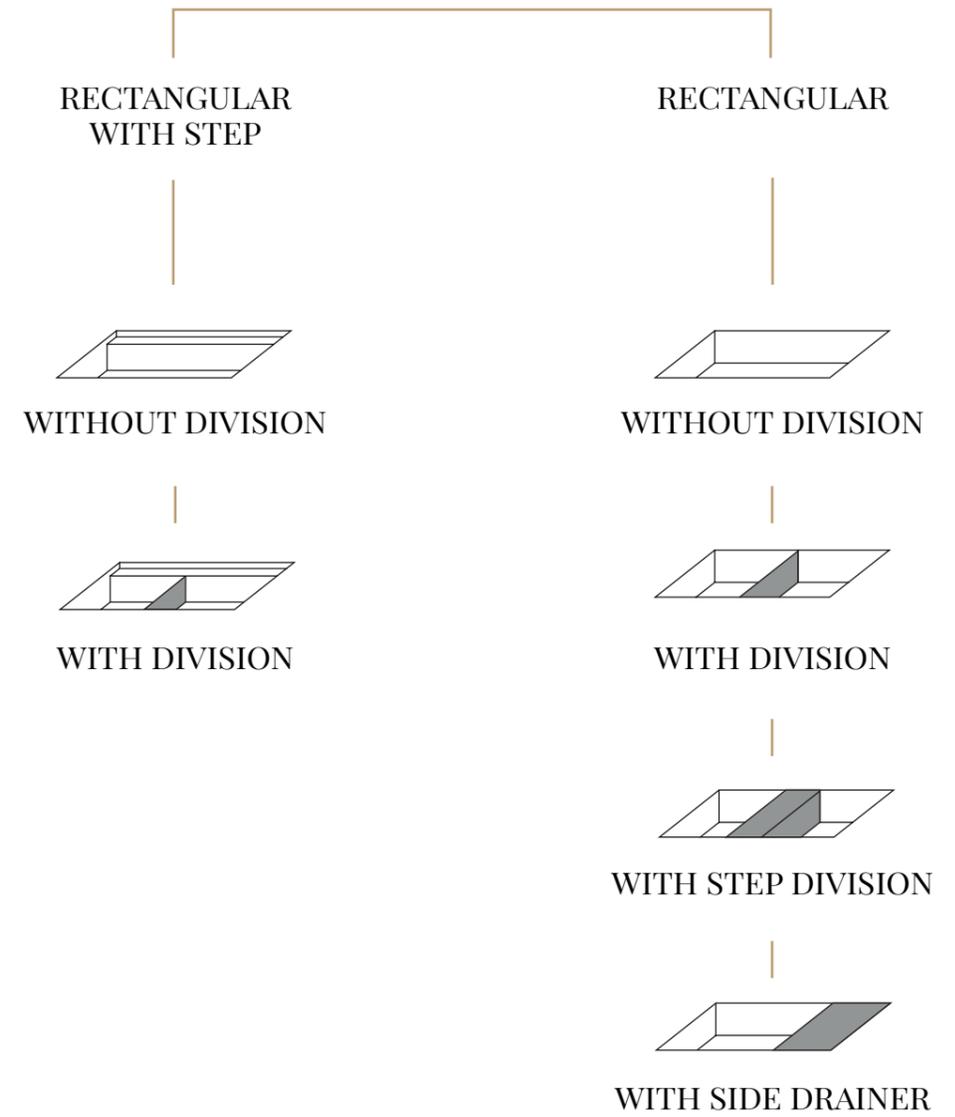
TOP MOUNTED

The most traditional sink has an edge that protrudes a few millimetres on the worktop.
It adapts perfectly to any type of worktop.



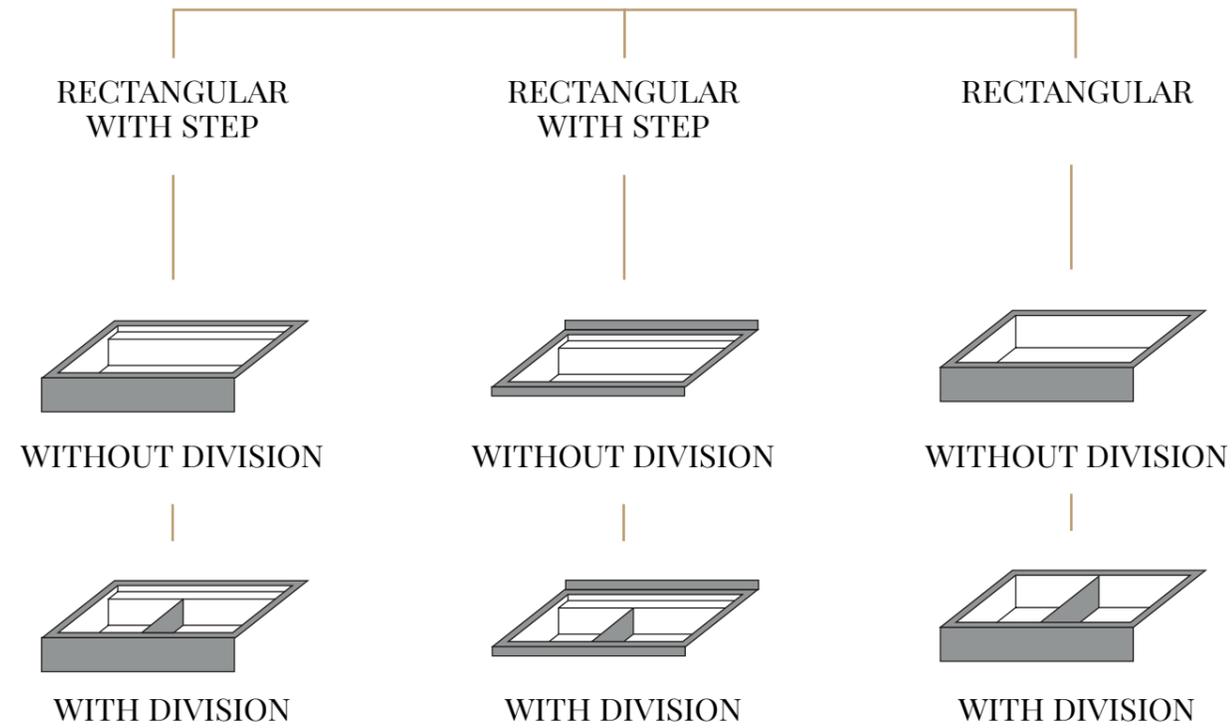
UNDERMOUNTED

The sink integrates and disappears inside the worktop which will remain perfectly smooth, elegantly highlighting the sharpness of the lines.



SEMI-RECESSED

The most iconic Officine Gullo sinks, thanks to the front that protrudes from the worktop, maximises the metal which it is made of, as well as its meticulous craftsmanship.



ACCESSORIES

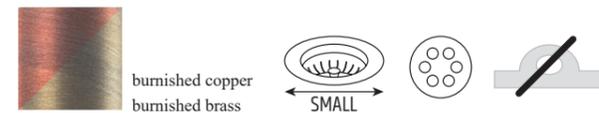
Aesthetics and functionality go hand in hand in every detail. The sinks are completed with accessories, such as the dish rack, the soap tray, the drain with relative cap and the waste disposal.

TOP MOUNTED RECTANGULAR SINK WITH STEP

ACSTOPA00



PICTURE LAYOUT



Rectangular sink with an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter.

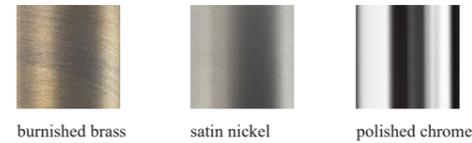
AVAILABLE DIMENSIONS

40x53,5 cm - 60x53,5 cm - 80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



TRIM FINISH

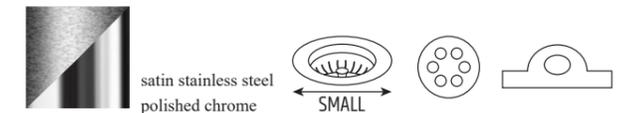


TOP MOUNTED RECTANGULAR SINK

ACSTOPB00



PICTURE LAYOUT



The most traditional of sinks, shaped like a rectangle, has an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly.

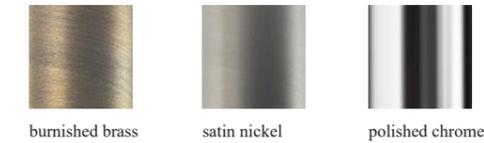
AVAILABLE DIMENSIONS

40x53,5 cm - 60x53,5 cm - 80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



TRIM FINISH

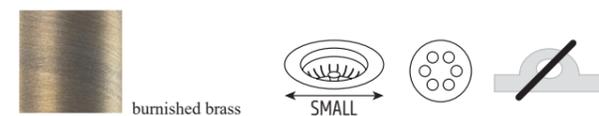


TOP MOUNTED RECTANGULAR SINK WITH STEP AND DIVIDER

ACSTOPADI



PICTURE LAYOUT

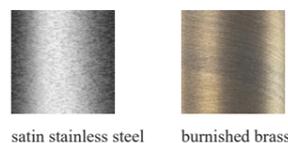


Rectangular sink with an edge that protrudes a few centimeters over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter. The central divider enables the sink to be divided into two separate basins.

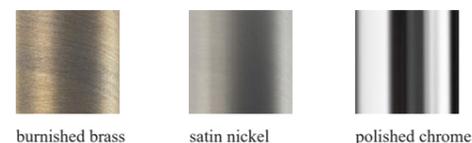
AVAILABLE DIMENSIONS

80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



TRIM FINISH

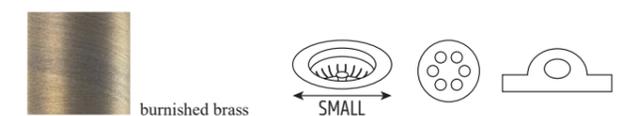


TOP MOUNTED RECTANGULAR SINK WITH DIVIDER

ACSTOBDI



PICTURE LAYOUT



The most traditional of sinks, shaped like a rectangle, has an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly. The central divider enables the sink to be divided into two separate basins.

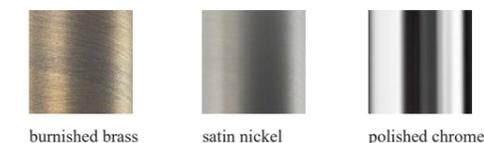
AVAILABLE DIMENSIONS

80x40 cm - 100x40 cm - 120x40 cm

SINK MATERIAL



TRIM FINISH



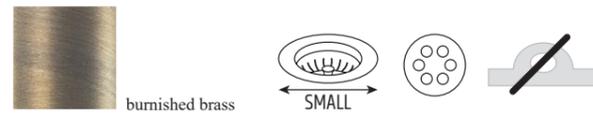


TOP MOUNTED RECTANGULAR SINK WITH STEP DIVISION

ACSTOPBBR



PICTURE LAYOUT



The most traditional of sinks, shaped like a rectangle, has an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly. The central bridge enables the tap to be installed easily directly on the sink, harnessing the depth of the counter. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter. In addition to creating a practical work surface, the bridge allows the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

80x40 cm - 100x40 cm - 120x40 cm

SINK MATERIAL



TRIM FINISH

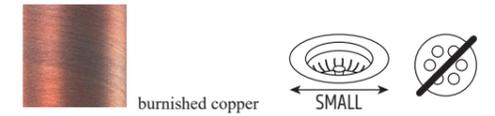


TOP MOUNTED ROUND SINK

ACSTOPC00



PICTURE LAYOUT

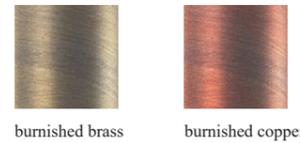


Round sink with an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly. To make this unusual round sink, the company's artisans use the "tiraggio di lastra" technique and purpose-made lathes: a brass or copper disc is laid by hand on top of the mould that creates the shape of the sink.

AVAILABLE DIMENSIONS

Ø 33 cm - Ø 44 cm

SINK MATERIAL

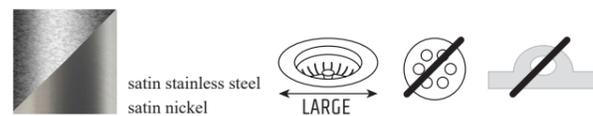


TOP MOUNTED RECTANGULAR SINK WITH SIDE DRAINER

ACSTOPBPL



PICTURE LAYOUT

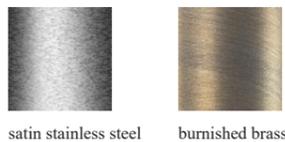


The most traditional of sinks, shaped like a rectangle, has an edge that protrudes a few centimetres over the work surface, to which it adapts perfectly. The side drainer acts as a practical supporting surface as a dish drainer.

AVAILABLE DIMENSIONS

120x40 cm

SINK MATERIAL



TRIM FINISH

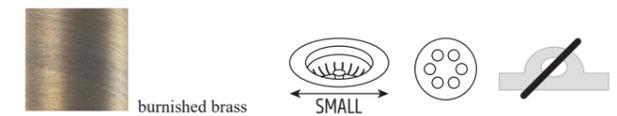


UNDERMOUNTED RECTANGULAR SINK WITH STEP

ACSUNDA00



PICTURE LAYOUT



Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface.

AVAILABLE DIMENSIONS

40x53,5 cm - 60x53,5 cm - 80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



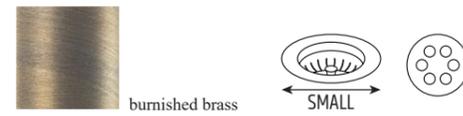


UNDERMOUNTED RECTANGULAR SINK WITH STEP AND DIVIDER

ACSUNDADI



PICTURE LAYOUT



Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. The central divider enables the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



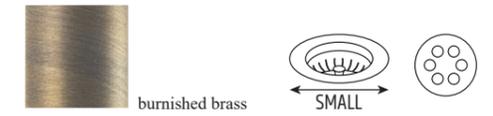
satin stainless steel burnished brass

UNDERMOUNTED RECTANGULAR SINK WITH DIVIDER

ACSUNDBDI



PICTURE LAYOUT

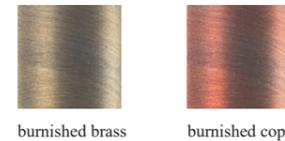


Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness. The central divider enables the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

40x53,5 cm - 60x53,5 cm -

SINK MATERIAL



burnished brass burnished copper

UNDERMOUNTED RECTANGULAR SINK

ACSUNDB00



PICTURE LAYOUT



Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness.

AVAILABLE DIMENSIONS

40x53,5 cm - 60x53,5 cm - 80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



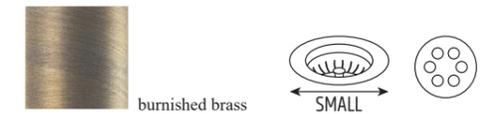
satin stainless steel burnished brass burnished copper

UNDERMOUNTED RECTANGULAR SINK WITH STEP DIVISION

ACSUNDBBR



PICTURE LAYOUT



Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness. The central bridge enables the tap to be installed easily directly on the sink, harnessing the depth of the counter. In addition to creating a practical work surface, the bridge allows the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

80x53,5 cm - 100x53,5 cm - 120x53,5 cm

SINK MATERIAL



satin stainless steel burnished brass burnished copper

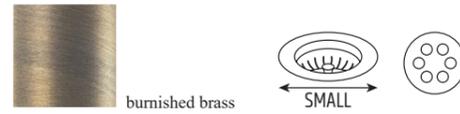


UNDERMOUNTED RECTANGULAR SINK WITH SIDE DRAINER

ACSUNDBPL



PICTURE LAYOUT



Undermounted rectangular sink that integrates and disappears inside the work surface, which remains perfectly smooth, elegantly emphasizing the design's sharpness. The side drainer acts as a practical supporting surface as a dish drainer.

AVAILABLE DIMENSIONS

120x53,5 cm

SINK MATERIAL



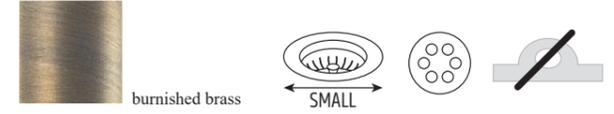
satin stainless steel burnished brass

SEMI-RECESSED RECTANGULAR SINK WITH STEP AND DIVIDER

ACSSEMADI



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter. The central divider enables the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

80x63 cm - 100x63 cm - 120x63 cm

SINK MATERIAL



satin stainless steel burnished brass

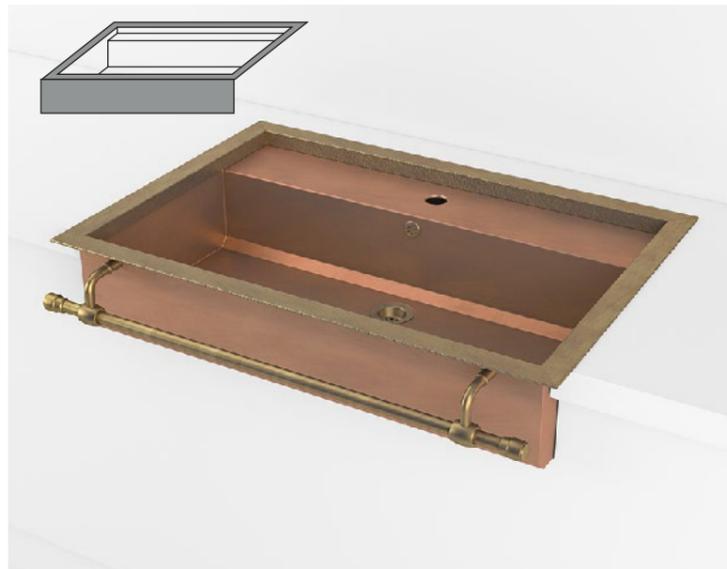
TRIM FINISH



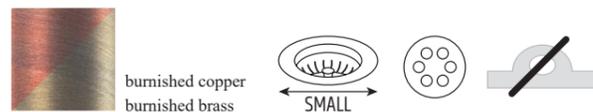
burnished brass satin nickel polished chrome

SEMI-RECESSED RECTANGULAR SINK WITH STEP

ACSSEMA00



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter.

AVAILABLE DIMENSIONS

40x63 cm - 60x63 cm - 80x63 cm - 100x63 cm - 120x63 cm

SINK MATERIAL



satin stainless steel burnished brass burnished copper

TRIM FINISH



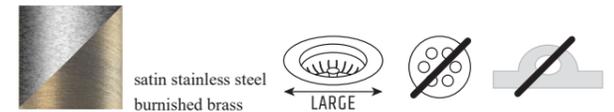
burnished brass satin nickel polished chrome

SEMI-RECESSED RECTANGULAR SINK

ACSSEMB00



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly.

AVAILABLE DIMENSIONS

40x47cm - 60x47 cm - 80x47 cm - 100x47 cm - 120x47 cm

SINK MATERIAL



satin stainless steel burnished brass burnished copper

TRIM FINISH



burnished brass satin nickel polished chrome

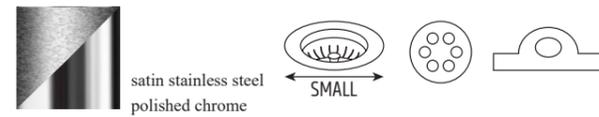


SEMI-RECESSED RECTANGULAR SINK WITH DIVIDER

ACSSEMBDI



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly. The central divider enables the sink to be divided into two separate basins.

AVAILABLE DIMENSIONS

80x47 cm - 100x47 cm - 120x47 cm

SINK MATERIAL

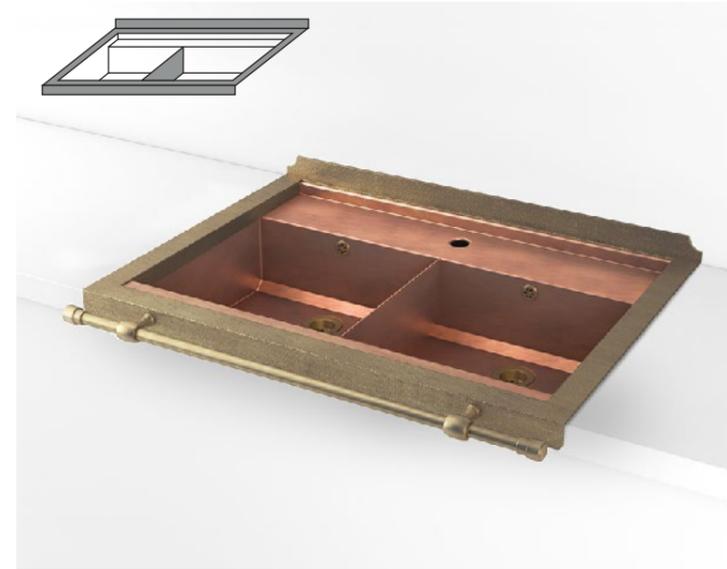


TRIM FINISH

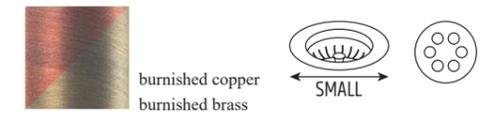


SEMI-RECESSED RECTANGULAR SINK WITH STEP AND DIVIDER

ACSSETADI



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter. The central divider enables the sink to be divided into two separate basins.

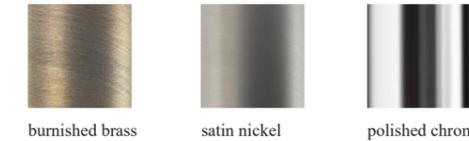
AVAILABLE DIMENSIONS

80x63 cm - 100x63 cm - 120x63 cm

SINK MATERIAL



TRIM FINISH

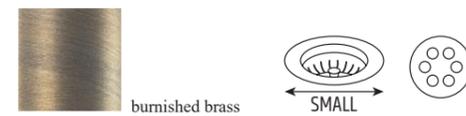


SEMI-RECESSED RECTANGULAR SINK WITH STEP

ACSSETA00



PICTURE LAYOUT



Officine Gullo's most iconic sink, due to the front that protrudes from the work surface, enhances the metal in which it is made and the meticulous artisanal design. The edge protrudes a few centimetres over the work surface, to which it adapts perfectly. The step enables the tap to be installed easily, placed directly on the sink, in addition to creating a practical supporting surface. Alternatively, the sink is also available in a version with an external half-moon for those wishing to place the tap on the counter.

AVAILABLE DIMENSIONS

40x63 cm - 60x63 cm - 80x63 cm - 100x63 cm - 120x63 cm

SINK MATERIAL



TRIM FINISH



SIZE CUSTOMIZATION

Other dimensions and special productions are available on request, to blend perfectly with existing kitchens, or into remodel plans. Every custom project is thoroughly designed and reviewed to ensure a perfect installation.



TABLEWARE

The quest for quality throughout the kitchen space drives our company to elevate the accessories range to the highest standards. Attention to detail shines through in every decorative element.

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JARS	212
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UNA NUOVA ESPERIENZA

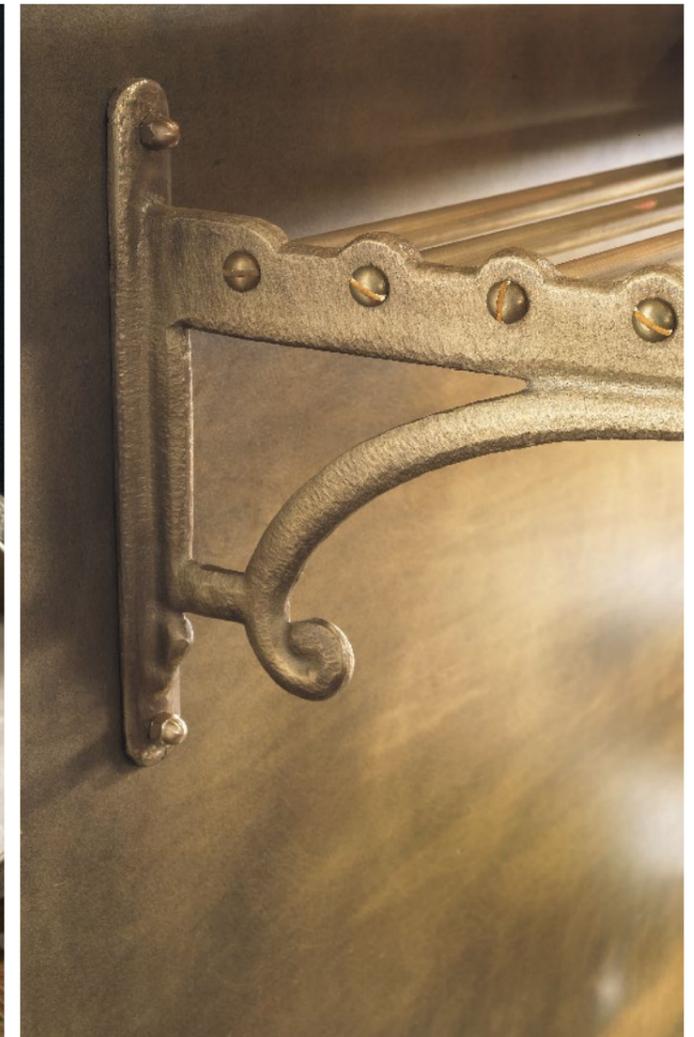
In cucina, attorno a una tavola: è questo sicuramente il luogo più intimo della casa, dove si ritrova la famiglia, dove si incontrano gli amici e le persone più care. Officine Gullo dopo essersi occupato di questo luogo magico della casa, ha pensato a tutto quello che ci gira intorno: complementi di arredo come tavoli e sedie, mobili e credenze della sala da pranzo, ma anche la tavola con gli accessori in pelle, posate e piatti. In una sorta di percorso dal macro al micro, Officine Gullo ha creato i contenitori - le sue bellissime cucine curate in ogni dettaglio e pensate su misura rispettando gusti e esigenze dei propri clienti - e poi il contenuto, rispettando lo stile e valori che contraddistinguono l'azienda da sempre. La collezione Officine Gullo oggi comprende una gamma ampissima di oggetti: coltelli realizzati con tecniche antiche e elaborate, forgiati per stratificazioni di acciaio che contribuiscono a renderli resistenti e durevoli nel tempo; posate con motivi di tradizione ricreati nella preziosità dell'argento; accessori in pelle - portapane, portaposate, poggia-pentole e presine e infine la collezione di pentole per la cottura nel rame ad alto spessore. Questi oggetti firmati Officine Gullo sono molto più che semplici dettagli della vostra cucina: curati in ogni singolo particolare, sono piccoli gioielli di meccanica.
Carmelo Gullo

A handwritten signature in black ink, reading 'C. Gullo'.

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: dining room furniture, such as tables, chairs and cupboards, but also table-setting items, from cutlery and plates 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; precious silver cutlery featuring traditional and classic motifs; leather accessories- breadboxes, 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.

Carmelo Gullo





DETAILS THAT CREATE AMBIENCE

Officine Gullo heightens the kitchen ambience with an elegant selection of table accessories inspired by the finest Florentine craftsmanship. Knives and knife blocks, chopping boards, glasses, cutlery, plates and charging plates, copper pans, bottle racks, leather placemats and bread baskets. The Officine Gullo look makes the home a place to live and be enjoyed, designed for good times and the pleasures of the table.



PROFESSIONAL CUTLERY

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.



PROFESSIONAL KNIFE SET

ACGKNOE990AS



Professional knife set with forged steel blades of the highest quality. The precious handcrafted full handles are made of brass and ebony. The set consists of 6 knives: chef, bread, ham, roast, boning and paring.



PROFESSIONAL KNIFE SET

ACGKNBB990AS



Professional knife set with forged steel blades of the highest quality. The precious handcrafted full handles are made of blond buffalo horn. Each set consists of 6 knives: chef, bread, ham, roast, boning and paring.

STEAK KNIFE SET

ACGKNBB980AS



Steak knife set made of stainless steel with a full handle in blonde buffalo horn. Each set consists of 6 knives.



PROFESSIONAL KNIFE SET

ACGKNBN990AS



Professional knife set made of stainless steel with a full handle in black buffalo horn. Each set consists of 6 knives: chef, bread, ham, roast, boning and paring.

STEAK KNIFE SET

ACGKNBN980AS



Steak knife set made of stainless steel with a full handle in black buffalo horn. Each set consists of 6 knives.



PROFESSIONAL KNIFE SET

ACGKNCL990AS



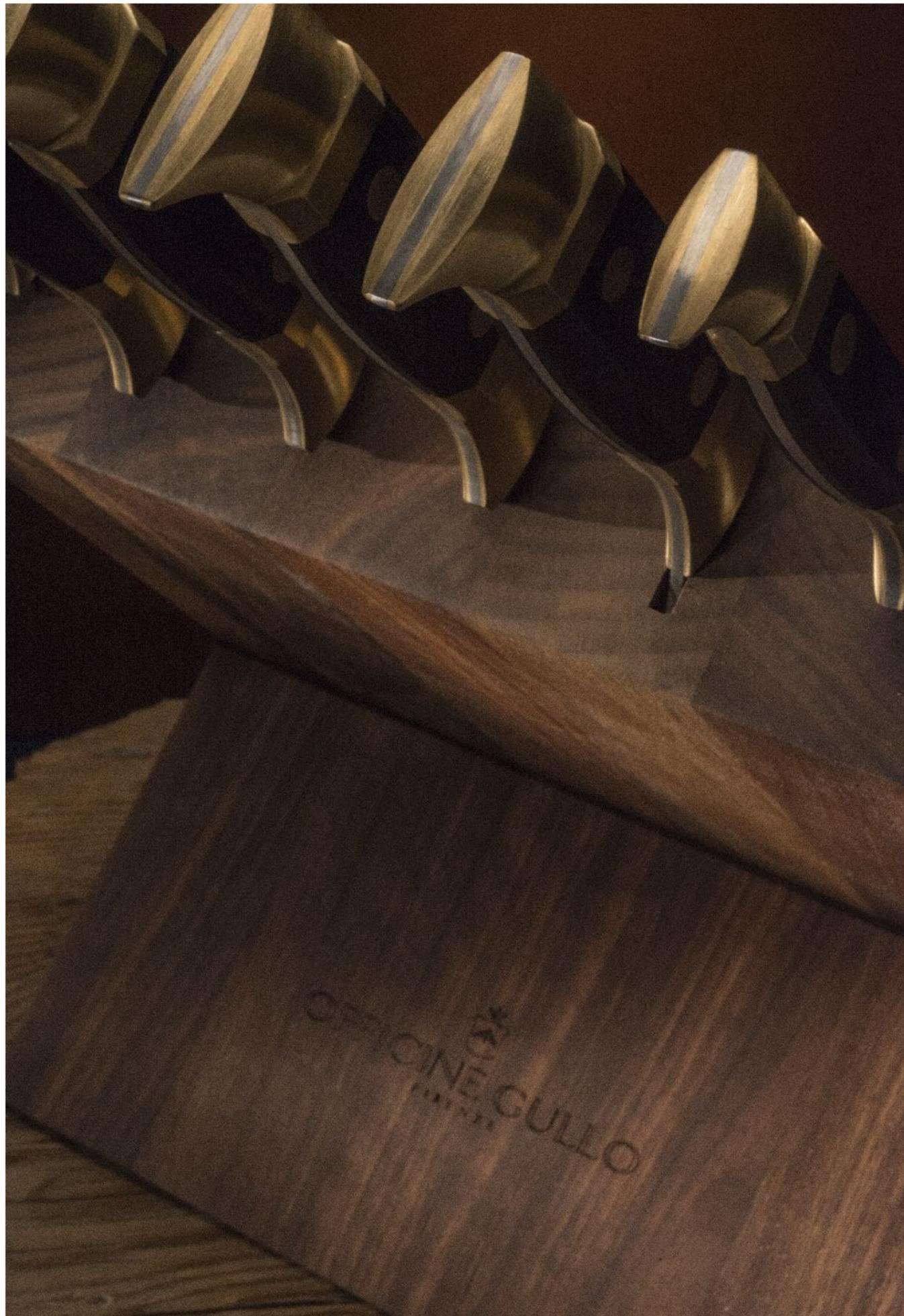
Professional knife set made of stainless steel with a full handle in smoothed deer horn.
Each set consists of 6 knives: chef, bread, ham, roast, boning and paring.

STEAK KNIFE SET

ACGKNCL980AS



Professional knife set made of stainless steel with a full handle in smoothed deer horn.
Each set consists of 6 knives.



KNIFE BLOCKS

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



KNIFE BLOCK

ACGKHLI010NO



Knife block with 6 knife slots arranged on 1 horizontal row. The block, perfect to hold the Officine Gullo professional knife sets, is made entirely of fine solid walnut.



KNIFE BLOCK

ACGKHCU010NO



Knife block with 6 knife slots arranged on 2 vertical rows. The block, perfect to hold the Officine Gullo professional knife sets, is made entirely of fine solid walnut.

KNIFE BLOCK

ACGKHL0010RO



Knife block equipped with holes for 6 knives, arranged on 1 horizontal row. The block, perfect for housing the Officine Gullo professional knife sets, is made of fine solid oak and is held up by a burnished brass structure.



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.



CHOPPING BOARD

ACGCBPL010NO



Soapstone chopping board with stone holder made in fine oil-treated walnut timber. The useful accessory is completed by a stainless steel support.

CHOPPING BOARD

ACGCBTA010NO



Fine oil-treated walnut chopping board equipped with an adjustable steel truffle cutter. The chopping board has also a glass bell, essential to keep the aroma of the truffle unaltered.



CHOPPING BOARD

ACGCBTP010FR



Oil-treated ash laminated chopping board. The board has vertical fibers, to ensure beauty of the grain and high resistance over time. The surface of the top is 40x40 cm.

CHOPPING BOARD

ACGCBTP020FR



Oil-treated ash laminated chopping board. The board has vertical fibers, to ensure beauty of the grain and high resistance over time. The surface of the top is 60x40 cm.



PORCELAIN DISHES

Officine Gullo's plates are not simple plates, but works of art in superior quality porcelain, with original Florentine tradition motifs in 18-karat gold and 98% pure platinum.



PORCELAIN DISHES

ACGDIBR99100



Elegant porcelain table set of superior quality. The precious pure gold decoration is inspired by the motifs of the oculi of Santa Maria del Fiore in Florence. The set is composed of a dining plate, a soup bowl and a side plate.

PORCELAIN DISHES

ACGDIBR99200



Elegant porcelain table set of superior quality. The precious platinum decoration is inspired by the motifs of the oculi of Santa Maria del Fiore in Florence. The set is composed of a dining plate, a soup bowl and a side plate.



PORCELAIN DISHES

ACGDIBR99300



Elegant porcelain table set of superior quality. The precious marbled red-green decoration is inspired by the motifs of the oculi of Santa Maria del Fiore in Florence. The set is composed of a dining plate, a soup bowl and a side plate.

PORCELAIN DISHES

ACGDIBR99400



Elegant porcelain table set of superior quality. The precious platinum decoration is inspired by the motifs of the oculi of Santa Croce in Florence. The set is composed of a dining plate, a soup bowl and a side plate.



LEATHER ACCESSORIES

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.



POT MAT
ACGLECA02100



Circular trivet made with the best tanned and hand-crafted Florentine leather.
The diameter of the pot mat is 26 cm.

POT MAT
ACGLECA03100



Large circular trivet made with the best tanned and hand-crafted Florentine leather. The
diameter of the pot mat is 31 cm.

CUTLERY SHEATH

ACGLECA04100



Cutlery sheath made with the best tanned and hand-crafted Florentine leather.
The sheath can contain up to 3 cutlery.

COASTER

ACGLECA05100



Coaster made with the best tanned and hand-crafted Florentine leather.
The coaster diameter is 8 cm.

NAPKIN RING

ACGLECA06100



Napkin ring made with the best tanned and hand-crafted Florentine leather.
The leather band is 6,5 cm tall.

TABLE MAT

ACGLECA07100



Rectangular table mat made with the best tanned and hand-crafted Florentine leather. The
dimensions of the placemat are 46x35 cm.



ROUND BREADBOX

ACGLECA08100



Round breadbox made with the best tanned and hand-crafted Florentine leather.
The diameter of the breadbox is 26 cm (height 10 cm).

SQUARE BREADBOX

ACGLECA09100



Square breadbox made with the best tanned and hand-crafted Florentine leather.
The dimensions of the breadbox are 24 x 24 cm (height 9 cm).



CYLINDRICAL CUTLERY HOLDER

ACGLECA10100



Cylindrical cutlery holder made with the best tanned and hand-crafted Florentine leather. The case can hold up to 6 table settings. The diameter of the cylinder is 13 cm (height 25 cm).

CYLINDRICAL CUTLERY HOLDER

ACGLECA11100



Cylindrical cutlery holder made with the best tanned and hand-crafted Florentine leather. The case can hold up to 12 table settings. The diameter of the cylinder is 18 cm (height 26,5 cm).



JARS

The containers that compose the line of jars are objects that not only make work in the kitchen more practical and enjoyable, but also contribute to giving the whole room a fine look even in the smallest detail. Porcelains, for example, have refined decorations made by hand in third fire. Or again, the accurate oil finish of the wood enhances the veining of the lids.



COPPER JARS

ACGJARA011RL



Kit composed of 5 small copper jars with lid. Height 12cm. The containers, intended for the storage of various spices, are distinguished by a little brass front plate.

COPPER JARS

ACGJARA021RL



Kit composed of 3 large copper jars with lid. Various sizes. The containers, intended for the preservation of tea, coffee and sugar, are distinguished by a brass front plate.



PORCELAIN JARS
ACGJAP0021DM / 031DM



Cylindrical porcelain jar with refined handmade “Damaschine faentinesi” decorations done with white enamel paint on a grey base coat . The height of the container is 20 cm or 35 cm.

PORCELAIN JARS
ACGJAP0022DM / 032DM



Cylindrical porcelain jar with refined handmade “Damaschine faentinesi” decorations done with white enamel paint on a beige base coat . The height of the container is 20 cm or 35 cm.

DECORATED MAJOLICA JARS

VCD001 / 002

VCD001

Hand-decorated majolica jars. Dimension Ø12 cm, height 20 cm.
Other decorations on request.

VCD002

Hand-decorated majolica jars. Dimension Ø21 cm, height 31 cm.
Other decorations on request.



VCD002/50



VCD002/2



VCD002/51



VCD002/7



VCD001/60



VCD001/61



COPPER POTS

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



COPPER PAN

ACGPORS01000



High thickness copper pan with long handle. The pan has hand-hammered outer surface and tinned internal surface. The diameter of the pan is 30 cm, while its height is 6,5 cm.

COPPER PAN

ACGPORS02000



High thickness copper pan with long handle. The pan has hand-hammered outer surface and tinned internal surface. The diameter of the pan is 26 cm, while its height is 5,5 cm.



COPPER PAN

ACGPORS03000



High thickness copper pan with lid and double handle.
The pan has hand-hammered outer surface and tin-plated internal surface.
The diameter of the pan is 30 cm, while its height is 11 cm.

COPPER PAN

ACGPORS04000



High thickness copper pan with double handle.
The pan has hand-hammered outer surface and tinplated internal surface.
The diameter of the pan is 26 cm, while its height is 11 cm.



COPPER POT

ACGPORS05000



High thickness copper pot with lid and double handle.
The pot has hand-hammered outer surface and tin-plated internal surface.
The diameter of the pot is 26 cm, while its height is 12 cm.

COPPER POT

ACGPORS06000



High thickness copper pot with lid and double handle.
The pot has hand-hammered outer surface and tin-plated internal surface.
The diameter of the pot is 18 in, while its height is 11 cm.

COPPER POT

ACGPORS07000



High thickness copper casserole with lid and long handle.
The pot has hand-hammered outer surface and tin-plated internal surface.
The diameter of the pot is 22 cm, while its height is 11 cm.

COPPER POT

ACGPORS09000



High thickness copper fish kettle with lid and brass handles. The kettle has hand-hammered outer surface and tin-plated internal surface. Inside it's got a stainless steel cooking basket.
The base of the kettle is 40 x 17 cm, while its height is 11 cm.

COPPER POT

ACGPORS08000



High thickness conical casserole with long handle.
The casserole has hand-hammered outer surface and tin-plated internal surface.
The diameter of the casserole is 22 cm.

COPPER POT

ACGPORS10000



High thickness copper asparagus cooker with lid and brass handles. The cooker has hand-hammered outer surface and tin-plated internal surface. Inside it's got a stainless steel cooking basket.
The diameter of the cooker is 18 cm, while its height is 24 cm.

COLORS AND FINISHINGS

Our collection can be produced in any of the 213 RAL k7 colors.
Other personalized colors can be custom created.
Other finishings are available on request.



canna di fucile
gunmetal



satin chrome
cromo satinato



satin copper
rame satinato



polished chrome
cromo lucido



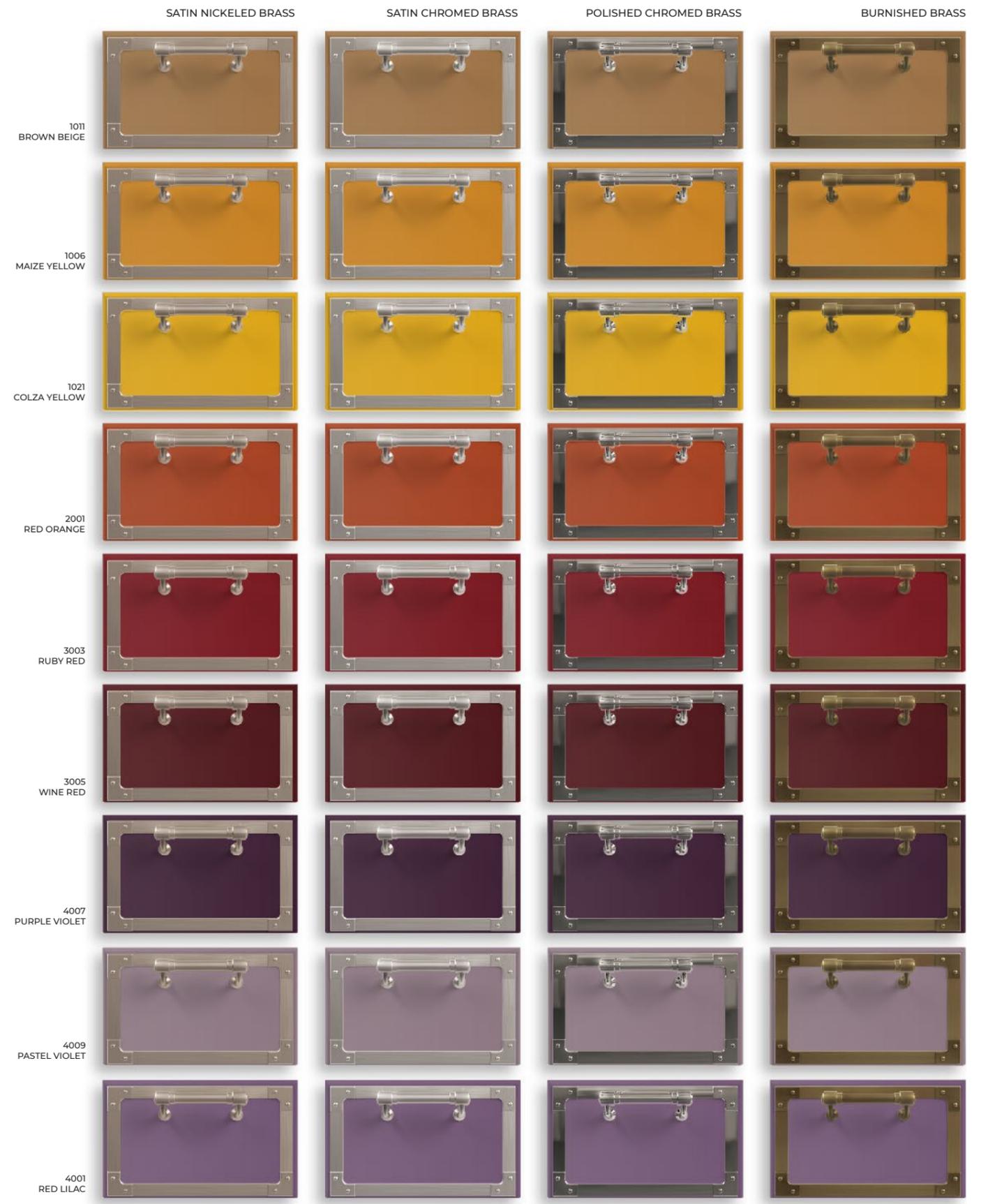
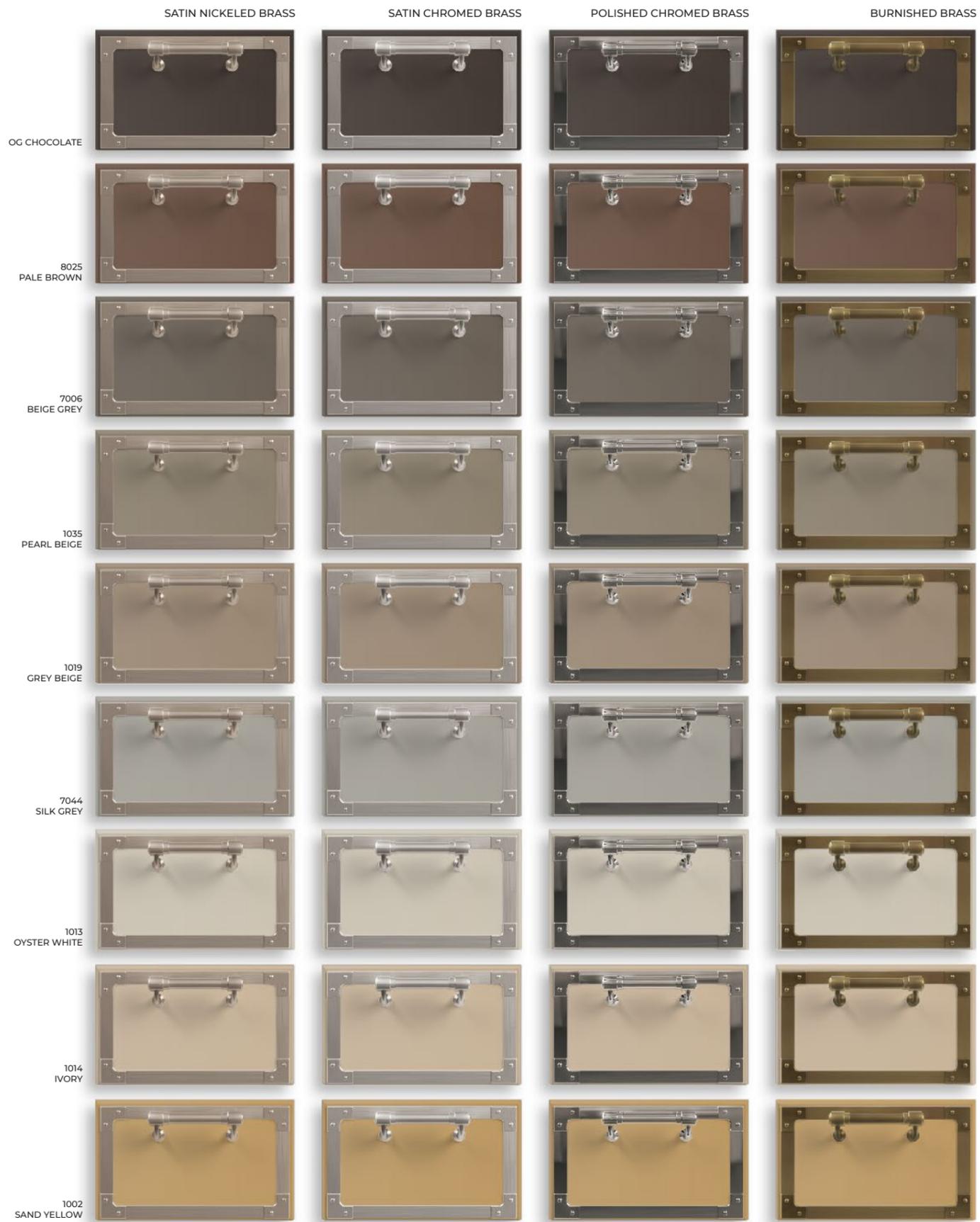
polished brass
ottone lucido



burnished brass
ottone brunito



satin nickel
nichel satinato



SATIN NICKELLED BRASS

SATIN CHROMED BRASS

POLISHED CHROMED BRASS

BURNISHED BRASS

SATIN NICKELLED BRASS

SATIN CHROMED BRASS

POLISHED CHROMED BRASS

BURNISHED BRASS

5003
SAPPHIRE BLUE



6004
BLUE GREEN



5002
ULTRAMARINE BLUE



6026
OPAL GREEN



5005
SIGNAL BLUE



6000
PATINA GREEN



5000
VIOLET BLUE



6019
PASTEL GREEN



5014
PIGEON BLUE



6021
PALE GREEN



5024
PASTEL BLUE



6011
RESEDA GREEN



5009
AZURE BLUE



6002
LEAF GREEN



5021
WATER BLUE



6003
OLIVE GREEN



5020
OCEAN BLUE



6009
FIR GREEN



SATIN NICKELED BRASS

SATIN CHROMED BRASS

POLISHED CHROMED BRASS

BURNISHED BRASS

9003
MILK WHITE



7035
LIGHT GREY



7001
SILVER GREY



7000
SQUIRREL GREY



7031
BLUE GREY



7016
ANTHRACITE GREY



7021
BLACK GREY



9005
JET BLACK



STAINLESS STEEL



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SCANDINAVIA

