



OFFICINE GULLO

FIRENZE



*Collection*







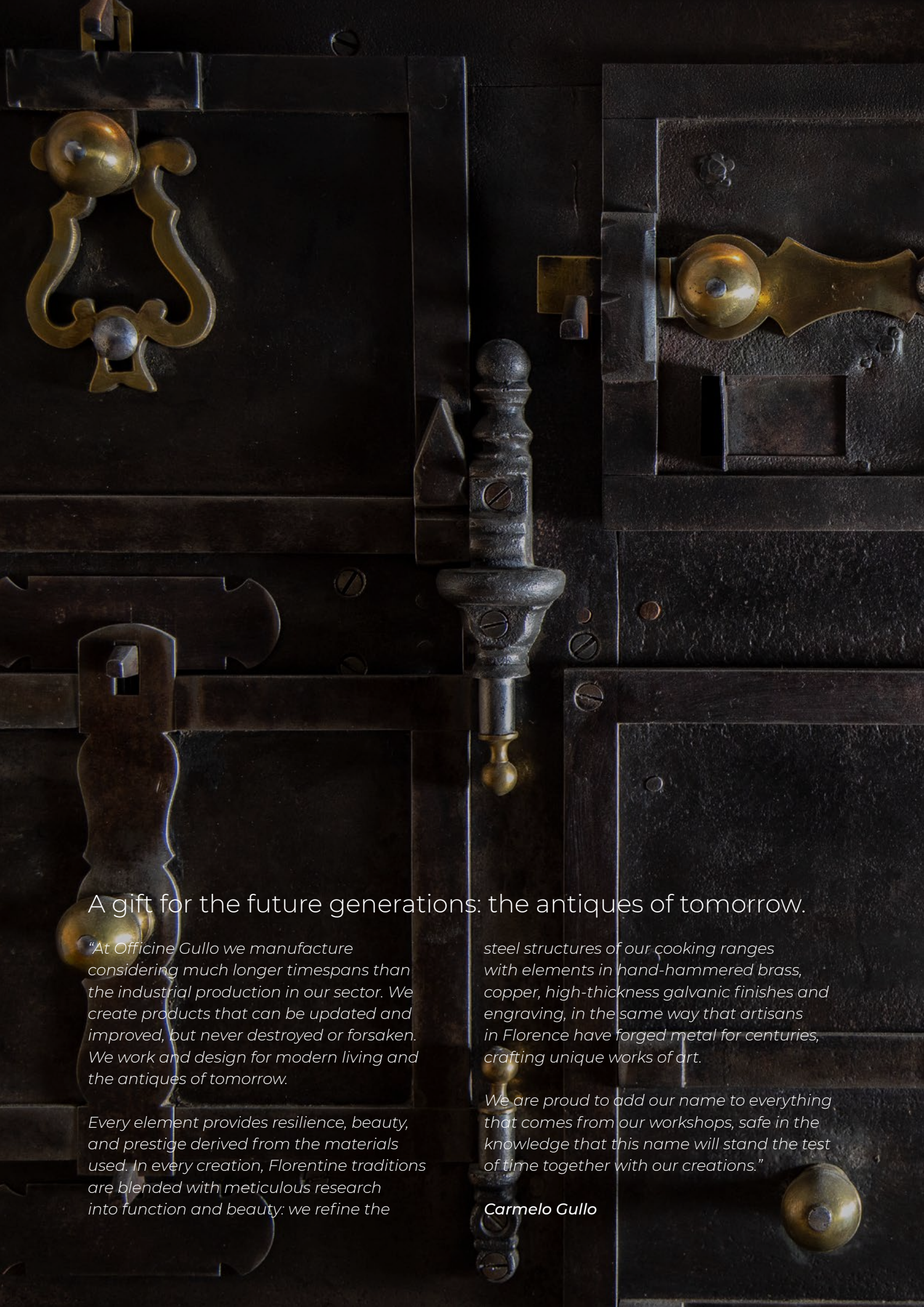


# Index.

ABOUT .....	6
OG PROFESSIONAL .....	18
ISOLA .....	36
FIorentina.....	52
RESTART .....	74
HOODS.....	88
PANELS, SHELVES, HANGING RACKS .....	98
BARBECUES.....	108
TAPS.....	120
SINKS .....	138
REFRIGERATION.....	150
APPLIANCES .....	164
KITCHENWARE .....	178
KITCHEN DECOR.....	194
COLOURS AND FINISHINGS .....	206

DISCOVER OG COLLECTION ON OUR WEBSITE  
[WWW.OFFICINEGULLO.COM](http://WWW.OFFICINEGULLO.COM)





A gift for the future generations: the antiques of tomorrow.

*"At Officine Gullo we manufacture considering much longer timespans than the industrial production in our sector. We create products that can be updated and improved, but never destroyed or forsaken. We work and design for modern living and the antiques of tomorrow."*


*Every element provides resilience, beauty, and prestige derived from the materials used. In every creation, Florentine traditions are blended with meticulous research into function and beauty: we refine the*

*steel structures of our cooking ranges with elements in hand-hammered brass, copper, high-thickness galvanic finishes and engraving, in the same way that artisans in Florence have forged metal for centuries, crafting unique works of art.*

*We are proud to add our name to everything that comes from our workshops, safe in the knowledge that this name will stand the test of time together with our creations."*

**Carmelo Gullo**





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





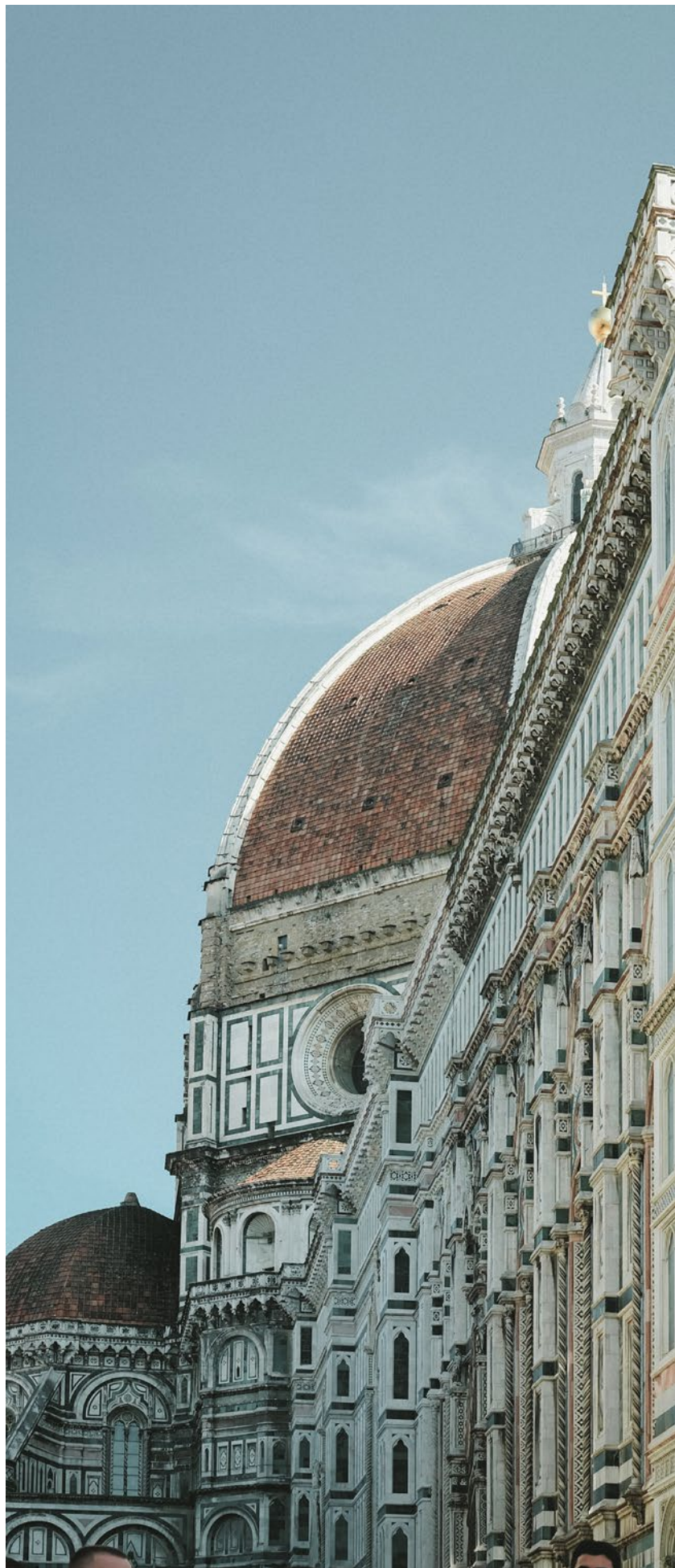
## Florence as an inspiration.

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

**Carmelo Gullo**











## Florence and the origins of the kitchen.

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

of a culture in which technical and artistic interests have always been inextricably linked. Since the Renaissance, metalworking has always been one of the excellences in Florentine art and craftsmanship, as evidenced by the bronze masterpieces at the Bargello Museum, in the Loggia del Lanzi, and in the city's churches. Florence was a place where artists such as Ghiberti, Donatello, Cellini, and Giambologna forged their bronze showpieces. Bronze sculpture reached its height in Florence between





the late seventeenth and early eighteenth centuries, at the time of the last Medici grand dukes, when the art became the object of important commissions by rulers and nobles across Europe. As diplomatic gifts, these bronze sculptures established exquisite Florentine taste on the international stage. In contemporary Tuscany, by means of constant research entwined with a devotion to the very best traditions, kitchens continue to be manufactured that enjoy worldwide acclaim, derived from the finest materials,

artisanal methods and an innate love of beauty that underpins the process from design to construction. The ethos of Officine Gullo embraces the best that modern technology can provide, while the overall aesthetic respects centuries-old traditions. The kitchens accommodate professional cooking systems while remaining homely spaces where food is served and shared.

## Noble metals only.

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

## The benefits of stainless steel.

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

## An iconic style.

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







## Built to last.

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

## Hygiene.

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

## Sustainability.

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



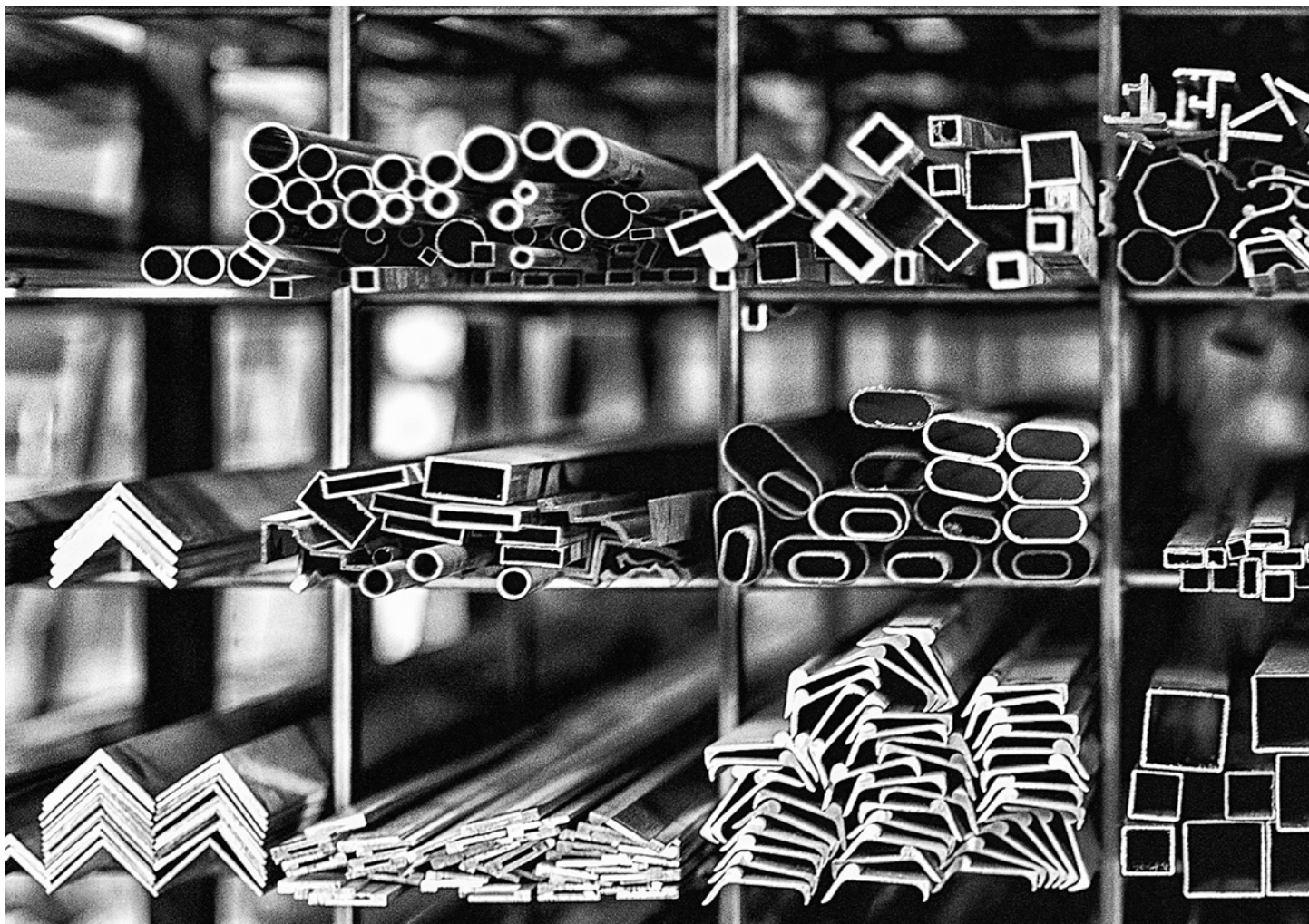




## Endless solutions for a bespoke design.

All Officine Gullo kitchens and products can be made in 42 standard glossy colours, 56 standard matte colors and 14 special colors, in addition to customized shades available on request. A wide range of finishes are available for brass details, such as the trims and handles, from classic galvanic finishes, including polished chrome, black, or satin-finish nickel, to colored touches for a tone-on-tone effect or a contrast with the predominant structural color. We also offer an opaque high-tech finish for an ultra-modern effect. Still today the brass work is completely handmade and every kitchen is in the charge of a single craftsman who follows its production.

Special techniques: our craftsmanship.



### Burnishing.

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



### Galvanizing.

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



### Silver soldering.

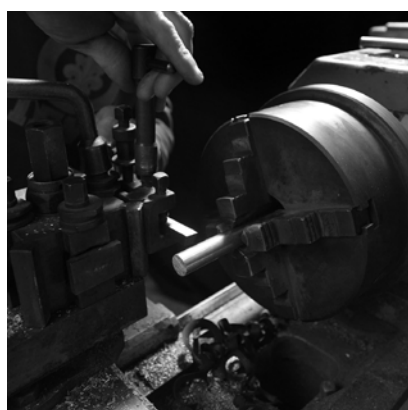
Metals continue to be soldered by hand for Officine Cullo products because only the human eye can spot details that machinery is still unable to see.





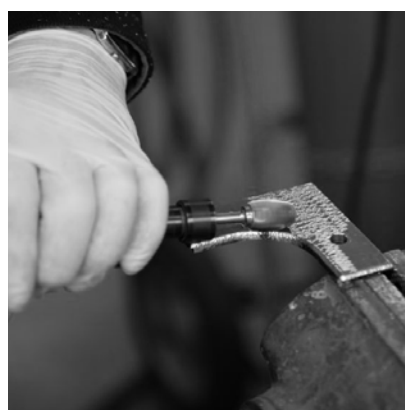
## Chiseling.

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



## Lathing.

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



## Hand Hammering.

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





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

# OG Professional cooking range.

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



Discover OG  
Professional cooking  
range on our website



## Cook at home like in a top restaurant.

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

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

Chef Antonello Sardi





Chef Antonino Cannavacciuolo







OG Professional range cooker / Dome hood  
Colour: Obsidian / Finishing: Polished Chrome  
Panel with solid brass frame.  
Finishing: Stainless steel, Polished chrome





## Fine materials and advanced technology.

The OG Professional collection focuses on the technical and design details. The bodywork is crafted using steel plating, which measures up to 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.

## Customizable compositions.

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





OG Professional 168 range cooker  
Colour: Obsidian / Finishing: Burnished Brass





OG Professional 168 range cooker / High Pyramid hood  
Colour: Diamond / Finishing: Satin Nickel



## Bringing style to the kitchen.

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



## OG Professional 88

An initial approach to professional kitchens for the home.

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

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

The Og Professional in picture is a freestanding cooking range measuring 88 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 80 cm





## OG Professional 128

Versatility and professional performance in a compact cooking range.

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

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

a range of elements.

The Og Professional in picture is a freestanding cooking range measuring 128 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 80 cm
- Smooth electric frytop 40 cm
- Warming cabinet 40 cm



## OG Professional 148

A compact yet complete cooking range.

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

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

and the underlying area can feature a range of elements.

The Og Professional in picture is a freestanding cooking range measuring 148 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 burners + electric convection oven 80 cm
- Smooth/ribbed electric frytop 60cm
- Drawers 60 cm





## OG Professional 168

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

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

The composition of the range cookers can be

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

The Og Professional in picture is a freestanding cooking range measuring 168 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- Smooth electric frytop 40cm
- Warming cabinet 40 cm
- 4 burners + electric convection oven 80 cm
- Worktop 40 cm
- Door 40 cm



## OG Professional 188

A superb blend of design and professional performance.

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

The composition of the range cookers can be customized according to the owner's culinary

preferences and dreams. Both the cooktop and the underlying area can feature a range of elements.

The Og Professional in picture is a freestanding cooking range measuring 188 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 2 burners 40 cm
- Warming cabinet 40 cm
- 2 burners + coup de feu + electric oven 80 cm
- Smooth/ribbed electric frytop 60 cm
- Drawers 60 cm





## OG Professional 208

### Outstanding results for the perfect host.

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

The composition of the range cookers can

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

The Og Professional in picture is a freestanding cooking range measuring 208 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

- 4 Burners + electric oven 80 cm
- 2 burners + coup de feu + electric oven 80 cm
- Smooth electric frytop 40 cm
- Warming cabinet 40 cm



# OG Professional

Discover the collection on our website

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



Lava stone gas  
barbecue 40 cm  
2E000J00002A



Contact electric grill  
40 cm  
2E000J00005A



Maxi burner 40 cm  
2E000J00017A



4 Gas burners 80 cm  
2E000J00090A



4 Gas burners + coup  
de feu 120 cm  
2E000J00089A



Induction wok 40 cm  
2E000010004A



Induction cooktop 2  
zones 40 cm  
2E000010009A



Induction cooktop 4  
zones 80 cm  
2E000010005A



Smooth electric frytop  
40 cm  
2E000J00028A



Ribbed electric frytop  
40 cm  
2E000J00034A



Smooth/ribbed electric  
frytop 60 cm  
2E000J00024A



Coup de feu 40 cm  
2E000J00051A



Electric pasta cooker  
40 cm  
2E000J00060A



Double electric fryer  
40 cm  
2E000J00064A



4 Burners + electric  
oven 80 cm  
2E000J00083A



4 Burners + electric  
convection oven 80 cm  
2E000J00095A



2 Burners + coup de feu  
+ electric oven 80 cm  
2E000J00074A



Electric convection  
oven 80 cm  
2E000J00055A



Electric static oven  
100 cm  
2E000J00054A



Electric multifunction  
oven 100 cm  
2E001J00060A





# OG Professional

Discover the collection on our website

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



Electric multifunction  
oven 80 cm

2E001J00061A



Warming cabinet  
40 cm

2O072ZV0004A



2 Burners 9kw 40 cm

2E000J00093A



2 Burners 11kw 40 cm

2E000J00094A



2 Burners 13kw 40 cm

2E000J00092A



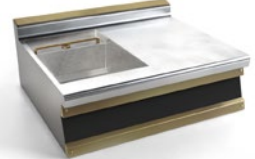
Sink 40 cm

2E000010001A



Worktop with sink on  
the right 80 cm

2E000010002A



Worktop with sink on  
the left 80 cm

2E000010003A



Drawers

2O071ZV0001A

40 cm

2O071ZV0002A

60 cm

2O071ZV0003A

80 cm



Doors

2O071ZV0001A

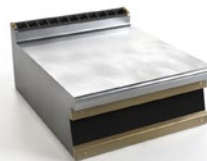
40 cm

2O072ZV0002A

60 cm

2O072ZV0003A

80 cm



Worktop

2E000J00045A

20 cm

2E000010006A

40 cm

2E000010007A

60 cm

2E000010008A

80 cm



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



## Isola cooking range.

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



Discover Isola cooking range on our website



Isola 248 range cooker  
Colour: Green apple / Finishing: Polished Chrome





## A Touch of Style for Every Design.

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

## Like Luxurious Supercars.

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







Isola 248 range cooker  
Colour: Lily white / Finishing: Polished chrome



Isola 248 range cooker  
Colour: Basalto / Finishing: Gunmetal





## Functional and Versatile.

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



## Isola 168

The compact kitchen island with great potential.

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

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

The Isola range in picture is a freestanding cooking range measuring 168 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

On one side

- Smooth electric frytop 40 cm
- Warming cabinet 40 cm
- 4 burners + electric oven 80 cm
- Worktop 40 cm
- Door 40 cm

On the other side

- Worktop
- 2 x Door 40 cm
- 2 x Drawers 40 cm





## Isola 188

The perfect mix of elegance and professional performance.

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

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

of elements.

The Isola range in picture is a freestanding cooking range measuring 188 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

On one side

- 2 burners 40 cm
- Warming cabinet 40 cm
- 2 burners + coup de feu + electric oven 80 cm
- Smooth/ribbed electric frytop 60 cm
- Drawers 60 cm

On the other side

- Worktop
- Sink 40 cm
- 2 x Drawers 60 cm
- Doors 60 cm



## Isola 208 A dream professional kitchen.

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

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

The Isola range in picture is a freestanding

cooking range measuring 208 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

On one side

- Worktop 40 cm
- Warming cabinet 40 cm
- 4 burners + electric oven 80 cm
- 2 burners 40 cm
- Drawers 40 cm
- Worktop 40 cm
- Doors 40 cm

On the other side

- Worktop 40 cm
- Smooth frytop 40 cm
- 2 burners 40 cm
- Electric pasta cooker 40 cm
- 2 x Drawers 40 cm
- 2 x Door 40 cm





## Isola 228

An exceptional work and furnishing element.

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

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

The Isola range in picture is a freestanding cooking range measuring 208 cm wide. The unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

On one side

- Worktop 60 cm
- Drawers 60 cm
- Electric pasta cooker 40 cm
- 4 burners + electric oven 80 cm
- Worktop 40 cm
- Warming cabinet 40 cm

On the other side

- Worktop
- Sink 40 cm
- Drawers 60 cm
- 2 x Doors 80 cm



## Isola 248

### High-level results for hospitality enthusiasts.

High technological and functional level for an extremely versatile cooking island that offers ample surface area and various cooking options. With nearly 2 and a half meters in width, Isola 248 allows for preparing meals even for large groups of guests. The ability to install up to 4 ovens enables multiple simultaneous cooking, while the top can be equipped with all the most useful cooking tools, including burners, coup de feu, frytop, pasta cooker, and fryer, or left neutral for food preparation.

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

The Isola range in picture is a freestanding cooking range measuring 248 cm wide. The

unit, crafted entirely in high-thickness steel and finished with fine solid brass details, consists of the following modules:

On one side

- Worktop 80 cm
- 2 burners 40 cm
- Smooth/ribbed electric frytop 80 cm
- Worktop 40 cm
- Warming cabinet 40 cm
- Doors 40 cm
- 2 x Drawers 40 cm
- Electric convection oven 80 cm

On the other side

- Worktop 60 cm
- 4 burners + electric oven 80 cm
- Electric pasta cooker 40 cm
- Worktop 40 cm
- Drawers 60 cm
- Door 40 cm





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



# Isola

Discover the collection on our website

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



4 Gas burners + coup  
de feu 120 cm  
2E000J00089A



Induction wok 40 cm  
2E000010004A



Induction cooktop 2  
zones 40 cm  
2E000010009A



Induction cooktop 4  
zones 80 cm  
2E000010005A



Smooth electric frytop  
40 cm  
2E000J00028A



Ribbed electric frytop  
40 cm  
2E000J00034A



Smooth/ribbed electric  
frytop 60 cm  
2E000J00024A



Coup de feu 40 cm  
2E000J00051A



2 Burners + coup de feu  
+ electric oven 80 cm  
2E000J00074A



Electric convection  
oven 80 cm  
2E000J00055A



Electric static oven  
100 cm  
2E000J00054A



Electric multifunction  
oven 100 cm  
2E001J00060A



Electric multifunction  
oven 80 cm  
2E001J00061A



Warming cabinet  
40 cm  
2O072ZV0004A



2 Burners 9kw 40 cm  
2E000J00093A



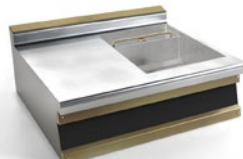
2 Burners 11kw 40 cm  
2E000J00094A



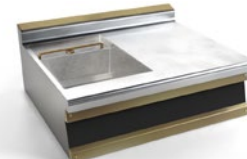
2 Burners 13kw 40 cm  
2E000J00092A



Sink 40 cm  
2E000010001A



Worktop with sink on  
the right 80 cm  
2E000010002A



Worktop with sink on  
the left 80 cm  
2E000010003A



# Isola

Discover the collection on our website

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



## Drawers

**2O071ZV0001A**

40 cm

**2O071ZV0002A**

60 cm

**2O071ZV0003A**

80 cm



## Doors

**2O071ZV0001A**

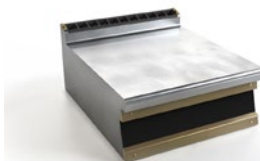
40 cm

**2O072ZV0002A**

60 cm

**2O072ZV0003A**

80 cm



## Worktop

**2E000J00045A**

20 cm

**2E0000I0006A**

40 cm

**2E0000I0007A**

60 cm

**2E0000I0008A**

80 cm





Fiorentina 90 glass door range cooker / High dome hood  
Colour: Clear Sky / Finishing: Burnished brass  
Panel with solid brass frame  
Finishing: Stainless steel, Burnished brass

# Fiorentina cooking range.

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



Discover Fiorentina  
cooking range on our  
website

## Made in Italy elegance.

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





Florentina 120 solid door range cooker / Straight sides hood  
Colour: Silver Mist / Finishing: Burnished brass  
Burnished brass pot-filler tap, cone lever





Florentina 120 glass door range cooker / Straight sides hood / Premium series freestanding double fridge-freezer  
Colour: Cotton Candy / Finishing: Copper



## Unique creations.

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

on request – and to choose from a variety of finishes for the brass details makes each of these range cookers a unique creation.



## Style.

The structures can be personalized by choosing from any colour in the standard chart as well as custom colours on request and different combinations of finishes for the brass details, making each kitchen unique.

## Power.

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





## User-friendly.

The collection is not only aesthetically pleasing; it is also extremely easy to use. The intuitive control panel ensures that all the functions can be managed with the simplest of touches.

The multiple functions include a cooking timer, meat temperature probe and a variety of customizable settings.

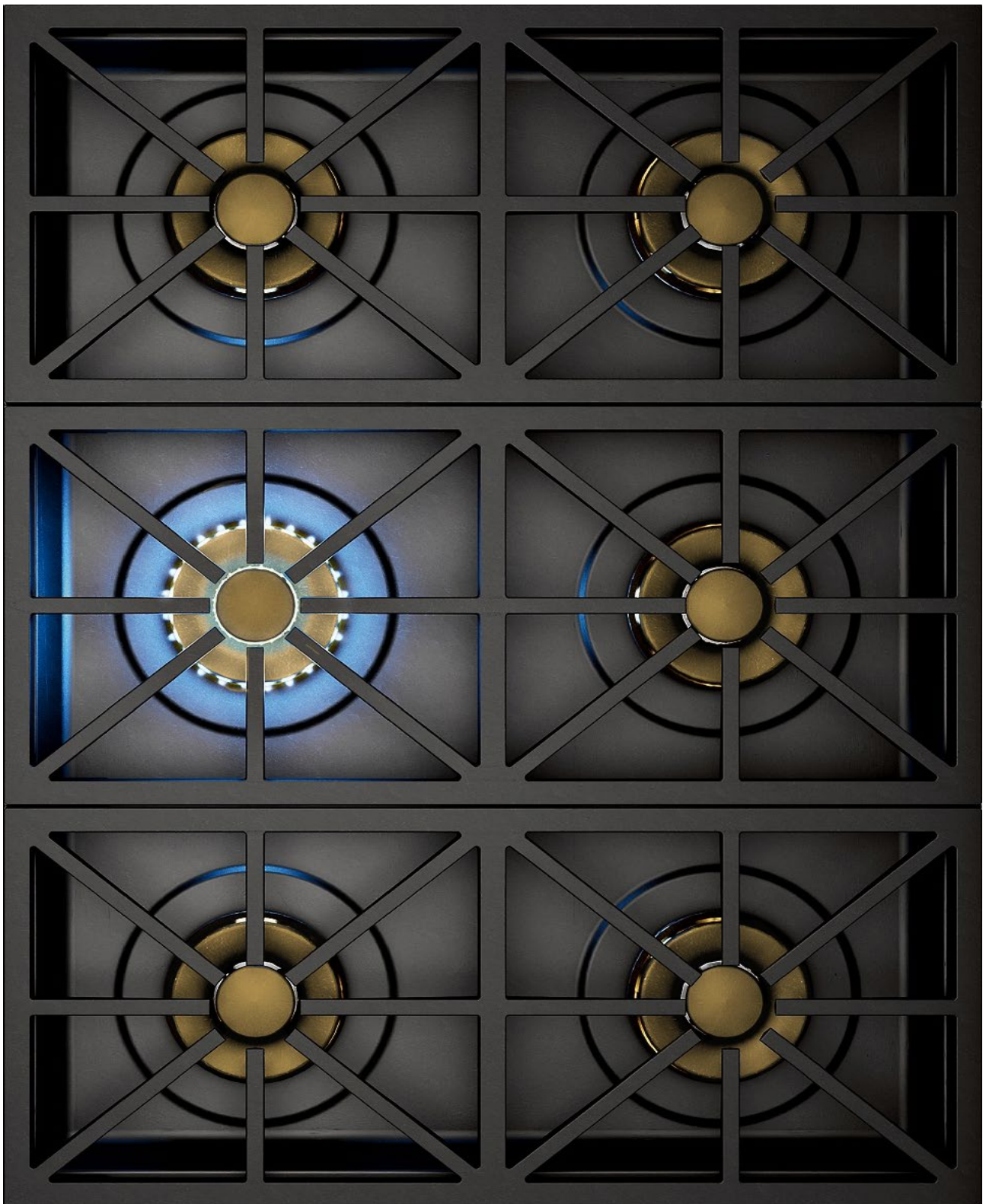
## Extralarge & self-cleaning.

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

The oven has additional functions such as the Pyrolysis function for self-cleaning and Booster for rapid temperature reaching and a food temperature probe.

## Materials.

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



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

Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide

exceptional heat distribution to the base of the cooking vessel at its maximum output of 5 kW and is also capable of the gentlest simmer aided by its oversized burner cap.





## 1 Potente

---

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



## 2 Mezzopotente

---

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



## 3 Medio

---

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



## 4 Adagio

---

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



## 5 Delicatissimo

---

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



## Fiorentina 75

INDUCTION - 76 CM

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

The kitchen is equipped with a professional multifunction electronic oven with a capacity of 124 l. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when

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



Fiorentina 75 solid door range cooker  
Colour: Obsidian / Finishing: Burnished Brass





## Fiorentina 90

INDUCTION / DUAL FUEL / FULL GAS - 91 CM

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

The multifunction electric oven has an extra-large capacity (161 liters), and is equipped with

double ventilation for better heat distribution. Multiple baking functions allow for ultimate flexibility, performance and capacity. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

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



Florentina 90 solid door range cooker / High pyramid hood  
Colour: Velvet Nightfall / Finishing: Burnished Brass



## Fiorentina 120

DUAL FUEL - 122 CM

The Fiorentina 120 kitchen is available in the Dual Fuel version and is characterized by a thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Professional burner beneath continuous cast iron grates and a professional smooth and grooved cast iron griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 5 kW. Cast iron grates: Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

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





Fiorentina 120 glass door range cooker / High dome hood  
Colour: Midnight Serenity / Finishing: Burnished Brass  
Panel with hammered trim / Lily ladle bar  
Finishing: Burnished brass



## Fiorentina 150

INDUCTION - 152 CM

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

The kitchen has two professional multifunction electronic ovens with a capacity of 124 lt each, which allows different dishes to be cooked at the same time. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of

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





Florentina 150 solid door range cooker / Straight sides hood  
Colour: Latte / Finishing: Polished chrome  
Panel with solid brass frame / Straight ladle bar  
Finishing: Stainless steel, Polished chrome





## Fiorentina 180

DUAL FUEL - 182 CM

In the Fiorentina 180 Dual Fuel, twelve burners of different sizes with professional cast iron grills ensure quality and performance. The cooking experience is enriched by the smooth enamelled cast-iron griddle. The hob has been designed to guarantee maximum power for the best culinary performances. The two rings of the burners can be controlled separately: internal, ideal for slow cooking, and external for large firings. The brass burners allow a use that goes from the light simmering to firings that require a maximum power of 5 kW. The cast-iron grates are built to withstand searing heat and rapid temperature changes without losing their strength.

The kitchen has two professional multifunction electronic ovens with a capacity of 161 lt each, which allows different dishes to be cooked at the same time. Equipped with Dual Convection Technology for the

best distribution of the heat, for unsurpassed baking performance, and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

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



Florentina 180 solid door range cooker / High pyramid hood  
Colour: Green apple / Finishing: Burnished Brass  
Burnished brass pot-filler tap, lobe lever



# Fiorentina

Discover the collection on our website



Fiorentina 75 | Induction | Solid door

1M002ZV0001A



Fiorentina 75 | Induction | Glass door

1M002ZV0002A



Fiorentina 90 | Induction | Solid door

1M002ZV0009A



Fiorentina 90 | Induction | Glass door

1M002ZV0010A



Fiorentina 90 | Dual fuel / Full gas | Solid door

1M002ZV0003A / 1M002ZV0005A



Fiorentina 90 | Dual fuel / Full gas | Glass door

1M002ZV0004A / 1M002ZV0006A



Fiorentina 120 | Dual Fuel | Solid door

1M002ZV0011A



Fiorentina 120 | Dual Fuel | Glass door

1M002ZV0012A





# Fiorentina

Discover the collection on our website



Fiorentina 150 | Induction | Solid door

1M002ZV0001A + 1M002ZV5002A + 1M002ZV0001A



Fiorentina 150 | Induction | Glass door

1M002ZV0002A + 1M002ZV5002A + 1M002ZV0002A



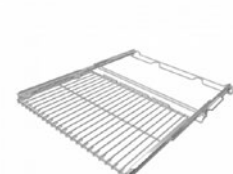
Fiorentina 180 | Dual fuel | Solid door

1M002ZV0003A + 1M002ZV5002A + 1M002ZV0003A



Fiorentina 180 | Dual fuel | Glass door

1M002ZV0004A + 1M002ZV5002A + 1M002ZV0004A



Telescopic grill for  
Fiorentina 75/150

4E102F00005F

Telescopic grill for  
Fiorentina 75/150

4E102F00006F



Cast iron cooking  
plater for Fiorentina  
90/180

4E102F00004F



Wok ring

4E102F00001F



Simmer plate

4E102F00002F



Decorative burner  
caps for Fiorentina  
75/150

1E102050002F



Decorative burner  
caps for Fiorentina  
90/120/180

1E102050004F



Restart 100 double oven range cooker, classic door / Straight sides hood  
Colour: Obsidian / Finishing: Burnished Brass

## Restart cooking range.

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



Discover Restart  
cooking range on  
our website



## Tradition and innovation.

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





Detail of the brass "saltaleone" closure



## Restart 90 single oven

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

The range cooker Restart 90 offers an electric multifunction oven with grill and cooling fan, electric spit, thermostat, analogic LCD programmer. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3 configurations available

to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 4 versions: 5 burners, 6 burners, 4 burners with fry-top or induction.





Restart 90 single oven range cooker, glass door / Dome hood  
Colour: Zafferano, Stainless steel / Finishing: Satin chrome



## Restart 90 double oven

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

The range cooker Restart 90 double oven offers a main electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second oven is a mini electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers,

and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 4 versions: 5 burners, 6 burners, 4 burners with fry-top or induction.





Restart 90 double oven range cooker, solid door  
Colour: Clearwater / Finishing: Polished chrome  
Polished chrome pot-filler tap





## Restart 100

5 BURNERS / 6 BURNERS / 4 BURNERS + FRYTOP

The range cooker Restart 100 double oven offers an electric multifunction oven with grill and cooling fan, thermostat, analogic LCD programmer. The second smaller oven is an electric oven with electric grill and split. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers, and easy to clean. 3

configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 3 versions: 4 burners with fry-top, 5 burners, 6 burners.



Restart 100 range cooker, glass door / Pyramid hood  
Colour: Stainless steel / Finishing: Polished chrome  
Polished chrome straight ladle bar



## Restart 120

8 BURNERS / 6 BURNERS + FRYTOP

The range cooker Restart 120 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 spit. The cold door of the oven with triple removable glass is safe with children, perfectly insulated thanks to the three layers,

and easy to clean. 3 configurations available to blend in perfectly with both the most classic and the most contemporary spaces: classic door, glass door and solid door. The cooktop is equipped with high efficiency burners with safety valves and cast-iron grids and is available in 2 versions: 6 burners + fry top, 8 burners.





Restart 120 range cooker, classic door / Dome hood  
Colour: Grotta azzurra / Finishing: Burnished brass



# Restart

Discover the collection on our website



Restart 90 single oven | Solid door

1M003ZV0020A - 6 burners

1M003ZV0011A - 5 burners

1M003ZV0021A - 4 burners + frytop

1M003ZV0017A - induction



Restart 90 single oven | Glass door

1M003ZV0032A - 6 burners

1M003ZV0023A - 5 burners

1M003ZV0033A - 4 burners + frytop

1M003ZV0029A - induction



Restart 90 double oven | Classic door

1M003ZV0044A - 6 burners

1M003ZV0035A - 5 burners

1M003ZV0045A - 4 burners + frytop

1M003ZV0041A - induction



Restart 90 double oven | Solid door

1M003ZV0053A - 6 burners

1M003ZV0047A - 5 burners

1M003ZV0054A - 4 burners + frytop

1M003ZV0050A - induction



Restart 90 double oven | Glass door

1M003ZV0062A - 6 burners

1M003ZV0056A - 5 burners

1M003ZV0063A - 4 burners + frytop

1M003ZV0059A - induction



Restart 90 double oven | Classic door

1M003ZV0071A - 6 burners

1M003ZV0065A - 5 burners

1M003ZV0072A - 4 burners + frytop

1M003ZV0068A - induction



# Restart

Discover the collection on our website



Restart 100 | Solid door

1M003ZV0080A - 6 burners

1M003ZV0074A - 5 burners

1M003ZV0075A - 4 burners + frytop



Restart 100 | Glass door

1M003ZV0088A - 6 burners

1M003ZV0082A - 5 burners

1M003ZV0083A - 4 burners + frytop



Restart 100 | Classic door

1M003ZV0096A - 6 burners

1M003ZV0090A - 5 burners

1M003ZV0091A - 4 burners + frytop



Restart 120 | Solid door

1M003ZV0102A - 8 burners

1M003ZV0103A - 6 burners + frytop



Restart 120 | Glass door

1M003ZV0109A - 8 burners

1M003ZV0110A - 6 burners + frytop



Restart 120 | Classic door

1M003ZV0116A - 8 burners

1M003ZV0117A - 6 burners + frytop





OG Professional 168 range cooker / High Pyramid hood  
Colour: Diamond / Finishing: Satin Nickel

# Hoods.

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



Discover all hoods  
on our website



## The sublime recycling of air in the kitchen.

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



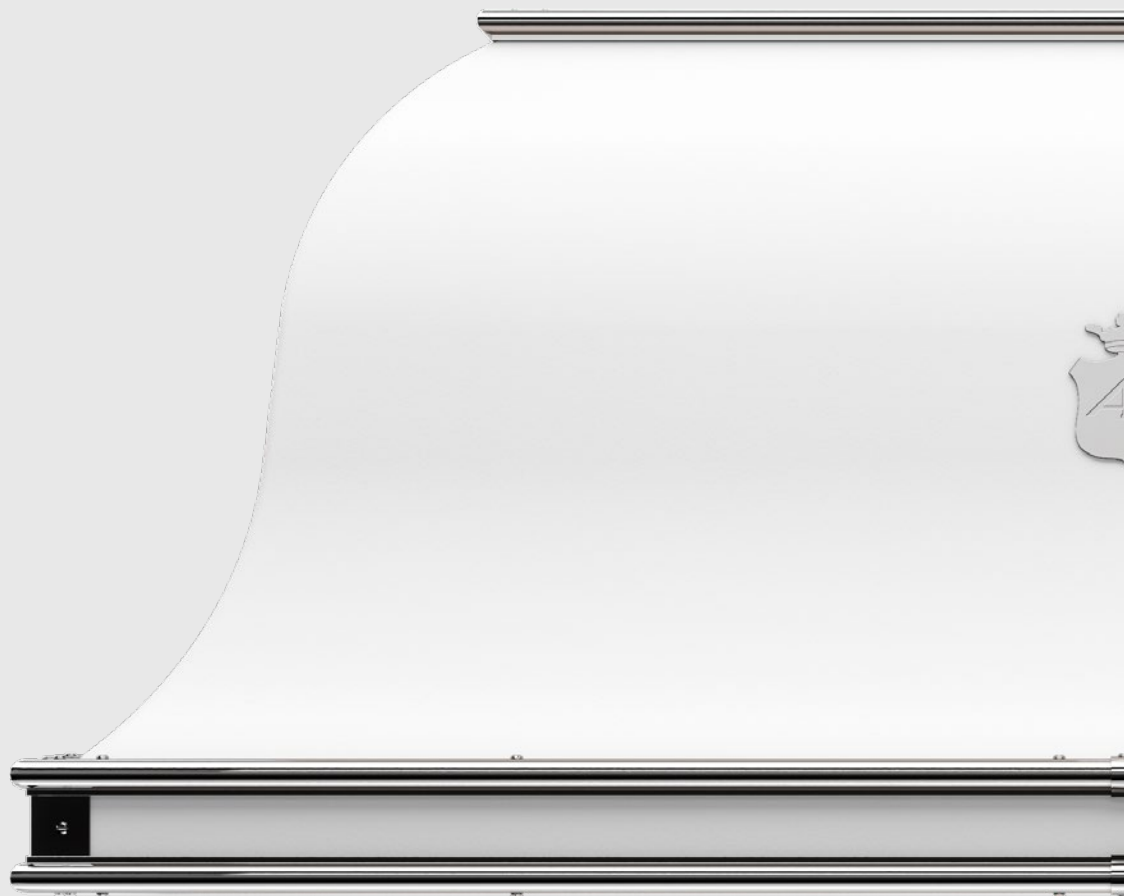




OG Professional 208 range cooker / Pyramid hood  
Colour: Stainless steel / Finishing: Polished chrome  
Shelving with 6 poles  
Finishing: Polished chrome

## Materials.

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



## Heights.

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

## Installation.

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



## Features.

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







## Domestic hoods.

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

## Professional hoods.

Born from the need to have perfect aspiration for powerful OG Professional cooking machines, these hoods are extremely advanced equipment which, thanks to their filtering system, allows to purify the air in an incredibly effective and rapid way, with low noise level and reduced consumption. Internally, the hoods are equipped with LED lights and have an aspiration capacity of up to 2.250 cubic meters per hour.





# Hoods

Discover the collection on our website



Low dome hood



High dome hood



Low bell hood



High bell hood



Low pyramid hood



High pyramid hood



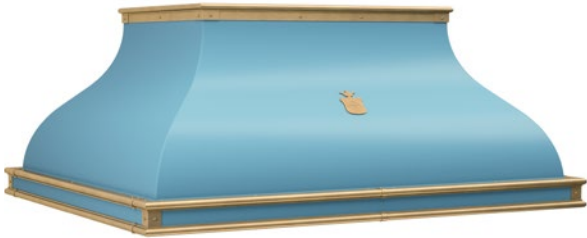
Straight sides hood





# Hoods

Discover the collection on our website



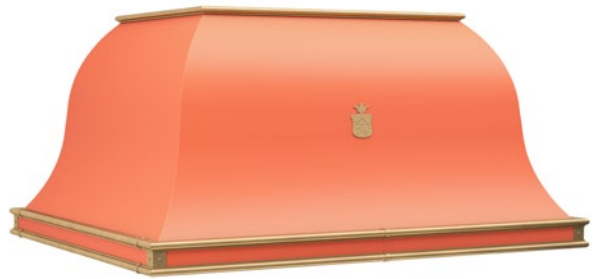
Low dome island hood



High dome island hood



Low bell island hood



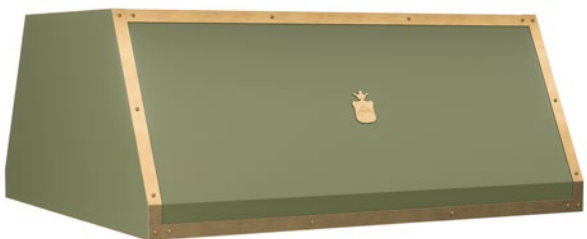
High bell island hood



Low pyramid island hood



High pyramid island hood



Straight sides island hood



Fiorentina 90 solid door range cooker  
Colour: Deep water / Finishing: Satin Nickel  
Straight-ladle bar  
Finishing: Satin nickel

# Panels, Shelves, Hanging Racks.

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



Discover all panels and hanging racks on our website



## Metal Panels.

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





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





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





## Shelves and hanging racks.

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



# Panels

Discover the collection on our website



Panel with hammered trim on 3 sides  
and 2 beveled corners

**1A016990001A**

Metal panel available in copper,  
stainless steel or brass.



Panel with hammered trim on 4 sides

**1A016990004A**

Metal panel available in copper,  
stainless steel or brass.



Panel with solid brass frame

**1A016990005A**

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





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





# Shelves and hanging racks

Discover the collection on our website



Solid brass shelving for pots and pans  
with 6 poles

**1A024050001A**

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



Solid brass shelving for pots and pans  
with 4 poles

**1A024050004A**

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



Solid brass shelving for pots and pans  
with 6 poles

**1A024050002A**

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



# Shelves and hanging racks

Discover the collection on our website



**Straight solid brass ladle bar**

**1A024050013A**

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



**Round solid brass ladle bar**

**1A024050007A**

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



**Lily Brass ladle bar**

**1A024050010A**

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



**Solid brass ladle bar with curved support**

**1A024050011A**

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





OG Professional Grill 100 built-in  
Colour: Terracotta / Finishing: Polished Chrome



# Barbecues.

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



Discover all barbecues  
on our website



## A Restaurant in your garden.

Blending a legacy of innovation and craftsmanship through the highest quality cooking systems, Officine Gullo Grill Cooking Suite embrace a new world of culinary possibilities, providing an actual outdoor kitchen in a single suite: a sophisticated cooking range that guarantees the same unparalleled performance as a top restaurant kitchen. It's a centerpiece around which family and friends can gather in the open air.





OG Professional Grill 100 freestanding  
Colour: Lagoon / Finishing: Polished chrome





## OG Professional Grill 80

The OG Professional Grill 80 has 6 high-performance 23 kW burners and sturdy thick stainless steel grills. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the products exclusivity. The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting.

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

internal lighting has been positioned within the cooking area, on the sides of the lid and inside the barbecue units.

In the freestanding version, the following are located on the side shelving:

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



OG Professional Grill 80 freestanding  
Colour: Obsidian / Finishing: Polished chrome





## OG Professional Grill 100

The OG Professional Grill 100, with a 2,920 cm<sup>2</sup> cooking area, has 8 high-performance 31 kW burners and sturdy 9.5 mm thick stainless steel grills. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the product's exclusivity. The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting. A practical tray, which can be easily removed as needed, makes smoking food straightforward due to the built-in system. Wood powered, the tray enables the barbecue to be transformed quickly into a food smoker.

The lid operates on sliding rails and can be retracted to regain the space required, unlike the usual opening mechanisms of hinged lids. All the heat is maintained beneath its double side. The hinges enable

slow, careful and silent closure. Another detail that embellishes this barbecue are the back-lit handles. For additional convenience, internal lighting has been positioned within the cooking area, on the sides of the lid and inside the barbecue units.

In the freestanding version, the following are located on the side shelving:

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



OG Professional Grill 100 built-in  
Colour: Terracotta / Finishing: Polished chrome





## OG Professional Grill 140

The OG Professional Grill 140 vaunts an impressive cooking surface measuring 3,543 cm<sup>2</sup> and a total of 9 high performance burners at 39.2 kW.

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

The cooking area consists of two units:

- the first has sturdy stainless steel grills, 9.5 mm thick and measuring 72 x 46 cm. The perfect nonstick surfaces allow excellent results to be achieved, even for the most delicate dishes. The distinctive wave structure is the hallmark of the product's exclusivity.
- the second consists of the infrared

cooking area, 47×46 cm. This is a high-temperature cooking surface, which reaches 980° due to the ceramic cooking top. In direct contact with an intense source of heat, similar to charcoal, meats brown rapidly, ensuring tender and succulent results. The ignition system, which is powered by a flame parallel and adjacent to the burner, guarantees safe and instant lighting.

In the freestanding version, the following are located on the side shelving:

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





OG Professional Grill 140 built-in  
Colour: Matcha / Finishing: Polished chrome





# Barbecues

Discover the collection on our website



OG Professional grill 80 freestanding  
1E010NP0006A



OG Professional grill 80 built-in  
1E010NP0003A



OG Professional grill 100 freestanding  
1E010NP0001A



OG Professional grill 100 built-in  
1E010NP0004A



# Barbecues

Discover the collection on our website



OG Professional grill 140 freestanding  
1E010NP0002A



OG Professional grill 140 built-in  
1E010NP0005A





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

# Taps.

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



Discover all taps  
on our website



## Exclusive design and mechanics.

The constant research by Officine Gullo has led to the creation of a line of iconic products that redefine the aesthetic standards of both domestic and professional mixers and 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.



Mixer, detail



Petal lever, detail



Satin nickel tap with curved gooseneck spout, Lobe levers





Satin nickel tap with curved gooseneck spout, Lobe levers



## Water is synonymous with life, the centre of the kitchen.

Source of life, energy and resource, instrument of work and well-being. If we consider that there is life wherever there is water, we can understand the importance it deserves. And the kitchen, which is the place where we nourish wellness and nutrition, is the right place to dedicate special attention to this essential element. No other kitchen element is used as often as the 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.



## 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.



## Multiple shapes and features.

The possibility to choose between a mixer or knobs, a countertop or wall mounted tap rather than a folding tap, covers all possible customer needs.

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

## Different knobs to style your tap.

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



### Cone.

Visually arresting levers with a striking retro feel.



### Petal.

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



### Lobe.

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



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

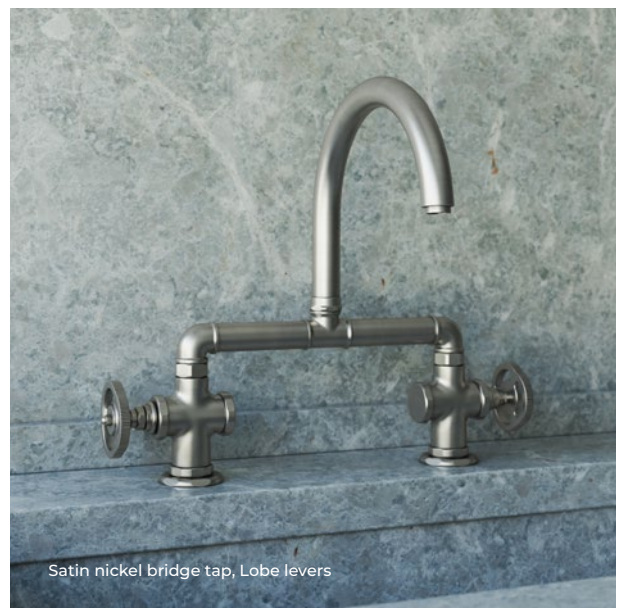




Burnished brass mixer tap with curved gooseneck spout, Lobe levers



Polished chrome pot-filler tap, Lobe levers



Satin nickel bridge tap, Lobe levers



## Brass available in three finishes.

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

### BURNISHED BRASS

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

### SATIN NICKEL

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

### POLISHED CHROME

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



Burnished brass single-hole countertop tap / Countertop spray tap with mixer handle









# Taps

Discover the collection on our website



## Bridge tap with curved gooseneck spout

**2A011B50024A** - Petal levers, burnished brass

**2A011B50025A** - Cone levers, burnished brass

**2A011B50023A** - Lobe levers, burnished brass

**2A011N50024A** - Petal levers, satin nickel

**2A011N50025A** - Cone levers, satin nickel

**2A011N50023A** - Lobe levers, satin nickel

**2A011C50024A** - Petal levers, polished chrome

**2A011C50025A** - Cone levers, polished chrome

**2A011C50023A** - Lobe levers, polished chrome



## Tap with curved gooseneck spout

**2A011B50027A** - Petal levers, burnished brass

**2A011B50028A** - Cone levers, burnished brass

**2A011B50026A** - Lobe levers, burnished brass

**2A011N50027A** - Petal levers, satin nickel

**2A011N50028A** - Cone levers, satin nickel

**2A011N50026A** - Lobe levers, satin nickel

**2A011C50027A** - Petal levers, polished chrome

**2A011C50028A** - Cone levers, polished chrome

**2A011C50026A** - Lobe levers, polished chrome



## Mixer tap with curved gooseneck spout

**2A011B50030A** - Petal levers, burnished brass

**2A011B50031A** - Cone levers, burnished brass

**2A011B50029A** - Lobe levers, burnished brass

**2A011N50030A** - Petal levers, satin nickel

**2A011N50031A** - Cone levers, satin nickel

**2A011N50029A** - Lobe levers, satin nickel

**2A011C50030A** - Petal levers, polished chrome

**2A011C50031A** - Cone levers, polished chrome

**2A011C50029A** - Lobe levers, polished chrome



## Double mixer tap with curved gooseneck spouts

**2A011B50033A** - Petal levers, burnished brass

**2A011B50034A** - Cone levers, burnished brass

**2A011B50032A** - Lobe levers, burnished brass

**2A011N50033A** - Petal levers, satin nickel

**2A011N50034A** - Cone levers, satin nickel

**2A011N50032A** - Lobe levers, satin nickel

**2A011C50033A** - Petal levers, polished chrome

**2A011C50034A** - Cone levers, polished chrome

**2A011C50032A** - Lobe levers, polished chrome



# Taps

Discover the collection on our website



## Countertop spray tap

**2A011B50036A** - Petal levers, burnished brass

**2A011B50037A** - Cone levers, burnished brass

**2A011B50035A** - Lobe levers, burnished brass

**2A011N50036A** - Petal levers, satin nickel

**2A011N50037A** - Cone levers, satin nickel

**2A011N50035A** - Lobe levers, satin nickel

**2A011C50036A** - Petal levers, polished chrome

**2A011C50037A** - Cone levers, polished chrome

**2A011C50035A** - Lobe levers, polished chrome



## Pot-filler tap

**2A011B50039A** - Petal levers, burnished brass

**2A011B50040A** - Cone levers, burnished brass

**2A011B50038A** - Lobe levers, burnished brass

**2A011N50039A** - Petal levers, satin nickel

**2A011N50040A** - Cone levers, satin nickel

**2A011N50038A** - Lobe levers, satin nickel

**2A011C50039A** - Petal levers, polished chrome

**2A011C50040A** - Cone levers, polished chrome

**2A011C50038A** - Lobe levers, polished chrome



## Single-hole countertop tap

**2A011N50001A** - Satin nickel

**2A011B50001A** - Burnished brass



## Arch spout tap

**2A011N50005A** - Satin nickel

**2A011B50005A** - Burnished brass



## Wall mounted tap

**2A011N50003A** - Satin nickel

**2A011B50003A** - Burnished brass

Upper jet 30 or 35 cm





# Taps

Discover the collection on our website



## Wall mounted tap

**2A011N50006A** - Satin nickel

**2A011B50006A** - Burnished brass

Upper jet 30 or 35 cm



## Countertop mixer tap

**2A011N50008A** - Satin nickel

**2A011B50008A** - Burnished brass

Upper jet 25 or 30 cm



## Foldable countertop mixer tap

**2A011N50010A** - Satin nickel

**2A011B50010A** - Burnished brass

Upper jet 25 or 30 cm



## Pot filler tap with extractable hand shower

**2A011N50012A** - Satin nickel

**2A011B50012A** - Burnished brass



## Mixer tap with arc jet

**2A011N50013A** - Satin nickel

**2A011B50013A** - Burnished brass



## Wall mounted mixer tap

**2A011N50014A** - Satin nickel

**2A011B50014A** - Burnished brass

Upper jet 30 or 35 cm



# Taps

Discover the collection on our website



## Wall mounted mixer tap

**2A011N50016A** - Satin nickel

**2A011B50016A** - Burnished brass



## Swivelling pot filler tap

**2A011N50018A** - Satin nickel

**2A011B50018A** - Burnished brass



## Pot filler jointed mixer tap with side lever

**2A011N50019A** - Satin nickel

**2A011B50019A** - Burnished brass



## Bridge tap

**2A011N50020A** - Satin nickel

**2A011B50020A** - Burnished brass

Upper jet 25 or 30 cm



## Countertop spray tap with mixer handle

**2A011N50022A** - Satin nickel

**2A011B50022A** - Burnished brass

Spray head on the left or on the right



Semi-recessed stainless steel sink with step, polished steel finishings  
Polished chrome mixer tap with curved gooseneck spouts, Lobe lever  
Polished chrome spray tap, Lobe levers



## Sinks.

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



Discover all sinks  
on our website



Semi-recessed brass sink / Burnished brass double mixer tap with curved gooseneck spouts, Cone levers



## Copper, brass and steel: only thick noble materials.

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



## A unique craftsmanship.

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





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





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



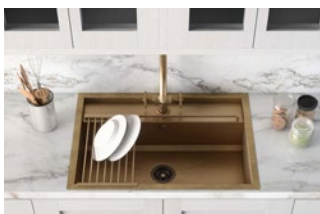
## Several combinations of materials for more styles.

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



# Sinks

Discover the collection on our website



## Top-mounted rectangular sink with step

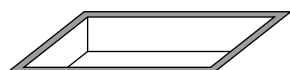
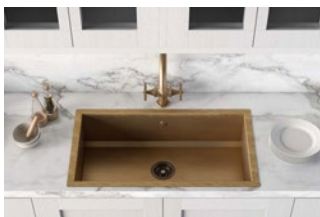
### 1A012Z09001A

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin Stainless Steel

Sink depth: 18 cm

Dimension: 40 x 53,5 cm / 60 x 53,5 cm / 80 x 53,5 cm / 100 x 53,5 cm / 120 x 53,5 cm



## Top-mounted rectangular sink

### 1A012Z09003A

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin Stainless Steel

Sink depth: 18 cm

Dimension: 40 x 40 cm / 60 x 40 cm / 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



## Top-mounted rectangular sink with side drainer on the right

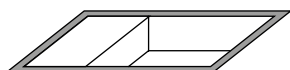
### 1A012Z09006A

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin Stainless Steel

Sink depth: 18 cm

Dimension: 120 x 40 cm



## Top-mounted rectangular sink with side drainer on the left

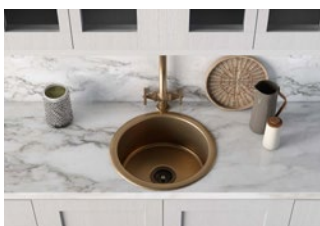
### 1A012Z09007A

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin Stainless Steel

Sink depth: 18 cm

Dimension: 120 x 40 cm



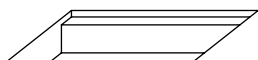
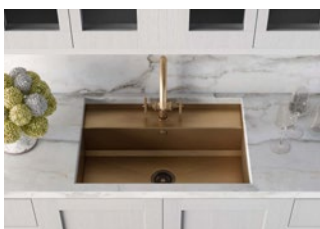
## Top-mounted round sink

### 1A012Z09020A - Ø 35 cm

### 1A012Z09021A - Ø 47 cm

\*Sink material: Burnished Brass / Copper

Sink depth: 18 cm



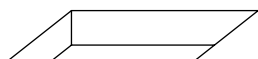
## Undermounted rectangular sink with step

### 1A012Z09008A

\*Sink material: Stainless steel / Burnished Brass / Copper

Sink depth: 18 cm

Dimension: 40 x 53,5 cm / 60 x 53,5 cm / 80 x 53,5 cm / 100 x 53,5 cm / 120 x 53,5 cm



## Undermounted rectangular sink

### 1A012Z09010A

\*Sink material: Stainless steel / Burnished Brass / Copper

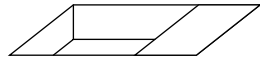
Sink depth: 18 cm

Dimension: 40 x 40 cm / 60 x 40 cm / 80 x 40 cm / 100 x 40 cm / 120 x 40 cm



# Sinks

Discover the collection on our website



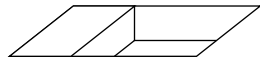
Undermounted rectangular sink with side drainer on the right

**1A012Z09014A**

\*Sink material: Stainless steel / Burnished Brass / Copper

Sink depth: 18 cm

Dimension: 120 x 40 cm



Undermounted rectangular sink with side drainer on the left

**1A012Z09013A**

\*Sink material: Stainless steel / Burnished Brass / Copper

Sink depth: 18 cm

Dimension: 120 x 40 cm



Semi-recessed rectangular sink with step

**1A012Z09015A**

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin

Stainless Steel

Sink depth: 18 cm

Dimension: 40 x 63 cm / 60 x 63 cm / 80 x 63 cm / 100 x 63 cm /

120 x 63 cm



Semi-recessed rectangular sink

**1A012Z09017A**

\*Sink material: Stainless steel / Burnished Brass / Copper

\*\*Finishing: Polished Stainless Steel / Burnished Brass / Satin

Stainless Steel

Sink depth: 18 cm

Dimension: 40 x 47 cm / 60 x 47 cm / 80 x 47 cm / 100 x 47 cm /

120 x 47 cm



Draining rack

**1A012Z01002A** - width 25 cm

**1A012Z01003A** - width 35 cm



Soap dish

**1A012Z01004A**



\*\*Finishing



\*Sink material





Professional series built-in fridge-freezer, 70 cm / Professional series built-in wine cellar, 45 cm  
Colour: Green apple / Finishing: Burnished Brass

# Refrigeration.

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



Discover all refrigerators  
on our website

## Top of the range.

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

## Refrigerators are tailored, like the old-fashioned larder.

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

## The added value of the design experience.

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







Professional series 60cm single door refrigerator / Professional series 45cm wine cellar / Professional series 90cm fridge-freezer  
Colour: Custom / Finishing: Burnished brass



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



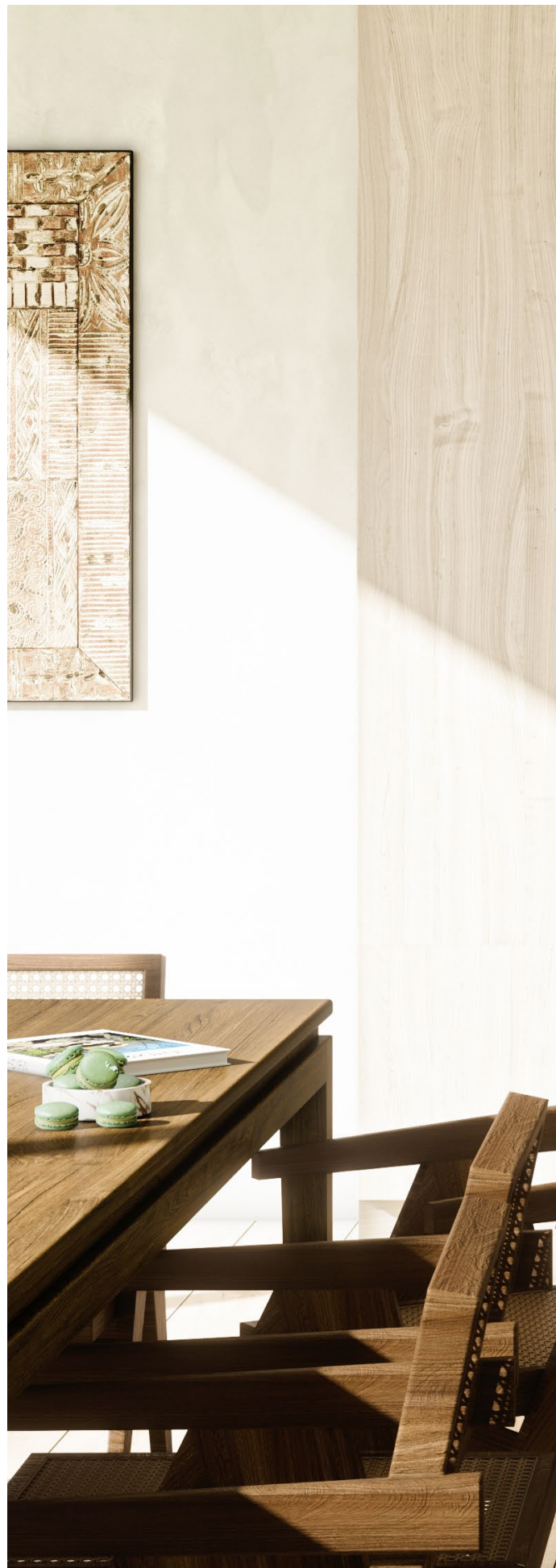
## Fridge-freezers.

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



## Single door refrigerators.

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





Professional series 75 cm single door fridge / Professional series 75 cm single door freezer  
Colour: Matcha / Finishing: Polished chrome





Professional series 75 cm single door freezer  
Colour: Riviera / Finishing: Burnished brass



## Single door freezers.

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

## A celebration of wine.

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

## Several wines at ideal temperatures at the same time.

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



Professional series 90 cm fridge freezer / Professional series 60 wine cellar  
Colour: Curry / Finishing: Satin nickel





# Refrigeration

Discover the collection on our website



Professional series  
Built-in fridge-freezer,  
90 cm 3 doors  
**1E006GG0001A**



Professional series  
Built-in fridge-freezer,  
90 cm 2 doors  
**1E006GG0002A**



Professional series  
Built-in fridge-freezer,  
75 cm  
**1E006GG0007A**



Professional series  
Built-in single door  
fridge, 90 cm  
**1E006GG0005A**



Professional series  
Built-in single door  
fridge, 75 cm  
**1E006GG0008A**



Professional series  
Built-in single door  
fridge, 60 cm  
**1E006GG0003A**



Professional series  
Built-in single door  
freezer, 45 cm  
**1E006GG0004A**



Professional series  
Built-in single door  
freezer, 60 cm  
**1E006GG0006A**



Professional series  
Built-in single door  
freezer, 75 cm  
**1E006GG0009A**



Professional series  
Built-in undercounter  
freezer, 60 cm  
**1E006GG0014A**



Professional series  
Built-in undercounter  
fridge, 60 cm  
**1E006GG0015A**



Premium series  
Freestanding fridge-  
freezer, 70 cm with  
BioFresh box  
**1E006LB0006A**



Premium series  
Freestanding double  
fridge-freezer, 70+70  
cm with BioFresh and  
BioCool box  
**1E006LB0009A**



Premium series  
Freestanding double  
fridge-freezer, 60+60  
cm with BioFresh and  
BioCool box  
**1E006LB0010A**



# Refrigeration

Discover the collection on our website



Professional series  
Built-in wine cabinet,  
45 cm

1E006GG0010A



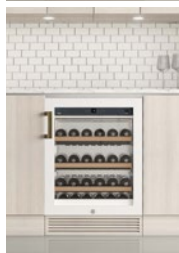
Professional series  
Built-in wine cabinet,  
60 cm

1E006GG0011A



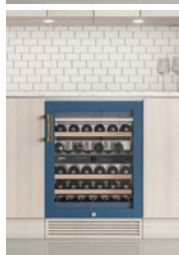
Professional series  
Built-in undercounter  
wine cabinet, 60 cm  
with one climate zone

1E006GG0013A



Premium series  
Built-in undercounter  
wine cabinet, 60 cm  
with one climate zone

1CL06LB0016A



Premium series  
Built-in undercounter  
wine cabinet,  
60 cm with two  
climate zones

1CL06LB0017A



Premium series  
Freestanding wine  
cabinet, w 70 cm h  
192 cm

1E006LB0012A



## Bridges

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

1 appliance bridge 45 cm

OPR06ZV0001A557

1 appliance bridge 60 cm

OPR06ZV0001A710

1 appliance bridge 75 cm

OPR06ZV0001A862

1 appliance bridge 90 cm

OPR06ZV0001A1014

2 appliances bridge 60+60 cm

OPR06ZV0001A1320

2 appliances bridge 75+75 cm

OPR06ZV0001A1624

2 appliances bridge 90+90 cm

OPR06ZV0001A1928

2 appliances bridge 75+45 cm

OPR06ZV0001A1319

3 appliances bridge 60+60+60 cm

OPR06ZV0001A1930

3 appliances bridge 75+75+75 cm

OPR06ZV0001A2386

3 appliances bridge 90+90+90 cm

OPR06ZV0001A2842

3 appliances bridge 70+60+70 cm

OPR06ZV0001A2234



Professional series combi-microwave oven, 60 cm  
Colour: Curry / Finishing: Satin nickel



# Appliances.

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



Discover all appliances  
on our website

## High-performance machine design.

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

## Individual components or parts of a complete kitchen.

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

## Kitchen design consultancy.

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





Professional series combi-microwave oven, 60 cm  
Colour: Curry / Finishing: Satin nickel





Professional series multifunction oven, 60 cm  
Colour: Vanilla frost / Finishing: Burnished brass



## Multifunction oven.

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

## Combi-steam oven.

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

## Combi-microwave oven.

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





Professional series food warming drawer, 60 cm h 14 cm  
Colour: Prosecco / Finishing: Satin nickel

## Sous-vide drawer.

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

## Warming drawer.

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





## Coffee maker.

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

## Blast chiller.

The only appliance that allow temperatures to be lowered quickly, in addition to rapid freezing and defrosting; cooking meat and fish at low temperatures; leavening bread and pizza; warming or cooling dishes; keeping food at the perfect temperature; and chilling wine and drinks. It can halt food at the height of their flavours and aromas. Taste, nutrition, colour and consistency can cross the threshold of time and space to be savoured at their best.



Professional series wine dispenser, 60 cm  
Colour: Riviera / Finishing: Gunmetal

## Built-in hobs.

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







## Wine dispenser.

When a bottle of wine is opened, the oxidation process begins straightaway and the aromas start to change. As soon as the bottle has been opened, the dispenser system ensures that the wine remains the same due to the inflow of inert gas, preventing the oxidation.

Wine dispenser are designed to preserve, chill and serve wines straight from the bottle to the glass. Wine by the glass is served at the right temperature by the control system, guaranteeing the utmost serving hygiene due to the in-built cleaning system.



Premium series gas cooktop, 120 cm





# Appliances

Discover the collection on our website



Premium series  
multifunction oven,  
60 cm

1E005F00001A



Premium series  
multifunction oven,  
90 cm

1E005IL0002A



Premium series  
multifunction oven,  
75 cm

1E005F00002A



Premium series  
pizza oven, 60 cm

1E005IL0003A



Premium series  
combi-steam oven,  
60 cm

1E005F00003A



Premium series  
induction cooktop,  
30 cm

1E004IL0005A



Premium series  
combi-microwave  
oven, 60 cm

1E005F00004A



Premium series  
induction cooktop,  
45 cm

1E004IL0006A



Premium series  
warming drawer, 60  
cm

1E009F00002A



Premium series  
induction cooktop,  
60 cm

1E004IL0008A



Premium series  
coffee maker, 60 cm

1E009F00001A



Premium series  
induction cooktop,  
75 cm

1E004IL0007A



Premium series  
Multifunction oven,  
60 cm

1E005IL0001A



Premium series  
induction cooktop,  
90 cm

1E004IL0004A



# Appliances

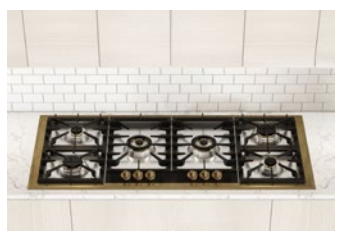
Discover the collection on our website



Premium series  
gas cooktop, 70 cm  
1E004IL0010A



Premium series  
gas cooktop, 90 cm  
1E004IL0002A



Premium series  
gas cooktop, 120 cm  
1E004IL0009A



Premium series  
frytop for 90 cm and  
120 cm gas cooktop  
4E103IL0011G



Professional series  
combi-microwave  
oven, 60 cm  
1E005GG0014A



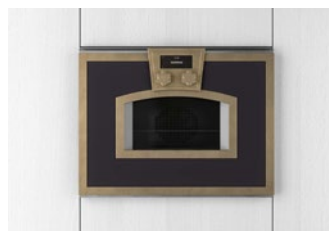
Professional series  
combi-microwave  
oven, 60 cm  
1E005GG0018A



Professional series  
combi-microwave  
oven, 75 cm  
1E005GG0016A



Professional series  
combi-steam oven,  
60 cm  
1E005GG0008A



Professional series  
combi-steam oven,  
60 cm  
1E005GG0022A



Professional series  
combi-steam oven,  
60 cm  
1E005GG0024A



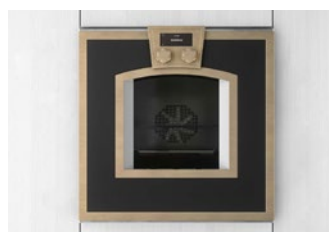
Professional series  
combi-steam oven,  
75 cm  
1E005GG0010A



Professional series  
multifunction oven,  
60 cm  
1E005GG0026A



Professional series  
pyrolytic multifunction  
oven, 60 cm  
1E005GG0001A



Professional series  
Multifunction oven,  
60 cm  
1E005GG0028A



# Appliances

Discover the collection on our website



Professional series  
pyrolytic multifunction  
oven, 60 cm

1E005GG0003A



Professional series  
food warming drawer,  
75 cm

1E009GG0005A



Professional series  
Multifunction oven,  
90 cm

1E005GG0007A



Professional series  
coffee maker, 60 cm

1E009GG0001A



Rational professional  
oven + hood

1E005RT0001A



Professional series  
coffee maker, 60 cm

1E009GG0010A



Professional series  
Food warming  
drawer,  
60 cm h 14 cm

1E009GG0003A



Professional series  
Vacuuming drawer,  
60 cm h 14 cm

1E009GG0007A



Professional series  
Food warming  
drawer,  
60 cm h 29 cm

1E009GG0004A



Professional series  
Vacuuming drawer,  
60 cm h 14 cm

1E009GG0008A



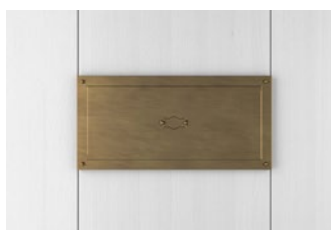
Professional series  
food warming drawer,  
60 cm h 14 cm

1E009GG0006A



Professional series  
Vacuuming drawer,  
60 cm h 14 cm

1E009IX0001A



Professional series  
food warming drawer,  
60 cm h 29 cm

1E009GG0009A



Professional series  
Vacuuming drawer,  
60 cm h 45 cm

1E009IX0002A





# Appliances

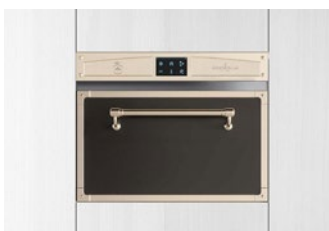
Discover the collection on our website



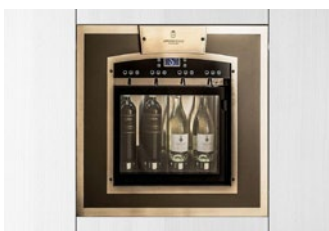
Professional series  
Rotisserie, 70 cm  
**1E005CB0001A**



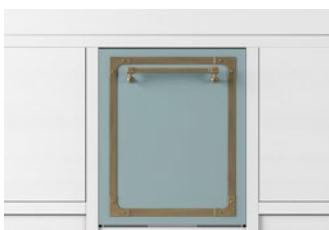
Professional series  
Rotisserie, 90 cm  
**1E005CB0002A**



Professional series  
Blast chiller, 60 cm  
**1E006IX0001A**



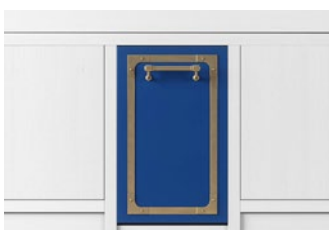
Professional series  
Wine dispenser, 60 cm  
**1E006WE0001A**



Built-in dishwasher,  
60 cm h 86,5 cm  
**1E008GG0003A**



Built-in dishwasher,  
60 cm h 81,5 cm  
**1E008GG0002A**



Built-in dishwasher,  
45 cm H 81,5 cm  
**1E008GG0004A**



  
**OFFICINE GULLO**  
FIRENZE

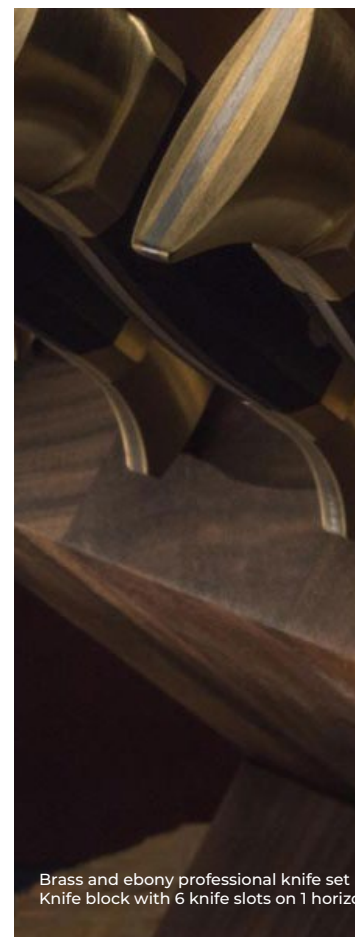
# Kitchenware.

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



Discover all kitchenware  
on our website







ontal row

## A new experience.

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



## Professional cutlery and knife blocks.

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

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





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





OFFICINE GULLO  
FIRENZE





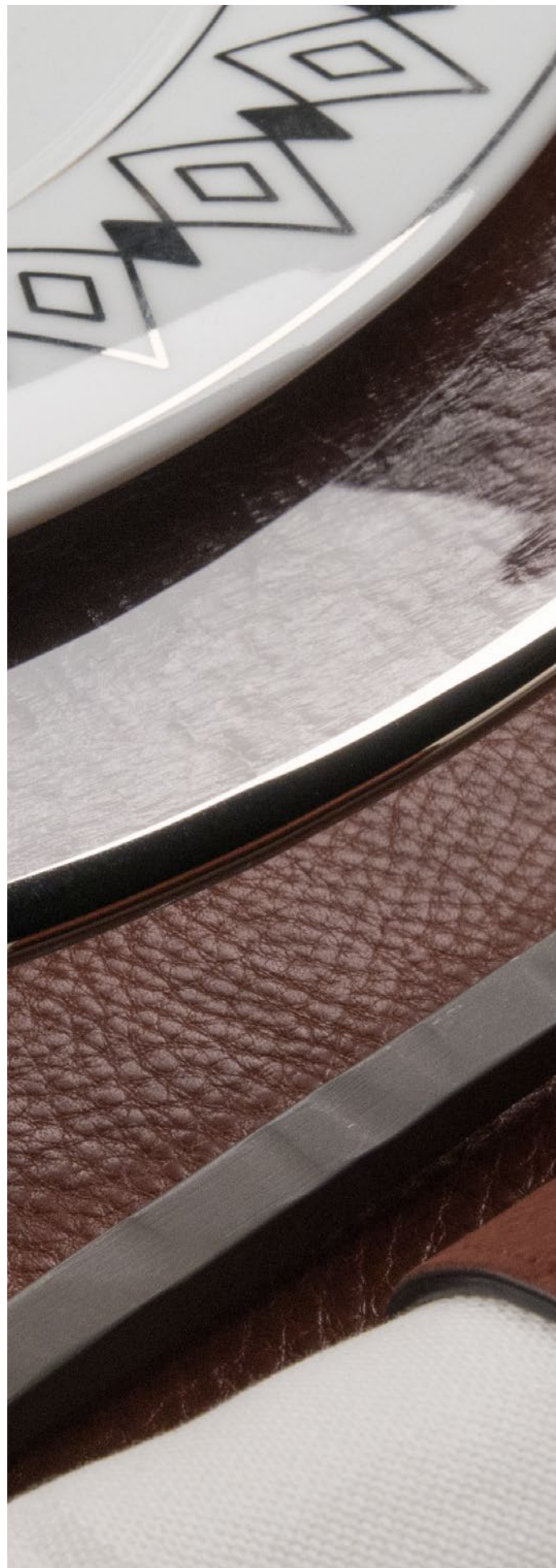
## Chopping boards.

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.



## Florentine leather.

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







Leather table mat / Leather napkin ring





Copper pans set





## Copper pots.

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



# Kitchenware

Discover the collection on our website



Blond buffalo horn  
professional knife set  
1TW18990001A



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



Blond buffalo horn  
steak knife set  
1TW18990002A



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



Brass and ebony  
professional knife set  
1TW18990011A



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



# Kitchenware

Discover the collection on our website



Soapstone board with  
stone holder  
1TW17990002A



Ash laminated  
chopping board  
60x40 cm  
4TW17080010G



Walnut chopping  
board with steel  
truffle cutter  
4TW17080008G



Set of 2 circular  
leather trivets  
1TW20070001A  
Ø 26 cm - Ø 31 cm



Ash laminated  
chopping board  
40x40 cm  
4TW17080009G



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





# Kitchenware

Discover the collection on our website



Set of 2 leather table mats

1TW20070003A



3 big copper jars with lid

4TW24060002F

Lids are available in italian or english



Leather pot holder

4A020070008F



5 small copper jars with lid

4TW24060001F

Lids are available in italian or english



# Kitchenware

Discover the collection on our website



## Set of 4 copper pans + 4 lids

### 1TW26069002A

- 1 pan with long handle  
Ø 26 cm, h 5,5 cm
- 1 pan with double handle  
Ø 30 cm, h 11 cm
- 1 POT with double handle  
Ø 18 cm, h 11 cm
- 1 CASSEROLE with LONG handle  
Ø 22 cm, h 11 cm
- 4 lids, Ø 18 cm, 22 cm, 26 cm, 30 cm



## Set of 8 copper pans + 4 lids

### 1TW26069001A

- 1 pan with long handle  
Ø 30 cm, h 6,5 cm
- 1 pan with long handle  
Ø 26 cm, h 5,5 cm
- 1 pan with double handle  
Ø 30 cm, h 11 cm
- 1 pan with double handle  
Ø 26 cm, h 11 cm
- 1 POT with double handle  
Ø 26 cm, h 12 cm
- 1 POT with double handle  
Ø 18 cm, h 11 cm
- 1 CASSEROLE with LONG handle  
Ø 18 cm, h 22 cm
- 1 conical casserole with long handle Ø 22 cm
- 4 lids, Ø 18 cm, 22 cm, 26 cm, 30 cm



## Countertop electric meat slicer

### 1E009FC0002A





Cocktail bar cart  
Colour: Curry / Finishing: Satin nickel



## Kitchen Decor.

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



Discover all kitchenware  
on our website



Solid aluminium and leather barstool  
"Tesla" lighting

## Lighting and stools.

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

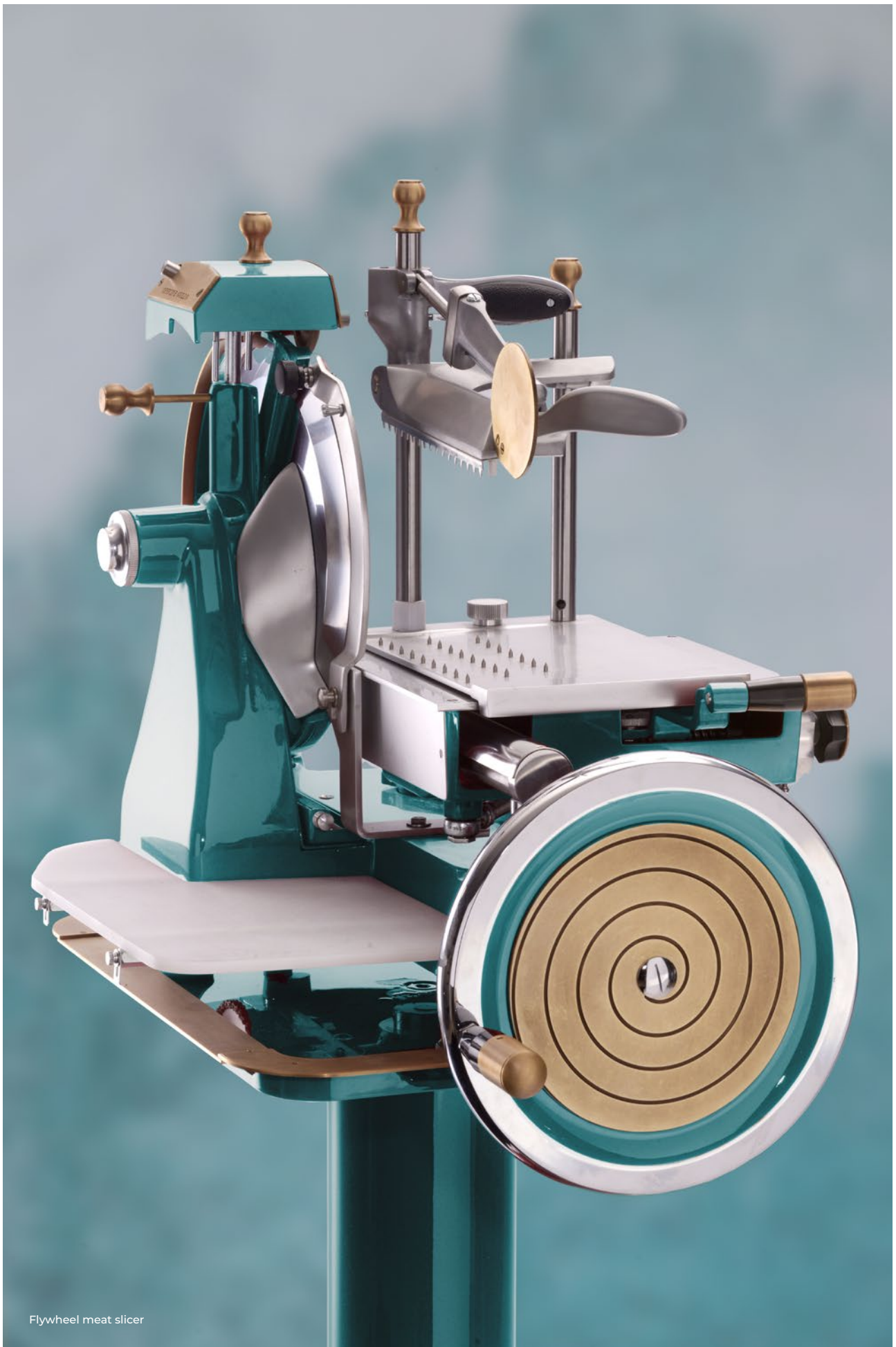
## Chopping boards.

Attention to detail shines through in all the kitchen accessories. The freestanding chopping boards are robust, practical to use and beautiful to behold. A celebration of form and function, the boards blend perfectly with the elegant and sturdy aesthetic of Officine Gullo kitchens.



Chopping board with turned legs and knife holder





Flywheel meat slicer



## Meat slicer.

The striking and uniquely designed meat slicers offer a refined finishing touch with high mechanical performance; the colour can be customized to complement the space.

## Coordinated furnishing.

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





Cocktail bar cart  
Colour: Prosecco / Finishing: Satin chrome





## Cocktail bar cart.

The cocktail bar is a versatile and compact piece of furniture, created by combining resistant materials and a clever design at the service of functionality and aesthetics.

The cart consists of two ice compartments, a shaker compartment, four compartments for condiments, a pull-out tub for utensils, a bottle compartment, an accessories drawer and another drawer for glasses, with insides and partitions faced in wood. The cart is totally customizable in colours and finishes.



# Kitchenware

Discover the collection on our website



Solid aluminium and  
leather barstool  
H. 55 cm

1A025Z00001A

The colour of the  
leather is customizable



Flywheel meat slicer

1E009FC0001A

The colour of the slicer  
is customizable



Solid aluminium and  
leather barstool  
H. 75 cm

1A025Z00003A

The colour of the  
leather is customizable



Coffee machine

1A009IM0001A



Trash bin with 4  
baskets

1A024Z00001A

The colour of the bin is  
customizable



“Tesla” lighting

1A021Z00005A

Ø 35 cm

1A021Z00001A

Ø 60 cm

1A021Z00004A

Ø 120 cm



Trash bin

1A024Z00002A

The colour of the bin is  
customizable



“Fabrica” lighting

Ø 50 cm

1A021Z00002A





# Kitchenware

Discover the collection on our website



"Nautica" lighting

1A021Z00003A

Ø 72 cm



Cocktail bar cart

1A0BLZV0002A

Indoor use

1A0BLZV0001A

Outdoor use



Chopping board with legs and knife holder

1TW17Z00001A

Available in oak wood with squared or turned legs



Chopping board with legs

1TW17Z00002A

Available in oak wood with squared or turned legs



Chopping board with legs and wheels

1TW17Z00003A

Available in oak wood with squared or turned legs

## COLOURS AND FINISHINGS

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

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

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

### BURNISHED BRASS

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



### 24KT GOLD

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



### BRUSHED COPPER

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





## POLISHED CHROME

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



## BRUSHED CHROME

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



## BRUSHED NICKEL

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



## GUNMETAL

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



# STANDARD COLOURS

## COOL GREYS

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

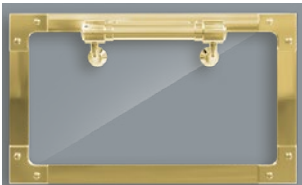
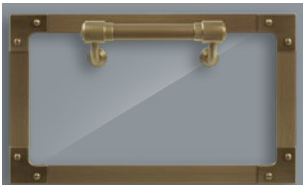
14-1008O  
OBSIDIAN - MATTE



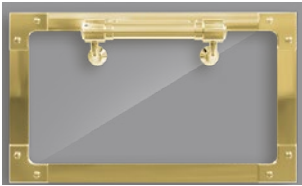
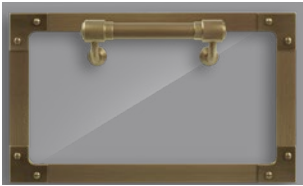
14-1121O  
BASALTO - MATTE



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



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



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



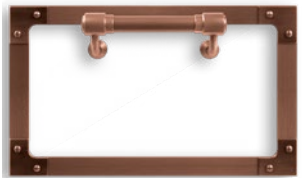
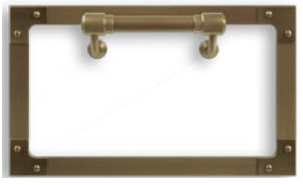
08-0377O / 08-0377L  
THUNDER GREY - MATTE  
THUNDER GREY - GLOSSY



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



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



GUNMETAL





# STANDARD COLOURS

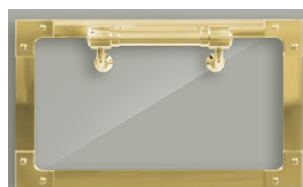
## WARM WHITES AND GREYS

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

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



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



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



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



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



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



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



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



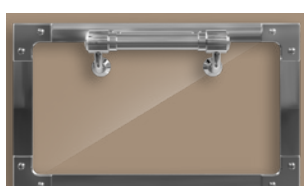
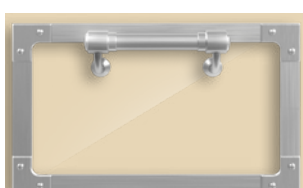
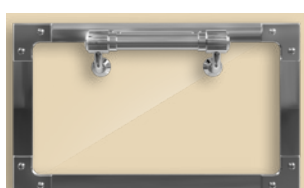
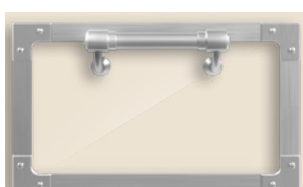
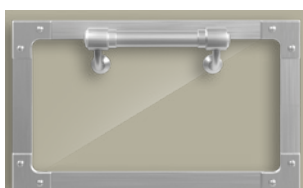
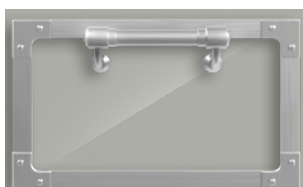
For a correct evaluation of tone and colour it is necessary to refer to the physical samples.

POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# STANDARD COLOURS

## YELLOWS AND ORANGES

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

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



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



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



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



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





POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# STANDARD COLOURS

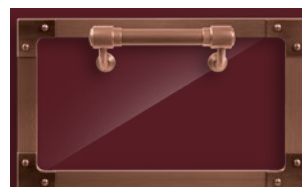
## REDS, PINKS AND PURPLES

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

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



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



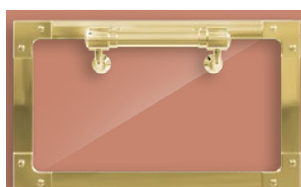
24-9953O / 24-9953L  
SYRAH - MATTE  
SYRAH - GLOSSY



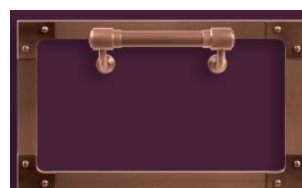
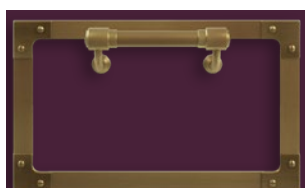
24-8762O / 24-8762L  
SANGIOVESE - MATTE  
SANGIOVESE - GLOSSY



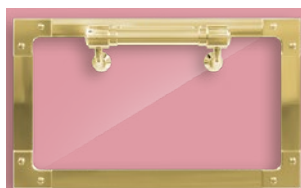
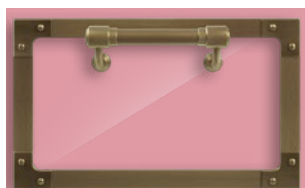
01-4578O / 01-4578L  
BARDOLINO - MATTE  
BARDOLINO - GLOSSY



22-5428O  
DEEP GRAPE - MATTE



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

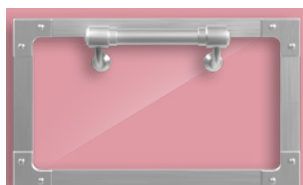
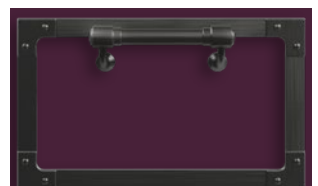
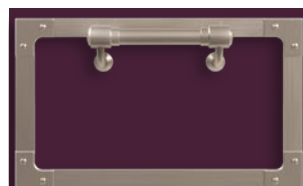
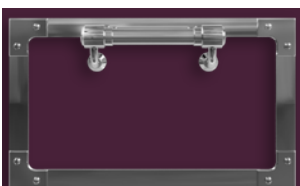
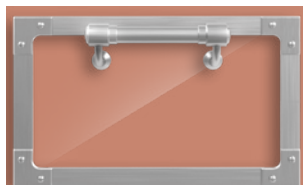
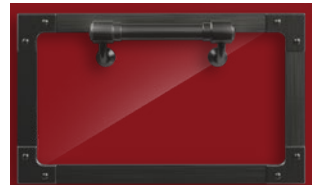


POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL





# STANDARD COLOURS

## BLUES

BURNISHED BRASS

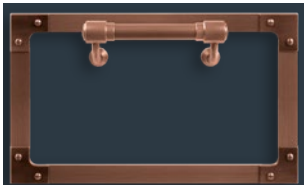
24KT GOLD

BRUSHED COPPER

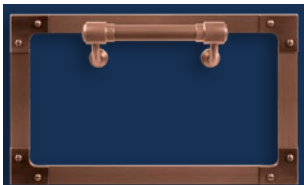
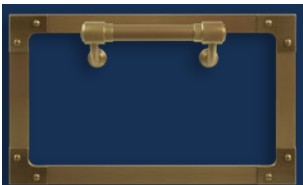
14-17250  
MIDNIGHT SERENITY - MATTE



14-34260  
DEEP WATER - MATTE



15-76330  
SNORKELING - MATTE



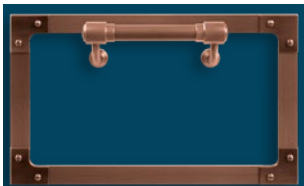
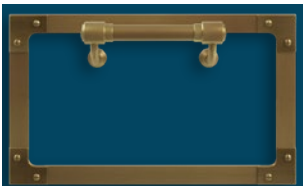
15-82470  
ABYSS - MATTE



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



14-96380  
LAGOON - MATTE



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



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



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

POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# STANDARD COLOURS

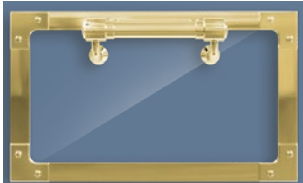
## BLUES

BURNISHED BRASS

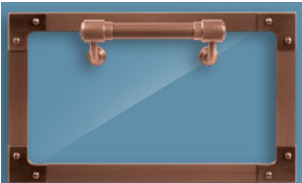
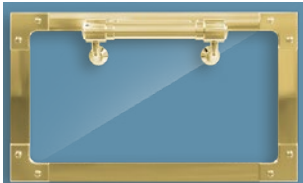
24KT GOLD

BRUSHED COPPER

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



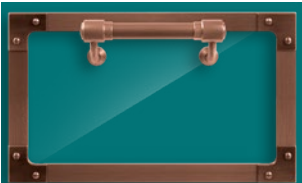
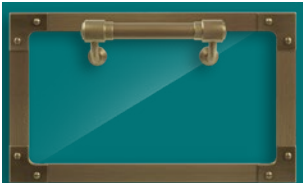
14-4467O / 14-4467L  
CLEAR SKY - MATTE  
CLEAR SKY - GLOSSY



13-0028O  
PEACOCK PLUME - MATTE



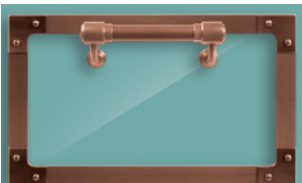
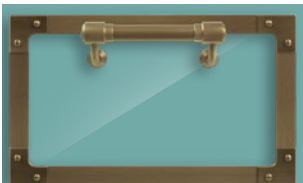
13-0047O / 13-0047L  
MEDITERRANEO - MATTE  
MEDITERRANEO - GLOSSY



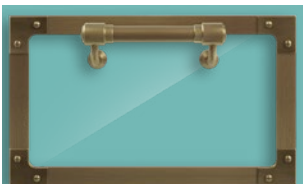
13-0055O / 13-0055L  
CLEARWATER - MATTE  
CLEARWATER - GLOSSY



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



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



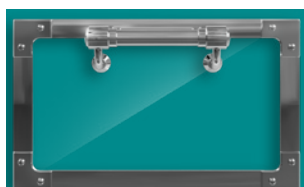


POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# STANDARD COLOURS

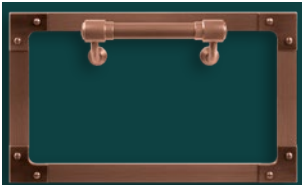
## GREENS

BURNISHED BRASS

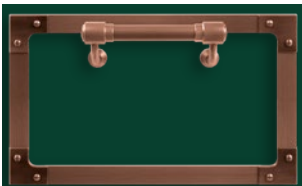
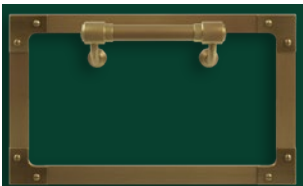
24KT GOLD

BRUSHED COPPER

12-7826O  
ARTICHOKE - MATTE



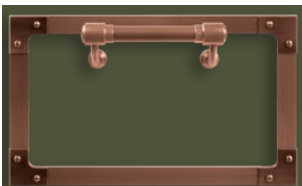
11-8125O  
ALPINE GREEN - MATTE



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



05-3033O  
OLIVE - MATTE



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



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



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

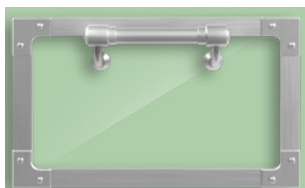
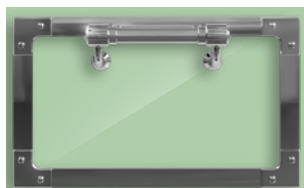
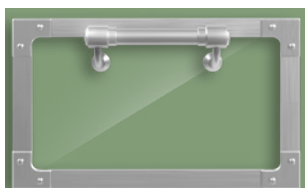
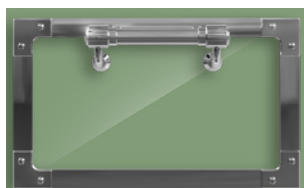
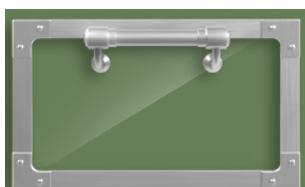
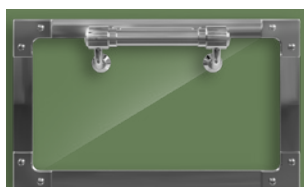
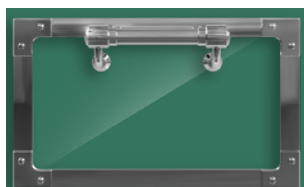
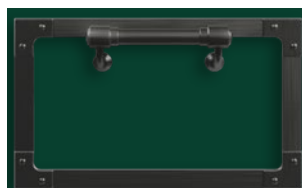
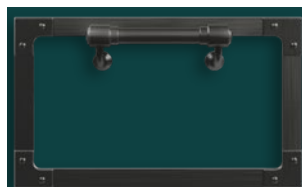


POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL





# STANDARD COLOURS

## BROWNS

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

01-1523O  
TRUFFLE - MATTE



01-4225O  
COCOA - MATTE



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



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



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



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

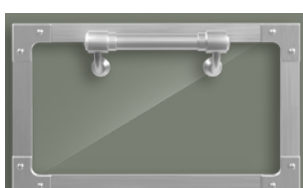
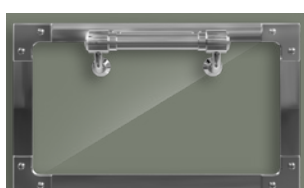


POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# SPECIAL COLOURS

BURNISHED BRASS

24KT GOLD

BRUSHED COPPER

STAINLESS STEEL



03-2256P  
PROSECCO - PEARL



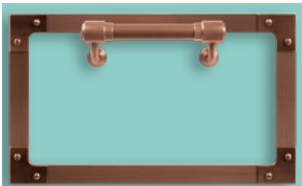
07-3885O  
SPRING LEAF - MATTE



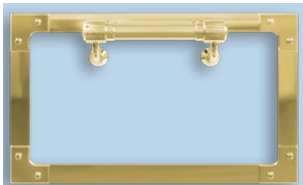
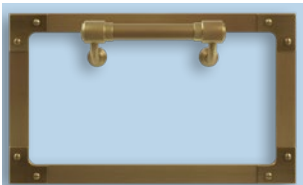
11-1458O  
SALVIA - MATTE



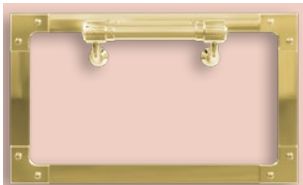
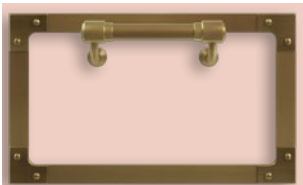
12-8272O  
TURCHESE - MATTE



14-3472O  
WHISPERING WAVES - MATTE



01-5485O  
COTTON CANDY - MATTE





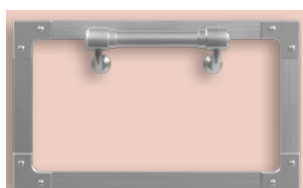
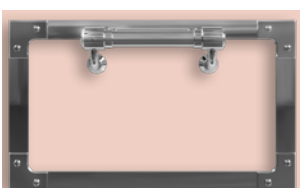
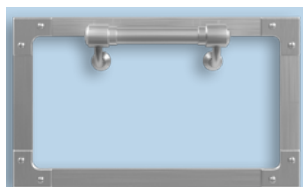
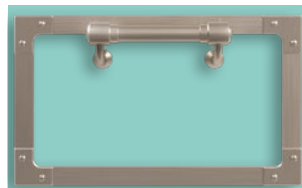
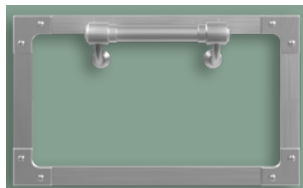
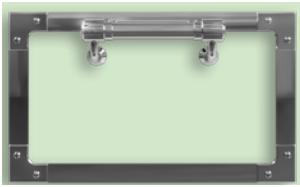
For a correct evaluation of tone and colour it is necessary to refer to the physical samples.

POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL



# SPECIAL COLOURS

BURNISHED BRASS

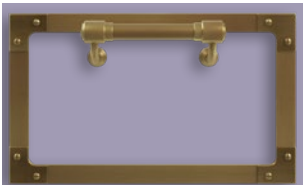
24KT GOLD

BRUSHED COPPER

23-1157O  
DUSTY MAUVE - MATTE



18-1364O  
DELICATE AMETHYST - MATTE



04-6986O  
SORBETTO AL LIMONE - MATTE



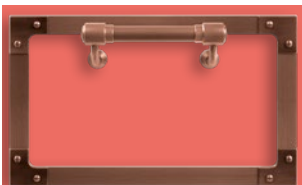
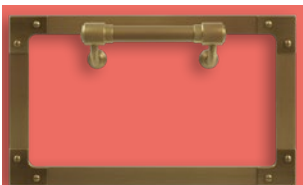
03-4673O  
NATURAL CASHMERE - MATTE



02-9175O  
PEACH PARFAIT - MATTE



01-9469O  
PASTEL PUMPKIN - MATTE



01-3344O  
TERRACOTTA - MATTE

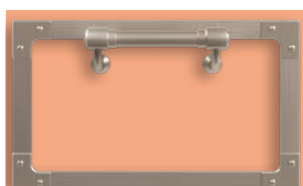
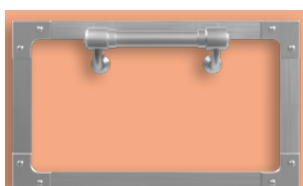
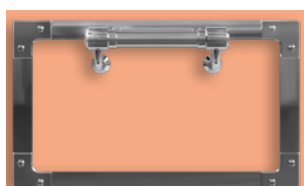
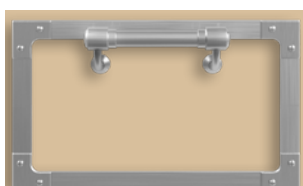
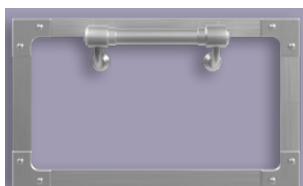


POLISHED CHROME

BRUSHED CHROME

BRUSHED NICKEL

GUNMETAL







## **OFFICINE GULLO**

FLORENCE HEADQUARTERS  
Via della Torricella, 25 - 50012 Antella (Firenze) - Italy  
ph. +39 055 6560 324 - [info@officinegullo.com](mailto:info@officinegullo.com)

Due to the company policy of continuous implementations and improvements of our product, the dimensions and technical characteristics may vary at any time, according to technical and commercial requirements. These variations may occur without obligation of warning and without the possibility of claim by the buyer. The illustrations, data and descriptions contained in this catalogue are therefore to be considered as an indication. The printing methods can determine colour differences. For a correct evaluation of tone and colour it is necessary to refer to the physical samples. In any case, materials such as metal, marble and wood may be subject to natural and inevitable differences in tone and grain compared to the physical sample.

2022.01



