



OFFICINE GULLO

FIRENZE



# PROFESSIONAL ASIAN COOKING

## TRADITIONS THAT MEET 再现经典传统

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The refined and ancient quality of Italian craftsmanship blends with traditional Asian cuisine giving shape to a new, unique collection. The range cookers of the Officine Gullo “Professional Asian cooking” line represent the union between two different and complementary cultures, in a perfect balance between mechanical prodigy and harmony of shapes, cooking power and precious materials. The result of our constant aspiration to perfection are timeless design bespoke wonders.

精致而古老的意大利手工艺品质与传统的亚洲美食融为一体,从而打造出了一个全新的独一无二的具有“亚洲专业烹饪”实力的厨房系列。

它极致的体现了东西方两种不同却又互补的文化之间的融合,在机械精密程度上创造的奇迹与产品外观造型上的和谐,烹饪技术与珍贵材质选材上实现的和谐之间实现了完美平衡。Officine Gullo 纯手工打造出来的永不过时的厨房产品设计是我们从始至终不断追求完美的结果。



## ART AND ARTISANAL CRAFTSMANSHIP

艺术和传承的手工艺

To understand the true value of an Officine Gullo kitchen, a brief trip to the laboratories where the ideas come to life is a necessary experience, other than being an extremely interesting voyage. Everything begins with the project, examined in detail with the client until all of the requirements have been satisfied. When the blueprints of the projects reach the workshop, work begins on the metal panels (thickness can reach 7mm). The stainless steel takes the shape of the drawers, cabinets and tops on which professional elements and appliances are mounted. In parallel the details are brought to life: work on the knobs, corner trims, hinges and mechanisms is manually carried out piece by piece by working solid brass billets on the lathe and milling the panels of the finest metals. When every piece is ready, the kitchen is assembled in its raw state to evaluate that all is perfect. This is a fundamental phase as this allows the technicians to check the precision of the pairing of the cabinets and the harmony of the project.

The kitchen is then taken apart for the last phase, the finishing and the painting of the metals, where its final configuration takes shape. A careful and meticulous work, carried out by master artisans, allows the kitchen in all its detail to become unique and inimitable.

## TAILOR MADE PROJECTS

量身定制您的专属厨房

For Officine Gullo imagining a space dedicated to cooking and where we spend many convivial moments of our lives, it means placing the client, as a person, with all of his or her passions and wishes in a central role of the project. It is because of this that for the birth of every new kitchen we have a fundamental prerequisite: a meeting with the client and a thorough analysis of the location that will house the kitchen. The building blocks of the project are laid with the future owner of the kitchen, who will become together with us, through their wishes and requests, the inventor. It is often the client that together with us manages to invent innovative layouts and distribution of the space, or new colour combinations together with suggested finishings. Once designed, the project goes through a thorough analysis run by our team of technicians that verify its functionality and therefore engineer the project. The go-ahead from the technicians opens the road for the graphical presentation of the project where our CGI and 3D artists develop photorealistic renderings and insert the kitchen in ground-breaking Virtual Reality, making the project come to life. Only then, after the confirmation of the client, do the doors of production finally open to make the kitchen a beautiful reality.

对于Officine Gullo来说,我们会先想象一个专门用于烹饪的空间,并且它能在我们生活中度过很多欢乐和精彩时刻的地方,这意味着我们会提前把客户的所有爱好和美好愿望都作为项目的核心要素提前考虑进来。正因为如此,对于每个新厨房的诞生,我们都会有一个必不可少的前提条件就是:与客户面对面的沟通,全面详尽的分析和选择厨房中摆放产品的最佳位置并一起商量厨房中的每一个细节,例如:跟客户一起创造厨房空间的创新布局 and 陈列,听取客户给出的新的颜色组合搭配的建议等,从而使客户也融入厨房方案创作的环节中。一旦设计完成后,项目将由我们的技术人员和项目工程师团队进行全面分析和评估,以验证每一个环节的功能和可行性。技术的进步为厨房的图形化展示开辟了道路,我们的CGI和3D设计师绘制了逼真的渲染图,并将厨房嵌入到独创的虚拟现实,从而使厨房最终的完成效果呈现看起来非常直观。只有这样,在客户确认最终的完成效果之后,才真正开始生产,从而把厨房变成一个美丽的现实。

要了解Officine Gullo厨房的真正价值和意义,简单的生产车间实验室之旅是一个必要的体验,它不亚于一场非常有趣的旅行。我们的每一个项目都会与客户详细核实每个细节,直到客户所有的要求都能得到满意的确认才开始实施下一步。当项目最终设计好的蓝图到达生产车间时,生产部最开始的工作是开始生产厚度可达7mm的金属面板。厨房的抽屉,橱柜和台面全部都是使用不锈钢直接打造的,并将厨房电器提前嵌入安装好。

同时,细节被赋予了生命:门把手,角阀内件,铰链和机械装置的部件都是通过车床加工实心黄铜坯料并铣削最精细金属的面板一件件手工完成的。

当厨房的每个部件都完成了之后,就开始进行最原始状态的组装,以评估一切是否都很完美。

这是一个基本阶段,因为这使技术人员能够检查机柜配对的精确度和厨房项目的协调性。

接着将组装部件拆开再进行最后阶段的精加工和金属涂装着色,最终再整体配置成型。

由工匠大师精心细致的用心打造出来的厨房,使厨房的每个细节都彰显了主人的品味和独一无二并无法被超越的传奇。





## FLORENCE AS AN INSPIRATION

来自佛罗伦萨的设计灵感

The Officine Gullo kitchens are created in balance between tradition and modernity. Every kitchen is equipped with avant-garde technology, inserted inside structures that have inherited the ancient artisanal tradition of metalworking. The beauty of our city that we are so lucky to live in is the element that allows us to mix together these two souls of our production: technology and style. The wonders of this land that inspires so many people every day, guide our imagination every time that we start a project. The perfect geometries hidden in the facades of ancient buildings, in the frescoes, sculptures, artisanship are our models as we forge the metals of our creations. Nothing would have been possible without Florence.

Officine Gullo橱柜系列实现了传统与现代之间的平衡。每一套橱柜系列都配备了前卫的技术，嵌入橱柜里面的每个内部结构和部件，都继承了古老的手工金属加工传统。我们非常幸运地生活在意大利佛罗伦萨这座美丽的城市，这使得我们能够将这座城市的灵魂：“科技和时尚风格”两种元素也潜移默化的融合到我们生产的每一套橱柜中。我们所在的这片土地非常的神奇，因为它每天都不断的激励着这里的很多人，每次我们开启一个新的项目的时候，它都会指引我们的想象力。被我们创作并锻造出来的每套金属模型的设计灵感都来源于隐藏在佛罗伦萨古建筑，壁画，雕塑，手工艺中的完美几何形状。所以说，如果没有佛罗伦萨，这一切都将变得不可能实现。

## LIKE A RESTAURANT AT HOME

把星级餐厅搬到家里来

Cooking at home using the techniques and the quality of the best restaurants, those of the starred chefs of the entire world. This is the challenge of Officine Gullo, and from this concept we have built strong ties with some of the best chefs: Marco Stabile of the restaurant Ora d'Aria, Vito Mollica of the Four Seasons Hotel in Florence, Aram Mnatsakanov of the Probka in Moscow, Antonino Cannavacciuolo of the multi-starred Villa Crespi, and many others. Professional starred chefs, renowned throughout the globe, that have in turn contributed to designing and fine tune the Officine Gullo product that they have each chosen for their restaurants. These starred experiences are the best guarantee for the client that chooses an Officine Gullo kitchen: state-of-the-art technology and professional cooking standards.

(In the photo: Vito Mollica, Executive Chef at the Four Seasons Hotel, Firenze)

把星级餐厅里用的高技术和高品质的厨房以及请全世界那些星级厨师搬到家里来烹饪，这是Officine Gullo的一大挑战。基于把星级餐厅搬到家来的设计理念，我们与世界上一些最好的星级厨师建立了紧密联系，例如：意大利佛罗伦萨市中心的Ora d'Aria餐厅的Marco Stabile主厨，佛罗伦萨四季酒店的Vito Mollica主厨，莫斯科Probka餐厅的Aram Mnatsakanov主厨，意大利瑞莱斯克斯雷斯皮城堡别墅酒店（multi-starred Villa Crespi）的Antonino Cannavacciuolo主厨等等。

在全球享有盛誉的每一位专业星级厨师在为他们餐厅选择我们Officine Gullo的每一套产品的时候，都为我们更好的设计和优化我们Officine Gullo系列的产品做出了伟大的贡献。

我们拥有的这些世界顶尖的星级餐厅的丰富项目案例经验和客户服务体验是客户选择我们最先进技术和最专业烹饪标准的Officine Gullo厨房的最佳保障。

(照片上是：佛罗伦萨四季酒店首席厨师长 Vito Mollica)



PROFESSIONAL ASIAN COOKING  
专业烹饪系列



PROFESSIONAL ASIAN COOKING 打造专业的亚洲烹饪厨房	10
DIM SUM 点心	12
TEPPANYAKI 铁板烧	16
WOK 炒锅	20
COOKING MACHINE SAMPLES 烹饪机样品	24
COOKING ISLAND SAMPLES 烹饪岛样品	26



## PROFESSIONAL ASIAN COOKING

打造专业的亚洲烹饪厨房

Dim sum, teppanyaki and wok with professional performances combined with the style of Officine Gullo.

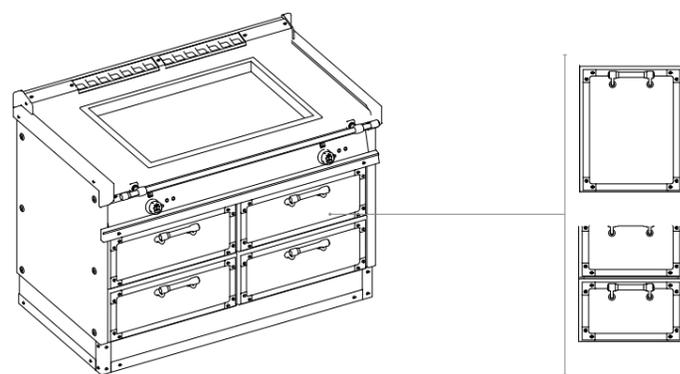
Unique masterpieces, synthesis of history, technique and pure beauty. "Professional Asian cooking" contains all the features that have made Officine Gullo a brand synonymous with absolute excellence all over the world.

Officine Gullo橱柜可以完美的组合和搭配各种做点心的蒸锅和煮锅, 铁板烧, 煎锅, 炒锅, 冰箱, 电磁炉, 烤箱, BBQ, 制冰机, 咖啡机等多种功能于一体。

纯手工打造出来的独一无二的大师杰作, 融合了历史, 科技和唯美设计于一体的“专业亚洲烹饪”厨房品牌 Officine Gullo 已成为世界各地享有盛名的卓越品牌。

Available in two versions (35 or 70 cm width) the dim sum steamers that compose "Professional asian cooking" collection by Officine Gullo have all the same characteristics as the best professional steamers. Both the 24 liter tank (GN1/1) and the 55 liter tank (GN 2/1) are equipped with an automatic refilling system of the water in the tank. All the trims are in Officine Gullo solid brass.

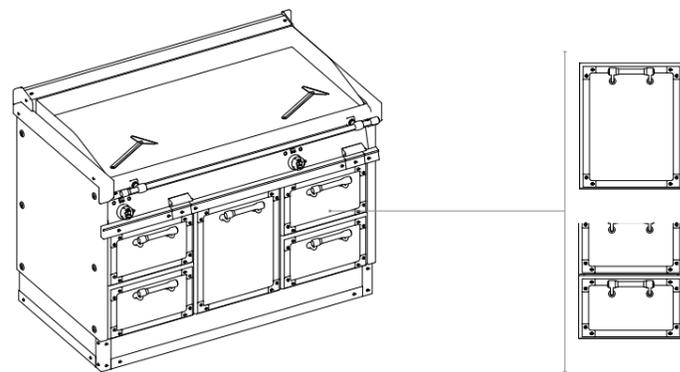
由 Officine Gullo 集合“专业烹饪系列”所有相同的特点组成的点心蒸柜，最好的专业蒸煮。提供两个尺寸（35 或 70 厘米的宽度）。水箱容量为 24 升 (GN1/1) 和 55 升 (GN2/1)，这都配备了的专用自动加水系统。所有框线均为实芯黄铜制造。





The dimensions of the steel cooking plate in the Officine Gullo "Professional asian cooking" line can be custom both for the electric and for the gas version. Completely made in special chromed smooth steel, the plate can reach the incredible maximum width of 210 cm with and have up to 5 high efficiency burners under the metal surface (in the gas version). All the trims are in Officine Gullo solid brass.

在Officine Gullo的"专业烹饪系列"的钢制铁板烧。铁板烧可以为电动和燃气版本。由特殊镀铬光滑钢材制成, 板材可达至令人难以置信的最大宽度210厘米, 并有多达5个高效能燃烧器(燃气版本)。所有框线均为实芯黄铜制造。

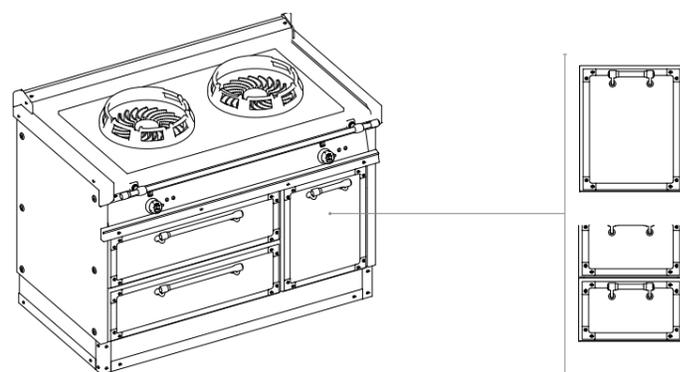




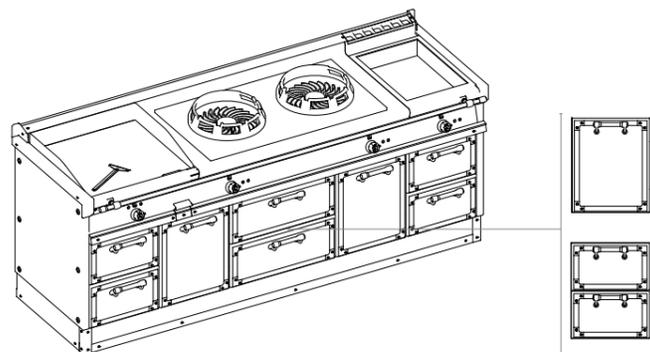


The woks of the “professional asian cooking” collection by Officine Gullo are completely tailor made according to the requests of the customer. Both the disposition and dimensions of the high efficiency burners are customizable. The vertical flame of our maxi burner can reach a maximum power of 21 kW, which we find only in the burners of the best professional kitchens. All the trims are in Officine Gullo solid brass.

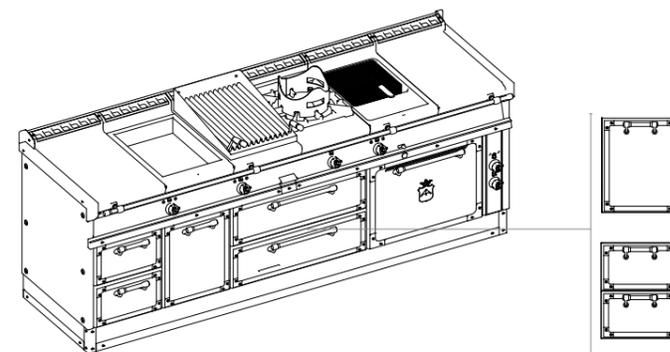
Officine Gullo 专为亚洲设计的“专业烹饪系列”，完全是根据客户的要求而量身定制。可定制尺寸的高效能燃烧器，我们的燃烧器火焰热值，最大功率可达到21千瓦，这只有在最好的专业厨房中才能找到。所有框线均为实芯黄铜制造。



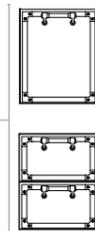
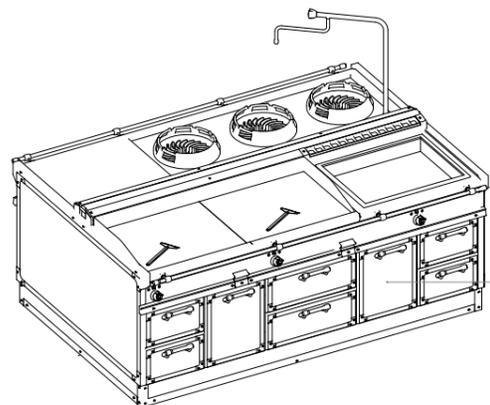




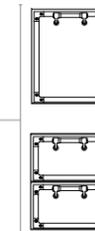
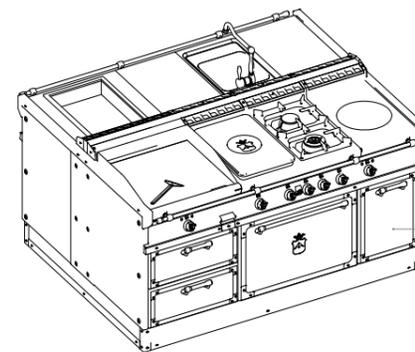
OGS248 - 2480mm  
 In the example: the structure is entirely made of heavy gauge steel.  
 Cooktop with Teppanyaki 60 cm + Wok 100 cm + Dim Sum 35 cm.  
 In the example: RAL 3000 (Flame red) gloss. Burnished brass trim.



OGS248 - 2480mm  
 In the example: the structure is entirely made of heavy gauge steel.  
 Cooktop with Worktop 40 cm + Dim Sum 35 cm + Barbecue 40 cm + Maxi Burner 40 cm + Deep Fryer 40 cm + Worktop 40 cm + electric fan oven GN1/1 5,5 kW 400V/3N, camera 56x36x34 cm.  
 In the example: RAL 7047 (Telegrey 4) gloss. Polished chromed brass trim.



OGS228 - 2280mm  
 In the example: the structure is entirely made of heavy gauge steel.  
 Front side: Cooktop with Teppanyaki 140 cm + Dim Sum 70 cm; back side: Cooktop with Wok 220 cm + Worktop 60 cm.  
 In the example: RAL 6011 (Reseda green) matt.  
 Satin nickeled brass trim.



OGS188 - 1880mm  
 In the example: the structure is entirely made of heavy gauge steel. Front side: Teppanyaki 60 cm + Cooktop with 2 high performance burners (1x5,5 kW, 1x7,5 kW) + coup de feu 7 Kw + 40 cm induction wok. Back side: Dim Sum 35 cm + sink with tap 40 cm + worktop 40 cm.  
 Heavy cast iron grids, brushed and scratch resistant stainless steel removable basins and tops. Maxi stainless steel static electric oven GN2/1 5 kW 400V/3N.  
 Cavity cm 68x55x34 cm. Available also with gas oven GN2/1 7,3 kW.  
 In the example: RAL 8016 (Mahogany brown) matt.  
 Burnished brass trim.









**SATIN NICKELED BRASS** - This finishing is obtained by the application of a thick layer of nickel on a solid brass base.  
**SATIN OR POLISHED CHROMED BRASS** - This finishing is obtained by the application of a thick layer of chrome on a previous polished and nicked solid brass base.  
**BURNISHED BRASS** - This finishing is obtained by a natural "aging" process of the brass which ensures extreme ease of use and cleaning.  
**COLORS** - on request our collection can be produced in any of the 213 RAL k7 colors. Other personalized colors can be custom created. Other customization such as wooden handles in various species and custom engravings are available on request.

缎面镀镍黄铜 - 通过在实心黄铜基底上涂上厚厚的镍层来实现这种精加工完成效果。  
 缎面或抛光镀铬黄铜 - 这种表面处理是通过在先前抛光和镀镍的实心黄铜底座上再涂上厚厚的铬层来实现这种精加工完成效果。  
 抛光黄铜 - 这种精加工的完成效果是通过黄铜的自然“陈化”过程获得的，这确保了产品材质的品质，也使得这种材质非常容易使用和极易清洁。  
 颜色 - 我们的产品可以生产出 RAL-K7国际色卡色号中的213种颜色中的任何一种颜色。我们也可以订制出专属于您的其它个性化自定义的颜色。同时，我们也可以专门订制各种带雕刻和雕花的木制把手。

	satin nickeled brass 缎面镀镍黄铜	satin chromed brass 缎面镀铬黄铜	polished chromed brass 抛光镀铬黄铜	burnished brass 抛光黄铜
1001 beige				
1021 colza yellow				
3000 flame red				
5001 green blue				
6011 reseda green				
7001 silver grey				
7047 telegrey 4				
8019 grey brown				
brushed stainless steel				



2018-2019