



OFFICINE GULLO
FIRENZE

FIorentina COOKING RANGES



COOKING RANGES HOODS ACCESSORIES



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FIorentina

ELEGANZA MADE IN ITALY

FIorentina: MADE IN ITALY ELEGANCE

Officine Gullo rende omaggio alla bellezza e all'eleganza italiana con la nuova linea di macchine di cottura Fiorentina. Uno stile unico e prezioso capace di arricchire con personalità qualsiasi tipologia di cucina. Fiorentina si ispira alla Toscana, alle sue tradizioni e alla sua storia di lavorazione dei metalli, espressione tra le più illustri dell'artigianato fiorentino. È progettata e sviluppata interamente in Italia per garantire il massimo della qualità, delle prestazioni e dell'estetica per soddisfare ogni esigenza culinaria con tradizione ed innovazione.

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 is 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.



CREAZIONI UNICHE

UNIQUE CREATIONS

La nuova macchina di cottura a posizionamento libero Fiorentina è caratterizzata da un elegante e solido design. La possibilità di verniciare la carrozzeria di qualsiasi colore della gamma RAL – oltre ad i colori custom disponibili su richiesta – ed avere a disposizione diverse finiture per i dettagli in ottone, rende ognuna di queste cucine una creazione unica.

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

ESTETICA & FUNZIONALITÀ

Le solide griglie in ghisa consentono di alloggiare e spostare agevolmente le pentole ed il forno dalla capacità extralarge è dotato di doppia ventilazione per una migliore distribuzione del calore. Al suo interno è equipaggiato di griglie telescopiche che permettono di estrarre agevolmente i piatti e controllare con facilità lo stato di cottura. L'ampia porta del forno è dotata di un sistema di chiusura assistito che assorbe gli urti, mentre la costruzione della porta con 4 vetri termoriflettenti assicura una temperatura esterna di <math>< 50^{\circ}\text{C}</math> anche durante il ciclo della pirolisi. Infine, grazie all'intuitivo display di controllo, tutte le funzioni sono gestibili con un semplice tocco.



PRESENTATION & PRACTICALITY

The robust cast iron grills enable pots to be placed and moved easily and the extra-large capacity oven is equipped with double ventilation for the utmost heat distribution. Telescopic racks are fitted inside so that dishes can be removed simply and food can be checked at any stage. The large oven door is equipped with an assisted shock-absorbing closure system, while the door construction with 4 heat-reflecting glass panes guarantees an external temperature of <math>< 50^{\circ}\text{C}</math>, even during the self-cleaning cycle. Lastly, due to the easy-reading control display, all functions can be managed by a mere touch.



POTENZA & PRECISIONE

Per Officine Gullo la precisione è importante quanto la potenza, per questo i bruciatori ad alto rendimento inseriti nelle macchine da cottura Fiorentina garantiscono la giusta dose di fiamma, per un controllo pressoché infinito. I bruciatori in ottone, infatti, resistono alle più alte temperature ma sono anche capaci di erogare la più flebile delle fiamme.



POWER & PRECISION

For Officine Gullo, precision is as important as power, which is why the high-performance hobs in Fiorentina range cookers guarantee the right amount of flame, providing users with near infinite control. The brass hobs withstand high temperatures, while being equally capable of supplying the faintest of flames.





L'ANTICA TRADIZIONE ARTIGIANALE DELLA LAVORAZIONE DEL METALLO

THE ANCIENT ARTISANAL TRADITION OF METALWORKING

La struttura della macchina di cottura Fiorentina è realizzata in acciaio ad alto spessore, mentre i dettagli come i bordi, le manopole e le maniglie del forno, sono realizzati in ottone massiccio e si ispirano alle cucine dei palazzi fiorentini dell'800, che all'epoca funzionavano a carbone e venivano realizzate grazie all'abilità degli antichi fumisti. Ancora oggi la lavorazione degli ottoni è completamente manuale ed ogni cucina viene presa in carico da un solo artigiano che ne segue la realizzazione dall'inizio alla fine.

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

DUAL FUEL RANGE

DISPONIBILE NEI SEGUENTI MODELLI:
AVAILABLE IN THE FOLLOWING MODELS:

DUAL FUEL 122 CM * / 91 CM

BRUCIATORI 5 IN 1 "CRESCENDO" 5 IN 1 CRESCENDO BURNERS

SOLO NEL MODELLO 122 CM ONLY IN 122 CM MODEL

I bruciatori Crescendo consentono 5 diversi livelli di potenza di cottura. A ogni livello, la perfetta combinazione di potenza e la distribuzione uniforme del calore consentono risultati molto precisi: da un leggero calore necessario per sciogliere o sobbollire fino ad altissime temperature (6 kW) per scottare o deglassare.

The Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results, consenting whisper soft heat for melting or rendering to ultra-high searing and deglazing at 20,000 BTU (6 kW).

FORNO A CONVEZIONE AUTOPULENTE CON DOPPIA VENTILAZIONE DUAL FAN SELF-CLEANING CONVECTION OVEN

Grazie a più funzioni di cottura, consente la massima flessibilità ed eccellenti prestazioni. Le griglie telescopiche estraibili permettono di controllare con facilità lo stato di cottura dei cibi ed estrarre agevolmente i piatti una volta pronti.

With multiple baking functions allow for ultimate flexibility and excellent performances. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.



**FRYTOP IN ACCIAIO INOSSIDABILE
TRILAMINATO**
TRILAMINATE STAINLESS STEEL GRIDDLE

SOLO NEL MODELLO 122 CM *ONLY IN 122 CM MODEL*

Consente ulteriore versatilità alla superficie di cottura. Con una potenza di 3,7 kW, permette di scottare velocemente e con intensità gli alimenti. La superficie, di facile manutenzione, è estremamente durevole oltre che bella.

To allow additional versatility to the cooking surface. With 12,500 BTU's (3.7 kW) of even heat, Fiorentina sears with conviction and the easy to care for surface will be beautiful for its entire lifetime.

MASSICCE GRIGLIE CONTINUE IN GHISA
HEAVY DUTY CONTINUOUS CAST IRON GRATES

Le griglie continue in ghisa resistono al calore rovente e alle rapide variazioni di temperatura senza perdere resistenza, oltre a consentire di spostare e riposizionare facilmente le pentole in base alle proprie esigenze.

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.

SISTEMA SOFT CLOSING E PORTA FREDDA
SOFT CLOSING AND COOL TOUCH DOOR

L'ampia porta del forno è dotata di un sistema di chiusura assistito che assorbe gli urti, mentre la costruzione della porta con 4 vetri termoriflettenti assicura una temperatura esterna di <50°C anche durante il ciclo della PIROLISI (465°C).

The wide door is equipped with a shock absorber for stable, assisted closure of the oven. The cool-door technology ensures an external temperature of <50°C even during the pyrolytic cleaning cycle (465°C), thanks to the 4 thermo-reflecting glass panes door.



INDUCTION RANGE

DISPONIBILE NEI SEGUENTI MODELLI:
AVAILABLE IN THE FOLLOWING MODELS:

76 CM / 91 CM * / 76 CM + 76 CM

DIGITAL MINUTE MINDER *DIGITAL MINUTE MINDER CONTROL*

La risposta istantanea e il controllo preciso dell'induzione sono evidenziati dal controllo offerto dal timer digitale che ottimizza le prestazioni riducendo al minimo il consumo di energia.

The instant response and precise control of induction is highlighted by the Digital Minute Minder control, offering maximum performance while minimizing energy consumption.

FORNO A CONVEZIONE AUTOPULENTE CON DOPPIA VENTILAZIONE *DUAL FAN SELF-CLEANING CONVECTION OVEN*

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POTENTE FUNZIONE BOOST *POWERFUL BOOST FUNCTION*

Per ridurre i tempi di riscaldamento delle zone di cottura a induzione e portare ad ebollizione in tempi record. Spie ON/OFF e calore residuo (H) e funzioni di riscaldamento e bassa temperatura.

On all induction cooking zones it brings contents to a boil in record time. Residual heat and Power-on Indicators, Melting and Warming functions.

LA MIGLIORE TECNOLOGIA AD INDUZIONE *PREMIUM INDUCTION TECHNOLOGY*

Un'elegante superficie in vetroceramica per prestazioni insuperabili. Durante la cottura la massima potenza e una distribuzione uniforme del calore sono garantite anche per le pentole più capienti. La zona di induzione assicura per pentole di ogni dimensione, diversi livelli di potenza per una massima flessibilità.

For unsurpassed performance under an elegant ceramic glass surface. Large pans receive full power for capacity and consistent heat distribution while cooking. The induction zone offers a burner for any size pan at any power level for ultimate flexibility.

SISTEMA SOFT CLOSING E PORTA FREDDA *SOFT CLOSING AND COOL TOUCH DOOR*

L'ampia porta del forno è dotata di un sistema di chiusura assistito che assorbe gli urti, mentre la costruzione della porta con 4 vetri termoriflettenti assicura una temperatura esterna di <math><50^{\circ}\text{C}</math> anche durante il ciclo della PIROLISI (465°C).

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FIorentINA 122 cm

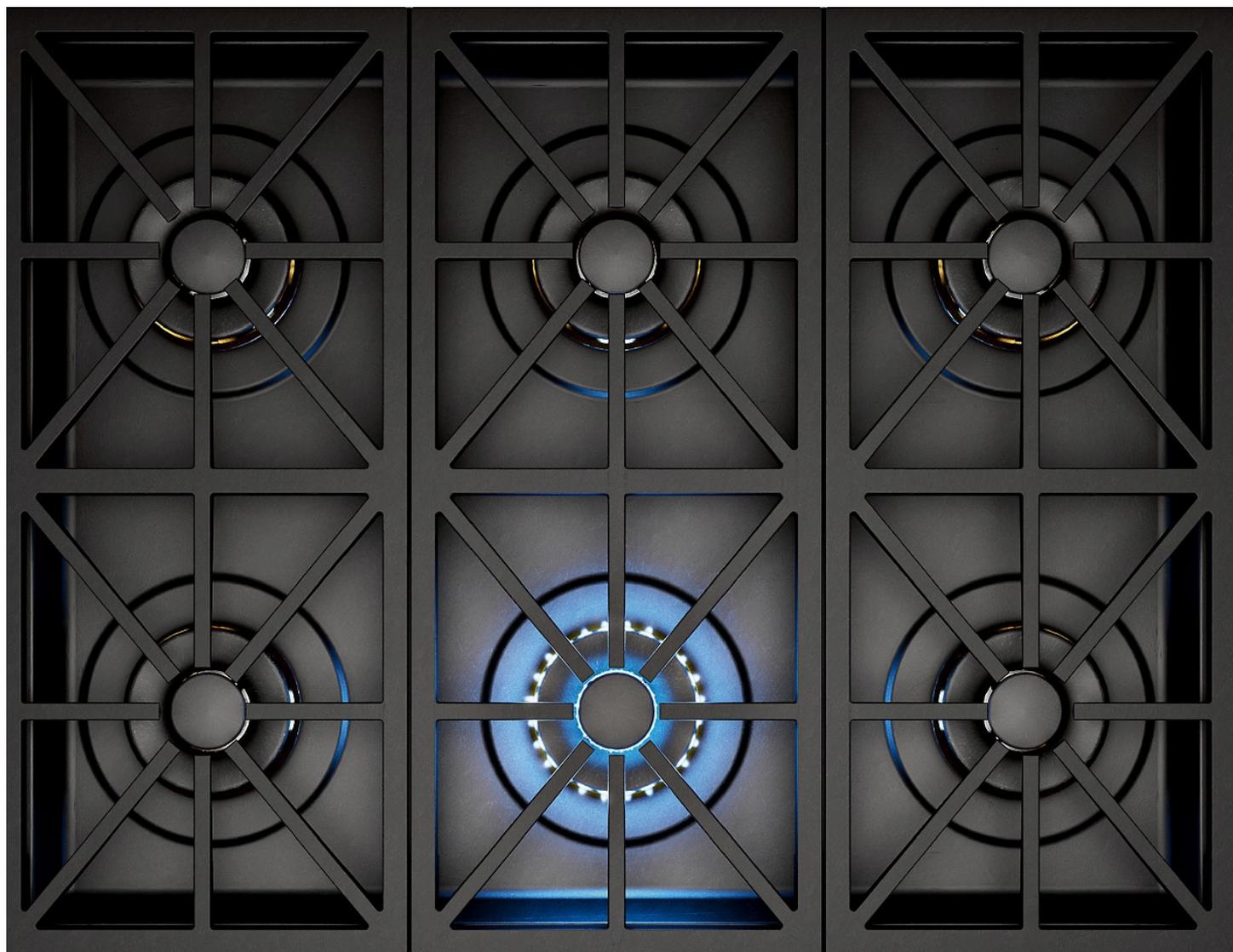
DUAL FUEL*



FIorentINA 122 CM

La cucina Fiorentina 122 cm è disponibile nella versione Dual Fuel e dispone di 6 zone di cottura, ciascuna con un bruciatore con tecnologia "Crescendo 5 in 1" con 5 livelli di potenza regolabili, per un equilibrio perfetto tra potenza e distribuzione uniforme del calore. Controllo e delicatezza in un gesto: la doppia regolazione permette il controllo separato dei due anelli dei bruciatori: interno, ideale per cotture lente, ed esterno in ottone per grandi cotture. I bruciatori in ottone permettono infatti un utilizzo che va dal leggero sobbollire (Simmer) a cotture che richiedono una potenza massima di 20.000 BTU (6kW).

The Fiorentina 122 cm kitchen is available in the Dual Fuel version and is characterized by a thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminated Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. Six burners: 6 cooking zones, each with Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 20,000 BTU.



1 POTENTE



Mentre tutti gli anelli del bruciatore sprigionano la loro massima potenza, per un totale di quasi 6 kWh, è possibile scottare la carne ed ottenere una crosticina degna del migliore degli chef. Grandi pentole d'acqua raggiungono velocemente l'ebollizione e niente sembrerà più impossibile in cucina.

At the peak of its 20,000 btU capability, meat is seared to produce a crust worthy of your favorite chef. Large pots quickly recover to a rigorous boil, and no culinary conquest seems unattainable. All burner rings engage to produce the most powerful flame for cooking.

2 MEZZOPOTENTE



La pasta al dente sarà pronta in un attimo. Un controllo graduale dei bruciatori assicura un'ottimale distribuzione del calore senza dispersioni di fiamma, per una bollitura omogenea e moderata.

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



Risotti cremosi e soffici creme si possono ottenere grazie alla giusta combinazione degli anelli del bruciatore che permette un calore perfetto per la cottura, senza il rischio di bruciare gli ingredienti.

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



Cuocere a fuoco lento, soffriggere o sobbollire una delicata salsa, una minestra o uno stufato: grazie ad un controllo perfetto, la fiamma scalda con delicatezza la base del recipiente per cotture lente e prolungate.

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



Sciogliere il burro, scaldare il cioccolato o insaporire dolcemente le verdure è possibile grazie a questa regolazione. La fiamma scalda dolcemente sotto lo spargifiamma, diffondendo un delicato calore.

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





OFFICINE GULLO
FIRENZE

FIorentina 122 CM

Le griglie continue in ghisa resistono al calore rovente e alle rapide variazioni di temperatura senza perdere resistenza, oltre a consentire di spostare e riposizionare facilmente le pentole in base alle proprie esigenze. Una piastra in acciaio inossidabile trilaminato, che fornisce potenza e controllo senza precedenti per cuocere a fuoco lento, così come scottare ad alte temperature.

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





LOCK KEYBO. LOCK

MENU REHEAT TIME - + LIGHT LARGE SMALL

OFFICINE CULLO
FIRENZE

FIorentINA 122 CM

Sotto al piano, i due forni multifunzione sono dotati di doppia ventilazione interna, per offrire prestazioni di cottura superiori e temperature costanti. Le griglie telescopiche realizzate con materiali di lunga durata, sono estraibili per controllare con facilità lo stato di cottura. Le porte, con chiusura assistita, sono costituite da 4 vetri termo-riflettenti, progettati per preservare la temperatura interna del forno assicurando una superficie esterna tiepida al tatto, anche durante il ciclo di autopulizia per pirolisi. La porta è disponibile in due versioni, con e senza finestra. Infine, grazie all'intuitivo display di controllo, tutte le funzioni sono gestibili con un semplice tocco.

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



FIorentINA 91 cm

DUAL FUEL / INDUCTION *



FIorentINA 91 CM

Nella versione da 91 cm Dual Fuel, sei fuochi di differenti dimensioni con doppio bruciatore in ottone e massicce griglie professionali in ghisa assicurano qualità e prestazioni da vero chef. Il piano cottura è stato pensato per garantire la massima potenza per le migliori performance culinarie, oltre ad uno stile affascinante e durevole nel tempo. Controllo e delicatezza in un gesto: la doppia regolazione permette il controllo separato dei due anelli dei bruciatori: interno, ideale per cotture lente, ed esterno in ottone per grandi cotture. I bruciatori in ottone permettono infatti un utilizzo che va dal leggero sobbollire (simmer) a cotture che richiedono una potenza massima di 20.000 BTU (6kW). Le solide griglie in ghisa sono in grado di accogliere tegami con un diametro variabile, che va da quello di una tradizionale macchina per il caffè fino a quello di pentole dalle grandi dimensioni. In alternativa al piano cottura a gas, quest'ultimo è disponibile anche nella versione a induzione.

In the Fiorentina 91 cm Dual Fuel version, six burners of different sizes with double brass burners and massive professional cast iron grills ensure quality and performances. The hob has been designed to guarantee maximum power for the best culinary performances, with a fascinating and long-lasting style. Control and delicacy in one gesture: the separate control of the two rings of the burners: internal, ideal for slow cooking, and external for large firings. The brass burners in fact allow a use that goes from the light simmering to firings that require a maximum power of 20,000 BTU (6kW). 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.



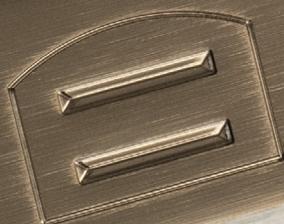
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MENU TIME - + LIGHT P-HEAT

LOCK KEYBD. LOCK


OFFICINE GULLO
FIRENZE



FIorentINA 91 CM

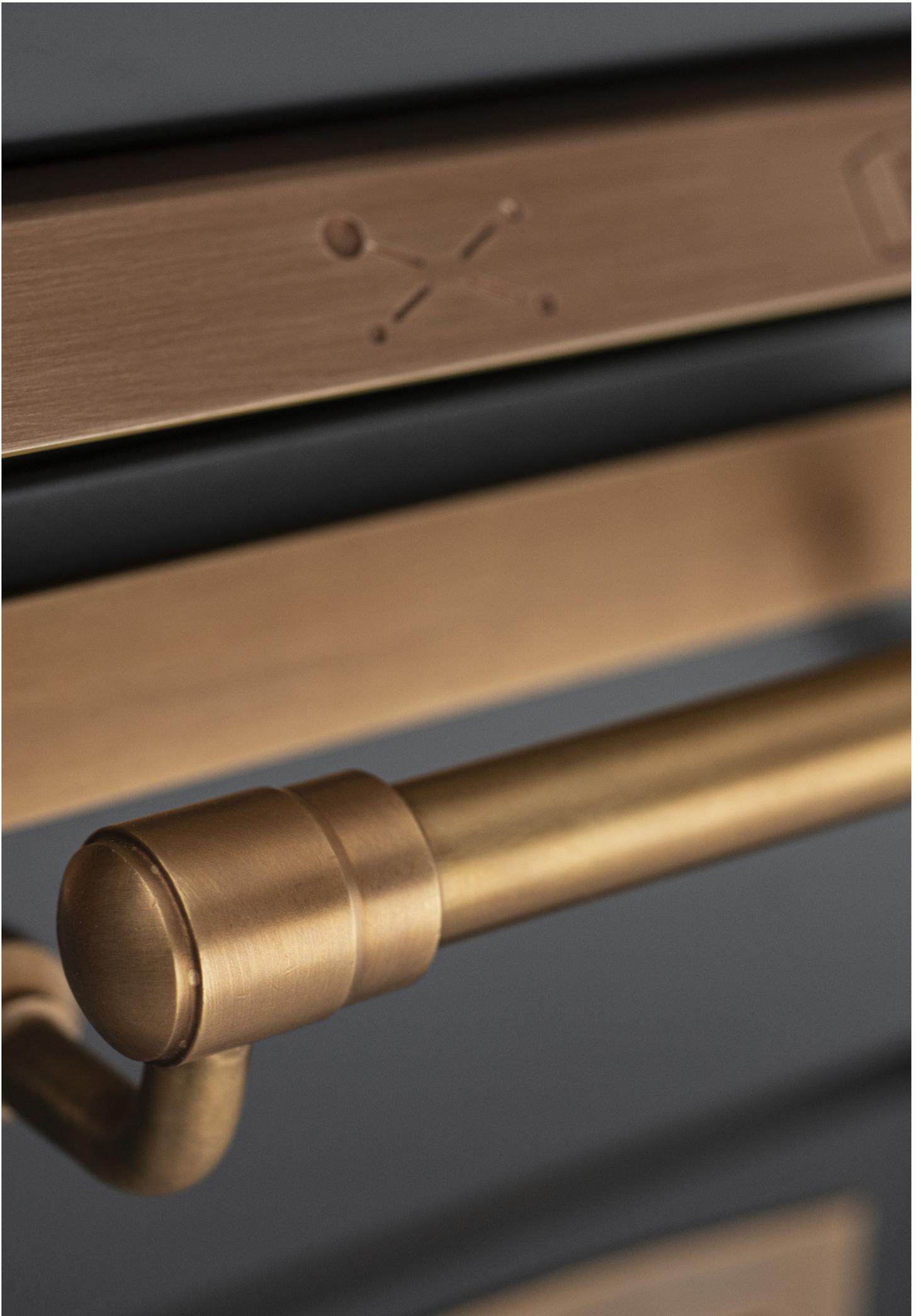
Spostandosi verso il pannello di controllo e la porta del forno, la macchina di cottura Fiorentina offre molti dettagli tipici di un design di lusso, a partire da eleganti e solide manopole in ottone, il display touch e tre punti con luci alogene per una perfetta illuminazione del forno. Il forno elettrico multifunzione ha una capacità extralarge (161 litri), ed è dotato di doppia ventilazione per la migliore distribuzione del calore. Al suo interno presenta griglie telescopiche che permettono di estrarre agevolmente i piatti e controllare con facilità lo stato di cottura.

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.

FIorentina 91 CM

L'ampia porta del forno è dotata di un sistema di chiusura assistito che assorbe gli urti mentre l'estesa superficie del vetro consente la migliore visibilità interna. È disponibile anche la versione con la porta del forno senza finestra. La costruzione della porta con 4 vetri termoriflettenti assicura una temperatura esterna di <50°C anche durante il ciclo pirolitico (465°C). Gli interni sono in smalto porcellanato nero ed il vassoio smaltato, fornito con la copertura grigliata anti splash, facilita la raccolta dei liquidi che cadono dai cibi in cottura sulle griglie, mentre impediscono che questi sporchino le pareti del vano cottura, facilitandone così la pulizia. Il forno dispone di ulteriori funzionalità come la funzione Pirolisi per l'autopulizia e Booster per il raggiungimento rapido della temperatura e sonda per la rilevazione della temperatura dei cibi.

The wide oven door - available in two versions with and without window - is equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 3 Halogen lights for flawless visibility. The construction of the door with 4 heat-reflecting glasses ensures an outdoor temperature of <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.





FIorentINA 76 cm

INDUCTION



FIorentINA 76 CM

La cucina Fiorentina nella versione da 76 cm è un modello freestanding in acciaio in grado di assicurare qualità e prestazioni elevatissime. Il piano cottura prevede quattro zone di cottura ad induzione con superficie in vetroceramica, booster su tutte le zone di cottura, spie ON/OFF e calore residuo (H) e funzioni di riscaldamento e bassa temperatura.

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





FIorentina 76 CM

La cucina è equipaggiata di un forno multifunzione elettronico di livello professionale con capienza di 124 litri. Dotato di doppia ventilazione per la migliore distribuzione del calore prodotto, favorisce e migliora la cottura di qualsiasi ricetta. Al suo interno presenta griglie telescopiche, realizzate con materiali di lunga durata, che permettono di estrarre agevolmente i piatti e controllare con facilità lo stato di cottura. L'ampia porta del forno – disponibile in due versioni con e senza finestra - è dotata di un sistema di chiusura assistito che assorbe gli urti e l'illuminazione interna con 3 punti luce equamente distribuiti permette una luce perfetta nell'ampio vano cottura. Gli interni sono in smalto porcellanato nero ed il vassoio smaltato, fornito con la copertura grigliata anti-splash, facilita la raccolta dei liquidi che cadono dai cibi in cottura sulle griglie, mentre impediscono che questi sporchino le pareti del vano cottura, facilitandone così la pulizia. Il forno inoltre è dotato di funzione Autopulente con Pirolisi. Infine, grazie all'intuitivo display di controllo, tutte le funzioni sono gestibili con un semplice tocco.

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





FIorentina Pro Series Line Up

DUAL FUEL RANGE



DUAL FUEL RANGE 122 CM *



DUAL FUEL RANGE 91 CM

FIorentina PRO SERIES LINE UP

INDUCTION RANGE



INDUCTION RANGE 76 CM



INDUCTION RANGE 91 CM *



INDUCTION RANGE 76 CM + 76 CM + CONJUNCTION

FIorentina

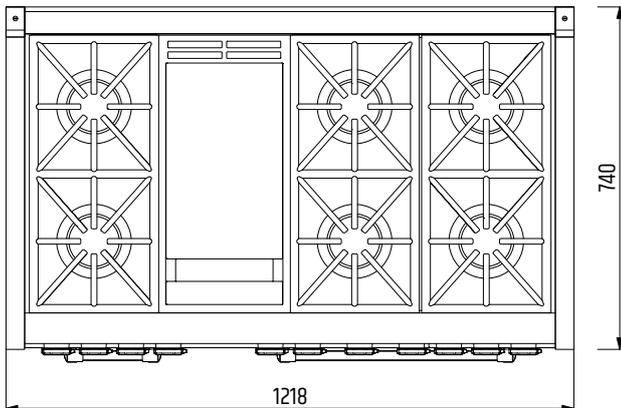
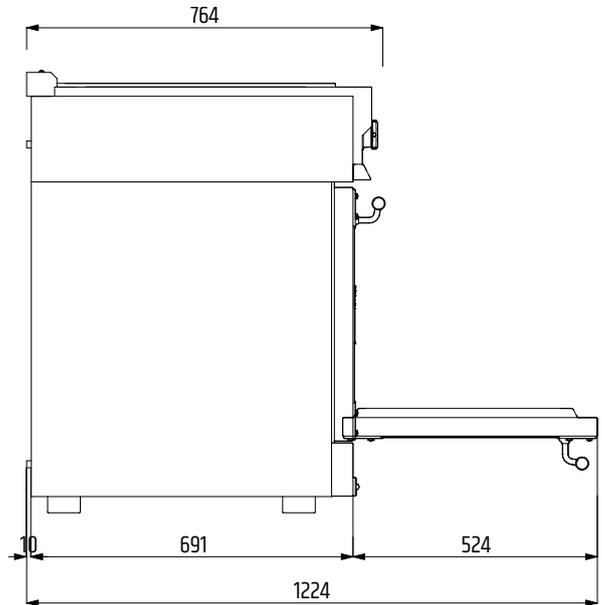
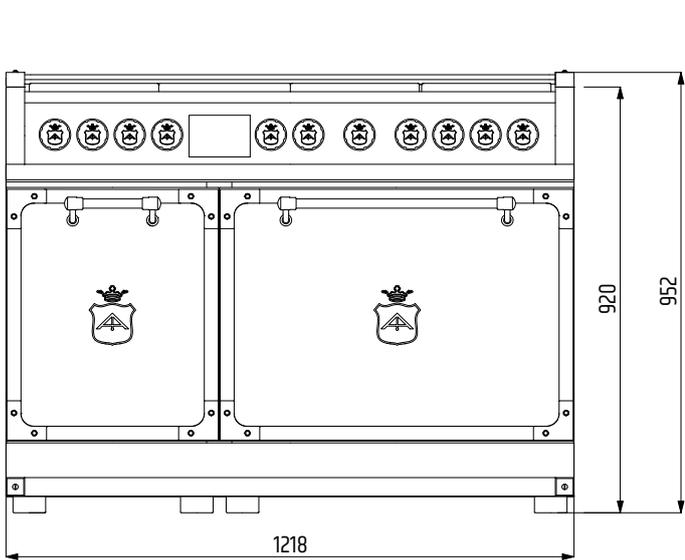
DUAL FUEL RANGE 122 CM *



CONTROL PANEL		GAS COOKTOP FEATURES	
Control Type	11 Heavy Duty Knobs	Electric re-ignition system	•
Oven Programming	Electronic with 6 touch keys	Flame-out sensing	•
Display:	White led	Top mount injectors	•
clock/temperature/function		L.P. conversion kit	•
COOKTOP		Dual crown brass burners	•
Type	GAS (NG or LP)	Heavy duty cast iron grates	3
Cooking Surface	Matte black enamel	Cooking zones	6 burner + griddle
		Burners types	All dual flame/Simmer burner
		Front-L/Front-R - Pwr (Max/Min) G20-5' / 31-10"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
		Rear-L/Front Center 'Right'/Rear Center 'Right'/Rear-R - Power (Max/Min) G20 - 5' / G31 - 10"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
		Griddle Burner (Center 'Left')	Thermostat Control Griddle Burner
		Power (Max/Min) G20 - 5' / G31 - 10"	11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W

OGS486FC

TECHNICAL DRAWINGS



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	45 cm ACCESSORY OVEN	76 cm MAIN OVEN
Capacity	76 lt	124 lt
Cavity enamel colour	Black	Black
Rack positions	6	6
Oven lights	1x20W halogen	3x20W halogen
HEATING ELEMENTS (@230V)		
Broil upper heating element	2100W	3500W
Upper auxiliary element	700W	1032W
Concealed bake lower heating element	1750W	3000W
Convection element	1x1300W	2x1300W
DIMENSIONS/WEIGHT		
Overall dim - width	1218 mm	
Overall dim - height (min-max)	920 mm - 952 mm	
Overall dim - depth	764 mm	
Gross weight	240 kg	
POWER/RATINGS (230V, 50HZ)		
	3.84 Kw / 3.54 Kw	
Power cable	Schuko	
INSTRUCTIONS FOR USE		
Use & Care manual / Installation manual	italian/english	

FIorentina

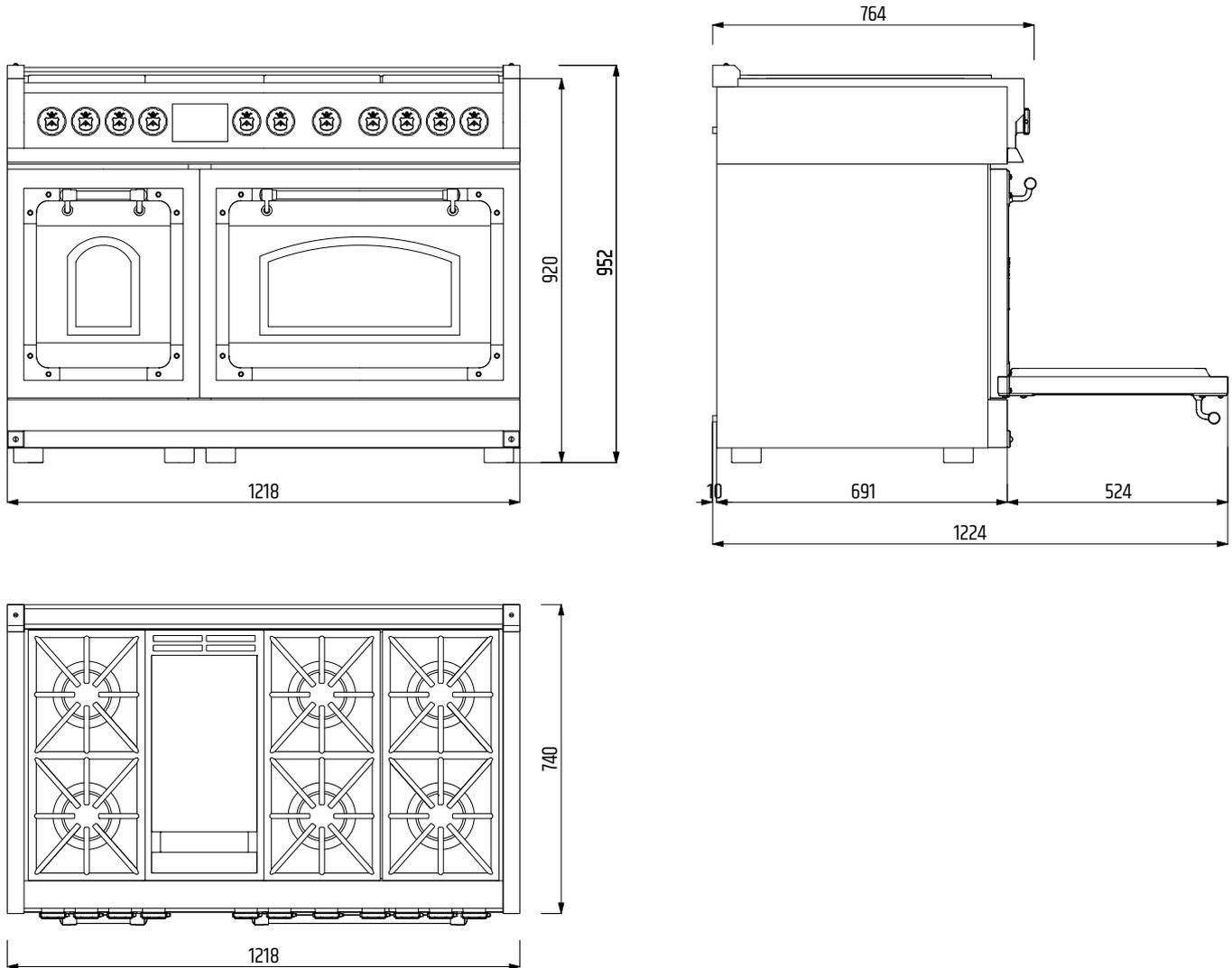
DUAL FUEL RANGE 122 CM *



CONTROL PANEL		GAS COOKTOP FEATURES	
Control Type	11 Heavy Duty Knobs	Electric re-ignition system	•
Oven Programming	Electronic with 6 touch keys	Flame-out sensing	•
Display:	White led	Top mount injectors	•
clock/temperature/function		L.P. conversion kit	•
COOKTOP		Dual crown brass burners	•
Type	GAS (NG or LP)	Heavy duty cast iron grates	3
Cooking Surface	Matte black enamel	Cooking zones	6 burner + griddle
		Burners types	All dual flame/Simmer burner
		Front-L/Front-R - Pwr (Max/Min) G20-5' / 31-10"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
		Rear-L/Front Center 'Right'/Rear Center 'Right'/ Rear-R - Power (Max/Min) G20 - 5' / G31 - 10"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
		Griddle Burner (Center 'Left')	Thermostat Control Griddle Burner
		Power (Max/Min) G20 - 5' / G31 - 10"	11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W

OGG486FC

TECHNICAL DRAWINGS



OVEN			45 cm ACCESSORY OVEN		76 cm MAIN OVEN	
Type	Electric self-clean - dual convection (true euro conv.)					
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)					
OVEN FEATURES						
Dual True convection	6 Digit touch control; digital timer and knobs	Cool touch (< 50°C) with soft closing door				
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert				
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources				
OVEN FUNCTIONS						
Proof	Bake	Convection bake				
Defrost	Dehydrate	Broil				
Convection Roast	Convection broil	Pizza				
OVEN DOOR(S)						
Oven glass window	Deep embossed extra wide window					
Door cooling system	4 heat resistant glasses					
Door hinges - soft-closing system	Heavy duty steady tilt					
Handle style	Brass tube, brass endcaps					
OVEN CAVITY						
Capacity	76 lt		124 lt			
Cavity enamel colour	Black		Black			
Rack positions	6		6			
Oven lights	1x20W halogen		3x20W halogen			
HEATING ELEMENTS (@230V)						
Broil upper heating element	2100W		3500W			
Upper auxiliary element	700W		1032W			
Concealed bake lower heating element	1750W		3000W			
Convection element	1x1300W		2x1300W			
DIMENSIONS/WEIGHT						
Overall dim - width	1218 mm					
Overall dim - height (min-max)	920 mm - 952 mm					
Overall dim - depth	764 mm					
Gross weight	240 kg					
POWER/RATINGS (230V, 50HZ)						
	3.84 Kw / 3.54 Kw					
Power cable	Schuko					
INSTRUCTIONS FOR USE						
Use & Care manual / Installation manual	italian/english					

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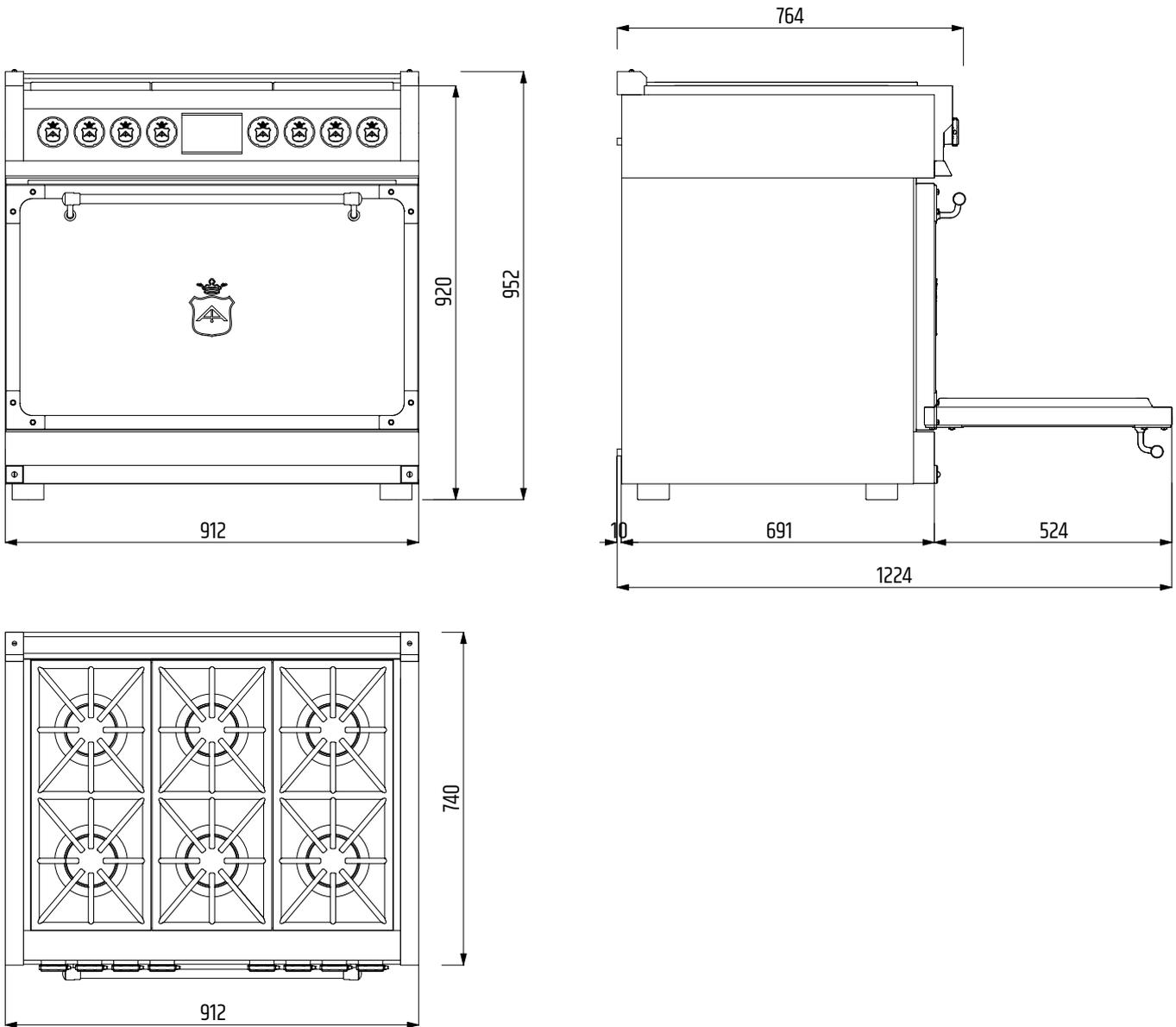
DUAL FUEL RANGE 91 CM



CONTROL PANEL		GAS COOKTOP FEATURES	
Control Type	8 Heavy Duty Knobs	Electric re-ignition system	•
Oven Programming	Electronic with 6 touch keys	Flame-out sensing	•
Display: clock/temperature/function	White led	Top mount injectors	•
COOKTOP		L.P. conversion kit	•
Type	GAS (NG or LP)	Dual crown brass burners	•
Cooking Surface	Matte black enamel	Heavy duty cast iron grates	3
		Cooking zones	6
		Burners types	All dual flame/Simmer burner
		Power (Max/Min) NG	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
		Power (Max/Min) LP	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
		Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W
		Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W

OGS366FC

TECHNICAL DRAWINGS



OVEN			OVEN CAVITY	
Type	Electric self-clean - dual convection (true euro conv.)		Capacity	161 lt
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)		Cavity enamel colour	black
OVEN FEATURES			Rack positions	6
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door	Oven lights	3x20W halogen
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert	HEATING ELEMENTS (@230V)	
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources	Broil upper heating element	3500 W
OVEN FUNCTIONS			Upper auxiliary element	1032 W
Proof	Bake	Convection bake	Concealed bake lower heating element	3000 W
Defrost	Dehydrate	Broil	Convection element	2 x 1300 W
Convection Roast	Convection broil	Pizza	DIMENSIONS/WEIGHT	
OVEN DOOR(S)			Overall dim - width	912 mm
Door hinges - soft-closing system	Heavy duty steady tilt		Overall dim - height (min-max)	920 mm - 952 mm
Handle style	Brass tube, brass endcaps		Overall dim - depth	764 mm
			Gross weight	174 kg
			POWER/RATINGS (230V, 50HZ)	
				3,84 Kw / 3,54 Kw
			Power cable	Schuko
			INSTRUCTIONS FOR USE	
			Use & Care manual / Installation manual	italian/english

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DUAL FUEL RANGE 91 CM

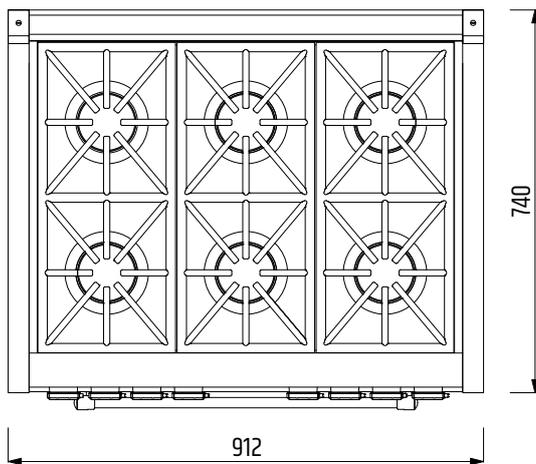
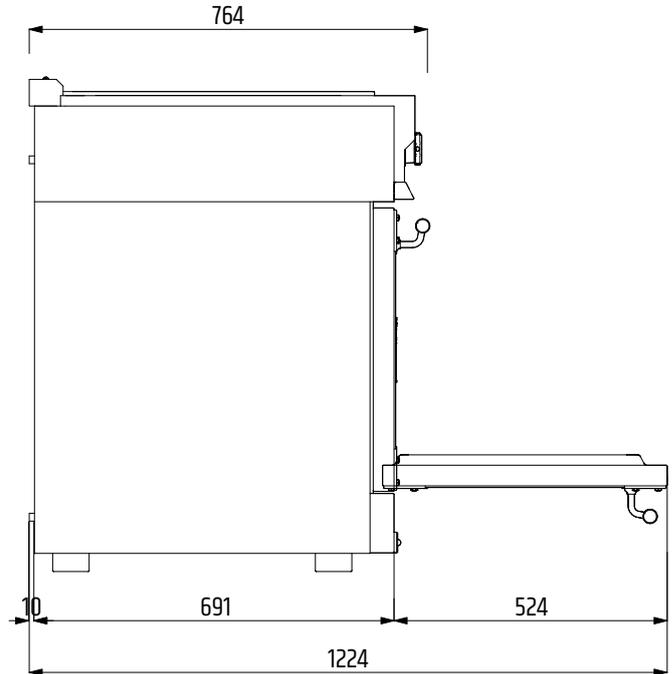
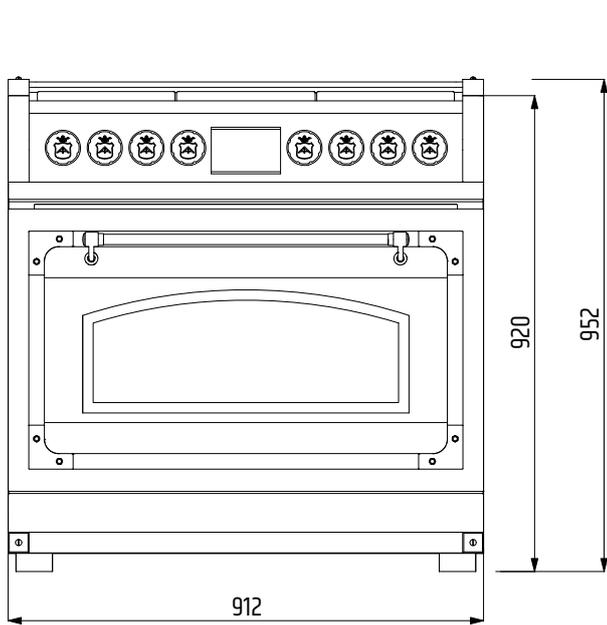


CONTROL PANEL	
Control Type	8 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
COOKTOP	
Type	GAS (NG or LP)
Cooking Surface	Matte black enamel

GAS COOKTOP FEATURES	
Electric re-ignition system	•
Flame-out sensing	•
Top mount injectors	•
L.P. conversion kit	•
Dual crown brass burners	•
Heavy duty cast iron grates	3
Cooking zones	6
Burners types	All dual flame/Simmer burner
Power (Max/Min) NG	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
Power (Max/Min) LP	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W

OGG366FC

TECHNICAL DRAWINGS



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Oven glass window	Deep embossed extra wide window	
Door cooling system	4 heat resistant glasses	
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	
Capacity	161lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	912 mm
Overall dim - height (min-max)	920 mm - 952 mm
Overall dim - depth	764 mm
Gross weight	174 kg
POWER/RATINGS (230V, 50HZ)	
	3,84 Kw / 3,54 Kw
Power cable	Schuko
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english

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INDUCTION RANGE 76 CM (76 CM + 76 CM)

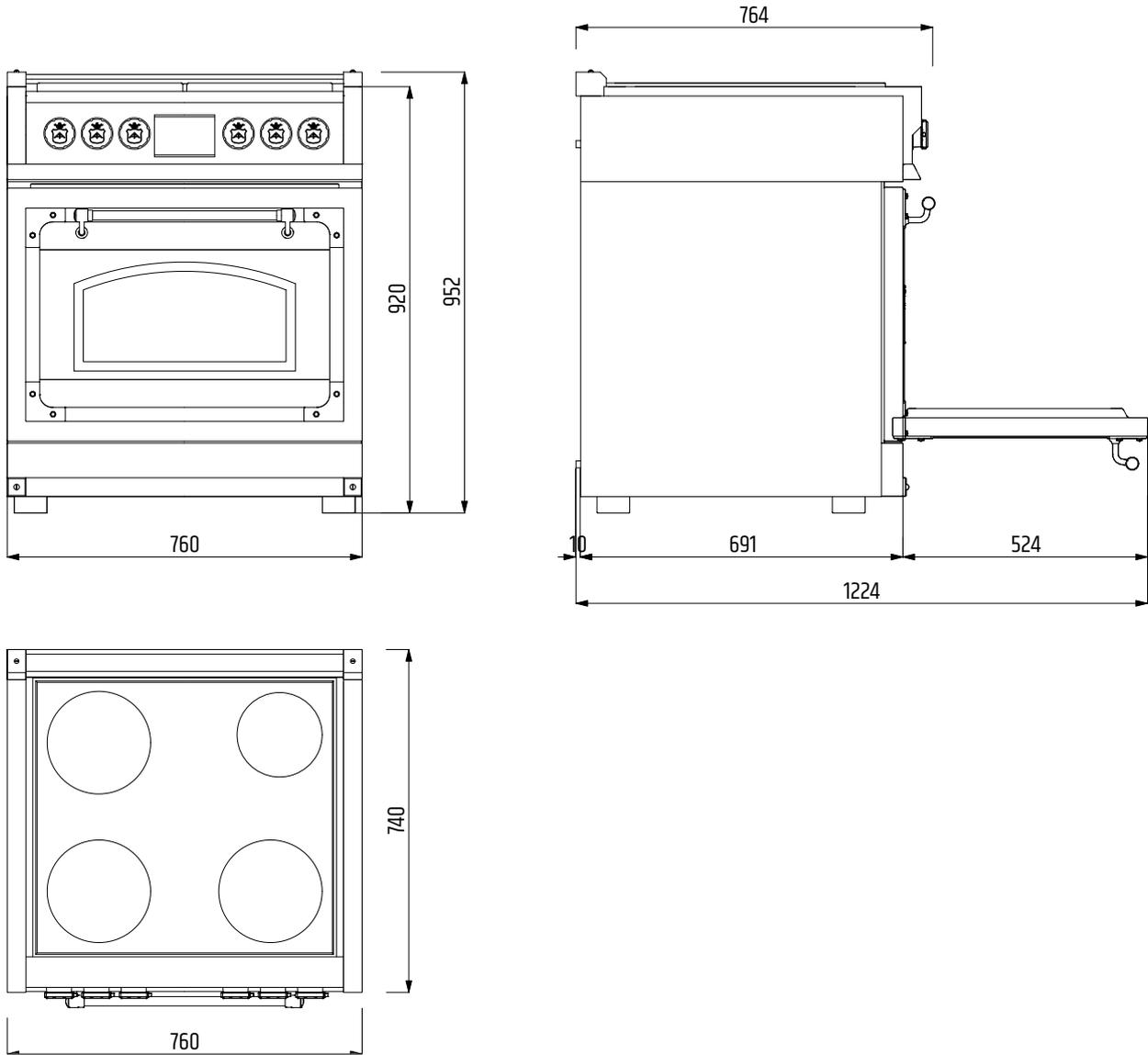


CONTROL PANEL	
Control Type	6 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
COOKTOP	
Type	Induction
Cooking Surface	Ceramic Glass

INDUCTION COOKTOP FEATURES		
Cutting-edge technology for high level performance	4 induction cooking zones	Booster for each cooking zone
Reheat and low temperature functions	Surface in glass ceramic	ON/OFF indicators and residual heat (H) indicators
Burners types (Front-L) -Power (max/booster)	Inductor 230 mm - 2300 W / 3700 W	
Burners types (Rear-L) -Power (max/booster)	Inductor 165 mm - 1400 W / 2200 W	
Burners types (Front-R) -Power (max/booster)	Inductor 200 mm - 1850 W / 3000 W	
Burners types (Rear-R) -Power (max/booster)	Inductor 200 mm - 1850 W / 3000 W	
INDUCTION COOKTOP FUNCTIONS		
Residual heat	Melting	Warming
Cookware recognition	Automatic Heat Up time	Booster
Control lock		

OGG304IC

TECHNICAL DRAWINGS



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/530°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Oven glass window	Deep embossed extra wide window	
Door cooling system	4 heat resistant glasses	
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	
Capacity	124 lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	760 mm
Overall dim - height (min-max)	920 mm - 952 mm
Overall dim - depth	754 mm
Gross weight	141 kg
POWER/RATINGS (230V, 50HZ)	
	3.84 Kw / 3.54 Kw
Power cable	Schuko
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english

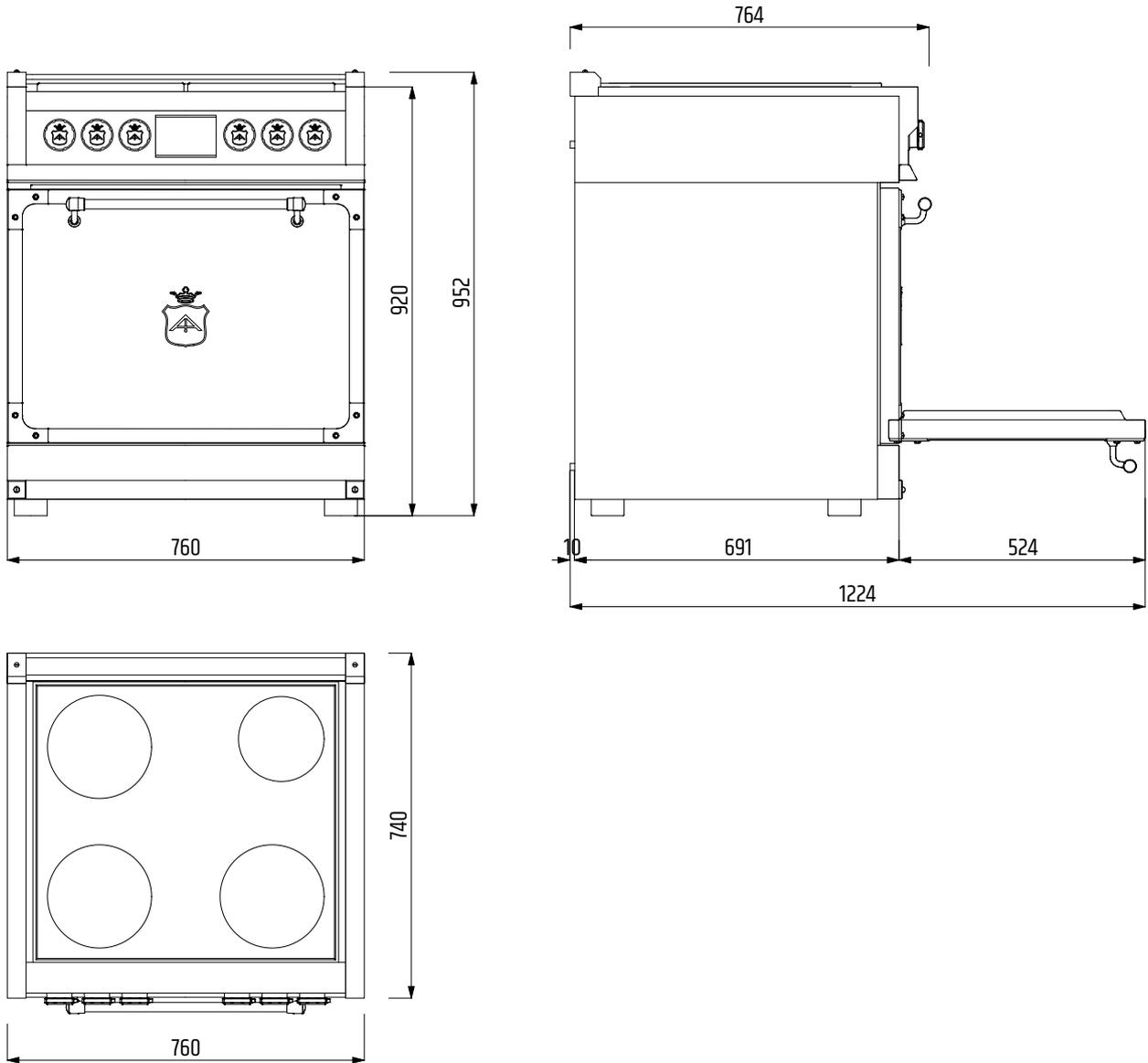
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INDUCTION RANGE 76 CM (76 CM + 76 CM)



CONTROL PANEL	
Control Type	6 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
COOKTOP	
Type	Induction
Cooking Surface	Ceramic Glass

INDUCTION COOKTOP FEATURES		
Cutting-edge technology for high level performance	4 induction cooking zones	Booster for each cooking zone
Reheat and low temperature functions	Surface in glass ceramic	ON/OFF indicators and residual heat (H) indicators
Burners types (Front-L) -Power (max/booster)	Inductor 230 mm - 2300 W / 3700 W	
Burners types (Rear-L) -Power (max/booster)	Inductor 165 mm - 1400 W / 2200 W	
Burners types (Front-R) -Power (max/booster)	Inductor 200 mm - 1850 W / 3000 W	
Burners types (Rear-R) -Power (max/booster)	Inductor 200 mm - 1850 W / 3000 W	
INDUCTION COOKTOP FUNCTIONS		
Residual heat	Melting	Warming
Cookware recognition	Automatic Heat Up time	Booster
Control lock		



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	
Capacity	124 lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	760 mm
Overall dim - height (min-max)	920 mm - 952 mm
Overall dim - depth	754 mm
Gross weight	141 kg
POWER/RATINGS (230V, 50HZ)	
	3.84 Kw / 3.54 Kw
Power cable	Schuko
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english

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INDUCTION RANGE 91 CM *

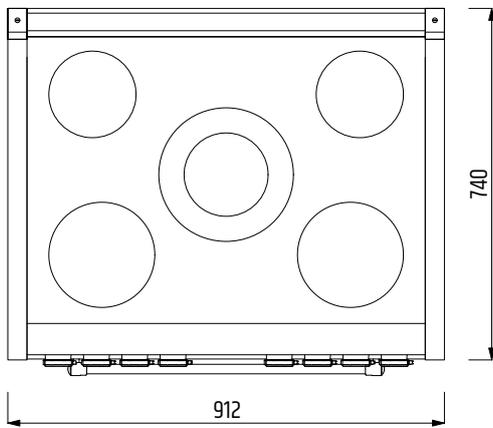
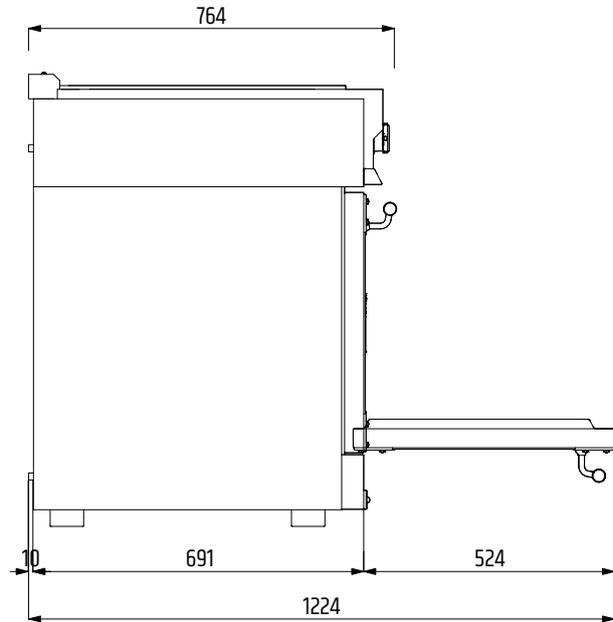
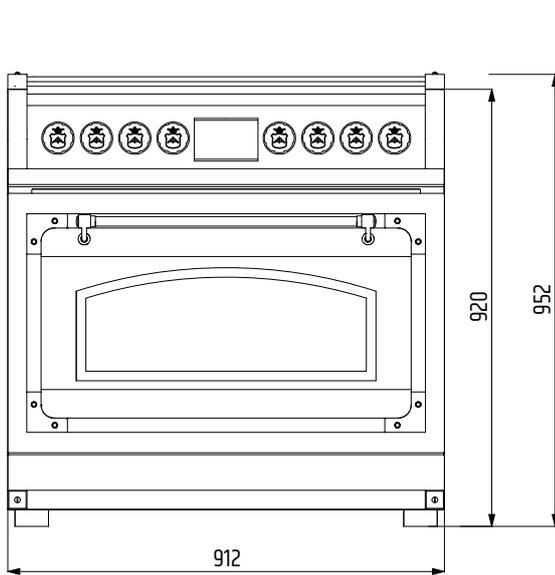


CONTROL PANEL	
Control Type	8 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
COOKTOP	
Type	Induction
Cooking Surface	Ceramic Glass

INDUCTION COOKTOP FEATURES		
Cutting-edge technology for high level performance	4 induction cooking zones	Booster for each cooking zone
Reheat and low temperature functions	Surface in glass ceramic	ON/OFF indicators and residual heat (H) indicators
Burners types (Front-L) -Power (max/booster)	Inductor 230 mm - 2300 W / 3700 W	
Burners types (Rear-L) -Power (max/booster)	Inductor 180 mm - 1850W / 3000W	
Burners types (Center dual circuit) - Power (Max/Booster)	Inductor 280 mm - 3000W / 5500W	
Burners types (Center single circuit) - Power (Max/Booster)	Inductor 180 mm - 1850W / 2600W	
Burners types (Front-R) -Power (max/booster)	Inductor 230 mm - 2300W / 3700W	
Burners types (Rear-R) -Power (max/booster)	Inductor 180 mm - 1850W / 3000W	
INDUCTION COOKTOP FUNCTIONS		
Residual heat	Melting	Warming
Cookware recognition	Automatic Heat Up time	Booster
Control lock		

OGG366IC

TECHNICAL DRAWINGS



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Oven glass window	Deep embossed extra wide window	
Door cooling system	4 heat resistant glasses	
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	
Capacity	161 lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@ 230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	912 mm
Overall dim - height (min-max)	920 mm - 952 mm
Overall dim - depth	764 mm
Gross weight	174 kg
POWER/RATINGS (230V, 50HZ)	
	3.84 Kw / 3.54 Kw
Power cable	Schuko
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english

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INDUCTION RANGE 91 CM *

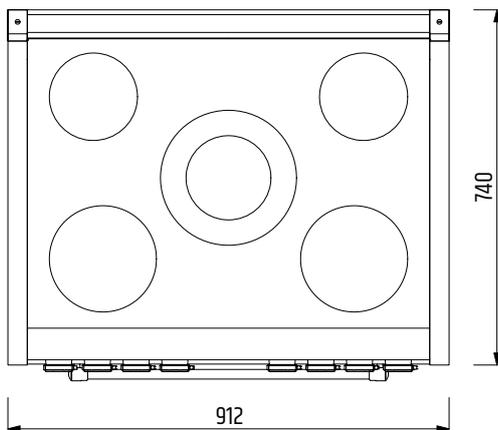
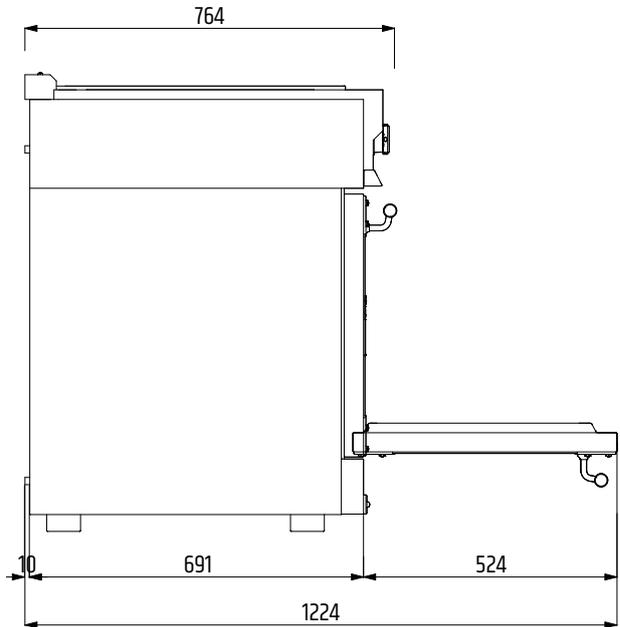
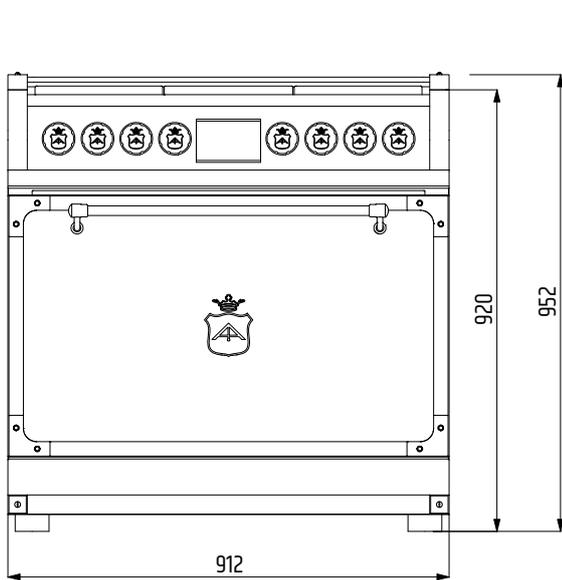


CONTROL PANEL	
Control Type	8 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
COOKTOP	
Type	Induction
Cooking Surface	Ceramic Glass

INDUCTION COOKTOP FEATURES		
Cutting-edge technology for high level performance	4 induction cooking zones	Booster for each cooking zone
Reheat and low temperature functions	Surface in glass ceramic	ON/OFF indicators and residual heat (H) indicators
Burners types (Front-L) -Power (max/booster)	Inductor 230 mm - 2300 W / 3700 W	
Burners types (Rear-L) -Power (max/booster)	Inductor 180 mm - 1850W / 3000W	
Burners types (Center dual circuit) - Power (Max/Booster)	Inductor 280 mm - 3000W / 5500W	
Burners types (Center single circuit) - Power (Max/Booster)	Inductor 180 mm - 1850W / 2600W	
Burners types (Front-R) -Power (max/booster)	Inductor 230 mm - 2300W / 3700W	
Burners types (Rear-R) -Power (max/booster)	Inductor 180 mm - 1850W / 3000W	
INDUCTION COOKTOP FUNCTIONS		
Residual heat	Melting	Warming
Cookware recognition	Automatic Heat Up time	Booster
Control lock		

OGS366IC

TECHNICAL DRAWINGS



OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

OVEN CAVITY	
Capacity	161 lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@ 230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	912 mm
Overall dim - height (min-max)	920 mm - 952 mm
Overall dim - depth	764 mm
Gross weight	174 kg
POWER/RATINGS (230V, 50HZ)	
	3.84 Kw / 3.54 Kw
Power cable	Schuko
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english

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OPTIONAL ACCESSORIES

FORNO PROFESSIONALE

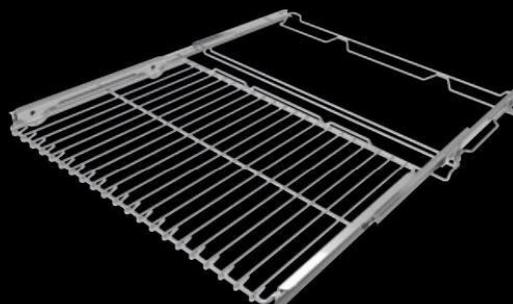
PROFESSIONAL OVEN



GRIGLIA TELESCOPICA 91 CM
91 CM TELESCOPIC RACK

OG-FMTRP36

Griglia telescopica per forno 91 cm
Telescopic rack for 91 cm Professional range



GRIGLIA TELESCOPICA 76 CM
76 CM TELESCOPIC RACK

OG-FMTRP30

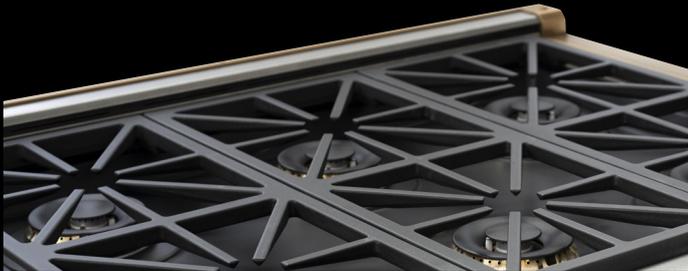
Griglia telescopica per forno 76 cm e da incasso
Telescopic rack for 76 cm Professional range and built-in oven

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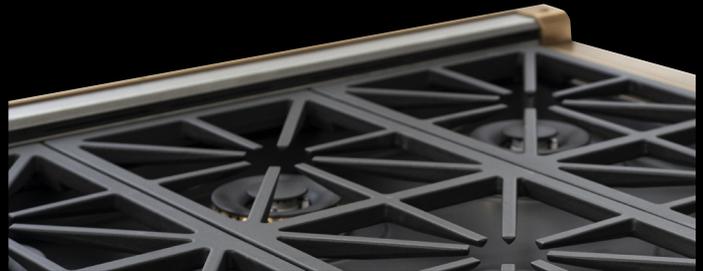
OPTIONAL ACCESSORIES

ACCESSORI TOP DI GAMMA

RANGE TOP ACCESSORIES



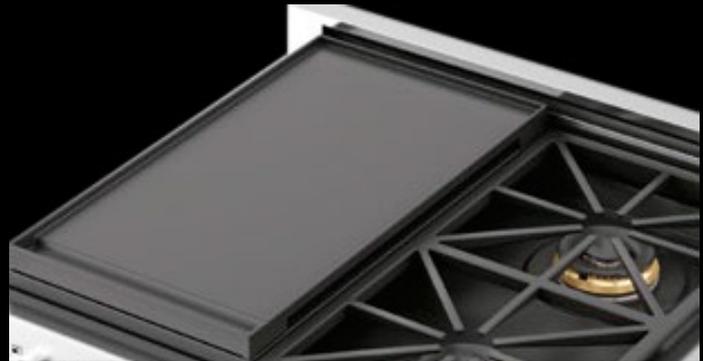
GRIGLIA CONTINUA IN GHISA 91 CM
91 CM BLACK CAST IRON ISLAND TRIM
OG-F6BG36BCI



GRIGLIA CONTINUA IN GHISA 76 CM
76 CM BLACK CAST IRON ISLAND TRIM
OG-F6BG30BCI



GRIGLIA IN GHISA SMALTATA 91 CM
91 CM HEAVY DUTY ENAMELLED CAST IRON GRIDDLE
OG-FMGRID36



GRIGLIA IN GHISA SMALTATA 76 CM
76 CM HEAVY DUTY ENAMELLED CAST IRON GRIDDLE
OG-FMGRID30



ANELLO WOK
WOK RING
OG-FMWOK



SPARGIFIAMMA
SIMMER PLATE
OG-FMSIM



CAPPE HOODS

Le cappe Officine Gullo non sono dei semplici motori aspiranti come le altre cappe d'aspirazione industriali, bensì strutture auto portanti costruite artigianalmente per convogliare autonomamente i fumi di cottura. Realizzate in acciaio verniciato e rifinite in ottone, possono essere attrezzate, quali contenitori, di mensole porta pentole ed equipaggiate di motori aspiranti professionali.

Officine Gullo extractor hoods are not basic ventilation systems like most mass-produced hoods, but free standing hand crafted appliances designed to draw in cooking fumes. Painted steel built and finished with brass, our hoods can be fitted with pot racks and professional fans.

CAPPA "PIRAMIDE"
"PYRAMID SHAPED" HOOD

CPD001



CAPPA "PIRAMIDE ALTA"
"TALL PYRAMID SHAPED" HOOD

CPD002



CAPPA "CUPOLA"
"DOME SHAPED" HOOD

CPD004



CAPPA "CAMPANA"
"BELL SHAPED" HOOD

CPD013



CAPPA "PIRAMIDE" FIANCHI DRITTI
"PYRAMID SHAPED" HOOD WITH VERTICAL SIDES

CPD017



CAPPE A MURO

WALL HOODS

Cappe in acciaio ad alto spessore verniciato a fuoco. Dotate di luci interne al LED. Dimensioni: L 76/91/122/152 cm. Motore aspirante professionale con filtri a labirinto (fino a 1600 mc/h di potenza d'aspirazione) o motore aspirante industriale con variatore di velocità, filtri a labirinto e compensazione dell'aria (fino a 2600 mc/h di potenza d'aspirazione).

Heavy gauge painted steel hoods. Fitted with built-in LED lighting. Dimensions: W 76/91/122/152 cm. On request professional air exhauster with labyrinth filters (up to 1600 mc/h of airflow capacity) or industrial air exhauster with adjustable speed drive, labyrinth filters and air clearing (up to 2600 mc/h of airflow capacity).



PANNELLI E ACCESSORI

PANELS AND ACCESSORIES

Mensole in ottone brunito, barre portaoggetti con ganci, questi oggetti sono molto più che semplici dettagli della cucina: curati in ogni singolo particolare, rendono la cucina fruibile e funzionale, oltre a regalare calore e atmosfera alla cucina. Grandi pannelli – quasi arazzi in metallo – incisi e lavorati, esaltano le varianti di tono del rame, dell’ottone e dell’alluminio satinato. Piccole greche o veri e propri disegni incisi sulla superficie rendono questi pannelli dei veri e propri complementi di arredo, protagonisti dello spazio. Facilmente trattabili per una perfetta conservazione, si possono avere su misura e personalizzati nel decoro.

Shelving in burnished brass, hanging racks with hooks, these objects are much more than simple kitchen details: they make the kitchen usable and functional, as well as decorating the kitchen environment. Large metal panels looking more like tapestries, engraved and hand-hammered, in copper, brass and aluminium. Small Greek keys or drawings engraved on the surface make these panels veritable furnishing objects. Treated to ensure durability and strength, the panels can be made to the customer's choice of size and design.



MENSOLA SHELF

ACR036



Mensola in ottone brunito con 6 aste. Disponibile anche con barra portamestoli.

Burnished brass pots rack with 6 rods. with hanging rack.

FINITURA TRIM



ottone brunito
burnished brass



nichel satinato
satin nickel



cromo lucido
polished chrome



cromo satinato
satin chrome

PORTAMESTOLI HANGING RACK

ACR069



Barra portamestoli con ganci scorrevoli a richiesta.

Burnished brass hanging rack with sliding hooks on request.

FINITURA TRIM



ottone brunito
burnished brass



nichel satinato
satin nickel



cromo lucido
polished chrome



cromo satinato
satin chrome

FRONTONE BACKPLATE

ACEPA1



Frontone in metallo con cornice. Disponibile anche con incisione.

Metal backplate with frame. Available with engravings.

MATERIALE MATERIAL



acciaio satinato
satin stainless steel



ottone brunito
burnished brass



rame brunito
burnished copper

FINITURA TRIM



ottone brunito
burnished brass



nicel satinato
satin nickel



cromo lucido
polished chrome



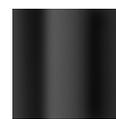
cromo satinato
satin chrome



rame satinato
satin copper



ottone lucido
polished brass



canna di fucile
gunmetal

FRONTONE
BACKPLATE

ACEPA2



Frontone in metallo e bordo martellato (in foto accessoriato con mensola in ottone ACR036).

Metal backplate with hammered edge (in the picture with ACR036 shelf).

MATERIALE
MATERIAL



acciaio satinato
satin stainless steel



ottone brunito
burnished brass



rame brunito
burnished copper

COLORI E FINITURE

COLORS AND FINISHINGS

La nostra collezione può essere prodotta in qualsiasi dei 213 colori della gamma RAL K7. Altri colori personalizzati sono disponibili a richiesta.
Altre finiture sono disponibili su richiesta.

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



satin chrome
cromo satinato



polished chrome
cromo lucido



burnished brass
ottone brunito



canna di fucile
gunmetal



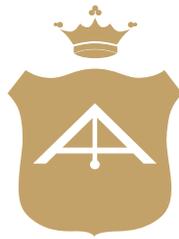
satin copper
rame satinato



polished brass
ottone lucido



satin nickel
nichel satinato



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2019-2020