



OFFICINE GULLO
FIRENZE



OUTDOOR KITCHENS

“ 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 for 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





REINVENTING YOUR OUTDOOR LIVING

A collection of professional outdoor home kitchens to transform your outside space into the heart of the home



Officine Gullo transports outdoor all the added values of the company's solutions: high technology, best performance, unmistakable style and maximum customization. Convivial moments and culinary activities in the open air thus become even more pleasant, in an exclusive and sophisticated environment of which the outdoor kitchen is the fulcrum.



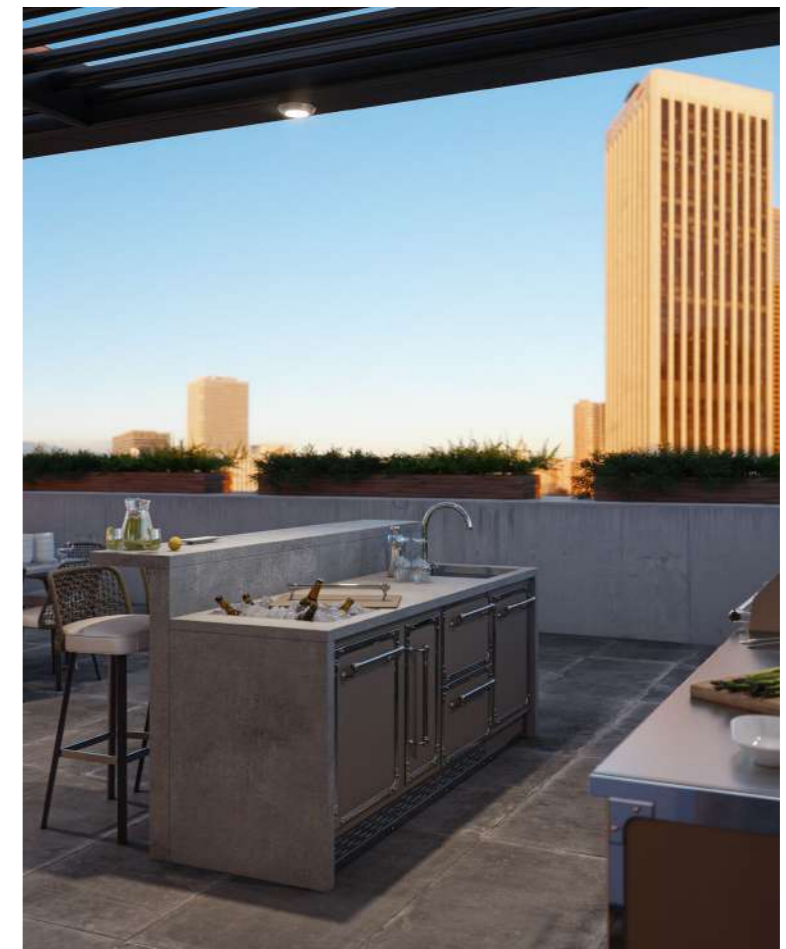


These settings for conviviality and haute cuisine are designed to become the heart of your home's outdoor space, where you can gather in the morning to have breakfast, prepare a delicious lunch with the finest professional cooking appliances, cool off after a swim with cocktails by the pool, and enjoy a relaxing aperitivo as you wait for guests to savor a gourmet dinner under the stars.



A TURNKEY SOLUTION

Through a series of combinable independent elements, the Outdoor Kitchen offers infinite customized design solutions.



From the composition of the furniture to the selection of a wide range of the best outdoor appliances, tailor-made solutions can be crafted for the kitchen space, combining the customer's tastes and their culinary habits. The stainless steel can be painted in any color from the RAL range - in addition to custom colors available on request - and enriched with iconic brass finishes. Ultimately, every Outdoor Kitchen can be customized and made unique.



DESIGNED AND MADE IN FLORENCE

Come per tutte le altre creazioni Officine Gullo, l'Outdoor Kitchen viene progettata a Firenze, luogo storicamente legato alla tecnica, l'artigianato e l'arte.



As with all Officine Gullo creations, the Outdoor Kitchen is designed in Florence, a place historically linked to technology, craftsmanship and art. Heir to the noble tradition of the workshops of nineteenth-century Florentine cooks, the Outdoor Kitchen is made according to the most advanced techniques of working steel and other noble metals, with a sophisticated and elegant aesthetic. The essential becomes art and simplicity is refined.





DESIGNED TO ENDURE

The Outdoor Kitchen is designed for outdoor living and is characterized by the use of high-quality AISI 316 stainless steel, known for its excellent anti-corrosive qualities.



This material has a low ferrous component and offers unrivaled durability, absolute resistance to corrosion, and an elegant design capable of enhancing any style of furniture. Additionally, stainless steel stands out as an antibacterial material, which makes it ideal for food preparation where hygiene and safety are essential. Unlike other materials, it does not modify the color, flavor or odor of ingredients.





Purity also makes steel one of the most ecological and sustainable materials. 100% recyclable, it guarantees a sustainable economy with an almost eternal life cycle as it can be recycled numerous times without ever losing quality. In the Outdoor Kitchen range by Officine Gullo, the use of this precious material is combined with precision mechanics from which all the experience of the Italian brand emerges in creating cooking and refrigeration systems with high-performance and functional furnishing elements.



THE SAME COMFORT AND PERFORMANCE AS A PROFESSIONAL INDOOR KITCHEN

The highest technology for professional use is combined with an unmistakable aesthetic, precisely designed to become the fulcrum of the external environment.





The outdoor line offers a series of design solutions equipped with various top appliances, guaranteeing the same functionality and style as Officine Gullo's professional indoor kitchens. The modular appliances can be freely positioned in the kitchen according to the culinary needs of its owner in order to create different cooking areas from the grill to the pizza oven, installing different areas for refrigeration, washing and food preparation.



The cooking area is completed by various modular elements for the outdoors: ice boxes, integrated refrigerators, wine coolers, pizza ovens, warming drawers, ice-makers, beer dispensers, as well as taps, sinks and cooking accessories such as side cookers, grills and maxi burners.





GULLO PROFESSIONAL GRILL: RESTAURANT IN YOUR GARDEN

Blending a legacy of innovation and craftsmanship through the highest quality cooking systems, Officine Gullo barbecues embrace a new world of culinary possibilities, providing an actual outdoor kitchen in a single suite.





The motor of the Outdoor line is the Gullo Professional Grills. Thanks to an array of sophisticated accessories, the barbecues enable home cooks to experiment up to 15 different cooking methods, from the usual grilling to smoking, steaming and frying. The barbecues come with accessories that comprise specialist cooking zones. A fry top, pasta cooker or wok ring can be inserted after removing the grills.





OG Professional Grill 100

Grill Cooking Suite 100 is the perfect barbecue for outdoor cooking enthusiasts. Measuring 100 cm wide, the BBQ guarantees performance suitable for all open-air cooking aspirations. Available in freestanding and built-in versions, with a cooking area of 500 cm², the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

W 100 cm



OG Professional Grill 140

Grill Cooking Suite 140, with its 650 cm² grill area, ensures high performance for home cooks looking for a professional, high-technology cooking range for their outdoor kitchen. Available in freestanding and built-in versions, the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

W 140 cm





OG Professional Grill 140 Plus

With an integrated side burner, Grill Cooking Suite Plus is a cooking space measuring 500 cm² that guarantees high performance and versatility for an outdoor kitchen. Available in freestanding and built-in versions the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

W 140 cm





Refrigerated beer dispenser

Built-in refrigerators make it possible to insert a keg for dispensing beer. The kit includes a stainless-steel turret with tap, a CO2 tank, a removable beer keg, a pressure gauge, and a drip tray with anti-splash grid.

W 70 cm



Ice chest

The Ice Chest is the perfect tool for keeping drinks cool, with a solid 304 stainless steel structure and a condiment tray, reaching a capacity of 20 Kg.

W 40 cm



Refrigerator

Built-in refrigerators are designed for the optimal preservation of food, maintaining taste, flavor and aroma. Refrigeration appliances reach ideal temperatures owing to correct humidity levels, far away from contact with air.

W 70 cm



Warming drawers

Electric warming drawers with four removable trays are a convenient heating system for food and dishes, guaranteeing long-term preservation of food at high temperatures.

W 80 cm







Maxi burner

Featuring a cooking system with an unparalleled heating range from 0.1 kW to 19 kW, the exclusive grill is designed to handle pots of all sizes, expanding the cooking possibilities of your outdoor kitchen.

W 80 cm



Sear zone

With a sear zone, an additional cooking station can be created. This independent burner with a power of 8.7 kW allows you to cook dishes that require immediate heat faster, without producing flames.

W 60 cm



Side burner

Two functional high-performance side burners comprise the cooking area. The two brass burners with electric ignition have 4.5 kW power and are covered by a resistant stainless-steel lid.

W 60 cm



Pizza oven

Reaching 420° in 15 minutes and adjustable to different temperatures, pizza ovens allow you to roast, brown and cook pizzas and oven dishes in a short time, guaranteeing the same performance as professional wood-burning ovens.

W 80 cm





A people-first company

Officine Gullo aspires to the pinnacle of Italian excellence thanks to the enlightened vision and drive of founder, Carmelo Gullo, now flanked at the company's helm by his three sons, Pietro, Andrea and Matteo. The story of Officine Gullo is based on a sublime cohesion of tradition and innovation. Every Officine Gullo artefact is a product of the family's creativity, nonstop mechanical engineering research and passion for the finest handcraft techniques. This expertise ensures that every stage in the production process unfurls with the utmost care and attention, so that each creation meets the high standards of excellence that the family has placed at the centre of its business.

Over the years, the company has expanded by involving professionals who have been entrusted with various areas of expertise. Our staff have chosen to dedicate their careers to crafting products of national pride, pledging the professionalism, focus and devotion required to create iconic artefacts.

Officine Gullo is committed to a continuous pursuit of quality, placing this mission at the heart of the business and changing the product range as kitchen lovers change their lifestyles.

Florence headquarters, showroom and production facilities

FLORENCE DESIGN CENTER
Via della Torricella 29, Antella, Florence

FLORENCE OGNISSANTI
Borgo Ognissanti 32-34, Florence

FLORENCE PRODUCTION FACILITIES
Via di Meleto 1, Strada in Chianti, Florence

Flagship showrooms

MILAN
Via dell'Annunciata 12, Milano

LONDON
12 Francis Street, Westminster, London, SW1P 1QN

NEW YORK
157 Hudson Street, New York, 10013

LOS ANGELES
8844 Beverly Blvd, West Hollywood CA 90048

MOSCOW
Patriarch Ponds, Spiridonovka Ulitsa 24/1, Moscow

TEL AVIV
8 Shimon Ben Shatach st., Tel Aviv 6802008 Israel

HONG KONG
Shop 111, Ruttonjee Centre, 11 Duddell Street, Central, Hong Kong

SHANGHAI
Yong Jia Road, Xuhui District, Shanghai, China

LAGOS
Plot 2/4 Akingbolagbe Street, Off Ligali Ayorinde street, Victoria Island

CAPE TOWN
121 Hatfield Street, Gardens, Cape Town





OFFICINE GULLO

FLORENCE HEADQUARTERS
Via della Torricella, 25 - 50012 Antella (Firenze) - Italy
ph. +39 055 6560324 - info@officinegullo.com

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