



# APPLIANCES



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on our website

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

## 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.







## 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 that rotates clockwise and anticlockwise 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.

## Blast chiller

Blast chillers are the only appliances that allow temperatures to be lowered quickly in the centre of hot items after cooking (to 3°), in addition to rapid freezing and defrosting; cooking meat and fish at low temperatures (to 70°); leavening bread and pizza; warming or cooling dishes; keeping food at the perfect temperature (-20°C to +80°C); and chilling wine and drinks. Entirely produced in stainless steel, it features a probe to measure the internal temperature of the food and an easy-to-use soft-touch control panel. This device can halt food at the height of their flavours and aromas, keeping them unchanged over time. Taste, nutrition, colour and consistency can cross the threshold of time and space to be savoured at their best.

## 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.



## Wine dispenser

When a bottle of wine is opened, the oxidation process begins straightaway and the aromas start to change. Wine dispensers solve this problem, keeping wine drinkable for up to four weeks. 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 that disperses the air containing oxygen, hence preventing the oxidation of the wine. Wine dispensers 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.





## 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.







## Appliances

Discover the collection on our website



PREMIUM SERIES  
MULTIFUNCTION OVEN, 60 CM  
**EFEFU01**



PREMIUM SERIES  
COFFEE MAKER, 60 CM  
**EMCFU01**



PREMIUM SERIES  
MULTIFUNCTION OVEN, 75 CM  
**EFEFU02**



PREMIUM SERIES  
MULTIFUNCTION OVEN, 60 CM  
**EFEIL01**



PREMIUM SERIES  
MULTIFUNCTION OVEN, 60  
CM WITH PIZZA AND SELF  
CLEANING FUNCTIONS  
**EFEFU03**



PREMIUM SERIES  
MULTIFUNCTION OVEN, 90 CM  
**EFEIL02**



PREMIUM SERIES  
COMBI-STEAM OVEN, 60 CM  
**EFVFU01**



PREMIUM SERIES  
PIZZA OVEN, 60 CM  
**EFEIL03**



PREMIUM SERIES  
COMBI-MICROONDE OVEN,  
60 CM  
**EFMFU01**



PREMIUM SERIES  
GAS COOKTOP, 65 CM  
**EPCIL06**



PREMIUM SERIES  
WARMING DRAWER, 60 CM  
**ESVFU01**

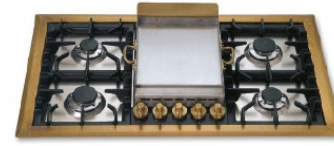


PREMIUM SERIES  
GAS COOKTOP, 95 CM  
**EPCIL07**

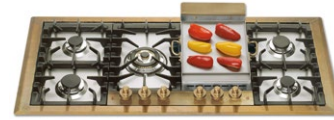


## Appliances

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PREMIUM SERIES  
GAS COOKTOP WITH FRYTOP,  
95 CM  
**EPCIL08**



PREMIUM SERIES  
GAS COOKTOP WITH FRYTOP,  
120 CM  
**EPCIL09**



PROFESSIONAL SERIES  
COMBI-MICROONDE OVEN,  
60 CM  
**EFMG202**



PROFESSIONAL SERIES  
COMBI-MICROONDE OVEN,  
60 CM  
**EFMG401**



PROFESSIONAL SERIES  
COMBI-MICROONDE OVEN,  
75 CM  
**EFMG402**



PROFESSIONAL SERIES  
COMBI-STEAM OVEN, 60 CM  
**EFVG201**



PROFESSIONAL SERIES  
COMBI-STEAM OVEN, 60 CM  
**EFVG401**



PROFESSIONAL SERIES  
COMBI-STEAM OVEN, 60 CM  
**EFVG402**



PROFESSIONAL SERIES  
COMBI-STEAM OVEN, 75 CM  
**EFVG403**



PROFESSIONAL SERIES  
MULTIFUNCTION OVEN, 60 CM  
**EFEG201**



PROFESSIONAL SERIES  
PYROLYTIC MULTIFUNCTION  
OVEN, 60 CM  
**EFEG202**



PROFESSIONAL SERIES  
MULTIFUNCTION OVEN, 60 CM  
**EFEG201**





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PROFESSIONAL SERIES  
PYROLYTIC MULTIFUNCION  
OVEN, 60 CM  
**EFEG402**



PROFESSIONAL SERIES  
MULTIFUNCTION OVEN, 90 CM  
**EFEG301**



RATIONAL PROFESSIONAL  
OVEN  
**EFERA01**



PROFESSIONAL SERIES  
FOOD WARMER DRAWER,  
60 CM H 14 CM  
**ESVG201**



PROFESSIONAL SERIES  
FOOD WARMER DRAWER,  
60 CM H 29 CM  
**ESVG202**



PROFESSIONAL SERIES  
FOOD WARMER DRAWER,  
60 CM H 14 CM  
**ESVG401**



PROFESSIONAL SERIES  
FOOD WARMER DRAWER,  
60 CM H 29 CM  
**ESVG402**



PROFESSIONAL SERIES  
FOOD WARMER DRAWER,  
75 CM  
**ESVG403**



PROFESSIONAL SERIES  
COFFEE MAKER, 60 CM  
WITH WATER TANK  
**EMCG201**



PROFESSIONAL SERIES  
COFFEE MAKER, 60 CM  
WITH WATER TANK  
**EMCG401**



PROFESSIONAL SERIES  
VACUUMING DRAWER,  
60 CM H 14 CM  
**ECSCG201**



PROFESSIONAL SERIES  
VACUUMING DRAWER,  
60 CM H 14 CM  
**ECSCG401**



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PROFESSIONAL SERIES  
VACUUMING DRAWER,  
60 CM H 14 CM  
**ECSIR01**



PROFESSIONAL SERIES  
VACUUMING DRAWER,  
60 CM H 45 CM  
**ECSIR02**



PROFESSIONAL SERIES  
ROTISSERIE, 70 CM  
**GAE701**



PROFESSIONAL SERIES  
ROTISSERIE, 90 CM  
**GAE901**



PROFESSIONAL SERIES  
ROTISSERIE, 90 CM  
**GAE902**



PROFESSIONAL SERIES  
BLAST CHILLER, 60 CM  
**ABB001**



PROFESSIONAL SERIES  
WINE DISPENSER, 60 CM  
**WND040**



BUILT-IN DISHWASHER,  
60 CM H 86,5 CM  
**ELVG202**



BUILT-IN DISHWASHER,  
60 CM H 81,5 CM  
**ELVG201**



BUILT-IN DISHWASHER,  
45 CM H 81,5 CM  
**ELVG203**



For more information and prices

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