

RESTART

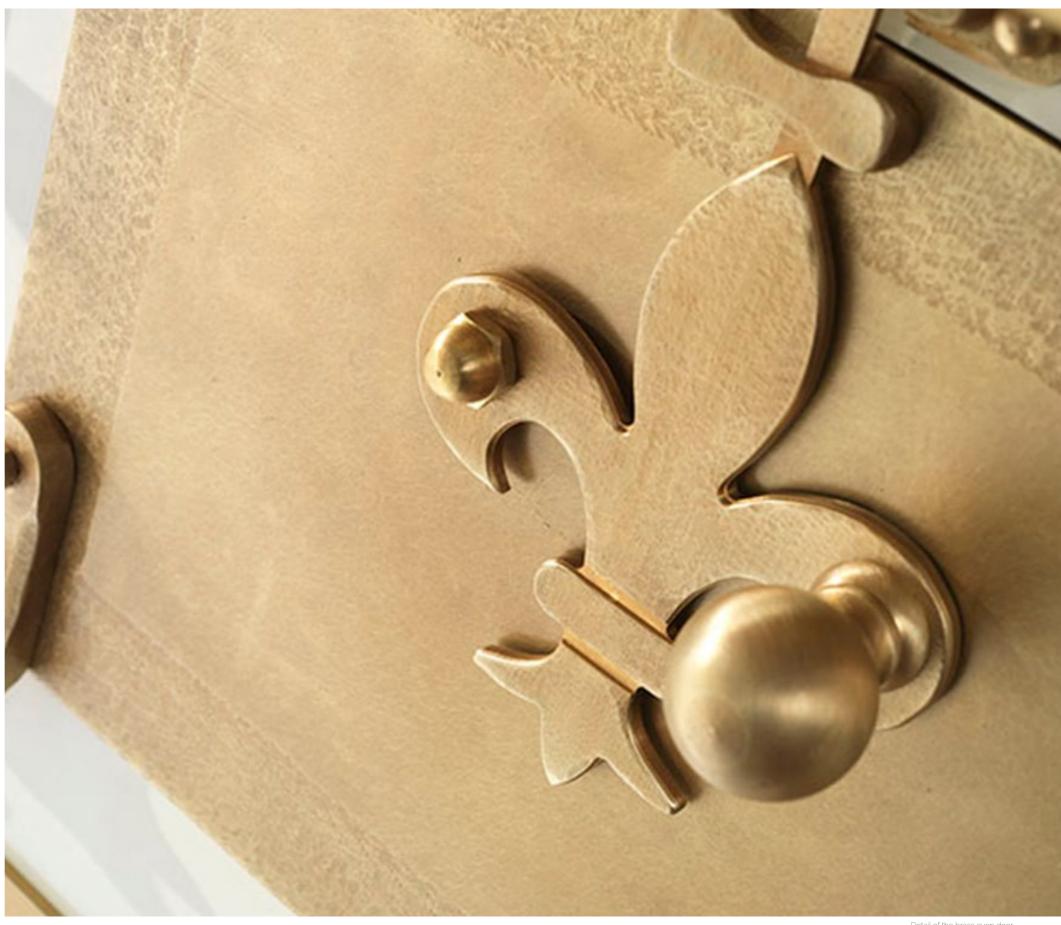


Discover Restart cooking range on our website

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

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 highperformance household appliances are finished in the finest materials: solid brass, burnished copper, antique-effect steel and cast iron.



Detail of the brass oven door

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Modularity and coordinated style

Modularity is the standout feature of the Restart collection, which enables utmost flexibility in the organization of space to create unique surroundings. Every creation is an element of exclusive decor made to fulfil the wishes of every client and can be customized in a variety of colours and finishes.

From freestanding kitchens to refrigerators and hoods, every product in the Restart collection is designed to embellish any kitchen, regardless of whether it's handcrafted in stone or wood. Every coordinated element elevates the kitchen and enables technology to fit in perfectly with the Restart style.

Restart 90 single 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 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 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 120

8 BURNERS / 6 BURNERS + FRYTOP

The range cooker Restart 100 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 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 2 versions: 6 burners + fry top, 8 burners.

















RESTART 90 SINGLE OVEN / SOLID DOOR

Restart range cooker 90 cm - solid door - single electric 90 cm maxi oven

ELG090SS1 - 6 burners ELG090CS1 - 5 burners **ELG090FS1** - 4 burners + frytop ELG090IS1 - induction



RESTART 90 SINGLE OVEN / GLASS DOOR

Restart range cooker 90 cm - glass door - single electric 90 cm maxi oven

ELG090SG1 - 6 burners ELG090CG1 - 5 burners **ELG090FG1** - 4 burners + frytop ELG090IG1 - induction



RESTART 90 SINGLE OVEN / CLASSIC DOOR

Restart range cooker 90 cm - classic door - single electric 90 cm maxi oven

ELG090SB1 - 6 burners ELG090CB1 - 5 burners ELG090FB1 - 4 burners + frytop ELG090IB1 - induction



RESTART 90 DOUBLE OVEN / SOLID DOOR

Restart range cooker 90 cm - solid door - double electric oven (60 cm + 30 cm)

ELG090SS2 - 6 burners ELG090CS2 - 5 burners ELG090FS2 - 4 burners + frytop ELG090IS2 - induction



RESTART 90 DOUBLE OVEN / GLASS DOOR

Restart range cooker 90 cm - glass door - double electric oven (60 cm + 30 cm)

ELG090SG2 - 6 burners ELG090CG2 - 5 burners ELG090FG2 - 4 burners + frytop ELG090IG2 - induction



RESTART 90 DOUBLE OVEN / CLASSIC DOOR

Restart range cooker 90 cm - classic door - double electric oven (60 cm + 30 cm)

ELG090SB2 - 6 burners **ELG090CB2** - 5 burners ELG090FB2 - 4 burners + frytop ELG090IB2 - induction



RESTART 100 / SOLID DOOR

Restart range cooker 100 cm - solid door - double electric oven (60 cm + 40 cm)

ELG100SS2 - 6 burners ELG100CS2 - 5 burners ELG100FS2 - 4 burners + frytop



RESTART 100 / GLASS DOOR

Restart range cooker 100 cm - glass door - double electric oven (60 cm + 40 cm)

ELG100SG2 - 6 burners ELG100CG2 - 5 burners ELG100FG2 - 4 burners + frytop



RESTART 100 / CLASSIC DOOR

Restart range cooker 100 cm - classic door - double electric oven (60 cm + 40 cm)

ELG100SB2 - 6 burners ELG100CB2 - 5 burners ELG100FB2 - 4 burners + frytop



RESTART 120 / SOLID DOOR

Restart range cooker 120 cm - solid door - double electric oven (90 cm + 30 cm)

ELG120OS2 - 8 burners ELG100FS2 - 6 burners + frytop



RESTART 120 / GLASS DOOR

Restart range cooker 120 cm - glass door - double electric oven (90 cm + 30 cm)

ELG1200G2 - 8 burners ELG100FG2 - 6 burners + frytop



RESTART 120 / CLASSIC DOOR

Restart range cooker 120 cm - classic door - double electric oven (90 cm + 30 cm)

ELG1200B2 - 8 burners ELG100FB2 - 6 burners + frytop



FIORENTINA



Discover Fiorentina cooking range on our website

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.

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.





Unique creations

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



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.

STYLE

The structures can be personalized by choosing from over 1,000 colours – any color in the RAL spectrum as well as custom colours on request – and more than 50 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.



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.

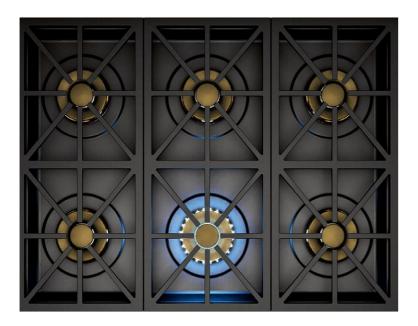
MATERIALS

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

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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



2 Mezzopotente



3 Medio



4 Adagio



5 Delicatissimo



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 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. 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.









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.









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 Trilaminate Stainless Steel 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. Trilaminate griddle: functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a threelayer 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.

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.









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 selfcleaning 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.









DUAL FUEL - 182 CM

In the Fiorentina 180 Dual Fuel, twelve burners of different sizes with double brass burners and massive professional cast iron grills ensure quality and performance. The cooking experience is enriched by three accessories: two smooth enameled cast-iron griddle and a soapstone griddle. 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 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

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 enameled 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 selfcleaning 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.













FIORENTINA 75 / INDUCTION / SOLID DOOR OGS304IC

Fiorentina range cooker 76 cm



FIORENTINA 90 / INDUCTION / SOLID DOOR OGS366IC

Fiorentina range cooker 91 cm



FIORENTINA 90 / DUAL FUEL / SOLID DOOR

Fiorentina range cooker 91 cm



FIORENTINA 90 / FULL GAS / SOLID DOOR OGS366F

Fiorentina range cooker 91 cm



FIORENTINA 75 / INDUCTION / GLASS DOOR OGG304IC

Fiorentina range cooker 76 cm



FIORENTINA 90 / INDUCTION / GLASS DOOR OGG366IC

Fiorentina range cooker 91 cm



FIORENTINA 90 / DUAL FUEL / GLASS DOOR OGG366FC

Fiorentina range cooker 91 cm



FIORENTINA 90 / FULL GAS / GLASS DOOR OGG366F

Fiorentina range cooker 91 cm





FIORENTINA 120 / DUAL FUEL / SOLID DOOR OGS486FC

Fiorentina range cooker 122 cm



FIORENTINA 150 / INDUCTION / SOLID DOOR

20GS304IC

Fiorentina range cooker 152 cm



FIORENTINA 180 / DUAL FUEL / SOLID DOOR

20GS366FC

Fiorentina range cooker 182 cm



FIORENTINA 120 / DUAL FUEL / GLASS DOOR

OGG486FC

Fiorentina range cooker 122 cm



FIORENTINA 150 / INDUCTION / GLASS DOOR

20GG304IC

Fiorentina range cooker 152 cm



FIORENTINA 180 / DUAL FUEL / GLASS DOOR

20GS366FC

Fiorentina range cooker 182 cm

Fiorentina accessories



TELESCOPIC GRILL FOR FIORENTINA 75 AND 150 OVEN

FIOACC01

TELESCOPIC GRILL FOR FIORENTINA 90 AND 180 OVEN FIOACC02



VOK RING



CAST IRON COOKING PLATER FOR FIORENTINA 75 AND 150

FIOACC03

CAST IRON COOKING PLATER FOR FIORENTINA 90 AND 180 FIOACC04



SIMMER PLATE FOR SLOW COOKING

76 FIORENTINA

For more information and prices Please contact:

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