

KITCHENOLOGY
Indoor & Outdoor Collections



KITCHENOLOGY
Indoor & Outdoor Collection



SECTION I, Indoor Kitchens
6 — 175



8	Aprile	90	K14
14	APR60	114	K21
30	Case 5.0	120	Minikitchen
46	Combine Evolution	126	On-Off ST
58	Cove Kitchen	132	Programma Standard
74	K2	140	Salinas
78	K5	148	Xila
84	K6	164	XO

SECTION II, Outdoor Kitchens
176 — 230



178	AH01	188	Minikitchen Outdoor
184	K6 Outdoor	192	Open



A WAY OF LIVING

Boffi is the story of a manufacturing endeavour started in 1934 where the key players remain the artisans, with their manual skills and know-how, who are able to shape premium materials into forms that stand out for their quality and beauty.

It starts off with gestures, manual skills, environments, places, tools and the machines worked by those who come into contact with materials and transform them. This high-level approach to design involves systems operating as homogeneous units to express an architectural vernacular for interiors. By applying a bespoke concept, Boffi offers a vast range of finishes and materials of the highest quality designed to satisfy even the most discerning tastes. The feasibility of a requested finish, colour or essence is immediately evaluated and matched by products recognised for their technical components and quality that are backed by versatile carpentry and production teams. The ability to choose unique materials has always been a prerogative of Boffi in the same way a writer or artist has a preference for a specific word or colour. These are the building blocks that make up the project. It is the source code and the direct link with nature and the interior setting. It represents a concrete approach to interior living, one rooted in a vision of Italian and international design excellence.

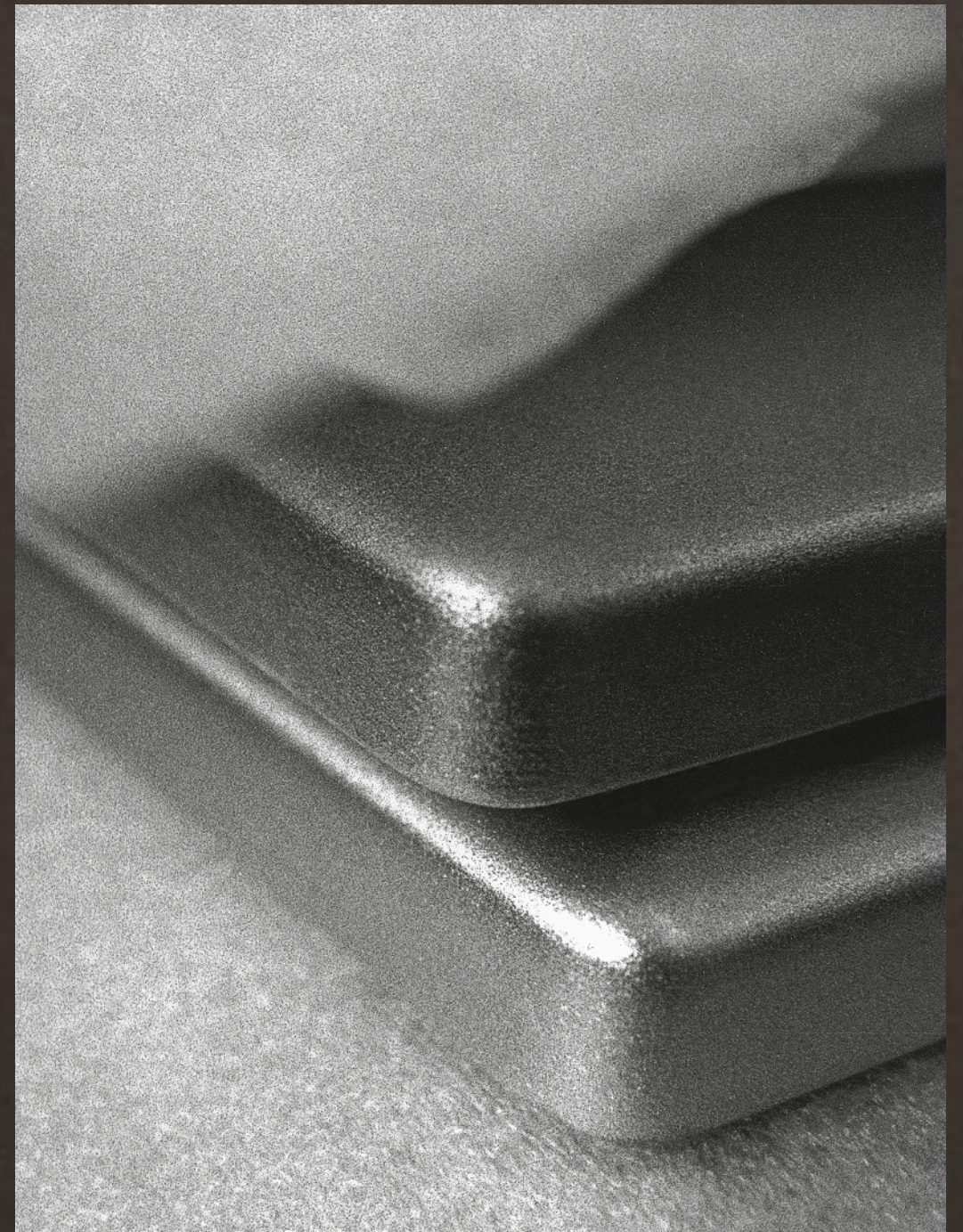
Boffi has always committed itself to detailed research, with quality as its number one priority followed closely behind by sustainability and circular materials that, together with durability, represent the key attributes of a manufacturing system that is renowned across the globe as a complete and coherent design offering.

Ninety years of experience linked to the manufacturing of high-end furniture has allowed Boffi to develop a unique entrepreneurial skill set and a preeminent design culture. Today, it is the hub of a carefully selected network of artisans specialising in niche tasks and manufacturing. In fact, there is an exact science required to work the materials that is expressed in the precise gestures of artisans working with their hands. From design to implementation, each Boffi manufacturing phase is undertaken with the utmost care and undergoes a series of checks on the structure and finish to guarantee the final quality of the product. This high level of industrial craftsmanship adheres to principles of sustainable development, guaranteed by international certifications and made possible by rigorous oversight. The aim is to provide a range of solutions, finishes, processes and compositions that serve as an inspiration for clients. A variety of materials and colours offer a subtle charm and unparalleled decorative features help to enhance the quality and preciousness of the unique products created by Boffi thanks to creative and technical production methods. From initial sketch to final product, the client's dream project is attainable, drawing on assistance from the Creative Team that manages to overcome the boundaries of static design to enhance the functions and aesthetics in order to best suit personal tastes.



Impeccable surfaces are derived from materials of the highest quality. Over the years, the exceptional partnerships within the Boffi universe have contributed to achieving high standards of certification.







The creative and entrepreneurial leadership of Boffi is able to transmit today the same passion as those who founded the brand. The solid foundation of this project is thanks to its personnel, who are an essential resource for this Made in Italy reality that is indelibly linked to the contemporary history of design.



This story begins inside a small artisan workshop. Each evening, the creative spark was lit as Piero Boffi experimented, researched and executed pieces. The year was 1934 and the first inklings of what would become systems that would go on to be part of the history of furniture design were taking shape. This instinctive passion for shaping new ideas was passed on by Piero to his sons Dino, Pier Ugo and Paolo. In 1947, Piero established the Boffi company, an entrepreneurial culture which would lead to an internationalisation process overseen by the young Paolo Boffi that came to fruition following a fortuitous meeting with future Boffi CEO & President Roberto Gavazzi. The kitchen would become a convivial space, rethought in terms of an architectural language, modularity, functions and colours. The possibilities were, and are, endless. With Paolo Boffi's far-sighted ideas, there came the need for an effective communication strategy and international exposure to distinguish itself from the chaos of the mainstream market. This took place under the creative guidance of Piero Lissoni and the innovative management of Roberto Gavazzi. From the kitchen and bathroom models to the wardrobe systems, it took little time to consolidate the entrepreneurial project as an intuitive, comprehensive offering. Over the course of these ninety years, one has seen generations of creatives, employees, collaborators and inspiring partnerships that are, with every gesture, an attempt to find the same creative spark that was lit in that small workshop in Cesano Maderno. From those fairy-tale beginnings, the dream has become a reality.

Boffi means experimentation and high-end manufacturing that is in constant evolution. It is a vigorous search for beauty and functionality. It looks to create a distinct *way of living*.





Marked by a refined and understated interior style, Boffi indoor kitchens create a visual experience with projects designed to become architectural statements. The models reinterpret tradition to offer versatile systems capable of concealing shapes and functions or emphasising them with exclusive materials.

Indoor Kitchens



KITCHENOLOGY

The Value of Materials:
APRILE

INDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: 2010





THE VALUE OF MATERIALS

Aprile is a kitchen designed to enhance the use of natural materials on surfaces. The model offers innovation with exclusive treatments for woods together with stainless steel and stones as well as special solutions featured in worktops and snack counters with innovative thicknesses. Doors and fronts are characterised by a subtle recess on the upper portion that aligns perfectly with the countertop.





KITCHENOLOGY

Streamlined Design:
APR60

INDOOR KITCHEN

DESIGN: PIERO LISSONI + CRS BOFFI

YEAR: 2016







STREAMLINED DESIGN

Conceived for an open living area, the APR60 model serves those in need of a rational, streamlined design. Its clean, precise lines and functional elements are customisable to suit different spaces and styles. The base units with hobs, sinks and undercounter storage with doors or drawers are enhanced with boiserie equipped with shelves and cabinets offered in open or closed versions.













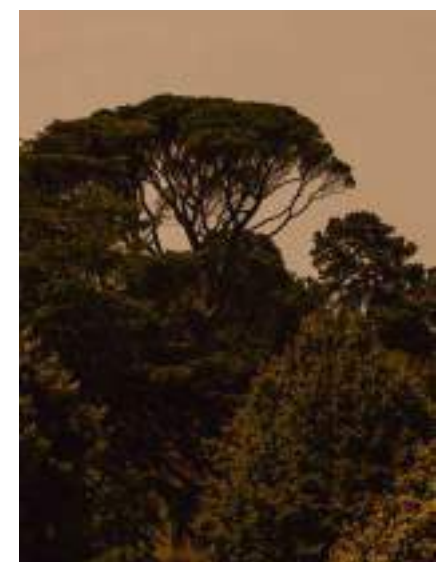
KITCHENOLOGY

Design Revolution:
CASE 5.0

INDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: (2002) 2022





DESIGN REVOLUTION

Revisiting the shapes of an icon means carefully updating the project to suit contemporary tastes. The creative language of Piero Lissoni, together with Boffi, reinterprets the kitchen system first conceived in 2002 with new materials, prominent shapes and lacquered finishes that match textural components. The kitchen taps into tradition and innovation.















KITCHENOLOGY



Rethinking the Form:
COMBINE EVOLUTION

INDOOR KITCHEN

DESIGN: PIERO LISSONI + CRS BOFFI

YEAR: 2020





RETHINKING THE FORM

The Combine Evolution model was conceived with the aim of integrating into a single model the features of the compact kitchen and the island kitchen. It consists of one, two or three monobloc units with pull-out drawers with specific functions and freedom of composition, including the possibility to integrate the dining area into the kitchen space between two single-units or by using the countertop. These solutions emphasise the formal and aesthetic beauty of compact, linear design.









KITCHENOLOGY



The Migration of Shapes:
COVE KITCHEN

INDOOR KITCHEN

DESIGN: ZAHA HADID

YEAR: (2017) 2024



THE MIGRATION OF SHAPES

The Cove Kitchen is a monobloc piece derived from sinuous and simple lines using malleable materials such as Corian and wood. Employing architectural rigor and a forward-thinking concept, the design comes from the pioneering mind of Zaha Hadid and sees the work island doubling as a place for entertaining. The distinctive shape now evolves for the 90th anniversary of Boffi by covering the kitchen island with two side panels with rounded corners and countertops with perimeter edges gently curved downwards.















KITCHENOLOGY

Functional Compactness:
K2

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2000



FUNCTIONAL COMPACTNESS

Norbert Wangen conceived the first kitchen system with a laterally sliding top to revolutionise the compact kitchen and introduce various shapes and sizes to adapt to modern living. K2 originates from a standalone monobloc that contains all the necessary elements for cooking concealed within a sliding countertop with distinctive 30° chamfered edges that is used for food prep and dining space.





The next Generation:
K5

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2018

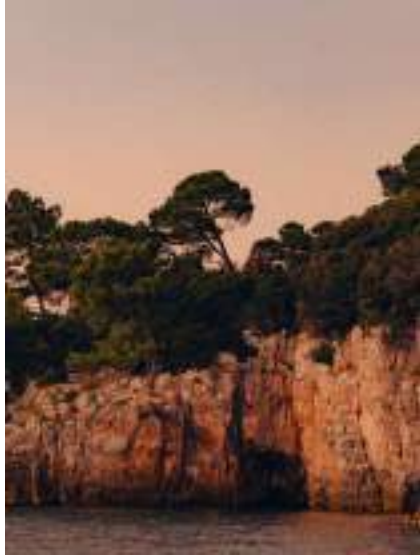




THE NEXT GENERATION

The K5 model is a single unit with an impactful design with a sliding countertop to create a surface that offers visual uniformity and linearity. Multiple materials are utilised to create a unit where cooking, washing up and entertaining all take place in a single, multifunctional space. The distinctive sliding mechanism of the K series by Norbert Wangen frees up the operational elements and allows the kitchen island to serve as a peninsula.





KITCHENOLOGY

Hidden Practicality:
K6

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2018



HIDDEN PRACTICALITY

K6 reinterprets the K series in two versions: a single monobloc or articulated in two sections separating cooking and washing up duties. The characteristic feature of both versions is the functional sliding countertop that moves back to serve as an overhanging surface while revealing the kitchen elements tucked inside the unit.





Innovative Projections:
K14

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: (2007) 2024







INNOVATIVE PROJECTIONS

K14 is a system of handle-free base units where the opening of the fronts and doors is accessed thanks to the 30° bevelled edge, the same detail seen on the countertop and which creates a sense of lightness. For 2024, the new K14 design features end panels that permit a functional snack area while underneath the seated area the marble extends down to sit just two centimetres off of the floor.





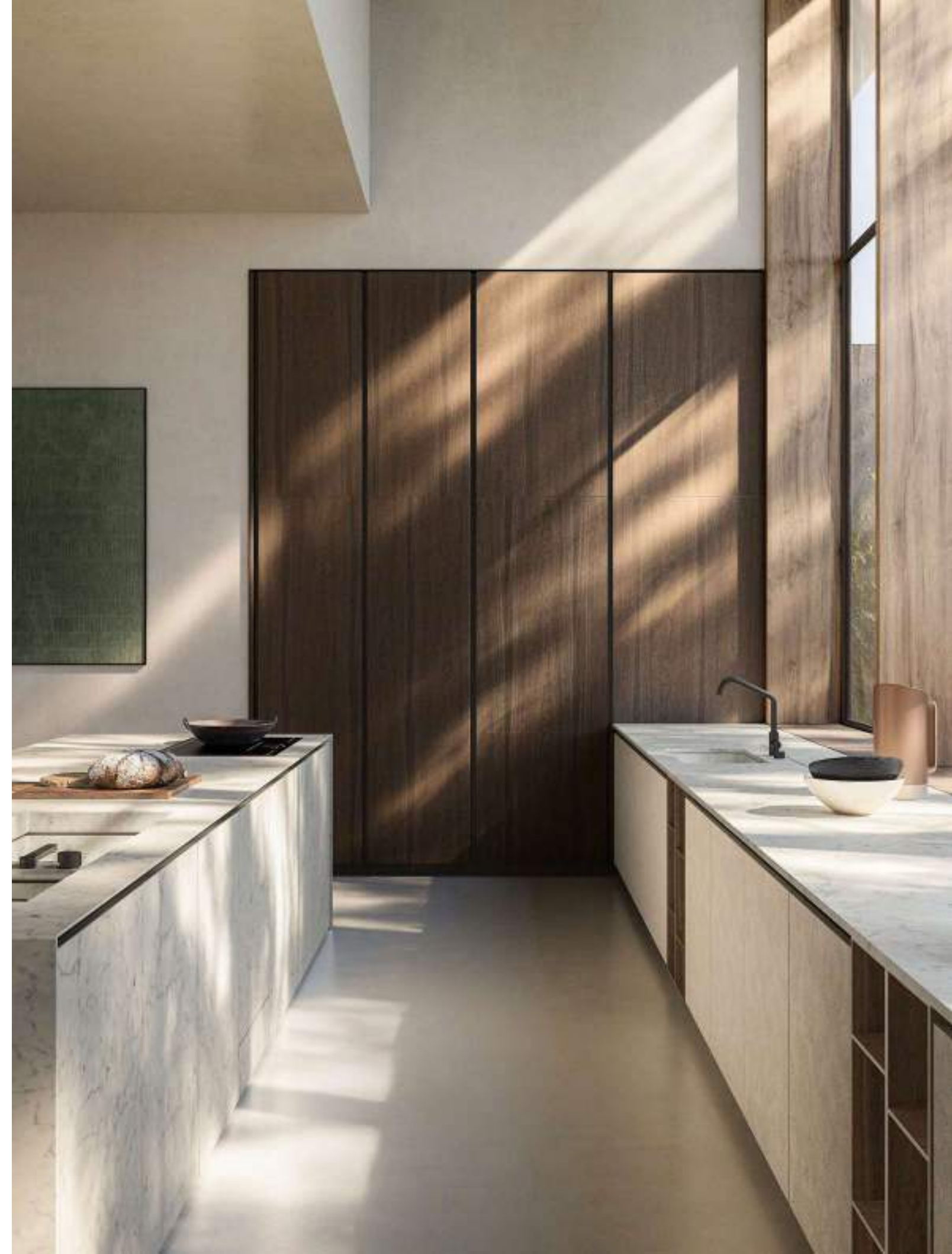
















KITCHENOLOGY

Architectural Minimalism:
K21

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2017





ARCHITECTURAL MINIMALISM

The K21 system consists of a series of base units that can be configured to work against the wall, as an island or as a peninsula. The model's peculiarity lies in its handle-free cabinets with door tops that rise slightly above the kitchen countertop to serve as a grip and act as a well-defined wraparound border on the monolithic unit.





KITCHENOLOGY



Contemporary Manifesto:
MINIKITCHEN

INDOOR KITCHEN

DESIGN: JOE COLOMBO

YEAR: 1963

CONTEMPORARY MANIFESTO

The half-cubic metre of Italian design that makes up the Minikitchen was conceived by Joe Colombo to anticipate the living needs of a fast-changing society in the 1960s. The project's continued relevance lies in its compactness and ability to hold everything necessary to cook, prep food, wash up and refrigerate.







KITCHENOLOGY

Vanishing Design:
ON-OFF ST

INDOOR KITCHEN

DESIGN: ALBERTO COLONELLO + CRS BOFFI

YEAR: 2014





VANISHING DESIGN

The distinctive character of the modular On-Off ST kitchen lies in its ability to completely conceal the worktop, which is hidden away behind a folding door. Upon opening, the door rises thanks to an electronic control mechanism and disappears from view, allowing access to the countertop; once closed, the kitchen reverts to a monolithic container.





KITCHENOLOGY



Modular Practicality:
PROGRAMMA STANDARD

INDOOR KITCHEN

DESIGN: CRS BOFFI

YEAR: 2013



MODULAR PRACTICALITY

The Programma Standard system is defined by its versatile set of components that includes containers, wall units, columns, and doors designed to be both flexible and customisable. Modular design permits one to set up the kitchen based on their needs while never compromising the distinctive style that defines Boffi.



PROGRAMMA STANDARD





KITCHENOLOGY

Material Inspirations:
SALINAS

INDOOR KITCHEN

DESIGN: PATRICIA URQUIOLA

YEAR: 2014







MATERIAL INSPIRATIONS

This system allows for a range of sophisticated options yet maintains its forceful and linear character. Salinas can be set up based on a composition emphasising a single material or colour or according to a combination of materials and colours for each of the different elements to create a truly custom-made project. The sliding snack counter, made of solid wood, is attached to the countertop and is equipped with a technical support to lighten its presence.





KITCHENOLOGY

A Timeless Idea:
XILA

INDOOR KITCHEN

DESIGN: LUIGI MASSONI + CRS BOFFI

YEAR: 1972





A TIMELESS IDEA

This modular system has taken its rightful place in the history of Italian design thanks to its pioneering handle-free fronts and ever-expanding range of finishes developed by Boffi. Clean lines and a sense of lightness are accentuated by an intermediate handle rail or by the push-opening system on the lower fronts that combine aesthetic rigour and functionality.















Revisiting a Classic:
XO

INDOOR KITCHEN

DESIGN: ELISA OSSINO

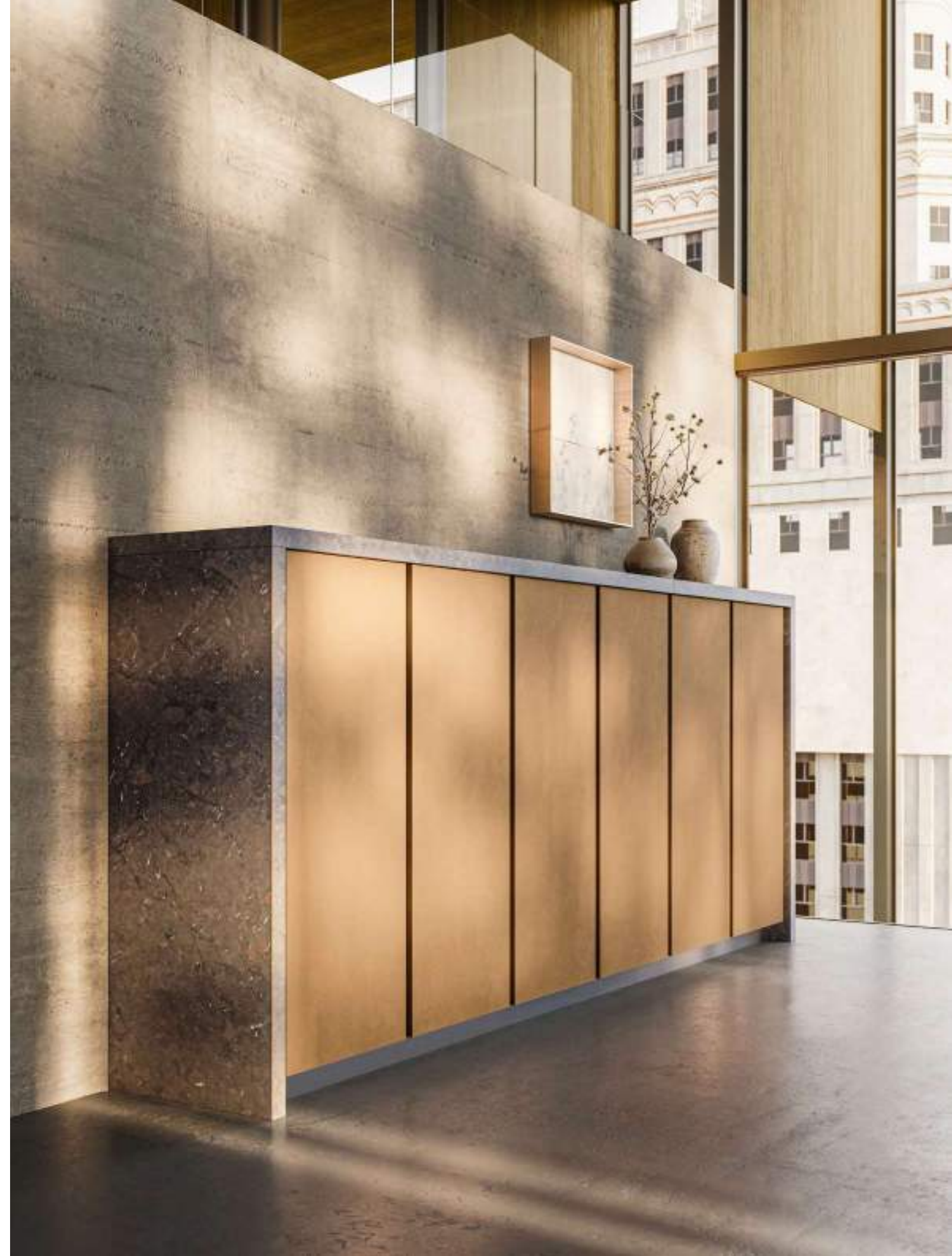
YEAR: 2024





REVISITING A CLASSIC

The new design from Elisa Ossino, is a model inspired by the timeless Xila kitchen designed by Luigi Massoni in 1972. The kitchen taps into a creative theme from Ossino with geometries that combine precise lines with gentle borders. Top and side panels work like a tactile gate to frame the iconic handle-free doors that sit just two centimetres off the floor. The entertaining component is not overlooked as the kitchen features a solid wood snack table atop the marble work surface.











Indoor kitchen models find a home outside by relying on the same key features and understated elegance. Outdoor kitchen systems, both compact and more elaborate versions, offer all the functional needs and create memorable spaces suitable for al fresco entertaining and dining.

Outdoor Kitchens



KITCHENOLOGY



Geometries en Plein Air:
AH01

OUTDOOR KITCHEN

DESIGN: ALESSANDRO ANDREUCCI, CHRISTIAN HOISL

YEAR: 2019



GEOMETRIES EN PLEIN AIR

Emphasising a streamlined, minimalist design, the AH01 system uses a tubular structure in AISI 316 stainless steel and includes three modules that work individually or together in a single unit to handle cooking, washing up and food prep duties in both wall and kitchen island versions. The precious Iroko wood, ideal for the outdoors, features in the work shelves and rectangular table.





In Becomes Out:
K6 OUTDOOR

OUTDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2024



IN BECOMES OUT

The K6 outdoor kitchen possesses all the requirements needed for use outside in an understated contemporary design that conceals a highly modern setup. Outfitted with a Corian® or stainless steel surface, the stand-alone single-unit creation from Norbert Wangen contains everything needed for food prep hidden inside a sliding countertop that when moved into a cantilevered position doubles as a dining area.





KITCHENOLOGY



Thinking Outside the Box:
MINIKITCHEN OUTDOOR

OUTDOOR KITCHEN

DESIGN: JOE COLOMBO + CRS BOFFI

YEAR: (2012) 2024

THINKING OUTSIDE THE BOX

Designed by Joe Colombo in 1963, the compact Minikitchen on wheels is also available in a version for use outdoors in covered areas. The iconic half-cubic metre Made-in-Italy design features the necessary tools for cooking, food prep and storage. Thanks to dedicated research into materials, the self-supporting structure is made from a lightweight marine plywood resistant to moisture and sports a surface in Lasermat.





KITCHENOLOGY

Industrial Outdoor:
OPEN

OUTDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: 2014





INDUSTRIAL OUTDOOR

Conceived exclusively for the outdoors, the Open system is more than a mere kitchen unit: it serves as a space for food prep and cooking or to entertain company with a glass of wine and enjoy a meal. The body is in brushed stainless steel, natural woods and industrial glass. The heart of Open is the in-line single-unit structure housing all the elements for cooking and washing up.



Products Overview



10

APRILE *kitchen* by Piero Lissoni, doors in solid sawn-effect Canaletto light walnut, worktop in MDI Kanran. – TABULA *peninsula* by CRS Boffi in sawn-effect Canaletto light walnut. – OPEN *hood* by Piero Lissoni in matt black painted with shelves in solid Canaletto light walnut. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in Metals Lead.



20

APR60 (island) *kitchen* by Piero Lissoni + CRS Boffi, front doors in De Castelli DeErosion Freehand 2.0 K6 brass, rear doors and worktop in Grey Stone marble. – SALINAS *peninsula* by Patricia Urquiola in Grey Stone marble. – XILA (wall base units) *kitchen* by Luigi Massoni + CRS Boffi, doors and worktop in Grey Stone marble. – UPPER *boiserie and storage units* by Piero Lissoni + CRS Boffi in Ecowood Xilo 2.0 planked sand. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in polyester rope-colour. – ALA *door* in polyester rope-colour.



24

APR60 *kitchen* by Piero Lissoni, doors and worktop in white Carrara marble. – SHARE *peninsula* by CRS Boffi in smoked dyed solid oak. – OPEN *hood* by Piero Lissoni matt black painted with shelves in smoked dyed solid oak. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in polyester pebble grey. – UPPER *boiserie and storage units* by Piero Lissoni + CRS Boffi in smoked oak. – ANTIBES SYSTEM *open units* by Piero Lissoni + CRS Boffi in smoked oak.



48

COMBINE EVOLUTION *kitchen* by Piero Lissoni + CRS Boffi, doors and worktop in MDI Devon. – TABULA *table* by CRS Boffi in American elm solid wood. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in Lasermat Kos white. – UPPER BOISERIE *shelves and display cabinets* by Piero Lissoni + CRS Boffi in American elm veneer wood.



52

COMBINE EVOLUTION *kitchen* by Piero Lissoni + CRS Boffi, doors in Easy Metals Iron Luxury, worktop in MDI Bihara. – TABULA *peninsula* by CRS Boffi in thermo-treated Olivato ash solid wood. – XILA *tall units* by Luigi Massoni + CRS Boffi in Ecolak charcoal. – ANTIBES K *open tall units* by Piero Lissoni in solid U.S. Canaletto walnut. – ALA *doors* in Ecolak charcoal.



58

COVE KITCHEN *kitchen* by Zaha Hadid, doors and worktop in white Corian®, under-worktop rear panels in Ecowood Xilo 2.0 striped black.



32

CASE 5.0 *kitchen* by Piero Lissoni, doors in polyester deep grey, worktop in MDI Kanran. – CASE 5.0 *peninsula* by CRS Boffi in Ecowood Datuk ebony. – PROGRAMMA STANDARD *tall units* by CRS Boffi in Metals Lead.



40

CASE 5.0 *kitchen* by Piero Lissoni, doors in Mirror Coffee glass, worktop in O_Steel. – CASE 5.0 *peninsula* by CRS Boffi in Fossil oak veneer wood. – HIDE PRO by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in Clay Hydra. – UPPER *storage units* by Piero Lissoni + CRS Boffi in Fossil oak veneer wood. – ALA *doors* in Clay Hydra.



45

CASE 5.0 *kitchen* by Piero Lissoni, doors in Clay Lyra, worktop in MDI Kanran. – PROGRAMMA STANDARD *tall units* by CRS Boffi, doors in Ecowood Xilo 2.0 striped black veneer wood. – ANTIBES K *open tall units* by Piero Lissoni in Ecowood Xilo 2.0 striped black.



66

COVE KITCHEN *kitchen* by Zaha Hadid, doors in Clay Pegaso, worktop in Grey Stone marble. – HIDE PRO by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in Clay Hydra, interior equipment: Quadro doors, frame in aluminium covered with Canaletto walnut with Metropolitan glass, top and back panels in Superwhite marble.



74

K2 *kitchen* by Norbert Wagen, doors in white Corian®, worktop in stainless steel. – PROGRAMMA STANDARD *tall units* by CRS Boffi in Silcolak Siberia white.



80

K5 *kitchen* by Norbert Wagen, doors and worktop in stainless steel and Ecowood Xilo 2.0 Planked grey veneer wood. – HIDE OPEN by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD by CRS Boffi *tall units* in Silcolak Ribes.



84

K6 *kitchen* by Norbert Wangen, doors and worktop in stainless steel. – HIDE OPEN by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *tall units* by CRS Boffi in solid U.S. Canaletto walnut.



92

K14 *kitchen* by Norbert Wangen, doors in white Alpine oak veneer wood, worktop in MDI Kanran. – TILE 17 *hood* by Piero Lissoni in De Castelli striped DeLabré 7022 F12 stainless steel. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *base and tall units* by CRS Boffi in Ecolak pebble grey, wall units in Ecolak Charcoal. – ANTIBES K *open tall units* by Piero Lissoni in smoked oak veneer wood.



101

K14 *kitchen* by Norbert Wangen, doors in Ecolak charcoal, worktop in O_Steel Silver. – OPEN *hood* by Piero Lissoni in stainless steel with shelves in wired glass. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *tall units* by CRS Boffi in Lasermat Efeso grey. – ANTIBES K *open tall units* by Piero Lissoni in Ecowood Xilo 2.0 striped black veneer wood.



120

MINIKITCHEN *kitchen* by Joe Colombo, structure in white Corian®, chopping board in Iroko wood.



128

ON-OFF ST *kitchen* by Alberto Colonello + CRS Boffi, doors in Silcolak Siberia white, interior equipment in stainless steel.



134

PROGRAMMA STANDARD *kitchen* by CRS Boffi, doors in Lasermat Londra grey, SLOANE *handle* in American elm veneer wood, worktop in MDI Kanran. – TABULA *peninsula* by CRS Boffi in American elm Solid wood. – TILE 17 *hood* by Piero Lissoni in frosted painted Extralight Coffee glass – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *tall units* by CRS Boffi in Easy Metals Iron Luxury.



104

K14 (island) *kitchen* by Norbert Wangen, doors and worktop in O_Steel. – XILA *kitchen* (wall base units) by Luigi Massoni + CRS Boffi, doors and worktop in MDI Surrey. – ANTIBES SYSTEM *open units* by Piero Lissoni + CRS Boffi in American elm veneer wood with back panel in MDI Surrey. – HIDE OPEN by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *base and tall units* by CRS Boffi in American elm veneer wood.



108

K14 *kitchen* (island) by Norbert Wangen, doors and worktop in white Carrara marble. – XILA *kitchen* (wall base units) by Luigi Massoni + CRS Boffi, doors in Clay Columbia, worktop in white Carrara marble. – XILA *tall units* by Luigi Massoni + CRS Boffi, doors in smoked oak veneer wood.



116

K21 *kitchen* by Norbert Wangen, doors in Easy Metals Copper Dark, worktop in Emperador Dark marble. – TABULA *peninsula* by CRS Boffi in smoked dyed solid oak. – HIDE OPEN by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *tall units* by CRS Boffi in Ecowood Xilo 2.0 planked grey veneer wood. – UPPER *storage units* by Piero Lissoni + CRS Boffi in smoked oak veneer wood.



142

SALINAS *kitchen* by Patricia Urquiola, doors in MDI Bihara, worktop in Grey Stone marble. – SALINAS *peninsula* by Patricia Urquiola in solid American elm.



150

XILA (island) *kitchen* by Luigi Massoni + CRS Boffi, doors in solid wood shades in smoked dyed oak, worktop in MDI Surrey. – TABULA *peninsula* by CRS Boffi in smoked oak veneer wood. – PROGRAMMA STANDARD (wall base units) *kitchen* by CRS Boffi, doors in Ecolak charcoal. – UPPER *boiserie and storage units* by Piero Lissoni + CRS Boffi in smoked oak veneer wood. – APRILE *wall units* by Piero Lissoni in De Castelli DeLabré B E5 stainless steel. – HIDE by Piero Lissoni + CRS Boffi and PROGRAMMA STANDARD *tall units* by CRS Boffi in Clay Columbia. – ALA *doors* in Clay Columbia.



154

XILA *kitchen* by Luigi Massoni + CRS Boffi, doors in solid wood shades American elm, worktop in Grey Stone marble. – ANTIBES SYSTEM *open units* by Piero Lissoni + CRS Boffi in American elm veneer wood with back panel in Grey Stone marble. – WD35 *hood* by CRS Boffi in satin stainless steel – XILA *tall units* by Luigi Massoni + CRS Boffi in Easy Metals Lead Class.



160

XILA (island) *kitchen* by Luigi Massoni + CRS Boffi, front doors in Cross Ecowood Xilo 2.0 striped black tracewood, rear doors and worktop in Superwhite marble. – PROGRAMMA STANDARD *tall units* by CRS Boffi, doors in Ecowood Xilo 2.0 striped black veneer wood. – APRILE *wall units* by Piero Lissoni in MDI black Points. – XILA *tall units* by Luigi Massoni + CRS Boffi in Ecowood Xilo 2.0 striped black veneer wood. – ANTIBES K *open tall units* by Piero Lissoni in Ecowood Xilo 2.0 striped black veneer wood.



166

XO *kitchen* by Elisa Ossino, doors in polyester Savannah brown, worktop in Breccia Imperiale granite. – XO *peninsula* by Elisa Ossino in solid American elm. – XO *hanging units* by Elisa Ossino in Clay Ara. – XILA *madia tall units* by Luigi Massoni + CRS Boffi in polyester Savannah brown with XO *sides and top* by Elisa Ossino in Breccia Imperiale granite.



180

AH01 *kitchen* by Alessandro Andreucci & Christian Hoisl, structure in AISI 316 stainless steel, table, tops and shelves in Iroko wood.



187

K6 OUTDOOR *kitchen* by Norbert Wagen, doors and worktop in AISI 316 stainless steel.



188

MINIKITCHEN OUTDOOR *kitchen* by Joe Colombo, structure in marine plywood coated in Lasermat Ingo black, chopping board in Iroko wood.



194

OPEN *kitchen* by Piero Lissoni, structure in AISI 316 stainless steel, table and tops in Iroko wood.



AWARDS

Every award Boffi has won in the fields of design and sustainability is proof of its commitment to rigorous research, experimentation and creative innovation. We are proud and grateful for the achievements earned in these 90 years of business.

1995	BOFFI	ADI Compasso d’Oro Career Award
2003	CASE SYSTEM by Piero Lissoni, kitchen	Red Dot Award for best product design
2004	CUT by Mario Tessarollo and Tiberio Cerato, taps	ADI Compasso d’Oro Career Awards selection Red Dot Award for best product design
2007	TABLE SYSTEM by Piero Lissoni, kitchen	Chicago Atheneum Good Design Award
2008	+/- DROR, cabinets	Chicago Atheneum Good Design Award
2011	APRILE by Piero Lissoni, kitchen	EDIDA (Elle Decoration International Design Award)
2012	K20 by Norbert Wangen, kitchen	Chicago Atheneum Good Design Award
	CTLINE by Victor Vasilev, tall units	Chicago Atheneum Good Design Award
2014	K20 by Norbert Wangen, kitchen	ADI Compasso d’Oro honourable mention
2015	SALINAS by Patricia Urquiola, kitchen	Wallpaper* Design Award and EDIDA (Elle Decoration International Design Award) for best kitchen
2016	SALINAS by Patricia Urquiola, kitchen	ADI Compasso d’Oro honourable mention
2018	ECLIPSE by Studiocharlie, taps	ADI Compasso d’Oro Award
	COMBINE by Piero Lissoni + CRS Boffi, kitchen	Archiproducts Design Award in kitchen category
	Aboutwater (Boffi + Fantini) AA/27 by M. Anastassiades, taps	Archiproducts Design Award in bathroom category
	COVE KITCHEN by Zaha Hadid	EDIDA (Elle Decoration International Design Award) in the kitchen category
2019	K6+6 by Norbert Wangen, kitchen	Archiproducts Design Award in kitchen category
	ANTIBES SYSTEM by Piero Lissoni, storage system	Archiproducts Design Award in furniture category
	R.I.G. BATHROOM by Mikal Harrsen, bathroom	Archiproducts Design Award in bathroom category
2020	R.I.G. BATHROOM by Mikal Harrsen, bathroom	ADI Compasso d’Oro honourable mention
	Aboutwater (Boffi + Fantini) AK/25 by Paik Sum Kim, taps	ADI Compasso d’Oro Award
2021	COMBINE by Piero Lissoni + CRS Boffi, kitchen	Archiproducts Design Award in kitchen category
	ANTIBES SYSTEM by Piero Lissoni, storage system	Archiproducts Design Award in furniture category
2022	CASE 5.0 – BECOMING by Piero Lissoni	Archiproducts Sustainability Award
	MINIKITCHEN BY JOE COLOMBO	ADI Compasso d’Oro Career Award
	COMBINE EVOLUTION BY PIERO LISSONI	ADI Compasso d’Oro honourable mention
2023	ANTIBES SYSTEM by Piero Lissoni	Archiproducts Design Award

KITCHENOLOGY

Creative Direction
Boffi | DePadova

CATALOGUE

Creative Direction
Davies Costacurta

Graphic Design
Studio Costacurta

Styling
Greta Cevenini
Leandro Favalaro

Set design and rendering
Nudesign

Post production and color separation
Nudesign

Company Profile Pictures
Anna Rosa Gavazzi

Printed in Italy
Nava Press, 2024

Special thanks to
De Castelli
Domenico Mori
Gaggenau
Inalco
Mosaicomicro e Nerosicilia, Framma Mosaici Srl

Each Boffi product is made in Italy in accordance with ISO 9001:2015 regulations. The ISO 14001:2015 standards ensure the environmental impact at every stage of production. The quality and environmental policies provide continuous improvement actions that involve the entire organization. Boffi products are guaranteed for 3 years, as of the date of the guarantee certificate issue.

Some products shown in this catalogue may not be in the Boffi product listing. Modifications and improvements to products could vary from the solutions presented.



Boffi means experimentation and high-end manufacturing that is in constant evolution. It is a vigorous search for beauty and functionality. It looks to create a distinct *way of living*.