KITCHENOLOGY
Indoor & Outdoor Collections



Boffi

KITCHENOLOGY
Indoor & Outdoor Collection

Boffi

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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



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.



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.













Design Revolution:
CASE 5.0

INDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: (2002) 2022



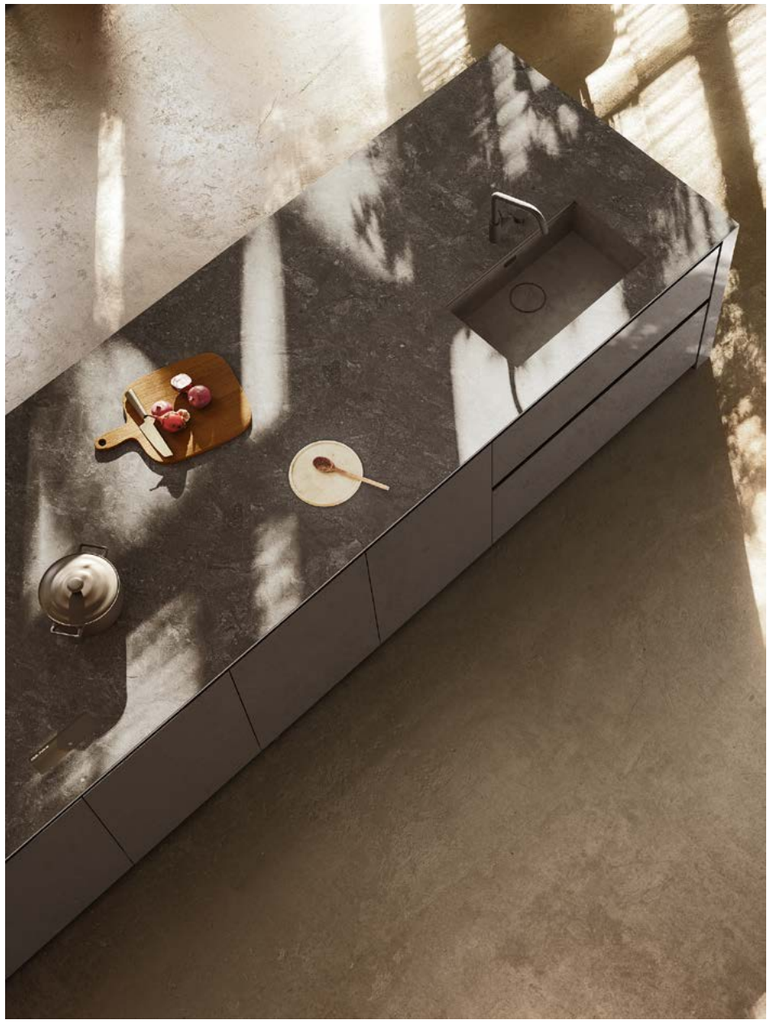


DESIGN REVOLUTION

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.

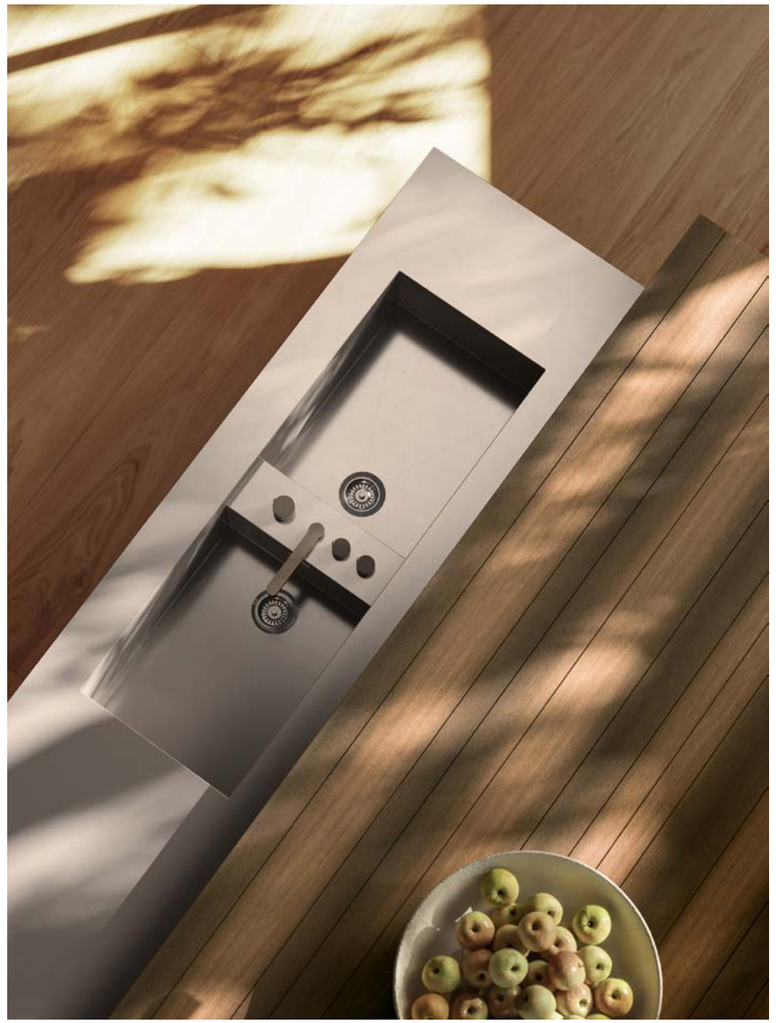


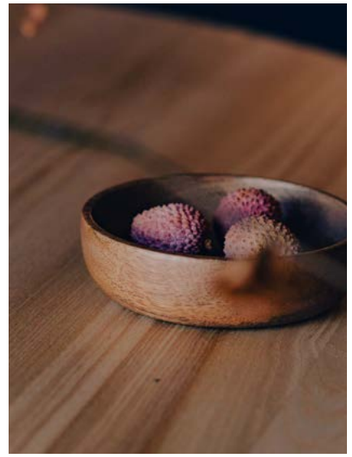












Rethinking the Form:
COMBINE EVOLUTION

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.













Discovering New Ways to Design:
COVE KITCHEN

INDOOR KITCHEN

DESIGN: ZAHA HADID DESIGN

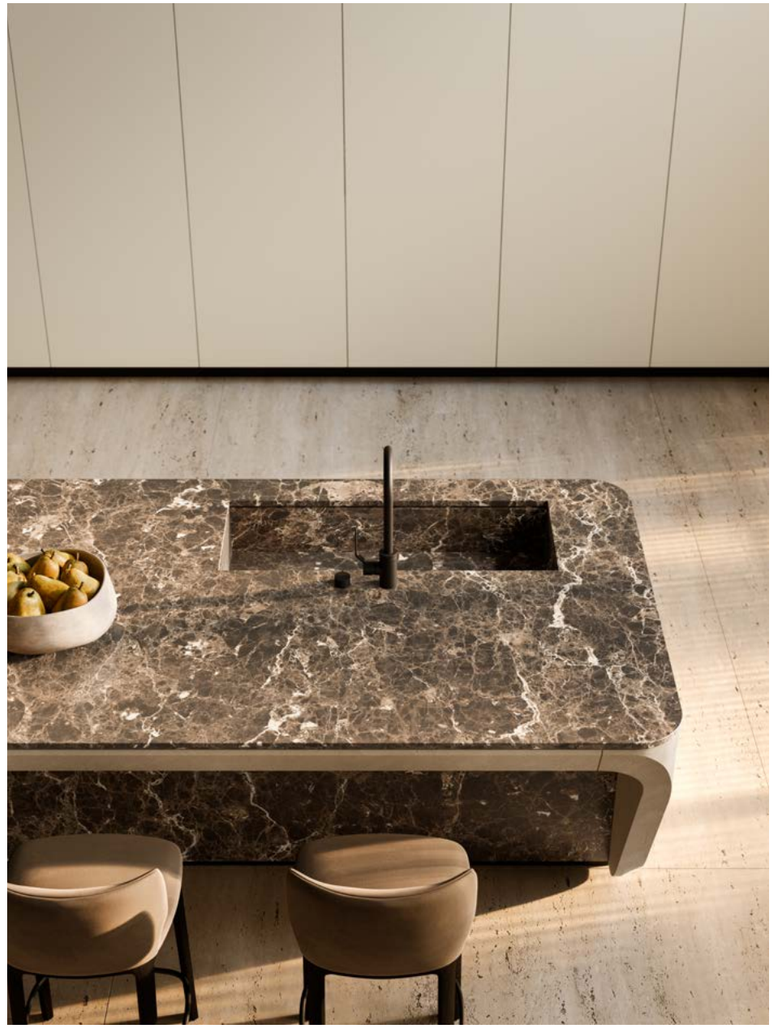
YEAR: (2017) 2024

DISCOVERING NEW WAYS TO DESIGN

The Cove Kitchen embodies the unmistakable architectural aesthetic of Zaha Hadid Design. Characterised by fluid and dynamic forms, this iconic design seamlessly merges with Boffi's innovation and technological research, creating a kitchen that combines sculptural elegance with advanced functionality to offer a sophisticated and uncompromising experience. Originally introduced in 2017 as a limited-edition design and refreshed in 2024 to celebrate Boffi's 90th anniversary, this year Cove Kitchen adds to the collection with new finishes for doors and countertops, along with the addition of a full-length snack counter on the rear side.





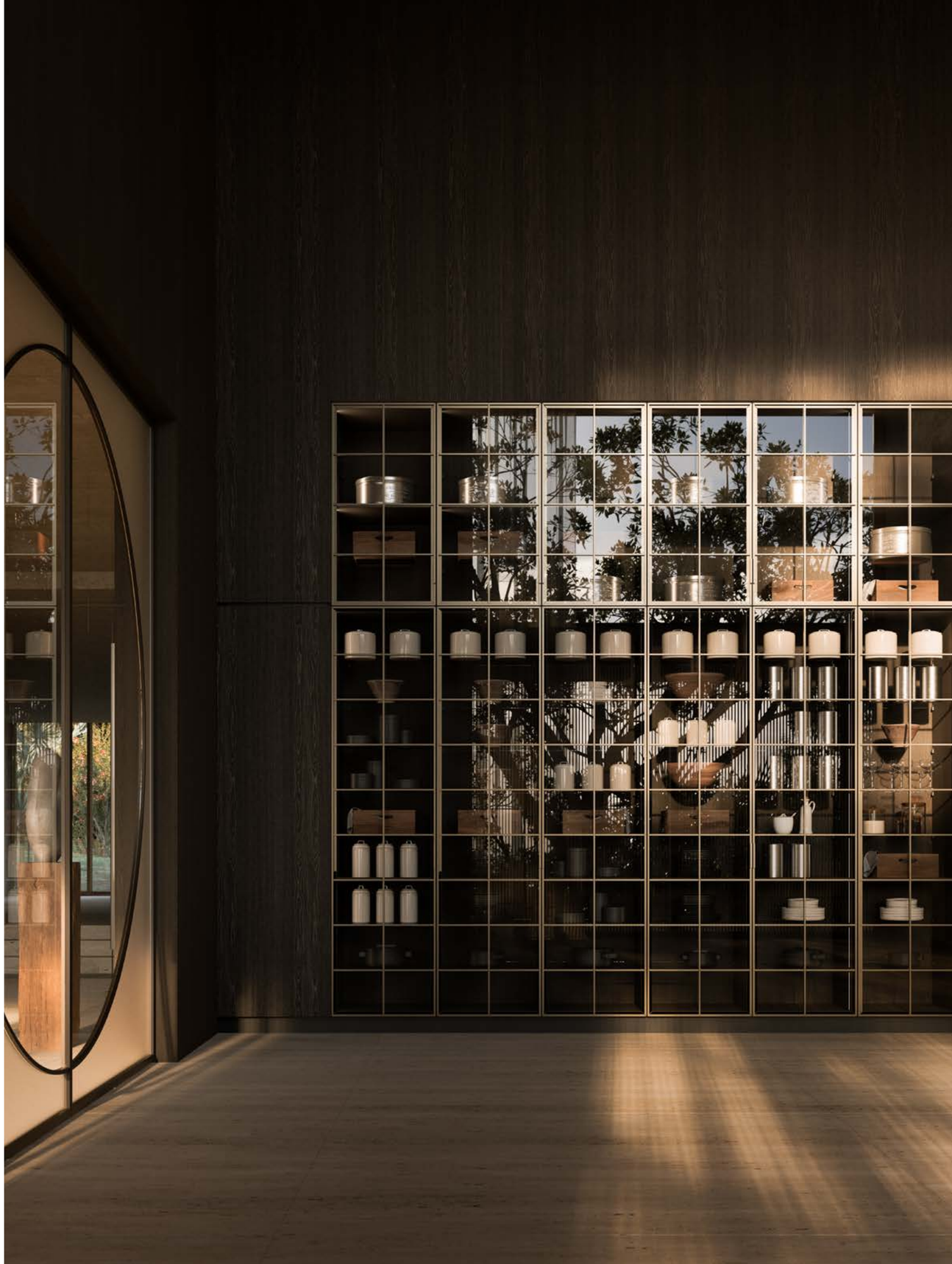






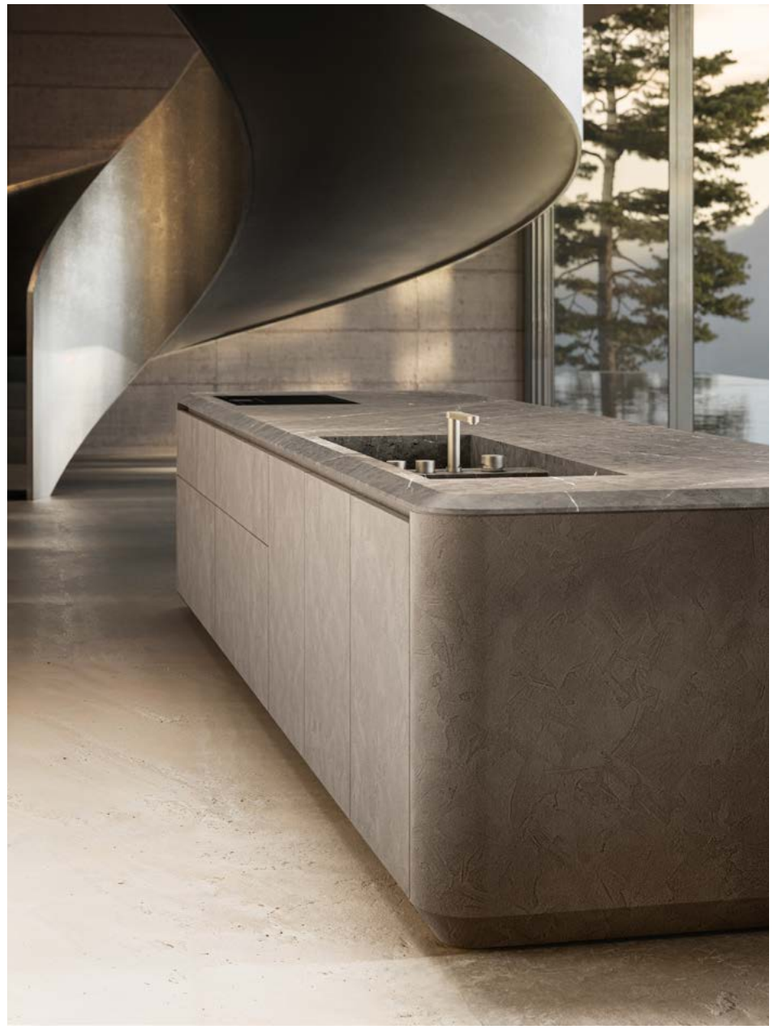






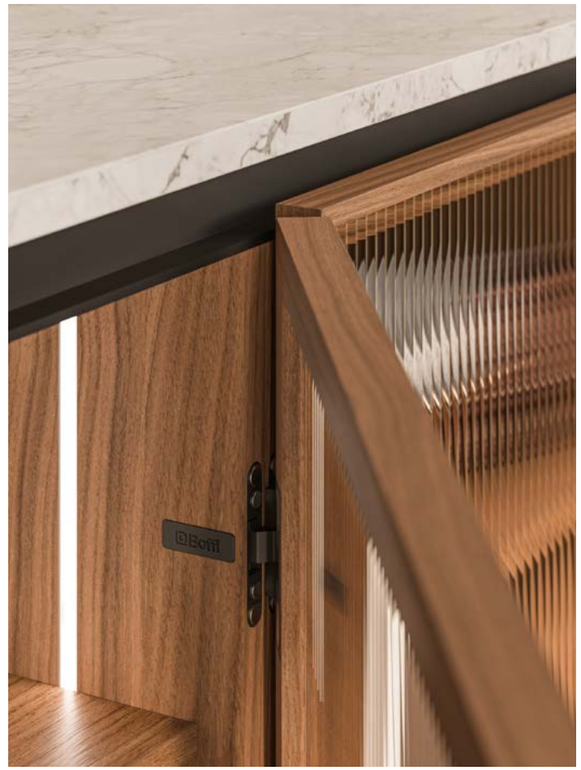








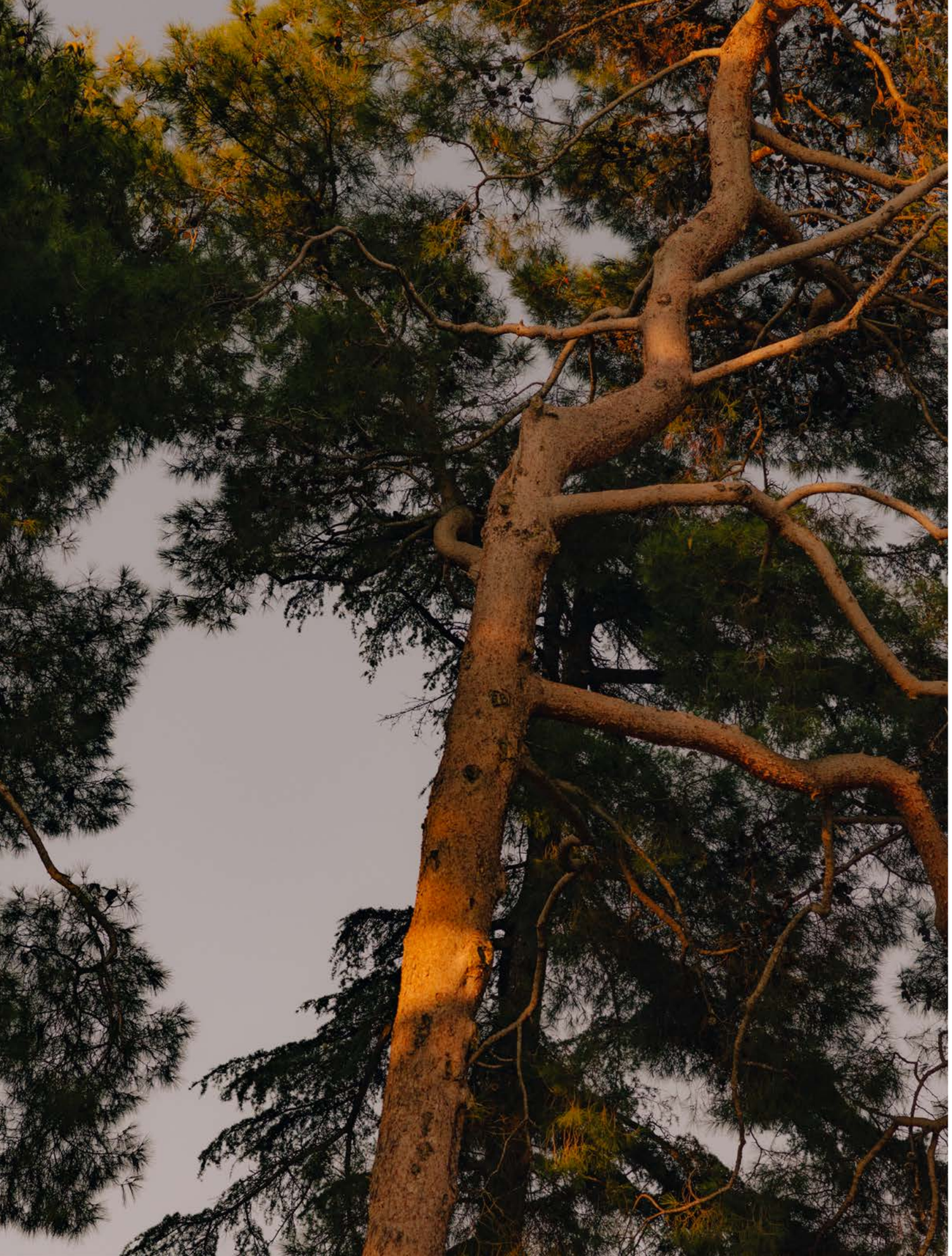










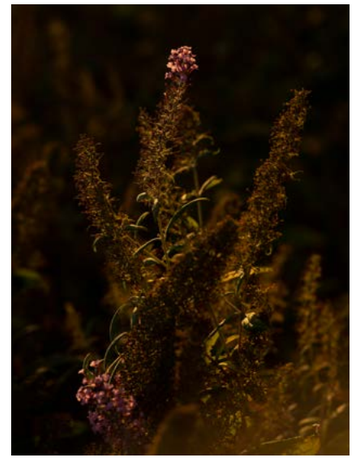


Functional Compactness: K2

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

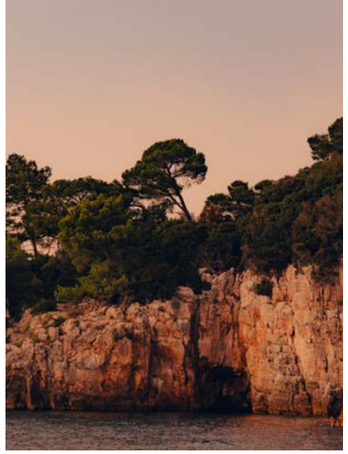




THE NEXT GENERATION

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.





Hidden Practicality: K6

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2018


WRIGHT

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) 2026





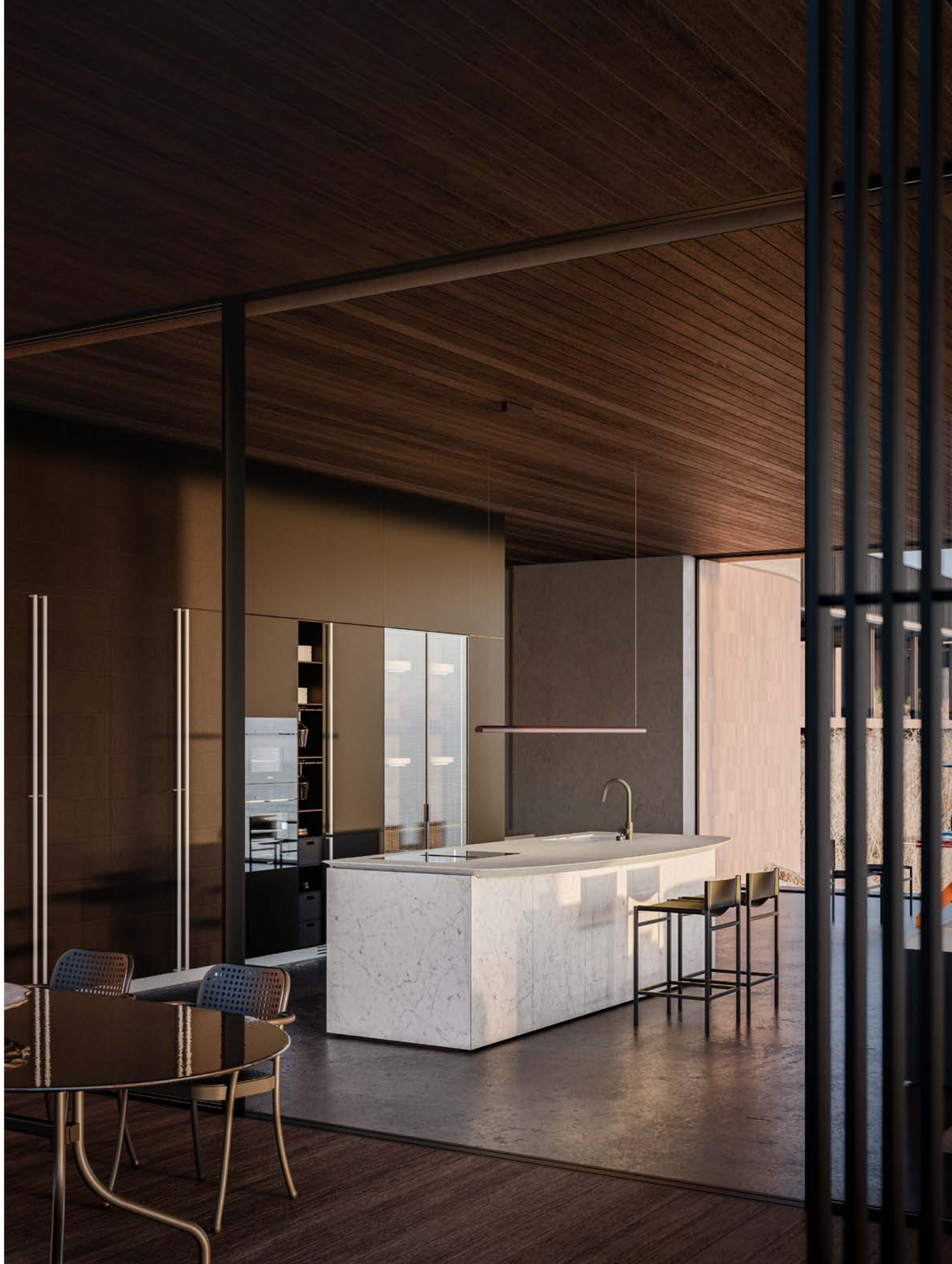
INNOVATIVE PROJECTIONS

K14 is a system of handle-free base units in which the opening of fronts and doors is achieved through a 30° bevelled edge, the same detail featured on the countertop that creates a sense of lightness. The design incorporates end panels that allow for a functional snack area, while beneath the seating area the marble extends downward to stop just two centimetres above the floor.

In 2026, the defining feature of the proposal is the elliptical geometry of the countertop, which shapes its volume: a line that emerges from the block, softening its mass. This new evolution merges the kitchen and dining area into a single architectural entity. The cooking area becomes an operational stage, while the snack area — configurable elliptically on the rear side or with a lateral overhang up to 900 mm deep — extends its function toward conviviality.



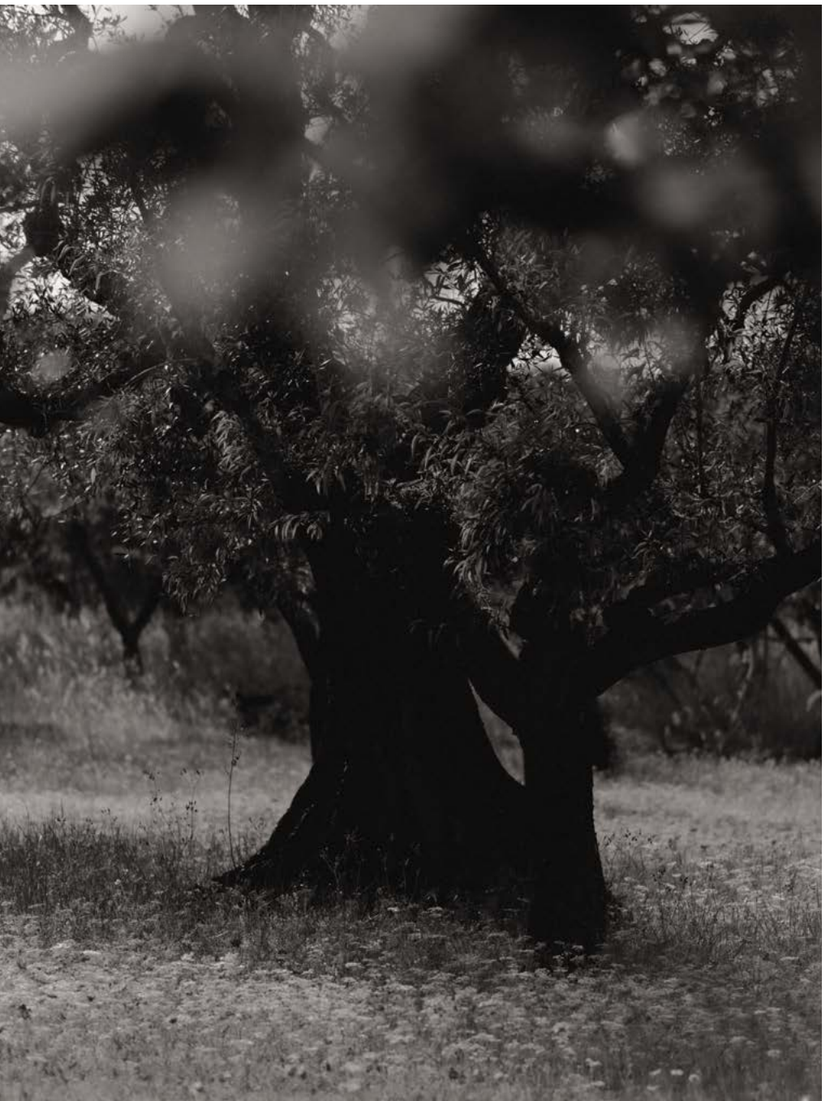














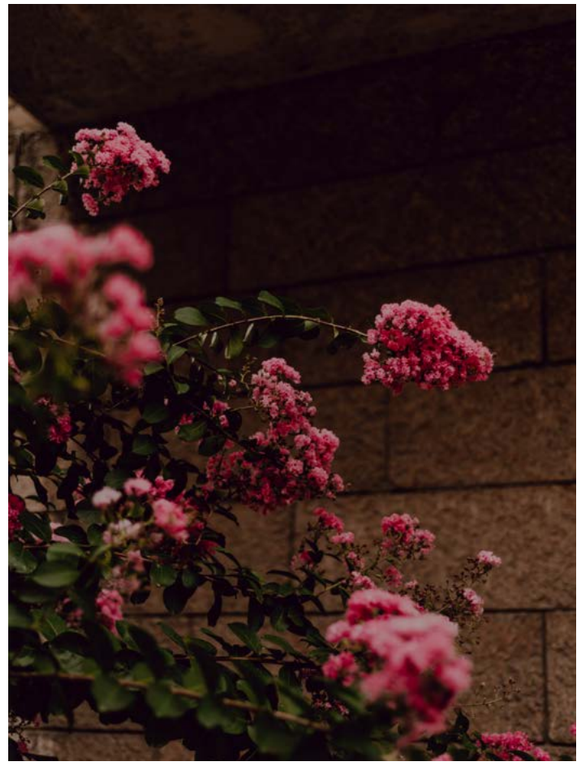
















Architectural Minimalism: K21

INDOOR KITCHEN

DESIGN: NORBERT WANGEN

YEAR: 2017

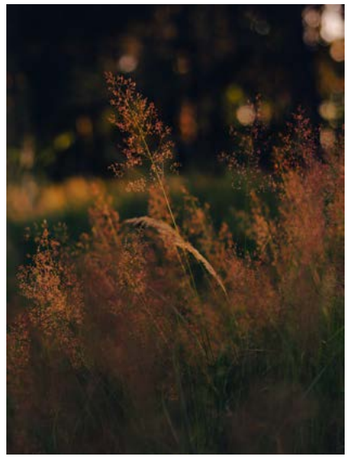




ARCHITECTURAL MINIMALISM

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.





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.







Re-Engineering the Design Rules:
NOVANTA

INDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: 2024



RE-ENGINEERING THE DESIGN RULES

Novanta is an architectonic kitchen designed on a different scale, which takes on the appearance of a floating structure. Its tactile elements perfectly demonstrate how the industrial design research of Boffi has led to new types of architectures and materials. Technical research in 2025 sees the use of the solid wood West door with a horizontal grain and the creation of the Mini Shades door with a special horizontal grain.

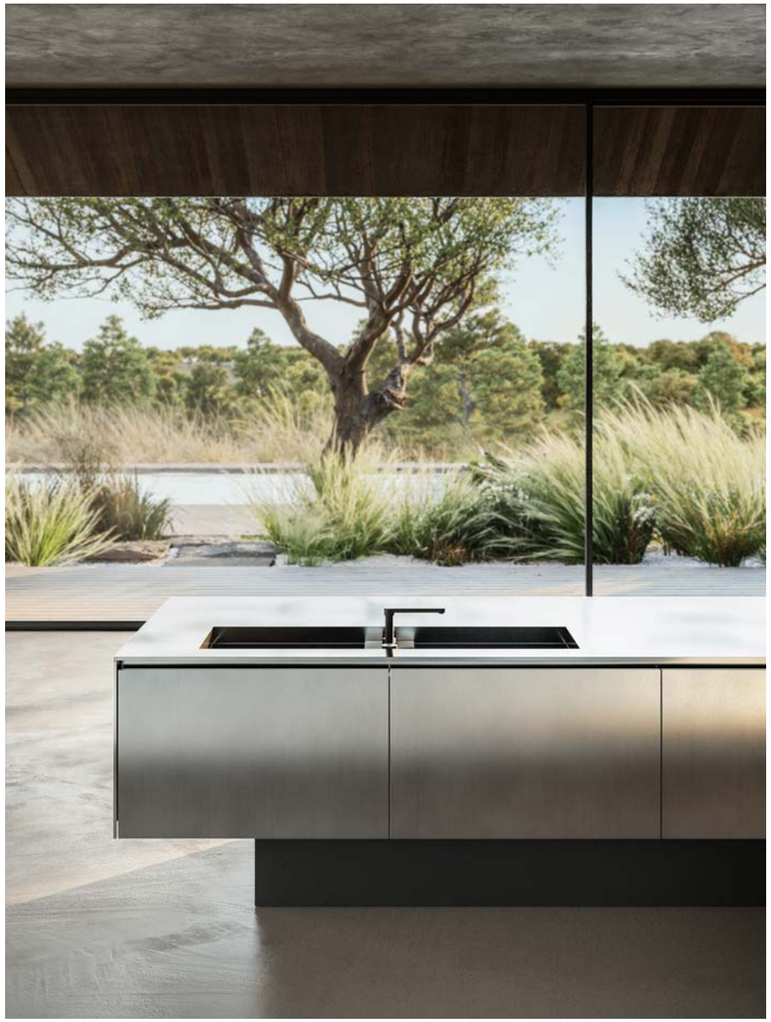












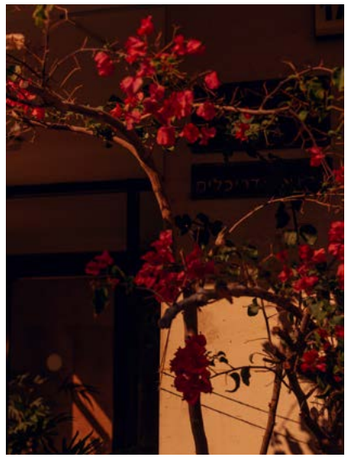


Vanishing Design:
ON-OFF ST

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.





Modular Practicality:
PROGRAMMA STANDARD

INDOOR KITCHEN

DESIGN: CRS BOFFI

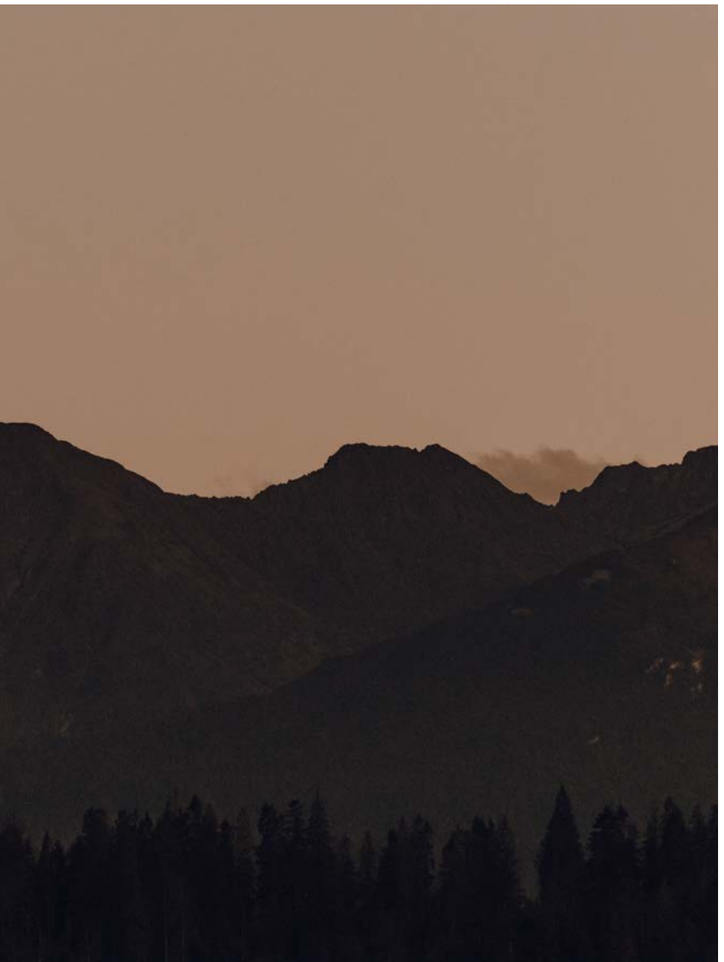
YEAR: 2013



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.







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.





A Timeless Idea:
XILA

INDOOR KITCHEN

DESIGN: LUIGI MASSONI + CRS BOFFI

YEAR: 1972



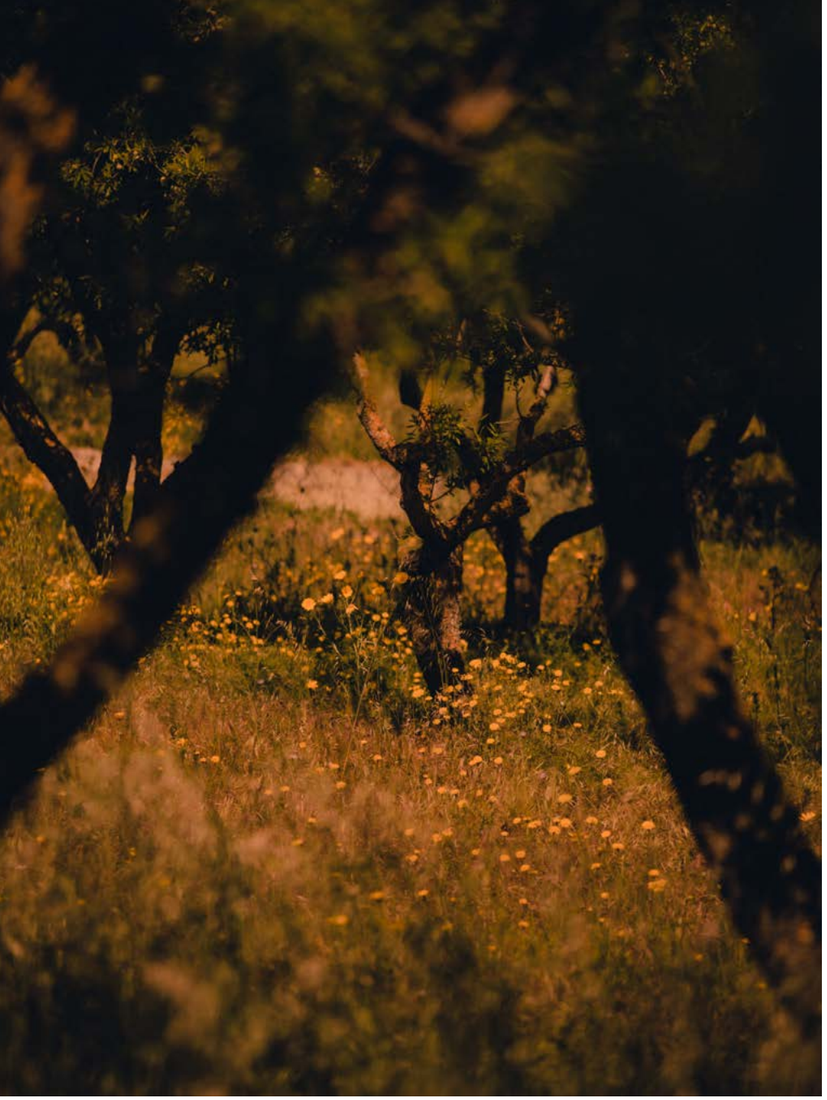


A TIMELESS IDEA

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.



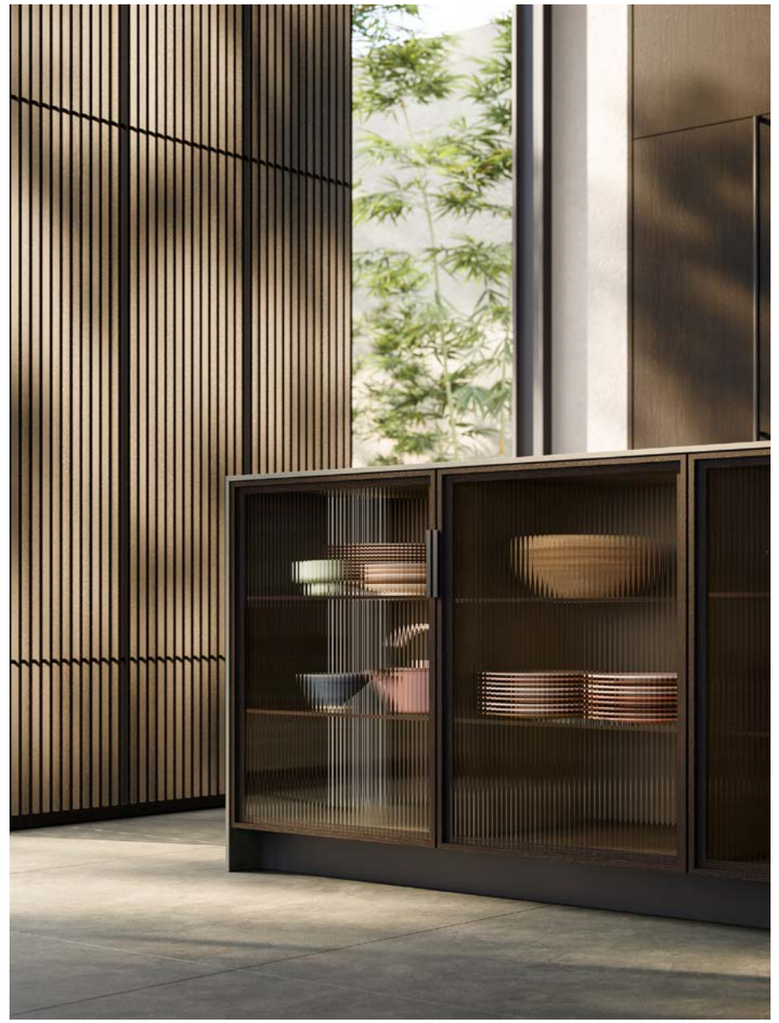


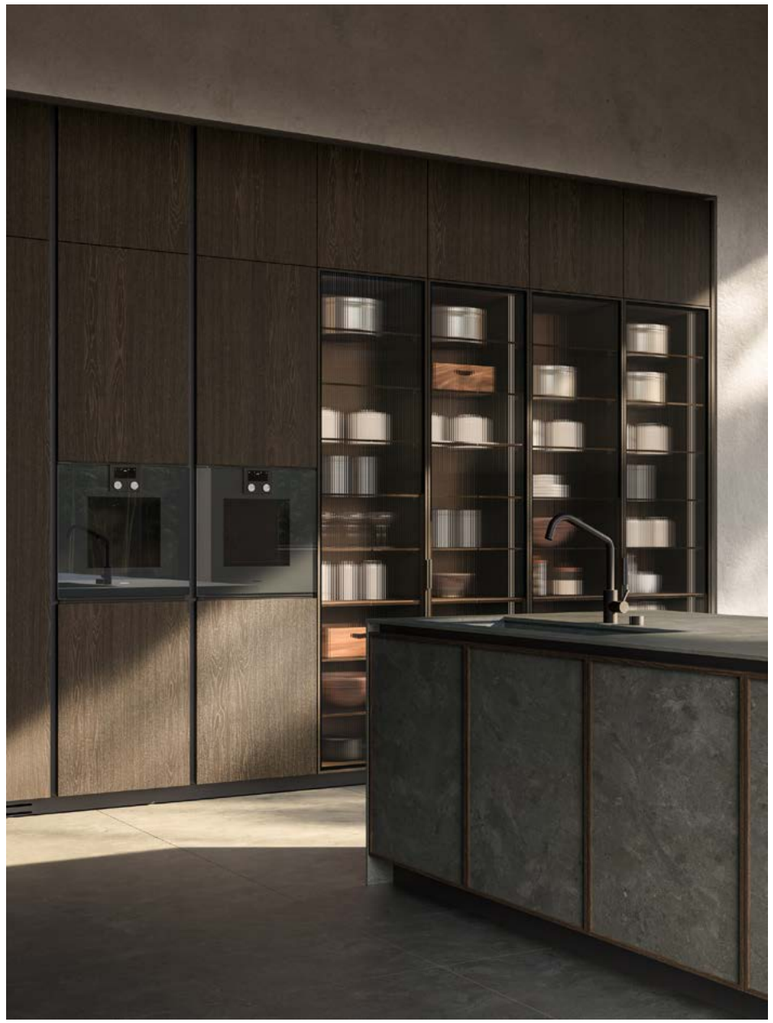












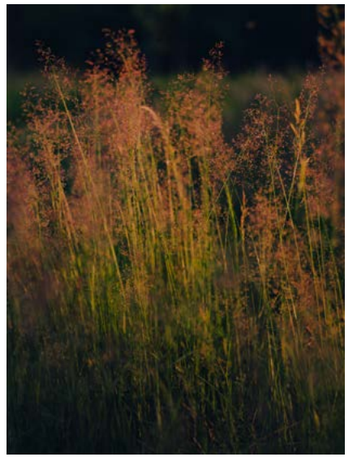


Revisiting a Classic:
XO

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.











Pure Essence:
XPL

INDOOR KITCHEN

DESIGN: PIERO LISSONI

YEAR: 2026





PURE ESSENCE

XPL, designed by Piero Lissoni, is the evolution of the Xila kitchen system (1972) and is based on an essential language defined by formal rigor, controlled proportions, and a strong focus on construction details. It is distinguished by a 90 mm chamfered side panel with a rounded edge, and is available both in a floor-standing version, more monolithic in character, and in a suspended version, which enhances its visual lightness. It also includes solutions with suspended units and an integrated snack area, the result of advanced structural research. The countertop, slightly overhanging with rounded edges, is available in stainless steel, MDi, or marble.















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



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.





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.

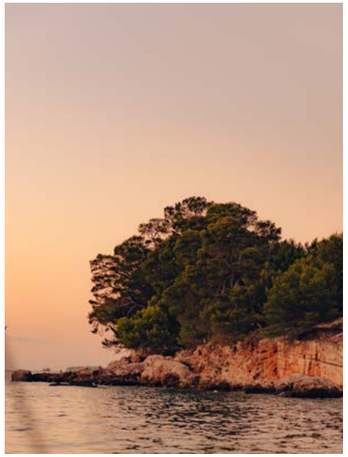


Industrial Outdoor:
OPEN

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.



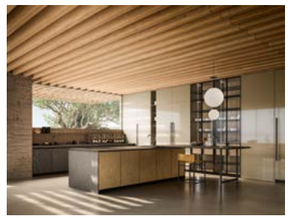


Products Overview



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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.



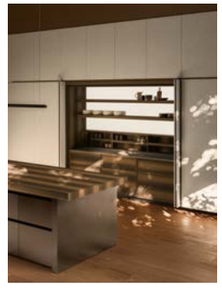
24

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.



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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, 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.



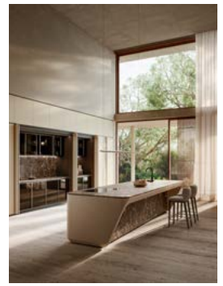
43

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.



48

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.



54

COVE KITCHEN *kitchen*, Zaha Hadid Design, doors and side panels in Clay Hydra, worktop and rear panels in Emperador Dark marble. – HIDE PRO *tall units*, Piero Lissoni + CRS Boffi, in smoked oak with Ecolak Pebble grey doors; interior equipment: XILA *base units*, Luigi Massoni + CRS Boffi, with Quadro Mitica pull-out doors in back-painted black mirror and brown anodised aluminium frame and QUADRO *wall units*, CRS Boffi, in smoked oak with doors in smoked grey glass and brown anodised aluminium frame.



67

QUADRO *tall units*, CRS Boffi, in smoked oak with Officina doors in extralight transparent glass and bronzed anodised aluminium frame.



70

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.



76

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



84

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



90

K5 *kitchen* by Norbert Wangen, 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.



94

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.



100

K14 *kitchen* by Norbert Wangen, doors in Pebble grey Ecolak, worktop in Italia grey marble. – 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.



106

K14 *kitchen* by Norbert Wangen, in white Carrara marble. – PROGRAMMA STANDARD *tall units* by CRS Boffi in Ecolak Charcoal, QUADRO framed doors in Garage glass with anodised aluminium frame. – PIPE tap by Marcel Wanders, Boffi Fantini Aboutwater in Matt Gun Metal PVD.



112

K14 *kitchen* by Norbert Wangen, doors in smoked oak 3D 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.



120

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.



124

K14 *kitchen* (island) by Norbert Wangen, doors and worktop in white Carrara marble. – XILA *kitchen* (wall base units) by Luigi Massoni + CRS Boffi, with Smoked dyed oak Minishades doors, worktop in Italia grey marble. – XILA *tall units* by Luigi Massoni + CRS Boffi, doors in polyester Pebble grey.



132

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.



136

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



146

NOVANTA *kitchen,* Piero Lissoni, West doors in solid smoked oak; worktop and side panels in MDi Kanran. — PROGRAMMA STANDARD *tall units*, CRS Boffi, in Lasermat Orinoco Cocoa, Grip handles; interior equipment: base units with doors in Lasermat Orinoco Cocoa, worktop and back panels in Superwhite marble. — ANTIBES K *open tall units*, Piero Lissoni, in smoked oak, worktop and back panels in Superwhite marble — XILA *kitchen,* Luigi Massoni + CRS Boffi, base units with Quadro Mitica pull-out doors in Coffee frosted back-painted glass and aluminium frame covered in smoked dyed oak, worktop in quartzite Breccia Imperiale. — UPPER *unit system*, Piero Lissoni + CRS Boffi, in veneered smoked oak.



149

NOVANTA *kitchen*, Piero Lissoni, in O_Steel. — QUADRO *tall units*, CRS Boffi, in smoked oak with Mitica doors in Neutral Metropolitan glass and aluminium frame covered in smoked dyed oak. — HIDE PRO *tall units*, Piero Lissoni + CRS Boffi, and PROGRAMMA STANDARD *tall units*, CRS Boffi, in Clay Pegaso; interior equipment: XILA *base units* with solid smoked oak Minishades doors, worktop and back panel in O_Steel and QUADRO, *wall units*, CRS Boffi, in smoked oak with Officina doors in smoked grey glass and aluminium frame covered in smoked dyed oak.



158

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



164

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.



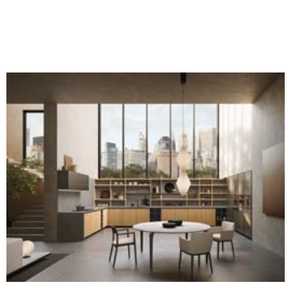
172

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



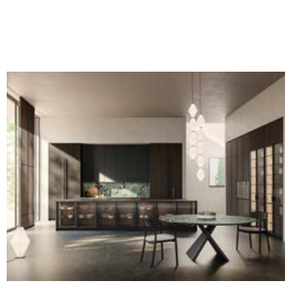
180

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.



184

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.



188

XILA *kitchen*, Luigi Massoni + CRS Boffi, base units with Quadro Mitica pull-out doors in MDi Kanran with aluminium frame covered in smoked dyed oak, worktop and side panels in MDi Kanran.— QUADRO *base units*, CRS Boffi, with Mitica doors in Neutral Metropolitan glass with aluminium frame covered in smoked dyed oak. — PROGRAMMA STANDARD *tall units*, CRS Boffi, in veneered smoked oak, Grip handles; interior equipment: base units with doors in veneered smoked oak, worktop and back panels in Verde Alpi marble, wall units in Charcoal Ecolak.



190

XILA *tall units*, Luigi Massoni + CRS Boffi, in veneered smoked oak. — QUADRO *tall units*, CRS Boffi, in veneered smoked oak with Mitica doors in Neutral Metropolitan glass with aluminium frame covered in smoked dyed oak.



196

XO *kitchen* by Elisa Ossino, doors in polyester Clay Ara, worktop in Breccia Imperiale granite. – XO *peninsula* by Elisa Ossino in smoked oak. – 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.



199

QUADRO *hanging tall units* by CRS Boffi, in smoked oak with framed doors in Neutral Metropolitan glass with brown anodised aluminium frame.



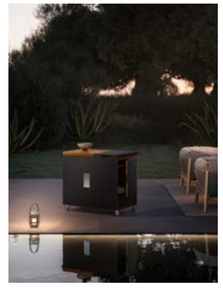
208

XPL *kitchens* by Piero Lissoni, in smoked oak with worktop in O_Steel. – HIDE PRO *tall units* by Piero Lissoni + CRS Boffi, in smoked oak. – QUADRO *tall units* by CRS Boffi in smoked oak with framed doors in extralight transparent glass and black anodised aluminium frame.



224

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



226

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



232

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 Design	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
2024	COVE KITCHEN by Zaha Hadid Design	Archiproducts Design Award

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