



#REVIEWS

The ultimate kitchen experience with My Kitchen

If a house is compared with an office, the kitchen is its workstation, and it is of utmost importance that any workstation is built to be functional. My Kitchen, a concern of Tilottoma Bangla Group, offers complete kitchen solutions while ensuring optimal design, functionality, and quality.

Their showroom is a testimonial to the idea of encouraging all members of the family to work in the kitchen, making it a fun activity. Walking into it, you will be greeted with an array of inviting kitchen setups, which shall instantly make you want to cook – and you can do that too!

Customers are given the opportunity to experience the joy of cooking within their setup in their live cooking station. Furthermore, their idea of an open kitchen coupled with a modern and elegant look makes it a seamless coalescence with the living area, so that hosts do not have to feel left out when guests are over.

My Kitchen offers elegant and superior quality solutions for brilliantly organised kitchens. “We strive to combine cutting-edge European technology with the



include geyser, dishwasher, and kitchen hood as well.

Apart from world-class kitchen solutions, My Kitchen offers modern living solutions as well, setting a unique example of the future of living. Their studio apartment is facilitated with multipurpose foldable furniture, using minimal space yet offering maximum functionality. With beds that double-up as a workstation, pull-out dining tables, and cabinetry that is designed for a clutter-free organisation, the studio apartment is geared with every need of a basic home.

Apart from these, the studio displays incredible setups of vanity basins with adjustable lighting, sleek sanitary solutions, and walk-in-closets. My Kitchen not only provides solutions for a kitchen set up, but creates an entire experience catering to the needs of people. Everything is customisable including design, size, colour, and look so that you may choose what fits most aptly in your home.

Essentials —



Bangladeshi cooking culture to provide a comfortable cooking experience that is both aesthetically pleasing and functional, making it the ultimate kitchen experience,” explained Shahriar Sajjad, Managing Director of My Kitchen.

A kitchen typically consists of five working areas, being storage, cleaning, preparing, cooking, and serving. For a hassle-free cooking experience, these zones should be amalgamated in the best possible manner and My Kitchen warrants this.

The cabinets are well designed to make intelligent use of the whole kitchen space. With the incorporation of tall cabinets, corner cabinets, and base cabinets, every corner of the kitchen is used optimally. Not only that, keeping functionality and usage in mind, they are geared with the flexibility of turn-motion while providing an all-sided view, benchmarking the definition of everything at your fingertips.

With sensory lights installed into every

storage unit, dramatic usage of lighting along with quiet functionality that closes with simply a push or tap, cooking was never this fun! Storage drawers are laid with anti-slip mats or sectioned neatly for organisation, so that your utensils and jars never lose their position.

Alongside, the larder unit adjacent to the fridge makes for a complete storage centre for both dry and wet ingredients. Apart from internal storage, the external workspace is also catered towards optimal usage of capacity. By pulling out the cantilevered pull-out table, you can instantly add additional working space.

My Kitchen setups are geared with appliances as well. From essentials such as microwave and fridge, the option for a built-in television is also available to make cook-along shows livelier for you! The coffee maker attached with a coffee tandem shall easily be your favourite corner in the kitchen. Some other built-in functionalities



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