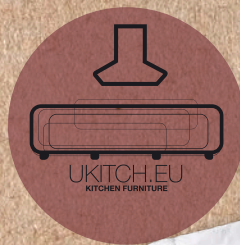


UKITCH.EU



Eco ✕ Price value ✕ Right size ✕ Right for my style

Needs to be:

Designer
Practical
Unique

Trendy or and practical!

✕ no compromises!!!

THIS!

AVERAGE
KITCHEN

Nooooo.



Ukitch recipes

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MIENU

Kid's corner

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that will keep them busy

Interview with a famous chef

What makes for an ideal kitchen?

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ILLUMINATED

front kitchen panel

WOW!!!

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Off-the-wall

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elements selection

Replaceable kitchen panels
dress your kitchen

JUST
FUNCTIONAL?
Noooo!!!

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18006



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occupied, while we plan our
dream kitchen?

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UKITCH
FAVOURITE
KITCHEN

Dear Reader,

I warmly welcome you into the world of UKITCH. I hope that in reading our magazine, you will not only learn numerous useful pieces of information, but also find it enjoyable.

Here at UKITCH, we set out to create a product that both represents the highest functionality available in the industry and provides a unique and interesting sight, while not only meeting all of the expectations of a 21st-century kitchen, but indeed exceeding them...

We believe that a kitchen is more than a set of pieces of furniture. It is a space where a family can recharge and build a connection. That's why we design our kitchens to meet our need for relaxed intimacy and our constant desire for renewal, while meeting the need to express our own or our family's individuality in perfect harmony with high-end technology and practicality.

Our young and innovative team works hard to ensure that you will be able to dream of whatever kitchen space you like, since with our products, the only limit is your imagination.

It is in this spirit that we have prepared the first issue of our innovative new magazine for you, which is an accurate reflection of our whole philosophy: we have mixed our professional knowledge with entertainment. In addition to sharing some of our knowledge of furniture, we have also prepared interesting articles, a kid's corner, and recipes for you, our dear reader.

We wish you pleasant reading



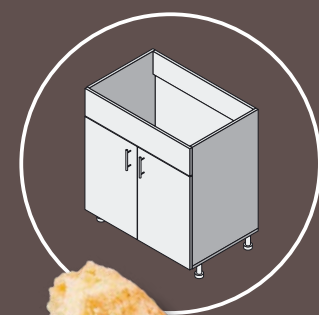
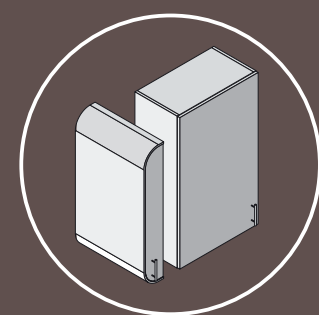
Persze László
CEO



UKITCH.EU
KITCHEN FURNITURE

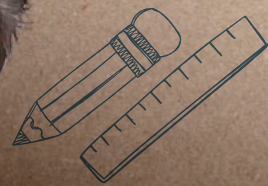


FAVOURITE
KITCHEN



A story about a buyer
who knows exactly what
they want...

The meeting of a furniture designer and an interior decorator



Once upon a time... in a faraway land, an UKitch designer asked the most professional user – the chef – what he sees as making for an ideal kitchen. After having this information, the designer continued his journey far and wide, in search of the mythical ideal “Buyer” who would one day mention all their desires, so that the designer could create the most perfect type of kitchen in the whole world...

But this designer soon realized something: he does not need to travel to any faraway land before he could make his dream a reality. It's enough for him to talk to an interior decorator, who knows all about how to design the inside of houses. He realized that this “buyer” of his dreams is in fact one he could find in his everyday life just as easily. Since if he really wanted to understand just what was in a “buyer’s” mind, what expectations the buyer had about their furniture, then the interior decorator could quickly tell him everything he wanted to know! This is why UKitch's designer asked the experience interior designer Sándor Balla what he thought is important when selecting kitchen furniture.

Dear Mr. Balla, we've had the good fortune to work on many projects together, during all of which you took on the difficult task of being the “intermediary”, since you had to somehow make the interior design that the buyer had in their head into a reality, with us, the manufacturer. How did you deal with these situations?

Frankly this type of work can only be a success if one feels like the space is totally “his”, while he works hard to make the space a reality. I've long ago learned to “become one” with the Buyer's conceptions. Of course, this also means that in all cases I have to love that conception, since only then can I do this sophisticated work well. So to some extent I have to choose who I will represent – people with values similar to my own. In summary I'd certainly say that even while we construct the project, it is very important

...it is very important for
us to feel that the space
is ours.
It is important
to choose a color we
really like, that calms us,
cheers us up...

to know that we love what we are creating – to say nothing of how important it is that the Buyer love it! One of the reasons that I find UKitch to be a good concept is that with a very wide variety of elements and easily customized designs, everyone is able to create a space – in our case a kitchen – they can really feel good in.

UKITCH
EUROPE'S
KITCHEN



"I would emphasize the illuminated, replaceable kitchen counter front panel, which can be adjusted depending on style. This is a kind of extraordinary feat...."



As an expert, it's obviously easier for you, because you know just what you would like. But what do you advise, what is important to keep in mind when someone designs their own kitchen?

As I mentioned, it is very important for us to feel that the space is ours. It is important to choose a color we really like, that calms us, cheers us up, since we will spend a lot of time among these colors. I think the choice of materials is equally important. We can take our time to feel what type of surface gives us the best feeling: some people feel most at home with immaculate, high-gloss surfaces, but others like wood or

wood-like finishes, or a silky matt finish. It's worth picking furniture that has a **wide selection of available surfaces**, or we can mix and match colors and surfaces to suit us. An important consideration is how easy it is to clean a surface: it's no good if a matt surface is only beautiful as long as nobody touches it :), or we can pick a surface treated so that so that fingerprints aren't visible on it... it might seem like a minor detail, but an **easy to clean surface** can save a lot of work.

Besides all this, regardless of what kind of surface we finally choose, it's worth looking into the **right material thickness and quality**. These days stores offer a lot of mass-produced kitchens, but they cut corners on materials, so that the product ends up unstable and unreliable.

Have you had any bad experiences you might share with our readers, pitfalls or mistakes they can avoid?

Not only when it comes to kitchens, but with every furniture, a classic mistake is trying to save on fittings. By fittings I mean everything – usually made of metal or plastic that determines the functionality of the kitchen, such as drawer slides, hidden interior hinges, knobs, etc...



It's truly annoying when a drawer doesn't open and close properly, if a shelf doesn't bear weight properly... these are mistakes that are dangerous in and of themselves, but they ruin our everyday experience. So it's worth making sure that we are installing **fittings** into the kitchen that are **high-quality** and help us with our work."

What is it that you like about Ukitch kitchens? I hope you do like them :)

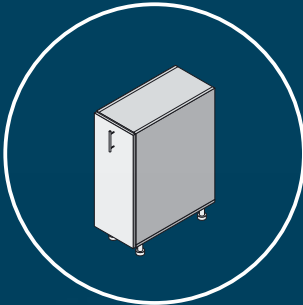
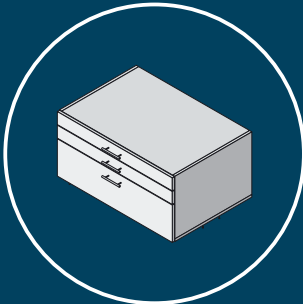
As a professional, I would emphasize the **illuminated, replaceable kitchen counter front panel**, which can be adjusted depending on style. This is a kind of extraordinary feat that I haven't seen anywhere else. I myself was surprised at what a warm, cosy, "fireplace"-like feeling the front illumination provide at night, which if you ask me already in itself provides a unique feeling in the kitchen. At the same time I'm a professional who thinks responsibly, so the most important quality for me is the fact that it can **be changed to suit different styles**, and the **kitchen can be reimaged according to our changing ideas**. In today's consumer environment, where customers constantly have to face new ideas and marketing, it is too early to have to commit to any one old design. Here through the fact that the **kitchen can be changed for special occasions such as Christmas or birthday parties**, the user can make use of a kitchen they've grown tired of in new ways, and without impacting the environment. This means that everyone's yearning for something new can be met with unique and creative solutions, which allows them to show off their new designs, while remaining **environmentally friendly**.

Thanks so much for all your great advice, here at UKitch we will strive to ensure that we are able to meet all of your recommendations and to ensure that our customers are 100% happy with our products.





GAGA'S
KITCHEN



Our kitchen counters' front panels

Here at UKITCH, from among all our numerous innovations, the one we're most proud of is our illuminated kitchen counter front panels, because this is a unique innovation that we're the first to bring to market...

Other than the ideal situation when we already know the type of kitchen we want to install at the time that the building designs are being planned, in the vast majority of cases the space that has already been developed will determine the kind of furniture that can be installed.

In order for the image of the kitchen to best match that of the rest of the home, our kitchens can be ordered with a wide range of front panel types.

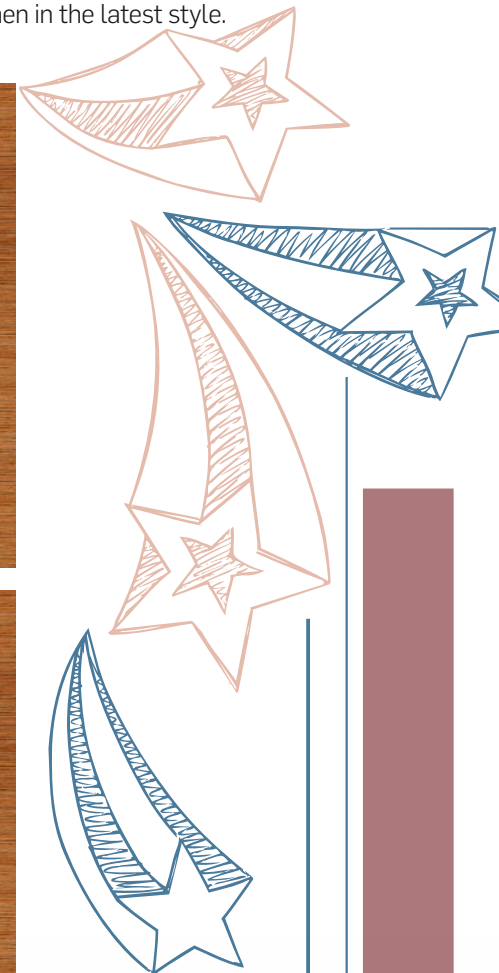
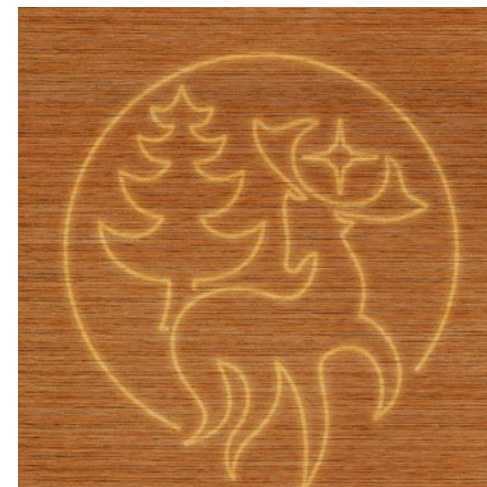


UKITCH
FAVOURITE
KITCHEN

For this reason in most cases the placement of the kitchen elements also serves to separate the work area from the other parts of the home. Realizing this, the kitchen front panel is not only visible but also largely determines the image of the whole place. In order for the image of the kitchen to best match that of the rest of the home, our kitchens can be ordered with a wide range of front panel types.

REPLACEABLE, ENGRAVED FRONT PANEL THAT CAN BE BACKLIT, WITH MOOD LIGHTING/BCAT/ OR IN OTHER WORDS LET'S DRESS THE KITCHEN IN BRILLIANT COLORS.

We dreamed up, developed, and now have brought to you the BRILLIANT KITCHEN, whose look ALWAYS matches your moods and needs, since: Our kitchens can be ordered with replaceable front counter panels. The kitchen counter panels are available in sizes of approx. 100×70 cm. With this fast, precise, and patented technology, anybody can change the current front panel of the kitchen counter to suit the season or their mood. If you buy a kitchen with a counter with replaceable front panel (BCAT) then later you can always order another panel with any one of our available graphics, so that you can always "dress" your kitchen in the latest style.



OUR FRONT PANELS

1. Classic front panel without illumination /BCOH available for order: custom sized, and in the entire color catalogue with the exception of the MAGIC WOOD colors/
2. Backlit front panel without engraving / BCOA available for order: custom sized, in the wood veneer catalogue for the wood veneer colors that can be backlit/
3. Replaceable, engraved backlit panel/BCAT available for order: in the MAGIC WOOD colors, in any of the graphics in the current graphics catalogue OR EVEN a custom bespoke graphic!/

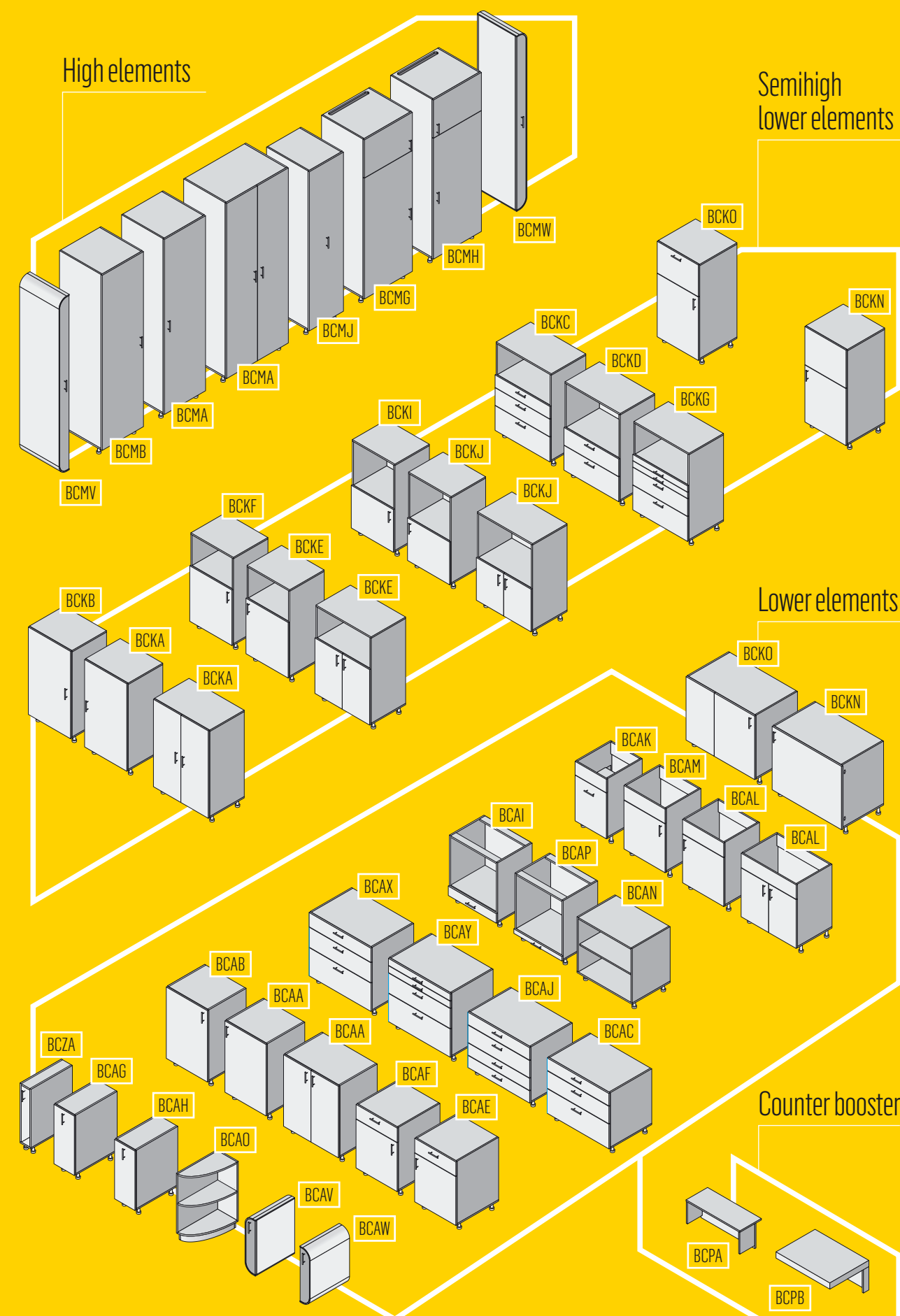
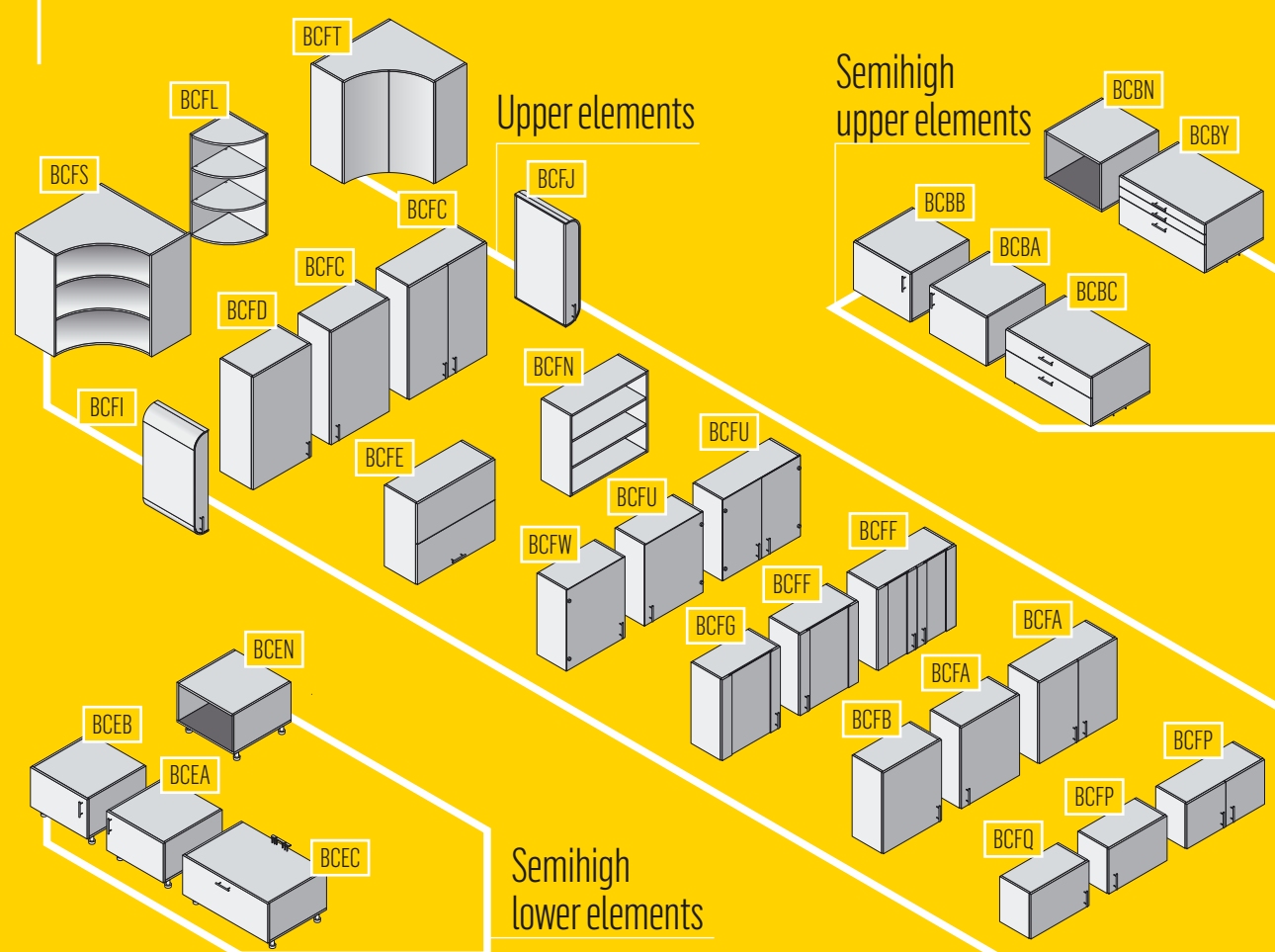


Note about available elements

Dear reader, As you have no doubt noticed by now, here at UKITCH we always give kitchens a new interpretation. This is exactly what we've done when choosing which element to make available in our selection. Instead of the

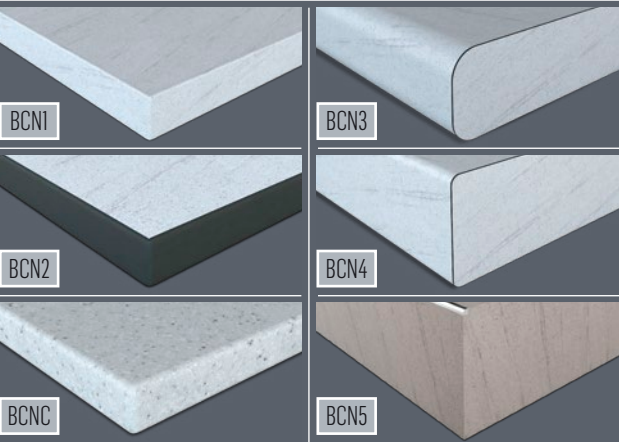
routine elements that you might be used to, we want to give you access to a nearly **limitless range of choices** to ensure that every millimeter of your kitchen will be a total reflection of your unique dreams.

FURNITURE TYPE		WIDTH (mm raster)	Depth (2-5 cm raster)	HEIGHT (2-5 cm raster)
HIGH ELEMENTS	with 1 door	200-600	200-600	1300-2300
	with 2 doors	600-800	400-600	1300-2300
MEDIUMHIGH ELEMENTS	with 1 door	200-600	400-600	1100-1500
	with 2 doors	600-800	400-600	1100-1500
UPPER ELEMENTS		150-900	200-600	300-1175
SEMIHIGH UPPER ELEMENTS		200-700	400-600	—
LOWER ELEMENTS		1500-1200	400-600	60-90
SEMIHIGH LOWER ELEMENTS		200-600	400-600	—

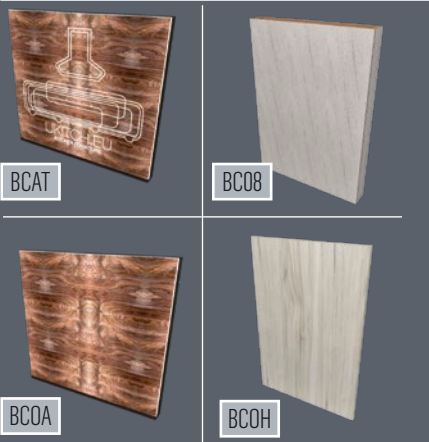


Note about available elements











Kitchen countertops



Kitchen countertops



Handles

CODE	SURFACE	SIZE		
H01	CHROME	1 drill		
H02	ALU			
H03	CHROME			Drill distance 160 mm
H04	ALU			Drill distance 160 mm
H05	CHROME	1 drill		
H07	ALU			
H11	BLACK			
H09	WHITE			
H06	CHROME	Drill distance 160 mm		
H08	ALU			
H12	BLACK			
H10	WHITE			
H13	CHROME	Drill distance 160 mm		
H15	INOX			
H14	CHROME	Drill distance 224 mm		
H16	INOX			
H17	CHROME	Drill distance 128 mm		
H18		Drill distance 160 mm		
H19		Drill distance 192 mm		
H20		Drill distance 224 mm		
H21	INOX	Drill distance 128 mm		
H22		Drill distance 160 mm		
H23		Drill distance 192 mm		
H24		Drill distance 224 mm		
H25	CHROME	1 drill		
H26	CHROME	1 drill		
H28	INOX			
H27	ALU			
H29	CHROME	1 drill		
H30	INOX			
H31	CHROME	1 drill		
H32	CHROME	Drill distance 96 mm		
H33		Drill distance 128 mm		
H34		Drill distance 160 mm		
H35	ALU	Drill distance 96 mm		
H36		Drill distance 128 mm		
H37		Drill distance 160 mm		

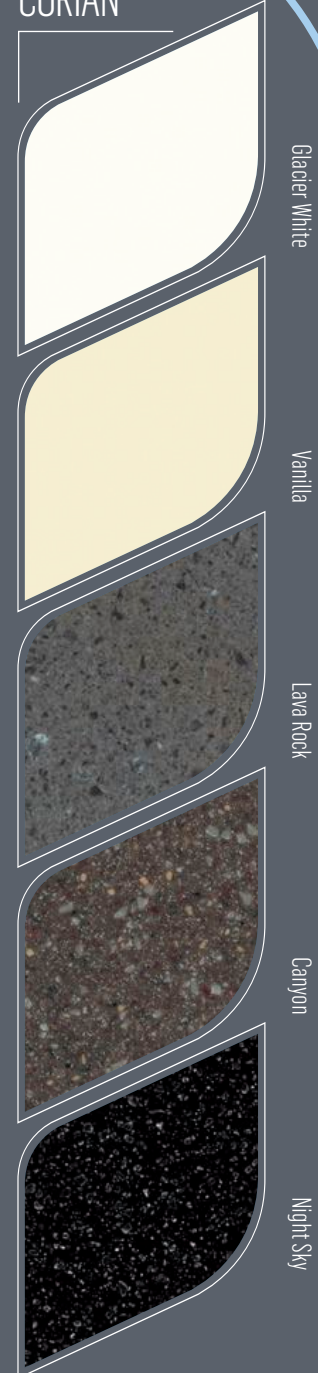
CODE	SURFACE	SIZE	
H38	CHROME	1 drill	
H39	ALU		
H41	BLACK		
H40	WHITE		
H48	BLACK	1 drill	
H19		Drill distance 96 mm	
H50		Drill distance 128 mm	
H51		Drill distance 160 mm	
H52		Drill distance 192 mm	
H53		Drill distance 320 mm	
H42	WHITE	1 drill	
H43		Drill distance 96 mm	
H44		Drill distance 128 mm	
H45		Drill distance 160 mm	
H46		Drill distance 192 mm	
H47		Drill distance 320 mm	
H58	BLACK	Drill distance 128 mm	
H59		Drill distance 160 mm	
H60		Drill distance 192 mm	
H61		Drill distance 320 mm	
H54	WHITE	Drill distance 128 mm	
H55		Drill distance 160 mm	
H56		Drill distance 192 mm	
H57		Drill distance 320 mm	
H62	CHROME	1 drill	
H63		Drill distance 160 mm	
H64	CHROME	Drill distance 160 mm	
H65	CHROME	Drill distance 320 mm	
H66	INOX	Drill distance 160 mm	
H67	INOX	Drill distance 320 mm	
H68	CHROME	1 drill	
P01	ALU	N/A	
P02	BLACK		
P03	ALU		
P04	BLACK		
P05	ALU		
P06	BLACK		



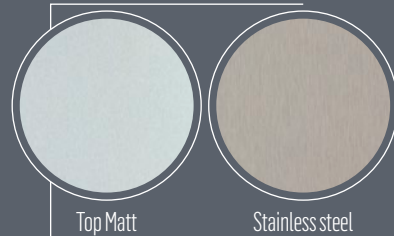
UKITCH
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KITCHEN

Colors

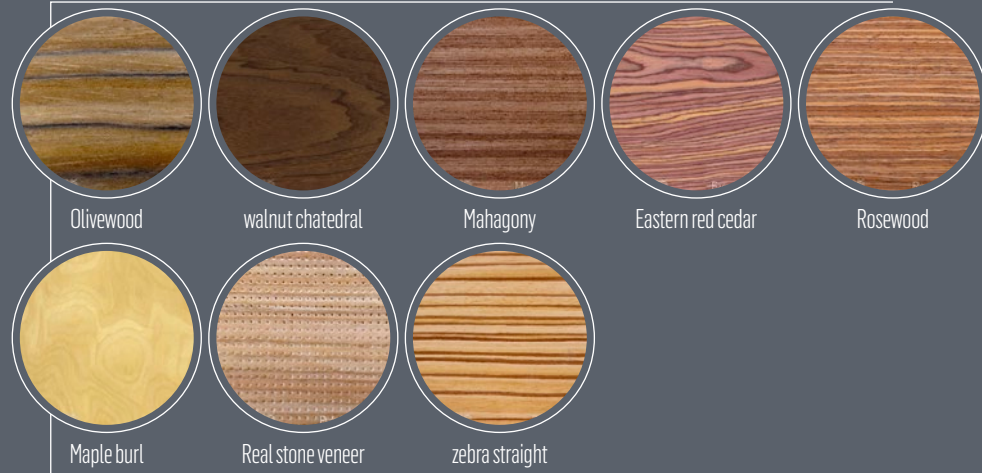
CORIAN



FOOTER COLORS



MAGIC WOOD SURFACES



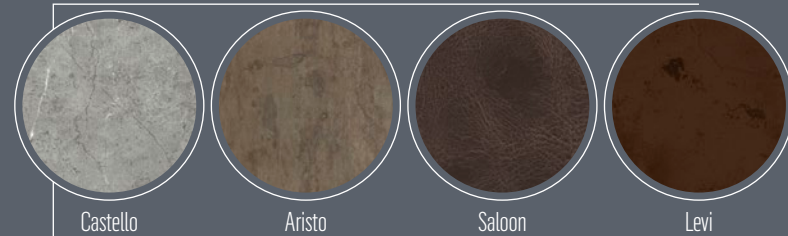
WOODS



UNI

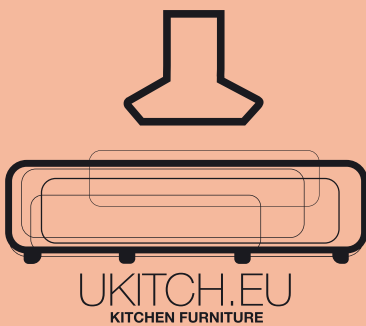


COUNTERTOP COLORS

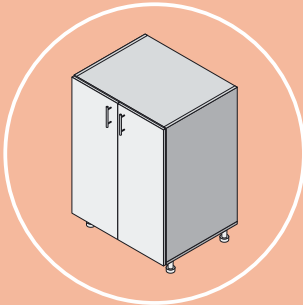
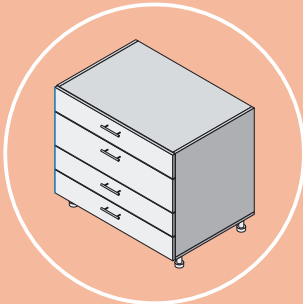


ARE U UKITCH OR ARE YOU CLASSIC





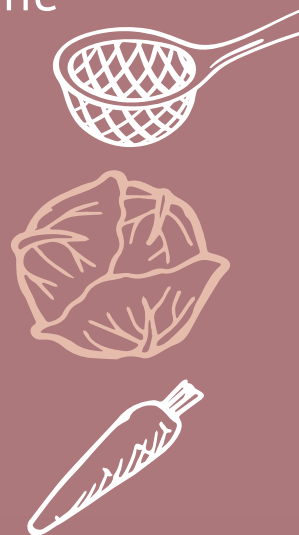
EUROPE'S
KITCHEN



What makes for an ideal kitchen according to a professional?

Interview with Mátyás Hegyi, the chef of the
1552 Restaurant in Eger

If a designer really starts looking into practical kitchen furniture solutions, it doesn't take long to think of the profession that can make the best professional use of a great kitchen design, since it is easy to see that a chef – who spends their whole professional life in a kitchen, where every second counts – is the best source of feedback if one is interested in what those aspects of kitchen design are that really can't be left out of a successful kitchen design.



We asked chef Mátyás Hegyi,
who has “lived in the kitchen”
for nearly two decades

For this reason, when we planned our kitchen, we took into account the opinion of our most professional user, with the goal of finding solutions which can really help make their owners' lives easier. For our article, we asked chef Mátyás Hegyi, who has “lived in the kitchen” for nearly two decades, since he received his chef's

diploma in 1998. Since then, he has worked in numerous places – both in Hungary and in other countries – and thereby had the chance to experience the advantages and disadvantages of quite a few kitchens.



Mátyás, can you tell us what your first experiences were with cooking?

For as long as I can remember, I've loved to move around in kitchens. Thanks to my mother's patience and her passion for cooking, I've had a chance to peek into this world from a very young age. I helped her out a lot, and while I did so she told me stories, during which I learned a lot from her. I remember how much I loved all the smells of cooking and baking, and how wonderful it was to see all the ingredients from a recipe come together into a whole. I spent a lot of time on my tiptoes peeping at what my mother was doing, so I could see her every action. So I've watched with envy the latest invention: the small stepladder, a useful little tool that today's mothers can slide out at a moment's notice, so they can cook together with their children, while the youngster reaches the counter height

I like minimal, practical things, so it's important for me that my own kitchen should make optimal use of the space, fit precisely, and have functions that make my work easier.

comfortably. I hope that one day I will have children of my own, so we can cook together and they too can experience the pleasure of cooking.

Since attaining your diploma as a chef, you have worked in numerous places, including elite foreign restaurants. What were your experiences working in the different types of kitchens?

Anyone who likes their profession and thinks of it as their calling can never stop learning. That's how I approached my profession and still approach it as well. I'm always looking for new challenges. Every kitchen teaches you something new, and the way to be a good chef is to mix these different experiences, and invent your own style. The space we work in always plays a key part in what we are able to accomplish, so for me it was very important what kind of an environment I'm working in. In the course of my career, I've always had a big help from being able to work with high quality equipment and high quality surfaces. The quality of a kitchen counter makes a huge difference, how durable is, how easy to clean, whether its surface is accessible and can be made good use of. Tiny details are also important, which you wouldn't



even think of at first: if a counter is just one centimeter lower than the ideal height for me, it's enough to make the steps I do on them uncomfortable and less efficient.

Do you "take your work home with you"? Do you cook at home? How is your kitchen at home?

I consider myself a lucky man, since I really enjoy my work. The pleasure I take in cooking fills me with positive energy both at work and in my private life. In the warmth and quiet of my home, I might be drinking a good glass of wine and get a new idea, which I'm then able to make use of in my work.

I assembled my own kitchen so that it would really reflect my own style and personality: I like minimal, practical things,

so it's important for me that my own kitchen should make optimal use of the space, fit precisely, and have functions that make my work easier.

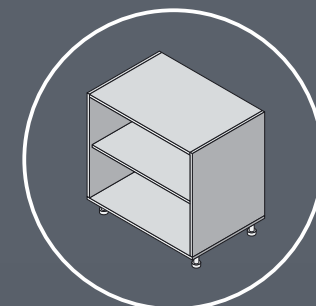
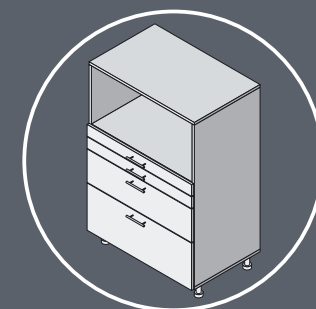
I don't really believe in cupboards, because I'm simply unable to keep them organized like I should, so I have drawers instead, since that makes it a lot easier to put them in some kind of order. I find it especially useful that I have drawers and cupboard doors that I don't have to touch by hand while cooking, it's enough to touch them with my elbow to open them, which makes it much easier to keep them clean.

Thank you so much for giving us a glimpse into your kitchen secrets, now I really look forward to tasting some of the wonderful food you prepare.





BUDAPEST'S KITCHEN



Easy to make with kids too!

Gingerbread recipe

Directions:

- ☞ Sift the flour and the granulated sugar separately, then mix both with the baking soda and gingerbread spices.
- ☞ Heat the honey slightly and add the butter, eggs, spices and grated orange peel. Mix well and allow to cool.
- ☞ Work this wet mix and the dry ingredients together thoroughly, wrap in aluminum foil, and refrigerate at least overnight.
- ☞ Remove from refrigerator and cut the dough into approx. 4 pieces, then roll each piece to approx. 2 mm thickness.
- ☞ From this thin dough, cut out various figures. Put the figures on a baking sheet smeared with butter, and in a preheated oven bake approximately 6-7 minutes (approx. 180 C°)
- ☞ Beat the egg whites to a foam, while also gradually adding the powdered sugar. Fill the glaze into a plastic bag, and cut a small opening in a corner. Make lines with brave, snappy motions while squeezing the bag on all sides.

Ingredients

For the dough:

- ☞ 60 dkg fine flour
- ☞ 20 dkg light brown or white sugar
- ☞ 2 teaspoons baking soda
- ☞ 2-3 teaspoons gingerbread spice mix
- ☞ Grated peel of 1 orange
- ☞ 2 eggs
- ☞ 2 tablespoon butter (soft)
- ☞ 20 dkg honey
- ☞ 1 tablespoon butter (to rub on pan)
- ☞ To taste, or 1 teaspoon cocoa powder

For the glaze:

- ☞ 12 dkg powdered sugar (sifted)
- ☞ 1 egg white

UKITCH
MAN'S
KITCHEN

Lángos

The special Hungarian
deep-fried flat bread

"If you are Hungarian, langos (pronounced LAHN-gauche) is the taste of summer, of days on lawns overlooking the 50-mile-long Lake Balaton, which those who live in the landlocked nation call the Hungarian Sea.

If you are not Hungarian, you might mistake langos for a small underfurnished pizza and bypass it in search of more ample pleasures. This would be a loss.

Ligaya Mishan, New York Times



Lángos recipe

Ingredients for the dough

- 1 dl milk
- 2 teaspoon sugar
- 30 g fresh yeast
- 70 dkg fine flour (wheat, BL55)
- 2 dl lukewarm water
- Pinch of salt

Ingredients for the garlic spread

- 4-5 cloves of garlic
- salt
- oil
- lemon juice

Extra toppings:

- grated cheese
- sour cream

Directions:

- Dissolve the sugar into the lukewarm milk, then crumble in the fresh yeast, and allow to rise for 10 minutes.
- Sift flour into a large mixing bowl, mix in salt, and add the milk with yeast and the lukewarm water, then knead into dough. It is ready when it is slightly sticky, light, but sticks together and separates from the side of the bowl easily. Sprinkle a bit of flour on top, cover with a dry kitchen cloth, then in a dry, room-temperature place allow rise for 40 minutes, until it is roughly twice the original size.
- While the dough is rising, we will prepare the garlic spread: clean the cloves of garlic and then press them through a garlic press, add a heaping teaspoon of salt, mix, and let the salt and garlic mingle for about 10 minutes. After this, constantly stirring (always stir in the same direction), slowly a bit at a time add approx. 1-1.5 dl of oil. Wait until the garlic and oil mixture is entirely homogeneous before adding the next bit of oil (you will add about a tablespoon of oil at a time). At the very end, drop in a couple of drops of lemon juice, which will whiten it and give it a fresh taste. Tip: if you feel it is too spicy, you can mix in a bit more oil, or a bit of sour cream.
- In a deep pot, heat a large amount of oil.
- Cut the risen dough into 8 equal slices, then with wet hands pull them out to shape them. Use just your hands, and pull the dough carefully so as not to tear it.
- Put the dough, which should be thinner in the middle, into the hot oil, then fry on medium heat until brown, turning once. The finished lángos pieces should be set vertically besides one another to drip, not laid one on top of the other.
- Serve hot, with the garlic oil, sour cream, and grated cheese.

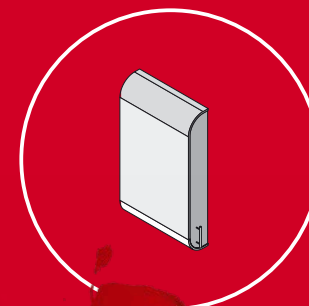
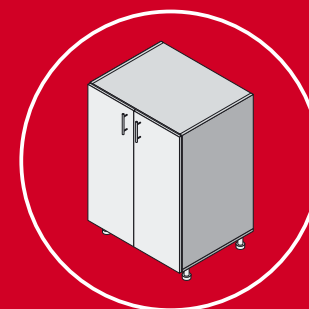
The history of the dough

Except from the Hungarian Wikipedia lángos article (translated):

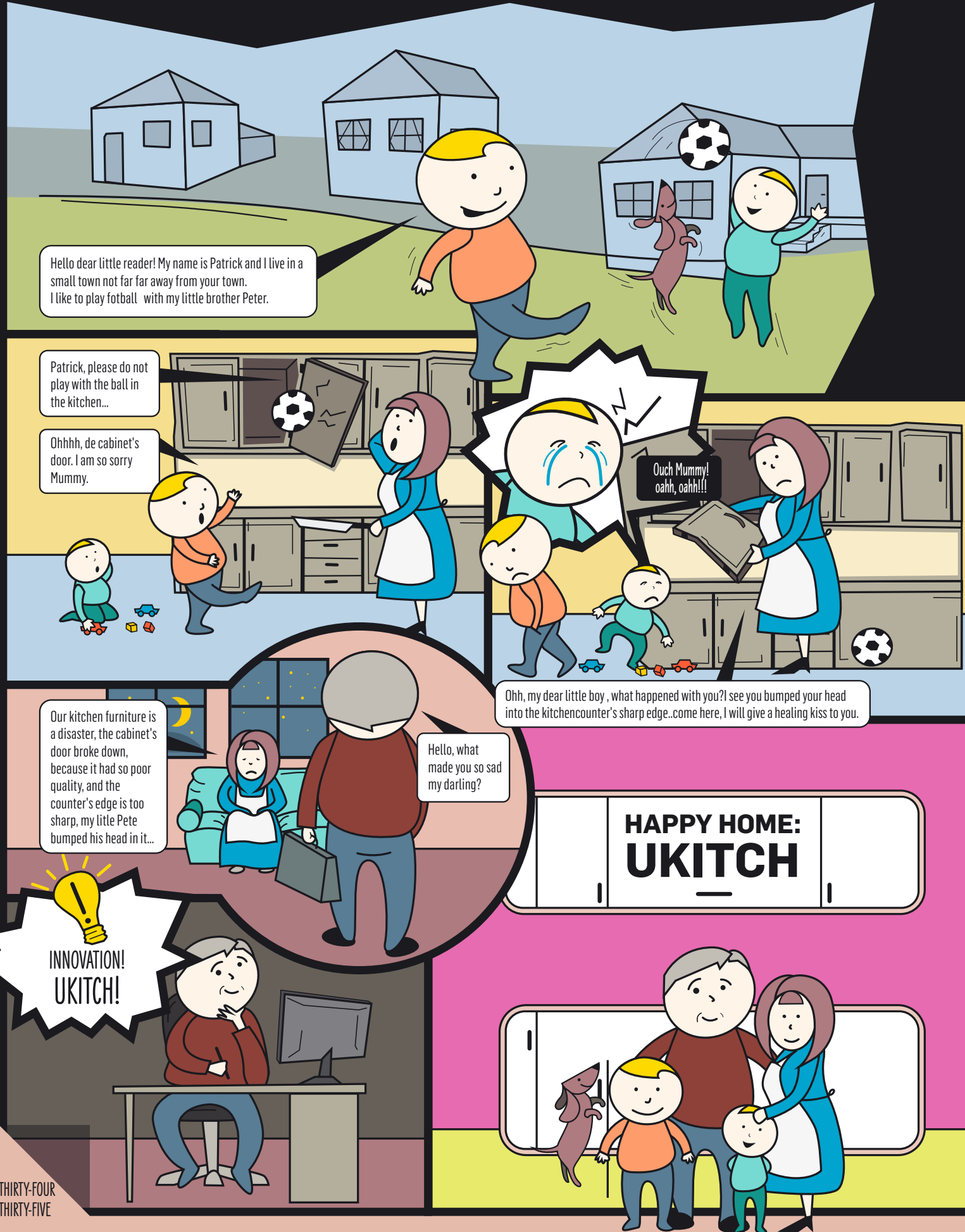
"Lángos or flat bread, was probably born around the same time as bread, since it is also made from the dough used for bread. Its name comes from the Hungarian word for flame (láng). Lángos was traditionally baked in the front of the oven, close to the flames. It was made in the same container used for raising bread, where the small dough left over sticking to the sides was formed into flat bread and after the bread was finished baking, lángos was baked on the remaining embers. Bread used to be baked about every 5-7 days, and that's when the lángos was made too, so that on the days that new bread was made, the lángos was eaten for breakfast, with sour cream, jam, or powdered sugar."



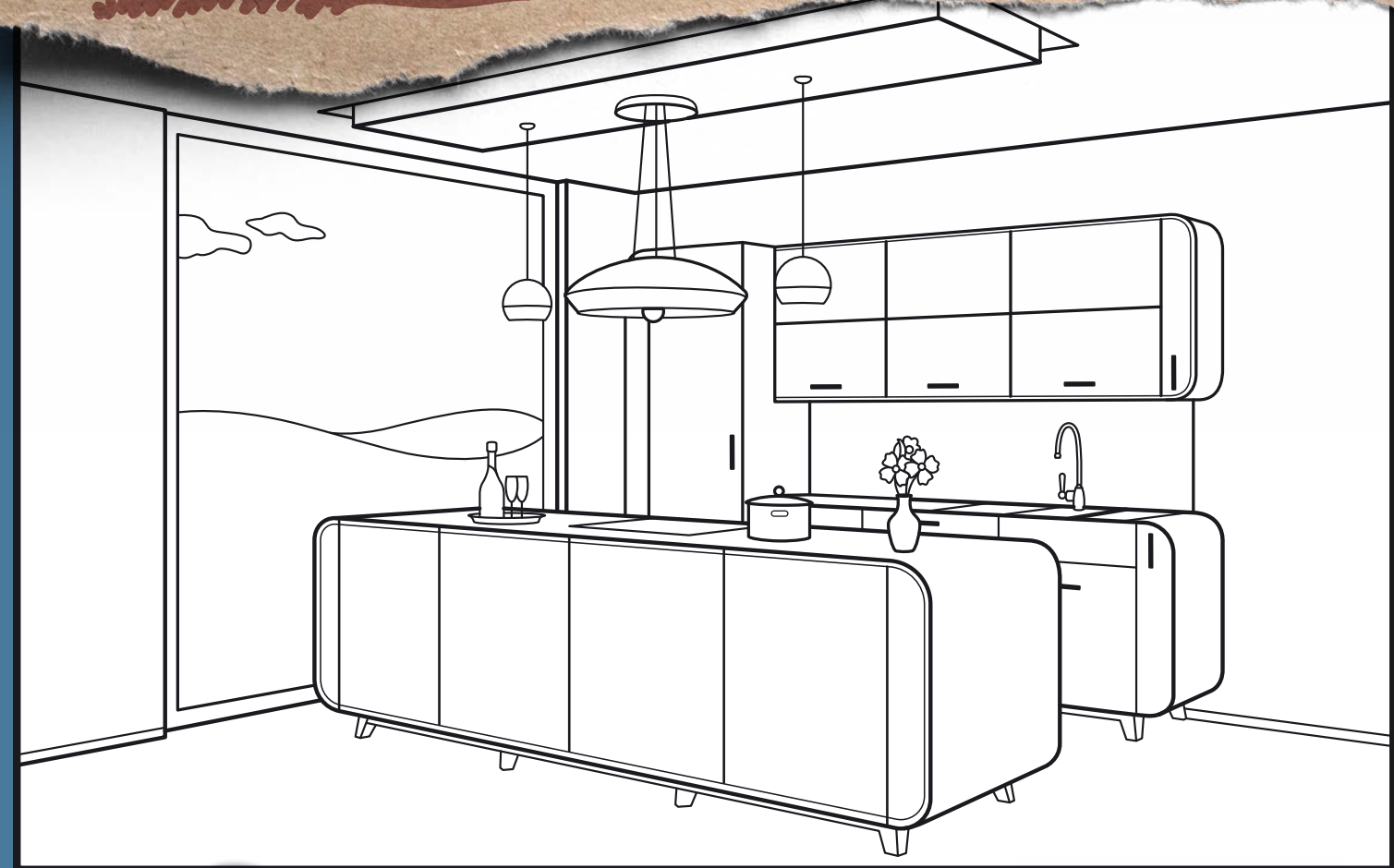
MARILYN'S KITCHEN



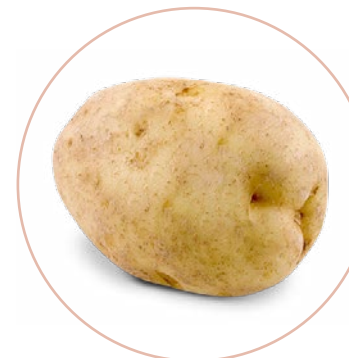
UKITCH's tale



Color it

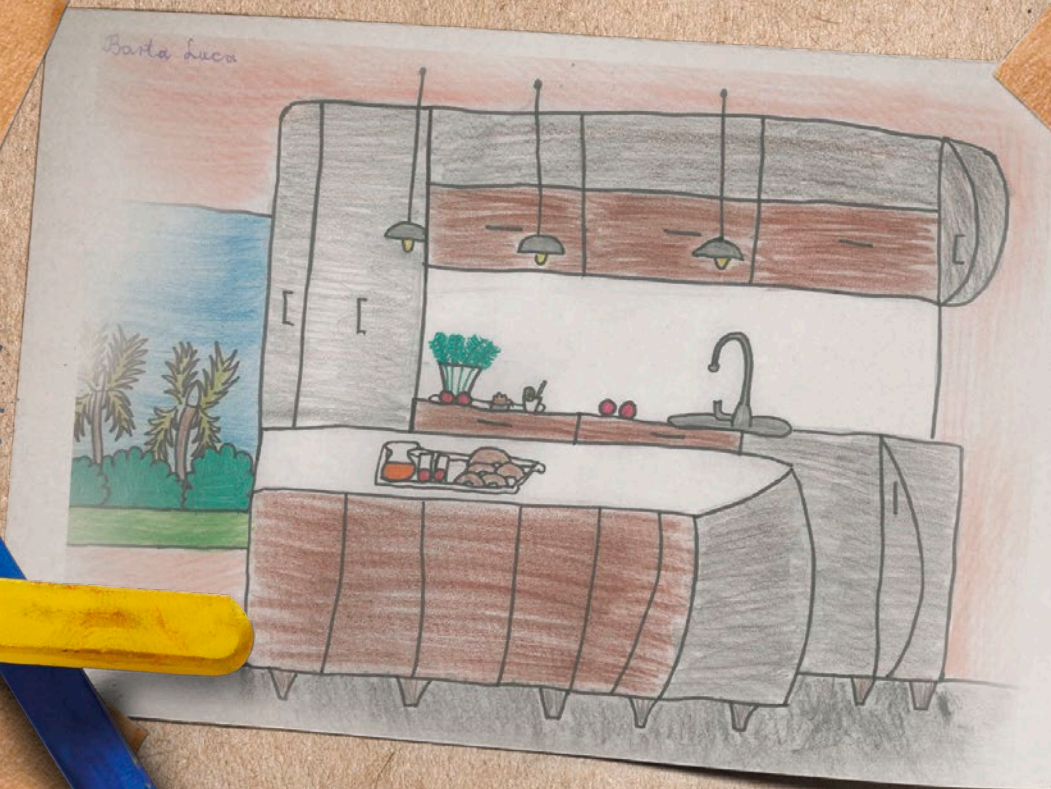


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