



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

ToTT Celebrates Earth Day with Eco-Friendly Kitchen Essentials

Go green with a premium range of cooking equipment and utensils

Singapore, 5 March 2013 - Tools of the Trade (ToTT) is pleased to support Earth Day with a range of specially selected environmentally-friendly products from popular brands like Cuisinart and Le Parfait to give your kitchen and home a little eco-boost.

Celebrated worldwide on 22 April since 1970, Earth Day is an annual affair where events are held to increase awareness and appreciation for the Earth's natural environment.

Presenting ToTT's Eco-Champions

Thoughtfully crafted from environmentally friendly or recyclable materials, these heavyweights will add a green dimension to your kitchen and home.



Cuisinart Compact Portable Blending & Chopping System (\$288)

From mincing herbs in the chopping cup to a custom-blended smoothie – the stylishly slim powerhouse does it all in a flash! Designed to fit anywhere, the compact system delivers big performance with a 350-watt motor, a user-friendly electronic touchpad easy operated with just one hand! Made from Eastman's BPA-free Tritan™, the set comprises a blender jar, chopping cup and four travel cups. These travel cups act as a blender for smoothies and can be capped to go, saving the need for a separate storage container and additional water required for washing. Shatter-resistant and dishwasher safe.



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Epicurean Cutting Boards (from \$17.20, various sizes)

Made from eco-friendly wood fibers, layered and pressed together with a food-safe resin, Epicurean® cutting boards earn their natural look and texture from organic content.

Exclusively manufactured in USA, Epicurean® are built to last through years of daily kitchen use.



Le Parfait Glass Preserving Jars (from \$4.30, in various sizes and a clip top version)

Well-known for quality glass jars since the 1930s, the French brand is the clear choice for gourmets all over the world when it comes to preserving foods. The sturdy glass jars are fully-recyclable and flavor-tight, well-suited for a wide range of canning duties.



Transporting hot, cold or fresh food is a breeze with **Thermo Future Box's Insulated Storage Boxes** (from \$67.70, various sizes). Made from 100% recyclable Expanded Polypropylene (EPP), the boxes are extremely durable, lightweight and can

support a range of temperatures from -40 to 120°C without any loss to food quality.



Quickleen's Multi-Purpose Cleaning Solutions (from \$18.20, in various sizes)

11 times more powerful than caustic soda, the revolutionary Australian cleaning powder is tough on grease and stains, yet gentle on your hands. It can clean, polish and effortlessly restore any surface made of stainless steel, copper, brass, silver or metal, or remove stubborn dirt on floor tiles. Unlike other cleaning products, Quickleen



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does not contain phosphorous, benzene, ammonia and other toxic pollutants that damage the environment.

About ToTT Store

ToTT Store is the largest kitchenware and tableware retail store in Asia. Aspiring to be a one-stop culinary haven for anyone who cooks, bakes or hosts, ToTT at 36,000 square feet comprises of a bistro, a gourmet produce section, a cookbook area, a children's corner, a DIY baking counter and a retail section that carries exclusive cooking, baking and hosting-related merchandise such as the Jamie Oliver range, Epicurean, Sous Vide Supreme and NordicWare.

ToTT also offers culinary, baking and hosting classes at their two on-premise cooking studios with appliances from Gaggenau and Bosch – one a 64-seater demo studio and the other a 12 counter hands-on studio - can be used to conduct private classes as well as for corporate and team-building activities.

ToTT Store is located at:

896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472

T: (65) 6219 7077 W: www.ToTTstore.com

FB: www.facebook.com/ToTTStore

Store Operating Hours:

Mon - Fri: 11.00am - 9.00pm ; Sat, Sun & PH: 10:00am - 9:00pm

Bistro Operating Hours:

Mon - Fri: 10.30am - 9.00pm ; Sat, Sun & PH: 9:30am - 9:00pm



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