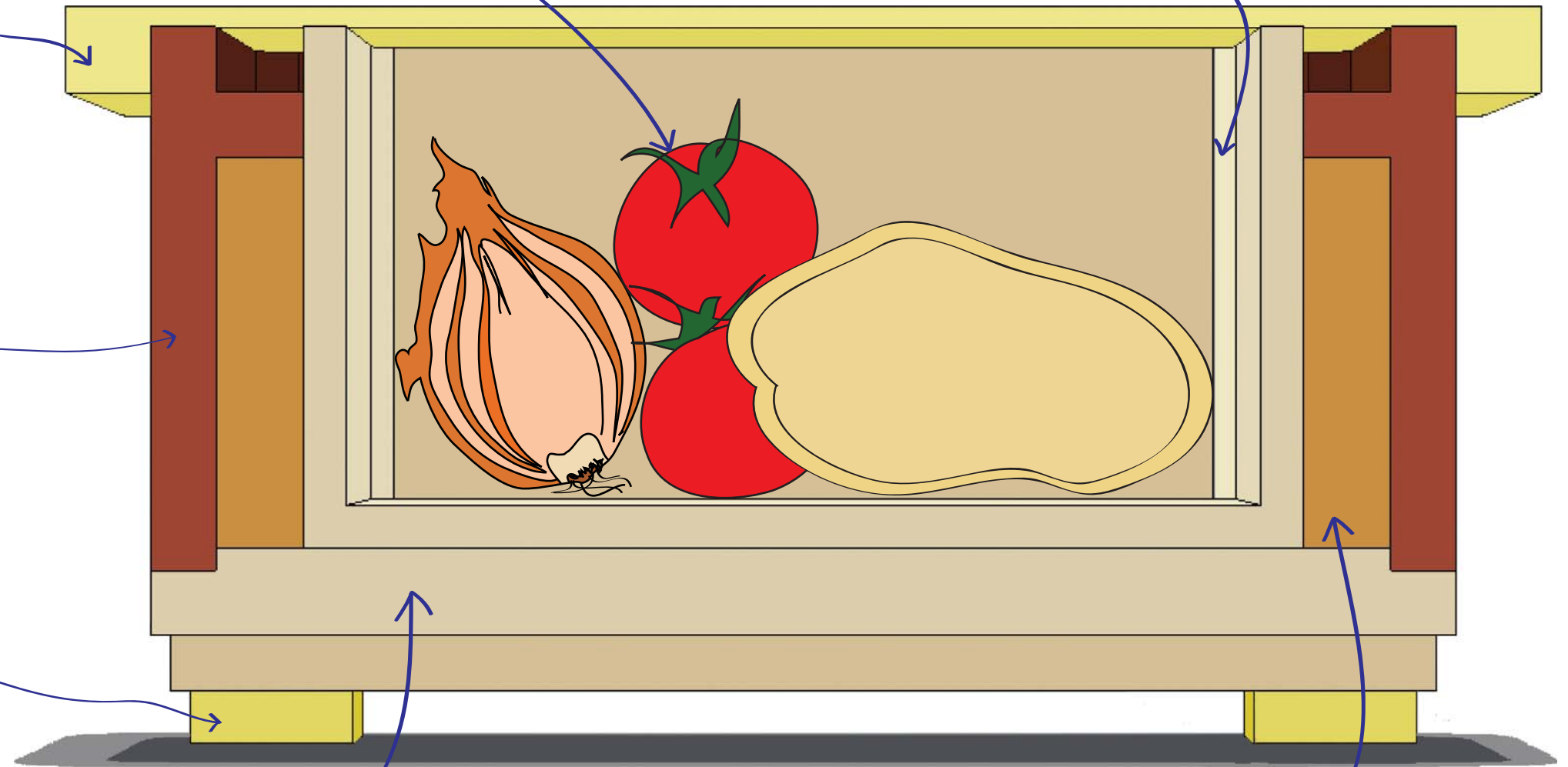


Pine is used for the top and legs as the wood is grown sustainably and the tree takes only 7-12 years to grow. The material is relatively inexpensive and fits into carbon offsetting schemes.

Root vegetables such as onions, potatoes, parsnips and carrots can last up to a month in the Vooler. Soft vegetables such as tomatoes and aubergines can last up to 3 weeks. Leafy salads, and herbs can last 12 days.

Unglazed white clay is used as the porous properties would allow the heat inside to evaporate out keeping the chamber cool. With the chamber being white, it is easy to view the contents.

Terracotta has been used for its porous properties allowing evaporation from the sand to take place. The stoneware clay has been sustainably sourced using a manufacturing technique using renewable energy.



The bottom piece is made from glazed white clay. The material stops water leaking from the bottom and gives the product a sense of place in a modern kitchen.

A layer of wet sand between two porous materials allows the water to evaporate keeping the chamber cool. The design allows easy maintenance without any contact with the sand. The sand is of high safety grade for children and is non-toxic.