

One of the most sustainable product designs of 2017: ONO by Thomas.

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ONO by Thomas achieves the Green Good Design Award 2017

Launched in 2015 the new form ONO by Thomas represents one of the most sustainable product concepts and designs of the new year. The design has now been named winner of the 2017 Green Good Design Award. The award identifies and emphasizes the world's most important examples of ecological and sustainable design for our world environments and is being announced by the European Centre for Architecture Art Design and Urban Studies and the Chicago Athenaeum Museum of Architecture and Design. One hundred products, programs and people from 20 nations have been selected to receive this special design prize.

ONO's well-thought-out details make it an impressive piece both as part of a complete service and combined with other highly unique individual items. The striking grooved relief is not just there to provide a visual or sensory wow factor; it also has a functional use. Thanks to their grooved structure, the saucers can be used for any sized cup and also serve as practical covers for the different-sized bowls or simply as plates for antipasti. On the other hand, the food presenter can be used as a cake stand and – when turned upside down – serves as a stylish fruit basket. The 29 cm glass bowl also functions as a cover when used as a cake stand.

The 34 cm oval plate is an eye-catching piece from both sides that offers added value. One side is flat and the other side features a raised edge for salads or sauces, making them very easy to serve using a fork or spoon. This ensures people enjoy their food right down to the last bite – for all generations and life situations, whether you use it as a barbecue or gourmet plate. The porcelain mug-to-go is an equally fancy yet environmentally friendly accessory. With its ring and cover made from silicone and plastic, it ensures you don't burn yourself and keeps your coffee or tea pleasantly hot

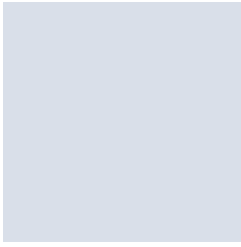
for a long time when you're on the go.

A natural combination of materials with elements of wood, silicone, glass and wire mesh accentuates the modern look and turns the design into a versatile all-rounder that is just as suited to the requirements of everyday use as it is to large family parties with their array of different delicacies. The sophisticated concept means that ONO functions with a reduced selection of items, thus creating more space in the cupboard. The compact material has particularly high chip resistance and is both dishwasher-safe and suitable for microwave use.

Rosenthal GmbH may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded over 135 years ago, Rosenthal develops products equally for discerning end customers and for exacting professional clients from the restaurant and hotel trade. Our products stand out with exceptional form, function, quality and craftsmanship and represent a cultural asset "made in Germany", never ceasing to combine innovation and creativity. With its award-winning porcelain design, trendy lifestyle collections and modern, elegant classics, the Rosenthal brand raises the bar time and again for aesthetics and individuality.

Established figures from the worlds of architecture, design and art, but also the hottest newcomers and talents design avant-garde dinner table collections, foster a joy of giving and create sophisticated furnishings. The collections are manufactured in the Rosenthal porcelain factory in Selb and the "Thomas am Kulm" porcelain factory in Speichersdorf, which offer some of the porcelain industry's most advanced production facilities anywhere in the world and deliver sustainable manufacturing with careful use of resources thanks to the forward-looking investments that have been made. New interior collections and accessories enrich the Rosenthal world by adding designer objects that go far beyond the limits of a conventional table setting and round off the huge product variety.

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