



Special feature of Suomi Ardesia: the inscribable edge adds a very personal touch.

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## Stylish in Black and White: Rosenthal Suomi Ardesia and Rock`n` Rose by Sambonet

**Suomi New Generation Ardesia – design: Timo Sarpaneva**

The new decoration on the timeless, avant-garde Suomi range follows the popular trend for black-and-white design. The matte-black gives way towards the edges to a modern pattern broken up with white, which lends the collection vibrancy and energy. But the most impressive feature is the edge itself, where professional and hobby chefs alike can use food colourings to write messages, thereby engaging in a unique dialogue with their guests.

The new matte design is available exclusively for Suomi New Generation, whose plates feature a wider rim and harmonise perfectly with the puristic, Scandinavian style of the existing Suomi collection pieces.

**Timo Sarpaneva** (1926–2006) was a painter, graphic artist and designer who, since the 1950s, was one of the leading exponents of Scandinavian handicrafts. In addition to functional design, he was particularly interested in exploring the possibilities of glass as a sculptural medium, unfettered by the restrictions of functional design. When designing the compact, organic Suomi design in 1976, Sarpaneva was inspired by the round, smooth pebbles found on Finland's coasts. Suomi has been added to the permanent collection of the Centre Georges Pompidou in Paris as an example of contemporary design.

## Sambonet Rock `n` Rose

After the success of 1965 Vintage Quarzo Nero, Sambonet has expanded its offer of non-stick aluminium frying pans and woks. Rock'n'Rose combines technological expertise in the kitchen with the ongoing stylistic and conceptual research for which the brand is internationally recognised.

Simple, curved lines and a fascinating stone-effect texture, available in two shades. The dark Rock version is inspired by the grit, intensity and enthusiasm that motivates every cookery enthusiast when inviting guests and friends to dinner. The pale Rose shade expresses the energy, love and attention that goes into the preparation of tasty dishes. The wood-effect Bakelite handle is a design touch that adds harmony to the shape. Ergonomic and soft-touch, it is an invitation to immediately try your hand at the stove.

Rock'n'Rose delivers professional performance thanks to its five-layer non-stick coating, which guarantees thermal efficiency, scratch resistance and durability over time. Ideal for both slow and high-flame cooking, it is also perfect on induction surfaces and can be conveniently washed in the dishwasher after use.

The frying pan is available in three diameters - 20, 24 and 28 centimetres - and is a real all-purpose utensil in the kitchen, perfect for all kinds of cooking. The wok is great for tossing pasta and can also be used instead of many other pots for frying, stewing and steaming. With Rock'n'Rose you can have lots of fun in the kitchen, with style!

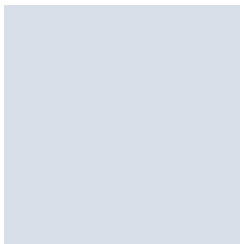
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Rosenthal may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded over 135 years ago, Rosenthal develops products equally for discerning end customers and for 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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