



RE-INVENTING THE MEAL

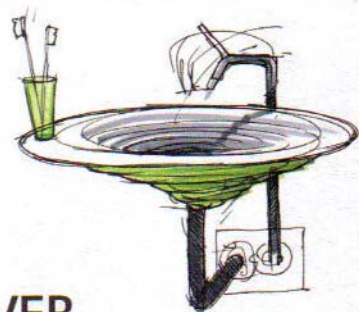
Like something out of a sci-fi movie, 'S Bagger restaurant in Nuremberg, Germany, goes a few steps further than traditional self-service restaurants by taking automation onto a new level.

Firstly, there are in fact no waiters at all. Customers take their seats, which are numbered and colour-coded, and they use the touch-screen TV to browse the illustrated menu and order their meal. With the help of a chip card, orders are sent to the kitchen up above and within minutes guests watch their meals come spiralling down the huge steel tracks that wind through the dining area like a roller-coaster.

Whilst waiting for their food, guests can read up on the restaurant, suppliers and ingredients or send emails and SMS messages, all using the touch-screen TVs, which are also used for payment either by card or by mobile phone.

As well as the novelty factor, 'S Bagger would perhaps also appeal to those looking to save some money – after all, in a restaurant with no waiters who do you tip?

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EVER DECREASING CIRCLES

Inspired by the structure of sediment in a lake, the H2O basin is made from LG Hi-Macs and will soon be produced by Polytrade.

Ondrej Václavik is the 25-year-old designer and is co-founder of the Czech studio Design Brothers. Unlike other