



Press release

c/o56 Chemnitz Recertified by GreenSign

The hotel combines green electricity from Chemnitz, regional products, its own bees, and a more mindful use of resources

The c/o56 Chemnitz has once again been certified by GreenSign. The audit covers environmental, social, and economic aspects of the hotel's operations. A key focus is the combination of resource conservation, regional value creation, and specific offerings for guests.

Chemnitz, August 10, 2026. The successful sustainability concept c/o56 Chemnitz proves that sustainability in the hotel industry isn't achieved through individual measures. It is evident in energy consumption, procurement, the kitchen, mobility, and the daily use of resources. c/o56 Chemnitz has consolidated these areas into a comprehensive sustainability strategy and had it audited once again by the "GreenSign" institute.

Green Electricity from Chemnitz and Less Paper in Everyday Hotel Operations

For example, the hotel sources 100 percent green electricity from "Eins Energie" in Chemnitz. LED lighting and energy-efficient building systems reduce energy consumption during daily operations. Digital solutions also help conserve resources: Guests access menus via QR codes, and a digital information display replaces printed notices in high-traffic areas of the hotel.

For stays of several days, guests can decide for themselves whether they would like their rooms cleaned daily. This allows the hotel to reduce its use of water, energy, and cleaning supplies without compromising the comfort of the guests' stay.

Regional Economic Impact: From Breakfast to the Hotel Shop

A key component of the sustainability strategy is collaboration with producers and businesses from Chemnitz and the Ore Mountains. Regional products are featured at breakfast, on the menu, and in the hotel shop c/onsum56, which is open around the clock.



The award-winning 24/7 hotel shop combines practical travel essentials with a curated selection of regional products. Guests will find Erzgebirge handicrafts, Chemnitz souvenirs, food, and beverages there. These include, among other things, figurines and incense burners from the Erzgebirge, Chemnitz coffee, Marx Städter beer, specialties from the Rößler Hof, and honey from the hotel grounds. The hotel also focuses on practical solutions when it comes to food. Through its partnership with Too Good To Go, food that is still edible is shared with others.

"Many of our guests experience Chemnitz for the first time through our hotel. That's why we want to offer them not just a room or a conference room, but also showcase the companies, products, and ideas that come from this region. The GreenSign certification assesses whether responsible practices are actually implemented in our day-to-day operations. This renewed certification validates our work and, at the same time, sets clear goals for us in the coming years." ", says Falko Gröber, hotel manager of c/o56 Chemnitz.

Our own honey, herbs, and options for a different kind of mobility

c/o56 Chemnitz maintains its own beehives on the hotel grounds. The honey produced there is served at breakfast and sold at c/onsum56. An herb garden supplies the kitchen with fresh herbs.

For guests with electric cars, there are also nine charging stations available right at the hotel. A package that includes tickets for regional public transportation makes it easier to explore Chemnitz by bus and train during your stay. These measures are designed to promote a more sustainable stay without guests having to sacrifice service or comfort. They can discover regional products, use resources more efficiently, and take advantage of more environmentally friendly transportation options.

Sustainability as a Contribution to Chemnitz

c/o56 does not view sustainability solely as an operational responsibility. As a Chemnitz-based company, the hotel aims to strengthen regional partnerships and contribute to economic growth in the city and the Ore Mountains.



For many guests, the hotel is their first—and sometimes only—direct contact with Chemnitz. Regional products, information, and transportation options can therefore influence how visitors perceive the city and whether they return.

This concept links the sustainability strategy to the hotel's positioning: close to the city, its people, and the region's businesses. At the same time, the hotel is focused on the long-term development of the business and Chemnitz as a travel destination.

The next steps have already been planned

c/o56 Chemnitz does not view its renewed GreenSign certification as the end of the process. The hotel aims to further develop its digital processes, establish additional regional partnerships, and continue modernizing the property. Its sustainability strategy is continuously reviewed and adapted to new technical, economic, and social requirements.

c/o56 Chemnitz. Close at hand. Thinking ahead.

About c/o56 Chemnitz

The c/o56 Chemnitz is a centrally located business and conference hotel with 224 rooms and 21 event spaces. In addition to Lounge 56, which features a restaurant and bar, the hotel boasts the award-winning 24/7 shop "c/onsum56," which received the Best Retail Award in 2024.

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