

SURFACE
For
SERAX



A COLLECTION BY
SERGIO HERMAN



SERAX

SURFACE

"The Surface collection is a very personal project for me and one that comes from a long-standing desire to create and surprise. It was inspired by the raw nature of Zeeland. Its rough textures and beautiful imperfections expose what is real and what is true... From the deep grey of the mystic North Sea to a scarred and ageing skin, every surface is a sym-bol of depth. Every surface tells a

story. Which is why I was excited to be given the opportunity to tell my own story and to translate my professional experience into this very personal range of tableware. The product of a vision both Serax and I share: a belief in talent and the power of collab-oration to fuel creativity. Because a strong idea is nothing without execution."



About

SERGIO HERMAN

Sergio started his career in the family-owned restaurant Oud Sluis in Sluis, The Netherlands where he worked for 25 years. Since 2005, he has held three Michelin stars and was listed in the Top 50 of The World's 50 Best Restaurants for eight years. Irrespective of this success, Sergio made the decision to close the doors of Oud Sluis in December 2013, so he could apply himself to new projects. Today, Sergio has four restaurants. The Jane** in Antwerp, Belgium,

Pure C**, AlRrepublic* and Blueness in Cadzand-Bad, The Netherlands. Besides this, he has taken on the culinary responsibility for the French fries concept Frites Atelier. He also has published several cookbooks of which the latest 'Sobremesa' appeared last Summer.

EVERY
SURFACE
TELLS
A STORY

















Product overview

Surface



Deep Plate S
Camogreen Surface
B5116204A
D16 x H4 cm



Deep Plate S
Indi Grey Surface
B5116204B
D16 x H4 cm



Deep Plate L
Camogreen Surface
B5116206A
D21 x H4 cm



Deep Plate L
Indi Grey Surface
B5116206B
D21 x H4 cm



Plate L
Indi Grey Surface
B5116203B
D27 x H1,5 cm



Olive Plate
Camogreen Surface
B5116226A
D16 x H2 cm



Olive Plate
Indi Grey Surface
B5116226B
D16 x H2 cm



Tapas Plate L
Camogreen Surface
B5116219A
L17 x I35,5 x H2 cm



Deep Plate M
Camogreen Surface
B5116205A
D19 x H4 cm



Deep Plate M
Indi Grey Surface
B5116205B
D19 x H4 cm



Deep Plate XL
Indi Grey Surface
B5116227
D23 x H4 cm



Olive Plate
Camogreen Surface
B5116225A
D9 x H2 cm



Tapas Plate L
Indi Grey Surface
B5116219B
L17 x I35,5 x H2 cm



Tapas Plate S
Camogreen Surface
B5116218A
L15 x I25 x H2 cm



Tapas Plate S
Indi Grey Surface
B5116218B
L15 x I25 x H2 cm



Bowl S
Camogreen Surface
B5116207A
D9 x H4 cm



Olive Plate
Indi Grey Surface
B5116225B
D9 x H2 cm



Bread Plate
Camogreen Surface
B5116200A
D16 x H1,5 cm



Bread Plate
Indi Grey Surface
B5116200B
D16 x H1,5 cm



Dessertplate
Camogreen Surface
B5116201A
D21 x H1,5 cm



Bowl XS
Indi Grey Surface
B5116207B
D9 x H4 cm



Bowl XS
Rusty Surface
B5116207C
D9 x H4 cm



Bowl S
Camogreen Surface
B5116208A
D11 x H4,5 cm



Bowl S
Indi Grey Surface
B5116208B
D11 x H4,5 cm



Dessertplate
Indi Grey Surface
B5116201B
D21 x H1,5 cm



Plate M
Camogreen Surface
B5116202A
D24 x H1,5 cm



Plate M
Indi Grey Surface
B5116202B
D24 x H1,5 cm



Plate L
Camogreen Surface
B5116203A
D27 x H1,5 cm



Bowl S
Rusty Surface
B5116208C
D11 x H4,5 cm



Bowl M
Rusty Surface
B5116209C
D13 x H5 cm



Bowl L
Camogreen Surface
B5116211A
D15 x H6,5 cm



Bowl L
Indi Grey Surface
B5116211B
D15 x H6,5 cm

Product overview

Surface



**Bowl L
Rusty Surface**
B5116211C
D15 x H6,5 cm



**Bowl M
Camogreen Surface**
B5116209A
D13 x H5 cm



**Bowl M
Indi Grey Surface**
B5116209B
D13 x H5 cm



**Ristretto Mug No Handle
Camogreen Surface**
B5116216A
D6 x H6 cm



**Contour Cutting Board XS
Surface**
B1816118
L29,9 x 19,8 x H2,3 cm



**Contour Cutting Board S
Surface**
B5116220B
L30 x 125 x H2,3 cm



Dune Cutting Board M Surface
B1816114
L38,9 x 117,7 x H2,5 cm



**Contour Cutting Board M
Surface**
B1816117
L40 x 120 x H2,3 cm



**Ristretto Mug No Handle
Indi Grey Surface**
B5116216B
D6 x H6 cm



**Mug No Handle
Indi Grey Surface**
B5116217B
D9 x H8,5 cm



**Mug No Handle
Camogreen Surface**
B5116217A
D9 x H8,5 cm



**Mug Including Handle
Camogreen Surface**
B5118228A
D9 x H8,5 cm



**Dune Cutting Board L
Surface**
B1816115
L44,6 x 123,2 x H2,5 cm



**Contour Cutting Board XL
Surface**
B1818001
L60 x 134 x H4 cm



**Glass Espresso
Surface**
B0816782
D6 x H6,5 cm



**Glass Tumbler
Surface**
B0816783
D9 x H9 cm



**Mug Including Handle
Indi Grey Surface**
B5118228B
D9 x H8,5 cm



**Jug M
Camogreen Surface**
B5116221A
D7,5 x H9 cm



**Jug M
Indi Grey Surface**
B5116221B
D7,5 x H9 cm



**Jug S
Camogreen Surface**
B5116220A
D6,7 x H7cm



**Water Glass Tumbler
Surface**
B0816785
D7 x H9,5 cm



**Glass Tumbler Low
Surface**
B0816784
D8,5 x H6,7 cm



**Glass Longdrink
Surface**
B0816786
D8,5 x H14 cm



**Wineglass White Wine
Surface**
B0816788
D7,5 x H12 cm



**Jug S
Indi Grey Surface**
B5116220B
D6,7 x H7cm



**Dish
Indi Grey Surface**
B5116214B
D32 x H5,5 cm



**Dish
Rusty Surface**
B5116214C
D32 x H5,5 cm



**Dish
Camogreen Surface**
B5116214A
D32 x H5,5 cm



**Wineglass Red Wine
Surface**
B0816787
D8 x H13,8 cm

Product overview

Surface



Sauce Bowl
Camogreen Surface
B5116215A
D11 x H4,5 cm



Sauce Bowl
Camogreen Surface
B5116215B
D11 x H4,5 cm



Bowl M
Camogreen Surface
B5116212A
D19 x H8 cm



Bowl M
Indi Grey Surface
B5116212B
D19 x H8 cm



Cafe Lungo Cup
with under plate
Camogreen Surface
B5116222A
D8 x H6 cm



Cafe Lungo Cup
with under plate
Indi Grey Surface
B5116222B
D8 x H6 cm



Cappuccino Cup
with under plate
Camogreen Surface
B5116223A
D9,5 x H7 cm



Cappuccino Cup
with under plate
Indi Grey Surface
B5116223B
D9,5 x H7 cm



Bowl M
Rusty Surface
B5116212C
D19 x H8 cm



Bowl L
Camogreen Surface
B5116213A
D23,5 x H9,5 cm



Bowl L
Indi Grey Surface
B5116213B
D23,5 x H9,5 cm



Bowl L
Rusty Surface
B5116213C
D23,5 x H9,5 cm



Espresso Cup
with under plate
Camogreen Surface
B5116224A
D6,5 x H5 cm



Espresso Cup
with under plate
Indi Grey Surface
B5116224B
D6,5 x H5 cm



Place Mat S
Surface
B7216927
20 x H1,3 cm



Place Mat M
Surface
B7216928
26 x H1,3 cm



Place Mat L
Surface
B7216929
32 x H1,3 cm



Place Mat XL
Surface
B7216930
40 x H1,3 cm



Terracotta Pan S
Surface
B2616100
D14 x H4,2 cm



Terracotta Pan M
Surface
B2616101
D16 x H5 cm



Terracotta Pan L
Surface
B2616102
D21 x H4,5 cm



Terracotta Pan XL
Surface
B2616103
D21 x H5,8 cm



Ice Bucket Cork S
Surface
B3320001
D12,8 x H12,5 cm



Ice Bucket Cork M
Surface
B3320002
D16,8 x H14 cm



Lid for Terracotta Pan
Surface
B2616104
D16 cm



Lid for Terracotta Pan
Surface
B2616105
D21 cm

Product overview

Surface Cookware



Sauce Pan Enamel
Cast Iron 1,3l
Camogreen Surface
B8718109G
D17 cm



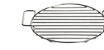
Sauce Pan Enamel
Cast Iron 1,3l
Black Surface
B8718109B
D17 cm



Sauce Pan Enamel
Cast Iron 0,5l
Camogreen Surface
B8718108G
D12 cm



Sauce Pan Enamel
Cast Iron 0,5l
Black Surface
B8718108B
D12 cm



Grill
Surface
B2718211
D15 x H1,5 cm



Grill
Surface
B2718210
D19 x H1,5 cm



Casserole Enamel
Cast Iron 1,7l
Camogreen Surface
B8718105G
D23 cm



Casserole Enamel
Cast Iron 1,7l
Black Surface
B8718105B
D23 cm



Pot Enamel Cast Iron 0,5l
Black Surface
B8718113B
D12 cm



Pot Enamel Cast Iron 1l
Camogreen Surface
B871810G
D15 cm



Pot Enamel Cast Iron 1l
Black Surface
B8718100B
D15 cm



Pot Enamel Cast Iron 2l
Camogreen Surface
B8718101G
D20 cm



Casserole Enamel
Cast Iron 2,6l
Camogreen Surface
B8718106G
D26 cm



Casserole Enamel
Cast Iron 2,6l
Black Surface
B8718106B
D26 cm



Oven Dish Enamel
Cast Iron
Camogreen Surface
B8718110G
L26 x I15 x H6 cm



Oven Dish Enamel
Cast Iron
Black Surface
B8718110B
L26 x I15 x H6 cm



Pot Enamel Cast Iron 2l
Black Surface
B8718101B
D20 cm



Pot Enamel Cast Iron 3l
Camogreen Surface
B8718102G
D23 cm



Pot Enamel Cast Iron 3l
Black Surface
B8718102B
D23 cm



Pot Enamel Cast Iron 4,6l
Black Surface
B8718103B
D26 cm



Oven Dish Enamel
Cast Iron
Camogreen Surface
B8718111G
L32 x I20 x H6 cm



Oven Dish Enamel
Cast Iron
Black Surface
B8718111B
L32 x I20 x H6 cm



Oven Dish Enamel
Cast Iron
Camogreen Surface
B8718112G
L37 x I28 x H6 cm



Oven Dish Enamel
Cast Iron
Black Surface
B8718112B
L37 x I28 x H6 cm



Pot Enamel Cast Iron 5,5l
Black Surface
B8718104B
D29 cm



Pot Enamel Cast Iron 0,5l
Camogreen Surface
B8718113G
D12 cm



Pot Enamel Cast Iron 4,6l
Camogreen Surface
B8718103G
D26 cm



Pot Enamel Cast Iron 5,5l
Camogreen Surface
B8718104G
D29 cm



Grillpan Enamel
Cast Iron
Camogreen Surface
B8718107G
D26



Grillpan Enamel
Cast Iron
Black Surface
B8718107B
D26

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MATERIALS

Stoneware
Main composition: Kaolin (40%), Quartzite (15%), Red sand mud (30%), Feldspar (10%) & Bentonite (5%).
Finishing: full and semi reactive glazed (glazed inside and outside matt finish).
Firing temperature: 850°C & 1290°C
Production: traditional molding

OPERATIONAL USAGE

Food safe
Table ware
Microwave proof: yes
Dishwasher proof: yes
Oven proof: no

SPECIAL CARE INSTRUCTIONS

Due to the artistic approach of the designer and in order to achieve an artisanal look and feel, color differences and glazing irregularities are part of the of the manufacturing process. We advice to use soft detergents for commercial dishwashers.

PACKAGING

Giftbox
Volume & dimensions of the complete range available upon request.



MATERIALS

Glassware
Main composition: White sand, Soda, Cerium oxide, Dolomite, calcite, Potassium carbonate & mixture of Cobalt.

PRODUCTION PROCESS

1. Melt raw material
2. Press the melted material into the mould
3. Polish the glass by fire
4. Annealing

OPERATIONAL USAGE

Food safe
Table ware
Microwave proof: yes
Dishwasher proof: yes
Oven proof: no
Salamander proof: no

SPECIAL CARE INSTRUCTIONS

We advice to use soft detergents for commercial dishwashers.

PACKAGING

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SURFACE

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MATERIALS

Maple wood
Composition: 100% maple wood
Finishing: sanded
Production: artisanal & by machine

PRODUCT SPECIFICATION

Rather than patched together from refuse wood, Surface cutting boards are constructed from solid, high-grade maple. This wood's warm, golden hues not only compliment any style of kitchen, they also improve with age. The Surface board's self-healing properties also make it highly resistant to scarring and warping, which makes for a very safe and durable product. And since the Surface cutting board is made from 100% renewable resources, it is also a very sustainable one.

OPERATIONAL USAGE

Food safe
Table ware
Dishwasher proof: no, hand wash only

SPECIAL CARE INSTRUCTIONS

When washing the boards, only use soft (preferably no) detergents Avoid immersing the cutting boards in water
Allow the board to dry naturally
The best way to protect your cutting board from staining or warping is to give it a good oil finish. A well-oiled board is easier to keep clean and we recommend a vegetable or food-grade mineral oil.

PACKAGING

Giftbox
Volume & dimensions of the complete range available upon request.



MATERIALS

Cork and aluminum metal bucket on inside.

OPERATIONAL USAGE

Food safe
Table ware
Dishwasher proof: No
Microwave proof: No
Salamander proof: No

SPECIAL CARE INSTRUCTIONS

Dry completely with a soft cloth.



SURFACE

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MATERIALS

Enamel cast iron
Bottom: ceramic coating

CONTENT

Pot: 1L - 2L - 3L - 4,6L - 5,5L
Casserole: 1,7L - 2,6L
Sauce pan: 0,5L - 1,3L

OPERATIONAL USAGE

Food safe
Cookware
Suitable for all heating sources (induction, gas, electrical and ceramic)
Dishwasher proof: no
Oven proof: yes

SPECIAL CARE INSTRUCTIONS

Although our products are dishwasher-proof, it is possible that many washing cycles make the enamel go dull. That is why we advise you to first wash the pan manually in warm soapy water. Let the pan cool off slowly first. Never immerse it in cold water. If there are intractable residues in the pan, then let it soak for a minute in warm soapy water. For the most difficult remains, you can use a plastic or wooden brush. Iron tools can damage the pan. Dry the pan well and maybe grease the inside and the top edge with a little oil. Thus, the enamel remains in good condition. The top edge is not enamelled and must be greased regularly with oil to offer it additional protection. Finally, you can store the pan in a dry space. To develop a patina layer on the surface, it is important to never clean with scouring pads or abrasives. If you do not use the pan often, it is useful to grease it once in a while. For the best results, you work as follows: heat the pan on low heat until it is hot enough to add oil. Choose a cooking oil with a high flash point such as sunflower oil. Then take the pan off the heat and rub the oil in with paper cloths. Be sure to first allow the pan to cool down before storing it.

PACKAGING

Gift box including recipe manual for each item
Volume and dimensions of the complete range available upon request.



MATERIALS

Terracotta
Composition: 100% clay, no metal used Finishing: glazed Firing temperature: 1050 °C
Production: handmade

OPERATIONAL USAGE

Food safe
Table ware
Oven safe: yes, up to 300 °C
Microwave safe: yes
Dishwasher safe: yes
Freezer safe: yes
Gas stovetop, electro & vitro safe: yes

SPECIAL CARE INSTRUCTIONS

The glazes are resistant to cuttings
Avoid thermal shocks from hot to cold surfaces.
When using stovetop:

- Soak the piece into water a few minutes
- When it's put on stove top start with lowest heat a few minutes and then go increasing step by step
- Flame diffuser can prevent overheating and cracking
- The pans can be used on Vitroceramic stove top, due the humidity in the piece, heavy steam production can occur, so pls. use alloy foil to protect the surface against scratching and steam.
- When using in oven, microwave or stovetop always slightly wet the base of the outer part and moister the inner part with oil.
- Always make sure to have food inside when heating the oven dishes.
- After washing process, humidity is in the pan and before you store them, they should be air dried to avoid stock mold.

PACKAGING

Giftbox
Volume & dimensions of the complete range available upon request.



CONTACT

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www.serax.com



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