

SURFACE COOKWARE

Sergio Herman

SERAX



The Surface for Serax collection by master chef Sergio Herman from Zeeland features a sturdy and timeless look and an innovative design that is perfectly attuned to the present. The cast iron cooking pots and pans, with their unyielding Camogreen or black glaze, are not only suitable

for any heat source, the collection is also very extensive: every size has its own function, every detail adds value, and the look makes it complete!

SERGIO HERMAN



Sergio Herman (1970) has inherited his love for cookery from his father, with whom he worked side by side at the 'Oud Sluis' restaurant for several years, before taking it over entirely in 1990. There, he brought to life the fresh high-quality products from the polders and the waters of Zeeland, thereby laying the foundation of what would become an unparalleled 'wow' kitchen, and would eventually earn him 3 Michelin stars. In the Netherlands, he is consistently ranked first in all national restaurant lists, and due to his unique, refreshing style, Sergio is also highly appreciated by the international culinary press, always ranking very high in the most important cuisine guides. In 2013, Sergio decided to close the doors of the 'Oud Sluis' restaurant, because it was limiting him in his quest for development and evolution. In 2010, he opened his second business: Pure C Bar & Restaurant in Cadzand-Bad, and in 2014 he opened his latest innovative, contemporary restaurant, 'The Jane', a former chapel of a military hospital in Antwerp. With this latest project, Sergio proved once and for all, that food really is his religion.

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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.



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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

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