

SURFACE

Sergio Herman

SERAX



"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 symbol 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 collaboration to fuel creativity. Because a strong idea is nothing without execution."

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.

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

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



MATERIALS

Steel
Composition:
all items except table knife & dessert knife are stainless steel 18/10.
The blade of knives are made in stainless steel but not in 18/10
because 18/10 can not be sharpened.
Official qualities (US norm): knives AISI 420 & other AISI 304
Finishing: stonewash
Production: knives have an inserted blade

OPERATIONAL USAGE

Food safe
Table ware
Dishwasher proof: yes

**SPECIAL CARE
INSTRUCTIONS**

When using dishwasher, best option is to place them in a horizontal position
& "cutting side" up.
Be careful with strong acids which can be aggressive to the blades of the
knives.

PACKAGING

Gift box
Volume & dimensions of the complete range available upon request.



MATERIALS

Sharp knife:

HQ Sandvick 14c28N steel (Swedish) hardened and subzero treated to have 60+-2 HRC with stone wash finishing

Butter knife: stainless steel AISI 304, with stone wash finishing

Rivet: aluminum

Handle: maple wood

OPERATIONAL USAGE

Food safe

Table ware

Dishwasher proof: no, except the butter knife

SPECIAL CARE INSTRUCTIONS

Never expose a blade to heat or flame. High temperature can destroy the steel tempering.

Don't use glass or granite cutting boards. We recommend a wooden or plastic cutting board.

Don't hammer on the knife back because this not only damage the cutting edge but can also cause blade breakage.

Don't use a knife to prize apart frozen food, open bottles or cans.

Wash the knife thoroughly between uses with a non-abrasive sponge and dry it with a soft cloth.

The steel for kitchen cutlery contains a small percentage of carbon in order to allow sharpening and keep the cutting power, therefore, the blade can stain if not properly cared. Thus, if the blade gets in contact with acid food like lemon, tomato, mustard etc, you should wash the knife immediately.

Only plastic handled knives are dishwasher safe. However, to prolong the beauty of your knife and keep cutting edge in good order, you should wash it by hand. If you choose machine wash, we recommend drying it when the program ends to avoid stains caused by calcareous water and detergents.

Knives should be stored in a knife block, on a magnetic bar or a vinyl roll

PACKAGING

Use the right knife for every task for a good performance of the piece.

In case you need to break bones or cartilages, you should use a cleaver.



SURFACE

Sergio Herman

SERAX

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.

