

SURFACE
For
SERAX



A COLLECTION BY
SERGIO HERMAN



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"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."

SURFACE
FvR
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SURFACE
FrR
SERAX



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SURFACE
F&R
SERAX



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FvR
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SURFACE
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Sergio Herman - Surface // in use - airRepublic, Cadzand



Sergio Herman - Surface // in use - airRepublic, Cadzand



Sergio Herman - Surface // in use - airRepublic, Cadzand





Sergio Herman - Surface // in use - airRepublic, Cadzand



Sergio Herman - Surface // in use - airRepublic, Cadzand





Sergio Herman - Surface // in use - airRepublic, Cadzand



Sergio Herman - Surface // in use - airRepublic, Cadzand





Sergio Herman - Surface // in use - Casa Cook Hotels





Sergio Herman - Surface // in use - Casa Cook Hotels





Sergio Herman - Surface // in use - Casa Cook Hotels



Sergio Herman - Surface // in use - Casa Cook Hotels



Sergio Herman - Surface // in use - Casa Cook Hotels



Sergio Herman - Surface cookware // **in use**



Sergio Herman - Surface cookware // **in use**





Sergio Herman - Surface cookware // **in use**

Sergio Herman - Surface

// in use - FoodFest Deli, Antwerp

Photography by Louise De Brabandere & Hannes Vandenbroucke





Sergio Herman - Surface

// in use - **FoodFest Deli, Antwerp**

Photography by Louise De Brabandere & Hannes Vandenbroucke

Product overview
Surface



Bread Plate
Camo Green

B5116200A
D16 H1,5 cm



Bread Plate
Indi Grey

B5116200B
D16 H1,5 cm



Dessert Plate
Camo Green

B5116201A
D21 H1,5 cm



Dessert Plate
Indi Grey

B5116201B
D21 H1,5 cm



Plate M
Camo Green

B5116202A
D24 H1,5 cm



Plate M
Indi Grey

B5116202B
D24 H1,5 cm



Plate L
Camo Green

B5116203A
D27 H1,5 cm



Plate L
Indi Grey

B5116203B
D27 H1,5 cm



Deep Plate S
Camo Green

B5116204A
D16 H4 cm



Deep Plate S
Indi Grey

B5116204B
D16 H4 cm



Deep Plate M
Camo Green

B5116205A
D19 H4 cm



Deep Plate M
Indi Grey

B5116205B
D19 H4 cm



Deep Plate L
Camo Green

B5116206A
D21 H4 cm



Deep Plate L
Indi Grey

B5116206B
D21 H4 cm



Deep Plate XL
Indi Grey

B5116227
D23 H4 cm

Product overview

Surface



Bowl S Grey/
Camo Green

B5116207A
D9 H4 cm



Bowl S Grey/
Indi Grey

B5116207B
D9 H4 cm



Bowl S Grey/
Rusty Brown

B5116207C
D9 H4 cm



Bowl M Grey /
Camo Green

B5116208A
D11 H4,5 cm



Bowl M Grey/Indi
Grey

B5116208B
D11 H4,5 cm



Bowl M Grey/
Rusty Brown

B5116208C
D11 H4,5 cm



Bowl L Grey/Camo Green

B5116209A
D13 H5 cm



Bowl L Grey/
Indi Grey

B5116209B
D13 H5 cm



Bowl L Grey/
Rusty Brown

B5116209C
D13 H5 cm



Bowl S
Camo Green

B5116211A
D15 H6,5 cm



Bowl S
Indi Grey

B5116211B
D15 H6,5 cm



Bowl S
Rusty Brown

B5116211C
D15 H6,5 cm



Bowl M
Camo Green

B5116212A
D19 H8 cm



Bowl M
Indi Grey

B5116212B
D19 H8 cm



Bowl M
Rusty Brown

B5116212C
D19 H8 cm



Bowl L
Camo Green

B5116213A
D23,5 H9,5 cm



Bowl L
Indi Grey

B5116213B
D23,5 H9,5 cm



Bowl L
Rusty Brown

B5116213C
D23,5 H9,5 cm



Serving Dish
Camo Green

B5116214A
D32 H5,5 cm



Serving Dish
Indi Grey

B5116214B
D32 H5,5 cm



Serving Dish
Rusty Brown

B5116214C
D32 H5,5 cm



Bowl + Lid Surface
Camogreen

B5116210A
D13 H5 cm



Bowl + Lid Surface
Indi Grey

B5116210B
D13 H5 cm



Bowl + Lid Surface
Rusty Brown

B5116210C
D13 H5 cm

Product overview

Surface



Ristretto Cup Without Ear
Camo Green

B5116216A
D6 H6 cm / 9cl



Ristretto Cup Without Ear
Indi Grey

B5116216B
D6 H6 cm / 9cl



Coffee Cup Without Ear
Camo Green

B5116217A
D9 H8,5 cm / 30cl



Coffee Cup Without Ear
Indi Grey

B5116217B
D9 H8,5 cm / 30cl



Milk Jug S
Camo Green

B5116220A
D6,7 H7 / 10cl



Milk Jug S
Indi Grey

B5116220B
D6,7 H7 / 10cl



Jug M
Camo Green

B5116221A
D7,5 H9 / 19cl



Jug M
Indi Grey

B5116221B
D7,5 H9 / 19cl



Espresso Cup With Saucer
Camo Green

B5116224A
D13,5 H5,3 cm / 10cl



Espresso Cup With Saucer
Indi Grey

B5116224B
D13,5 H5,3 cm / 10cl



Cafe Lungo Cup With Saucer
Camo Green

B5116222A
D13,3 H6 cm / 13cl



Cafe Lungo Cup With Saucer
Indi Grey

B5116222B
D13,3 H6 cm / 13cl



Capuccino With Saucer
Camo Green

B5116223A
D13,4 H7 cm / 23cl



Capuccino Cup With Saucer
Indi Grey

B5116223B
D13,4 H7 cm / 23cl



Mug including Handle
Camo green

B5118228A
D9 H8,5 cm / 30cl



Mug including Handle
Indi Grey

B5118228B
D9 H8,5 cm / 30cl

Product overview

Surface



Tapas Plate S
Camo Green

B5116218A
25x15 H1,5 cm



Tapas Plate S
Indi Grey

B5116218B
25x15 H1,5 cm



Tapas Plate L
Camo Green

B5116219A
35,5x17 H2 cm



Tapas Plate L
Indi Grey

B5116219B
35,5x17 H2 cm



Olive Plate
Camo Green

B5116225A
D9 H2 cm



Olive Plate
Indi Grey

B5116225B
D9 H2 cm



Olive Plate
Camo Green

B5116226A
D16 H2 cm



Olive Plate
Indi Grey

B5116226B
D16 H2 cm



Sauce Bowl
Camo Green

B5116215A
D11 H4,5 cm / 20cl



Sauce Bowl
Indi Grey

B5116215B
D11 H4,5 cm / 20cl



Lid for Terracotta Pan

B2616104
D16 cm
(for B2616101)



Lid for Terracotta Pan

B2616105
D21 cm
(for B2616102/B2616103)



Terracotta Pan S

B2616100
D14 H4,2 cm



Terracotta Pan M

B2616101
D16 H4,5 cm



Terracotta Pan L

B2616102
D21 H4,5 cm



Terracotta Pan XL

B2616103
D21 H5,8 cm

Product overview
Surface



Spoon
B0616454
3,5 mm 18/10



Table Fork
B0616455
3,5 mm 18/10



Knife
B0616456
3,5 mm



Dessert Spoon
B0616457
3,5 mm 18/10



Coffee Spoon
B0616460
3,5 mm 18/10



Dessert Fork
B0616458
3,5 mm 18/10



Dessert Knife
B0616459
3,5 mm



Mokka Spoon
B0616461
3,5 mm 18/10



Glass Espresso
B0816782
D6 H6,5 cm / 10cl



Glass Tumbler
B0816783
D9 H9 cm / 35cl



Glass Tumbler Low
B0816784
D8,5 H6,7 cm / 25cl



Glass of Water
Tumbler
B0816785
D7 H9,5 cm / 20cl



Glass Longdrink
B0816786
D8,5 H14 cm / 45cl



Wineglass Red Wine
B0816787
D8 H13,8 cm / 23cl



Wineglass White Wine
B0816788
D7,5 H12 cm / 22cl

Product overview

Surface



Box Mokka Spoon	Box Coffee Spoon	Box Dessert Cutlery	Box Big Cutlery
B7216951	B7216952	B7216953	B7216954
18,6x4,7 H5 cm	21,6x5,2 H5 cm	23,2x6,2 H5 cm	27.9x7.2 H5 cm



Dune Cutting Board M	Dune Cutting Board L	Contour Cutting Board S	Contour Cutting Board M	Contour Cutting Board L
B1816114	B1816115	B1816116	B1816117	B1816119
38,89x17,72 H2,5 cm	44,6x23,22 H2,5 cm	30x25 H2,3 cm	40x20 H2,3 cm	49,9x14,8 H2,3 cm



Contour Cutting Board XS	Contour Cutting Board XL	Olive oil Surface	Red wine vinegar Surface	White wine vinegar Surface
B1816118A	B1818001	B1017300	B1017301	B1017302
29,9x9,8 H1,3 cm	60x34 H4 cm	500 ml	250 ml	250 ml



Steak Knife	Chef's Knife	Pairing Knife	Butter Knife
B2816080	B2816081	B2816082	B2816083

Product overview
Surface



Girder S Hyacinth
B7216927
D20 H1,3 cm



Girder M Hyacinth
B7216928
D26 H1,3 cm



Girder L Hyacinth
B7216929
D32 H1,3 cm



Girder XL Hyacinth
B7216930
D40 H1,3 cm



Girder S Hyacinth
Black
B7217055
D20 H1,3 cm



Girder M Hyacinth
Black
B7217056
D26 H1,3 cm



Girder L Hyacinth
Black
B7217057
D32 H1,3 cm



Girder XL Hyacinth
Black
B7217058
D40 H1,3 cm



Stand fruits des mers
Taupe
B7217048
D24 H15 cm



Stand fruits des mers
Taupe
B7217049
D35 H22 cm

Product overview

Surface cookware



Pot
Black

B8718100B
D12 cm / 0,5L



Pot
Black

B8718100B
D15 cm / 1L



Pot
Black

B8718101B
D20 cm / 2L



Pot
Black

B8718102B
D23 cm / 3L



Pot
Black

B8718103B
D26 cm / 4,2L



Pot
Black

B8718104B
D29 cm / 5,5L



Casserole
Black

B8718105B
D23 cm / 1,7L



Casserole
Black

B8718106B
D26 cm / 2,6L



Grillpan
Black

B8718107B
D26 cm



Sauce Pan
Black

B8718108B
D12 cm / 0,5L



Sauce Pan
Black

B8718109B
D17 cm / 1,3L



Oven Dish
Black

B8718110B
25x15 H6 cm



Oven Dish
Black

B8718111B
32x20 H6 cm



Oven Dish
Black

B8718112B
38x25 H6 cm



Grill

B2718210
D19 H1,5 cm

Product overview

Surface cookware



Pot
Camogreen
B8718113G
D12 cm / 0,5L



Pot
Camogreen
B8718100G
D15 cm / 1L



Pot
Camogreen
B8718101G
D20 cm / 2L



Pot
Camogreen
B8718102G
D23 cm / 3L



Pot
Camogreen
B8718103G
D26 cm / 4,2L



Pot
Camogreen
B8718104G
D29 cm / 5,5L



Casserole
Camogreen
B8718105G
D23 cm / 1,7L



Casserole
Camogreen
B8718106G
D26 cm / 2,6L



Grillpan
Camogreen
B8718107G
D26 cm



Sauce Pan
Camogreen
B8718108G
D12 cm / 0,5L



Sauce Pan
Camogreen
B8718109G
D17 cm / 1,3L



Oven Dish
Camogreen
B8718110G
25x15 H6 cm



Oven Dish
Camogreen
B8718111G
32x20 H6 cm



Oven Dish
Camogreen
B8718112G
38x25 H6cm

Product information sheets

Surface

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.



Product information sheets

Surface

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.



Product information sheets

Surface

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.



Product information sheets

Surface

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 knivee

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.



Product information sheets

Surface

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.



Product information sheets

Surface

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.



The designer

Surface

SERGIO HEMAN



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** and Le Pristine in Antwerp, Belgium, Pure C**, AIRrepublic*, 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.

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