

SURFACE FRAX



A COLLECTION BY
SERGIO HERMAN

"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."

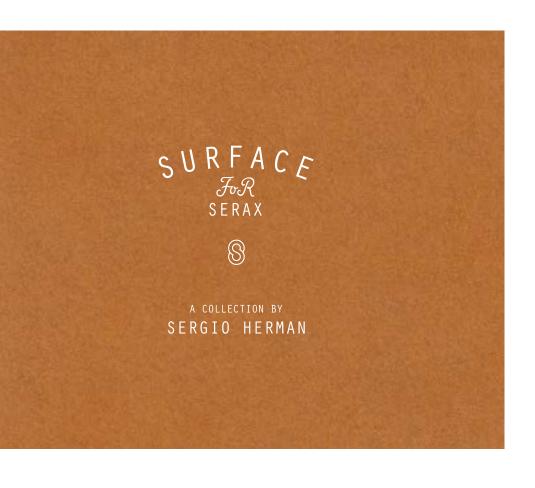
SURFACE SERAX

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SURFACE SERAX

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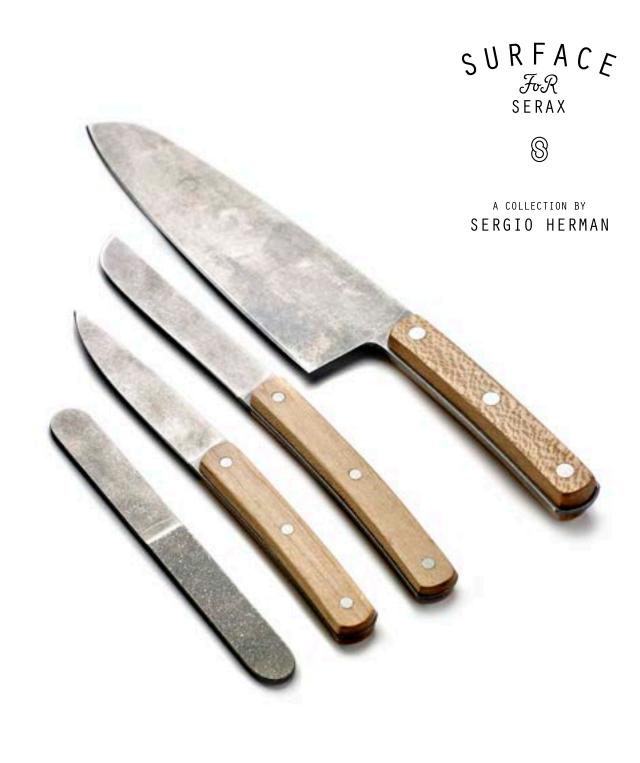


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Sergio Herman - Surface // in use - airRepublic, Cadzand







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







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





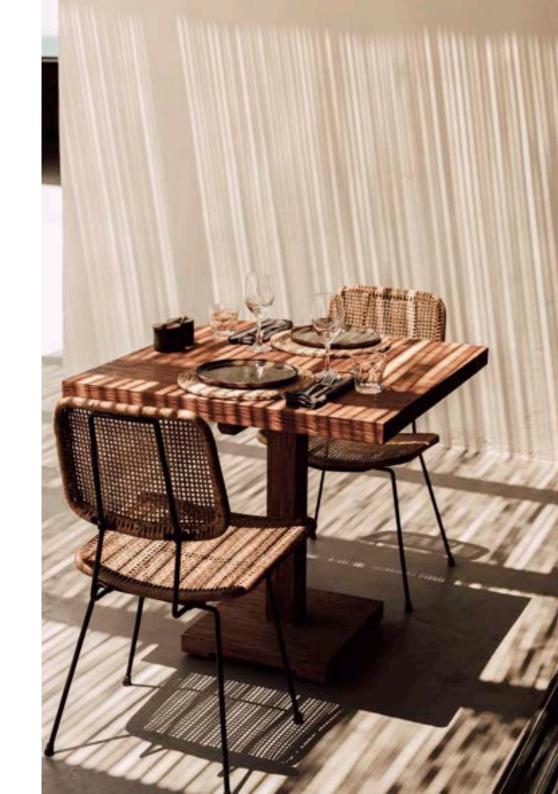




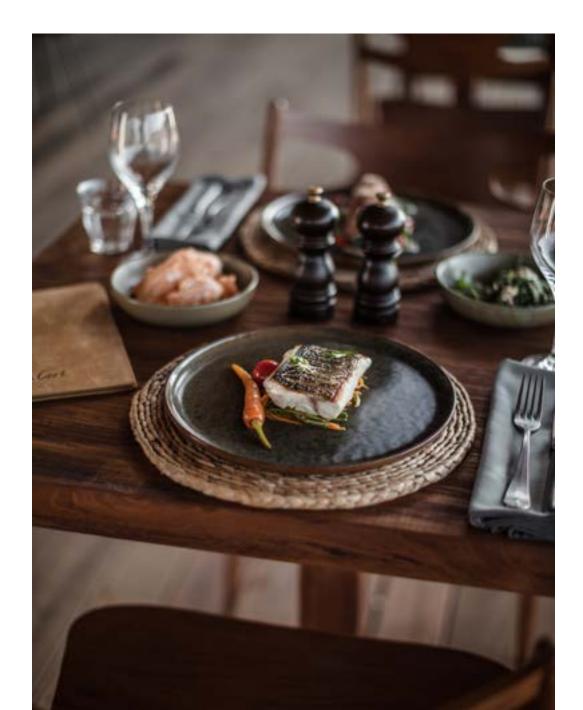


Sergio Herman - Surface // in use - Casa Cook Hotels



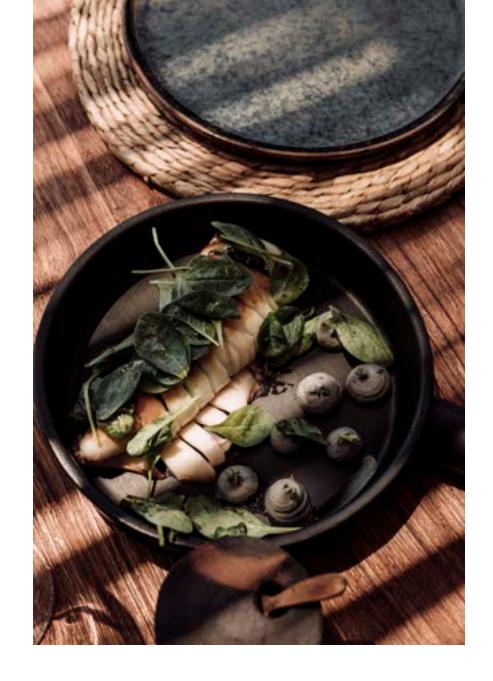






Sergio Herman - Surface // in use - Casa Cook Hotels







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



Sergio Herman - Surface cookware $\ensuremath{\textit{//}}$ in use



Sergio Herman - Surface cookware // in use







Sergio Herman - Surface cookware $\ensuremath{\textit{//}}$ 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





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 GreenBowl L Grey/ Indi Grey

B5116209A D13 H5 cm

B5116209B D13 H5 cm



B5116209C D13 H5 cm



B5116211A D15 H6,5 cm



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

D13 H5 cm

B5116210A

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

Milk Jug S

Camo Green

B5116220A

D6,7 H7 / 10cl



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



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



Milk Jug S

B5116220B

D6,7 H7 / 10cl

Indi Grey

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

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

Surface



Spoon

B0616454 3,5 mm 18/10

Coffee Spoon

3,5 mm 18/10

B0616460



Table Fork

B0616455 3,5 mm 18/10



Knife

B0616456 3,5 mm



Dessert Spoon

B0616457 3,5 mm 18/10



Dessert Knife

B0616459 3,5 mm



Mokka Spoon

B0616461 3,5 mm 18/10



Glass Tumbler Low

B0816784 D8,5 H6,7 cm / 25cl



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



Wineglass White Wine

B0816788 D7,5 H12 cm / 22cl



Glass Espresso

B0816782 D6 H6,5 cm / 10cl



Glass Longdrink

B0816786 D8,5 H14 cm / 45cl



Dessert Fork

B0616458

3,5 mm 18/10

Glass Tumbler

B0816783 D9 H9 cm / 35cl



Wineglass Red Wine

B0816787 D8 H13,8 cm / 23cl

Surface









Box Mokka Spoon

B7216951 18,6x4,7 H5 cm

Box Coffee Spoon

B7216952 21,6x5,2 H5 cm

Box Dessert Cutlery

B7216953 23,2x6,2 H5 cm

Box Big Cutlery

B7216954 27.9x7.2 H5 cm











Dune Cutting Board M

B1816114 38,89x17,72 H2,5 cm

Dune Cutting Board L

B1816115 44,6x23,22 H2,5 cm

Contour Cutting Board S

B1816116 30x25 H2,3 cm

Contour Cutting Board M

B1816117 40x20 H2,3 cm



B1816119 49,9x14,8 H2,3 cm



Contour **Cutting Board XS**

B1816118A 29,9x9,8 H1,3 cm



Contour **Cutting Board XL**

B1818001 60x34 H4 cm



Olive oil Surface

B1017300 500 ml



Red wine vinegar Surface White wine vinegar

B1017301 250 ml



Surface

B1017302

250 ml



Steak Knife

B2816080 B2816081



Chef's Knife

B2816082



Pairing Knife



Butter Knife B2816083

Surface





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

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

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



Camogreen B8718103G D26 cm / 4,2L

Pot



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

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

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.



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 USAGEFood safe
Table ware

Microwave proof: yes Dishwasher proof: yes

Oven proof: no Salamander proof: no

SPECIAL CAREWe advice to use soft detergents for commercial dishwashers. **INSTRUCTIONS**

PACKAGING Giftbox

Volume & dimensions of the complete range available upon request.



Surface

MATERIALS

Steel

Composition:

all items except table knife & dessert knife are stainless steel 18/10. The bla-

de 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.

Surface

MATERIALS

Sharp knive:

HQ Sandvick 14c28N steel (Swedish) hardened and subzero

treated to have 60+-2 HRC with stone wash finishing

Butter knive: 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.



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.

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**, 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.

For further information please contact

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