

INKU

Sergio Herman

SERAX



It was the Japanese sense of sophistication and imperfect perfection that top chef Sergio Herman was able to infuse into the brand new Inku tableware. It's tableware with clear references to shell shapes, blossoms and the abstract structures of nature. "With Inku tableware, we can not only decorate the plate nicely but complete tables with blossoms in

ceramics," says Herman, who will use the tableware in the brand new Le Pristine brasserie in Antwerp. "I don't just view it as our task to inspire people from a culinary perspective, but I also want to create that with table decoration" To make that picture completely perfect, the collection is augmented by fine glassware.

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

Firing temperature: 850°C & 1290°C

Production: traditional molding

OPERATIONAL USAGE

Food safe

Table ware

Microwave proof: yes

Dishwasher proof: yes

Oven proof: no

Salamander proof: yes

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 manufacturing process. We advise to use soft detergents for commercial dishwashers.

PACKAGING

Giftbox

Volume & dimensions of the complete range available upon request.



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MATERIALS

Potassium glass
Composition: Silicon dioxide (73%), Sodium oxide (9%), Potassium oxide (5,5%),
Zinc oxide (6,9%), Barium oxide (3,9%), Boron oxide (1,7%)
Firing temperature: 580°C
Production: Mouth blown
Thermal shock resistance: 450°C

OPERATIONAL USAGE

Food safe
Table ware
Microwave proof: Yes
Dishwasher proof: Yes
Oven proof: No

**SPECIAL CARE
INSTRUCTIONS**

We advise to use soft detergents for commercial dishwashers.

PACKAGING

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



MATERIALS

Cast Iron
Thermal shock resistance: 100°C

CONTENT

Teapot: 60cl - 80cl
Cup: 15cl

OPERATIONAL USAGE

Tableware
Food safe
Microwave proof: No
Dishwasher proof: No
Salamander proof: No
Can be used for all heat sources except microwave

SPECIAL CARE INSTRUCTIONS

Before first use:
- Rinse the inside thoroughly. Wash and dry completely with a soft cloth.
Daily use:
- Use a trivet board of any protective material when putting the teapot on a table
After use:
- Cool down before cleaning
- Rinse directly after use
- Dry inside and outside immediately
- Don't use detergents
- If the stains are persistent, use a soft sponge. Never use harsh cleaning products.

