

**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.

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**SERGIO HERMAN**

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.

**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, except for cakestands

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.



**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.

