SERAX

Vincent Van Duysen



Vincent Van Duysen: "The name Passe-partout actually says it all: this collection fits everywhere, in every setting."

With the porcelain tableware, countless visual effects can be created by stacking or by playing with the contrasting white and black exterior colours. The glasses are vaguely reminiscent of medieval chalices, and the carafes of different sizes serve all purposes. The cutlery and wooden accessories are also no-nonsense, a tad nostalgic, while at the same time very contemporary.

The trays, bowls, breadboards, coasters, and the butter knife are made of carbonised ash wood, painted black and treated with a matt oil. Their modern finish gives them a timeless look. Thus, they can be used anytime, anywhere. In addition, the colour contrast with the Passepartout tableware ensures the perfect finishing touch.



VINCENT VAN DUYSEN

Vincent Van Duysen is one of Belgium's most acclaimed architects, interior designers, and product designers. After studying architecture at Sint-Lucas in Ghent, he gained a few years' experience with major players such as Aldo Civuc and Jean de Meulder. In 1990, he launched his own studio in Antwerp, where today, a team of more than 20 architects and designers helps to promote his vision. A vision that stems from an unbridled curiosity, focussing on the creation of an all-embracing atmosphere. Environment, architecture, interior, and design objects, everything is completely intertwined.

His style builds on purism and a sophisticated use of materials. Timeless designs, reduced to their very essence. Respecting tradition, he translates antique and vintage art and architecture into the design language we understand today. The emphasis is always on aesthetics, comfort and convenience. His designs steer clear of trends. They never clamour for attention, they simply stand out naturally for their simplicity and tranquillity. This is not only reflected in his designs for international companies such as B&B Italia, Poliform, Molteni&C, Paola Lenti, and Viccarbe, but also in his Passe-partout collection for Serax.



MATERIALS	Carbonized ash wood Composition: Cellulose (60%), Hemicellulose (15%), Lignin (25%), Finishing: black paint + matte varnish Production: Traditional molding + handmade Thermal shock resistance: 30°C-50°C
OPERATIONAL USAGE	Food safe Table ware Microwave proof: No Dishwasher proof: No Oven proof: No Salamander proof: No
SPECIAL CARE INSTRUCTIONS	We advise hand wash by using soft detergents.
PACKAGING	Gift box Volume & dimensions of the complete range available upon request.



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MATERIALS	Durable porcelain Main composition : Silicon dioxide (69,74%), Aluminum oxide (19,46%), Ferric oxide (0,25%), Gallium oxide (0,23%), Magnesium oxide (0,24%), Potassium oxide (3,62%) Finishing : Semi glazed Firing temperature : 1.300 °C Production : Traditional molding
OPERATIONAL USAGE	Food safe Tableware Microwave proof : Yes Dishwasher proof : Yes Oven Proof : No Salamander Proof : No
SPECIAL CARE INSTRUCTIONS	Recommended to use warm water mixed with gentle detergent and soft cloth.
PACKAGING	Gift box Volume & dimensions of the complete range available upon request.



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The unique Passe-partout glasses and carafes come in all shapes and sizes, effortlessly linking the past to the present. From chalice-shaped glasses to high-stemmed classic glasses and matching carafes. Ideal for both the hospitality industry as well as home use.



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 Salamander 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.



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MATERIALS	Borosilicate glass Firing temperature: 540°C Production: Mouth blown Thermal shock resistance: 800°C
OPERATIONAL USAGE	Food safe Table ware Microwave proof: Yes Dishwasher proof: Yes Oven proof: No Salamander 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.



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MATERIALS	Stainless steel 18/10, expect table knife, dessert knife. The knives are made in stainless steel but 18/10 can nog be sharpened. Official qualities (US norm): knives AISI 420 & other AISI 304 Finishing : Matt polish
OPERATIONAL USAGE	Tableware Food safe Dishwasher proof: Yes
SPECIAL CARE INSTRUCTIONS	We advise to use soft detergents for commercial dishwashers.
PACKAGING	24-pcs gift box available. Volume & dimensions of the complete range available upon request.

