



STUDIO PIETER STOCKMANS<sup>®</sup>  
PORCELAIN      HAND MADE      BELGIUM

tableware

# What we believe in.

In a world,  
where new things are made in  
series and at lightning speed,  
and are distributed all over the  
world in large volumes,

we believe that there is a place for  
useful objects  
whose form is defined by beauty,  
not by what machines are able to  
make.

Objects that do not come into  
being by means of the latest  
machines,  
but are shaped by techniques that  
have existed for centuries.  
Techniques which ensure that  
each object is truly unique.

We believe there is a place  
for designs produced in small  
numbers, with local materials,  
by local hands,  
and intended to last a lifetime.

What we do requires  
knowledge and experience,  
patience, and the strength  
to accept that each material has  
a will of its own, is hard to coerce,  
and that true beauty is in fact to  
be found in imperfection.

This is what we believe in.  
This is what we do.  
This is Studio Pieter Stockmans.

"Your beautiful work helps us every day to the esthetic of our dishes !" Mauro Colagreco



## About the studio

The porcelain art from Studio Pieter Stockmans results from a combination of traditional craft production and a contemporary, experimental approach. The designer is constantly stretching the limits of porcelain. The studio on the C-Mine site in Genk is Belgium's specialist in hard porcelain.

Studio Pieter Stockmans has focused on limited, unique collections since 1987. Pieter Stockmans sold work to the Victoria & Albert Museum in London, was Cultural Ambassador of Flanders and won numerous prizes, including the Red Dot Award. Its better-known pieces include the trophy for the Memorial Vandamme and the plates for the royal wedding in Monaco. The studio is highly regarded by leading international chefs.

Pieter passes on his 55 years of expertise and the love of the material to his daughter Widukind, who has seen to the day-to-day running of the studio since 2007, and his son-in-law Frank Claesen, who creates new designs under the 'Studio Pieter Stockmans' brand. Together with a team of six they pursue the special tradition of handcrafted hard porcelain in their workshop.



## Hand made

It takes a lot of time and patience to make a Pieter Stockmans product. The process of manufacturing a craft-made Piet Stockmans product requires 17 separate operations and 7 workdays.

Porcelain cannot be moulded, it moulds those who make it. Each operation has to be carried out with the greatest care. It's a question of looking and learning. And taking account of the 17% shrinkage.

Hard porcelain is fired at 1400°C. This yields a product that is snowy white and sintered to full density. You can use it and clean it unglazed. It is resistant to just about every cleaning product and abrasive and is suitable for microwave ovens and dishwashers. Pieter Stockmans creates handcrafted crockery that is brought to the table as a gift and is passed on for generations. The designs are sober and discrete. Because a plate should be a stage that focuses all the attention on the creative composition of the dish.

All products in this book are handcrafted in the Studio in Genk (Belgium). Quality is essential in Pieter Stockmans' studio.





# Stockmans blue

Stockmans Blue arose out of Piet Stockmans' desire to make his quality product stand out amongst the whole range the market has to offer.

Within the limits of the colours that remain stable at high temperatures, he formulated a most striking tint, one that also makes reference to the long history of porcelain. He developed this exceptional blue to combine with the pure white of Piet Stockmans Porcelain.

The marriage thus made became such a public favourite that it spontaneously came to be called STOCKMANS BLUE.





How nice it is to be creative  
with a simple material such as clay  
I did it my whole life  
and still have new ideas.  
How wonderful to express myself  
every day  
with this white gold  
as porcelain is called.  
Always  
in the same philosophy  
of tactility and vulnerability

Piet Stockmans.



PORCELAIN HAND MADE BELGIUM

## Craftmanship

One of the quite unique types of Pieter Stockmans Porcelain is eggshell porcelain. As a result of years of accumulated expertise and perseverance we have succeeded in making a number of products in paper-thin porcelain.

If there is one product that evokes the notion of porcelain it is certainly these incredibly thin objects. The clearest evidence of great craftsmanship.

The Studio chooses the best thickness and decoration according to the model but if the client wishes he can ask otherwise.



## Custom made



DISK grey rim

DISK lagune - custom made



## Custom made

As a result of our small-scale operation, we are able to develop and offer personalized products and tableware. Since we manufacture in house, communication with you is direct and easy.



4

*'His creations are witness to a specific and new vision of porcelain.'*

*Alain Ducasse (The Independent)*



5



# Bespoke



Pure C - NL © C. Viegels

6

PORCELAIN HAND MADE BELGIUM

# Bespoke



Uccelin design Frank Claesen for Andreas Caminada

This table object was designed for the Uccelin Foundation. This foundation gives young chefs the chance of a traineeship under a renowned chef.

PORCELAIN HAND MADE BELGIUM

# Collections

Assiette de présentation	76
Base	58-59
Block rectangular & oval	30-31
Block round	42-45
Carboon	38-39
Circle	26
Conus	74
Dauw	54-55
Disk	50-51
Eclips	22-23
Fin	40
Focus	57
Infini	64-65
La Mer	2, 6 & 18-21
Leaf	56
Mirror	48-49
Modus Vivendi	28-29
Mountain	27
Nautilus	24-25
Niessing	10 & 68-69
Nightsky	60-61
Orbit	70-71
O'reille	72-73
Rock	34-35
Rog	41
Rough	75
Saturn	67
Sphere	46-47
Still	36-37
Sun	32-33
Table	52-53
Tilting	66
Uccelin	15
Upside down	62-63
Windlights	77
VISIT US	79

# Pictures

1	La Mer coffee Ø06 H07 Sugar bowl + lid, creamer	41	Disk plates H03
2	Conical beaker Ø08 H08	42	Disk espresso Ø06 H06, coffee Ø06 H08, cappuccino Ø08 H06
3	Nameholder medal Ø10	43	Disk plate oval 14x10 H02, 28x16 H02
4	Niessing beaker Ø06 H06, Ø06 H08, Ø06 H10	44	Table plate deep Ø28 (Ø14)
5	Base napkin ring Ø7,5	45	Table plate round Ø16 H02,5, Ø31 H04, sugar bowl Ø12 H03,5
6	Zand dish Ø28H05	46	Dauw espresso Ø07 H05
7	La Mer moka Ø05 H05, coffee Ø06 H07, box macaron, creamer, suger bowl + lid, spoon rectangular	47	Dauw bowl Ø14 H08, Ø18 H10
8	La Mer macaron Ø08 H05, Ø10 H05, Ø12 H05	48	Dauw dish oval 10x20 H04
9	La Mer tea cup Ø09 H05, teapot, creamer, sugar	49	Dauw dish round Ø14 H04 + lid
10	La Mer plate round Ø14 H0,5, Niessing dish Ø06 H04	50	Dauw plate round Ø31 (coupe Ø20), plate deep Ø25 (coupe Ø12)
11	Eclips plate deep Ø27 (Ø14), Eggshell beaker Ø06 H08	51	Dauw plate deep Ø25 (coupe Ø12)
12	Eclips plate Ø27 (Ø14), cup Ø08,5 H06, bowl Ø09 H05, bowl Ø05 H03, Still plate square	52	Dauw plate round Ø20 (coupe Ø12), creamer, sugar bowl
13	Nautilus Ø24 (17x13)	53	Dauw plate round Ø31 (coupe Ø20), plate deep Ø14 H04
14	Circle plate Ø28 (Ø12)	54	Leaf coffee Ø06 H07, plate 07x08,5 (Ø06), plate Ø20
15	Mountain beaker Ø06 h08, plate Ø15 H03, plate Ø20 h01,5	55	Leaf bowl round Ø13 H06
16	Modus Vivendi plate Ø24 H02, dish Ø08 H04	56	Focus plate Ø21 H02
17	Modus Vivendi champagne coupe Ø12 H09	57	Base plate round Ø24 H02, bowl deep Ø20 H08
18	Modus Vivendi bowl Ø13 H09, spoon 20	58	Base napkin ring Ø7,5
19	Modus Vivendi plates round H02	59	Base bowl H06
20	Modus Vivendi plates deep conical Ø12 H03, Ø16 H04, Ø21 H03,5	60	Base plates H02
21	Block dish oval 23x19 H03	61	Nightsky plate Ø15, Ø22, Ø27
22	Block dish rectangular 20x08 H04, 31x08 H04,5, 32x16 H01,5, amuse square 06x06 H18	62	Nightsky plate deep Ø27,5 (Ø12)
23	Sun plate Ø28 (Ø14) H0,5	63	Upside Down coffee Ø06,5 H08,5, espresso Ø04,5 H06, cappuccino Ø08,5 H06, Modus Vivendi plate
24	Rock round Ø24 H04 (coupe Ø20)	64	Upside Down plate deep Ø21 H06
25	Rock round Ø20 H04	65	Upside Down plate Ø09 H06, Ø11,5 H03, Ø14 H03, Ø18 H03, Ø21 H06, Ø24 H03
26	Rock square 14x14 H06	66	Infini plate round Ø28 H05
27	Still plates square H01	67	Infini spoon 09 cm, Upside Down eggholder, Still plate
28	Still plate rectangular 07x13, creamer Ø05 H06, sugar Ø05 H05, spoon Modus Vivendi	68	Tilting plate deep Ø19 (Ø16)
29	Still carafe round Ø07 H25, Eggshell beaker Ø06 H06	69	Tilting coffee Ø08 H06, espresso Ø06 H06, tea Ø10 H05
30	Carboon plate Ø14 H01, Modus Vivendi bowl	70	Tilting plate Ø14 (Ø12), Ø19 (Ø16), Ø26 (Ø22)
31	Carboon plate Ø26 H01	71	Tilting napkin ring Ø08 (Ø04) H0,8
32	Fin plate 27x24 white (coupe Ø17)	72	Saturn Ø24 (Ø10)
33	Fin espresso italiano Ø04,5 H06, coffee Ø06,5 H06,5, cappuccino/tea Ø08 H07	73	Niessing dish round Ø12 H04, Ø22 H04
34	Rog plate Ø24 (coupe Ø03,5-Ø12)	74	Niessing beaker Ø06 H02, Ø06 H04, Ø06 H06, Ø06 H08 Ø06 H10
35	Block dish Ø24 H04,5 (coupe Ø10), Ø22 H08 (coupe Ø14), dish oval 30x24 H05 (Ø18x12)	75	Niessing dishes Ø6-8-10-12-14-16-18 H04
36	Block dish round Ø24 H04,5	76	Orbit vase Ø18 H18
37	Block dish round Ø18 H06 (coupe Ø13)	77	Orbit bowl Ø13 H06, Ø18 H04, Ø26 H01,50
38	Block dish round Ø08,5 (Ø06) H06 flat, Block dish round Ø08,5 (Ø06) H07 deep	78	O'Reille plate Ø28 H02, Ø16 H02, Modus Vivendi bowl
39	Sphere plate Ø10 H03, Ø20 H04,5, Ø25 H05	79	Conus caviar Ø10 H10, Upside Down champagne beaker, Still plate square
40	Mirror plate Ø12 (coupe Ø07), Ø16 (coupe Ø12), Ø20 (coupe Ø12), Ø27 (coupe Ø20)	80	Rough plate round Ø24 H02
		81	Niessing windlights Ø08 H08, Ø14 H14, Ø20 H20
		82	Biscuit windlights Ø05 H05, Ø07 H07, Ø09 H09

## La Mer

"La Mer" originates from the demand we received from the top of contemporary restaurants to develop a tableware that emphasizes the quality of the food that is presented on it. Several Michelin restaurants use parts of this concept to serve special dishes. Through the development of this tableware we have specialised ourselves to custom-made items, no matter how exclusive they are. In this way by working with us each chef can give his own personal touch, coming from his own desires, to his tableware.



8

# La Mer design Pieter Stockmans



9



Hof van Cleve - BE

10



Le Louis XV - MC © B. Bouillon

PORCELAIN HAND MADE BELGIUM



11

PORCELAIN HAND MADE BELGIUM

## Eclips design Frank Claesen

Climbing a mountain is not for everybody, but the right gear is the first step to success.

In the same way, a quality plate is the basis for a good meal. It is like a blank sheet of white paper that invites us to write. Some will write a poem, others a love letter. Both are more attractive on a beautiful sheet of paper.



PORCELAIN HAND MADE BELGIUM

# Nautilus

design Pieter Stockmans

Food is the source of life.

The preparation of food costs much time and energy. We must be grateful that we have food.

Nothing is too good to prepare or serve food in. Food demands to be handled with respect.

When food is presented on a beautiful plate, it is a sign of respect.

This care for food is present in every culture.

Food that is prepared with love tastes better.

Food that is presented beautifully tastes better.

Eating is enjoying with ALL of your senses.



Le Mout - TV



Bartholomeus - BE

PORCELAIN    HAND MADE    BELGIUM

Circle design Pieter Stockmans



Mountain design Frank Claesen



# Modus Vivendi design Pieter Stockmans



17



18



19



20

The form 'Modus Vivendi' is an artifact set. As the name '-manner of life'- already suggests, this concept indicates clearly the ritual of eating.

'Modus Vivendi' exists of round and square plates as well in blue and grey, and are available in different sizes.

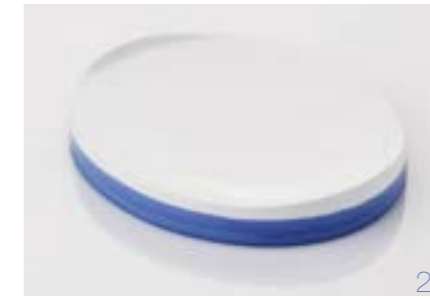
It makes it possible to lay a table for sixteen guests in an individual way.

With some imagination the way of combination could well suit the character of the guests: a somewhat formal and straightlaced gentleman receives two square grey plates, while a gay and talkative lady gets served from two round blue plates. The variation at table does not disrupt the total harmony, as the dinner-service is united by single geometrical patterns and fitting colours.



# Block rectangular & oval

design Frank Claesen



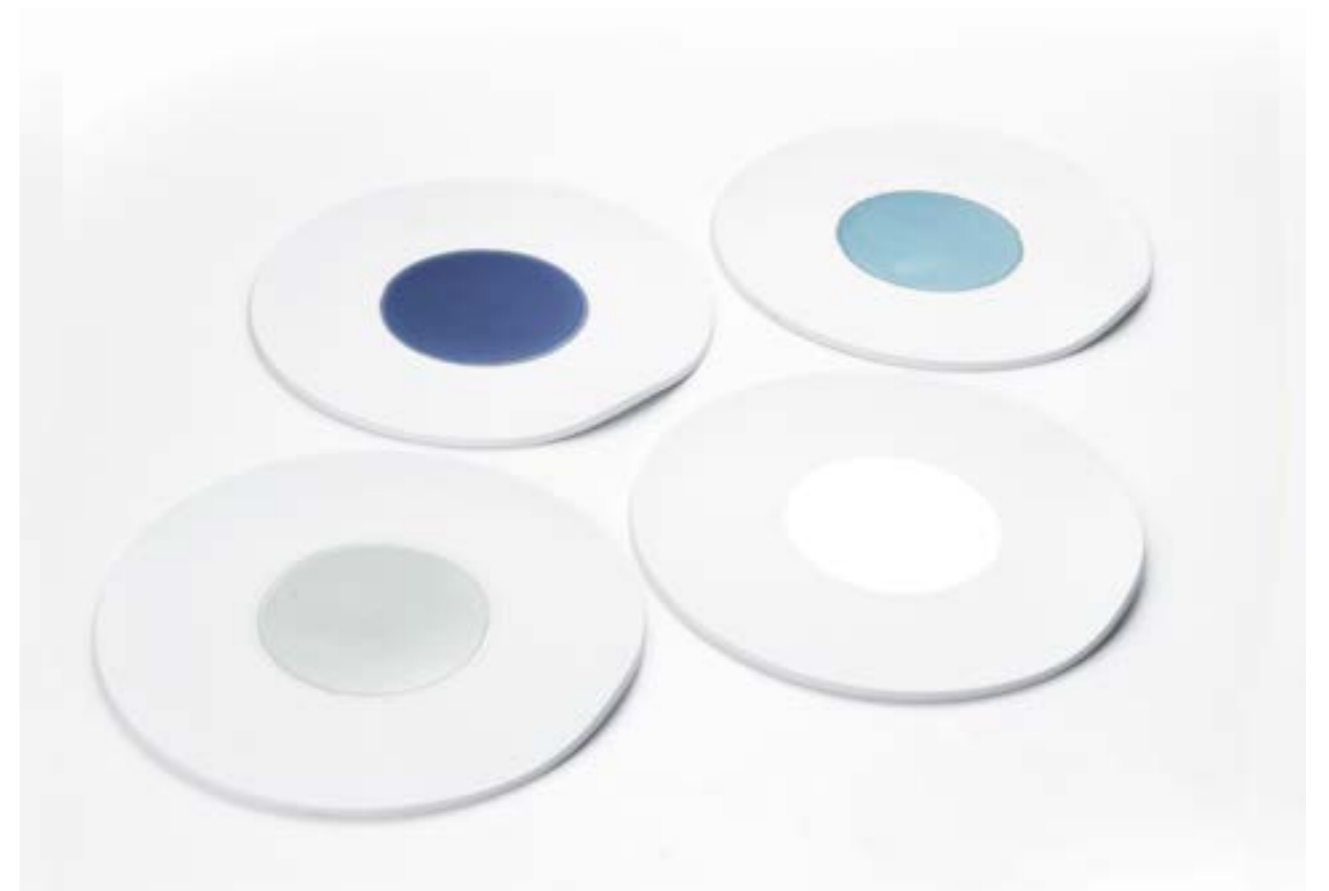
Rosengarten - AT



22

PORCELAIN HAND MADE BELGIUM

Sun design Pieter Stockmans



PORCELAIN HAND MADE BELGIUM

# Rock

design Pieter Stockmans



Bartholomeus - BE

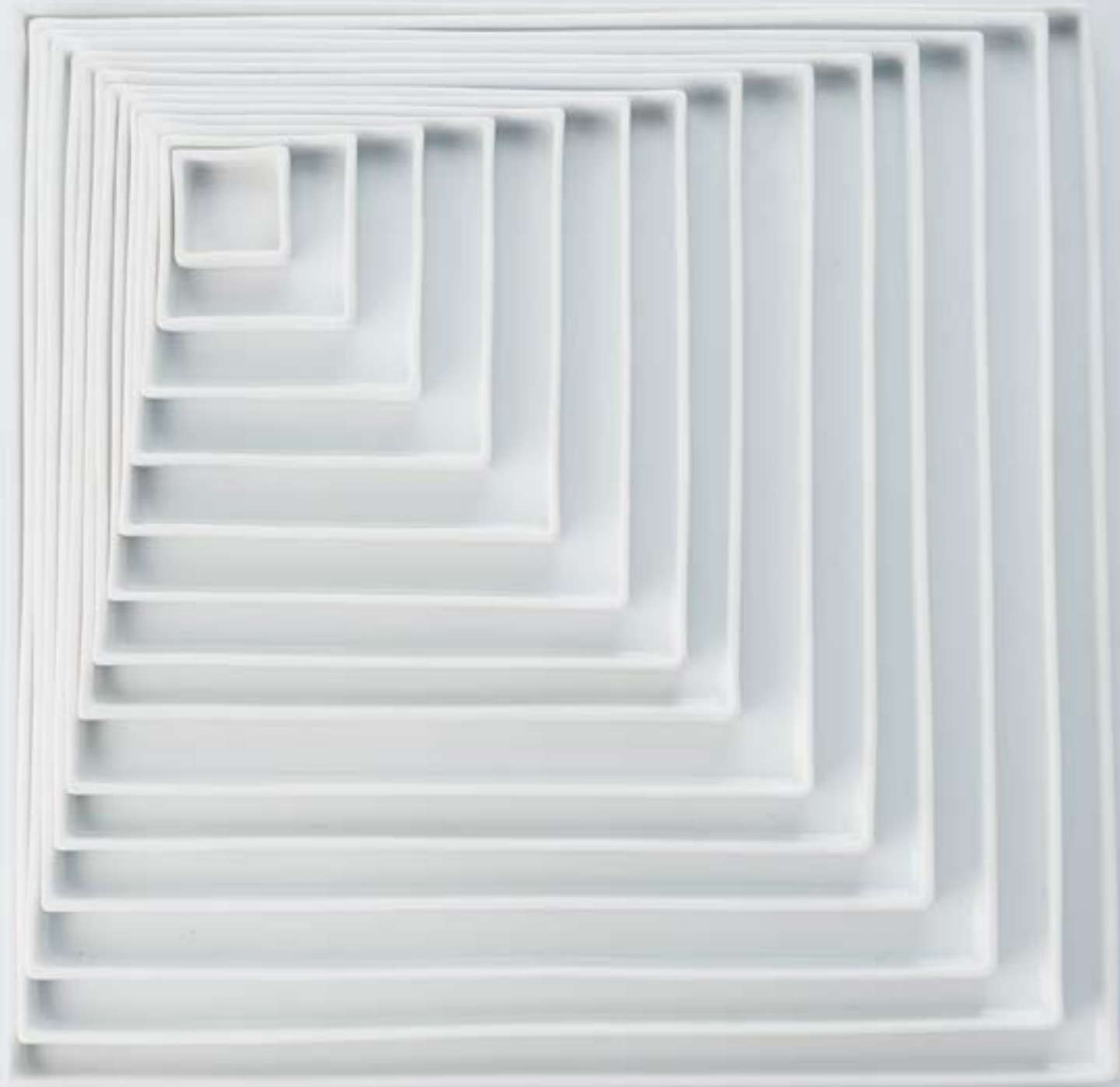


25



26

PORCELAIN HAND MADE BELGIUM



## Still design Pieter Stockmans

The concept "Still" consists out of square plates going from 3 until 29 cm. Thanks to the completeness of the design and the ease to combine gives this tableware a solution for all types of use. Next to the plates all other tableware parts are available. As ever with the designs of Pieter Stockmans this tableware can be easily combined with the other tablewares of our collection.



28



29

# Carboon

design Pieter Stockmans



*'... the stultifying effect of working in an art form that is 30,000 years old, a history that often invokes a conservative approach... Piet Stockmans proved to us that there is no limit inherent in materials or processes that cannot be surrounded by imagination...'*

*Garth Clark*



Fin design Frank Claesen



32



33



PORCELAIN HAND MADE BELGIUM

Rog design Pieter Stockmans



34



PORCELAIN HAND MADE BELGIUM

# Block round design Pieter Stockmans



35

PORCELAIN HAND MADE BELGIUM

# Block round design Frank Claesen



Bartholomeus - BE



37



38

PORCELAIN HAND MADE BELGIUM

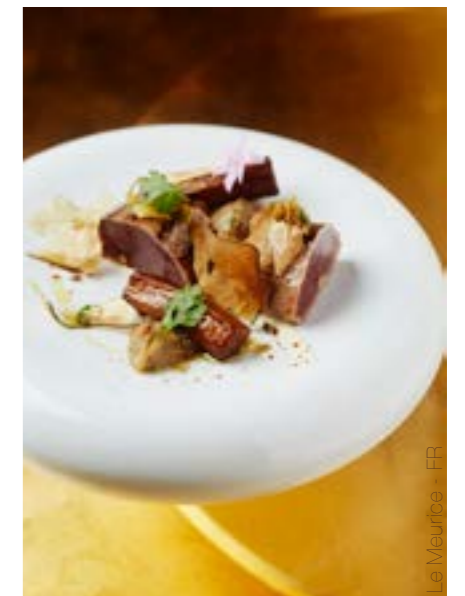


# Sphere

design Pieter Stockmans



39



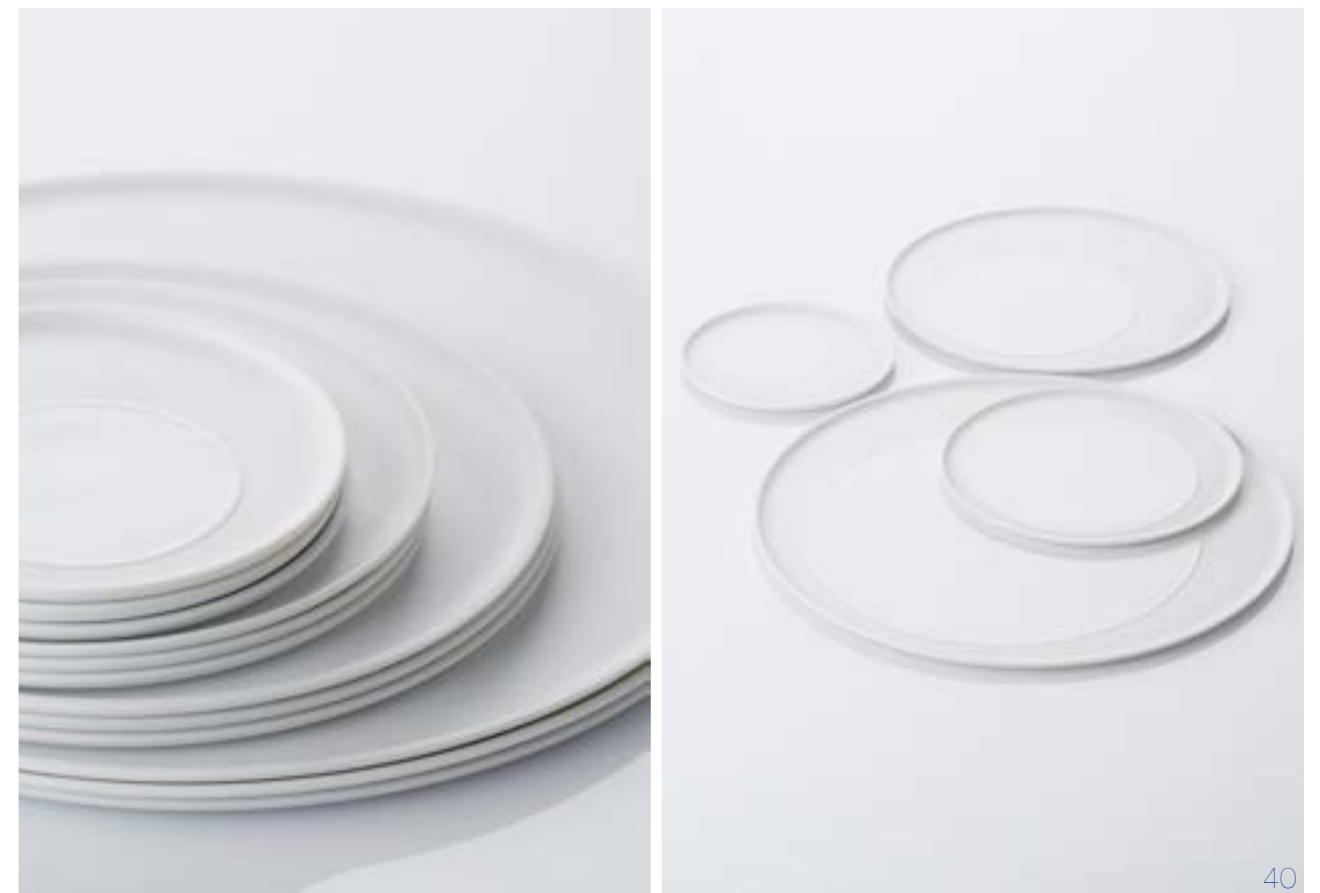
Le Meurice - FR

Le Meurice - FR

PORCELAIN HAND MADE BELGIUM

# Mirror

design Frank Claesen





Disk design Pieter Stockmans



42



43



Innesto - BE

PORCELAIN HAND MADE BELGIUM

Table design Pieter Stockmans



44



45



PORCELAIN HAND MADE BELGIUM



46

# Dauw

design Frank Claesen



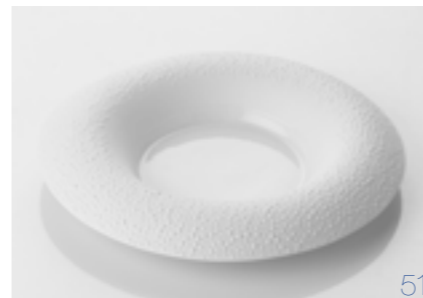
47



48



49 50



51



52 53



Leaf design Widukind Stockmans



54



55

PORCELAIN HAND MADE BELGIUM

Focus design Pieter Stockmans



56

PORCELAIN HAND MADE BELGIUM

# Base

design Pieter Stockmans



58



59



60

# Nightsky

design Frank Claesen





# Upside Down design Pieter Stockmans



Nuance - BE

64



65

Infini design Pieter Stockmans



Bartholomeus - BE



67

PORCELAIN HAND MADE BELGIUM

# Tilting

design Linde Hermans



68



69



70



71

PORCELAIN HAND MADE BELGIUM

# Saturn

design Pieter Stockmans



72

PORCELAIN HAND MADE BELGIUM

# Niessing

design Pieter Stockmans

*'There is a unique sensibility to materials that differentiates Piet from others. You feel his work without even touching it. He has no equal.*

*From our first meeting at his Studio, there has been a mutual respect and admiration for our mission to touch people's life through good design. Be it the lecture in Chicago when the audience listened to him in awe, to his incredible puppy "wind" for our "puppy love" project that benefited cancer research, Piet Stockmans continues to enrich our lives with every new creation. We love him.'*

*Nasir Kassamali*



73



74



75

PORCELAIN HAND MADE BELGIUM

Orbit design Frank Claesen



76



77

PORCELAIN HAND MADE BELGIUM

# Oreille

design Frank Claesen



# Conus

design Pieter Stockmans



79



PORCELAIN HAND MADE BELGIUM

Fosengarten - AT

# Rough

design Frank Claesen



80

PORCELAIN HAND MADE BELGIUM

# Assiette de présentation

design Pieter Stockmans



PORCELAIN HAND MADE BELGIUM

# Windlights

design Pieter Stockmans



82

PORCELAIN HAND MADE BELGIUM



© D. Claessen





Only a visit of our studio gives you a complete picture of our collection.



# Visit us



**STUDIO PIETER STOCKMANS®**  
Handmade porcelain Belgium

C-MINE 100 b 2  
3600 GENK  
BELGIUM  
T +32-(0)89-382 362

OPEN BY APPOINTMENT  
E [INFO@PIETSTOCKMANS.COM](mailto:INFO@PIETSTOCKMANS.COM)  
W [WWW.PIETSTOCKMANS.COM](http://WWW.PIETSTOCKMANS.COM)



**STUDIO PIETER STOCKMANS®**  
Handmade porcelain Belgium



Everything the Studio Pieter Stockmans designs is intended to give the user, whether professional or end consumer, a platform to present their meals.

This platform must serve the food.

This is why our design is so conservative, so sober; to allow the food, not the platform, to receive the most attention.

Our purpose then is to focus on the way in which the food will be presented and not the actual development of the form of the dishware.

Our plates must provide the cook with the space to use the ingredients creatively.

