



#19



This is Cookplay

A Brief But Great Story
- Una corta pero gran historia -

Cookplay is a new-coming basque editor created by the designer Ana Roquero to redefine the modern table offering a more creative and refreshing tableware being nearest to the sensibility of the new food culture. Cookplay began winning a Red Dot Design Award for a shell adapted to the hand and now after 4 years since its formation it is positioned as the tableware brand of cutting-edge design. It is present in more than 40 countries and achieving numerous worldwide awards in different areas such as design, business and hospitality.

“We are disruptive, we look towards a near future of new habits and new foods but our products are designed to last and stay with us”/

Cookplay es una nueva editora vasca de menaje creada por la diseñadora Ana Roquero para redefinir la mesa moderna con propuestas creativas y refrescantes cercanas a la sensibilidad de la nueva food culture. Tras 4 años desde su creación, Cookplay que ganó un Red Dot Design Award por el diseño de una concha adaptada a la mano, se posiciona como la marca de menaje de diseño de vanguardia, presente en más de 40 países y cosechando numerosos premios nacionales e internacionales en el ámbito del diseño, de la empresa y de la hostelería.

“Somos disruptivos, miramos hacia un futuro cercano de nuevos hábitos y nuevas comidas pero nuestros productos están diseñados para durar y permanecer con nosotros”

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www.cookplay.eu

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How the world eats / Como se come en el mundo

By Ana Roquero

Perhaps my restless desire to travel since I was a child brought me to generate ideas about tables designed to fit diversity and fusion. Elements like oriental bowls and small plates, with gold and silver finishings have guided and inspired me to create plates that encourage sharing and enjoying a table of colour, of condiments, where each flavour and plate has its place and its importance.

I have always been fascinated by the scrupulously organised small boxes found on Japanese tables, where size and colour are key to the plate's composition, as well as the hundreds of Lebanese metallic trays containing strong flavours that compete against each other, or the Mexican tortillas in hand-made plates adorned with colourful decorations followed by mini bowls containing thousands of sauces organised by their heat index.

However, when we land in Europe we find boring tables with one big plate to accommodate our functional menus: proteins, vegetables and carbohydrates mixed together to satisfy our needs at once. That all-in-one 'monomenu' designed to finish our food quickly and clear up the table fast that we have all been through...

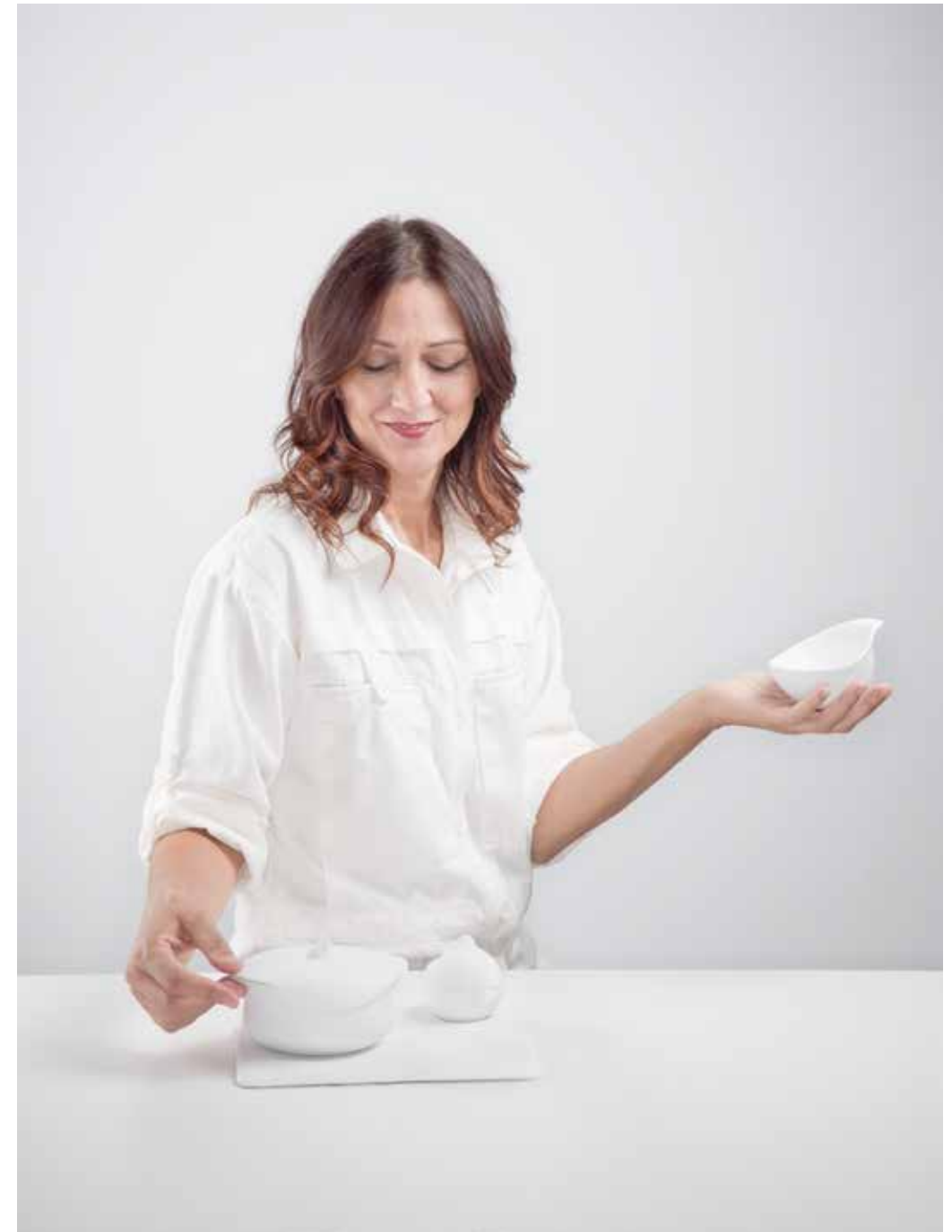
Let's enjoy tables with inspiring plates that help us create moments full of emotion. Let's try new compositions and decorations with flowers and fruits in plates of different sizes to make each meal, each sauce, each side, find their place in their universe. It was the interest in learning about this great diversity that lead me to conduct an in-depth study and analysis to get a close look at the mediums people around the world use to eat.

Tal vez mi inquietud viajera desde niña me llevara a proponer ideas sobre mesas diseñadas para dar cabida a la diversidad y el mestizaje. Elementos orientales como los boles y los platos de pequeño formato, acabados en oro y plata han ido sugiriendo en mis platos diseñados para menús donde se comparte y se disfruta la mesa de color, de salsas, de condimentos, donde cada sabor, cada plato ocupa su lugar y tiene su importancia.

Siempre me han fascinado las cajitas ordenadas y escrupulosas de las mesas japonesas donde el color y el tamaño forman parte fundamental en la composición del plato, o los cientos de platillos metálicos libaneses de sabores potentes que compiten entre sí o las tortillas mejicanas en platos de dibujos de colores artesanales acompañadas por mini boles en mil y una salsas ordenadas por su grado de picante...

Pero al aterrizar en Europa nos encontramos con mesas aburridas con el plato único de gran formato para dar cabida a nuestros menús funcionales; proteínas, verduras y carbohidratos juntos para satisfacer de una vez nuestras necesidades, ese monomenu todo en uno para acabar rápido y recoger rápido, quién no lo ha sufrido...

Disfrutemos de nuestras mesas con platos que nos inspiren, que nos ayuden a crear momentos de emoción, probemos composiciones nuevas, decoraciones con flores y frutas en platos protagonistas de diferentes tamaños para que cada comida, cada salsa, cada guarnición encuentren su sitio en su universo. Y mi interés por conocer esa gran diversidad me llevó a realizar un profundo estudio y análisis para conocer de cerca los soportes donde come el mundo.



Ana Roquero, founder & designer of Cookplay



New collection "The Tablet"

The Tablet



4 pieces set of “The Tablet” / Set de 4 piezas “The Tablet”

The Tablet, a universal support whose measurements and proportions respond to, as its name implies, that new format that has been introduced on our daily lives and whose dimensions and aesthetics have become so familiar and mundane to us. “The Tablet is my personal homage to Steve Jobs, a 25x20 cm piece that becomes ductile and sinuous, drawing a landscape of dunes with its three bas-reliefs that accommodate each meal.” Ana Roquero remarks.

The Pot, The Nest and The Ball are volumes that were designed to fulfill its functional purpose: main dish, garnish and sauces. With an exquisite and demanding development of its shape adapted to our hand, form follows function, embellishing it and elevating it to artistic object that provides magic and emotion. /

The Tablet es un soporte universal, sus proporciones y medidas responden como su nombre indica a un nuevo formato introducido en nuestro día a día, cuya estética y dimensión nos resulta ahora tan familiar y cotidiana.

“The Tablet es mi personal homenaje a Steve Jobs, una pastilla de 25x20 cm que se hace dúctil y sinuosa dibujando un paisaje de dunas con 3 bajo relieves para alojar la comida” remarca Ana Roquero.

The Pot, The Nest y The Ball son volúmenes diseñados para cumplir su función; plato principal, guarnición y salsas, con un desarrollo formal exquisito y exigente, adaptado a la mano, la forma sigue a la función, la embellece y la eleva a objeto artístico, aportando magia y emoción.



The new collection The Tablet is the outcome of an in-depth analysis with the aim to design a set for every kind of meal around the world /

La nueva serie The Tablet es el resultado de un largo análisis con la intención de diseñar el conjunto de soportes que dan cabida a todas las comidas del mundo.



The Tablet



The Nest



The Ball



The Pot



The innovative base of “The Tablet” looks absolutely unique. The rest of the pieces are versatile and suitable for any kind of events /

El innovador soporte de “The Tablet” resulta de gran atractivo y el resto de sus piezas, con su gran versatilidad, son perfectas para todo tipo de eventos.



The nest & The Ball





Café Gourmand with The Tablet



Jomon

Inspired in nature and going back to our origins with a pure essential form, Jomon is a kind of shell which can be held in your hand to eat in a free way, sitting at the table, standing or lying down /

Inspirado en la naturaleza y en la vuelta a nuestros orígenes, Jomon con su forma pura y esencial es una concha que se posa en nuestra mano para comer de una forma libre, sentado en la mesa, de pie o tumbado



The new Jomon Beltz



A set of trays with reliefs where the bowls can rest offer various dining possibilities and its aim is to be the support of the most divers gastronomy /



Un sistema de bandejas donde los cuencos descansan ofrecen un sinfín de posibilidades de presentación en la mesa. Su objetivo; ser el apoyo de la más diversa gastronomía.





Jomon shares little moments with you every day and makes them unique/

Jomon comparte contigo los pequeños momentos del día a día y los convierte en únicos





Yayoi

Yayoi is a dining set that invites you to eat in a healthy and creative way, offering four different pieces of porcelain designed to create your own table settings and more personal menus /

Yayoi es un set de menaje que invita a comer de una forma creativa ofreciendo cuatro diferentes soportes diseñados para crear tu propia visión de la mesa y configurar tus menús más personales.





Yayoi set with bamboo tray



Yayoi Beltz Appetizer



Yayoi Beltz Superflat and Flat





Shell Line





The ergonomic, as well as delicate design of its four elements, allows a wide range of uses, whether traditional cuisine or the most modern conceptual presentations/

El delicado diseño ergonómico de sus cuatro piezas da cabida a los platos más esenciales de la buena cocina tanto tradicional como de vanguardia.





The Fly collection is airy, light, with shapes that express beauty and innovation in porcelain, inviting and versatile pieces/

La colección Fly es aérea, ligera, de bellas e innovadoras formas en porcelana, envolventes y delicadas piezas versátiles





Fusion of cultures, the world of tea and coffee, appetizers, sauces and garnishes...
A design without handles that allows to feel its volumes and experience its texture and touch /

Fusión de culturas del mundo del té y el café, aperitivos, salsas y guarniciones...
Un diseño sin asas, sintiendo su volumen y experimentando su tacto



The Fly collection

Projects we love

Cookplay has managed to be present in the most exquisite places, the coolest taverns, a worldly luxury...

Our thanks to all gastronomic projects where Cookplay has helped bringing art and creativity to achieved a more explorative dinning experience /

Cookplay ha conseguido estar presente en las mesas más exquisitas, las tascas más lujosas, el lujo más mundano. Nuestro agradecimiento a todos los proyectos gastronómicos donde Cookplay ha ayudado a aportar arte y creatividad para conseguir una mesa más explorativa.



Le Basque Catering, Miami



Maison Carte D'Or, Paris



Hotel W, London



Pacha Ibiza



Santo Domingo Banquets



Chef Juan Mari Arzak



Cutipol Store



Dominique Crenn



Merci, Paris

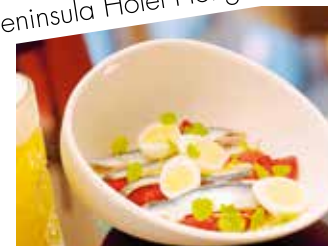


Kabuki Raw

Kiko Moya, L'Escaleta chef



Ana Roquero and Yoshiharu Kaji, Felix chef at Peninsula Hotel Hong Kong



Hotel Marriott Renaissance, Paris



Asador Etxebarri



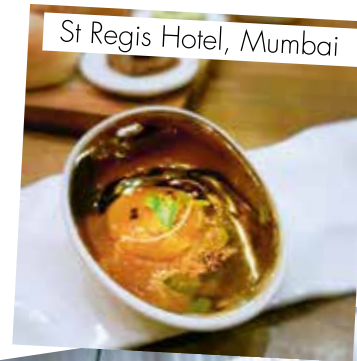
Chef Martin Berasategi and Ana Roquero



Francis Paniego, El Portal



Chef Eneko Atxa



St Regis Hotel, Mumbai



Celler de Can Roca



Lafayette Gourmet, Dubai



Event Fondation Louis Vuitton catering by Potel et Chabot



Pastelería Hofmann



Gordon Ramsay

JOMON

Porcelain Bowls



Jomon mini White
10 x 8 x 5 cm
Ref. 10201



Jomon mini Blue
10 x 8 x 5 cm
Ref. 10202



Jomon mini Green
10 x 8 x 5 cm
Ref. 10203



Jomon mini Black
10 x 8 x 5 cm
Ref. 10206



Jomon mini Gold
10 x 8 x 5 cm
Ref. 10204



Jomon mini Silver
10 x 8 x 5 cm
Ref. 10205



Jomon S White
14 x 11 x 4 cm
Ref. 10301



Jomon S Blue
14 x 11 x 4 cm
Ref. 10302



Jomon S Green
14 x 11 x 4 cm
Ref. 10303



Jomon S Black
14 x 11 x 4 cm
Ref. 10306



Jomon S Gold
14 x 11 x 4 cm
Ref. 10304



Jomon S Silver
14 x 11 x 4 cm
Ref. 10305



Jomon L White
18 x 14 x 9 cm
Ref. 10501



Jomon L Blue
18 x 14 x 9 cm
Ref. 10502



Jomon L Green
18 x 14 x 9 cm
Ref. 10503



Jomon L Black
18 x 14 x 9 cm
Ref. 10506



Jomon L Gold
18 x 14 x 9 cm
Ref. 10504



Jomon L Silver
18 x 14 x 9 cm
Ref. 10505

NEW!



Jomon mini Beltz
10 x 8 x 5 cm
Ref: 10207



Jomon S Beltz
14 x 11 x 4 cm
Ref: 10307



Jomon L Beltz
18 x 14 x 9 cm
Ref: 10507

Gift Packs



Sushi Pack



Duo Pack



Tapas Pack

JOMON

Bamboo trays



Jo 8 Bamboo
44 x 20 x 1 cm
Ref. 20204



Jo 5 Bamboo
29 x 20 x 1 cm
Ref. 20203



Jo 2 Bamboo
29 x 10 x 1 cm
Ref. 20202



Jo 12 Bamboo
52 x 22 x 1 cm
Ref. 20205



Bamboo Base



Jo 1 Bamboo
7 x 8 x 1 cm
Ref. 20201

Porcelain tray



Jo Plate Glazed
29 x 15 x 2 cm
Ref: 20103



Jo Plate Matt
29 x 15 x 2 cm
Ref. 20113



Jo 2 Glazed
29 x 10 x 1 cm
Ref. 20102



Jo 2 Matt
29 x 10 x 1 cm
Ref. 20112

Porcelain base



Jo 1 Glazed
7 x 8 x 1 cm
Ref. 20101



Jo 1 Matt
7 x 8 x 1 cm
Ref. 20111

YAYOI

Porcelain Plates



Yayoi Superflat Glazed
26 x 24,5 x 4 cm
Ref: 11006



Yayoi Superflat Matt
26 x 24,5 x 4 cm
Ref: 11016



Yayoi Beltz, Superflat
26 x 24,5 x 4 cm
Ref: 11026



Yayoi Flat Glazed
23 x 20 x 3,5 cm
Ref: 11004



Yayoi Flat Matt
23 x 20 x 3,5 cm
Ref: 11014



Yayoi Beltz, Flat
23 x 20 x 3,5 cm
Ref: 11024



Yayoi Deep Glazed
19 x 16 x 4 cm
Ref: 11003



Yayoi Deep Matt
19 x 16 x 4 cm
Ref: 11013



Yayoi Beltz, Deep
19 x 16 x 4 cm
Ref: 11023



Yayoi Side Glazed
14 x 11 x 3 cm
Ref: 11002



Yayoi Side Matt
14 x 11 x 3 cm
Ref: 11012



Yayoi Beltz, Side
14 x 11 x 3 cm
Ref: 11022



Yayoi Appetizer Glazed
10 x 6 x 3,5 cm
Ref: 11001



Yayoi Appetizer Matt
10 x 6 x 3,5 cm
Ref: 11011



Yayoi Beltz, Appetizer
10 x 6 x 3,5 cm
Ref: 11021

Porcelain Sets



Yayoi Set Glazed
4 Plates
Ref: 11005



Yayoi Set Matt
4 Plates
Ref: 11015



Yayoi Beltz, Set
4 Plates
Ref: 11025

NEW!

THE TABLET

Porcelain Plates



The Tablet
25 x 20 x 1,5 cm
Ref: 14001



The Pot
15,5 x 14,5 x 9 cm
Ref: 14002



The Nest
12 x 10 x 8,7 cm
Ref: 14003



The Ball
7 x 7 x 7,7 cm
Ref: 14004



The Board
10 x 31,5 x 3 cm
Ref: 14005



The Saucer
16 x 17,8 x 2,2 cm
Ref: 14006



The Plate
22,2 x 25 x 2,3 cm
Ref: 14007



The Platter
35,5 x 23,5 x 2,2 cm
Ref: 14008

YAYOI

Bamboo Trays



Yayoi Small Tray
31 x 29 x 2,5 cm
Ref: 11201



Yayoi Big Tray
43 x 36 x 2,5 cm
Ref: 11202

