



SOLUTIONS FOR
HOSPITALITY

Designed
for you

FPG

**Trusted.
For Life.**



Trusted.
For Life.



FRONT COVER: EIGHT RESTAURANT, LANGHAM HOTEL, AUCKLAND, NEW ZEALAND / ISFC: FPG CUSTOM CARVERY DISPLAY



YOUR TRUSTED PARTNER FOR FOOD SERVICE SOLUTIONS

Premium hospitality for guests at hotels, airline lounges, or institutions.

Prestigious business and government functions.

Weddings and celebrations for life's important events.

If you cater for large groups of guests you'll know that food and its presentation are critical success factors.

You'll also appreciate quality, reliability, and durability in the equipment that you use.

Plus, the ability to design the finishing touches to create a unique display just for you.



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PHOTO CREDIT: © HERMITAGE HOTEL, AORAKI, MOUNT COOK, NEW ZEALAND

PREMIUM FOOD DISPLAY SOLUTIONS

FPG are experts in designing and implementing premium food display solutions for fresh food service.

We help hospitality businesses to improve their yield and lift business performance with beautifully executed, operationally-efficient equipment and food service stations.

With Head Office in New Zealand we provide a one-stop shop:

- FPG temperature-controlled buffet and food display equipment
- Joinery and finishing touches to suit your operation and interior design

The results are stunning displays.



AIR NEW ZEALAND, KORU LOUNGE, AUCKLAND, NEW ZEALAND



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SIMPLIFY YOUR PROJECT BY WORKING WITH ONE PARTY – FPG

We make it very easy for you. Only two parties are involved in the decision making process: you and FPG.

Responsibilities and lines of communication are very clear. And we provide great value by offering bundled services and only using quality, fit-for-purpose components.

You can trust us. We've been doing this for more than 30 years.



VALENTINES RESTAURANT AND BAR, CHRISTCHURCH, NEW ZEALAND

“Why did I
choose FPG?”

Because I
trusted them
to deliver.”

Ravi Lal - Master Franchisor
Valentines Restaurants
New Zealand



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OUR GUARANTEES

YOUR **TRUSTED PARTNER.**

Ensuring stress-free
experiences for our
customers.

WE HELP YOU **SELL MORE.**

Guaranteed best-in-class
design that delivers unique
customer experiences.

BUILT **TO LAST.**

We stand by everything
we sell for its lifetime.



Robert Darroch
Managing Director
& Chief Executive Officer



OUR FOCUS

MARKET KITCHEN, SKYLINE, QUEENSTOWN, NEW ZEALAND

Unlike others, we specialise, only taking on projects involving the retail, presentation and serving of fresh food and drinks.

This means we have a deep understanding of the foodservice business including customer flow, staff numbers, and costs.

We are able to create innovative solutions and collaborate with you to develop new ideas. We monitor international trends and can reflect those relevant trends in your business.

Drawing on our capabilities, we are experts in seamlessly integrating specialist 'front-of-house' temperature-controlled equipment and food cooking stations within quality joinery – **beautiful results with no hassle.**



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FOUR POINTS BY SHERATON, AUCKLAND, NEW ZEALAND

TEMPERATURE-CONTROLLED FOOD DISPLAY EQUIPMENT

FPG not only designs joinery solutions. We manufacture our own temperature-controlled food display equipment to meet both core product temperature and energy efficiency requirements.

The technology we use in our display cabinets is designed to extend shelf life and present food well using energy-efficient bright LED lighting. And if it's not made by us, we source from our international supply chain.

We quality control everything.



FPG MANUFACTURING PLANT, NAPIER, NEW ZEALAND



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FPG IS UNIQUE

FPG is solution-focused.

We are a multi-disciplinary, one-stop shop for design, production, procurement, and installation.

Our tight-knit team are all located under the same roof which means:

- Direct lines of communication to enable changes to be executed quickly.
- Significantly fewer issues during build and on-site during installation.
- Shorter project timelines so you can open and commence trading sooner.
- No surprises – we'll stick to your budget and communicate cost ramifications of the decisions you make.



MARKET KITCHEN, SKYLINE CONCEPT RENDER USING SOLIDWORKS & KEYSHOT SOFTWARE



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FPG METHOD

**FPG implements an uncomplicated,
customer-focused process proven
to deliver results.**

From start to finish, you'll have one of our experienced customer managers appointed to liaise with you. They will be your single point of contact throughout the whole process, making it very easy to engage.



MARKET KITCHEN, SKYLINE,
QUEENSTOWN, NEW ZEALAND

We start with your goals.

Talk to us about your project, timeline and budget. We use a consultative style of engagement designed to meet the needs of your project.

Your project scope can be large or small:

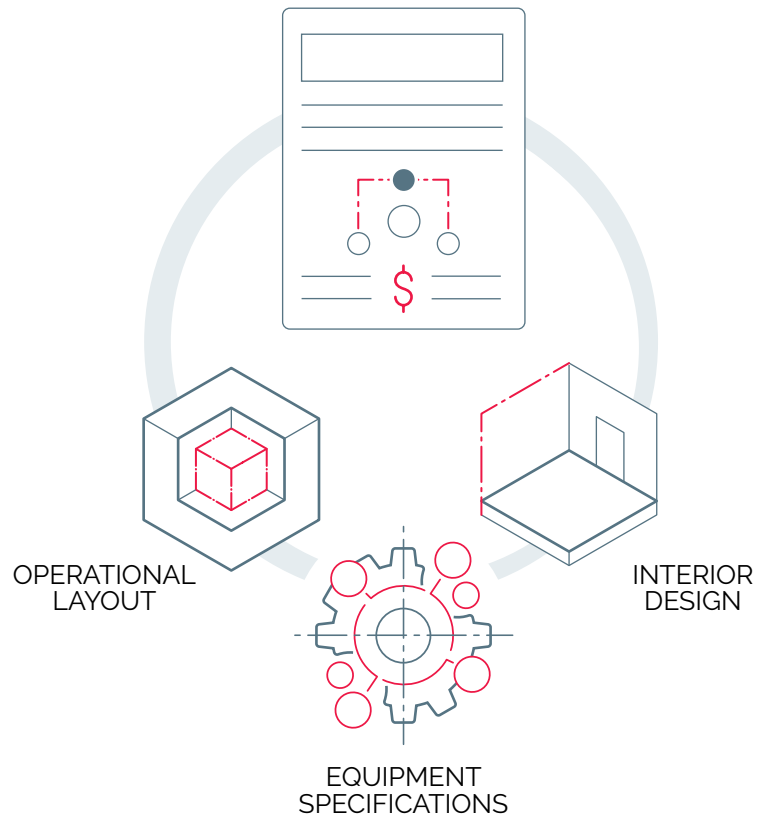
- 'Full project delivery' including branding, spatial and interior design, and integrated joinery and equipment through to installation and commissioning and everything in between.
- 'Design and construct' project such as a mobile service station for hot food.



Trusted.
For Life.

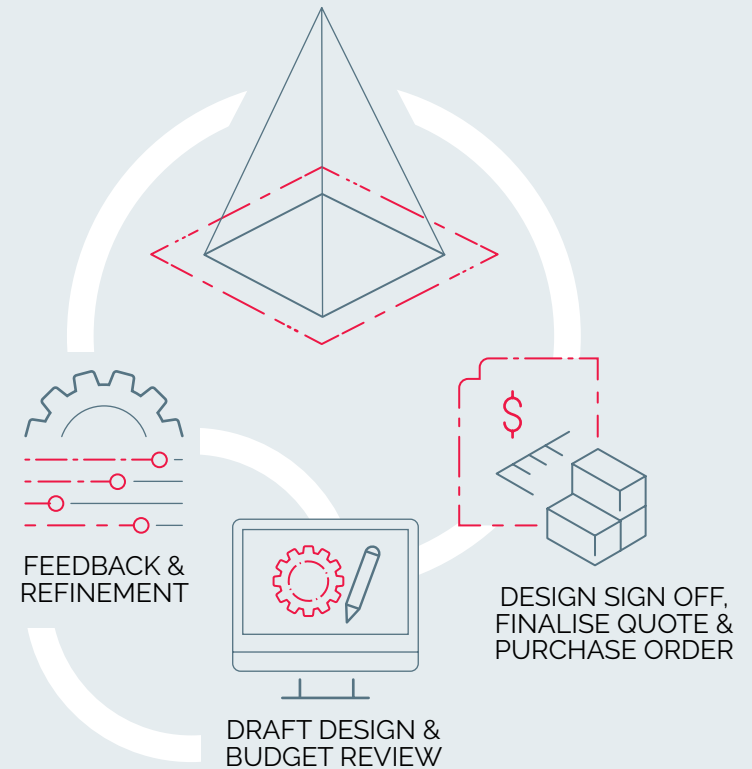
PROJECT BRIEF

We'll explore your vision and
what's important to you.



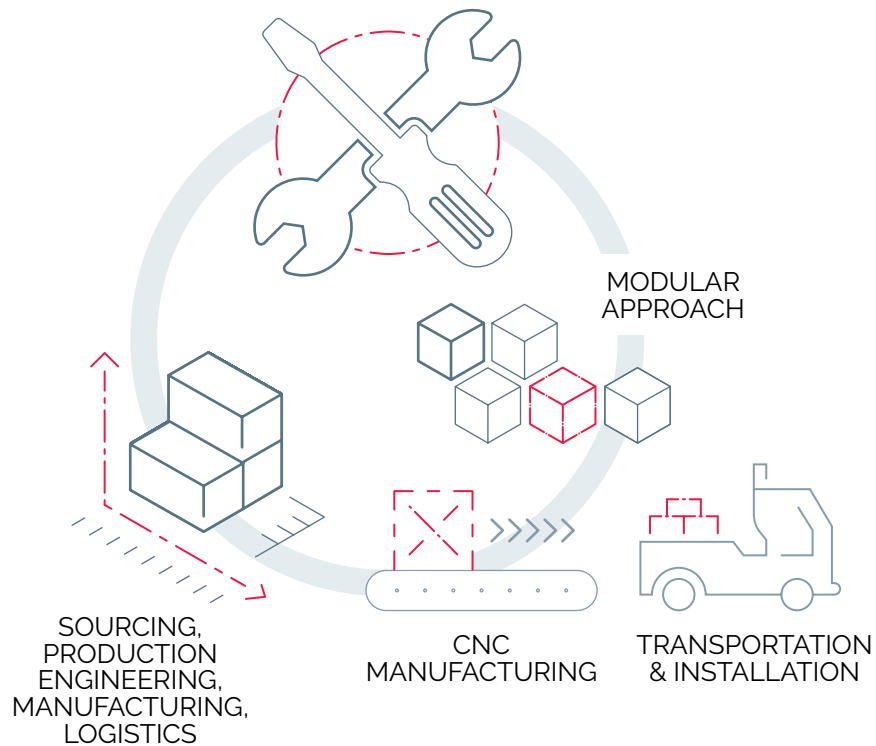
CONCEPT DEVELOPMENT

Our Design team has a full complement
of tools to turn a brief into concept visuals.



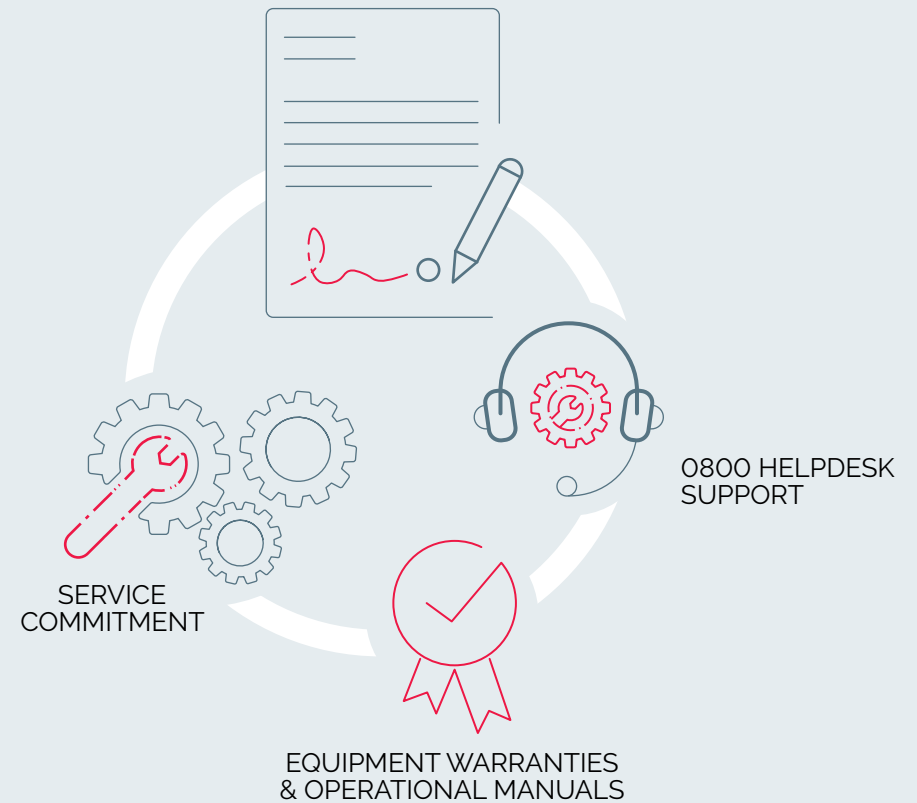
BUILD & INSTALL

Following acceptance of our proposal and sign-off on design, FPG progresses to implementation.



HANDOVER & OPERATIONAL TRAINING

No project is complete until handover and operational training have been delivered.





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PROJECTS

FPG works directly with hospitality businesses or may be contracted through others to deliver fresh food displays and joinery solutions.

The following is a showcase of solutions we have provided. Our thanks to customers and partners for the privilege of presenting these examples to you.

Hotel Fit-Out: M Social, Auckland, New Zealand

Located in the heart of Auckland, M Social is an inner-city hotel with proximity to the Waiheke Island Ferry Terminal, the New Zealand Maritime Museum, Britomart Station, and The Sky Tower.

Guests can dine at the onsite Beast and Butterflies restaurant, or enjoy a drink at the bar.

FPG SCOPE OF WORK

- Reception and rear bench; custom build and install with integrated lighting, electrical feeds and gold mirror effect to base.
- Bar, rear bench and buffet; build and install with integrated lighting, electrical feeds and feature tiling.
- Custom feature wall; build and install with integrated lighting and electrical feeds for digital screens. Supplied as a flat pack and constructed on-site. Curved foyer cabinets with custom wallpaper and bronze toe kick.



© M SOCIAL HOTEL, AUCKLAND, NEW ZEALAND





© ACCOR LIVE LIMITLESS, PULLMAN HOTEL ROTORUA



PULLMAN HOTEL, ROTORUA, NEW ZEALAND



© ACCOR LIVE LIMITLESS, PULLMAN HOTEL ROTORUA





Hotel fit-out: Pullman Hotel, Rotorua, New Zealand

Situated in the heart of the city and moments away from the lakefront, Pullman Rotorua provides the perfect base to explore the region's geothermal paradise: shooting geysers, bubbling mud, natural hot springs and magical forests.

FPG SCOPE OF WORK

Using premium materials, apply design, and manufacture and install 'statement' pieces:

- Six columns of walnut strips with bronze capping at the top and bottom.
- High-impact counters and feature shelving complemented with integrated lighting.
- Reception pod with floating counter tops and back counter.
- Buffet joinery and specialist food service equipment.
- Durable banquet seating finished with leather and natural timbers.
- Fixtures for TV units and library resources.

CREATING DRAMA



LIVE COOKING STATIONS



EIGHT RESTAURANT, LANGHAM HOTEL, AUCKLAND, NEW ZEALAND



Live cooking stations delight the senses.

They create an air of excitement.

They create drama.

Each cooking station is custom-designed by FPG to match the food offer and operational requirements.

From tiered benches to refrigerated decks with attractive stone, metal and timber finishes, there is a huge variety of display options to bring your live cooking station to life.

VISUAL FLAIR



FRESH MEATS

There is something special about a diner choosing their meat from displayed options. The experience creates anticipation.

Fresh food ingredients such as meat cuts have special requirements for food safety and shelf life.

FPG recommends a refrigerated display cabinet to showcase your premium fresh ingredients:

- Cabinet lighting focuses attention on the meat and other ingredients.
- Ingredients are held in a temperature-safe environment.
- Shelf life is extended through managed humidity.
- Request the size of cabinet to meet your capacity needs.
- Enhance the presentation of ingredients by using attractive displayware and adding live herbs to create a sense of freshness.



VALENTINES, NORTH SHORE, NEW ZEALAND

CONTROLLED ENVIRONMENTS



MEAT AGING CABINETS

For meat connoisseurs, aged meat is a treat.

For the restaurateur, aged meat represents a significant investment and is a high value item on the menu. It is vitally important that aged meat is held in a purpose-configured, temperature-controlled display.

FPG offers refrigerated, humidity-controlled cabinets:

- Fitted with specialist hanging racks and shelves designed specifically to age meats.
- Available in a range of widths and sizes to accommodate your capacity requirements.
- Either freestanding or incorporated into custom-made food service fixtures.

SPECIALISED SOLUTIONS

CUSTOM DIM SUM DISPLAY

Our customer's challenge - to display dim sums and dumplings in an authentic style while allowing customers to serve themselves by selecting individual items or a whole basket.

FPG developed a custom steamer that enabled the display and storage in traditional bamboo baskets. Steam passes through the baskets keeping product at temperature and holding it fresh for diners.



FOOD THEATRE



CUSTOM SEAFOOD DISPLAY

**Create a different and innovative way
to display shellfish and seafood.**

FPG developed a custom insulated ice well
with large acrylic bowl and underlit LED lighting.

The display is easy to operate and clean by the restaurant
staff and will be easy to maintain by the on-site maintenance
team for many years to come.



FRESH DISPLAYS



ICEWELL DISPLAY

**Display food on a dramatic bed of ice
as an alternative to a refrigerated display.**

FPG developed an ice well display system fitted with gantry, transparent glass walls and underlit with LED lighting to attract and create interest. Fantastic to present seafood and other refrigerated delights to diners.

Easy to use, easy to maintain.

STRATOSFARE, SKYLINE, ROTORUA, NEW ZEALAND



CUSTOMISE YOUR DISPLAY



REFRIGERATED BUFFET

FPG offers a range of refrigerated buffets to suit a range of applications.

- Available in a variety of lengths.
- Designed to be mounted into joinery.
- Across the chill well, the temperature below the refrigeration air curtain is 2°-4° celsius.
- Standard and custom sneeze guard options.
- LED lighting.
- Under-mounting into joinery leaves only the refrigerated area visible within the joinery fixture.
- Display decks in a variety of materials are an optional extra.
- Display deck height within the chillwell can be raised or lowered to suit the required display.
- Integral or remote refrigeration systems.

Let us work with you to design a refrigerated buffet that supports your current and possible future menu requirements.

READY
TO EAT

GRILLED FARE



HEATED BUFFET

Our heated buffets keep food hot and importantly fresh, complemented with strong presentation to enhance appeal.

FPG offers a range of in-counter and mobile hot food display systems:

- Available in a variety of lengths.
- In-counter is designed to be mounted into joinery fixtures / food service counters.
- Wet well or dry well operation.
- Heat lights in gantry oven.
- GN 3 gastronorm sizes.
- Custom display applications and merchandising.
- Under-mounting into foodservice fixtures so that only the well is visible.

Let us work with you to design a hot food buffet that supports your current and possible future menu requirements.

VARIETY OF SOLUTIONS





MODULAR DISPLAYS

Modularity is an important principle that FPG often incorporates into the design of mass catering solutions.

Having different stations - heated, ambient or refrigerated - creates interest, differentiates menu offerings, supports ease of operations and top-up servicing, and supports customer journeys.

All leading to memorable guest experiences.



FIT-FOR-PURPOSE COMPONENTS



MOBILE FOOD STATIONS

Mobile food stations provide a practical solution to hosting events across multiple locations at your venue, or to change your standard food service layout to meet a particular requirement.

Constructed from durable materials and fitted with high quality castors, mobile food stations from FPG will provide your business with years of trouble-free service.



DEVON HOTEL, TAURANGA, NEW ZEALAND



RSA TAURANGA, NEW ZEALAND

DUCK SERVING CABINETS

Some foods demand a special focus in your food offer.

If your speciality is duck or other poultry product, then explore our duck serving cabinets.

The FPG heated cabinet is fitted with purpose-design components to help you showcase your premium offer while being very easy for staff to operate and maintain.



Working together
to bring you the
best food service
solutions



SWEET TREATS

High value menu offerings such as exquisite desserts, chocolates or cakes deserve their own refrigerated showcase.

Constructed from double-glazed glass, FPG temperature controlled cabinets maintain products in a humidity-controlled environment for extended shelf life at core product temperature.

From base-only to base plus 2- or 3-shelves, FPG cabinets can be configured to match your capacity and display requirements.

Fitted with long lasting LED lighting to put the spotlight on your product.





FPG focuses on
designing premium,
compliant food and
drink display cabinets





Trusted.
For Life.



AIR NEW ZEALAND, REGIONAL AUCKLAND, NEW ZEALAND

LIKE WHAT YOU HAVE SEEN?

Contact FPG to explore how we can help you:



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C-STORE



CAFÉ/BAKERY
OSR



FMCG



HOSPITALITY



SPECIALTY
FOOD SERVICE



SUPERMARKET

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