

Figgjo LOOKBOOK



NEWS

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HOW WE WORK

COLOUR PALETTE

News!

Figgjo Tri

Geometric, yet organic. With the desire to create a set that is particularly suitable for buffet dining, the result is a unique shape that spices up the table setting.

The series is made up of three serving platters of different sizes, the word 'tri' being a nod to the local Figgjo dialect's way of saying the number 3.

The largest dish in the set is perfect for sizeable pasta dishes or salads in a buffet. At the same time, the middle size allows you to combine several of the Tri shapes and at the same time vary the size as needed. The smallest plate can be used both for serving or as a half deep bistro dish.

3312HH Ø34 x 32,5 cm H5 cm

3312HH Ø34 x 32,5 cm H5 cm

3314HH Ø26 x 25,0 cm H4 cm



News!

Figgjo Podie

Figgjo Podie – a new twist on Figgjo's well-established Cylinder designed by Wilma Greim, which now has been turned upside down. This is a result of a growing demand for smaller products to present and serve delicious dishes.

Figgjo Podie is available in three sizes for presentation and serving of petit four, amuse bouche or hors d'oeuvre. Combine the podiums with the existing cylinders to create a creative and unique landscape for presenting food.

4021CH Ø13 cm H4.2 cm

4022CH Ø10 cm H3.7 cm

4023CH Ø7 cm H2.6 cm



Restaurant, Dubai

Joes cafe

«Born from London's fashion house of Joseph comes JOE'S Cafe with breathtaking view from the café terrace overlooking Burj Khalifa & Dubai fountain.»

Figgjo Concept:
Black & White
Mix of techniques and design



Event, worldwide

Dinner in the sky

"Dinner in the Sky is a Belgian based novelty restaurant service which uses a crane to hoist its diners, table, and waiting staff 150 feet into the air. Forbes magazine called it one of the world's ten most unusual restaurants. Dinner in the Sky has mobile services available in 15 nations, and has operations in various cities including Paris and Las Vegas."

Figgjo Concept:

Figgjo Verde

Figgjo Brem

Figgjo Base

Using colour old gold and antrasit



Seafood Restaurant, Stavanger

Fisketorget

"Our enthusiastic chefs offer simple tasty dishes for lunch and dinner. We focus exclusively on local, short-lived raw materials. An informal, cozy place. With friendly and efficient service. The wine list is professionally prepared by skilled winemakers, and complements the dishes in a unique way"

Figgjo Concept:
White mix
Colour blue/green 5x09



Restaurant, Denmark

TreeTop

” TreeTop Restaurant is part of Munkebjerg Hotel and is a very special experience where you as a guest can follow the preparation of the menu in the open kitchen and watch the chefs create seasonal culinary dishes”

Figgjo Concept:
White elegance
Light Flom



Culturecenter Finland & Sweden

Hanasaari

"Hanaholmen – the Swedish-Finnish Cultural Centre works to develop co-operation between the countries in all areas of society.

Hanaholmen plans and arranges various types of events, courses, seminars and projects as well as investigates various social development needs."

Figgjo Concept:

Figgjo Base

Figgjo Ting

Earthy brown

Colourcode 7x11



Sport Club, Gift set, Stavanger

Stavanger Oilers

"Stavanger Oilers is a Norwegian ice hockey club from Stavanger and plays in the GET league. Stavanger Ice Hockey Club is the club's official name. The club still uses Oilers as its name and brand in most contexts. The Oilers play their home games at DNB Arena which has a capacity of 4 250 spectators."

Figgjo Concept:
Figgjo Children set
0535HH
0536HH
0537HH



Barista in Oslo

Tim Wendelboe

"Tim Wendelboe is an espresso bar located at Grünersgate 1, Oslo, Norway. Our new roastery, coffee resource and training centre is located a short walk away at Tøyengata 29C in Tøyen, Oslo. Our goal is to be among the best coffee roasters and espresso bars in the world and to be a preferred source for quality coffee, knowledge and innovation"

Figgjo Design Collaboration
Figgjo Oslo mugs and Jugs



Hotel chain, Norway

Scandic Hotel

Scandic Hotels AB is the largest hotel chain in the Nordic region with close to 280 hotels in six countries. The chain is Swedish and the head office is in Stockholm.

The chain is represented in Norway, Sweden, Denmark, Finland, Germany, and Poland. Following the acquisition of Rica Hotels, there are 84 hotels in the Scandic chain in Norway.

Figgjo delivers tableware solutions for many of the many Norwegian Scandic Hotels



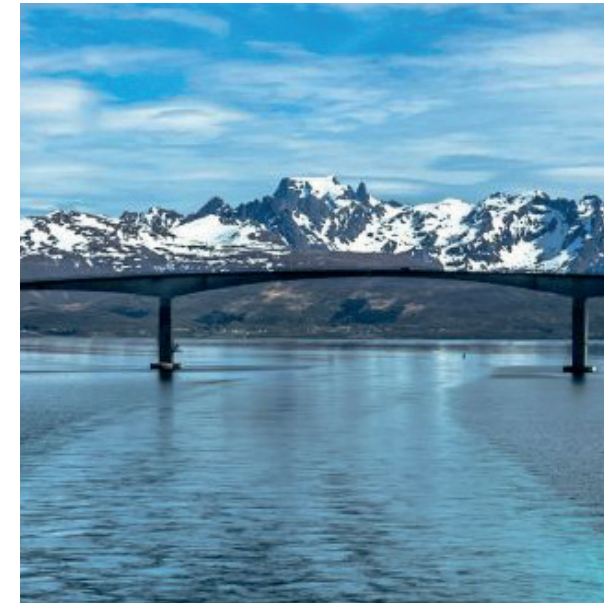
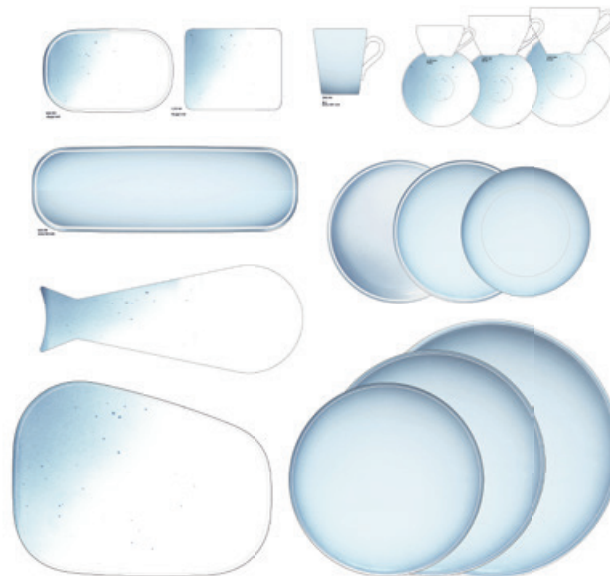
Ferry, Norway

Colour Hybrid

"Color Hybrid is a new plug-in hybrid ferry designed by Ulstein Verft in Norway. Expected to become the world's largest plug-in hybrid vessel, Color Hybrid is being developed as part of Color Line's fleet-renewal programme to replace the company's M/S Bohus ship.

Designed to run wholly on battery power, the vessel will be recharged either via a power cable from Color Line's shore-based Sandefjord power facility, or by the ship's onboard generators". the hybrid ferry was ready in May 2019. The new vessel is planned to operate on the crossing between Sandefjord in Norway and Strömstad in Sweden from January 2020.

Figgjo Concept:
Light, clean and blue colours
Playful but practical



Restaurant, UK

Neptune

"Neptune is a modern British neighbourhood restaurant serving breakfast and dinner in the heart of Bloomsbury.

The oyster bar located the centre of Neptune's dining room serves a variety of oysters and shellfish selected from independent growers around the UK."

Figgjo Concept:
Edgy, fun and old shool
Black decal on rim



Gallery, Stavanger

BG Art gallery

"In November 2017 BGE Contemporary Art opened the doors to our newly built gallery space in the Stavanger city center. The new gallery space is over 600 square meters, allocated over two floors, and was designed by architect Hans-Olav Hansen in RAMP architects, a unique addition to the regions art scene."

Figgjo Concept:
Showing of Figgjo Boks



Restaurant, Finland

Hello Stranger

"We are a restaurant and a cocktail bar that brightens your day. International influences meet Finnish small producers and modern British cuisine in this restaurant that prides itself with food that's been made with the best seasonal ingredients available. The restaurant also features a fantastic cocktail and wine selection. After a lovely dinner at our restaurant you can stay in our cocktail bar until early hours of the morning enjoying our drinks and listening to music in the company of friends"

Figgjo Concept:
Green and blue mix on Figgjo Base.



Japanese/Nordic Restaurant, Tallinn

Noya

"At Noya they utilize the beautiful Nordic produce, savoring the peak flavor of ingredients. They adhere to the fundamentals of Japanese Cooking: respecting the ingredients and their natural flavors"

Figgjo Concept:

Big range of shapes and sizes for fun serving

Colours: Light gray, black and blue



Mexican Restaurant, NY

La Central

"La Central's beverage program was helmed by Michael Parish of Broken Shaker and focuses on tequila, mezcal, cachaça, and pisco. Cocktails feature fruits and vegetables, as with the Smoke & Fire, made with cachaça, charred pineapple, and tajin-cured lime, or the Doctor's Order, made with mezcal, tequila, and carrots."

Figgjo Concept:

Clean, Simple, focus on the colourful food

Figgjo Pax

Figgjo Ting

La Central



Restaurant, Amsterdam

Persijn

"Persijn Dutch Eatery means pure, flavoursome and sustainable dining in Amsterdam. Using nothing but locally sourced ingredients, including fresh produce from our very own greenhouse, we show diners just how innovative and amazing Dutch cuisine can be. No-nonsense yet versatile. Drop by for lunch or dinner. Or even just for coffee. Make yourself at home at Persijn"

Figgjo Concept:
Grey Spray 360 on Figgjo Base



Deli & Cafe, Finland

Snowpanda

"The guests at the Snowpanda House can now satiate their hunger after marveling at the cuddly pandas. The Snowpanda Deli & Cafe offers, for example, tasty burgers, pastas, and salads. You can place your order at the counter, and then you'll be given a device that vibrates to let you know that you may pick up your order at the counter. For those who need their daily fix of coffee, the café serves various Nespresso and Paulig coffee products. All of our treats, from burgers to the goods in the glass display cabinet, are freshly prepared at the café."

Figgjo Concept:
Black & White
1541HH
Figgjo Verde
Figgjo Base



Restaurant, UK

BRIX

" At our core, we are an agricultural business; creating estate grown wines from over 100-acres of preserved farmland. Our farming philosophy of cultivating hand-crafted wines provides the culinary foundation of the food we create. We are proud to offer a facility-wide culinary program and menus, that like our wines, are made 100% from scratch with locally-sourced ingredients.

We proudly bake, brine, pickle, jar, preserve, cure, smoke and ferment all our ingredients here on-premise. As well as partner with a network of over a dozen farms and artisanal producers on a daily basis to ensure only the freshest local ingredients."

Figgjo Concept:
Handpainted Figgjo Ting and Figgjo Base



Sponsor

Culinary team

Figgjo focuses on the professional market. We sponsor the national culinary teams of Norway, Sweden, Denmark, Iceland and The Netherlands. Developing new products in collaboration with the best chefs inspires us to innovate. We have our own design team, but we also take on board external designers to push ourselves even further. Figgjo is part of the Scandinavian design heritage, and design never sleeps. It evolves.



Bar/Restaurant, UK

The Buxton

"A brief, simple and seasonal a la carte menu of regional British and European dishes is served in the pub throughout the day. There is a large emphasis on responsible sourcing, working with suppliers such as Swaledale in North Yorkshire where local farmers are re-introducing native breeds to the area, maintaining high standards of animal husbandry and welfare. Day boat fish will be sourced from the south coast and menus will adapt regularly depending on what has been caught."

Figgjo Concept:

Old school, retro rim plates

Blue Decal Boarder with logo

Figgjo 35

THE BUXTON



Design brand, Sweden

Svenskt Tenn

"In October 1924, Svenskt Tenn opens its doors on Smålandsgatan in Stockholm. Only thirty years old, Estrid Ericson, the art teacher from Hjo, invests the small inheritance she has just received from her father in her company"

Svensk Tenn have been making there children sett at Figgjo for in over 10 years

Figgjo Concept:

Given design brief.

Using Estrid Ericson well known elefanphant design on Figgjo Ting

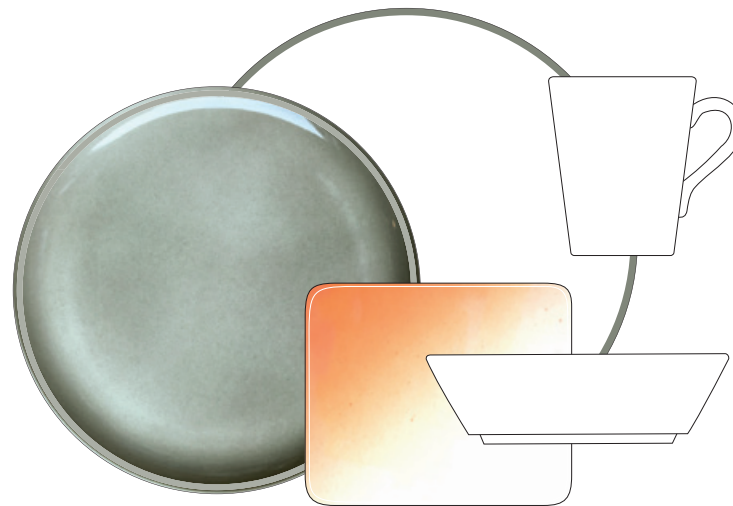


Office building/canteen

Lysgården

"Lysgården will be Northern Europe's most modern office building when completed in the summer of 2019. Lysgården creates scenarios of how it is used, to estimate future correct use of energy. And all this happens without the expense of comfort or well-being in the working life. Light is the building element of the building. The light yard is designed so that daylight is used optimally. Lysgården uses light in an innovative way. The facade will change spectacularly throughout the day and throughout the seasons.

Figgjo Concept:
Modern but practical
White, a little grey and
a pop of colour
Figgjo PAX
Figgjo Ting
Figgjo GN



Wine bar/restaurant, UK

Pompette

"The French word for tipsy — Pompette, a stylish charcuterie wine bar and restaurant in Summertown, Oxford.

Opened by husband and wife duo Pascal and Laura Wiedemann in 2018, Pompette's menu draws inspiration from across Europe with a daily changing menu and concise" yet varied wine list.

Figgjo Concept:
Elegant retro- blue stripes/logo
Figgjo Grad



Cartoon gift mugs, Norway

Lunch

"Lunch is a Norwegian cartoon written and drawn by Børge Lund. The humorous comic series takes place in an office environment strongly characterized by the kverulant and the unsettling Kjell. The little man with the big ego is down the ladder, but with bad ideas, lousy work ethic, inappropriate comments and occasional idiotic inventions, he still manages to make himself the center of most of what happens. The magazine was published by Egmont from 2013 to 2018, from 2019 Strand Forlag took over issues of magazines and books."

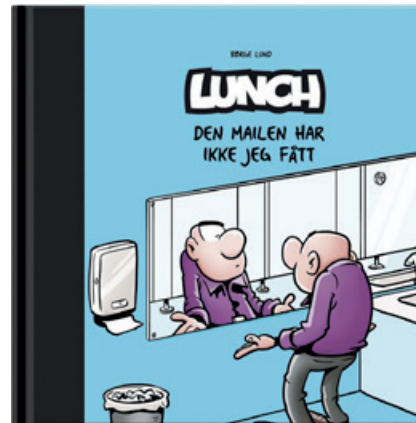
Figgjo Concept:

Given design brief.

Using drawing from designer

Have done more than 10 mugs now

Figgjo Mug 3041HH



How we Work

Building a tabletop concept can be challenging. The porcelain can help to add variety to the experience throughout the meal. An attractively set table is an important part of the interior – and some of the first things the guest notice. Custom decoration enables the restaurant to create its own, unique look. Innovative products can intensify the culinary experience. Here are some examples on how we would combine products and décor to create a unique dining concept.

Let's start

First off, we learn all we can about the client. Location, style, but more important, the people. Our detective work in this field let us see the whole picture.

Moodboard

Based on our knowledge we'll put together a rough moodboard, just to set the stage for inspiration. The more input we get from our clients the more on point we'll be. Let the dance begin.

Sketches

Based on feedback or concept meetings we create visual sketches. If needed we also supply samples with decor or porcelain colour swatches.

Final

After agreeing on products, colours and decor techniques we start the production. We ship out the finished custom project within two to four weeks after approval of sketches.

Good to know

- Figgjo sales team and designers develop unique and innovative product- and décor solutions to strengthen the concept of your dining area
- Figgjo does not charge for the design work
- All our products can be combined and decorated
- Our products are made of vitreous porcelain, especially developed for professional use
- Five-year edge chip warranty on all flat, round plates (except Figgjo Front Dining)
- We deliver customized decorations in small order quantities, minimum 48 pieces
- Short delivery, 2-4 weeks following approval of the concept proposal

Uniquely crafted decor

Colour options

Figgjo's suggested colour, as shown here, can be ordered with delivery time of ten working days. For colour change MOQ is 48 pcs per order, and can be split on two different items, without extra charge. (For colour change on bigger products in our buffet range MOQ is six pcs per style per order). Colour change according to Figgjo's at any time current e-palette list. Please check updated e-palette list, as there can be changes.

These are our hand decorating colours only. For decal production more colours are available. Contact us for more information.

