

The Philips logo is displayed in a bold, blue, sans-serif font on a white background.

Professional lighting

Industry



Case study

# Airline catering flies high with quality LED lighting

LSG Sky Chefs, Auckland, New Zealand



Client  
LSG Sky Chefs NZ Ltd.

Lighting Designers  
ECS Ltd (Ross Crawford),  
Philips Lighting (Auckland)

Hygeia LED Cleanroom  
Pacific LED Waterproof  
GreenPerform LED Batten  
CoreLine Office  
GreenSpace LED Downlight G4  
GreenPerform LED Highbay  
Tango G2 LED Floodlight

LSG  
Sky Chefs  
NZ Ltd  
New Zealand



Incorporating a low maintenance, highly efficient lighting system specifically designed to operate within controlled clean room environments, this reduces the risk of contamination from lighting units and consequent disruptions to food production areas.

## Background

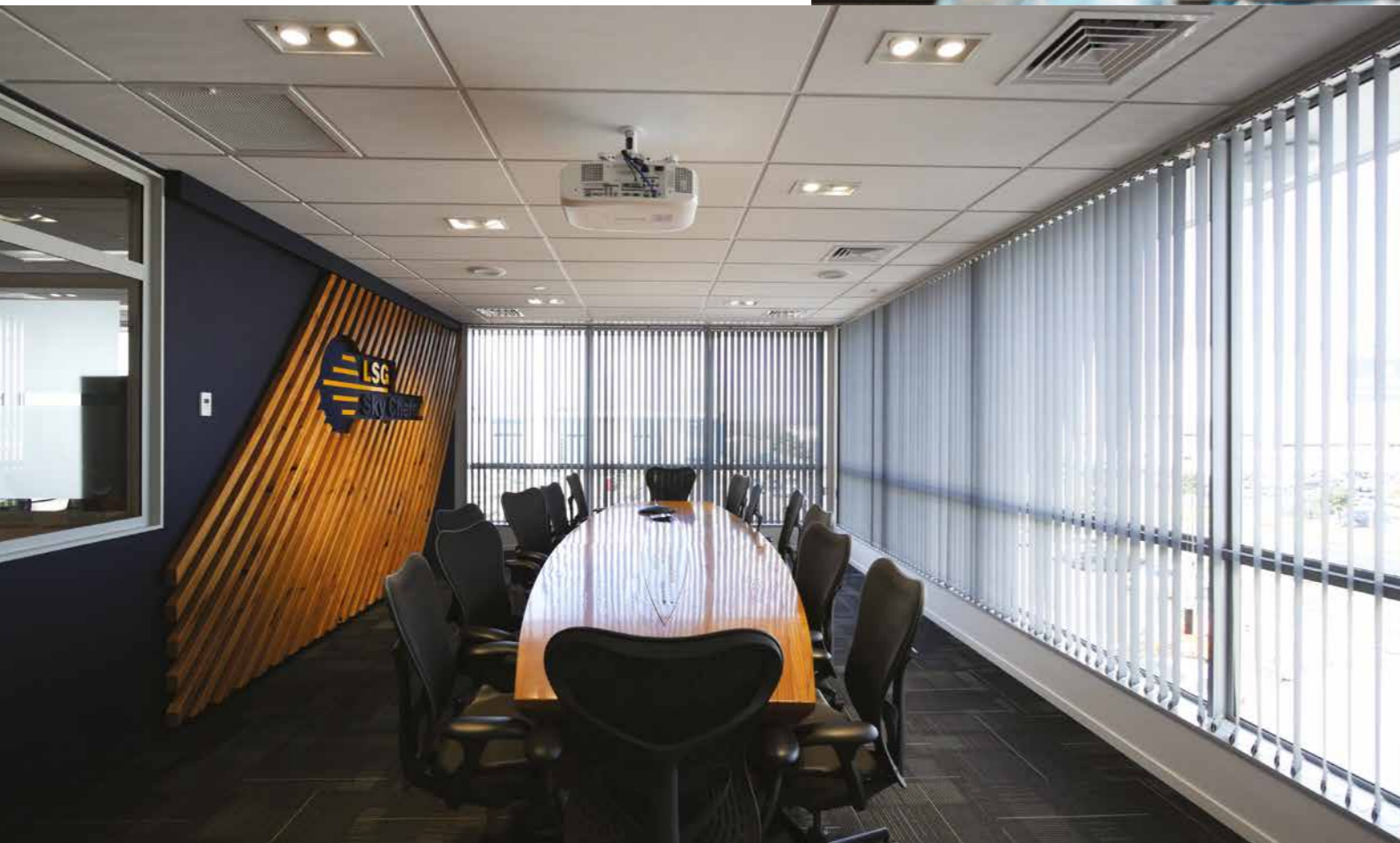
LSG Sky Chefs New Zealand has an 11,600-square-metre facility at Auckland Airport where 550 employees produce 17,000 meals and 7,000 fresh-food products every day, for their international airline customers. Preparing over 80% of all airline meals on international flights from New Zealand, LSG Sky Chefs has a hot kitchen, bakery and cold kitchen where most food is prepared fresh from scratch, for airlines like Air New Zealand, Singapore Airlines, Korean Air and Qantas.

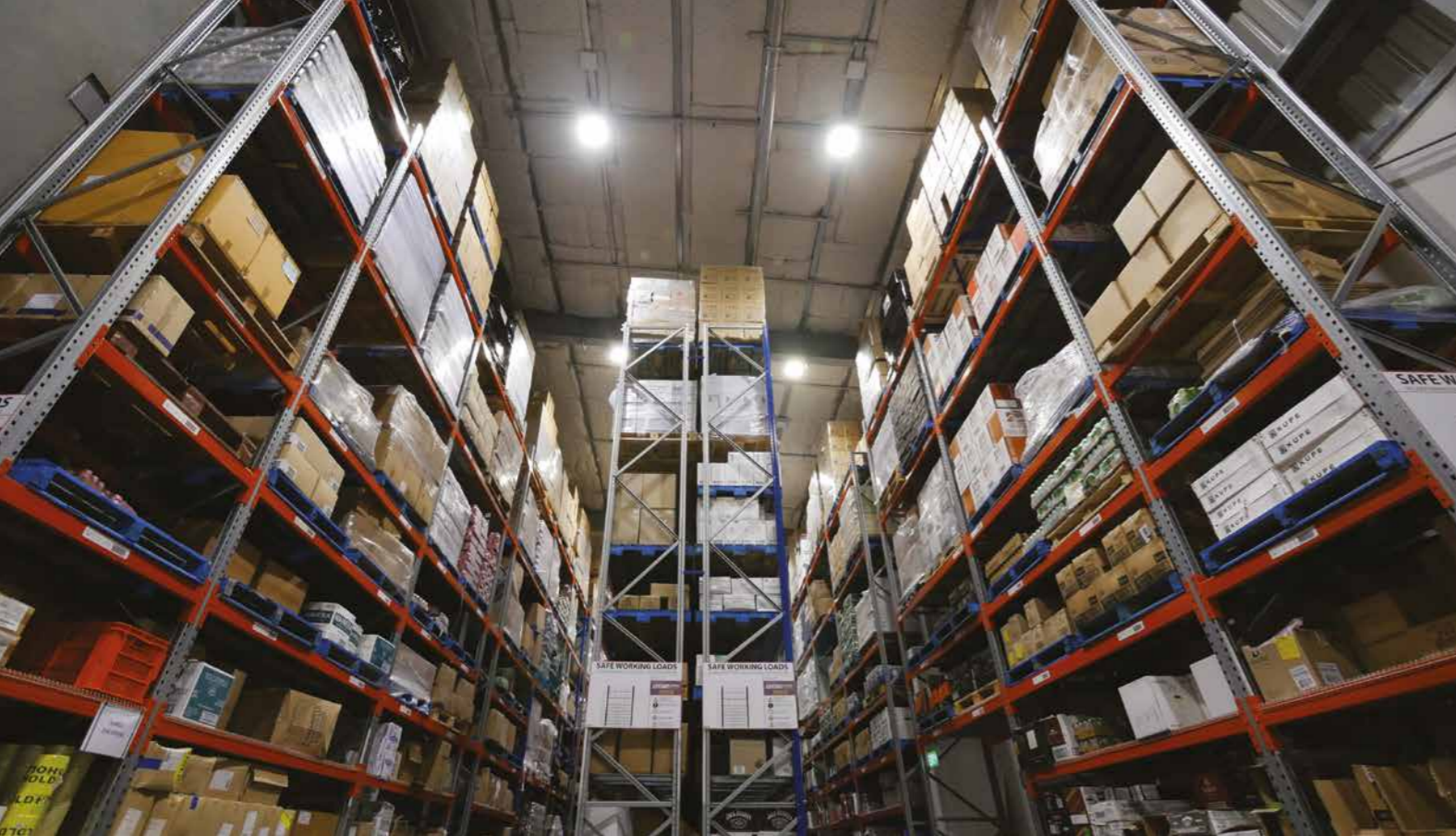
With no natural light at the facility, optimum lighting is essential for the team of around 50 chefs to meet the high standards set for product quality, hygiene, employee safety and optimal productivity.



“Sustainability is a very important aspect for LSG Sky Chefs. We wanted to have a full LED solution. We understand that LED lighting is the future and provides lots of benefits with greatly reduced running costs. Many of the lighting suppliers weren't able to meet all our needs but Philips Lighting was able to offer solutions in all of those areas.”

Kevin Burrows,  
LSG Sky Chefs Project Manager





“ Overall we’ve been extremely happy with the LED lighting installation Philips provided. It’s met all of our needs. The staff is very happy with the lighting and from a personal point of view, **with the design and delivery of the building, I was very happy with the way the design came together with the electrical engineer and consultation with Philips.**”

Kevin Burrows,  
LSG Sky Chefs Project Manager



## The Project

In late 2012, Electrical Consulting Services Ltd (ECS) approached Philips with a view to provide a 100% LED lighting solution for the brand new LSG Sky Chefs’ facility in Auckland. At that point in time, no industrial project in New Zealand had yet used LED lighting on this large a scale, and any supplier had to meet LSG Sky Chefs’ need for the highest standards in cleanliness and hygiene.

The facility needed to be energy efficient with minimal disruptions due to maintenance of lights. Philips was confident they had both the quality products and the technical expertise to meet all requirements.

Managing the planning and installation of about 2,000 luminaires from start to finish, Philips and ECS created a lighting

design suitable for the facility which included a 24-hour food production work area, cold storage and freezer, commercial office, architectural areas, warehousing and distribution, car park and building exteriors.

The powerful and energy-efficient Hygeia LED Cleanroom, CoreLine Office, GreenPerform LED Highbay, GreenSpace LED Downlight G4 were installed for the work areas while Tango G2 LED Floodlights safely lit the loading dock and outside areas, and GreenPerform LED high-bays lit the storage and warehousing spaces.

The project was completed in late 2014, meeting all the requirements on the brief, while providing great savings in energy costs and maintenance.





“ We need to have clear visibility because we’re working with dangerous machinery and sharp knives. The best light gives us the best ability to inspect that everything is really clean and safe from a food hygiene and safety point of view. We used to have weekly events of light bulbs needing to be changed which meant that we had to secure a work area because nothing could happen maintenance-wise while we were still producing food. We’ve seen a huge reduction in that.”

Tony Wright,  
LSG Sky Chefs, Executive Head Chef



Watch this video story on  
<https://www.youtube.com/watch?v=mAnzD5v--UU>

Low  
maintenance

Up to  
40%\* energy  
savings  
\*Compare to a non-LED  
option as calculated  
by Philips

Long-lasting  
and reliable

High visibility  
for workplace  
safety



### Benefits

The top-notch features of the Philips LED lighting solutions, combined with their excellent energy efficiency, allowed LSG Sky Chefs to achieve significant savings of up to 40% per year. With the high lighting quality enabled by its new and innovative lighting system, LSG Sky Chefs was also able to minimize maintenance costs, maintain the highest standards in cleanliness and hygiene, and minimize interruptions of daily operations as re-lamping activities that are commonly associated with traditional fluorescent lamps were no longer needed at this facility.

LSG Sky Chefs facility in Auckland is now a state-of-the-art, eco-building with minimal carbon footprint. One which enjoys minimal disruptions, focusing on its long-term commitment to continue delivering the best in airline catering for the world.





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