



Sustainable Buffet Options
Designed for Flexibility



Reimagining Buffets for

2022



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Sustainable buffet options designed for flexibility

None of us will forget the last few years as the covid pandemic disrupted almost every aspect of life but especially played havoc on the hospitality industry worldwide. Thankfully travel restrictions are lifting in most areas and a return to widespread tourism seems to be on the horizon so we can hopefully look forward to a brighter future in our industry.

Before anyone ever heard of Covid 19, EcoBurner were already influencing changes to buffets around the world. As consumer attitudes towards sustainability rise rapidly, more and more hotel managers seek systems that reduce their impact on the environment to meet that consumer demand. EcoBurner offers exactly that – Premium buffet presentation options that use less CARBON, zero WASTE and zero WATER.

As we've all been adapting to our new normal, our product team at EcoBurner have finalised the much-anticipated EcoServe GN which is built with the architecture of commercial kitchens in mind. Chefs can now use standard

GN sized dishes for cooking with and go straight to presentation on the EcoServe GN. Our waterless replacement to chafing dishes opens up more opportunity for flexibility as EcoServe requires no cabling and is easily transported. This means that buffets can be set up at any location according to a hotels' style or occupancy levels.

Our mission is to eliminate water usage and replace single-use gel and wick pots that are often used to heat buffets worldwide. We believe they have no place in the modern hospitality setting as they can be dangerous to handle, toxic to the environment and create vast amounts of unnecessary waste. We also want to make it easier for chefs to create premium displays of buffets.

The EcoBurner team are headquartered in Waterford, Ireland and we work with a vast network of distributors around the world so that hotels everywhere can benefit from the EcoBurner system.



“ Our core values are safety, protection of the environment and care for our global community of partners, customers and staff.

Introducing EcoServe GN

Our EcoServe range has been welcomed by hotels since launch but the one key piece of feedback that we get from customers is that they would like to see it in a GN sized version. Commercial kitchens around the world are often built around the standard GN sizing so we've developed an EcoServe to suit.

This new addition to the range brings more options for buffet display and its modern look appeals to chefs seeking premium presentation options.



Eliminates Water

No more wasted energy heating up water and no need to carry water to the buffet making it safer for staff.

Quick & Safe

Hot in less than 10 minutes means you're set up and ready for guests quicker and changing food dishes is now a simple process of just replacing the serving dish.

Flexible

No electricity not only means no dangerous cables but also gives chefs the flexibility to use more or less EcoServe units in any location they choose allowing buffets to be redesigned to suit their needs and occupancy levels.



Convenient Storage

Space is often at a premium when it comes to storing buffet equipment, so we've designed the EcoServe GN with folding legs. This allows them to be stacked neatly for easy space-saving storage when not in use.





EcoServe GN is available to order in six colours

Buffet food deserves to be presented in the most elegant way and the EcoServe GN gives chefs this opportunity to showcase their creations for maximum impact. It's innovative style and shape is unique; guests can see exactly what is available and chefs have complete autonomy to change the look of the buffet according to their own style.

Available in six colours with an option to add a reinforced glass lid which includes a soft close hinge that can be adjusted according to the height of the dish being used. It features an intelligent condensation recirculating system whereby any condensate is quickly captured, returned to the heat source and evaporated before build-up, giving guests a clear view of the delicious food on offer.



Powder-coated Black



Polished Stainless Steel



Brushed Stainless Steel



Gold PVD



Rose Gold PVD



Powder-coated White

Single Serve Options

The corona virus forced us all to think about safer ways to serve food in a pandemic world and we saw so many innovative products fill our newsfeeds. Our response was to introduce single-serve dishes to work with our EcoServe GN so that guests can ‘grab n go’ without having to touch anything other than their own portion. This unveiled further benefits that we think will stick around post-pandemic.

We all know that buffet is the most economical way to feed a large group of people and our single-serve dishes mean that chefs can still pre-prepare large quantities of food, ready for consumption when guests arrive. The ‘grab n go’ concept minimises guests handling of food while allowing for much more portion control meaning less food waste and the continuation of buffet as a method of food service that is more efficient than ever.

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Portion Control

Different size dishes allow for different amounts of food such as 200g rice or 60g salmon. Guests are less likely to over-indulge as they’ll usually pick up single individual portions leading to less food waste overall.



Single-serve dish and lid - large (6 per EcoServe GN)

Fresher Food

Dishes can be replenished on a first-in, first-out basis meaning no more food left in corners of dishes for too long.



Single-serve dish and lid - square (8 per EcoServe GN)

No Cross-Contamination

No shared utensils reduces cross-contamination and guests can be confident that no one else has touched their food.



Single-serve dish and lid- small (12 per EcoServe GN)



Premium Non-Stick Aluminium Dish - GN 1/1



RAK 6.5cm Deep Porcelain Dish - GN 1/1



RAK 2cm Shallow Porcelain Dish - GN 1/1



≡ EcoServe GN 1/1 Dishes

To compliment the EcoServe GN, we've partnered with RAK Porcelain to bring you a choice of robust, chip resistant GN 1/1 dishes. The RAK 6.5cm Deep Porcelain Dish has a capacity of 8.9 litres while the RAK 2cm Shallow Porcelain Dish is more suited to displaying food such as canapes.

Porcelain is a popular choice for buffet displays everywhere but sometimes commercial kitchens may require a less breakable choice, so we've designed an aluminium dish to suit. Boasting superior thermal conductivity, exceptional durability and resistance to abrasion, this dish has a unique 3-layer reinforced Lotan non-stick surface that can be used for frying, baking and serving making it ideal for use in kitchen to EcoServe buffet.

“ Add a Cool Pack accessory to easily convert your EcoServe to keep foods chilled



≡ EcoServe GN Cool Pack

The Cool Pack is designed to make your EcoServe GN even more flexible by allowing you to switch between hot and cold dishes when needed. Simply freeze the EcoServe GN Cool Pack overnight before use and place directly on the EcoServe to keep chilled dishes cool so you can now present salads as part of your EcoServe buffet display.



EcoServe GN Cool Pack



EcoServe Round

EcoServe Round features all the benefits of the GN but increases the choice for chef to use different shapes and sizes to create unique and memorable guest experiences.

Available in two sizes and six colours, the full range of EcoServe allows chef to create their own tailor-made buffets using different configurations in varying locations.

This means catering for large or smaller events can be easily achieved resulting in beautiful buffet presentations using less carbon, less waste, and less water.

Powder-coated Black



Powder-coated White



Brushed Stainless Steel



Rose Gold PVD



Gold PVD



Powder-coated Gold



“EcoServe Round features all the benefits of the GN but increases the choice for chef to use different shapes and sizes to create unique and memorable guest experiences.”

EcoServe Round Accessories

Cookware is an important element to buffet design, so we offer a carefully chosen selection to help chefs achieve their desired style. We also offer large and small Round Glass Lids so that you can purchase a selection of porcelain and aluminium dishes that fit the same lid.

A handy Pot Lid/ Spoon Rack is available so there is somewhere to store these accessories during service.



Premium Non-Stick Aluminium Dish

Unique in design, the base of the dish is designed to dock securely with the EcoServe that ensures maximum heat transfer and minimal movement. The coating used is one of the most premium non-stick high quality coatings available and it offers exceptional durability and resistance to abrasion so is ideal for use in commercial kitchens where a more robust choice is preferred.



RAK Porcelain

RAK Porcelain are known in hotels around the world for their robust table-top solutions that enhance lifestyle dining experiences. RAK Round dishes that dock into the EcoServe securely are available in both large and small sizes. The large has a capacity of 5.4L and the capacity of the small is 3.6L.



Glass Lids

Available in two sizes, large and small – these glass lids are designed to fit both the RAK and aluminium round dishes so that you can mix your cookware for different styles and benefit from using the same-sized lids. They can be bought individually with the handle attached or in packs of 10 with the handle included but not attached.



EcoServe Cool Pack

Simply replace the heatpan on the EcoServe Round with a frozen Cool Pack to easily switch your EcoServe to cold service. Having this flexibility to easily change the use of your EcoServe is ideal for adjusting the menu according to your needs without having to change your equipment entirely.

≡ New Build Buffets or Retrofits

Flexibility is a key factor when designing buffets, especially in today's hospitality climate where occupancy rates can vary dramatically. The planning stage of a new hotel or buffet is the best time to design how any buffet will appear and function smoothly. It is at this time that induction buffets are often installed at great cost but with no flexibility for changes that occur in the future.

That is why it is hugely beneficial to consider EcoServe at this stage because it is completely modular, so can be adjusted according to any chefs' unique style, buffet location or hotel occupancy rate. There are many other benefits to choosing EcoServe over induction, so we have compared both.



Induction Buffet

- Fixed position - no opportunity to change style or location
- If low occupancy, there's empty induction plates which looks unappealing to guests
- Requires electricity & power outlets
- Electric cables can cause trip hazards
- Chefs can't design buffet layout
- High purchase costs
- High design & installation costs
- High repair & maintenance costs



EcoServe

- Flexible locations - easy to move outdoors or changed style for different occasions
- If low occupancy, use less EcoServe units for better presentation
- No electricity or outlets needed
- No electric cables required
- Chefs can design their own buffet layout according to style or occupancy
- Low purchase costs
- No design or installation costs
- Minimal repair and maintenance costs

Powered by EcoBurner

The EcoBurner is at the heart of everything we do. We firmly believe that traditional methods for heating buffets such as gel or wick chafing fuels are very outdated and if launched today would never make it near a modern hospitality setting.

The refillable burner is simply placed either below any of our EcoServes or below any existing chafing dishes to create consistent heat that is better for the environment and safer to use. Our fuel cans contain five full refills allowing for up to 38 hours of burn time per can.



“ Safe and Sustainable Buffets



Safer Buffets

In addition to the many environmental benefits of switching to EcoBurner, our system is the safer option. Any hotel manager that has used gel or wick pots knows the possible dangers such as the pots falling over accidentally and igniting. Nobody should take that risk to staff or guests.

The chemicals within gels or wicks are often poisonous if ingested and special protection equipment is recommended when handling them so it's not surprising that many corporate level managers are taking the decision to ban gels and wicks on their premises.



Cool to Touch

Patented safety devices within the EcoBurner means it never gets too hot to handle.



Automatic Shut-Off

Accidents happen but if the EcoBurner is knocked over, it instantly switches off preventing any risk of fire spreading.



No Open Chemicals

Gel and wicks are made up of chemicals that are poisonous to ingest and should never be used near food, this is not the case with EcoBurner.



**MATERIAL
SAFETY
DATA
SHEETS**



EcoBurner is non-toxic, requires no PPE and is fully approved for use in the vicinity of food. Our MSDS sheet carries much fewer warnings than any gel or wick product.

As EcoBurner fuel burns in the EcoBurner, it produces minimal Carbon Monoxide making it a safer choice for heating buffet near staff and guests.





Less Carbon

75% less carbon emissions as independently certified by Carbon Footprint Ltd.



Eliminates Water

An average chafing dish uses at least two litres of water per service. EcoServe requires no water so massive amounts of water can be saved by switching.



Zero Waste

The EcoBurner is refillable so no fuel is wasted. Our fuel cans are recyclable and by replacing single-use gels/wicks, huge amounts of waste are prevented from going to landfill.

Sustainable Buffets

Awareness of how travel impacts the environment is increasing among hotel guests, and hotels are catering to this demand by ensuring their practices are sustainable. All major hotels brands are now committed to limiting the negative impacts of their activities and many have implemented extensive initiatives to measure and reduce their energy, water, carbon and waste. Replacing gel or wick chafing fuel with EcoBurner is a simple step that any hotel can take to reduce their carbon, eliminate water usage and cut their waste to landfill.

Gels and wicks are usually only ever used once making them single-use items that go straight to landfill with leftover chemicals remaining inside. This isn't acceptable for the environment and we have a sustainable alternative that uses less carbon and can eliminate the need for single-use gel and wicks.

“ 75% less carbon emissions as independently certified by Carbon Footprint Ltd.



One EcoBurner fuel can = at least 18 (2-hour) chafing fuel pots.

Product used for typical 3-hour catering event	Total Emissions (gCO2e)
Industry Standard (ethanol)	723
Industry Standard (methanol)	520
Industry Standard (DEG)	466
Induction Heater	1449
EcoBurner	159



Convert your Existing Equipment

You can easily convert your existing buffet equipment to be Powered by EcoBurner using either the Waterless EcoPan or EcoBoost. This gives you all the safety and environmental benefits without investing in all new EcoServe units.



Introducing the Waterless EcoPan

Simply replace the water pans in your existing chafing dishes to convert to an EcoBurner system!



Waterless

- No more filling, heating or wasting water.
- Better quality food - no steam / condensation dripping.
- Safer system for staff to handle.



Faster

- Heats up in less than 10 mins.
- No wasted time handling water.
- Quicker buffet set-up and break-down.



Sustainable

- Halve your running costs - only one EcoBurner is needed for indoor use.
- Zero WATER. Zero WASTE.
- Less Carbon.



Use your existing food pan



Drop in NEW EcoPan



Combined with your existing chafer



Drop-in waterpan replacement - Convert your existing equipment to EcoBurner



Cross section showing how EcoBurner powers your chafing dish



Only one EcoBurner is needed for most indoor buffet set-ups.



Two EcoBurners are often needed for outdoor use.

EcoBoost

To maximise fuel efficiency, we recommend using the EcoBoost MAX. Simply attach an EcoBoost bracket to the bottom of any chafing dish so that it brings the EcoBurner closer to the dish and creates a windproof heat chamber that disperses the heat more effectively.

EcoBoost reduces the amount of fuel needed to keep food warm and enhances the wind proofing benefits so is ideal for outdoor use in any catering situation.



“EcoBoost reduces the amount of fuel needed to keep food warm and enhances the wind proofing benefits so is ideal for outdoor use in any catering situation.

EcoBoost Demo Kit

An EcoBoost Demo Kit is available to EcoBurner distributors or sales reps to help demonstrate the benefits of EcoBoost MAX effectively to end-users. It consists of two EcoBoost MAX brackets with very strong magnets attached. Distributors or sales personnel can temporarily attach the brackets to a chafing dish, slide the EcoBurner into place and show how the heat chamber disperses heat more effectively before an end-user commits to attaching EcoBoost MAX to their chafing dishes.

The demo kit is only for demonstration purposes and should never be used instead of EcoBoost MAX.



EcoBoost MINI

Some hotels simply can't attach the EcoBoost MAX to their chafing dishes so the MINI will do as an alternative in these cases, but we do recommend using EcoBoost MAX as it will be more efficient. The EcoBoost MINI clips onto the top of the EcoBurner to prevent heat being deflected back onto the EcoBurner to improve efficiency and is an easy way to start using the EcoBurner under any chafing dish.





Product Codes

Outer Carton Packing Info.

Product Category	Product Name	Product Code	Colour	Qty	Tariff Code	Country of Origin	Case Length (mm)	Case Width(mm)	Case Height(mm)	Case Weight(kg)
EcoServe GN	EcoServe GN - Polished Stainless Steel	5316	Polished Stainless Steel	1	7321119000	Ireland	610	450	110	6.1
	EcoServe GN - Brushed Stainless Steel	5314	Brushed Stainless Steel	1	7321119000	Ireland	610	450	110	6.1
	EcoServe GN - Rose Gold PVD	5318	Rose Gold PVD	1	7321119000	Ireland	610	450	110	6.1
	EcoServe GN - Gold PVD	5317	Gold PVD	1	7321119000	Ireland	610	450	110	6.1
	EcoServe GN - Powder-coated Black	5320	Black	1	7321119000	Ireland	610	450	110	6.1
	EcoServe GN - Powder-coated White	5313	White	1	7321119000	Ireland	610	450	110	6.1
EcoServe GN - Accessories	Toughened Glass Lid - EcoServe GN (Hinge & Fittings included)	5311	n/a	1	7007198095	Ireland	610	450	110	4.5
	Single-serve dish - small (12 per EcoServe GN)	5324	White	1	6911900000	Germany	122	89	40	0.24
	Single-serve dish - large (6 per EcoServe GN)	5325	White	1	6911900000	Germany	164	118	25	0.34
	Single-serve dish - square (8 per EcoServe GN)	5326	White	1	6911900000	Germany	116	116	40	0.26
	Lid for single-serve dish - small (12 per EcoServe GN)	5327	Transparent Blue	1	3924100019	Germany	122	89	34	0.07
	Lid for single-serve dish - large (6 per EcoServe GN)	5328	Transparent Blue	1	3924100019	Germany	164	118	56	0.1
	Lid for single-serve dish - square (8 per EcoServe GN)	5329	Transparent Blue	1	3924100019	Germany	116	116	34	0.08
	Premium Non-Stick Aluminium Dish - GN 1/1	5315	Black	1	7615101000	Germany	535	335	90	4.2
	RAK 6.5cm Deep Porcelain Dish - Gastronorm 1/1	5400	White	1	6911900000	UAE	550	350	90	4.7
	RAK 2cm Shallow Porcelain Dish - Gastronorm 1/1 X 2 Units	5209	White	2	6911900000	UAE	550	350	90	6
	EcoServe GN Cool Pack	5322	White	1 (2 pieces)	2853901000	China	340	280	70	5
EcoServe Round - Large	EcoServe Round - Stainless Steel - Large	5009	Brushed Stainless Steel	1	7321119000	India	380	360	250	4.7
	EcoServe Round - Black - Large	5005	Black	1	7321119000	India	380	360	250	4.7
	EcoServe Round - White - Large	5007	White	1	7321119000	India	380	360	250	4.7
	EcoServe Round - Rose Gold PVD - Large	5012	Rose Gold PVD	1	7321119000	India	380	360	250	4.7
	EcoServe Round - Gold PVD - Large	5014	Gold PVD	1	7321119000	India	380	360	250	4.7
	EcoServe Round Cool Pack - Large	5305	White	1	2853901000	China	270	275	40	1.7
EcoServe Round - Large - Accessories	Premium Non-Stick Aluminium Round Dish- Large	5210	Arctic Grey	1	7615101090	India	355	355	89	2.4
	RAK Round Porcelain Dish - White - Large	5321	White	1	6911900000	UAE	370	380	100	4
	Glass Lid - Large x 1 (Handle attached)	5302	n/a	1	7007198095	China	360	360	100	1.4
	Glass Lid - Large x 10 (Handles enclosed)	5304	n/a	10	7007198095	China	370	370	280	11



These measurements are for individual items, not outer cartons.
Dimensions of packed goods will vary depending on quantities ordered.



Product Codes

Outer Carton Packing Info.

Product Category	Product Name	Product Code	Colour	Qty	Tariff Code	Country of Origin	Case Length (mm)	Case Width(mm)	Case Height(mm)	Case Weight(kg)
EcoServe Round - Small	EcoServe Round - Stainless Steel - Small	5008	Brushed Stainless Steel	1	7321119000	India	310	300	220	3.2
	EcoServe Round - Black - Small	5004	Black	1	7321119000	India	310	300	220	3.2
	EcoServe Round - White - Small	5006	White	1	7321119000	India	310	300	220	3.2
	EcoServe Round - Rose Gold PVD - Small	5011	Rose Gold PVD	1	7321119000	India	310	300	220	3.2
	EcoServe Round - Gold PVD - Small	5013	Gold PVD	1	7321119000	India	310	300	220	3.2
EcoServe Round - Small - Accessories	Premium Non-Stick Aluminium Round Dish - Small	5211	Arctic Grey	1	7615101090	India	305	305	85	2
	RAK Round Porcelain Dish - White - Small	5319	White	1	6911900000	UAE	310	330	110	2.7
	Glass Lid - Small x 1 (Handle attached)	5301	n/a	1	7007198095	China	310	310	100	1.1
	Glass Lid - Small x 10 (Handles enclosed)	5303	n/a	1	7007198095	China	330	330	280	8
	Pot Lid Spoon Rack	5300	Stainless Steel	1	7220120000	China	210	165	20	0.35
EcoBurner & Fuel	EcoBurner - English, Hindi, Russian, Spanish	8989	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - ROW - English, French, Spanish, German	8999	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - English, Arabic, Mandarin, Thai	8990	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - Czech, Hungarian, Latvian, Slovakian	8991	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - English, Greek, Italian, Portuguese	8992	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - Danish, Finish, Swedish, Norwegian	8993	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - English, Dutch, Bulgarian, Romanian	8994	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - English, Croatian, Slovenian, Serbian	8995	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - CE - English, French, Spanish, German	8996	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner - ANZ - English, French, Spanish, German	8997	n/a	1	7321119000	Ireland	387	247	267	7.6
	EcoBurner Fuel - US - 6 cans	9003	n/a	6	2711139700	USA	235	156	260	3.45
	EcoBurner Fuel - US - Master Shipper - 36 cans	9903	n/a	36	2711139700	USA	500	476	273	21.3
	EcoBurner Fuel - Mexico - 6 cans	9008	n/a	6	2711139700	Mexico	203	145	322	3.4
	EcoBurner Fuel - ROW (UAE) - 6 cans	9009	n/a	6	2711139700	UAE	205	137	360	3.8
	Filling Station	9502	n/a	1	8423810000	Ireland	200	150	240	1.3
EcoBoost	EcoBoost MAX - 20 units	1133	n/a	20	7321900000	Ireland	300	200	120	1.9
	EcoBoost DEMO KIT - 10 sets	1134	n/a	10	7321900000	Ireland	300	200	120	2.4
	EcoBoost MINI X 20 units	1139	n/a	20	7321900000	Ireland	210	135	100	0.84
	EcoBurner USB Lighter	5307	n/a	1	9613800000	China	300	65	35	0.29
EcoPan	EcoPan GN	5330	Stainless Steel	5	7321900000	Ireland	580	380	420	15



An outer carton contains 18 EcoBurner units



Ocean Coral & Turquoise, Riviera Maya, Mexico



Hilton Malta



Coca Cola Arena, Dubai



SO Sofitel, Bangkok, Thailand



Grand Mercure Surabaya, Indonesia



Paradise Food Festival, Mexico



Shangri-La, Singapore



Student Hotel, Amsterdam



Melia, Bali



Sheraton, Montreal, Canada

Customer Images using EcoServe Around the World



Sustainable Buffet Options Designed for Flexibility

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