

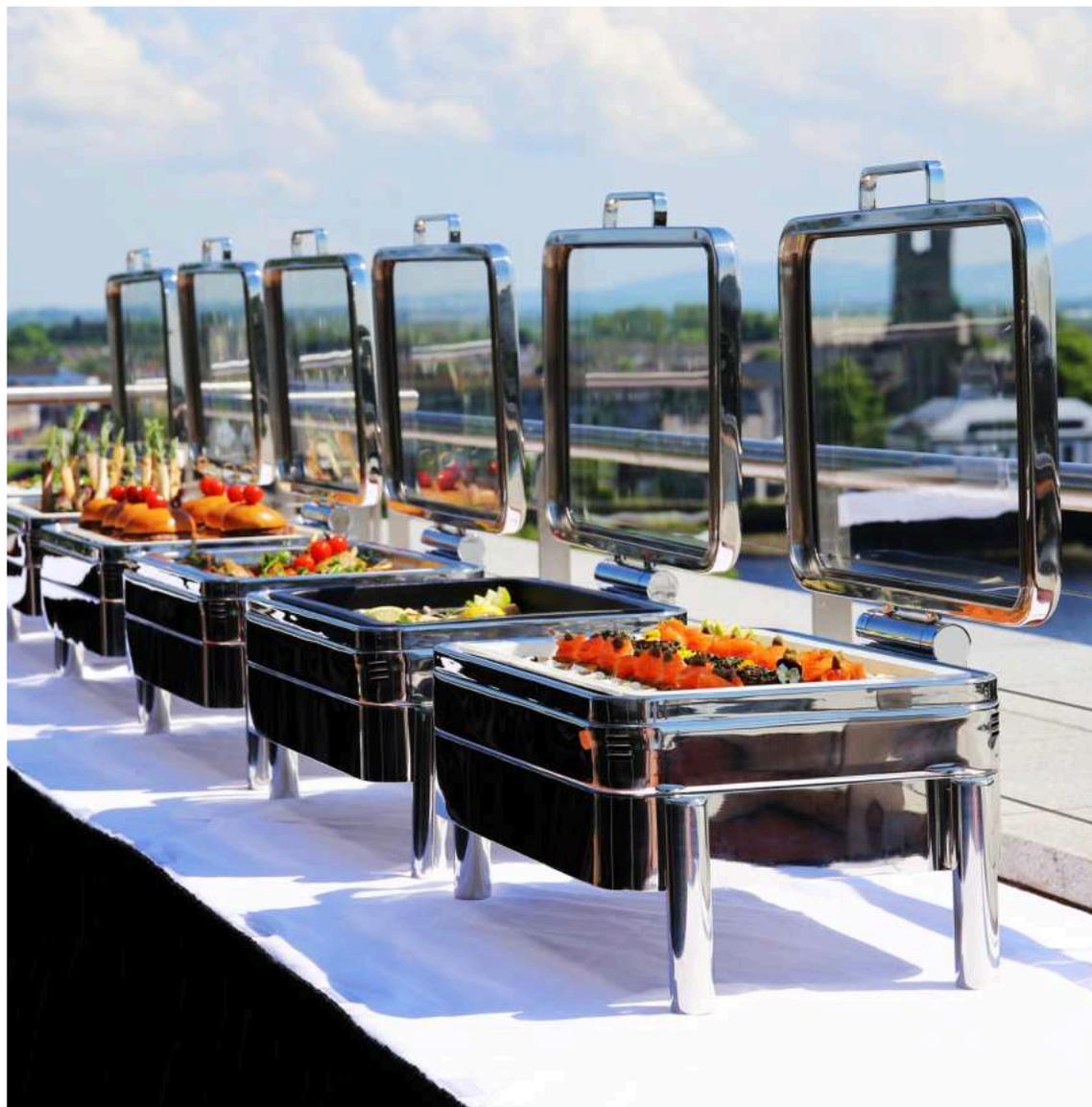
EcoBurner Product Catalog

EXPLORE OUR WATERLESS BUFFET COLLECTION FOR 2025



Powered by EcoBurner

LIMERICK STRAND HOTEL, IRELAND



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Stop using Gels and Wicks

So much waste is created by using gels and wicks. They are usually only used once and disposed of after every service. This is unacceptable in today's world of hospitality.

As hotels and catering venues strive to eliminate single use items, these gel and wick pots need to go.

■
EcoBurner

We believe gels and wicks have no place in modern hospitality. They can be dangerous for staff to handle and are detrimental to our precious environment.



■
EcoBurner

EcoBurner equipment uses hotplate technology instead of water pans to disperse the heat so water based chafers are no longer necessary.

Stop wasting WATER

Water is a precious resource worldwide and buffets that require water to keep food hot are wasting time, energy and resources.

An average water-based chafers uses approximately 1 litre of water every hour of use and this water needs to be heated, transported and disposed of which is very wasteful.

EcoBurner

REIMAGINING BUFFETS

A refillable burner that provides portable heat for buffet food.

The EcoBurner is refilled with EcoBurner fuel after service so that every drop of fuel is used or saved for the next service. Each can of EcoBurner fuel gives up to 36 hours of burn time.

It's a SAFER CLEANER & GREENER alternative to single-use gels and wicks.



EcoBurner #8999



EcoBurner Fuel #9009

Switch to EcoBurner

The call to eliminate gel and wick pots from hospitality settings is getting louder. Hotel managers realise the dangers of having their teams handle these pots of chemicals near food and most have heard stories of terrible injuries resulting from the mishandling of these single-use items.

EcoBurner is different, it's the safer, cleaner and greener option for staff to handle and guests to be around.



SAFER

- Always cool-to-touch.
- Switches off if overturned or over-heats.
- No open chemicals near food.



CLEANER

- No black, smoky residue left on cookware.
- No toxic fumes = pleasant atmosphere for guests.
- No messy fuel spills.



GREENER

- Zero Fuel Waste.
- Zero Waste to Landfill.
- Up to 75% less Carbon than gels or wicks







CAPELLA SENTOSA SINGAPORE

Four ways to use EcoBurner and switch to sustainable buffets!



■ **EcoHold**
Banqueting Cart



■ **EcoServe**
WATERLESS
Chafers



■ **EcoPan**
Water pan replacement
for existing chafers



■ **EcoBoost**
Bracket to use EcoBurners
with existing equipment



EcoHold

Powered by EcoBurner

Banqueting cart that caters for either HOT or COLD service

WITH THERMOFLEX TECHNOLOGY



EcoHold32 #9200



Premium Banqueting

The EcoHold is a premium banqueting cart designed to keep food hot or cold, offering unmatched performance for foodservice operations. Built with durable, high-grade steel, it is engineered to withstand the demands of commercial kitchens. This innovative cart is packed with clever features that enhance functionality, streamline foodservice, and ensure optimal food quality, making it a revolutionary addition to any professional catering environment.



Foot Pedal

Doors open using a foot pedal for easy, hands-free access to dishes.



Thermometer

Mechanical built-in thermometer to monitor temperature of cart.



Glass Doors

Both doors feature double-glazed, toughened, and insulated glass, offering a complete view of contents.



Lockable

Doors can be locked for stability during transport and to ensure food integrity.



Handrail

Wrap-around handrail and rubber bump rails on all corners for effortless transport and handling.

EcoHold 32

Standard Capacity

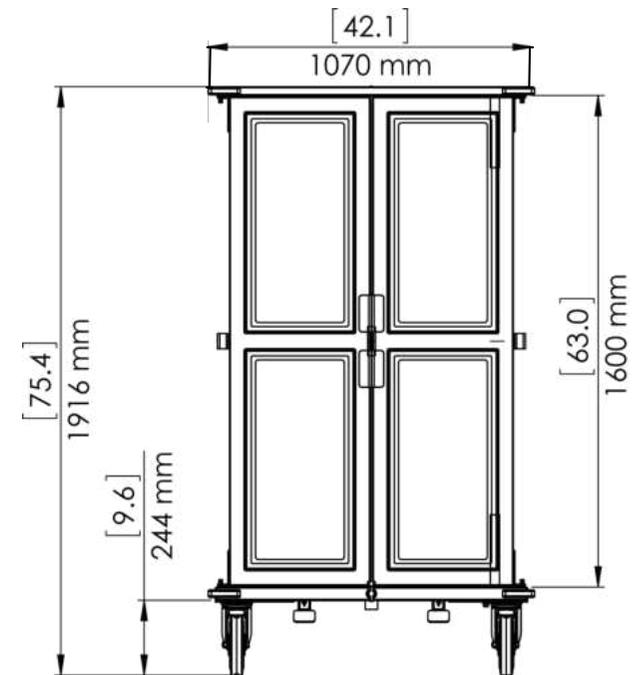
Each EcoHold is designed to accommodate up to 32 GN 1/1 food pans, making it ideal for serving buffets at large-scale events.

Please note that these standard-sized food pans are not included with the EcoHold 32 but can be easily purchased separately.

Weight: 225Kg when empty

External: (WxDxH): 1070mm x 838mm x 1916mm

Internal: (WxDxH): 868mm x 694mm x 1600mm



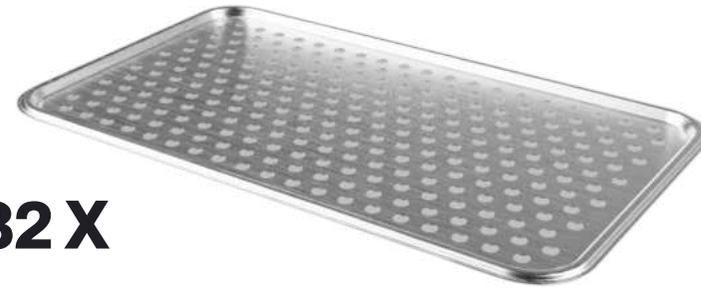
Plated Service



EcoHold 32

Plated Service

Every EcoHold includes 32 perforated pans that can be used for plated service. These pans hold a max of **64 dinner plates** (28cm diameter) or **96 appetiser plates** (20cm diameter).



32 X

Included as standard



Expansion Kit

Available to order to increase plated capacity

An Expansion Kit is available to order separately to increase the capacity of plated service. The pack contains an extra 32 perforated pans and 64 extra rails to fit the pans on.

This doubles the capacity to **128 dinner plates** (28cm diameter) or **192 appetiser plates** (20cm diameter).

EcoHold 32 Expansion Kit #5341

Powered HOT by up to 6 EcoBurners



- No electricity, batteries, or cables required.
- Even heat distribution achieved through controlled venting ensures every dish stays hot for at least five hours.
- Continuous heat during transportation.
- Temperature of the cart can be adjusted by adding EcoBurners to increase heat or removing them to reduce it.
- Safety features remain functional during use.

- No electricity, batteries, or cables required.
- EcoHold comes with 10 reusable Cool Packs for CHILLED service, which are also compatible with EcoServe GN 1/1.
- The frozen Phase Change Material (PCM) used in the cool packs keeps the EcoHold cart cold for at least five hours, ensuring food safety and quality.
- Maintains an even chilled temperature throughout service and transportation.



Powered
COLD by
10 Cool



Packs
(included)



EcoServe

Powered by EcoBurner

EcoServe offers a range of WATERLESS chafing dishes that cater to every style.

WATERLESS

Stop wasting water, time, energy and cost.

WINDPROOF

Perfect for outdoor dining and no more wrapping chafers in foil to avoid the wind.

QUICK & SAFE

Heats up quickly, easily swap dishes and no electricity or hazardous cables required.

FLEXIBLE

Caters for large or small events. The buffet can be built to your style and requirements.





Classic

Rectangle GN 1/1
Square 2/3
Round

The EcoServe Classic range combines the timeless appeal of traditional chafing dishes with modern eco-friendly benefits. Offering zero water usage, zero waste generation, and a reduced carbon footprint, it's a sustainable choice without compromising style.

Available in three sizes, the range provides chefs with options to suit any catering setup.



GN

Rectangle GN 1/1
Six Finishes



The EcoServe GN is expertly crafted for commercial kitchens, designed to accommodate standard GN 1/1 sizing. With its minimalist styling and six elegant finishes—White, Black, Brushed Stainless Steel, Polished Stainless Steel, Gold PVD, and Copper PVD—it appeals to a variety of style preferences, making it a versatile choice for any buffet setup.



Round

Large & Small
Six Finishes



The EcoServe Round offers a choice of large and small sizes with varying heights and is available in the same six stunning finishes as the EcoServe GN - White, Black, Brushed Stainless Steel, Polished Stainless Steel, Gold PVD, and Copper PVD. This allows chefs to mix sizes and finishes to craft unique and personalised dining experiences that reflect their individual style.



EcoServe Classic

Experience the timeless elegance of traditional hinged chafing dishes with the added sustainability of our waterless design. Perfect for venues seeking a classic look while minimising their environmental impact.





Rectangle GN 1/1

Glass Lid #5020P



Square GN 2/3

Glass Lid #5028P

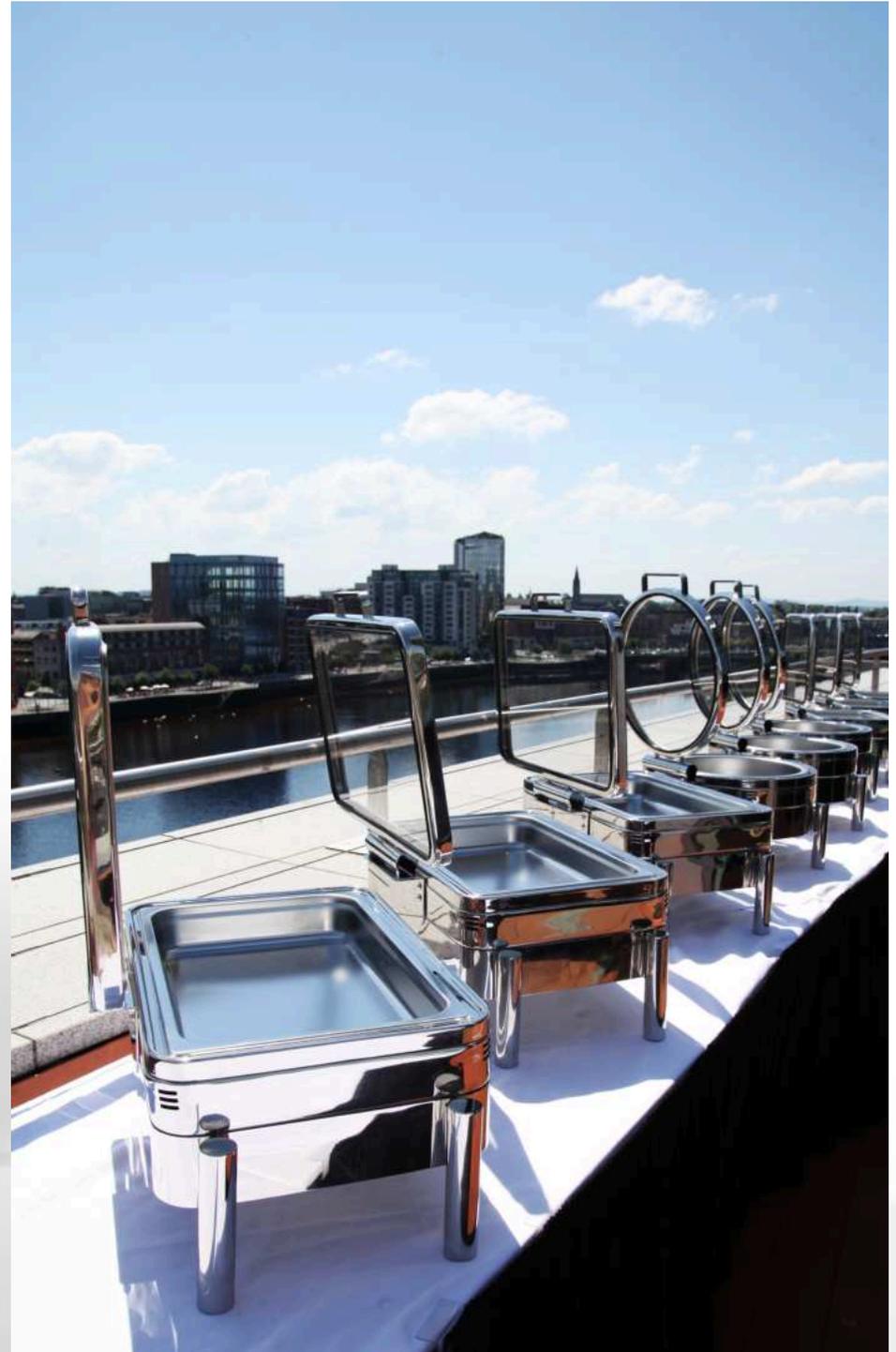


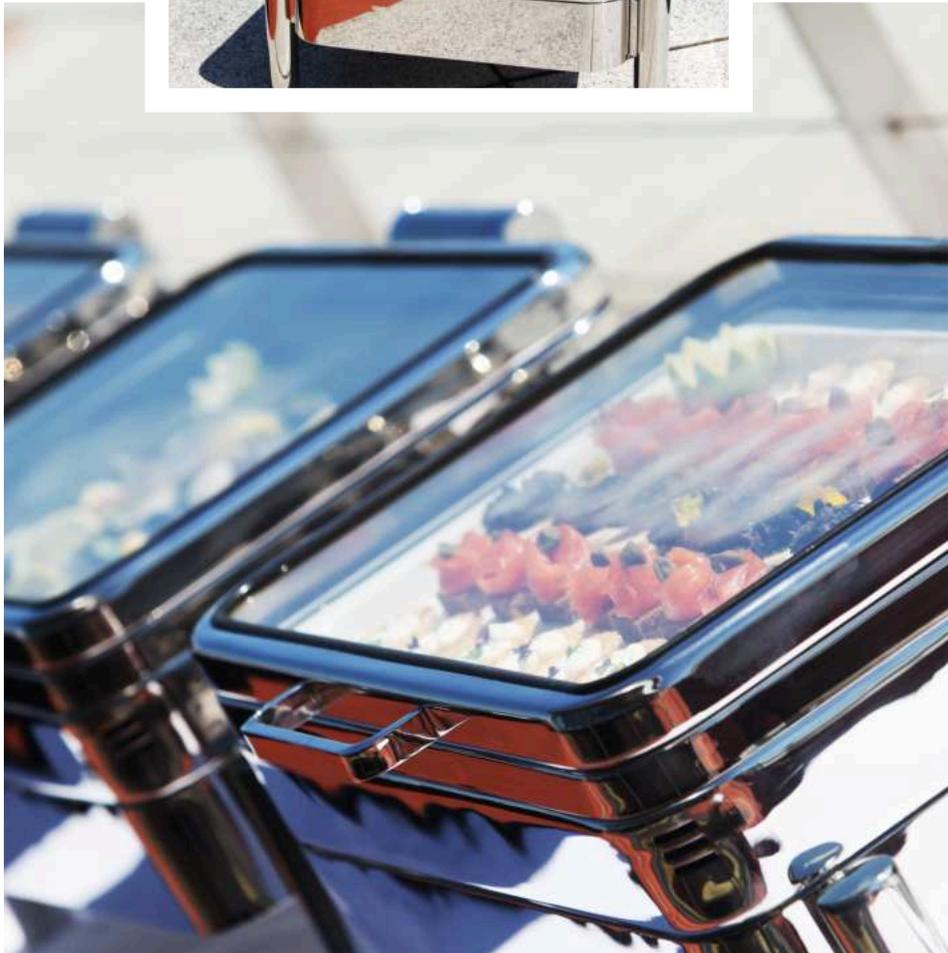
Round

Glass Lid #5024P



Each EcoServe Classic chafers is equipped with 4 connectors for easy stacking, making storage simple and convenient.







Pearl Black Neofusion
Porcelain Dish - GN 2/3

#5406



White Porcelain
Dish - GN 2/3

#5404



Square GN 2/3 Porcelain Dishes

To complement the EcoServe Classic
SQUARE GN 2/3



Pearl Black Neofusion
Porcelain Dish - ROUND

#5407



White Porcelain
Dish - ROUND

#5405



Round Porcelain Dishes

To complement the EcoServe Classic
ROUND

Premium Porcelain Dishes - GN1/1

To complement the **EcoServe Classic and GN 1/1** ranges of WATERLESS chafers.



White 6.5cm Deep

#5400



White 6.5cm Divided

#5401



White 2cm Shallow
Serving Platter

#5209



Pearl Black Neofusion
6.5cm

#5402



Premium non-stick aluminium dish GN 1/1 - Lunar Black

To complement the **EcoServe Classic and GN 1/1** ranges of WATERLESS chafers, the aluminum dish is an ideal choice for venues seeking a more robust alternative to porcelain dishes.

Silicone-coated utensils are also available for order, specifically designed to protect the dish's coating during heavy use.



#5336



Silicon coated
Stainless Steel
Tongs - Pack of 5

#5408



Silicon coated
Stainless Steel
Ladle - Pack of 5

#5410



Silicon coated
Stainless Steel
Spatula - Pack of 5

#5409





EcoServe GN

With its minimalist design, the WATERLESS EcoServe GN is the ultimate choice for venues seeking a stylish, hassle-free buffet solution that's effortless to operate, store, and maintain.



REINFORCED GLASS
For commercial use

ADJUSTABLE LID HEIGHT
To accomodate various height dishes

SILICONE MAT
To protect hot plate and create a non-slip surface for dishes

FOLDABLE LEGS
For stackable, compact storage

SILICONE FEET
To ensure non-slip

CONDENSATION CATCHER
To reduce moisture in food

REMOVABLE GLASS LID

SOFT CLOSE HINGE



#5311

Reinforced Glass Lid



#5320

■
Powder-coated
BLACK



#5313

□
Powder-coated
WHITE



#5316

■
Polished Stainless
Steel



#5314

■
Brushed Stainless
Steel



#5317

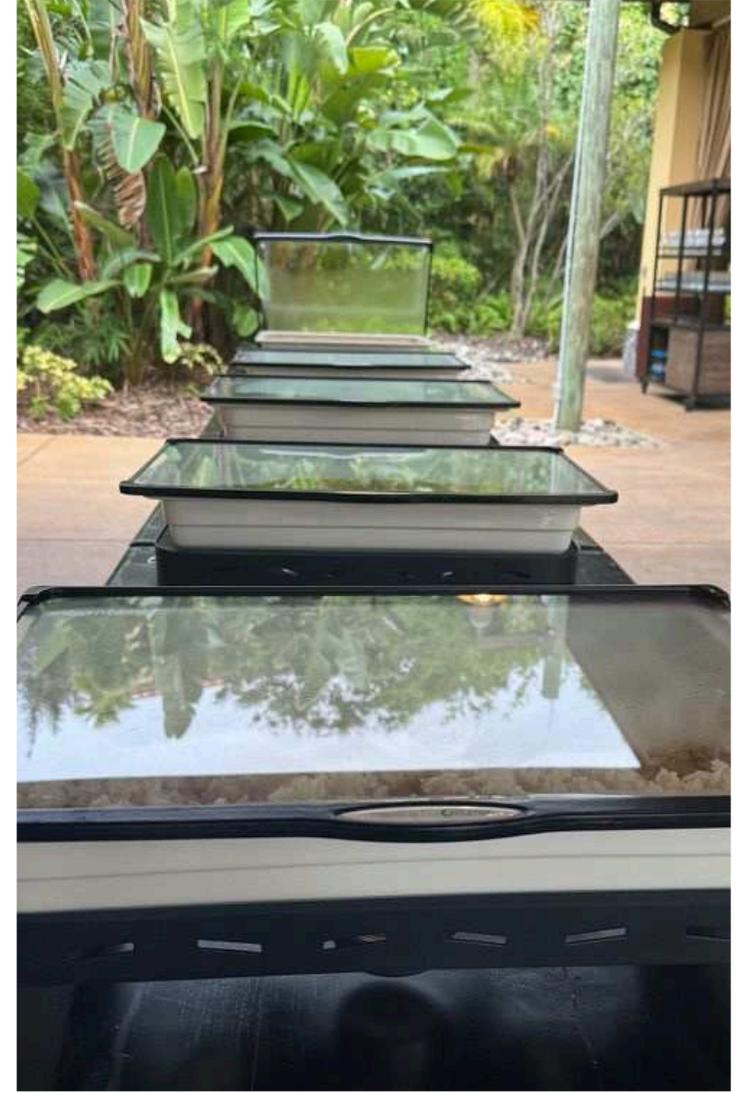
■
GOLD PVD



#5318C

■
COPPER PVD





LOEWS ROYAL PACIFIC RESORT, ORLANDO UNIVERSAL STUDIOS



SOLANA BEACH, MAURITIUS

Single-Serve Dishes

To complement the EcoServe GN 1/1 range of WATERLESS chafers, these individually portioned dishes are ideal for the grab and go trend that's here to stay.



Square

Dish #5326
Lid #5329

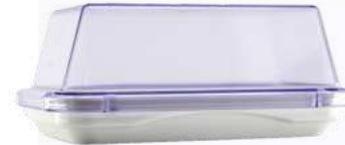
8 Dishes per GN



Small

Dish #5324
Lid #5327

12 Dishes per GN



Large

Dish #5325
Lid #5328

6 Dishes per GN



EL PATRON MEXICAN RESTAURANT,
ORLANDO, FLORIDA, USA



THE CAPELLA HOTEL,
SINGAPORE



Powered COLD by Cool Packs



EcoServe GN COOL PACK



#5322

Simply freeze the GN COOL PACK, and place it directly on the GN hot plate. Then, place pre-chilled dishes on top. This simple process allows users to effortlessly switch to cold service using the same equipment.

Ideal for serving seafood, salads, fruits, and desserts!





THE PARKROYAL COLLECTION,
MARINA BAY, SINGAPORE

EcoServe Round

Matching the EcoServe GN's six finishes, the round versions provide versatile buffet solutions with large and small sizes, empowering chefs with greater choice to style their buffets uniquely.





PARKROYAL COLLECTION MARINA BAY, SINGAPORE



Large #5005
Small #5004

■ Powder-coated
BLACK



Large #5007
Small #5006

□ Powder-coated
WHITE



Large #5016
Small #5015

■ Polished Stainless
Steel



Large #5009
Small #5008

■ Brushed Stainless
Steel



Large #5014
Small #5013

■ GOLD PVD



Large #5012C
Small #5011C

■ COPPER PVD

VÉRANDA PAUL ET VIRGINIE
HÔTEL MAURITIUS



EMIRATES PALACE HOTEL ABU DHABI

C-MAURITIUS

Premium Non-Stick Aluminium Dishes

These premium aluminium dishes are designed to dock securely into the EcoServe Rounds to ensure maximum heat transfer and minimal movement.



Arctic Grey

Large #5210
Small #5211



Black Moonscape

Large #5218
Small #5219



Round Glass Lids

Large #5302
Small #5301



Pot Lid/ Spoon Rack

#5300



Powered COLD by Cool Packs



EcoServe ROUND COOL PACK



#5305

Simply remove the hotplate and the heat pan from the EcoServe Round and place a frozen COOL PACK onto the EcoServe frame and you can easily switch to cold service.

Perfect for seafood, salads, fruit and desserts!





CAPELLA SENTOSA,
SINGAPORE





EcoPan

Powered by EcoBurner

Each EcoPan **saves 2,200 litres (581 US Gal)** every year if used instead of a waterpan!



Go WATERLESS using your existing chafers



Simply remove the water pan from existing chafers and replace it with an EcoPan to create a WATERLESS Buffet. This is a cost-effective method of going WATERLESS with minimal spend on new equipment.



EcoPan x 5 #5330



INDOORS
Only 1 EcoBurner is needed for indoor buffets.



OUTDOORS
Use 2 EcoBurners outdoors.





EcoBurner with EcoBoost MINI

Replace single-use gels or wicks for zero waste and less carbon! Simply attach an EcoBoost MINI bracket to the top of an EcoBurner and place it under existing chafing dishes for improved sustainability.

Using only the EcoBurner with an EcoBoost MINI under any existing chafing dish will still **reduce carbon and waste** and make the buffet a safer system.



EcoBoost MINI #1139



Grill-type chafers



Use 1 EcoBurner on low with an EcoBoost MINI bracket under grill-type chafers. This will give a consistent, radiant heat that's perfect for foods that need more controlled heat such as melted cheese.



Hinged chafers



Use 2 EcoBurners on high with EcoBoost MINI brackets under traditional hinged chafing dishes. These are used instead of gels or wicks to reduce carbon by 75% and eliminate waste completely.



Roll-top Chafers



Use 2 EcoBurners on high with EcoBoost MINI brackets under roll-top chafing dishes. Simply replace the single-use gels or wicks for a safer, cleaner and greener buffet.

Stop using gels & wicks on any buffet!



SAVINGS from 1 Chafing Dish in 1 Day



1 chafer



Twice a day

1 chafer in use for 3-hour service, twice a day = 6 hours per day

WATERLESS equipment is more sustainable and reduces operating costs by requiring just one EcoBurner heat source instead of two gels/ wicks.

WATER

1 water-based chafing dish uses an average of 1 litre of water every hour. That's 6 litres of water wasted every day if traditional chafers are used. This is easily prevented by switching to EcoServe WATERLESS chafers.



6 litres

Water saved

WASTE

1 water-based chafing dish uses an average of 4 gels over a 3-hour service, twice a day = **8 gels every day.**



At the end of service, these pots, some still containing toxic chemicals, often go straight to landfill, weighing approximately 50g each.

This is 400g of waste per chafing dish created unnecessarily every day.

8 gel pots

400g waste prevented

CARBON

EcoBurner fuel has been independently tested by Carbon Footprint against industry standard gels and wicks with the following resulting emissions per day (2 x 3-hr services).

	kgCO ₂ e
EcoBurner Fuel:	0.32
DEG:	0.93
Methanol:	0.82
Ethanol:	1.15
Average gel/wick:	0.97

EcoBurner emits 0.32 kgCO₂e of carbon a day if used for 6 hours. This is compared to the average of gels/ wicks emitting 0.97 kgCO₂e. This results in 0.65 kgCO₂e less carbon every day from only 1 chafing dish.

0.65 kgCO₂e

Less Carbon

COST

Cost is based on average price of \$2.08 per gel pot.

8 gels are needed per day so cost of gels is **\$16.64**



\$2.08 multiplied by 8 = \$16.64

Cost is based on average price of \$15.83 per 36-hr EcoBurner fuel can.



6 hours burn time are needed per day so cost of EcoBurner fuel for 6 hours is **\$2.64**

\$15.83 divided by 6 = \$2.64

\$16.64 minus \$ 2.64 = \$14

\$14

Dollars saved

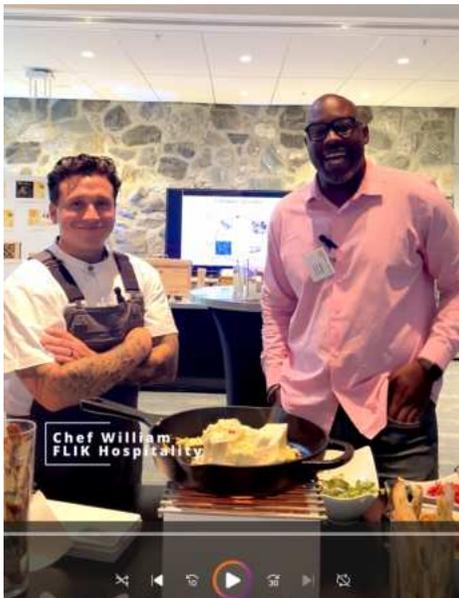




Chef William Pfeiffer

Executive Chef & Beekeeper,
FLIK Hospitality Group

“With a traditional gel or wick, you get one single heat source that wants to heat whatever is directly above it, but with EcoBurner, you get an adjustable radiant heat with no burn spots.”



AT A GLANCE

CHALLENGES OF GELS

- Inconsistent heat
- Not suitable for outdoors
- Hugely wasteful & hard to dispose

BENEFITS OF ECOBURNER

- Consistent, adjustable heat
- Refillable so ZERO WASTE
- More cost-effective
- Saved \$90.18 (59%) on fuel from 1 buffet event!



Matthew Darnall

Director of Food & Beverage, St.
Andrews Country Club,
Boca Raton, Florida

“...the club has saved approximately 3,000 sternos from going into landfills since they started using EcoBurner less than a year ago. That's a really significant prevention of single-use items hitting our landfills.”



Support Products

EcoBurner is the most sustainable method of portable heat for buffets but just like any equipment, it's important staff know how to use it correctly.

The filling station is essential for checking fuel levels, while the Storage Rack, SOP sticker, EZFill, and Storage Trolley work together to help venues establish clear systems. These ensure staff always know how to use, store, and maintain EcoBurners, allowing everyone to continue enjoying the benefits.



Filling Station

A filling station is provided free of charge to all venues using EcoBurners. Staff must use it to measure fuel levels before and after refilling every EcoBurner.



#9502



Storage Rack

Use the EcoBurner Storage Rack to securely store up to 8 EcoBurners. Follow the laser-marked instructions for proper storage. Racks are stackable for efficient organization.



#5337



SOP Stickers

Free SOP stickers are provided to display near the EcoBurner storage area, giving staff clear instructions on filling, storing, and using EcoBurners.



#9962



EZFill

EZFill is a smart solution for effortless EcoBurner refills. Simply place the fuel can upside-down, align it with the EcoBurner, and lightly pull the lever for a smooth refill.



#9509



Storage Trolley

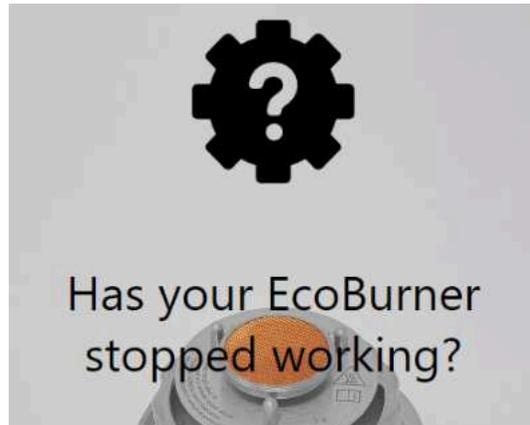
The storage trolley holds up to 15 storage racks (120 EcoBurners) and provides an efficient back-of-house space for storing, refilling and organising everything needed for EcoBurners.



#5393

Continued Online Support

With frequent staff turnover in hospitality, we provide ongoing training and support for EcoBurner users. Comprehensive online resources ensure safe, continuous use. For any issues, follow our simple 3-step process to resolve them quickly.



Step 1

Watch the Instruction Video
(2:24 mins)



Step 2

Go through TROUBLESHOOTING
if your EcoBurner is not working.



Step 3

Talk to an EcoBurner expert for
further support and training.



Member of

WORLD ALLIANCE
for EFFICIENT SOLUTIONS

by **SOLARIMPULSE**
FOUNDATION



EcoBurner has been awarded the “Solar Impulse Efficient Solution” Label, a proof of high standards in profitability and sustainability.

Solar impulse identified 1000+ clean and profitable solutions to address environmental issues without compromising on economic growth and EcoBurner is one of them! This is thanks to the WATER and CARBON savings achieved by using the EcoBurner system instead of gel and wicks.

To receive the “Solar Impulse Efficient Solution” Label, EcoBurner was thoroughly assessed by a pool of independent experts according to 5 criteria covering the three main topics of Feasibility, Environmental and Profitability. All labelled solutions are part of the #1000solutions portfolio that are presented to decision-makers in business and government by Bertrand Piccard, Chairman of the Solar Impulse Foundation. The aim of this initiative is to encourage the adoption of more ambitious environmental targets and fast-track the implementation of these solutions on a large scale.





WE ARE PART OF THE
#1000SOLUTIONS
TO CHANGE
THE WORLD







Scan here for a full Product list including product codes, weights and dimensions.





EcoBurner
REIMAGINING BUFFETS

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