

EcoBurner

REIMAGINING BUFFETS

BUFFET COLLECTION

2024



ZERO WATER

ZERO WASTE

LESS CARBON



Powered by EcoBurner



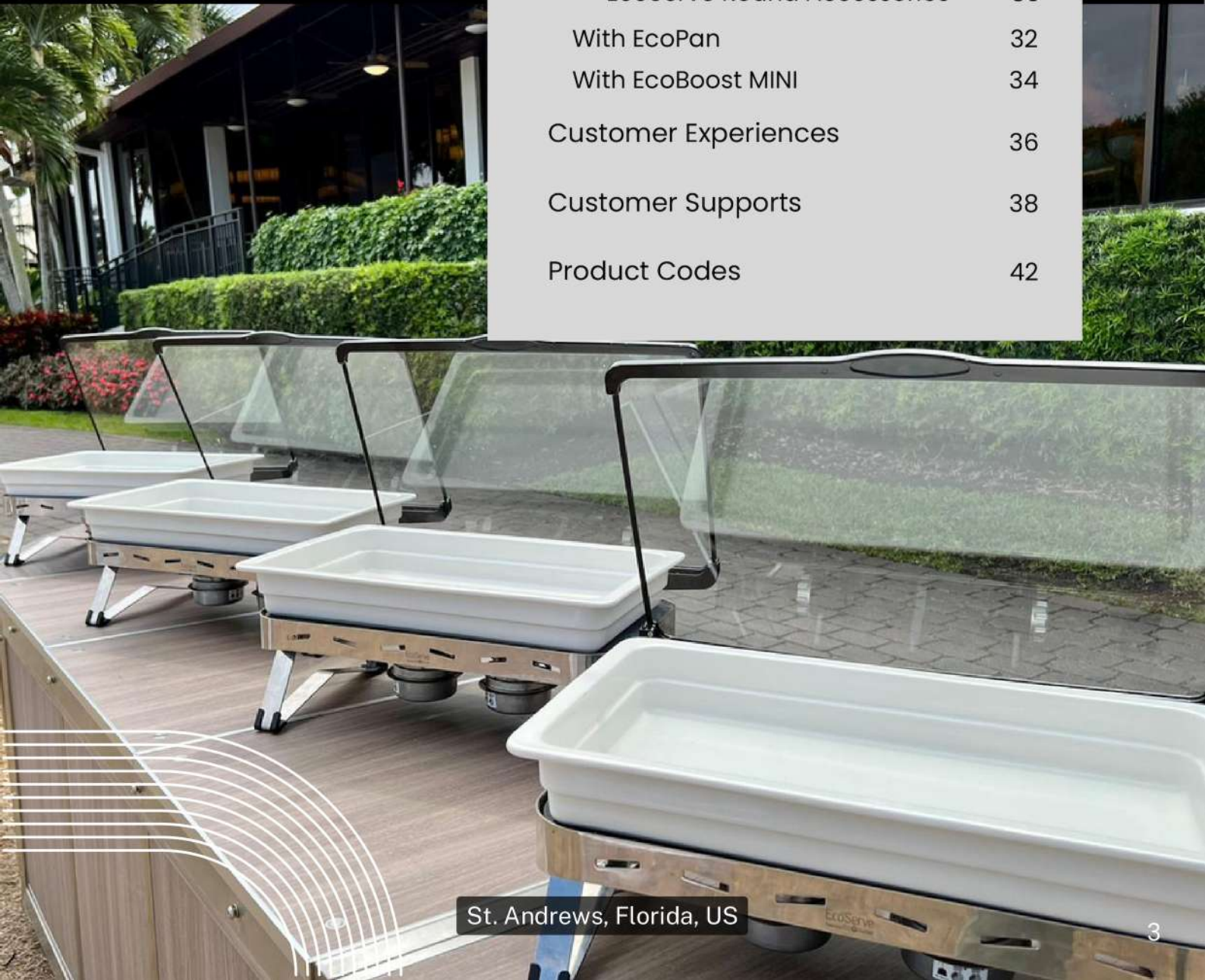
ZERO WATER

ZERO WASTE

LESS CARBON

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The background of the entire page is a close-up, macro shot of vibrant green moss. The moss is densely packed and covers the entire surface, with varying shades of green from bright lime to deep forest green. The lighting is soft, highlighting the texture of the individual moss plants.

REDUCE

WATER

WASTE

CARBON

COST

TIME



ECOBURNER **GOALS**

REPLACE GELS AND WICKS

We believe if those little pots were created today, they would never be allowed near food. Accidents and staff injuries happen too often when gels or wicks are being used and we want to stop that. They are also full of toxic chemicals that usually end up in landfill after every service making them single-use items that are detrimental to our environment.

STOP WASTING WATER

There's no need for staff to waste time, effort and fuel transporting, heating and disposing of water at the buffet. It wastes energy and resources that are precious and EcoBurner can offer venues a better way thanks to our hotplate technology that eliminates the need for water completely.

WHAT IS THE **EcoBurner**



A refillable burner that's placed under chafing dishes to provide 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



The call to eliminate gel and wick pots from hospitality settings is getting louder. Hotel managers realise the dangers of having 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 option for staff to handle and guests to be around.

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

SAFER



CLEANER



Every Food & Beverage manager in the industry is all too familiar with the black smoky residue left on the underside of chafing dishes when gels or wicks are being used as a heat source. EcoBurner is a clean burn so staff spend less time cleaning cookware.

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

The EcoBurner is refillable so every drop of fuel is either used or saved for the next service meaning ZERO FUEL WASTE. Each EcoBurner fuel can is the equivalent of 18 gel/wick pots so vast amounts of waste are prevented from going to landfill. Carbon Footprint Ltd. certifies that EcoBurner emits up to 75% less carbon than gels/wicks.

- ✓ Zero Fuel Waste
- ✓ Zero Waste to Landfill
- ✓ Up to 75% less Carbon than gels/wicks



GREENER



KEY ASSUMPTIONS FOR CALCULATIONS



20 chafers



In use twice a day



For 3 hours each service



\$1.90 per 4-hour gel pot
\$15 per 36-hr. EcoBurner fuel can



SAVINGS

By switching to EcoBurner, venues can benefit from significant savings so we've compared a traditional water-based chafing dish buffet using gels to a WATERLESS (EcoPan or EcoServe) buffet powered by EcoBurner. The buffet is served using 20 chafers, twice a day, for three hours each service.

Savings are calculated for **WATER, WASTE, CARBON, COST & TIME**

PER DAY

PER YEAR

120 litres

WATER

43,800 litres

**85.7 Gel Pots
(4.28kg)**

WASTE

**31,280 Gels
(1.56 Tonnes)**

16.44kg

CARBON

6 Tonnes

\$101.6

COST

\$37,084

5.33 hrs.

TIME

1,946 hrs.

SAVINGS

KEY ASSUMPTIONS FOR CALCULATIONS



20 chafers



In use twice a day



For 3 hours each service



\$1.90 per 4-hour gel pot
\$15 per 36-hr. EcoBurner fuel can

WATER

Every water-based chafing dish uses approximately 1 litre of water per hour:

$20 \text{ (Chafers)} \times 2 \text{ (twice a day)} \times 3 \text{ (Hrs. per service)} = 120 \text{ hours per day}$
 $\times 1 \text{ (1 ltr per hour)} = 120 \text{ litres per day}$

120 litres of water are saved every day.

That's the equivalent of **43,800 litres per year** if this buffet is ran every day.

120 litres per day



43,800 litres WATER per year

By eliminating the need for water at the buffet, hotels benefit from:

- Reduced water usage
- Reduced staff hours handing water.
- Reduced risk of injury from handing water.
- Reduced energy usage from not having to heat up water.

85 Gel Pots (4.28kg) per day



31,280 Gels (1.56 Tonnes waste) per year

Hotels reduce waste in a number of ways:

- Reduced fuel waste - every drop of EcoBurner fuel is used unlike gels/wicks that are often disposed of with left-over fuel remaining at the end of every service.
- Reduced packaging waste - Each EcoBurner fuel can is the equivalent of 18 cans of gels/wicks.
- Recyclable packaging - EcoBurner fuel cans are fully recyclable!

WASTE

$20 \text{ (Chafers)} \times 2 \text{ (twice a day)} \times 3 \text{ (Hrs. per service)} = 120 \text{ hours per day.}$



Divide by 0.7 (typically 30% gel/wick fuel wasted every service) = **171.4 hrs gel fuel needed.**



Divide by 2 (2-hour gel) = **85.7 gel pots used.**



Multiply by 0.05kg (Each wasted gel pot weighs approx. 50g) = **4.28kg waste per day**

**16.44 kg
per day**



**6 Tonnes CARBON
per year**

Carbon Footprint Ltd., an independent UK body, certifies EcoBurners' carbon savings. Their report compares carbon emissions from various heating methods used in a three-hour buffet service: DEG, Ethanol, Methanol gels/wicks, Induction, and EcoBurner. When EcoBurner is compared to the average of the gels/wick, the savings per hour are 0.137 kg CO₂e.

CARBON

20 (Chafers) X 2 (twice a day) X 3 (Hrs. per service) = 120 hours per day.

Multiply by the carbon savings per hour compared to EcoBurner as certified by Carbon Footprint Ltd.



120hrs X 0.137 Average carbon savings gels/wicks per hour) = **16.44kg Carbon saved**

COST

20 (Chafers) X 2 (twice a day) X 3 (Hrs. per service) = 120 hours

**Cost of
EcoBurner**

1 EcoBurner is required under every chafing dish so 120 hours of EcoBurner fuel is needed:
\$15 divided by 36hrs. per can = \$0.42 per hr.
\$0.42 multiplied by 120 hours = \$50.40

**Cost of
Gel Pots**

2 gel pots are required under every chafing dish
2 gels x 20 chafers x 2 (twice a day) = 80 gels x
\$1.90 (per gel) = \$152

\$152 (Cost of gels) minus \$50.40 (Cost of EcoBurner fuel) = \$101.6 savings per day

**\$101.6 per
day**



**\$37,084 per year
66.8% savings**

Each market is very different so these costs are based on each 4-hr gel pot costing \$1.90. We've taken a global average of EcoBurner fuel costing customers \$15 per can. The cost savings can vary depending on fuel costs but this typical buffet shows a very positive cost saving to venues who switch to EcoBurner.

**5.33 hrs
per day**



1,946 hrs saved per year

When hotels opt for traditional water-based chafing dishes, their staff must constantly tend to filling, heating, monitoring water levels, and ultimately disposing of the water after service. By switching to EcoServe or EcoPan, this eliminates the unnecessary water handling, saving roughly 8 minutes per chafing dish.

TIME

8 minutes savings per chafer X 20 chafers
= 160 minutes



Multiply by 2 (twice a day) = 320 mins per day



Divide by 60 (change to hours) = **5.33 hrs. per day**

This equates to 1,946 hours per year which significantly reduces cost of staff.

USING THE ECOBURNER

3 OPTIONS

1 With EcoServe MIN 50% SAVINGS

ZERO WATER

Use an EcoBurner with any of the EcoServe range of chafing dishes for optimum savings and premium presentation options.

2 With EcoPan MIN 50% SAVINGS

ZERO WATER

Remove the waterpan of existing chafing dishes and use EcoPan instead to eliminate the need for water.

3 With EcoBoost 20-30% SAVINGS

Clip an EcoBoost MINI bracket onto an EcoBurner and use under any water-based traditional chafing dish to replace gels/wicks.

USING THE
ECOBURNER

3 OPTIONS

1 **EcoServe**
MIN 50% SAVINGS



2 **EcoPan**
MIN 50% SAVINGS



3 **EcoBoost**
20-30% SAVINGS





WATERLESS

- ✓ No more filling, heating or wasting water.
- ✓ Better quality food as no steam from hot water.
- ✓ Saves water - one of earth's most precious resources.



QUICK & SAFE

- ✓ Heats up in less than 10 minutes.
- ✓ Simple, safer and slicker process for swapping out food dishes.
- ✓ No electricity or cables needed.

BENEFITS OF

EcoServe & EcoPan WATERLESS CHAFERS

PORTABLE & WINDPROOF

- ✓ Radiant heat that distributes evenly & is WINDPROOF.
- ✓ No electric cables so buffet can be set in any location.
- ✓ ideal for outdoor dining as fully portable and windproof.

FLEXIBLE/ MODULAR

- ✓ Build the buffet to suit using different styles, colours and quantities.
- ✓ Large scale resorts or small corporate events can all be catered for using the same equipment.



WITH **1** EcoServe

The EcoServe range of chafing dishes offer customers premium buffet presentation options that are completely WATERLESS and powered by EcoBurner, resulting in water, waste, carbon, cost and time savings!

**ZERO WATER
ZERO WASTE
LESS CARBON**



ECOSERVE CLASSIC

The EcoServe Classic range mirrors the widely popular traditional style of chafing dishes, delivering this classic look with added advantages of zero water usage, zero waste generation, and a reduced carbon footprint.

Rectangle GN 1/1
Square 2/3
Round

ECOSERVE GN

Crafted specifically for commercial kitchens, the EcoServe GN is designed to fit standard gastronorm 1/1 sizing. Available in the same six finishes as the EcoServe Round, so that assorted units can be used to craft buffets tailored to chefs' preferences/styles.



ECOSERVE ROUND

The EcoServe Round is available in a large and a small size that are different heights. This allows chefs to create unique dining experiences using different sizes and finishes to complement their individual style.

Large & Small





ECOSERVE
Classic

The timeless appeal of traditional hinged chafing dishes persists globally, and now EcoBurner offers this classic style, paired with the advantages of being WATERLESS, generating zero waste, and emitting less carbon. Venues can now embrace the traditional look while enhancing sustainability by opting for these EcoServe Classic chafers.

Available in standard GN 1/1, GN 2/3, and Round, these chafers cater to venues that prefer a non-minimalist style.

RECTANGLE GN 1/1 - 8QT #5020P

SQUARE GN 1/2 - 6QT #5028P

ROUND - 6 QT #5024P





RECTANGLE GN 1/1
#5020P



SQUARE GN 2/3
#5028P



ROUND
#5024P



ECOSERVE CLASSIC Accessories

RECTANGLE GN 1/1

All the GN 1/1 dishes that complement the EcoServe GN (as featured on page 20) are also compatible with the EcoServe Classic Rectangle GN 1/1 chafer.



SQUARE GN 2/3 & ROUND



Premium Porcelain Dishes

Each EcoServe Classic unit includes a standard stainless steel food pan insert, yet to enhance the buffet's visual appeal, a selection of robust porcelain dishes is also available to complement the collection.

These dishes can be used directly from the oven to the buffet, streamlining service for staff and ensuring a consistently attractive buffet display.



**DEEP PORCELAIN
DISH #5400**



**SHALLOW PORCELAIN
DISH #5209**



**DIVIDED PORCELAIN
DISH #5401**



**PEARL BLACK NEOFUSION
PORCELAIN DISH #5402**



**PEARL BLACK NEOFUSION
PORCELAIN DISH - GN 2/3 #5406**

**WHITE PORCELAIN DISH - GN 2/3
#5404**

**PEARL BLACK NEOFUSION PORCELAIN
DISH - CLASSIC ROUND #5407**

**WHITE PORCELAIN DISH -
CLASSIC ROUND #5405**





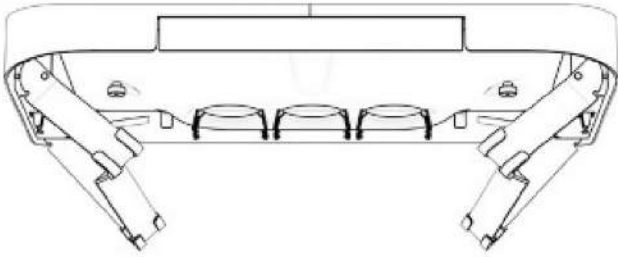
ECOSERVE GN

Crafted to seamlessly integrate into global commercial kitchen setups, the EcoServe GN adheres to the standard gastronorm 1/1 size. It's available in the same six finishes as the EcoServe ROUND, empowering chefs to personalise the buffet's appearance to reflect their own unique style.

The Reinforced Glass Lid boasts industry-leading durability, built to withstand rigorous commercial use. Equipped with a soft-close hinge, it adjusts to accommodate various dish heights.

Incorporating an innovative **condensation recirculating system**, the EcoServe GN swiftly captures and evaporates condensate, while maintaining a clear view of the tempting dishes on offer for guests. This exclusive feature, unique to EcoServe, effectively mitigates issues caused by steam in typical buffet setups.

SAVE SPACE



FOLDABLE LEGS

The minimalist GN design includes foldable legs, easily tucked away when not in use. This effectively conserves valuable space.

With legs folded, an EcoServe GN measures a space-saving 51x30x8cm (20"x12"x3.2").

6 ECOSERVES



1 CHAFER

STACKABLE

When stacked for storage, the EcoServe GNs occupy less space compared to a single traditional chafing dish.

This offers significant relief to venues struggling with the challenge of storing bulky chafers.

ECOSERVE GN Features

REINFORCED GLASS
For commercial use

REMOVABLE GLASS LID

ADJUSTABLE LID HEIGHT
To accommodate various height dishes

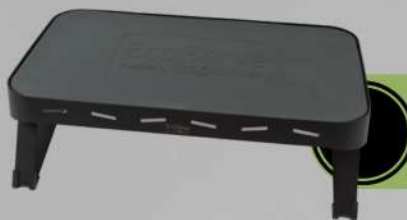
SOFT CLOSE HINGE

SILICONE MAT
To protect hot plate

CONDENSATION CATCHER
To reduce moisture in food

SILICONE FEET
To ensure non-slip





POWDER-COATED BLACK #5320



POWDER-COATED WHITE #5313



POLISHED STAINLESS STEEL #5316

BRUSHED STAINLESS STEEL #5314



GOLD PVD #5317

COPPER PVD #5318C



REINFORCED GLASS LID #5311



ECOSERVE GN
6 Colours



ECOSERVE GN

Accessories

Premium Porcelain Dishes

A selection of carefully chosen, robust porcelain food pans are available to compliment the EcoServe GN. These dishes transition seamlessly from oven to buffet, simplifying service for staff and maintaining a consistently appealing buffet presentation.



**DEEP
PORCELAIN
DISH #5400**



**DIVIDED
PORCELAIN
DISH #5401**



**SHALLOW
PORCELAIN
DISH #5209**



**PEARL BLACK
NEOFUSION
PORCELAIN
DISH #5402**



Single-Serve Options



The grab-and-go trend is a lasting one! Providing individual portions allows chefs to pre-prepare dishes, ensuring consistent presentation from the first to the last guest. This minimises food handling by guests, reduces food waste, and encourages people to bring less to the table, further contributing to sustainability efforts!



**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





The Residence, Bintan, Indonesia



The Capella Hotel, Singapore

CHANGE TO COLD SERVICE WITH THE
EcoServe GN COOL PACK



Easily switch from HOT to
COLD service



using EcoBurners
to heat or Cool Packs to chill

Simply freeze the GN COOL PACK overnight,
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!

ECOSERVE GN COOL PACK #5322





ECOSERVE ROUND

Available in large and small sizes, as well as six different colors, the EcoServe Round complements the EcoServe GN, enabling chefs to craft customised buffets with various configurations at different locations. This facilitates the effortless catering of both large and smaller events, leading to stunning buffet displays with zero water consumption, zero waste, and reduced carbon footprint.

-  **POWDER-COATED WHITE** | SM #5006 | LRG #5007
-  **POWDER-COATED BLACK** | SM #5004 | LRG #5005
-  **BRUSHED STAINLESS STEEL** | SM #5008 | LRG #5009
-  **POLISHED STAINLESS STEEL** | SM #5016 | LRG #5015
-  **GOLD PVD** | SM #5013 | LRG #5014
-  **COPPER PVD** | SM #5011C | LRG #5012C



The Park Royal Collection, Marina Bay, Singapore



C-Mauritius



Emirates Palace Hotel Abu Dhabi



Holiday Inn Express Dubai Internet City

Premium Non-Stick Aluminium Dishes

These premium non-stick aluminium dishes boast the most robust coating available worldwide and are engineered to outlast other internally reinforced coatings. Designed to dock securely into the EcoServe Rounds, they are built to withstand commercial use in the busiest of kitchens.

BLACK MOONSCAPE | SM #5219 | LRG #5218

ARCTIC GREY | SM #5211 | LRG #5210



ECOSERVE ROUND Accessories

Round Glass Lids

Glass lids are available in large and small to fit both EcoServe Round dishes. These ensure food stays hot at the buffet while guests have full view of the delicious food on offer.



ROUND GLASS LID | SM #5301 | LRG #5302

Pot Lid/ Spoon Rack

A convenient Pot Lid/ Spoon Rack to help keep the buffet space neat and tidy while guests serve themselves.



POT LID/ SPOON RACK #5300



CHANGE TO COLD SERVICE WITH THE
EcoServe COOL PACK



Easily switch from HOT to COLD service



using EcoBurners to heat or Cool Packs to chill



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!

ECOSERVE COOL PACK | LRG #5305



WITH **2**
EcoPan

Use existing chafing dishes but replace the waterpan with EcoPan to eliminate the need for water completely. This is a cost-effective method of going WATERLESS with minimal spend on new equipment.

**ZERO WATER
ZERO WASTE
LESS CARBON**

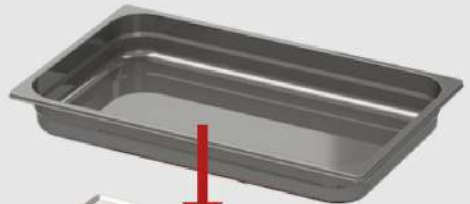


ECOPAN #5330



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

Use existing food pan



Drop in NEW EcoPan



Use existing Chafer



Chef Jay from Lady Caroline & Chuck Kiley from Greenwald Sales & Marketing

INDOORS



Only 1 EcoBurner is needed for indoor buffets.



OUTDOORS

Use 2 EcoBurners outdoors.



**SAVE
WATER**

SIMPLY

**Remove the
water pan
from existing
chafers and
replace it with
an EcoPan to
create a
WATERLESS
Buffet**



**ZERO WASTE
LESS CARBON**

WITH

3

EcoBoost MINI

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



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.



REDUCE CARBON & WASTE

**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.**

”

...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.

”

... speeds up the setup and breakdown process and not only saves time but also reduces the risk of accidents as staff don't need to handle hot water on board our busy cruise ship.



MATTHEW DARNALL

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



CHEF JAY

Lady Caroline,
Cleveland, Ohio

CUSTOMER
Testimonials

”

DWTC decided to switch from wick fuel to EcoBurner to reduce cost and wastage and increase team and guest safety. Services are reliable and EcoBurner always go the extra mile to ensure that DWTC receives the best of services.

”

...since we started using EcoBurners instead of gel pots I feel it is a safer working environment for our staff and we are delighted with our contribution towards the reduction of carbon emissions.



VINCENT EGELS

Director Hospitality Operations
Dubai World Trade Centre



KAROLINA BANSKA

Food & Beverage Manager, Crowne Plaza, Dublin Airport

CASE STUDY

FLIK Hospitality Group EcoBurner trial



FLIK Hospitality Group, a part of Compass Group, is a leading corporate hospitality provider dedicated to providing great food through great service, all with wellness and sustainability at the heart of their operating philosophy.

OBJECTIVE

The FLIK team were seeking a more consistent and sustainable system to heat their buffets as the single-use gel pots they were using often delivered inconsistent heat and were not suitable for outdoors. For their initial test, Chef William and Matthew Evans, Director of Food and Beverage, decided to switch from their single use gels & wicks to EcoBurner to cater for 250 people at an outdoor event.

THE OUTDOOR EVENT

The 3-day event used 18 vessels for 3 hours per day.



18 vessels required
(9 large & 9 small)

GEL POTS



ECOBURNER

81 gel pots required
(2 under each large vessel = 18 per day. 1 per small vessel = 9 per day)
Total = 27 pots needed per day
X 3 days = 81 gel pots

Fuel Cost = \$153.90
\$1.90 per 4-hour pot X 81 pots

81 pots containing toxic waste going to landfill

Inconsistent heat that staff needed to check as flame extinguishes easily outdoors

18 EcoBurners required
(1 EcoBurner under every vessel burning for 3hrs. per day)
54 hours EcoBurner fuel per day
X 3days = 162 hrs. EcoBurner fuel

Fuel Cost = \$63.72
\$14.16 per 36-hour can

Zero fuel wasted and only 4.5 recyclable cans used

Consistent radiant heat that's windproof and adjustable so was reliable outdoors

As a result of the trial, FLIK found a reusable, sustainable solution that met their standards and ensured proper food safety and consistency throughout the entire event.



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!

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"

"Overall the entire food and beverage team agrees we would like to move forward with using the EcoBurners as a replacement to wick sternos. We look forward to our transition from wick sternos and becoming a more sustainable property."

CUSTOMER Supports

Support products available to customers

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 and all staff should be trained on correct use. Best practice for all venues is to use the EcoBurner Storage Rack to ensure safe and convenient storage of EcoBurners not in use. The SOP stickers should be displayed near the EcoBurner storage area as it promotes best practices for all staff.



FILLING STATION #9502



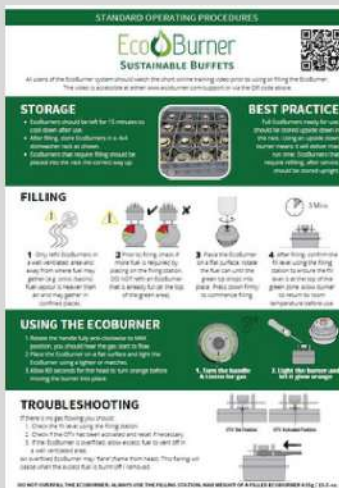
A filling station is provided FREE of CHARGE to every venue that uses EcoBurners. It is essential that staff use the filling station to measure how much fuel is contained in each EcoBurner. The fuel level should be checked before and after filling each EcoBurner.



ECOBURNER STORAGE RACK #5337



The EcoBurner Storage Rack should be used to securely store the EcoBurners when they're not in use. Staff can follow the laser-marked instructions on the steel plate for the correct storage procedure. Each rack holds 8 EcoBurners and can be stacked, allowing for efficient and organised storage.



STANDARD OPERATING PROCEDURES SOP STICKERS #9962



Standard Operating Procedures (SOP) are available FREE of CHARGE as large printed stickers that should be displayed near the EcoBurner storage area. This ensures that staff have easy access to clear instructions on the best practices for filling, storing, and using the EcoBurners.

CONTINUED Online Support

Staff in hospitality constantly change over so we offer continued support and training for all users whenever it's needed. Users can easily access comprehensive support online, ensuring continuous safe use of EcoBurner through accessible resources and assistance.

In the event of an issue, simply follow our 3-step process to diagnose the problem and resume using EcoBurner smoothly.



STEP 1

Watch the
Instruction Video



STEP 2

Go through
TROUBLESHOOTING if your
EcoBurner is not working.



Has your EcoBurner
stopped working?



⌚ Takes X minutes

Start Troubleshooting



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.



Economical growth will only come from solutions that can save energy and protect the environment. It is possible today to bridge ecology and economy.”

— **Bertrand PICCARD**
Chairman of the
40 Solar Impulse Foundation





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

#1000solutions

Product Category	Product Name	Product Code
EcoBurner	EcoBurner - ROW - English, French, Spanish, German	8999
	EcoBoost MINI X 20 units	1139
	EcoBurner Fuel - ROW (UAE) - 6 cans	9009
	Filling Station	9502
	EcoBurner Storage Rack	5337
	Standard Operating Procedure (SOP) Wall Sticker	9962
EcoPan	Waterless EcoPan - GN	5330
EcoServe Round	EcoServe Round - Brushed Stainless Steel - Large	5009
	EcoServe Round - Polished Stainless Steel - Large	5015
	EcoServe Round - Black - Large	5005
	EcoServe Round - White - Large	5007
	EcoServe Round - Gold PVD - Large	5014
	EcoServe Round - Copper PVD - Large	5012
	EcoServe Round - Brushed Stainless Steel - Small	5008
	EcoServe Round - Polished Stainless Steel - Small	5016
	EcoServe Round - Black - Small	5004
	EcoServe Round - White - Small	5006
	EcoServe Round - Gold PVD - Small	5013
	EcoServe Round - Copper PVD - Small	5011C
EcoServe Round Accessories	Premium Non-Stick Aluminium Round Dish- Large - Arctic Grey	5210
	Premium Non-Stick Aluminium Round Dish- Large - Black Moonscape	5218
	Glass Lid - Large x 1 (Handle attached)	5302
	Glass Lid - Large x 10 (Handles enclosed)	5304
	Premium Non-Stick Aluminium Round Dish - Small - Arctic Grey	5211
	Premium Non-Stick Aluminium Round Dish- Small - Black Moonscape	5219
	Glass Lid - Small x 1 (Handle attached)	5301
	Glass Lid - Small x 10 (Handles enclosed)	5303
	EcoServe Round Cool Pack - Large	5305
EcoServe GN	EcoServe GN - Polished Stainless Steel	5316
	EcoServe GN - Brushed Stainless Steel	5314
	EcoServe GN - Powder-coated Black	5320
	EcoServe GN - Powder-coated White	5313
	EcoServe GN - Gold PVD	5317
	EcoServe GN - Copper PVD	5318C

Colour	Quantity	Unit Length (mm)	Unit Width (mm)	Unit Height (mm)	Unit Weight (KG)
n/a	1	107	107	76	0.345
n/a	20	105	105	20	0.035
n/a	6	65	65	350	0.613
n/a	1	190	115	220	1.28
Green	1	510	253	100	1.52
n/a	1	420	297	0.01	0.01
Stainless Steel	5	555	352	127	2.75
Brushed Stainless Steel	1	365	365	200	3.65
Polished Stainless Steel	1	365	365	200	3.65
Black	1	365	365	200	3.65
White	1	365	365	200	3.65
Gold PVD	1	365	365	200	3.65
Copper PVD	1	365	365	200	3.65
Brushed Stainless Steel	1	302	302	165	2.4
Polished Stainless Steel	1	302	302	165	2.4
Black	1	302	302	165	2.4
White	1	302	302	165	2.4
Gold PVD	1	302	302	165	2.4
Copper PVD	1	302	302	165	2.4
Arctic Grey	1	344	344	70	2.248
Black	1	344	344	70	2.248
n/a	1	350	350	70	1.355
n/a	10	350	350	70	1.355
Arctic Grey	1	293	293	80	1.975
Black	1	293	293	80	1.975
n/a	1	295	295	70	1.035
n/a	10	295	295	70	1.035
White	1	268	268	40	1.577
Polished Stainless Steel	1	509	304	160	5.25
Brushed Stainless Steel	1	509	304	160	5.25
Black	1	509	304	160	5.25
White	1	509	304	160	5.25
Gold PVD	1	509	304	160	5.25
Copper PVD	1	509	304	160	5.25

Product Category	Product Name	Product Code
EcoServe GN Accessories	Toughened Glass Lid - EcoServe GN (Hinge & Fittings included)	5311
	6.5cm Deep Porcelain Dish - Gastronorm 1/1	5400
	6.5cm Deep Porcelain Dish - Pearl Black Neofusion - GN 1/1	5402
	2cm Shallow Porcelain Dish - Gastronorm 1/1 X 2 Units	5209
	Divided Porcelain Dish - Gastronorm 1/1	5401
	Single-serve dish - small (12 per EcoServe GN)	5324
	Single-serve dish - large (6 per EcoServe GN)	5325
	Single-serve dish - square (8 per EcoServe GN)	5326
	Lid for single-serve dish - small (12 per EcoServe GN)	5327
	Lid for single-serve dish - large (6 per EcoServe GN)	5328
	Lid for single-serve dish - square (8 per EcoServe GN)	5329
	EcoServe GN Cool Pack	5322
	EcoServe Classic	(Complete Set) EcoServe Classic Rectangle GN 1/1
(Complete Set) EcoServe Classic Square GN 2/3		5028P
(Complete Set) EcoServe Classic Round		5024P
EcoServe Classic Accessories	Pearl Black Neofusion Porcelain Dish - Classic GN 2/3	5406
	White Porcelain Dish - Classic GN 2/3	5404
	Pearl Black Neofusion Porcelain Dish - Classic Round	5407
	White Porcelain Dish - Classic Round	5405
Other Accessories	Pot Lid Spoon Rack	5300
	EcoBurner USB Lighter	5307



Colour	Quantity	Unit Length (mm)	Unit Width (mm)	Unit Height (mm)	Unit Weight (KG)
n/a	1	560	414	145	3.58
White	1	530	325	75	4.438
Pearl Black Neofusion	1	530	325	75	3.96
White	1	530	325	30	2
White	1	530	325	65	4.25
White	1	122	89	40	0.23
White	1	164	117	25	0.337
White	1	116	116	40	0.264
Transparent Blue	1	131	99	34	0.064
Transparent Blue	1	174	128	56	0.098
Transparent Blue	1	125	125	34	0.081
White	1	533	327	33	5
Polished Stainless Steel	1	670	465	300	14.6
Polished Stainless Steel	1	485	465	300	11.8
Polished Stainless Steel	1	535	445	300	11.45
Black	1	355	330	75	3.42
White	1	355	330	75	3.44
Black	1	390	390	65	2.12
White	1	390	390	65	2.14
Stainless Steel	1	190	160	210	0.294
n/a	1	255	30	20	0.29





Zilwa Attitude, Mauritius



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