

EcoBurner

Redefining Canadian Buffets



SAFER. GREENER. CLEANER.
Experience Beauty with Remarkable Cost Savings

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Effortless, gel-free alternative for chafing dish heating.



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When I first saw the EcoBurners, I said, now here's a solution to an industry problem. I highly recommend using EcoBurners because they are efficient, they cut down on landfill waste, they are better for our environment, and they are very safe and easy to use.

- Ralph C. Feraco, CEC, AAC, Kensington Golf & Country Club, Florida

The EcoBurner System

A Safer, Greener Way to Keep Food Warm



Are you still relying on toxic gel or wick pots to maintain food warmth?

Make the switch to the EcoBurner System—a non-toxic, eco-friendly, sustainable, and secure alternative to chemical burners.

MEET THE ECOBURNER.

The refillable burner is simply placed below any EcoServe or existing chafing dish to create consistent heat.

EcoBurner is non-toxic, requires no PPE, and is fully approved for use in the vicinity of food. Our MSDS sheet carries 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 buffets near staff and guests.

Unlocking Buffet Advantages with EcoBurner

EcoBurner is revolutionizing global buffet operations, **enhancing staff safety, venue sustainability,** and beyond.



Visible wind resistant concealed flame.



Maintains food temperature for up to 7.5 hours.



Remains cool to touch. Patented safety feature prevents excessive heat, and burns.



Automatic shut-off.



Adjustable temperature.



Reliably ignites on the first attempt.



No fuel spills.



Remarkably low CO emissions for a cleaner, healthier environment.



Each recyclable fuel canister provides five full refills, delivering up to 36 hours of burn time.



Cost-savings. Contact us with your current fuel use, we will advise on EcoBurner savings.



DID YOU KNOW?

An average chafing dish uses at least two liters of water per service. EcoServe requires no water.

Learn more about EcoServe on the next page!

EcoServe

Elegantly Designed for Quality, Durability, and Sustainability

Discover EcoServe, an eco-friendly marvel that **redefines safety and flexibility**, surpassing traditional induction units. Crafted with meticulous attention to detail, EcoServe captivates with its **premium, durable, and sustainable materials**.

This versatile option boasts **hassle-free setup and portability**, effortlessly adapting to any venue style and capacity. **No need for cabling**. Easy transportation, EcoServe provides convenience.

EcoServe offers an array of products and accessories, catering to both hot and cold dishes. **It is no wonder that chefs, banquet managers, and staff worldwide have fallen in love with this innovative system.**

**WATERLESS.
FOR USE INDOOR &
OUTDOOR.**



Elevating Buffet Excellence Worldwide

Create Unique and Memorable Guest Experiences



Black



Gold



White



Brushed Stainless Steel



Polished Stainless Steel

A FLEXIBLE ALTERNATIVE TO CHAFING DISHES

EcoServe GN & Round allows chefs to showcase their creations for maximum impact.

Food is more presentable, fresh, and tastier as heat is appropriately & safely distributed thanks to the revolutionary EcoBurner.



Currently available in Gold, Black, White & Polished Stainless Steel in LARGE & SMALL sizes.

*Beautiful. Elegant.
Unique.*

The EcoServe range, driven by EcoBurner, empowers hotels to enhance their guests' experiences, streamline buffet setup, and elevate the transition of food presentations.

With its waterless functionality, EcoServe eliminates the need for staff to wait for large water pans to heat up, as it's ready to use in UNDER TEN MINUTES. Additionally, it facilitates seamless dish swaps for fresh offerings in full view of guests.

Moreover, EcoServe grants chefs the creative freedom to design buffets in alignment with their unique styles, a feature embraced by hotels worldwide.



Condensation catcher to prevent drips.



Silicone feet to ensure non-slip

Savings

Water, Waste, Carbon and Staff Hours

We have taken an example of a hotel using **20 chafing dishes, twice a day, for 3 hours each service**, and calculated what savings that hotel would make if they switched to EcoBurner.

TYPICAL SAVINGS OVER A YEAR:

43,800

litres of WATER

1.56

tonnes of WASTE

6

tonnes of CARBON

1,947

STAFF HOURS



EcoServe GN also saves space.

When stored away, 6 EcoServe GN's take up less space than 1 traditional chafing dish.

Zero Water. Less Carbon.

Hotels Benefit from Reduced Water & Carbon

By eliminating water at the buffet, hotels benefit from:



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

Reducing carbon emissions is crucial for climate stabilization, protecting biodiversity, air quality, and more. Carbon savings per hour as certified by Carbon Footprint below:

Product used for 3-hour catering event: Emissions (kg CO₂e):

Industry Standard (ethanol)	723
Industry Standard (methanol)	520
Industry Standard (DEG)	466
Induction Heater	1499
EcoBurner	159



DID YOU KNOW?

We are part of the **1000 SOLUTIONS** to change the world.

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. Our system fully satisfied the eligibility criteria thanks to the **WATER** and **CARBON** savings achieved by using the EcoBurner system instead of gel and wicks.

NEW EcoServe Classic Collection

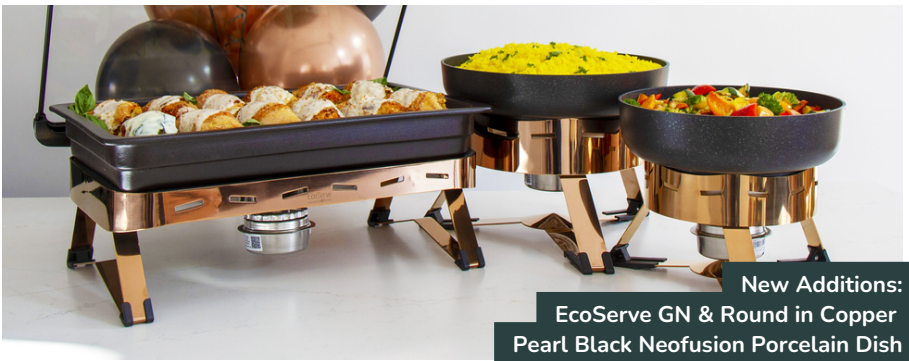
Luxury and Innovation



Precision temperature control, no water required. Elegant glass lid showcases dishes, locking in freshness and warmth.

Black & Copper EcoServe Collection

Coming Soon



New Additions:
EcoServe GN & Round in Copper
Pearl Black Neofusion Porcelain Dish

The EcoServe Copper Collection exudes sophisticated elegance, perfectly suited for upscale properties with a contemporary aesthetic. Launching December 2023.

Experience the EcoBurner Advantage and Win Big Elevate Your Buffet



Create a Safer Environment

EcoBurner ensures safety without sacrificing performance. Patented safety features and enclosed fuel eliminate exposed flames and toxic fumes. Protect your guests from harmful chemicals with this secure alternative.

Contribute to a Sustainable Future

Drastically reduced carbon emissions, no fuel wastage, recyclable cans, and more!

Save Big: Reap the Financial Rewards

By eliminating the need for expensive chafing fuels and reducing waste, EcoBurner provides a financially savvy solution for hospitality businesses. Additionally, its energy-efficient design means lower operational costs in the long run. Investing in EcoBurner is not just a step towards a greener future, but a smart financial choice for businesses looking to enhance their bottom line.

Get a Personalized Quote Online

Explore our products, add them to cart, and obtain a quote with ease.

Scan the code to get started!





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