

# EcoBurner

REIMAGINING BUFFETS

Creating **premium buffets** using **sustainable technologies**



2023 Catalogue



St. Andrews Country Club, Florida



Canonniers Beachcomber, Mauritius



Restaurant Lady Anne, Ireland



Solana Beach, Mauritius

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At EcoBurner we keep things simple – we design, manufacture and sell premium buffet equipment to hotels and banqueting services who want to reduce their impact on the environment. As sustainability is one of the most important factors affecting hospitality today, demand for the EcoBurner system continues to grow as awareness of our products throughout our industry increases.

The EcoBurner system offers hoteliers a simple way to reduce waste and carbon at the buffet while completely eliminating the need for water altogether. A reduction in these three key areas, **WATER**, **WASTE** and **CARBON** leads to significant environmental savings, especially when the EcoBurner system is implemented at scale.

## Our mission at EcoBurner is to eliminate water at the buffet & replace single-use gels and wicks.

The gels and wicks that have traditionally been used to heat buffets for decades are toxic to the environment, create vast amounts of waste going to landfill and are dangerous to handle.

We believe they have no place in modern hospitality and if developed today, they would not be allowed anywhere near food at the buffet.

EcoBurner is a safer, cleaner and greener system and offers a more sustainable alternative to traditional gel or wick chafing fuels.



Club el Nogal, Colombia

# EcoServe

Powered by EcoBurner

EcoServe – The Waterless Chafing Dish Range



## Benefits of EcoServe

### Waterless

- ✓ No more filling, heating or wasting water.
- ✓ Better quality food as no steam or condensation from water pans.
- ✓ 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.

### Portable & Windproof

- ✓ Fully portable so buffet can be set up in any location indoors or outdoors.
- ✓ No electricity needed so no dangerous cables lying around.
- ✓ Ideal for outdoor dining as EcoBurner is windproof and can be set up anywhere.



### Flexible/Modular

- ✓ Buffet can be designed according to style or occupancy levels. Using more or less EcoServe units means that large scale resorts or small corporate events are all catered for with EcoServe.
- ✓ Hot or Cold options available – simply use an EcoServe Cool Pack to switch to cold service.

# EcoServe GN

Designed to fit in with the architecture of commercial kitchens around the world.

Filling chafing dishes with water is both time-consuming and wasteful which doesn't suit the agenda of modern hotels seeking sustainable systems.

EcoServe is a waterless replacement to chafing dishes that is quick and easy to set up in any location which gives venues huge flexibility to create their own buffets according to location preference, style and occupancy levels.

Commercial kitchens around the world are often built around the standard GN sizing. EcoServe GN suits this universal size and will work well with any GN sized dishes giving chefs seeking premium presentations a more modern look.

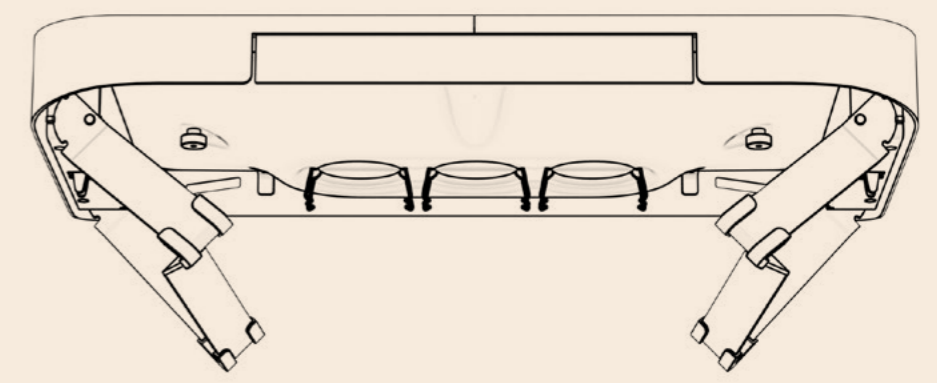


EcoBurner as a heat source

Cool Pack for cold service



The legs are easily folded in for space-saving storage. EcoServe GN measures 51cm x 30.5cm x 8cm (LxWxH) when legs are folded.



## Space-saving 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.

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





Canoniers Beachcomber,  
Mauritius

## 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.



Scan QR code for product information on the EcoServe GN



Powder-coated Black  
#5320



Rose Gold PVD  
#5318



Scan QR code for product information on the reinforced glass lid #5311



Polished Stainless  
#5316



Gold PVD  
#5317



Brushed Stainless Steel  
#5314



Powder-coated White  
#5313



## EcoServe Round

To cater for differing styles and occasions, EcoServe is also available as a round unit.

Both large and small designs are available in the same six finishes as EcoServe GN. This compliments the GN range so that chefs can design the buffet using different configurations in varying locations to create unique and memorable guest experiences.



- Powder-coated Black | sm #5004 | lrg #5005
- Powder-coated White | sm #5006 | lrg #5007
- Brushed Stainless Steel | sm #5008 | lrg #5009
- Polished Stainless Steel | sm #5016 | lrg #5015
- PVD Gold | sm #5013 | lrg #5014
- PVD Rose Gold | sm #5011 | lrg #5012

“

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

Taj Land's End, Mumbai







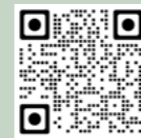
BUTTERED  
BROUETS

ROAST  
ROOT

## EcoServe Accessories

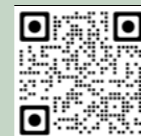
### EcoServe Cool Packs

Simply freeze the EcoServe Cool Pack overnight and use it instead of an EcoBurner to switch to cold service.



EcoServe GN  
Cool Pack  
#5322

“ Ideal for seafood, salads, fruit and desserts!



EcoServe Round  
Cool Pack - Large  
#5305

Restaurant Lady Anne, Ireland





Castletoy Park Hotel, Ireland



Solana Beach, Mauritius

## EcoServe Accessories

### EcoServe GN Food Pans for HOT or COLD service

EcoBurner offer a selection of carefully chosen food pans to compliment the EcoServe GN look. The commercial-use porcelain dishes are available in a deep option, a platter and a divided dish for smaller portions.

The black non-stick aluminium dish offers chefs a more robust option that boasts exceptional durability and resistance to abrasion. All food pans can go directly from oven to buffet display ensuring the presentation is kept to a premium.

If dishes are being used for cold service, it is advised to chill the dishes prior to display to prolong the buffet presentation.



Premium Non-Stick  
Aluminium Dish - GN 1/1  
#5315



2cm Shallow Porcelain  
Dish - GN 1/1  
#5400



6.5cm Deep Porcelain  
Dish - GN 1/1  
#5400



Divided Porcelain Dish  
- GN 1/1  
#5401

## Single-Serve GN options for HOT or COLD display



The grab-n-go concept is here to stay. Offering individual portions at the buffet means the first guest experiences exactly the same as the last guest. Chef can dress each portion and presentation is kept consistent throughout service.

Serving individual portions not only minimises guests handling food, but also encourages guests to bring less food to their table, creating less food waste. Another step on the road to sustainable hospitality!

### 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.

### 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.

### 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 - large (6 per EcoServe GN)

Lid #5328  
Dish #5325



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

Lid #5329  
Dish #5326



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

Lid #5327  
Dish #5324



Scan QR code for product information



“ Single-serve dishes offer uniform presentation from the first guest to the last no matter when they attend the buffet.



## EcoServe Round Accessories for HOT or COLD display

### Premium Non-Stick Aluminium Dishes

These premium non-stick aluminium dishes create a sleek look at any buffet. They boast the most robust coating available worldwide and are engineered to outlast other internally reinforced coatings. These premium dishes are designed to dock securely into the EcoServe Rounds and are built to withstand commercial use in the busiest of kitchens. Available in large and small in both colours, Black Moonscape and Arctic Grey.



Premium Non-Stick  
Aluminium Dishes

- Black Moonscape | Lrg #5218 | Sm #5219
- Arctic Grey | Lrg #5210 | Sm #5211



Round Glass Lids:  
Large #5302  
Small #5301



Pot Lid/ Spoon Rack  
#5300

### Glass lids

Glass lids are available in small and large to ensure food stays hot at the buffet while guests can still view what delicious food is on offer.

### Pot Lid/ Spoon Rack

A convenient Pot Lid/ Spoon Rack is also available to provide guests with a place to rest lids and spoons used at the buffet.



# EcoPan

Go waterless with EcoPan and convert your existing chafer to the EcoBurner system.

If you're happy with your current buffet style and don't want to change your equipment, use EcoPan with your existing chafers to change to a waterless system. Simply swap the waterpan for EcoPan in any GN sized chafing dish and enjoy all the benefits of EcoServe:

-  Waterless
-  Quick & Safe
-  Portable & Windproof
-  Flexible/Modular



Each EcoPan saves 2,200 litres of water every year if used instead of a waterpan.



EcoPan #5330



Use two EcoBurners outdoors



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



1. Use your existing food pan
2. Drop in NEW EcoPan
3. Combined with your existing chafer

## Buffets Powered by EcoBurner

EcoBurner is a refillable burner that is placed under EcoServe, EcoPan or any chafing dish to keep food warm at buffets. Filled with EcoBurner fuel, it replaces single-use gels/wicks that have no place in modern hospitality.

Simply swap single-use gel or wicks for EcoBurner to improve the safety of your staff and the sustainability of your venue.



EcoBurner Fuel:  
#9009



EcoBurner  
#8999 & various



## Boost efficiencies of any chafing dish with EcoBoost brackets

Use the EcoBoost brackets with an EcoBurner to disperse heat more effectively under any water-based chafing dishes.



EcoBoost MAX  
#1133



EcoBoost MINI  
#1139



EcoBurner is the SAFER, CLEANER & GREENER alternative to single-use gels and wicks.



## ✓ Safer

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

## ✨ Cleaner

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

## 🌿 Greener

- ✓ Zero fuel waste- all fuel is used or remains safely in the EcoBurner until next service.
- ✓ Zero waste to landfill – EcoBurner is refillable and fuel cans are recyclable creating zero waste.
- ✓ Less carbon – up to 75% less carbon than gels or wicks.





# Savings

When hotels and banqueting facilities switch to the EcoBurner system instead of gels or wicks, there are numerous savings to be made but the savings in **WATER, WASTE, CARBON** and **STAFF HOURS** are especially significant.

We've 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

Key Assumptions for calculations



**WATER**  
43,800 litres



**WASTE**  
1.56 Tonnes



**CARBON**  
6 Tonnes



**STAFF HOURS**  
1,947 hrs.



# Zero Water

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

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

## TYPICAL HOTEL SAVING

Key Assumptions for calculations



Every water-based chafing dish uses approx. 1 litre of water for every hour of use. So if in use for 3 hours, twice a day, that's 6 litres per day.

Multiply by 365 days a year  
= 2,190 litres

Multiply by 20 chafing dishes  
= 43,800 litres per year

X

X



**43,800 litres water saved annually**



## Zero Waste

By switching to EcoBurner, hotels can reduce waste in a number of ways:

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



1 EcoBurner Fuel Can  
= 18 (2-hour) gel pots

## TYPICAL HOTEL SAVING

Key Assumptions for calculations



÷

X

6hrs per day  
x20 chafing dishes  
= 120 hrs per day  
= 43,800 hrs. per year

Divide by 0.7 (Typically  
there is 30% gel/wick fuel  
wasted after every service)  
= 62,571 hrs. per year

Divide by 2 (2-hour gel)  
=31,571 gel/wick pots used

Multiply by 0.05kg  
(Each gel pot  
weighs approx. 50g)  
= 1,564kg = 1.56 Tonnes

1.56 Tonnes of waste prevented from going to landfill

## Less Carbon

The Carbon savings that EcoBurner users benefits from are certified by an independent body in the UK, Carbon Footprint Ltd. In summary their report highlights the amount of carbon emitted during a typical buffet service of three hours using different heating methods. DEG, Ethanol, Methanol gels/wicks, Induction and EcoBurner are analysed and results are as follows:

Carbon Savings Per Hour as certified by Carbon Footprint Ltd.



Product	Emissions for 8,000 hours based on "3-hour in use" scenario (kg CO <sub>2</sub> e)
Industry Standard (Ethanol)	1,928
Industry Standard (Methanol)	1,386
Industry Standard (DEG)	1,243
Induction Heater	3,864
EcoBurner	423

## TYPICAL HOTEL SAVING

Key Assumptions for calculations



6 hrs. per day  
X 20 chafing dishes = 120 hrs. per day  
= 43,800 hrs. per year

Multiply by the carbon savings per hour compared to EcoBurner as certified by Carbon Footprint Ltd.  
43,800 hrs. X 0.137 (Average carbon savings gels/wicks per hour) = 6,000.6kg, 6,000.6kg = 6 Tonnes

X

6 Tonnes of Carbon saved annually



## EcoBurner Environmental Savings Initiative

Switching to EcoBurner helps save water, waste and carbon so we run a certification programme to recognise these savings. Venues submit the amount of EcoBurner fuel they've used instead of gels and wicks and we calculate their water, waste and carbon savings based on fuel consumption.

Email [info@ecoburner.com](mailto:info@ecoburner.com) to submit your fuel usage, we'll verify it and send you your certificate!



## Less Staff Hours

When hotels use traditional water-based chafing dishes, staff need to fill the water pans, get the water to temperature and then dispose of the water at the end of service. If they switched to EcoServe or EcoPan, this unnecessary handling of water is eliminated so there is a saving of approximately 8 minutes per chafing dish.



### TYPICAL HOTEL SAVING

Key Assumptions for calculations



20 chafing dishes



In use twice a day



For 3 hours each service

8 minutes per chafer X 20 chafing dishes = 160 mins.

Multiply by 2 (twice a day) = 320 mins per day = 116,800 mins per year divided by 60 = 1,947 hours per year

X



## 1,947 Staff Hours saved annually



Shangri-La's le Touessrok in Mauritius

St. Andrews Country Club, Florida

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 1000  
SOLUTIONS  
TO CHANGE  
THE  
WORLD**

#1000solutions

# “ EcoServe looks good anywhere



Newcastle Racecourse & Conference Centre, UK



Solana Beach, Mauritius



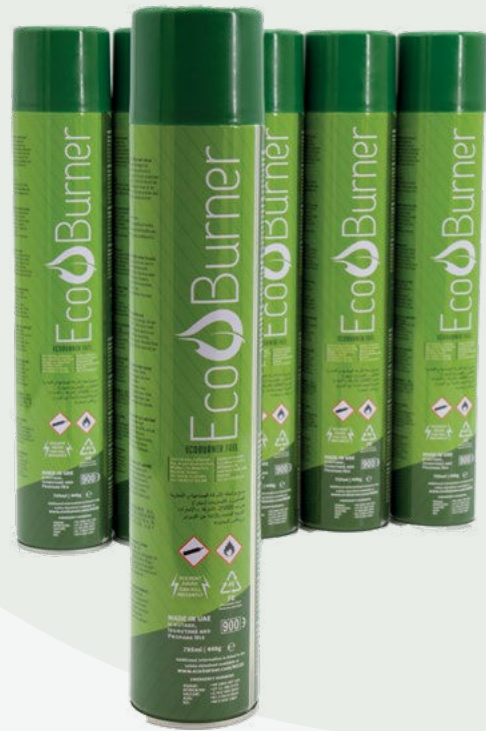
St. Andrews Country Club, Florida



The Residence Bintan, Indonesia

Powered by

# EcoBurner



Convert to WATERLESS  
with EcoPan



EcoServe WATERLESS  
Chafing Dishes



# EcoBurner

## REIMAGINING BUFFETS

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 [www.linkedin.com/company/ecoburnercanada](https://www.linkedin.com/company/ecoburnercanada)

 [www.instagram.com/ecoburnercanada](https://www.instagram.com/ecoburnercanada)

 [www.youtube.com/@EcoBurnerBuffets](https://www.youtube.com/@EcoBurnerBuffets)



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