

# EcoBurner Health & Safety Benefits

Eco  Burner







Our planet and our bodies are both precious homes that deserve our care and protection.

## Introduction.



Switching to an EcoBurner is a small step that can make a big impact on both. Keep your workplace safe and sustainable with EcoBurner - **the easy choice for chefs who care.**

EcoBurner





# Safer work environment.

## COOL TO TOUCH

EcoBurner is powerful, but it never gets too hot to handle.

## AUTO SHUT-OFF

EcoBurner's instant switch-off feature prevents fire from spreading if it's accidentally knocked over.

## NO OPEN CHEMICALS

Unlike burners that contain poisonous chemicals, EcoBurner is safe to use around food.

EcoBurner





**Safer, happier  
kitchen.**

**Prevent burns in the kitchen.**

**Stay safe in the kitchen.**

**Choose a healthier option for  
your kitchen.**



Eco  Burner



# EcoBurner has no MSDS Warnings.

Typical gel and wick pots contain toxic and hazardous chemicals, with MSDS sheets warning of health and safety hazards. **Warnings include "wear gloves, wear goggles, toxic, corrosive, hazardous waste."**

EcoBurner fuel is **non-toxic, non-corrosive**, requires no personal protection equipment, and is fully approved for use near food.


**Choose the safer and healthier option.**





# Chafing Fuels

MDSD quick reference guide.

	Corrosive	Toxic	Health Hazards	Hazardous Waste
<b>Gel Fuel (Methanol)</b>	 Danger, corrosive.	 Danger of toxic fumes being inhaled. Danger/Warning Toxic/Poison.	 Wear face mask, wear protective gloves and clothing, food and beverage not to be consumed nor stored near, wash hands & clean equipment after use.	 Harmful to the environment. Must be disposed of per regulations.
<b>Gel Fuel (Ethanol)</b>	 Danger, corrosive.	 Danger of toxic fumes being inhaled. Danger/Warning Toxic/Poison.	 Wear face mask, wear protective gloves and clothing, food and beverage not to be consumed nor stored near, wash hands & clean equipment after use.	 Harmful to the environment. Must be disposed of per regulations.
<b>Wick Fuel (Diethylene Glycol)</b>		 Danger to lungs. Warning Toxic. Poison.	 Wear face mask, wear protective goggles, food and beverage not to be consumed nor stored near.	 Harmful to the environment. Must be disposed of per regulations.
<b>EcoBurner Fuel</b>	No warnings.	No warnings.	No warnings.	No warnings.





**Less risk of  
accident.**

Chafing fuels are responsible for many accidents in the U.S., as identified by a unique accident code used by health insurers. **EcoBurner eliminates the risk of these accidents, as the fuel is enclosed in the burner, preventing dangerous spills.**



EcoBurner





**No nasty  
smells.**

Gel and wick pots often emit unpleasant smells, making it difficult to work in.

EcoBurner fuel is odorless, eliminating toxic fumes and creating a pleasant atmosphere in the kitchen.



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Exposure to carbon monoxide (CO) can have adverse health effects and is known as the silent killer.

# Reduction in carbon emissions.



EcoBurner has been independently certified by Carbon Footprint Ltd. to produce **75% less carbon emissions** compared to gel and wick burners.





# Health & Sustainability:

Certified as the most sustainable solution available.

**Product used for typical 3-hour catering event:**

Total Emissions  
(gCO<sub>2</sub>e):

Industry Standard (ethanol) 723

723

Industry Standard (methanol) 520

520

Industry Standard (DEG) 466

466

Induction Heater 1449

1499

**EcoBurner**

**159**

**75% less carbon emissions**

as independently certified by Carbon Footprint Ltd.







Don't risk your guests' health with open pots of poisonous chemicals at your buffet.

**No chemicals.**



EcoBurner offers a safer option without compromising on performance. Our patented safety devices and enclosed fuel mean **no more exposed flames or toxic fumes.**

EcoBurner



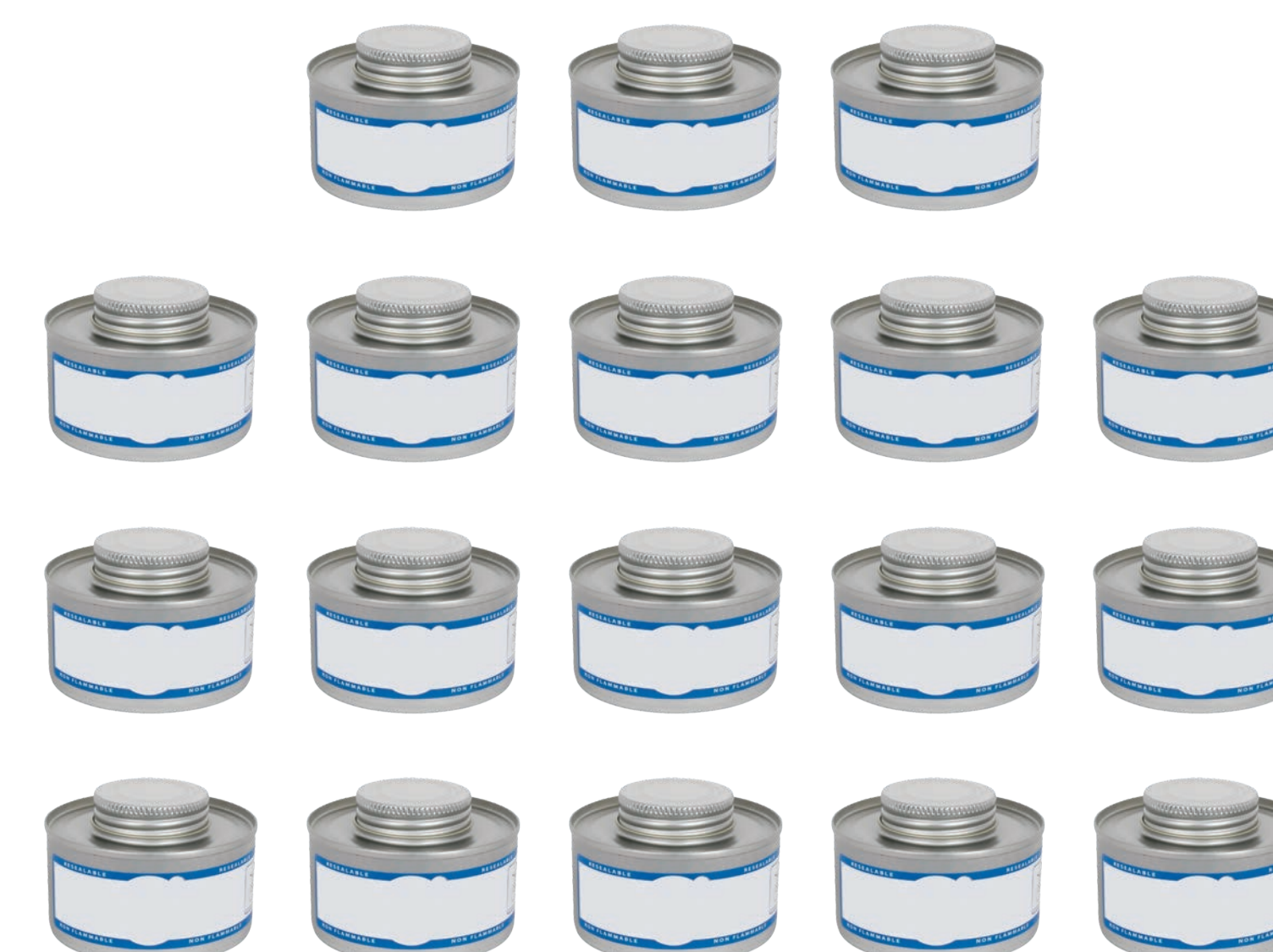


One can of EcoBurner fuel = 18 gel or wick pots.

No more single-use items!

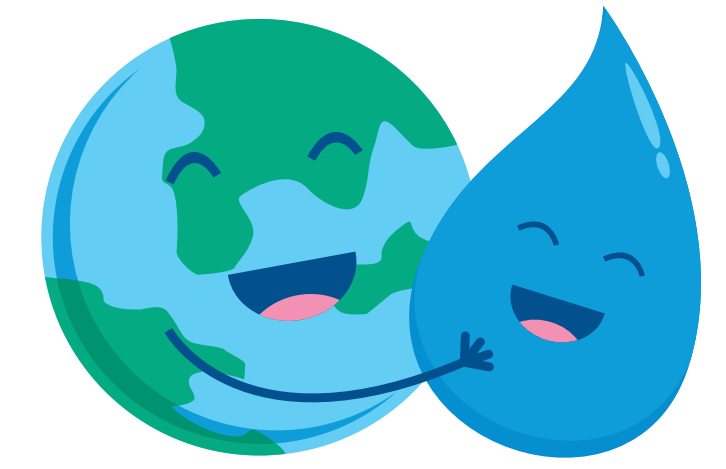


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EcoBurner





Say goodbye to waterpans and the hassle of setting up buffet stations with EcoServe.

**Save water.**

When paired with EcoServe!

Hotplate technology heats buffet food without the need for water. Help save our planet's most valuable resource and make a sustainable choice for your events.

EcoServe  
Powered by EcoBurner



# Induction vs. EcoServe:

Flexibility is key. A safer environment for all.



## INDUCTION SYSTEM:

- Fixed position
- If low occupancy, empty induction plates
- 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
- Risk for those with pacemakers



*Anything that produces a strong electromagnetic field can interfere with a pacemaker. Induction hobs do generate electromagnetic fields, so keep a distance of at least 60cm (2ft) between the stovetop and your pacemaker.*



## WATERLESS ECOBURNER SYSTEM:

- Flexible locations
- If low occupancy, may use fewer EcoServe units
- No electricity or outlets needed
- No electric cables required
- Chefs can design their own layout
- Low purchase costs
- No design or installation costs
- Minimal repair & maintenance costs

EcoServe  
Powered by EcoBurner



# EcoBurner

With its innovative design, reliable performance, and cost-effective operation, EcoBurner is the **ideal choice for businesses and organizations that care about sustainability and quality.**

Join the growing community of EcoBurner users and make a **positive impact on the planet** today.

EcoBurner Canada  
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*Thank you!*

 Visit our website: [www.ecoburnercanada.ca](http://www.ecoburnercanada.ca)

Digital catalogs and instructional videos are included on our website!

