

2019 CATALOGUE



EcoBurner

Providing green solutions to buffets worldwide.



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PROVIDING GREEN SOLUTIONS TO BUFFETS WORLDWIDE



At EcoBurner our engineering, sales, marketing and operations teams are dedicated to providing safe, stylish and sustainable solutions for buffet. We operate from our headquarters in Ireland but we rely on the partnerships we have with our distributors to bring our green solutions to all corners of the world. Our core values are safety, protection of the environment and care for our global community of partners, customers and staff.

We believe that the 100-year old technology of using toxic gel and wick burners is dangerous and has no place next to food. Our patented EcoBurner system is safer, cleaner and greener than the gel and wick chafing fuel pots that are used too often even in the best of hotels around the globe.

Our premium food presentation options are safer for staff to handle and we are striving to support hotels to meet their sustainability goals by switching to EcoBurner and reducing their waste and carbon emissions.

EcoServe

Powered by EcoBurner

FEATURES & BENEFITS



ECOSERVE IS A WATERLESS ALTERNATIVE TO CHAFING DISHES THAT GIVES YOU PREMIUM FOOD PRESENTATION OPTIONS.

STYLISH:

EcoServe offers the hospitality industry a modern approach to buffets through showcasing kitchen creations in a more elegant style. It's patented heat-transfer technologies allow for a slick design while keeping food at optimum temperature.

Various colours, sizes and custom-made options are available, so you can style the look and feel of any buffet.

WATERLESS:

An aluminium hotplate is used to keep dishes warm so no water is required. This reduces hotels water usage and no fuel is wasted waiting for water to heat as the EcoServe is ready within five minutes.

SAFER:

The lack of water ensures no unsightly plumes of steam or food pans that are dripping boiling water when replacing food. Simply swap out dishes for fresh portions with ease and elegance. EcoServe is also powered by EcoBurner so your staff and guests are no longer subject to toxic chafing fuels that are typical in gel & wick pots.

QUICKER SET-UP:

Unlike traditional chafing dishes, there's no need for any water for EcoServe to function. Therefore, your staff no longer need to fill or transport large pans of water and wait for it to get to temperature. EcoServe is hot in less than five minutes so you're set-up and ready for guests in no time.

MODULAR:

EcoServe allows you to build your buffet according to your needs. As little as one or as many as 50 or more EcoServes will look great at any indoor or outdoor buffet.

PORTABLE:

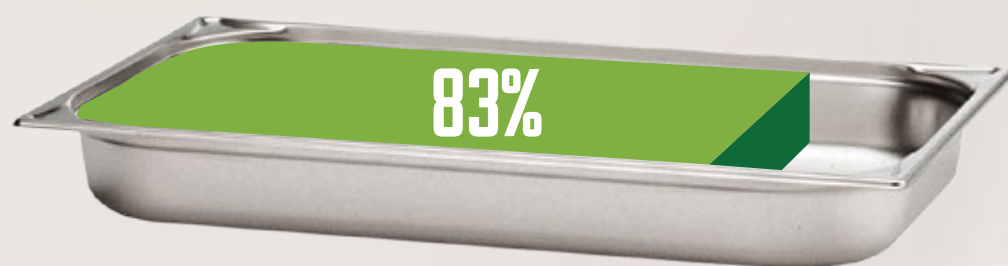
No electricity so no cables - ideal for indoor or outdoor use.

COMPARISON TO GN1/1 DISHES

ONE LARGE
PORCELAIN DISH
[4.5LTR.]



83% CAPACITY
OF A 40MM GN1/1
[5.8LTR.]



SMALL PORCELAIN DISH - 3.8 LITRE
PRODUCT CODE 5200



LARGE PORCELAIN DISH - 4.5 LITRE
PRODUCT CODE 5201



ACCESSORIES

We work with Figgjo to offer strengthened, professional use porcelain dishes to complement the EcoServe range.

Figgjo are a Norwegian brand who use traditional craftsmanship and modern machinery to translate classic design into functional and durable porcelain.

All dishes are made to measure and fit the large and small EcoServe exactly. White is standard but customisation options are available to match your brand.



Glass lids are available to fit the large and small Figgjo dishes. These are sold as packs of one with the handle already attached or packs of 10 with the handles included but not attached.

A spoon & lid holder is also available to complement EcoServe.

POT LID/SPOON RACK
PRODUCT CODE 5300



GLASS LID SMALL
PRODUCT CODE 5301



GLASS LID LARGE
PRODUCT CODE 5302



ECOSERVE COOL PACK

THE ECOSERVE COOL PACK ENABLES THE ECOSERVE UNIT TO CHANGE FROM HOT TO COLD SO THAT YOU CAN OFFER GUESTS COLD DISHES AS PART OF YOUR BUFFET PRESENTATION.

Transform your EcoServe into a cold station to keep dishes cool for up to five hours per unit.

Freeze the EcoServe cool pack overnight and then simply remove the hotplate and heat pan from the EcoServe and swap it for the frozen cool pack that's custom made to fit exactly.

Cold seafood or salad is now an option as your guests can enjoy hot or cold dishes presented in EcoServe.

The cool pack is easy to wash and is made of a non-toxic organic phase change material which is certified as safe to be used with food.



EcoServe cool pack is available for large EcoServes only

DESIGN BESPOKE

In addition to our standard range of EcoServes and accessories, we offer bespoke design options if you wish to display your own brand.

ECOSERVE

We have small customisation MOQ's so that you can keep the look and feel of your buffet in line with your venue's brand. Order a minimum of 48 EcoServe units, send us the RAL colour code and we'll powder-coat the EcoServes to match your colours.

We can also place your logo on the frame of the EcoServe to strengthen the presence of your brand. Logos can be placed on the round waistband of the EcoServe frame or on the legs of the frame. They must be a max of 4cm X 2cm and can be one colour only.



PORCELAIN DISHES

Bespoke colours can be sprayed on the inside of the custom-fit Figgjo dishes. Full colour or half colour designs are available as pictured. Simply send us the RAL colour code and we'll match it as best as possible and send you a proof to approve the design. MOQ on bespoke dishes is 48 units each.

Your logo can be placed on the Figgjo dishes on the inside or outside of the dish but the logo cannot be placed over any bespoke colours, it can only be placed where there is white on the dish. Logo size must be a max of 5cm X 6cm and MOQ for logo placement on the Figgjo dishes is 48 units.

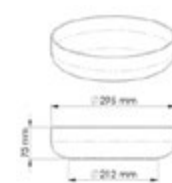
PRODUCT SPECIFICATION

SMALL ECOSERVE



Items per carton: **1**
 Carton dimensions (LxWxH) mm: **310 x 300 x 190**
 Carton weight (kg): **2.5**

SMALL DISH



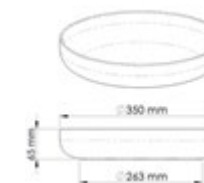
Items per carton: **1**
 Carton dimensions (LxWxH)mm: **350 x 350 x 120**
 Carton weight (kg): **1.9**

LARGE ECOSERVE



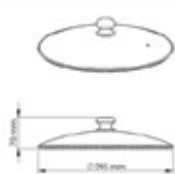
Items per carton: **1**
 Carton dimensions (LxWxH) mm: **370 x 360 x 230**
 Carton weight (kg): **3.8**

LARGE DISH

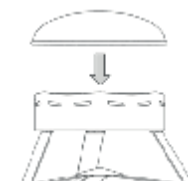


Items per carton: **1**
 Carton dimensions (LxWxH)mm: **440 x 400 x 100**
 Carton weight (kg): **2.5**

SMALL GLASS VENTED LID

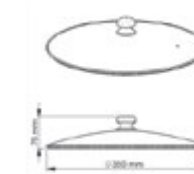


Items per carton: **1**
 Carton dimensions (LxWxH)mm: **330 x 330 x 100**
 Carton weight (kg): **1.2**
 Items per carton: **10**
 Carton dimensions (LxWxH)mm: **330 x 330 x 280**
 Carton weight (kg): **8.5**



A steel safety cover is included with all EcoServes and should be placed over the hotplate when no dish is covering the exposed hotplate.

LARGE GLASS VENTED LID



Items per carton: **1**
 Carton dimensions (LxWxH)mm: **370 x 370 x 100**
 Carton weight (kg): **1.55**
 Items per carton: **10**
 Carton dimensions (LxWxH)mm: **380 x 380 x 280**
 Carton weight (kg): **11.5**

GOLD

LARGE
 PRODUCT CODE 5001



SMALL
 PRODUCT CODE 5000

BLACK

LARGE
 PRODUCT CODE 5005



SMALL
 PRODUCT CODE 5004

WHITE

LARGE
 PRODUCT CODE 5007



SMALL
 PRODUCT CODE 5006

STAINLESS STEEL

LARGE
 PRODUCT CODE 5009



SMALL
 PRODUCT CODE 5008



Powered by

EcoBurner

ECOBURNER IS THE SAFER, CLEANER & GREENER ALTERNATIVE TO GEL & WICK CHAFING FUEL POTS

EcoBurner is used to heat EcoServe but also replaces gel and wick pots that are typically used under chafing dishes worldwide that require portable heat for buffets. Our green technology helps you meet your sustainability goals and keeps staff & guests safe from chafing fuel accidents.

The technology behind gel and wick pots hasn't changed for over a century and are often still made up of toxic chemicals that we believe have no place next to food.

We are striving to change that and supply venues around the world with a safer, cleaner and greener alternative.



FEATURES & BENEFITS

SAFER

Patented safety devices ensure EcoBurner always stays cool to touch.



EcoBurner automatically shuts off if accidentally overturned or overheated so it doesn't continue to burn unlike other chafing fuel pots that can put staff and guests at risk of fire.



No more pots of poisonous chemicals being used right next to food.



No dangerous fuel spills



The fuel safety data sheets of gel or wick chafing fuel pots typically carry warnings such as 'Corrosive', 'Toxic' and 'Hazardous Waste' along with other health hazards such as 'Wear face masks' 'Wear protective gloves' 'No food or drink'.

EcoBurner carries none of these hazards, requires no personal protection equipment and is fully approved for use in the vicinity of food.

CLEANER

EcoBurner has no toxic fumes, doesn't leave black smoky residue on your chafing dishes and no risk of chemical fuel spills.

GREENER

LESS CARBON

75% less carbon emissions as independently certified by Carbon Footprint Ltd.



PRODUCT	Usage Emissions (gCO2e)	Disposal Emissions (gCO2e)	Total Emissions (gCO2e)
EcoBurner	119	6	125
Industry standard (Methanol fuel)	375	179	554
Industry standard (Ethanol fuel)	526	179	704

ZERO WASTE

The EcoBurner is refillable so every drop of fuel can be used unlike gel and wick pots which often have toxic fuel leftover that needs to be disposed of at the end of service.

REDUCED LANDFILL

The refillable EcoBurner means there's no more build-up of toxic gel or wick pots going to landfill.

ONE ECOBURNER FUEL CAN = AT LEAST 15 (2-HOUR) CHAFING FUEL POTS.



ACCESSORIES

ECOBOOST

EcoBurner can simply be placed under any chafing dish instead of a gel or wick pot but to improve efficiencies further, we recommend you use an EcoBoost bracket.

EcoBoost is designed to attach to the base of any chafing dish so that it brings the EcoBurner closer to the dish and creates a windproof heat chamber that disperses the heat more effectively.

EcoBoost reduces the amount of fuel needed to keep food warm and enhances the wind proofing benefits so is ideal for outdoor use in any catering situation.



Simply attach your EcoBoost bracket to the bottom of any chafing dish, slide the EcoBurner into place and light as normal.

ECOBOOST DEMO KIT

To ensure that our distributors can demonstrate the benefits of EcoBoost effectively to their customers, a removable demo kit is available. It consists of two EcoBoost brackets with very strong magnets attached.

Distributors or sales personnel can temporarily attach the bracket to a chafing dish, slide the EcoBurner into place and show how the heat chamber disperses heat more effectively.

At the end of the demonstration, it's essential that the demo brackets should be removed and are never left on a chafing dish.

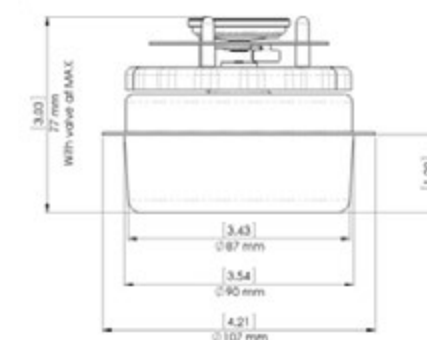


ECOBURNER PRODUCT SPECIFICATION

Items per carton: **18**

Carton dimensions (LxWxH) mm: **387 x 247 x 267**

Carton weight (kg): **7.7**



QUALITY

ISO 9000:2015

EcoBurner is certified to ISO 9001:2015 standard and we continually strive to improve our processes, products and services by evaluating and improving on our quality management system.

Each EcoBurner unit is individually tested whereby the gas flow is checked, a burn test is completed, and a unique serial number is assigned so that individual units can be traced around the world.

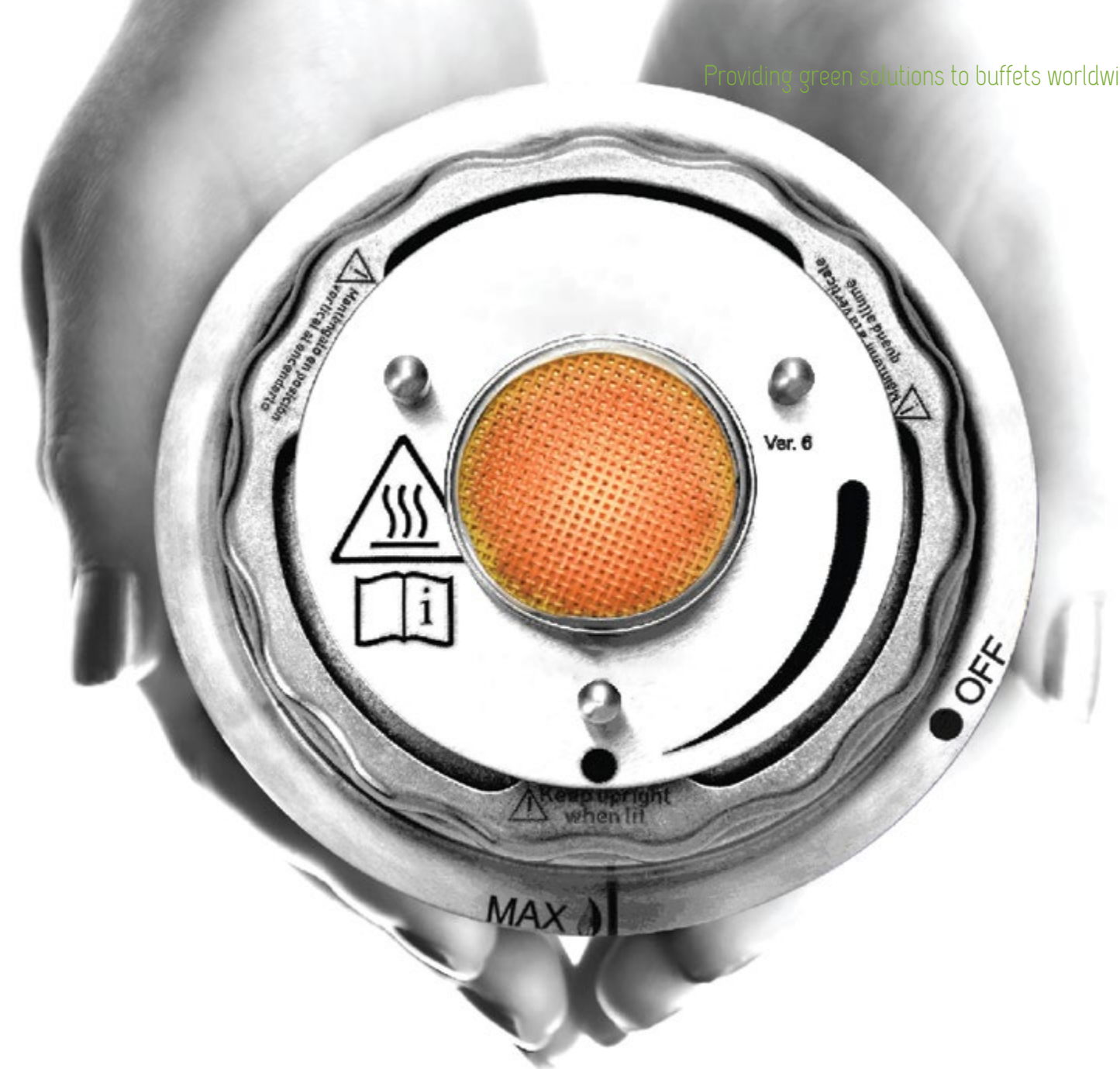
INTERTEK

Our products and processes are independently approved by Intertek at our production facilities in Ireland. This ensures that the EcoBurner is developed, tested and manufactured in accordance with ETL, Oceana and CE standards.

WARRANTY

EcoBurner warrants that each EcoBurner unit will be free from defects in materials and workmanship for one year from date of purchase, under normal and intended usage and care of the product pursuant to its written instructions and documentation.

If the EcoBurner fails to conform to the warranty above during the first year after your purchase, please immediately contact warranty@ecoburner.com with complete details/copy of the original distributor invoice, along with both a description of the malfunction and the EcoBurner Serial Number and return the product to EcoBurner, Unit 5 Airside, Gulfstream Ave., Airport business park, Killowen, Co. Waterford X91 RF20, Ireland or contact your EcoBurner Sales Representative/Broker.



INSTRUCTIONS FOR USE

1. Fill



2. Turn on



3. Light



4. Adjust



5. Position



PRODUCT CODES

EcoBurner		
PRODUCT NAME	QUANTITY	PRODUCT CODE
EcoBurner-English, Arabic, Mandarin, Thai	1	8990
EcoBurner-Czech, Hungarian, Latvian, Slovakian	1	8991
EcoBurner-English, Greek, Italian, Portuguese	1	8992
EcoBurner-Danish, Finish, Swedish, Norwegian	1	8993
EcoBurner-English, Dutch, Bulgarian, Romanian	1	8994
EcoBurner-English, Croatian, Slovenian, Serbian	1	8995
EcoBurner Australia/NZ_English, French, Spanish, German	1	8997
EcoBurner US/Canada/ROW-English, French, Spanish, German	1	8999
Eco Burner Fuel-US	6	9003
Eco Burner Fuel-Mexico	6	9008
Eco Burner Fuel-Rest of World	6	9009
Replacement Burner Heads	20	1100
Extended e-clip	20	1117
Replacement Valve/ Jet/ OTV	20	1106
Refuelling Station	1	9502
EcoBoost brackets	20	1133
EcoBoost Demo Kit	10	1134

EcoServe		
PRODUCT NAME	QUANTITY	PRODUCT CODE
EcoServe-Black-Small	1	5004
EcoServe-Black-Large	1	5005
EcoServe-White-Small	1	5006
EcoServe-White-Large	1	5007
EcoServe-Stainless Steel-Small	1	5008
EcoServe-Stainless Steel-Large	1	5009
EcoServe-Gold-Small	1	5000
EcoServe-Gold-Large	1	5001

Tarriff Codes

EcoBurner: 732111

EcoServe: 732111

Figgjo Dishes: 691110

Country of Origin

EcoBurner: Ire (EU)

EcoServe: Various

Figgjo Dishes: Norway

EcoServe Accessories		
PRODUCT NAME	QUANTITY	PRODUCT CODE
Figgjo porcelain dish-White-Small	1	5200
Figgjo porcelain dish-White-Large	1	5201
GlassLid-Small	1	5301
GlassLid-Large	1	5302
GlassLid-Small	10	5303
GlassLid-Large	10	5304
Pot Lid/Spoon Rack	1	5300





EcoBurner

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