

EcoBurner

REDESIGNING BUFFETS WITH SAFER AND MORE SUSTAINABLE SYSTEMS



2020 catalogue

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REDESIGNING BUFFETS WITH ECO-FRIENDLY OPTIONS

At EcoBurner we believe the use of gel and wick chafing fuel pots for heating buffets is outdated, unsafe for staff to handle and detrimental to the environment. They are usually made up of toxic chemicals such as methanol, ethanol or DEG which are poisonous to humans and should never be used near food. Then after every buffet service, these half-used pots of chemicals are often dumped in refuse and end up in landfill.

Our mission is to replace these often single-use items with our patented, refillable EcoBurner that emits 75% less carbon and cuts waste to landfill enormously.

We also want to improve the quality of buffet services around the world by providing chefs with unique ways to present their creations.

Our core values are safety, protection of the environment and care for our global community of partners, customers and staff.

The premium buffet presentation options we offer are safer for staff to handle and reduce our impact on the environment. Hotels everywhere are striving for ways to reduce their carbon and waste and simply switching to EcoBurner can help them achieve these goals.

We are an Irish company with offices in Waterford where our team of engineering, sales, marketing and operations work together to create safe, stylish and sustainable solutions for buffet.

However, to enable hotels around the world to benefit from EcoBurner, we rely on the partnerships we have with our distributors to bring our green solutions to all corners of the world.

PRESENTING ECOSERVE GN

Our EcoServe range has been welcomed by hotels since launch but the one key piece of feedback that we get from customers is that they would like to see it in a GN sized version. Commercial kitchens around the world are often built around the standard GN sizing so we've developed an EcoServe to suit.

GLASS LID



POLYCARBONATE LID



This new addition to the range brings more options for buffet display and its modern look appeals to chefs seeking premium presentation options. Another great benefit of the EcoServe GN is folding legs which means you can stack one on top of the other for tidy storage in commercial kitchens.

The EcoServe GN is available in six colours and two lid options, both with a soft close hinge. The lid can be either reinforced glass or a polycarbonate version. It features all the benefits of EcoServe including a fast set-up, no need for water and portability as no cables are required.



LEGS FOLD
FOR EASY STORAGE

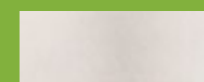
NO NEED FOR WATER

FAST BUFFET SET-UP

NO CABLES OR ELECTRICITY



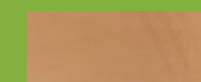
EcoServe GN is available to order in six colours



Polished
Stainless Steel



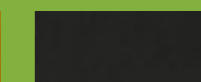
Brushed
Stainless Steel



Rose Gold PVD



Gold PVD



Powder-coated
Black



Powder-coated
White

ECOSERVE GN ACCESSORIES

To coincide with the launch of EcoServe GN, we are offering our customers a selection of porcelain GN 1/1 sized dishes to accompany the product.

There is a deep porcelain dish available to order that has a capacity of 8.9 litres or you can choose a shallow porcelain platter more suited to displaying food such as canapes.



PRODUCT CODES:

5400 - RAK GASTRONORM 1/1 - DEEP (6.5CM) DISH CERAMIC
5209 - RAK GASTRONORM 1/1 - SHALLOW DISH (2CM) CERAMIC X 2

ECOSERVE GN RETAINS ALL THE GREAT BENEFITS ECOSERVE OFFERS

- **Stylish** The slick look of EcoServe is available in various colours, sizes and bespoke options which means that chefs can present their buffets in their own style.
- **Waterless** An aluminium hotplate is used to keep dishes warm so that no water is required. This reduces hotels water usage but also reduces the energy that's usually needed to heat large amounts of water.
- **Safer** No boiling water means no steam and no risk of staff being burned by dripping water. Simply swap empty dishes for fresh portions directly onto the hotplate.
- **Portable** No electricity so no cables - ideal for indoor or outdoor use.
- **Quicker** Staff no longer need to carry large amounts of water to site and wait for it to heat up. EcoServe is hot in less than ten minutes so you can be ready for guests in much less time.
- **Modular** EcoServe allows chefs to build their buffets according to their needs. As little as one or more than 50 EcoServes will look great at any indoor or outdoor buffet.

FEATURES & BENEFITS

ECOSERVE ROUND

EcoServe gives chefs the opportunity to design the presentation of their buffets in their own style. Available in both large and small, creating set-ups for different occasions such as large weddings or small meetings is made easy.

Now available in six colours in both large and small, buffets are being reimagined by chefs everywhere and the result is better buffet presentations using less carbon and minimal waste.



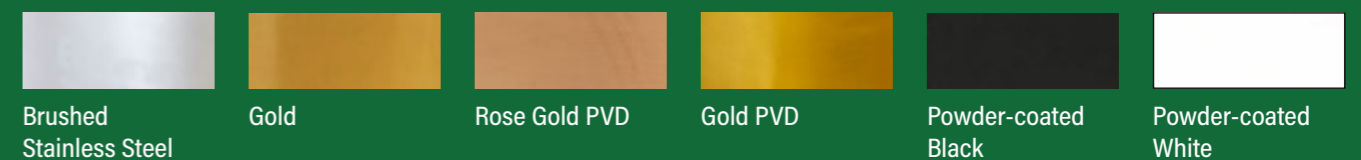
NEW PVD FINISHES

With tastes differing in every market around the world, different colour EcoServes are in demand so we are now offering two more colour options - Gold PVD and Rose Gold PVD. PVD coatings offer a more decorative finish and the gold colours are a very popular choice that enhances the style of any buffet.

5013 - ECOSERVE - GOLD PVD - SMALL
5014 - ECOSERVE - GOLD PVD - LARGE



5011 - ECOSERVE - ROSE GOLD PVD - SMALL
5012 - ECOSERVE - ROSE GOLD PVD - LARGE



ECOSERVE ACCESSORIES



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 **5305 - ECOSERVE COOL PACK - LARGE**

Porcelain Dishes To offer strengthened, professional use porcelain dishes to compliment the EcoServe range, we work with Figgjo who are a Norwegian brand known for their craftsmanship. Dishes are designed to fit the EcoServe and are available in white as standard but can be customised to match your brand.

We also now stock 'Sapphire Blue' and 'Sea Green' as standard with no MOQ's so that you can order small quantities of these fabulous dishes.



- 5205 - FIGGJO PORCELAIN DISH - SAPPHIRE BLUE, HALF COLOUR - SMALL
- 5206 - FIGGJO PORCELAIN DISH - SAPPHIRE BLUE, HALF COLOUR - LARGE
- 5208 - FIGGJO PORCELAIN DISH - SEA GREEN, HALF COLOUR - SMALL
- 5207 - FIGGJO PORCELAIN DISH - SEA GREEN, HALF COLOUR - LARGE



Glass Lids Glass lids are available to fit all Figgjo dishes and can be bought individually with the handle attached or in packs of 10 with the handle included but not attached.



Pot Lid/Spoon Rack A spoon and lid holder is available to compliment EcoServe and provide a place for spoons not in use.



BESPOKE DESIGN

If you wish to display your own branding or choose different colours, bespoke design options are available.

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.





Powered by
EcoBurner

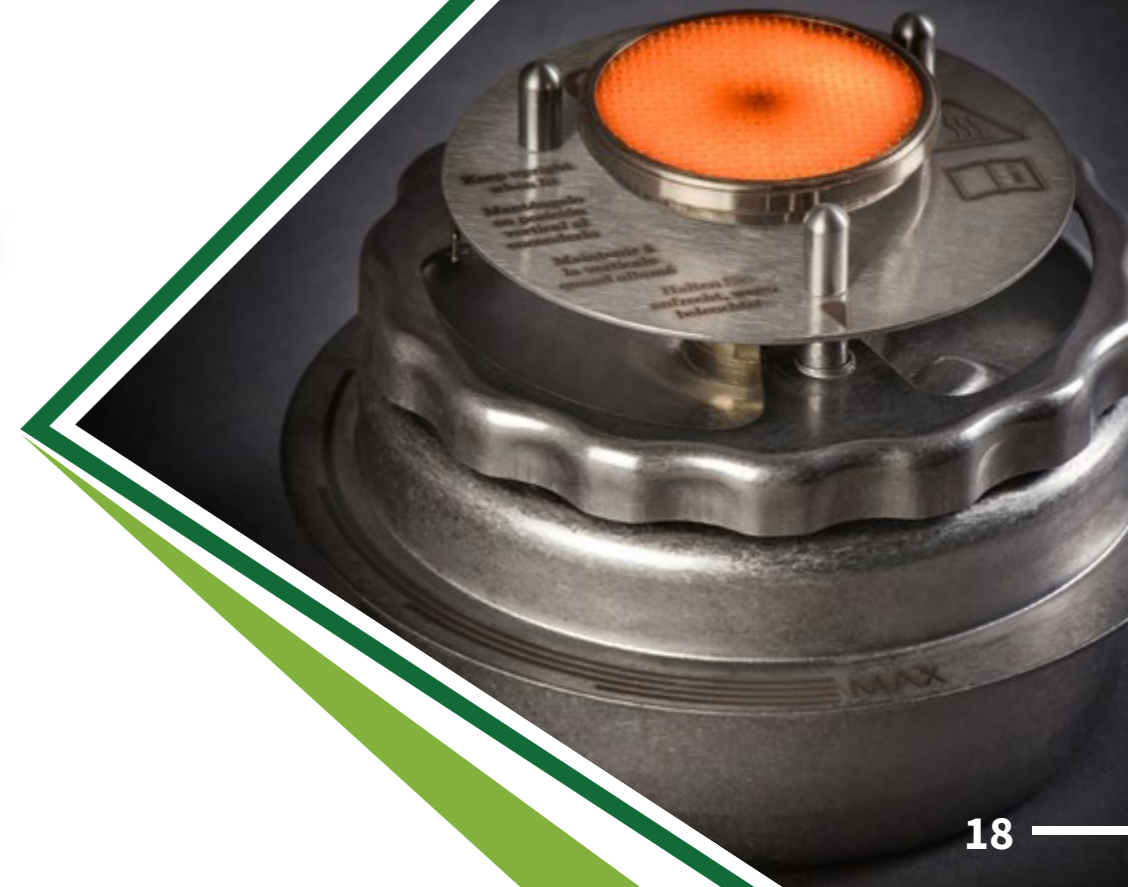


ECOBURNER IS THE SAFER, CLEANER & GREENER ALTERNATIVE TO GEL & WICK CHAFING FUEL POTS

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.



KEY BENEFITS OF ECOBURNER

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.

PRODUCTS	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 18 (2-HOUR) CHAFING FUEL POTS.

ECOBOOST

ECOBOOST MAX

To ensure EcoBurner works to its full strength, we recommend using EcoBoost with your chafing dishes. Simply attach an EcoBoost bracket to the bottom 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.



ECOBOOST DEMO KIT

An EcoBoost Demo Kit is available to EcoBurner distributors or sales reps to help demonstrate the benefits of EcoBoost MAX effectively to end-users. It consists of two EcoBoost MAX brackets with very strong magnets attached. Distributors or sales personnel can temporarily attach the brackets to a chafing dish, slide the EcoBurner into place and show how the heat chamber disperses heat more effectively before an end-user commits to attaching EcoBoost MAX to their chafing dishes.

The demo kit is only for demonstration purposes and should never be used instead of EcoBoost MAX.



INTRODUCING ECOBOOST MINI

We recommend using EcoBoost MAX with all chafing dishes as it is the most efficient and will save the amount of fuel needed to keep buffets warm. However in a small number of cases, EcoBoost MAX isn't a viable option for some hotels to attach EcoBoost MAX to their chafing dishes so we now offer EcoBoost MINI. As the name suggests, EcoBoost MINI is a smaller version that will increase the efficiency of the EcoBurner by preventing heat being deflected back onto the EcoBurner. You simply attach it to the top of the EcoBurner instead of the underside of a chafing dish and it can be easily removed when necessary.

If you are looking for ways to save on fuel but don't like the idea of permanently attaching the EcoBoost MAX then use EcoBoost MINI as an alternative.



1139 - ECOBOOST MINI X 20 UNITS

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



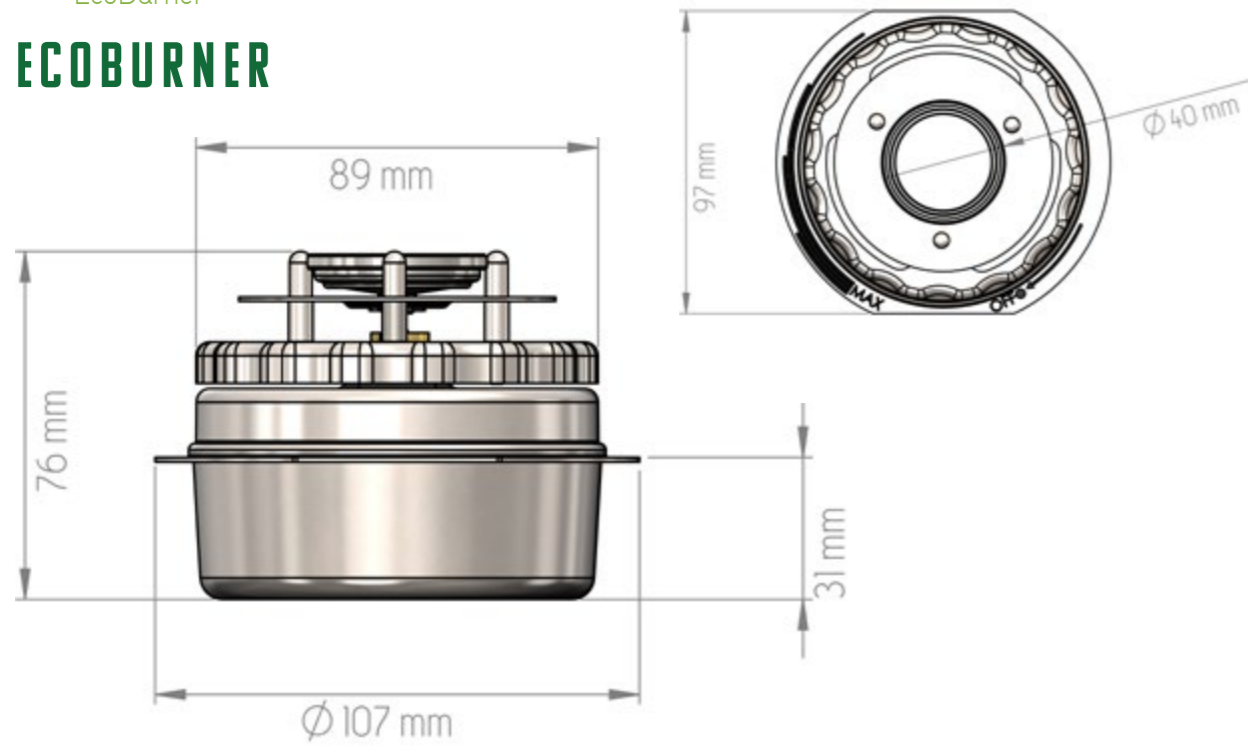
4. Adjust



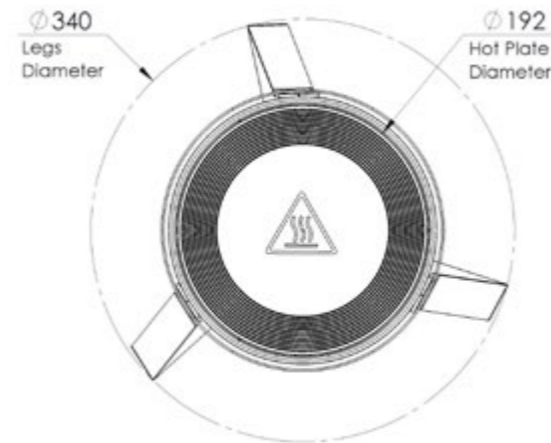
5. Position



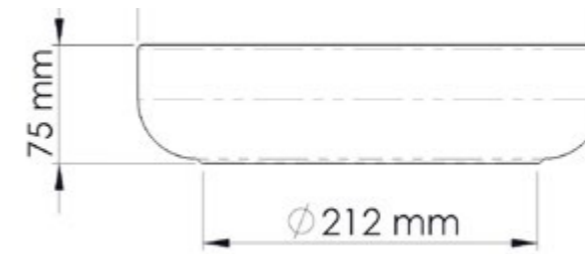
ECOBURNER



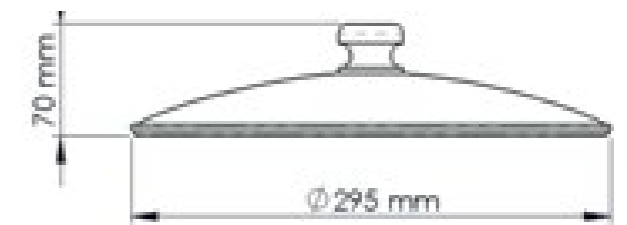
SMALL ECOSERVE



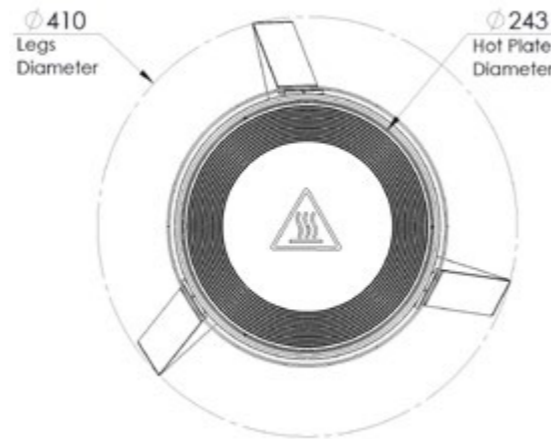
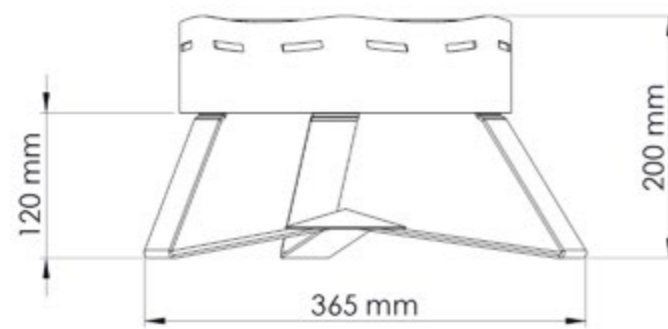
SMALL DISH



SMALL GLASS VENTED LID



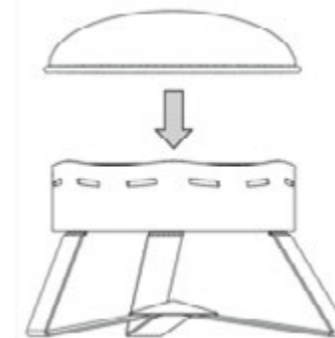
LARGE ECOSERVE



LARGE DISH



LARGE GLASS VENTED LID

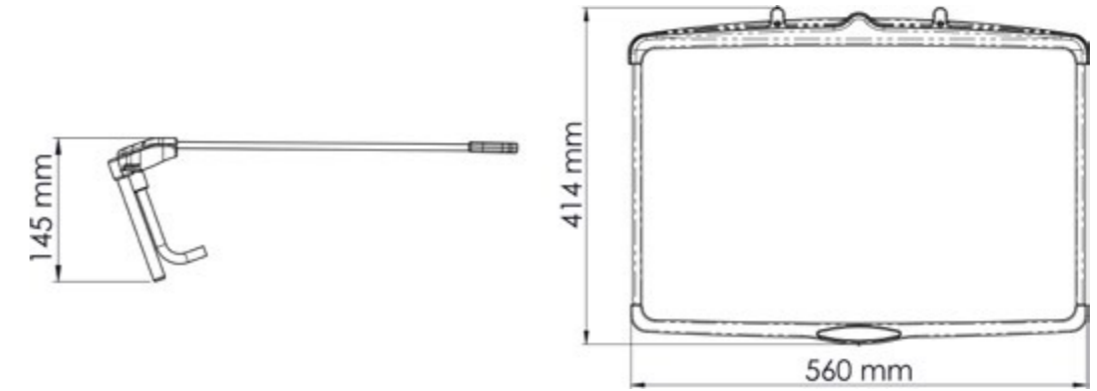


A steel mesh safety cover is included with all EcoServes and should be placed over the hotplate when no dish is covering the exposed hotplate.

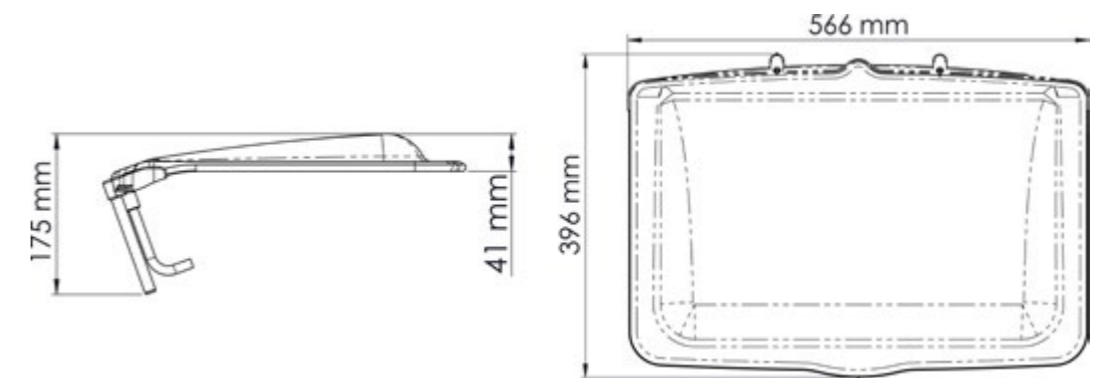
PRODUCT SPECIFICATION



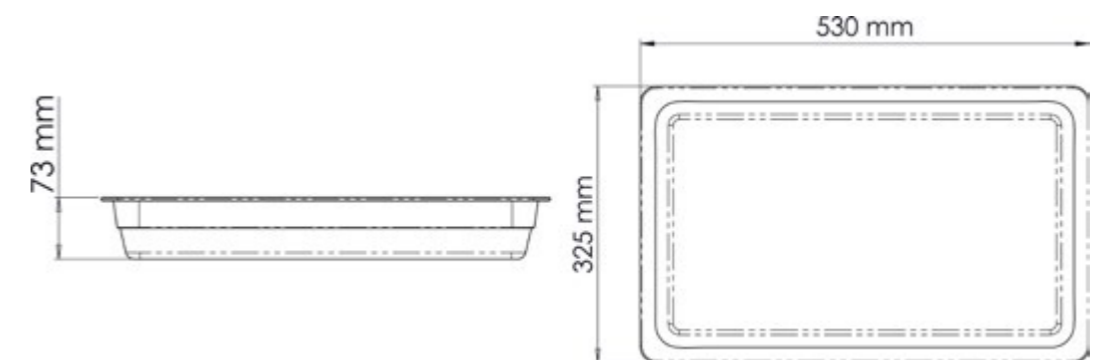
GLASS LID FOR ECOSERVE GN



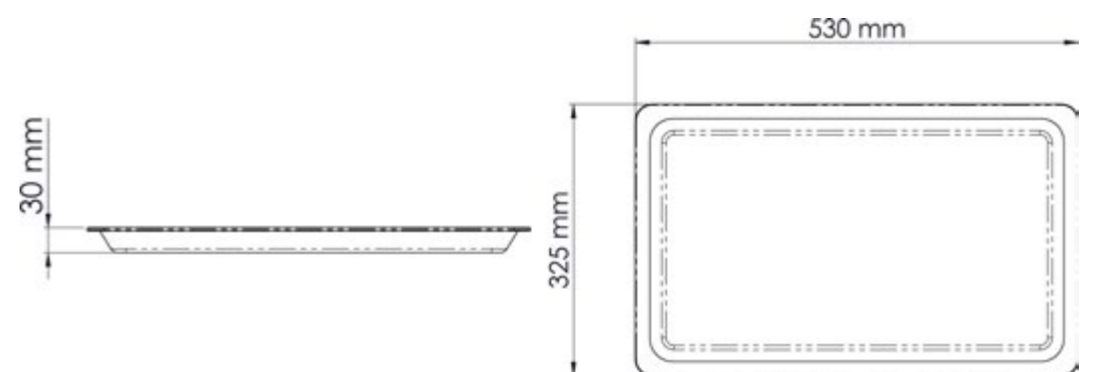
POLYCARBONATE LID FOR ECOSERVE GN



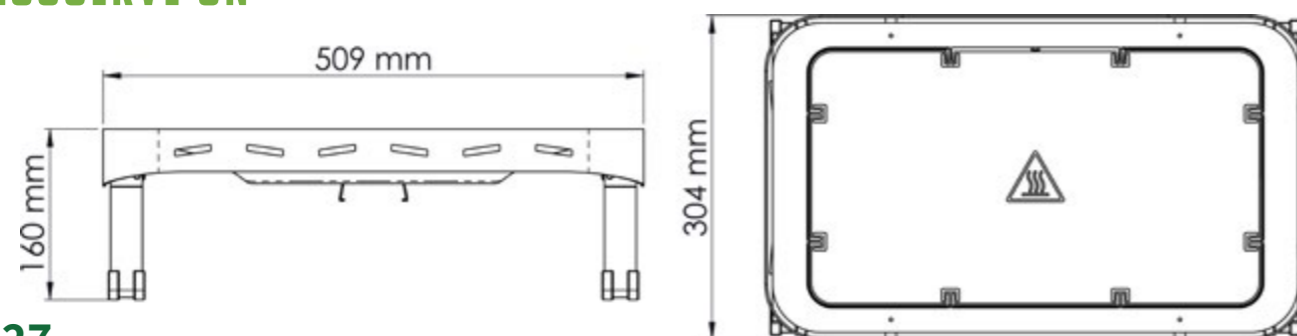
RAK GASTRONORM 1/1 - DEEP DISH CERAMIC



RAK GASTRONORM 1/1 - SHALLOW DISH CERAMIC X 2



ECOSERVE GN



PRODUCT CODES

An outer carton contains 18 EcoBurner units

Outer Carton Packing Info

Product Code	Product Name	Qty	Length (mm)	Width (mm)	Height (mm)	Weight (kg)	Tariff Code	Country of Origin
EcoBurner								
8999	EcoBurner US/ Canada/ ROW - English, French, Spanish, German	1	387	247	267	7.6	73211100	Ireland
8989	EcoBurner - English, Hindu, Russian, Spanish	1	387	247	267	7.6	73211100	Ireland
8990	EcoBurner - English, Arabic, Mandarin, Thai	1	387	247	267	7.6	73211100	Ireland
8991	EcoBurner - Czech, Hungarian, Latvian, Slovakian	1	387	247	267	7.6	73211100	Ireland
8992	EcoBurner - English, Greek, Italian, Portuguese	1	387	247	267	7.6	73211100	Ireland
8993	EcoBurner - Danish, Finish, Swedish, Norwegian	1	387	247	267	7.6	73211100	Ireland
8994	EcoBurner - English, Dutch, Bulgarian, Romanian	1	387	247	367	7.6	73211100	Ireland
8995	EcoBurner - English, Croatian, Slovenian, Serbian	1	387	247	267	7.6	73211100	Ireland
8997	EcoBurner - ANZ - English, French, Spanish, German	1	387	247	267	7.6	73211100	Ireland
9003	EcoBurner Fuel - US - 6 cans	6	235	156	260	3.2	27111397	USA
9903	EcoBurner Fuel - US - Master Shipper - 36 cans	36	500	476	273	21.3	27111397	USA
9008	EcoBurner Fuel - Mexico - 6 cans	6	203	145	322	3.4	27111397	Mexico
9009	EcoBurner Fuel - ROW (UAE) - 6 cans	6	205	137	360	3.9	27111397	UAE
9502	Refuelling Station	1	200	150	240	1.3	84238100	Ireland
1133	EcoBoost MAX - 20 units	20	300	200	120	1.9	732111000	Ireland
1134	EcoBoost DEMO KIT - 10 sets	10	300	200	120	2.4	732111000	Ireland
5139	EcoBoost MINI X 20 units	20	210	135	100	0.84	7321119000	Ireland
5316	EcoServe GN - Polished Stainless Steel	1	620	450	110	4.8	73211100	Ireland
5314	EcoServe GN - Brushed Stainless Steel	1	620	450	110	4.8	73211100	Ireland
5318	EcoServe GN - Rose Gold PVD	1	620	450	110	4.8	73211100	Ireland
5317	EcoServe GN - Gold PVD	1	620	450	110	4.8	73211100	Ireland
5320	EcoServe GN - Powder-coated Black	1	620	450	110	4.8	73211100	Ireland
5313	EcoServe GN - Powder-coated White	1	620	450	110	4.8	73211100	Ireland
5311	Glass Lid for EcoServe GN	1	620	450	110	3.7	7007198095	Ireland
5312	Polycarbonate Lid for EcoServe GN	1	620	450	110	2.1	-	Ireland

Product Code	Product Name	Qty	Length (mm)	Width (mm)	Height (mm)	Weight (kg)	Tariff Code	Country of Origin
EcoBurner								
5400	RAK Gastronorm 1/1 - Deep Dish Ceramic	1	550	350	90	4.7	-	UAE
5209	RAK Gastronorm 1/1 - Shallow Dish Ceramic X 2	2	550	350	70	7	-	UAE
5009	EcoServe - Stainless Steel - Large	1	380	360	250	4.7	73211100	India
5005	EcoServe - Black - Large	1	380	360	250	4.7	73211100	India
5007	EcoServe - White - Large	1	380	360	250	4.7	73211100	India
5001	EcoServe - Gold - Large	1	380	360	250	4.7	7007198095	India
5012	EcoServe - Rose Gold PVD - Large	1	380	360	250	4.7	73211100	India
5014	EcoServe - Gold PVD - Large	1	380	360	250	4.7	7007198095	India
5201	Figgjo Porcelain Dish - White - Large	1	420	360	80	2.4	69119000	Norway
5206	Figgjo Porcelain Dish - Sapphire Blue, half colour - Large	1	420	360	80	2.4	69119000	Norway
5207	Figgjo Porcelain Dish - Sea Green, half colour - Large	1	420	360	80	2.4	69119000	Norway
5302	Glass Lid - Large x 1 (Handle attached)	1	360	360	100	1.4	70071900	China
5304	Glass Lid - Large x 10 (Handles enclosed)	10	370	370	280	11	70071900	China
5305	EcoServe Cool Pack - Large	1	270	275	40	1.5	28539010	China
5300	Pot Lid Spoon Rack	1	210	165	20	0.35	72201200	China
5008	EcoServe - Stainless Steel - Small	1	310	300	220	3.2	73211100	India
5004	EcoServe - Black - Small	1	310	300	220	3.2	73211100	India
5006	EcoServe - White - Small	1	310	300	220	3.2	73211100	India
5000	EcoServe - Gold - Small	1	310	300	220	3.2	73211100	India
5011	EcoServe - Rose Gold PVD - Small	1	310	300	220	3.2	732111000	India
5013	EcoServe - Gold PVD - Small	1	310	300	220	3.2	732111000	India
5200	Figgjo Porcelain Dish - White - Small	1	300	300	90	1.8	69119000	Norway
5205	Figgjo Porcelain Dish - Sapphire Blue, half colour - Small	1	300	300	90	1.8	69119000	Norway
5208	Figgjo Porcelain Dish - Sea Green, half colour - Small	1	300	300	90	1.8	69119000	Norway
5301	Glass Lid - Small x 1 (Handle attached)	1	310	310	100	1.1	70071900	China
5303	Glass Lid - Small x 10 (Handles enclosed)	1	330	300	280	8	70071900	China
5307	USB Lighter	1	300	65	35	0.29	8543709099	China
5308	EcoServe HotBox Insert	-	-	-	-	-	732111000	Ireland

EcoBurner

REDESIGNING BUFFETS WITH SAFER AND MORE SUSTAINABLE SYSTEMS



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