



Redesigning Buffets

EcoServe
Powered by EcoBurner

*Improving buffet services worldwide with smart,
stylish and safer green solutions*



About Us

Our patented Eco Burner system offers hotels a safer, cleaner and greener alternative to gel or wick pots. We believe that the 100-year old technology of using gel and wick burners is dangerous and has no place next to food. Therefore we are helping hotels to keep their staff safe and offer premium food presentation options to their guests through engineering excellence.

Our core values are safety, protection of the environment and care for our global community of partners, customers and staff. These are ingrained in all that we do as we listen carefully to develop eco-friendly products that guests around the world are seeking.

Eco  Burner



EcoServe

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We eat with our eyes.

Eco Serve offers the HORECA industry a modern approach to buffets through showcasing kitchen creations in a more elegant style. Its waterless feature facilitates the safe and easy replacing of fresh servings on a more regular basis. No more unsightly chafing dishes with steam and boiling water dripping, Eco Serve simplifies the cumbersome process of changing food pans.

Whether it's a small private gathering or a large conference, Eco Serve is scalable and portable so that any sized buffet set-up located indoors or outdoors can look great and styled accordingly.

Available in two sizes, various colours and accessories including a range of custom-fit dishes and lids, venues can now style the look and feel of their buffets to improve their guest experiences.



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Eco Burner simply slides into a clip under the Eco Serve to provide portable heat. It was originally developed and is still used as a replacement to the toxic, chemical burners that are often used to keep food warm under chafing dishes around the world.

The Eco Burner is refillable and features patented safety devices that ensure staff and guests are safe from accidents.

Carbon Footprint Ltd. independently compared Eco Burner to industry standard gel and wick burners and they found that Eco Burner produces 75% less carbon emissions.

 **carbon footprint**™ *75% less carbon emissions*



Always cool to touch

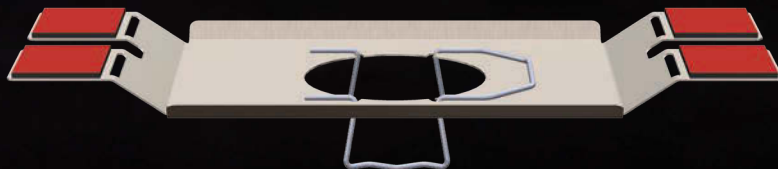


Shuts off if overturned or overheats



Zero fuel waste

Eco Boost



To further enhance the power of Eco Burner, an attachment is available that brings Eco Burner closer to the dish. By creating a heat chamber that disperses the heat more effectively, Eco Boost reduces the amount of fuel needed to keep food warm. It also enhances the wind-proofing benefits so it's ideal for outdoor use in any catering situation.

Making A Difference Globally



6,655

TONNES OF CARBON
SAVED



56

COUNTRIES
WORLDWIDE



9.98
million

6-HOUR CHEMICAL
BURNERS PREVENTED
FROM GOING TO LANDFILL

JULY 2018

CUSTOMER TESTIMONIALS

“ We’ve identified a cost saving in excess of 40% through the elimination of wastage of part-used gels/wicks. In addition to this, every hour of fuel in the Eco Burner is used and provides substantially more heat at a lower cost. ”

“ Since adopting the Eco Burner system we have seen tremendous reduction in waste and we are particularly happy with the windproof element. ”

*Dominic Macken,
Radisson Blu Hotel and Spa*



CFO for projects and developments,
Sandals Group



TRUSTED AROUND THE WORLD



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