

EcoBurner

Covid-19 has changed things. When events resume, conference centres, hotels and banqueting venues will need to change their systems to allow for social distancing.



EcoBurner proposal for new buffet system post COVID-19.

EcoServe

Powered by EcoBurner

Hotels around the world already benefit from having EcoServe as part of their buffets. The waterless chafing dish gives chefs the opportunity to design their buffet presentations in their own style with the added advantage of using less CARBON, less WASTE and no WATER.

EcoServe is available in different shapes, sizes and colours to suit any occasion.



Polished
Stainless Steel
(GN only)



Brushed
Stainless Steel



Rose Gold PVD



Gold PVD



Powder-coated
Black



Powder-coated
White



SAVES WATER

FAST BUFFET SET-UP

NO CABLES OR ELECTRICITY



SMALL ROUND



LARGE ROUND



GASTRONORM [GN]

Now you can use the EcoServe GN to offer your guests single-serve portions to minimise cross-contamination in a post COVID-19 world.

The EcoServe Rack is a concept for an EcoServe GN accessory that is simply placed on the existing EcoServe GN hotplate to allow for single servings.



Single-serve buffet system for minimising cross contamination.

Helping your guests feel safe is a top priority in a post COVID-19 world. By clearly demonstrating social distancing protocols and minimising guests handling of food, buffets can continue to be a preferred option for events.

The EcoServe Rack accessory is ideal for ensuring each individual guest feels safe that their food is only for them.



SINGLE-SERVE - REDUCED CONTAMINATION



DESIGNED FOR MULTIPLE BUFFET STATIONS - FLEXIBLE LOCATIONS



PORTION CONTROL

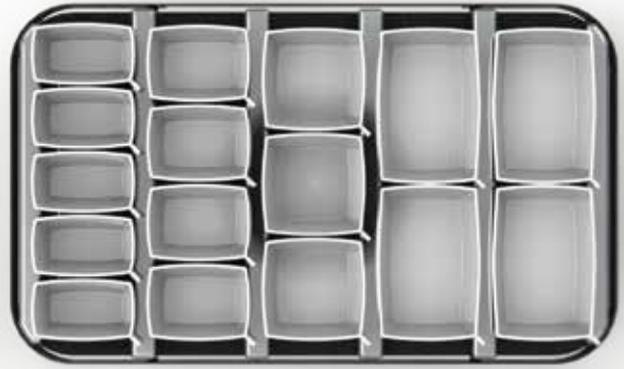


ENSURES FRESH FOOD ALWAYS ON OFFER AT THE RIGHT TEMPERATURE



Portion control:

Multiple sized dishes to allow for different food groups. Eg. 300ml dish for rice or 100ml dish for salmon.



Less buffet stations needed:

Having a variety of choice on each EcoServe GN allows for less required buffet stations as guests can choose their entire meal from fewer chafing dishes.

First-in, First-out:

Guest takes from the front while staff replenish dishes with fresh portions from the back.

No cross-contamination:

No need for any utensils - Guests get individual servings.

Less food waste:

This rotation ensures food can be kept at the right temperature consistently without food being left unused and on display in corners of dishes.



SIMPLE DESIGN EASY TO USE ATTACHMENT CONVERTS EcoSERVE GN FOR SINGLE-SERVE PORTIONS

EcoServe Rack

- Contemporary design.
- 5 channels to allow for FIRST-IN, FIRST-OUT.
- Multiple bowl sizes.
- Extremely robust.
- Potential for adjustable bars to allow for different sized dishes and multiple configurations.



From oven to table

EcoServe GN Rack is completely compatible with GN infrastructure so will work systematically in commercial kitchens.



Dish Design

- Multiple-sized dishes allow for various portion sizes of different foods to be displayed on a single EcoServe GN.
- Eco-friendly disposable bamboo bowls which are biodegradable can also be used where needed.
- Individual lids are available if required.



COOL PACK

Change from hot to cold

The EcoServe COOL PACK enables the EcoServe GN to change from hot to cold so that you can offer guests cold dishes as part of you buffet presentation.



COMPLETE BUFFET SYSTEM ALLOWS GUESTS TO BRING FOOD FROM BUFFET TO TABLE SECURELY.

**Various option trays
available to allow for
different configurations.**



Powered by
EcoBurner



USE THE REFILLABLE ECOBURNER UNDER ECOSERVE OR UNDER ANY CHAFING DISH:

- It is safer to use, emits 75% less carbon and reduces waste to landfill.
- It helps to reduce your impact on the environment and meet your sustainability goals.

STOP USING GEL AND WICK CHAFING FUELS.

- They are outdated, unsafe for staff to handle and detrimental to the environment.
- Usually made up of dangerous chemicals, they should never be used beside food.
- Often dumped after every buffet making them single-use items much worse than straws.



Guests attitudes towards sustainability have also changed since COVID-19.

The pause felt globally has given people the opportunity to reassess values and has led to changed priorities. Environmental issues are becoming a priority for more and more people and venues who can show that they're changing their systems to reduce their carbon footprint and tackle waste are the ones that guests will choose to stay at.

EcoBurner is more SUSTAINABLE



CUTS CARBON

75% less carbon emissions than gels or wicks.



REDUCES WASTE

no more single-use gel or wick pots going to landfill at the end of every service.



REDUCES WATER USAGE

EcoServe uses hotplate technology to heat buffet food instead of water pans so no wasted water or wasted energy heating up pans of water.

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