EASTERN

Powered by EcoBurner

# Product Catalog 2026

EASTERN

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# Powering the Future of Buffet

## Every Step Safer. Every Service Greener.

For over 70 years, Eastern Tabletop has been a trusted innovator in buffet equipment for the U.S. hospitality industry. Through its partnership with EcoBurner, Eastern Tabletop now delivers safer, smarter, and more sustainable buffet solutions—cutting carbon emissions by up to 75% while eliminating water use and single-use items.

Powered by EcoBurner technology, these solutions help hospitality venues reduce environmental impact without compromising performance or presentation. In 2026, this partnership advances even further with a clear, guided path that supports customers from first installation to a fully Powered by EcoBurner operation—transforming buffet service worldwide with confidence and care.

> *We believe gels and wicks belong in the past. They pose unnecessary risks for staff and create avoidable harm to our environment.*

# From Kitchen to Service.

# From Kitchen to Service. One Complete System.

## Designed for How Hospitality Really Works.

From preparation to presentation. Foodservice doesn't happen in one place. It moves — between kitchens, corridors and venues.

EcoBurner now supports that entire journey. With the introduction of EcoHold, alongside EcoServe and EcoBurner, we've built **the EcoBurner EcoSystem** - an end-to-end approach to food holding, transport, and presentation — designed to work seamlessly from back-of-house to front-of-house.

Chefs can stage ingredients cold, transport food hot or chilled, and present it professionally at service using one connected system. EcoHold enables reliable hot and cold holding without electricity. EcoServe delivers refined, waterless buffet presentation powered by EcoBurner. Together, they simplify operations, improve safety, and ensure consistency at every handover.

By designing each product as part of a complete ecosystem, EcoBurner helps teams reduce risk, streamline workflows, and serve with confidence — no matter where service takes place.

From here, the EcoBurner Journey makes it easy to choose the setup that fits your operation.

### Prep & Holding → Transport → Service & Display

**EcoHold - Hot or Cold**
Ingredient staging, batch holding, and temperature control in the kitchen.

**EcoHold - Mobile Holding**
Safe, consistent hot or chilled food transport between spaces and venues.

**EcoPan or EcoServe**
Refined, waterless buffet presentation at point of service.

# The EcoBurner Journey

## Your buffet. Your journey. Always Safer. Cleaner. Greener.

Whether you're just beginning to eliminate waste, ready to go waterless, or want a complete food service system, the EcoBurner Journey makes it easy to find the right setup for your needs.

Explore the EcoBurner Levels — five flexible ways to improve efficiency, safety, and presentation- all powered by EcoBurner innovation.

***Every hospitality operation can become Powered by EcoBurner. Start small or transform your entire service.***

## Savings from switching to EcoBurner from

# 1 Chafer in 1 Day

# The Everyday Savings of Switching to EcoBurner

Sustainable by design — measurable results from the very first service.

By simply replacing gels and wicks with EcoBurner, savings are delivered in three key areas: Carbon, Waste and Cost.
Savings shown are based on a typical buffet operating **two 3-hour services per day,** replacing gels and wicks with EcoBurner fuel.

## CARBON

Independent Carbon Footprint testing shows that using EcoBurner instead of gels/wicks for two 3-hour services results in: 0.65 $kgCO_2e$ less carbon per chafer, per day.

| | **kgCO2e** |
|---|---|
| **EcoBurner Fuel:** | **0.32** |
| DEG: | 0.93 |
| Methanol: | 0.82 |
| Ethanol: | 1.15 |
| **Average gel/wick:** | **0.97** |

EcoBurner emits 0.32 kgCO2e of carbon a day if used for 6 hours. This is compared to the average of gels/wicks emitting 0.97 kgCO2e. This results in 0.65 kgCO2e less carbon every day from only 1 chafing dish.

**0.65 kgCO2e**

Less Carbon

Per Chafer, Per Day

## WASTE

1 water-based chafing dish uses an average of 4 gels over a 3-hour service, twice a day = **8 gels every day.**

At the end of service, these pots, some still containing toxic chemicals, often go straight to landfill, weighing approximately 1.8oz each. This is 14.4oz of waste per chafing dish created unnecessarily every day.

**8 gel pots**

14.4oz waste prevented

Per Chafer, Per Day

## COST

Gel fuel cost is based on an average price of $2.08 per gel pot.
A buffet using two 3-hour services requires 8 gel pots per day:
8 × $2.08 = $16.64 per day

EcoBurner fuel is supplied in 36-hour cans priced at $15.83.
Two 3-hour services use 3 hours of fuel:
$15.83 ÷ 36 × 3 = $2.64 per day

So the daily fuel saving per chafer is:
$16.64 – $2.64 = $14.00 saved per day

**$14**

Dollars saved

Per Chafer, Per Day

## Level 1 - The EcoBurner System

# Safer. Cleaner. Greener.

## The foundation of every EcoBurner set-up.

Replace gels and wicks with the refillable EcoBurner — the safer, cleaner, and greener heat source trusted by operators worldwide. Precision-engineered to deliver consistent performance and zero waste, the EcoBurner is the heart of the system that powers every solution in this catalogue.

Start your EcoBurner journey with the core setup: EcoBurner, EcoBurner Fuel, and a Filling Station.

A filling station is provided free of charge to all venues using EcoBurners. Staff must use it to measure fuel levels before and after refilling every EcoBurner.

EcoBurner #EB18999

EcoBurner Fuel #EB19009

Filling Station #EB19502

## Level 1 - The EcoBurner System

# It’s time to switch to the safer, cleaner, greener way to serve.

The hospitality industry is moving away from gels and wicks — and for good reason. These single-use chemical fuels are hazardous to handle, wasteful to dispose of, and unsafe to use near food. Operators everywhere are now seeking safer, more sustainable solutions.

**EcoBurner is that solution.**
Precision-engineered for professional service, it eliminates open flames, chemical waste, and handling risks — delivering consistent, controllable heat with zero mess. It’s the smarter choice for staff safety, guest comfort, and environmental care.
With thousands of venues worldwide already making the switch, EcoBurner has become the trusted standard for modern, responsible buffet service.

### SAFER

- Always cool-to-touch.
- Switches off if overturned or over-heats.
- No open chemicals near food.

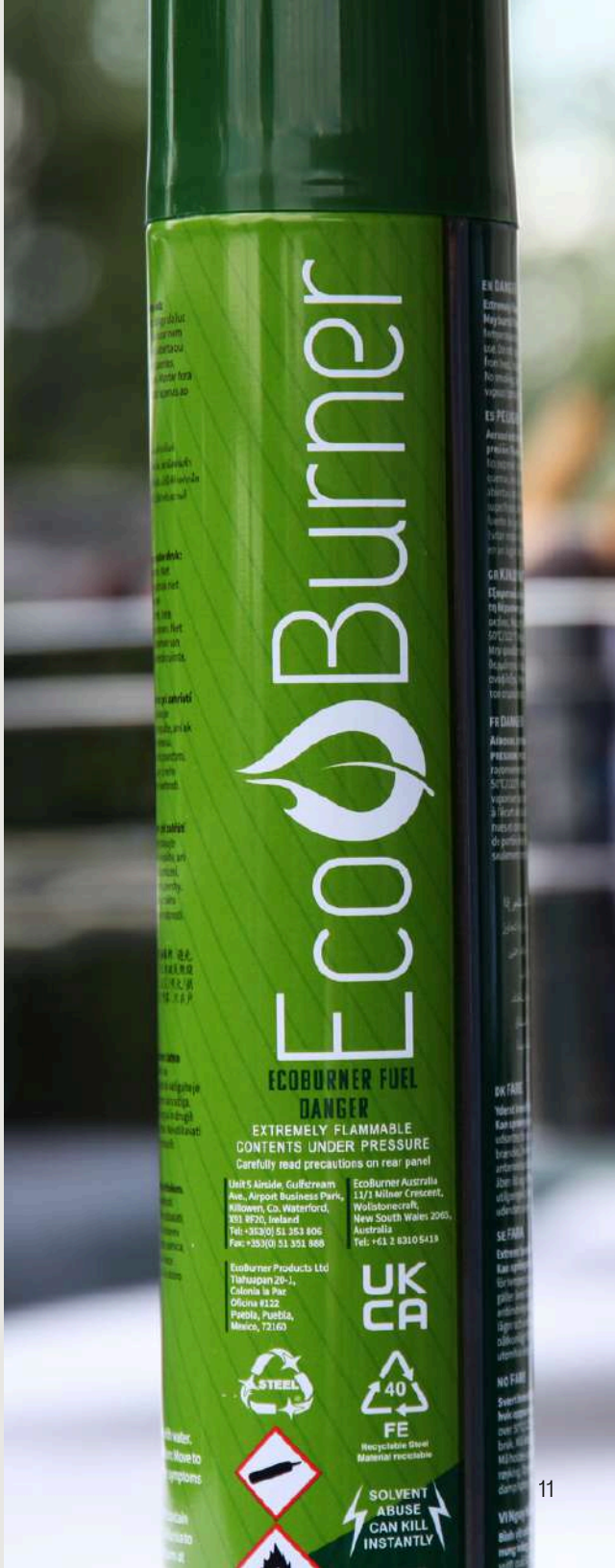
### CLEANER

- No black, smoky residue left on cookware.
- No toxic fumes = pleasant atmostphere for guests.
- No messy fuel spills.

### GREENER

- Zero Fuel Waste.
- Zero Waste to Landfill.
- Up to 75% less Carbon than gels or wicks

1 can EcoBurner fuel = 18 gel/wick pots



# Organise. Optimise. Operate.

## From simple setup to full-system efficiency.

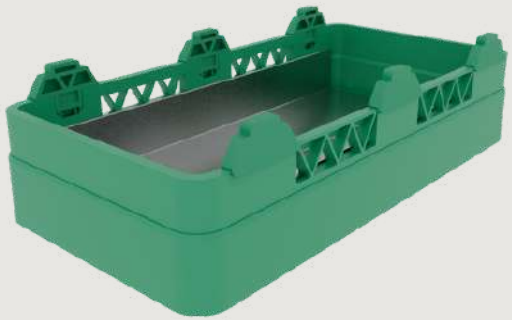
Take your setup further with EcoBurner Complete — a collection of tools designed to create a safer, more organised, and more efficient back-of-house operation.

- EZFill: quick, clean refuelling without spills or waste.
- Storage Rack: safe, space-saving fuel storage and transport.
- Trolley: a mobile solution for storing and moving EcoBurners, racks, fuel and supplies.

Together, these innovations form a fully integrated EcoBurner Complete system — streamlining operations, improving safety, and supporting a cleaner, greener service from prep to plate.

# Level 1 - The EcoBurner System

# EcoBurner COMPLETE



## Storage Rack

Safely store up to eight EcoBurners with the EcoBurner Storage Rack. Laser-marked guides ensure correct placement, and stackable design keeps your back-of-house organised and efficient.

#EB15337

## SOP Stickers

Free SOP stickers are available for display in your storage area, providing staff with clear guidance on filling, storing, and using EcoBurners safely.

#EB19962

## EZFill

EZFill is a smart solution for effortless EcoBurner refills. Simply place the fuel can upside-down, align it with the EcoBurner, and lightly pull the lever for a smooth refill.

#EB19509

## Storage Trolley

The Storage Trolley holds up to 15 racks (120 EcoBurners) and creates an organised back-of-house station for storing, refilling, and managing EcoBurner equipment.

#EB15393

# Savings from going WATERLESS

## Eliminate water. Reduce setup time. Improve safety.

By using EcoPan or EcoServe instead of traditional water-based chafers, operators eliminate water use entirely and remove the setup, handling and labour involved in managing hot water. Savings shown are based on a typical buffet operating two 3-hour services per day using EcoPan or EcoServe instead of traditional water-based chafers..

## WATER

Traditional water-based chafers consume around 0.264 US Gal of water per hour.

Two 3-hour services use:
0.264 US Gal × 6 hours = 1.58 US Gal per day
Switching to waterless equipment eliminates this completely.
1.58 US Gal saved daily
Zero water baths required

**1.58 US Gal**
**= 581 US Gal**

Per Chafer, Per Year

## LABOUR HOURS

Traditional water-based chafers require constant filling, heating, draining, transporting and refilling of water.

With EcoPan and EcoServe:

- No transporting heavy hot water
- No draining or refilling
- No heating time
- Faster setup and breakdown
- Reduced manual handling

Operators typically report saving 5–10 minutes per chafing dish setup, depending on venue.

**5-10 mins**
**= 30-60 hours**

Per Chafer, Per Year

✓ EcoPan
✓ EcoServe

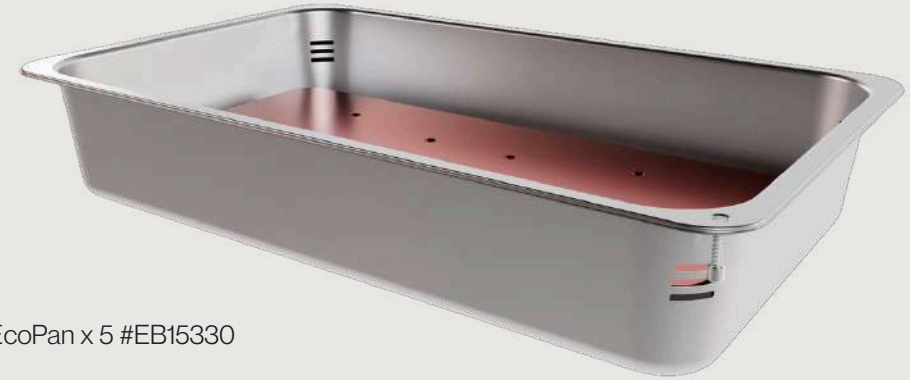
## Level 2 - EcoPan

*Each EcoPan **saves 581 US Gal** every year if used instead of a waterpan!*

# Waterless Efficiency. Minimal Investment

## Go waterless using the chafers you already own.

Simply replace the water pan in your existing chafer with an EcoPan to create a fully waterless buffet. It's the most cost-effective way to go waterless with minimal investment in new equipment.



EcoPan x 5 #EB15330

**INDOORS**
Only 1 EcoBurner is needed for indoor buffets.

**OUTDOORS**
Use 2 EcoBurners outdoors.

## Level 3 - The EcoServe Collection

# Redefining the Way the World Serves.

No Cables. No Water. No Waste.

EcoServe blends refined design with precise engineering to deliver safer, simpler, more sustainable buffet service — powered by EcoBurner and completely waterless.

For 2026, the range expands. The new EcoServe Classic collection introduces three designs — Nivo, Clara, and Solas — replacing the previous Classic line with fresh styling and more choice.

The existing GN and Round models now form the EcoServe Edge collection, defined by clean lines and a minimalistic look for modern buffet setups.

# EcoServe

Powered by EcoBurner

## Classic

Traditional, time-tested stainless steel chafing dishes, now available in three distinct ranges to suit a variety of budgets and style preferences.

### Nivo

**Rectangle**
GN 1/1

#EB15512 - Brushed S/Steel

**Square**
GN 2/3

#EB15513 - Brushed S/Steel

**Round**

#EB15514 - Brushed S/Steel

Brushed S/Steel

### Clara

**Rectangle**
GN 1/1

#EB15500 - Polished S/Steel
#EB15503 - Matt Black PVD

**Square**
GN 2/3

#EB15501 - Polished S/Steel
#EB15504 - Matt Black PVD

**Round**

#EB15502 - Polished S/Steel
#EB15505 - Matt Black PVD

Matt Black PVD
Polished S/Steel

### Solas

**Rectangle**
GN 1/1

#EB15506 - Polished S/Steel
#EB15509 - Matt Black PVD

**Square**
GN 2/3

#EB15507 - Polished S/Steel
#EB15510 - Matt Black PVD

**Round**

#EB15508 - Polished S/Steel
#EB15511 - Matt Black PVD

Matt Black PVD
Polished S/Steel

### Crown

**Rectangle**
GN 1/1

#EB15515 - Polished S/Steel with Polished S/Steel Lid

#EB15516 - Polished S/Steel with Glass Lid

Polished S/Steel

## Edge

Contemporary, modern and minimalist style chafing dishes. These include our current GN and Rounds.

### Lumi

**Rectangle**
GN 1/1

#EB15320 - Powder-coated Black
#EB15313 - Powder-coated White
#EB15314 - Brushed S/Steel
#EB15316 - Polished S/Steel
#EB15317 - Gold PVD
#EB15318C - Copper PVD

**Round**
Large
Small

#EB15005 - Powder-coated Black, LG
#EB15004- Powder-coated Black, Sm
#EB15007 - Powder-coated White, LG
#EB15006 - Powder-coated White, Sm
#EB15009 - Brushed S/Steel, LG
#EB15008 - Brushed S/Steel, SM
#EB15015 - Polished S/Steel, LG
#EB15016 - Polished S/Steel, SM
#EB15014 - Gold PVD, LG
#EB15013 - Gold PVD, SM
#EB15012C - Copper PVD, LG
#EB15011C - Copper PVD, SM

Powder-coated Black
Powder-coated White
Brushed S'Steel
Polished S'Steel
Gold PVD
Copper PVD

# EcoServe Edge

*Edge Rectangle GN 1/1*

# EcoServe Classic

*Classic Round Solas, Clara & Nivo*

# EcoServe Classic

## Timeless Design. Modern Performance.

*One technology.*
*Three expressions of style.*

The EcoServe Classic collection introduces three distinct designs — Nivo, Clara, and Solas — each crafted to suit a different style of service while sharing the same waterless performance powered by EcoBurner.

From the clean simplicity of Nivo to the refined elegance of Clara, and the statement design of Solas, the Classic range brings new choice, premium finishes, and outstanding functionality to professional buffet presentation.

*Classic Rectangle GN 1/1 Solas, Clara & Nivo*

# Solas

## What is PVD?

Matt Black PVD is not powder coating — it's a high-performance surface treatment that becomes part of the stainless steel. Applied at a molecular level, it will not flake or peel and offers exceptional resistance to fingerprints and wear. The result is a durable, refined finish that stays cleaner for longer in demanding hospitality environments, while using a more environmentally responsible process than most painted finishes.

# Clara

# Nivo

# Solas

## Statement design. Premium performance.

At the top of the Classic collection, Solas combines striking design with the advanced functionality of a domed glass lid. Finished in **polished stainless steel or matt black PVD**, it delivers the ultimate expression of EcoServe innovation — elegant, efficient, and built to impress.

Available in three sizes;

Solas Rectangle GN 1/1
- Polished Stainless Steel #EB15506
- Matt Black PVD #EB15509

Solas Square GN 2/3
- Polished Stainless Steel #EB15507
- Matt Black PVD #EB15510

Solas Round
- Polished Stainless Steel #EB15508
- Matt Black PVD #EB15511

# Clara

## Refined design. Elevated presentation.

The Clara range brings a polished finish and a touch of sophistication to the buffet. Available in **polished stainless steel or matt black PVD**, it blends performance with style — ideal for venues that value presentation as much as practicality.

Available in three sizes;

Clara Rectangle GN 1/1
- Polished Stainless Steel #EB15500
- Matt Black PVD #EB15503

Clara Square GN 2/3
- Polished Stainless Steel #EB15501
- Matt Black PVD #EB15504

Clara Round
- Polished Stainless Steel #EB15502
- Matt Black PVD #EB15505

# Nivo

## Essential simplicity. Reliable performance.

Designed for everyday service, the Nivo range delivers trusted EcoServe performance in a straightforward, practical form. Crafted in brushed stainless steel, it offers professional reliability and easy operation —perfect for operators seeking practical, waterless efficiency at an accessible entry point.

Available in three sizes in a **Brushed Stainless Steel** finish.

Nivo Rectangle GN 1/1
- Brushed Stainless Steel #EB15512

Nivo Square GN 2/3
- Brushed Stainless Steel #EB15513

Nivo Round
- Brushed Stainless Steel #EB15514

# Crown

## Waterless Chafers with changeable frames

Designed for adaptable service environments, the Crown range offers a flexible, waterless chafer solution that works seamlessly across different frame styles. The insert-style design allows the chafer to sit securely within a variety of compatible frames, giving operators the freedom to configure layouts that suit different service styles and spaces.

Available with either a glass lid or a stainless steel lid, Crown components can be mixed and matched across frames while delivering the same reliable, waterless performance. By eliminating water, electricity, and messy setup, the Crown range simplifies operation, reduces maintenance, and supports efficient service throughout the event.

Waterless chafers available in two designs :

Crown Rectangle Waterless Chafer 8QT

- Stainless Steel Lid #EB15515
- Glass Lid #EB15516

**Frames available:**
Base model # EE3935PL
Base model # EE3935PLMB
32265MB ( Revo base)

# EcoServe Edge

## Minimal Design. Maximum Efficiency.

The EcoServe Edge collection brings a clean, contemporary look to waterless buffet service. Defined by minimal steel construction, slim profiles, and a refined, low-line design, Edge delivers a modern aesthetic without unnecessary bulk. Powered by EcoBurner, every model in the Edge range provides consistent, controllable heat — with no water, no cables, and no waste.

# Lumi

## Clean lines. A minimalistic, contemporary look.

Lumi is the new identity for the existing EcoServe GN and Round models. With its minimalist design, the LUMI range is the ultimate choice for venues seeking a stylish, hassle-free buffet solution that's effortless to operate, store, and maintain.

Available in Rectangle GN 1/1 and Round (Small & Large).

# Lumi - Rectangle GN 1/1

## Gastronorm sizing for global kitchens

The Lumi GN format offers a low, modern silhouette designed to work seamlessly across every buffet style. Its slim frame and wide serving surface make it ideal for high-volume service, while the waterless design ensures consistent heat and effortless operation. Available in standard GN sizing for universal compatibility.

**REINFORCED GLASS LID (REMOVEABLE)**
For commercial use

**ADJUSTABLE LID HEIGHT**
To accomodate various height dishes

**CONDENSATION CATCHER**
To reduce moisture in food

**FOLDABLE LEGS**
For stackable, compact storage

**SOFT CLOSE HINGE**

**SILICONE MAT**
To protect hot plate and create a non-slip surface for dishes

**SILICONE FEET**
To ensure non-slip

# Lumi - Rectangle GN 1/1

Six finishes to choose from.

#EB15320
Powder-coated BLACK

#EB15313
Powder-coated WHITE

#EB15316
Polished Stainless Steel

#EB15317
GOLD PVD

#EB15318C
COPPER PVD

#EB15314
Brushed Stainless Steel

# Lumi - Round

## Large and Small for different styles & spaces

The Lumi Round models bring the same clean, minimal Edge aesthetic in a compact, versatile format. Designed for operators who want a modern, understated look, the Round collection maintains a low-profile silhouette and efficient, even heat — all without water, cables, or clutter. Perfect for creating a cohesive, contemporary buffet presentation.

# Lumi - Round

## Six finishes

Large #EB15005
Small #EB15004

Powder-coated BLACK

Large #EB15007
Small #EB15006

Powder-coated WHITE

Large #EB15015
Small #EB15016

Polished Stainless Steel

Large #EB15009
Small #EB15008

Brushed Stainless Steel

Large #EB15014
Small #EB15013

GOLD PVD

Large #EB15012C
Small #EB15011C

COPPER PVD

# Cool Packs

## Switch to CHILLED Service with the EDGE range

EcoServe Cool Packs provide a simple, efficient way to deliver chilled buffet service across the Edge collection. Available in two formats; Edge Rectangle GN 1/1 and Edge Lumi, Large Round. Each Cool Pack is designed to fit seamlessly into its corresponding EcoServe Edge Lumi base.

Just freeze the Cool Pack, place it onto the unit, and load pre-chilled dishes on top. The Cool Pack maintains stable, food-safe temperatures for hours with no ice, electricity, or additional equipment required, making chilled service easy to manage in any environment.

Ideal for salads, seafood, desserts, and all chilled menu items.

Edge Round Large Cool Pack #EB15305
**Compatible with Edge Lumi Round Large**

Edge Rectangle GN 1/1 Cool Pack #EB15322
**Compatible with Edge Rectangle GN 1/1 and EcoHold**

Level 3 - The EcoServe Collection | EcoServe Edge | Powered COLD

# Food Pans & Serving Dishes

## Designed to fit seamlessly across the EcoServe Classic and Edge collections.

Each dish is crafted to complement EcoServe chafers, allowing operators to switch formats, pair materials, and create a presentation style that fits their service.

# Porcelain Dishes for Classic Chafers

## Designed to fit all Nivo, Clara, and Solas models.

The porcelain dishes for the Classic range are designed specifically to fit the **Round and Square Classic chafers across Nivo, Clara, and Solas**. Available in Black and White in both shapes, they offer a clean, simple presentation that complements the Classic collection perfectly.

Pearl Black Neofusion Porcelain Dish - GN 2/3 - #EB15406
White Porcelain Dish - GN 2/3 - #EB15404
Pearl Black Neofusion Porcelain Dish - ROUND - #EB15407
White Porcelain Dish - ROUND - #5EB1405

Compatibility:
✓ Classic Square GN 2/3
✓ Classic Round

# Porcelain GN 1/1 Dishes

## Clean presentation. Smooth, premium finish.

Available in four designs, these GN 1/1 porcelain dishes fit both Classic and Edge GN 1/1 chafers.

White 2cm Shallow Serving Platter - GN 1/1 (Pack of 2)

#EB15209

White 6.5cm Deep - GN 1/1

#EB15400

Pearl Black Neofusion 6.5cm - GN 1/1

#EB15402

White 6.5cm Divided - GN 1/1

#EB15401

Compatibility:

- ✓ Classic Rectangle GN 1/1
- ✓ Edge Rectangle GN 1/1
- ✓ EcoHold

# Porcelain GN 1/2 Dishes

## Two Dishes fit on each Rectangle GN 1/1

White -GN 1/2 (Pack of 2)
EB15412

Black -GN 1/2 (Pack of 2)
EB15403

Compatibility:
- ✓ Classic Rectangle GN 1/1
- ✓ Edge Rectangle GN 1/1

# Single-serve Porcelain Dishes

## Perfectly portioned for individual service

These single-serve dishes are designed to fit the Edge Lumi GN 1/1 frame, allowing operators to create flexible, portioned layouts within a single footprint.

Square

Dish 5326
Lid 5329

8 Dishes per GN

Small

Dish 5324
Lid 5327

12 Dishes per GN

Large

Dish 5325
Lid 5328

6 Dishes per GN

Compatibility:
✓ Edge Rectangle GN 1/1

# Aluminium GN 1/1 Dish

## Lightweight and robust.

A practical alternative to porcelain, offering a more impact-resistant option for busy service.

Silicon coated Stainless Steel Tongs - Pack of 5

5408

Silicon coated Stainless Steel Ladle - Pack of 5

5410

Silicon coated Stainless Steel Spatula - Pack of 5

5409

Premium non-stick aluminium dish GN 1/1 - Lunar Black

5336

Compatibility:
- ✓ Classic Rectangle GN 1/1
- ✓ Edge Rectangle GN 1/1
- ✓ EcoHold

# Aluminium Dishes for Edge Chafers

## Lightweight and robust.

Designed for the Edge Lumi Round range, these aluminium dishes fit securely on the large and small models and deliver a lightweight, contemporary serving solution.

Available in Arctic Grey and Lunar Black.

Arctic Grey

Large #EB15210
Small #EB15211

Lunar Black

Large #EB15218
Small #EB15219

Round Glass Lids

Large #EB15302
Small #EB15301

Pot Lid/ Spoon Rack

#EB15300

Compatibility:
- ✓ Edge Round Small
- ✓ Edge Round Large

# Enamel Cast Iron

## Built for durability. Designed for style.

The new enamel cast iron dishes offer a highly robust option for the Edge Lumi Round chafers. Finished in **Polar White**, they deliver a solid, premium feel while maintaining the clean, minimalist look of the Edge collection.

Enamel Cast Iron Dishes

Large #EB15415
Small #EB15414

Each dish is supplied with black, stainless steel, and gold handles, allowing you to switch styles as needed.

Compatibility:
✓ Edge Round Small
✓ Edge Round Large

Level 4 - EcoTile

# EcoBurner-Powered Mobile Buffet System

## Modular tiles for ZOZZ, HUB, and Q-BIK mobile buffets.

EcoTile is a modular, EcoBurner-powered solution designed for Eastern TableTop's ZOZZ, HUB, and Q-BIK mobile buffet systems. Using an interchangeable tile format, EcoTile allows venues to use Eastern's mobile buffet units without electricity, water, gels, or cables.

Powered entirely by EcoBurner, EcoTile delivers consistent, reliable heat that can be deployed anywhere, making it ideal for flexible buffet layouts and high-volume service. Operators simply clip EcoBurners beneath the tile to maintain optimal serving temperatures with complete control.

## Level 4 - EcoTile

WATCH VIDEO

# Available in three configurations

## To suit different service needs

EcoTile transforms mobile buffets into sustainable, EcoBurner-powered stations, offering flexibility, efficiency, and a cleaner approach to food warming.

**Single Round Warming Tile**
Supports one large round dish with steady, even heat.

- #EB1804GB

**Double Round Warming Tile**
Holds two round dishes, providing efficient multi-dish service from a single buffet unit.

- #EB11803GB

**GN Warming Tile**
Designed to pair with the EcoServe GN (sold separately), allowing EcoBurners to be clipped directly into the GN for seamless service.

- #EB1807GB

## Level 5 - EcoHold

# Fully Powered by EcoBurner.

## Hot or cold holding made simple with THERMOFLEX TECHNOLOGY.

EcoHold is a premium, ultra-durable banqueting cart designed for both hot and cold service using EcoBurner's ThermoFlex Technology. With no electricity, batteries, or cables required, it delivers consistent heat through controlled venting that keeps dishes hot or cold for at least five hours, even during transport.

For cold service, EcoHold can be used with Cool Packs to maintain chilled conditions throughout the event. Operators can fine-tune internal temperatures by adding or removing EcoBurners or Cool Packs, giving venues a reliable way to manage high-volume service with complete flexibility.

EcoHold makes it possible to run banqueting operations without gels or wicks — **achieving a fully EcoBurner-powered service.**

## Level 5 - EcoHold

# Smart Features for Reliable Service

## Optimised for busy banqueting teams.

Every detail is designed to make hot or cold holding effortless, from setup to transport to service.
The same features apply across both EcoHold 16 and EcoHold 32.

### Foot Pedal

Hands-free door opening for easy access during service.

### Thermometer

Built-in mechanical thermometer to monitor internal temperature.

### Glass Doors

Double-glazed, toughened glass doors allow users to view contents without opening the cart, preventing loss of heat or chilled conditions.

### Lockable

Doors lock securely to protect food integrity and restrict access during transport and service.

### Handrail

Wrap-around handrail and corner bump rails for smooth handling and protection.

## Level 5 - EcoHold

# EcoHold 32 and EcoHold 16

## Choose the EcoHold that fits your operation.

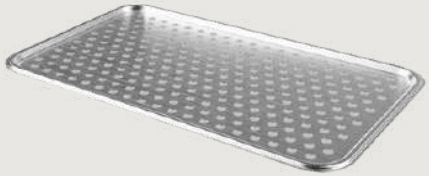
EcoHold is available in two sizes to suit different operational needs. Both models deliver the same hot and cold holding performance using ThermoFlex technology — the only differences are capacity and the number of EcoBurners or Cool Packs they can accommodate.

### EcoHold 32

Designed for high-volume banqueting.

- Includes **10 sets of Cool Packs** for chilled service
- Includes **32 perforated pans** for plated service
- Space for up to **6 EcoBurners** (sold separately)

**Cool Packs (included)**



**Perforated Plates (included)**

**EcoBurners (sold separately)**

### EcoHold 16

Designed for smaller venues or satellite service.

- Includes **6 sets of Cool Packs** for chilled service
- Includes **16 perforated pans** for plated service
- Space for up to **4 EcoBurners** (sold separately)

Level 5 - EcoHold

Powered HOT

# HOT Mode

## Powered by EcoBurners

Powered by up to 6 EcoBurners in the EcoHold 32 and 4 EcoBurners in the EcoHold 16.

- No electricity, batteries, or cables required
- Even heat distribution through controlled venting
- Holds food hot for at least five hours, even during transport
- Adjust temperature by adding or removing EcoBurners

**Level 5 - EcoHold** | **Powered COLD**

# COLD Mode

## Powered by Cool Packs

Cool Packs can also be used with EcoServe Edge Rectangle GN 1/1 for chilled buffet setups.

Powered by reusable Cool Packs — no electricity, cables, or batteries required.

- Includes Cool Packs for chilled service (EcoHold 32: 10 sets / EcoHold 16: 6 sets).
- Phase Change Material (PCM) maintains chilled conditions for at least five hours.
- Chill can be extended indefinitely by replacing Cool Packs with freshly frozen sets.
- Maintains a consistent chilled temperature during service and transport.

## Level 5 - EcoHold

# EcoHold 32 Capacity

## Made for High-Volume Banqueting

EcoHold 32 delivers maximum capacity for large-scale service, with space for standard GN pans or full plated setups to support high-volume banqueting.

### EcoHold 32

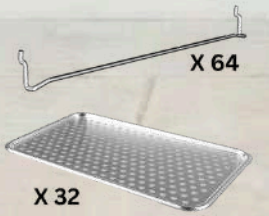
- Holds up to 32 standard rectangle GN 1/1 food Pans (not included)
- Includes 32 perforated pans with capacity for;
  - **64 Dinner Plates** (11" diameter) or
  - **96 Appetizer Plates** (8" diameter)

### EcoHold 32 Expansion Pack #EB15341

Expansion Pack available to increase plated capacity:

Includes 32 additional perforated plates and 64 additional rails, increasing capacity to:

- **128 Dinner Plates** (11" diameter) or
- **192 Appetizer Plates** (8" diameter)



# EcoHold 16 Capacity

## Compact and Flexible for Any Service Setup

EcoHold 16 offers the same hot and cold performance in a smaller footprint, with capacity for standard GN pans or plated service where space or manoeuvrability is a priority. With the optional Expansion Pack, its plated capacity can be increased to match the standard EcoHold 32.

## EcoHold 16

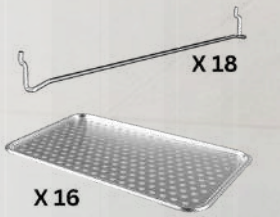
- Holds up to 16 standard rectangle GN 1/1 food Pans (not included)
- Holds 8 Sheet Pans (not included)
- Includes 16 perforated pans with capacity for;
  - **32 Dinner Plates** (11" diameter) or
  - **48 Appetizer Plates** (8" diameter)

## EcoHold 16 Expansion Pack #EB15343

Expansion Pack available to increase plated capacity:

Includes 16 additional perforated plates and 18 additional rails, increasing capacity to:

- **64 Dinner Plates** (11" diameter) or
- **96 Appetizer Plates** (8" diameter)



# Trusted by Leading Chefs & Hospitality Teams

Across luxury hotels, country clubs, and high-volume catering venues, EcoBurner and EcoHold have transformed how buffets and banqueting are run. The results are consistent: reduced waste, lower operational costs, safer service, and smoother workflows for staff.

## Chef Thomas Connell — The Club at Admirals Cove

After more than 40 years in high-pressure professional kitchens, Chef Thomas Connell recognises equipment that truly makes a difference.
"You look for things that make your life easier. And this makes your life easier."
EcoHold gives Admirals Cove the flexibility to prepare, hold and transport plates confidently for large events—indoors or outdoors—while maintaining precise temperatures for hours.

Watch the testimonial

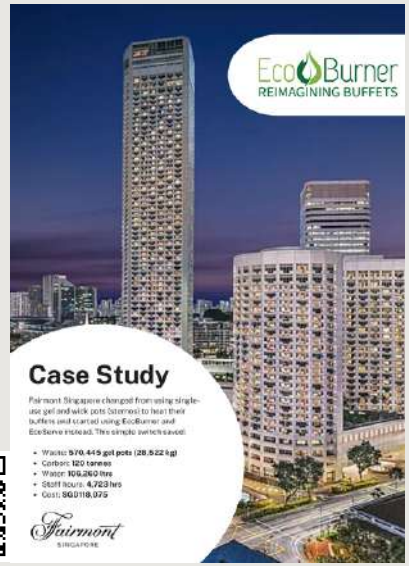
## Fairmont Singapore

With thousands of covers every day, Fairmont Singapore switched from gels and wicks to EcoBurner and EcoServe—and the impact was immediate.

- 570,445 gel pots eliminated (28,522 kg of waste)
- 120 tonnes of carbon saved
- 106,260 litres of water saved
- 4,723 staff hours saved
- SGD $118,075 in annual cost savings

"EcoBurner made our buffet service more efficient, safer, and more sustainable—front-of-house and back-of-house."

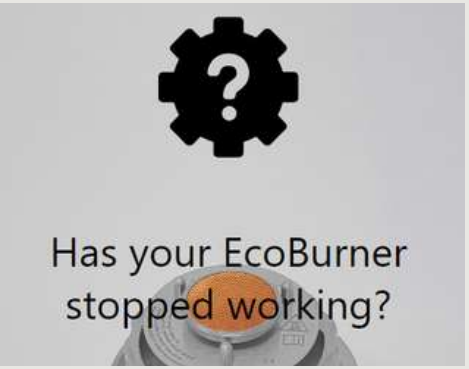
Download the Case Study



# Online Support & Training

## Training and Troubleshooting, Anytime

With changing staff and busy service environments, reliable support matters. We provide ongoing training and resources for EcoBurner users so your team can work safely and confidently at all times. If an issue arises, follow our simple 3-step process to get back up and running quickly.



### Step 1

Watch the Instruction Video
(2:24 mins)

### Step 2

Follow the troubleshooting guide if your EcoBurner needs attention.

### Step 3

Speak to an EcoBurner expert for additional support or training.

# Recognised for Sustainability & Innovation

## Officially awarded the Solar Impulse Efficient Solution Label

EcoBurner has been awarded the Solar Impulse Efficient Solution Label — an international certification recognising solutions that are both environmentally beneficial and economically viable.

This accreditation is based on independent, expert evaluation across feasibility, environmental performance, and profitability. EcoBurner was selected for the measurable water, carbon, and waste savings it delivers in hospitality by replacing single-use gel and wick fuels.

Today, EcoBurner joins a global portfolio of #1000solutions showcased by the Solar Impulse Foundation as proven innovations that support stronger environmental goals without compromising operational efficiency.

**Why It Matters**

✓ Measurable environmental impact
✓ Independently verified performance
✓ Proven, scalable innovation

*Member of*

WORLD ALLIANCE *for* EFFICIENT SOLUTIONS | by SOLARIMPULSE FOUNDATION

SOLAR IMPULSE
EFFICIENT SOLUTION LABEL

This certifies that

EcoBurner Carbon and Water Savings

by

EcoBurner Products Ltd

was attributed the Solar Impulse Efficient Solution Label following an assessment performed by external independent experts and based on verified standards.

Jan 2021

Bertrand Piccard
Chairman of the Solar Impulse Foundation

SOLARIMPULSE FOUNDATION

Powered By

EcoBurner

Scan here for a full Product list including product codes, weights and dimensions.

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