Chef Jay from 'Lady Caroline, Cleveland, Ohio'
Sailing Greener with EcoBurner: Aboard the Lady Caroline

Northeast Ohio's premier dining cruise, the Lady Caroline, offers its guests a unique and unforgettable experience on Lake Erie. With stunning views, delicious meals, and a variety of themed cruises, it's no wonder that this yacht is a popular choice for celebrations, corporate events, and more.

Chef Jay, the culinary genius behind the Lady Caroline's buffet, has found a way to elevate the dining experience further by making it more environmentally friendly. Enter EcoBurner, the perfect solution for powering the buffet on this exceptional cruise.

Safety and Sustainability

One of the most notable benefits of using EcoBurner aboard the Lady Caroline is safety. Chef Jay has completely eliminated open flames from the buffet, replacing them with EcoBurner's innovative heating technology. This switch not only ensures the safety of the staff and guests but also reduces the risk of accidents on a busy cruise ship.

Chef Jay from Lady Caroline & Chuck Kiley from Greenwald Sales & Marketing

Moreover, EcoBurner's technology significantly reduces carbon emissions and waste. By choosing this eco-friendly heating source, the Lady Caroline is contributing to a cleaner environment and a more sustainable future. It's a small change that can make a big difference.

Chef Jay from Lady Caroline & Chuck Kiley from Greenwald Sales & Marketing

Efficiency and Convenience

Another advantage of EcoBurner's use on the Lady Caroline is the convenience it offers to the staff. Chef Jay has opted to use EcoPans instead of water pans in the existing rectangular chafing dishes so it eliminates the need for water at the buffet. This speeds up the setup and breakdown process and not only saves time but also reduces the risk of accidents associated with handling hot water.

Adaptability for Varied Buffets

The Lady Caroline's buffet varies with each cruise, accommodating different themes, and culinary delights. This ever-changing setup requires a flexible heating solution, which EcoBurner provides seamlessly. Whether it's brunch, lunch, dinner, or a special themed cruise, EcoBurner's portability ensures that Chef Jay can easily switch between different buffet arrangements in different locations.

A Greener Voyage

As we sail into a future where sustainability is paramount, the Lady Caroline sets a commendable example by embracing EcoBurner. Chef Jay's commitment to safety, efficiency, and sustainability is not only enhancing the dining experience but also contributing to a cleaner environment. Guests aboard the Lady Caroline can now enjoy their cruise knowing that they are part of a greener voyage, where every meal served is powered by eco-friendly technology.