EcoBurner
REIMAGINING BUFFETS

Case Study

Fairmont Singapore changed from using single-use gel and wick pots (sternos) to heat their buffets and started using EcoBurner and EcoServe instead. This simple switch saved:

- Waste: **570,445 gel pots (28,522 kg)**
- Carbon: **120 tonnes**
- Water: **106,260 ltrs**
- Staff hours: **4,723 hrs**
- Cost: **SGD118,075**

Fairmont
SINGAPORE

Fairmont Singapore

Fairmont Singapore is committed to achieving its sustainability goals through collaborative efforts with partners to strengthen corporate social responsibility. The hotel actively involves its colleagues in the implementation of eco-friendly initiatives, encouraging guests to embrace their dedication to sustainability while enjoying the outstanding service and amenities provided at Fairmont Singapore.

Scale of Operations at Fairmount:

- 778 rooms
- 108,000sq ft of event space used for various types of events serving up to 5,000 covers daily
- 180-200 events per month
- External catering facility can contribute an additional 2,000 daily covers

CHALLENGES BEFORE THE SWITCH

Used wick-type sterno before EcoBurner:

- Sterno unable to relight, leading to fuel wastage.
- Carbon production turns waterpan black, necessitating cleaning.
- Hazardous and unsightly carbon around the event space.
- Wasted storage space and incidence of oil leakage.
- Lacks safety features and temperature controls.

Started using EcoBurner 1st July 2018

EcoBurner

Used 4,063 cases of EcoBurner fuel over 5yrs, 8 months

Used Roll-Top chafing dishes featuring a warmer plate with two direct heated lights before EcoServe:

- Rolltops were cumbersome, needing two people for setup at large events.
- Water usage for them required transportation, filling pre-event and clearance of water post event.
- Additional lights and cabling were required which increased setup time, posing challenges amid the current labour shortage, making this method time-consuming and labour-intensive.

Started using EcoServe 15th April 2023

EcoServe
Powered by EcoBurner

Used average of 55 EcoServes for 6 hrs. daily across 46 weeks

By switching to EcoBurner and EcoServe, you are contributing to many UN Global SDG goals.

SUSTAINABLE DEVELOPMENT GOALS

6 CLEAN WATER AND SANITATION
7 AFFORDABLE AND CLEAN ENERGY
9 INDUSTRY, INNOVATION AND INFRASTRUCTURE
11 SUSTAINABLE CITIES AND COMMUNITIES
12 RESPONSIBLE CONSUMPTION AND PRODUCTION
13 CLIMATE ACTION

Chef Vijayakant Shanmugam,
Director of Culinary

Here we have a huge focus on sustainability and one of the most successful initiatives we have is the EcoBurner system. It has a big impact on our operations as it helps to reduce our carbon and water usage. The look and feel of our buffet setup is also much improved. We've reduced our heat lamps and cabling and it's a more modern, elevated and clean-cut look than the old school chafers. I definitely give EcoBurner my full endorsement.

Chef Roy Vun,
Executive Chef

In other hotels I worked in we only used Sternos but EcoBurner is a much better practice for our staff and especially for the future. EcoBurner is much easier to bring to events off site and has enhanced the safety of our events for guests and staff. It has also improved our overall back-of-house operations.

Murthy Kanniah ,
Executive Chief Steward

We know the company has invested on this and we are happy to note it has given back in terms of savings.
The whole process is so much easier, we don't have to deal with leaks from sternos, we don't waste time cleaning carbon from our chafers that's caused by sternos and there's no wastage. Also the new EcoServe equipment takes much less storage space and is easier and safer for everyone to handle

RESULTS & FINDINGS

Fairmont Singapore's success is attributed to their meticulous implementation of Standard Operating Procedures SOPs. They store EcoBurners and EcoServes in customised trolleys and have designated areas for proper storage and refilling.

- The EcoBurner helps to promote a **green work environment** that reduces waste, prevents carbon pollution and supports green world initiatives.
- **Reduction of work time** and it's more **user-friendly**.
- EcoBurner is **safer** for colleagues to handle and control temperatures.
- EcoBurner promotes **better work productivity**, as well as improves and alleviates labour shortage issues.

- Further **reduction in labour** as no need for colleagues to bring water to and from the buffet set-up.
- More **modern look** that enhances the buffet presentations.
- A lot more **flexible** - using EcoServe enables us to do different types of set-ups in many different locations.
- **Improved guest experience** but also improved back-of-house experience as the previous chafing dishes were cumbersome and difficult to transport.

EcoBurner Savings:

WASTE SAVINGS

570,445 gel pots (28,522 kg waste)
Equivalent of 19 cars
(Average car weighs 1500kg)

216 hrs. burn time per case of EcoBurner fuel
+30% (average gel wastage per pot) = 280.8 hrs equivalent in gels
Divided by 2-hr gels = 140.4 gel pots useds per case
Multiply by 4,063 cases = 570,445 gel pots
Multiply by 0.05 (50g waste per gel) = 28,522 kg waste

CARBON SAVINGS

120 tonnes
Equivalent of taking 44 cars off the road for 1 year.
(Average car in the EU emits 2.75 tonnes of Carbon per year)

Carbon Footprint Ltd. independently certifies the amount of carbon saved by switching to EcoBurner.

EcoServe Savings:

WATER SAVINGS

106,260 ltrs.
Equivalent of enough drinking water for 194 people in a year

1 ltr. per hour @ 46 weeks = 322 days * 6ltr. per day
= 1,932 ltrs. * 55 EcoServes

STAFF HOURS

4,723 hrs
Equivalent of 2.6 members of staff working a 39-hr week

55 EcoServes * 8 minutes saved per chafer = 440 minutes
Multiply by 2 (twice a day) = 880 mins per day
Multiply by 322 days (46 weeks use) = 283,360 minutes
Divided by 60 (mins in an hr.) = 4,723 hours

COST SAVINGS

SGD118,075

4,723 labour hours saved by using EcoServes instead of RollTops
Multiply by SGD25 (Average hospitality workers wage in Singapore) = SGD118,072

Want to know more

View the Catalogue

EcoBurner is a leading supplier of sustainable buffet equipment. The refillable EcoBurner is a portable buffet heat source that is more effective, safer, cleaner and greener than gels or wicks. It emits up to 75% less carbon and is a ZERO WASTE system unlike single-use gels or wicks. Users simply fill the EcoBurner with EcoBurner Fuel, supplied in canisters. Each canister contains approximately five refills of gas, there is no wastage of fuel and there's no leftover toxic fuel going to landfills as the canisters are recyclable.

EcoBurner also supplies their WATERLESS EcoServe range of chafing dishes that eliminates the need for water at buffet stations entirely, which helps save water and also reduces staff hours as there's no requirement to handle, transport and dispose of water. The EcoServe range of waterless chafing dishes is powered by the EcoBurner.

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www.ecoburner.com