Eco Burner

REIMAGINING BUFFETS

Product Handbook

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Full Product List

Warranty Information

User Warranty:

EcoBurner warrants that our EcoBurner, EcoServe, EcoHold, EcoPan and related product accessories will be free from defects in materials and workmanship for one-year from date of purchase, under normal and intended usage and care of the product pursuant to its written instructions and documentation. Porcelain bowls and other products of a fragile nature are specifically excluded from this warranty and are only subject to replacement where defects are advised at the time of delivery.

EcoBurner warrants that each EcoBurner unit fuel refill will, when used in accordance with its instructions, perform in accordance with its written documentation.

EcoBurner has no obligation under this warranty to repair or replace non-conforming products where such non-conformance results from (i) normal wear and tear, (ii) improper or unauthorized use or repair, (iii) customer fault or negligence, (iv) natural or manmade disaster, or (v) causes external to the products including, but not limited to, exposure to moisture, extreme temperatures or other customer site conditions.

If the product fails to conform to the warranty above during the first year after your purchase, please immediately contact your local EcoBurner distributor or EcoBurner directly (info@ecoburner.com) with complete details/copy of the original distributor invoice, along with both a description of the malfunction and the EcoBurner Serial Number, if applicable. Our customer support team will assist in trying to identify and rectify any fault, or if unsuccessful, will ask for return of the product to either your local supplying distributor or to EcoBurner, Unit 5 Airside, Gulfstream Ave., Airport business park, Killowen, Co. Waterford X91 RF20, Ireland.

Once received and inspected, EcoBurner will advise you of our findings and if determined that a product is non-conforming, either repair or replace the product, in EcoBurner's sole discretion.These are your only remedies for breach of the limited warranty.

If a property is buying fuel from a distributor outside their country, in the event of a warranty claim, customer will need to either return the EcoBurner to Ireland or the original supplying distributor for inspection and/or warranty replacement.
You may have additional consumer rights under your local laws, which this agreement cannot change. To the extent permitted by law, EcoBurner gives no other express warranties, guarantees, terms or conditions, including warranties that the product is fault-tolerant or intended for use in hazardous environments requiring fail-safe or uninterrupted performance.

Product Benefits

Safer

- OTV (Over-temperature valve) - shuts off if overheats
- Shuts off if over turned or tipped over
- Cool-to-touch
- No open pots of chafing fuels near food

Cleaner

- Clean burn means no black smoky residue left on cookware.
- No toxic fumes makes for a cleaner atmosphere at the buffet.
- No fuel spills

Greener

- 75% less Carbon
- Refillable so no fuel is wasted
- Eliminates single-use gel pots, preventing unnecessary landfill waste. Each can of EcoBurner fuel is the equivalent of 18 gel pots
- Empty fuel cans are recyclable
- Reduced running costs as less fuel is needed. Average of 25% of gel and wick fuels are wasted after every service.

Flexible

- The temperature of the EcoBurner can be adjusted according to needs.
- EcoBurner is windproof so ideal for outdoor catering. It prevents venues having to use aluminium foil to block wind under chafing dishes.

Product Features

E-Clip

To remove burner head

5000 hr. Replaceable Burner Head

Flame-less Radiant Heat Source

Consistent Heat

Lights every time

Catalytic Burner Face

Up to 7.5 hrs. burn time

7.5 hrs. on low or 5hrs. on high

Patented Safety Features

Shuts off if overheats or overturned

Control Dial

Turn clockwise to switch gas flow on. Adjustable heat

No PPE required

No personal protection equipment is required to handle EcoBurner

CE - UKCA - ETL - OCEANA

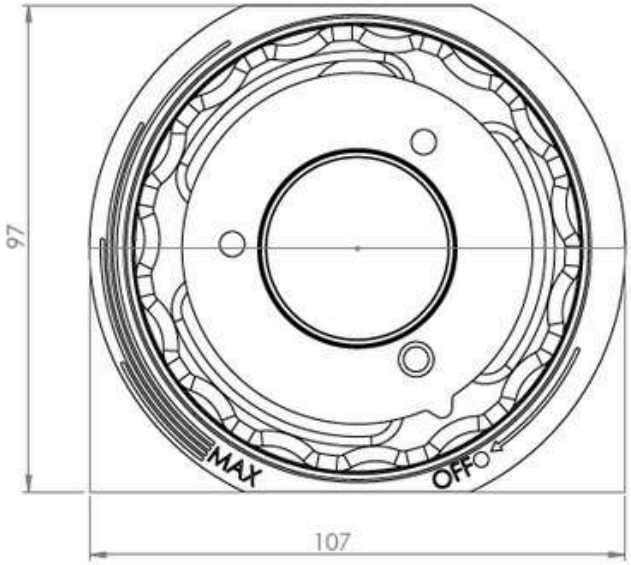
Conforms to EU, US and International Regulaitons

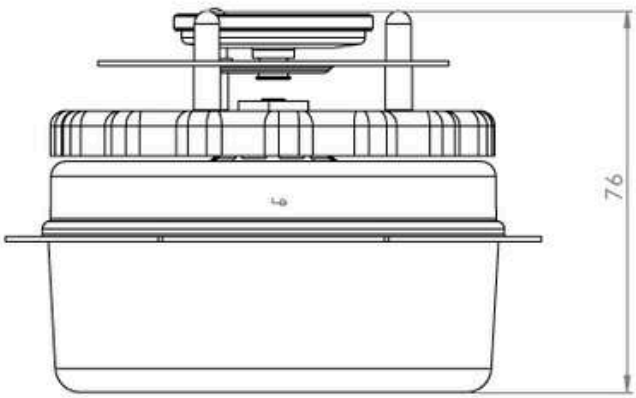
Vessel

Always cool-to-touch

Refillable

For Zero wasted fuel





Catalytic Burner

The EcoBurner has a catalytic burner face composed of high-temperature steel mesh, ceramic coating and platinum.

Main benefits:

- Lower Combustion Temperatures (and thus safer operation):
  - Benefit: Unlike traditional flames that burn fuel at very high temperatures (often over 1000°C), catalytic combustion occurs at significantly lower temperatures, 700 – 800 °C in EcoBurner.
  - Advantage: This reduces the risk of accidental ignition of surrounding materials, making them safer for applications where open flames are hazardous.

- Increased Energy Efficiency:
  - Benefit: Because combustion occurs at lower temperatures and is more complete, more of the fuel's chemical energy is converted directly into heat.
  - Advantage: This leads to higher thermal efficiency compared to some traditional burners, meaning you get more usable heat from less fuel. This translates to fuel savings.

- Reduced Emissions (Cleaner Burning):
  - Benefit: The catalyst facilitates more complete oxidation of the fuel.
  - Advantage: This significantly reduces the production of harmful byproducts like carbon monoxide (CO), nitrogen oxides (NOx), and unburnt hydrocarbons (HC). This makes EcoBurner more environmentally friendly and safer for indoor use (with proper ventilation, of course).

Flame-less Radiant Heat Source

The burner head is made up of a catalytic converter burner which makes it a flameless heat source.

5000 Hr. Replaceable Burner Head

The burner head will last up to 5000 hours under normal use conditions. That’s the equivalent of 1666 3-hour services.

Consistent Heat

Burns at a consistent heat. The heat doesn’t diminish like gels or wicks. EcoBurner burns consistently at 853btu (British Thermal Unit) which is the equivalent to 250watts.

Lights every time

The EcoBurner needs to be lit in shelter but once it’s lighting & glowing orange, it will stay lit.

Up to 7.5hrs Burn time

- Up to 7.5 hours of burn time on low power — perfect for extended events and all-day service.
- Up to 5 hours of burn time on max power.
- Usually only 1 EcoBurner is needed for indoor use and 2 for outdoor use.

Control Dial

The EcoBurner heat can be controlled by turning the Control Dial, clockwise for max power or anti-clockwise to reduce the heat.

CE - UKCA - ETL - OCEANA

The EcoBurner is independently audited by INTERTEK every year to ensure it conforms to necessary international safety standards. ETL is the equivalent of UL certified.

Refillable

EcoBurner's refillable design ensures every drop of fuel is either fully utilised or saved for the next service. Unlike single-use gels and wicks, which contribute to waste, the EcoBurner allows you to refill and reuse, making it a much greener choice. This not only reduces environmental impact but also improves cost efficiency by maximizing fuel usage.

Vessel

The EcoBurner vessel is made from durable 304 stainless steel, offering excellent resistance to corrosion and wear. Its innovative design ensures that the vessel stays **cool to the touch** during operation, providing an added layer of safety for users. This combination of quality materials and thoughtful engineering guarantees long-lasting performance while keeping the unit safe and easy to handle.

No PPE

Unlike gels or wicks, staff don't need any PPE to handle EcoBurner.

Patented Safety Features

The EcoBurner features patented safety technology designed for peace of mind in busy hospitality environments.

- Its over-temperature valve (OTV) activates automatically if the unit gets too hot — a crucial safeguard in situations where water may run dry in a chafing dish.
- There is also an overturn safety device (OSD) that instantly disables the burner if it's accidentally tipped over. This reduces the risk of fire as there is no possibility of fuel spills that often lead to fires if venues use gels or wicks.

These built-in protections make EcoBurner a safer, smarter alternative to traditional gel or wick burners.

Product Features

Propane Butane Mix

Unique gas mix specially blended for use with the EcoBurner

5 Refills per can

Each can holds 448g gas which will refill the EcoBurner 5 times

Recyclable can

Every can can be fully recycled meaning zero waste

Clean burn

No toxic fumes

999ml can for 795ml fuel

Allows room for expansion if necessary

Safety Compliance

Conforms to the Aerosol Dispensers Directive

Class 2 Aerosol

Similar to hairspray

Multi-lingual Can

18 languages

Do not store above 50°C

Like any aerosol

EcoBurner fuel can:
615g when **FULL**
166g when **EMPTY**
352mm Height

Propane Butane Mix

Our specially blended propane-butane gas mix is specifically designed to deliver consistent pressure and optimal combustion when used to refill the EcoBurner.
Propane is added to increase the pressure of the fuel making it more suitable for colder climates and more powerful at room temperature. If only butane was used, it would be more difficult to light in colder environments so a mix of both makes for a cost-effective and efficient fuel source.

Clean Burn

The gas mix enables the EcoBurner to produce a clean, efficient burn with minimal emissions. It helps eliminate soot, smoke, and other harmful byproducts, offering a safer and more environmentally responsible alternative to traditional open flame burners—ideal for maintaining clean air and a safer working environment.

5 Refills per can

Each EcoBurner fuel canister contains 448g of our specially blended propane-butane mix, providing enough fuel to refill an EcoBurner up to five times. With each EcoBurner holding a 90g capacity, the canister offers a convenient and efficient solution for keeping multiple units running smoothly with zero wasted fuel.

Recyclable can

The canister is fully recyclable, making it an eco-friendly choice for sustainable use. Once the gas is depleted, it can be recycled through waste management systems, helping to reduce environmental impact and promote a circular economy. By choosing our recyclable canisters, you're contributing to a cleaner, more sustainable future.

Multi-lingual Can

The canister features multilingual labeling in 18 different languages, making it adaptable for use in numerous countries.

Safety Compliance

EcoBurner fuel canisters comply with the Aerosol Dispensers Directive (ADD) 75/324/EEC, a key European safety standard for aerosol products. This means they are built to handle high pressure (up to 12 bar at 50°C), clearly labeled with hazard information, and rigorously tested for strength and leak prevention. Because they meet these strict requirements, our canisters are safe to use and transport worldwide.

Class 2 Aerosol

Our fuel canisters are classified as a Class 2 aerosol, the same category as common household products like hairspray. This means they meet recognized safety standards for pressure and flammability, and are safe to handle, store, and transport under normal conditions—just like everyday aerosol products.

999ml Can for 795ml Fuel

Each EcoBurner fuel canister has a total volume of 999ml, but is filled with 795ml of gas to allow room for safe expansion. This headspace helps prevent pressure build-up in case the canister is exposed to higher temperatures during storage or transport.

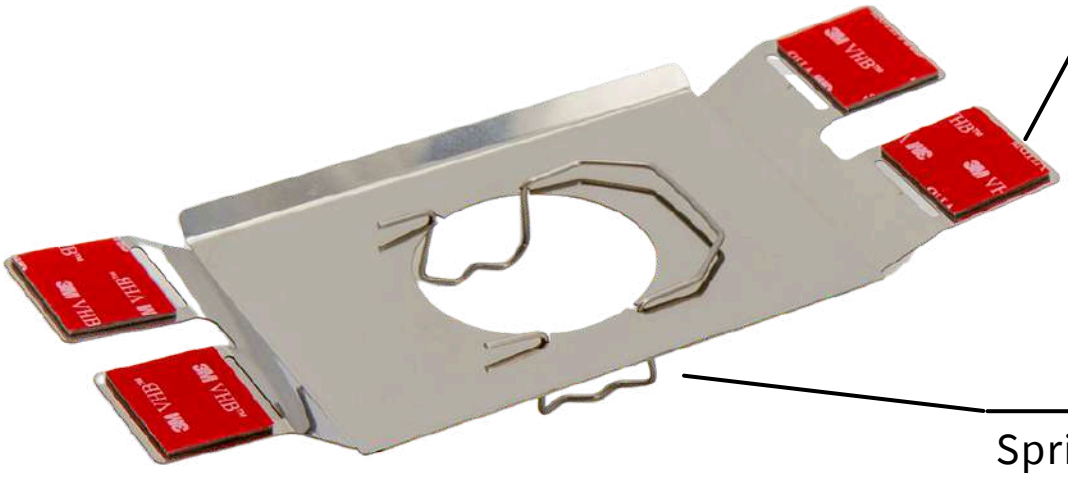
Do not store above 50°C

To ensure safe use, EcoBurner fuel cans should always be stored below 50°C. Like all aerosol products, keeping them in a cool, well-ventilated area helps maintain optimal performance and safety. Avoid leaving cans in direct sunlight or near heat sources.

Product Features

EcoBoost MAX

To maximize fuel efficiency, attach an EcoBoost MAX bracket to the underside of any chafing dish. This positions the EcoBurner the correct distance from the dish and creates a windproof heat chamber, allowing for more effective heat distribution. The EcoBoost system reduces the fuel required to keep food warm and enhances wind protection, making it ideal for outdoor catering in any environment.



3M adhesive

Strong adhesive is used to stick the EcoBoost MAX to the underside of chafing dishes

Spring Clip

The EcoBurner sits into this clip

1 EcoBurner often gives the same heat output as 2 gels or wicks.

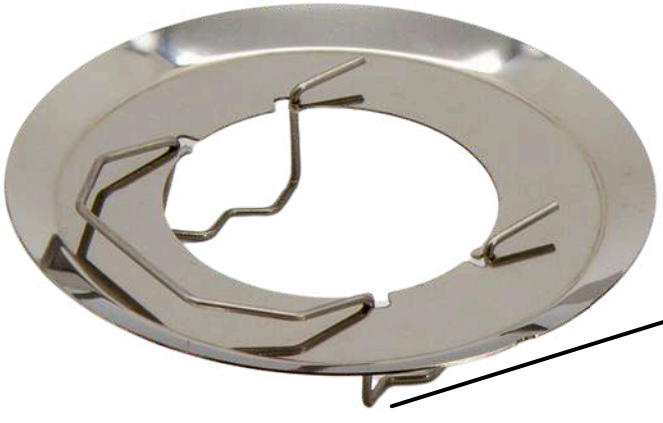
There are many variable factors affecting heat output such as indoors/ outdoor temperature so venues need to judge how many EcoBurners are needed in each application.

EcoBoost MINI

In some applications, the EcoBoost MAX cannot be attached to the underside of certain food inserts/dishes. In these cases, the EcoBoost MINI serves as a suitable alternative. However, we recommend using the EcoBoost MAX whenever possible, as it delivers greater efficiency.

The EcoBoost MINI clips onto the top of the EcoBurner, helping to prevent heat from being deflected back onto the burner, thereby improving overall performance.

It is recommended that there is a distance of a minimum of **10mm from the underside of a chafing dish to the top of the EcoBoost Mini**, when fitted to the top of the EcoBurner.



Spring Clip

This clip is attached to the top of an EcoBurner

Product Features

Cup

The EcoBurner is placed in this cup

Label

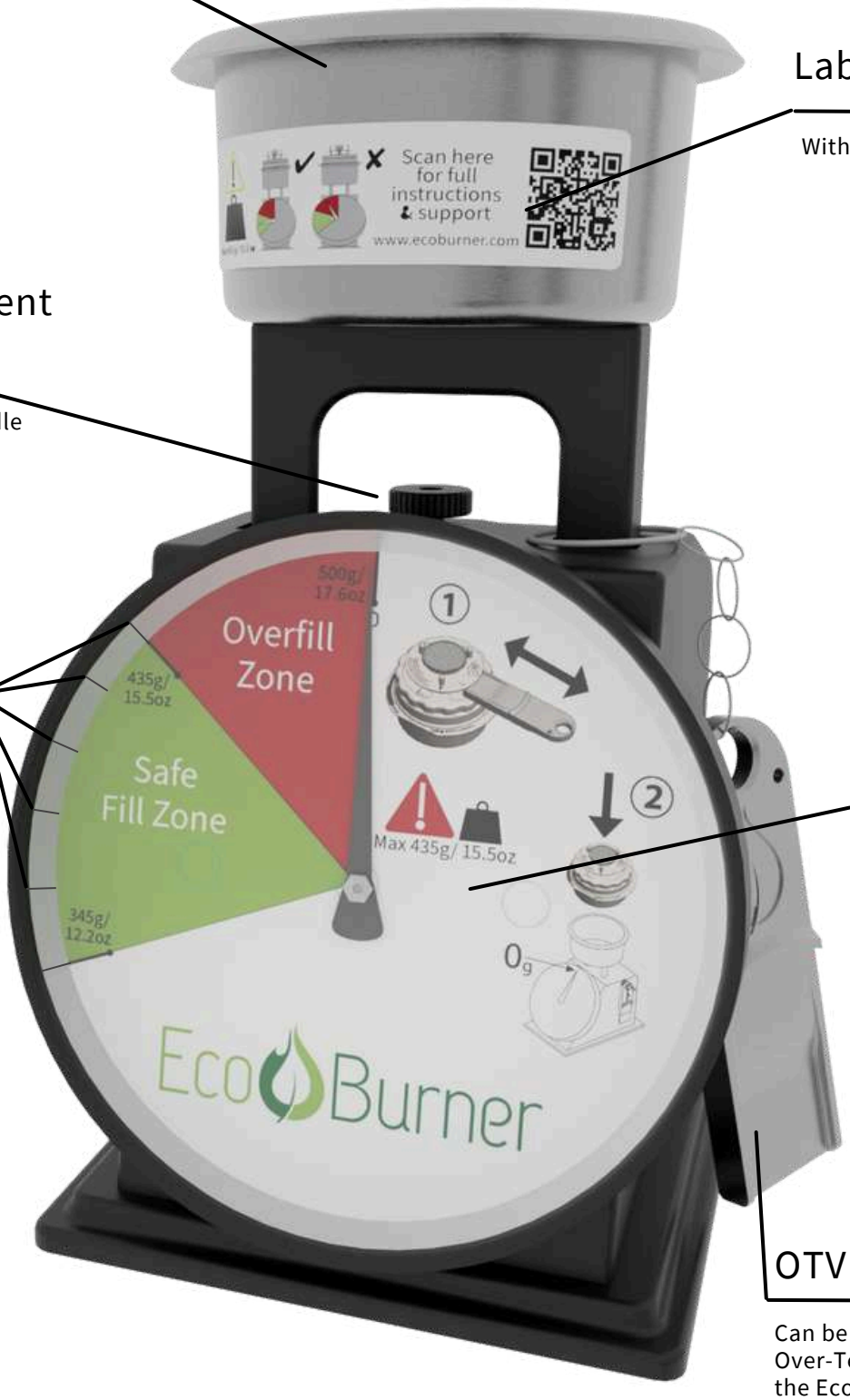
With support QR code

Zero adjustment Dial

Used to move the needle to zero position

1 Hour burn time

Each section represents approximately 1 hour of high-rate burn time remaining in fuel level.



Decal

Artwork to show correct fill level

OTV Reset Tool

Can be used to reset the Over-Temperature-Valve on the EcoBurner

Product Features

Mounting Options

Can be mounted using brackets (included) and screws:

- To a wall
- Onto a counter
- Onto the Storage Trolley

Carry handle

Gap in steel to allow the EZFill to be easily carried

Instructions QR code

EcoBurner

ecoburner.com/ezfill

Handle

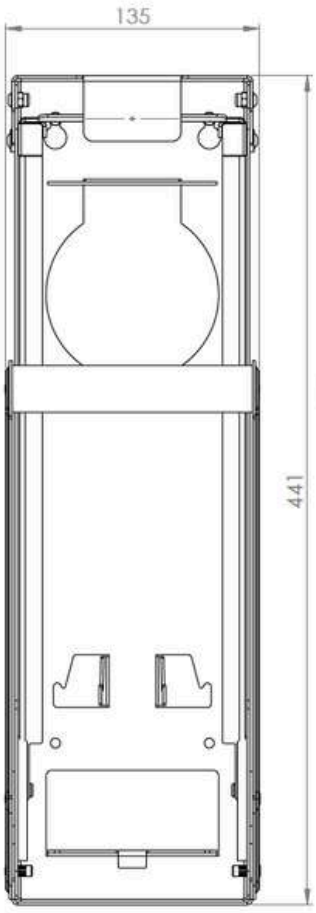
Pushed lightly to fill the EcoBurner

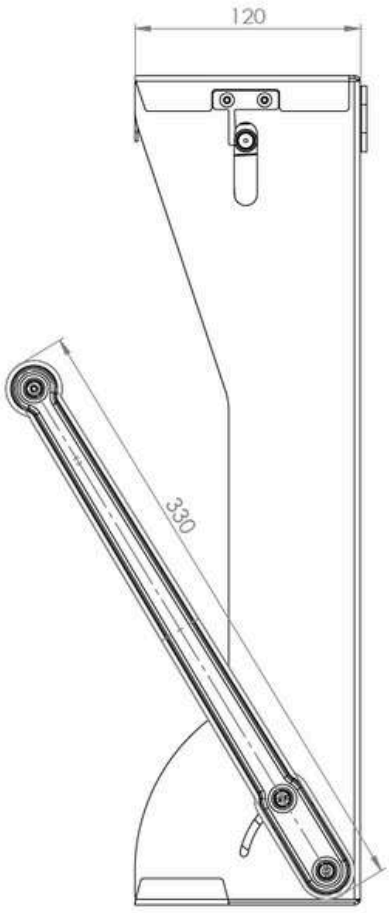
Anchor Point

The Fuel Can sits here

Base

EcoBurner is safely placed upside-down here to be refilled.





Product Features

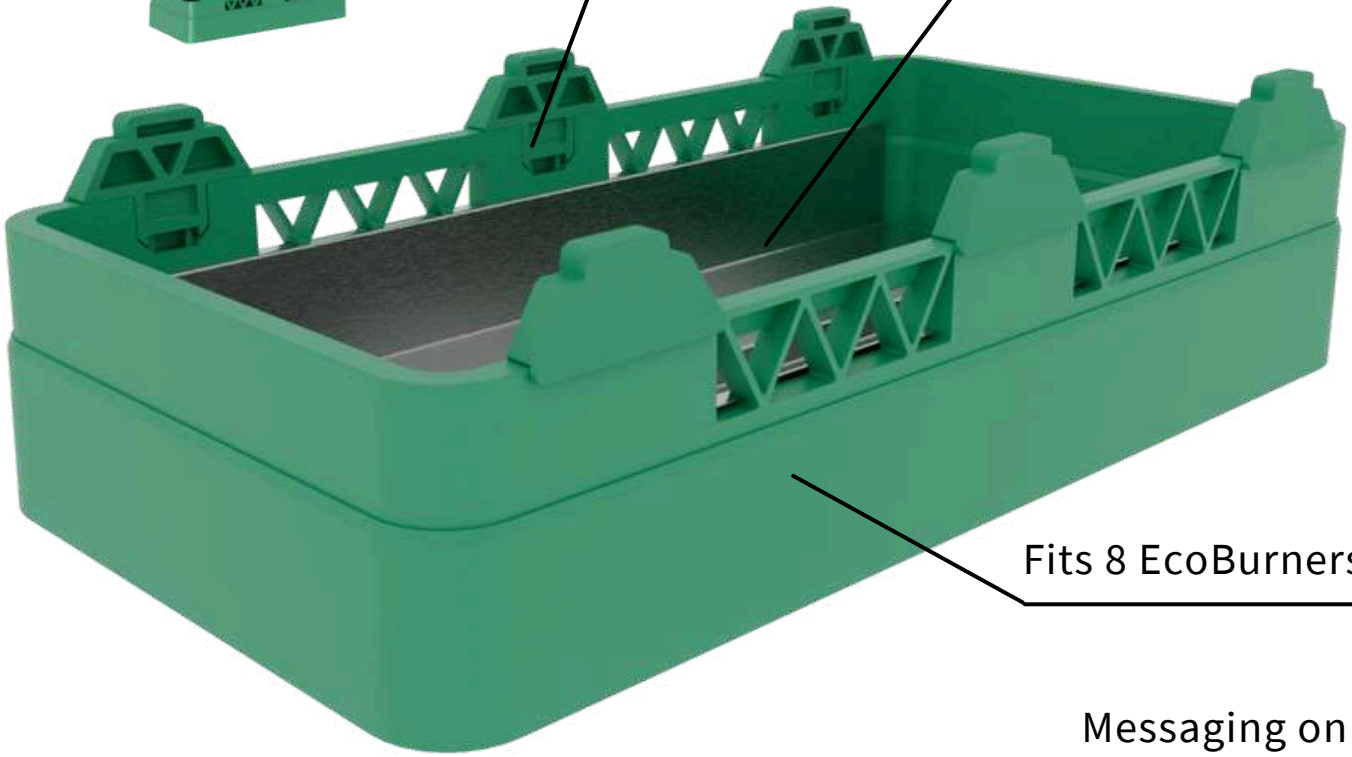
Stackable Design

Racks can be stacked to a max of 8 high for storage

Half-sized Standard Dishwasher Rack

S/Steel base

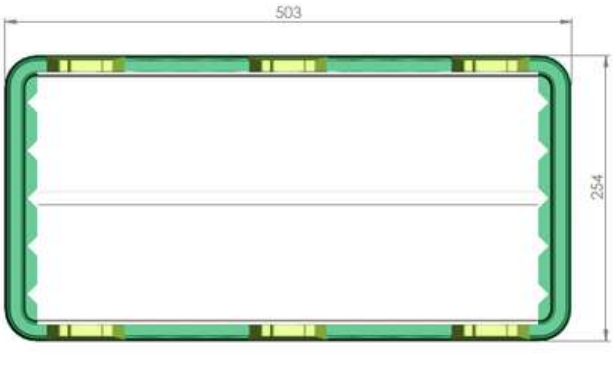
In case EcoBurners are hot when stored, the steel will not be damaged

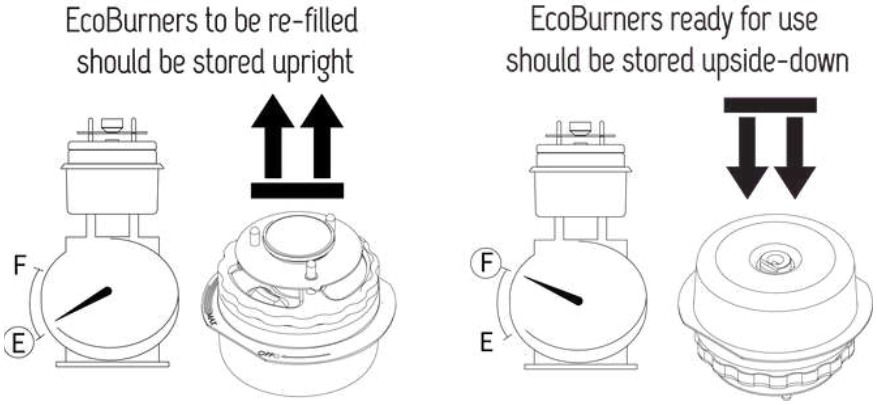


Fits 8 EcoBurners

Messaging on steel

Instructions for use are laser-marked onto the steel





Product Features

Mounting Point

Attaches the EZFill stations securely to the trolley

Fuel Basket

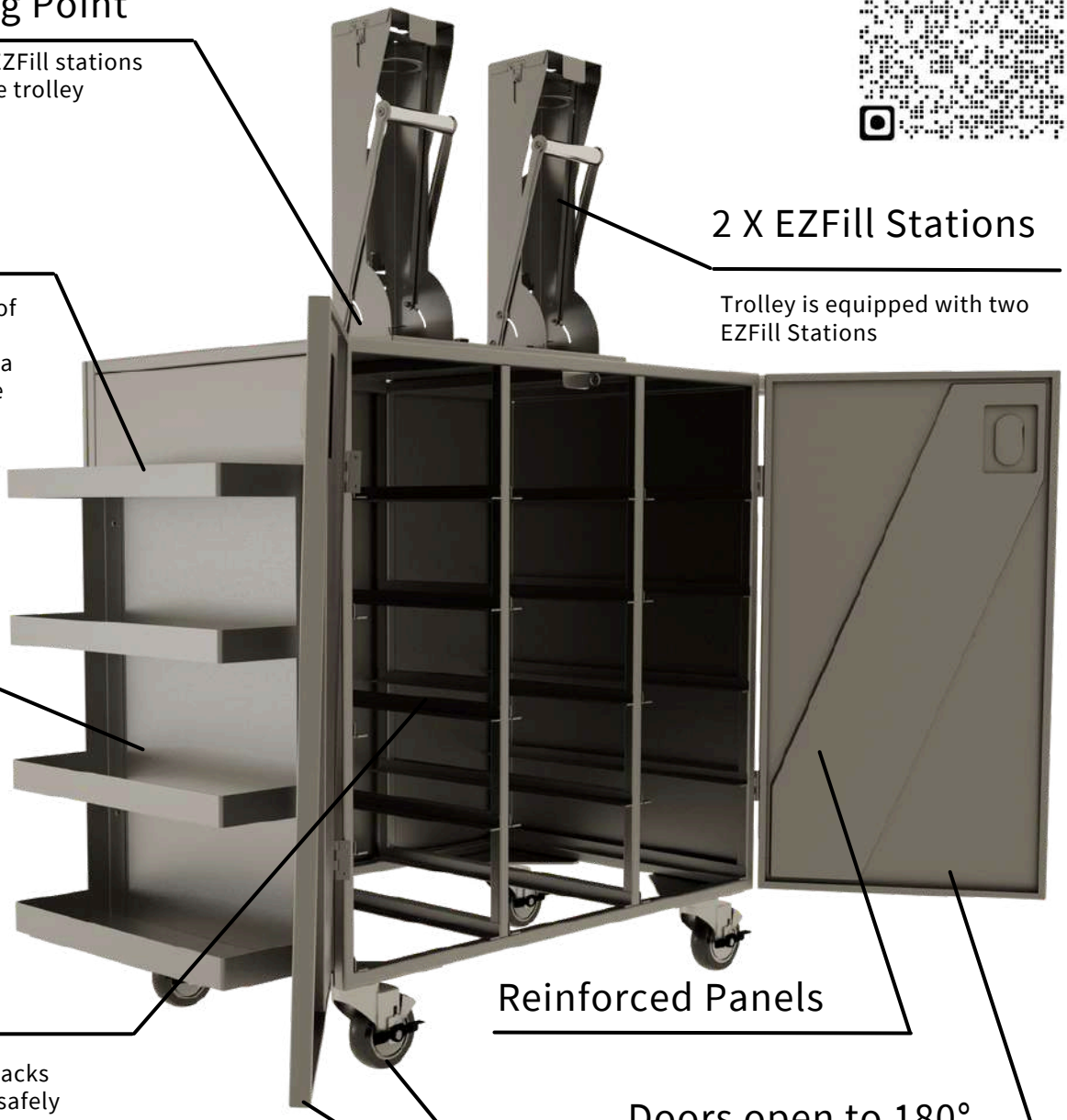
This area holds four cases of EcoBurner fuel, each containing six canisters so a total of 24 Fuel cans can be conveniently stored here

304 Stainless Steel

A robust trolley built for heavy duty use. Very robust corners and handle.

Fits 15 Racks

Space for 15 Storage Racks means the trolley can safely store 120 EcoBurners



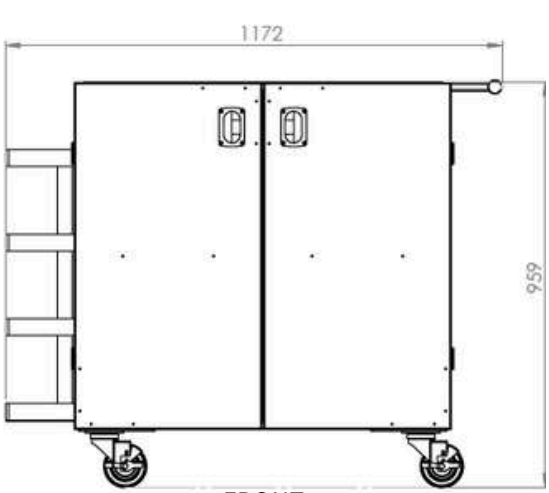
2 X EZFill Stations

Trolley is equipped with two EZFill Stations

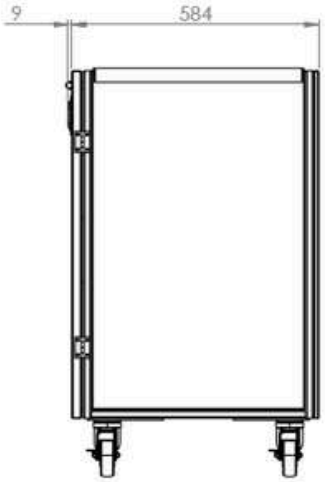
Reinforced Panels

Doors open to 180°

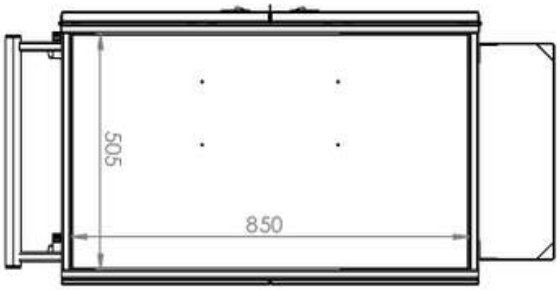
Lockable Doors & Wheels



FRONT



SIDE



TOP

Product Benefits

Hot and Cold Holding in One Unit

- EcoHold can be used for both hot and cold service, providing maximum versatility. It includes 10 COOL PACKS for chilled storage and uses EcoBurners for heat—no electricity required.

No Electricity Required

- Operates independently of electrical power, making it ideal for mobile catering, outdoor events, and venues without reliable power sources. Reduces tripping hazard as no cables.

Consistent Temperature Control

- Features controlled venting to ensure consistent temperature across all dishes, maintaining food quality and safety. Simply add or remove EcoBurners to control the heat.

Maintains Temperature During Transport

- Keeps food hot (or cold) while being moved, preserving quality from kitchen to buffet line.

High Capacity

- Holds up to 32 GN 1/1 pans or a maximum of 192 appetiser plates —suitable for large-scale events and high-volume food service.

Durable & Mobile Design

- Built with heavy-duty castors, rubber bump rails, and a robust frame to withstand frequent movement and rough environments. Available with indoor or outdoor wheels.

User-Friendly Access & Maintenance

- Features double-glazed doors with full visibility, 250° opening for easy access, and removable racks for quick cleaning.

No-Battery Temperature Monitoring

- Equipped with a mechanical thermometer, eliminating the need for battery replacement or electronic calibration.

Product Features

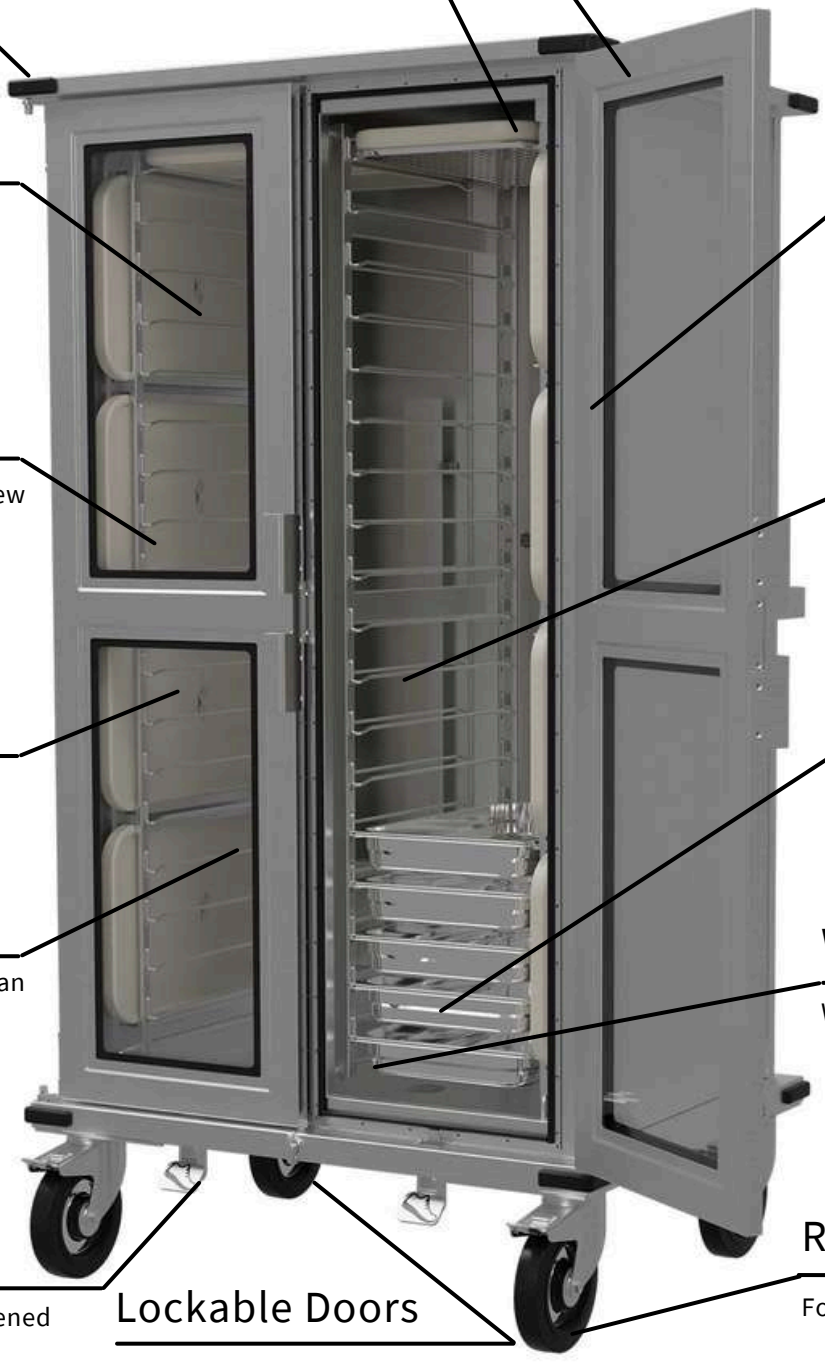
10 X Cool Packs (Included)

To switch to Cold Service

Field Replaceable Doors

Quick-release mechanism for easy door replacement

Rubber bump corners



Double swing Doors open to 250°

For easy loading and unloading

Tempered Glass

Up to 4 times stronger than standard glass.

Removable Racks

For easy cleaning

Full View

No need to open doors to view contents.

Large Capacity

Fits 32 standard GN 1/1 trays

Continuous Heat

Doesn't rely on insulation

Water Drain

With plug for easy washing

Chimney Effect

Chimney system to act like fan assisted oven

Robust Wheels

For easy transport

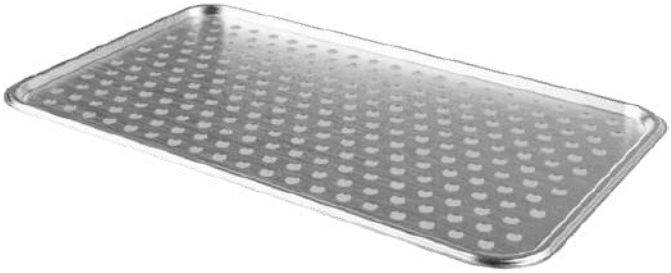
Foot Pedal

Allows the doors to be opened hands-free

Lockable Doors

For food integrity

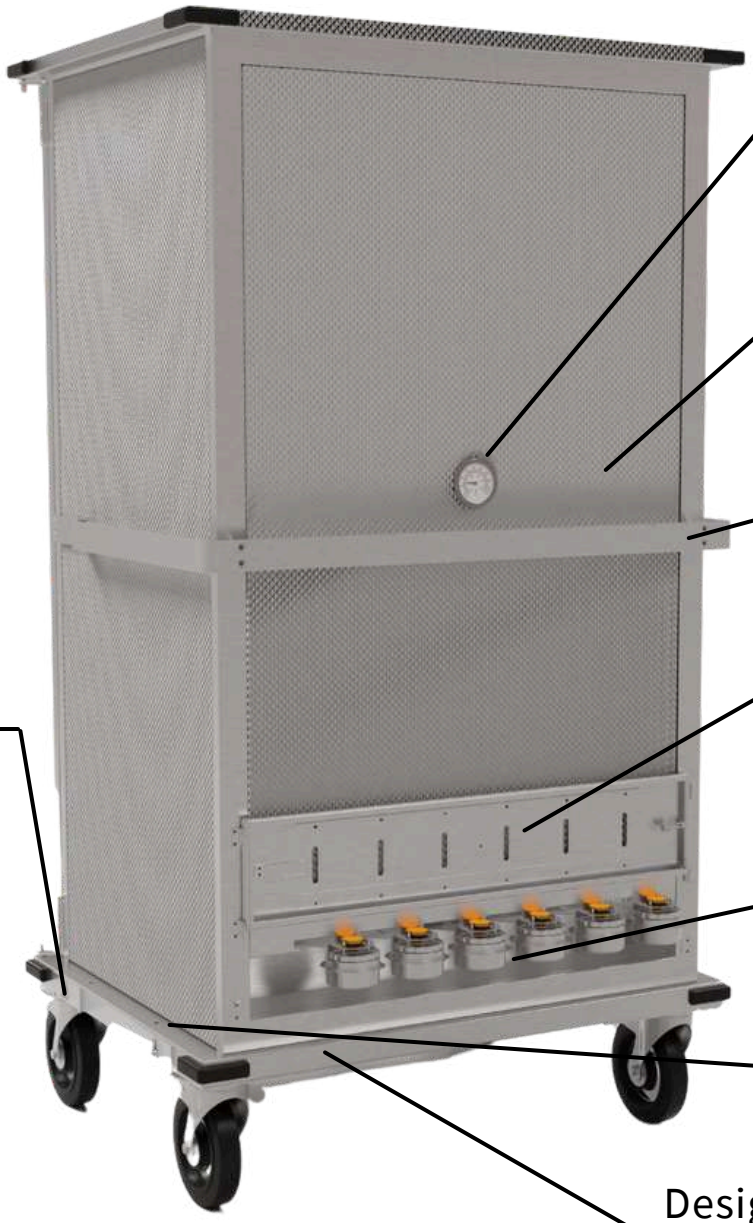
Outdoor wheel kit available seperately



32 Perforated Pans included

Included with every EcoHold 32 for plated service

Product Features



Thermometer

Built in mechanical thermometer to monitor internal temperature.

Textured Finish 2WL

Textured finish on sides and back of the unit to better hide bumps and scratches and keeping the unit looking good.

Handrail

Wraparound handrail for manoeuvrability

Forklift Guides

For transport

Automatic Vent opening

Vents automatically open when this hinged panel is raised to an upright position.

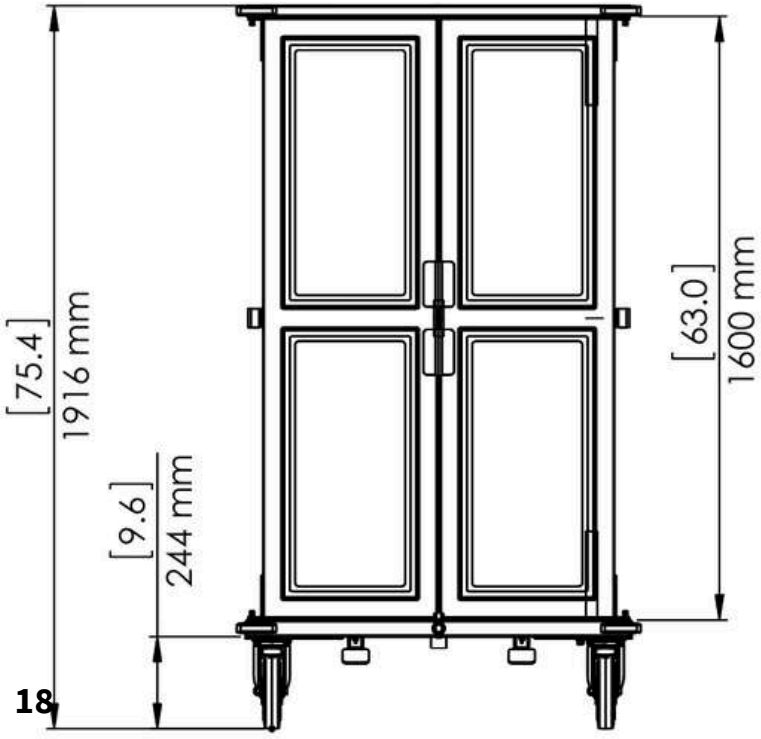
Fits up to 6 EcoBurners

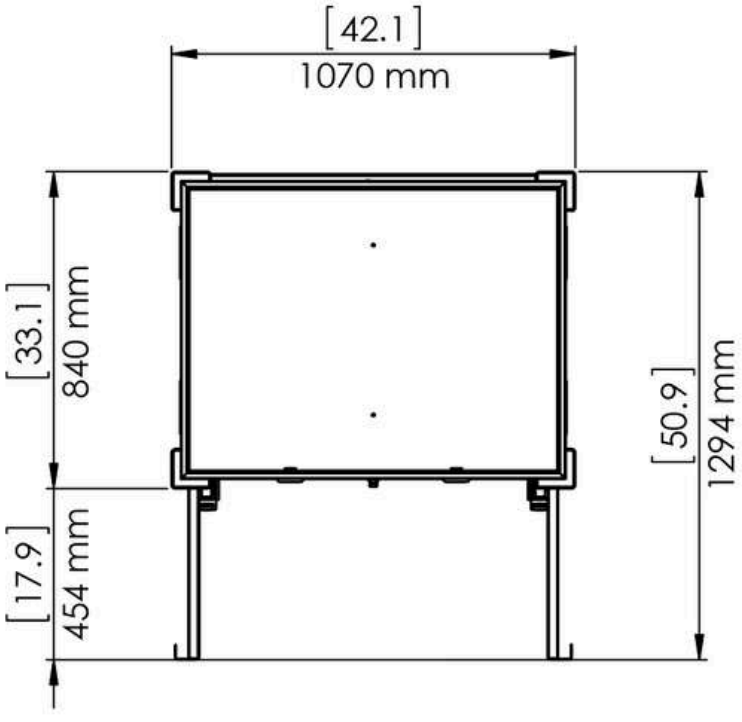
Add or remove EcoBurners to adjust heat

Towing system ready

Hitch ready holes provide for towing system.

Designed Strong & Heavy





Field Replaceable Doors

Quick-release pin system means doors can be replaced easily if required.

Double swing Doors open to 250°

This wide angle opening allows the doors to fold against the side panel so that food pans or plates can be easily loaded or unloaded.

Removable Racks

The internal racks can all be removed for proper cleaning.

Large Capacity

Capacity as STANDARD:

- 64 x 28cm dinner plates (max height 7.1cm) or
- 96 x 20cm appetiser plates (max height 7.1cm)
- 32 GN 1/1 Dishes (max height 7.1cm)

Water Drain

For easy cleaning so that the inside can be cleaned thoroughly.

Robust Wheels

Full stainless steel wheels with solid rubber tyres ensure easy and reliable transport, even when fully loaded.

Outdoor Wheel Kit

Pneumatic wheels for outdoor terrain are available to order as a separate part and they can be fitted in the field - #9203

32 Perforated Pans

Each EcoHold 32 comes equipped with 32 full size, half inch/ 127mm perforated pans for plated service.

Lockable Doors

To secure contents if required, helping maintain food integrity and ensuring dishes remain safely in place until service.

Foot Pedal

Enables hands-free door operation, providing added convenience for staff when carrying trays or equipment.

Stack Effect

The chimney effect happens when hot air rises inside the vertical tubes, pulling cooler air in from the bottom. This creates a steady airflow that helps mix the air and spread heat more evenly, reducing hot spots.

Continuous Heat

EcoBurners remain active during transport and throughout the event, providing continuous heat as needed. Unlike electric hotboxes—which rely solely on preheating and insulation once unplugged—EcoBurner ensures a consistent heat source is available for the entire duration of service.

Full View

Full view of food inside so no need to open and lose heat.

Tempered Glass

The double-glazed glass used is made to conform to EN12150 which is the European standard for thermally toughened safety glass, ensuring high strength, safety, and durability.

- Enhanced Strength: Toughened glass is up to five times stronger than standard glass, making it ideal for applications requiring durability and resistance to impact.
- Safety in Breakage: In the event of breakage, toughened glass shatters into small, blunt pieces rather than sharp shards, reducing the risk of injury.
- Heat Resistance: It can withstand high temperatures and sudden temperature changes, making it suitable for environments with varying heat conditions.
- Impact Resistance: Toughened glass offers greater resistance to impacts and sudden changes in temperature, ensuring longevity and reliability.
- Smooth Edges: Edges are polished to a safe, smooth finish, enhancing both safety and aesthetics.

Rubber Bump Corners

To protect walls and furniture during transport.

Powered COLD by 10 Cool Packs (included)

Each EcoHold 32 is equipped with 10 sets of GN 1/1 sized Cool Packs that also fit the EcoServe GN 1/1. These are frozen and slotted into the rails along the inside of the EcoHold to provide a portable chilled service cart that keeps food chilled for 5 hours.
More than 5 hours of cooling can be achieved simply by inserting a freshly frozen set of cool packs, and removing the ones already inside that have done their job.

Thermometer

A mechanical thermometer that does not require batteries or electricty is located on the back of the cart so that staff can easily monitor the inside temperature throughout the event and adjust the heat accordingly.

Textured Finish -2WL

2WL Panels designed to be anti-vandal that blends in blemishes and prolongs the look so that it keeps looking well after years of use.

Handrail

A heavy-duty handrail wraps around the entire cart, allowing for easy manoeuvrability from any angle.

Automatic Vent opening

The vents automatically open when the hinged panel is opened. This ensures that the vents are in the open position as a starting point, as vents should be open during HOT mode when the EcoBurners are being used. The vents should only be closed after closing the door when the cool packs are being used in COLD mode.

Powered HOT by up to six EcoBurners

The EcoBurners should be lit as normal and when glowing orange, slotted into position at the back of the EcoHold. Once the cart is up to the required temperature, the heat can be controlled **by removing EcoBurners to lower the temperature or adding more to increase it**.

Towing system ready

Designed with future functionality in mind, featuring predrilled holes that allow for easy integration of a towing system if required. While the specific hitch setup will vary depending on the hotel—since each property tends to have its own towing configuration—we've ensured that the EcoHold is ready for that next step. This forward-thinking design means hotels won't need to modify the unit later; the groundwork is already in place, making the addition of a towing system straightforward whenever it becomes necessary.

Designed Strong & Heavy

The EcoHold is engineered for durability and heavy-duty use, constructed from tubular stainless steel that is 1.2mm thick. Weighing 225kg when empty, it is built to withstand the demanding environments of hotels, conference centres, and banqueting venues. Designed for frequent, rigorous use, the EcoHold delivers reliable performance and long-lasting durability in every setting.

Forklift Guides

Clear forklift guides show staff exactly where to position the forks when lifting or moving the EcoHold.

Shipping Bar

Includes a stainless steel shipping bar as part of the packaging. This helps keep the racks securely in position during transport.

EcoHold 32 Expansion Pack

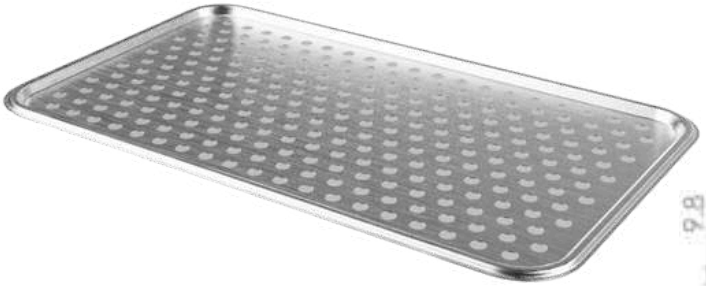
#5341

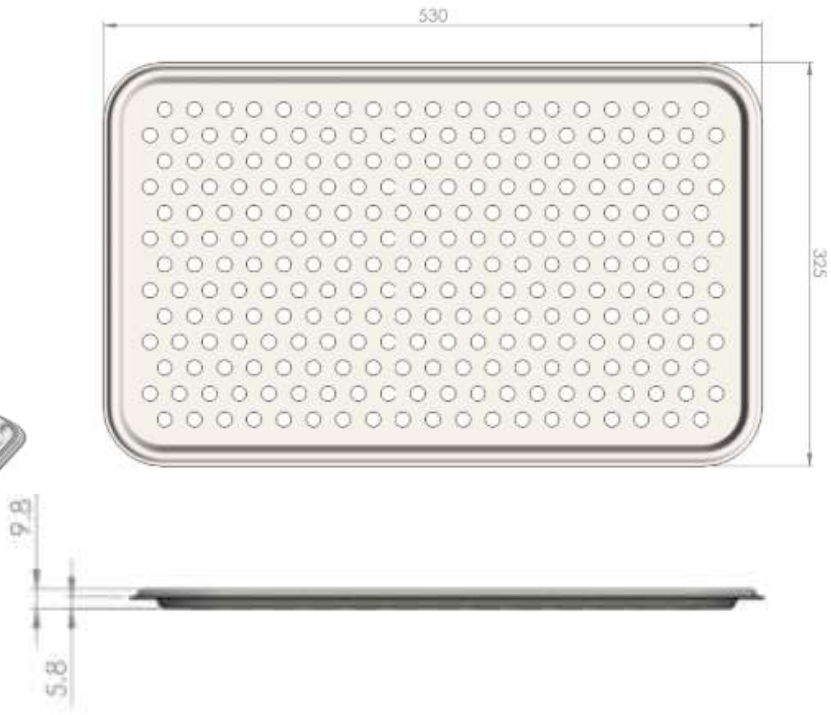
Product Features

This pack includes 32 perforated pans and 64 rails

32 Perforated Pans

Another 32 Perforated Pans are included in the expansion pack to increase capacity





Increased Capacity

128 x 28cm dinner plates (max height 7.1cm) or
192 x 20cm appetiser plates (max height 7.1cm)

64 X Rails

These extra rails are mounted along the interior of the cart, allowing perforated pans to slide in smoothly and stay securely in place.

Product Benefits

WATERLESS

- Eliminates Water.
- Saves labor, time and cost as staff don't need to fill, transport, handle and monitor water levels.
- Saves energy from not having to heat up water.
- Improved food quality - No steam created from water means crispier food.
- 1 litre of water is saved every hour that our waterless chafers are used instead of water pans.
- That's the equivalent of saving approximately 2,200 litres of water every year.

Quicker

- Heats up in less than 10 minutes.
- Minimal design means its less cumbersome to handle, store and transport so set-up and break-down is faster.
- Its easier and faster to change out dishes when food needs to be replenished.

Safer

- No cables/ tripping hazards.
- No slipping from spilled water
- No handling hot water.
- All the safety benefits of using EcoBurner.
- Silicone safety mat included to protect against possible accidental burns.

Flexible

- Modular design enables quick adaptation for different menu styles or service formats.
- Scalable setup suits events of any size, from intimate gatherings to large banquets.
- Portable and easy to install, making it ideal for transforming multi-use spaces.
- Switch to CHILLED Service easily by using Cool Packs.
- All flat bottomed food pans can be used with EcoServe, regardless of the material they are made from. This is unlike induction that requires induction-ready food pans.

Cost Savings

Up to 50% savings versus gel/wick and water based chafing dishes.

Product Features

Glass

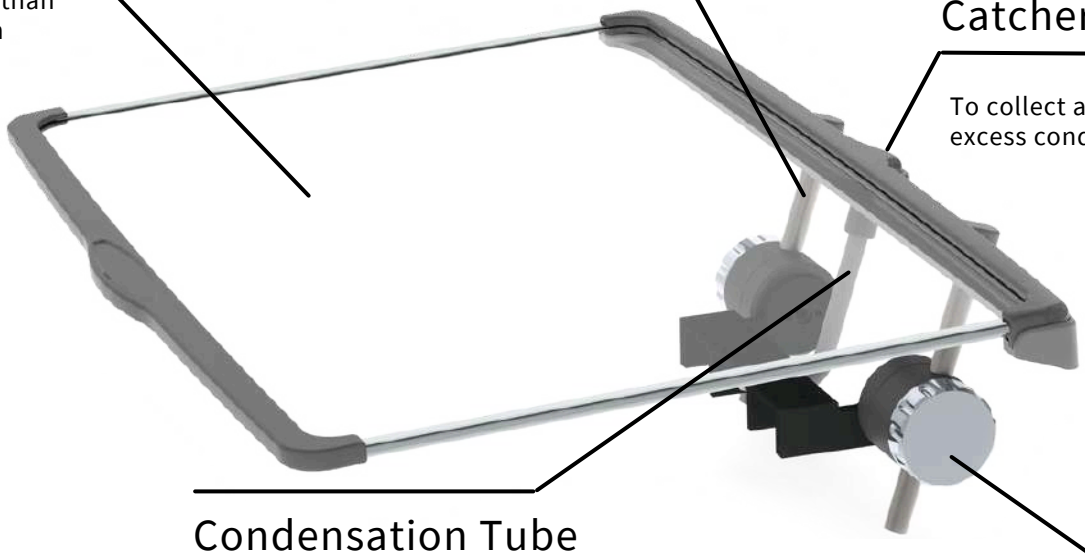
Over 4 times stronger than standard glass used in other chafers

Adjustable Lid Height

To fit multiple height dishes

Condensation Catcher

To collect and evaporate excess condensation



LID

BASE

Condensation Tube

Disposes of the collected moisture

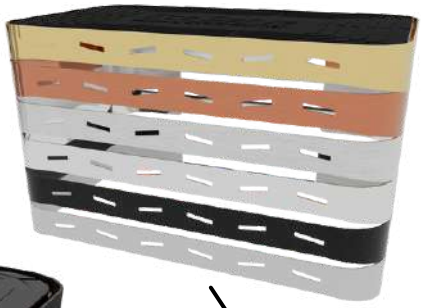
Soft-close Hinge

Industrial rated for commercial use

Available in 6 finishes

Silicone Mat

To protect hotplate, creates non-slip surface & prevents user burns.



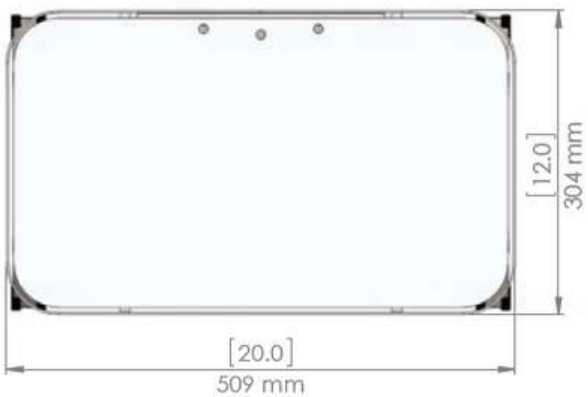
Rubber Feet

To ensure non-slip

Minimalist Design

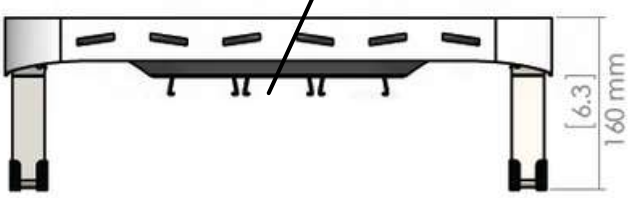
Foldable Legs

For efficient storage



3 x Spring Clips

For EcoBurner placement



Adjustable Lid Height

The height of the lid can be adjusted from a minimum height of **2.5cm** to a max height of **10cm**. This allows for different height dishes to be used.

Tempered Glass

The glass used is made to conform to EN12150 which is the European standard for thermally toughened safety glass, ensuring high strength, safety, and durability.

- Enhanced Strength: Toughened glass is up to four times stronger than standard glass, making it ideal for applications requiring durability and resistance to impact.
- Safety in Breakage: In the event of breakage, toughened glass shatters into small, blunt pieces rather than sharp shards, reducing the risk of injury.
- Heat Resistance: It can withstand high temperatures and sudden temperature changes, making it suitable for environments with varying heat conditions.
- Impact Resistance: Toughened glass offers greater resistance to impacts and sudden changes in temperature, ensuring longevity and reliability.
- Edges are not exposed, they are protected by trims.

Condensation Catcher

Our unique condensation catcher directs condensation into the heat source, under the heat plate, instantly evaporating it. This prevents moisture from collecting and keeps food crisp, unlike traditional chafing dishes that leave food soggy.

Soft-close (Field-replaceable) Hinge

Engineered for our commercial waterless chafing dishes, this soft-close hinge ensures smooth, controlled lid closure to reduce noise and prevent impact damage. Built with corrosion-resistant stainless steel and heat-tolerant polymer components, it performs reliably in high-temperature environments.

- Material: Aluminium, 303 stainless Steel, Brass CZ-121 and (POM) Polyoxymethylene
- Cycle Life: Tested to 10,000 open/close cycles

Maintenance-free design with sealed damping system for long-term durability.

Silicone Mat and Rubber Feet

Each EcoServe GN 1/1 includes a high-temp silicone mat and non-slip rubber feet for added safety and stability.

The silicone mat sits on the hotplate to protect surfaces from heat damage and reduce the risk of user burns. The rubber feet provide a secure, non-slip grip to prevent movement during service and to protect the surface it is positioned on.

- Material: Food-grade, heat-resistant silicone (up to 230°C / 446°F).
- Material Hardness: 60 Shore A - This ensures the material is safe for food contact and offers a balanced level of flexibility and durability.
- Features: Burn protection, surface insulation, anti-slip stability
- Care: Removable, dishwasher-safe

Designed for durability in demanding foodservice environments.

Foldable Legs

Each unit is equipped with legs that easily fold away so that the EcoServes can be stacked to save space while not in use.

3 x Spring Clips for EcoBurner Placement

The underside of the EcoServe is fitted with three Spring Clips designed to securely hold the EcoBurners in place. This setup allows for flexible heating options:

- For setups using one EcoBurner, it should be placed in the center Spring Clip, providing even heat distribution.
- For setups requiring two EcoBurners, they should be placed in the two outer Spring Clips, ensuring balanced heating across the chafer.

The spacing of the Spring Clips is intentional — it is not possible to place two EcoBurners side by side in adjacent clips, preventing incorrect installation and ensuring safe, effective operation.

Minimalist Design

The EcoServe Edge GN 1/1 is designed with a minimalist approach, using only the materials necessary for optimal function. It eliminates excess, focusing on efficiency without compromising performance. This streamlined design not only reduces waste but also offers a modern, clean aesthetic that appeals to caterers who value both sustainability and style.

Six Finishes

- Powder-coated Black #5320
- Powder-coated White #5313
- Brushed Stainless Steel #5314
- Polished Stainless Steel #5316
- GOLD PVD #5317
- Copper PVD #5318C

Product Features

HOT or COLD Service

HOT using EcoBurner or COLD using a cool pack

Available in Large and Small

Different heights & diameters

Aluminium Heat plate

Silicone Mat

Protects hotplate, creates non-slip surface & prevents user burns

Available in 6 colours

Minimalist Design

Rounded base

Ensures Gels/Wicks can not be used

Rubber Feet

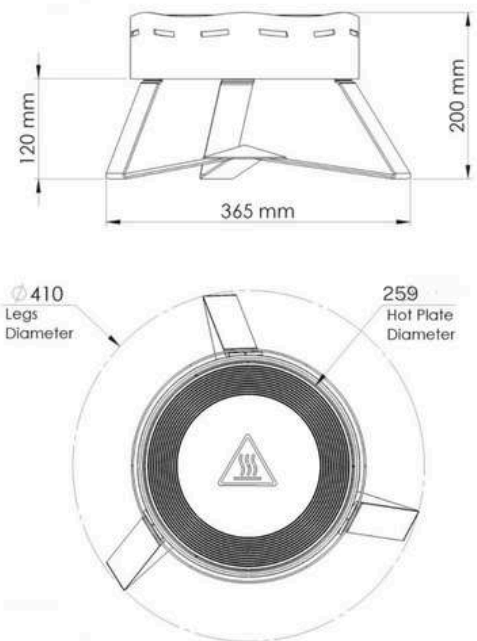
Provide non-slip stability and allow for easy stacking

Spring Clip

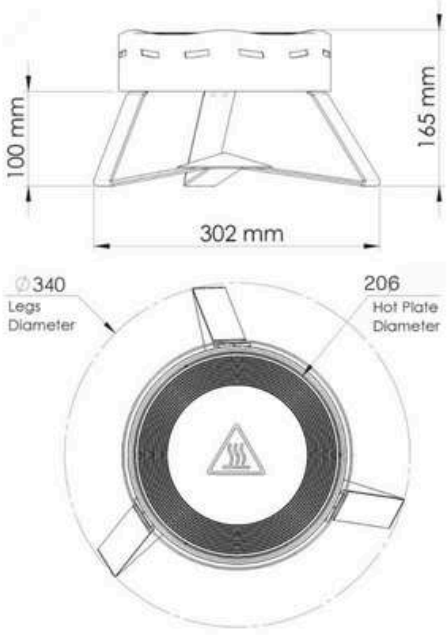
To hold 1 EcoBurner - Only 1 EcoBurner is required indoors or outdoors

Stainless Steel Frame

Large Dimensions



Small Dimensions



Large and Small options

Large: 200mm Height x 259mm Heat plate diameter
Small: 165mm Height x 206mm Heat plate diameter

Aluminium Heat Plate

Aluminium heat plates are used as a heat conductor instead of the traditional water baths. This gives the advantage of direct heat instead of the hassle that goes with heating and handling water.

Silicone Mat and Rubber Feet

Each EcoServe Round unit includes a high-temp silicone mat and non-slip rubber feet for added safety and stability.
The silicone mat sits on the hotplate to protect surfaces from heat damage and reduce the risk of user burns. The rubber feet provide a secure, non-slip grip to prevent movement during service.

- Material: Food-grade, heat-resistant silicone (up to 230°C / 446°F)
- Material Hardness: 60 Shore A - This ensures the material is safe for food contact and offers a balanced level of flexibility and durability.
- Features: Burn protection, surface insulation, anti-slip stability
- Care: Removable, dishwasher-safe

Designed for durability in demanding foodservice environments.

Stainless Steel Frame

The EcoServe Round uses 304 stainless steel in the frame because of its superior corrosion resistance, strength, and long-lasting durability. This high-grade material maintains its appearance even with frequent use, while being easy to clean and hygienic—making it ideal for professional food service environments. It ensures the EcoServe Round remains both stylish and functional over time, aligning with EcoServe's commitment to quality and sustainability.

Spring Clip

There is one sping clip supplied with every EcoServe Round, the Spring Clip is designed to securely attach the EcoBurner to the underside of the unit. This simple yet essential component holds the EcoBurner firmly in place, allowing it to sit snugly within the clip and create a heat chamber between the burner and the heat plate. This ensures efficient heat transfer and safe operation, making setup quick and reliable for every service.

Minimalist Design

The EcoServe Round is designed with a minimalist approach, using only the materials necessary for optimal function. It eliminates excess, focusing on efficiency without compromising performance. This streamlined design not only reduces waste but also offers a modern, clean aesthetic that appeals to caterers who value both sustainability and style.

HOT or COLD

The EcoServe Round in Large can be used for HOT service powered by EcoBurner or for COLD Service using a cool Pack

Six Finishes, Two Sizes

- Powder-coated Black: Large #5005 Small #5004
- Powder-coated White: Large #5007 Small #5006
- Brushed Stainless Steel: Large #5009 Small #5008
- Polished Stainless Steel: Large #5015 Small #5016
- GOLD PVD: Large #5014 Small #5013
- Copper PVD: Large #5012C Small #5011C

Product Features

Available in Rectangle, Square & Round

Different Shapes & Sizes

S/Steel Food Pan

Included as Standard

Soft-close Hinge

Industrial rated for commercial use

Traditional Design

Tempered Glass

Up to 4 times stronger than standard glass used in other chafers

x4

Polished Stainless Steel Frame

Rubber Feet

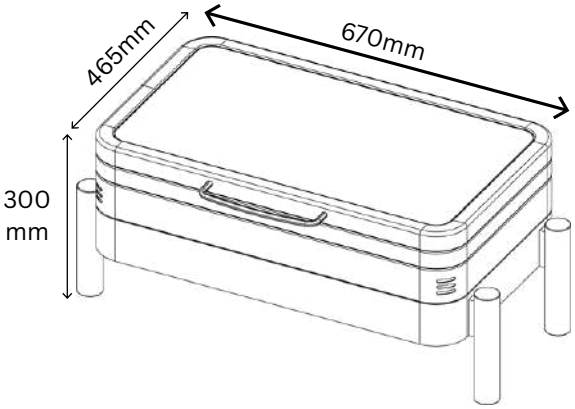
Concave design to provide non-slip stability.

Connectors

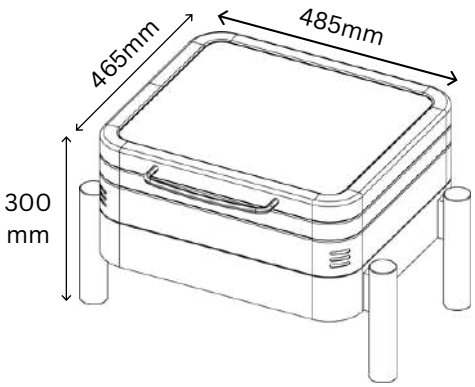
To make chafers stackable for storage

Aluminium Heat plate

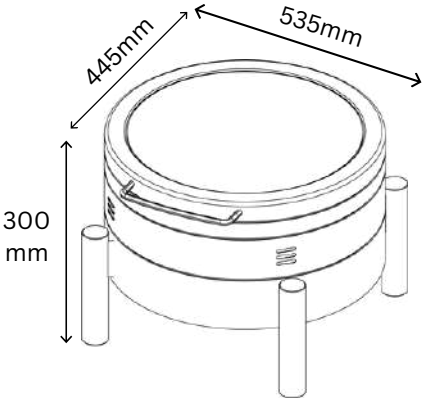
GN 1/1 Rectangle



GN 2/3 Square



Round



Traditional Design

Designed in a traditional style, the EcoServe Classic range meets global demand for a timeless buffet look. It offers the elegance of classic presentation with the efficiency and innovation of EcoServe WATERLESS technology—perfect for venues that value both style and performance.

Tempered Glass

The glass used is made to conform to EN12150 which is the European standard for thermally toughened safety glass, ensuring high strength, safety, and durability.

- Enhanced Strength: Toughened glass is up to four times stronger than standard glass, making it ideal for applications requiring durability and resistance to impact.
- Safety in Breakage: In the event of breakage, toughened glass shatters into small, blunt pieces rather than sharp shards, reducing the risk of injury.
- Heat Resistance: It can withstand high temperatures and sudden temperature changes, making it suitable for environments with varying heat conditions.
- Impact Resistance: Toughened glass offers greater resistance to impacts and sudden changes in temperature, ensuring longevity and reliability.
- Edges are not exposed, they are protected by trims.

Available in Rectangle, Square and Round

The EcoServe Classic range is available in three traditional shapes to suit various buffet setups. Each size maintains the classic design aesthetic while offering flexibility in presentation and consistent performance across different service needs:

- Rectangle GN 1/1 (7.6 litres)
- Square GN 2/3 (5.7 litres)
- Round (5.7 litres).

Soft-close Hinge

Engineered for our commercial waterless chafing dishes, this soft-close hinge ensures smooth, controlled lid closure to reduce noise and prevent impact damage. Built with corrosion-resistant stainless steel and heat-tolerant polymer components, it performs reliably in high-temperature environments.

- Material: Aluminium, 303 stainless Steel, Brass CZ-121 and (POM) Polyoxymethylene
- Cycle Life: Tested to 10,000 open/close cycles

Maintenance-free design with sealed damping system for long-term durability.

Stainless Steel Food Pan

Every EcoServe Classic is equipped with a high-quality stainless steel food pan, precisely designed to fit the specific shape and size of the unit— Rectangle, Square, or Round. This ensures optimal heat distribution, a perfect fit, and a seamless buffet presentation in keeping with the traditional design.

Aluminium Heat Plate

Aluminium heat plates are used as a heat conductor instead of the traditional water baths. This gives the advantage of direct heat instead of the hassle that goes with heating and handling water.

Connectors

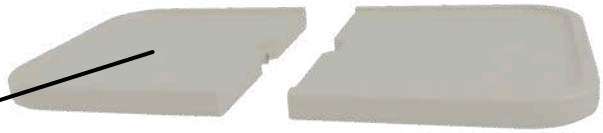
Each EcoServe Classic includes four plastic connectors that fit onto the tops of the legs, allowing units to be safely stacked for convenient, space-saving storage.

Rubber Feet

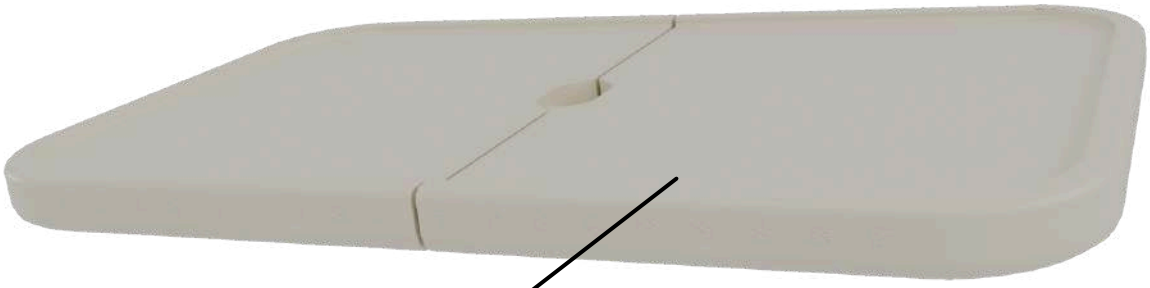
Each EcoServe Classic unit includes non-slip rubber feet for added safety and stability. The design in concave that sits within the leg of the unit and they provide a secure, non-slip grip to prevent movement during service.

Product Features

GN 1/1 in two pieces

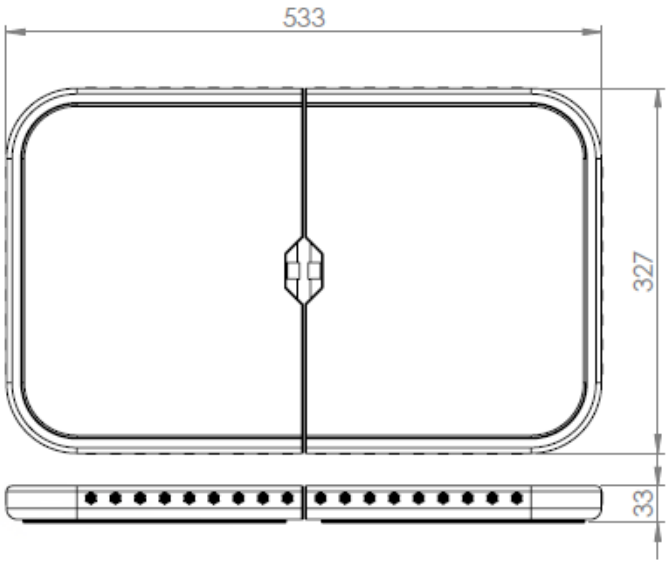


These are simply placed beside each other.



Fits EcoServe GN 1/1 & EcoHold

Sits on the EcoServe GN or is slotted into position in the EcoHold

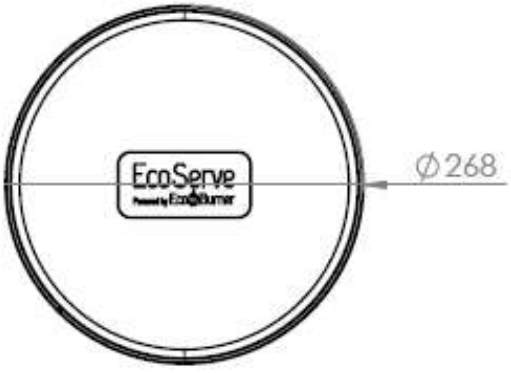


Phase Change Material

Phase change cool packs utilize a substance that absorbs heat as it melts, maintaining a stable, cool temperature for an extended period.

Large Round

The Heat Pan is removed and the Large Cool Pack is designed to fit and securely dock into the large round EcoServe.



GN 1/1 in two pieces

The GN 1/1 Cool Pack fits a standard GN 1/1 size but it comes as two parts that are simply positioned side-by-side to create a full GN 1/1 sized Cool Pack.

Fits EcoServe GN 1/1 & EcoHold

The EcoServe GN 1/1 Cool Pack can be used on the EcoServe Rectangle GN 1/1 base by simply placing it directly onto the hotplate that has been fully cooled. Or it can be slotted into position in the rails of the EcoHold banqueting cart.

Phase Change Material

The phase change material (PCM) used in our buffet cool packs is specially engineered to maintain safe, chilled temperatures for extended periods without the need for electricity or ice. It is not regular water. Designed to freeze overnight, the PCM absorbs and stores thermal energy as it solidifies, then gradually releases that cooling energy as it melts during service. This ensures a consistent, food-safe temperature is maintained throughout buffet hours, keeping cold dishes fresh and appetizing. The material is non-toxic and optimized for performance in typical foodservice environments, making it a reliable and efficient solution for chilled food presentations.

Instructions:

Both versions of the Cool Pack need to be frozen solid before being used. It is recommended that the cool packs are stored in the commercial freezer (not a domestic freezer) permanently as best practice so they are frozen solid when needed.

EcoServe Cool Packs are designed to maintain the temperature of already chilled food rather than actively chill food. Unlike refrigeration, they do not lower the temperature of dishes but instead help preserve their existing cold state during service. For optimal performance, it is recommended that all food items be properly chilled prior to use.

Chilling Time

The duration of cooling with EcoServe Cool Packs depends on several factors, including ambient temperature and the initial temperature of the food placed in the EcoHold or on the EcoServe. Once the packs thaw, they can be easily replaced with frozen ones to extend chilling time.

- EcoHold: Typically provides up to 5 hours of cooling.
- EcoServe: Typically provides up to 3 hours of cooling.

Product Features

Product	6.5cm Deep Porcelain Dish GN 1/1 - White	Divided Porcelain Dish GN 1/1	2cm Shallow Porcelain Dish GN 1/1	6.5cm Deep Porcelain Dish GN 1/1 - Pearl Black Neofusion
Product Code	5400	5401	5209	5402
Unit Measurements	530X 325 X 65(mm) / 21" X 13" X 2.6"	530X 325 X 65(mm) / 21" X 13.2" X 2.6"	530X 325 X 20(mm) / 21" X 13" X 1"	530X 325 X 65(mm) / 21" X 13" X 2.6"
Unit Weight	3.8 Kg / 8.4 Lbs	4.25 Kg / 9.35 Lbs	3.1 Kg / 6.8 Lbs	3.8 Kg / 8.4 Lbs
Capacity	7.3L / 7.7QT	4.3L/1.75L 4.6QT/1.9QT	2.2L / 2.3QT	7.3L / 7.7QT

Commercial Grade Quality

Designed for demanding environments, these porcelain dishes offer outstanding durability, heat retention, and chip resistance—perfect for busy hotels, caterers, and restaurants.

RAK Manufacturing Excellence

Manufactured exclusively by RAK Porcelain to EcoBurner's specifications—recognized globally as a leading force in high-performance hospitality tableware.

EcoServe & EcoHold Compatible

Fully compatible with the EcoServe and EcoHold systems, ensuring seamless integration into modern buffet and food service setups.

Scratch Resistant Finish

Engineered with advanced glazing technology for superior scratch resistance, maintaining a pristine appearance even with heavy, frequent use.

Consistent Presentation

Sleek, neutral design ensures food remains the focal point while providing a consistent, professional presentation across all service settings.

Pearl Black Neofusion

Inspired by raw mineral textures, the Pearl Black Neofusion finish offers a deep, pearlescent black surface that contrasts beautifully with vibrant cuisine. Its porcelain strength and ceramic look create a bold, refined presentation for modern dining.

EcoServe Classic Porcelain Dishes

Product Features

Product	Square GN 2/3 Pearl Black Neofusion	Square GN 2/3 White	Round Pearl Black Neofusion	Round White
Product Code	5406	5404	5407	5405
Unit Measurements	355X 330 X 65(mm) / 14" X 13" X 2.6"	355X 330 X 65(mm) / 14" X 13" X 2.6"	390 Dia X 65(mm) / 15.4" Dia X 2.6"	390 Dia X 65(mm) / 15.4" Dia X 2.6"
Unit Weight	3.4 Kg / 7.5 Lbs	3.4 Kg / 7.5 Lbs	2.1 Kg / 4.6 Lbs	2.1 Kg / 4.6 Lbs
Capacity	4.78L/ 5.1QT	4.78L/ 5.1QT	4.33L / 4.6QT	4.33L / 4.6QT

Commercial Grade Quality

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Product Features

Product	Aluminium GN 1/1 Dish - Lunar Black	Aluminium Round Large Dish - Lunar Black	Aluminium Round Small Dish - Lunar Black	Aluminium Round Large Dish - Arctic Grey	Aluminium Round Small Dish - Arctic Grey
Product Code	5336	5218	5219	5210	5211
Unit Measurements	530 X 325 X 65(mm) / 21" X 13" X 2.6"	344mm Dia X 70mm / 13.5" Dia X 2.8"	293mm Dia X 80mm / 11.5" X 3.1"	344mm Dia X 70mm / 13.5" Dia X 2.8"	293mm Dia X 80mm / 11.5" X 3.1"
Unit Weight	2 Kg / 4.4 Lbs	2.3 Kg / 5 Lbs	2 Kg / 4.4 Lbs	2.3 Kg / 5 Lbs	2 Kg / 4.4 Lbs
Capacity	8.9L / 9.4QT	5.4L / 5.7QT	4.5L / 4.8QT	5.4L / 5.7QT	4.5L / 4.8QT

Commercial use

To complement the EcoServe Round and GN 1/1 ranges of WATERLESS chafers, these aluminium dishes are designed to be used as food pans/ serving platters to keep food warm using the EcoBurner or cool using the EcoServe Cool Pack. They're an ideal choice for venues seeking a more robust alternative to porcelain dishes. Designed for professional use, they have a high quality non-stick coating that's reinforced with titanium based particles.

No PFOA and complies with EU and FDA standards

They are free from PFOA (Perflouro Octanoic acid), a harmful, forever chemical often found in non-stick coatings.
Manufactured to meet both EU and FDA standards, these dishes comply with rigorous safety and environmental regulations, giving you peace of mind with every use.

Rectangle Alu Dishes

Round Alu Dishes

Care Instructions

All our aluminium dishes are intended for front-of-house presentation and are not designed for rough handling or heavy-duty use. It's important that all venues purchasing these dishes are made aware of the care instructions.

A printed care guide, as pictured below, is included with every dish, attached using a small glue dot. These instructions must be followed to maintain the condition of the product—**failure to do so will void the warranty.**

EcoBurner
REIMAGINING BUFFETS

ALUMINIUM DISH CARE INSTRUCTIONS

INSTRUCCIONES PARA EL CUIDADO DE LOS PLATOS DE ALUMINIO

No sharp objects Sin objetos punzantes	No harsh chemicals Sin productos químicos agresivos	No metal utensils Sin utensilios de metal	Preferably hand-wash Preferiblemente lavar a mano	MAX 5 stacked MÁXIMO 5 apilados

This is a front-of-house presentation item, not designed for rough handling. To keep this dish in good condition, please follow these steps:

- Before first use, wash thoroughly with hot soapy water.
- Do not use strong detergents, harsh abrasives, brushes, rough or wire scrubbers. Hand-washing is always preferrable.
- Only use silicone, wood or plastic utensils.
- Do not allow an empty dish to heat on the EcoServe for more than 15 mins.
- Cool the pan before cleaning; avoid cold water on a hot pan.
- Rinse and dry thoroughly after cleaning.
- Stack the dishes to a maximum of 5 with a protective layer between each dish.

Warranty excludes damage from overheating, scratching, or improper stacking.

Este es un elemento de presentación para el público general, no diseñado para un manejo brusco. Para mantener este plato en buenas condiciones, siga estos pasos:

- Antes del primer uso, lávese bien con agua caliente y jabón.
- No utilice detergentes fuertes, abrasivos fuertes, cepillos, estropajos ásperos o de alambre. Siempre es preferible l lavarse las manos.
- Utilice únicamente utensilios de silicona, madera o plástico.
- No permita que un plato vacío se caliente en el EcoServe durante más de 15 minutos.
- Enfríe la sartén antes de limpiarla; Evite el agua fría en una sartén caliente.
- Enjuague y seque bien después de la limpieza.
- Apila los platos hasta un máximo de 5 con una capa protectora entre cada plato.

La garantía excluye daños por sobrecalentamiento, rayones o apilamiento inadecuado.

Product Features

Product	Silicon coated Stainless Steel Tongs - Pack of 5	Silicon coated Stainless Steel Ladle - Pack of 5	Silicon coated Stainless Steel Ladle - Pack of 5
Product Code	5408	5409	5410
Unit Measurements	40 X 115 X 270(mm) / 1.7" X 4.5" X 10.6"	60 X 100 X 335(mm) / 2.4" X 4" X 13.2"	90 X 85 X 300(mm) / 3.6" X 3.4" X 11.8"
Unit Weight	0.115 Kg / 0.25 Lbs	0.12 Kg / 0.26 Lbs	0.125 Kg / 0.28 Lbs

Our premium utensil range—featuring a silicone-tipped spatula, locking tongs, and ladle—is specifically designed for safe, efficient use with our aluminium pans. Each utensil is crafted from full stainless steel bodies for strength and durability, and finished with heat-resistant, non-stick safe silicone that prevents scratching. With hanging hooks for easy storage, dishwasher-safe materials, and a sleek, modern design, this set is ideal for professional kitchens and a perfect match for our aluminium cookware.

Protective Use

These silicone tipped utensils are specifically sold for use with our range of Aluminium dishes to protect the coating while in use. It should be advised as necessary to use only silicone utensils with these dishes as scratching can negatively affect the coating. Wooden or plastic utensils can also be used safely with our range of aluminium dishes.

Scratching can negatively affect the coating and will void the warranty.

Pack format

Each type of utensil is sold boxed, in boxes of five.

Product Features

Round Glass Lids

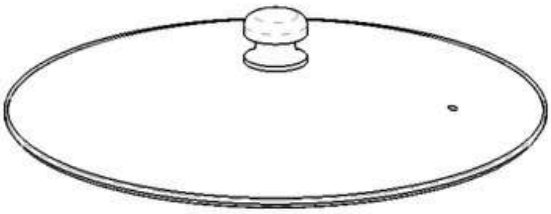
Pot Lid Spoon Rack

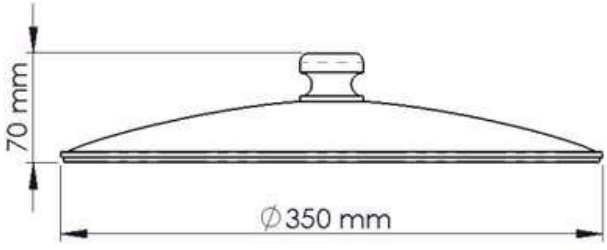
Product	Glass Lid x 1 - Large	Glass Lid x 10 - Large	Glass Lid x 1 - Small	Glass Lid x 10 - Small	Pot Lid/ Spoon Rack
Product Code	5302	5304	5301	5303	5300
Unit Measurements	350 dia X 70(mm) / 13.8" X 2.8"	350 dia X 70(mm) / 13.8" X 2.8"	295 dia X 70(mm) / 11.6" X 2.8"	295 dia X 70(mm) / 11.6" X 2.8"	190 X 160 x 210 (mm) / 7.5" X 6.3" X 8.3"
Unit Weight	1.4 Kg / 3 Lbs	1.4 Kg / 3 Lbs	1 Kg / 2.3 Lbs	1 Kg / 2.3 Lbs	0.3 Kg / 0.7 Lbs

Pack format

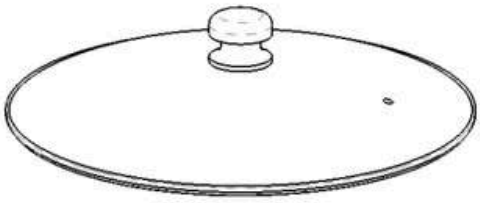
Round Glass Lids can be bought individually with the handle attached or in packs of 10 with the handle included but not attached.

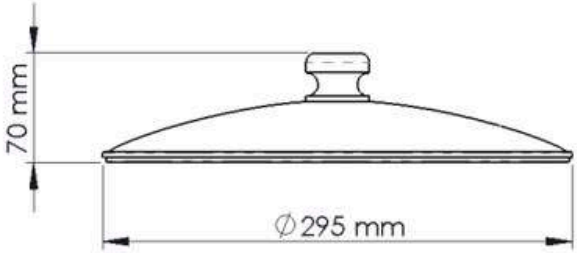
Large Lid





Small Lid





Product Features

Product	Square Dish	Square Lid	Small Rectangle Dish	Small Rectangle Lid	Large Rectangle Dish	Large Rectangle Lid
Product Code	5326	5329	5324	5327	5325	5328
Unit Measurements	115 X 115 X 45(mm) / 4.5" X 4.5" X 1.8"	125 x 125 x 35mm / 4.9" X 4.9" X 1.4"	120 X 87 X 42mm / 4.7" X 3.4" X 1.7"	130 X 100 X 35mm / 5.1" X 3.9" X 1.4"	165 X 117 X 25mm / 6.5" 4.6" X 1"	175 X 130 X 55mm / 6.9" X 5.1" X 2.2"
Unit Weight	266g/ 9.4oz	81g / 2.9oz	233g / 8.2oz	64g / 2.3oz	337g / 11.9oz	98.5g / 3.5oz
Units that fit on every GN 1/1	8	8	12	12	6	6

Designed to perfectly complement the EcoServe GN system, these single-serve buffet dishes offer a stylish, hygienic, and practical solution for serving individually portioned food. Ideal for high-end buffet presentation and modern food service operations, the range includes three versatile shapes to suit a wide variety of cuisines and dish types.

Key Features

- Premium Porcelain Dishes - made from high-quality, durable porcelain, each dish provides a clean, professional presentation while withstanding regular use in hospitality settings.
- Three Versatile Shapes
  - **Square** – Perfect for small servings such as desserts,tapas, or salads.
  - **Small Rectangle** – Ideal for side dishes, starters, or sushi-style presentations.
  - **Large Rectangle** – Suited to main individual courses.
- Hygienic Clear Lids - each dish is paired with a transparent blue plastic lid to maintain food freshness and visual appeal. The snug-fitting design helps protect against contamination while still allowing contents to be seen easily by guests.
- Reusable & Easy to Clean.
- Stackable and fast-drying - these dishes are easy to handle, can be stacked high and are fast to dry.

Product Features

Stainless Steel Frame

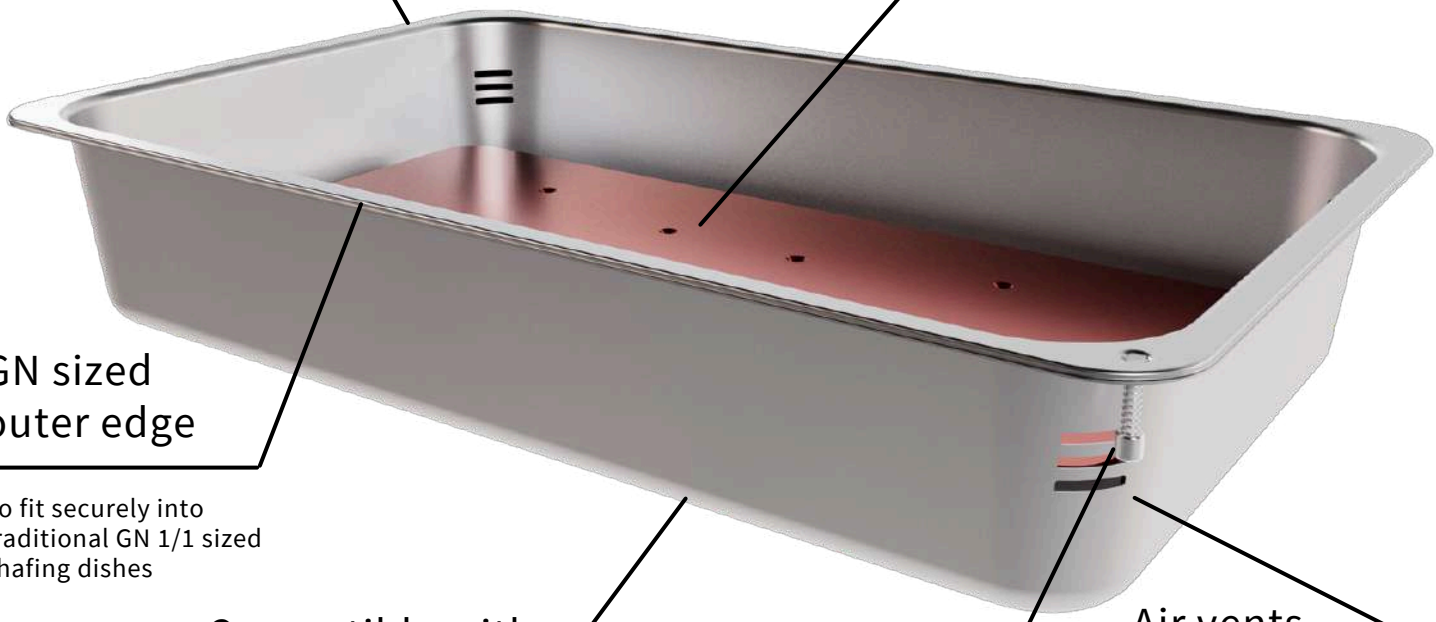
Suitable for commercial use

Eliminates the need for water

Converts existing traditional chafers into WATERLESS units

Aluminium Heat plate

Heat conductor



GN sized outer edge

To fit securely into traditional GN 1/1 sized chafing dishes

Compatible with

Roll-tops or lift -off lid chafers

FingerLift Corner Feature

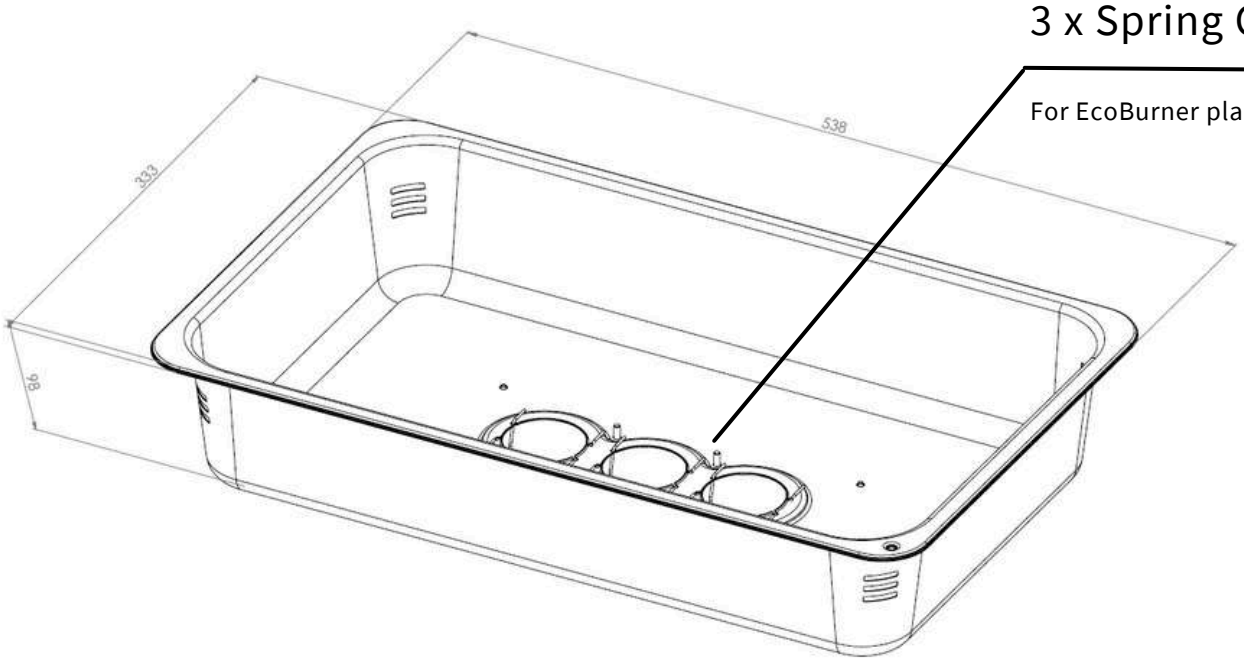
Effortless food pan removal

Air vents

For consistent heat control

3 x Spring Clips

For EcoBurner placement



Eliminates the need for water

The EcoPan allows you to convert existing traditional, water-based chafing units into WATERLESS units. Simply replace the water pan of your current chafer with the EcoPan. When used with an EcoBurner, this creates a completely waterless chafer — no water required.

Compatible With

The EcoPan is compatible with roll-top or lift-off lid chafers **only if they have removable water pans**. It is not suitable for chafers with fixed water pans or hinged lids. The EcoPan does not accommodate deep food pans and can only be used with food pans up to a maximum depth of 65 mm.

Aluminium Heat Plate

Aluminium heat plates are used as a heat conductor instead of the traditional water baths. This gives the advantage of direct heat instead of the hassle that goes with heating and handling water.

AirVents

The EcoPan is designed with integrated air vents that allow excess heat to escape, helping to maintain a consistent and optimal temperature throughout service. This precise engineering prevents overheating, preserves food quality, and ensures that dishes are held at their best for longer periods —ideal for professional catering and buffet settings.

FingerLift Corner Feature

The EcoPan is equipped with the FingerLift Corner, a cleverly designed, spring-loaded mechanism located on one of the corners of the EcoPan. This feature creates a small gap between the food pan and the EcoPan when activated, providing easy finger access. With the FingerLift, lifting and removing the food pan is quick, safe, and convenient — no more struggling to grip the edges.

Stainless Steel Frame

The EcoPan uses 304 stainless steel in the frame because of its superior corrosion resistance, strength, and long-lasting durability. This high-grade material maintains its appearance even with frequent use, while being easy to clean and hygienic—making it ideal for professional food service environments. It ensures the EcoPan remains both stylish and functional over time, aligning with our commitment to quality and sustainability.

GN 1/1 sized outer edge

The EcoPan’s outer edge is precisely engineered to GN 1/1 dimensions, allowing it to securely fit into traditional GN 1/1-sized chafing dishes instead of water pans. This allows users to continue using their existing equipment but only swapping the water pan for the EcoPan. The edge allows for some leeway so that it will fit most chafers.

Spring Clips for EcoBurner Placement

The underside of the EcoPan is fitted with three Spring Clips designed to securely hold the EcoBurners in place. This setup allows for flexible heating options:

- For setups using one EcoBurner, it should be placed in the center Spring Clip, providing even heat distribution.
- For setups requiring two EcoBurners, they should be placed in the two outer Spring Clips, ensuring balanced heating across the chafer.

The spacing of the Spring Clips is intentional — it is not possible to place two EcoBurners side by side in adjacent clips, preventing incorrect installation and ensuring safe, effective operation.

Product Features

The EcoBurner USB Arc Lighter is a sleek, eco-friendly accessory available to order, specifically for use with the EcoBurner. This modern lighter uses electric arc technology, eliminating the need for fuel or flammable liquids. It is ideal for safe, efficient, and sustainable lighting in professional food service environments.

Key Features

- Rechargeable Battery
- Powered by a built-in lithium-ion battery, this lighter is easily recharged using the included USB-C cable.
- Electric Arc Ignition
- Instead of a traditional flame, the lighter produces a windproof electric arc. This ensures reliable ignition in all environments, including outdoor and drafty areas.
- Safety Lock & Activation Button
- Includes a safety lock mechanism to prevent accidental activation. To operate, slide the safety switch and press the ignition button to produce the arc.
- Sleek & Durable Design
- Constructed with a stainless steel body and matte finish grip, the EcoBurner lighter is designed for frequent use in busy catering or hospitality settings.
- Replaces disposable gas lighters and matches, reducing waste and promoting sustainability in professional kitchens.

Specifications

- Charging Port: USB-C
- Charging Time: Approximately 1–2 hours
- Battery Life: Up to 100 ignitions per full charge
- Dimensions: Slim, lightweight design for easy storage
- Compatibility: Specifically designed for use with EcoBurner units

Safety Notes

- Keep out of reach of children.
- Do not expose to water or operate with wet hands.
- Only use the provided USB-C cable or a compatible equivalent.
- Avoid touching the arc tip immediately after use; it may be hot.

Online Support from EcoBurner

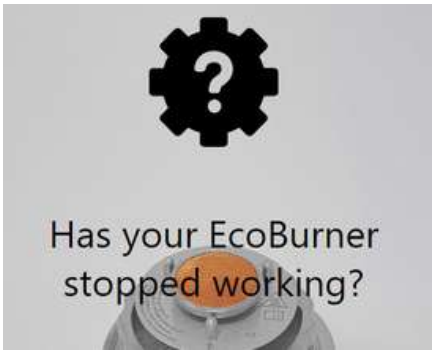
With frequent staff turnover in hospitality, we provide ongoing training and support for EcoBurner users. Comprehensive online resources ensure safe, continuous use. For any issues, follow our simple 3-step process to resolve them quickly.

Step 1

Watch the Instruction Video
(2:24 mins)

Step 2

Go through TROUBLESHOOTING if your EcoBurner is not working.



Step 3

Talk to an EcoBurner expert for further support and training.

EcoBurner
REIMAGINING BUFFETS

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