Product Specification #9200

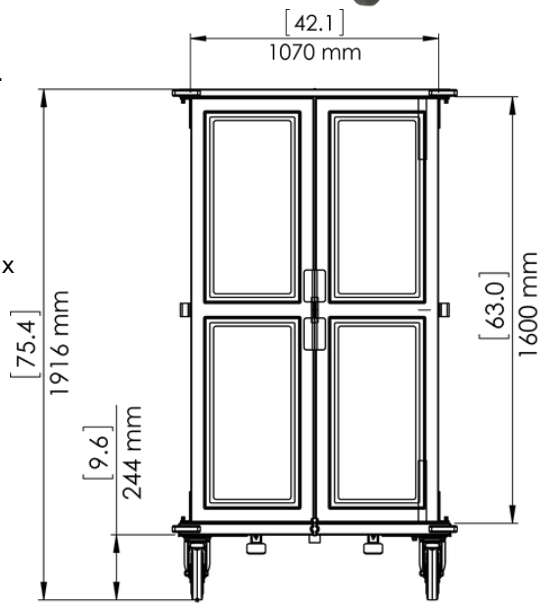
EcoHold
Powered by EcoBurner

Easily switch from HOT to COLD service

using EcoBurners to heat or Cool Packs to chill

Product Features

- No electricity, cables or batteries required - Powered by EcoBurners (sold seperately #8999), secured in place.
- Even heat distribution achieved throughout.
- EcoBurners are adjustable during service and can be removed or more units added as required.
- Safety features remain functional while in use.
- Continuous heat during transport.
- Includes 10 sets of COOL PACKS for chilled service.
- Includes 32 full size, half inch/ 12.7mm perforated pans for plated service.
- Locking mechanism for stability during transport and to ensure food integrity.
- Mechanical built-in thermometer to check temps. - no battery needed.
- Heavy-duty castors, handles and frame.
- Wrap-around handrail and rubber bump rails on all corners.
- Both doors feature double-glazed, toughened, and insulated glass, offering a complete view of the contents within
- Doors open to 250° for easy loading and unloading.
- Foot pedal door opening.
- Indoor / outdoor wheel options
- Removable racks for easy cleaning.
- Fits 34 x GN1/1 gastronom pans
- Holds up to:
- Capacity as STANDARD:
  - 64 x 28cm dinner plates (max height 7.1cm) or
  - 96 x 20cm appetiser plates (max height 7.1cm)
- Max Capacity Kit available to increase plated capacity:
  - 128 x 28cm dinner plates (max height 3.6cm) or
  - 192 x 20cm appetiser plates (max height 3.6cm)



Dimensions

Weight: 225Kg when empty
External (WxDxH): 1070mm x 838mm x 1916mm
Internal (WxDxH): 868mm x 694mm x 1600mm

HOT

- Powered by 5 EcoBurners for the warming function. Fits 6 EcoBurners for max capacity.
- EcoBurners are held securely in place during operation.
- Heat is directed into a vertical chamber, creating a stack effect that circulates warm air around the Hotbox.
- Even heat distribution achieved throughout.
- EcoBurners are adjustable during service and can be removed or added as needed and safety features remain functional while in use.

COLD

- EcoBurner Cool packs provide cooling.
- Frozen Phase Change Material (PCM) units keep the Hotbox below 5°C for at least 5 hours.
- Reusable Cool Packs also work with EcoServe GN1.

EcoBurner
REIMAGINING BUFFETS

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VISIT OUR WEBSITE
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