

EcoBurner

Product Catalog 2026





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Powering the Future of Buffet

Every Step Safer. Every Service Greener.

At EcoBurner, we're transforming buffet service worldwide — replacing gels and water baths with safer, smarter, and more sustainable technology. Every product we design reduces waste, saves water, and lowers carbon emissions, helping operators serve with confidence and care.

In 2026, we take that vision further with a simple journey that guides every customer — from first step to full integration — toward a completely Powered by EcoBurner operation.



“ 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.

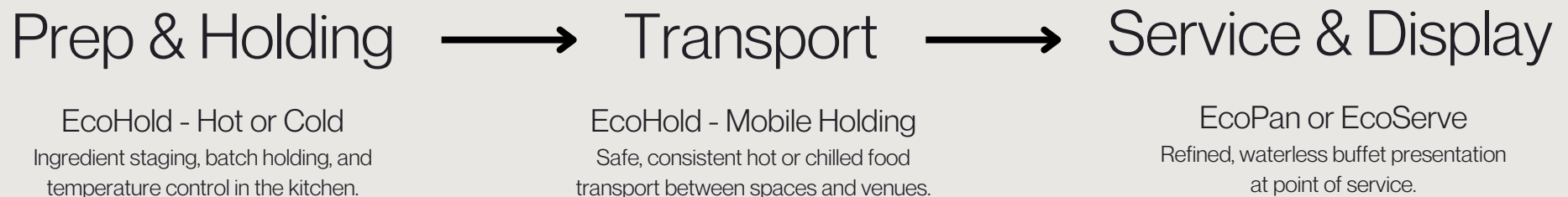
From preparation to presentation. Foodservice doesn't happen in one place. It moves — between kitchens, corridors and venues.

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.



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 — four 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 kgCO₂e less carbon per chafer, per day.

	kgCO ₂ e
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 50g each. This is 400g of waste per chafing dish created unnecessarily every day.

8 gel pots

400g 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 6 hours of fuel: \$15.83 ÷ 36 × 6 = \$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 #8999



EcoBurner Fuel #9009



Filling Station #9502



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 atmosphere 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.

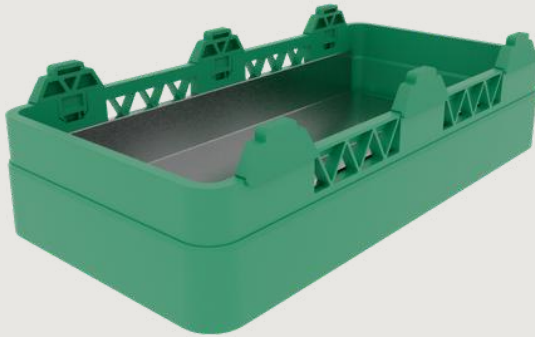
- EZFill: quick, clean refuelling without spills or waste.
- Storage Rack: safe, space-saving fuel storage and transport.
- Trolley: a mobile solution for storing and moving EcoBurners, racks, fuel and supplies.

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.



#5337



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.



#9962



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.



#9509



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.



#5393

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 1 litre of water per hour.

Two 3-hour services use:

1 litre × 6 hours = 6 litres per day

Switching to waterless equipment eliminates this completely.

6 litres saved daily

Zero water baths required

6 Litres
= 2,190 Litres

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



Level 2 - EcoPan

Each EcoPan **saves 2,200 litres (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 chafers 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 #5330



INDOORS

Only 1 EcoBurner is needed for indoor buffets.



OUTDOORS

Use 2 EcoBurners outdoors.



Use existing food pan



Drop in NEW EcoPan



Use existing Chafer



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.

Edge

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

Nivo Clara Solas

Lumi

- Rectangle
GN 1/1
#5512 - Brushed S/Steel
- Square
GN 2/3
#5513 - Brushed S/Steel
- Round
#5514 - Brushed S/Steel

- Rectangle
GN 1/1
#5500 - Polished S/Steel
#5503 - Matt Black PVD
- Square
GN 2/3
#5501 - Polished S/Steel
#5504 - Matt Black PVD
- Round
#5502 - Polished S/Steel
#5505 - Matt Black PVD

- Rectangle
GN 1/1
#5506 - Polished S/Steel
#5509 - Matt Black PVD
- Square
GN 2/3
#5507 - Polished S/Steel
#5510 - Matt Black PVD
- Round
#5508 - Polished S/Steel
#5511 - Matt Black PVD

- Rectangle
GN 1/1
#5320 - Powder-coated Black
#5313 - Powder-coated White
#5314 - Brushed S/Steel
#5316 - Polished S/Steel
#5317 - Gold PVD
#5318C - Copper PVD
- Round
Large
Small
#5005 - Powder-coated Black, LG
#5004 - Powder-coated Black, Sm
#5007 - Powder-coated White, LG
#5006 - Powder-coated White, Sm
#5009 - Brushed S/Steel, LG
#5008 - Brushed S/Steel, SM
#5015 - Polished S/Steel, LG
#5016 - Polished S/Steel, SM
#5014 - Gold PVD, LG
#5013 - Gold PVD, SM
#5012C - Copper PVD, LG
#5011C - Copper PVD, SM

 Brushed S/Steel

 Matt Black PVD
 Polished S/Steel

 Matt Black PVD
 Polished S/Steel

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



EcoServe Edge

Edge Rectangle GN 1/1



Classic Round Solas, Clara & Nivo

EcoServe Classic

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 #5506
- Matt Black PVD #5509

Solas Square GN 2/3

- Polished Stainless Steel #5507
- Matt Black PVD #5510

Solas Round

- Polished Stainless Steel #5508
- Matt Black PVD #5511





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 #5500
- Matt Black PVD #5503

Clara Square GN 2/3

- Polished Stainless Steel #5501
- Matt Black PVD #5504

Clara Round

- Polished Stainless Steel #5502
- Matt Black PVD #5505





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 #5512

Nivo Square GN 2/3

- Brushed Stainless Steel #5513

Nivo Round

- Brushed Stainless Steel #5514





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.

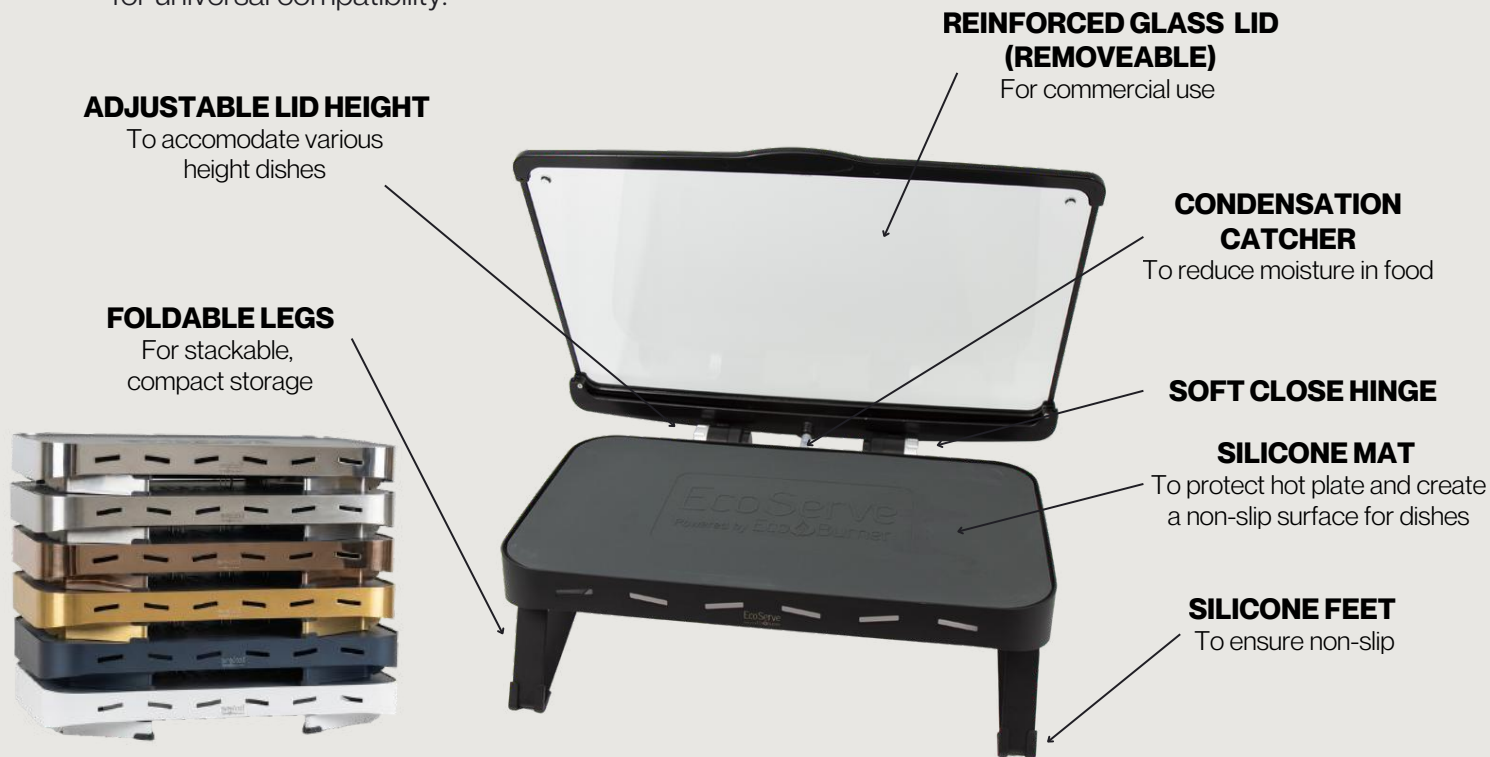
Available in Rectangle GN 1/1 and Round (Small & Large).



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.



Level 3 - The EcoServe Collection

EcoServe Edge

Lumi - Rectangle GN 1/1

Six finishes to choose from.



■ #5320
Powder-coated
BLACK

■ #5317
GOLD PVD

□ #5313
Powder-coated
WHITE

■ #5318C
COPPER PVD

■ #5316
Polished Stainless
Steel

■ #5314
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 #5005
Small #5004



Powder-coated
BLACK



Large #5007
Small #5006



Powder-coated
WHITE



Large #5015
Small #5016



Polished
Stainless Steel



Large #5009
Small #5008



Brushed Stainless
Steel



Large #5014
Small #5013



GOLD PVD



Large #5012C
Small #5011C



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 #5305

Compatible with Edge Lumi Round Large



Edge Rectangle GN 1/1 COOL PACK #5322

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 - #5406

White Porcelain Dish - GN 2/3 - #5404

Pearl Black Neofusion Porcelain Dish - ROUND - #5407

White Porcelain Dish - ROUND - #5405



- 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)

#5209

White 6.5cm Deep
- GN 1/1

#5400

Pearl Black Neofusion 6.5cm
- GN 1/1

#5402

White 6.5cm Divided
- GN 1/1

#5401

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



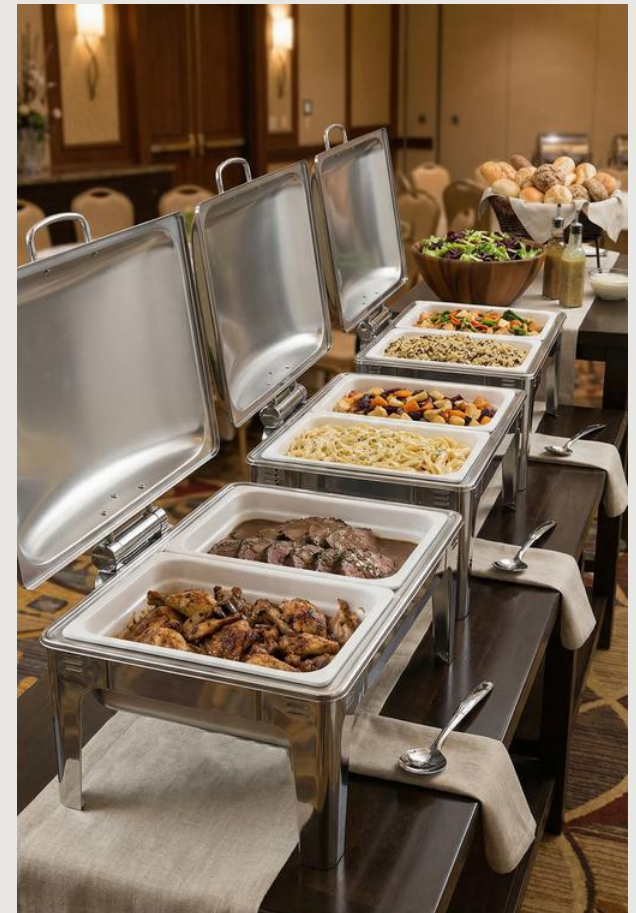
White -GN 1/2 (Pack of 2)
#5412



Black -GN 1/2 (Pack of 2)
#5403

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 #5210
Small #5211



Lunar Black

Large #5218
Small #5219



Round Glass Lids

Large #5302
Small #5301



Pot Lid/ Spoon Rack

#5300



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 #5415

Small #5414

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 - 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 4 - 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.



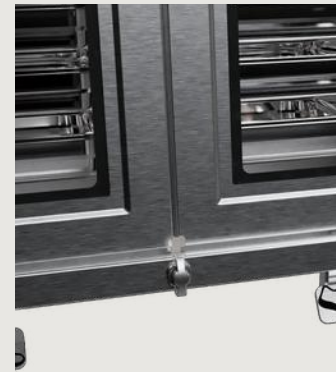
Thermometer

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 4 - 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.

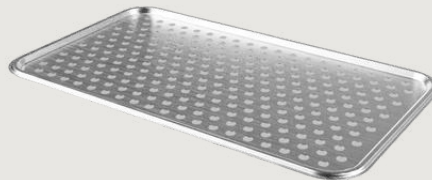
EcoHold 32

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 4 - EcoHold

Powered HOT

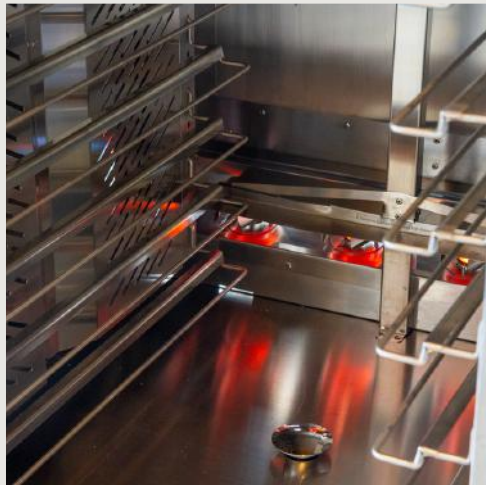
HOT Mode

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



COLD Mode

Powered by Cool Packs



Cool Packs can also be used with EcoServe Edge 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 4 - 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

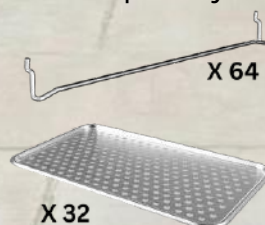
- Holds up to 32 standard rectangle GN 1/1 food Pans (not included)
- Includes 32 perforated pans with capacity for;
 - **64 Dinner Plates** (28cm diameter) or
 - **96 Appetiser Plates** (20cm diameter)

EcoHold 32 Expansion Pack #5341

Expansion Pack available to increase plated capacity:

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

- **128 Dinner Plates** (28cm diameter) or
- **192 Appetiser Plates** (20cm diameter)



Level 4 - EcoHold

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

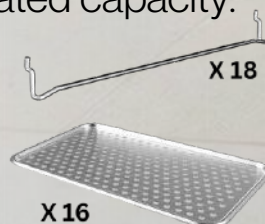
- Holds up to 16 standard rectangle GN 1/1 food Pans (not included)
- Holds 8 Sheet Pans (not included)
- Includes 16 perforated pans with capacity for;
 - **32 Dinner Plates** (28cm diameter) or
 - **48 Appetiser Plates** (20cm diameter)

EcoHold 16 Expansion Pack #5343

Expansion Pack available to increase plated capacity:

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

- **64 Dinner Plates** (28cm diameter) or
- **96 Appetiser Plates** (20cm 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



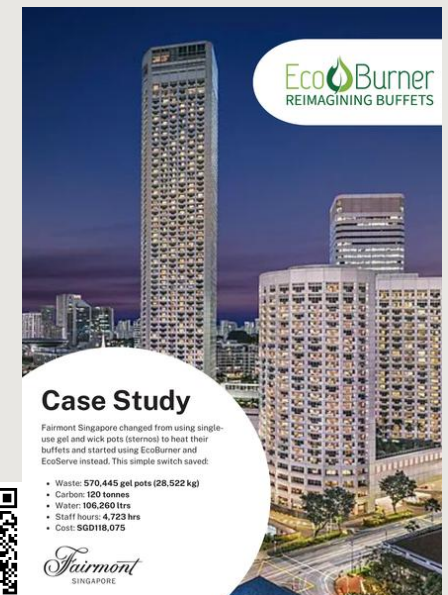
Fairmont Singapore

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



EcoBurner
REIMAGINING BUFFETS

Case Study

Fairmont Singapore changed from using single-use gel and wick pots (toasters) 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





Online Support & Training

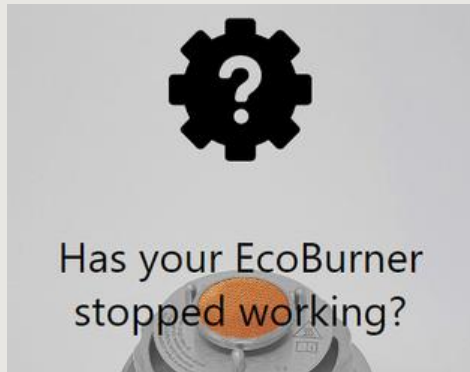
Training and Troubleshooting, Anytime

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



Powered By EcoBurner

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



EcoBurner

REIMAGINING BUFFETS

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