

EASTERN

Powered by EcoBurner

Reimagining buffets for

2022



**Zero
WATER**



**Less
CARBON**



**Zero
WASTE**





Eastern Tabletop have been known for supplying high quality products to the hospitality industry in the US for over 70 years. In this time, they have always been moving forward to offer their customers the most innovative buffet equipment. This had led to their most recent partnership with EcoBurner.

Although new to some US hotels, EcoBurner have been influencing changes to buffets around the world. Their premium product range gives venues serving buffet the opportunity to reduce their impact on our precious environment. EcoServe and EcoPan, powered by EcoBurner, eliminates the need for water at buffets, reduces carbon emissions by up to 75% and provides an alternative to single-use products like gels and wicks.

Eastern Tabletop chafing dishes can now be 'Powered by EcoBurner' to avail of these environmental benefits and ensure their buffets are sustainable into the future.

You can now choose to

Go GREEN with
EASTERN
Powered by **EcoBurner**

EASTERN

Powered by EcoBurner



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Breakthrough in chafing dish technology.

Waterless

chafing dishes now available



Save Time

- No filling or emptying water pans
- No waiting for water to heat up

Save Energy

- No wasted fuel heating water

Save Water

- Hotplate technology used instead of water

Better Quality Food

- Food is kept crispier as no condensation from water



EASTERN

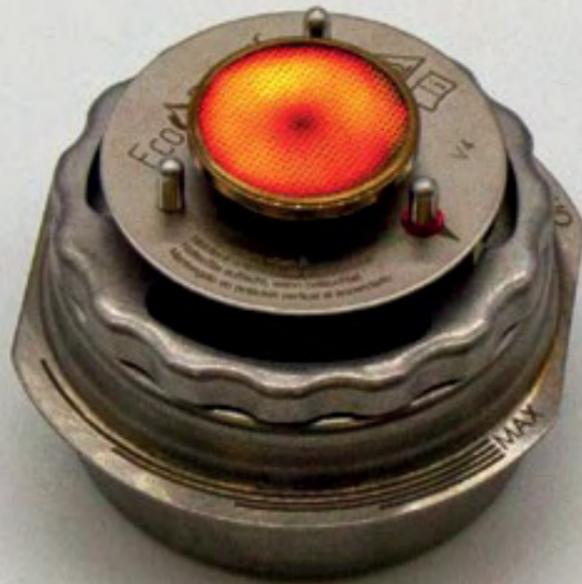
Powered by EcoBurner

Hot Buffets

Windproof

Suitable for INDOOR or
OUTDOOR buffet

ADJUSTABLE HEAT- up to 7
hours burn time per refill



PORTABLE - no
electricity or cables
required

SAFER - switches off if
overturned or
overheated.
Always cool-to-touch

REFILLABLE -
not single-use

EcoBurner
#EB18999



Introducing the EcoBurner System

5 refills per can - up to
36 hours burn time

CLEANER - no black smoky
residue left on cookware.

No toxic fumes - pleasant
atmosphere for guests

ZERO WASTE- all fuel
is used and cans are
recyclable

Less CARBON - up to 75% less
carbon than gels or wicks



EcoBurner Fuel
#EB19009



≡≡≡ EcoBurner Warming Tiles are completely WATERLESS and require NO ELECTRICITY so the HUB or ZOZZ can be easily set up anywhere!



Suitable for Outdoors

Windproof & Portable

- No electricity or cables required
- Warming tiles available to work with HUB & ZOZZ

EcoBurner is fully compatible with the Eastern HUB & ZOZZ systems

Choose a single or twin round or a GN warming tile to fit into the HUB or ZOZZ mobile buffet systems. These can be used with any other combination of tiles available from Eastern to create your ideal mobile buffet station.



GN Warming Tile
#EB1807GB



Modular - The EcoServe GN fits into the tile for use on the HUB or ZOZZ



Simply place lighting EcoBurners in the clips provided under the EcoTiles to create a truly mobile buffet system that requires no electric cables or costly batteries.



Double Round Warming Tile
#EB1803GB



Single Round Warming Tile
#EB1804GB



EcoTile Accessories

Non-stick aluminium and strengthened porcelain dishes for commercial use are available. These accessories compliment the HUB and ZOZZ systems to give chefs more premium presentation options. See page 32-37 for details.



GN Warming Tile with EcoServe GN, 2.6" Porcelain dish and Reinforced GN Glass Lid (Sold Separately).



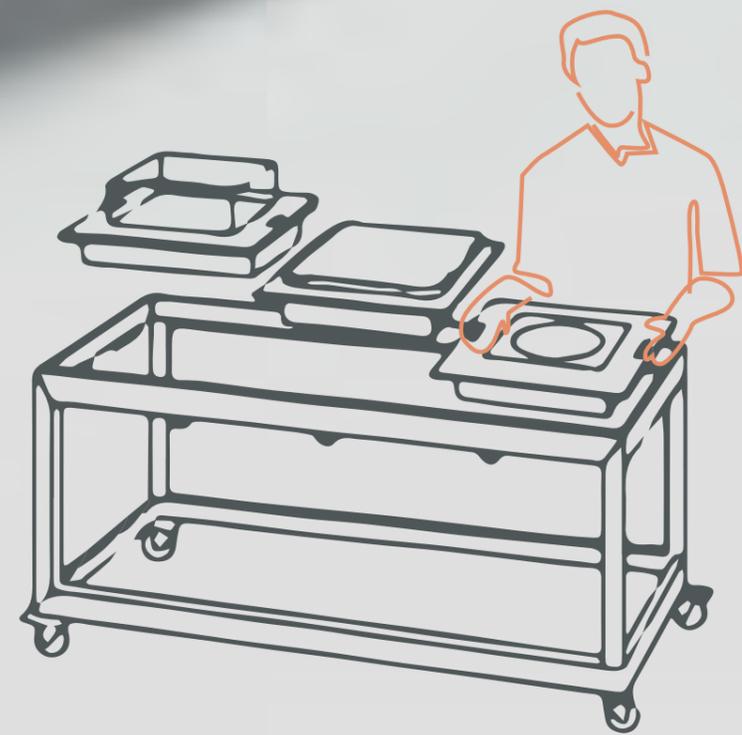
Twin Round Warming Tile with Round Aluminium Dishes and Glass Lids. (available separately, see page 36 & 37).





Design your Buffet to your Own Style

The EcoTile warming tiles can be mixed with any other Eastern tile to create your own buffet system according to your needs and style.





Ocean Coral & Turquoise, Riviera Maya, Mexico

Hilton Malta

Coca Cola Arena, Dubai

SO Sofitel, Bangkok, Thailand

Customers Around the World Having Great Experiences Using WATERLESS Chafing Dishes



Grand Mercure, Surabayaq, Indonesia

Paradise Food Festival, Mexico

Student Hotel, Amsterdam



Shangri-La, Singapore

Melia, Bali

Sheraton, Montreal, Canada

Eastern Products Powered by EcoBurner

Now you can use Eastern Tabletop chafing dishes, Powered by EcoBurner instead of single-use gels or wicks. The high quality chafing dishes you know and love can now add to your sustainability goals too by reducing carbon and waste. Model numbers 3114, 3124 and 3144 can also be used with EcoPan to completely eliminate the need for water. (See page 20 & 21 for more details on using the EcoPan to convert your GN chafing dishes)

5-STAR ROLLTOP CHAFERS

Park Avenue Collection | Rectangular, Round & Square

Convert to Waterless with EcoPan



Park Avenue Collection,
Rectangle,
Stainless Steel 8qt.
#3114

Pillard Collection | Rectangular & Round

Convert to Waterless with EcoPan



Pillard Collection,
Rectangle,
Stainless Steel 8qt.
#3124

P2 Collection | Rectangular & Round

Convert to Waterless with EcoPan



P2 Collection,
Rectangle,
Stainless Steel 8qt.
#3144



GO WATERLESS

Convert rectangle chafers to WATERLESS using the EcoPan. Simply remove the existing water pan and use EcoPan instead. Place an EcoBurner in the clips provided.



XYLO

Items are available in a variety of finishes, brushed or powder color. Visit www.EasternTableTop.com for full product details.

Convert any GN chafing dish to WATERLESS with EcoPan

Simply replace the water pans in your existing GN chafing dishes to convert to an EcoBurner system!



EcoPan
#EB15330



Waterless

No more filling, heating or wasting water.
Better quality food - no steam /condensation dripping.
Safer system for staff to handle.

Faster

Heats up in less than 10 mins.
No wasted time handling water.
Quicker buffet set-up and break-down.

Sustainable

Halve your running costs - only one EcoBurner is needed for indoor use.
Zero WATER. Zero WASTE.
Less Carbon.



Only one EcoBurner is needed for most indoor buffet set-ups.



Two EcoBurners are always needed for outdoor use

Boost the efficiency of EcoBurner if not using EcoPan

EcoBoost Max

To maximise fuel efficiency, we recommend using the EcoBoost MAX. Simply attach an EcoBoost bracket to the bottom of any chafing dish so that it brings the EcoBurner closer to the dish and creates a windproof heat chamber that disperses the heat more effectively. EcoBoost reduces the amount of fuel needed to keep food warm and enhances the wind proofing benefits so is ideal for outdoor use in any catering situation.

“EcoBoost reduces the amount of fuel needed to keep food warm and enhances the wind proofing benefits so is ideal for outdoor use in any catering situation.”



EcoBoost MAX
#EB11133



EcoBoost Mini
#EB11139



EcoBoost MINI

Some hotels simply can't attach the EcoBoost MAX to their chafing dishes so the MINI will do as an alternative in these cases, but we do recommend using EcoBoost MAX as it will be more efficient.

The EcoBoost MINI clips onto the top of the EcoBurner to prevent heat being deflected back onto the EcoBurner to improve efficiency and is an easy way to start using the EcoBurner under any chafing dish.

Use EcoBoost to convert Eastern Rolltop Chafers to EcoBurner



Place EcoBurner Here

Park Avenue Collection,
Square
Stainless Steel 4qt.
#3117



Place EcoBurner Here

Park Avenue Collection,
Round
Stainless Steel 8qt.
#3118



Place EcoBurner Here

Park Avenue Collection,
Round
Stainless Steel 4qt.
#3119



Place EcoBurner Here

Pillard Collection,
Round,
Stainless Steel 4qt.
#3128



Place EcoBurner Here

P2 Collection,
Round
Stainless Steel 8qt.
#3148



Safe and Sustainable Buffets



EcoBurner Fuel
#EB19009

EcoBurner
#EB18999



The WATERLESS Buffets

Filling chafing dishes with water is both time-consuming and wasteful which doesn't suit today's hotels that are looking to be more sustainable. EcoServe is a waterless replacement to chafing dishes that is quick and easy to set up in any location which gives venues huge flexibility to create their own buffets according to location preference, style and occupancy levels.

Commercial kitchens around the world are often built around the standard GN sizing. EcoServe GN suits this universal size and will work well with any GN sized dishes giving chefs seeking premium presentations a more modern look.



Eliminates Water

No more wasted energy heating up water and no need to carry water to the buffet making it safer for staff.

Quick & Safe

Hot in less than 10 minutes means you're set up and ready for guests quicker and changing food dishes is now a simple process of just replacing the serving dish.

Flexible

No electricity not only means no dangerous cables but also gives chefs the flexibility to use more or less EcoServe units in any location they choose allowing buffets to be redesigned to suit their needs and occupancy levels.

Lid is made of reinforced glass for commercial use.

Removable glass lid

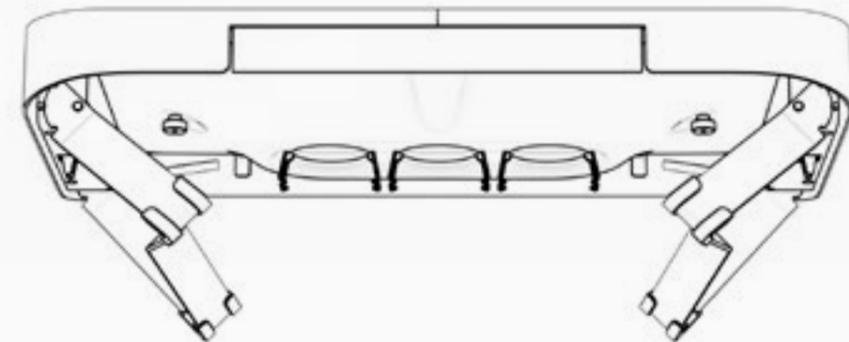
Soft-close lid

Condensation catcher to prevent wet food

Adjustable lid height to accommodate various height dishes.

Silicone feet to ensure non-slip

The legs are easily folded in for easy storage. EcoServe GN measures 20"x12"x2.8" (LxWxH) when legs are folded.





Convenient Storage

Space is often at a premium when it comes to storing buffet equipment, so we've designed the EcoServe GN with folding legs. This allows them to be stacked neatly for easy space-saving storage when not in use.

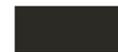


EcoServe GN is available to order in four finishes

Buffet food deserves to be presented in the most elegant way and the EcoServe GN gives chefs this opportunity to showcase their creations for maximum impact. It's innovative style and shape is unique; guests can see exactly what is available and chefs have complete autonomy to change the look of the buffet according to their own style.

Available in four finishes with an option to add a reinforced glass lid which includes a soft close hinge that can be adjusted according to the height of the dish being used. It features an intelligent condensation recirculating system whereby any condensate is quickly captured, returned to the heat source and evaporated before build-up, giving guests a clear view of the delicious food on offer.



 Powder-coated Black

#EB15320



 Powder-coated White

#EB15313



 Polished Stainless Steel

#EB15316



 Brushed Stainless Steel

#EB15314



Reinforced Glass Lid

#EB15311



EcoServe Round

EcoServe Round features all the benefits of the GN but increases the choice for chef to use different shapes and sizes to create unique and memorable guest experiences.

Available in two sizes and four finishes, the full range of EcoServe allows chef to create their own tailor-made buffets using different configurations in varying locations.

This means catering for large or smaller events can be easily achieved resulting in beautiful buffet presentations using less carbon, zero waste, and zero water

Powder-coated Black



Powder-coated White



Brushed Stainless Steel



Polished Stainless Steel



EcoServe Round Black Large
#EB15005



“ EcoServe Round features all the benefits of the GN but increases the choice for chef to use different shapes and sizes to create unique and memorable guest experiences.



Cold Buffets

≡ EcoServe Cool Packs fit the EcoServe GN and EcoServe Round to easily transform EcoServe to COLD service.



EcoServe Round Large Cool Pack
#EB15305



EcoServe GN Cool Pack
#EB15322





Premium Non-Stick Aluminium Dish - GN 1/1
#EB15315



2.6" Deep Porcelain Dish - GN 1/1
#EB15400



0.8" Shallow Porcelain Dish - GN 1/1
#EB15209



Divided Porcelain Dish - GN 1/1
#EB15401



Food Pan Options for HOT or COLD Display

To compliment the EcoServe GN, we offer a choice of robust, chip resistant GN 1/1 dishes. The 2.6" Deep Porcelain Dish has a capacity of 9.4 quarts while the 0.8" Shallow Porcelain Dish is more suited to displaying food such as canapes. The Divided Dish gives chefs the option of displaying two types of food in smaller quantities.

Porcelain is a popular choice for buffet displays everywhere but sometimes commercial kitchens may require a less breakable choice, so we've designed an aluminium dish to suit. Boasting superior thermal conductivity, exceptional durability and resistance to abrasion, this dish has a unique 3-layer reinforced Lotan non-stick surface that can be used for frying, baking and serving making it ideal for use in kitchen to EcoServe buffet.

Single Serve Options for HOT or COLD Display

The corona virus forced us all to think about safer ways to serve food in a pandemic world and we saw so many innovative products fill our newsfeeds. Our response was to introduce single-serve dishes to work with our EcoServe GN so that guests can 'grab n go' without having to touch anything other than their own portion. This unveiled further benefits that we think will stick around post-pandemic.

We all know that buffet is the most economical way to feed a large group of people and our single-serve dishes mean that chefs can still pre-prepare large quantities of food, ready for consumption when guests arrive. The 'grab n go' concept minimises guests handling of food while allowing for much more portion control meaning less food waste and the continuation of buffet as a method of food service that is more efficient than ever.

“ The corona virus forced us all to think about safer ways to serve food in a pandemic world and we saw so many innovative products fill our newsfeeds.



Portion Control

Different size dishes allow for different amounts of food such as 8oz rice or 2oz salmon. Guests are less likely to over-indulge as they'll usually pick up single individual portions leading to less food waste overall.

Fresher Food

Dishes can be replenished on a first-in, first-out basis meaning no more food left in corners of dishes for too long.

No Cross-Contamination

No shared utensils reduces cross-contamination and guests can be confident that no one else has touched their food.



Lid #EB15328
Dish # EB15325

Single-serve dish and lid - large (6 per EcoServe GN)



Lid # EB15329
Dish #EB15326

Single-serve dish and lid - square (8 per EcoServe GN)



Lid #EB15327
Dish #EB15324

Single-serve dish and lid - small (12 per EcoServe GN)



EcoServe Round Accessories

Cookware is an important element to buffet design, so we offer a carefully chosen selection to help chefs achieve their desired style. We also offer large and small Round Glass Lids so that you can purchase a selection of porcelain and aluminium dishes that fit the same lid.

A handy Pot Lid/ Spoon Rack is available so there is somewhere to store these accessories during service.



Large #EB15210
Small #EB15211



Premium Non-Stick Aluminium Dish

Unique in design, the base of the dish is designed to dock securely with the EcoServe that ensures maximum heat transfer and minimal movement. The coating used is one of the most premium non-stick high quality coatings available and it offers exceptional durability and resistance to abrasion so is ideal for use in commercial kitchens where a more robust choice is preferred.



Large #EB15321
Small #EB15319



Porcelain

Large and small commercial-use porcelain dishes that dock securely into the EcoServe round units are available. These premium dishes enhance lifestyle dining experiences as they provide chefs with an opportunity to go direct from oven to buffet display. The large has a capacity of 5.7 quarts and the capacity of the small is 3.8 quarts.



Large #EB15302
Small #EB15301



Glass Lids

Available in two sizes, large and small – these glass lids are designed to fit both the porcelain and aluminium round dishes so that you can mix your cookware for different styles and benefit from using the same-sized lids. They can be bought individually with the handle attached or in packs of 10 with the handle included but not attached.



Large #EB15305



EcoServe Cool Pack

Simply replace the heatpan on the EcoServe Round with a frozen Cool Pack to easily switch your EcoServe to cold service. Having this flexibility to easily change the use of your EcoServe is ideal for adjusting the menu according to your needs without having to change your equipment entirely.

COFFEE URNS

4-Star Ballerina Collection | Coffee Urns 5, 3 & 1.5 Gallon



5-Star Jazz Rock Collection | Coffee Urns 5 & 3 Gallon



EcoBoost MINI is required for efficient heating of coffee urns

4-Star | Coffee Urns 5 & 3 Gallon



A.

B.

C.

COLLECTION

MODEL#

BALLERINA

- 5 Gallon Stainless Steel #3135
- 3 Gallon Stainless Steel #3133
- 1.5 Gallon Stainless Steel #3131



JAZZ ROCK

- 5 Gallon Stainless Steel #3285
- 3 Gallon Stainless Steel #3283



4-STAR MODELS

- A. Park Avenue- 5Gal. Stainless Steel #3115
- A. Park Avenue- 3Gal. Stainless Steel #3113
- B. Pillar'd - 5 Gal. Stainless Steel #3125
- B. Pillar'd - 3Gal. Stainless Steel #3123
- C. P2 - 5 Gal. Stainless Steel #3145
- C. P2 - 3G al. Stainless Steel #3143



COFFEE URNS

EcoBurner provides adjustable heat for coffee

Piping hot coffee for up to 7 hours



No electricity required

Portable - bring your coffee anywhere it's needed

Demonstrate your environmental savings to your guests



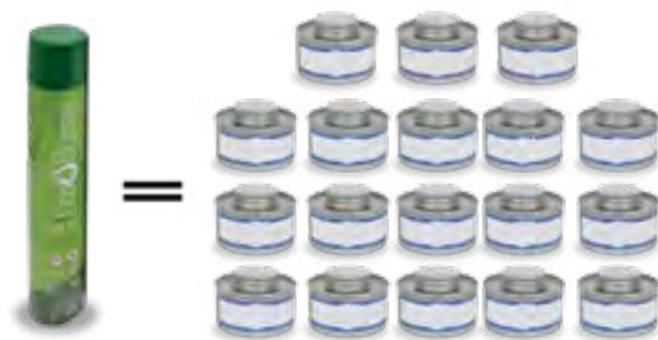
Powered by **EcoBurner**

Sustainable Buffets

Awareness of how travel impacts the environment is increasing among hotel guests, and hotels are catering to this demand by ensuring their practices are sustainable. All major hotels brands are now committed to limiting the negative impacts of their activities and many have implemented extensive initiatives to measure and reduce their energy, water, carbon and waste. Replacing gel or wick chafing fuel with EcoBurner is a simple step that any hotel can take to reduce their carbon, eliminate water usage and cut their waste to landfill.

Gels and wicks are usually only ever used once making them single-use items that go straight to landfill with leftover chemicals remaining inside. This isn't acceptable for the environment and we have a sustainable alternative that uses less carbon and can eliminate the need for single-use gel and wicks.

“ 75% less carbon emissions as independently certified by Carbon Footprint Ltd.



One EcoBurner fuel can = at least 18 (2-hour) chafing fuel pots.

Product used for typical 3-hour catering event	Total Emissions (gCO ₂ e)
Industry Standard (ethanol)	723
Industry Standard (methanol)	520
Industry Standard (DEG)	466
Induction Heater	1449
EcoBurner	159



Zero WATER

An average chafing dish uses at least 70 fl oz of water per service. EcoServe requires no water so massive amounts of water can be saved by switching.



Less CARBON

Up to 75% less carbon emissions as independently certified by Carbon Footprint Ltd.



Zero WASTE

The EcoBurner is refillable so no fuel is wasted and the EcoBurner fuel cans are recyclable. By switching to EcoBurner instead of single-use gels or wicks, huge amounts of waste are prevented from going to landfill.

Safer Buffets

In addition to the many environmental benefits of switching to EcoBurner, our system is the safer option. Any hotel manager that has used gel or wick pots knows the possible dangers such as the pots falling over accidentally and igniting. Nobody should take that risk to staff or guests.

The chemicals within gels or wicks are often poisonous if ingested and special protection equipment is recommended when handling them so it's not surprising that many corporate level managers are taking the decision to ban gels and wicks on their premises.



Cool to Touch

Patented safety devices within the EcoBurner means it never gets too hot to handle.



Automatic Shut-Off

Accidents happen but if the EcoBurner is knocked over, it instantly switches off preventing any risk of fire spreading.



No Open Chemicals

Gel and wicks are made up of chemicals that are poisonous to ingest and should never be used near food, this is not the case with EcoBurner.



**MATERIAL
SAFETY
DATA
SHEETS**



EcoBurner is non-toxic, requires no PPE and is fully approved for use in the vicinity of food. Our MSDS sheet carries much fewer warnings than any gel or wick product.

As EcoBurner fuel burns in the EcoBurner, it produces minimal Carbon Monoxide making it a safer choice for heating buffet near staff and guests.



Member of
WORLD ALLIANCE
for EFFICIENT SOLUTIONS | by **SOLARIMPULSE**
FOUNDATION

EcoBurner has been awarded the “Solar Impulse Efficient Solution” Label, a proof of high standards in profitability and sustainability.

Solar impulse identified 1000+ clean and profitable solutions to address environmental issues without compromising on economic growth and EcoBurner is one of them! This is thanks to the WATER and CARBON savings achieved by using the EcoBurner system instead of gel and wicks.

To receive the “Solar Impulse Efficient Solution” Label, EcoBurner was thoroughly assessed by a pool of independent experts according to 5 criteria covering the three main topics of Feasibility, Environmental and Profitability. All labelled solutions are part of the #1000solutions portfolio that are presented to decision-makers in business and government by Bertrand Piccard, Chairman of the Solar Impulse Foundation. The aim of this initiative is to encourage the adoption of more ambitious environmental targets and fast-track the implementation of these solutions on a large scale.



**WE ARE
PART OF
THE 1000
SOLUTIONS
TO CHANGE
THE
WORLD**

#1000solutions

EASTERN



The HUB & ZoZZ
warming tiles



Eastern
Coffe Urns



EcoServe
WATERLESS
Chafing Dishes



Eastern Rolltop Chafers

Convert to
WATERLESS
with EcoPan



Powered by EcoBurner

Product Codes

Product Category	Product Name	Product Code	Colour	Qty	Unit Length (inch)	Unit Width (inch)	Unit Height (inch)	Unit Weight (lbs)
EcoBurner & Fuel	EcoBurner	EB18999	n/a	1	4.21	4.21	2.99	0.759
	EcoBurner Fuel - 6 cans	EB19009	n/a	6	2.56	2.56	13.78	1.349
EcoPan	Waterless EcoPan - GN	EB15330	Stainless Steel	5	21.85	13.86	5.00	6.050
EcoBoost	EcoBoost MAX - 20 units	EB11133	n/a	20	8.86	3.94	0.98	0.172
	EcoBoost MINI X 20 units	EB11139	n/a	20	4.13	4.13	0.79	0.077
EcoServe GN	EcoServe GN - Polished Stainless Steel	EB15316	Polished Stainless Steel	1	20.04	11.97	6.30	11.550
	EcoServe GN - Brushed Stainless Steel	EB15314	Brushed Stainless Steel	1	20.04	11.97	6.30	11.550
	EcoServe GN - Powder-coated Black	EB15320	Black	1	20.04	11.97	6.30	11.550
	EcoServe GN - Powder-coated White	EB15313	White	1	20.04	11.97	6.30	11.550
EcoServe GN Accessories	Toughened Glass Lid - EcoServe GN (Hinge & Fittings included)	EB15311	n/a	1	22.05	16.30	5.71	7.876
	Single-serve dish - small (12 per EcoServe GN)	EB15324	White	1	4.80	3.50	1.57	0.506
	Single-serve dish - large (6 per EcoServe GN)	EB15325	White	1	6.46	4.61	0.98	0.741
	Single-serve dish - square (8 per EcoServe GN)	EB15326	White	1	4.57	4.57	1.57	0.581
	Lid for single-serve dish - small (12 per EcoServe GN)	EB15327	Transparent Blue	1	5.16	3.90	1.34	0.141
	Lid for single-serve dish - large (6 per EcoServe GN)	EB15328	Transparent Blue	1	6.85	5.04	2.20	0.216
	Lid for single-serve dish - square (8 per EcoServe GN)	EB15329	Transparent Blue	1	4.92	4.92	1.34	0.178
	2.6" Deep Porcelain Dish - GN 1/1	EB15400	White	1	20.87	12.80	2.87	9.764
	0.8" Shallow Porcelain Dish - GN 1/1	EB15209	White	1	20.87	12.80	1.18	13.090
	Divided Porcelain Dish - Gastronorm 1/1	EB15401	White	1	20.87	12.80	2.56	9.350
	Premium Non-Stick Aluminium Dish - GN 1/1	EB15315	Black	1	20.87	12.80	2.44	8.956
	EcoServe GN Cool Pack	EB15322	White	1	20.98	12.87	1.30	11.000
EcoServe Round Large	EcoServe Round - Black - Large	EB15005	Black	1	14.37	14.37	7.87	8.030
	EcoServe Round - White - Large	EB15007	White	1	14.37	14.37	7.87	8.030
	EcoServe Round - Brushed Stainless Steel - Large	EB15009	Brushed Stainless Steel	1	14.37	14.37	7.87	8.030
	EcoServe Round - Polished Stainless Steel - Large	EB15015	Polished Stainless Steel	1	14.37	14.37	7.87	8.030
EcoServe Round Large Accessories	EcoServe Round Cool Pack - Large	EB15305	White	1	10.55	10.55	1.57	3.469
	Premium Non-Stick Aluminium Round Dish- Large	EB15210	Arctic Grey	1	13.54	13.54	2.76	4.946
	Round Porcelain Dish - White - Large	EB15321	White	1	17.01	14.17	3.19	8.760
	Glass Lid - Large x 1 (Handle attached)	EB15302	n/a	1	13.78	13.78	2.76	2.981
EcoServe Round Small	EcoServe Round - Black - Small	EB15004	Black	1	11.89	11.89	6.50	5.280
	EcoServe Round - White - Small	EB15006	White	1	11.89	11.89	6.50	5.280
	EcoServe Round - Brushed Stainless Steel - Small	EB15008	Brushed Stainless Steel	1	11.89	11.89	6.50	5.280
	EcoServe Round - Polished Stainless Steel - Small	EB15016	Polished Stainless Steel	1	11.89	11.89	6.50	5.280

Product Codes

Product Category	Product Name	Product Code	Colour	Qty	Unit Length (inch)	Unit Width (inch)	Unit Height (inch)	Unit Weight (lbs)
EcoServe Round Small Accessories	Premium Non-Stick Aluminium Round Dish - Small	EB15211	Arctic Grey	1	11.54	11.54	3.15	4.345
	Round Porcelain Dish - White - Small	EB15319	White	1	14.49	11.93	3.03	6.303
	Glass Lid - Small x 1 (Handle attached)	EB15301	n/a	1	11.61	11.61	2.76	2.277
	Pot Lid Spoon Rack	EB15300	Stainless Steel	1	7.48	6.30	8.27	0.647
	EcoBurner USB Lighter	EB15307	n/a	1	10.04	1.18	0.79	0.638
	Filling Station	EB19502	n/a	1	7.48	4.53	8.66	2.816
EcoTile	EcoTile Twin round warming tile	EB15331	n/a	1	0.00	0.00	0.00	0.000
	EcoTile GN Warming tile	EB15332			0.00	0.00	0.00	0.000

Product Category	Product Name	Product Code	Shape	Capacity
5-STAR ROLLTOP CHAFERS	Park Avenue Collection	3114	Rectangle	8qt.
	Park Avenue Collection	3117	Square	4qt.
	Park Avenue Collection	3118	Round	8qt.
	Park Avenue Collection	3119	Round	4qt.
	Pillard Collection	3124	Rectangle	8qt.
	Pillard Collection	3128	Round	8qt.
	P2 Collection	3144	Rectangle	8qt.
	P2 Collection	3148	Round	8qt.
Coffee Urns	4-star Ballerina Collection	3135	5 gallons	
	4-star Ballerina Collection	3133	3 gallons	
	4-star Ballerina Collection	3131	1.5 gallons	
	4-star Jazz Rock	3285	5 gallons	
	4-star Jazz Rock	3283	3 gallons	
	4-star	3115	5 gallons	
	4-star	3113	3 gallons	
	4-star	3125	5 gallons	
	4-star	3123	3 gallons	
	4-star	3145	5 gallons	
	4-star	3143	3 gallons	

EASTERN

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