

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.

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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)

