



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.

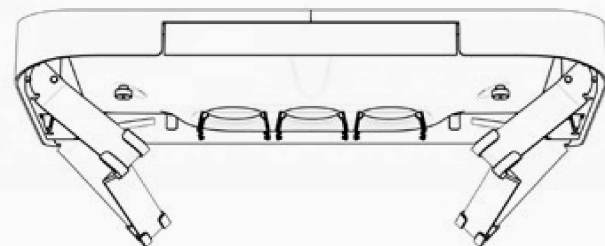
Flexible

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.



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



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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.