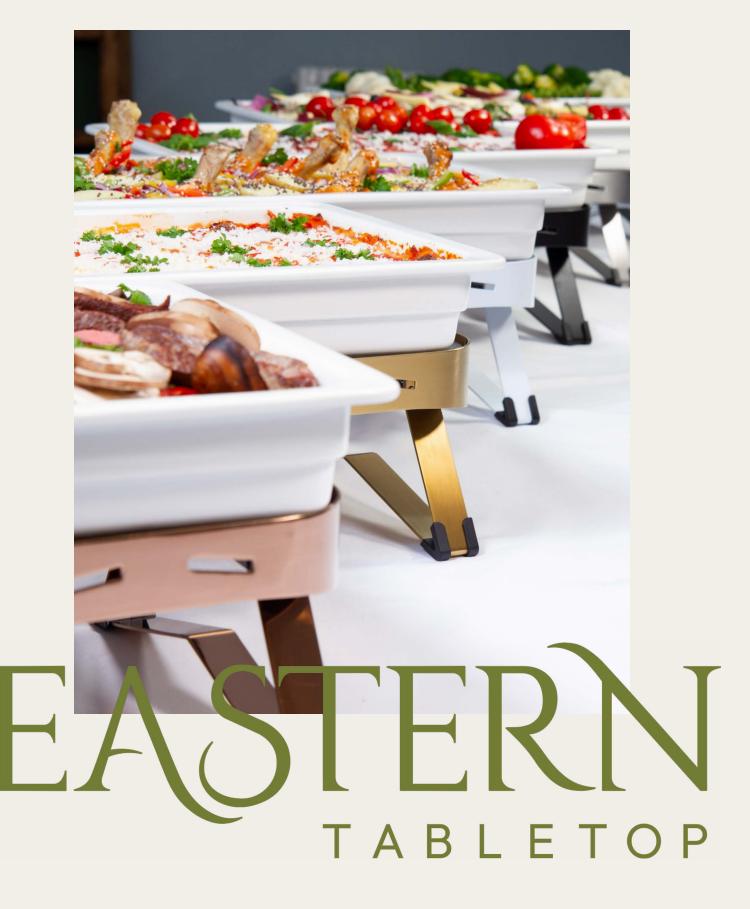
ECOBURNER HOT & COLD BUFFET SYSTEM







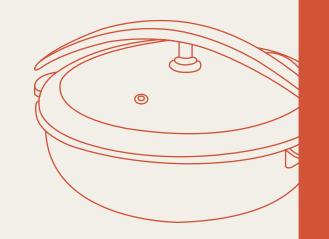
EASTERN

If you would like to receive our full product line catalog, simply send us an email at sales@easterntabletop.com or scan the QR code below for the PDF version.

Full product line available at Easterntabletop.com



www.EasternTabletop.com Toll-Free: 1-888-442-4142 Phone: 718-240-9525 sales@easterntabletop.com 50 Ingham Ave, Bayonne, NJ 07002



WELCOME TO EASTERN.

For over 75 years, we've been rethinking how buffets work — and how they should look. What began with smallware and buffet holloware has evolved into some of the industry's most advanced buffet systems, trusted by hospitality professionals worldwide.

From our headquarters in Bayonne, NJ, we run a state-of-the-art 10,000 sq. ft. design studio, a full-scale US-based factory, and an expansive, fully stocked warehouse. It's how we design smarter, move faster, and deliver the innovative solutions today's hospitality industry depends on.

Unveiling the Essence of Eastern Excellence.

At Eastern we believe great design does more than look good. It works hard, solves problems, and makes service simpler, faster, and better. Every product is engineered for ease of use, durability, and versatility – giving you designs that do more.

Sustainability is an essential part of our vision for the future. Our exclusive partnership with EcoBurner reflects that commitment – offering a safer, greener alternative to traditional buffet heating and setting a new standard in eco-friendly service.

This latest collection brings together everything we've learned in over seven decades of design and innovation. We're proud to present what's next for buffet service.



EcoBurner

The EcoBurner embodies the perfect balance of sustainability and innovation.

Shaping a future where progress and responsibility go hand in hand. This responsibility becomes effortless with the right product, designed for ease of use, and is readily available in a wide variety through Eastern, powered by EcoBurner.

About EcoBurner

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ECOBURNER

What is the **EcoBurner**?

A REFILLABLE BURNER THAT IS PLACED UNDER CHAFING DISHES TO PROVIDE HEAT FOR BUFFET FOOD, ELIMINATING THE USE OF WATER.

The EcoBurner is refilled with EcoBurner Fuel after each service so that every drop of fuel is used or saved for the next service. Each can of fuel gives up to 36 Hours of burn time.

EcoBurner



6 Cans #EB19009 Master Case 24 Cans #EB19903



EcoBurner #EB18999





ONE CAN **EcoBurner** FUEL



WICK POTS



EcoBurner IS COMPATIBLE WITH:



EcoServe: EcoRock Waterless Chafers & GN, Round **EcoPan:** Convert Existing Chafing Dishes to an EcoBurner System **EcoBoost:** Convert Existing Chafing Dishes & Coffee Urns to an EcoBurner System **EcoTiles:** Compatible with the HUB, ZOZZ, Q-Bik, and Ryze Buffet Systems **EcoHold:** Holds Food Hot or Cold for up to 5 Hours



EcoBurner LIGHTER #EB15307

EcoRock WATERLESS CHAFERS

Introducing the **EcoRock WATERLESS Chafer Collection**: The epitome of luxury and innovation in chafing dishes. Combining the EcoServe waterless technology with the timeless craftsmanship of the 7-star Jazz Rock line, this collection revolutionizes the way you serve and preserve your culinary creations at the buffet.

CONSTRUCTED FROM HEAVY-DUTY POLISHED STAINLESS STEEL

Rectangle 8qt, Square 6qt, and Round 6qt



EcoRock WATERLESS CHAFERS COME WITH A STAINLESS STEEL

FOOD PAN





Split Porcelain Dish Large Side 145 fl oz. Small Side 59 fl oz. #EB15401



2.6" Deep Porcelain Dish - 300 fl oz. #EB15400



0.8" Shallow Porcelain Dish #EB15209





Square 6QT. #EB15374G

8QT. Rectangle Premium Porcelain & Non-Stick Aluminum Dishes



2.6" Non-Stick Aluminum Dish - 300 fl oz.

#EB15336





EASTERN TABLETOP 11

EcoRock WATERLESS CHAFERS SHOW IN BLACK



Square 8QT. #EB15374GMB



Rectangle 8QT. #EB15375GMB

 Rund 6QT.

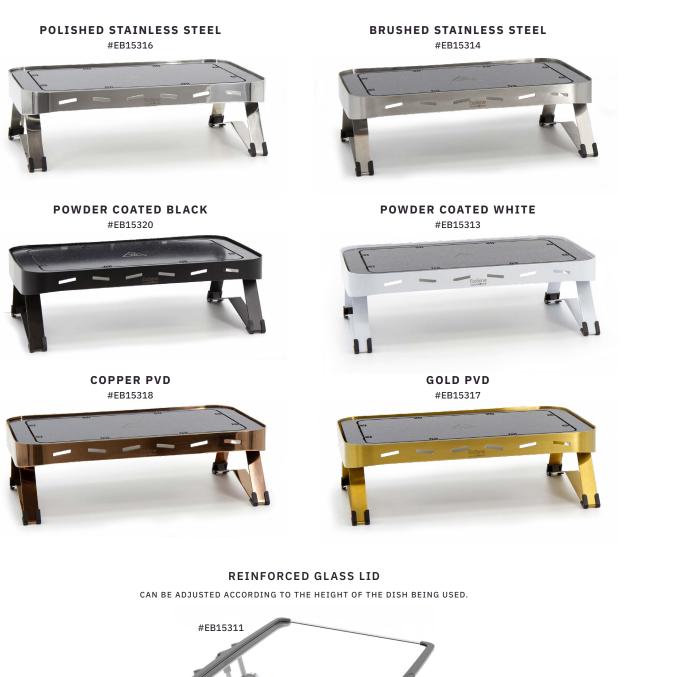
Watch Live Video For This Product.





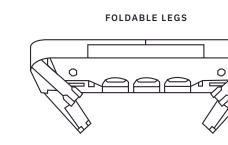
EcoServe GN IS THE FLEXIBLE ALTERNATIVE TO CHAFING DISHES

Improve the look and feel of any buffet set-up anywhere. Completely **eliminates the need for water**, by using hotplate technology instead of water pans, saving the energy needed to heat and transport vast amounts of water every set-up.











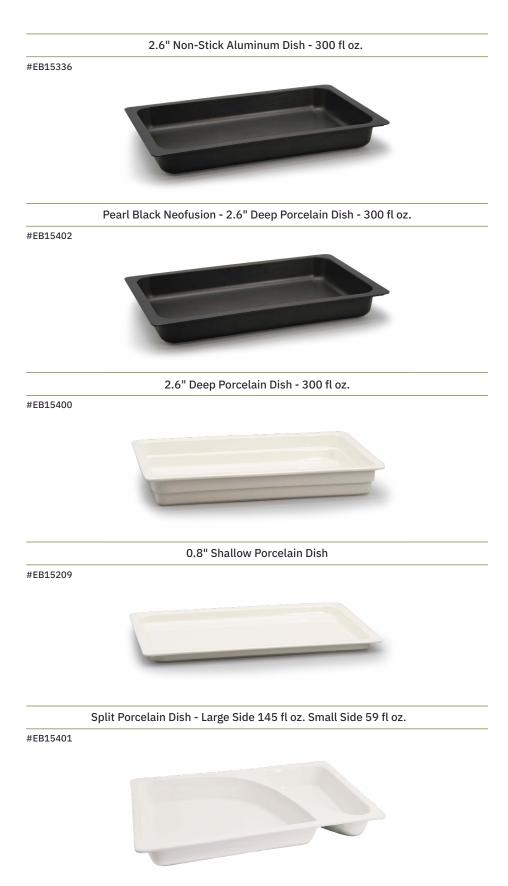
ECOSERVE GN FEATURES

STACKABLE FOR EASY STORAGE





ECOSERVE - GN FOOD PANS







Three types of dishes are available – 12 SMALL dishes fit on each EcoServe GN, six LARGE or eight SQUARE.





Small Tray #EB15322 Small Lid # EB15322





Single-Serve Dishes



Large Tray #EB15325 Large Lid #EB15325



Square Tray #EB15329 Square Lid #EB15329

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 & SIX FINISHES

Large: 14.9"D x 7.9"H Small: 11.9"D x 6.5"H



#EB15015 POLISHED STAINLESS STEEL - LARGE



#EB15016 POLISHED STAINLESS STEEL - SMALL

POWDER COATED



#EB15009 BRUSHED STAINLESS STEEL - LARGE



#EB15008 BRUSHED STAINLESS STEEL - SMALL

POWDER COATED



#EB15005 POWDER COATED BLACK - LARGE



#EB15004 POWDER COATED BLACK - SMALL



#EB15007 POWDER COATED WHITE - LARGE



#EB15006 POWDER COATED WHITE - SMALL

GOLD PVD



#EB15013 GOLD PVD - SMALL



LARGE	SMALL
Non-Stick Aluminum D	ish - Black Moonscape
#EB15218 13.5"D x 2.8"H	#EB15219 11.5"D×3.1"H
Non-Stick Aluminu	m Dish - Arctic Grey
#EB15210 13.5"D x 2.8"H	#EB15211 11.5"D x 3.1"H
Glas	s Lids
#EB15302 13.8" x 13.8" x 2.8"	#EB15301 11.6" x 11.6" x 2.8"



COPPER PVD



#EB15011C COPPER PVD - SMALL



CHANGE TO COLD SERVICE WITH THE ECOSERVE GN COOL PACK

Simply remove the hotplate and the heat pan from the EcoServe Round and place a frozen COOL PACK onto the EcoServe frame.

Perfect for seafood, salads, fruit and desserts!





GN Cool Pack #EB15322



SWITCH TO COLD SERVICE WITH THE ECOSERVE COOL PACK

Large Cool Pack #EB15305 10.6"D x 1.6"H





- Simply remove the hotplate and the heat pan from the EcoServe Round
 - and place a frozen COOL PACK onto the EcoServe frame.
 - Perfect for seafood, salads, fruit and desserts!





Each EcoPan saves 2,200 liters (581 Gal) every year if used instead of water pan!

GO WATERLESS

Convert your existing chafing dishes to waterless by replacing your current standard size GN water pans to the EcoPan.

Instead of using water to transfer heat to food dishes, the EcoPan uses hotplate technology to ensure consistent heat is delivered without the need for water. This is the most cost-effective method of going WATERLESS.



BENEFITS OF GOING WATERLESS

- 1. Staff no longer need to handle hot water.
- 2. No steam or condensation results in better quality buffet food.
 - 3. Energy is saved as no need to heat water.
- 4. Time is saved from filling + transporting water to / from the buffet area.
- 5. EcoPan heats up in less than 10 minutes making it a quicker set-up.

INDOORS Only 1 EcoBurner is needed for indoor buffet



OUTDOORS Use 2 EcoBurners outdoors.









Includes 8qt. Eco pan #EE3124



USE YOUR EXISTING FOOD PAN

COMBINED WITH YOUR **EXISTING CHAFER**

ECOBOOST MAX

TO MAXIMIZE FUEL EFFICIENCY, WE RECOMMEND USING THE ECOBOOST MAX.

Simply attach an **EcoBoost MAX** 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 Max bracketed to Chafing Dish





COFFEE URNS

Reduce carbon & waste using only THE EcoBurner with an EcoBoost MINI under any existing chafing dish or coffee urn.

The EcoBoost MINI clips onto the top of the EcoBurner (#EB18999) 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 or coffee urn.

EcoBoost MINI IS REQUIRED TO EFFICIENTLY HEAT EASTERN TABLETOP COFFEE URNS



COFFEE URNS

#EE11139

ECOBOOST MINI

The Eastern range of coffee urns can now be heated using the EcoBurner with an EcoBoost MINI clipped on to the top for a more efficient and consistent heat.

GRILL-TYPE CHAFERS

Use 1 EcoBurner on low with an EcoBoost MINI bracket under grill-type chafers. This will give a consistent radiant heat that is perfect for foods that need more controlled heat.

HINGED CHAFERS

Use 2 Eco Burners on high with EcoBoost MINI brackets under traditional hinged chafing dishes.

ROLL-TOP CHAFERS

Use 2 Eco Burners on high with EcoBoost MINI brackets under rolling-top chafing dishes.

PIPING HOT **COFFEE FOR UP TO 7 HOURS**

PORTABLE Bring your coffee anywhere it's needed

ADJUSTABLE HEAT

The EcoBurner provides adjustable heat for coffee



FULL RANGE OF EASTERN TABLETOP COFFEE URNS CAN BE FOUND ON PAGE 102.



The Eastern range of coffee urns can now be heated using the EcoBurner with an EcoBoost MINI clipped on to the top for a more efficient and consistent heat.



ECOTILES ARE AVAILABLE FOR ALL EASTERN TABLETOP COLLAPSIBLE BUFFETS



Eliminate electricity, cables and water within your buffet table system. EcoBurners are clipped into the clips underneath the tile to provide a constant heat source that **uses 75% less carbon**, zero waste and zero water.

SINGLE ROUND WARMING TILE #EB1804GB

A tile with a single round hotplate allows customers to use one large round dish on any of the mobile buffet table systems. EcoBurners (sold separately).



DOUBLE ROUND WARMING TILE #EB1803GB

A tile with two round hotplates allows customers to use two round dishes on any of the mobile buffet table systems. EcoBurners (sold separately).



GN WARMING TILE #EB1807GB

Watch Live Video

The EcoServe GN fits into the Eco Tile GN and is then used on any of The HUB, ZOZZ, Q-BIK or Ryze mobile buffet table systems. EcoBurners (sold separately) are clipped into the EcoServe GN to provide the heat source.



THE HUB MOBILE BUFFET + SINGLE ROUND WARMING TILE, GN WARMING TILE & THE DOUBLE ROUND WARMING TILE. (each sold separately)



ADD-ONS













Double Round Warming Tile shown with 2 Arctic Grey Non-Stick Aluminum Dishes and 2 Glass lids (sold separately).

EcoBurner #EB18999

EcoBurner Fuel #EB19009





EcoHold #EE19200 42" x 33" x 75"H

POWERED BY ECOBURNER ECOHOLD FOR INDOOR & OUTDOOR USE

Easily switch from **HOT or COLD** service with **Thermoflex Technology.** No electricity, cables or batteries required.

Powered HOT by EcoBurners (sold separately #EB18999) or Powered COLD by COOL PACKS (10 sets included).









FEATURES

- No electricity, cables or batteries required Powered by EcoBurners (sold separately **#EB18990**).
- Even heat distribution achieved through controlled venting to ensure that every plate stays hot.
- EcoBurners are adjustable durring service and can be removed or replaced as required.
- Double-glazed, toughened glass for clear view of contents within.
- Mechanical built-in thermometer to check temperature no battery needed.
- Continuous heat durring transport.
- Heavy-duty castors, handles and frame. Includes indoor wheels for easy transport.
- Doors open to 250 $^\circ$ for easy loading and unloading. Foot pedal door opening.

10 COOL PACKS

30 minutes to chill COLD for 5 hours

-	

POWER HOT

Holds 5 EcoBurners (EcoBurners not included)





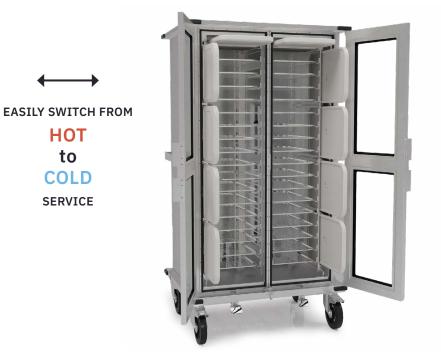
Includes: 32 Full-Size Perforated Pans (For hot or chilled plated service)

Expansion Kit Available (Doubles capacity to 128 dinner plates or 192 appetizer plates)



POWER COLD

Holds 10 sets of COOL PACKS (COOL PACKS included)





Holds 34 rectangle 8qt. dishes (Dishes not included)



EcoHold #EB19204 34.3" x 38.2" x 46.5"

EcoHold 16 is designed with the same great benefits as the EcoHold 32, and caters to smaller events.

Easily switch from HOT or COLD service with Thermoflex Technology. No electricity, cables or batteries required.

5 EcoBurner

30 minutes to heat up HOT for 5 hours



6 COOL PACKS 30 minutes to chill COLD for 5 hours



Folding work surfaces for enhanced convenience durring service.









Capacity: 16 Standard 8qt. Pans or 8 Sheet Pans

(For hot or chilled plated service)

Watch Live Video For This Product.



BACK

ECOBURNER STORAGE

EcoBurner Storage Rack #EB15337 20" x 10" x 4"H

EcoBurner STORAGE RACK

Your Solution for Efficient EcoBurner Management

The **EcoBurner Storage Rack** should be used to securely store the EcoBurners when they are not in use. Each rack holds 8 EcoBurners and can be stacked, allowing for efficient and organized storage.

EcoBurner STORAGE TROLLEY & EZFILL

The **Storage Trolley** holds up to 15 storage racks (120 EcoBurners) and provides an efficient back-of-house space for storing, refilling and organizing everything needed for EcoBurners.



Store EcoBurners UPSIDE DOWN when they are filled & ready for use.



Store EcoBurners **RIGHT-SIDE-UP** when they are empty & need to be filled.

Stackable Storage

VAVAV

VAVAVA

MAYAY

NAVAV.





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.

> EZFILL #EB19509 20" x 10" x 4"H



EcoBurner Storage Cart #EB15393 20" x 10" x 4"H

EZFill



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If you would like to receive our full product line catalog, simply send us an email at sales@easterntabletop.com or scan the QR code below for the PDF version.

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