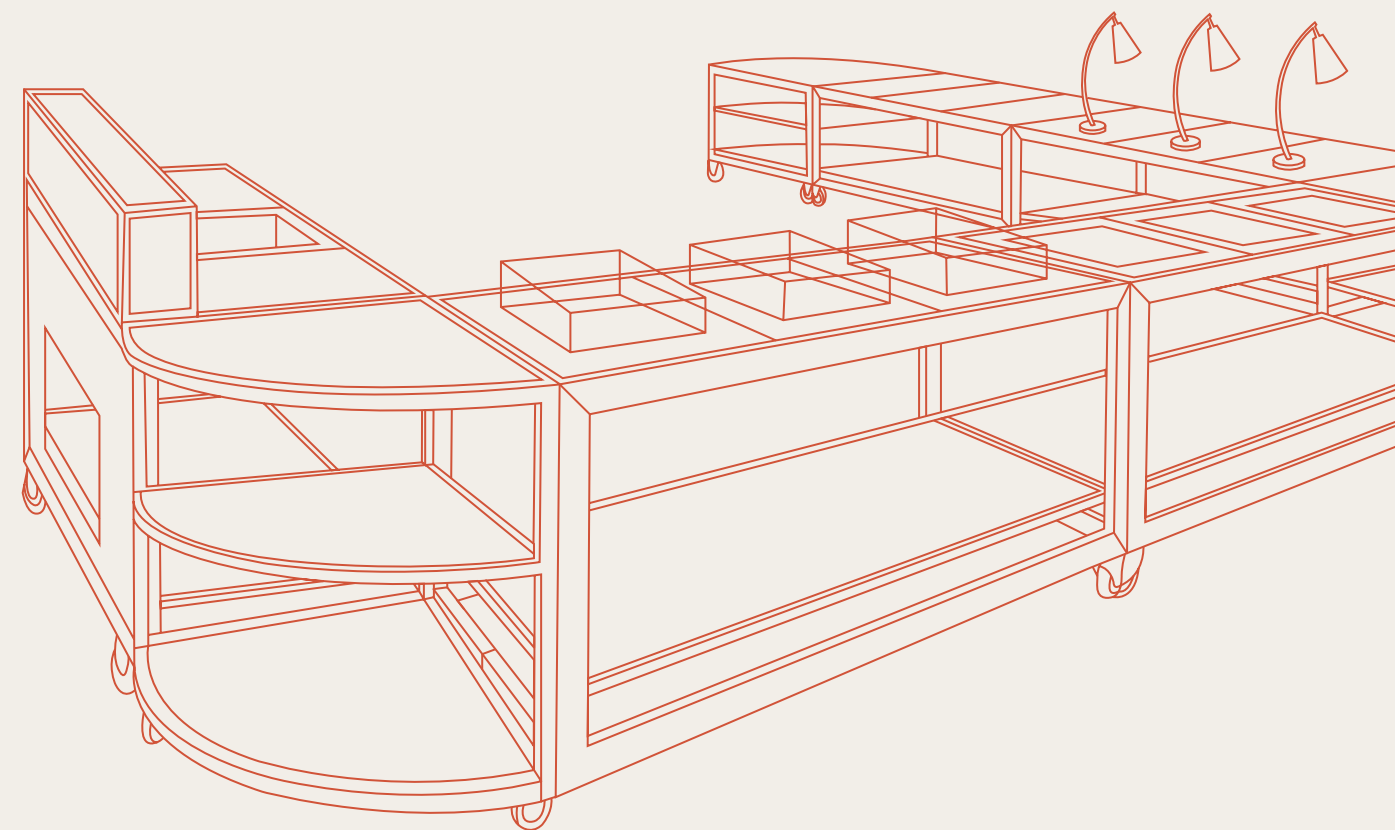


ECOBURNER HOT & COLD BUFFET SYSTEM

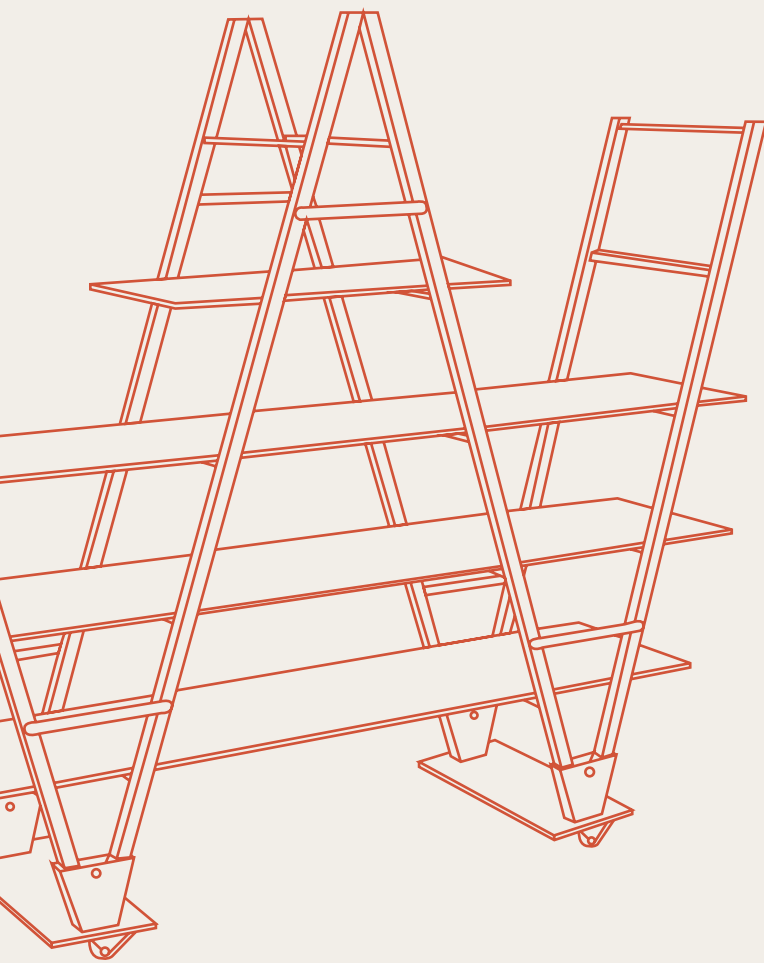


EASTERN
TABLETOP



EASTERN

T A B L E T O P

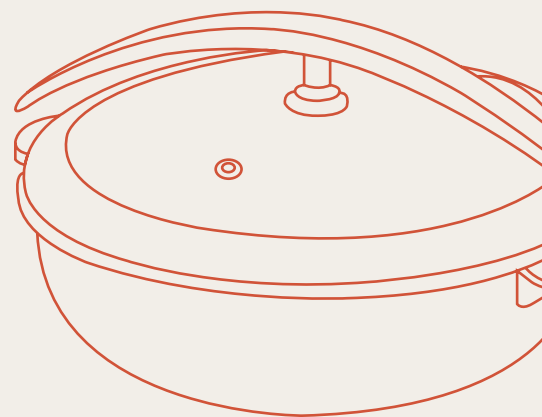


If you would like to receive our full product line catalog, simply send us an email at sales@easterntabletop.com or scan the QR code below for the PDF version.

Full product line available at [Easterntabletop.com](https://www.easterntabletop.com)



www.EasternTabletop.com
Toll-Free: 1-888-422-4142
Phone: 718-240-9595
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.

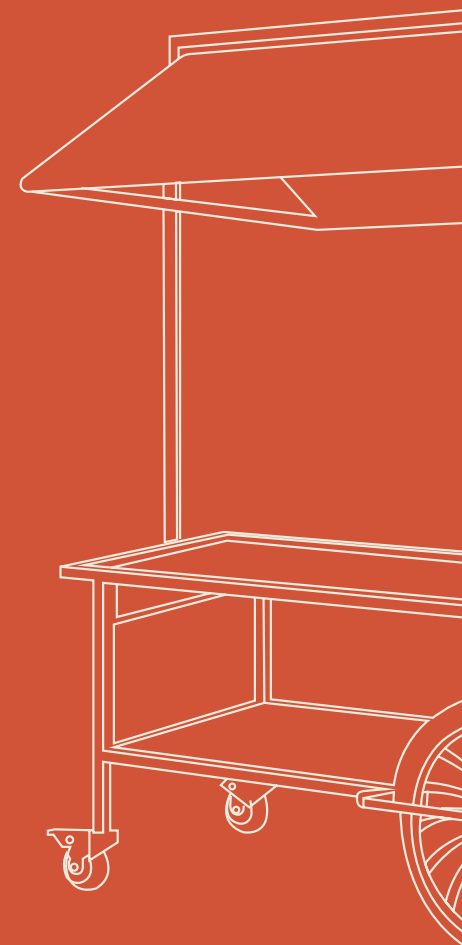
From our headquarters in Bayonne, NJ, we run a state-of-the-art 10,000 sq. ft. design studio, a full-scale US-based factory, and an expansive, fully stocked warehouse. It's how we design smarter, move faster, and deliver the innovative solutions today's hospitality industry depends on.

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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EcoServe GN + Round	14 - 19	EcoHold	30 - 33
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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.



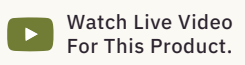
6 Cans #EB19009
Master Case 24 Cans #EB19903



EcoBurner
#EB18999



ONE CAN
EcoBurner
FUEL = 18 GEL
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 STORAGE RACK
#EB15337



EcoBurner FILLING STATION
#EB19502



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



Watch Live Video
For This Product.

EcoRock WATERLESS CHAFERS COME WITH A STAINLESS STEEL FOOD PAN



Square 6QT.
#EB15374G



Rectangle 8QT.
#EB15375G



Round 6QT.
#EB15378G

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

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

#EB15401



Pearl Black Neofusion
2.6" Deep Porcelain Dish - 300 fl oz.

#EB15402



2.6" Deep Porcelain Dish - 300 fl oz.

#EB15400



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

#EB15336



0.8" Shallow Porcelain Dish

#EB15209



STACKABLE

EcoRock
WATERLESS CHAFERS
SHOW IN BLACK



Square 8QT.
#EB15374GMB



Rectangle 8QT.
#EB15375GMB



Round 6QT.
#EB15378GMB

[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.

POLISHED STAINLESS STEEL
#EB15316



BRUSHED STAINLESS STEEL
#EB15314



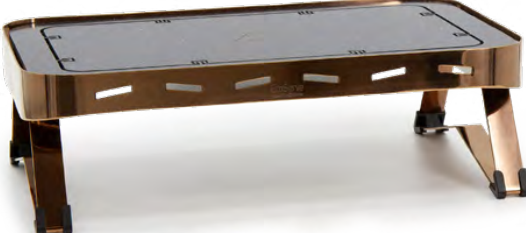
POWDER COATED BLACK
#EB15320



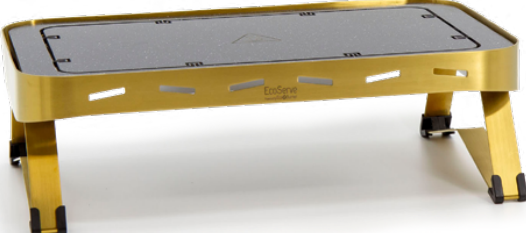
POWDER COATED WHITE
#EB15313



COPPER PVD
#EB15318



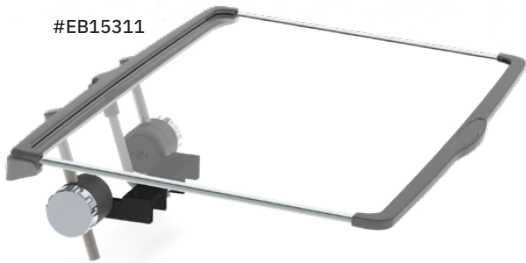
GOLD PVD
#EB15317



REINFORCED GLASS LID

CAN BE ADJUSTED ACCORDING TO THE HEIGHT OF THE DISH BEING USED.

#EB15311

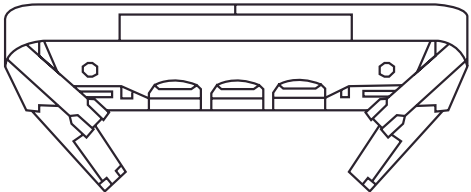


Watch Live Video
For This Product.

ECOSERVE GN FEATURES



FOLDABLE LEGS



STACKABLE FOR EASY STORAGE



ECOSERVE - GN FOOD PANS

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

#EB15336



Pearl Black Neofusion - 2.6" Deep Porcelain Dish - 300 fl oz.

#EB15402



2.6" Deep Porcelain Dish - 300 fl oz.

#EB15400



0.8" Shallow Porcelain Dish

#EB15209



Split Porcelain Dish - Large Side 145 fl oz. Small Side 59 fl oz.

#EB15401



Single-Serve Dishes

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



Small Tray #EB15324
Small Lid #EB15327



Large Tray #EB15325
Large Lid #EB15328



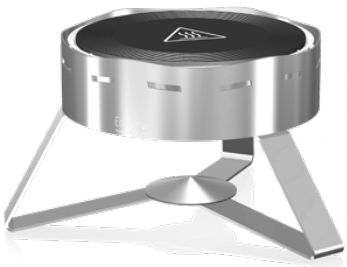
Square Tray #EB15326
Square Lid #EB15329

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



#EB15009
BRUSHED STAINLESS STEEL - LARGE



#EB15008
BRUSHED STAINLESS STEEL - SMALL



#EB15005
POWDER COATED BLACK - LARGE



#EB15004
POWDER COATED BLACK - SMALL



#EB15007
POWDER COATED WHITE - LARGE



#EB15006
POWDER COATED WHITE - SMALL



#EB15012C
COPPER PVD - LARGE



#EB15011C
COPPER PVD - SMALL



#EB15014
GOLD PVD - LARGE



#EB15013
GOLD PVD - SMALL



Watch Live Video
For This Product.

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

Pot Lid/Spoon Rack	
#EB15300 7.5" x 6.3" x 8.3"H	

ECOSERVE COOL PACK

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

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!

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



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**.

#EB15330



Watch Live Video
For This Product.

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



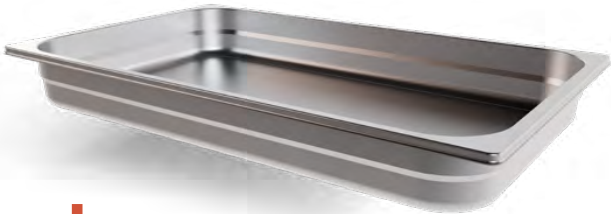
OUTDOORS

Use 2 EcoBurners outdoors.



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

USE YOUR EXISTING
FOOD PAN



DROP-IN NEW
EcoPan



COMBINED WITH YOUR
EXISTING CHAFER



Pillar'd Waterless Roll-top Chafer,
Includes 8qt. Eco pan
#EE3124

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
#EE11133
8.9" x 3.8" x 1"H



EcoBoost Max attached
to EcoBurner



EcoBoost Max
bracketed to Chafing Dish



ECOBOOST MINI

**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
4.1"D x 0.8"H
#EE11139



COFFEE URNS

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.

COFFEE URNS

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.

EcoBoost MINI IS REQUIRED TO EFFICIENTLY HEAT EASTERN TABLETOP COFFEE URNS

PORTABLE
Bring your coffee
anywhere it's needed

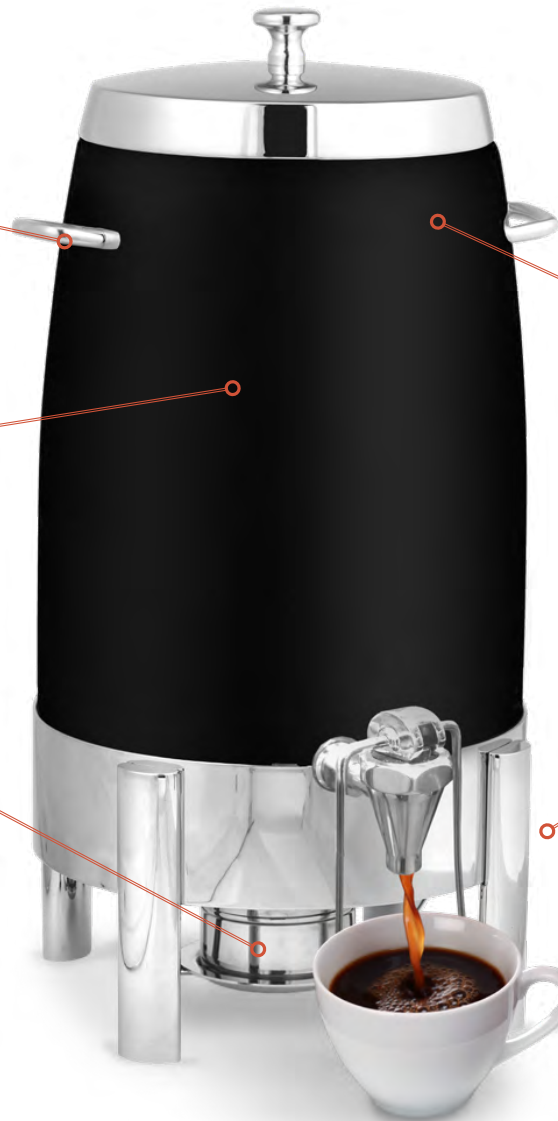
**PIPING HOT
COFFEE FOR UP
TO 7 HOURS**

ADJUSTABLE HEAT
The EcoBurner provides
adjustable heat for coffee

**NO ELECTRICITY
REQUIRED**

WINDPROOF
Suitable for indoors
or outdoor use

Jazz Rock #3285MB
Black



[Watch Live Video
For This Product.](#)

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

ECO TILES

ECOTILES ARE AVAILABLE FOR ALL EASTERN TABLETOP COLLAPSIBLE BUFFETS

**THE
HUB**

zozz
MODULAR FLAT PACK

Q-BIK

Ryze

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

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

Non-Stick Aluminum Dish - Black Moonscape

Large #EB15218
13.5"D x 2.8"H



Small #EB15219
11.5"D x 3.1"H



Non-Stick Aluminum Dish - Arctic Grey

Large #EB15210
13.5"D x 2.8"H



Small #EB15211
11.5"D x 3.1"H



Glass Lids

Large #EB15302
13.8" x 13.8" x 2.8"



Small #EB15301
11.6" x 11.6" x 2.8"



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

EcoBurner
#EB18999

EcoBurner Fuel
#EB19009



Watch Live Video
For This Product.

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).


5 EcoBurners
30 minutes to heat up
HOT for 5 hours




10 COOL PACKS
30 minutes to chill
COLD for 5 hours



 Watch Live Video
For This Product.

- 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 during 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 during transport.
 - Heavy-duty castors, handles and frame. Includes indoor wheels for easy transport.
 - Doors open to 250° for easy loading and unloading. Foot pedal door opening.

POWER HOT
Holds 5 EcoBurners
(EcoBurners not included)



↔
EASILY SWITCH FROM
HOT
to
COLD
SERVICE

POWER COLD
Holds 10 sets of COOL PACKS
(COOL PACKS 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**)



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

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.



FRONT



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.



Stackable Storage



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



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



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.

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



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.

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



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



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