

## Level 5 - EcoHold

# EcoHold 32 and EcoHold 16

Choose the EcoHold that fits your operation.

EcoHold is available in two sizes to suit different operational needs. Both models deliver the same hot and cold holding performance using ThermoFlex technology — the only differences are capacity and the number of EcoBurners or Cool Packs they can accommodate.

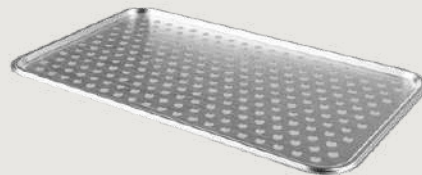
## EcoHold 32

Designed for high-volume banqueting.

- Includes **10 sets of Cool Packs** for chilled service
- Includes **32 perforated pans** for plated service
- Space for up to **6 EcoBurners** (sold separately)



**Cool Packs (included)**



**Perforated Plates (included)**



**EcoBurners (sold separately)**

## EcoHold 16

Designed for smaller venues or satellite service.

- Includes **6 sets of Cool Packs** for chilled service
- Includes **16 perforated pans** for plated service
- Space for up to **4 EcoBurners** (sold separately)



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Powered HOT

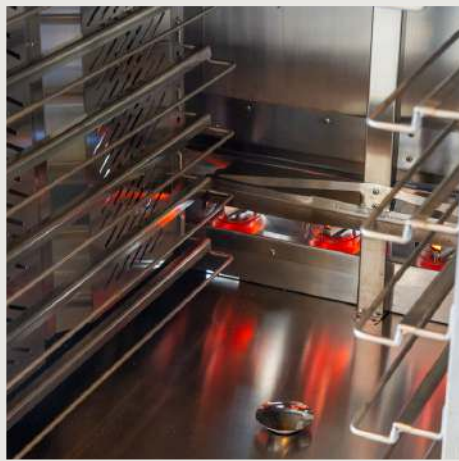
# HOT Mode

## Powered by EcoBurners



Powered by up to 6 EcoBurners in the EcoHold 32 and 4 EcoBurners in the EcoHold 16.

- No electricity, batteries, or cables required
- Even heat distribution through controlled venting
- Holds food hot for at least five hours, even during transport
- Adjust temperature by adding or removing EcoBurners



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**Powered COLD**

# COLD Mode

## Powered by Cool Packs



Cool Packs can also be used with EcoServe Edge Rectangle GN 1/1 for chilled buffet setups.

Powered by reusable Cool Packs — no electricity, cables, or batteries required.

- Includes Cool Packs for chilled service (EcoHold 32: 10 sets / EcoHold 16: 6 sets).
- Phase Change Material (PCM) maintains chilled conditions for at least five hours.
- Chill can be extended indefinitely by replacing Cool Packs with freshly frozen sets.
- Maintains a consistent chilled temperature during service and transport.



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# EcoHold 32 Capacity

## Made for High-Volume Banqueting

EcoHold 32 delivers maximum capacity for large-scale service, with space for standard GN pans or full plated setups to support high-volume banqueting.

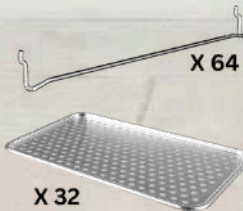
### EcoHold 32

- Holds up to 32 standard rectangle GN 1/1 food Pans (not included)
- Includes 32 perforated pans with capacity for:
  - **64 Dinner Plates** (11" diameter) or
  - **96 Appetizer Plates** (8" diameter)

### EcoHold 32 Expansion Pack #EB15341

Expansion Pack available to increase plated capacity:

- Includes 32 additional perforated plates and 64 additional rails, increasing capacity to:
- **128 Dinner Plates** (11" diameter) or
  - **192 Appetizer Plates** (8" diameter)



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# EcoHold 16 Capacity

## Compact and Flexible for Any Service Setup

EcoHold 16 offers the same hot and cold performance in a smaller footprint, with capacity for standard GN pans or plated service where space or manoeuvrability is a priority. With the optional Expansion Pack, its plated capacity can be increased to match the standard EcoHold 32.

### EcoHold 16

- Holds up to 16 standard rectangle GN 1/1 food Pans (not included)
- Holds 8 Sheet Pans (not included)
- Includes 16 perforated pans with capacity for;
  - **32 Dinner Plates** (11" diameter) or
  - **48 Appetizer Plates** (8" diameter)

### EcoHold 16 Expansion Pack #EB15343

Expansion Pack available to increase plated capacity:

Includes 16 additional perforated plates and 18 additional rails, increasing capacity to:

- **64 Dinner Plates** (11" diameter) or
- **96 Appetizer Plates** (8" diameter)

