

Hotels and resorts across the nation and even the world, offer guests convenient delectable meals through their room service operations. From the comfort of their rooms, guests can easily enjoy breakfast, lunch, or dinner. To guarantee the best experience, hotels must ensure food quality and safe temperatures when delivering food, especially with numerous orders in place. In order to keep hot food hot, room service operations utilize hot boxes or food warmer carriers. However, what heating type is best for your operation: electric or canned fuel?

As many hotels utilize one of these heating elements or even both, which one offers the most advantages? In the long run, using an electric hot box at your hotel may save you money, prevent employee injuries, and ensure the highest food quality. Learn more about the primary differences between using an electric hot box and canned fuel.

Cost

While the initial cost of purchasing electric hot boxes may be higher, the total cost of ownership is lower. Operating costs for an electric hot box are per KW hour compared to the continuous replacement costs of canned fuel. Since canned fuel may only last 4-6 hours, hotels could spend thousands of dollars at the end of a calendar year.



Canned fuel can also lead to more waste. With numerous cans and lids, what is the environmental factor of canned fuel? Also, there is the potential for employees to discard partially used cans, losing money for your hotel.

Safety

Electric hot boxes also offer a safer heating mechanism for employees. When using canned fuel, not only is it combustible, but the open flame is also potentially dangerous to the building and employees handling the meals. In addition to the possible burns employees could experience, there are also many fire safety codes associated with storing canned fuel. It is important for your hotel to know your state's guidelines and if canned fuel is even permitted.

Food Quality and Temperature



When using canned fuel to keep your guest's food warm, even though the heat may be constant, the temperature inside the box can be hard to regulate. Without the proper food temperature, meals could be overcooked, compromising your guest's satisfaction. Electric food warmer carriers offer a more precise preheating temperature control.

With a canned fuel operation, the customer's food quality could also be sacrificed if the fuel runs out during heating since many partially used cans are reused. This can create a hassle for employees when trying to gauge the amount of heat time remaining with half-used cans. Electric hot boxes can eliminate this concern.

Electric or Canned Fuel?

It is important for your hotel to evaluate which heating element is best for your room service operations. Personal preferences, the size of your room service operation, and the amount of orders you receive can play an important role in deciding what equipment is best for you. Run a cost analysis or test an electric hot box for a temperature holding comparison.

In the long run, electric food warmer carriers seem to present more advantages over using canned fuel. Using electric equipment may enable your hotel to reduce yearly costs, decrease waste, and improve safety all while serving your guests better quality meals at the appropriate temperature.

Which heating type (sterno or electric) do you use in your room service operation and why?