

# High Speed Oven

# Model

# Merrychef eikon® e2s



# Standard Features

- Accelerated Cooking Technology<sup>®</sup> combines three heat technologies:
- Tuned Impingement
- Microwave
- Convection
- Ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12" cavity in a 14" width footprint
- Cool to touch exterior
- Very easy to clean seam welded cavity with large rounded edges
- Variable high speed tuned impingement fan
- Quiet operation
- easyToUCH<sup>®</sup>, icon driven touchscreen controls
- Easy access front mounted air filter
- USB memory stick data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Stainless Steel construction
- Accessory storage on top of the oven
- Fits on a 600mm (23.6") worktop

# Options

Proiect

Quantity\_\_\_\_\_ CSI Section 11400

Approval\_ Date\_\_\_\_

Item

- "Trend" exterior:
  "Colour" coded exterior on stainless steel
- Soft edge front design
- Rail surrounding accessory storage on top of the oven

# Accessories

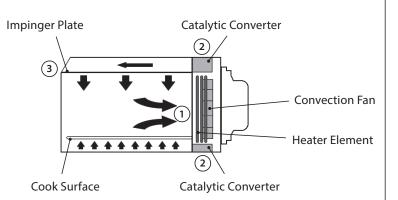
- Flat cook plate
- PTFE liners
- Griddle cook plate
- Perforated base baskets
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- Wire rack / jet plate
- Merchandising panel
- Adaptor for connecting two e2s units (Standard Power versions only)
- Other accessories by request

# Specifications

The eikon e2s is a premium small footprint high speed oven that is ideal for cafes, bistros, kiosks, snack bars or any other establishment where space is limited.

The eikon e2s is the ideal way to cook, reheat, toast and bake a wide array of food items such as panini, toasted sandwiches, pizzas and wraps.

Two standard power eikon e2s units can be connected together using an adapter (sold separately) to double your cooking capacity running off one 30/32A supply.



## HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, everytime.

NSF/ANSI 4

Manitowoc Foodservice UK Limited, Ashbourne House, The Guildway, Tel: +44(0)1483 464900

www.manitowocfoodservice.com www.merrychef.com



eikon<sup>®</sup> e2s

Fax: +44(0)1483 464905

Guildford, GU3 1LR, United Kingdom

**Old Portsmouth Road** 



# INCLUDED ACCESSORIES

- Flat cook plate
- Guarded hand paddle with supporting side walls
- Full size basket

eikon<sup>®</sup> e29

- Cool down pan
- Two non-stick cook plate liners

## CONSTRUCTION

• Stainless steel cavity and casework

## CONTROL SYSTEM

- Colour touchscreen, icon driven
- Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage
- USB memory stick data transfer

#### MICROWAVE POWER

- Distribution system, rotating active antennae
- Microwave settings, off or 5-100% in 1% increments

## CONVECTED HEAT

- Temperature settings OFF and from 100°C to 275°C / 212°F to 527°F in 1°C steps
- Distribution system, tuned impingement

## DIMENSIONS

MODEL	0\	/ERALL SIZE N	WEIGHT	
	HEIGHT	WIDTH	DEPTH	WEIGHT
e2s High Power	620mm	356mm	595mm	NET 61 kg (134 lbs)
"Classic" exterior	(24.4")	(14.0")	(23.4")	GROSS 70.4 kg (155 lbs)
e2s Standard Power	644mm	356mm	595mm	NET 51.7 kg (114 lbs)
"Trend" exterior	(25.4")	(14.0")	(23.4")	GROSS 61.1 kg (135 lbs)



## STANDARD POWER VERSION

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
UK	1N~ 220-230V 50Hz	Single Phase	L + N + E	13A	2990W	1000W	2200W	1000W** + 900W
EU	1N~ 220-230V 50Hz	Single Phase	L + N + E	16A	3680W	1000W	2200W	1000W** + 1300W
SA, BR	1N~ 220V 60Hz	Single Phase	L + N + E	13A	2860W	1000W	2200W	1000W** + 900W

#### **HIGH POWER VERSION**

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)			
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode	
EU, UK	1N~ 220-230V 50Hz	Single Phase	L + N + E	32A	6000W	2000W	2200W	2000W** + 2200W	
EU, UK	2N~ 380-400V 50Hz	Twin Phase	L1 + L2 + N + E	16A / 32A	2500W + 3300W	2000W	2200W	2000W** + 2200W	
JP	2~ 200V 50/60Hz	Two Pole	2P + GND	32A	6000W	2000W	2000W	2000W** + 2000W	
SA, BR	1N~ 220V 60Hz	Single Phase	L + N + E	32A	6000W	2000W	2200W	2000W** + 2200W	

\*This is not consumption. \*\*This is approx. microwave power output.

For further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office. Tel: +44 (0)1483 464901



Manitowoc Foodservice UK Limited,

- Ashbourne House, The Guildway,
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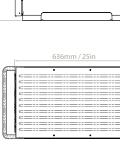
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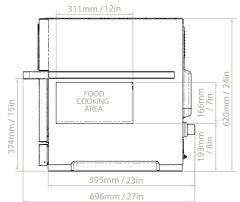


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902mm / 35in



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