

High Speed Oven

Merrychef eikon[®] e2s



Standard Features

- Rapid Cooking Technology combines three heat technologies:
- Tuned Impingement
- Microwave
- Convection
- UL certified 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
- easyTouch[®], icon driven touchscreen user interface
- Very easy to clean seam welded cavity with large rounded edges
- Quiet operation 45.3 dbA in standby mode
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Accessory storage on top of the unit
- Fits on a 60cm (23.6") worktop

Project ______ Item _____ Quantity _____ CSI Section 11400 Approval _____ Date ____

Options

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

Accessories

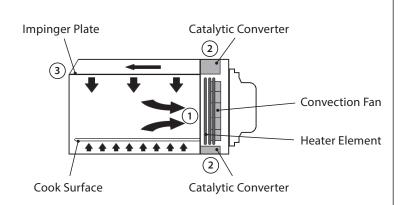
- Solid cook plate
- Cook plate liner
- Griddle cook plate
- Solid base baskets: full, half and quarter sizes available in various colours
- Guarded paddle with supporting side walls
- Cool down pan
- Merchandising panel
- Adaptor for operating two e2s units through one plug (Standard Power versions only)
- Other accessories by request

Specifications

The eikon[®] e2s is the first choice for anyone who wants to prepare fresh, hot food on demand where space is at a premium.

The eikon[®] e2s is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat.

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 grease filter (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.



Manitowoc Foodservice UK Limited, Ashbourne House, The Guildway,

Old Portsmouth Road

Tel: +44(0)1483 464900

www.manitowocfoodservice.com www.merrychef.com



Guildford, GU3 1LR, United Kingdom



INCLUDED ACCESSORIES MICROWAVE POWER Solid cook plate • Microwave settings, off or 5-100% in 1% increments • Guarded hand paddle with supporting side walls CONVECTED HEAT • Solid base basket, full size • Temperature settings OFF and from 100°C to 275°C / • Cool down pan 212°F to 527°F in 1°C steps • Two cook plate liners 902mm/35in CONSTRUCTION • Stainless steel cavity and casework 311mm/12in FOOD COCKING Ę ş 636mm / 25in Dimensional drawings 555nm/23in apply to "Classic" exterior 696 nm / 27 in Internal cavity width 311mm / 12in DIMENSIONS OVERALL SIZE WEIGHT MODEL HEIGHT WIDTH DEPTH STANDARD POWER VERSION HIGH POWER VERSION NET 61 kg (134 lbs) GROSS 70.4 kg (155 lbs) 356 mm 595 mm NET 51.3 kg (113 lbs) GROSS 60.7 kg (134 lbs) 620 mm eikon® e2s Classic (24.4") (14.0") (23.4")

274mm/15h

POWER REQUIREMENTS & OUTPUT

644 mm

(25.4")

STANDARD POWER VERSION

eikon® e2s Trend

		ELECTRIC	POWER OUTPUT (APPROX.)					
Country / Region	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
IN	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A	1730 W + 1950 W	1000 W	2200 W	1000 W** + 1300 W

NET 51.7 kg (114 lbs)

GROSS 61.1 kg (135 lbs)

HIGH POWER VERSION

		ELECTRIC	POWER OUTPUT (APPROX.)					
Country / Region	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
IN	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A / 32 A	2500 W + 3300 W	2000 W	2200 W	2000 W** + 2200 W

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

CEDA

Manitowoc Foodservice UK Limited, Ashbourne House, The Guildway, Old Portsmouth Road, Guildford, GU3 1LR, United Kingdom Tel: +44(0)1483 464900 Fax: +44(0)1483 464905

2 E

595 mm

(23.4")

356 mm

(14.0")

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NET 61.4 kg (135 lbs)

GROSS 70.8 kg (156 lbs)



317mm / 12k 35ém #/ 14h