

A new meaning of fast food.

Increase your turnover with great food fast at the touch of an **eikon™**.





is for easy – from cooking professionals to anyone, anytime and any place.

Merrychef is one of the world's leading designers and manufacturers of accelerated cooking products. The company has been pioneering the use of accelerated cooking technologies since the 1950s – and still remains a leading innovator.

We continuously invest in research and development and collaborate with leading food manufacturers and food service providers in order to reduce meal preparation times, cut down on waste, improve food quality and increase the profits of our customers.

Now you can benefit from the new trend within the appliances in our range; the Merrychef **eikon** range has been designed to deliver restaurant-quality food in 'fast food' times. The best part is the ultra-simple operation of our icon-driven menus; ensuring that every customer receives every dish in exactly the same first-class quality, regardless of who prepares it.

An appliance to suit all tastes

Appliances in the **eikon** range boast ultra-short cooking times and ultra-high energy efficiency. There is an appliance to suit your individual requirements.



Rapid Cooking:
Express preparation up to 15 x faster, crispy and hot .

- **e2:** paninis, pizza slices, toasted Subs in quick service restaurants or kiosks
- **e4:** pizza, flatbreads or chicken wings in pubs, restaurants, snack bars, service stations, quick service

Accelerated Cooking:
Up to 5 x faster

- **e3:** Tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
- **e5:** From high quality steaks and pies to batches of jacket potatoes and fish dishes, in larger restaurants and snack bars, pubs, bars, hotels, canteens/food counters or for caterers



Enjoy these benefits:

Easy to use

- Pictorial easyToUCH™ screen technology
- MenuConnect® software enables instant USB menu updates
- Monitored filter design for ease of daily maintenance

Guaranteed perfect results every time

- Precise power levels to cook the most delicate products
- Programmes downloaded across multiple outlets via USB memory stick

Reduced queuing and service times

- Increase speed, service, quality and freshness
- Four heating technologies (convected heat, Planar Plumes, impingement air and microwave energy)
- Cooks up to 15 x faster (than traditional cooking methods)

Improved safety

- The cool-to-touch oven means food heats quickly while the outside stays cool

Cost effective

- Cooking to order reduces waste
- Latest catalyst technology eliminates grease and reduces cook odours, avoiding the need for separate extraction and ventilation systems

Minimise lifetime operational costs

- Now available on energy efficient standby mode
- Reduced installation cost – with plug & play capability
- Reduced training times – with **eikon** driven controls
- Easy to clean
- In built diagnostics avoid unnecessary service calls
- Ethernet connectivity (optional)

Rapid Cooking – the fastest way to a delicious snack.

Crispy delights to take away in seconds; now possible with our new e2 and e4 appliances that are up to 15 x faster than traditional cooking methods. Our latest technology is a combination of microwave and hot air impingement or planar plumes. This enables you to open up completely new opportunities to provide exceptional dishes in 'fast food' times, all cooked to order.

Accelerated Cooking – preparing meals quickly and efficiently.

Do you want complete meals or baked products quickly and easily? Look no further than our e3 and e5. Now you can cook, bake and prepare food quickly and efficiently. From rapid batches of breakfast pastries to full service meals, the e3 and e5 provide an ideal solution to reducing waste and service times, whilst increasing your profits.



The new small oven opens up big opportunities.



A great opportunity for customers who are looking to capture additional hot food revenues but have previously been limited by space and expertise.

The compact e2 appliance lets anyone cook 'hot food to go' perfectly every time with the touch of an eikon.

With our e2 Twin, we offer you the new opportunity to connect two e2s together and double the capacity from one power supply.

e2 – the perfect solution for:

- Cafés and bistros with trendy menus
- Kiosks
- Smaller snack bars
- All suppliers of crispy snacks

e2 – perfect for the following dishes (examples):

- Paninis
- Pizza slices
- Chicken wraps

e2 and e2 Twin – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 10 x faster preparation times
- Very energy efficient and quiet (< 50dB)
- Compact design
- Download recipes via the USB port
- e2 Twin: operate two appliances through one electrical connection



High speed for more applications.



Need to produce lightning fast, crispy, hot food? Look no further than our easily-programmed, energy efficient e4. It combines the advantages of microwave and hot air impingement technology for extremely quick cooking with outstanding, repeatable food quality, even for large quantities. You can prepare your meals and ingredients to perfection up to 15 x faster.

e4 – the perfect solution for:

- Hotel
- Quick Service Restaurants
- Bars
- Restaurants
- Snack bars
- Service stations

e4 – perfect for the following dishes (examples):

- Pizza
- Wraps and Flat Breads
- Toasted Subs

e4 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 15 x faster preparation times
- Download recipes via the USB port
- Rapid cooking with high quality repeatable results
- Ventless operation
- Also perfect for preparing egg white dishes



Versatility, speed, and energy efficiency at the touch of an eikon.



Cook faster and save power with the energy efficient e3. The e3 is ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches. With its particularly compact design and up to 5 x faster preparation times, its three different cooking levels make it the ideal solution for power saving yet fast cooking and baking.

e3 – the perfect solution for:

- Shops
- Bakeries
- Smaller restaurants
- Butchers with lunch specials
- Snack stands

e3 – perfect for the following dishes (examples):

- Breakfast pasteries
- Baguettes and rolls
- Batches of breakfast items
- Toasted sandwiches

e3 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 5 x faster preparation times
- Download recipes via the USB port
- Cooking carousel for even browning
- Ventless option available



High volumes, reduced cook times, and premium quality.



Looking to serve your guests high quality and intricate dishes including premium quality steaks, pastries and fish? Enjoy premium quality fast with the e5. With its extra large capacity (2/3 GastroNorm), the e5 is perfect for simultaneous preparation of several dishes and/or side dishes. The e5 is capable of high volume productivity whilst being 5 x faster than traditional methods; the e5 is the best solution for larger restaurants, caterers and canteens.

e5 – the perfect solution for:

- Larger restaurants and snack bars
- Pubs
- Bars
- Caterers
- Hotels
- Canteens/food counters

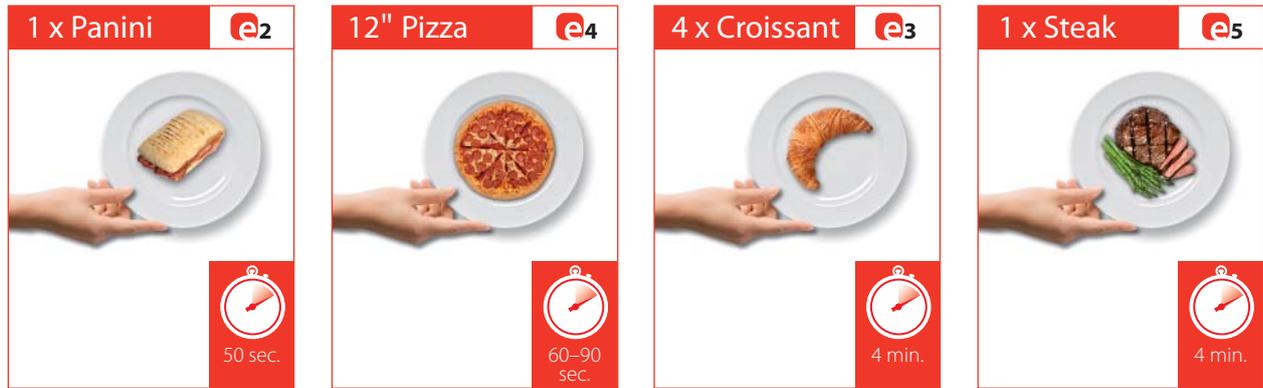
e5 – perfect for the following dishes (examples):

- Lasagne
- Baked potatoes
- Steaks
- Chicken wings
- Salmon in puff pastry

e5 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 5 x faster preparation times
- Extra large capacity 2/3 GN for simultaneous preparation of several dishes and side dishes
- Ventless option available

Technical Data



Product	Controls	Overall Dimensions (mm) (not including handle)			Power Output			Microwave power levels	Electrical Supply (50 Hz)	Electrical Supply (60 Hz)	Max Power / kW	Weight kg	Magn- etons	Supply -Europe (amps)	Supply -US (amps)
		Width	Depth	Height	100% m/w (W)	Convected heat (W)	Combi mode (W)								
e2	Touch screen	383	785	633	1000	2200	1000 + 1300	0% and 5%–100% in 1% incre- ments	single phase 230	N/A	3.4	68	1	16	N/A
e3 (EE)	Touch screen	597	622	548	700	3000	700/1500		Three- phase 380–400 Vac Single- phase 230 Vac. Refer to the spec sheet for other available country/ regional specific versions	N/A	3.0	62.5	1	13	N/A
e3 (XE)	Touch screen	597	622	548	700	3000	700/3000		N/A	4.3	62.5	1	32	N/A	
e3 (XX)	Touch screen	597	622	548	1000	3000	1000/3000		208/240 Vac Multi- voltage, (2P & E)	4.7	62.5	1	32	30	
e4	Touch screen	584	750	591	1500	3200	1500/3200		7.0	82.5	2	32	30		
e5	Touch screen	712	705	642	1400	3200	1400/3200		6.2	94.9	2	32	30		

Quality assured: BS EN ISO 9001 accreditation and CE marked.

Note: Depth with door open (including handle) e2: 1020mm; e3: 939mm; e4: 999mm; e5 992mm.
Measurements do not include clearances for ventilation. 60Hz available, please contact us.

Our policy is one of continuous improvement and the information in this leaflet is intended as a guide only.
Please refer to specification sheets available on our website for complete technical and installation details.

Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

