

Models

e4



Standard Features

- Accelerated Cooking Technology® combines three heat technologies:
 - Convection
 - Microwave
 - Impingement
- Ventless operation
- Rapid cooking up to 15x faster than a conventional oven
- Stainless Steel construction
- easyTOUCH® icon driven touch screen controls
- USB memory stick, data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Easy to clean interior
- Cool to touch door exterior
- Easy access front monitored air filter
- Quiet operation: Less than 50dbA in standby

Accessories

- Griddle Pan
- Rack
- Cool Down Pan
- Vitreous Enamel Oven Tray
- Handle
- Grill Pan Set (includes 4 Pans, 2 Handles & 2 Carriers)
- Bread Basket
- Pizza Paddle
- Merrychef® Oven Cleaner
- Merrychef® Oven Protector
- Aluminium Tray
- Slotted Turner

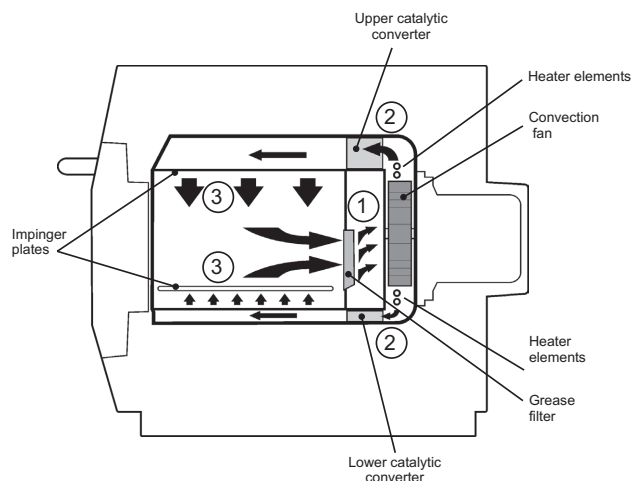
Specifications

The eikon® e4 is an ideal solution for Quick Service Restaurants, Service Stations, Hotels, Restaurants and Bars.

- The unit includes in-built catalytic converters eliminating the need for a ventilation hood.
- Oven controls allow multi-stage programming. Each program offers up to 6 stages each with its own time, microwave power settings and between stage instructions.
- The USB memory stick allows the user to upload and download up to 1024 new programs. A change of menu could be implemented simultaneously in remote sites using this feature.
- Approved metal baking trays can be used in the oven.

HOW IT WORKS

The convection fan pulls air in through the grease filter (1) which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.



STANDARD ACCESSORIES

- Rack
- Cool Down Pan
- Vitreous Enamel Tray

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.
- Safety system: ensures control area temperature is within limits.

MICROWAVE POWER

- Two magnetrons.
- Distribution system, rotating active antennae.
- Microwave settings, off or 5-100% in 1% increments.
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons.

CONVECTED HEAT

- Temperature settings 0°C off and from 100°C to 275°C in 1°C steps.
- Distribution system, recirculating airflow impingement.
- Convection fan setting, 10-100% in 1% increments.
- Safety system: oven cavity overheat detection.

DIMENSIONS

MODEL NO.	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e4	591mm (23.3")	584mm (23.0")	643mm (25.3")	82.5kg (182lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100%		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e4	7.0kW	1500W	3200W	1500W+3200W

ELECTRICAL SUPPLY				
COUNTRY	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	CURRENT /PHASE*
UK/EU	230V 50Hz	Single Phase	1P N & E	32 Amp
UK/EU	400V 50Hz	Dual Phase	2P N & E	32 Amp
Various	220V 60Hz	Single Phase	1P N & E	32 Amp
Various	220V 60Hz	Two Pole	2P-GND	32 Amp

*This is not consumption

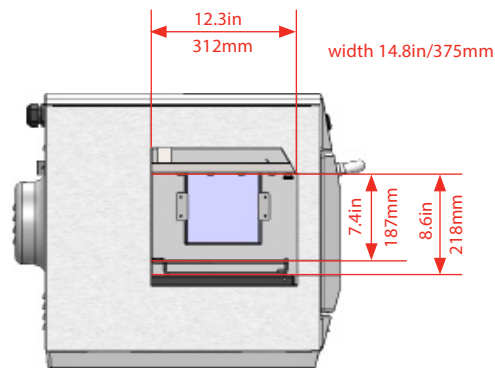
For oven models suitable for other 50Hz or 60Hz supply configurations, please contact the sales office.

For further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office.

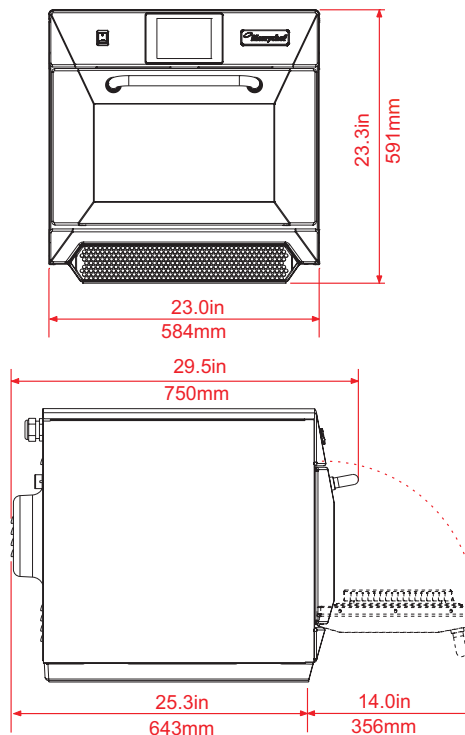
Tel: +44 (0)1483 464901

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Oven Cavity Dimensions



Oven Dimensions



INSTALLATION INFORMATION

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 50mm clearance to sides, top and rear to allow air to circulate freely.
- Allow sufficient clearance to the front of the oven for the door to open fully.

