

 **Merrychef**



Redefining Fast Food.
At the touch of an **eikon™**



 **Manitowoc**



Redefining Fast Food

There are no limits with the new Merrychef **eikon™** series. From fresh, hot and delicious convenience foods, to high quality fine dining, you can cook practically anything fast and to perfection – all with the ease of a touch screen.

Easy to use

- Pictorial easyToUCH™ screen technology
- MenuConnect® software enables instant USB menu updates
- Interlocking 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
- Three heating technologies (convected heat, impingement air and microwave energy)
- Cooks up to 15 times faster (than traditional cooking methods)

Improved safety

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

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 in energy efficient standby mode
- Reduced installation cost
- Reduced training times
- Easy to clean
- In built diagnostics avoid unnecessary service calls
- Ethernet connectivity (optional)

*"In tests the eikon™ series with new standby mode saved foodservice operators up to 25% in energy consumption."
Energy saving comparison tests conducted using the e5 in standby mode.*

At the touch of an **eikon™**

e stands for exciting innovations, ease-of-use, energy-saving efficiencies, the everywhere kitchen, excellent service, expanding menus, eliminating waste, ethernet capabilities and much more.

- **Faster cook times**
- **High quality food**
- **Energy saving standby**
- **Full menu flexibility**
- **Fresher food, less waste**
- **easyToUCH™ screen control**
- **Grease elimination & odour reduction**
- **Space-saving footprint**
- **Consistent results**
- **Fully programmable**
- **Network enabled**
- **Improved workflow**

Coffee Bars | Contract Catering | C-stores | Hotels | Pubs | Restaurants



The new eikon™ series cooks up to 15 times faster (than traditional cooking methods). New touch-screen control puts you only two touches away from any programmed menu item. New easy access filter ensures smooth operation and reduced maintenance time. Ventless cooking means you can cook practically anywhere.



We have an **eikon™** for that

The new **eikon™** series features touch-screen technology and energy saving standby mode to create more out of less. Accelerated Cooking Technology™ and a wide range of flexible options provide quality food, faster than ever.



High quality results up to 15x faster.



Redefining fast food in the grab and go sector the e3 speed cooking oven offers excellent results when cooking to order. Ideally suited for coffee shops, forecourts, convenience stores, bakeries, concessions, kiosks or any kitchen where space is a premium. Also available with a ventless option.



A ventless combination speed oven, the e4 combines convection heat, impingement air and microwave energy to achieve cook times up to **15 times faster** than conventional ovens.



Ideal when caterers need extra oven capacity to prime cook several items at the same time or to regenerate large multi-portion dishes. The e5 is redefining fast food in pubs, bars, restaurants, hotels and contract catering. Also available with a ventless option.

NOW SERVING	TIME
Ham & cheese croissant	45 seconds
Filo topped mushroom pie	70 seconds
Panini	80 seconds
Full English breakfast	85 seconds
Paella with chargrilled chicken and prawns	90 seconds
Four salmon fillets	120 seconds
Roast beef Yorkshire pudding wrap	120 seconds
12" pizza (from frozen)	180 seconds



Touching Testimonials

“ Merrychef supply a complete service, not just a piece of equipment. The new e3 is a dream, just press the pictorial icon and that's it. Perfect, quality food that's fast but not fast food. ”

Caroline Wright
– Restaurant Manager, Little Chef



“ The e4 helps us achieve our customer pledge to deliver sandwiches within two and a half minutes from order, whatever time of day. ”

Andrew McCulloch
– Director of European Operations, Subway®



“ Merrychef is central to our food offer which focuses on quality and speed. The ventless e4 has significantly reduced our costs. The easyTOUCH™ technology has drastically cut staff training requirements and the standby feature has reduced energy use by 25%. ”

Patrice Reid
– Retail Trading Manager, Topaz





Service, Support, Success

Merrychef always thinks out of the box. While others sell equipment, we work in partnership with customers to create total solutions powered by Merrychef innovation.

In partnership with major food manufacturers and hot food retailers, Merrychef continue to invest in research and development to increase energy savings, reduce queue times, eliminate waste and expand menus – increasing productivity to reduce customer costs and improve profits.

The support we offer begins with our dedicated food development team, bespoke oven designs and branded products – together with onsite training – a partnership approach other suppliers just can't match.

A focus on total cook solutions is supported by state of the art research and development facilities at Merrychef in Ash Vale, Hampshire and the Manitowoc Foodservice Technology Centre, Tampa, FL, USA.



Service Partnerships

We are passionate about service and proud of our reputation for providing outstanding service response and first time, on-site fix rates.

We believe in forging long term partnerships to ensure the highest levels of reliability, performance and the lowest total cost of ownership. We have developed many innovative service programmes tailored to suit individual operational needs.



Support Network

All Merrychef ovens are supported by a global network of Merrychef trained and certified chefs and engineers.



Over 80,000 Merrychef ovens cooking great food faster around the world

For the past 60 years Merrychef has been a leading innovator in advanced cooking technology and Accelerated Cooking Technology™ ovens. Today Merrychef ovens can be found hard at work in virtually every foodservice category imaginable.








Take a 'taste-drive' at one of our Live Cooking demonstrations around the world

We organise regular live cooking demonstrations at our UK head office and at dedicated catering colleges and distributors throughout Europe, Middle East, Africa, the Americas and Asia Pacific. Log on to our website www.merrychef.com for further details or request a demonstration at: projects@merrychef.com



Technical Specifications

Product	Controls	Overall Dimensions (mm) (not including handle)			Power Output			Microwave power levels	Electrical Supply (50Hz)	Electrical Supply (60Hz)	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)								
eikon series Microwave Combination Ovens															
 (EE)	Touch screen	597	622	548	700	1500	700/ 1500	0% and 5%-100% in 1% increments	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
 (XE)	Touch screen	597	622	548	700	3000	700/ 3000	0% and 5%-100% in 1% increments		N/A	4.3	62.5	1	32	N/A
 (XX)	Touch screen	597	622	548	1000	3000	1000/ 3000	0% and 5%-100% in 1% increments		208/240 Vac Multi- voltage, (2P & E)	4.7	62.5	1	32	30
	Touch screen	584	750	591	1500	3200	1500/ 3200	0% and 5%-100% in 1% increments			7.0	82.5	2	32	30
	Touch screen	712	705	642	1400	3200	1400/ 3200	0% and 5%-100% in 1% increments			6.2	94.0	2	32	30

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

Note: Depth with door open (including handle) 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.

