

Cooking Redefined



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 advanced 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 our product offering; Merrychef eikon™ speed ovens are 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.

A speed oven to suit all tastes

Ovens in the eikon™ Series offering boast ultra-short cooking times, ultra-high energy efficiency and are easy to use with the easyToUCH™ Touchscreen. There is a speed oven to suit your individual requirements.



Rapid Cooking:

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

- **eikon™ e2:** paninis, pizza slices, toasted subs in quick service restaurants or kiosks
- **eikon™ e4:** pizza, flatbreads or chicken wings in bars, snack bars, convenience stores, supermarkets or quick service restaurants

Accelerated Cooking:

Up to 5 x faster

- **eikon™ e3:** tasty convenience food or snacks in shops, bakeries, small restaurants, or concession stands
- **eikon™ e5:** high quality steaks, batches of potatoes or delicate fish dishes in larger restaurants, hotels, bars, cafeterias or contract catering



Enjoy these benefits:

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
- Programs downloaded across multiple outlets via USB memory stick

Reduced wait and service times

- Increase speed, service, quality and freshness
- Multiple combination heat 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 panels stay cool

Cost effective

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

Minimize lifetime operational costs

- Now available with energy efficient standby mode
- Reduced installation cost – with plug & play capability
- Reduced training times – with eikon™ driven controls
- Easy to clean
- Built-in diagnostics avoid unnecessary service calls

Rapid Cooking – the fastest way to a delicious snack.

Crispy delights to take away in seconds; now possible with our new eikon™ e2 and eikon™ e4 rapid cook ovens 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 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 convenience baked products quickly and easily? Look no further than our eikon™ e3 and eikon™ e5. Now you can cook, bake and prepare food quickly and efficiently. From rapid batches of breakfast pastries to full service meals, the eikon™ e3 and eikon™ e5 provide an ideal solution to reducing waste and service times, while increasing your profits.

eikon™ e2

The new small oven opens up big opportunities.



eikon™ e2 – the perfect solution for:

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

eikon™ e2 – perfect for the following dishes (examples):

- Paninis
- Pizza slices
- Chicken wraps

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 eikon™ e2 (width only 15") appliance lets anyone cook 'hot food to go' perfectly every time with easyToUCH™ control.

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

eikon™ 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
- Ventless operation
- Download recipes via the USB port
- eikon™ e2 Twin: operate two appliances through one electrical connection

eikon™ e4

High speed for more applications.



eikon™ e4 – the perfect solution for:

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

eikon™ e4 – perfect for the following dishes (examples):

- Pizza
- Wraps and Flat Breads
- Toasted Subs

Need to produce lightning fast, crispy, hot food? Look no further than our easily-programmed, energy efficient eikon™ 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.

eikon™ 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
- Uses 1/4 size metal pans

eikon™ e3

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



eikon™ e3 – the
perfect solution for:

- Shops
- Bakeries
- Smaller restaurants
- Cafes
- Food stands

eikon™ e3 – perfect for
the following dishes
(examples):

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

eikon™ e3 – enjoy these
benefits:

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

eikon™ e5

High volumes, reduced cook times,
and premium quality.



eikon™ e5 – the
perfect solution for:

- Larger restaurants and snack bars
- Bars
- Caterers
- Hotels
- Cafeterias/food counters
- Universities

eikon™ e5 – perfect for
the following dishes
(examples):

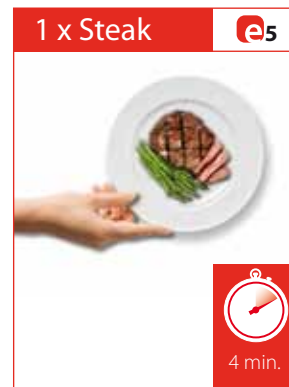
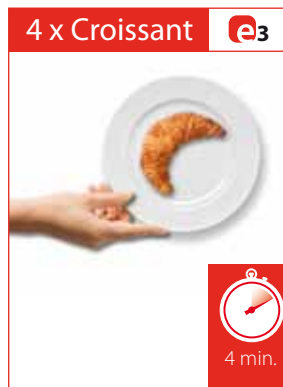
- Lasagna
- Baked potatoes
- Steaks
- Chicken wings
- Salmon in puff pastry

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

eikon™ e5 – enjoy these
benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 5 x faster preparation times
- Extra large capacity for simultaneous preparation of multiple menu items
- Ventless option available

Technical Data



| Product | Controls | Overall Dimensions (in.) (not including handle) | | | Power Output | | | Microwave power levels | Electrical Supply (60 Hz) | Max Power / kW | Weight lb. | Magn- etons | Supply -US (amps) |
|-------------------|-----------------|--|-------|--------|-----------------|-----------------------|-------------------|---|--|----------------------|---------------|----------------|-------------------------|
| | | Width | Depth | Height | 100% m/w (W) | Convected heat (W) | Combi mode (W) | | | | | | |
| e2 | Touch screen | 15 | 30.9 | 27 | 1000 | 2200 | 1000 + 1300 | 0% and 5%-100% in 1% incre- ments | 208/240 Vac Multi- voltage, Single phase | 3.4 | 149.9 | 1 | 20 |
| e3 (XX) | Touch screen | 23.5 | 24.5 | 21.6 | 1000 | 3000 | 1000/3000 | | | 4.7 | 137.8 | 1 | 30 |
| e4 | Touch screen | 23 | 29.5 | 23.3 | 1500 | 3200 | 1500/3200 | | | 7.0 | 181.9 | 2 | 30 |
| e5 | Touch screen | 28 | 27.8 | 25.3 | 1400 | 3200 | 1400/3200 | | | 6.2 | 207 | 2 | 30 |



Note: Depth with door open (including handle) e2: 40.2"; e3: 37.0"; e4: 39.3"; e5 39.1"
Measurements do not include recommended 2" clearance for ventilation on all sides.

Our policy is one of continuous improvement and the information in this brochure 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.

