



High Speed Ovens

In our breakneck industry, it's no small task to keep up with guests' tastes and stay ahead of the competition. But where others see only daunting challenges, we at Merrychef see ambitious and exciting ways to expand your opportunities.

Opportunities not just to streamline your business, but to bring genuine joy to your guests – today and tomorrow. With our unparalleled expertise and state-of-the-art technology, you can depend on us for our innovative thinking and product solutions that are as fresh as your ingredients.

That's how we're setting a new standard for speed of service, always raising the bar for high-quality guest experiences.

In a world where change is the only constant, we're proud to build products with the versatility to match, infusing your kitchen and entire organization with new and powerful opportunities.

Expanding Your Opportunities



Enjoy these benefits:

Easy to use

- Pictorial easyTouch® screen technology
- MenuConnect® software enables instant USB menu updates
- Interlocking filter design eases 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 20x faster as compared to conventional cook times

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
- Built-in diagnostics avoid unnecessary service calls
- Easy to clean

eikon® e2s



eikon® e4



eikon® e4s



eikon® e3



eikon® e5



eikon® e2s

Variety doesn't need much space.

Standard Features

- Rapid cooking, combining three heat technologies (tuned impingement, microwave, convection)
- UL certified ventless cooking capabilities through built-in catalytic converter than conventional ovens
- 12" cavity with a 14" wide footprint
- Cool-to-touch exterior
- Very easy to clean seam welded cavity with large rounded corners
- Quiet operation (45.3 dBA in standby mode)*
- Convection fan settings, 10-100% in 1% increments
- Easy access, front-mounted air filter
- USB memory stick data transfer of up to 1,024 cooking profiles
- Built-in diagnostic testing
- Stainless steel construction
- Accessory storage on top of the unit
- Fits on a 23.6" worktop
- Exhaust vent at rear of unit
- User-definable temperature bandwidth
- Best in class energy efficiency (0.7 kWh in standby mode)**

Go for a "Trend" design!

In addition to standard features this design option includes:

- Color-coded exterior, red & black, on stainless steel
- Front design with soft edges
- Rail surrounding accessory storage on top of the unit



User-friendly

Icon-driven touchscreen, combined with class leading cleanability offers easy operation, minimal training and increased efficiency. The class leading qualities of the eikon® e2s are not limited to its cooking performance.



Flexible

The versatile high speed oven that adapts to your evolving needs, through menu expansion on a single platform, thus future proofing your business. A wide range of culinary capabilities and more.



Productive

Ground-breaking cavity to footprint ratio! The eikon® e2s enables the highest throughput at premium quality, maximizing your return on investment. It delivers fastest cooking in the small footprint category.



eikon® e2s Trend - Red



eikon® e2s Trend - Black



eikon® e2s Classic

eikon® e2s – the perfect solution for:

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

eikon® e2s – perfect for the following dishes (examples):

- Paninis
- Pizza slices
- Chicken wraps

eikon® e2s and e2s Twin-enjoy these benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 20x faster preparation times
- Very energy efficient and quiet
- Ventless operation
- Download recipes via the USB port

eikon® e4s

High speed for more applications.



Enhance your experience for both staff and customer with one of the quietest rapid cooking ovens. Helping you create up to 15x faster cooked food without compromising on quality.

The e4s offers cheaper energy bills from one of the most energy efficient rapid cooking ovens.

It's easy and quick to train-in staff at the touch of an eikon® due to the pictorial easyTouch® screen technology.

eikon® e4s – the perfect solution for:

- Convenience Stores
- Quick Serve and Limited Serve Restaurants
- Hotel
- Universities & Schools

eikon® e4s – perfect for the following dishes (examples):

- 14" Pizzas
- Hand-held Snacks
- Subs/Wraps
- Potato Wedges

eikon® e4s – enjoy these benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 15x faster preparation times
- Ventless Operation
- Download recipes via the USB port
- 14" Cooking Chamber available
- Quiet Operation

eikon® e4



The e4 accelerated cooking oven combines three heat technologies - convection heat, impingement air and microwave energy - to achieve cook times up to 15x faster than conventional ovens. Ideal for quick and limited service restaurants, convenience stores, supermarkets, hotels and universities.

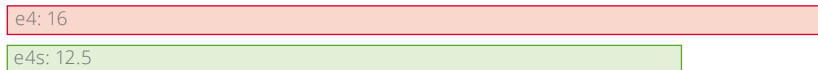
- Fast perfect results every time
- Uses standard ¼ size metal pans
- “Ventless cooking” technology standard

Compare the e4s to the e4.

25% Quicker¹



Startup Time (min)¹



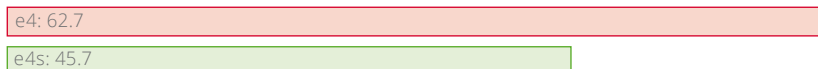
12" cheese pizza



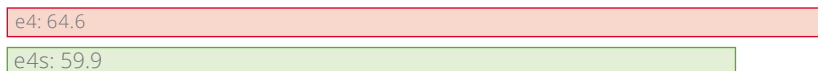
+50% Quieter^{2,3}



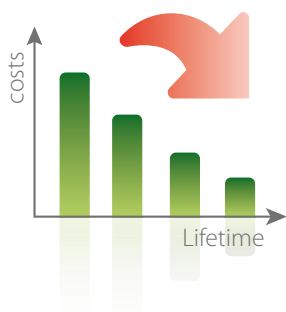
Standby mode (dBA)



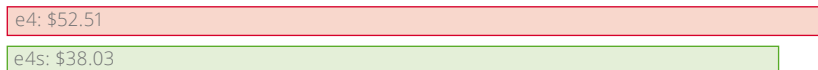
Combination mode, 100% microwave, 100% fan 250c (dBA)



Energy efficient = Total annual costs^{1,4}



Startup



Standby



¹ FSTC Report # 501311125-R1

² 45.7dBA measured 1m from the front of the oven in standby mode as measured by the Institute of Sound and Vibration Research (ISVR)

³ Source: ISVR (Institute of Sound and Vibration Research) report – September 2012 and June 2010

⁴ Based on 16 Hours per Day, 7 Days per Week, 200 Cycles per Day \$0.10 kWh, toasted sandwich Using energy calculator on Merrychef.com website

eikon® e3

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



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

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 5x faster preparation times
- Download recipes via the USB port
- Rotating carousel for even browning
- Ventless operation

eikon® e5

High volumes, reduced cook times, and premium quality.



*1x Steak
4 minutes*



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 5x faster than traditional methods; the e5 is the best solution for larger restaurants, hotels, caterers and cafeterias.

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

eikon® e5 – enjoy these benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 5x faster preparation times
- Extra large capacity for simultaneous preparation of multiple menu items
- Ventless operation

Merrychef high speed ovens

Product	Touch VScreen Control	Overall Dimensions (in.) (not including handle)			Power Output			Microwave power levels	Electrical Supply (60 Hz)	Max Power / kW	Weight lb.	Magnetons	Supply -US (amps)
		Width	Depth	Height	100% m/w (W)	Convected heat (W)	Combi mode (W)						
e2s	3	14	23.4	24.4	1000	2200	1000 + 1300	0% and 5%-100% in 1% increments	208/240 Vac Multi-voltage, Single phase	3.4	149.9	1	20
e3	3	23.5	24.5	21.6	1000	3000	1000/3000			4.7	137.8	1	30
e4	3	23	29.5	23.3	1500	3200	1500/3200			7.0	181.9	2	30
e4s	3	23	29.5	23.3	1500	3200	1800/3200			7.0	182	2	30
e5	3	28	27.8	25.3	1400	3200	1400/3200			6.2	207	2	30

Note: Depth with door open (including handle) e2s: 35"; 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.







Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem™, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

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