

A new meaning of fast food.

Increase your turnover with great food fast at the touch of an icon.



Fresh ideas. Flexible ovens.



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.

An appliance to suit all tastes.

Appliances in the eikon® range boast ultra-short cooking times, ultra-high energy efficiency and very easy to use with easyTouch Touchscreen. There is an appliance 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 pubs, restaurants, snack bars, service stations, quick service

Accelerated Cooking:

Up to 5 x faster

- **eikon® e3:** Tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
- **eikon® 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 high speed 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.

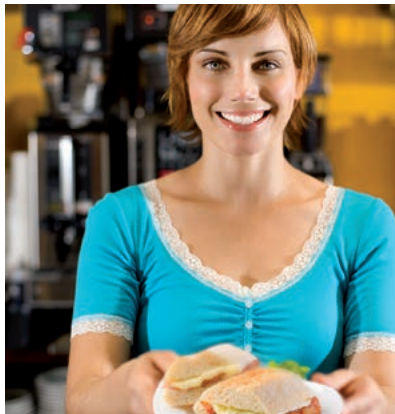
Crispy delights to take away in seconds; now possible with our new eikon® e2 and eikon® e4 appliances that are up to 15 x faster than traditional cooking methods. Our latest technology is a combination of microwave and hot air impingement or planar plumes. This enables you to open up completely new opportunities 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 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, whilst increasing your profits.

eikon® e2

The new small high speed oven opens up big opportunities.



eikon® e4

High speed for more applications.



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 38.3 cm) 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 (230V/16A).



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® 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

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 (< 50dB)
- Ventless operation
- Download recipes via the USB port
- eikon® e2 Twin: operate two appliances through one electrical connection

eikon® e4 – the perfect solution for:

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

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

- Pizza
- Wraps and Flat Breads
- Toasted Subs

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
- Also perfect for preparing egg white dishes

eikon® e3

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



eikon® e3 – the perfect solution for:

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

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

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

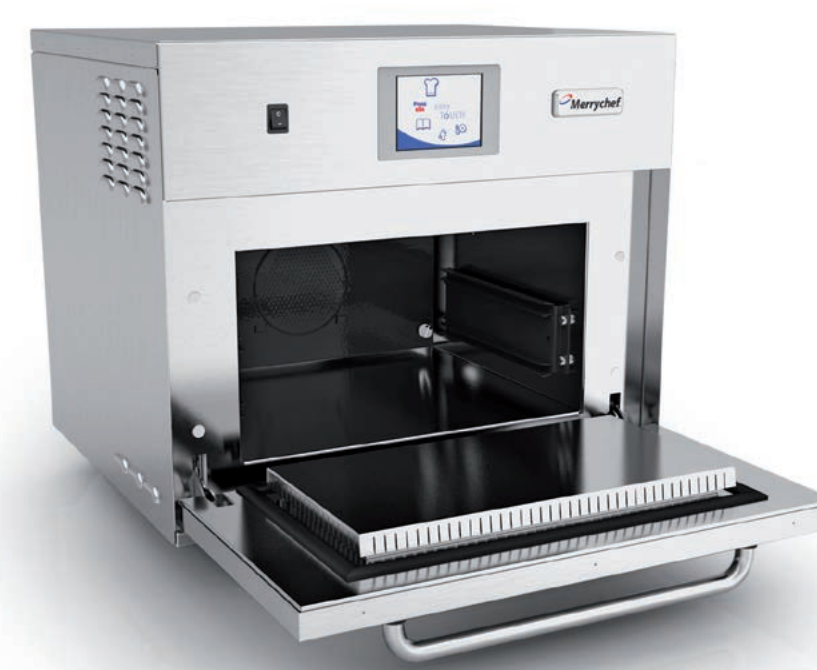
Cook faster and save power with the energy efficient eikon® e3. The eikon® e3 is ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches. With its particularly compact design and up to 5 x faster preparation times, its three different cooking levels make it the ideal solution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

eikon® 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

eikon® e5

High volumes, reduced cook times, and premium quality.



eikon® e5 – the perfect solution for:

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

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

- Lasagne
- 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 (2/3 GastroNorm), the e5 is perfect for simultaneous preparation of several dishes and/or side dishes. The eikon® 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.

eikon® 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)								
eikon e2	Touch screen	383	785	633	1000	2200	1000 + 1300	0% and 5%–100% in 1% increments	single phase 230	N/A	3.4	68	1	16	20
eikon 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
eikon e3 (XE)	Touch screen	597	622	548	700	3000	700/3000			N/A	4.3	62.5	1	32	N/A
eikon e3 (XX)	Touch screen	597	622	548	1000	3000	1000/3000				4.7	62.5	1	32	30
eikon e4	Touch screen	584	750	591	1500	3200	1500/3200			208/240 Vac Multi-voltage, (2P & E)	7.0	82.5	2	32	30
eikon 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) eikon® e2: 1020mm; eikon® e3: 939mm; eikon® e4: 999mm; eikon® 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 leader in foodservice operations that speaks the language of our partners from sales to aftercare. Manitowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you're ready to talk foodservice, Manitowoc speaks your language.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®