

# High Speed Oven

## Model

Merrychef eikon® e2s

“Trend” Exterior



“Classic” Exterior



## Standard Features

- Accelerated Cooking Technology® combines three heat technologies:
  - Tuned Impingement
  - Microwave
  - Convection
- Ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12” cavity in a 14” width footprint
- Cool to touch exterior
- Very easy to clean seam welded cavity with large rounded edges
- Convection fan setting, 10–100% in 1% increments
- Quiet operation
- easyToUCH®, icon driven touchscreen controls
- Easy access front mounted air filter
- USB memory stick data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Stainless Steel construction
- Accessory storage on top of the oven
- Fits on a 600mm (23.6”) worktop

## Options

- “Trend” exterior:
  - Colour-coded exterior on stainless steel
  - Soft edge front design
  - Rail surrounding accessory storage on top of the oven

## Accessories

- Flat cook plate
- Two cook plate liners
- Griddle cook plate
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- Merchandising panel
- Adaptor for connecting two e2s units (Standard Power versions only)
- Other accessories by request

## Specifications

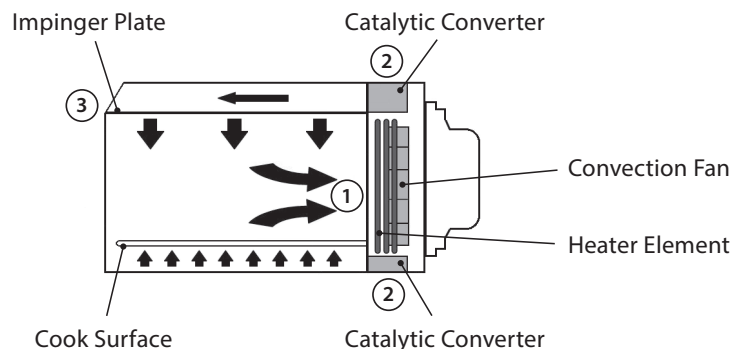
The eikon e2s is a premium small footprint high speed oven that is ideal for cafes, bistros, kiosks, snack bars or any other establishment where space is limited.

The eikon e2s is the ideal way to cook, reheat, toast and bake a wide array of food items such as panini, toasted sandwiches, pizzas and wraps.

Two standard power eikon e2s units can be connected together using an adapter (sold separately) to double your cooking capacity running off one 30/32A supply.

### HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, everytime.



**INCLUDED ACCESSORIES**

- Flat cook plate
- Guarded hand paddle with supporting side walls
- Solid base basket, full size
- Cool down pan
- Two cook plate liners

**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

**MICROWAVE POWER**

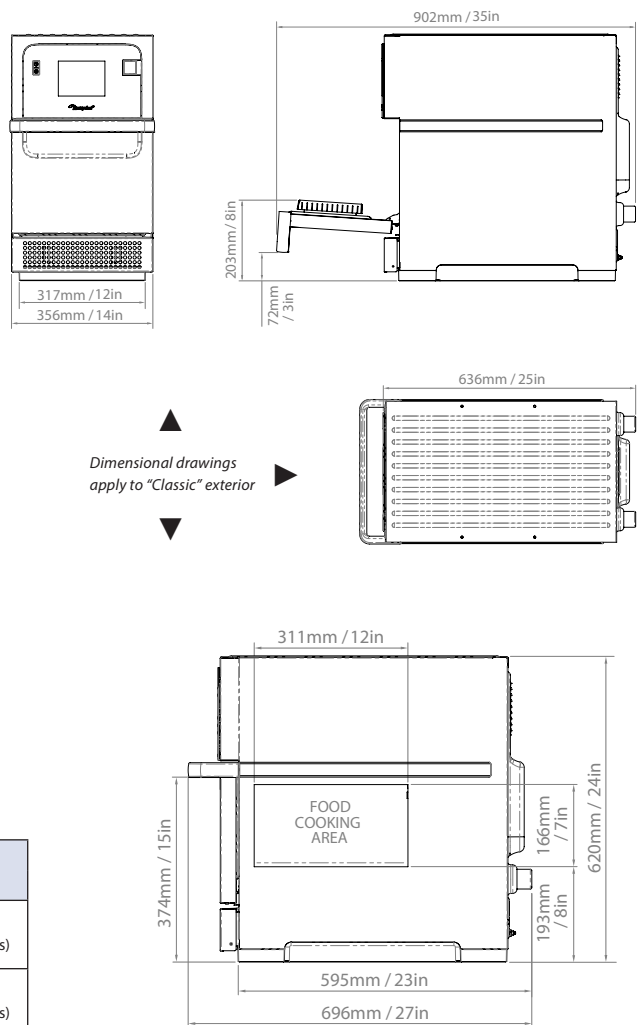
- Distribution system, rotating active antennae
- Microwave settings, off or 5-100% in 1% increments

**CONVECTED HEAT**

- Temperature settings OFF and from 100°C to 275°C / 212°F to 527°F in 1°C steps
- Distribution system, tuned impingement

**DIMENSIONS**

MODEL	OVERALL SIZE MM			WEIGHT
	HEIGHT	WIDTH	DEPTH	
e2s High Power "Classic" exterior	620 mm (24.4")	356 mm (14.0")	595 mm (23.4")	NET 61 kg (134 lbs) GROSS 70.4 kg (155 lbs)
e2s Standard Power "Trend" exterior	644 mm (25.4")	356 mm (14.0")	595 mm (23.4")	NET 51.7 kg (114 lbs) GROSS 61.1 kg (135 lbs)



Dimensional drawings apply to "Classic" exterior

**POWER REQUIREMENTS & OUTPUT**

**STANDARD POWER VERSION**

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
UK	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	13 A	2990 W	1000 W	2200 W	1000 W** + 900 W
EU	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	16 A	3680 W	1000 W	2200 W	1000 W** + 1300 W
SA, BR	1N~ 220 V 60 Hz	Single Phase	L + N + E	13 A	2860 W	1000 W	2200 W	1000 W** + 900 W

**HIGH POWER VERSION**

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
EU, UK	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W** + 2200 W
EU, UK	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A / 32 A	2500 W + 3300 W	2000 W	2200 W	2000 W** + 2200 W
JP	2~ 200 V 50/60 Hz	Two Pole	2P + GND	32 A	6000 W	2000 W	2000 W	2000 W** + 2000 W
SA, BR	1N~ 220 V 60 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W** + 2200 W

\* This is not consumption. \*\* This is approx. microwave power output.

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



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