



## For a flexible menu

The Merrychef **eikon<sup>®</sup> e3** offers the versatility and adaptability a café, bar or bakery needs to meet customer demand at any time of day. Its unique three-tier cavity and rotating turntable allows for a broad range of cooking, from delicate croissants through to batches of breakfast items. An easyTouch<sup>®</sup> icon-driven touchscreen makes it easy to use even for untrained staff.



Reheat  
Danish pastries  
**80 seconds**



Open  
tuna panini  
**135 seconds**

Expanding your opportunities

[www.merrychef.com](http://www.merrychef.com)

## Bake, cook, toast and grill with only a Merrychef


The only high speed oven in the industry to include a turntable for even browning and a three-tier cavity for flexible cooking, allowing you to serve hot food on demand at any time of day, up to 5x faster than a conventional oven. UL certified ventless (if a catalytic converter is installed) and a patented cooling system to keep all walls cool-to-touch allows for easy front or back-of-house installation.

The easyTouch® icon-driven touchscreen allows untrained staff to produce professional results with every order whilst minimising training, reducing errors and food wastage.

### Precision Technology

Advance cooking technology® cooks up to 5x faster than a conventional oven combining two heat technologies of convection (3000W) and microwave (700/1000W) with a rotating turntable for fast, even heating (*other power levels are available to suit your requirements*).

Powerful uniform convection that gives perfect results, even with sensitive baked products.



**23.5"/598mm wide**

**13"x12¾" cavity**

**21.7"/551mm high**

- ✓ **Best in class energy efficient (0.83kWh on standby)**
- ✓ **Operates quietly; 56.8dBA on standby**
- ✓ **Easy to clean, smooth surfaced cavity**
- ✓ **Easy access magnetic front fitting air filter, monitored by the oven to ensure it's in place**
- ✓ **USB memory stick data transfer of up to 1024 cooking profiles**
- ✓ **easyTouch® icon-driven touchscreen for high quality, repeatable results**
- ✓ **Innovative cooling system, keeps exterior surfaces cool-to-touch**
- ✓ **Versatile three-tier cavity including a turntable for even browning**

Optional catalytic converter absorbs grease, helps eliminate food odours, keeps the oven clean and working efficiently.



The Merrychef eikon® e3 offers the versatility and adaptability for cafés, bars and bakeries to meet customer demands at any time of the day.

### Accessories

A range of accessories are available to use with a Merrychef eikon® e3 including:



Non-stick tray ideal for baking/roasting  
**Part number: 40H0230**



Enamel tray ideal for baking/roasting  
**Part number: DX0117**



Flat turn-table plate  
**Part number: 40H0347**



Griddled insert for turn-table plate  
**Part number: 40H0240**



Cool down pan  
**Part number: 32Z4043**

The true versatility of the Merrychef eikon® e3 is realised through our unique Signature range of accessories that are available; from egg moulds to soup bowls.

View the full range at [merrychef.com/products/accessories](http://merrychef.com/products/accessories)

All cook times are based on using the Merrychef eikon® e3. Times may vary depending on food quality and portion size.



For further details on where to buy, how to service and for our flagship culinary support please visit [www.merrychef.com](http://www.merrychef.com)

### Customer satisfaction

Your satisfaction with our products is of paramount importance to us. With almost 70 years of experience you can be assured of a high quality, precision built appliance. The Merrychef eikon® e3 has a built-in self-diagnostic system with full warranty and service support for peace of mind.