

High Speed Oven

Merrychef eikon® e5



Standard Features

- Rapid Cooking Technology for cooking up to 5 times faster than conventional cooking methods
- 2/3 gastronorm cavity for large multi-portion dishes
- easyTouch® – icon driven touchscreen user interface
- USB memory stick data transfer of up to 1024 cooking profiles
- Monitored, toolless, front mounted air filter
- Built-in diagnostic testing
- Easy to clean cavity
- Cool-to-touch door exterior

Accessories

- Rack
- Vitreous enamel oven tray
- Handle
- Teflon liner for cook plate
- Egg ring
- Merrychef® cleaner
- Merrychef® protector

Specifications

The eikon® e5 can serve your guests high quality and intricate dishes including premium quality steaks, pastries and fish.

It is ideal for caterers who need the extra capacity to prime cook several items at the same time or to regenerate large multi-portion dishes.

The eikon® e5 is a perfect solution for large restaurants, pubs, bars, caterers, hotels and canteens.

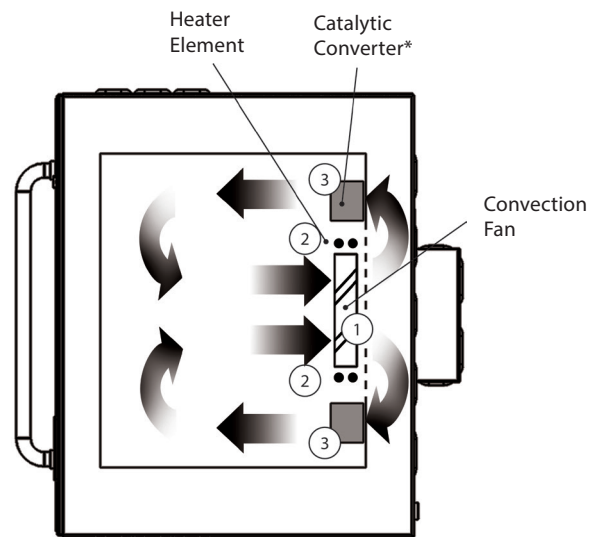
The e5C model includes built-in catalytic converters eliminating the need for a ventilation hood.

A metal baking tray can be used.

The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power settings and between stage instructions.

The USB memory stick allows the user to upload and download up to 1024 new cooking profiles.

A change of menu could be implemented simultaneously in remote sites using this feature.



(Top View)

HOW IT WORKS

The convection fan (1) draws air from the oven cavity, circulating it over the heating elements (2) to obtain the set temperature and through the catalytic converters (3)* to clean the air before returning it to the oven cavity.

* e5C models only.



INCLUDED ACCESSORIES

- Rack
- Two (2) vitreous enamel trays

CONSTRUCTION

- Stainless steel cavity and casework

MICROWAVE POWER

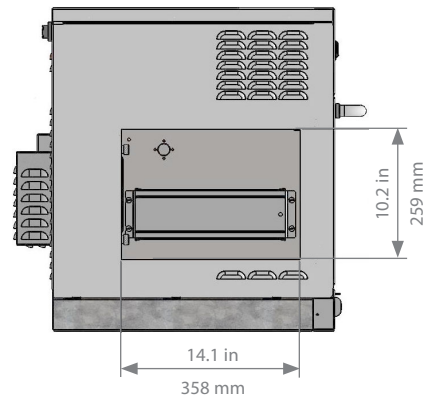
- Two magnetrons
- Microwave settings OFF or 5–100% in 1% increments
- Safety system: agency approved monitored interlock door system, current monitoring and overheat detection for magnetrons

CONVECTED HEAT

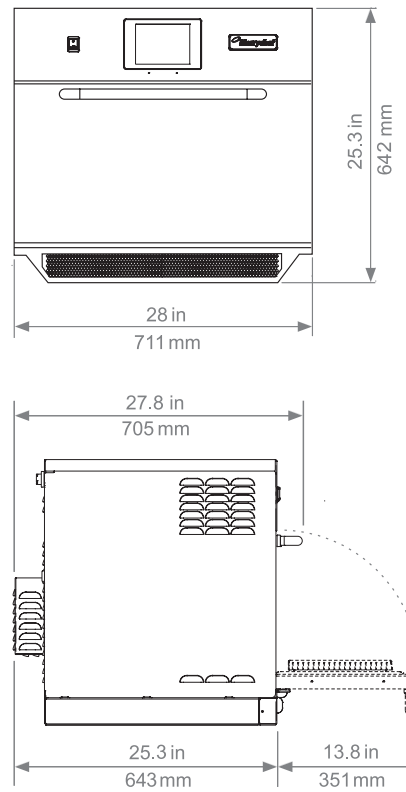
- Temperature settings 0°C and from 100°C to 250°C in 1° C steps
- Safety system: oven cavity overheat detection

Oven Cavity Dimensions

Internal cavity width
19.5 in / 495 mm



Oven Dimensions



DIMENSIONS

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
eikon® e5N & e5C	644 mm (25.3 in)	712 mm (28.0 in)	643 mm (25.3 in)	94 kg (207 lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (APPROX.)		
		MICROWAVE (IEC 705) 100%	CONVECTED HEAT	COMBINATION MODE
eikon® e5N & e5C	6200 W	1400 W*	3200 W	1400 W* + 3200 W

COUNTRY/ REGION	ELECTRICAL SUPPLY			
	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	PLUG CURRENT RATING PER PHASE**
UK / EU	230 V 50 Hz	Single Phase	1P N & E	32 A
UK / EU	400-415 V 50 Hz	Twin Phase	2P N & E	32 A
TW, SA	220 V 60 Hz	Single Phase	1P N & E	32 A

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

For models suitable for a 60 Hz supply configuration and 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

INSTALLATION INFORMATION

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 2in / 50mm clearance to sides, top and rear to allow air to circulate freely.
- Allow sufficient clearance to the front of the oven for the door to open fully.



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