

Merrychef oven selector:

	e1s	e2s SP	e2s HP	e4	e4s	e3	e5
Technology							
Convection, microwave and impingement	✓	✓	✓	✓	✓		
Convection and microwave						✓	✓
Cooking speeds vs other cooking methods							
Up to 20x faster			✓				
Up to 15x faster					✓		
Up to 12x faster		✓		✓			
Up to 10x faster	✓						
Up to 5x faster						✓	✓
Average number of cooks per day:	50-100	100-150	150+	150+	150+		
Cooking methods							
Toasting, grilling, reheating, cooking	✓	✓	✓	✓	✓	✓	✓
Baking						✓	✓
12" pizza	✓	✓	✓	✓	✓		✓
Higher protein throughput				✓			
Outlet suitability							
Cafés and bars	✓	✓	✓	✓		✓	
Quick service		✓	✓		✓		
Convenience stores			✓		✓		
Restaurants and hotels				✓			✓
Bakeries						✓	✓
Cavity size	12½" x 12½"	12½" x 12½"	12½" x 12½"	14¾" x 12½"	14¾" x 14½"	13" x 12¾"	19½" x 14"
Plug current requirements	13A	13A	16A/32A	32A	32A	13A/16A/32A	32A

This is for guidance only. Your local representative will be able to help you decide which oven best suits your needs: www.merrychef.com/Sales/Sales-Locators



For further details on where to buy, how to service and for our flagship culinary support please visit 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® range has a built-in self-diagnostic system with warranty and service support for peace of mind.

ALL Merrychef ovens feature:

Easy installation

UL certified ventless, no extraction hood needed.

Easy to use

An easyTouch® icon-driven touchscreen cooks the same high quality result with every order. Eliminates language barriers and minimises training time, operating errors and food waste.

Easy to clean

Smooth surfaced cavity along with installed tutorials speeds up cleaning.

Wide menu choice

Pre-programme up to 1024 recipes, each programme offers up to 6 stages with programmable cooking times; microwave power settings and user instructions for each stage. Multi-languages available.

Quiet operation

Doesn't interrupt customer engagement.

Cool-to-touch exterior

Insulation and a pressurised cooling air flow system keeps the exterior surfaces cool-to-touch. For safety, there is a constant supply of cooling air over the top of the door and the door handle.

Easy access air filter

A magnetic, front fitting air filter is monitored by the oven to ensure it's in place.

Catalytic converter

An integrated catalytic converter absorbs grease and helps keep the oven clean and working efficiently. (Optional for Merrychef eikon® e3 and e5.)

Energy efficiency

Quick pre-heat and cool down times and low energy usage in standby reduces energy costs when the oven is not in use.

Merrychef accessories

The true versatility of the Merrychef ovens is realised through the unique range of professional accessories that are available from egg moulds to dumpling trays. www.merrychef.com/products/accessories

Full warranty and service support

Built-in diagnostics are capable of monitoring components reducing downtime and unnecessary service call outs.

Kitchenconnect

Optional network connectivity is available for menu uploads and diagnostics via data transfer or a USB memory stick.

Culinary expertise

Support is at hand from the Merrychef team of professional chefs to help create and programme your Merrychef high speed oven.

NEW – Ready Recipes

Discover and download pre-programmed professional chef recipes for your Merrychef at: www.merrychef.com/Culinary



Merrychef eikon® range
Delicious hot food on demand

Merrychef is the world's expert in designing and manufacturing high speed ovens, with almost 70 years' experience. The Merrychef eikon® range delivers restaurant quality food in queue busting time and addresses the challenges of today's rapidly evolving food industry of reduced kitchen space, untrained staff and limited budgets.

Merrychef ovens can cook up to 20x faster than conventional cooking methods providing quick service to your customer. They feature a simple easyTouch® icon-driven touchscreen to guarantee consistent, high quality food with every order. Their versatility to cook, toast, reheat and grill reduces the need for many other cooking appliances.

Whatever your size of operation or food throughput, Merrychef has a solution to meet your needs and help expand your business.

Expanding your opportunities

www.merrychef.com



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®, fitkitchen™, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table • welbilt.com

Produces a wide variety of dishes...

Breakfast

Blueberry bagel
Approx. 30 seconds
in a Merrychef e2s

Lunch

Reheat macaroni
and cheese
Approx. 105 seconds
in a Merrychef e2s

Dinner

Fresh pizza
Approx. 165 seconds
in a Merrychef e2s

Times may vary depending on quality and quantity of food.

...at the touch of a button



What some of our customers say:

Without the Merrychef eikon® e2s, it would be impossible to offer the same standard of food at such a high speed! All of our staff, no matter their skill set, are able to create consistently delicious options for our customers by the simple touch of the screen – it's truly brilliant!

Sheila Azimian,
Captain at Moxy Belvar, Stratford

Bringing Merrychef into the business has eliminated 3 pieces of equipment we used to use: a toaster, a grill and a microwave. Now we have consistency, the standardisation for us is fantastic. The e2s reduces the time our customers wait.

Lyn Tyler, Operations Manager,
Bagelman, Brighton

We increased sales of hot held sandwich items within our café areas by 37% over a 4-month period. I would definitely think that any establishment would be interested in looking at Merrychef as part of the equipment used in their operation.

Ivan Hopkins, Head of Catering and
Hospitality at Nottingham Trent
University

Merrychef eikon® e1s
Ideal for cafes and bars

Top features and benefits

- Designed for small businesses, one of the most compact high speed ovens on the market.
- Just one piece of kitchen equipment, with a 12" x 12" cavity to cook, toast, grill and reheat a wide variety of food, improving operating efficiency.
- Cooks up to 10x faster than a conventional oven, reducing queues and increasing food throughput.
- No installation costs, ventless means no need for a hood. Simply plug and play via a single phase, 13A plug.
- Pre-programmed menu and an easyTouch® icon-driven touch screen ensures high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement.
- Minimal food odours.
- Low power consumption, uses less than 0.7kWh on standby.
- Front-of-house design in black only, fits on a 500mm counter top.



Cooking speed

- Performs up to 10x faster than other cooking methods with consistent high quality results due to the uniquely balanced cooking combination of convection heat (2200W), microwave power (800W) and tuned impingement.



Merrychef eikon® e2s
Ideal for cafés, bars, convenience stores and quick service outlets

Top features and benefits

- The most versatile, high speed oven on the market.
- An all-in-one unit ideally suited to rapidly cook, toast, grill and reheat a wide choice of consistent, high quality dishes, eliminating the need for other appliances.
- Ground breaking cavity (12" x 12") to oven width (14") ratio to maximise use of space.
- Queue busting with speeds up to 20x faster than a conventional oven.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement.
- Minimal food odours.
- The most energy-efficient high speed oven in its class, using less than 0.67kWh on standby, saving money when not in use.
- Front-of-house design, available in Classic, Trend Black or Red with storage on top of the unit.
- Fits on a 600mm counter top.



Cooking speed

- High performing, up to 20x faster than a conventional oven with unbeatable high quality results due to the uniquely balanced cooking combination of convection heat, microwave power and tuned impingement.
- High power unit: up to 20x faster with 2000W microwave, 2200W convection and tuned impingement.
Standard power unit: up to 12x faster with 1000W microwave, 2200W convection and tuned impingement.



Merrychef eikon® e4
Ideal for cafés, bars, restaurants and hotels

Top features and benefits

- An all-round high speed oven suitable for a busy kitchen, able to cook large volumes of high quality food at up to 12x faster than a conventional oven.
- Large 14" x 12" cavity for flexible cooking.
- A unique internal grease filter that can be removed, cleaned and replaced, together with a catalytic converter ensures that the oven works efficiently, reducing grease build-up even when cooking higher protein foods.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- Minimal food odours.
- The most energy-efficient high speed oven in its class.
- Brushed finished stainless steel exterior.



Cooking speed

- Advance cooking technology® cooks up to 12x faster than a conventional oven with fast, even cooking across large or small quantities of food, due to the uniquely balanced cooking combination of convection heat (3200W), microwave power (1500W) and impingement.



Merrychef eikon® e4s
Ideal for quick service outlets and convenience stores

Top features and benefits

- A versatile high speed oven with the capacity to cook a high volume of food, up to 15x faster than a conventional oven without compromising on quality.
- Versatile 14" x 14" oven cavity suitable for 14" pizzas or 4 subs.
- Delivers consistent high turnover of repeatable high quality food.
- A wide range of pre-programmed menus and an easyTouch® icon-driven touchscreen makes it easy for untrained staff to use, overcoming any language barriers.
- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- Minimal food odours.
- The most energy-efficient high speed oven in its class.
- Brushed finished stainless steel exterior.



Cooking speed

- Advance cooking technology® cooks up to 15x faster than a conventional oven with fast, even cooking across large or small quantities of food, due to the uniquely balanced cooking combination of convection heat (3200W), microwave power (1800W) and impingement.

Merrychef eikon® e3
Cafés, bars and bakeries

Top features and benefits

- A flexible high speed oven which allows you to move from baking off delicate croissants at high quality level, quickly heating up sandwiches or cooking a meal, through to batches of breakfast items.
- The only high speed oven in the industry to include a turntable for even browning.
- A three-tier 13" x 12" cavity for flexible cooking.
- Serves hot food on demand at any time of the day, up to 5x faster than a conventional oven.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- Minimal food odours, if catalytic converter fitted.
- The most energy-efficient high speed oven in its class.
- Brushed finished stainless steel exterior.



Cooking speed

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

*Other power levels are available to suit your requirements.

Merrychef eikon® e5
Restaurants, hotels and bakeries

Top features and benefits

- An integral appliance within the heart of a full-service restaurant that can add versatility to the cooking operation. Able to cook a full range of dishes up to 5x faster than a conventional oven and can be used as a bake off oven or to cook a large quantity of food at once.
- Versatile 2/3 Gastronorm cavity for large multi-portion dishes. Two-tier optional.
- Manages a range of cooking operations, quickly, freeing up other kitchen appliances.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Menus can be pre-programmed for ease of use or tailored to meet customer needs.
- Minimal food odours, if catalytic converter fitted.
- The most energy-efficient high speed oven in its class.
- Brushed finished stainless steel exterior.



Cooking speed

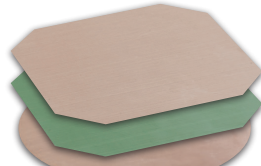
- Advance cooking technology® cooks up to 5x faster than a conventional oven combining two heat technologies of convection (3200W) and microwave (1400W).
- Powerful uniform convection that gives perfect results, even with sensitive baked products.

Merrychef accessory range

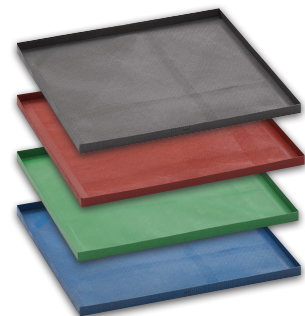
The true versatility of the Merrychef range is realised through the accessories designed specifically for each oven and the new Signature range of cooking moulds. Shown here are a few examples, to view the full range go to: www.merrychef.com/products/accessories



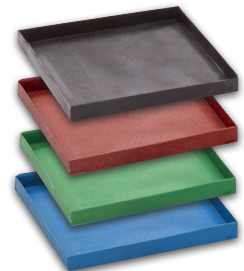
Paddle with hand guard and sides



Non-stick cook plate liners (natural, green)



Solid base baskets (full size, black, red, green, blue)



Solid base baskets (quarter size, black, red, green, blue)



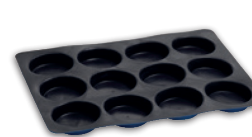
Small bowl



Non-stick mould 4x



1/2L Container 1/6GN



Non-stick mould 12x