

# High Speed Oven

### eikon® e2s





"Trend" 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 convection 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 1,024 cooking profiles
- · In-built diagnostic testing
- Stainless steel cavity and casework
- Accessory storage on top of the oven
- Fits on a 23.6" (600 mm) worktop

#### **Options**

Project: Item: Ouantity:

Approval:

- "Trend" exterior:
  - -Color-coded exterior on stainless steel, available in red and black
  - -Soft edge front design
  - -Rail surrounding accessory storage on top of the oven

#### Available Accessories

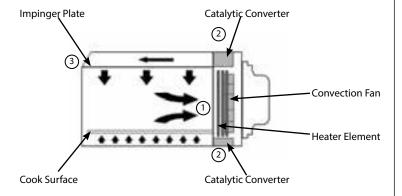
- · Flat cook plate
- Two cook plate liners
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- · Merchandising panel
- Adaptor for connecting two eikon® e2s units (Standard Power versions only)
- · Merrychef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

## Specifications

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand where space is at a premium.

The eikon® e2s is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat.

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, every time.





Merrychef 18301 St. Clair Avenue Cleveland, OH 44110 USA Tel: 888-417-5462 Fax: 800.285-9511 www.merrychef.com





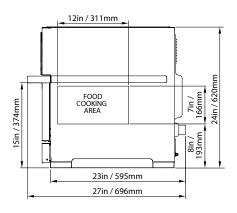
# *○*Merrychef

#### **INCLUDED ACCESSORIES**

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

#### easyTouch® CONTROL SYSTEM

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage cooking profiles
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick



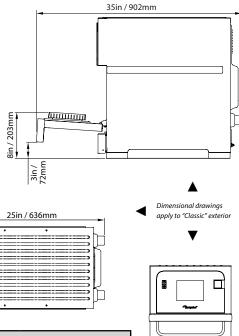
Internal cavity width 12in / 311mm

#### MICROWAVE POWER

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

#### **CONVECTED HEAT**

- Temperature settings OFF and from 212°F to 527°F (100° to 275°C) in 1°C steps
- Distribution system, Tuned Impingement



#### **DIMENSIONS**

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MODEL	OVERALL SIZE			WEIGHT				
MODEL	HEIGHT	WIDTH DEPTH		STANDARD POWER VERSION	HIGH POWER VERSION			
eikon® e2s Classic	24.4" (620 mm)	14.0" (356 mm)	23.4" (595 mm)	NET 113 lbs. (51.3 kg) GROSS 134 lbs. (60.7 kg)	NET 134 lbs. (60.7 kg) GROSS 155 lbs. (70.4 kg)			
eikon® e2s Trend	25.4" (644 mm)	14.0" (356 mm)	23.4" (595 mm	NET 114 lbs. (51.7 kg) GROSS 135 lbs. (61.1 kg)	NET 135 lbs. (61.1 kg) GROSS 156 lbs. (70.8 kg)			

#### **POWER REQUIREMENTS & OUTPUT**

#### STANDARD POWER VERSION

İ		ELE	CTRICAL SUPPLY			POWER OUTPUT (APPROX.)		
	Voltage	Arrangement	Plug Type	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
١	2 - 208 V / 240 V 60 Hz	Two Pole	NEMA 6-15P	15A	4500 W	1000 W	2200 W	1000 W** + 2200 W

#### HIGH POWER VERSION

	ELECTRICAL SUPPLY				POWER OUTPUT (APPROX.)			
	Voltage	Arrangement	Plug Type	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
l	2 - 208 V / 240 V 60 Hz	Two Pole	NEMA 6-30P	30A	6000 W	2000 W	2200 W	2000 W** + 2200 W

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

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14in / 356mm