

High Speed Oven

Merrychef eikon® e4



Standard Features

- Rapid Cooking Technology® combines three heat technologies:
 - Convection
 - Microwave
 - Impingement
- Ventless cooking capabilities through built-in catalytic converters
- Rapid cooking up to 15 times faster than a conventional oven
- Cool-to-touch door exterior
- easyTouch® – icon driven touchscreen user interface
- Easy to clean cavity
- Quiet operation – less than 50 dbA in standby mode
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing

Accessories

- Griddle pan
- Rack
- Cool down pan
- Vitreous enamel oven tray
- Handle
- Grill pan set (includes 4 pans, 2 handles and 2 carriers)
- Bread basket
- Pizza paddle
- Aluminium tray
- Slotted turner
- Merrychef® cleaner
- Merrychef® protector

Specifications

The eikon® e4 is an ideal solution for Quick Service Restaurants, Service stations, Hotels, Restaurants, Bars and Snack bars.

The eikon® e4 is perfect for quickly producing crispy, hot food like pizza, wraps and flat breads or toasted subs.

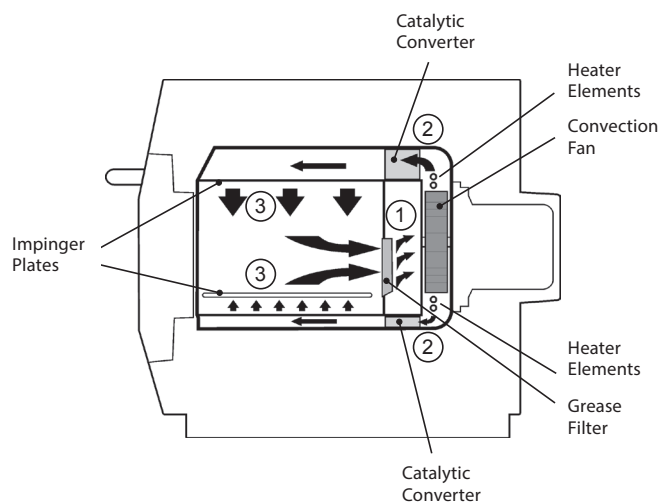
The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power settings and between stage instructions.

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.

Approved metal baking trays can be used in the oven.

HOW IT WORKS

The convection fan pulls air in through the grease filter (1) which extracts the majority of particles from the air flow. The air is then heated and returned to the cavity through the catalytic converters (2) and impingement plates (3) to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.



INCLUDED ACCESSORIES

- Rack
- Cool down pan
- Vitreous enamel tray

CONSTRUCTION

- Stainless steel cavity and casework

MICROWAVE POWER

- Two magnetrons
- Microwave settings: off or 5–100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

CONVECTED HEAT

- Temperature settings: 0°C off and from 100°C to 275°C in 1°C steps
- Convection fan settings: 10–100% in 1% increments
- Safety system: oven cavity overheat detection

DIMENSIONS

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
eikon® e4	591 mm (23.3 in)	584 mm (23.0 in)	643 mm (25.3 in)	82.5 kg (182 lbs)

POWER REQUIREMENTS & OUTPUT

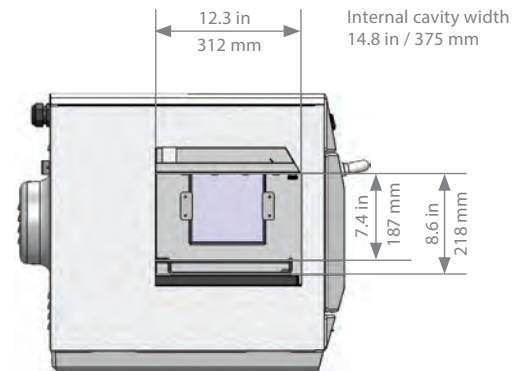
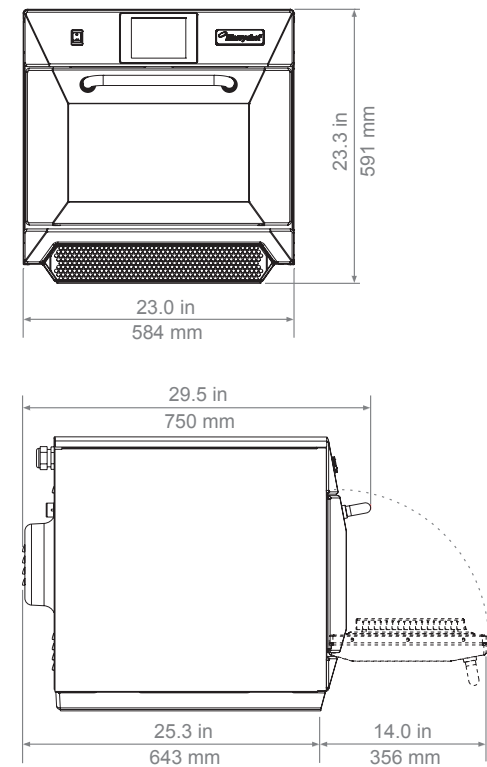
MODEL	POWER INPUT	POWER OUTPUT (APPROX.)		
		MICROWAVE (IEC 705) 100%	CONVECTED HEAT	COMBINATION MODE
eikon® e4	L1 3.55 kW / L2 3.45 kW (Twin Phase)	1500 W*	3200 W	1500 W* + 3200 W

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 V 50 Hz	Twin Phase	2P N & E	32 A
Various	220 V 50 Hz	Single Phase	1P N & E	32 A
Various	220 V 60 Hz	Single Phase	1P N & E	32 A
Various	220 V 60 Hz	Two Pole	2P-GND	32 A
Various	380 V 50 Hz	Twin Phase	2P N & E	32 A
JP	200 V 50 and 60 Hz	Single Phase	1P N & E	32 A

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

For oven models suitable for other 50 Hz or 60 Hz supply configurations or 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

Oven Cavity Dimensions

Oven Dimensions

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.

