

Models

- e5 e5C



Standard Features

- Accelerated Cooking Technology® for rapid cooking up to 5 times faster than conventional cooking methods
- 2/3 gastronorm cavity for large multi-portion dishes
- Stainless Steel construction
- easyToUCH®, icon driven touch screen controls
- USB memory stick, data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Easy to clean interior
- Cool to touch door exterior

Accessories

- Rack
- Vitreous Enamel Oven Tray
- Handle
- Teflon Liner
- Egg Ring
- Merrychef® Oven Cleaner
- Merrychef® Oven Protector

Specifications

The eikon® e5 oven 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.

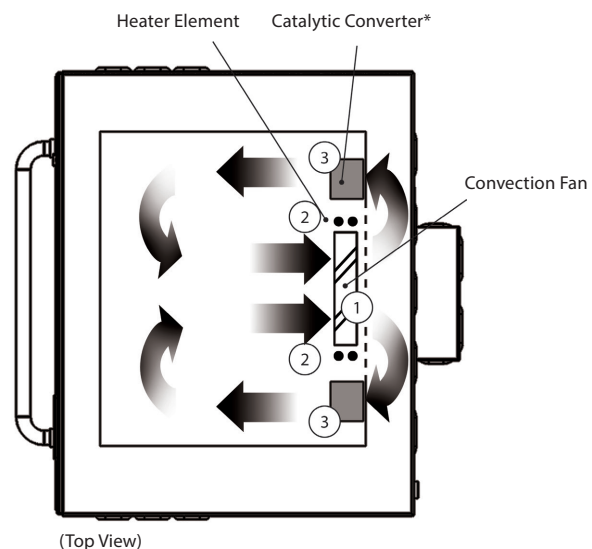
The e5 is a perfect solution for large restaurants, pubs, bars, caterers, hotels and canteens.

- The e5C model includes in-built catalytic converters eliminating the need for a ventilation hood.
- A metal baking tray can be used.
- Oven controls allow multi-stage programming. Each program 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 programs. A change of menu could be implemented simultaneously in remote sites using this feature.

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 converter (3)* to clean the air before returning it to the oven cavity.

* e5C models only.



STANDARD ACCESSORIES

- Rack
- Vitreous Enamel Tray 2x

CONSTRUCTION

- Stainless steel cavity and casework

CONTROL SYSTEM

- Colour touchscreen, icon driven
- Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage
- USB memory stick data transfer
- Support for optional remote communications Ethernet module

MICROWAVE POWER

- Two magnetrons
- Distribution system (rotating passive antennae)
- 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 off and from 100°C to 250°C in 1° C steps
- Distribution system, convection fan
- Safety system: oven cavity overheat detection

DIMENSIONS

MODEL NO.	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e5 & e5C	644mm (25.3")	712mm (28.0")	643mm (25.3")	94.0kg (207 lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705)		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e5 & e5C	6.2kW	1400W	3200W	1400W+3200W

ELECTRICAL SUPPLY				
COUNTRY	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	CURRENT /PHASE*
UK/EU	230V 50Hz	Single Phase	1 P N & E	32 Amp
UK/EU	400-415V 50Hz	Dual Phase	2 P N & E	32 Amp

*This is not consumption

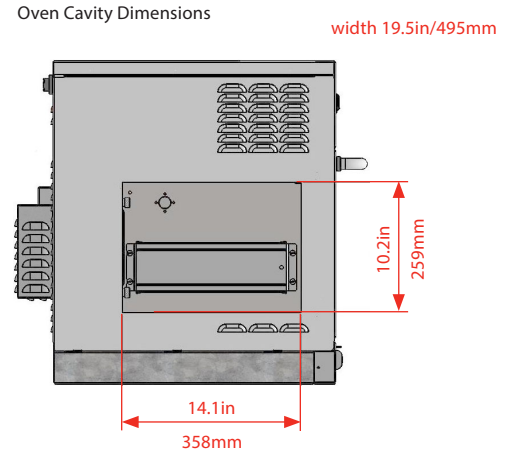
For oven models suitable for a 60Hz supply, please contact the sales office.

For further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office.

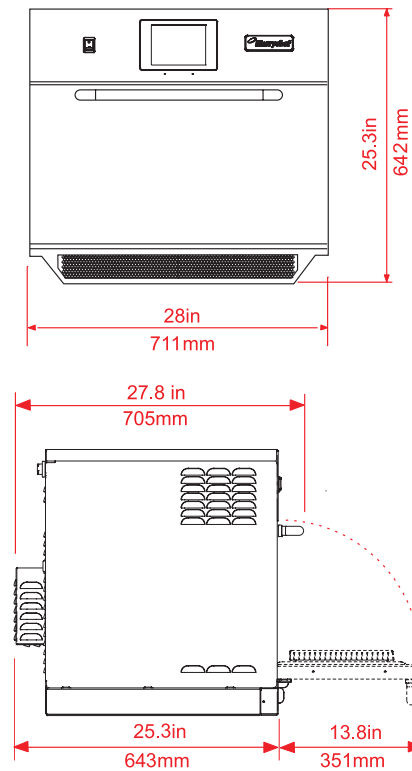
Tel: +44 (0)1483 464901

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Oven Cavity Dimensions



Oven Dimensions



INSTALLATION INFORMATION

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 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.