

# High Speed Oven

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Merrychef eikon® e2s

“Trend” Exterior



“Classic” Exterior



### Standard Features

- Rapid Cooking Technology combines three heat technologies:
  - Tuned Impingement
  - Microwave
  - Convection
- UL certified ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12” cavity in a 14” width footprint
- Cool-to-touch exterior
- easyTouch®, icon driven touchscreen user interface
- Very easy to clean seam welded cavity with large rounded edges
- Quiet operation – 45.3 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
- Accessory storage on top of the unit
- Fits on a 60cm (23.6”) worktop

### Options

- “Trend” exterior:
  - Colour-coded exterior on stainless steel
  - Soft edge front design
  - Rail surrounding accessory storage on top of the unit

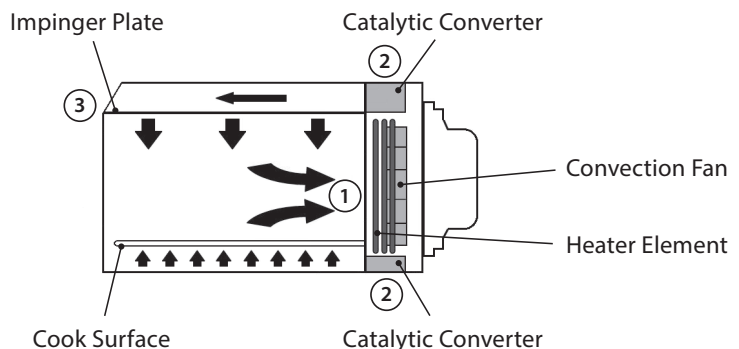
### Accessories

- Solid cook plate
- Cook plate liner
- Griddle cook plate
- Solid base baskets: full, half and quarter sizes available in various colours
- Guarded paddle with supporting side walls
- Cool down pan
- Merchandising panel
- 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.



#### HOW IT WORKS

The convection fan pulls air in through the grease filter (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, everytime.



**INCLUDED ACCESSORIES**

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

**CONSTRUCTION**

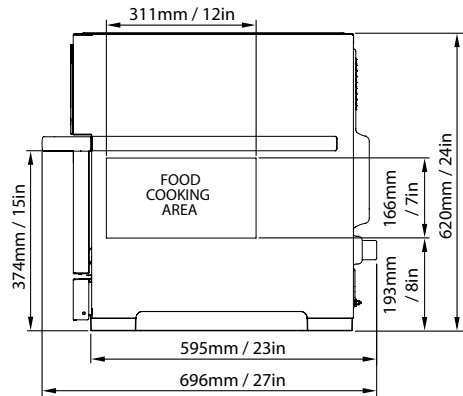
- Stainless steel cavity and casework

**MICROWAVE POWER**

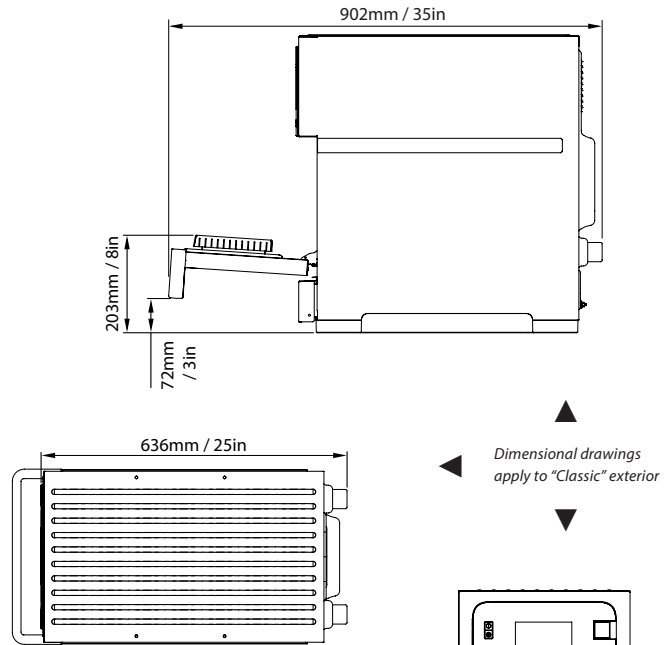
- Microwave settings, off or 5–100% in 1% increments

**CONVECTED HEAT**

- Temperature settings OFF and from 100°C to 275°C / 212°F to 527°F in 1°C steps

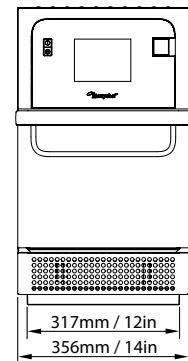


Internal cavity width 311 mm / 12in



**DIMENSIONS**

MODEL	OVERALL SIZE			WEIGHT	
	HEIGHT	WIDTH	DEPTH	STANDARD POWER VERSION	HIGH POWER VERSION
eikon® e2s Classic	620 mm (24.4")	356 mm (14.0")	595 mm (23.4")	NET 51.3 kg (113 lbs) GROSS 60.7 kg (134 lbs)	NET 61 kg (134 lbs) GROSS 70.4 kg (155 lbs)
eikon® e2s Trend	644 mm (25.4")	356 mm (14.0")	595 mm (23.4")	NET 51.7 kg (114 lbs) GROSS 61.1 kg (135 lbs)	NET 61.4 kg (135 lbs) GROSS 70.8 kg (156 lbs)



**POWER REQUIREMENTS & OUTPUT**

**STANDARD POWER VERSION**

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
IN	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A	1730 W + 1950 W	1000 W	2200 W	1000 W** + 1300 W

**HIGH POWER VERSION**

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
IN	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A / 32 A	2500 W + 3300 W	2000 W	2200 W	2000 W** + 2200 W

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



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