

High Speed Oven

Project:	
Item:	
Quantity:	
Approval:	
Date:	

eikon® e2s



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
 Staiploss steel cavity and cav
- Stainless steel cavity and casework
 Accessory storage on top of the oven
- Fits on a 23.6" (600 mm) worktop

Options

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

Available Accessories

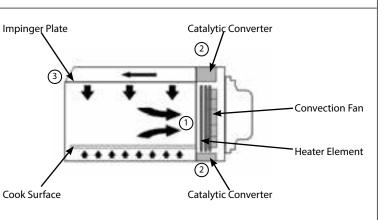
- Flat cook plate
- Two cook plate liners
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- Merchandising panel
- Adaptor for connecting two eikon[®] e2s units (Standard Power versions only)
- Merrychef cleaner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



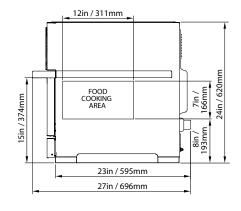


INCLUDED ACCESSORIES

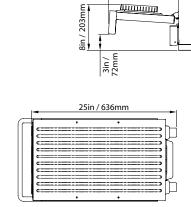
- Flat cook plate
- Guarded hand paddle with supporting side walls
- Solid base basket, full size
- Cool down pan
- Two cook plate liners

easyTouch® CONTROL SYSTEM

- lcon 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



DIMENSIONS

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

POWER REQUIREMENTS & OUTPUT

STANDARD 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
2 - 208 V / 240 V 60 Hz	Two Pole	NEMA 6-20P	20A	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
2 - 208 V / 240 V 60 Hz	Two Pole	NEMA L6-30P	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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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

Dimensional drawings

apply to "Classic" exterior

12in / 317mm 14in / 356mm

Distribution system, Tuned Impingement