

Cooking Redefined



Increase your turnover with great food fast
at the touch of an eikon™



is for easy – from cooking professionals to anyone, anytime and any place.

Merrychef is one of the world’s leading designers and manufacturers of advanced cooking products. The company has been pioneering the use of accelerated cooking technologies since the 1950s – and still remains a leading innovator.

We continuously invest in research and development and collaborate with leading food manufacturers and food service providers in order to

reduce meal prep times, reduce waste, improve food quality and increase profits of our customers.

Merrychef eikon™ speed ovens are designed to deliver restaurant-quality food in ‘fast food’ times. The ultra-simple operation of our icon-driven menus ensures that every customer receives every dish in exactly the same first-class quality, regardless of who prepares it.



Enjoy these benefits:

Easy to use

- Pictorial easyToUCH™ screen technology
- MenuConnect® software enables instant USB menu updates
- Interlocking filter design eases daily maintenance

Guaranteed perfect results every time

- Precise power levels to cook the most delicate products
- Programs downloaded across multiple outlets via USB memory stick

Reduced wait and service times

- Increase speed, service, quality and freshness
- Multiple combination heat technologies (convected heat, Planar Plumes, impingement air and microwave energy)
- Cooks up to 15 x faster (than traditional cooking methods)

Improved safety

- The cool-to-touch oven means food heats quickly while the outside panels stay cool

Cost effective

- Cooking to order reduces waste
- Latest catalyst technology eliminates grease and reduces cook odors, avoiding the need for separate extraction and ventilation systems

Minimize lifetime operational costs

- Now available with energy efficient standby mode
- Reduced installation cost – with plug & play capability
- Reduced training times – with eikon™ driven controls
- Built-in diagnostics avoid unnecessary service calls
- Easy to clean



A speed oven to suit all tastes

Ovens in the eikon™ Series offering boast ultra-short cooking times, ultra-high energy efficiency and are easy to use with the easyToUCH™ Touchscreen. There is a speed oven to suit your individual requirements.

Rapid Cooking:

Express preparation up to 15x faster, crispy and hot.

- **eikon™ e2:** paninis, pizza slices, toasted subs in quick service restaurants or kiosks
- **eikon™ e4:** pizza, flatbreads or chicken wings in bars, snack bars, convenience stores, supermarkets or quick service restaurants
- **eikon™ e6:** 14" Pizzas, hand-held snacks, subs/wraps, chicken wings in retail chains, convenience stores, QSR and limited serve restaurants, hotels, pubs/bars

Accelerated Cooking:

Up to 5x faster

- **eikon™ e3:** tasty convenience food or snacks in shops, bakeries, small restaurants, or concession stands
- **eikon™ e5:** high quality steaks, batches of potatoes or delicate fish dishes in larger restaurants, hotels, bars, cafeterias or contract catering

eikon™ e2

The new small oven opens up big opportunities.



A great opportunity for customers who are looking to capture additional hot food revenues but have previously been limited by space and expertise.

The compact eikon™ e2 (width only 15") appliance lets anyone cook 'hot food to go' perfectly every time with easyToUCH™ control.

With our eikon™ e2 Twin, we offer you the new opportunity to connect two eikon™ e2s together and double the capacity from one power supply.

eikon™ e2 – the perfect solution for:

- Cafés and bistros
- Kiosks
- Smaller snack bars
- All suppliers of crispy snacks

eikon™ e2 – perfect for the following dishes (examples):

- Paninis
- Pizza slices
- Chicken wraps

eikon™ e2 and e2 Twin – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 10 x faster preparation times
- Very energy efficient and quiet
- Ventless operation
- Download recipes via the USB port
- eikon™ e2 Twin: operate two appliances through one electrical connection

eikon™ e4

High speed for more applications.



Need to produce lightning fast, crispy, hot food? Look no further than our easily-programmed, energy efficient eikon™ e4. It combines the advantages of microwave and hot air impingement technology for extremely quick cooking with outstanding, repeatable food quality, even for large quantities. You can prepare your meals and ingredients to perfection up to 15 x faster.

eikon™ e4 – the perfect solution for:

- Hotel
- Quick Service Restaurants
- Bars
- Restaurants
- Snack bars
- Service stations
- Universities

eikon™ e4 – perfect for the following dishes (examples):

- Pizza
- Wraps and Flat Breads
- Toasted Subs

eikon™ e4 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 15 x faster preparation times
- Download recipes via the USB port
- Rapid cooking with high quality repeatable results
- Ventless operation
- Uses 1/4 size metal pans

eikon™ e6

Extend your menu without adding space.



Looking to provide the perfect 14" pizza, hot and crispy hand-held snacks or extend your menu with breakfast items? The eikon e6's revolutionary cooking technology provides the ultimate solution. Using the same planar plume technology used in the e2, the e6 rapid cooking oven provides perfectly even and precise cooking at the touch of an icon.

eikon™ e6 – the perfect solution for:

- Retail Chains
- Convenience Stores
- Quick Serve and Limited Serve Restaurants
- Pizza Restaurants
- Hotel
- Pubs/Bars

eikon™ e6 – perfect for the following dishes (examples):

- 14" Pizzas
- Hand-held Snacks
- Subs/Wraps
- Chicken Wings

eikon™ e6 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 10 x faster
- Ventless Operation
- Download recipes via the USB port
- 14" Cooking Chamber available
- Radiant option
- Quiet Operation
- Superior even browning through Planar Plume technology

eikon™ e3

Versatility, speed, and energy efficiency at the touch of an icon.



Cook faster and save power with the energy efficient eikon™ e3. The eikon™ e3 is ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches. With its particularly compact design and up to 5 x faster preparation times, its three different cooking levels make it the ideal solution for power saving yet fast cooking and baking.

eikon™ e3 – the perfect solution for:

- Shops
- Bakeries
- Smaller restaurants
- Cafes
- Food stands

eikon™ e3 – perfect for the following dishes (examples):

- Breakfast pastries
- Baguettes and rolls
- Batches of breakfast items
- Toasted sandwiches

eikon™ e3 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 5 x faster preparation times
- Download recipes via the USB port
- Rotating carousel for even browning
- Ventless operation

eikon™ e5

High volumes, reduced cook times,
and premium quality.



Looking to serve your guests high quality and intricate dishes including premium quality steaks, pastries and fish? Enjoy premium quality fast with the eikon™ e5. With its extra large capacity, the e5 is perfect for simultaneous preparation of several entrees and/or side dishes. The eikon™ e5 is capable of high volume productivity and is 5 x faster than traditional methods; the e5 is the best solution for larger restaurants, hotels, caterers and cafeterias.

eikon™ e5 – the perfect solution for:

- Larger restaurants and snack bars
- Bars
- Caterers
- Hotels
- Cafeterias/food counters
- Universities

eikon™ e5 – perfect for the following dishes (examples):

- Lasagna
- Baked potatoes
- Steaks
- Chicken wings
- Salmon in puff pastry

eikon™ e5 – enjoy these benefits:

- Simple operation with easyToUCH™ Touchscreen control
- Up to 5 x faster preparation times
- Extra large capacity for simultaneous preparation of multiple menu items
- Ventless operation

Technical Data



| Product | Controls | Overall Dimensions (in.) (not including handle) | | | Power Output | | | Microwave power levels | Electrical Supply (60 Hz) | Max Power / kW | Weight lb. | Magn- etons | Supply -US (amps) |
|------------|-----------------|--|-------|--------|-----------------|-----------------------|-------------------|---|--|----------------------|---------------|----------------|-------------------------|
| | | Width | Depth | Height | 100% m/w (W) | Convected heat (W) | Combi mode (W) | | | | | | |
| e2 | Touch screen | 15 | 30.9 | 27 | 1000 | 2200 | 1000 + 1300 | 0% and 5%–100% in 1% incre- ments | 208/240 Vac Multi- voltage, Single phase | 3.4 | 149.9 | 1 | 20 |
| e3 (XX) | Touch screen | 23.5 | 24.5 | 21.6 | 1000 | 3000 | 1000/3000 | | | 4.7 | 137.8 | 1 | 30 |
| e4 | Touch screen | 23 | 29.5 | 23.3 | 1500 | 3200 | 1500/3200 | | | 7.0 | 181.9 | 2 | 30 |
| e5 | Touch screen | 28 | 27.8 | 25.3 | 1400 | 3200 | 1400/3200 | | | 6.2 | 207 | 2 | 30 |
| e6 | Touch screen | 24.4 | 28.3 | 23.5 | 2000 | 4050 | 2000/4050 | | | 5.7 | 210 | 2 | 30 |



Note: Depth with door open (including handle) e2: 40.2"; e3: 37.0"; e4: 39.3"; e5 39.1"; e6 41.1"

Measurements do not include recommended 2" clearance for ventilation on all sides.

Our policy is one of continuous improvement and the information in this brochure is intended as a guide only.

Please refer to specification sheets available on our website for complete technical and installation details.



Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

