

Merrychef oven selector:

	e2s SP	e2s HP	e4	e4s	e3	e5
Technology						
Convection, microwave and impingement	~	✓	~	✓		
Convection and microwave					~	~
Cooking speeds vs other cooking methods						
Up to 20x faster		✓				
Up to 15x faster				✓		
Up to 12x faster	~		~			
Up to 10x faster						
Up to 5x faster					~	~
Average number of cooks per day:	100-150	150+	150+	150+		
Cooking methods			'			1
Toasting, grilling, reheating, cooking	~	✓	~	✓	~	~
Baking					~	~
14" pizza	✓	✓	~	~		~
Higher protein throughput			~			
Outlet suitability		1				
Cafés and bars	✓	✓	~		~	
Quick service	✓	✓		~		
Convenience stores		~		~		
Restaurants and hotels			~			~
Bakeries					~	~
Cavity sizes in inches	12½" x 12½"	12½" x 12½"	14¾" x 12¼"	14¾ x 14½	13″ x 12¾″	19½" x 14"
Cavity sizes in millimetres	311mm x 311mm	311mm x 311mm	375mm x 312mm	375mm x 370mm	332mm x 325mm	495mm x 358mm
US plug current requirements	15A/20A	30A	30A	30A	30A	30A

This is for guidance only. Your local representative will be able to help you decide which oven best suits your needs: www.merrychef.com/Sales/Sales-Locators









Merrychef eikon® range Delicious hot food on demand

Merrychef is the world's expert in designing and manufacturing high speed ovens, with almost 70 years' experience. The Merrychef eikon® range delivers restaurant quality food in queue busting time and addresses the challenges of today's rapidly evolving food industry of reduced kitchen space, untrained staff and limited budgets.

Merrychef ovens can cook up to 20x faster than conventional cooking methods providing quick service to your customer. They feature a simple easyTouch® icon-driven touchscreen to guarantee consistent, high quality food with every order. Their versatility to cook, toast, reheat and grill reduces the need for many other cooking appliances.

Whatever your size of operation or food throughput, Merrychef has a solution to meet your needs and help expand your business.

Produces a wide variety of dishes...

Breakfast sandwich biscuit Approx. 35 seconds in a Merrychef e2s





Times may vary depending on quality and quantity of food.

Merrychef eikon® e2s

Ideal for cafés, bars, convenience stores and quick service outlets

Top features and benefits

- The most versatile, high speed oven on the market.
 - An all-in-one unit ideally suited to rapidly cook, toast, grill and reheat a wide choice of consistent, high quality dishes, eliminating the need for other appliances.
- Ground breaking cavity (12" x 12") to oven width (14") ratio to maximize use of space.
- Queue busting with speeds up to 20x faster than a conventional oven.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement.
- · Minimal food odors.
- The most energy-efficient high speed oven in its class, using less than 0.67kWh on standby, saving money when not in use.
- Front-of-house design, available in Classic, Trend Black or Red with storage on top of the unit.
- · Fits on a 25" counter top.

Cooking speed

 High performing, up to 20x faster than a conventional oven with unbeatable high quality results due to the uniquely balanced cooking combination of convection heat, microwave power and tuned impingement.

High power unit: up to 20x faster with 2000W microwave, 2200W convection and tuned impingement.

Standard power unit: up to 12x faster with 1000W microwave, 2200W convection and tuned impingement.



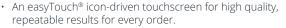
Merrychef eikon® e4

Ideal for cafés, bars, restaurants and hotels

Top features and benefits

- An all-round high speed oven suitable for a busy kitchen, able to cook large volumes of high quality food at up to 12x faster than a conventional oven.
- Large 14" x 12" cavity for flexible cooking.
- A unique internal grease filter that can be removed, cleaned and replaced, together with a catalytic converter ensures that the oven works efficiently reduced.





- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- · Minimal food odors.
- The most energy-efficient high speed oven in its class.
- · Brushed finished stainless steel exterior.

Cooking speed

 Advance cooking technology® cooks up to 12x faster than a conventional oven with fast, even cooking across large or small quantities of food, due to the uniquely balanced cooking combination of convection heat (3200W), microwave power (1500W) and impingement.





...at the touch of a button



Merrychef eikon® e4s

Ideal for quick service outlets and convenience stores

Top features and benefits

- A versatile high speed oven with the capacity to cook a high volume of food, up to 15x faster than a conventional oven without compromising on quality.
- Versatile 14" x 14" oven cavity suitable for 14" pizzas or 4 subs.
- Delivers consistent high turnover of repeatable high quality food.
- A wide range of pre-programed menus and an easyTouch® icon driven touchscreen makes it easy for untrained staff to use, overcoming any language barriers.
- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- · Minimal food odors.
- $\boldsymbol{\cdot}$ The most energy-efficient high speed oven in its class.
- · Brushed finished stainless steel exterior.

Cooking speed

 Advance cooking technology® cooks up to 15x faster than a conventional oven with fast, even cooking across large or small quantities of food, due to the uniquely balanced cooking combination of convection heat (3200W), microwave power (1800W) and impingement.



Merrychef eikon® e3

Cafés, bars and bakeries

Top features and benefits

- A flexible high speed oven which allows you to move from baking off delicate croissants at high quality level, quickly heating up sandwiches or cooking a meal, through to batches of breakfast items.
- The only high speed oven in the industry to include a turntable for even browning.
- A three-tier 13" x 12" cavity for flexible cooking.
- Serves hot food on demand at any time of the day, up to 5x faster than a conventional oven.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Operates quietly so not to distract from customer engagement, suitable for front or back of house.
- · Minimal food odors.
- The most energy-efficient high speed oven in its class.
- Brushed finished stainless steel exterior.

Cooking speed

- Advance cooking technology® cooks up to 5x faster than a conventional oven combining two heat technologies of convection (3000W) and microwave (1000W) with a rotating turntable for fast, even heating.
- Powerful uniform convection that gives perfect results, even with sensitive baked products.





What some of our customers say:



Our experience with Welbilt and the teams supporting us has been exceptional. Not only does the Merrychef make our displayed pastries taste like they are right out of the oven, our new lunch/breakfast program designed with the Welbilt culinary team came out fantastic.

Patrick Shaheen,

PJ's Coffee CFE



High speed execution, impressive consistency, precision programing and easy to use touchscreen technology, makes the Merrychef eikon® e2s a labor saving, sales driving machine in our restaurants.

Kevin Sugarman,

Director of Training, Mellow Mushroom

Merrychef eikon® e5

Restaurants, hotels and bakeries

Top features and benefits

- An integral appliance within the heart of a full-service restaurant that can add versatility to the cooking operation. Able to cook a full range of dishes up to 5x faster than a conventional oven and can be used as a bake off oven or to cook a large quantity of food at once.
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- Manages a range of cooking operations, quickly, freeing up other kitchen appliances.
- An easyTouch® icon-driven touchscreen for high quality, repeatable results for every order.
- Menus can be pre-programed for ease of use or tailored to meet customer needs.
- · Minimal food odors.
- · The most energy-efficient high speed oven in its class.
- · Brushed finished stainless steel exterior.

Cooking speed

- Advance cooking technology® cooks up to 5x faster than a conventional oven combining two heat technologies of convection (3200W) and microwave (1400W).
- Powerful uniform convection that gives perfect results, even with sensitive baked products.



Merrychef accessory range

The true versatility of the Merrychef range is realized through the accessories designed specifically for each oven and the new professional range of cooking moulds. Below are a few examples, to view the full range go to:

www.merrychef.com/products/accessories



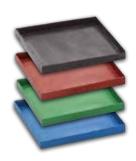
Paddle with hand guard and sides



Non-stick cook plate liners (natural, green)



Solid base baskets (full size, black, red, green, blue)



Solid base baskets (quarter size, black, red, green, blue)



Small bowl



1/2L Container 1/6GN



Non-stick mould 4x



Non-stick mould 12x

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ALL Merrychef ovens feature:

Easy installation

UL certified ventless, no extraction hood needed.

Easy to use

An easyTouch® icon-driven touchscreen cooks the same high quality result with every order. Eliminates language barriers and minimises training time, operating errors and food waste.

Easy to clean

Smooth surfaced cavity along with installed tutorials speeds up cleaning.

> Wide menu choice

Pre-program up to 1024 recipes, each program offers up to 6 stages with programable cooking times; microwave power settings and user instructions for each stage. Multi-languages available.

Quiet operation

Doesn't interrupt customer engagement.

Cool-to-touch exterior

Insulation and a pressurized cooling air flow system keeps the exterior surfaces cool-to-touch. For safety, there is a constant supply of cooling air over the top of the door and the door handle.

Easy access air filter

A magnetic, front fitting air filter is monitored by the oven to ensure it's in place.

> Catalytic converter

An integrated catalytic converter absorbs grease and helps keep the oven clean and working efficiently.

Energy efficiency

Quick pre-heat and cool down times and low energy usage in standby reduces energy costs when the oven is not in use.

Merrychef accessories

The true versatility of the Merrychef ovens is realized through the unique range of professional accessories that are available from egg moulds to dumpling trays. www.merrychef.com/products/accessories

> Full warranty and service support

Built-in diagnostics are capable of monitoring components reducing downtime and unnecessary service call outs.

Kitchenconnect

Optional network connectivity is available for menu uploads and diagnostics via data transfer or a USB memory stick.

Culinary expertise

Support is at hand from the Merrychef team of professional chefs to help create and program your Merrychef high speed oven.

NEW - Ready Recipes

Discover and download pre-programed professional chef recipes for your Merrychef at: www.merrychef.com/Culinary



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com