

# High Speed Oven

## Merrychef eikon® e4s



### Standard Features

- Rapid Cooking Technology combines three heat technologies:
  - Convection
  - Microwave
  - Impingement
- Ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 15 times faster than a conventional oven
- easyTouch® – icon driven touch screen controls
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Easy to clean cavity
- Cool-to-touch door exterior
- Quiet operation – less than 46 dBA in standby mode
- Energy consumption ~0.724 kWh (standby)
- Monitored, toolless, front mounted air filter

### Accessories

- Shelf rack
- Cool down pan
- Bread basket
- Pizza paddle
- Merrychef® cleaner
- Merrychef® protector

### Specifications

The eikon® e4s includes built-in catalytic converters eliminating the need for a ventilation hood.  
Refer to UL Listing KNLZ.E330418 (USA)  
Refer to UL Listing KNLZ7.E330418 (Canada)

The eikon® e4s can produce lightning fast, crisp, hot food with consistent results everytime thanks to the easyTouch® icon screen.

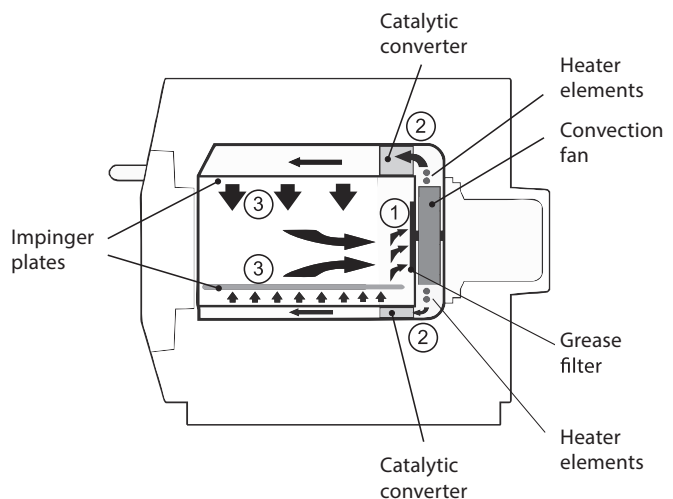
Approved metal baking trays can be used in the oven.

The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power, impingement settings and between stage instructions.

The USB memory stick allows the user to upload and download up to 1024 new cooking profiles with custom pictures. A change of menu could be implemented simultaneously in remote sites using this feature.

#### 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 plates (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**

- Shelf rack
- Cool down pan
- Pizza paddle
- Bread basket x2

**CONSTRUCTION**

- Stainless steel cavity and casework

**MICROWAVE POWER**

- Two magnetrons
- Microwave settings: off or 5–100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

**CONVECTED HEAT**

- Temperature settings: off and from 100°C to 275°C in 1°C steps
- Convection fan setting: 10–100% in 1% increments
- Safety system: oven cavity overheat protection

**DIMENSIONS**

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
eikon® e4s	591 mm (23.3")	584 mm (23.0")	750 mm (29.5")	82.5 kg (182 lbs)

**POWER REQUIREMENTS & OUTPUT**

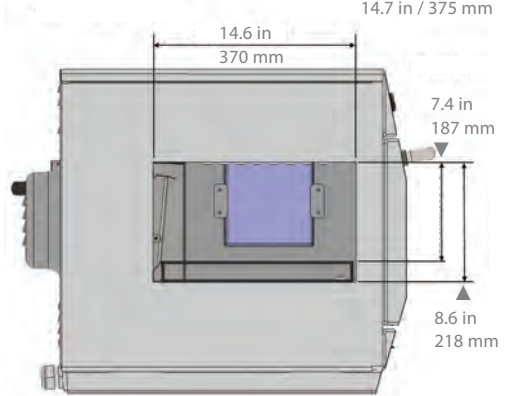
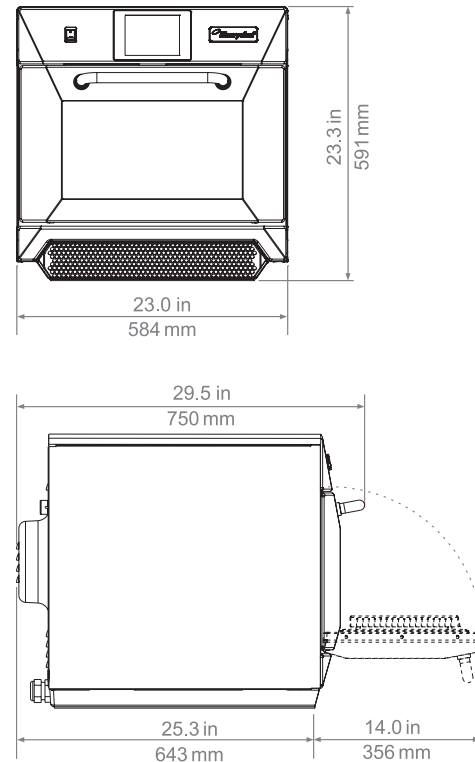
MODEL	POWER INPUT	POWER OUTPUT (APPROX.)		
		CONVECTED HEAT	MICROWAVE (IEC 705) 100%	COMBINATION MODE
eikon® e4s	L1 6.2 kW (Single Phase)	3200 W	1800 W*	1800 W* + 3200 W
	L1 3.32 kW/ L2 3.66 kW (Twin Phase)			

COUNTRY/ REGION	ELECTRICAL SUPPLY			
	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	PLUG CURRENT RATING PER PHASE**
UK / EU	230 V 50 Hz	Single Phase	1P N & E	32 A
UK / EU	400 V 50 Hz	Twin Phase	2P N & E	32 A
USA / CA	208 V / 240 V 60 Hz	Two Pole	2P-GND	30 A
AUS	400 V 50 Hz	Twin Phase	2P N & E	20 A
Various	220 V 60 Hz	Single Phase	1P N & E	30 A
Various	220 V 60 Hz	Two Pole	2P-GND	30 A
Various	220 V 50 Hz	Single Phase	1P N & E	32 A

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

For oven models suitable for other 50 Hz or 60 Hz supply configurations or 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

**Oven Cavity Dimensions**

**Oven Dimensions**

**INSTALLATION INFORMATION**

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 2in / 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.



Part Number 32Z3884 Issue 9 ENG-GBR 06/18. © 2018 Welbilt UK Ltd. We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.