



Adapt your menu

The Merrychef **eikon[®] e4** reduces queue times whilst still producing consistently high quality food for quick service and customer satisfaction. An all-round high speed oven able to cook, toast, grill and reheat from both fresh and frozen foods, including higher protein meals, making this perfect for any busy kitchen whether in a café, bar or restaurant.

- ✔ **High speed**
Up to 12x faster than other cooking methods.
- ✔ **Versatile**
An all-in-one unit for all your cooking needs with a quiet operation so it can sit front or back-of-house.
- ✔ **Easy to Use**
Pre-programmable menus and an easyTouch[®] icon-driven touchscreen guarantees high quality repeatable results.
- ✔ **Efficient**
UL certified ventless, no need for an extraction hood and easy to install. Best in class energy efficient.



Bacon panini
40 seconds

Expanding your opportunities

www.merrychef.com

eikon® e4

An all-round high speed oven

An all-round high speed oven suitable for a busy kitchen, able to cook large volumes of high quality food at speeds up to 12x faster than other cooking methods. A unique internal grease filter together with a catalytic converter helps reduce grease build up even when cooking higher protein foods.

A wide range of pre-programmed menus and an easyTouch® icon driven touchscreen makes it easy for untrained staff to use, the icons help overcome any language barriers, errors are reduced and food

wastage cut, making the Merrychef eikon® e4 ideal for any busy, quick service operation.

Precision Technology

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.

✓ **Brushed finished stainless steel exterior suitable for front or back-of-house**

✓ **Cooks up to 12x faster than a conventional oven**

✓ **Air curtain technology provides a constant supply of cool air across the front of the oven**

✓ **Operates quietly; 57dBA on standby**

✓ **Unique internal grease filter that can be removed, cleaned and replaced together with a catalytic converter, helps eliminate food odour, keeps the oven clean and working efficiently**

✓ **UL certified ventless, no extraction hood required**

✓ **USB memory stick data transfer of up to 1024 cooking profiles**

✓ **easyTouch®, icon-driven touchscreen for high quality, repeatable results**

✓ **Easy to clean, smooth surfaced cavity and installed cleaning tutorials**

✓ **Easy access front-mounted air filter**



Accessories

A range of accessories are available to use with a Merrychef eikon® e4 including:



Paddle with hand guard and sides
Part No: SR320



Flat cook plate
Part No: PSA1248



Cool down pan
Part No: 32Z4028



Wire rack
Part No: DV0907



Solid base tray
Part No: 32Z4070

The true versatility of the Merrychef eikon® e4 is realised through our Signature range of accessories that are available; from egg moulds to soup bowls. View the full range at merrychef.com/products/accessories

Example dishes:



Ham & cheese Focaccia
45 seconds



Pizza
90 seconds



Sausages chilled full tray
115 seconds



Re-heat mac and cheese
100 seconds

All cook times are based on using the Merrychef eikon® e4. Times may vary depending on food quality and portion size.



Customer satisfaction

Your satisfaction with our products is of paramount importance to us. With almost 70 years of experience you can be assured of a high quality, precision built appliance. The Merrychef eikon® e1s has a built-in self-diagnostic system with full warranty and service support for peace of mind.

For further details on where to buy, how to service and for our flagship culinary support please visit www.merrychef.com

High Speed Oven

eikon® e4

eikon® e4



Standard Features

- Rapid Cooking Technology® combines three heat technologies:
 - Convection
 - Microwave
 - Impingement
- Ventless cooking capabilities through built-in catalytic converters
- Rapid cooking up to 15 times faster than a conventional oven
- Cool-to-touch door exterior
- easyTouch® – icon driven touchscreen user interface
- Easy to clean cavity
- Quiet operation – less than 50 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

Available Accessories

- Griddle pan
- Rack
- Cool down pan
- Vitreous enamel oven tray
- Handle
- Grill pan set (includes 4 pans, 2 handles and 2 carriers)
- Bread basket
- Pizza paddle
- Aluminium tray
- Slotted turner
- Merrychef® cleaner
- Merrychef® protector

Specifications

The eikon® e4 is an ideal solution for Quick Service Restaurants, Service stations, Hotels, Restaurants, Bars and Snack bars.

The eikon® e4 is perfect for quickly producing crispy, hot food like pizza, wraps and flat breads or toasted subs.

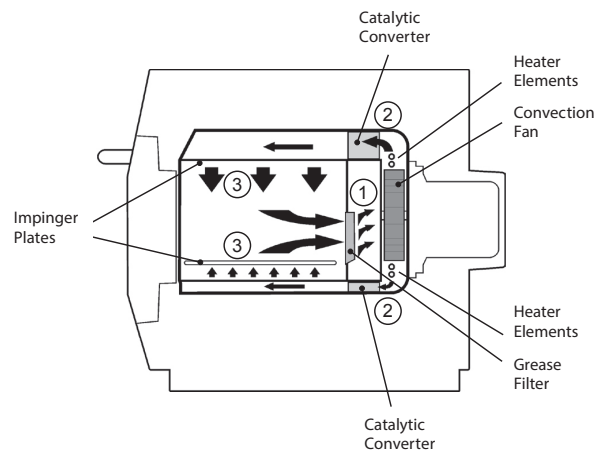
The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power settings and between stage instructions.

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

Approved metal baking trays can be used in the oven.

HOW IT WORKS

The convection fan pulls air in through the grease filter (1) which extracts the majority of particles from the air flow. The air is then heated and returned to the cavity through the catalytic converters (2) and impingement plates (3) to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.



INCLUDED ACCESSORIES

- Rack
- Cool down pan
- Vitreous enamel tray

CONSTRUCTION

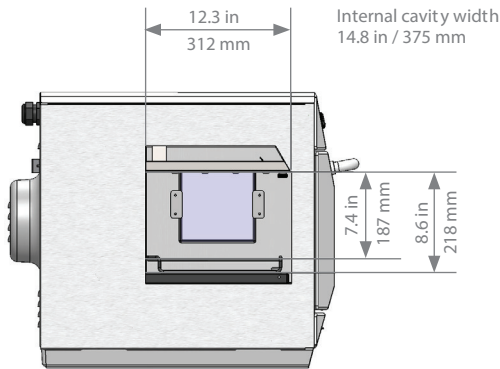
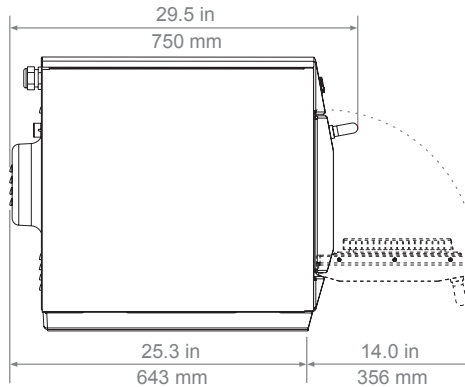
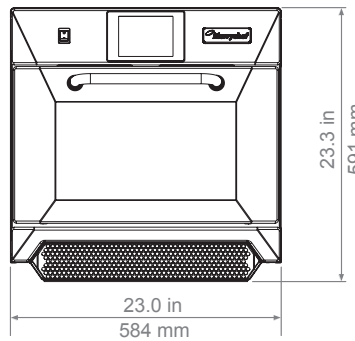
- Stainless steel cavity and casework

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: 0°C off and from 100° to 275°C in 1°C steps
- Convection fan settings: 10-100% in 1% increments
- Safety system: oven cavity overheat detection

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.

DIMENSIONS

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
eikon e4	23.3" (591mm)	23.0" (584 mm)	25.3" (643 mm)	NET 182lbs. (82.5kg) GROSS 208lbs. (94.5kg)

POWER REQUIREMENTS & OUTPUT

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 6-30P	30A	6200 W	1500 W	3200 W	1500 W** + 3200 W

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

eikon® e4

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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