

Manitowoc



eikon® e2s

Variety doesn't need much space

Fresh ideas. Flexible ovens.

Merrychef®

Merrychef - Fresh ideas. Flexible ovens.

Over 60 years of product experience and culinary expertise drive Merrychef's innovative, award-winning technology. We have been creating pioneering products ever since the 1950s – from the world's first commercial microwave oven to our latest high speed oven: the new eikon® e2s.

At the core of Merrychef is our customer promise: to put a smile on our partners' faces. We do this by listening to you, caring about what you think and doing our best to meet your needs.

We go the extra mile to optimise the speed, quality, flexibility and operational costs for your business by providing state-of-the-art products and services, regardless of your staff skill levels.

From small coffee shops to global chains, from fast casual to fine dining, Merrychef is the first choice for high speed ovens: delivering fresh, hot food on demand.

Our ultimate goal? To help you deliver on your promise.

Fresh Ideas. Flexible Ovens.



The smallest high speed oven with the biggest performance

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand where space is at a premium. It offers the smallest unit with the biggest results to add value to all kitchen operations. The high speed oven is user-friendly, versatile and provides consistent levels of performance that continually exceed expectations. It is available as eikon® e2s Classic in traditional Merrychef design or as eikon® e2s Trend,

with colour-coded exterior, soft edges and smallware storage on top. 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. This flexibility supports business growth by allowing rapid menu changes and additional food offerings from one small unit.



Customer benefits



User-friendly

Icon-driven touchscreen, combined with class leading cleanability offers easy operation, minimal training and increased efficiency. The class leading qualities of the eikon® e2s are not limited to its cooking performance:



Flexible

The versatile high speed oven that adapts to your evolving needs, through menu expansion on a single platform, thus futureproofing your business. A wide range of culinary capabilities and more:



easyTouch®

easyTouch® is an icon-driven full touchscreen user interface with a large colour touchscreen. Multi-stage cooking profiles can be easily programmed directly on the user interface to simplify operation and reduce staff training.

Easy to clean

Seam welding and large rounded corners in the stainless steel cavity keep the surfaces smooth and easy to reach, making the cleaning thorough and fast – which leads to less downtime, prolonged life of the unit and optimum performance. It also provides



cost savings on operational expenses and training.

Cool-to-touch

Patented touchscreen air curtain and adaptive cooling means food heats quickly while the outside stays cool. It guarantees safe operation and increased reliability, while providing highly effective cooling of the eikon® e2s.

Plug & Play

Simply plug in, start cooking and enjoy the financial savings in virtually any location.

Minimum space

Maximum flexibility as eikon® e2s fits on a 600 mm worktop. Double your capability with the eikon® e2s Twin by having two units side-by-side with zero space between them and using one plug (standard power units only).

MenuConnect

Supporting business growth potential by allowing for rapid menu changes using USB menu updates for up to 1,024 cooking profiles.



Consistent food quality

High quality food offerings at gold standard, regardless of throughput from one small unit, repeatable at the touch of an icon.



Productive

Ground-breaking cavity to footprint ratio! The eikon® e2s enables the highest throughput at premium quality, maximising your return on investment. It delivers fastest cooking in the small footprint category:



High speed

Increase your customer satisfaction and shorten your preparation and wait times, due to the eikon® e2s cooking up to 20 times faster than conventional ovens.

Perfect results

Tuned impingement and microwave energy delivery system ensures perfectly toasted, evenly heated, hot food every time.

Large cavity

Despite being only 35.5 cm wide the eikon® e2s has a 30.5 cm cavity to allow for greater diversity and volume of products to be cooked, as well as varied portion sizes.

Automatic timer

A user-defined automatic timer changes the unit's temperature up to five times per day and can even switch itself on and off. It's ready when you are!

High serviceability

Increased uptime and reduced repair costs, as 30 minutes is all that is required for servicing of any aspect.



*"Everyone smiles
in the same language."*



*Wraps with
various filling
40 sec.*



Merrychef eikon[®] e2s

Standard Features

- Rapid cooking, combining three heat technologies (tuned impingement, microwave, convection)
- UL certified ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than conventional ovens
- 30.5 cm cavity with a 35.5 cm wide footprint
- Cool-to-touch exterior
- easyTouch[®], icon-driven touchscreen user interface
- Very easy to clean seam welded cavity with large rounded corners
- Quiet operation (45.3 dBA in standby mode)*
- Convection fan settings, 10-100 % in 1 % increments
- Easy access, front-mounted air filter
- USB memory stick data transfer of up to 1,024 cooking profiles
- Built-in diagnostic testing
- Stainless steel construction
- Accessory storage on top of the unit
- Fits on a 600 mm worktop
- Exhaust vent at rear of unit
- User-definable temperature bandwidth
- Best in class energy efficiency (0.7 kWh in standby mode)**



eikon[®] e2s Trend



eikon[®] e2s Classic

Accessories

The eikon[®] e2s coupled with a range of accessories allows for maximum flexibility and multiple applications. You can cook, toast, grill, bake and regenerate a wide range of fresh to frozen food.

The eikon[®] e2s can use Merrychef approved metal accessories.

Further accessories on request:

- Griddle cook plate
- Cook plate liner
- etc.



Merchandising panel



Guarded paddle with supporting side walls



Flat cook plate



Solid base basket

* Tested by the Institute of Sound and Vibration Research (ISVR)

** Tested by Fisher Nickel



eikon® e2s Trend

Go for a "Trend" design!

In addition to standard features this design option includes:

- Colour-coded exterior on stainless steel
- Front design with soft edges
- Rail surrounding accessory storage on top of the unit



Adaptor for eikon® e2s Twin



Cool-down pan



*Toasted Sandwich
40 sec.*



*Pizza
50 sec.*



*Reheated Muffin
30 sec.*



*Salmon Steak
70 sec.*



*Wedges
60 sec.*

Technical data

Dimensions

Model	Overall Size mm			Weight	
	Height	Width	Depth	Standard Power Version	High Power Version
eikon® e2s Classic	620 mm	356 mm	595 mm	NET 51.3 kg GROSS 60.7 kg	NET 61 kg GROSS 70.4 kg
eikon® e2s Trend	644 mm	356 mm	595 mm	NET 51.7 kg GROSS 61.1 kg	NET 61.4 kg GROSS 70.8 kg

Power Requirements & Output

Standard Power Version

Electrical Supply						Power Output (Approx.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave (IEC 705) 100%	Convected Heat	Combination Mode
UK	1 N~ 220-230 V 50 Hz	Single Phase	L + N + E	13 A	2990 W	1000 W	2200 W	1000 W** + 900 W
EU	1 N~ 220-230 V 50 Hz	Single Phase	L + N + E	16 A	3680 W	1000 W	2200 W	1000 W** + 1300 W
SA, BR	1 N~ 220 V 60 Hz	Single Phase	L + N + E	13 A	2860 W	1000 W	2200 W	1000 W** + 900 W

High Power Version

Electrical Supply						Power Output (Approx.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave (IEC 705) 100%	Convected Heat	Combination Mode
EU, UK	1 N~ 220-230 V 50 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W* + 2200 W**
EU, UK	2 N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A / 32 A	2500 W + 3300 W	2000 W	2200 W	2000 W* + 2200 W**
SA, BR	1 N~ 220 V 60 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W* + 2200 W**

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

Manitowoc Foodservice is a global leader in foodservice operations that speaks the language of our partners from sales to aftercare. Manitowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you're ready to talk foodservice, Manitowoc speaks your language.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®