



Complement your menu

The Merrychef **eikon[®] e5** can cook a full range of dishes up to 5x faster than a conventional oven and due to its two-tiered, $\frac{2}{3}$ gastronorm cavity, can be used as a bake-off oven as well as for large multi-portion dishes.

The best solution for restaurants, hotels and bakeries serving high quality and intricate dishes, with the added benefit that the easyTouch[®] icon-driven touchscreen ensures high quality, repeatable results, even for less skilled staff.



Heated tomato and basil soup
120 seconds



Fresh baked whole sea bass
180 seconds



Expanding your opportunities

www.merrychef.com

The restaurateur's choice for high speed and volume

An integral appliance within the heart of a full-service kitchen that can add versatility to your premium cooking operation or an all-round solution for busy bakeries. Manages a range of cooking operations quickly, freeing up other appliances.

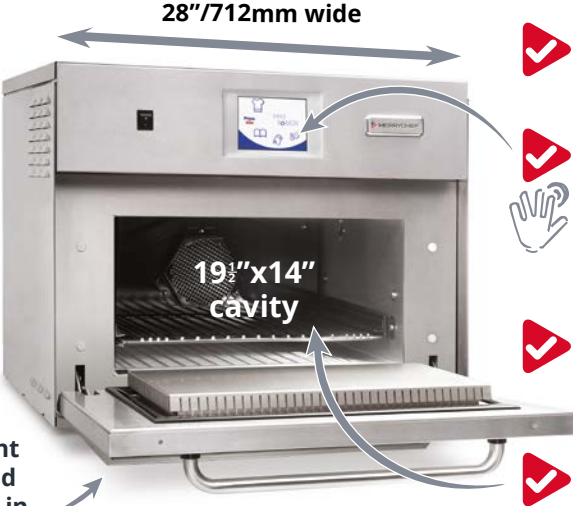
The large two-tiered ²/₃ gastronome oven cavity provides a solution for consistent, high quality, large multi-portion dishes at 5x faster than a conventional oven.

UL certified ventless (if bought with a catalytic converter) means it's easy to install and menus can be pre-programmed for ease of use or tailored to meet customer needs.

Precision Technology

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.



28" / 712mm wide

25.3" / 644mm high

19" x 14" cavity

- ✓ **Best in class energy efficient (0.95kWh on standby)**
- ✓ **Operates quietly; 52.9dBA on standby**
- ✓ **Easy to clean, smooth surfaced cavity**
- ✓ **Easy access magnetic front fitting air filter, monitored by the oven to ensure it's in place**
- ✓ **USB memory stick data transfer of up to 1024 cooking profiles**
- ✓ **easyTouch® icon-driven touchscreen for high quality, repeatable results**
- ✓ **Innovative cooling system, keeps exterior surfaces cool-to-touch**
- ✓ **Versatile multi-tier cavity**

Optional catalytic converter absorbs grease, helps eliminate food odours, keeps the oven clean and working efficiently.



The eikon® e5 is the best solution for restaurants, hotels and bakeries wanting to serve high quality and intricate dishes with repeatable results.

Accessories

A range of accessories are available to use with a Merrychef eikon® e5 including:

- Enamel baking roasting tray (Black)
Part number: P40C1423
- (Green)
Part number: P40C1151
- (Blue)
Part number: P40C1157



- Paddle with hand guard and sides
Part number: SR320



- Non-stick liner for enamel tray
Part number: 40C1218



- Cool down pan
Part number: 32Z4028

The true versatility of the Merrychef eikon® e5 is realised through our unique Signature range of accessories that are available; from egg moulds to soup bowls. View the full range at merrychef.com/products/accessories

All cook times are based on using the Merrychef eikon® e5. Times may vary depending on food quality and portion size.



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

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® e5 has a built-in self-diagnostic system with full warranty and service support for peace of mind.