



For a flexible menu

The Merrychef **eikon[®] e3** offers the versatility and adaptability a café, bar or bakery needs to meet customer demand at any time of day. Its unique three-tier cavity and rotating turntable allows for a broad range of cooking, from delicate croissants through to batches of breakfast items. An easyTouch[®] icon-driven touchscreen makes it easy to use even for untrained staff.



Reheat
Danish pastries
80 seconds



Open
tuna panini
135 seconds

Expanding your opportunities

www.merrychef.com

Bake, cook, toast and grill with only a Merrychef

The only high speed oven in the industry to include a turntable for even browning and a three-tier cavity for flexible cooking, allowing you to serve hot food on demand at any time of day, up to 5x faster than a conventional oven. UL certified ventless (if a catalytic converter is installed) and a patented cooling system to keep all walls cool-to-touch allows for easy front or back-of-house installation.

The easyTouch® icon-driven touchscreen allows untrained staff to produce professional results with every order whilst minimising training, reducing errors and food wastage.

Precision Technology

Advance cooking technology® cooks up to 5x faster than a conventional oven combining two heat technologies of convection (3000W) and microwave (700/1000W) with a rotating turntable for fast, even heating (*other power levels are available to suit your requirements*).

Powerful uniform convection that gives perfect results, even with sensitive baked products.

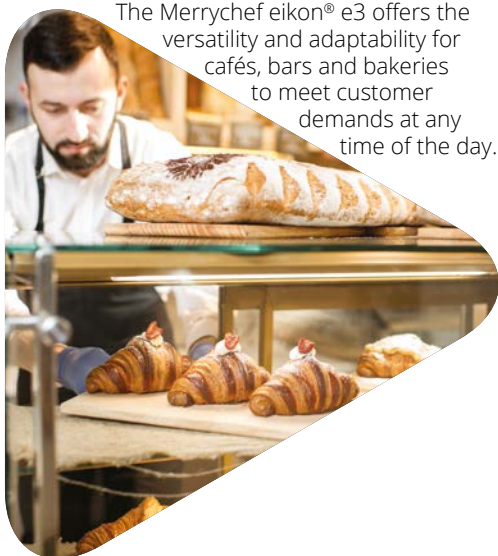
23.5"/598mm wide

13"x12¾" cavity

21.7"/551mm high

- ✓ **Best in class energy efficient (0.83kWh on standby)**
- ✓ **Operates quietly; 56.8dBA 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 three-tier cavity including a turntable for even browning**

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



The Merrychef eikon® e3 offers the versatility and adaptability for cafés, bars and bakeries to meet customer demands at any time of the day.

Accessories

A range of accessories are available to use with a Merrychef eikon® e3 including:



Non-stick tray ideal for baking/roasting
Part number: 40H0230



Enamel tray ideal for baking/roasting
Part number: DX0117



Flat turn-table plate
Part number: 40H0347



Griddled insert for turn-table plate
Part number: 40H0240



Cool down pan
Part number: 32Z4043

The true versatility of the Merrychef eikon® e3 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® e3. 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® e3 has a built-in self-diagnostic system with full warranty and service support for peace of mind.