

Cooking Profile Guide



eikon® e2s

The smallest unit with
the biggest performance

Fresh ideas. Flexible ovens.

Merrychef®

Variety doesn't need much space



The cooking profile guide will enable you to take full advantage of the culinary capabilities of your Merrychef eikon® e2s. It includes a range of delicious recipes that have been specially designed for your particular high-speed oven. The methods used have been performance-tested in our Merrychef culinary centers to achieve perfect serving temperatures and top-quality results.

Let Merrychef inspire you! Establish your own individual menus by adjusting the settings to your particular food products!

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand in surroundings where space is at a premium. This high-speed oven is user-friendly, versatile and provides consistent levels of performance that continually exceed expectations. It is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen food, such as sandwiches, pastries, pizzas, fish, vegetables and meat. This flexibility supports your business growth by allowing rapid menu changes and additional food offerings from a single unit.

Accessories:



Flat Cook Plate



Solid Base Basket



Guarded Paddle

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Bacon



Quantity: 8 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	02:15	100%	50%

2000 W			
Stage 1	01:30	100%	70%

Accessories: Flat Cook Plate + Solid Base Basket

Black Pudding



Quantity: 9 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:15	100%	90%

2000 W			
Stage 1	01:10	100%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Chicken Breast



Quantity: 1 pcs (130g-150g)

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	02:15	100%	40%

2000 W			
Stage 1	02:00	100%	50%

Accessories: Flat Cook Plate + Solid Base Basket

French Fries



Quantity: Full Tray (400g)

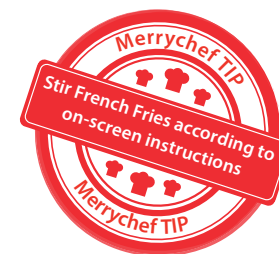
Starting State: frozen -18°C

Temperature: 275°C

1000 W			
Stage 1	01:30	100%	100%
Stage 2	01:30	100%	0%

2000 W			
Stage 1	01:15	100%	100%
Stage 2	01:15	100%	0%

Accessories: Flat Cook Plate + Solid Base Basket



Full English Breakfast



Quantity: 2 pcs Bacon Rashers, 1 pcs Black Pudding, 1 pcs Field Mushroom, 1 pcs Hash Brown, 1 pcs Omelette (precooked), 1 pcs Sausage, 1 pcs Tomato

Starting State: chilled +4 °C

Temperature: 275°C

1000 W			
Stage 1	01:40	100%	100%

2000 W			
Stage 1	01:10	100%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Hash Browns



Quantity: 10 pcs

Starting State: frozen -18°C

Temperature: 275°C

1000 W			
Stage 1	03:00	100%	100%

2000 W			
Stage 1	02:00	100%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Mushrooms halved



Quantity: Full Tray (500g)
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:30	100%	100%

2000 W			
Stage 1	01:00	100%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Open Ciabatta, with var. fillings



Quantity: 1 pcs
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	00:45	50%	100%

2000 W			
Stage 1	00:30	80%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Pizza



Quantity: 1 pcs
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:35	100%	30%

2000 W			
Stage 1	00:50	100%	50%

Accessories: Flat Cook Plate

Quantity: 1 pcs
Starting State: frozen -18°C

Temperature: 275°C

1000 W			
Stage 1	01:45	100%	50%

2000 W			
Stage 1	01:30	100%	50%

Accessories: Flat Cook Plate

Quesadilla with various fillings



Quantity: 1 pcs (120-140g)
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	00:40	40%	100%

2000 W			
Stage 1	00:25	50%	100%

Accessories: Flat Cook Plate

Reheat Cornish Pasty



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:00	80%	90%

2000 W			
Stage 1	00:50	100%	75%

Accessories: Flat Cook Plate + Solid Base Basket

Reheat Muffin



Quantity: 5 pcs

Starting State: ambient

Temperature: 275°C

1000 W			
Stage 1	00:30	100%	80%

2000 W			
Stage 1	00:30	100%	50%

Accessories: Flat Cook Plate + Solid Base Basket

Reheat Pie



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:50	10%	100%

2000 W			
Stage 1	01:20	10%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Reheat Sausage Roll



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:00	100%	70%

2000 W			
Stage 1	01:00	100%	60%

Accessories: Flat Cook Plate + Solid Base Basket

Salmon Steak



Quantity: 1 pcs (140-160g)
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:45	100%	70%

2000 W			
Stage 1	01:10	100%	30%

Accessories: Flat Cook Plate + Solid Base Basket

Sausages



Quantity: 12 pcs
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	02:15	100%	100%

2000 W			
Stage 1	01:45	100%	90%

Accessories: Flat Cook Plate + Solid Base Basket

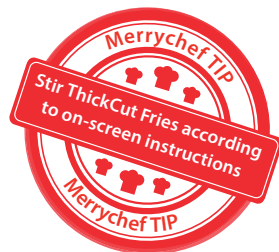
ThickCut Fries



Quantity: Full tray (400 g)
Starting State: frozen -18°C

Temperature: 275°C

1000 W			
Stage 1	01:45	100%	100%
Stage 2	01:45	100%	0%
2000 W			
Stage 1	01:30	100%	100%
Stage 2	01:30	100%	0%



Accessories: Flat Cook Plate + Solid Base Basket

Toast



Quantity: 2 pcs
Starting State: ambient

Temperature: 275°C

1000 W			
Stage 1	01:00	100%	10%
2000 W			
Stage 1	01:00	100%	10%

Accessories: Flat Cook Plate

Toasted Sandwich



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	00:50	100%	60%

2000 W			
Stage 1	00:40	100%	40%

Accessories: Flat Cook Plate + Solid Base Basket

Tomatoes halved



Quantity: 16 pcs

Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:30	100%	100%

2000 W			
Stage 1	01:00	100%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Wedges

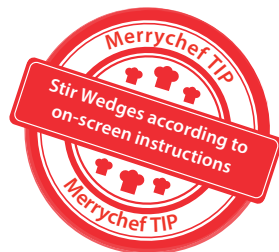


Quantity: Full tray (400 g)
Starting State: frozen -18°C

Temperature: 275°C

1000 W			
Stage 1	01:45	100%	100%
Stage 2	01:45	100%	0%

2000 W			
Stage 1	01:00	100%	100%
Stage 2	01:00	100%	0%



Accessories: Flat Cook Plate + Solid Base Basket

Wrap with various fillings



Quantity: 1 pcs (150-170g)
Starting State: chilled +4°C

Temperature: 275°C

1000 W			
Stage 1	01:00	10%	100%

2000 W			
Stage 1	00:40	30%	100%

Accessories: Flat Cook Plate + Solid Base Basket

Notes

[illegible]This image shows a single page from a notebook or ledger. It features approximately 20 evenly spaced horizontal blue lines across its entire surface, providing a guide for handwriting. The margins are uniform on all sides, and there are no other markings, text, or illustrations present.

Note:

Information emanating from Manitowoc Ltd is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.

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.

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