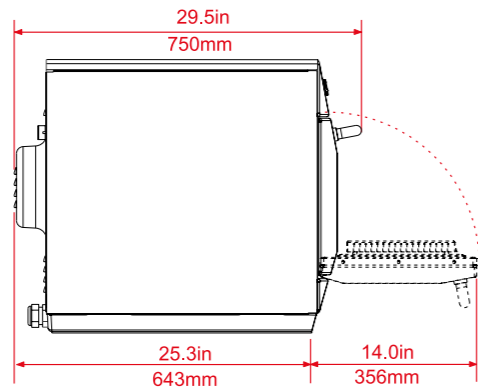
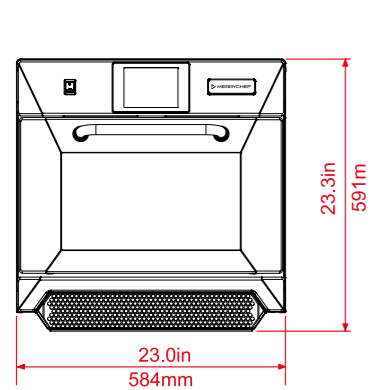


eikon® e4s

Specifications



Overall Size		
Height	23.3"	591 mm
Width	23.0"	584 mm
Depth (overall without handle)	25.3"	643 mm
Depth (door open 90 degrees)	39.3"	999 mm
Weight	182 lb	83 kg
Shipping Weight	202 lb	92.1 kg
Shipping Box Size	37.3x30.3x33.85"	950x770x860 mm

Open Cavity Dimensions		
Height	8.6"	218 mm
Width	14.7"	375 mm
Depth	14.6"	370 mm
Volume	1.04 cu. ft.	29.5 litres

Wall Clearance		
Top	2"	50.8 mm
Sides	2"	50.8 mm

Accessories in Box		
Merrychef high speed oven cleaner	1 unit	
Merrychef high speed oven protector	1 unit	
Spray Triggers	2 units	
Operator Manual / Cleaning instructions	1 unit	
Wire rack	1 unit	

Specifications	
Preheat Time	12 minutes, 30 seconds
Control System	easy ToUCH®, Iconic pictorial touchscreen control panel
Cooking Stages	6
Total Cooking Programs	1,024
Maximum Cooking Time	60:00 (10:00 x 6 Stages)
Display	Touchscreen
Automatic Voltage Sensor	Yes
USB & MenuConnect Software	Yes
Temperature Range	Off, 100C - 275C /212°F-527°F
Temperature Increments	1°C (from 100°C upwards) 1°F (from 212°F upwards)
Air Filter	Yes (removable and monitored)
Convection Fan Speed	10%-100%
Convection Fan Speed Increments	1%
Microwave Power	0% (off), 5%-100%
Microwave Power Increments	1% (from 5% upwards)
Rack	Yes (1)
Rack Positions	1
Stackable	Yes with stacking trolley
Warranty	1 years parts and labour

* Certified ventless for low protein applications. (UL®-KNLZ certified)

** Not for prime cooking of heavy protein food types.

Electrical supply				
Country	Voltage	Arrangement	Connections used	Current /Phase
UK/EU	230V 50Hz	Single Phase	1P N & E	32 Amp
UK/EU	400V 50Hz	Dual Phase	2P N & E	20 Amp
USA	208V / 240V 60Hz	Two Pole	2P-GND	30 Amp
APAC	220V-240V 50Hz	Dual Phase	2P N & E	20 Amp
ROW	208-240 50/60Hz	Dual Phase	2P N & E	20/30 Amp

MERRYCHEF®

www.merrychef.com

MERRYCHEF®
A Welbilt Brand



eikon® e4s
Quicker, quieter
and more energy efficient
High speed oven

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convothem®, Delfield®, fitkitchen™, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table · welbilt.com

eikon® e4s

Quicker, quieter & more energy efficient



- **Faster Cooking!**
A 12" pizza is now 25% faster!*
A toasted sandwich is now 25% faster!**
A portion of potato wedges is now 33% faster!***
- **Enhanced customer experience** for both staff and customer with one of the quietest high speed ovens
- **Cheaper energy bills** from one of the most energy efficient high speed ovens
- **Easy and quick to train-in staff** at the touch of an icon due to the pictorial easyTouch screen technology
- **Extensive design** and expertise pushing the technology further to create faster cooked food without compromising on quality
- **Now able to cook 14" pizza**

Don't take our word for it, here is what our customers have to say

"I would recommend the Merrychef e4s high speed oven to anybody. Far better machine."
Chained franchisee store manager, UK

"The Merrychef e4s high speed oven is easy to operate and easy to train staff due to icons on the touchscreen."
Chained franchisee store manager, UK

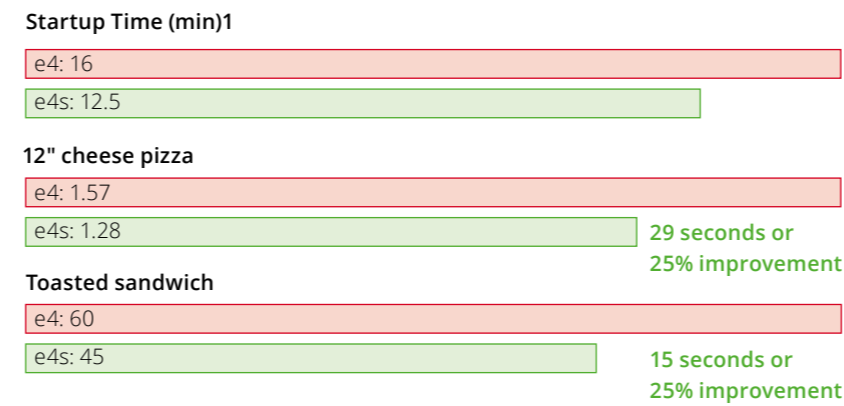
"The Merrychef e4s high speed oven is more user friendly and cooks better."
Chained franchisee store supervisor, USA

* Based on pizza timings from Fisher Nickel (FSTC Report # 501311245-R1 & # 501311125-R1)
** Same food product cooked in both eikon® e4 & eikon® e4s high speed ovens.

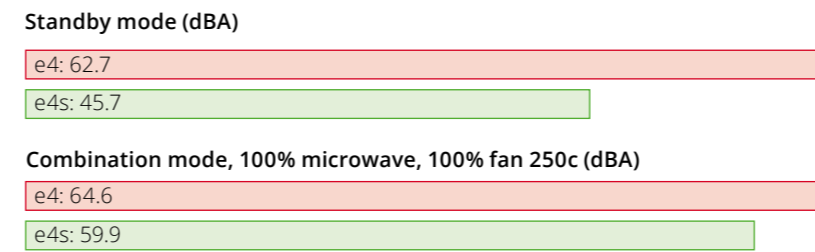
eikon® e4s

Class leading performance

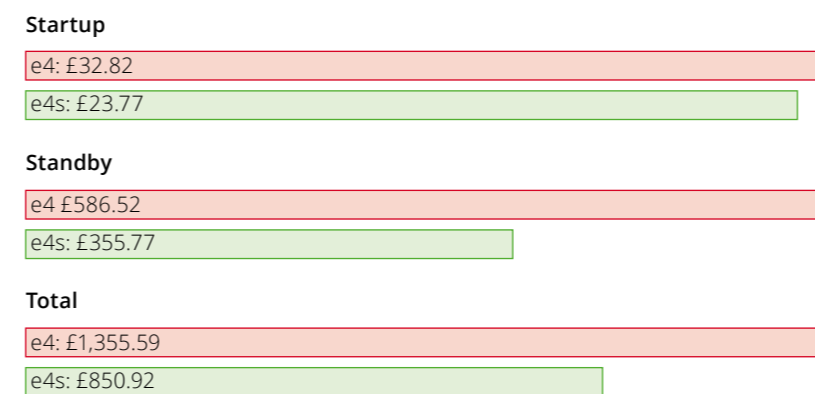
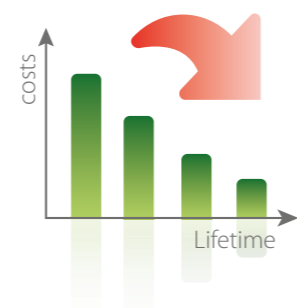
25% Quicker¹



+50% Quieter^{2,3}



Energy efficient = Total annual costs^{1,4}



Potential Annual Saving:
£504

¹ FSTC Report # 501311125-R1
² 45.7dBA measured 1m from the front of the high speed oven in standby mode as measured by the Institute of Sound and Vibration Research (ISVR)
³ Source: ISVR (Institute of Sound and Vibration Research) report - September 2012 and June 2010
⁴ Based on 16 Hours per Day, 7 Days per Week, 200 Cycles per Day £ 0.10 kWh, toasted sandwich Using energy calculator on Merrychef.com website

Enjoying the benefits of using a Merrychef high speed oven



Enjoy these benefits:

Easy to use

- Pictorial easyTouch screen technology
- MenuConnect® software enables instant USB menu updates
- Monitored filter design for ease of daily maintenance

Guaranteed perfect results every time

- Precise power levels to cook the most delicate products
- Programmes downloaded across multiple outlets via USB memory stick

Reduced queuing and service times

- Increase speed, service, quality and freshness
- Three heating technologies (convected heat, impingement air and microwave energy)
- Cooks up to 15 x faster (than traditional cooking methods)

Improved safety

- The cool-to-touch high speed oven means food heats quickly while the outside stays cool

Cost effective

- Cooking to order reduces waste
- Latest catalyst technology eliminates grease and reduces cook odours, avoiding the need for separate extraction and ventilation systems

Minimise lifetime operational costs

- Now available with energy efficient standby mode
- Reduced installation cost - with plug & play capability
- Reduced training times - with eikon® driven controls
- Easy to clean
- In built diagnostics avoid unnecessary service calls