



## Complement your menu

The Merrychef **eikon<sup>®</sup> 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<sup>®</sup> icon-driven touchscreen ensures high quality, repeatable results, even for less skilled staff.



Expanding your opportunities

[www.merrychef.com](http://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  $\frac{2}{3}$  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.

- ✓ **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:



Paddle with hand guard and sides  
**Part number: SR320**



Cool down pan  
**Part number: 3224028**

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](http://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.

**MERRYCHEF®**  
A Welbilt Brand

For further details on where to buy, how to service and for our flagship culinary support please visit [www.merrychef.com](http://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.