

# High Speed Oven

Project
Item
Quantity
CSI Section 11400
25. 500
Approved
Date

# eikon® e4s





# Standard Features

- Rapid Cooking Technology® combines three heat technologies:
  - Convection
  - Microwave
  - Impingement
- Ventless cooking capabilities through built-in catalytic converters
- Rapid cooking up to 15 times faster than a conventional oven
- easyTouch® icon driven touchscreen user interface
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Easy to clean cavity
- Cool-to-touch door exterior
- Quiet operation less than 50 dbA in standby mode
- Energy consumption ~0.724 kWh (standby)
- Monitored, toolless, front mounted air filter

# Available Accessories

- Shelf rack
- Cool down pan
- Bread basket
- Pizza paddle
- Merrychef® cleaner
- Merrychef® protector

# **Specifications**

The eikon® e4s includes built-in catalytic converters eliminating the need for a ventilation hood.

Refer to UL Listing KNLZ.E330418 (USA) Refer to UL Listing KNLZ7.E330418 (Canada)

The eikon® e4s can produce lightning fast, crisp, hot food with consistant results everytime thanks to the easyTouch® icon screen.

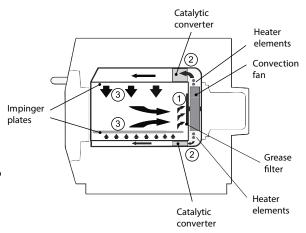
Approved metal baking trays can be used in the oven.

The user interface allows multi-stage programming. Each cooking profile offers up to 6 stages each with its own time, microwave power, impingement settings and between stage instructions.

The USB memory stick allows the user to upload and download up to 1024 new cooking profiles with custom pictures. A change of menu could be implemented simultaneously in remote sites using this feature.

## **HOW IT WORKS**

The convection fan pulls air in through the grease filter (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, every time.











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# **INCLUDED ACCESSORIES**

- Shelf rack
- Cool down pan
- Pizza paddle
- Bread basket x2

### CONSTRUCTION

Stainless steel cavity and casework

- Microwave settings: off or 5-100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

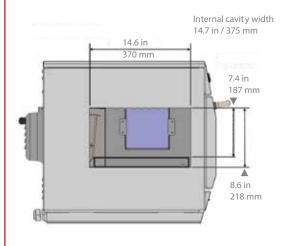
### **CONVECTED HEAT**

MICROWAVE POWER

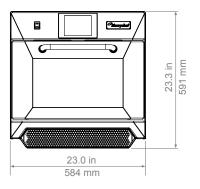
Two magnetrons

- Temperature settings: 0°C off and from 100° to 275°C in 1°C steps
- Convection fan settings: 10-100% in 1% increments
- Safety system: oven cavity overheat detection

# Oven Cavity Dimensions

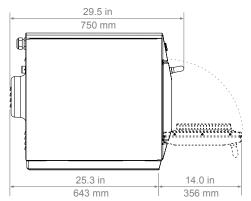


# **Oven Dimensions**



# INSTALLATION INFORMATION

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 2in / 50mm clearance to sides, top and rear to allow air to circulate freely.
- Allow sufficient clearance to the front of the oven for the door to open fully.



# **DIMENSIONS**

MODEL	C	VERALL SIZE	NET WEIGHT	
	HEIGHT	WIDTH	DEPTH	NET WEIGHT
eikon e4s	23.3" (591mm)	23.0" (584 mm)	29.5" (750 mm)	NET 182lbs. (82.5kg) GROSS 208lbs. (94.5kg)

# **POWER REQUIREMENTS & OUTPUT**

	ELECTRICAL SUPPLY				POWER OUTPUT (APPROX.)			
	Voltage	Arrangement	Plug Type	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
Ī	2 - 208 V / 240 V 60 Hz	Two Pole	NEMA 6-30P	30A	6200 W	1800 W	3200 W	1800 W** + 3200 W

\*This is not consumption. \*\*This is approx. microwave power output.



Welbilt reserves the right to make changes to the design or specifications without prior notice.

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