

# High Speed Oven

Merrychef eikon® e3

e3\_EE  
e3C\_EE\*

e3\_XE  
e3C\_XE\*

e3\_XX  
e3C\_XX\*



## Standard Features

- Microwave combination mode reduces cooking times by up to 6 times
- Ventless operation\*
- Turntable gives you extremely even browning
- Quick pre-heat time (15 minutes)
- easyTouch® – icon driven touch screen user interface
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Easy to clean cavity

## Accessories

- Vitreous enamel rectangular oven tray
- Round tray
- Teflon mat
- Merrychef® cleaner
- Merrychef® protector

## Specifications

The eikon® e3 offers excellent results for any call order menu. It is the best solution for shops, bakeries, smaller restaurants, butchers with lunch specials or snack stands.

The eikon® e3C model includes a built-in catalytic converter eliminating the need for a ventilation hood.

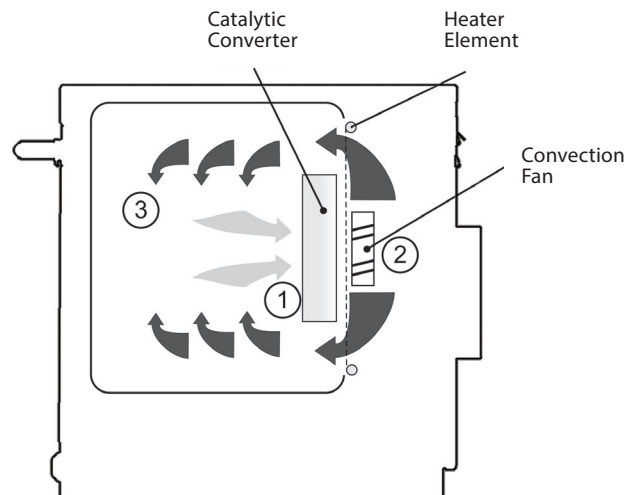
A standard metal baking tray can be used when in convection mode.

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

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

### HOW IT WORKS

Air in the oven cavity is cleaned by being drawn through the catalytic converter\* (1) by the convection fan (2) and then passes over the heater element and is circulated into the oven cavity (3) at the set temperature.



\* e3C models only.



### Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
 Tel: 0333 123 2450  
[sales@kidcateringequipment.com](mailto:sales@kidcateringequipment.com)

**STANDARD ACCESSORIES**

- Handle
- Round tray 2x
- Square tray 2x
- Pack option: Round trays (3x) + Teflon liners (3x)

**CONSTRUCTION**

- Stainless steel cavity and casework

**MICROWAVE POWER**

- Microwave settings: off or 5–100% in 1% increments
- Safety system: agency approved monitored interlock door system, current monitoring and overheat detection for magnetron

**CONVECTED HEAT**

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

**DIMENSIONS**

MODEL	OVERALL SIZE			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e3_EE e3_XE	551 mm (21.7")	598 mm (23.5")	558 mm (22.0")	62.5 kg (138 lbs)
e3_XX				
e3C_EE e3C_XE				
e3C_XX				

**POWER REQUIREMENTS & OUTPUT**

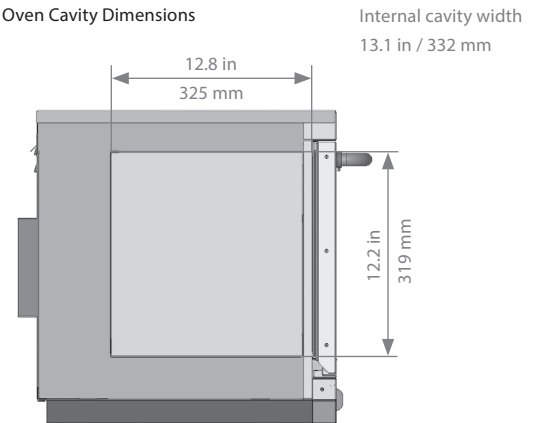
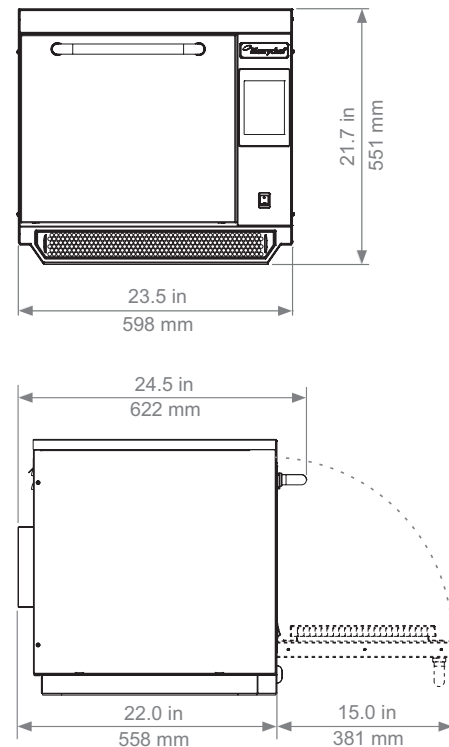
MODEL	POWER INPUT	POWER OUTPUT (APPROX.)		
		MICROWAVE (IEC 705) 100%	CONVECTED HEAT	COMBINATION MODE
e3_EE / e3C_EE	3000 W	700 W*	3000 W	700 W* + 3000/1500 W
e3_XE / e3C_XE	4300 W	700 W*	3000 W	700 W* + 3000 W
e3_XX / e3C_XX	4700 W	1000 W*	3000 W	1000 W* + 3000 W

COUNTRY/ REGION	ELECTRICAL SUPPLY			
	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	PLUG CURRENT RATING PER PHASE**
EU / UK	230 V 50 Hz	Single Phase	1P N & E	13 A / 16 A or 32 A
EU / UK	400 V 50 Hz	Dual Phase	2P N & E	16 A / 32 A
CN	220 V 50 Hz	Single Phase	1P N & E	32 A
TW, SA, BR	220 V 60 Hz	Single Phase	1P N & E	32 A

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

Model \_EE Moulded 13 A plug BS 1363A (UK only)

For models suitable for a 60 Hz supply configuration or for further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office.

**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.

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