



eikon[®] e1s

Perfect results every time

High speed oven



The new eikon® e1s Makes small business become great

In a world where time and space are an increasingly precious resource and the trend is towards more tangible quality and freshness, professional cooking equipment is migrating to the front to be in direct view of customers. Merrychef has responded to this demand by developing the new eikon e1s: a high speed oven combining superior functionality, maximum speed and consistently great performance, packaged in a compact unit with ground-breaking design.

Be it sandwiches, pastries, pizzas, vegetables, fish or meat – the new eikon® e1s is the perfect way to cook, toast, grill, bake and regenerate a huge range of fresh or frozen foods. High speed operation and even browning enable you to cater for more customers per service with fresh, hot food. The result is greater customer satisfaction and a better return on investment.

The new eikon e1s enables you to open up new menu opportunities, rapidly providing exceptional dishes cooked to order. The small but powerful high speed oven adds value to all kitchen operations.

Merrychef eikon e1s – the versatile high speed oven that adapts to your evolving needs through menu expansion on a single platform, thereby future-proofing your business.



In our breakneck industry, it's no small task to keep up with guests' tastes and stay ahead of the competition. But where others see only daunting challenges, we at Merrychef see ambitious and exciting ways to expand your opportunities.

Opportunities not just to streamline your business, but to bring genuine joy to your guests – today and tomorrow. With our unparalleled expertise and state-of-the-art technology, you can depend on us for our innovative thinking and product solutions that are as fresh as your ingredients.

That's how we're setting a new standard for speed of service, always raising the bar for high-quality guest experiences. In a world where change is the only constant, we're proud to build products with the versatility to match, infusing your kitchen and entire organization with new and powerful opportunities.

EXPANDING YOUR OPPORTUNITIES

Blueberry bagel
30 sec



Lobster
60 sec

Pizza
140 sec



Nasi lemak
75 sec

Sea bass
180 sec



Key Features

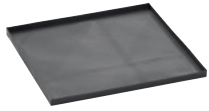
- Up to 12 x faster than conventional ovens
- Combining three heat technologies: convection, tuned impingement and microwave
- Black exterior on stainless steel, soft edge front design
- Plug & Play, standard plug, no water connection, drain or hood system required
- Fits on a 500 mm deep counter
- 12" cavity on a 16"-wide footprint
- easyTouch® icon-driven touchscreen user interface
- Quiet operation (52 dBA in standby mode)
- USB memory stick data transfer of up to 1,024 cooking profiles
- Optimum time management with automatic On & Off timers
- Cool-to-touch exterior allows for zero space at the sides & back
- Best-in-class energy efficiency <0.7 kWh
- Built-in catalytic converter for ventless cooking
- Easy-access, front-mounted air filter
- Built-in diagnostic testing
- Fast heat-up (12 min) & cool-down (less than 11 min)
- Ease of cleaning, large rounded edges and smooth surfaces
- Dishwasher-friendly accessories

It's the small things that allow us to think big. Think... MERRYCHEF

Standard Accessories

The eikon® e1s, coupled with a range of accessories, allows for maximum flexibility and multiple applications, supporting potential business growth by allowing for menu changes and additional food offerings from a single compact unit.

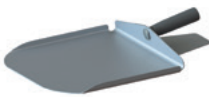
You can cook, toast, grill, bake and regenerate a wide range of fresh to frozen food.



Solid base basket
Part Number: 32Z4135



Non-stick cook plate liner (natural)
Part Number: 32Z4136



Paddle with hand-guard and sides
Part Number: SR318



Solid cook plate
Part Number: DC0322

For further accessories, please refer to our Merrychef eikon® e1s Accessories Brochure.

Technical data

Dimensions

Model	Overall Size mm			Weight
	Height	Width	Depth	
eikon® e1s	588 mm (23.2")	407 mm (16.0")	538 mm (21.2")	NET 58.0 kg (128 lbs) GROSS 60.7 kg (134 lbs)

Power Requirements & Output

Electrical Supply						Power Output (Approx.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave (IEC 705) 100%	Convec-ted Heat	Combination Mode
AP	1N~ 200-230 V 50 Hz	Single Phase	L + N + E	16 A	2990 W	800 W	2200 W	800 W** + 900 W
KR	1N~ 208-240 V 60 Hz	Single Phase	L + N + E	16 A	2990 W	800 W	2200 W	800 W** + 900 W
CN	1N~ 200-230 V 50 Hz	Single Phase	L + N + E	15 A	2990 W	800 W	2200 W	800 W** + 900 W
PH	1N~ 208-240 V 60 Hz	Single Phase	L + N + E	15 A	2990 W	800 W	2200 W	800 W** + 900 W
TW	1N~ 208-240 V 60 Hz	Single Phase	L + N + E	15 A	2990 W	800 W	2200 W	800 W** + 900 W
IN	2N~ 380-400 V 50 Hz	Twin Phase	L 1 + L2 + N + E	16 A	2990 W	800 W	2200 W	800 W** + 900 W

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



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™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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