




Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

eikon e3

Models

☒ e3 _EE

☒ e3 _XE

☒ e3 _XX

☒ e3C _EE*

☒ e3C _XE*

☒ 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).
- Stainless Steel construction.
- easyToUCH, icon driven touch screen controls.
- USB memory stick data transfer of up to 1024 cooking programs.
- In-built diagnostic testing.
- Easy to clean interior.

Options & Accessories

- Vitreous Enamel Rectangular Oven Tray
- Round Tray
- Teflon mat
- Oven Cleaner
- Oven Protector

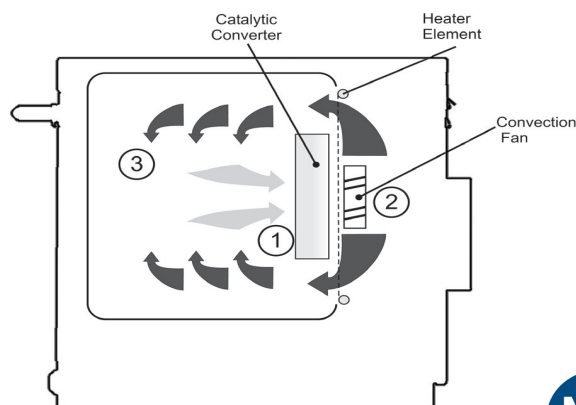
Specifications

Introducing the e3 combination oven which offers excellent results for any call order menu. Ideally suited for kitchens where space is at a premium.

- The e3C model includes an in-built catalytic converter eliminating the need for a ventilation hood.
- A standard metal baking tray can be used when in convection mode.
- Oven controls allow multi-stage programming. Each program 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 programs. 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 convertor* (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.

Manitowoc Foodservice UK Limited,
 Manitowoc, Ashbourne House,
 The Guildway, Old Portsmouth Road,
 Guildford, GU3 1LR

Tel: +44(0)1483 464900
 Fax: +44(0)1483 464905

www.manitowocfoodservice.com





eikon e3

Model
Specification**STANDARD ACCESSORIES**

Handle. Round Trays (x2) + Square Trays (x2).

Pack option: Round Trays (x3) + Teflon Matts (x3).

CONSTRUCTION

Stainless Steel cavity and casework.

CONTROL SYSTEM

Colour touchscreen, icon driven.

Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage.

USB memory stick data transfer.

Support for optional remote communications Ethernet module.

Safety system: ensures control area temperature is within limits.

MICROWAVE POWER

Distribution system, rotating active antennae.

Microwave settings, off or 5-100% in 1% increments.

Safety system: Agency approved monitored interlock door system, current monitoring and overheat detection for magnetron.

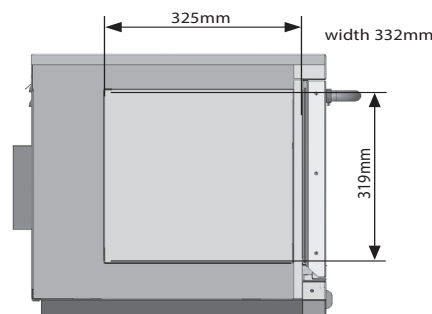
CONVECTED HEAT

Temperature settings 0°C off and from 100°C to 275°C in 1° C steps.

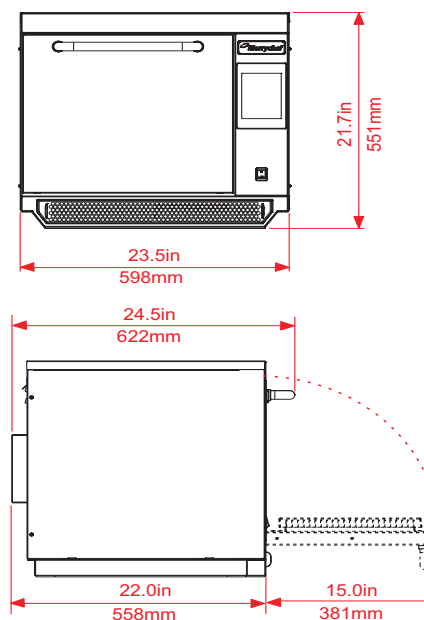
Distribution system, convection fan.

Safety system: oven cavity overheat detection.

Oven Cavity Dimensions



Oven Dimensions

**DIMENSIONS**

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

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100%		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e3_EE / e3C_EE	3.0kW	700W	3000W	700+3000/1500W
e3_XE / e3C_XE	4.3kW	700W	3000W	700+3000W
e3_XX / e3C_XX	4.7kW	1000W	3000W	1000+3000W

ELECTRICAL SUPPLY				
Country	Voltage	Arrangement	Connections Used	Current/Phase*
UK	230-240V 50Hz	Single Phase	1P N & E	32 Amp
UK	400-415V 50Hz	Dual Phase	2P N & E	32 Amp
EU	380-400V 50Hz	Dual Phase	2P N & E	16 Amp

*This is not consumption

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

For oven models suitable for a 60Hz supply, please contact the sales office.

For further information on Merrychef products and services or advice on which machine suits you best please contact the Sales Office.

INSTALLATION INFORMATION

Away from major heat source.

Place on a flat surface suitable for weight.

Allow a minimum of 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.

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.



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The Guildway, Old Portsmouth Road,
Guildford, GU3 1LR

Tel: +44(0)1483 464900
Fax: +44(0)1483 464905

www.manitowocfoodservice.com
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