

## Merrychef oven selector:

	e1s	e2s SP	e2s HP	e4	e4s	e3	e5
<b>Technology</b>							
Convection, microwave and impingement	✓	✓	✓	✓	✓		
Convection and microwave						✓	✓
<b>Cooking speeds vs other cooking methods</b>							
Up to 20x faster			✓				
Up to 15x faster					✓		
Up to 12x faster		✓		✓			
Up to 10x faster	✓						
Up to 5x faster						✓	✓
<b>Average number of cooks per day:</b>	50-100	100-150	150+	150+	150+		
<b>Cooking methods</b>							
Toasting, grilling, reheating, cooking	✓	✓	✓	✓	✓	✓	✓
Baking						✓	✓
12" pizza	✓	✓	✓	✓	✓		✓
Higher protein throughput				✓			
<b>Outlet suitability</b>							
Cafés and bars	✓	✓	✓	✓		✓	
Quick service		✓	✓		✓		
Convenience stores			✓		✓		
Restaurants and hotels				✓			✓
Bakeries						✓	✓
<b>Cavity sizes in inches</b>	12¼" x 12¼"	12¼" x 12¼"	12¼" x 12¼"	14¾" x 12¼"	14¾" x 14½"	13" x 12¾"	19½" x 14"
<b>Cavity sizes in millimetres</b>	311mm x 311mm	311mm x 311mm	311mm x 311mm	375mm x 312mm	375mm x 370mm	332mm x 325mm	495mm x 358mm
<b>UK plug current requirements</b>	13A	13A	16A/32A	32A	32A	13A/16A/32A	32A
<b>EU plug current requirements</b>	16A	16A	16A/32A	32A	32A	16A/32A	32A

This is for guidance only. Your local representative will be able to help you decide which oven best suits your needs:  
[www.merrychef.com/Sales/Sales-Locators](http://www.merrychef.com/Sales/Sales-Locators)



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