

Models

e2_DX
32A / ALL REGIONS

e2_FX
16A / EU

e2_GX
13A / UK



Standard Features

- Accelerated Cooking Technology® with Planar Plume and microwave technologies for faster, even heating and browning
- "Ventless Cooking" capabilities through built-in catalytic converter
- Rapid Cooking over 10 times faster than conventional cooking methods
- Power management system keeps current below 13 amps (GX model)
- Quiet operation - maximum noise level of 50 dBA in idle mode
- Stainless steel construction
- easyToUCH®, icon driven touchscreen controls
- USB memory stick data transfer of up to 1024 cooking programs
- In built diagnostic testing
- Easy menu development using MenuConnect® software.

Accessories

- Operator Manual/ Cleaning Instructions
- Cooking Baskets
- Aluminium Paddle
- Bottle Cleaner
- Bottle Guard
- Cook/Griddle Tray
- Pizza Paddle
- Merrychef® Oven Cleaner
- Merrychef® Oven Protector

Specifications

The e2 is an ideal solution for cafés, bistros, kiosks, snack bars, day bars, kiosks, tearooms or any establishment with 13A supply.

A great opportunity for customers who are looking to capture additional hot food revenues but have previously been limited by space and expertise.

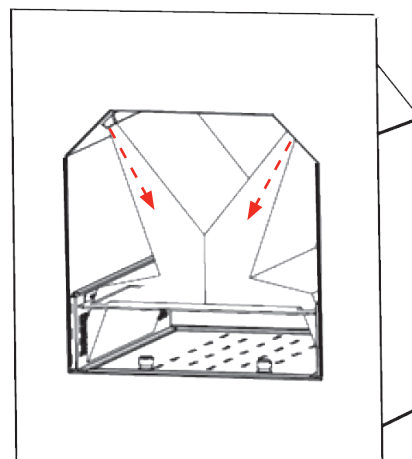
With our e2 TWIN, we offer you the new opportunity to connect two e2s together and double the capacity from one power supply.

HOW IT WORKS

The e2 utilizes a new and patented heat transfer method called 'Planar Plume'.

Heated air is directed into planes which collide above the food surface and are then drawn around the food.

The e2 thus provides fast and efficient crispy cooking with uniform browning.



STANDARD ACCESSORIES

- 2 Cooking Plates
- 1 Pizza Paddle
- 1 Solide Base Basket
- 1 Cool Down Pan

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.

MICROWAVE POWER

- Distribution system, rotating active antennae.
- Microwave settings, off or 5-100% in 1% increments.
- Safety system: agency approved door interlock 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, Planar Plume.
- Safety system: oven cavity overheat detection.

DIMENSIONS

MODEL	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e2B	633mm (25")	382mm (15")	673mm (26,5")	68kg Net (150 lbs) 78kg Gross (172 lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100%		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e2_DX (UK & EU)	4.3kW	1000W	2200W	1000W+2200W
e2_FX (EU)	3.4kW	1000W	2200W	1000W+1300W
e2_GX (UK)	3.0kW	1000W	2200W	1000W+900W

ELECTRICAL SUPPLY				
Model (Country)	Voltage	Arrangement	Connections Used	Current/Phase*
e2_DX (UK & EU)	230V 50Hz	Single Phase	1P+N+E	32 Amp
e2_FX (EU)	230V 50Hz	Single Phase	P+N+E	16 Amp
e2_GX (UK)	230V 50Hz	Single Phase	P+N+E	13 Amp

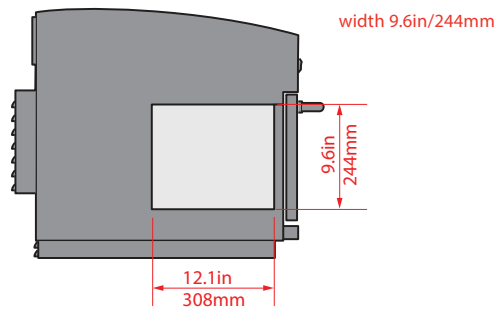
*This is not consumption

Model e2_GX Moulded 13 Amp plug BS 1363A (UK only)

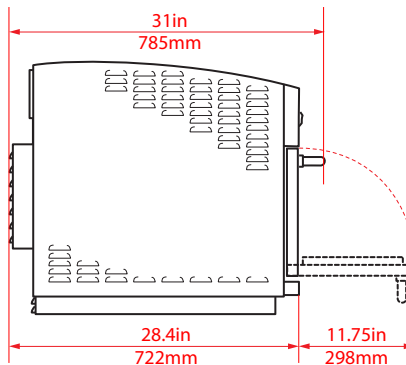
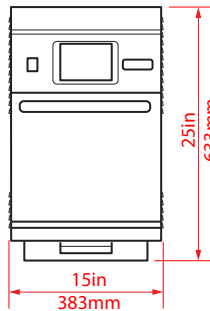
For further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office.

Tel: +44 (0)1483 464901

Oven Cavity Dimensions



Oven Dimensions



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.

