




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



Models

e4



Standard Features

Accelerated Cooking Technology® combines three heat technologies:

- Convection.
- Microwave.
- Impingement.
- Ventless operation.
- Up to 15x faster than a conventional oven.
- 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.
- Cool to touch door exterior.

Options & Accessories

- Griddle Pan
- Rack
- Cool Down Pan
- Vitreous Enamel Oven Tray
- Handle
- Grill Pan Set (includes 4 Pans, 2 Handles & 2 Carriers)
- Bread Basket
- Pizza Paddle
- Oven Cleaner
- Oven Protector
- Remote monitoring available

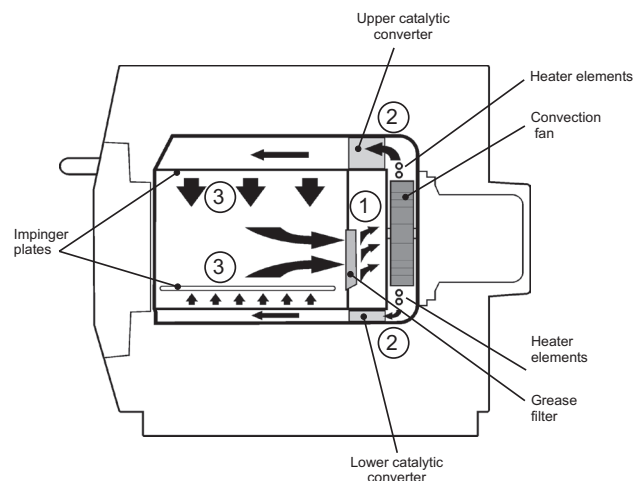
Specifications

Introducing the latest innovation in ventless accelerated cooking from Merrychef.

- The unit includes in-built catalytic converters eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- 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:

The convection fan pulls air in through the grease filter (1) which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat layout minimises the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.



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STANDARD ACCESSORIES

Rack, Cool Down Pan and Vitreous Enamel Tray.

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

Two magnetrons.

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 magnetrons.

CONVECTED HEAT

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

Distribution system, recalculating airflow impingement.

Convection fan setting, 10-100% in 1% increments.

Safety system: oven cavity overheat detection.

DIMENSIONS

MODEL NO.	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e4	591mm (23.3")	584mm (23.0")	750mm (29.5")	82.5kg (182lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100%		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e4	7.0kW	1500W	3200W	1500+3200W

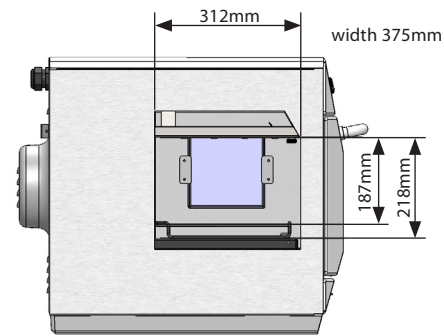
ELECTRICAL SUPPLY				
COUNTRY	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	CURRENT /PHASE*
UK	230-240V 50Hz	Single Phase	1P N & E	32 Amp
UK	400-415V 50Hz	Dual Phase	2P N & E	32 Amp
EU	380-400V 50Hz	Dual Phase	2P N & E	32 Amp

*This is not consumption

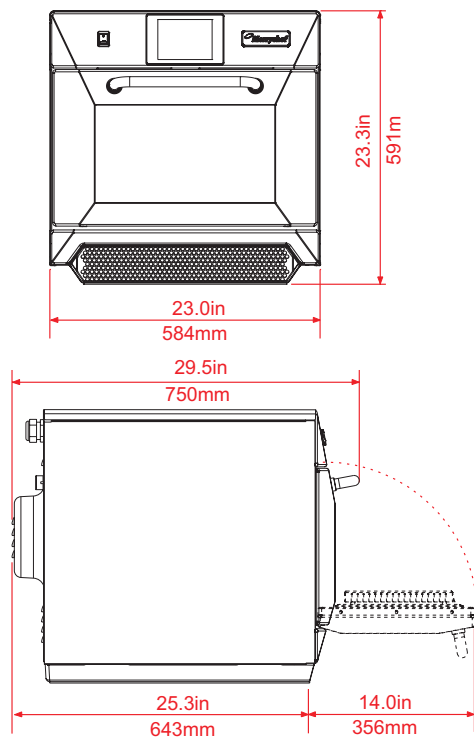
For oven models suitable for a 60Hz supply, please contact the sales office.

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

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.

