



Project	
Item	
Quantity	
CSI Section 11400	
co. occuon 11 100	
Approval	
Date	

Models

✓ e4s





Standard Features

- Rapid Cooking Technology® combines three heat technologies:
- Convection
- Microwave
- Impingement
- Ventless operation
- Rapid cooking 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 clean cavity design
- Cool to touch door exterior
- Quiet operation Max noise level of less than 46dBA in idle mode
- Energy Consumption ~0.724kWh (Standby)
- Easy access front monitored air filter

Accessories

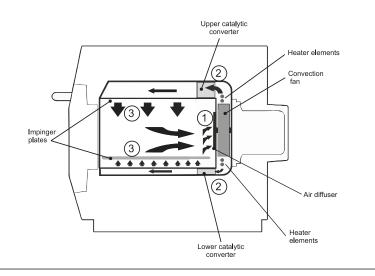
- Shelf Rack
- Cool Down Pan
- Bread Basket
- Pizza Paddle
- Merrychef Oven Cleaner
- Merrychef Oven Protector

Specifications

- The unit includes in-built catalytic converters eliminating the need for a ventilation hood. Refer to UL Listing KNLZ.E330418 (America) Refer to UL Listing KNLZ7.E330418 (Canada)
- The e4s can produce lightning fast, crisp, hot food with consistant results everytime thanks to the easyToUCH™ icon screen.
- Approved metal baking trays can be used in the oven.
- Oven controls allow multi-stage programming. Each program offers up to 6 stages each with its own time, microwave power, impingment settings and between stage instructions.
- The USB memory stick allows the user to upload and download up to 1024 new programs with custom pictures. 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 Air Diffuser (1) This is then heated and returned to the cavity through the catalyst (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, everytime.



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STANDARD ACCESSORIES (Supplied with Oven)

- Shelf Rack
- Cool Down Pan
- Pizza Paddle
- Bread Basket x2

CONSTRUCTION

Stainless steel cavity and casework.

CONTROL SYSTEM

- Colour easyToUCH™ 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

- Two magnetrons
- Distribution system, rotating active antennae
- Microwave settings, off or 5-100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

CONVECTED HEAT

- Temperature settings off and from 100°C to 275°C in 1° C steps
- Distribution system, recirculating airflow impingement
- Convection fan setting, 10-100% in 1% increments
- Safety system: oven cavity overheat protection

DIMENSIONS

	OVERALL SIZE MM			
MODEL NO.	HEIGHT	WIDTH	DEPTH	NET WEIGHT
e4s	591mm (23.3")	584mm (23.0")	643mm (25.3")	82.5kg (182lbs)

POWER REQUIREMENTS & OUTPUT

nov	DOWER	OWER CONVECTED HEAT	POWER OUTPUT (IEC 705) @100%	
MODEL	INPUT		MICROWAVE 100%	COMBINATION MODE
e4s	6.2kW	3200W	1800W	1800W+3200W

ELECTRICAL SUPPLY					
COUNTRY	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	CURRENT /PHASE*	
UK/EU	230V 50Hz	Single Phase	1P N & E	32 Amp	
UK/EU	400V 50Hz	Dual Phase	2P N & E	32 Amp	
USA	208V / 240V 60Hz	Two Pole	2P-GND	30 Amp	
*This is not consumption					

Approval Coverage





E330418

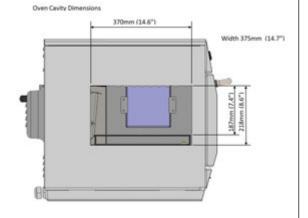




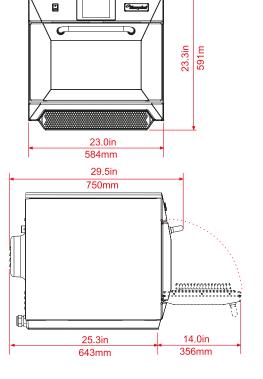
For further information on Merrychef products and services or advice on which machine suits you best please contact the Sales Office.

Tel: +44 (0)1483 464901

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



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.







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