



High Speed Oven

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

eikon® e2s Marine

eikon® e2s Marine



Standard Features

- Rapid Cooking Technology combines three heat technologies:
 - Tuned Impingement
 - Microwave
 - Convection
- UL certified ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12" cavity in a 14" width footprint
- Cool-to-touch exterior
- easyTouch®, icon driven touchscreen user interface
- Very easy to clean seam welded cavity with large rounded edges
- Quiet operation – 45.3 dbA in Standby Mode
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Accessory storage on top of the unit
- Fits on a 23.6" (600 mm) worktop

Available Accessories

- Solid cook plate
- Teflon liner for cook plate
- Griddle cook plate
- Solid base baskets: full, half and quarter sizes available in various colors
- Guarded hand paddle with supporting side walls
- Cool down pan
- Adaptor for connecting two eikon® e2s units (Standard Power versions only)
- Merrychef cleaner
- Merrychef protector
- Other accessories by request

Specifications

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand on board a cruise liner.

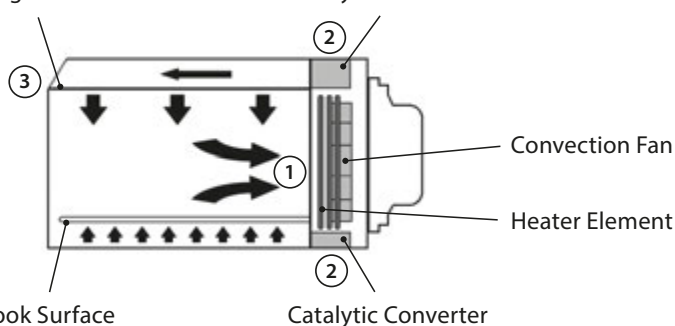
Full high grade stainless steel construction inside and out to meet the demands of a corrosive Marine environment. Tested to a higher standard, this unit will endure the elevated levels of vibration and shock in a Marine application. Supplied with stainless steel mounting brackets for bolted or welded installation the eikon® e2s Marine is the ideal solution for any application wanting to deliver fresh hot food quickly at the touch of an icon.

This appliance is for use aboard vessels over 65ft (19.8m) in length.

Two Standard Power eikon® e2s units can be connected together using an adapter (sold separately) to double your cooking capacity running off one 30/32A supply.

Impinger Plate

Catalytic Converter



Cook Surface

Catalytic Converter

HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (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.



INCLUDED ACCESSORIES

- Solid cook plate
- Guarded hand paddle with supporting side walls
- Solid base basket, full size
- Cool down pan
- Two (2) Teflon liners for cook plates

easyTouch® CONTROL SYSTEM

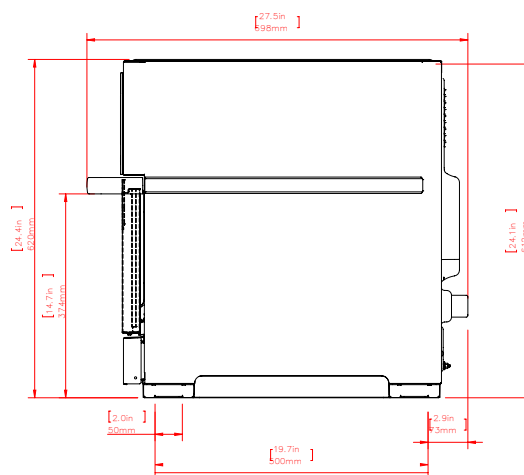
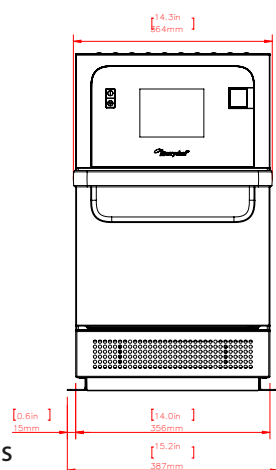
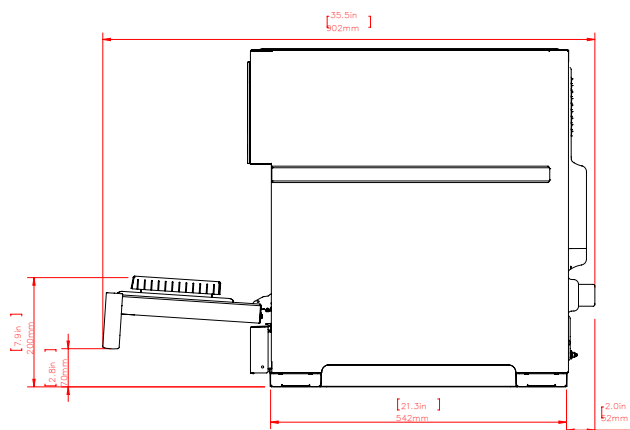
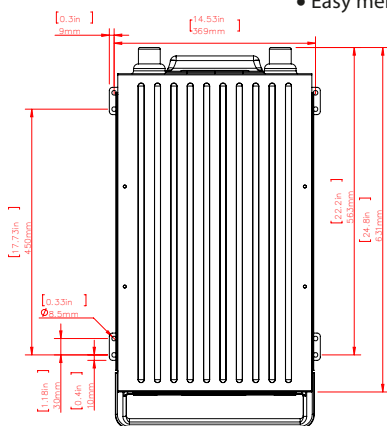
- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage cooking profiles
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick

MICROWAVE POWER

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

CONVECTED HEAT

- Temperature settings OFF and from 212°F to 527°F (100°C to 275°C) in 1°C steps



DIMENSIONS

| MODEL | OVERALL SIZE | | | WEIGHT | |
|------------|-------------------|-------------------|-------------------|--|--|
| | HEIGHT | WIDTH | DEPTH | STANDARD POWER VERSION | HIGH POWER VERSION |
| eikon® e2s | 24.4" (620 mm) | 14.0" (356 mm) | 23.4" (595 mm) | NET 113 lbs (51.3 kg) GROSS 134 lbs (60.7 kg) | NET 134 lbs (61 kg) GROSS 155 lbs (70.4 kg) |

POWER REQUIREMENTS & OUTPUT

STANDARD POWER VERSION

| ELECTRICAL SUPPLY | | | | | POWER OUTPUT (APPROX.) | | |
|------------------------|-------------|-------------|--------------------------------|------------------|----------------------------------|----------------|-------------------|
| Voltage | Arrangement | Plug Type | Plug Current Rating per Phase* | Max. Power Input | Microwave** (IEC 705) 100% | Convected Heat | Combination Mode |
| 2~ 208 V / 240 V 60 Hz | Two Pole | NEMA L6-15P | 15 A | 3120 W | 1000 W | 2200 W | 1000 W** + 1300 W |

HIGH POWER VERSION

| ELECTRICAL SUPPLY | | | | | POWER OUTPUT (APPROX.) | | |
|------------------------|-------------|-------------|--------------------------------|------------------|----------------------------------|----------------|-------------------|
| Voltage | Arrangement | Plug Type | Plug Current Rating per Phase* | Max. Power Input | Microwave** (IEC 705) 100% | Convected Heat | Combination Mode |
| 2~ 208 V / 240 V 60 Hz | Two Pole | NEMA L6-30P | 30 A | 6000 W | 2000 W | 2200 W | 2000 W** + 2200 W |

* This is not consumption. ** This is approx. microwave power output.

Part Number 3223944, © 2016 Manitowoc Foodservice. We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.