



A new meaning of fast food.

Increase your turnover with great food fast at the touch of an icon.



Fresh ideas. Flexible ovens.





is for easy – from cooking professionals to anyone, anytime and any place.

Merrychef is one of the world's leading designers and manufacturers of advanced cooking products. The company has been pioneering the use of accelerated cooking technologies since the 1950s – and still remains a leading innovator.

We continuously invest in research and development and collaborate with leading food manufacturers and food service providers in order to reduce meal preparation times, cut down on waste, improve food quality and increase the profits of our customers.

Now you can benefit from the new trend within the appliances in our range; the Merrychef eikon® range has been designed to deliver restaurant-quality food in 'fast food' times. The best part is the ultra-simple operation of our icon-driven menus; ensuring that every customer receives every dish in exactly the same first-class quality, regardless of who prepares it.

An appliance to suit all tastes.

Appliances in the eikon® range boast ultra-short cooking times, ultra-high energy efficiency and very easy to use with easyTouch® Touchscreen. There is an appliance to suit your individual requirements.



Rapid Cooking:

Express preparation more than 15 x faster, crispy and hot

- **eikon® e2s:** paninis, pizza slices, toasted Subs in quick service restaurants or kiosks
- **eikon® e4, e4s:** pizza, flatbreads or chicken wings in pubs, restaurants, snack bars, service stations, quick service

Advanced Cooking:

Up to 5 x faster

- **eikon® e3:** tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
- **eikon® e5:** from high quality steaks and pies to batches of jacket potatoes and fish dishes, in larger restaurants and snack bars, pubs, bars, hotels, canteens/food counters or for caterers



Enjoy these benefits

Easy to use

- Pictorial easyTouch® screen technology
- MenuConnect® software enables instant USB menu updates
- Monitored filter design for ease of daily maintenance

Guaranteed perfect results every time

- Precise power levels to cook the most delicate products
- Programmes downloaded across multiple outlets via USB memory stick

Reduced queuing and service times

- Increase speed, service, quality and freshness
- Four heating technologies (convected heat, Planar Plumes, impingement air and microwave energy)
- Faster cooking times than traditional cooking methods

Improved safety

- The cool-to-touch high speed oven means food heats quickly while the outside stays cool

Cost effective

- Cooking to order reduces waste
- Latest catalyst technology eliminates grease and reduces cook odours, avoiding the need for separate extraction and ventilation systems

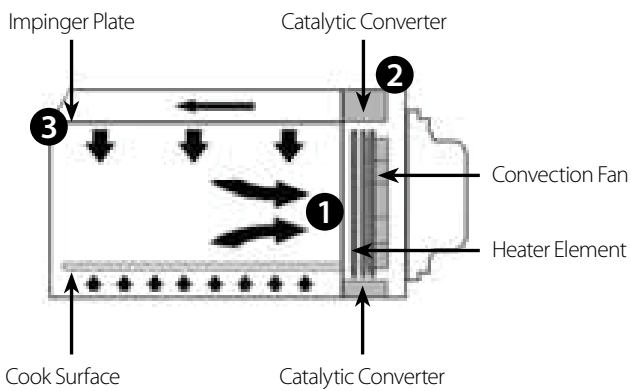
Minimise lifetime operational costs

- Now available on energy efficient standby mode
- Reduced installation cost – with plug & play capability
- Reduced training times – with icon-driven controls
- Easy to clean
- In built diagnostics avoids unnecessary service calls
- Ethernet connectivity (optional)



Rapid Cooking. The fastest way to a delicious snack.

Crispy delights to take away in seconds is now possible with our new eikon® e2s, eikon® e4 and eikon® e4s appliances that are more than 15 x faster than traditional cooking methods. Our latest technology is a combination of microwave and hot air impingement or planar plumes. This enables you to open up completely new opportunities to provide exceptional dishes in 'fast food' times, all cooked to order.



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 every time.



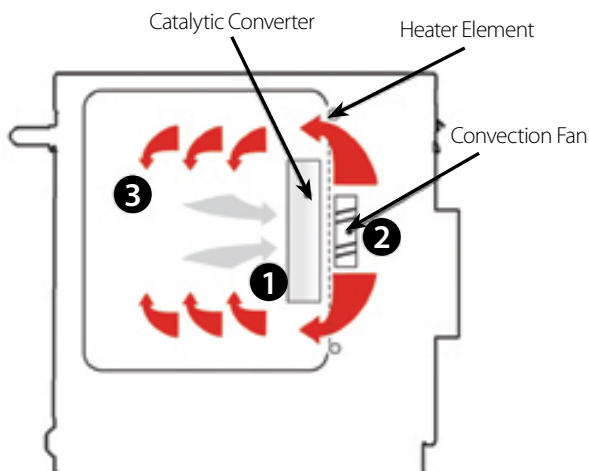
eikon e4

eikon e2s

eikon e4s

Advanced Cooking. Preparing meals quickly and efficiently.

Do you want complete meals or convenience baked products quickly and easily? Look no further than our eikon e3® and eikon e5®. Now you can cook, bake and prepare food quickly and efficiently. From rapid batches of breakfast pastries to full service meals, the eikon® e3 and eikon® e5 provide an ideal solution to reducing waste and service times, whilst increasing your profits.



Airflow (side view)

Air in the oven cavity is cleaned by being drawn through the catalytic converter* (1) by the convection fan (2) and then passes over the heating element and is circulated into the oven cavity (3) at the set temperature.



eikon® e3

eikon® e5

eikon® e2s

The smallest high speed oven with the biggest performance.



The compact eikon® e2s (365mm width) appliance lets anyone cook 'hot food to go' perfectly every time with the easyTouch® control. The smallest unit with the biggest results to add value to all kitchen operations.

Available in stainless or with colour exterior in black or red, the high speed oven is user-friendly and versatile. Increase your customer satisfaction and shorten your preparation and wait times as the eikon® e2s cooking up to 20 x faster than conventional ovens.

W 365mm x D 631mm x H 618mm

eikon® e2s the perfect solution for:

- Cafes and bistros
- Kiosks
- Smaller snack bars
- All suppliers of crispy snacks

eikon® e2s the perfect for the following dishes:

- Paninis
- Pizza slices
- Chicken wraps

eikon® e2s benefits:

- Compact 365mm width footprint
- Simple operation with easyTouch Touchscreen control
- Up to 20 x faster preparation times
- Best in class energy efficiency (0.7kWh in standby mode)*
- Ventless operation
- Download recipes via USB port

* Tested by Fisher Nickel



eikon® e3

Versatility, speed, and energy efficiency at the touch of an icon.



Cook faster and save power with the energy efficient eikon® e3.

The eikon® e3 is ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches. With its particularly compact design and up to 5 x faster preparation times, its three different cooking levels make it the ideal solution for power saving yet fast cooking and baking.

W 590mm x D 559mm x H 551mm

eikon® e3 the perfect solution for:

- Shops
- Bakeries
- Smaller restaurants
- Butchers with lunch specials
- Snack stands

eikon® e3 the perfect for the following dishes:

- Breakfast pasteries
- Baguettes and rolls
- Batches of breakfast items
- Toasted sandwiches

eikon® e3 benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 5 x faster preparation times
- Download recipes via the USB port
- Cooking carousel for even browning
- Ventless operation



eikon® e4

High speed for more applications.



Need to produce lightning fast, crispy, hot food? Look no further than our easily-programmed, energy efficient eikon® e4. It combines the advantages of microwave and hot air impingement technology for extremely quick cooking with outstanding, repeatable food quality, even for large quantities. You can prepare your meals and ingredients to perfection up to 15 x faster.

W 584mm x D 699mm x H 591mm

eikon® e4 the perfect solution for:

- Hotels
- Quick Service Restaurants
- Bars
- Restaurants
- Snack bars
- Service stations

eikon® e4 the perfect for the following dishes:

- Pizza
- Wraps and Flat Breads
- Toasted Subs

eikon® e4 benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 15 x faster preparation times
- Download recipes via the USB port
- Rapid cooking with high quality repeatable results
- Ventless operation
- Egg white dishes



eikon® e4s

Quicker, quieter & more energy efficient.



W 584mm x D 699mm x H 591mm

Enhance customer experience for both staff and customers with one of the quietest high speed ovens. The energy efficiency of the eikon® e4s appliance provides you with savings to your business whilst delivering cooked food up to 15 x faster than a conventional oven without compromising on quality.

Faster cooking!

A 12" pizza is now 25% faster*

A toasted sandwich is now 25% faster*

A portion of potato wedges is now 33% faster**

The eikon® e4s has a larger oven cavity allowing cooking up to a 14" pizza.

* Based on pizza timings from Fisher Nickel (FSTC Report # 501311245-R1 & #501311125-R1)

** Same food product cooked in both eikon® e4 & eikon® e4s high speed ovens.

eikon® e4s the perfect solution for:

- Hotels
- Quick Service Restaurants
- Bars
- Restaurants
- Snack bars
- Service stations

eikon® e4s the perfect for the following dishes:

- Pizzas
- Toasted Sandwiches
- Potato Wedges

eikon® e4s benefits:

- Simple operation with easyTouch Touchscreen control
- Up to 15 x faster preparation times
- Energy efficient standby mode
- Ventless operation
- Download recipes via USB port
- Egg white dishes



eikon® e5



High volumes, reduced cook times, and premium quality.



Looking to serve your guests high quality and intricate dishes including premium quality steaks, pastries and fish? Enjoy premium quality fast with the eikon® e5. With its extra large capacity (2/3 Gastronorm), the e5 is perfect for simultaneous preparation of several dishes and / or side dishes. The eikon® e5 is capable of high volume productivity whilst being 5 x faster than traditional methods; the e5 is the best solution for larger restaurants, caterers and canteens.

W 711mm x D 643mm x H 644mm

eikon® e5 the perfect solution for:

- Larger restaurants and snack bars
- Pubs
- Bars
- Caterers
- Hotels
- Canteens/food counters

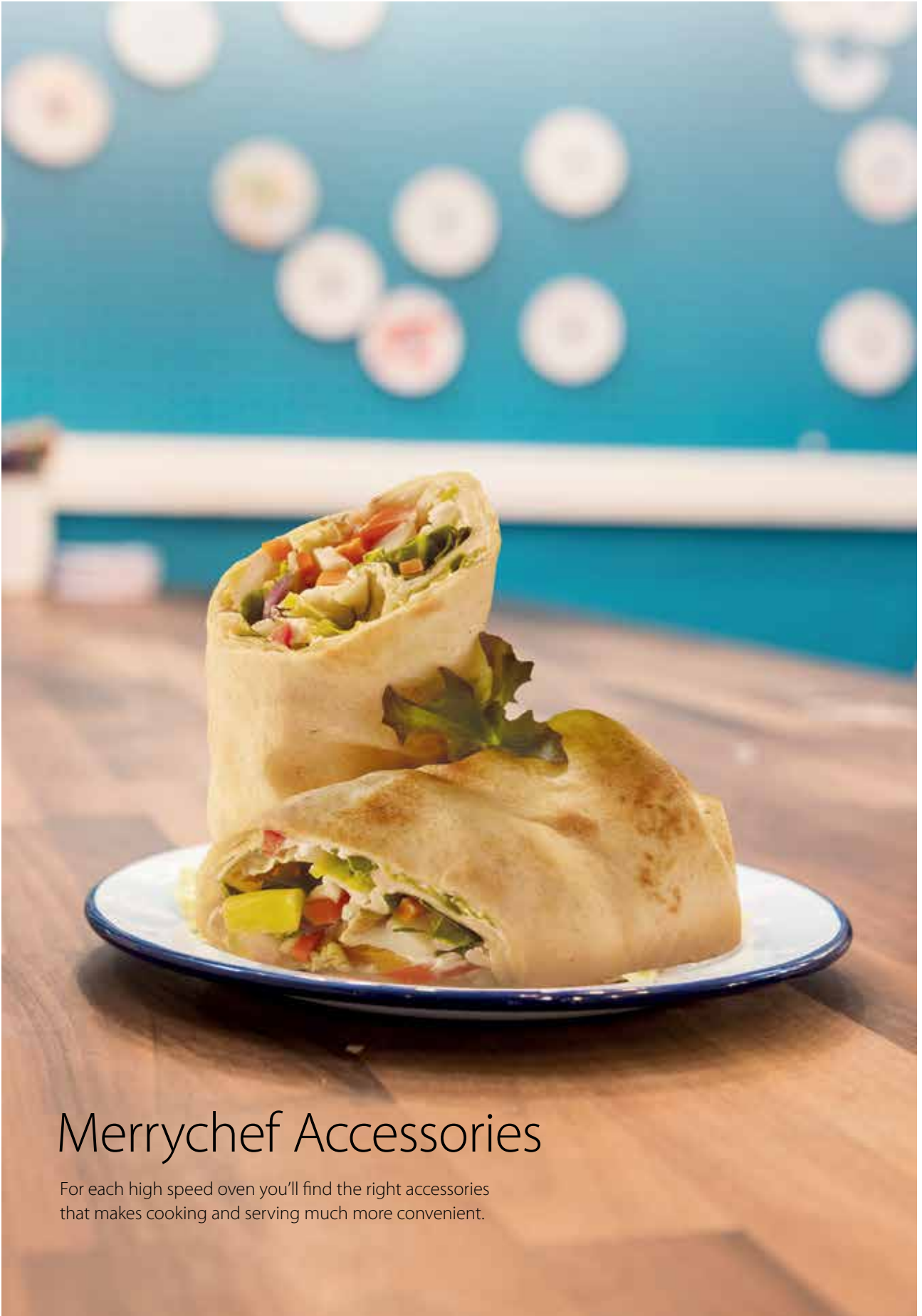
eikon® e5 the perfect for the following dishes:

- Lasagne
- Baked potatoes
- Steaks
- Chicken wings
- Salmon in puff pastry

eikon® e5 benefits:

- Simple operation with easyTouch® Touchscreen control
- Up to 5 x faster preparation times
- Extra large capacity 2/3 GN for simultaneous preparation of several dishes and side dishes
- Ventless operation





Merrychef Accessories

For each high speed oven you'll find the right accessories that makes cooking and serving much more convenient.



Baskets

Solid and perforated Teflon basket options are suitable for heating items such as breads and pastries with a non-stick surface. For easy cleaning, baskets can be left in the oven during cooking.



e2s

- Solid base basket (full size)



e2s

- Solid base basket (half size)



e2s

- Solid base basket (quarter size)



e2s

- Perforated base basket



e4, e4s

- Mesh base basket

Plates

Non-stick aluminum, solid, grooved and griddle plates transfer heat to the food product faster. Solid cook plates ensure even browning while grooved cooking plates allow for an appealing marked finish on products.



e2s

- Solid cook plate



e4

- Solid cook plate



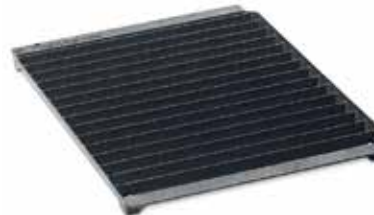
e4s

- Solid cook plate



e2s

- Grooved cook plate



e4, e4s

- Grooved cook plate



e4, e4s

- Grooved cook plate (pack of 4)

Liners

Non-stick Teflon liners sit in the bottom of the trays to hold food and stop rack markings on food product.



e2s

- Cook plate liner



e3

- Circular Teflon liner



e3, e4, e4s

- Rectangular Teflon liner



e5

- Rectangular Teflon liner

Racks

Circular and rectangular support racks to be used in the ovens.



e3

- Pizza trivet rack



e3

- Chromium plated steel rack



e4

- Self-supported shelf rack



e4s

- Rack



e5

- Chromium plated rack

Pans

To be used to cool the high speed oven down after use.



e2s

- Cool down pan
- GN 1/4 65mm deep



e3

- Cool down pan
- GN 1/6 150mm deep



e4, e4s, e5

- Cool down pan
- GN 1/2 100mm deep

Paddles

The lightweight aluminum paddles easily transfers the product from the high speed oven.



e2s

- Guarded paddle with sides



e4, e4s, e5

- Guarded paddle with sides



e4, e4s, e5

- Pizza paddle flat

Trays

Square and round trays are available in Aluminum and vitreous enamel used for reheating items such as pies, sausage rolls and muffins evenly.



e3

- Cast turntable tray coated



e3

- Rounded grill tray

Disks

The turntable disk works to evenly heat food within in the Advanced Cook Speed Oven.



e3

- Turntable disk

Handles

Handles safely remove hot trays from oven.



e3, e4, e4s, e5

- Handle for use with trays



e2s, e4, e4s

- Griddle carrier handle

Griddle accessories

Griddle frames hold plates in place and are available in single form or as a pack.



e4, e4s

- Griddle frame



e4, e4s

- Griddle accessories pack
4 x griddle plates, 4 x handles,
2 x griddle frame

Panini presses

Solid stainless steel retrofit panini press kit with fully reversible top plate.



e2s, e4, e4s

- Panini Press retrofit kit

Adaptors

Connect two e2s Rapid Cook Ovens to the one power source.



e2s

- Adaptor
- Available in 13amp and 16amp

Panels

Easy to fit stainless steel merchandising panel used to shield the rear of the high speed oven.



e2s

- Merchandising panel
- Available in Black, Red and Stainless Steel

Additional Accessories

Slotted turner and egg ring, suitable for use with any Merrychef model.



e2s, e3, e4, e4s, e5

- Slotted turner



e2s, e3, e4, e4s, e5

- Egg ring

Cleaners

Oven cleaner and oven protector spray, to clean the oven cavity and appliance door.



e2s, e3, e4, e4s, e5

- High speed oven cleaner spray



e2s, e3, e4, e4s, e5

- High speed oven protector spray



Here. There. Everywhere. Our 24/7 service commitment.

Here for you

Come see for yourself.

With a wide-ranging network of dealer showrooms you'll always be able to experience the power and precision of the Merrychef range up close and personal.

Here our skilled chefs and expert sales team can take you through all the functions and options, ensuring you've got every appropriate resource for assessing and choosing new equipment perfectly matched to your unique requirements.

Booking an introductory session is easy.

Simply go online and enter our details..

Moffat Australia
Moffat New Zealand

moffat.com.au
moffat.co.nz

There for you

You can never plan for every contingency. But you can have the systems in place to make certain that any incident can quickly and expertly be resolved.

That's what we take pride in – the renowned Moffat full service back-up 24 hours a day, 7 days a week.

Our Technical Service Department provides experienced support to our team of trained service personnel in each branch.

Our strategically placed service providers also deliver backup to outlying areas, and a national toll-free number ensures you've got immediate support when and where you need it.

Moffat Australia
Moffat New Zealand

1800 622 216
0800 663 328





Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road
Mulgrave, Victoria 3170
Telephone +61 3-9518 3888
Facsimile +61 3-9518 3833
vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111
nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888
vsales@moffat.com.au

Queensland / Northern Territory

Telephone +61 7-3630 8600
qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston

45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150
sales@moffat.co.nz

International

moffat.com

Moffat Limited

Rolleston

45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
international@moffat.co.nz



Australia



New Zealand

an Ali Group Company



The Spirit of Excellence