

High Speed Oven

eikon® e2s Starbucks

"Starbucks" Exterior



Standard Features

- Accelerated Cooking Technology® combines three heat technologies:
 - Tuned impingement
 - Microwave
 - Convection
- 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
- Very easy to clean seam welded cavity with large rounded edges
- Convection fan setting, 10-100% in 1% increments
- Quiet operation
- easyTouch®, icon driven touchscreen controls
- Easy access front mounted air filter
- USB memory stick data transfer of up to 1,024 cooking profiles
- In-built diagnostic testing
- Stainless steel cavity and casework
- Accessory storage on top of the oven
- Fits on a 23.6" (600 mm) worktop

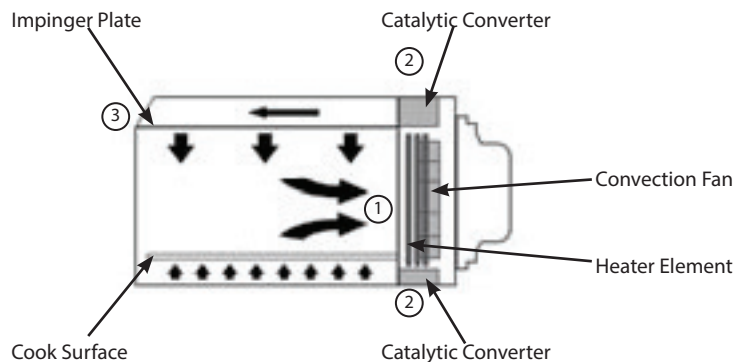
Available Accessories

- Flat cook plate
- Cook plate liners
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- Merchandising panel
- 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 where space is at a premium.

The eikon® e2s is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat.



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.

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INCLUDED ACCESSORIES

- Flat/Flat cook plate

easyTouch® CONTROL SYSTEM

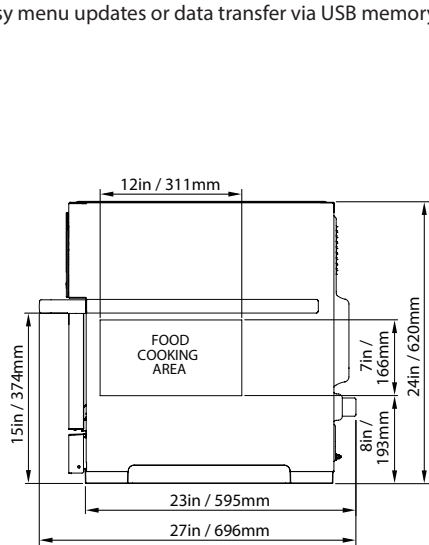
- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage cooking profiles
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor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

MICROWAVE POWER

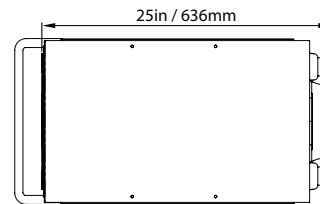
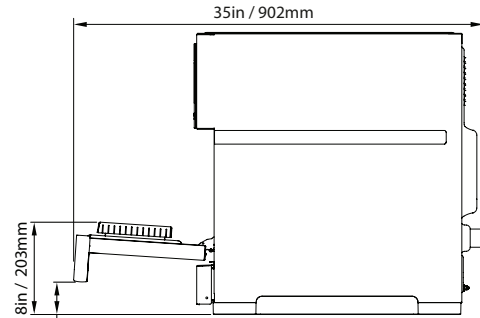
- Microwave settings, off or 5-100% in 1% increments
- Distribution system, rotating active antennae

CONVECTED HEAT

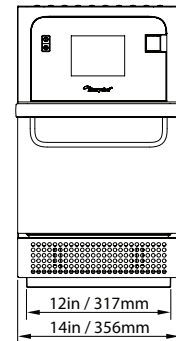
- Temperature settings OFF and from 212°F to 527°F (100° to 275°C) in 1°C steps
- Distribution system, Tuned Impingement



Internal cavity width 12in / 311mm



Dimensional drawings apply to "Classic" exterior


DIMENSIONS

MODEL	OVERALL SIZE			WEIGHT	
	HEIGHT	WIDTH	DEPTH	STANDARD POWER VERSION	HIGH POWER VERSION
eikon® e2s Starbucks	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. (60.7 kg) GROSS 155 lbs. (70.4 kg)

POWER REQUIREMENTS & OUTPUT
HIGH POWER VERSION

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Region	Voltage	Arrangement	Plug Type	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
KR	220V, 60 Hz	Three Phase	3 Pin EURO	1P+N+E 32A	6000 W	2000 W	2200 W	2000 W** + 2200 W
AZ	230V, 50 Hz	Three Phase	5 Pin Clipsal	3P+N+E 20A	6000 W	2000 W	2200 W	2000 W** + 2200 W
HK/AP	230V, 50 Hz	Three Phase	5 Pin EURO	3P+N+E 32A	6000 W	2000 W	2200 W	2000 W** + 2200 W
PH	220V, 60 Hz	Single Phase	NEMA L6-30P	1P+N+E 30A	6000 W	2000 W	2200 W	2000 W** + 2200 W

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

eikon® e2s: Starbucks

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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