

*"Unbelievable machine,
best product I've ever had
in 18 years, even better
than my coffee machine.
Unbelievable."*

Zoran Jokic,
Founder of
ZORAN'S delicatessen

Delicatessen success story with the Merrychef eikon[®] e1s



ZORAN'S is a busy delicatessen in Twickenham, West London, England. Established over 18 years ago, Zoran Jokic owns and manages a busy, vibrant delicatessen and coffee shop offering fresh continental styled wraps, pastries and pasta. It is a favourite amongst residents, local businesses and commuters who add passing trade from the nearby train station.

Zoran is proud to prepare all his food himself from fresh and became interested in the Merrychef eikon[®] e1s upon discovering it cooks up to 10x faster than a conventional oven, with the versatility to cook all the items on his menu quickly from just one appliance.



Expanding your opportunities[™]

www.merrychef.com



Unbelievable machine, best product I've ever had in 18 years, even better than my coffee machine. The consistency of the food is unbelievable.

My signature dish is a chicken chorizo wrap and since using Merrychef this has become even better, it is cooked evenly and always a beautiful colour on top of the wrap. We sell a considerable amount for an outlet this size.

The equipment I had in place before was a straightforward panini press and salamander. **Now we just have the Merrychef and it has probably shaved off about 90% of the time it takes to produce our dishes. Everything else is in the garage!** It's better on timing, consistency and energy consumption. It's more efficient, quicker and takes less energy as it's always hot so doesn't require boosting the temperature when we are not using it, like the salamander. **///**

The Merrychef eikon® e1s is pre-programmed for many quick serve recipes but Zoran has his own unique dishes; the Merrychef culinary team supported Zoran when he first bought the Merrychef eikon e1s, helping to create programmes to perfect his dishes.



I worked with your development team and my dishes cook between 1 min and 1 min 45 secs, so with preparing and wrapping time, everything is ready in under 3 min. The culinary team were invaluable and I was running with the Merrychef from day 2!

The staff enjoy using it immensely. Myra who has been with me for 14 years, found it very easy to use, she likes being able to get on and serve customers or prepare more food while the Merrychef is cooking.

The most important part of my business is having consistent food and that was what surprised me most about the Merrychef, I can cook the same dish over and over again and it always comes out the same. Providing a good service is all about consistency, people come back and expect the same thing. The speed of the oven also enhances this experience.

The Merrychef has helped me stabilise my sales, knowing customers will come back every day as well as helping me grow my business. **///**

Zoran has exciting plans to refurbish his delicatessen and expand his menu which he attributes to the change in his business since investing in the Merrychef eikon® e1s.



For further details on where to buy, how to service and for our flagship culinary support please visit www.merrychef.com

Customer satisfaction

Your satisfaction with our products is of paramount importance to us. With almost 70 years of experience you can be assured of a high quality, precision built appliance. The Merrychef eikon® e1s has a built-in self-diagnostic system with full warranty and service support for peace of mind.