

eikon e2s

The smallest unit with the biggest performance



Variety doesn't need much space





The cooking profile guide will enable you to take full advantage of the culinary capabilities of your Merrychef eikon® e2s. It includes a range of delicious recipes that have been specially designed for your particular high-speed oven. The methods used have been performance-tested in our Merrychef culinary centers to achieve perfect serving temperatures and top-quality results.

Let Merrychef inspire you! Establish your own individual menus by adjusting the settings to your particular food products!

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand in surroundings where space is at a premium. This high-speed oven is user-friendly, versatile and provides consistent levels of performance that continually exceed expectations. It is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen food, such as sandwiches, pastries, pizzas, fish, vegetables and meat. This flexibility supports your business growth by allowing rapid menu changes and additional food offerings from a single unit.

Accessories:







Solid Base Basket



Guarded Paddle

Index

Bacon	. 4
Black Pudding	
Chicken Breast	
French Fries	
Full English Breakfast	
Hash Browns	
Mushrooms halved	
Open Ciabatta with various fillings	
Pizza	
Quesadilla with various fillings	
Reheat Cornish Pasty	
Reheat Muffin	
Reheat Pie	
Reheat Sausage Roll	
Salmon Steak	
Sausages	
ThickCut Fries	
Toast	
Toasted Sandwich	
Tomatoes halved	
Wedges	
Wrap with various fillings	

 $\mathbf{2}$

Bacon



Quantity: 8 pcs **Starting State:** chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Black Pudding



Quantity: 9 pcs **Starting State:** chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Chicken Breast

Quantity: 1 pcs (130g-150g) Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

French Fries



Quantity: Full Tray (400g) **Starting State:** frozen -18°C

Temperature: 275°C 1000 W (88 Stage 1 01:30 100% 100% 01:30 Stage 2 100% 0% (1) 遱 88 2000 W Stage 1 01:15 100% 100% Stage 2 01:15 100% 0%



Accessories: Flat Cook Plate + Solid Base Basket

Full English Breakfast



Quantity: 2 pcs Bacon Rashers, 1 pcs Black Pudding, 1 pcs Field Mushroom, 1 pcs Hash Brown, 1 pcs Omelette (precooked), 1 pcs Sausage, 1 pcs Tomato

Starting State: chilled +4 °C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Hash Browns



Quantity: 10 pcs

Starting State: frozen -18°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Mushrooms halved

Open Ciabatta, with var. fillings



Quantity: Full Tray (500g) **Starting State:** chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Pizza

Quesadilla with various fillings



Quantity: 1 pcs **Starting State:** chilled +4°C

 Temperature: 275°C

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 Stage 1
 01:35
 100%
 30%

 2000 W
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 Stage 1
 00:50
 100%
 50%

Accessories: Flat Cook Plate

Quantity: 1 pcs

Starting State: frozen -18°C

 Temperature: 275°C

 1000 W
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 Stage 1
 01:45
 100%
 50%

 2000 W
 ♥
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 Stage 1
 01:30
 100%
 50%



Quantity: 1 pcs (120-140g) **Starting State:** chilled +4°C

 Temperature: 275°C

 1000 W
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 Stage 1
 00:40
 40%
 100%

 2000 W
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 ♣
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 Stage 1
 00:25
 50%
 100%

Accessories: Flat Cook Plate

Reheat Cornish Pasty





Quantity: 1 pcs

Stage 1

Starting State: chilled +4°C

Temperature: 275°C

1000 W (\$ 01:00 Stage 1 80% 90% 2000 W 00:50 100% 75%

Accessories: Flat Cook Plate + Solid Base Basket



Quantity: 5 pcs Starting State: ambient

Temperature: 275°C

1000 W **9** 88 00:30 80% Stage 1 100% 2000 W (88 00:30 100% 50% Stage 1

Accessories: Flat Cook Plate + Solid Base Basket

Reheat Pie

Reheat Sausage Roll



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

Salmon Steak

Sausages



Quantity: 1 pcs (140-160g) **Starting State:** chilled +4°C

01:10

Temperature: 275°C

Stage 1

Accessories: Flat Cook Plate + Solid Base Basket

100%

30%



Quantity: 12 pcs

Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket

ThickCut Fries

Quantity: Full tray (400 g) Starting State: frozen -18°C

Temperature: 275°C

9 88 1000 W Stage 1 01:45 100% 100% Stage 2 01:45 100% 0% (88 2000 W Stage 1 01:30 100% 100% Stage 2 01:30 100% 0%

Accessories: Flat Cook Plate + Solid Base Basket

Toast



Quantity: 2 pcs **Starting State:** ambient

 Temperature: 275°C

 1000 W
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 ♣

 Stage 1
 01:00
 100%
 10%

 2000 W
 ♠
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 Stage 1
 01:00
 100%
 10%

Accessories: Flat Cook Plate

Toasted Sandwich

Tomatoes halved



Quantity: 1 pcs

Starting State: chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket



Quantity: 16 pcs

Starting State: chilled +4°C

Temperature: 275°C

Stage 1

01:00

Accessories: Flat Cook Plate + Solid Base Basket

100%

100%

Wedges

Quantity: Full tray (400 g) **Starting State:** frozen -18°C

Temperature: 275°C

88 1000 W (Stage 1 01:45 100% 100% Stage 2 01:45 100% 0% (1) \$ 2000 W Stage 1 01:00 100% 100% Stage 2 01:00 0% 100%



Accessories: Flat Cook Plate + Solid Base Basket

Wrap with various fillings



Quantity: 1 pcs (150-170g) **Starting State:** chilled +4°C

Temperature: 275°C

Accessories: Flat Cook Plate + Solid Base Basket



