

Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2015



 **Merrychef**



At the touch of an **eikon**[®]

There are no limits with the new Merrychef **eikon**[™] series. From fresh, hot and delicious convenience foods, to high quality fine dining, you can cook practically anything fast and to perfection - all with the ease of a touch screen.

■ Easy to use

- Pictoral easyToUCH[™] screen technology
- MenuConnect[®] software enables instant USB menu updates

■ Guaranteed perfect results every time

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

■ Reduced wait and service times

- Increase speed, service, quality and freshness
- Four available heating technologies (convected heat, impingement air, microwave energy and planar plume)
- Cooks up to fifteen (15) times faster than traditional cooking methods

■ Improved safety

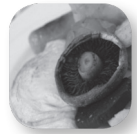
- The cool-to-touch oven exterior means food heats quickly while the outside stays cool
- Monitored air filter

■ Cost effective

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

■ Minimize lifetime operational costs

- Reduced training times
- Easy to clean
- Built-in diagnostics to avoid unnecessary service calls



BREAKFAST



SANDWICHES



DESSERTS



MEAT



FISH



POULTRY



VEGETABLES



BREADS/PASTRY

We have an **eikon**[®] for that.

The new **eikon**[™] series features touch-screen technology and energy saving standby mode to create more out of less. Advanced Cooking Technology[™] allows the **eikon**[™] series to cook up to 15 times faster than traditional cooking methods, offering a wide range of flexible options to provide high quality food.

Rapid Cook Ovens



Efficient, even results every time

- Perfect for operations where space is limited
- Uses standard metal pans
- “Ventless” cooking” technology standard
- Available in Twin configuration



Ultimate menu flexibility and speed

- Fast perfect results every time
- Uses standard 1/4 size metal pans
- “Ventless” cooking” technology standard



Extend our menu without adding space

- 14” Cooking chamber
- Superior even browning through Planar Plume technology
- Bottom radiant heat

Accelerated Cook Ovens



Big power in a small package

- Perfect for operations where space is limited
- Rotating carousel for even browning
- “Ventless” cooking” technology standard



Larger capacity for high-speed service

- Cooks multiple items at the same time perfectly
- Uses standard 1/2 size metal pans
- “Ventless” cooking” technology standard

TABLE OF CONTENTS

At the touch of an eikon	2
We have an eikon for that	3
Rapid Cook Ovens:	
eikon Series e2 Oven	5
eikon Series e2 Twin Oven	6
eikon Series e4 Oven	8
eikon Series e4s Oven	10
eikon Series e6 Oven	12
Accelerated Cook Ovens:	
eikon Series e3 Oven	14
eikon Series e5 Oven	16
Limited Warranty Information	18
Important Ordering Information	19

EIKON SERIES | e2 OVEN

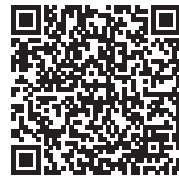


STANDARD FEATURES

- Advanced Cooking Technology* combines three heat technologies - convection, microwave energy and new patented Planar Plume airflow for fast, even heating of food product
- “Ventless” Cooking” capability through standard built-in catalytic converter
- Choice of unique aluminum anodized baking platforms
- Ability to use a standard metal baking pan while in convection/ microwave mode
- Automatic voltage detection (U.S. only)
- Up to ten (10) times faster than conventional cooking methods
- 9.6” (244 mm) wide x 12” (305 mm) deep x 9.69” (244 mm) high cooking chamber
- Power management system keeps power below 18 amps.
- Quiet operation - maximum noise level of 59 dBA in idle mode.



*Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc., in NFPA96-1994.



[Download Spec Sheet](#)

Merrychef eikon™ Series | e2 Oven

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e2	27" (686 mm)	14.75" (375 mm)	31" (787 mm)	40.25" (1022 mm)	20	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA 6-20P	\$8,780.00

EIKON SERIES | e2 TWIN OVEN



Twice the throughput of single serve items from the same 30A outlet!



Download Spec Sheet

STANDARD FEATURES

- Advanced Cooking Technology® combines three heat technologies - convection, microwave and patented planar plume airflow for fast, even heating of food product
- “Ventless* Cooking” capability through standard built-in catalytic converter
- Choice of unique aluminum anodized baking platforms
- Ability to use a standard metal baking pan while in convection/ microwave mode
- Automatic voltage detection (U.S. only)
- Up to ten (10) times faster than conventional cooking methods
- 9.6” (244 mm) wide x 12” (305 mm) deep x 9.69” (244 mm) high cooking chamber
- Power management system keeps power below 18 amps.
- Quiet operation - maximum noise level of 59 dBA in idle mode.

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Merrychef eikon™ Series | e2 Twin Oven

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight (each)	Shipping Cubic Feet (each)	Plug Type	Price & Availability
e2T	27” (686 mm)	31.5” (1022 mm)	31” (787 mm)	40.25” (1022 mm)	30	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA 6-30P	\$17,370.00

EIKON SERIES - e2/e2 TWIN OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
300P	Oven Paddle, Aluminum Alloy 12" x 8.5" x 1.5" at handle base 17.25" L includes handle	\$ 73.00
300P-2	Oven Paddle, Aluminum Alloy 2-Pack 12" x 8.5" x 1.5" at handle base 17.25" L includes handle	\$ 125.00
30462	Cool Down Pan - <i>for cool down and cleaning only</i> 10.25" x 6.25" x 6"	\$ 52.00
MC3160	Panini Cook Plate, Hardcoat anodized aluminum 11.81" x 9.31"	\$ 135.00
P80041	Teflon Basket, Weave Mesh 8.5" x 11.5" x 0.5"	\$ 94.00
P80047	Teflon Basket, Solid Bottom 7" x 11" x 0.5"	\$ 94.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
USBKEY	Menu Key, USB	\$ 21.00
	Start-Up Accessory Kit e2 - (set includes one of each of the items listed below - \$250 if purchased separately.) Individual Units: P80041 Teflon Basket, Weave Mesh P80047 Teflon Basket, Solid Bottom 300P Oven Paddle 30462 Cool Down Pan	\$ 260.00

EIKON SERIES | e4 OVEN



e4

STANDARD FEATURES

- Advanced Cooking Technology® combines three heat technologies of convection, air impingement, and microwave for fast even heating of food product
- Up to fifteen (15) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter
- Ability to use a standard, ¼ size metal baking pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- 14.8” (375 mm) wide x 12.3” (312 mm) deep x 8.6” (218 mm) high cooking chamber

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Merrychef eikon™ Series | e4 Oven

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e4	23.3” (591 mm)	23” (584 mm)	25.3” (643 mm)	39.3” (999 mm)	30	208/240	60	1	182 lbs. (83 kg)	29.5 cu. ft. (0.8 cu. m)	NEMA 6-30P	\$11,350.00

EIKON SERIES - e4 OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
H5220	HardCoat® Quarter-Size Sheet Pan 9.5" x 13" x 1"	\$ 62.00
400P	Oven Paddle, Aluminum Alloy 13" x 13" x 0.375" at handle base 18.25" includes handle	\$ 74.00
400P-2	Oven Paddle, Aluminum Alloy 2-Pack 13" x 13"	\$ 125.00
PSA2108	Paddle Protector	\$ 447.00
P80015	Teflon Basket, Large Mesh 28-48 Weave 11.5" x 13.5" x 1"	\$ 62.00
P80018	Teflon Basket, Small Mesh 28-37 Weave 12" x 11" x 1"	\$ 52.00
P80011	Teflon Screen, Large Mesh 28-48 Weave 12" x 12"	\$ 52.00
P80023	Teflon Wavy Tray 28-48 Weave 10.1" x 10.1" Peaks at 2" high	\$ 62.00
P80054	Teflon Basket Solid Bottom 11.5" x 13.5" x 1"	\$ 73.00
MC3166	Solid Cook Plate, Hardcoat anodized aluminum 14" x 12"	\$ 156.00
P5A1108	Chicken Griddle Pan Set - (set includes: (4) DV0342, (2) DV0344 & (2) DV0343 - \$836 if purchased separately) Individual Units: DV0342 Teflon® Coated Griddle Pans (13.75" x 11" x 1" w/legs - 1/4" high) \$120.00 DV0344 Handles \$37.00 DV0343 Grease Catcher \$141.00	\$738.00
	Start-Up Accessory Kit e4 - (set includes one of each of the items listed below - \$217 if purchased separately.) Individual Units: H5220 Quarter Size Hardcoat Sheet Pan 400P Oven Paddle, Stainless Steel P80015 Teflon Basket, 28-48 Weave Mesh 32Z4028 Half-Size Hotel Pan, Stainless Steel	\$ 229.00
DV0275	Self-supported shelf rack	\$ 114.00
PSA2101	Impingement Plate - Upper	\$ 333.00
PSA266	Impingement Plate - Lower	\$ 333.00
4460	Small Grill Plate 9" x 5.5"	\$ 73.00
MC3215	Tray Handle	\$ 62.00
SA3127	Air Filter Assembly	\$ 230.00
Stack 36	36" Single Oven Cart	\$ 1,674.00
Stack 48	48" Double Oven Stacking Cart	\$ 2,787.00
DV0366	Grease Filter Housing	\$ 166.00
SA340	Grease Filter Cartridge	\$ 187.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
32Z4028	Half Size Hotel Pan -13" x 10.5" x 4" - For cool down & cleaning only	\$ 62.00
USBKEY	Menu Key, USB	\$ 21.00

EIKON SERIES | e4s OVEN



e4s

New Model e4s
 • 25% Quicker • 50% Quieter
 • Saves More Energy
 • Larger compartment - can cook 14" Pizza

STANDARD FEATURES

- Advanced Cooking Technology* combines three heat technologies of convection, air impingement, and microwave for fast even heating of food product
- Up to fifteen (15) times faster than conventional cooking methods
- "Ventless* Cooking" capability through standard built-in catalytic converter
- Ability to use a standard, ¼ size metal baking pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- 14.8" (375 mm) wide x 12.3" (312 mm) deep x 8.6" (218 mm) high cooking chamber

Download Spec Sheet

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Merrychef eikon™ Series | e4 Oven

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e4s	23.3" (591 mm)	23" (584 mm)	25.3" (643 mm)	39.3" (999 mm)	30	208/240	60	1	182 lbs. (83 kg)	29.5 cu. ft. (0.8 cu. m)	NEMA 6-30P	\$12,410.00

EIKON SERIES - e4S OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
H5220	HardCoat® Quarter-Size Sheet Pan 9.5" x 13" x 1"	\$ 62.00
400P	Oven Paddle, Aluminum Alloy 13" x 13" x 0.375" at handle base 18.25" includes handle	\$ 74.00
400P-2	Oven Paddle, Aluminum Alloy 2-Pack 13" x 13"	\$ 125.00
PSA2108	Paddle Protector	\$ 447.00
P80015	Teflon Basket, Large Mesh 28-48 Weave 11.5" x 13.5" x 1"	\$ 62.00
P80018	Teflon Basket, Small Mesh 28-37 Weave 12" x 11" x 1"	\$ 52.00
P80011	Teflon Screen, Large Mesh 28-48 Weave 12" x 12"	\$ 52.00
P80023	Teflon Wavy Tray 28-48 Weave 10.1" x 10.1" Peaks at 2" high	\$ 62.00
P80054	Teflon Basket Solid Bottom 11.5" x 13.5" x 1"	\$ 73.00
MC3166	Solid Cook Plate, Hardcoat anodized aluminum 14" x 12"	\$ 156.00
PSA1108	Chicken Griddle Pan Set - (set includes: (4) DV0342, (2) DV0344 & (2) DV0343 - \$836 if purchased separately) Individual Units: DV0342 Teflon® Coated Griddle Pans (13.75" x 11" x 1" w/legs - 1/4" high) \$120.00 DV0344 Handles \$37.00 DV0343 Grease Catcher \$141.00	\$738.00
	Start-Up Accessory Kit e4 - (set includes one of each of the items listed below - \$217 if purchased separately.) Individual Units: H5220 Quarter Size Hardcoat Sheet Pan 400P Oven Paddle, Stainless Steel P80015 Teflon Basket, 28-48 Weave Mesh 32Z4028 Half-Size Hotel Pan, Stainless Steel	\$ 229.00
DV0275	Self-supported shelf rack	\$ 114.00
PSA2101	Impingement Plate - Upper	\$ 333.00
PSA266	Impingement Plate - Lower	\$ 333.00
4460	Small Grill Plate 9" x 5.5"	\$ 73.00
MC3215	Tray Handle	\$ 62.00
SA3127	Air Filter Assembly	\$ 230.00
Stack 36	36" Single Oven Cart	\$ 1,674.00
Stack 48	48" Double Oven Stacking Cart	\$ 2,787.00
DV0366	Grease Filter Housing	\$ 166.00
SA340	Grease Filter Cartridge	\$ 187.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
32Z4028	Half Size Hotel Pan -13" x 10.5" x 4" - For cool down & cleaning only	\$ 62.00
USBKEY	Menu Key, USB	\$ 21.00

EIKON SERIES | e6 OVEN



STANDARD FEATURES

- Advanced Cooking Technology* combines three heat technologies of convection, air impingement, and microwave for fast even heating of food product
- “Ventless” Cooking” capability through standard built-in catalytic converter
- Ability to use standard, metal baking pan while in convection/microwave mode
- Automatic voltage detection (U.S. only)
- Up to ten (10) times faster than conventional cooking methods
- Power management system keeps power below 20 or 30 amps
- Quiet operation - maximum noise level of 65 dBA in idle mode
- 14.4” wide x 14.3” deep x 10” high cooking chamber (366 mm x 363 mm x 254 mm)
- Radiant heating element enhances bottom browning

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Merrychef eikon™ Series | e6 Oven

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e6	23.5” (597 mm)	24.4” (620 mm)	30.9” (785 mm)	41” (1041 mm)	20/30	208/240	60	1	210 lbs. (95 kg)	???	NEMA 6-20P NEMA 6-30P	\$ 12,410.00

EIKON SERIES - e6 OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
H5220	HardCoat® Quarter-Size Sheet Pan 9.5" x 13" x 1"	\$ 62.00
400P	Oven Paddle, Aluminum Alloy 13" x 13" x 0.375" at handle base 18.25" includes handle	\$ 74.00
400P-2	Oven Paddle, Aluminum Alloy 2-Pack 13" x 13"	\$ 125.00
P80015	Teflon Basket, Large Mesh 28-48 Weave 11.5" x 13.5" x 1"	\$ 62.00
P80018	Teflon Basket, Small Mesh 28-37 Weave 12" x 11" x 1"	\$ 52.00
P80011	Teflon Screen, Large Mesh 28-48 Weave 12" x 12"	\$ 52.00
P80023	Teflon Wavy Tray 28-48 Weave 10.1" x 10.1" Peaks at 2" high	\$ 62.00
P80056	Teflon Basket Solid Bottom 13.5" x 13.5" x 1"	\$ 73.00
MC3164	Panini Cook Plate, Hardcoat anodized aluminum	\$ 156.00
	Start-Up Accessory Kit e6 - (set includes one of each of the items listed below - \$227 if purchased separately.) Individual Units: P80018 Teflon Basket, Weave Mesh P80056 Teflon Basket, Solid Bottom 400P Oven Paddle 32Z4028 Cool Down Pan	\$ 239.00
4460	Small Grill Plate 9" x 5.5"	\$ 73.00
MC3215	Tray Handle	\$ 62.00
Stack 36	36" Single Oven Cart	\$ 1,674.00
Stack 48	48" Double Oven Stacking Cart	\$ 2,787.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
32Z4028	Half Size Hotel Pan -13" x 10.5" x 4" - For cool down & cleaning only	\$ 62.00
USBKEY	Menu Key, USB	\$ 21.00



STANDARD FEATURES

- Advanced Cooking Technology® combines two heat technologies of convection and microwave with a rotating turntable for fast, even heating of food product
- Up to five (5) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter
- Two (2) rack position options
- Ability to use standard metal baking pan or one (1) round carousel pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- 13” (332 mm) wide x 12.8” (325 mm) x 12.6” (319 mm) deep cooking chamber

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Merrychef eikon Series | e3 Oven

Model	Height	Width	Depth (overall with handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e3	21.7” (551 mm)	23.5” (598 mm)	24.5” (622 mm)	37” (939 mm)	30	208/240	60	1	168 lbs. (76 kg)	17.5 cu. ft. (0.5 cu. m)	NEMA 6-30P	\$ 6,850.00

EIKON SERIES - e3 OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
40H0347	Cast Turntable Coated 12.25" diameter	\$ 239.00
MC3191X01	Chromium Plated Steel Rack 12.5" x 10.75" x 0.94"	\$ 73.00
MC3175	Oven Tray 12.62" x 10.87"	\$ 104.00
MC3215	Tray Handle	\$ 62.00
40H0190	Round Teflon [®] Sheet 11.25" diameter	\$ 52.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
SX328	Air Filter Assembly	\$ 199.00
32Z4028	Half-Size Hotel Pan (for cool-down & cleaning only) 13" x 10.5" x 4	\$ 62.00
USBKEY	Menu Key, USB	\$ 21.00
	Start-Up Accessory Kit e3 - (set includes one of each of the items listed below - \$245 if purchased separately.) Individual Units: MC3175 Oven Tray MC3191X01 Baking Rack 40H0190 Round Teflon Sheet 32Z4028 Cool Down Pan	\$ 260.00

EIKON SERIES | e5 OVEN



STANDARD FEATURES

- Advanced Cooking Technology[®] combines two heat technologies of convection and microwave for fast, even heating of food product
- Up to five (5) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter
- Ability to use a standard, ½ size metal baking pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- Removable baking rack with optional two positions
- Cooks multiple items at the same time perfectly
- 19.5” (495 mm) wide x 14.1” (358 mm) deep x 10.2” (259 mm) high cooking chamber

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Merrychef eikon™ Series | e5 Oven

Model	Height	Width	Depth (overall with handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	Price & Availability
e5	25.3” (642 mm)	28” (712 mm)	27.8” (705 mm)	39” (990 mm)	30	208/240	60	1	235 lbs. (107 kg)	11 cu. ft. (0.3 cu. m)	NEMA 6-30P	\$ 12,520.00

EIKON SERIES - e5 OVEN | ACCESSORIES

Cat. No.	Description	List Price Each
40C1011	Wire Baking Rack 13.5" x 18.25" x 0.25"	\$ 83.00
40C1218	Teflon® Liner 20" x 17"	\$ 62.00
MC3215	Tray Handle 15.37" x 11.68"	\$ 62.00
32Z4028	Half Size Hotel Pan - 13" x 10.5" x 4" - For cool down & cleaning only	\$ 62.00
5303	Aluminum Half-Size Sheet Pan 17.75" x 12.875" x 1"	\$ 73.00
5303P	Aluminum Half-Size Perforated Sheet Pan 17.75" x 12.875" x 1"	\$ 73.00
41C0004	Air Filter Assembly	\$ 198.00
32Z4022	MerryChef Oven Cleaner, (1) case, includes (6) spray bottles oven cleaner	\$ 62.15
32Z4023	Merrychef Oven Protector, (1) case, includes (6) Spray Bottles oven protector	\$ 97.75
USBKEY	Menu Key, USB	\$ 21.00
P80056	Teflon Basket, Solid Bottom 13.5" x 13.5" x 1"	\$ 73.00
40C0950	Double Shelf Support Bracket	\$ 125.00
	Start-Up Accessory Kit e5 - (set includes one of each of the items listed below - \$229if purchased separately.) Individual Units: 5303 Aluminum Half-Size Sheet Pan 5303P Aluminum Half-Size Sheet Pan - Perforated 40C1218 Teflon Liner 32Z4028 Cool Down Pan	\$ 239.00

LIMITED WARRANTY, TERMS AND CONDITIONS

LIMITED WARRANTY

Merrychef® USA, ("Merrychef") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.

During the warranty period, *Merrychef* shall, at *Merrychef's* option, repair or replace parts determined by *Merrychef* to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of *Merrychef* under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, *Merrychef's* sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. *Merrychef* shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-*Merrychef* manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of *Merrychef*, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of *Merrychef*;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by *Merrychef* when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any *Merrychef* commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by *Merrychef*;
- If any product is cleaned without using an approved *Merrychef* cleaning solution, this Limited Warranty shall be void.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and *Merrychef* its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. **THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, MERRYCHEF DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

REMEDIES

The liability of *Merrychef* for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at *Merrychef's* option, the refund of the amount paid for said equipment or services. Any breach by *Merrychef* with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or *Merrychef's* Authorized Service Agent of the equipment serial number and the nature of the problem;
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty;
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.

GOVERNING LAW

For equipment, products and services sold in the United States this Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Merrychef USA
1333 E. 179th St.
Cleveland, OH 44110

IMPORTANT ORDERING INFORMATION

ABOUT MERRYCHEF

Merrychef products are used throughout the World, across a wide variety of market segments and applications. In partnership with major food manufacturers and hot food retailers, *Merrychef* is constantly investing in research and development. *Merrychef* LTD, with headquarters and ISO 9001 approved manufacturing facilities in Aldershot, Hampshire, UK, is an operating company of Manitowoc Foodservice. *Merrychef* USA is based in Cleveland, Ohio. For more info, visit www.merrychef.com.

HOW TO ORDER

Merrychef sells its products through Authorized Dealers. Please contact *Merrychef* or your Local Sales Representative for details. Purchase order should include the following information:

- Company Name with complete billing address and telephone number.
- Purchase order number.
- Ship to address.
- Purchasing agents name.
- Requested ship date.
- Specify complete model number of equipment ordered, quantity of each item ordered.
- Specify exact voltage required. (Example: 208/1 or 240/1 phase)
- Specify model and quantity of all options and Accessories required.
- Specify any special instructions required (example: lift gate required).

TERMS

30 Days Net to customers with an open/credit account with *Merrychef/Manitowoc*. Cash discount does not apply on sight draft or C.O.D. shipments. Volume discounts are not allowed on invoices not paid within 30 days. Other penalties may also apply to payments beyond 30 days. Minimum purchase order of \$25.00 on all orders. Prices and specifications are subject to change without notice. All orders accepted subject to government regulations or conditions beyond manufacturers control.

All shipments within the United States F.O.B. from *Merrychef* USA Distribution Center, Cleveland, OH 44110. Equipment freight classification - Class 85

RETURN POLICY

No merchandise returned without factory authorization. Customer responsible for returned freight charge. Restocking charge of 30% applied to all returned merchandise. Custom equipment restocking fees subject to higher than 30% charge. A factory RMA number must accompany any returned merchandise. Orders cancelled or changed after factory production has begun are subject to 20% restocking charges. All shipments received by customer should be inspected for damage upon receipt. Any damaged goods should be reported to carrier immediately. All damaged goods claims should be filed by consignee with carrier, not by or with *Merrychef*.

STATEMENT OF POLICY

Merrychef equipment is built to comply with applicable nationally recognized standards for manufacturers. Included among these approval agencies are N.S.F., U.L. and C.S.A. Many local codes exist and it is the responsibility of the owner and installer to comply with these codes. *Merrychef* equipment when properly installed according to instructions, complies with the intent of the O.S.H.A. Act. Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models have agency approvals at all times.

INTERNATIONAL EQUIPMENT

Equipment purchased for international destination is subject to additional charges. For International quotations/approvals contact the appropriate *Merrychef* customer service office.

MERRYCHEF CUSTOMER SERVICE:

For shipments within the United States, Mexico & Latin America.

Merrychef USA

Phone: (888) 417-5462

Online: www.merrychefusa.com

For shipments within Canada.

Merrychef Canada

Phone: (905) 624-0260

Online: www.garlandcanada.ca

For shipments throughout the rest of the world.

Merrychef Global

Phone: + 44 (0) 1252 371000

Online: www.merrychef.com

Merrychef is owned and operated by Manitowoc Foodservice.

NOTE: Volume chain and international prices to be negotiated. Call for more details.

Scan the code below to locate a dealer, distributor or sales representative in your area.



www.mtwfsusa.com/minisite/sales/buylocally



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =

Manitowoc Finance

FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

Manitowoc KitchenCare.

SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

OUR BEST-IN-CLASS BRANDS INCLUDE:

Cleveland, Convothem, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

