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Memo

Date

March 5, 2012

To

Manitowoc Foodservice Sales Team

Subject

Merrychef eikon™ Series e2 Oven

From

Beverly Coolman

Dear Team:

We are pleased to announce that the *NEW* Merrychef e2 ovens are stocked and available for immediate order!

New Planar Plume Technology Featured in the eikon™ e2:

Several features are built into the e2 Series Rapid Cook ovens that make them an especially efficient and productive addition to the Merrychef product line.

The Advanced Cooking Technology with new patented Planar Plume Technology provides the perfect combination of airflow, convection heat and microwave energy to deliver optimal cooking efficiency, more evenly browned products and perfect results every time! Heated air is directed into planes which collide above the food surface, creating *sheets* of air, which then wrap around the food product to deliver quicker heat transfer and higher quality cook performance.

Additional Features for the eikon™ e2 Oven:

EasyToUCH™ Control Panel

Icon driven, color touch screen control panel

Store up to 1,024 multi-stage recipe programs

Each program offers up to six stages with programmable cooking times, microwave power settings and user instructions for each stage

Self diagnostics to monitor components

Easy menu updates or data transfer via USB memory stick

Multiple languages available

Automatic voltage detection (U.S. only)

Power management system keeps power below 18 amps

Quiet Operation – maximum noise level of 59 dBA in idle mode

Small footprint 28.5” L x 14.75” W x 27” H

Cooking chamber measures 9.6” W x 12” D x 9.6” H

“Ventless Cooking” capabilities through built-in catalytic converter with full protein capabilities

Easily removable and cleanable grease and cooling air filters



Cleveland

Frymaster®

Kolpak®

Manitowoc®

Merrychef®

Servend®

Convotherm®

Garland®

Kysor Panel Systems®

Beverage Systems

Multiplex®

US Range

Dean®

Harford

Lincoln

McCall®

RDI Systems

Varimixer®

Delfield®

Jackson

Manitowoc® Ice

Merco®

Benefits of the eikon™ e2:

Operator benefits include speed (up to 10 times faster than conventional cooking methods), service, quality and freshness. This winning combination provides a higher quality cook in less time at less cost to the operator.

These are the perfect choice where space is limited such as convenience stores, food courts, sandwich shops, and any quick serve restaurant. The increased efficiency has expanded the venues in which the e2 Series Rapid Cook ovens may be used with their reduced voltage requirements, small footprints and “ventless cooking” technology. All of this and they still provide the ease of use and consistent performance expected from a Merrychef oven!

Specifications and Accessories

MODEL #	L x W x H (in)	Cooking Chamber (in)	Volts	Amp	Phase	Hz	List Price
E2	28.5” x 14.75” x 27”	9.6” x 12” x 9.6”	208/240	20	1	60	\$7920

eikon™ e2 Oven Accessories

		List Price
300P	Stainless Steel Oven Paddle	\$60.00
P80041	Teflon Weave Mesh Tray 8.5"x11.5" x 0.5"	\$75.00
P80047	Teflon Solid Bottom Tray 7"x11" x 0.5"	\$75.00
ChemcoDB-C	Chemco Dirt Buster III (6) 32oz. Bottles per case, includes 2 sprayers (case pricing)	\$55.00
E759	Sprayer sold individually (for ChemcoDB-C)	\$3.00
ChemcoOS-C	Chemco Oven Shield (6) 32oz. Bottles per case, includes 2 sprayers (case pricing)	\$57.00
E758	Sprayer sold individually (for ChemcoOS-C)	\$3.00
USBKEY	USB Menu Key	\$18.00
30462	Cool Down Tray e2	\$40.00

All new Merrychef eikon™ Series e2 ovens come with a one (1) year parts and labor warranty. Defective parts of the original equipment on all installed ovens are warranted for one (1) year from the date of installation or eighteen (18) months from date of shipment from our facility, whichever comes first.

The spec sheet, operator manual, recipe and demo guidelines, competitive handbook and a power point explaining Planar Plume Technology are all available on the Manitowoc Extranet rep site. The e2 product information is also included on AutoQuotes.

Please don't hesitate to contact me direct at 260.459.8384 or beverly.coolman@manitowoc.com if I can be of assistance.

Regards and Good Selling,

Beverly Coolman
 Product Manager,
 Ovens and Advanced Cooking
 Lincoln/Merco/Merrychef