Manitowoc

eikon® e5

Complex dishes
served quickly.

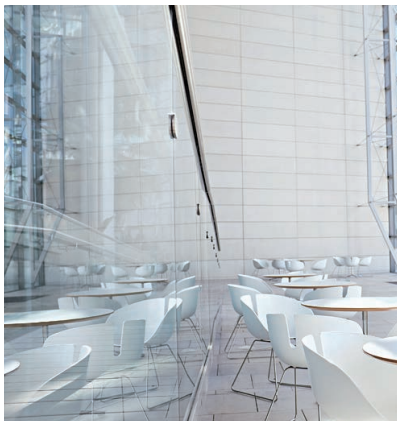
Fresh ideas. Flexible ovens.

Merrychef

Merrychef

eikon® e5

High volumes, reduced cook times, and premium quality.



Looking to serve your guests high quality and intricate dishes including premium quality steaks, pastries and fish? Enjoy premium quality fast with the eikon® e5. With its extra large capacity (2/3 GastroNorm), the eikon® e5 is perfect for simultaneous preparation of several dishes and/or side dishes. The eikon® e5 is capable of high volume productivity whilst being 5 x faster than traditional methods; the eikon® e5 is the best solution for larger restaurants, caterers and canteens.

eikon® e5 – the perfect solution for:

- Larger restaurants and snack bars
- Pubs
- Bars
- Caterers
- Hotels
- Canteens/food counters

eikon® e5 – perfect for the following dishes (examples):

- Lasagne
- Baked potatoes
- Steaks
- Chicken wings
- Salmon in puff pastry

eikon® e5 – enjoy these benefits:

- Simple operation with easyTouch Touchscreen control
- Up to 5 x faster preparation times
- Extra large capacity 2/3 GN for simultaneous preparation of several dishes and side dishes
- Ventless option available

Art. Nr. 9017217, Version eng 09/2015

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