



Fresh ideas. Flexible ovens.

 **Merrychef**

Marine version



Your meal. Our mission.

 **Convotherm**

Merrychef – Fresh ideas. Flexible ovens.

Over 60 years of product experience and culinary expertise drive Merrychef's innovative, award-winning technology. We have been creating pioneering products ever since the 1950s – from the world's first commercial microwave oven to our latest high speed oven: the new eikon® e2s.

At the core of Merrychef is our customer promise: to put a smile on our partners' faces. We do this by listening to you, caring about what you think and doing our best to meet your needs.

We go the extra mile to optimise the speed, quality, flexibility and operational costs for your business by providing state-of-the-art products and services, regardless of your staff skill levels.

From small coffee shops to global chains, from fast casual to fine dining, Merrychef is the first choice for high speed ovens: delivering fresh, hot food on demand.

Our ultimate goal? To help you deliver on your promise.

Fresh Ideas. Flexible Ovens.



eikon® e2s Marine – The world's first high speed oven to be designed for Marine

Merrychef eikon® e2s Marine:

Full high grade stainless steel construction inside and out to meet the demands of a corrosive Marine environment. Tested to a higher standard, this unit will endure the elevated levels of vibration and shock in a Marine application. Supplied with stainless steel mounting brackets for bolted or welded installation the eikon® e2s Marine is the ideal solution for any application wanting to deliver fresh hot food quickly at the touch of an icon.

The eikon® e2s Marine is the first choice for anyone who wants to prepare fresh, hot food on demand on board of a cruise liner.

It offers the smallest unit with the biggest results to add value to all kitchen operations. The high speed oven is user-friendly, versatile and provides consistent levels of

performance that continually exceed expectations.

The eikon® e2s Marine is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat. This flexibility supports business growth by allowing rapid menu changes and additional food offerings from one small unit.



Customer benefits

Productive

Ground-breaking cavity to footprint ratio!
The eikon® e2s Marine enables the highest throughput at premium quality, maximising your return on investment. It delivers fastest cooking in the smallest footprint category:

High speed

Increase your customer satisfaction and shorten your preparation and wait times, due to the eikon® e2s Marine cooking up to 20 times faster than conventional ovens.

Perfect results

Tuned impingement and microwave energy delivery system ensures perfectly toasted, evenly heated, hot food every time.

Large cavity

Despite being only 355 mm wide the eikon® e2s Marine has a 305 mm cavity to allow for greater diversity and volume of products to be cooked, as well as varied portion sizes, where space is limited.

High serviceability

Increased uptime and reduced repair costs, as 30 minutes is all that is required for servicing of any aspect of the eikon® e2s Marine.

Flexible

The versatile high speed oven that adapts to your evolving needs, through menu expansion on a single platform, thus futureproofing your business. A wide range of culinary capabilities and more:

Plug & Play

Simply plug in, start cooking and enjoy the financial savings in virtually any location.

Minimum space

Maximum flexibility as eikon® e2s fits on a 600 mm worktop. Double your capability with the eikon® e2s Marine Twin by having two units side-by-side with zero space between them and using one plug (standard power units only).

MenuConnect

Supporting business growth potential by allowing for rapid menu changes using USB menu updates for up to 1,024 cooking profiles.



User-friendly

Icon-driven touchscreen, combined with class leading cleanability offers easy operation, minimal training and increased efficiency. The class leading qualities of the eikon® e2s Marine are not limited to its cooking performance:

easyTouch®

easyTouch® is an icon-driven full touchscreen user interface with a large colour touchscreen. Multi-stage cooking profiles can be easily programmed directly on the user interface to simplify operation and reduce staff training.

Easy to clean

Seam welding and large rounded corners in the stainless steel cavity keep the surfaces smooth and easy to reach, making the cleaning thorough and fast – which leads to less downtime, prolonged life of the unit and optimum performance. It also provides cost savings on operational expenses and training.



Cool-to-touch

Patented air curtain technology and adaptive cooling means food heats quickly while the outside stays cool. It guarantees safe operation and increased reliability, while providing highly effective cooling of the eikon® e2s Marine.



Salmon Steak – 70 sec.



Reheated Muffin – 30 sec.



Pizza – 50 sec.



Toasted Sandwich – 40 sec.



Wedges – 60 sec.

Standard features



- Rapid cooking, combining three heat technologies (tuned impingement, microwave, convection)
- UL certified ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than conventional ovens
- 30.5 cm cavity with a 35.5 cm wide footprint
- Cool-to-touch exterior
- easyTouch®, icon-driven touchscreen user interface
- Very easy to clean seam welded cavity with large rounded corners
- Quiet operation (45.3 dBA in standby mode)*
- Convection fan settings, 10-100 % in 1 % increments
- Easy access, front-mounted and monitored air filter
- USB memory stick data transfer of up to 1,024 cooking profiles
- Built-in diagnostic testing
- Stainless steel construction
- Accessory storage on top of the unit
- Fits on a 600 mm worktop
- Exhaust vent at rear of unit
- User-definable temperature bandwidth
- Best in class energy efficiency (0.67 kWh in standby mode)**



* Tested by the Institute of Sound and Vibration Research (ISVR)

** Tested by Fisher Nickel

Accessories

The eikon® e2s Marine coupled with a range of accessories allows for maximum flexibility and multiple applications. You can cook, toast, grill, bake and regenerate a wide range of fresh to frozen food.

The eikon® e2s Marine can use Merrychef approved metal accessories.

Further accessories on request:

- Griddle cook plate
- Cook plate liner
- etc.



Flat cook plate



Solid base basket



Guarded paddle
with supporting side walls



Cool-down pan



Adaptor for
eikon® e2s Marine Twin



Convotherm – Your meal. Our mission.

Convotherm® on board on a cruise ship

Anyone who has ever worked with a Convotherm combi steamer knows how our pioneering products inspire better food preparation. "Your meal. Our mission." is our philosophy, born of our passion and commitment to provide the best combi steamer solution to meet the varied needs of our customers.

Convotherm 4 brings style to the professional kitchen. It is clear at first glance that all Convotherm units combine top-class technology with user-friendly, hygienic design. All units share the same logical and intuitive system of operation: a real plus in the hectic daily life on board a ship. The scalable design applies to the entire range of combi steamers, which includes seven sizes, each with four basic units in a choice of two control panel designs. The result is a combination of functional versatility and consistent design that is revolutionary in this product category.

Passion is behind every Convotherm combi steamer: passion for excellence, for creativity, for practical partnership – and for making our customers more successful each and every day.



Convotherm 4 Marine version – Designed around you

Listening carefully to you, the customer, we have developed the Convotherm 4 around your needs in the kitchen. The two control-panel designs – easyTouch and easyDial™ – give you the degree of control you require: from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.

Convotherm 4 Marine version:

- Marine version feet for floor units / table-top units / stands / stacking kits:
Stainless steel feet for screwing / welding the unit to the counter or to the floor
- Comply with NSF
- Mounting table-top unit on stand:
Interface to table-top unit feet (8 x treated nuts), marine version for screwing / welding unit to the stand
- All marine unit are equipped with right-hinged door and door buffer or disappearing door and door buffer with soft close door damper
- Special Marine Accessories

Redefined: clear design meets functionality

The new Convotherm 4 design was developed in strict adherence to the principle of “form follows function”, clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

Lower operating costs while helping the environment

Every watt and litre count. The Convotherm 4 represents a new class of energy efficiency and water consumption compared with the previous P3 model. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that for us, sustainability starts back at the factory.



Your cooking results in focus

The legend lives on!
The Advanced Closed System+ (ACS+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking and baking, with results always optimised to your requirements.

The new standard in flexible, reliable cleaning

ConvoClean+™ and ConvoClean™ have been developed to deliver maximum flexibility with minimum consumption. Strictly fully automatic: avoids any contact with chemicals when starting the cleaning process. With a new range of operating functions and a single dosage option, these cleaning systems can satisfy absolutely every user profile.

Convotherm 4

easyTouch® and easyDial™

2 designs, 7 sizes each

Convotherm 4 easyTouch®

Our concept for convenience and reliability.

The easyTouch® complete package gives you a full range of impressive and **practical features** including a 9" full-touchscreen and customisation options for your every need. The operating concept is incredibly easy, incorporating both established and new functions:

- **ACS+** including perfectly harmonised extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- **ConvoClean+**: the fully automatic cleaning system with eco, express and regular modes, including optional single dosage
- **Ethernet interface (LAN)**

Convotherm 4 easyDial™

For creative chefs! easyDial™ sets **new standards in manual operation**: all settings and extra functions can be selected and adjusted in one operating level and are visible at all times.

- **ACS+** including perfectly harmonised extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- **Semi-automatic cleaning system**



6.10 easyDial™

6.20 easyTouch®

10.10 easyDial™

10.20 easyTouch®

12.20 easyDial™

Every Convotherm 4 come standard with optimum features

- Ground-breaking design, also ideal for front-of-house cooking
- ACS+: perfection in the third generation
- Space-saving footprint for a perfect fit in any kitchen, however small
- Door with safety latch and slam function (table-top units only)
- HygienicCare: antibacterial surfaces
- USB port integrated in the control panel
- The "made-in-Germany" seal of quality: our own demanding standard

Convotherm 4 - your options

- **Marine version** (electric units only)
- The **disappearing door** for more space and safety at work
- ConvoSmoke, the built-in food-smoking function in easyTouch® (table-top units only)
- ConvoClean in easyDial™, the fully automatic cleaning system in regular mode, with optional single dosage
- Sous-vide sensor, with external socket
- Steam and vapour removal (built-in condenser)
- Available in various voltages

Convotherm mini

easyTouch® and Standard

2 designs, 3 sizes each

HygienicCare

The new concept in hygiene from Convotherm covers all main areas that come into contact with the user: the control panel, door handle, and recoil hand shower are made of an innovative material containing embedded silver ions:

- All the contact surfaces at the centre of operations are now logically included in the hygiene concept.
- Permanent antibacterial action
- Reduces the transfer of bacteria



20.10 easyTouch®

20.20 easyDial™



6.06/6.10 mini Standard 10.10 mini Standard

Convotherm mini

The Convotherm mini world brings you the opportunity to install a professional combi steamer in the tightest storage spaces – all this with minimum energy consumption and maximum capacity, you can now cook both delicious and profitable dishes. The mini series combi steamer are the perfect kitchen all-rounders for roasting, grilling, steaming, au gratin, convenience frying, baking and regenerating. The small dimensions speak for themselves – with a width of only 51.5 cm, they will fit in every kitchen. It's easy to see exactly what's inside thanks to the large viewing windows.

Your cooking results in focus

The ACS+ system ensures peak cooking performance in every Convotherm 4. It guarantees perfect steam saturation, automatic humidity adjustment in combi-steam cooking and fast, even heat transfer for convection. This delivers an ideal, constant environment in the cooking chamber for all products, from vegetables through meat and fish to side dishes or baked goods, whether fresh, frozen or precooked. Even when the combi steamer is fully loaded, you achieve consistently excellent results: evenly cooked, succulent and crispy.

Our **ACS system works like a pan lid**, keeping heat and moisture in the combi steamer so that the temperature rises rapidly and less power and water are required.

The new ACS+ system can do even more: it uses smart **active control of air input and output**. After all, if you want to reduce a sauce, you **take the lid off the pan**.

New and improved extra functions in ACS+



Crisp&Tasty

In convection mode you can produce food that is tender inside yet super-crispy outside in minimum time.

- 5 levels of moisture removal
- All 5 levels can be set manually or programmed



Fan speed

For unbeatable results, even with the most sensitive products such as pastry puffs:

- Fan speeds – 5 levels provided
- Permanently programmable if required
- Perfectly consistent results, even when combi steamer is fully loaded



BakePro

Select the right amount of added moisture for your food items in convection mode and the Convotherm will add the required rest time period automatically.

- Traditional baking function in 5 levels
- Steaming and resting produce baking results as good as the traditional baker's oven
- **No need to defrost** frozen baked goods before baking
- Programmable, including multi-level baking profiles



HumidityPro

In addition to automatic control, this new function lets you control the moisture level manually in combi-steam mode from as low as 30 °C, precisely suited to your personal preference:

- 5 moisture-level settings
- Super-succulent dishes cooked precisely to your requirements
- No need to enter percentages
- Also ideal for holding food

The new standard in flexible, reliable cleaning

ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single dosage **for absolutely every usage profile**. Strictly **fully automatic**: avoids any contact with chemicals when starting the cleaning process.



ConvoClean+ in easyTouch®

The fully automatic cleaning system **in selectable eco, express or regular mode** achieves optimum hygiene whenever you need it – also includes optional single dosage:*

- Four selectable cleaning levels with fully automatic dispensing of cleaning fluid
- **eco mode** economises on cleaning fluids, energy and water
- **express mode** saves time and allows ultra-fast cleaning even during business hours
- **regular mode** balances speed with economy
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene
- Single-touch start at any time without needing manual rapid cooling



ConvoClean in easyDial™**

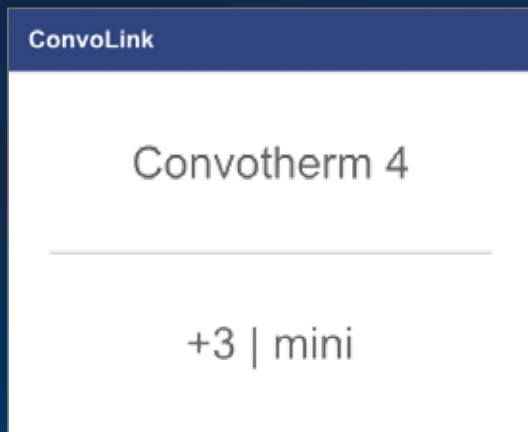
The fully automatic cleaning system in regular mode achieves optimum hygiene whenever you need it – also includes optional single dosage:*

- Four selectable cleaning levels with fully automatic dispensing of cleaning fluid
- No contact with cleaning fluid when starting the cleaning process
- Starts with one touch whenever you want, with no need for manual rapid cooling
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene

* Please refer to the Convotherm accessories brochure for more information about single dosage.

** option in easyDial™

Accessories



ConvoLink

The ConvoLink software package is the complete solution for HACCP and cooking-profile management. You can install the software on your PC for use with Convotherm 4 and appliances from the mini and +3 range.

Combi steamer management

- Connection of a Convotherm 4 to a PC
- Lets you monitor and control the Convotherm 4 from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles.

HACCP management

Easily export HACCP data and information such as pasteurisation figures for displaying and managing on your PC.



Cleaning products

Cleaning and care products are optimised for ConvoClean and ConvoClean+ available for flexible cleaning delivering consistently hygienic results.

- ConvoClean forte (high cleaning strength)
- ConvoClean new (moderate cleaning strength)
- ConvoCare (rinse aid/neutraliser)

Stands

Provide stability and interfaces to fix units to the floor for table-top units. You can choose from open and closed stands with 14 hygiene shelves.



Water treatment systems

In areas that have particularly hard water, we recommend connecting a water-treatment system upstream of your Convotherm combi steamer. Modern water-treatment systems help to guarantee optimum water quality for wear-free use.

Only with Convotherm: FilterCare included in every Convotherm 4. Simply connect the filter head of the water-treatment system* to the combi steamer and you need never forget to change the filter cartridge again.

Stacking kit**

Stacking Kit foot height 150 mm
Different level of foot height on request

Stacking two table-top units from the Convotherm 4 range or two mini not only makes sense but is so easy! The benefits are obvious: twice the capacity for the same footprint. When just one Convotherm is needed during quiet times, you save money compared with the larger floor-standing unit because power consumption is lower.



* currently only takes Brita

**only available for units with disappearing door



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We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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