

# High Speed Oven

eikon® e3



## Standard Features

- Microwave combination mode reduces cooking times by up to 6 times
- Ventless operation
- Turntable gives you extremely even browning
- Quick pre-heat time (15 minutes)
- easyTouch® – icon driven touch
- screen user interface
- Monitored, toolless, front mounted air filter
- USB memory stick data transfer of up to 1024 cooking profiles
- Built-in diagnostic testing
- Easy to clean cavity

## Available Accessories

- Vitreous enamel rectangular oven tray
- Round tray
- Teflon mat
- Merrychef® cleaner
- Merrychef® protector

## Specifications

The eikon® e3 offers excellent results for any call order menu. It is the best solution for shops, bakeries, smaller restaurants, butchers with lunch specials or snack stands.

The eikon® e3C model includes a built-in catalytic converter eliminating the need for a ventilation hood.

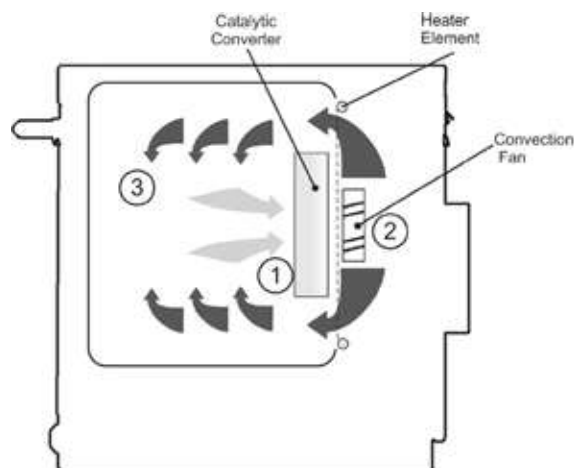
A standard metal baking tray can be used when in convection mode.

The user interface allows multi-stage programming. Each cooking profile offers up to six stages each with its own time, microwave power settings and between stage instructions.

The USB memory stick allows the user to upload and download up to 1024 new cooking profiles. A change of menu could be implemented simultaneously in remote sites using this feature.

### HOW IT WORKS

Air in the oven cavity is cleaned by being drawn through the catalytic converter (1) by the convection fan (2) and then passes over the heater element and is circulated into the oven cavity (3) at the set temperature.



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#### STANDARD ACCESSORIES

- Handle
- Round tray 2x
- Square tray 2x
- Pack option: Round trays (3x) + Teflon liners (3x)

#### CONSTRUCTION

- Stainless steel cavity and casework

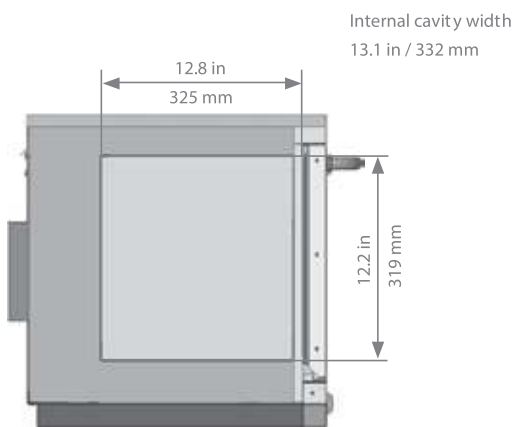
#### MICROWAVE POWER

- Microwave settings: off or 5–100% in 1% increments
- Safety system: agency approved monitored interlock door system, current monitoring and overheat detection for magnetron

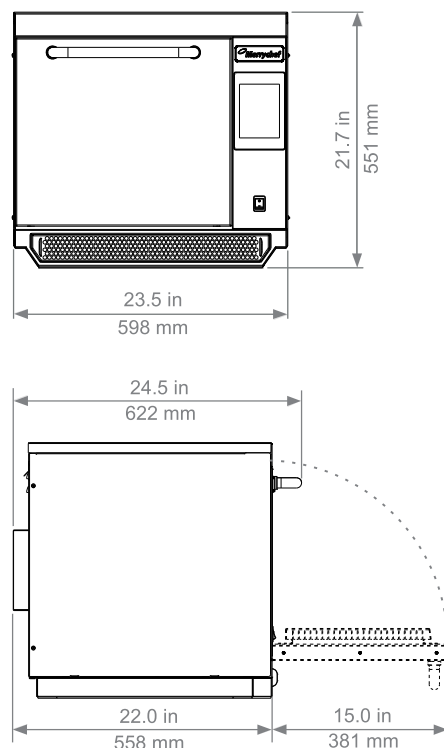
#### CONVECTED HEAT

- Temperature settings: 0°C off and from 100°C to 275°C in 1°C steps
- Safety system: oven cavity overheat detection

Oven Cavity Dimensions



Oven Dimensions



#### INSTALLATION INFORMATION

- Away from major heat source.
- Place on a flat surface suitable for weight.
- Allow a minimum of 2in / 50mm clearance to sides, top and rear to allow air to circulate freely.
- Allow sufficient clearance to the front of the oven for the door to open fully.

#### DIMENSIONS

| MODEL              | OVERALL SIZE     |                   |                   | NET WEIGHT                                     |
|--------------------|------------------|-------------------|-------------------|------------------------------------------------|
|                    | HEIGHT           | WIDTH             | DEPTH             |                                                |
| eikon e3<br>e3c_XX | 21.7"<br>(551mm) | 23.5"<br>(598 mm) | 22.0"<br>(558 mm) | NET 138lbs. (62.5kg)<br>GROSS 160lbs. (72.5kg) |

#### POWER REQUIREMENTS & OUTPUT

| ELECTRICAL SUPPLY       |             |            |                                |                  | POWER OUTPUT (APPROX.)           |                |                   |
|-------------------------|-------------|------------|--------------------------------|------------------|----------------------------------|----------------|-------------------|
| Voltage                 | Arrangement | Plug Type  | Plug Current Rating per Phase* | Max. Power Input | Microwave**<br>(IEC 705)<br>100% | Convected Heat | Combination Mode  |
| 2 - 208 V / 240 V 60 Hz | Two Pole    | NEMA 6-30P | 30A                            | 4700 W           | 1000 W                           | 3000 W         | 1000 W** + 3000 W |

\*This is not consumption. \*\*This is approx. microwave power output.

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Welbilt reserves the right to make changes to the design or specifications without prior notice.

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