

eikon[®] e2s



Quick Start Guide

IMPORTANT INFORMATION - READ BEFORE USE - FULL GUIDE AVAILABLE FROM THE MERRYCHEF WEBSITE

SAFETY INFORMATION



SAFETY INFORMATION

You are strongly advised to read all safety instructions before installing or using the microwave oven. Chapter 3 of the *Installation and User Manual* contains comprehensive safety information, with which you should familiarise yourself.



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent) (2) hinges and latches (broken or loosened) (3) door seals and sealing surfaces.
- d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

MAINTENANCE AND REPAIRS

Users are cautioned that maintenance and repairs should be performed by a Merrychef® authorised service agent using genuine Merrychef® replacement parts. Merrychef® will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorised parts or by unauthorised service agents. For a list of authorised service agents please refer to your distributor.

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EC Declaration of Conformity

Section 1.1 of the *Installation and User Manual* contains the EC Declaration of Conformity relating to the microwave oven.

Environmental protection

Section 1.2 of the *Installation and User Manual* contains full details of the Merrychef environmental management policy.

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INTRODUCTION

The Merrychef eikon e2s microwave combination oven offers you the flexibility of combination cooking with additional control over fan speed and microwave power.

Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting and grilling dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the oven's memory so that they can be repeated easily and accurately. Up to 1024 programs can be stored and simply recalled.

The oven controls offer even greater flexibility by allowing multistage programming. This enables the exact conditions required for quality results to be set according to the food type. A single cooking program can have up to six stages, each stage controlled with its own time, fan speed and microwave power settings,

About this guide

The purpose of this guide is to give a brief introduction to the Merrychef eikon e2s oven and is intended to get you started as quickly as possible.

Full details of the installation and operation of the oven are given in the *Installation and User Manual*. Carefully read the *Installation and User Manual* before using, handling and working on this appliance.

Parts and their function

1 ON/OFF appliance switch

Used to turn the microwave combination oven on and off. Turning this switch off does not isolate the appliance from the electricity supply.

2 easyToUCH® screen control panel

When the appliance is switched on the easyToUCH® screen illuminates the user interface.

3 Nameplate

Located on the rear panel of the appliance the nameplate states the serial number, model type and electrical specifications.

4 USB port

A USB socket located under the cover allows updates to programs stored on the appliance. See USB MenuConnect® Operating Instructions in Section 8.2.7 of the *Installation and User Manual*.

5 Air outlets

Air used to cool internal components and steam from the cavity escape through the air outlet vents located on the rear of the appliance. The air outlets must be kept free from obstruction and they will not allow microwave energy to escape into the environment.

6 Appliance door

The door is a precision-made energy barrier with three microwave safety interlocks. Always keep it clean and do not use it to support heavy objects. See *Cleaning procedures* on page 19.

7 Air filter

The air filter situated at the lower front of the appliance is part of the ventilation system. Keep it free of obstruction and clean it daily as described under *Cleaning procedures* on page 19. The appliance will not operate without the air filter fitted.

8 Door handle

The door handle is a rigid bar which is pulled downwards and away from the appliance to open it.

9 Door seals

The door seals ensure a tight seal around the door. Always keep them clean and check regularly for signs of damage. At the first sign of wear have them replaced by a Merrychef approved service agent. See *Cleaning procedures* on page 19.

10 Air diffuser

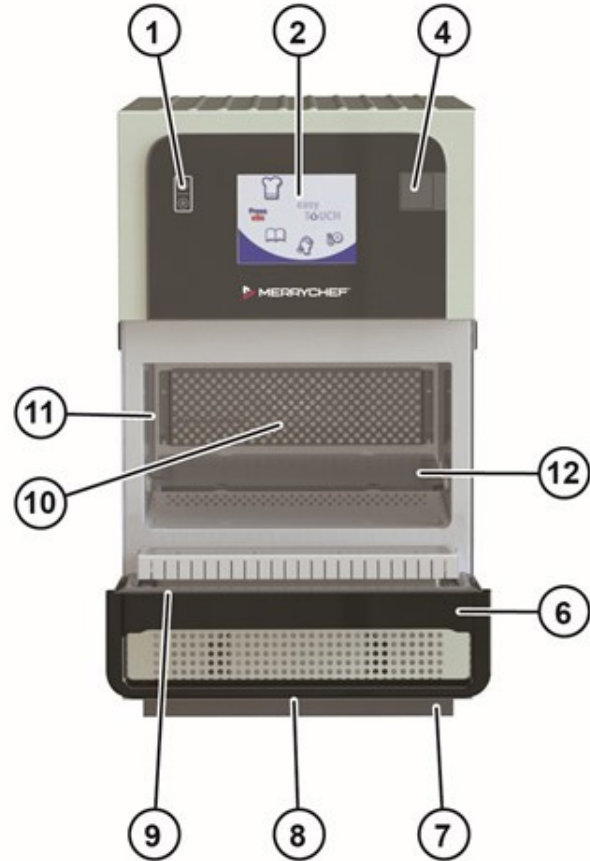
(Not fitted to all appliances.) Keep the air diffuser clean and free of debris. Take great care when cleaning this area of the appliance noting the different requirements shown under *Cleaning procedures* on page 19.

11 Cavity

The cavity (cooking chamber) is constructed from stainless steel and used for cooking products. Keep it clean by following the cleaning instructions in the *Cleaning procedures* on page 19.

12 Cook plate

The cook plate is flat and square with all four sides having circular dips for easily fitting onto the cavity support stubs (two on each side).



INSTALLING THE APPLIANCE

Unpacking the appliance

Unpack the appliance following the instructions in Chapter 5 of the *Installation and User Manual*, which contains full information on the requirements for the installation location, unpacking the appliance and mounting it on a work surface.



The *Installation and User Manual* contains safety instructions relating to the unpacking and mounting of the appliance. You must read these instructions in full before unpacking and installing the appliance.

Electrical installation requirements

Make sure you plan the electrical installation of the appliance in advance. Chapter 6 of the *Installation and User Manual* contains full information on planning the electrical installation and the electrical installation requirements.



The *Installation and User Manual* contains safety instructions relating to safe working during the electrical installation. You must read these instructions in full before commencing the electrical installation.

Requirements for the supporting surface

The supporting surface must have the following properties:

- The supporting surface must be flat and level.
- The supporting surface must be able to bear the in-use weight of the appliance plus the weight of the structure supporting the appliance.
- The structure supporting the appliance (work surface or stand) must be able to bear the in-use weight of the appliance.

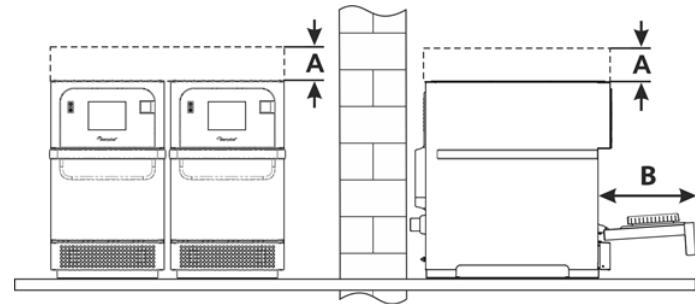
Empty weight of appliance

e2s High Power version	134 lbs	(61.0 kg)
e2s Standard Power version	114 lbs	(51.7 kg)

Minimum space required

The following diagram and table show the minimum space required for the appliance. They also show the minimum horizontal distances from adjacent walls and surfaces.

A	Safety clearance from the top	2 in	(50 mm)
B	Depth requirement, appliance door open at 90°	12.2 in	(310 mm)
	Safety clearance on left- and right-hand side and at rear	0 in	(0 mm)



The safety clearance on the top must always be complied with.

TURNING THE OVEN ON



Before turning on the oven, use the checklists in Section 7.2 of the *Installation and User Manual* to make sure that all important requirements are met.

To start up the oven:

1. Make all the relevant safety checks and ensure the appliance is clean and empty. Then switch the appliance ON.
2. The easyTouch® screen illuminates with the display briefly showing the serial number and appliance data. (To keep the data on the screen, lightly tap the screen once to freeze the display. Tap again to continue.)
3. When the appliance is set up with two or more preheating temperatures a choice is displayed. Select the temperature required to start preheating the cavity. (Scroll arrows at the bottom of the screen indicate that there are more temperature choices not shown on the screen.)
4. During preheating the display shows the progress as the cavity heats up to the set temperature. To stop the cavity heating up touch the red 'X' symbol at the bottom of the screen.
5. The appliance is ready to use when either the Cookbook or Main Menu is displayed. If the Cookbook is displayed, press the Backspace button in the bottom left-hand corner of the screen to display the Main Menu.
6. The Main Menu is displayed.

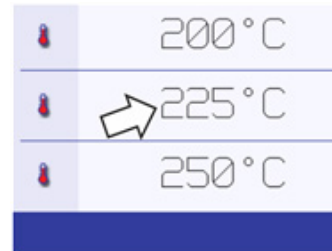
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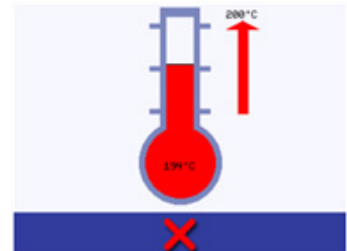
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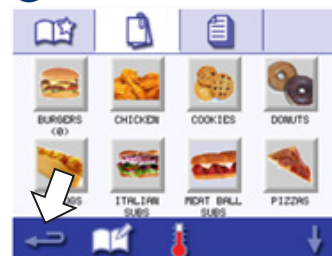
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MAIN MENU AND SETTINGS

Main Menu



Development Mode

Development Mode enables multistage cooking profiles to be developed and stored for reuse.



Press&Go

Press&Go allows quick access to use the cooking profiles that are already stored.



Cookbook

Cookbook contains the cooking profiles stored in the memory of the appliance. It displays favourites, cooking profile groups and a list of all cooking profiles available.



Cleaning/Temp Change

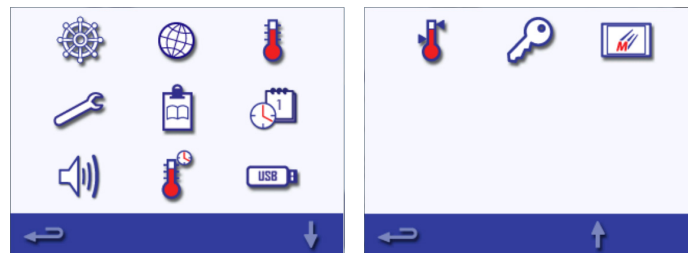
Cleaning/Temp Change allows the cavity temperature to be changed and the appliance to be prepared for cleaning, with reminders displayed to assist during the cleaning process.















Settings

Settings are used to control the appliance settings and functions, including setting time and language, loading cooking profiles and displaying service and maintenance information.

Settings Menu



The Settings Menu comprises the following functions:

-  Operating mode/navigation settings (see page 11)
-  Language options
-  Temperature settings and labels
-  Service information and error logs (password required)
-  Cooking profile counters
-  Date and time settings (see page 10)
-  Speaker sound levels
-  Timer (Temperature/ON/OFF)
-  USB program connection
-  Temperature band
-  Change settings/service access passwords
-  Screen saver

Changing the settings

The options on the Settings Menu allow you to change the way in which the oven operates. For example, you can set the date, time and language, change the speaker sound level or select a different operating mode.

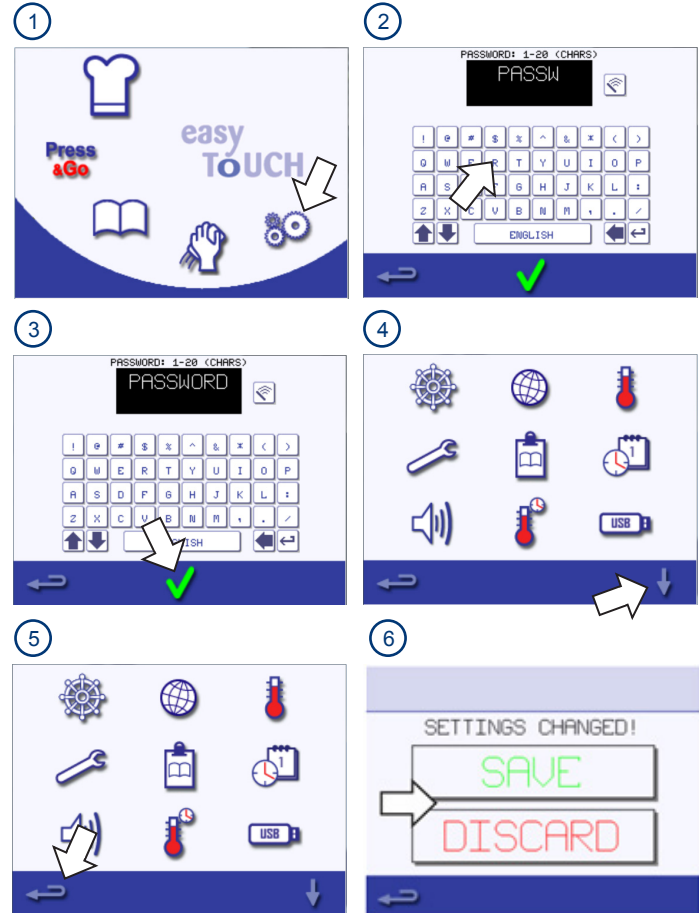
To change the settings:

1. Select the Settings symbol from the Main Menu screen.
2. Enter the password. (For information on setting a password, see Section 8.2.6 of the *Installation and User Manual*.)
3. Select the green tick to display the Settings Menu.
4. Select the required setting.
 - If necessary, use the down arrow at the bottom of the screen to display the second set of functions.
 - When finished with a setting, press the Backspace button to return to the Settings Menu.
 - Make any other changes to the settings as required.
5. Press the Backspace button to exit the Settings Menu.
6. A prompt appears to either 'SAVE' or 'DISCARD' any changed settings. Select the appropriate option.

The date and time settings are described on page 10 and the operating mode/navigation settings on page 11.

For all other settings, refer to Section 8.2.6 of the *Installation and User Manual*.

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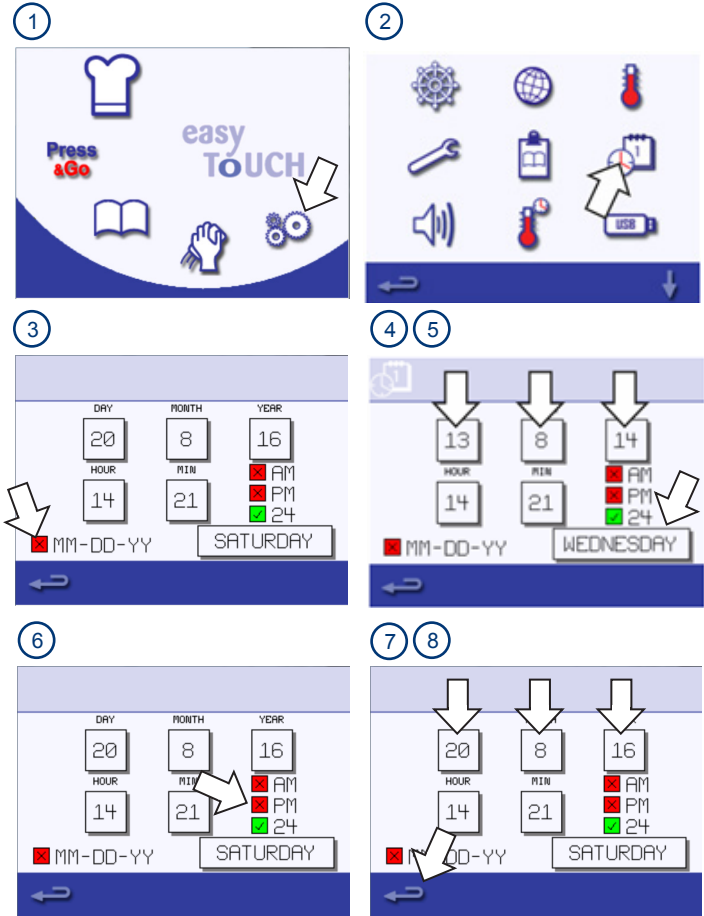


SETTING THE DATE AND TIME

It is important to set the correct date and time when first switching on the oven, as the error log uses these settings and this will help with maintenance and servicing.

To set the date and time:

1. Select the Settings symbol from the Main Menu.
2. Select the Date and Time symbol.
3. To display the day first, followed by the month and year, deselect the MM-DD-YY checkbox.
4. Change the date:
 - i. Select DAY, enter the correct day on the keypad and select the green tick.
 - ii. Select MONTH, enter the correct month on the keypad and select the green tick.
 - iii. Select YEAR, enter the correct last two digits of the year on the keypad and select the green tick.
5. Select the day of the week by cycling through the weekdays.
6. Choose between AM, PM and the 24-hour clock.
7. Change the time:
 - i. Select HOUR, enter the correct hour on the keypad and select the green tick.
 - ii. Select MIN, enter the correct minutes on the keypad and select the green tick.
8. Press the Backspace button to exit the Settings Menu and select SAVE.



OPERATION MODE/NAVIGATION SETTINGS

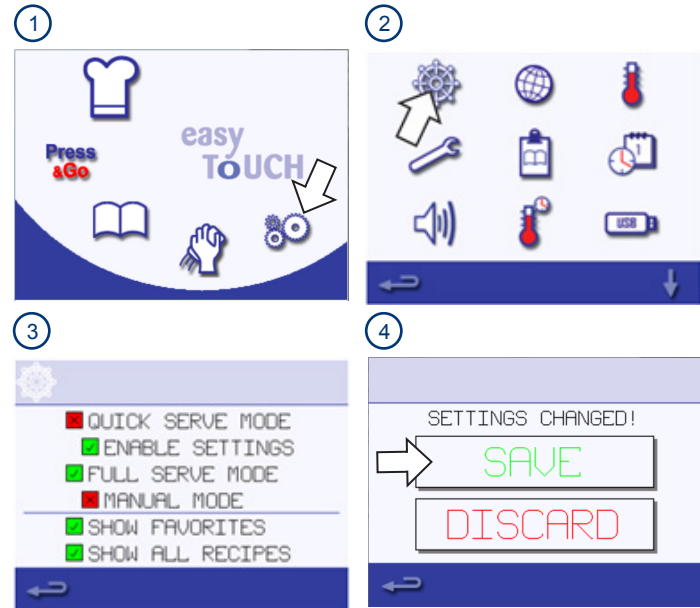
The steps required to cook a particular type of food are stored in a **cooking profile**. The cooking profile is created by entering the steps in **Manual Mode**. The cooking profiles can then be grouped together into **cooking profile groups**.

When the cooking profiles have been set up, the microwave oven can be used in one of two cooking modes:

- **Quick Serve Mode** is used for selecting a cooking profile from the list of all cooking profiles.
- **Full Serve Mode** is used for selecting a cooking profile from a cooking profile group or from the separate Press&Go menu.

To choose the cooking mode:

1. Select the Settings symbol from the Main Menu.
2. Select the Operating Mode/Navigation symbol.
3. Select the mode (Quick Serve, Full Serve or Manual). A green check mark indicates that the function is active.
4. Press the Backspace button to exit the Settings Menu and select SAVE.



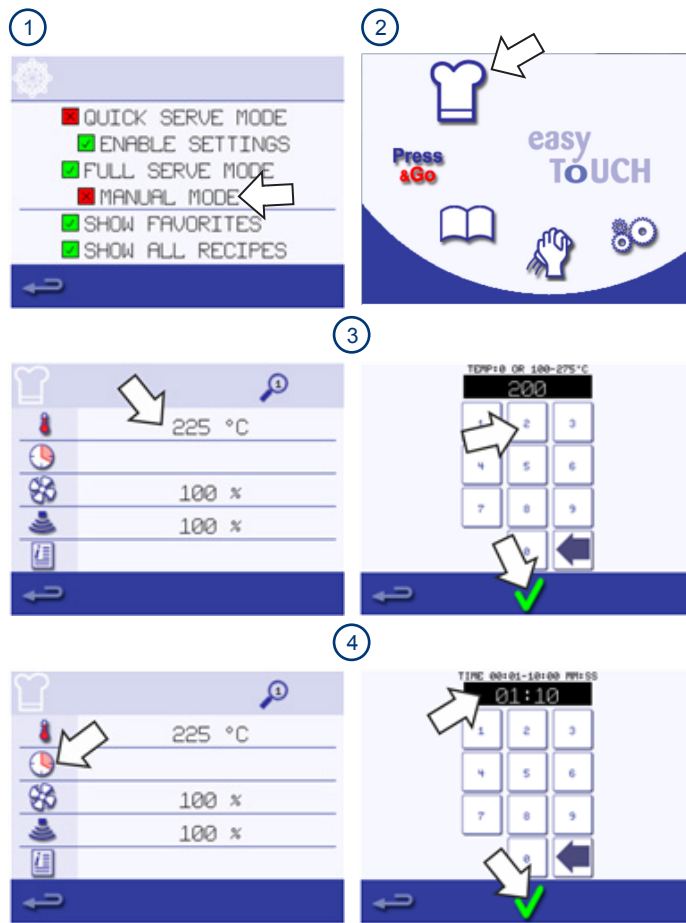
CREATING A COOKING PROFILE

Cooking profiles are created by entering the steps in Development Mode and then saving them.

Creating the cooking profile steps

To create a cooking profile:

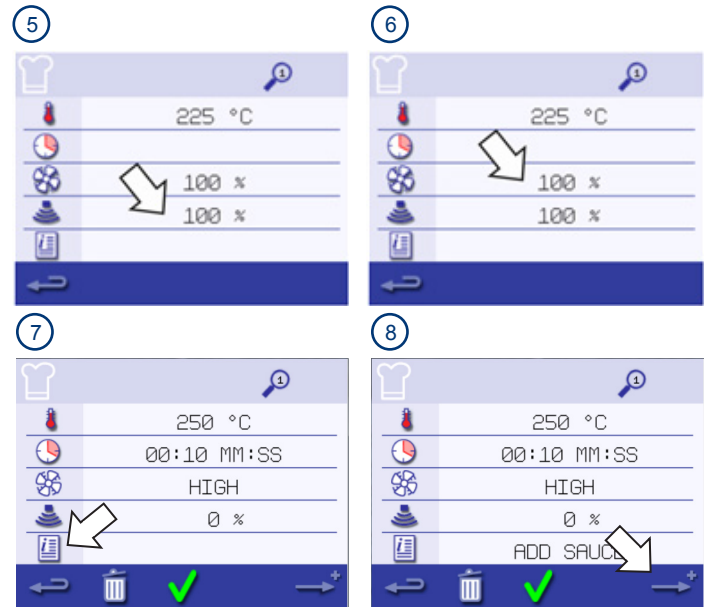
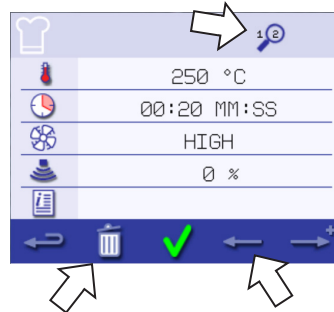
1. Select Manual Mode from the Operating Mode/Navigation settings (see page 11). This puts you in Development Mode.
2. Select the Chef's Hat symbol from the Main Menu to enter Development Mode.
3. The Temperature Value displays the set temperature for preheating the cavity. To increase or decrease the temperature, select the Temperature symbol and enter a value within the limits displayed using the keypad. Select the green tick to continue.
4. Select the Clock symbol. Enter the cooking time up to a maximum of 10 minutes for each stage using the keypad. For example, enter 110 for 1 minute and 10 seconds. Select the green tick to save the value.



5. Select the Microwave symbol. Set the microwave power using the keypad (0 and 5-100%). Select the green tick to save the value.
6. Select the Fan symbol to set the fan speed within the limits shown on the screen. Select the green tick to save the value.
7. Select the Information symbol to enter an instruction for the stage (optional). For example, "Stage 1 - Place a food product in the cavity". Select the green tick to save the instruction. When cooking the instruction appears in the display at the beginning of the stage.
8. Select the right arrow at the bottom of the screen to add a new stage. Repeat steps 2-6 to create a new stage.

Cooking profiles can have up to a maximum of 6 stages:

- The Magnifier symbol at the top indicates which stage is displayed on the screen.
- Select the left/right arrow displayed at the bottom to move between stages.
- Delete a stage by selecting the Dustbin symbol.



Running and saving a cooking profile

The new profile is saved by running it to make sure it works correctly and then saving it with a name and picture in the cookbook.

1. Press the green tick to confirm the cooking profile.
WARNING: Ensure that a food product is in the cavity and that all safety precautions are followed before running the cooking profile.
2. Select the Start symbol to run the cooking profile (optional). If the results are not satisfactory, select the Backspace symbol, change the cooking settings and re-test.
3. Select the Save Cookbook symbol to record the cooking profile to the cookbook.
4. Select the Camera symbol to open pictures.
5. Select a picture to represent the new cooking profile. Use the scroll arrows to display more pictures.
6. Enter a name for the cooking profile, using a maximum of 20 characters, for example, '1 PIZZA'. Press the green tick to save the cooking profile to the cookbook. A green tick on a cookbook symbol indicates that the cooking profile has been saved to the cookbook.

Similar cooking profiles can be grouped together in cooking profile groups. For information on creating and managing profile groups see Section 8.2.5 of the *Installation and User Manual* and for instructions on how to add cooking profiles to profile groups, see Section 8.2.4.



QUICK SERVE MODE

Using a cooking profile (Quick Serve mode)

Ensure that a food product is placed into the cavity before starting a cooking profile. Open the appliance door, place the food product into the hot cavity and close the door.

Take all the necessary precautions to ensure that you do not burn yourself.

1. Select the All Menus symbol.
2. Use the scroll up/down arrows to find the cooking profile.
NOTE: If a picture has a red frame around it the cavity temperature is set too high or too low for that cooking profile. See *Changing the cooking chamber temperature* in Section 8.2.4 of the *Installation and User Manual*.
3. Select the required cooking profile to start cooking. For example: 'ITALIAN SUB x 1'.
WARNING: Hot surfaces at the door and in the cavity.
4. The cooking profile either starts immediately, displaying a countdown timer, or an instruction is displayed first. Follow the stage instruction and then press the green tick to start the cooking profile.
5. The cooking timer counts down to zero and makes a sound to indicate that an operator action is required at the end of a cooking profile or of a stage of a cooking profile. Open the door after the cooking profile has finished and remove the food product from the cavity. The display returns to the Cookbook screen automatically.

To check the cavity temperature when cooking, lightly tap the temperature displayed. The cavity temperature is shown with an asterisk.

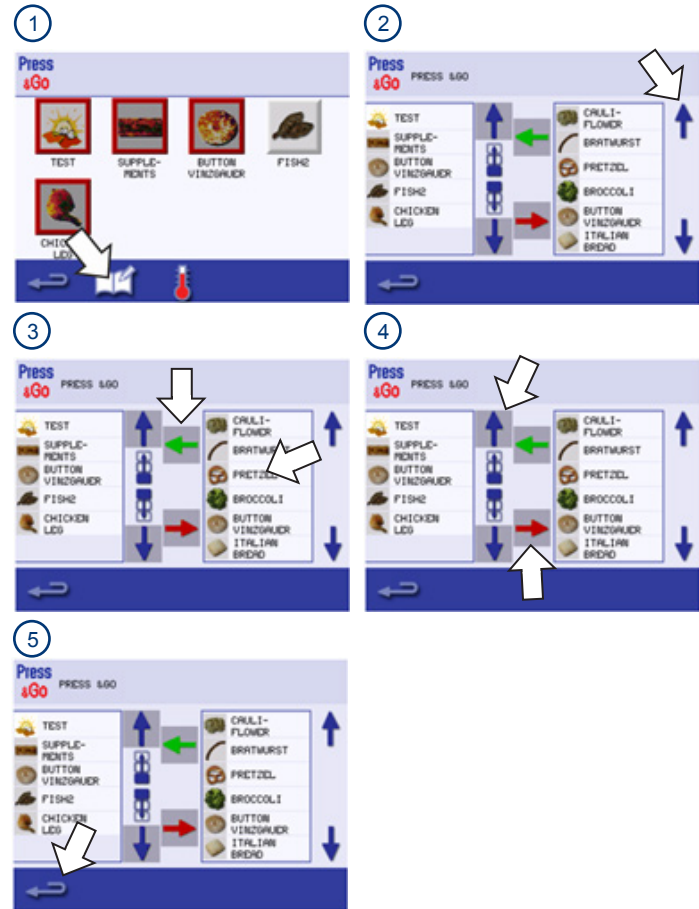


FULL SERVE MODE

Choosing cooking profiles for the Press&Go menu

You can decide which of the cooking profiles are included in the Press&Go menu.

1. After selecting Press&Go from the Main Menu, select the Edit Cookbook symbol.
2. Two lists are displayed:
 - The list on the left shows the cooking profiles that are part of the 'Press&Go' menu.
 - The list on the right shows other cooking profiles that are available.
 - Both lists can be scrolled up or down using the blue arrows on the right.
3. To make a cooking profile from the right list available in the Press&Go menu move it into the left list by selecting it in the list on the right and pressing the green arrow.
4. Select a cooking profile from the list on the left. Choose whether to change its position within the list or to remove it into the list on the right:
 - To change the order of cooking profiles in the left list use the blue up/down arrows in the middle.
 - To remove the selected cooking profile from the Press&Go menu use the red arrow in the middle.
5. Select Backspace to return to the Press&Go menu when finished.



Running a cooking profile from the Press&Go menu

When you have moved the required cooking profiles into the Press&Go menu, these can be put into effect very quickly.

1. Select Press&Go from the Main Menu.
2. Select the cooking profile required to cook.
3. The display shows the cooking time count down.
The timer bar turns red to indicate that the cooking cycle has finished.

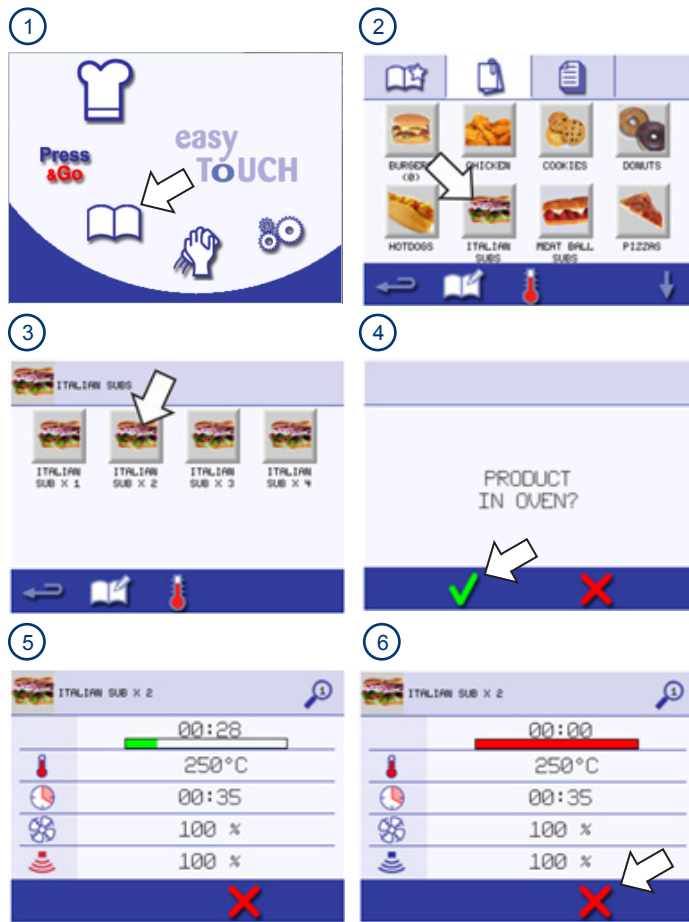


Using a cooking profile (Full Serve mode)

1. Select the Cookbook symbol from the Main Menu.
2. Select a group of cooking profiles, for example 'ITALIAN SUBS', to display the individual cooking profiles.
3. Select a cooking profile to start, for example 'ITALIAN SUB x 2'.
4. Follow any instructions on the screen, if displayed. Press the green tick to cook.
5. The cooking time counts down for each program stage.
6. When the cooking profile ends a red bar is displayed usually with an audible sound. Open the door or touch the red 'X' to return to the cooking profile.

NOTE:

- Opening the appliance door during cooking stops the cooking profile and displays a warning.
- Closing the door allows the user to continue or cancel the cooking profile.



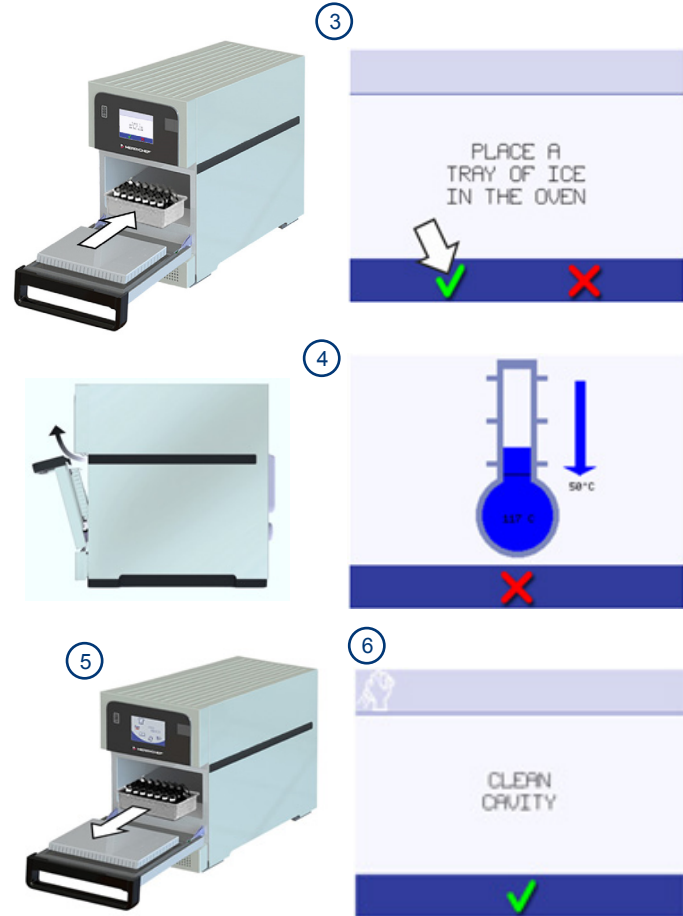
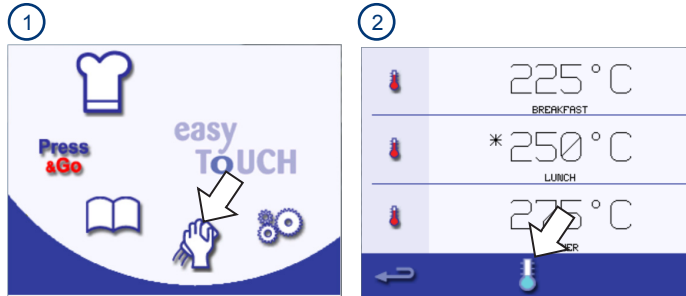
CLEANING PROCEDURES

Cleaning the microwave combination oven

For full instructions on daily cleaning tasks, cleaning chemicals, items required for cleaning and safe working when cleaning, refer to Section 9 of the *Installation and User Manual*.

Cooling down the cavity

1. In Full Serve Mode, select the Cleaning symbol from the Main Menu. In Quick Serve Mode, select the red thermometer.
2. Select the blue thermometer symbol to disable heating and to start the cooling cycle. A prompt appears.
3. Taking all necessary precautions place a suitable tray of ice cubes into the hot cavity. This speeds up the cooling process. Press the green tick to continue.
4. The cooling progress is displayed and takes approximately 20 minutes. To reduce the cool down time leave the appliance door open slightly during the cooling process.
5. Once the cooling process is complete, carefully remove the cool down pan from the cavity wearing protective gloves.
6. The oven is now ready for cleaning.



Cleaning the oven and oven parts

1. Open the appliance door and remove the cook plate/wire rack and any other cooking vessels from the cavity.
CAUTION: Wear protective glasses and protective rubber gloves during the cleaning procedure.
2. Wash all removed oven parts in warm soapy water. Wash off using a clean cloth and plenty of clean, warm water. Dry all components using a fresh, clean cloth.
3. Remove any spillages with suitable cloth or paper towel. Use a dry clean brush to remove any food particles from between the cavity floor and the inside of the front door.
4. Carefully spray Merrychef cleaner or a Merrychef approved cleaner onto a sponge. Clean all surfaces of the cavity **except the roof (jet plate) and door seal**.
NOTE: Do not spray directly into the cavity.
5. For difficult areas, leave to soak for 10 minutes with the appliance door open. Use a non-abrasive nylon scrub pad/sponge to clean all surfaces of the cavity and the inside surface of the appliance door.
NOTE: Do not scrub the roof (jet plate) or door seal or use metallic scourers.
6. Wash off all surfaces using a wet clean cloth. Dry using a fresh, clean cloth or paper towel. If required the cavity roof and door seal can be wiped clean with a wet clean cloth as well.

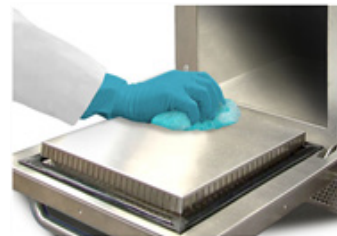
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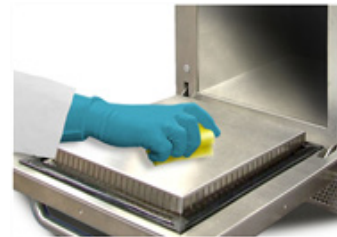
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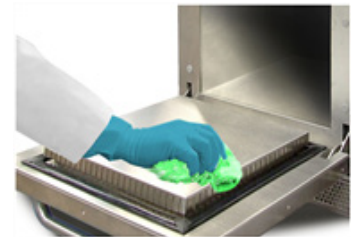
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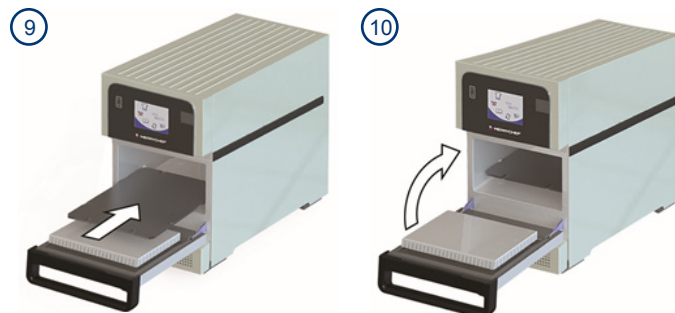
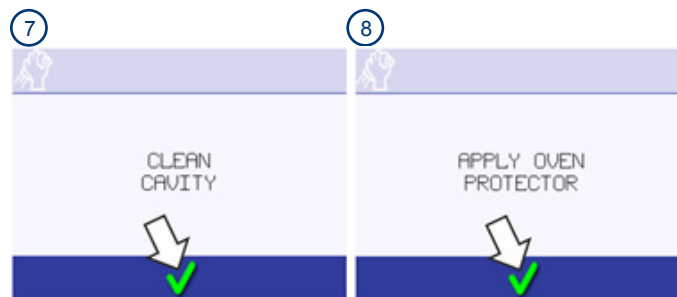


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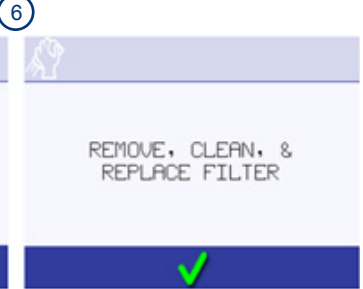
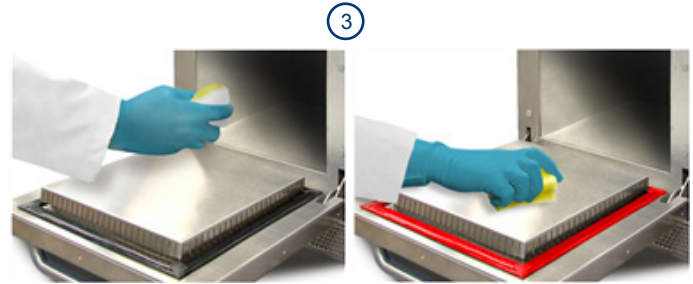
7. Press the green tick to confirm the cavity has been cleaned. You will be prompted to apply protective chemical (oven protector). The application of protective chemical is optional but recommended to make cleaning easier the next day.
8. Apply oven protector (page 22) or press the second green tick to skip applying the protective chemical.
9. Replace the cleaned cook plate / wire rack. Double-check that all components are dry before re-fitting them.
10. Close the appliance door. Wipe the outside of the appliance with a damp cloth.
11. Press the green tick to continue. When the green tick is pressed, a prompt appears asking to clean the air filter (page 23).

NOTE: Do not use the appliance without a clean air filter in place.



Applying the protective chemical

1. After completing the cleaning procedures (page 20-21), press the green tick to confirm that the cavity has been cleaned. You will be prompted to apply protective chemical. You can then apply Merrychef protector or a Merrychef approved protector to make cleaning easier the next day (optional).
2. Spray Merrychef protector or a Merrychef approved protector onto a clean sponge.
NOTE: Only apply the protective chemical to a clean appliance
3. Spread the protective chemical lightly onto all internal surfaces of the appliance avoiding the roof (jet plate) and door seal.
4. Replace all mobile parts into the cavity that had been removed for cleaning.
5. Close the appliance door.
6. Press the green tick to confirm application of the protective chemical. A prompt appears asking to clean the air filter.

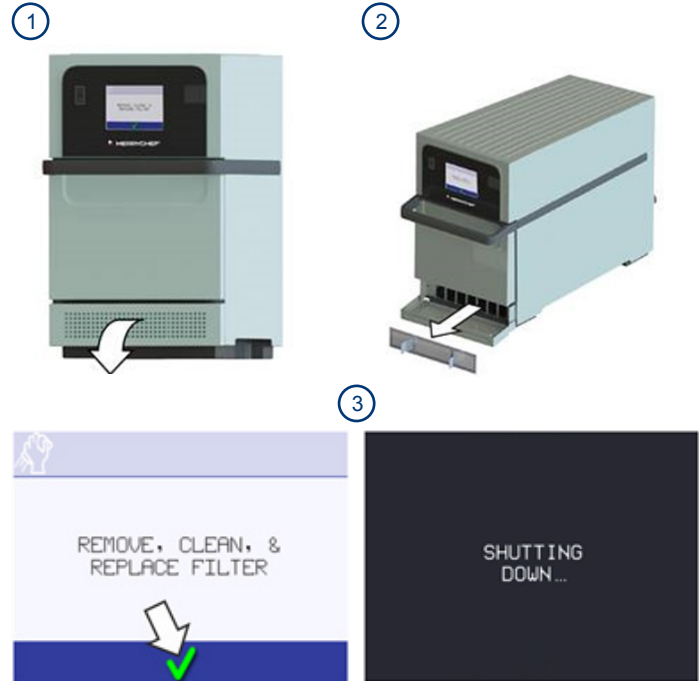


Cleaning the air filter

1. Tilt the faceplate below the appliance door downwards.
2. Clean the air filter:
 - i. Remove the air filter.
 - ii. Clean the air filter with a damp cloth.
 - iii. Replace the air filter.
 - iv. Tilt the faceplate to its original position.
3. Press the green tick to confirm cleaning of the air filter.
The oven switches OFF.

NOTE:

- You may need to switch the oven back on to cure the protective chemical. Once reaching the preset operating temperature it will take about 30 minutes to cure the protective chemical. The protective chemical turns light brown when cured.
- When the oven is switched off, leave the appliance door ajar in order to let moisture escape.
- Switch off the power on site before prolonged breaks in use.



Correct disposal of this product (Waste Electrical & Electronic Equipment)



Applicable in the European Union and other European countries with separate collection systems.

This marking shown on the product or its literature indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

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 Welbilt is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convothem[®], 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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