

### Models

- e5       e5C



### Standard Features

- 2/3 Gastronorm cavity for large multi-portion dishes.
- Middle shelf provides maximum flexibility.
- Microwave combination mode reduces cooking times by up to 5 times.
- Stainless Steel construction.
- easyTOUCH, icon driven touch screen controls.
- USB memory stick, data transfer of up to 1024 cooking programs.
- In-built diagnostic testing.
- Easy to clean interior.
- Cool to touch door exterior.

### Options & Accessories

- Rack
  - Vitreous Enamel Oven Tray (x2)
  - Oven Cleaner
  - Oven Protector
- Remote monitoring available.

### Specifications

The e5 Oven is the undisputed market leader for electric microwave combination cooking.

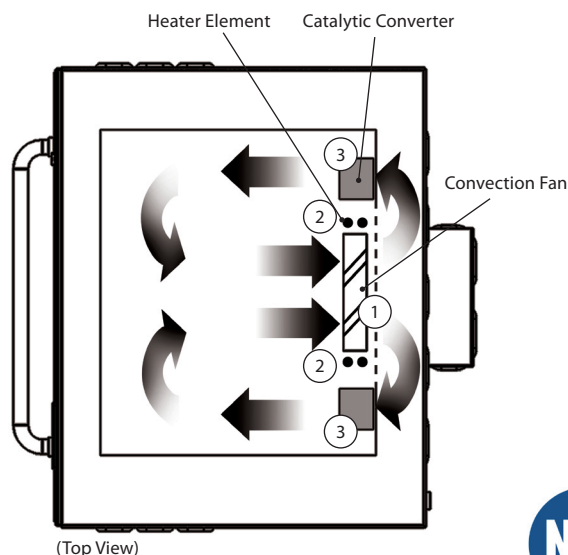
Ideal for caterers who need the extra capacity to prime cook several items at the same time or to regenerate large multi-portion dishes.

- The e5C model includes in-built catalytic converters eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- Oven controls allow multi-stage programming. Each program 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 programs. A change of menu could be implemented simultaneously in remote sites using this feature.

How it works:

The convection fan (1) draws air from the oven cavity, circulating it over the heating elements (2) to obtain the set temperature and through the catalytic converter (3)\* to clean the air before returning it to the oven cavity.

\* e5C models only.



### STANDARD ACCESSORIES

Rack. Vitreous Enamel Trays (x2).

### CONSTRUCTION

Stainless Steel. cavity and casework.

### CONTROL SYSTEM

Colour touchscreen, icon driven.

Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage.

USB memory stick data transfer.

Support for optional remote communications Ethernet module.

Safety system: ensures control area temperature is within limits.

### MICROWAVE POWER

Two magnetrons. Output 1400 Watts (IEC705).

Distribution system, rotating passive antennae.

Microwave settings, off or 5-100% in 1% increments.

Safety system: agency approved monitored interlock door system, current monitoring and overheat detection for magnetrons.

### CONVECTED HEAT

3200 Watts Heating Element.

Temperature settings 0°C off and from 100°C to 250°C in 1° C steps.

Distribution system, convection fan.

Safety system: oven cavity overheat detection.

### DIMENSIONS

| MODEL NO.  | OVERALL SIZE MM  |                  |                  | NET WEIGHT          |
|------------|------------------|------------------|------------------|---------------------|
|            | HEIGHT           | WIDTH            | DEPTH            |                     |
| 501<br>503 | 642mm<br>(25.3") | 712mm<br>(28.0") | 705mm<br>(27.8") | 94.0kg<br>(207 lbs) |

### POWER REQUIREMENTS

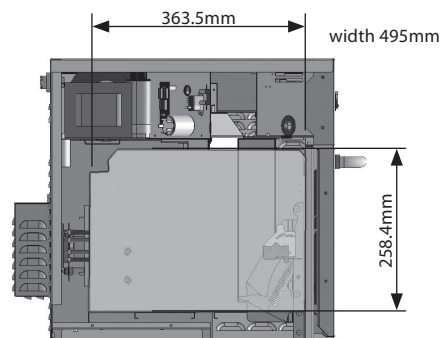
Power input 6.2kW maximum

| ELECTRICAL SUPPLY |               |              |                  |                |
|-------------------|---------------|--------------|------------------|----------------|
| COUNTRY           | VOLTAGE       | ARRANGEMENT  | CONNECTIONS USED | CURRENT /PHASE |
| UK                | 230-240V 50Hz | Single Phase | 1P N & E         | 32 Amp         |
| UK                | 400-415V 50Hz | Dual Phase   | 2P N & E         | 16 Amp         |
| EU                | 380-400V 50Hz | Dual Phase   | 2P N & E         | 16Amp          |

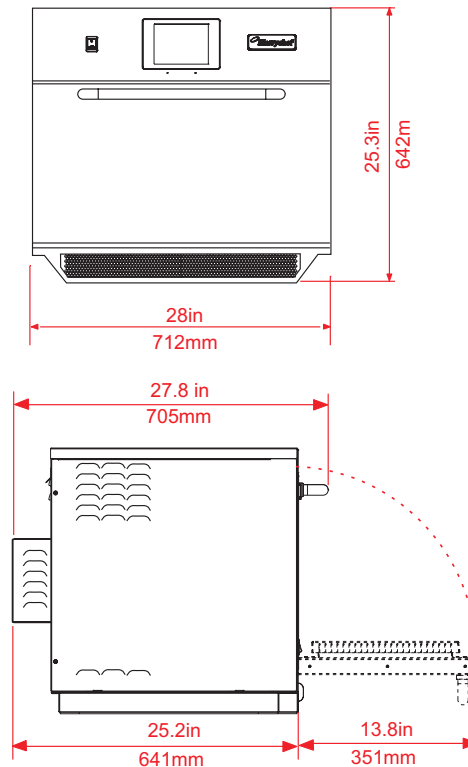
For oven models suitable for a 60Hz supply, please contact the sales office.

For further information on Merrychef products and services or advice on which machine suits you best please contact the Sales Office.

Oven Cavity Dimensions



Oven Dimensions



### INSTALLATION INFORMATION

Away from major heat source.

Place on a flat surface suitable for weight.

Allow a minimum of 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.

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

