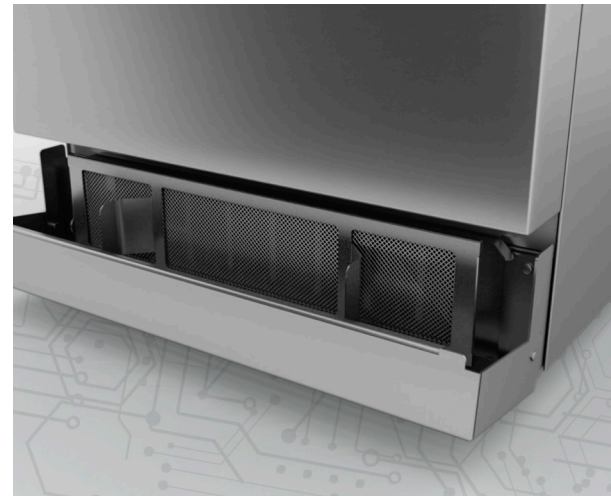


MERRYCHEF®

US Price List (USD)

High speed ovens and accessories

Valid from 1st June 2025 until further notice



www.merrychef.com

Expanding Your Opportunities

With over 70 years' experience Merrychef is the world's expert in designing and manufacturing high speed ovens.

Our state-of-the-art factory, based in Sheffield, UK, has the flexibility to customise orders, build to demand and distribute globally, allowing us to become the brand most trusted by global fast-food operations and coffee chains.

We offer best in class performance quality, energy-efficiency, product reliability as well as unrivalled service and chef support.

MERRYCHEF®

MERRYCHEF
DNA

All of our Merrychef ovens feature the Merrychef DNA:

Fast. Up to 80% quicker than a conventional oven.

Compact. Largest cavity to footprint ratio, limited counter space needed.

Easy to use. One touch pre-programmed menus, image driven controller.

Quiet. Doesn't disturb service.

Ventless. Integrated catalytic converter absorbs grease. No extraction hood required.

Cool-to-touch. No surrounding installation space is needed, fits anywhere.

Versatile. Streamlines kitchens, one appliance only to cook, toast, grill and reheat.

Plug & play. Limited installation costs, options for low power plugs.

Easy to clean. Easy access front facing air filter. Smooth surfaced cavity.

Energy efficient. Fast heat up and cool down times, low energy usage on standby.



Merrychef accessories

Placing food on Merrychef approved liners and trays will help keep your ovens clear from food and grease and reduce cleaning time. The different colours available allows you to avoid cross contamination of food and quickly switch between food products.

The true versatility of the Merrychef ovens is realised through the unique Signature range of professional accessories that are available from egg moulds to dumpling trays.



Connectivity

The new Merrychef connex® range has Wi-Fi and ethernet connection as standard allowing you to manage and monitor your ovens as well as push menus remotely with the advanced Welbilt KitchenConnect® software.



Contents

Merrychef connex® and eikon® range

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Signature range

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Cleaning accessories

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Oven selector

p 18-19

Warranty



Merrychef connex® 12

Ideal for cafés, bars, convenience stores
and quick service outlets



tri-pleX technology combines:



Microwave



Convection

with air accelerated
through an
impingement plate



Impingement

- Highly aesthetic design for front-of-house.
- High definition 7" operating screen in a robust glass surround.
- 12" x 12" cavity in a 14" width oven.
- High power – up to 80% faster than other conventional cooking methods.
- Standard power – up to 75% faster than other conventional cooking methods. Operates off a low amp plug.
- The most intuitive to use, next generation operating software - easyTouch®2.0.
- < 0.7 kWh on standby.
- Wi-Fi or Ethernet as standard, allowing access to KitchenConnect®
- Merrychef DNA features (p2).

connex®12

Colors

Dimensions (external) W x D x H

Dimensions (internal) W x D x H

Can be stacked

■ Stainless steel

■ Black

□ *Custom

14" (356.2mm) x 25.2" (641.2mm) x 24.6" (619 mm) (depth excludes handles)

12.2" (311mm) x 12.2" (311mm)

Using a high speed oven stacking trolley

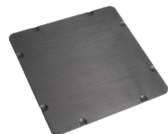
Model	Convection/ Microwave	Max. Power Input	Electrical Supply	Plug type	Price \$ Stainless Steel	Price \$ Black	Price \$ Custom Color
connex®12 Standard Power	2200 W 1000 W	3680 W	208-240 V 60 Hz	NEMA 6-15P	22,425	23,067	23,550
connex®12 Standard Power	2200 W 1000 W	4500 W	208-240 V 60 Hz	NEMA 6-20P	22,425	23,067	23,550
connex®12 High Power	2200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA L6-30P	26,252	26,894	27,431
connex®12 High Power	2200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA 6-30P	26,252	26,894	27,431

* Custom Pantone color. 50x min initial order. 10x min there after.

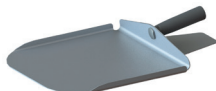
KitchenConnect® Subscription - Free access for 12 months from when you register your first oven. Allowing you to readily see equipment data for both monitoring and diagnostic purposes, 'Push' menus onto your ovens and manage your oven settings.

Included accessories

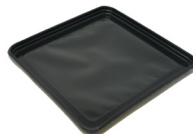
- ▷ **Flat cook plate**
H0.25" x W11.75" x D11.75"
Part no: **DB0739**



- ▷ **Paddle with hand guard and sides**
W11.75" x D11.75"
Part no: **SR318**



- ▷ **Full size cooking tray**
H0.6" W11.26" D11.26"
(Black) Part no: **32Z4165**



- ▷ **Cool down pan**
1/4 size 2.5" deep
Part no: **32Z4079**



- ▷ **Non-stick cooking liner**
W11.2" x D11.2"
Part no: **32Z4088**



- ▷ **Oven cleaner and protector pack**
Pack of x1 32 fl oz cleaner and x1 32 fl oz protector
Part no: **32Z4148**

- ▷ **Scraper**
Part no: **32Z4191**

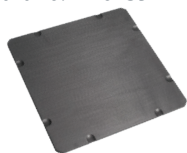
- ▷ **Steampipe cleaner brush**
Part no: **32Z4188**



PMS1-x12	PM Standard-1 Unit connex x12 (incl specific parts)	\$1,491
PMS2-x12	PM Standard-2 Units connex x12 (incl Specific parts); when purchased with PMS1-X12, price for each additional unit on site	\$816

*PM programs and products are net priced and non-discountable
*Additional charges may apply, see program details

- ▷ **Flat cook plate**
H0.25" x W11.75" x D11.75"
Part no: **DB0739**



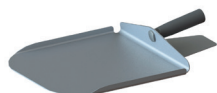
\$326

- ▷ **Griddled cook plate**
H0.25" x W11.75" x D11.75"
Part no: **DB0719**



\$539

- ▷ **Paddle with hand guard and sides**
W11.75" x D11.75"
Part no: **SR318**



\$164

- ▷ **Cool down pan**
1/4 size 2.5" deep
Part no: **32Z4079**



\$120

Accessories with ▷ can be used with any Merrychef oven if the dimensions fit the cavity. Additional signature range accessories e.g. containers and moulds can be found on page 14.

- ▷ **Non-stick cooking liner**
W11.2" x D11.2"
(Natural) Part no: **32Z4088**
(Green) Part no: **32Z4096**
(Purple) Part no: **32Z4160**



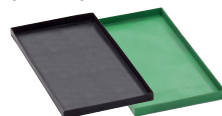
\$31 each

- ▷ **Quarter size cooking tray**
H0.5" x W5.5" x D5.5"
(Black) Part no: **32Z4089**
(Red) Part no: **32Z4123**
(Green) Part no: **32Z4095**
(Blue) Part no: **32Z4125**



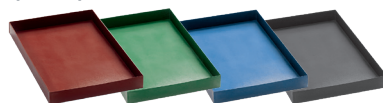
\$164 each

- ▷ **Half size cooking tray**
H0.5" x W11" x D5.5"
(Black) Part no: **32Z4090**
(Green) Part no: **32Z4094**



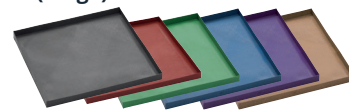
\$195 each

- ▷ **Half size deeper cooking tray**
H1" x W11" x D7"
(Red) Part no: **32Z4097**
(Green) Part no: **32Z4098**
(Blue) Part no: **32Z4099**
(Black) Part no: **32Z4076**



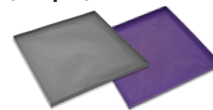
\$204 each

- ▷ **Full size cooking tray**
H0.5" x W11" x D11"
(Black) Part no: **32Z4080**
(Red) Part no: **32Z4100**
(Green) Part no: **32Z4093**
(Blue) Part no: **32Z4101**
(Purple) Part no: **32Z4159**
(Beige) Part no: **32Z4150**



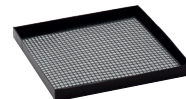
\$209 each

- ▷ **Full size cooking tray (thin based)**
H0.5" x W11" x D11"
(Grey) Part no: **32Z4161**
(Purple) Part no: **32Z4164**



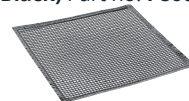
\$209 each

- ▷ **Full size mesh cooking tray**
H0.5" x W11" x D11"
(Black) Part no: **32Z4081**



\$209

- ▷ **Mesh liner**
W12 x D12"
(Black) Part no: **P80011**



\$149

- ▷ **12" Cavity liner**
W25.3 x D17.9"
Part no: **PSY183**



\$578

Three types of panini press kits ▽

- ▷ **High opening panini press with grilled bottom plate**
W11.9" x Open H3.1" Closed H1.29"

Part no: **PSR163**

This kit includes:
- x2 panini press liners
- Panini press tray (low profile)
- Red brush
- Scraper

\$1,672

- ▷ **High opening panini press with flat bottom plate**
W11.9" x Open H3.1" Closed H1.29"

Part no: **PSR162**

This kit includes:
- x2 panini press liners
- Panini press tray (low profile)
- Red brush
- Scraper

\$1,560

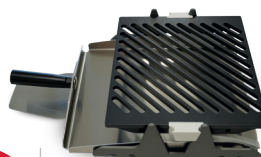
- ▷ **Low opening panini press with flat bottom plate**
W11.9" x Open H3.1" Closed H0.5"

Part no: **PSR160**

This kit includes:
- x2 panini press liners
- Panini press tray (low profile)
- Red brush
- Scraper

\$1,560

The paddle (included) slides food between a top grill plate and a bottom plate. When the paddle is removed the grill will lower to compress the food.



- ▷ **Panini press liner**
W9.5" x D11.5"
Part no: **32Z4153**



\$31

- ▷ **Panini press liner pack of 10**
W9.5" x D11.5"
Part no: **32Z4193**



\$300

- ▷ **Panini press tray (high profile)**
H0.75" x W11.4" x D9"
Part no: **P32Z4186**



\$123

- ▷ **Panini press tray (low profile)**
H0.44" x W8.29" x D10.9"
Part no: **32Z4198**



\$123

- ▷ **Scraper**
Part no: **32Z4191**



\$13

- ▷ **Red brush (hard bristles)**
Part no: **32Z4189**



\$25

- ▷ **Moveable oven trolley**
H43" x W18.5" x D25"
Part no: **SR3-25**



\$1,850

- ▷ **Rear oven panel for added aesthetics**
H2" x W23.25" x D14"
(Black) Part no: **PSB2116**
(Stainless steel) Part no: **PSB2115**



\$345 each

Panini press



Merrychef connex® 16

Ideal for cafés, bars, convenience stores, restaurants, hotels and quick service outlets



tri-pleX technology combines:



Microwave



Convection

with air accelerated through an impingement plate



Impingement

- Largest cavity 16" x 16" in smallest width oven 18".
- Flexibility to speedily 'batch' cook as well as cook on demand.
- Highly aesthetic design for front-of-house.
- High definition 7" operating screen in a robust glass surround.
- Ground breaking – up to 80% faster than other conventional cooking methods.
- The most intuitive to use, next generation operating software - easyTouch®2.0.
- < 0.9 kWh on standby.
- Wi-Fi or Ethernet as standard, allowing access to KitchenConnect®.
- Merrychef DNA features (p2).

connex®16

Colors

Stainless steel

Black

*Custom

Dimensions (external) W x D x H 18.1" (458.8mm) x 26.9" (683.4mm) x 24.4" (619 mm) (depth excludes handles)

Dimensions (internal) W x D x H 16.3" (412.8mm) x 16.3" (412.8 mm)

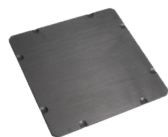
Model	Convection/ Microwave	Max. Power Input	Electrical Supply	Plug type	Price \$ Stainless Steel	Price \$ Black	Price \$ Custom Color
connex®16 High Power	3200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA L6-30P	32,279	33,167	33,830
connex®16 High Power	3200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA 6-30P	32,279	33,167	33,830

* Custom Pantone color. 50x min initial order. 10x min there after.

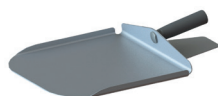
KitchenConnect® Subscription - Free access for 12 months from when you register your first oven. Allowing you to readily see equipment data for both monitoring and diagnostic purposes, 'Push' menus onto your ovens and manage your oven settings.

Included accessories

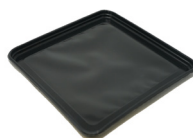
- ▷ **Flat cook plate**
W15.75" x D15.75"
Part no: **DF0035**



- ▷ **Paddle with hand guard and sides**
W15.75" x D15.75"
Part no: **SF326**



- ▷ **Full size cooking tray**
H0.5" x W14" x D14"
(Black) Part no: **32Z4175**



- ▷ **Cool down pan**
1/2 size 4" deep
Part no: **32Z4028**



- ▷ **Non-stick cooking liner**
W15.25 x D13.25"
Part no: **32Z4178**



- ▷ **Oven cleaner and protector pack**
Pack of x1 32 fl oz cleaner and x1 32 fl oz protector
Part no: **32Z4148**



- ▷ **Scraper**
Part no: **32Z4191**

- ▷ **Steampipe cleaner brush**
Part no: **32Z4188**



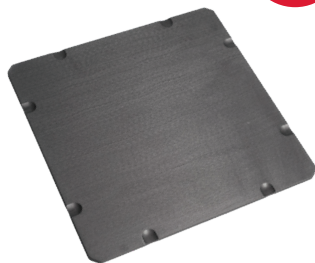
PMS1-x16	PM Standard-1 Unit connex x16 (incl specific parts)	\$1,611
PMS2-x16	PM Standard-2 Units connex x16 (incl specific parts); when purchased with PMS1-X16, price for each additional unit on site	\$936

*PM programs and products are net priced and non-discountable
*Additional charges may apply, see program details

▷ **Flat cook plate**

W15.75" x D15.75"
Part no: **DF0035**

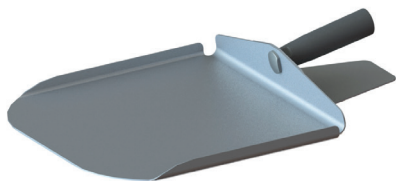
\$543



▷ **Paddle with hand guard and sides**

W15.75" x D15.75"
Part no: **SF326**

\$330



▷ **Cool down pan**

1/2 size 4" deep
Part no: **32Z4028**

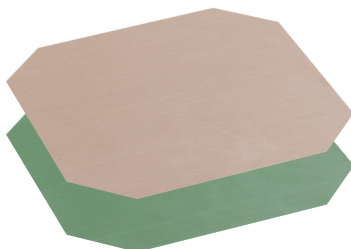
\$164



▷ **Non-stick cooking liner**

W15.25 x D13.25"
(Natural)
Part no: **32Z4178**
(Green)
Part no: **32Z4151**

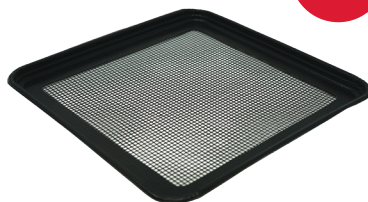
**\$38
each**



▷ **Full size cooking mesh tray**

H0.75" x W14" x D14"
Part no: **32Z4176**

\$246



▷ **Full size cooking tray**

H0.5" x W14" x D14"
(Black) Part no: **32Z4175**

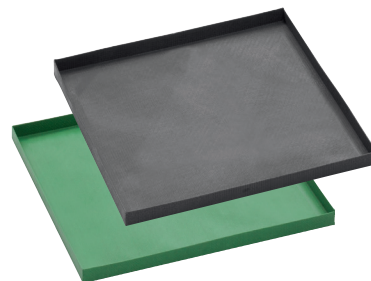
\$257



▷ **Full size deep cooking tray**

H0.9" x W15.4" x D15.4"
(Black)
Part no: **32Z4152**
(Green)
Part no: **32Z4167**

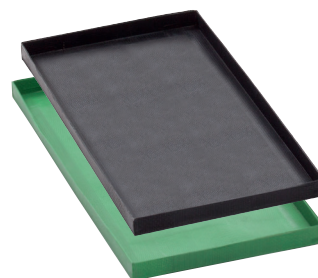
**\$112
each**



▷ **Half size deep cooking tray**

H0.9" x W7.6" x D15.3"
(Black)
Part no: **32Z4185**
(Green)
Part no: **32Z4179**

**\$103
each**



The range of different size trays for connex® 12 (p5) can be used with this oven – allowing you to cook multiple items at once. They are available in different colours to avoid cross contamination of food allowing you to quickly switch between food products. Additional signature range accessories e.g. containers and moulds can be found on p14.



Merrychef eikon® e1s

Ideal for cafés & bars



- 12" x 12" cavity in a 16" width oven.
- Up to 70% faster than other conventional cooking methods.
- Operates off a low amp plug.
- Icon driven easyTouch®1.0 controller.
- < 0.7 kWh on standby.
- Available in black only.
- Merrychef DNA features (p2).

tri-pleX technology combines:



with air accelerated
through an
impingement plate



eikon® e1s

Color

■ Black

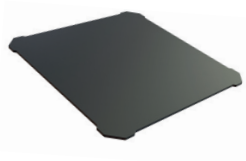
Dimensions (external) W x D x H 16.0" (407mm) x 22.6" (573mm) x 23.2" (588 mm) *(depth excludes handles)*

Dimensions (internal) W x D x H 12.2" (311mm) x 12.2" (311 mm)

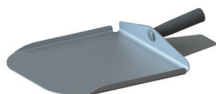
Model	Convection/ Microwave	Max. Power Input	Electrical Supply	Plug type	Price \$
eikon® e1s	2200 W/800 W	2990 W	208 V / 240 V 60 Hz	NEMA 6-15P	13,463

Included accessories

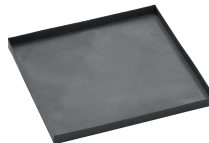
- ▷ Flat cook plate
H0.16" W12" x D12"
Part no: **DC0322**



- ▷ Paddle with hand
guard and sides
W11.75" x D11.75"
Part no: **SR318**



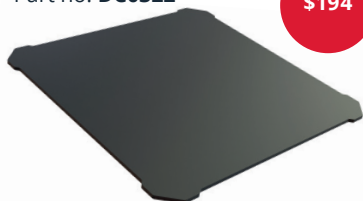
- ▷ Full size cooking tray
H0.5" x W11" x D11"
(Black) Part no: **32Z4080**



- ▷ Non stick cooking liner
W11.2" x D11.2"
(Natural) Part no: **32Z4088**



- ▷ **Flat cook plate**
H0.16" W12" x D12"
Part no: **DC0322**



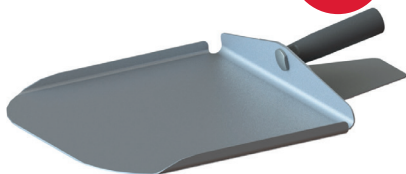
\$194

- ▷ **Wire rack**
H0.16" W12" x D12"
Part no: **DC0327**



\$97

- ▷ **Paddle with hand guard and sides**
W11.75" x D11.75"
Part no: **SR318**



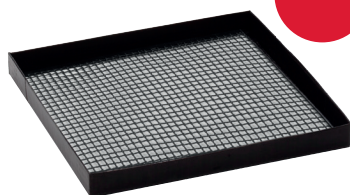
\$164

- ▷ **Cool down pan**
1/4 size 2.5" deep
Part no: **32Z4079**



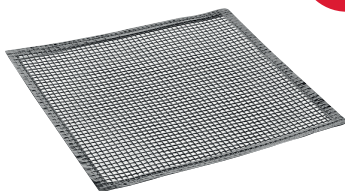
\$120

- ▷ **Full size mesh cooking tray**
H0.5" x W11" x D11"
(Black) Part no: **32Z4081**



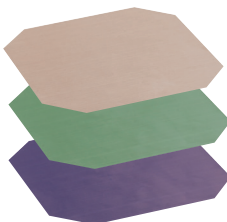
\$209

- ▷ **Mesh liner**
W12 x D12"
(Black) Part no: **P80011**



\$149

- ▷ **Non-stick cooking liner**
W11.2" x D11.2"
(Natural) Part no: **32Z4088**
(Green) Part no: **32Z4096**
(Purple) Part no: **32Z4160**



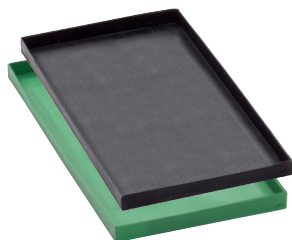
\$31 each

- ▷ **Quarter size cooking tray**
H0.5" x W5.5" x D5.5"
(Black) Part no: **32Z4089**
(Red) Part no: **32Z4123**
(Green) Part no: **32Z4095**
(Blue) Part no: **32Z4125**



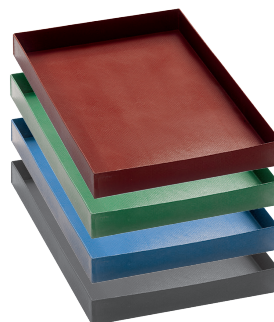
\$164 each

- ▷ **Half size cooking tray**
H0.5" x W11" x D5.5"
(Black) Part no: **32Z4090**
(Green) Part no: **32Z4094**



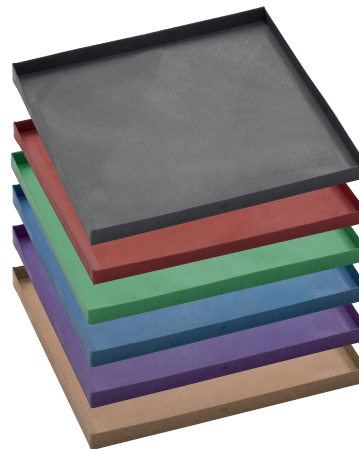
\$195 each

- ▷ **Half size deeper cooking tray**
H1" x W11" x D7"
(Red) Part no: **32Z4097**
(Green) Part no: **32Z4098**
(Blue) Part no: **32Z4099**
(Black) Part no: **32Z4076**



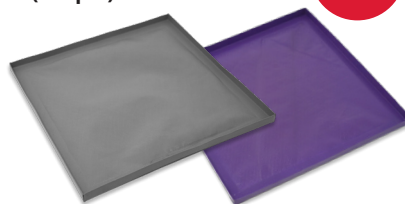
\$204 each

- ▷ **Full size cooking tray**
H0.5" x W11" x D11"
(Black) Part no: **32Z4080**
(Red) Part no: **32Z4100**
(Green) Part no: **32Z4093**
(Blue) Part no: **32Z4101**
(Purple) Part no: **32Z4159**
(Beige) Part no: **32Z4150**



\$209 each

- ▷ **Full size cooking tray (thin based)**
H0.5" x W11" x D11"
(Grey) Part no: **32Z4161**
(Purple) Part no: **32Z4164**



\$209 each

Accessories with ▷ can be used with any Merrychef oven if the dimensions fit the cavity. Additional signature range accessories e.g. containers and moulds can be found on page 14.

Merrychef eikon® e3

Ideal for cafés, bars & bakeries



- Icon driven easyTouch®1.0 controller.
- Industry unique turn-table for even browning.
- Three-tier cavity for flexible cooking.
- Accelerated cooking up to 25% faster than other conventional cooking methods.
- Perfect for delicate bakery products.
- 13" x 12" cavity in a 23.5" width oven.
- Merrychef DNA features (p2).

duo-plex technology combines:



eikon® e3

Color

Stainless steel

Dimensions (external) W x D x H 23.5" (598mm) x 22" (558mm) x 21.7" (551mm) *(depth excludes handles)*

Dimensions (internal) W x D x H 13.1" (332mm) x 13.2" (335mm)

Model	Convection/ Microwave	Max. Power Input	Electrical Supply	Plug type	Price \$
eikon® e3CXX	3000 W/1000 W	4700 W	208 V/240 V 60 Hz	NEMA 6-30P	10,745

Included accessories

- ▷ Flat turn-table plate x2
H1.5 x Ø 11.25
Part no: **40H0347ANO**



- ▷ Cool down pan
1/6 size 6" deep
Part no: **32Z4043**



- ▷ Oven cleaner and protector pack
Pack of x1 32 fl oz cleaner
and x1 32 fl oz protector
Part no: **32Z4148**



- ▷ Turntable disk for use
with 40H0347ANO
Ø 7.52"
Part no: **40H0249**



- ▷ Tray handle
compatible with
40H0347ANO and DX0117
H1" x W10.5" x D3.5"
Part no: **SR313**



- ▷ Non-stick
cooking liner
Ø 11.3"
Part no: **40H0190**



- ▷ Wire rack
H1.2" x W12.75 x D11
Part no: **DR0056**



▷ **Vitreous baking/roasting tray**

H1" x W12.6 x D12"

Part no: **DX0117**

\$239



▷ **Non-stick tray ideal for baking/roasting**

H0.6" x W11.8" x D10.75"

Part no: **P40H0230**

\$164



▷ **Moveable oven trolley**

H47.25" x W27.5" x D27"

Part no: **40H0098**

\$5,511



▷ **Flat turn-table plate**

H1.5" x Ø 11.25"

Part no: **40H0347ANO**

\$538



▷ **Turntable disk for use with 40H0347ANO**

Ø 7.52"

Part no: **40H0249**

\$149



▷ **Griddled insert for turn-table plate**

1" x Ø 12.28"

Part no: **40H0240**

\$149



▷ **Non-stick cooking liner**

Ø 11.3"

(Natural) Part no: **40H0190**

(Green) Part no: **40H0351**

\$120 each



▷ **Tray handle is compatible with 40H0347ANO and DX0117**

H1" x W10.5" x D3.5"

Part no: **SR313**

\$164



▷ **Cool down pan**

1/6 size 6" deep

Part no: **32Z4043**

\$164



▷ **Non-stick roasting tray liner**

W11" x D9.25"

Part no: **DX0254**

\$16

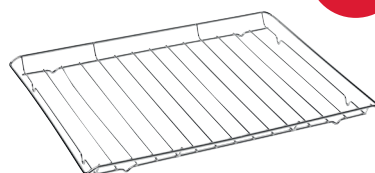


▷ **Wire rack**

H1.2" x W12.75 x D11

Part no: **DR0056**

\$164





Merrychef eikon® e5

Ideal for restaurants,
hotels & bakeries



- Designed for back of house.
- Icon driven easyTouch®1.0 controller.
- Large two-tiered cavity.
- Versatile 2/3 Gastronome cavity for multi-portion dishes.
- Accelerated cooking up to 25% faster than other conventional cooking methods.
- Powerful uniform convection that gives perfect results, even for sensitive baked products.
- 19" x 14" cavity in a 28" width oven.
- Merrychef DNA features (p2).

duo-plex technology combines:



eikon® e5

Color

Stainless steel

Dimensions (external) W x D x H 28" (712mm) x 25.3" (643mm) x 25.3" (642mm) *(depth excludes handles)*

Dimensions (internal) W x D x H 19.5" (495mm) x 14.1" (358mm)

Model	Convection/ Microwave	Max. Power Input	Electrical Supply	Plug type	Price \$
eikon® e5	3200 W/1400 W	6200 W	208 V/240 V 60 Hz	NEMA 6-30P	21,476

Included accessories

- ▷ **Wire rack**
H13.5 x W18.25 x D0.25
Part no: **40C1011**



- ▷ **Cool down pan**
1/2 size 4" deep
Part no: **32Z4028**



- ▷ **Oven cleaner and protector pack**
Pack of x1 32 fl oz cleaner
and x1 32 fl oz protector
Part no: **32Z4148**

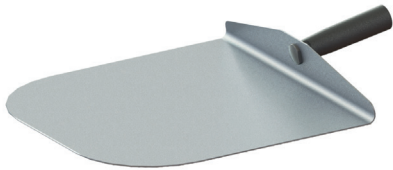


▷ **Paddle without sides**

W13" x D12.25"

Part no: **PSR310**

\$209



▷ **Paddle with hand guard and sides**

W13" x D12.25"

Part no: **SR320**

\$226



▷ **Cool down pan**

1/2 size 4" deep

Part no: **32Z4028**

\$164

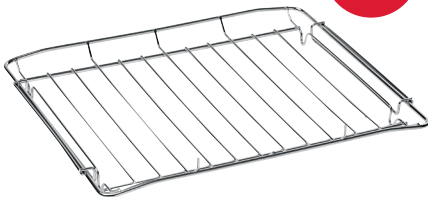


▷ **Wire rack**

H1.25" x W17" x D13.25"

Part no: **DR0057**

\$180



▷ **Wire rack**

H13.5 x W18.25 x D0.25

Part no: **40C1011**

\$226



▷ **Tray handle for use with**

P40C1151/P40C1157

H1" x W10.5" x D3.5"

Part no: **SR313**

\$164



▷ **Enamel baking/roasting tray**

H25" x W17" x D13.25

(Green)

Part no: **P40C1151**

(Blue)

Part no: **P40C1157**

**\$164
each**



▷ **Non-stick roasting tray liner**

H0.7" x W47.5" x D47"

Part no: **40C1218**

\$164



Signature range

The Signature range will suit most of our ovens to provide you with the broadest range of applications and are highly durable, long-lasting and dishwasher compatible.



▷ **Small bowl**
H1.25" x Ø 7"
Part no: **32Z4115**



\$299

▷ **1/2 ltr container**
H2" x W6.75" x D7"
Part no: **32Z4119**



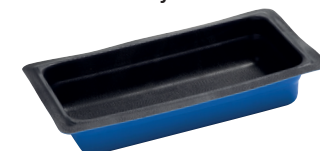
\$402

▷ **1 1/2 ltr container**
H2.3" x W9.25" x D9.25"
Part no: **32Z4158**



\$523

▷ **1 ltr container**
H2.5" x W12.8" x D7"
Part no: **32Z4118**
Not suitable for e1s/e3.



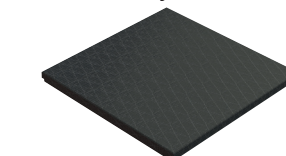
\$660

▷ **Large cook tray**
H1" x W14" x D11.75"
Part no: **32Z4128**
Not suitable for e1s/e3.



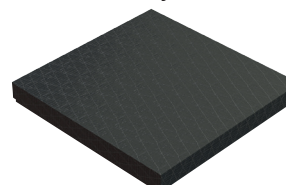
\$436

▷ **Small lidded solid tray**
H0.75" x W11.6" x D11.6"
Part no: **32Z4134**
Not suitable for e3.



\$389

▷ **Large lidded solid tray**
H1.4" x W14" x D12"
Part no: **32Z4133**
Not suitable for e1s/e3.



\$376

2x non-stick mould
H1.4" x W9" x D4.5
Part no: **32Z4126**

\$299



▷ **4x non-stick mould**
H0.8" x W10" x D10"
Part no: **32Z4113**
Not suitable for e3.

\$284



▷ **9x non-stick mould**
H0.8" x W11" x D11"
Part no: **32Z4132**
Not suitable for e3.

\$601



12x non-stick mould
H0.8" x W15.5" x D11"
Part no: **32Z4131**
Not suitable for e1s/e3.

\$584



▷ **9x square mould**
H0.9" x W13.6" x D11.6"
Part no: **32Z4196**
Not suitable for e1s/e3.

\$270



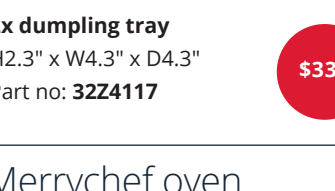
▷ **12x dumpling tray**
H1.25" x W11" x D11"
Part no: **32Z4116**
Not suitable for e3.

\$509



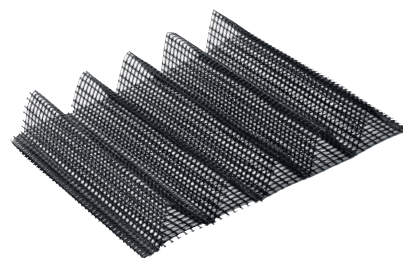
▷ **2x dumpling tray**
H2.3" x W4.3" x D4.3"
Part no: **32Z4117**

\$334



Air frying tray
H2" x W11" x D11"
(Black) Part no: **32Z4032**
Not suitable for e3.

\$164



USB stick



\$55

▷ **Blank menu USB stick**
Part no: **31Z1335**



\$199
for
6 bottles

▷ **Oven cleaner**
6 x 32 fl oz (1box)
Part no: **32Z4144**



\$270
for
6 bottles

▷ **Oven protector**
6 x 32 fl oz (1box)
Part no: **32Z4145**



▷ **Oven cleaner and protector pack**
Pack of x1 32 fl oz cleaner
and x1 32 fl oz protector
Part no: **32Z4148**

\$136

Merrychef oven cleaner and protector

Your Merrychef oven should be cleaned every day to maintain and keep it running smoothly. Our specially formulated cleaner is non-abrasive and if used regularly, will quickly cut through any grease or food debris built up on your Merrychef oven.

After cleaning we recommend you thinly coat your oven with the Merrychef oven protector to provide a barrier against further build-up of grease and make regular cleaning quicker and easier.



\$175

▷ **Oven cleaning tablets**
(x1 tub of 20 tablets)
Part no: **32Z4191**



\$25

▷ **Blue brush (soft bristles)**
Part no: **32Z4190**



\$25

▷ **Red brush (hard bristles)**
Part no: **32Z4189**



\$21

▷ **Pipe cleaner**
Part no: **32Z4188**



\$13

▷ **Scraper**
Part no: **32Z4191**

Choosing the right Merrychef oven

Merrychef is proud to have a global culinary team to support your business. The popular pre-programmed recipes on all our ovens have been tried and tested by our dedicated team of chefs so you can deliver consistent, high-quality food, simply by pressing a picture in the oven's cookbook. Further support is available for training and customising menus.

The right oven for your business, is usually determined by what food items are on your menu and the speed of service your operation needs to provide. Below are a few examples of food items and the cook time differences between our ovens.



Chilled Pizza, par-baked, thin crust

conneX 12 HP	1 min 15 secs
conneX 12 SP	1 min 45 secs
eikon e1s	2 min 20 secs
eikon e3	3 min 30 secs



Open chicken panini

conneX 12 HP	30 secs
conneX 12 SP	45 secs
eikon e1s	50 secs
eikon e3	2min 15 secs



Reheat baked potato

conneX 12 HP	1 min
conneX 12 SP	1 min 30 secs
eikon e1s	1 min 30 secs
eikon e3	1 min 45 secs



Chicken breast without skin

conneX 12 HP	2 min
conneX 12 SP	2 min 15 secs
eikon e1s	2 min 30 secs
eikon e3	3 mins



Thick cut fries

conneX 12 HP	3 min
conneX 12 SP	3min 30 secs
eikon e1s	3 min 50 secs
eikon e3	4 mins

All cooking times may vary depending on quality and quantity of food.



Book a free demo to see our ovens in action.

Scan code or visit: info.merrychef.com/demoform

Merrychef oven selector:

Within the wide range of Merrychef ovens, there is a price point and appliance to suit all operations looking to deliver hot delicious food on demand. Our network of sales representatives and selected dealers, along with our culinary teams, are committed to understanding your business and working in partnership with you to ensure you select the high speed oven most suited for your operation.

The table below is for guidance only.

To find your local representative please contact us direct or visit www.merrychef.com/Sales/Sales-Locators

	conneX 12 SP	conneX 12 HP	conneX 16	e1s	e3	e5
Technology						
Convection, microwave and impingement	✓	✓	✓	✓		
Convection and microwave					✓	✓
Cooking speeds vs other cooking methods						
Up to 80% faster		✓	✓			
Up to 78% faster	✓					
Up to 70% faster				✓		
Up to 25% faster					✓	✓
Average number of cooks per day:	100-150	150+	150+	50-100		
Cooking methods						
Toasting, grilling, reheating, cooking	✓	✓	✓	✓	✓	✓
Baking					✓	✓
14" pizza			✓			
16" pizza			✓			
Outlet suitability						
Cafés and bars	✓	✓	✓	✓	✓	
Quick service		✓	✓			
Convenience stores		✓	✓			
Restaurants and hotels			✓			✓
Bakeries					✓	✓
Cavity size	12" x 12"	12" x 12"	16" x 16"	12" x 12"	13" x 12"	19" x 14"
Connectivity as standard	✓	✓	✓			

Merrychef ovens are UL KNLZ listed ventless and use a catalytic converter to eliminate grease and odour from food inside the oven. High protein menu options, such as burgers, can be cooked through a Merrychef oven but they are not designed for constant back-to-back cooking of raw protein as this can temporarily overwhelm the catalysts capability.

Using approved accessories such as trays with lids to reduce fat splatter, regularly wiping clean accessories between cooks and following a daily cleaning regime, will help keep the cavity clear of grease build-up and help keep your oven running smoothly.

Limited warranty, terms and conditions

Limited warranty

Merrychef, ("Merrychef") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or eighteen months (18) months from the date of shipment from our facility, whichever comes first. Warranty period will automatically start six (6) months from the date of shipment from our facility even if the product has not yet been installed. Therefore, to clarify, warranty will end eighteen (18) months from shipment from our facility.

Example:

Ship date	Install date	Warranty end date
01/01/2023	31/08/2023	30/06/2024
01/01/2023	01/02/2023	31/01/2024
01/01/2023	01/01/2024	30/06/2024

During the warranty period, Merrychef® shall, at Merrychef's option, repair or replace parts determined by Merrychef® to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Merrychef® under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and accessories manufactured by others, Merrychef® sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Merrychef® shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Merrychef manufactured products.

Who is covered

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

Exclusions from coverage

1. Repair or replacement of parts required because of misuse, improper care and cleaning or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
2. Normal maintenance items, including but not limited to accessories, light bulbs, fuses, gaskets, door seals, O-rings, air filters, interior and exterior finishes, lubrication, de-liming, de-laminating or peeling of top impinger plates (due to harsh cleaning) broken glass, etc.
3. Failures caused by erratic voltages
4. Improper or unauthorized repair
5. Changes in adjustment and calibration after ninety (90) days from equipment installation date
6. This Limited Warranty will not apply to any parts subject to damage beyond the control of Merrychef, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Merrychef®.

7. This Limited Warranty does not apply and shall not cover any products or equipment manufactured or sold by Merrychef® when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Merrychef® commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Merrychef®.

8. If any product is cleaned without using an approved Merrychef® cleaning solution, this Limited Warranty shall be voided.

Warranty claim procedure

Customer shall be responsible to:

- Immediately advise the Dealer or Merrychef® Authorized Service Agent, of the equipment model and serial number and advise the nature of the problem
- Claims need to be made within the guidelines of your agreement with Welbilt. With a maximum of 60 calendar days of the repair if not included in your agreement. Claims submitted outside of this time will not be considered.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty
- Co-operate with the Service Agency so that warranty service may be completed during normal working hours
- If travel is permitted pay claimed travel up to 2 hours
- Up to 100 miles(160km) is authorized, no additional adjustments will be considered.

Governing law

For equipment, products and services sold with this Limited Warranty shall be governed by the laws of the United Nations Convention on Contracts for the International Sale of Goods is hereby applicable to this Limited Warranty.

Merrychef USA
1200 Airport North Office Park
Site A&B
Fort Wayne IN 46825

Important ordering information

About Merrychef

Merrychef products are used throughout the World, across a wide variety of market segments and applications. In partnership with major food manufacturers and hot food retailers, *Merrychef* is constantly investing in research and development. *Merrychef*® LTD, with headquarters and ISO 9001 approved manufacturing facilities in Sheffield, South Yorkshire, Hampshire, UK, is an operating company of Welbilt. For more info, visit www.merrychef.com.

How to order

Merrychef sells its products through Authorized Dealers. Please contact *Merrychef* or your Local Sales Representative for details. Purchase order should include the following information:

- Company Name with complete billing address and telephone number.
- Purchase order number.
- Ship to address.
- Purchasing agents name.
- Requested ship date.
- Specify complete model number of equipment ordered, quantity of each item ordered.
- Specify exact voltage required. (Example: 208/1 or 240/1 phase)
- Specify model and quantity of all options and Accessories required.

Terms

30 Days Net to customers with an open/credit account with *Cleveland Range LLC DBA Ovens and Advanced Cooking*. Cash discount does not apply on sight draft or C.O.D. shipments. Volume discounts are not allowed on invoices not paid within 30 days. Other penalties may also apply to payments beyond 30 days. Minimum purchase order of \$25.00 on all orders. Prices and specifications are subject to change without notice. All orders accepted subject to government regulations or conditions beyond manufacturers control.

All shipments within the United States F.O.B. from *Merrychef USA* Distribution Center, Covington, TN 38019. Equipment freight classification - Class 85

Return policy

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.

- 3 | If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
- 4 | Custom product is non-returnable.
- 5 | Applicable freight charges and recrating will be the customer's responsibility.
- 6 | RMA number must be clearly written on all shipping paperwork to factory/warehouse.
- 7 | RMA will be valid for 45 days from date of issue.

Statement of policy

Merrychef equipment is built to comply with applicable nationally recognized standards for manufacturers. Included among these approval agencies are N.S.F., U.L. and C.S.A. Many local codes exist and it is the responsibility of the owner and installer to comply with these codes. *Merrychef* equipment when properly installed according to instructions, complies with the intent of the O.S.H.A. Act. Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models have agency approvals at all times.

International equipment

Equipment purchased for international destination is subject to additional charges. For International quotations/approvals contact the appropriate *Merrychef* customer service office.

Merrychef customer service

For shipments within the United States, Mexico & Latin America.

Merrychef USA

Phone: (888) 877-6135

Online: www.merrychef.com

Email: MCUCustServ@Merrychef.com

For shipments within Canada.

Merrychef Canada

Phone: (905) 624-0260

Online: www.welbilt.ca

For shipments throughout the rest of the world.

Merrychef Global

Phone: + 44 (0) 1252 371000

Online: www.merrychef.com

Merrychef is owned and operated by Welbilt.

NOTE: Volume chain and international prices to be negotiated. Call for more details.

Arrives offering complete peace of mind



Your satisfaction with our products is of paramount importance to us. With over 70 years of experience in designing and manufacturing high speed ovens you can be assured of a high quality, precision built appliance.

The Merrychef range has a built-in self-diagnostic system with full warranty and service support for peace of mind.

Supported by KitchenCare®

The Welbilt industry leading support service KitchenCare® provides

- *A global network of authorised service partners for a comprehensive aftersales service.*
- *A Merrychef training and technical support programme for field engineers.*
- *Spare parts and aftersales accessories.*
- *1 year guarantee on genuine OEM spare parts.*
- *Extended warranty options.*



For further details on where to buy, how to service and for our flagship culinary support please visit www.merrychef.com