

EC401 & EC403 Oven

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

EC 401 & EC403 Oven

- ☒ EC401 _EE5 ☒ 401 _EE5
☒ EC401 _XE5 ☒ 401 _XX5 ☒ 403 _XE5 ☒ 403 _XX5



Standard Features

- Microwave combination mode reduces cooking times by up to 6 times
- Ventless operation (EC403 models)
- Quick pre-heat time (15 minutes)
- 4 microwave power levels to allow the most delicate products to be cooked
- Stainless Steel construction
- Easy to use Digital Control Panel
- Optional MenuKey ® technology allows users to download cooking menu items and up to 99 Programs
- In-built diagnostics
- Easy to clean interior

Options & Accessories

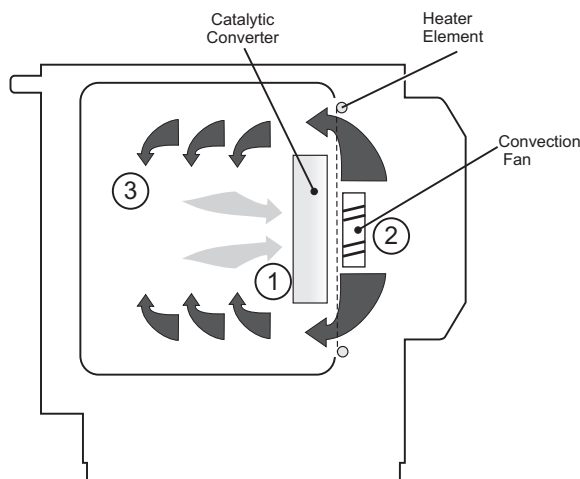
- Vitreous Enamel Oven Tray
 - Rectangular
 - Round
- Teflon mat
- Oven Cleaner
- Oven Protector
- MenuKey®

Specifications

Introducing the Mealstream EC401 & EC403 combination oven which offers excellent results for any call order menu. Ideally suited for kitchens where space is at a premium

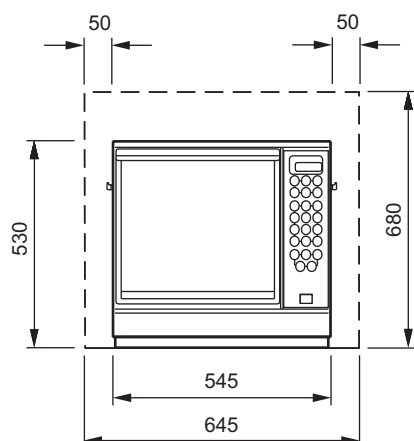
- The EC403 Oven includes an in-built catalytic converter eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- Oven controls allow multi-stage programming. Each programme offers up to three stages each with its own time, heat and microwave power settings.
- The Merrychef MenuKey allows the user to download up to 99 new programs. A change of menu could be implemented simultaneously in remote sites using this feature.

EC403 models

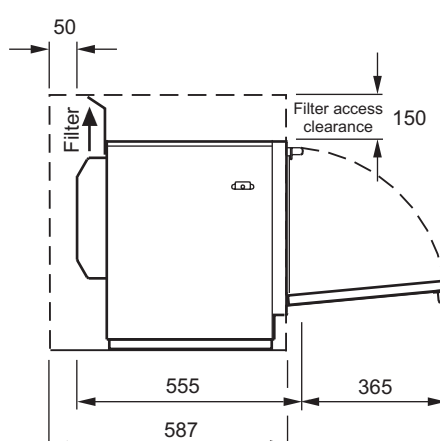


Air in the oven cavity is cleaned by being drawn through the catalytic convertor (1) by the convection fan (2) and then passes over the heater element and is circulated into the oven cavity (3) at the set temperature.

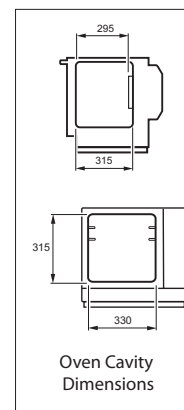




All dimensions in mm



Allow a minimum of 50mm clearance to sides and rear to allow air to circulate freely.



DIMENSIONS

MODEL NO.	OVERALL SIZE mm			NET WEIGHT EC401	NET WEIGHT EC403
	HEIGHT	WIDTH	DEPTH		
_EE5 _XE5	530mm	545mm	555mm	45kg	47kg
_XX5				55kg	57kg

Capacity 34.3 litres

Internal Dimensions mm (HxWxD) 315 x 330 x 295

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100%		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
_EE5	3.12kW	700W	3000W	700+1500W
_XE5	4.6kW	700W	3000W	700+3000W
_XX5	5.3kW	1000W	3000W	1000+3000W

POWER LEVELS: 25%, 50%, 75%, 100% & Convection Heat only.
Safety System Agency approved monitored interlock door system.

CONVECTED HEAT

Heating Element: _EE5, -XE5 1500W, _XX5 3000 Watts

Temperature settings: 0°C (OFF), from 175°C to 275°C in 25°C steps.

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

Model _EE5 Moulded 13 Amp plug BS 1363A (UK only)

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

STANDARD ACCESSORIES

Handle

Standard pack: Vitreous Enamel Round Tray x2 + Rectangular Tray x2

Pack 3 option: Vitreous Enamel Round Tray x3 + Teflon Mat x3

TECHNICAL SPECIFICATIONS

Magnetrons	Two
Safety features	Three Microwave safety interlocks on door Cavity overheat sensor Automatic lock out on invalid time setting Magnetron overheat sensor
Distribution system	Rotating Cooking Carousel
Timer	Up to 29minutes 59seconds Up to 3x 29min 59secs with multi -stage programs
Timer controls	Digital touch pad control
User interface	Built-in diagnostic messages Digital LED display of cooking time Easy-to-use pre-programmed operation, 99 programs Numerical display of actual cavity temperature

CONSTRUCTION

Cavity: Stainless Steel

Casework: Stainless Steel

INSTALLATION INFORMATION

Away from major heat sources.

Place on a flat surface that is level, strong and stable.

Do not stack the oven directly on top of another, use a separate shelf or double tiered stand.

Allow a minimum of 50mm clearance to sides and rear to allow air to circulate freely.

Allow 150mm above oven for access to air filter at rear.

Allow sufficient clearance of 365mm to the front of the oven for the door to open fully.

If circuit breakers are in use, ensure Type C units are fitted.

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



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