

US Price List (USD) High speed ovens and accessories

Valid from 1st November 2022 until further notice





www.merrychef.com

Expanding Your Opportunities



MERRYCHEF[®] A Welbilt Brand

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 customize orders, build to demand and distribute globally.

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

The **Merrychef versatile high speed oven range** is suitable for a wide variety of operations, delivering fresh, hot food on demand, consistent with every order from the smallest footprint in its class.

New to the market is **Merrychef conneX®** our most advanced range yet, featuring a high definition 7" touchscreen with the most intuitive to use software easyTouch® 2.0. With Wi-Fi and Ethernet connection as standard for easy access to Welbilt KitchenConnect® allowing you to remotely monitor your kitchen equipment across all your locations.

In addition, **our unique range of accessories** are certified food safe and approved for use in our ovens. They are either made from 100% PTFE or have been specifically coated to eliminate oven arcing which may occur with unapproved accessories. The new Signature range of accessories suits most of our ovens and provides you with the broadest range of applications.

Placing food on liners and trays will help keep your ovens clear from food and grease, reducing cleaning time. Available in different colors to avoid cross contamination of food and allow you to quickly switch between food products.



To view our full range of ovens and accessories go to: www.merrychef.com/products









Contents

Merrychef conneX[®] and eikon[®] range

p 4-5 conneX[®] 12 conneX[®] 16 p 6-7 p 8-9 eikon® e1s eikon® e2s р 10-11 eikon® e4s p 12-13 eikon® e3 р 14-15 eikon® e5 р 16-17 p 18-19 Signature range **Oven features** p 20-21 **Oven selector** p 22 p 23 Warranty



Convection

New Merrychef conneX[®] 12

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



The new highly aesthetic design, for front-of-house, features a high definition 7" operating screen in a robust glass surround. The compact $12" \times 12"$ cavity, that sits in just a 14" width oven is available in high power, delivering ground-breaking speeds of up to 80% faster than conventional cooking methods, and standard power, up to 75% faster, and can operate off a standard plug.

The next generation, easyTouch®2.0, operating software is intuitive to use and connects to Wi-Fi or Ethernet, as standard, allowing access to the Welbilt KitchenConnect® for remote management of your oven. The conneX®12 operates quietly, is easy to clean and is energy efficient with fast heat up and cool down times, operating at <0.7 kWh on standby.

conneX®12

Colors

Microwave

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	\$19,277	\$19,828	\$20,225
conneX®12 Standard Power	2200 W 1000 W	4500 W	208-240 V 60 Hz	NEMA 6-20P	\$19,277	\$19,828	\$20,225
conneX®12 High Power	2200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA L6-30P	\$22,566	\$23,118	\$23,580
conneX®12 High Power	2200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA 6-30P	\$22,566	\$23,118	\$23,580

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

** Custom voltages and plug types available on request

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



Paddle with hand guard and sides W11⁴⁷/₆₄ x D11¹³/₁₆" Part no: SR318

Impingement



Full size cooking tray H³⁸/₆₄ x W11¹³/₅₀ x D11¹³/₅₀ (Black) Part no: 32Z4165



Cool down pan 1/4 size 2⁹/₁₆" deep Part no: **32Z4079**



Non-stick cooking liner W11⁷/₃₂ x D11⁷/₃₂" Part no: 32Z4088



New Merrychef conneX[®] 12





5



New Merrychef conneX[®] 16

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



The next generation of high speed ovens, the conneX®16 has the largest cavity 16" x 16" in the smallest footprint of just 18" within the industry, delivering speeds of up to 80% faster than conventional cooking methods. Gives the flexibility to speedily 'batch' cook to hold popular food items and manage fluctuations in demand.



This revolutionary new design boasts all the features you would expect with a Merrychef, ventless, easy to install, operates quietly, easy to clean and is energy efficient with fast heat up and cool down times, operating at <0.9 kWh on standby.

Provided as standard, Wi-Fi or Ethernet connectivity enables access to Welbilt KitchenConnect® for remote management of your oven.

*Custom

conneX[®]16 Black Stainless steel Colors 18.1" (458.8mm) x 26.9" (683.4mm) x 24.4" (619 mm) (depth excludes handles) Dimensions (external) W x D x H Dimensions (internal) W x D x H 16.3" (412.8mm) x 16.3" (412.8 mm) Model Convection/ Electrical Max

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	\$27,747	\$28,511	\$29,081
conneX®16 High Power	3200 W 2000 W	6000 W	208-240 V 60 Hz	NEMA 6-30P	\$27,747	\$28,511	\$29,081

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

** Custom voltages and plug types available on request.

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.

Full size cooking tray

H³⁸/₆₄" x W13⁹/₁₀" x D13⁹/₁₀"

(Black) Part no: 32Z4175

Included accessories

Flat cook plate H⁶/₂₅" x W15⁷/₁₀" x D15⁷/₁₀" Part no: **DF0035**



Paddle with hand guard and sides W15³/₅" x D15⁷/₁₀ Part no: SF326



Cool down pan Half size 4" deep Part no: 32Z4028



Non-stick cooking liner W15¹/₅" x D15¹/₅" Part no: 32Z4178



New Merrychef conneX[®] 16

Accessories



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 colors to avoid cross contamination of food allowing you to quickly switch between food products. Additional signature range accessories suitable for this oven can be found on p20.

Merrychef eikon® e1s

Ideal for cafés & bars





The Merrychef **eikon® e1s** is designed for small businesses looking to add a hot food option to their operation or improve throughput. Reduces waiting time by cooking up to 10x faster than a conventional oven and saves space with just one piece of equipment to cook a wide variety of food. No installation costs, simply plug and play via a single phase plug.





Microwave

Convection Tuned impingement

eikon® e1s

Color Dimensions (external) W x D x H Dimensions (internal) W x D x H

Black 16.0" (407mm) x 22.6" (573mm) x 23.2" (588 mm) (depth excludes handles) 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	2 - 208 V / 240 V 60 Hz	NEMA 6-15P	\$11,573
* Custom voltages and plug type	s available on request				

ug types available on request

Included accessories





Paddle with hand guard and sides W1147/64 x D1113/16" Part no: SR318



Full size cooking tray H³³/₆₄ x W11 x D11" (Black) Part no: 32Z4080



Non-stick cooking liner W117/₃₂ x D117/₃₂" (Natural) Part no: 32Z4088



Merrychef eikon® e1s

Accessories



Accessories with b can be used across other Merrychef ovens assuming the dimensions fit the oven cavity.



Merrychef eikon® e2s

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



The Merrychef eikon[®] e2s is the most versatile high speed oven on the market with a ground breaking cavity (12"x12") to oven width (14") ratio to maximize use of space. The high power model boasts queue busting speeds up to 20x faster than a conventional oven and the standard power up to 12x faster. Designed for front of house the eikon[®] e2s is available in a Classic stainless steel or Trend black with accessory storage on top of the unit. Quietly operating at 45.3dbA in standby mode.

eikon[®] e2s Classic/eikon[®] e2s Trend

Colors

Dimensions (external) W x D x H

eikon® e2s Classic: 📃 Stainless steel eikon[®] e2s Trend: Black eikon[®] e2s Marine: Stainless steel eikon® e2s Classic: 14" (356mm) x 23.4" (595mm) x 24.4" (620 mm) (depth excludes handles) eikon[®] e2s Trend: 14" (356mm) x 23.4" (595mm) x 25.4" (644 mm) (depth excludes handles) eikon[®] e2s Marine: 14" (356mm) x 24.4" (620mm) x 35.5" (902 mm) (depth excludes handles)

Dimensions (internal) W x D x H Can be stacked

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 \$
eikon® e2s Classic Standard Power	2200 W/1000 W	4500 W	2-208 V/240 V 60 Hz	NEMA 6-20P	\$18,016
eikon® e2s Classic High Power	2200 W/2000 W	6000 W	2-208 V/240 V 60 Hz	NEMA 6-30P	\$21,090
eikon [®] e2s Trend Standard Power	2200 W/1000 W	4500 W	2-208 V/240 V 60 Hz	NEMA 6-20P	\$18,513
eikon® e2s Trend High Power	2200 W/2000 W	6000 W	2-208 V/240 V 60 Hz	NEMA 6-30P	\$21,605
eikon [®] e2s Marine Standard Power	2200 W/1000 W	4500 W	2-208 V/240 V 60 Hz	NEMA 6-15P	\$23,543
eikon® e2s Marine High Power	2200 W/2000 W	6000 W	2-208 V/240 V 60 Hz	NEMA 6-30P	\$26,617

* Custom voltages and plug types available on request

Included accessories

Flat cook plate H¹⁵/₆₄ x W11¹³/₁₆ x D11¹³/₁₆ Part no: DB0739

Paddle with hand

Full size cooking tray



Cool down pan 1/4 size 29/16" deep



Non-stick cooking liner x2 W117/₃, x D117/₃," Part no: 32Z4088



guard and sides W1147/64 x D1113/16" Part no: SR318





E2S TWO (2) YEAR PLANNED MAINTENANCE PROGRAMS (PM)*

PMB1-E2SE4S	PM Basic-1 Unit e2s, e4s, no parts	\$785
PMB2-E2SE4S	PM Basic-2+ Units e2s, e4s, no parts - additional units on site	\$475 EACH ADDITIONAL UNIT
PMS1-E2S	PM Standard-1 Unit e2s, incl specific parts	\$1,200
PMS2-E2S	PM Standard-2+ Units e2s, incl specific parts - additional units on site	\$890 EACH ADDITIONAL UNIT
PMO1-E2S	PM Optimal-1 Unit e2s, incl specific parts	\$1,760
PMO2-E2S	PM Optimal-2+ Units e2s , incl specific parts - additional units on site	\$1,450 EACH ADDITIONAL UNIT
*PM programs and products	s are NET priced and non-discountable 1 *Additional charges may apply see program details	

onal charges may apply, see program d

Merrychef eikon[®] e2s

\$147

each

\$174

each

\$182

each

\$187

each







Merrychef eikon[®] e4s

Ideal for quick service outlets and convenience stores



The Merrychef **eikon® e4s** is the perfect solution to meet your customer demand for high quality 'food on the go'. A versatile high speed oven with a 14" x 14" cavity providing the capacity to quickly cook a high volume of food without compromising on consistency or quality. Easy to use, ideal for quick service outlets and convenience stores.

5					
	Stainle	ess steel			
WxDxH WxDxH				th excludes handles)	
		Max. Power Input	Electrical Supply*	Plug type	Price \$
3200	W/1800 W	6200 W	2 - 208 V / 240 V 60 Hz	NEMA 6-30P	\$25,456
	W x D x H W x D x H Conv Micro		Stainless steel W x D x H 23" (584m) x 25.3" (643mm) W x D x H 14.7" (375mm) x 14.6" (370) Convection/ Max. Microwave Power Input	Stainless steel W x D x H 23" (584m) x 25.3" (643mm) x 23.3" (591 mm) (dep W x D x H 14.7" (375mm) x 14.6" (370mm) Convection/ Microwave Max. Power Input Electrical Supply* 3200 W/1800 W 6200 W 2 - 208 V / 240 V	Stainless steel W x D x H 23" (584m) x 25.3" (643mm) x 23.3" (591 mm) (depth excludes handles) W x D x H 14.7" (375mm) x 14.6" (370mm) Convection/ Microwave Max. Power Input Electrical Supply* Plug type 3200 W/1800 W 6200 W 2 - 208 V / 240 V NEMA 6-30P

* Custom voltages and plug types available on request

Included accessories

- **⊳Wire rack**
- H1²⁷/₆₄ x W14¹³/₃₂ x D13³⁵/₆₄" Part no: **DV0908**







 \triangleright Vitreous baking/roasting tray H1" x W12⁷/₁₀" x 11" Part no: **DX0117**

- > Non-stick roasting tray liner $W10^{29}/_{32} \times D9^{19}/_{64}$ " Part no: **DX0254**





*Additional charges may apply, see program details

Merrychef eikon® e4s

Accessories







Merrychef eikon® e3

Ideal for cafés, bars & bakeries



The Merrychef **eikon® e3** is the only high speed oven in the industry to include a turntable for even browning and a three-tier cavity for flexible cooking, allowing you to serve hot food on demand at any time of the day. Ideal for cafes, bars and bakeries allowing for a broad range of cooking from delicate croissants through to main lunch menus.

Microwave

Convection

eikon® e3

Color Dimensions (external) W x D x H Dimensions (internal) W x D x H

Stainless steel 23.5" (598mm) x 22" (558mm) x 21.7" (551mm) (depth excludes handles) 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	2-208 V/240 V 60 Hz	NEMA 6-30P	\$9,237

* Custom voltages and plug types available on request

Included accessories





Tray handle compatible with 40H0347 and DX0117 H1 x W10²⁵/₆₄ x D3³⁷/₆" Part no: SR313 Turn-table disk for use with 40H0347 Ø 7³³/₆" Part no: 40H0249



▷ Flat turn-table plate H1³⁷/₆₄ x Ø 12⁹/₃₂" Part no: 40H0347ANO



Merrychef eikon® e3

Accessories



	Merrychef eikon® e5 Ideal for restaurants, hotels & bakeries
Victorwave Convection	The Merrychef eikon® e5 is a large two-tiered ½ gastronome oven cavity providing a solution for consistent, high quality, large multi-portion dishes. An integral appliance within the heart of a full-service kitchen that can add versatility to your premium cooking operation or an all-round solution for busy bakeries.
eikon [®] e5	Stainless steel
	(712mm) x 25.3" (643mm) x 25.3" (642mm) (depth excludes handles) 5" (495mm) x 14.1" (358mm)
Model Convectio Microwave	
eikon® e5 3200 W/14	00 W 6200 W 2-208 V/240 V NEMA 6-30P \$18,461 60 Hz
* Custom voltages and plug types available on request	

Included accessories





C Enamel baking/roasting tray H1 x W17 x D13¹/₅" Part no: **P40C1423**



Cool down pan Half size 4" deep Part no: **32Z4028**



Merrychef eikon® e5

Accessories



Signature range

The **NEW** 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.









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.



ALL Merrychef ovens feature:

Easy installation

UL certified ventless, no extraction hood needed.

Easy to use

An easyTouch[®] icon-driven touchscreen cooks the same high quality result with every order. Eliminates language barriers and minimizes training time, operating errors and food waste.

Easy to clean

Smooth surfaced cavity along with installed tutorials speeds up cleaning.

Wide menu choice

Pre-programme up to 1024 recipes, each programme offers up to 6 stages with programmable cooking times; microwave power settings and user instructions for each stage. Multi-languages available.

Quiet operation

Doesn't interrupt customer engagement.

Cool-to-touch exterior

Insulation and a pressurized cooling air flow system keeps the exterior surfaces cool-to-touch. For safety, there is a constant supply of cooling air over the top of the door and the door handle.

Easy access air filter

A magnetic, front fitting air filter is monitored by the oven to ensure it's in place.

Catalytic converter

An integrated catalytic converter absorbs grease and helps keep the oven clean and working efficiently. (Optional for Merrychef eikon® e3 and e5.)

Energy efficiency

Quick pre-heat and cool down times and low energy usage in standby reduces energy costs when the oven is not in use.

Merrychef accessories

The true versatility of the Merrychef ovens is realized through the unique range of professional accessories that are available from egg moulds to dumpling trays. www.merrychef.com/products/accessories

Full warranty and service support

Built-in diagnostics are capable of monitoring components reducing downtime and unnecessary service call outs. The high speed ovens come with a 1-year parts and labour warranty.

Culinary expertize

Support is at hand from the Merrychef team of professional chefs to help create and programme your Merrychef high speed oven.

MenuConnect for eikon range only

Easy to use software that allows oven set up and menu management via a standard USB memory stick.

Connectivity

The new Merrychef conneX has Wifi and ethernet connection as standard allowing you to manage and monitor your ovens and push menus remotely with our advance KitchenConnect software.

Connectivity for the eikon range may be optional.

NEW – Online menu management

Through KitchenConnect[®] you will have access to the NEW online Menu-Management.

- Access and select recipes from an extensive library of global dishes or create new/modify existing recipes using the online recipe creation tool.
- Download recipes onto a USB stick to easily upload onto your oven.
- With KitchenConnect[®] subscription, remotely 'Push' recipes or menus directly to your connected oven.

Merrychef oven selector:

	conneX 12 SP	conneX 12 HP	conneX 16	e1s	e2s SP	e2s HP	e4s	e3	e5
Technology									
Convection, microwave and impingement	~	~	~	~	~	 	 		
Convection and microwave								~	
Cooking speeds vs other cooking methods									
Up to 20x faster		~	 			 			
Up to 15x faster	~						~		
Up to 12x faster					~				
Up to 10x faster				~					
Up to 5x faster								~	~
Average number of cooks per day:	100-150	150+	150+	50 -100	100 -150	150+	150+		
Cooking methods					1	1	1		
Toasting, grilling, reheating, cooking	 ✓ 	~	 	~	 	 	 Image: A start of the start of	 Image: A second s	~
Baking								 Image: A start of the start of	
14" pizza			 				~		
16" pizza			 						
Outlet suitability					1	1	1		
Cafés and bars	~	~	 	~	 	 	 	 Image: A second s	
Quick service		✓	 			~	~		
Convenience stores		~	~			~	~		
Restaurants and hotels			~						~
Bakeries								~	~
Cavity size	12" x 12"	12" x 12"	16" x 16"	12" x 12"	12" x 12"	12" x 12"	14" x 14"	13" x 12"	19″ x 14
Connectivity as standard	✓	 	 Image: A start of the start of						

Merrychef ovens are UL listed ventless and use catalytic converter materials within them to absorb grease from food and odour. 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.

This is for guidance only. Your local representative will be able to help you decide which oven best suits your needs: www.merrychef.com/Sales/Sales-Locators#Rep-Locator



Limited warranty, terms and conditions

Limited warranty

Merrychef[®] USA, ("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 (18) months from the date of shipment from our facility, whichever comes first.

During the warranty period, *Merrychef* shall, at *Merrychefs* 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, *Merrychefs* 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 otherwize, 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

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- 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;
- 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;
- If any product is cleaned without using an approved Merrychef cleaning solution, this Limited Warranty shall be void.

Limitations of liability

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arizes before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort(including negligence), strict liability, implied by statute, common-law or otherwize, and Merrychef its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. MERRYCHEF DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

Remedies

The liability of *Merrychef* for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at *Merrychefs* option, the refund of the amount paid for said equipment or services. Any breach by *Merrychef* with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

Warranty claim procedure

Customer shall be responsible to:

• Immediately advize the Dealer or *Merrychefs* Authorized Service Agent of the equipment serial number and the nature of the problem;

• Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty;

• Cooperate with the Service Agency so that warranty service may be completed during normal working hours.

Governing law

For equipment, products and services sold in the United States this Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Merrychef USA 200 Airport North Office Park Ste 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 <u>non-returnable</u>.
- **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) 417-5462 **Online:** www.merrychef.com **Email:** LCNCUSTSERV@Welbilt.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 authorized service partners for a comprehensive aftersales service.
- A Merrychef training and technical support programme for field engineers.
- Spare parts and aftersales accessories.
- Extended warranty options.



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





MCF 6288H

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare[®] aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland[™], Convotherm[®], Crem[®], Delfield[®], fitkitchen[®], Frymaster[®], Garland[®], Kolpak[®], Lincoln[®], Manitowoc[®], Merco[®], Merrychef[®] and Multiplex[®].

Bringing innovation to the table • welbilt.com