

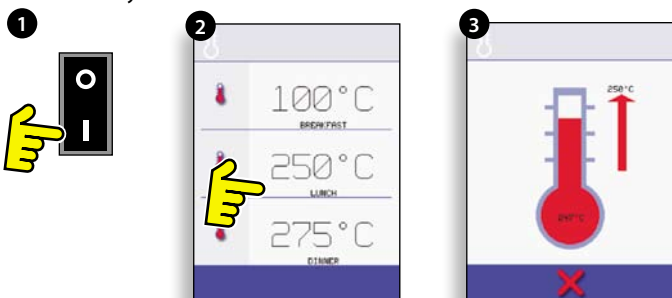
eikon e3

QUICK START GUIDE

The easyToUCH screen display, layout and icons shown herein, are for guidance purposes only and are not intended to be an exact representation of those supplied with the oven.

QUICK SERVICE OVEN

1. Switch the oven on.
2. Select a preheat temperature, if displayed.
3. Oven preheating. (Tap 'X' to stop.)
4. Oven ready.



4 COOKBOOK DISPLAY

DISPLAYS ALL COOKING PROGRAMS (Optional)

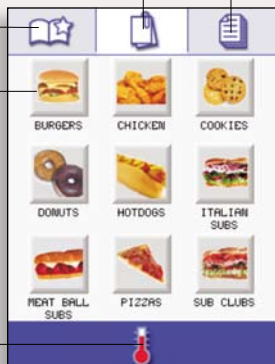
SHOWS PROGRAM GROUPS

FAVOURITES (Optional)

PROGRAM GROUP

Each group contains a collection of cooking programs.

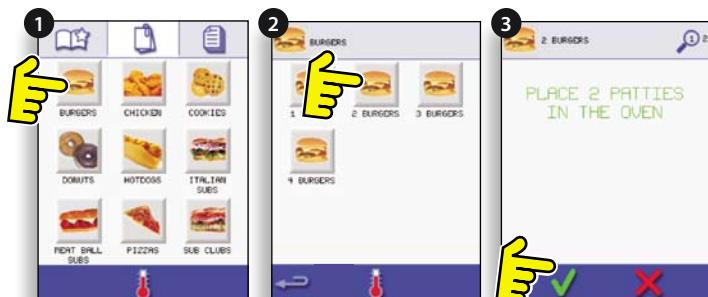
CHANGE OVEN TEMPERATURE (Optional)



WARNING:
HOT SURFACE HAZARD

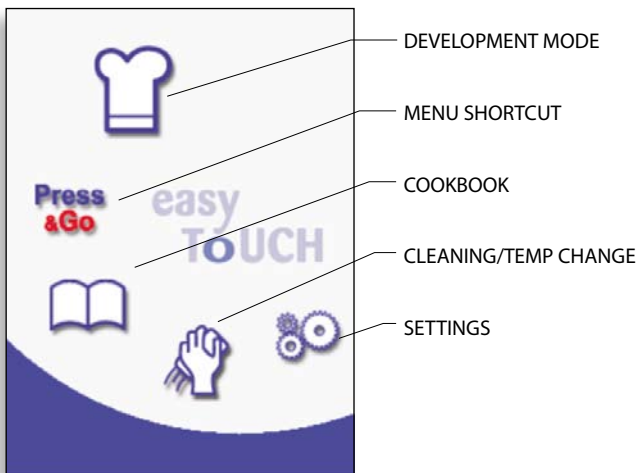
USING A COOKING PROGRAM

1. Select a program group, for example, 'BURGERS' to display the individual cooking programs.
2. Select a cook program to start, for example, '2 BURGERS'.
3. Follow any instructions displayed on the screen and select the green tick to cook.



FULL SERVICE OVEN

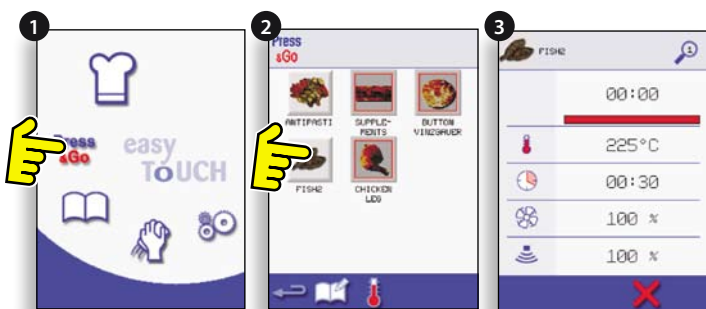
easyToUCH MAIN MENU SCREEN



Refer to the oven Installation & Operating Instructions for information of the oven functions available.

USING THE PRESS & GO MENU

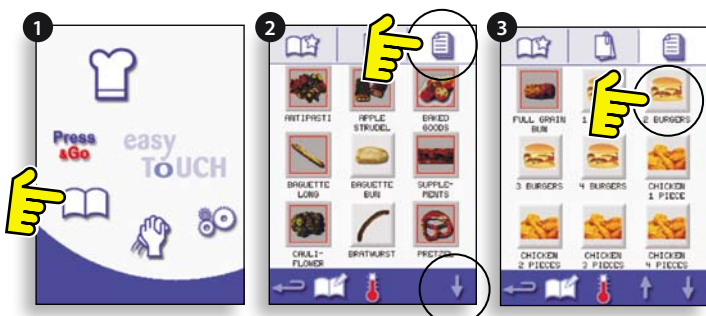
1. Select 'PRESS & GO'.
2. Select the item required to cook, for example 'FISH2'.
3. The timer counts down until the bar turns red indicating the cooking cycle has finished.



USING COOKBOOK TO FIND A PROGRAM

1. Select 'COOKBOOK'.
2. Select the ALL MENUS symbol and use the scroll up/down arrows to find the program.
3. Select the cooking program, for example, '2 BURGERS'.

The timer counts down and shows a red bar when the cooking cycle is completed.

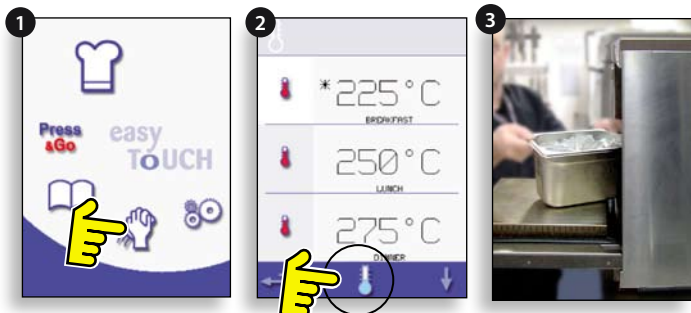


DAILY OVEN CLEANING

IMPORTANT: the oven must be cooled down before the following cleaning processes are carried out.

1. Select the CLEANING symbol (Full service oven).
2. Select the blue thermometer.
3. Follow the on screen instructions.

Cooling takes approx. 30 minutes.



Complete COOL DOWN procedure and allow the oven and accessories to cool before commencing cleaning.



WARNING: DO NOT USE CAUSTIC CLEANERS ON ANY PART OF THE OVEN OR OVEN CAVITY AS IT WILL CAUSE PERMANENT DAMAGE TO THE CATALYTIC CONVERTORS

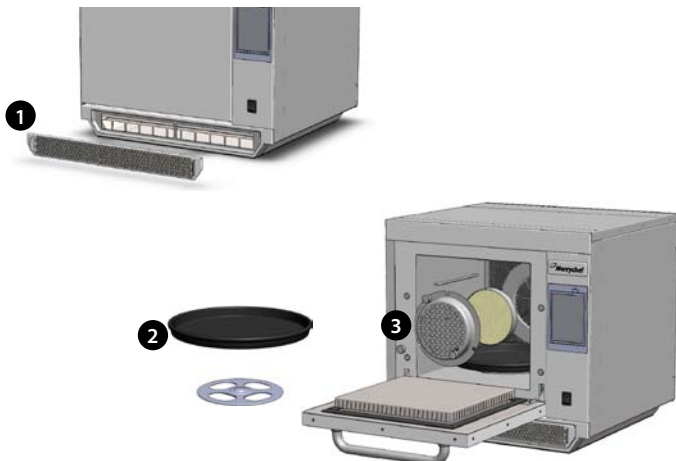
Cold oven CLEANING INSTRUCTIONS e3

REMOVE & CLEAN Oven Parts:

1. Remove the air filter at the base of the oven.
2. Open the oven door and lift out the turntable.
3. For ovens with a catalytic converter; open the oven door and undo fasteners to remove the catalytic convertor when required or at least once a month.

Wash all parts in warm soapy water. Wash off using a clean cloth and plenty of clean, warm water.

Dry using a fresh, clean cloth.



CLEAN THE OVEN:

1. Remove any spillages with disposable paper wipes.

Use a dry clean brush to remove any food particles from between the oven floor and the inside of the front door.

2. Wear protective rubber gloves and protective glasses, carefully spray a non-caustic proprietary branded Oven Cleaner onto all the internal surfaces of the oven except the door seal (A).

DO NOT spray directly into the fan opening at the rear inside of the oven.

3. For difficult areas, leave to soak for 10 minutes with the oven door open.

Use a non-abrasive nylon scrub pad/sponge to clean the cavity, roof and the inside of the door. Do not scrub the door seal or use metallic scourers.

4. Wash off using a clean cloth and plenty of clean warm water and dry using a fresh clean cloth or paper towel.

Replace all the cleaned oven parts.

Close the oven door and wipe the outside of the oven with a damp cloth.



APPLY OVEN PROTECTOR:

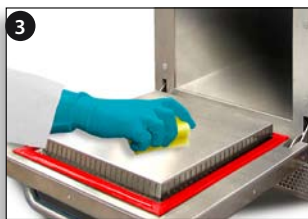
1. Only apply to a clean oven. Spray proprietary branded Oven Protector onto a sponge.

2. Spread Oven Protector lightly onto all internal surfaces of the oven.

3. Spread Oven Protector lightly onto the internal surface of the oven door avoiding the door seal.

Switch on the oven and preheat. When the oven has reached operating temperature it will take about 30mins to cure the Oven Protector.

Note: Oven protector turns light brown when cured.



For further information refer to the relevant Installation and Operating instructions at www.merrychef.com