

MERRYCHEF®

Accessories



Expand your menu

Discover our range of unique cooking **accessories**, including our new, simple to use panini press, designed specifically for your Merrychef high speed oven.



www.merrychef.com

Expanding Your Opportunities

MERRYCHEF®



Our unique range of accessories for the Merrychef high speed oven have been designed for you to get greater flexibility out of your oven. The accessories can help you expand your menu by allowing you to cook a wider variety of meals. Placing food on liners and trays will help keep the ovens clear from food and grease, significantly reducing cleaning time.

All Merrychef accessories are certified food safe and approved for use in our ovens. They are either made from 100% PTFE or have been specifically coated in a material that reduces or eliminates oven arcing which may occur with unapproved metal accessories.

Our range of brightly coloured cooking trays not only look great, but also allow you to have specific colours for certain foods, i.e. green for vegetarian meals. Made from 100% PTFE, they are easy to wipe clean in-between programmes and are dishwasher compatible.

As the Merrychef range of ovens have different cavity sizes, we have some accessories that are specific to each oven. However, the NEW Signature range will suit most of our ovens and provide you with the broadest range of applications. They are highly durable, long-lasting and dishwasher compatible.

Carefully storing and regularly cleaning your accessories will significantly improve their useful life.

Contents

Merrychef eikon® , Merrychef conneX® range

p3	Panini press, conneX® 16
p 4-5	conneX® 12, conneX® 12e eikon® e1s, eikon® e2s
p 6-7	eikon® e4, eikon® e4s
p 8-9	eikon® e3, eikon® e5
p 10-11	Signature range The essential moulded accessories you should never be without. Ideal for cooking specific foods like poaching eggs, baking cakes and heating soups.
p 12	Cleaning kit



To view the full range go to:

www.merrychef.com/products/accessories



Merrychef panini press

Our new patented panini press, is easy to use and install for our conneX® 12 and eikon® e2s ovens delivering consistent, compressed food with perfect grill marks.

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.

▷ **High opening panini press with grilled bottom plate**
W302.2mm. Opening H 79mm, Closing H 30mm.
Part no: **PSR163**

▷ **High opening panini press with flat bottom plate**
W302.2mm. Opening H 79mm, Closing H 30mm
Part no: **PSR162**

▷ **Low opening panini press with flat bottom plate**
W302.2mm. Opening H 70.5mm, Closing H 13.5mm
Part no: **PSR160**

▷ **Panini press liner**
W235mm x D292mm
Part no: **32Z4153**

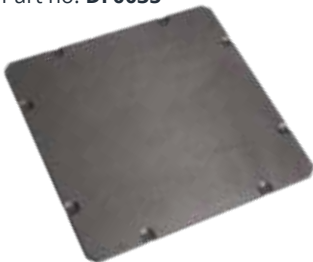


▷ **Panini Press Tray**
W290mm x D230mm x H17.8mm
Part no: **32Z4186**



Merrychef conneX® 16

▷ **Flat cook plate**
H6 x W400 x D400 mm
Part no: **DF0035**



▷ **Paddle with hand guard and sides**
W398 x D400 mm
Part no: **SF326**



▷ **Full size cooking tray**
H15 x W353 x D353 mm
(Black) Part no: **32Z4175**



▷ **Cool down pan**
1/2 size 100 mm deep
Part no: **32Z4028**



▷ **Non-stick cooking liner**
W386.1 x D386.1 mm
Part no: **32Z4178**



▷ **Full size cooking mesh tray**
H19 x W353 x D353 mm
Part no: **32Z4176**



The range of different size trays for conneX® 12 (p4 - 5) 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 p10 - 11.

Merrychef **conneX**[®] 12, **conneX**[®] 12e, Merrychef **eikon**[®] e1s, **eikon**[®] e2s

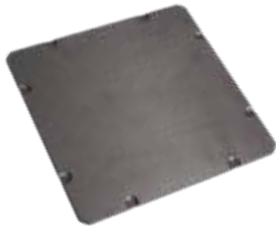


▷ **Flat cook plate**

H6 x W300 x D300 mm

Part no: **DB0739**

Available for conneX 12 and eikon e2s.
Ovens purchased from January 2019.



▷ **Flat cook plate**

H4 x W304 x D304 mm

Part no: **DC0322**

Available for e1s and conneX 12e only.



▷ **Flat cook plate**

H42 x W308 x D306 mm

Part no: **PSB3108**

*Available for e2s only.
Ovens purchased before January 2019.*



▷ **Griddled cook plate**

H6 x W300 x D300 mm

Part no: **DB0719**

Available for conneX 12 and eikon e2s.
Ovens purchased from January 2019.



▷ **Wire rack**

H6 x W304 x D304 mm

Part no: **DC0327**

Available for e1s and conneX 12e only.



▷ **Griddled cook plate**

H42 x W308 x D306 mm

Part no: **PSB3117**

*Available for e2s only.
Ovens purchased before January 2019.*



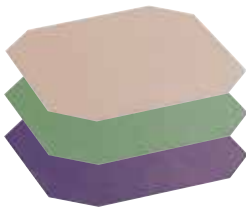
- ▷ **Cool down pan**
1/4 size 65 mm deep
Part no: **32Z4079**



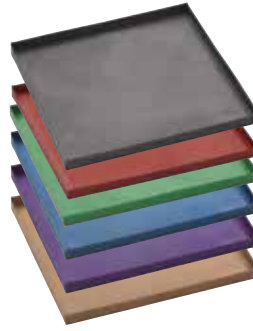
- ▷ **Paddle with hand guard and sides**
W298 x D300 mm
Part no: **SR318**



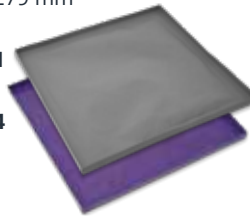
- ▶ **Non-stick cooking liner**
W285 x D285 mm
(Natural)
Part no: **32Z4088**
(Green)
Part no: **32Z4096**
(Purple)
Part no: **32Z4160**



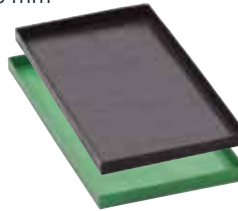
- ▶ **Full size cooking tray**
H13 x W279 x D279 mm
(Black)
Part no: **32Z4080**
(Red)
Part no: **32Z4100**
(Green)
Part no: **32Z4093**
(Blue)
Part no: **32Z4101**
(Purple)
Part no: **32Z4159**
(Beige)
Part no: **32Z4150**



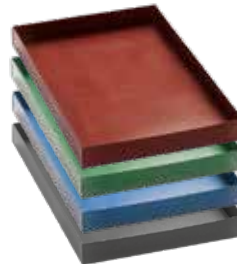
- ▶ **Full size cooking tray (thin based)**
H13 x W279 x D279 mm
(Grey)
Part no: **32Z4161**
(Purple)
Part no: **32Z4164**



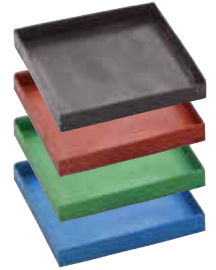
- ▶ **Half size cooking tray**
H13 x W279 x D140 mm
(Black)
Part no: **32Z4090**
(Green)
Part no: **32Z4094**



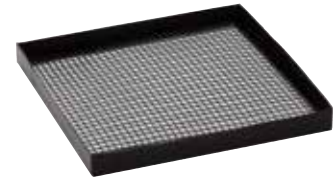
- ▶ **Half size deeper cooking tray**
H25 x W279 x D178 mm
(Red)
Part no: **32Z4097**
(Green)
Part no: **32Z4098**
(Blue)
Part no: **32Z4099**
(Black)
Part no: **32Z4076**



- ▶ **Quarter size cooking tray**
H13 x W140 x 140 mm
(Black)
Part no: **32Z4089**
(Red)
Part no: **32Z4123**
(Green)
Part no: **32Z4095**
(Blue)
Part no: **32Z4125**



- ▶ **Full size mesh cooking tray**
H13 x W279 x D279 mm
(Black) Part no: **32Z4081**



- ▷ **Moveable oven trolley**
H1090 x W469 x D636 mm
Part no: **SR329**

Available for e2s and connex 12 only



- ▷ **Rear oven panel for added aesthetics**
H50 x W591 x D355 mm
(Black)
Part no: **PSB2116**
(Stainless steel)
Part no: **PSB2115**
Available for connex 12 only.



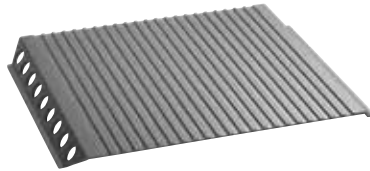
- ▷ **Rear oven panel for added aesthetics**
H50 x W591 x D355 mm
(Black)
Part no: **PSB248**
or from September 2021 **PSB2116**
(Stainless steel)
Part no: **PSB272**
or from September 2021 **PSB2115**
(Red)
Part no: **PSB247**
Available for e2s only.



Merrychef eikon® e4, eikon® e4s



- ▷ **Griddled cook plate**
H26 x W369 x D305 mm
Part no: **DV0860**



- ▷ **Vitreous baking/roasting tray**
H25 x W321 x D297 mm
Part no: **DX0117**



- ▷ **Tray handle for use with DX0117**
H25 x W264 x D91 mm
Part no: **SR313**



- ▷ **Moveable oven trolley**
H1200 x W700 x D690 mm
Part no: **40H0098**



- ▷ **Paddle with hand guard and sides**
W328 x D311 mm
Part no: **SR320**



- ▷ **Paddle without sides**
W328 x D311 mm
Part no: **SR310**



- ▷ **Non-stick baking/roasting tray**
H15 x W300 x D271 mm
Part no: **40H0230**



- ▷ **Non-stick roasting tray liner**
W277 x D236 mm
Part no: **DX0254**



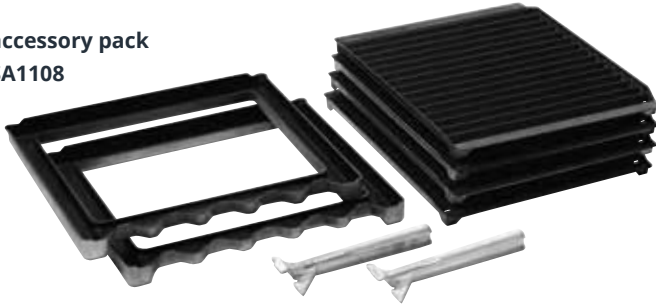
- ▷ **Cool down pan**
1/2 size 100 mm deep
Part no: **32Z4028**



Merrychef eikon® e4 only

▷ **Gridded accessory pack**

Part no: **PSA1108**



▷ **Tray handle for use with PSA1108**

H25 x W250 x D76 mm

Part no: **DV0344**



▷ **Flat cook plate**

H26 x W369 x D305 mm

Part no: **PSA1248**



▷ **4x cook plates ideal for grilling and higher protein food**

H25 x W346 x D279 mm

Part no: **PSA299**



▷ **Frame for PSA299 to catch grease**

H30 x W340 x D296 mm

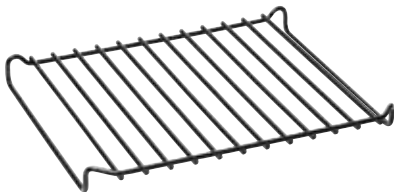
Part no: **DV0343**



▷ **Wire rack**

H32 x W362 x D290 mm

Part no: **PDV0907**



▷ **Solid base tray full size**

H25 x W356 x D305 mm

(Black)

Part no: **32Z4070**

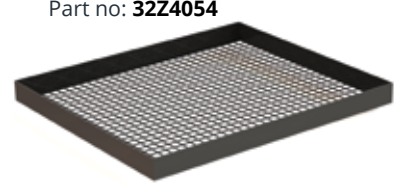


▷ **Mesh tray full size**

H25 x W343 x D292 mm

(Black)

Part no: **32Z4054**



Merrychef eikon® e4s only

▷ **Flat cook plate**

H25 x W371 x D355 mm

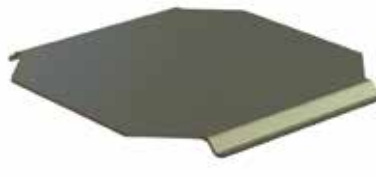
Part no: **DV0870**



▷ **Cook plate ideal for pizzas**

H16 x W371 x D355 mm

Part no: **DV0880**



▷ **Wire rack**

H36 x W366 x D344 mm

Part no: **PDV0908**



▷ **Solid base tray full size**

H25 x W343 x D343 mm

(Black)

Part no: **32Z4086**

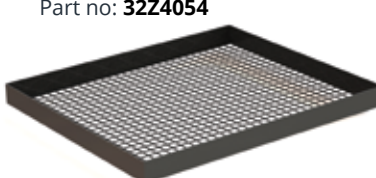


▷ **Mesh tray full size**

H25 x W343 x D292 mm

(Black)

Part no: **32Z4054**



Merrychef eikon® e3



▷ Flat turn-table plate

H40 mm x Ø 312 mm

Part no: **40H0347**



▷ Gridded insert for turn-table plate

H25 mm x Ø 312 mm

Part no: **40H0240**



▷ Non-stick cooking liner

Ø 287 mm

(Natural)

Part no: **40H0190**

(Green)

Part no: **40H0351**



▷ Cool down pan

1/6 size 150 mm deep

Part no: **32Z4043**



▷ Non-stick tray ideal for baking/roasting

H15 x W300 x D271 mm

Part no: **40H0230**



▷ Enamel tray ideal for baking/roasting

H25 x W321 x D297 mm

Part no: **DX0117**



▷ Non-stick roasting tray liner

W277 x D236 mm

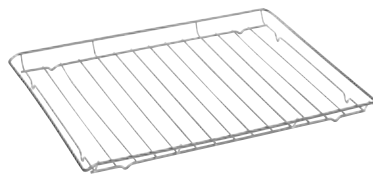
Part no: **DX0254**



▷ Wire rack

H30 x W323 x D275 mm

Part no: **DR0056**



▷ Turn-table disk for use with 40H0347

Ø 191 mm

Part no: **40H0249**



▷ Moveable oven trolley

H1200 x W700 x D690 mm

Part no: **40H0098**



▷ Tray handle is compatible with 40H0347 and DX0117

H25 x W264 x D91 mm

Part no: **SR313**





Merrychef eikon® e5

▷ **Paddle without sides**

W328 x D311 mm

Part no: **SR310**



▷ **Tray handle for use with**

P40C1423/P40C1151/P40C1157

H25 x W264 x D91 mm

Part no: **SR313**



▷ **Paddle with hand guard and sides**

W328 x D311 mm

Part no: **SR320**



▷ **Enamel baking/roasting tray**

H25 x W432 x D336 mm

(Black)

Part no: **P40C1423**

(Green)

Part no: **P40C1151**

(Blue)

Part no: **P40C1157**



▷ **Cool down pan**

1/2 size 100 mm deep

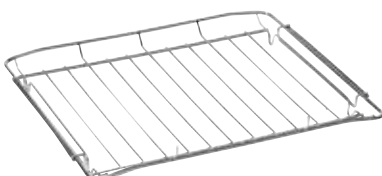
Part no: **32Z4028**



▷ **Wire rack**

H32 x W435 x D332mm

Part no: **DR0057**



▷ **Non-stick roasting tray liner**

W390 x D295 mm

Part no: **40C1218**



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**
H35.6 x Ø 180 mm
Part no: **32Z4115**



- ▷ **1/2 ltr container**
H63.5 x W172.7 x D175.3 mm
Part no: **32Z4119**



- ▷ **1 1/2 ltr container**
H58.5 x W235 x D235 mm
Part no: **32Z4158**



- ▷ **12x dumpling tray**
H31.7 x W279 x D279 mm
Part no: **32Z4116**
Not suitable for e3.



- ▷ **2x dumpling tray**
110mm x 110mm x 60mm
Part no: **32Z4117**

- ▷ **Tongs**
Part no: **32Z4156**



- ▷ **Spatula**
H100 x W79 x D300 mm
Part no: **32Z4034**



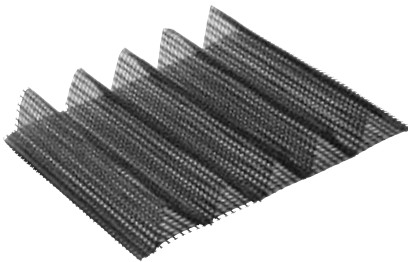
- ▷ **2x non-stick mould**
H4 x W304 x D304 mm
Part no: **32Z4126**



- ▷ **12x non-stick mould**
H20.3 x W368 x D279 mm
Part no: **32Z4131**
Not suitable for e1s/e2s/e3/12e.



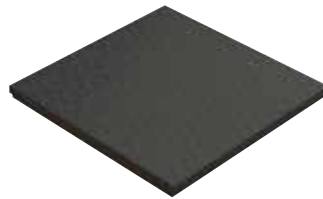
- ▷ **Air frying tray**
H50 x W280 x D280 mm
(Black) Part no: **32Z4032**
Not suitable for e3.



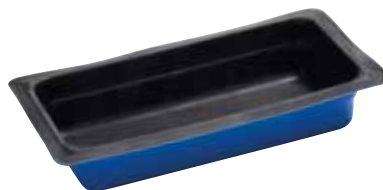
- ▷ **4x non-stick mould**
H20.3 x W254 x D254 mm
Part no: **32Z4113**
Not suitable for e3.



- ▷ **Small lidded solid tray**
H19.0 x W294.6 x D294.6 mm
Part no: **32Z4134**
Not suitable for e3.



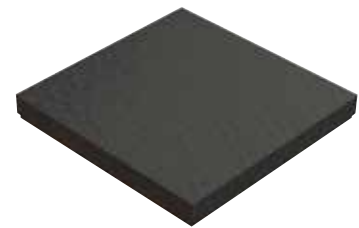
- ▷ **1 ltr container**
H63.5 x W325.1 x D175.3 mm
Part no: **32Z4118**
Not suitable for e1s/e2s/e3/12e.



- ▷ **9x non-stick mould**
H20.3 x W279 x D279 mm
Part no: **32Z4132**
Not suitable for e3.



- ▷ **Large lidded solid tray**
H35 x W358.1 x D307.3 mm
Part no: **32Z4133**
Not suitable for e1s/e2s/e3/12e.



- ▷ **Large cook tray**
H22.9 x W355.6 x D298.5 mm
Part no: **32Z4128**
Not suitable for e1s/e2s/e3/12e.



Merrychef oven cleaning kit

Your Merrychef oven should be cleaned every day to maintain and keep it running smoothly. Brush away any food or debris from inside the cavity with the red brush, use the blue brush around the door seal and for any baked on food there is a scraper. The pipe cleaner brush is to clean the steam vent pipe accessible from inside the cavity.



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



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



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

- ▷ **Scraper**
Part no: **32Z4191**



- ▷ **Oven cleaner**
6 x 750ml (1box)
Part no: **32Z4024**



- ▷ **Oven protector**
6 x 750ml (1box)
Part no: **32Z4025**

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.

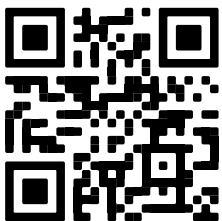
ALL Merrychef accessories are:

- ✔ Made from compatible materials for high speed ovens, either 100% PTFE or specifically coated in a material that reduces or eliminates oven arcing which may occur with unapproved metal accessories.
- ✔ Easy to wipe clean in-between programmes and dishwasher safe.
- ✔ Durable and long lasting.

Do's and Don'ts:

- ✔ **Do** use approved Merrychef accessories in your oven which have all been safety tested.
- ✔ **Do** Cook food on an accessory or oven liner and not directly on the cook plate to avoid the build-up of grease and food in your oven.
- ✔ **Do** wipe clean the accessories after every use to avoid any cross contamination, using coloured trays for specific foods, where available.
- ✘ **Don't** use unapproved accessories with your Merrychef oven, they may cause damage and **will invalidate your warranty**, particularly if they are uncoated metal.
- ✘ **Don't** use the cool pans that are provided with Merrychef ovens to cook with. They have been designed to hold ice to speed up the cooling down process prior to cleaning your oven.

Merrychef accessories can be purchased from your local dealer, or to find a supplier go to:
www.merrychef.com/Sales/Sales-Locators



To view our full accessories range please visit
www.merrychef.com/Products/Accessories-Merrychef



Follow our Youtube channel to see our full accessories video and more
[@merrychef-awelbiltbrand2290](https://www.youtube.com/@merrychef-awelbiltbrand2290)



MERRYCHEF®

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.