Vector[®] Wide Series Multi-Cook Oven



CF Certified

Providing an unmatched volume and variety of food, Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium but food demand is high.

Featuring up to three independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility - simultaneously cooking a variety of menu items with no flavor transfer.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Reduce labor by eliminating extra steps in food production and the need to watch and rotate pans.

Place anywhere with a small, 610mm footprint and ventless, waterless operation.

Custom colors available for enhanced branding and a front-of-house experience for customers.

An advanced control – designed intentionally simple – features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified

Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port

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- Ventless catalytic converter
- Double-pane glass door
- One [1] wire stainless steel rack and two [2] jet plates per cooking chamber
- 102mm adjustable legs





VMC-H3HW: 3 shelf, 3 GN 1/1 pans-530mm x 325mm x 100mm







Shown with Deluxe control and optional caster

I VMC-H2HW Shown with Simple control

□ Simple

□ Left hinged

Configurations (select one) □ VMC-H2HW □ VMC-H3HW

Control

Deluxe □ Ethernet option (5030518)

Door swing

□ Right hinged

Electrical

VMC-H2HW

□ 220–240V, 1PH, no cord, no plug □ 380-415V, 3PH, no cord, no plug

VMC-H3HW

□ 380-415V, 3PH, no cord, no plug

Accessories (select all that apply)

Refer to accessories brochure

Casters and legs

□ 76mm casters, set of four [4] [5027946]

Cookware

□ Jet plate assembly, top (5030451) □ Jet plate assembly, bottom (5029095) □ Wire shelf, hotel pan (SH-46478)

Cleaning

□ Alto-Shaam[®] non-caustic cleaner, one [1] 1 liter bottle (CE-46828) □ Alto-Shaam[®] non-caustic cleaner, case of six [6] 1 liter bottles [CE-468291

Grease filters

□ Internal chamber filters—order one [1] kit per chamber (5033002)





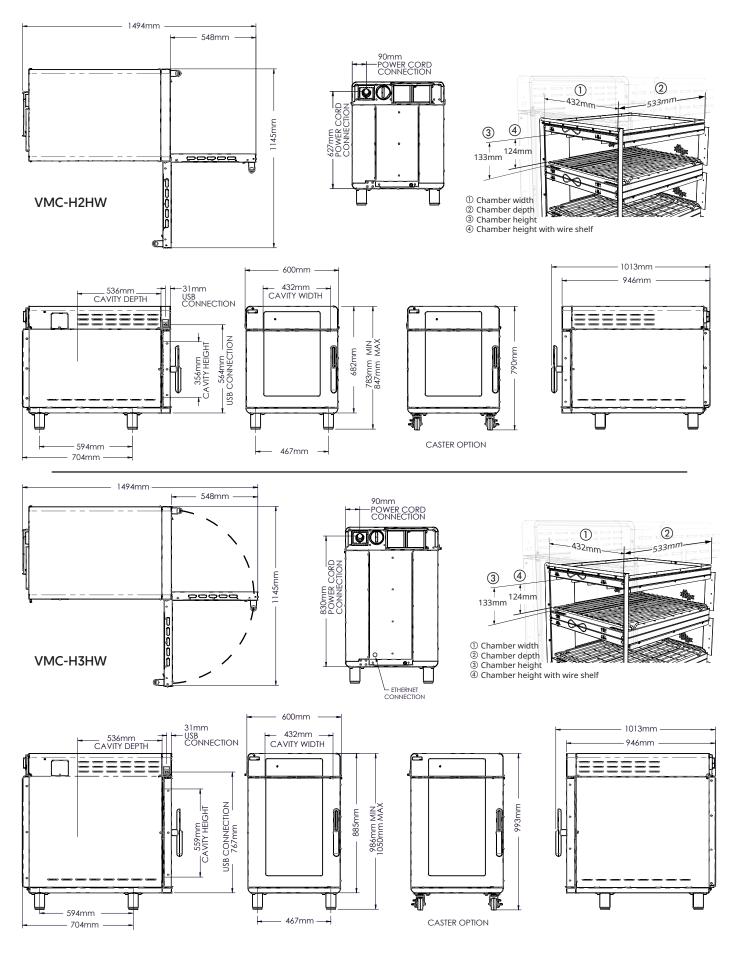




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Specification



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Model Exterior (H x W x D) VMC-H2HW 783mm x 600mm x 1013mm VMC-H3HW 986mm x 600mm x 1013mm

Ship Dimensions (L x W x H)* VMC-H2HW 1219mm x 762mm x 1448mm VMC-H3HW 1219mm x 762mm x 1448mm

*Contact factory for export weight and dimensions.

Net Weight	Chamber with wire shelf (H x W x D)
110 kg	124mm x 432mm x 533mm
142 kg	124mm x 432mm x 533mm
Ship Weight*	Chamber without wire shelf (H x W x D)
145 kg	133mm x 432mm x 533mm
176 kg	133mm x 432mm x 533mm



Top: 51mm* Left: 51mm Right: 51mm Front: 559mm Back: 51mm

Heat of rejection

* 457mm recommended for service access

Model



• The oven must be installed level.

• The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

• Oven not intended for built-in installation.



		Heat Gain	Heat Gain						
		qs, BTU/hr	qs, kW						
VMC-H2W	Hooded	812	0.24						
VMC-H2W	Unhooded	1,160	0.34						
VMC-H3W	Hooded	1,218	0.36						
VMC-H3W	Unhooded	1,741	0.51						



Noise emissions

Without hood system, a maximum 72 dBA was measured at 1 m from unit; 1 m from floor.

ELECTRIC

VMC-H2HW	v	Ph	Hz	Awg	IEC	Α	Breaker (A)*	kW	Plug Configuration
220-240V	220	1	50/60	_	10	35	63	7.7	No cord, no plug
	240	1	50/60	_	10	38	63	9.1	
380-415V	380	3	50/60	_	4	20	32	7.7	
	415	3	50/60	_	4	22	32	9.1	
VMC-H3HW									
380-415V	380	3	50/60	_	6	30	63	11.5	No cord, no plug
	415	3	50/60	_	6	33	63	13.6	

Electrical connections must meet all applicable federal, state, and local codes.

* For use on individual branch circuit only.

CONTACT US

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