

Vector™ H Series Multi-Cook Oven



Imagine the flexibility to control temperature, fan speed and time in multiple, independent oven chambers all in one small 21" (533mm) footprint.

The Vector Multi-Cook Oven is a revolution in cooking technology, featuring exclusive Structured Air Technology™ that delivers high-velocity, focused heat for faster more even cooking than convection ovens. Save time without watching and rotating pans. Cook what you want, when you want it.

Unmatched flexibility to simultaneously cook a variety of foods with no flavor transfer in two, three or four oven chambers

Control temperature, fan speed and time in each individual oven chamber

Superior cooking evenness and food quality delivered by Structured Air Technology

Cook up to 2X more food than a traditional convection oven

Labor savings with a simple operation

Place anywhere with a small, 21" (533mm) footprint and ventless operation

Made in the USA with a commitment to quality

ISO 9001:2015-certified



Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-certified ventless catalytic converter
- Double-pane glass door
- One (1) wire stainless steel rack and two (2) jet plates per cooking chamber
- 4" (102mm) adjustable legs
- Cord and plug (except Canada)

Capacity



- 2 VMC-H2:** 2 shelf, half-size sheet pan
18" x 13" x 1" (457mm x 330mm x 25mm)
- 3 VMC-H3:** 3 shelf, half-size sheet pan
18" x 13" x 1" (457mm x 330mm x 25mm)
- 4 VMC-H4:** 4 shelf, half-size sheet pan
18" x 13" x 1" (457mm x 330mm x 25mm)
- 2 VMC-H2H:** 2 shelf, full-size hotel pan
20" x 12" x 4" (530mm x 325mm x 100mm) or
half-size sheet pan 18" x 13" x 1" (457mm x 330mm x 25mm)
- 3 VMC-H3H:** 3 shelf, full-size hotel pan
20" x 12" x 4" (530mm x 325mm x 100mm) or
half-size sheet pan 18" x 13" x 1" (457mm x 330mm x 25mm)
- 4 VMC-H4H:** 4 shelf, full-size hotel pan
20" x 12" x 4" (530mm x 325mm x 100mm) or
half-size sheet pan 18" x 13" x 1" (457mm x 330mm x 25mm)

Configurations (select one)

Models

These models accommodate a half-size sheet pan

- ☐ VMC-H2 ☐ VMC-H3 ☐ VMC-H4

These models accommodate a full-size hotel pan

- ☐ VMC-H2H ☐ VMC-H3H ☐ VMC-H4H

Door Swing

- ☐ Right hinged ☐ Left hinged

Electrical

VMC-H2, VMC-H2H, VMC-H3, VMC-H3H

- ☐ 208-240V 1PH, with plug ☐ 208-240V 1PH, no cord, no plug (Canada)

VMC-H4, VMC-H4H

- ☐ 208-240V 3PH, with plug ☐ 208-240V 3PH, no cord, no plug (Canada)

Stacked Configuration

- ☐ VMC-H2 over VMC-H3 – requires 5024350 stacking kit
63-1/4" x 26-1/2" x 37-1/8" (1607mm x 674mm x 942mm)
- ☐ VMC-H3 over VMC-H3 – requires 5024350 stacking kit
70-1/4" x 26-1/2" x 37-1/8" (1784mm x 674mm x 942mm)
- ☐ VMC-H2 over VMC-H4 – requires 5024351 stacking kit
70-1/4" x 26-1/2" x 37-1/8" (1785mm x 674mm x 942mm)

Accessories (select all that apply)

Stainless Steel Stand

- ☐ 24" (610mm) height (5024349) ☐ 36" (915mm) height (5024348)

Cookware

- ☐ Stainless steel wire rack - VMC-H2, VMC-H3, VMC-H4 (SH-37662)
- ☐ Stainless steel wire rack - VMC-H2H, VMC-H3H, VMC-H4H (SH-39077)
- ☐ Grill pan (PA-39135)

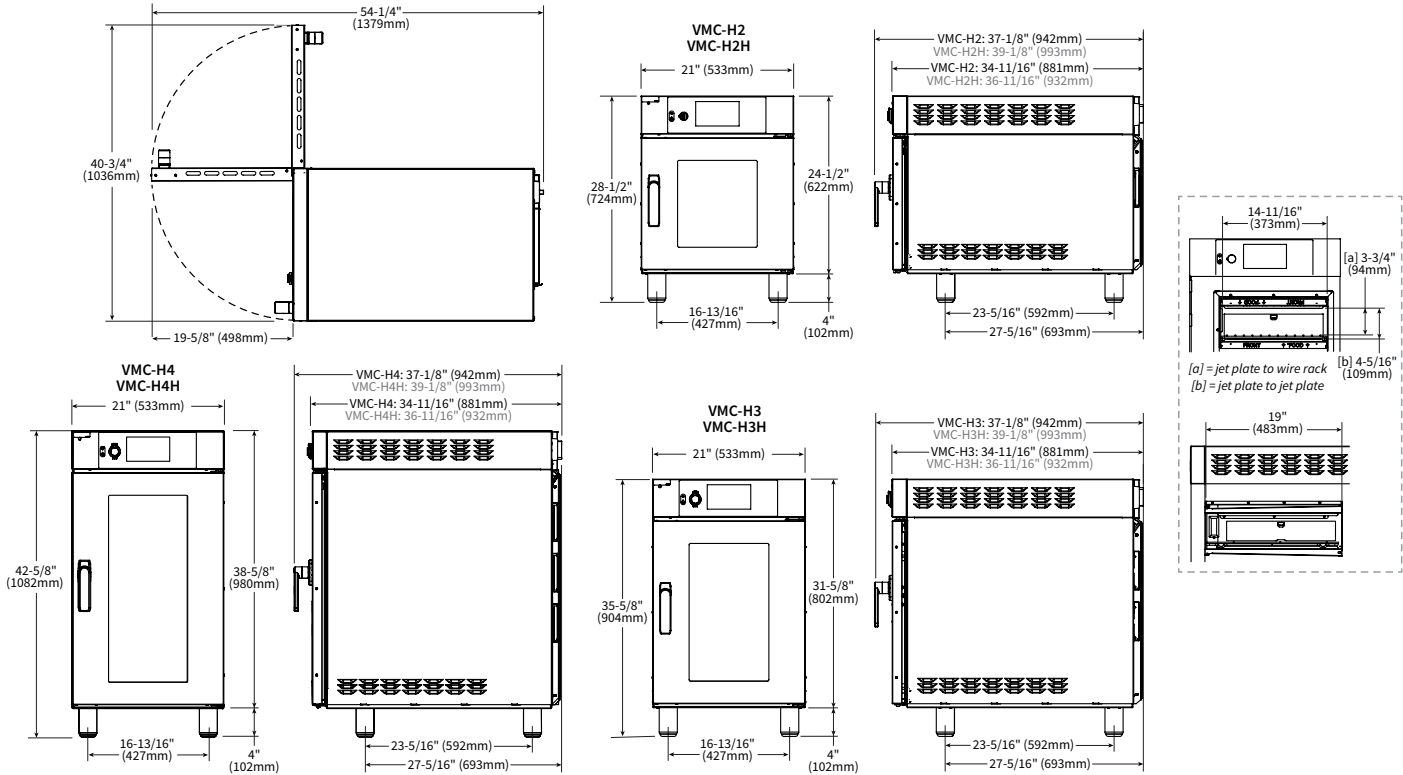
Cleaning

- ☐ EcoLab® Greaselift™ (CE-39136) ☐ ChemCo Dirt Buster III (CE-39137)

Vector™ H Series Multi-Cook Oven

ALTO-SHAAM

Specification


CHECK FIRST

- 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.


CLEARANCE

Top: 2" (51mm)
Left: 2" (51mm)
Right: 2" (51mm)
Front: 2" (51mm)
Back: 2" (51mm)


DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	28-1/2" x 21" x 37-1/8" (724mm x 533mm x 942mm)	14-3/8" x 14-11/16 x 19" (366mm x 373mm x 483mm)	212 lb (96 kg)
VMC-H2H	28-1/2" x 21" x 39-1/8" (724mm x 533mm x 993mm)	14-3/8" x 14-11/16 x 21" (366mm x 373mm x 533mm)	212 lb (96 kg)
VMC-H3	35-5/8" x 21" x 37-1/8" (904mm x 533mm x 942mm)	21-3/8" x 14-11/16 x 19" (544mm x 373mm x 483mm)	276 lb (125 kg)
VMC-H3H	35-5/8" x 21" x 39-1/8" (904mm x 533mm x 993mm)	21-3/8" x 14-11/16 x 21" (544mm x 373mm x 533mm)	276 lb (125 kg)
VMC-H4	42-5/8" x 21" x 37-1/8" (1082mm x 533mm x 942mm)	28-3/8" x 14-11/16 x 19" (721mm x 373mm x 483mm)	346 lb (157 kg)
VMC-H4H	42-5/8" x 21" x 39-1/8" (1082mm x 533mm x 993mm)	28-3/8" x 14-11/16 x 21" (721mm x 373mm x 533mm)	346 lb (157 kg)

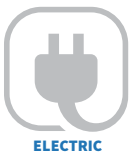
Cavity Height: 4-5/16" (109mm)

Ship Dimensions (L x W x H)*

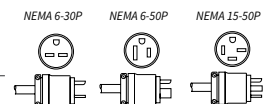
VMC-H2	56" x 45" x 51" (1422mm x 1143mm x 1295mm)	355 lb (161 kg)
VMC-H3/H	56" x 45" x 51" (1422mm x 1143mm x 1295mm)	430 lb (195 kg)
VMC-H4/H	56" x 45" x 65" (1422mm x 1143mm x 1651mm)	484 lb (220 kg)

Ship Weight*

*Domestic ground shipping information. Contact factory for export weight and dimensions.


ELECTRIC

	V	Ph	Hz	A	Breaker*	kW	Plug Configuration**
VMC-H2/VMC-H2H	208	1	60	25.0	30	5.2	NEMA 6-30P
	240	1	60	28.0	30	6.7	NEMA 6-30P
VMC-H3/VMC-H3H	208	1	60	38.0	50	7.9	NEMA 6-50P
	240	1	60	43.0	50	10.3	NEMA 6-50P
VMC-H4/VMC-H4H	208	3	60	25.0–32.0	50	10.6	NEMA 15-50P
	240	3	60	29.0–37.0	50	13.9	NEMA 15-50P



COOKWARE APPLIANCE
WITH INTEGRAL SYSTEMS
FOR REMOVING THE LIQUID
OF GREASE-LOADED AIR
FLOWS



ANSI/NSF 4

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

** No cord, no plug in Canada.

CONTACT US

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