ALTO-SHAAM

Operator's Manual

Vector™ Multi-Cook Oven

Deluxe Control

VMC-H2 VMC-H2H
VMC-H3 VMC-H3H
VMC-H4 VMC-H4H

Structured Air Technology™

MN-46295-EN

REV.02
2/20

EN

For the most current manual, visit alto-shaam.com

Manufacturer’s Information

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Manufacturer

Alto-Shaam, Inc.

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Menomonee Falls, WI 53052

Original instructions

The content in this manual is written in American English.

Enjoy your Alto-Shaam Vector Oven!

Structured Air Technology™

The Alto-Shaam Vector Oven features Structured Air Technology, giving you two, three or four ovens in one. It gives you the flexibility to simultaneously cook a variety of menu items with no flavor transfer. It provides the ability to control temperature, fan speed, and time in each individual oven chamber.

Cook up to twice the food than a traditional convection oven, with no microwaves, and no water.

Extend Your Manufacturer's Warranty

Register

Register your Alto-Shaam appliance online. Registering your appliance ensures prompt service in the event of a warranty claim. You will also receive direct notifications of software updates and additional product information.

Your personal information will not be shared with any other company.

www.alto-shaam.com/warranty

Alto-Shaam 24/7 Emergency Repair Service

Call

Call 800-558-8744 to reach our 24-hour emergency service call center for immediate access to local authorized service agencies outside standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through Alto-Shaam's toll free number.

Availability

Emergency service access is available seven days a week, including holidays.

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The Meaning of Signal Words

This manual contains signal words where needed. These signal words must be obeyed to reduce the risk of death, personal injury, or equipment damage. The meaning of these signal words is explained below.

DANGER

Danger indicates a hazardous situation which, if not avoided, will result in serious injury or death.

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in serious injury or death.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

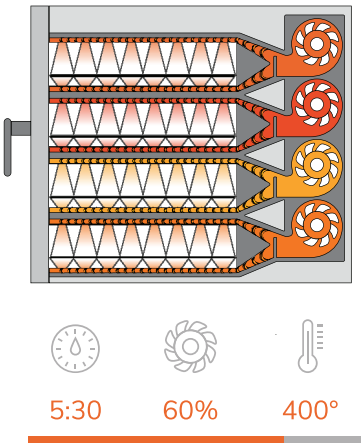
NOTICE Notice indicates a situation which, if not avoided, could result in property damage.

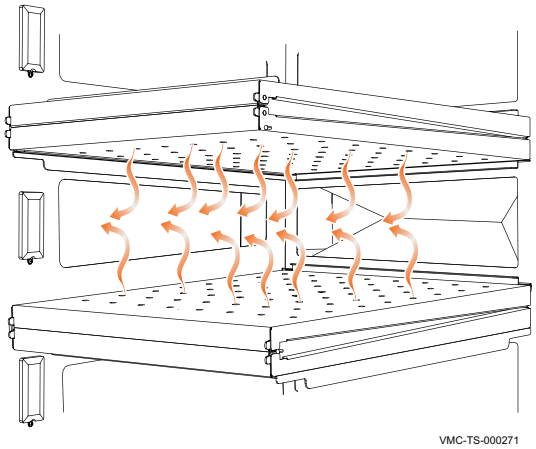
NOTE: Note indicates additional information that is important to a concept or procedure.

Appliance Description and Intended Use

Structured Air Technology™

Alto-Shaam Vector's Structured Air Technology system allows for multiple, unique cooking chambers within the same oven. Air is delivered by a blower located in the rear of each cooking chamber. Air travels vertically through the jet plates into each chamber. The food product is blown with hot air from above and below. Structured Air plates at the top and bottom of the oven complete the upper and lower cooking chambers. Each cooking chamber is independent from the other and includes its own blower and heat source. The operator can select the optimal cooking temperature, air velocity, and cook time for each chamber either manually or through programmed recipes.





Configurations

The Vector H Series is available in three configurations: two-, three-, and four-chamber.

Intended use

The Vector series ovens are intended to cook and warm food only. Any other use is prohibited.

Residual risks

This oven is manufactured using ISO-certified processes. The oven is designed with maximum safety in mind; however, there are residual risks to operators of this oven. Residual risks include exposure to heat and exposure to hot food products.

Possible misuse

Misuse of this oven includes loading the oven with anything other than a food product. Misuse also includes heating or cooking any food product that contains alcohol or other flammable substance.

Safety Precautions

Before you begin

Read and understand all instructions in this manual.

Electrical precautions

Obey these electrical precautions when using the appliance:

- Connect the appliance to a properly grounded outlet. Do not use the appliance if it is not properly grounded. Consult an electrician if there is any doubt that the outlet used is properly grounded.
- Keep the cord away from hot surfaces.
- Do not attempt to service the appliance or its cord and plug.
- Do not operate the appliance if it has a damaged cord or plug.
- Do not immerse the cord or plug in water.
- Do not let the cord hang over the edge of a table or counter.
- Do not use an extension cord.

Usage precautions

Obey these usage precautions when using the appliance:

- Only use this appliance for its intended use of heating or cooking.
- Always keep liquids, or foods that can become liquid when heated, level and at or below eye level where they can be seen.
- Use utensils and protective clothing such as dry oven mitts when loading and unloading the appliance.
- Use caution when using the appliance. Floors adjacent to the appliance may become slippery.
- Do not cover or block any of the openings of this appliance.
- Do not cover racks or any other part of this appliance with metal foil.
- Do not use this appliance near water such as a sink, in a wet location, near a swimming pool, or similar locations.
- Do not unplug or disconnect the appliance immediately after cooking. The cooling fans must stay on to protect electrical components.

Maintenance precautions

Obey these maintenance precautions when maintaining the appliance:

- Obey precautions in the manual, on tags, and on labels attached to or shipped with the appliance.
- Only clean the appliance when the main disconnect switch is in the OFF position.
- Do not store the appliance outdoors.
- Do not clean the appliance with metal scouring pads.
- Do not use corrosive chemicals when cleaning the appliance.
- Do not use a hose or water jet to clean the appliance.
- Do not use the appliance cavity for storage.
- Do not leave flammable materials, cooking utensils, or food inside the appliance when it is not in use.
- Do not remove the top cover or side panels. There are no user-serviceable components inside.

Operator training

All personnel using the appliance must have proper operator training. Before using the appliance:

- Read and understand the operating instructions contained in all the documentation delivered with the appliance.
- Know the location and proper use of all controls.
- Keep this manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels with the appliance if the appliance is sold or moved to another location.
- Contact Alto-Shaam for additional training if needed.

Operator qualifications

Only trained personnel with the following operator qualifications are permitted to use the appliance:

- Have received proper instruction on how to use the appliance.
- Have demonstrated their ability with commercial kitchens and commercial appliances.

The appliance must not be used by:

- Persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.
- People impaired by drugs or alcohol.

- Children should be supervised to ensure that they do not play with the appliance.
- Children shall neither clean nor maintain the appliance.

Condition of appliance

Only use the appliance when:

- All controls operate correctly.
- The appliance is installed correctly.
- The appliance is clean.
- The appliance labels are legible.

Servicing the appliance

- Only trained personnel are permitted to service or repair the appliance. Repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory parts, will void the warranty and relieve Alto-Shaam of all liability.
- To prevent serious injury, death or property damage, have the appliance inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- Contact Alto-Shaam for the authorized service partner in your area.

Sound power

The A-weighted sound pressure level is below 70 dB(A).

Personal Protective Equipment (PPE)

Wear the following Personal Protective Equipment (PPE) while cleaning the appliance:

- Protective gloves
- Protective clothing
- Eye protection
- Face protection

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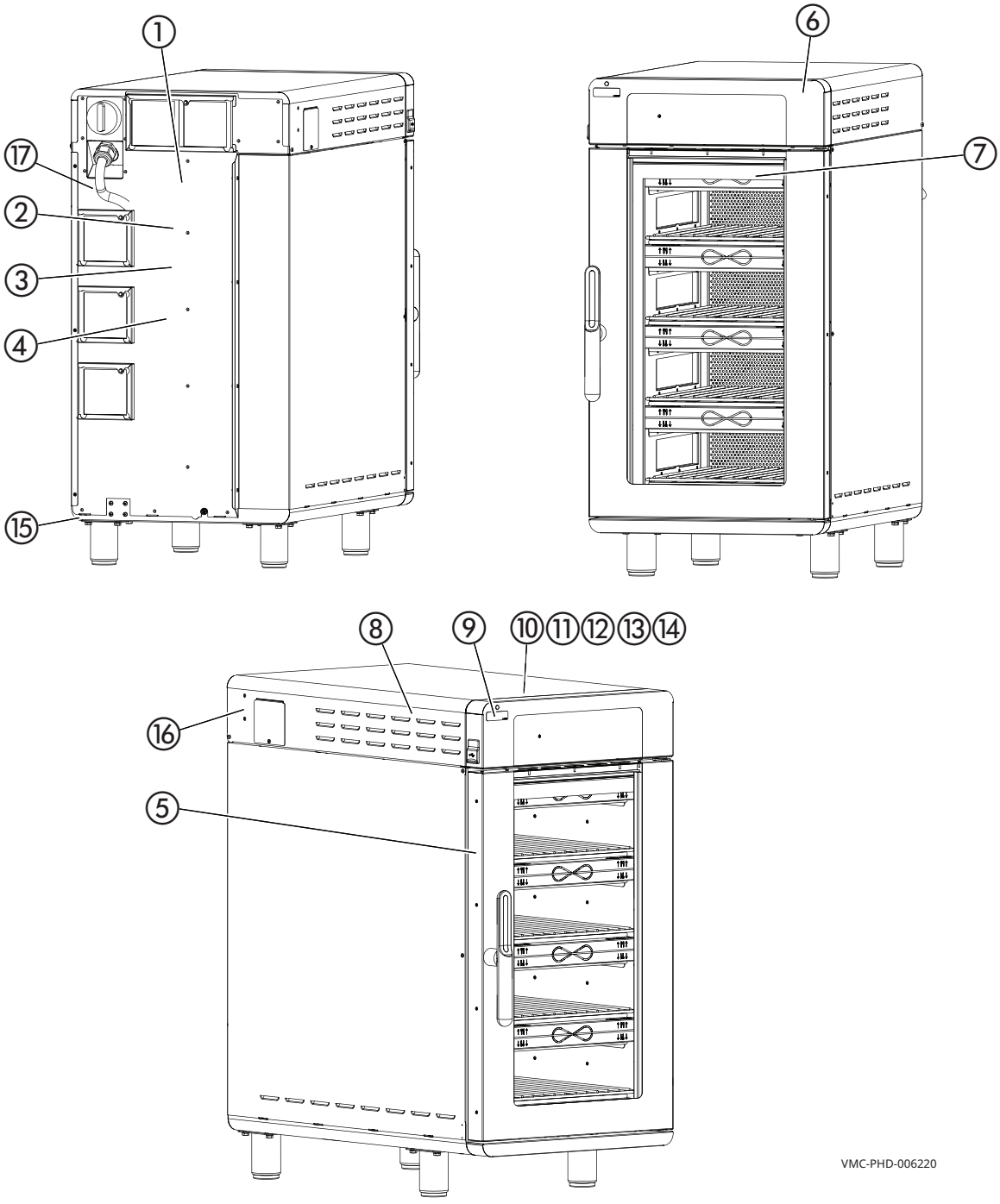
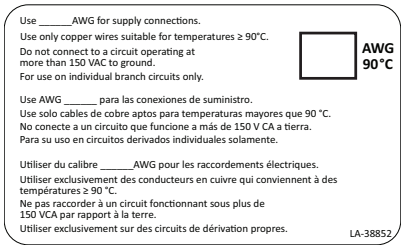
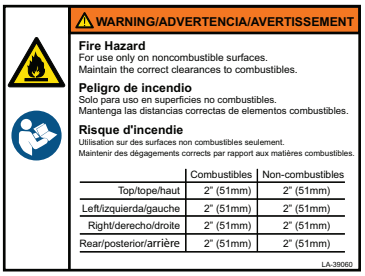
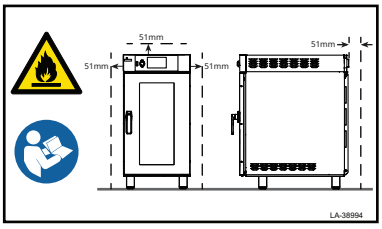
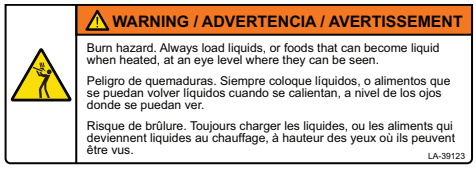
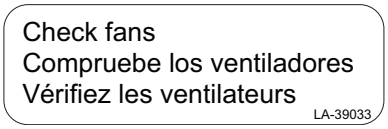
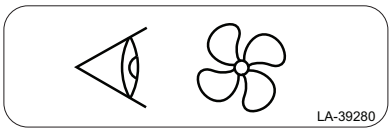
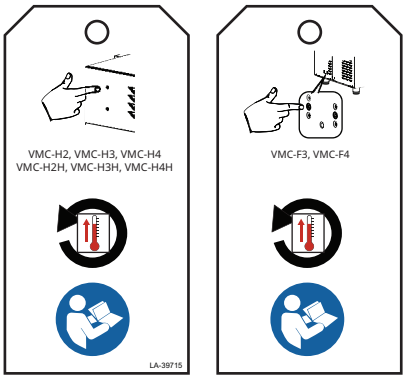
Label Locations



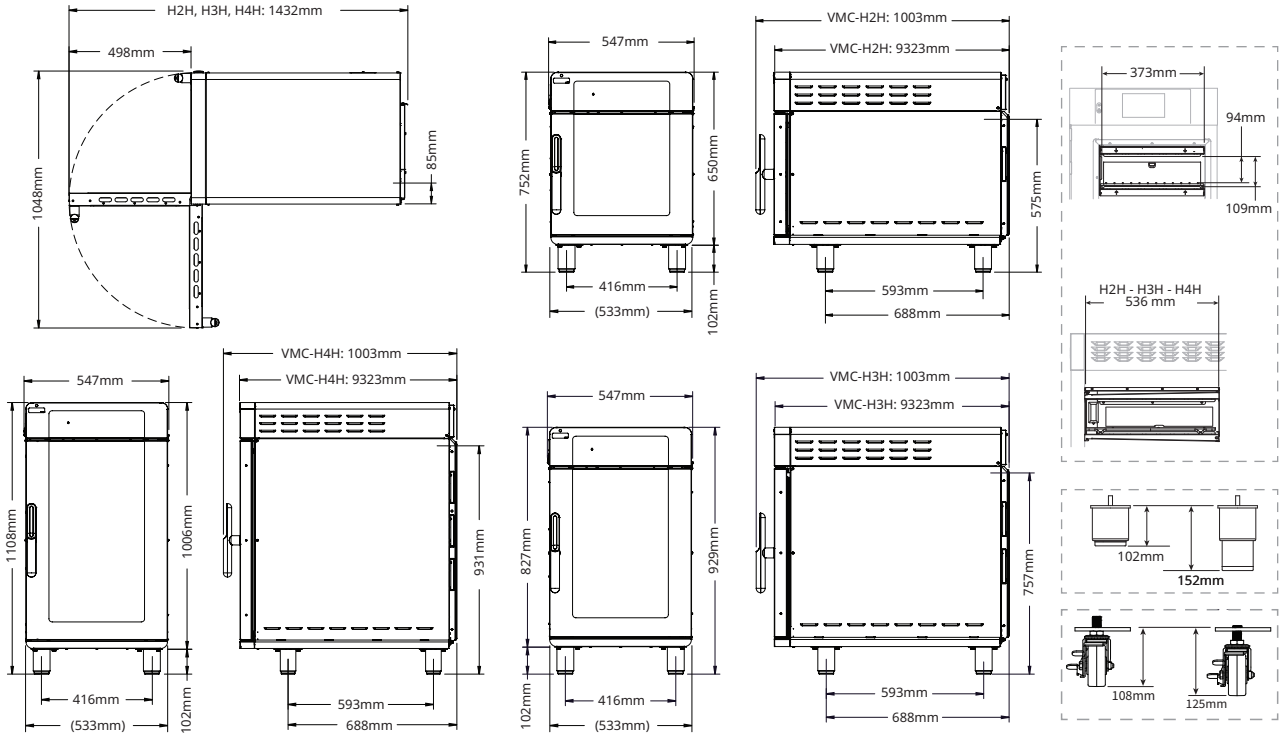
VMC-PHD-006220

1	 	WARNING Electric shock hazard To reduce the risk of electric shock, do not remove or open the cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.
2		**Note:** *This label is only used on UL-certified appliances that have 120V to ground wiring.* Use _____ AWG for supply connections. Use only copper wires suitable for temperature less than or equal to 90°C. Do not connect to a circuit operating at more than 150 VAC to ground. For use on individual branch circuits only.
3	 	WARNING Fire hazard For use only on noncombustible surfaces. Maintain the correct clearances to combustibles.
4		Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.

5		WARNING Hot surface
6		Made in U.S.A.
7	 	WARNING Burn hazard Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.
8		Security seal
9	 	Check fans
10		Line 1 supply terminal
11		Line 2 supply terminal

12	LA-36443-L3	Line 3 supply terminal
13	LA-36443-N	Neutral
14	LA-36443-G	Ground terminal
15	LA-36443-E	Equipotential terminal
16		Press and release the high limit temperature reset button(s).

Dimension Drawings



How to Receive the Appliance

Responsible parties

When an Alto-Shaam preferred carrier is used, shipping damage is a matter between Alto-Shaam and the carrier. In such cases, contact Alto-Shaam customer service.

When an Alto-Shaam non-preferred carrier is used, shipping damage is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on part of the shipper.

Receive the appliance

When receiving the appliance, do the following.

Step	Action
1.	**Inspect** the equipment while it is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the equipment is moved to a storage area.
2.	**Inspect and count** all merchandise received. Do not sign a delivery receipt or a freight bill until you have done so.
3.	**Note** all damage to packaging and to the equipment on the carrier's receipt.
4.	**Request** the driver sign the delivery receipt. If the driver refuses to sign, make a note of this refusal on the delivery receipt.
5.	**Write** the following on the delivery receipt if the driver refuses to allow an inspection: Driver refuses to allow inspection of containers for visible damage.
6.	**Contact** the carrier immediately upon finding damage, and request an inspection. **Follow** the carrier's policies and procedures.

Alto-Shaam policy

It is the policy of Alto-Shaam to assist customers in collecting claims that have been properly filed and actively pursued. Alto-Shaam cannot, however, file damage claims, assume the responsibilities for damage claims, or accept deductions in payment for damage claims.

How to Unpack the Oven

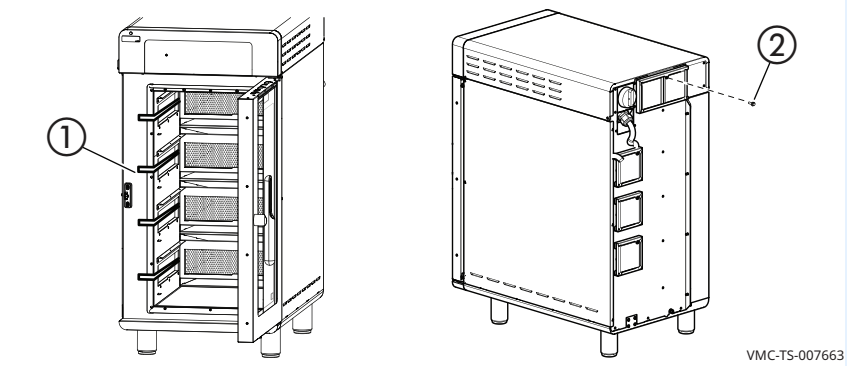
Before you begin

Make sure you have:

- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
  - VMC-H2/H2H: 213 lb (97 kg)
  - VMC-H3/H3H: 278 lb (126 kg)
  - VMC-H4/H4H: 348 lb (158 kg)
- Cutting tools to remove the packaging.

Unpack the oven

To unpack the oven, do the following.

Step	Action
1.	**Remove** the box. **Save** all packing materials for inspection by the carrier. **NOTE:** Examine the appliance for damage. If the appliance has been damaged, do not use the appliance until it has been inspected by an authorized service provider. Contact your carrier or Alto-Shaam customer service.
2.	**Remove** the shrink wrap.
3.	**Cut** the restraining straps.
4.	**Remove** the tape ① that holds the filters (if equipped). **Remove** the screws ② that holds the filters (if equipped). 
5.	**Remove** the foam from each chamber.
6.	**Remove** the oven from the pallet.

Result

The oven is now unpacked.

Vector Pre-Installation Checklist

Installation of the oven is to be completed only by an authorized Alto-Shaam service partner.

Place this form with the oven's records.

WARNING: Electric shock and arc flash hazard.
Use caution when measuring line voltage and line current.
Wear Personal Protective Equipment (PPE).

Location Information

Installation date:	Start up date:
Location name:	Location address:
Contact name:	
Contact phone number:	Number of ovens to be installed:
Contact email:	Oven model number(s):
IT Administrator name: (if applicable)	Oven serial number(s):
Phone number:	Oven rated voltage:

Pre-Installation Company Information

Company name:	Mailing address:
Technician name:	
Technician phone number:	Technician email:
Date of Site Survey:	

Clearance	**Record**	**Pass**	**Fail**
Measure door/entry way clearance (smallest dimension)			
Measure path clearance (smallest dimension)			
Elevator opening, if applicable (smallest dimension)			
Elevator interior dimensions, if applicable (HXWXD)			
Oven Clearance Right side:			
Rear:			
Left side:			
Top:			
Based on the oven's designated spot in the kitchen, is the oven accessible for service?	Yes / No		
If NO, comment on the issue:			
Other comments:			

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Electrical

Alto-Shaam oven ratings	Breaker:	Voltage:	Phase:	
The following fields must be completed by the service technician on site.				
What is the measured voltage at the site?	L1-N:	L2-N:	L3-N:	L1-L2:
	L2-3:	L1-L3:	Pass	Fail
What is the on-site breaker size supplying power to the oven(s)?	Size:		Pass	Fail
Is there a disconnect or junction box within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
Comments:				

Gas-F Series only

What is the gas type for the oven(s) to be installed?	Natural	Propane		
What is the gas type confirmed at installation site?	Natural	Propane	Pass	Fail
Is there a minimum of one 3/4" gas supply line within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
On the gas line, is there a 3/4" NPT pipe connection with a shut-off valve within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
Comments:				

Wifi equipped ovens

Is the Wifi system that be used secure, Wifi Protected Access 2 (WPA2)? The Wifi system to be used cannot be Point of Sales Wifi.	Yes	No
Have you been provided the Service Set Identifier (SSID) for the system to be used?	Yes	No
Have you been provided the pass phrase for the Wifi system to be used?	Yes	No
At the final location that the oven will be installed, can you connect to the Wifi system with your phone?	Yes	No
At the final location that the oven will be installed, can you connect to Alto-Shaam.com with your phone using the Wifi system?	Yes	No
Is site action required?	Yes	No
Action required:		

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Other site information

Is there a proper ventilation hood installed above where the oven(s) will be installed? (If required)	Pass	Fail
Does the designated location for the oven have a level surface, i.e., no more than 1.5” (38mm) change in elevation from its highest to lowest surface point?	Pass	Fail
Is the ambient temperature range of the site 60°F – 110°F° (16°C – 43°C)?	Pass	Fail
Is the site 100% ready for oven(s) installation?	Pass	Fail
Is site action required?	Pass	Fail

Action required:

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Please provide a copy of this document to an on-site manager.

Service company name:	
Service company number:	
Model of oven(s) to be installed:	

The site is ready for installation of the oven(s); planned install location passes inspection. Once the oven(s) arrive at the site (or the delivery date is certain), please contact the service company listed above to schedule the installation.	

The site is NOT ready for installation of the oven(s); planned install location needs the following changes made before installation can proceed:	
On-site manager should make the necessary contacts to move forward with these changes as soon as possible. If there are any questions, please contact Alto-Shaam Technical Service Department at 800-558-8744 ext. 6702. Or, review documentation regarding the equipment www.alto-shaam.com/en/resource-library.	

Once the necessary site changes have been made and the oven(s) have arrived (or the delivery date is certain), please contact the service company listed above to schedule the installation.	

Technician name and signature:
On-site manager name and signature:

Installation Checklist

Installation of the oven is to be completed only by an authorized Alto-Shaam service partner.

Place this form with the oven's records.

WARNING: Electric shock and arc flash hazard.
Use caution when measuring line voltage and line current.
Wear Personal Protective Equipment (PPE).

Installation date:	Start up date:
Location name:	Location address:
Contact name:	
Contact phone number:	Oven model number:
Contact email:	Oven serial number:
IT Administrator name: (if applicable)	Oven rated voltage:
Phone number:	

Oven physical condition	**Damaged**		**Record any damage with details before or after uncrating, location of damage, etc. Take pictures.**
	Yes	**No**	
Front of oven			
Left side			
Back of oven			
Right side			
Top and bottom/legs			

Oven visual inspection (outside)	**Yes**	**No**
Is all packing material removed from the outside of the oven?		
Is all packing material removed from the inside of the oven?		
Are all of the cooling fan filters installed correctly?		
Are all of the internal grease filters installed correctly? (H Series models only)		
Are all of the jet plates in place and installed correctly?		

Oven visual inspection (internal)	**Loose/Damaged**	
	Yes	**No**
Check all electrical connections at each terminal block.		
Check all circuit board connections.		
Check all components for loose connections and hardware.		
Check the overall system for any damage from shipping or installation.		

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Electrical:	**Record**		
Measure the voltage at the wall outlet.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the voltage at the oven's main disconnect switch.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the voltage at the oven's main terminal block.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the AC voltage to the 12 VDC power supply.			
Measure the DC output from the power supply.			

Turn the oven on. Press and release the high limit temperature reset buttons.
Start the preheat cycle for all of the oven chambers.

Terminals A1 to A2	**Record**	**F Models**	**Record**
SSR 1 DC voltage		SSR 5 DC voltage	
SSR 2 DC voltage		SSR 6 DC voltage	
SSR 3 DC voltage		SSR 7 DC voltage	
SSR 4 DC voltage		SSR 8 DC voltage	

Heating elements:	**Left side**		**Right side**
	Record	**F Models**	**Record**
Amperage for chamber 1		Amperage for chamber 1	
Amperage for chamber 2		Amperage for chamber 2	
Amperage for chamber 3		Amperage for chamber 3	
Amperage for chamber 4		Amperage for chamber 4	

Wifi equipped ovens:

Navigate to the settings screen, touch the network icon.

On the Your network status screen:	Wireless	Ethernet
What is the connection type?		
What color is the network icon?	Red Yellow Green	
What is the Internet status?		
What is the Cloud status?		
What is the SSID?		
What is the IP Address?		

How to Install the Oven (60 Hz Cord and Plug Models)

Before you begin

Make sure you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-H2/H2H: 213 lb (97 kg)
  - VMC-H3/H3H: 278 lb (126 kg)
  - VMC-H4/H4H: 348 lb (158 kg)

Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW	Plug Configuration
VMC-H2/ VMC-H2H	208 240	1 1	60 60	25 28	30 30	5.2 6.7	NEMA 6-30P NEMA 6-30P
VMC-H3/ VMC-H3H	208 240	1 1	60 60	38 43	50 50	7.9 10.3	NEMA 6-50P NEMA 6-50P
	208 240	3 3	60 60	22 25	30 30	7.9 10.3	NEMA 15-30P NEMA 15-30P
VMC-H4/ VMC-H4H	208 240	3 3	60 60	33 38	40 40	10.6 13.9	NEMA 15-50P NEMA 15-50P

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

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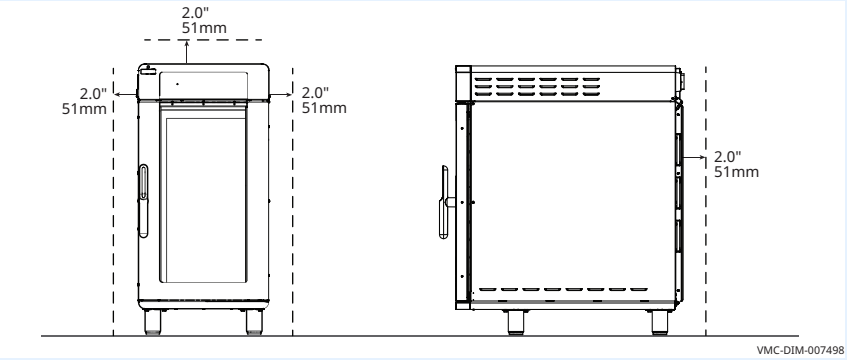
Position the oven

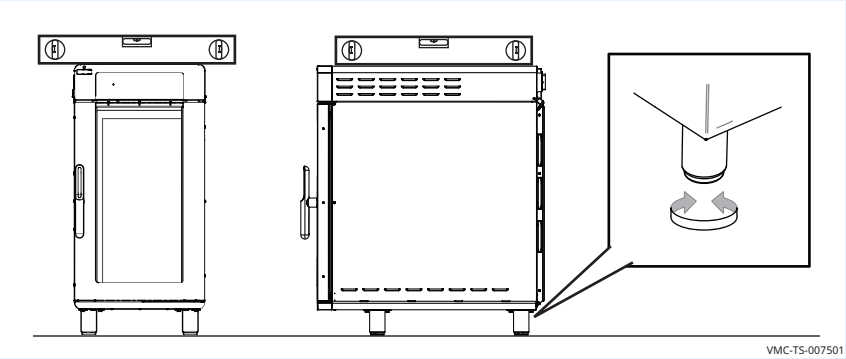
To position the oven, do the following.

Step	Action
1.	**Make sure** that: ▪ The location where the oven is being installed is rated to support the weight of the oven; ▪ The oven is within five feet (1.5m) of the appropriate electrical outlet; ▪ You follow the oven clearance guidelines. 
2.	**Move** the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.

Level the oven

To level the oven, do the following.

3.	**Check** the level of the oven using a spirit (bubble) level. Check front to back and side to side.  **Adjust** the legs, if necessary, to achieve levelness.

The oven is now correctly positioned.

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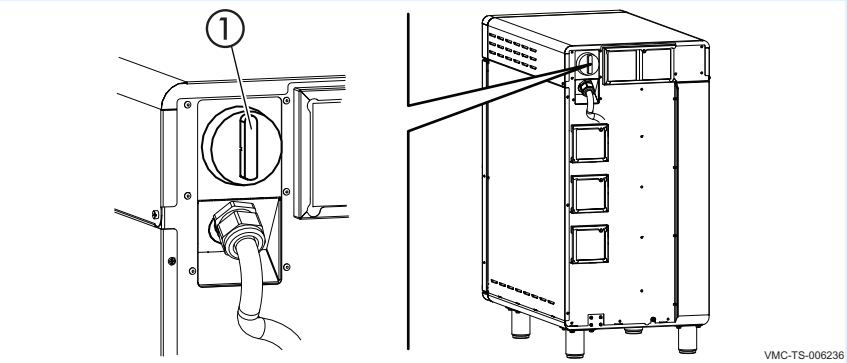
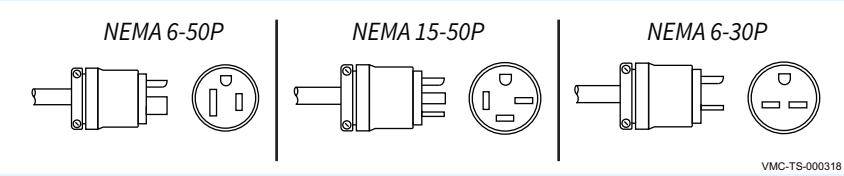
Connect power

To connect electric power to the oven, do the following.

4. **Set** the main disconnect switch ① to the OFF position.



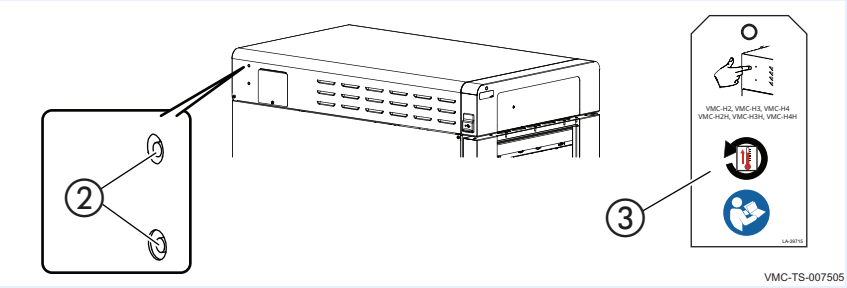
5. **Connect** the plug to the electrical outlet.



Press reset button(s)

6. **Press and release** the high limit temperature reset button(s) ②.

   Remove the tag ③.



Result

The oven is now installed and ready to be used.

How to Install the Oven (60 Hz Models Without Cords or Plugs)

Before you begin

Make sure you have:

- Appropriate cord and plug. See local codes and regulations.
- Screwdriver (Phillips #2)
- Nut driver (1/4-inch)
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-H2/H2H: 213 lb (97 kg)
  - VMC-H3/H3H: 278 lb (126 kg)
  - VMC-H4/H4H: 348 lb (158 kg)

Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW
VMC-H2/ VMC-H2H	220 240 380 415	1 1 3 3	50/60 50/60 50/60 50/60	25 28 12 13	32 32 16 16	5.4 6.4 5.4 6.4
VMC-H3/ VMC-H3H	220 240 380 415	1 1 3 3	50/60 50/60 50/60 50/60	37 41 12 13	63 63 16 16	8.1 9.6 8.1 9.6
VMC-H4/ VMC-H4H	380 415	3 3	50/60 50/60	23 25	32 32	10.8 12.7

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

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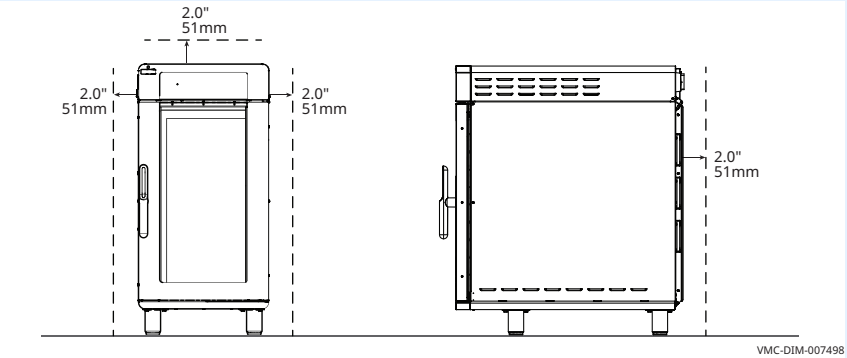
Position the oven

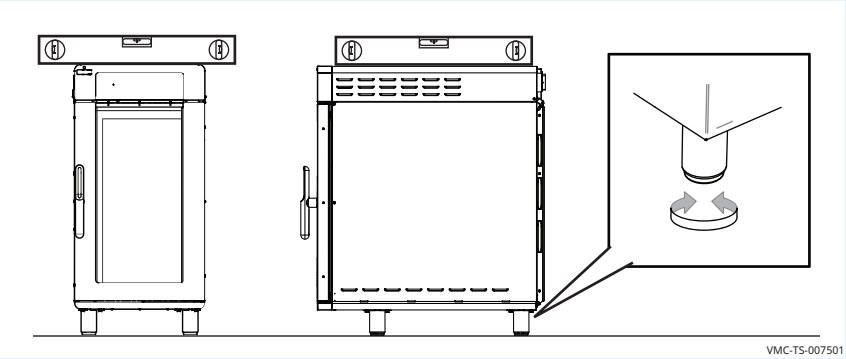
To position the oven, do the following.

Step	Action
1.	**Make sure** that: ▪ The location where the oven is being installed is rated to support the weight of the oven, ▪ The oven is within five feet of the appropriate electrical outlet, ▪ You follow the oven clearance guidelines. 
2.	**Move** the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.

Level the oven

To level the oven, do the following.

Step	Action
3.	**Check** the level of the oven using a spirit (bubble) level. Check front to back and side to side.  **Adjust** the legs, if necessary, to achieve levelness.

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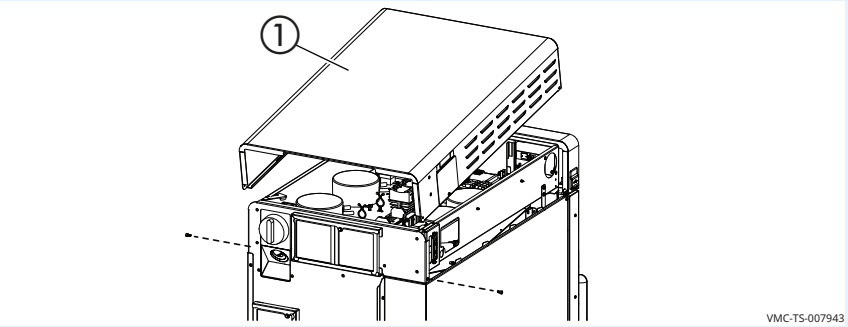
Connect the wiring

To connect the wiring, do the following.

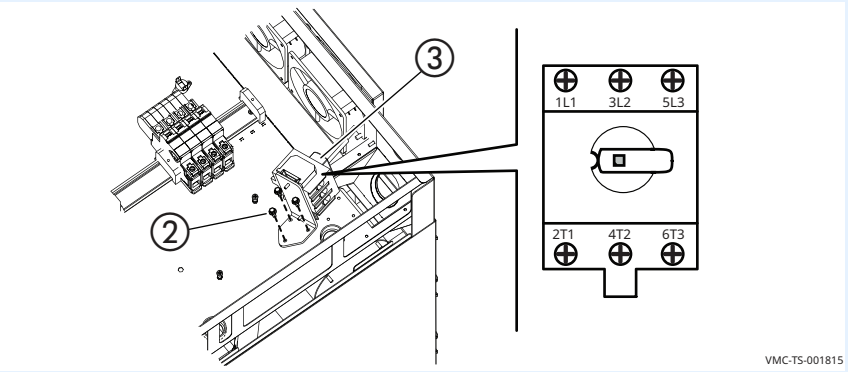
4. **Remove** the pivot screws. **Remove** the top cover ①.

> **WARNING:** Electric shock hazard.
>
> Make sure the supply cord is not connected to a power supply.



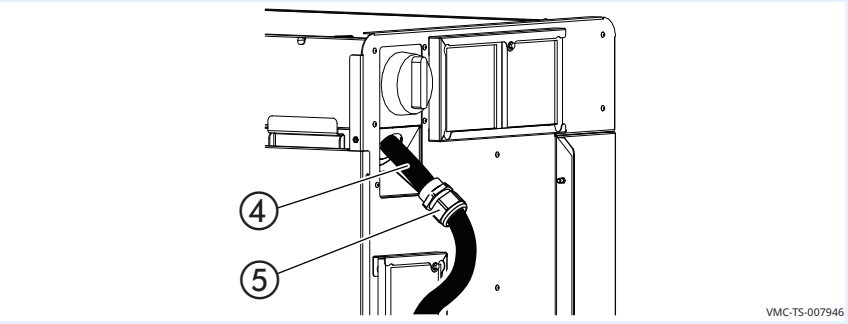
5. **Remove** the bottom 3 screws ② from the mounting bracket.

Remove the main disconnect switch ③ from the mounting bracket.



6. **Install** the cord ④ through the cord grip ⑤ and install to oven.

Install the lock nut onto the cord grip.



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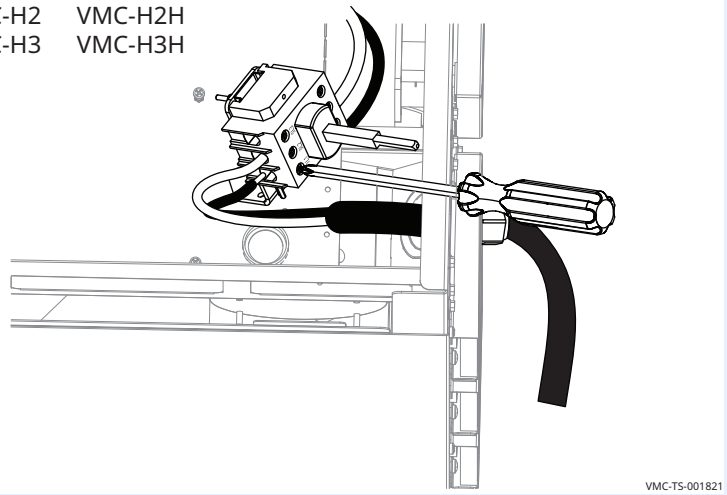
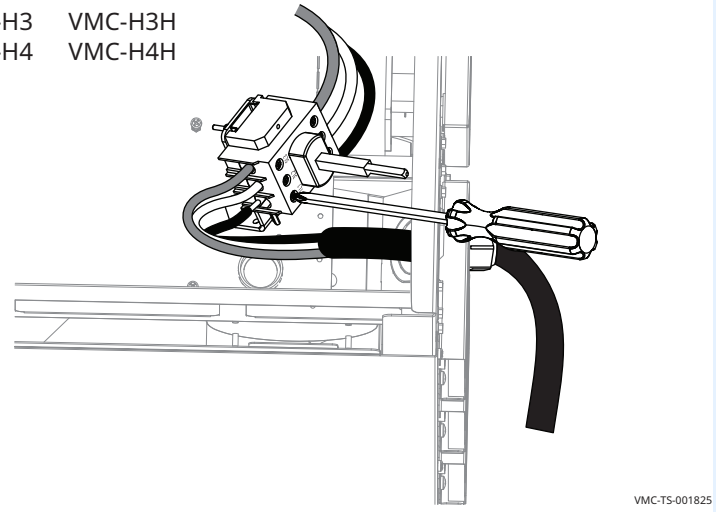
7. **Connect** the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.

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



VMC-H3 VMC-H3H
VMC-H4 VMC-H4H



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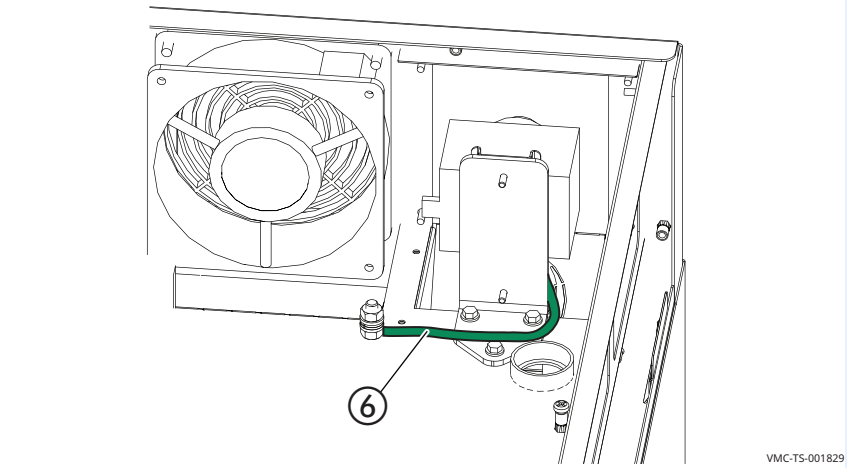
8. **Install** the ground wire ⑥.

   Adjust the cord length.

   Tighten the cord grip sealing nut onto the supply cord.



9. **Re-install** the main disconnect switch.

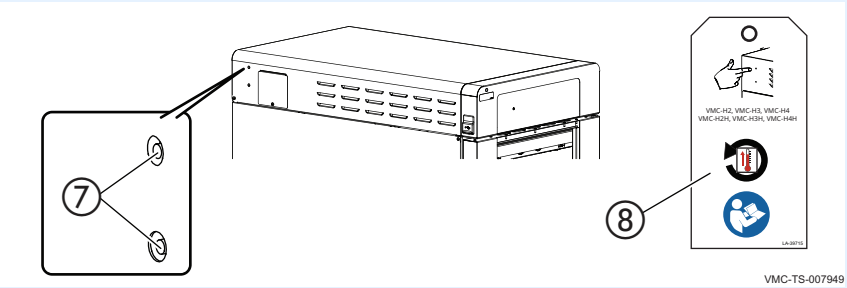
10. **Re-install** the mounting bracket.

11. **Re-install** the top cover.

Press reset button(s)

12. **Press and release** the high limit temperature reset button(s) ⑦.

    Remove the tag ⑧.



Result

The oven is now installed.

How to Install the Oven (50 Hz Models Without Cords or Plugs)

Before you begin

Make sure you have:

- Appropriate cord and plug, minimum oil resistant HO7RN-F. See local codes and regulations.
- Screwdriver (Phillips #2)
- Nut driver (1/4-inch)
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-H2/H2H: 213 lb (97 kg)
  - VMC-H3/H3H: 278 lb (126 kg)
  - VMC-H4/H4H: 348 lb (158 kg)

Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- If required by local codes, use Type F RCD.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW	Wire Size (mm)
VMC-H2H 220–240V	220 240	1 1	50 50	25 28	32 32	5.4 6.4	4 4
380–415V	380 415	3 3	50 50	12 13	16 16	5.4 6.4	1.5 1.5
VMC-H3H 220–240V	220 240	1 1	50 50	37 41	63 63	8.1 9.6	10 10
380–415V	380 415	3 3	50 50	12 13	16 16	8.1 9.6	1.5 1.5
VMC-H4H 380–415V	380 415	3 3	50 50	23 25	32 32	10.8 12.7	4 4

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

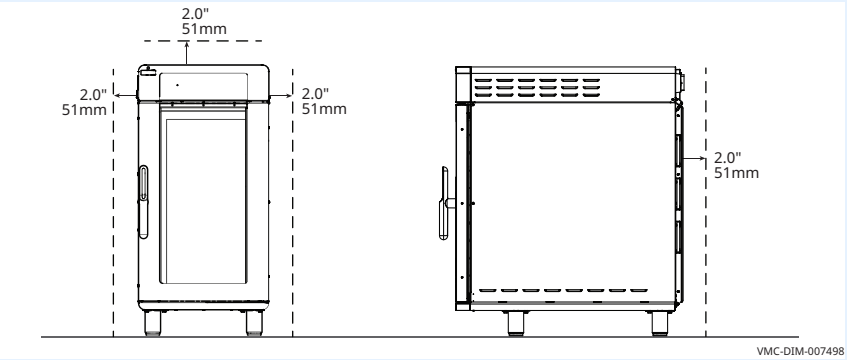
Wire sizes

60335-1 IEC:2010

Rated current of appliance A	Nominal cross-sectional area mm^2
>0.2 – ≤3	0.5
>3 – ≤0	0.75
>6 – ≤10	1.0
>10 – ≤16	1.5
>16 – ≤25	2.5
>25 – ≤32	4
>32 – ≤40	6
>40 – ≤63	10

Position the oven

To position the oven, do the following.

Step	Action
1.	**Make sure** that: ▪ The location where the oven is being installed is rated to support the weight of the oven, ▪ The oven is within five feet of the appropriate electrical outlet, ▪ You follow the oven clearance guidelines. 
2.	**Move** the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.

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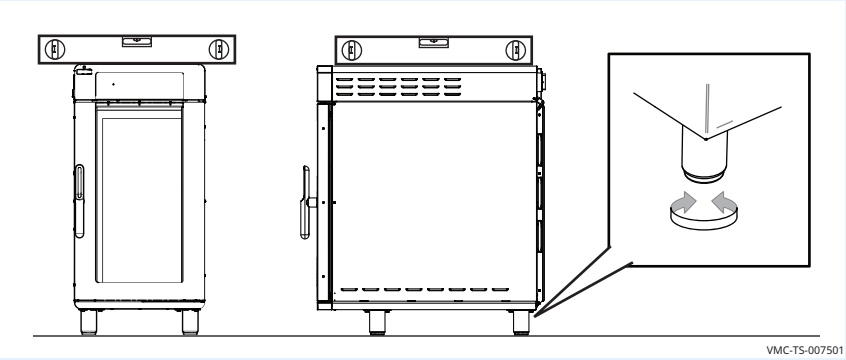
Level the oven

To level the oven, do the following.

3. **Check** the level of the oven using a spirit (bubble) level. Check front to back and side to side.



Adjust the legs, if necessary, to achieve levelness.

The oven is now level.

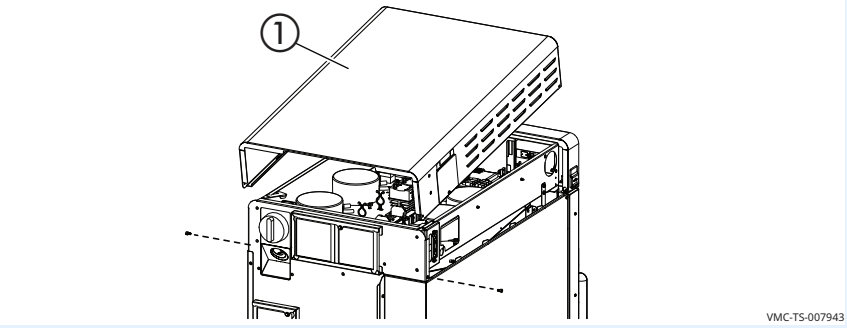
Connect the wiring

To connect the wiring, do the following.

4. **Remove** the top cover ①.

WARNING: Electric shock hazard.

Make sure the supply cord is not connected to a power supply.



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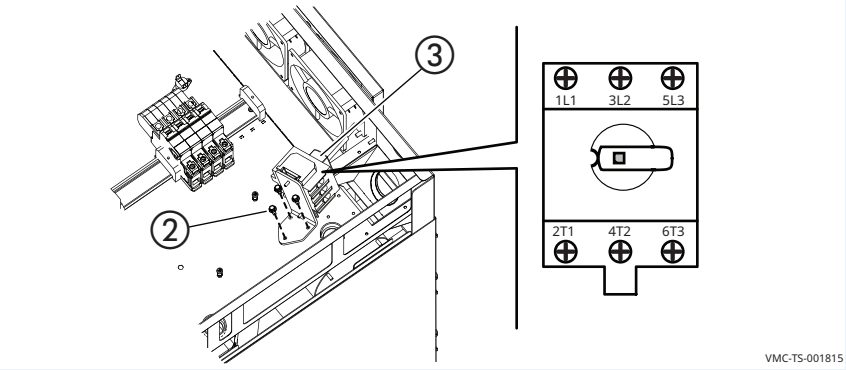
5. **Remove** the bottom 3 screws ② from the mounting bracket.

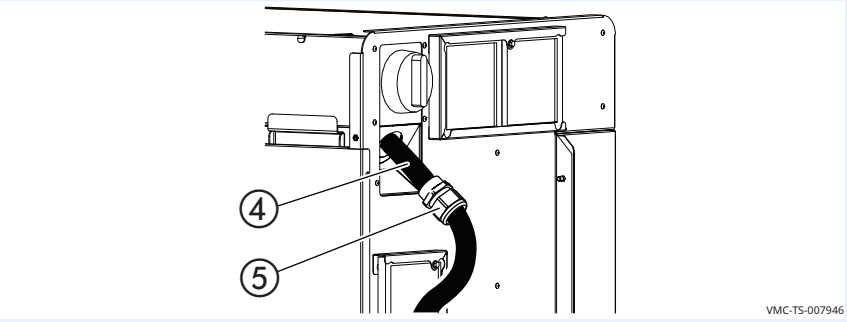
   Remove the main disconnect switch ③ from the mounting bracket.



6. **Install** the cord ④ through the cord grip ⑤.

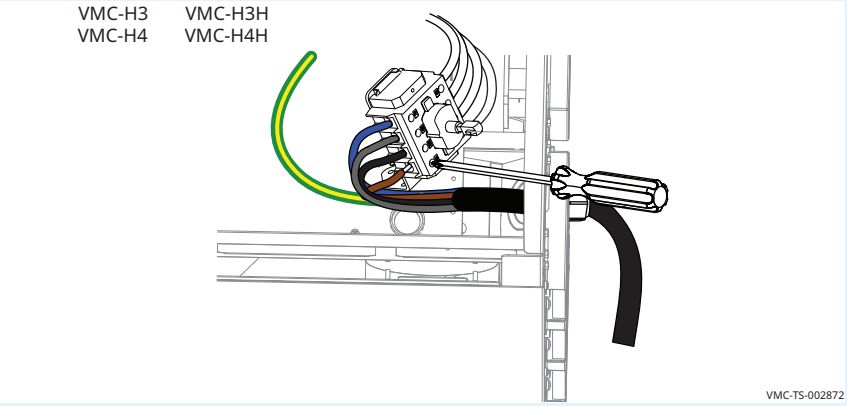
   Install the cord and cord grip into the oven.

   Install the lock nut onto the cord grip.



7. **Connect** the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.

VMC-H3 VMC-H3H
VMC-H4 VMC-H4H



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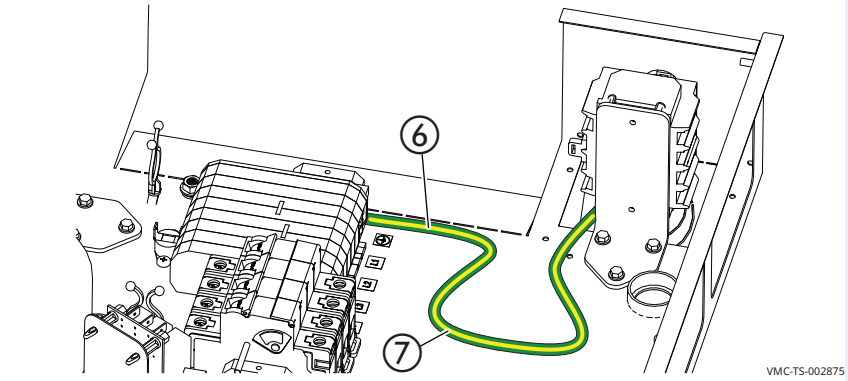
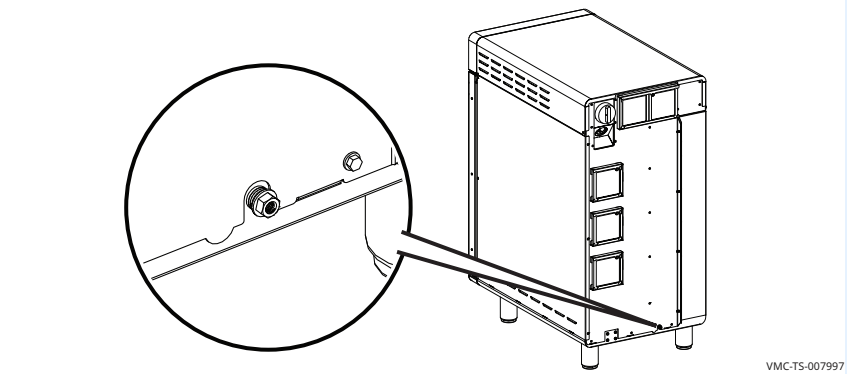
8. **Install** the ground wire ⑥.

   Leave an extra loop ⑦ so that current-carrying conductors become taut before the ground wire if the cord is accidentally pulled. Follow applicable regulations.

   Tighten the cord grip sealing nut onto the supply cord.





> **NOTE:** The equipotential-bonding terminal is located at the bottom rear of the oven.

9. **Re-install** the main disconnect switch.

10. **Re-install** the mounting bracket.

11. **Re-install** the top cover.

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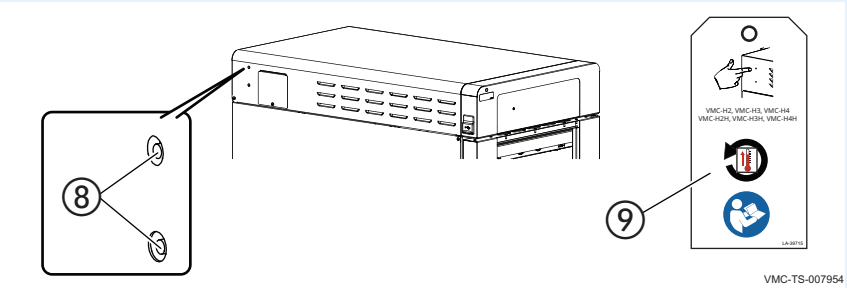
Press reset button(s)

12. **Press and release** the high limit temperature reset button(s) ⑧.

    Remove the tag ⑨.



Result

The oven is now installed.

How to Install the Oven on a Stand

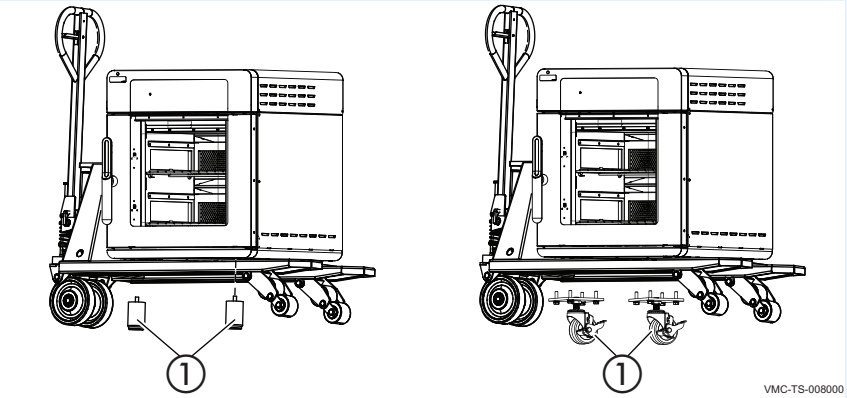
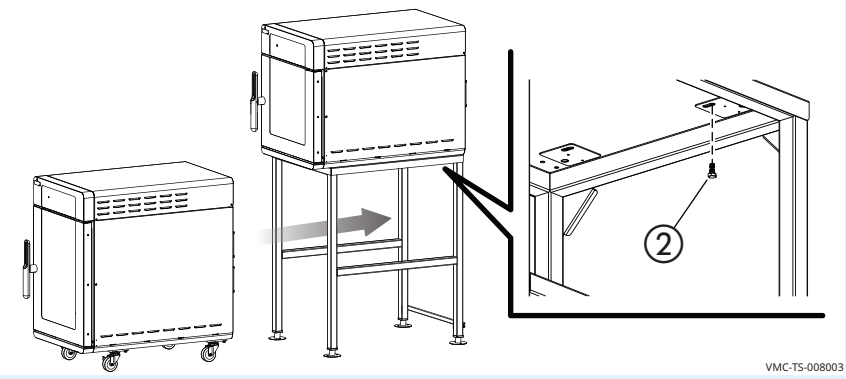
Before you begin

Make sure you have:

- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-H2/H2H: 213 lb (97 kg)
  - VMC-H3/H3H: 278 lb (126 kg)
  - VMC-H4/H4H: 348 lb (158 kg)

Procedure

To install the ovens, do the following.

Step	Action
1.	**Remove** the feet, or the casters and mounting plates ①. 
2.	**Lift** the oven and set it on the stand.
3.	**Connect** the oven to the stand with the supplied fasteners ②. 

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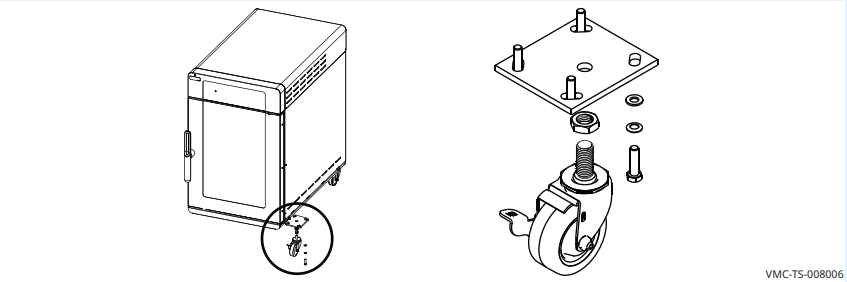
Install wheels on lower oven

To install the casters on the lower oven, do the following.

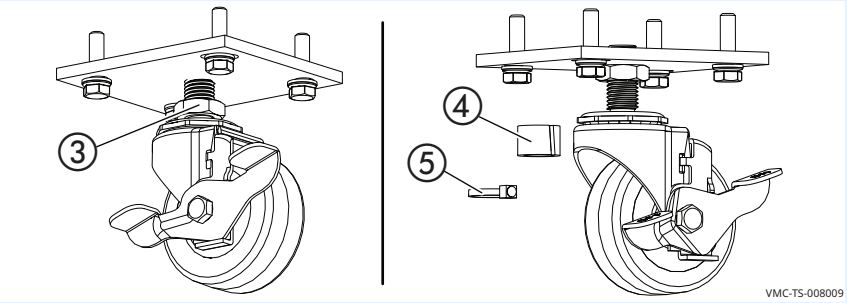
4. **Attach** each caster with fasteners as shown.



5. **Level** the unit as necessary. To do so, screw the wheel up or down until the unit is level. Tighten the jam nut ③.

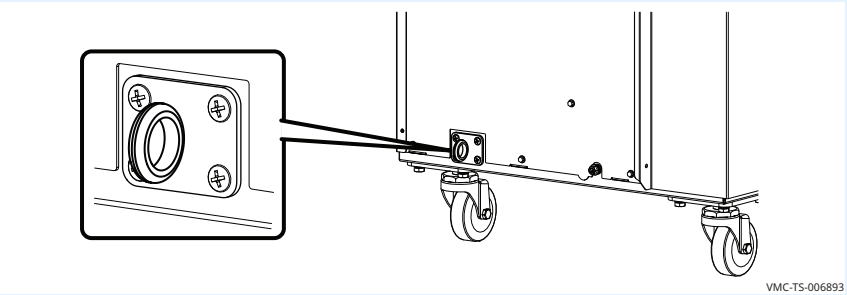
   Slide a piece of the tubing ④ over the exposed screws if more than 1/4-inch of thread is exposed.

   Attach wire tie ⑤ around the tubing to hold it in place.



Install the tether

6. **Install** the tether to the lower oven. Install the tether so that no stress is transmitted to the electrical cord when the oven moves.



Result

The oven is now installed to the stand.

How to View and Set up Network Connections

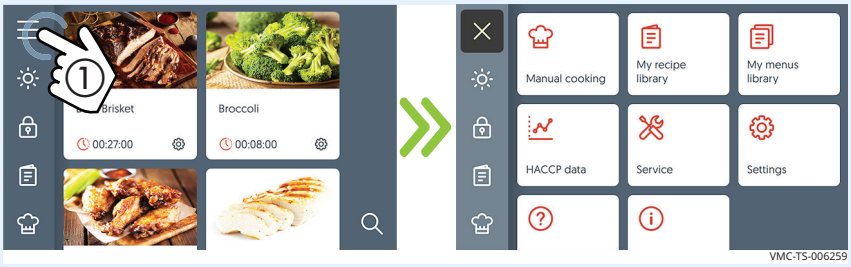
Before you begin

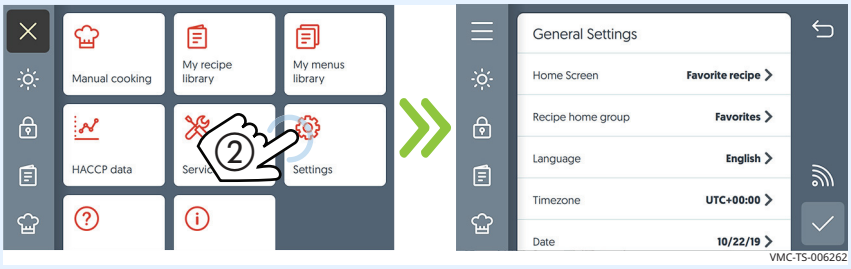
- The facility must have WIFI.
- Do not connect to a guest network.

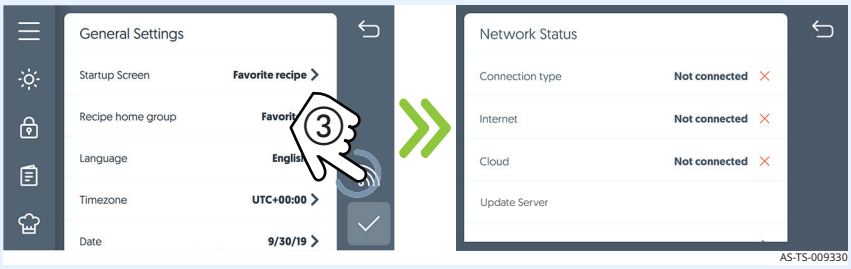
Procedure

To set up WIFI, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays.
2.	**Touch** the settings icon ②. The general settings screen displays.
3.	**Touch** the WIFI icon ③. The Network Status screen displays.







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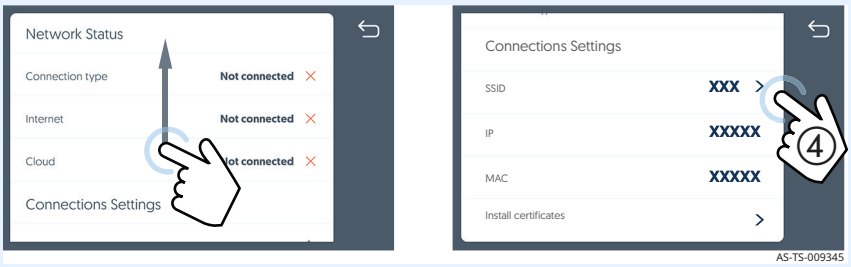
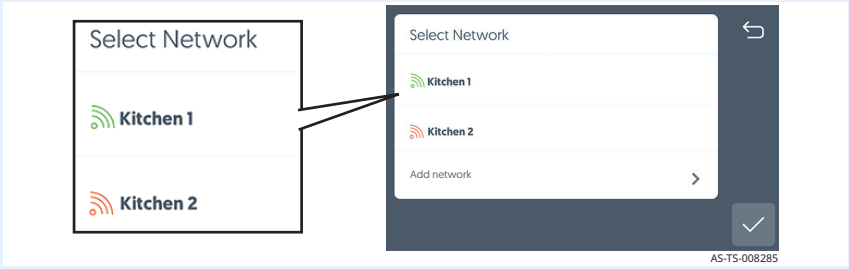
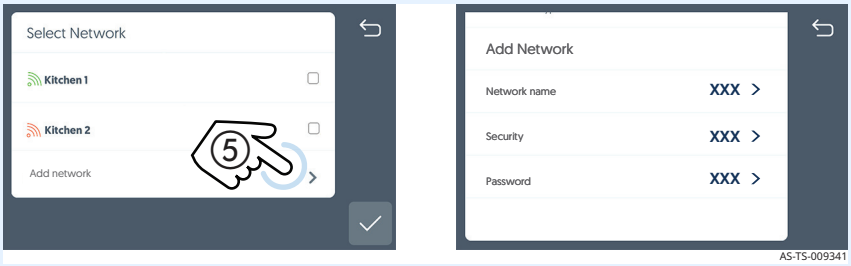
4. **Scroll** to “Connection settings”. **Touch** the SSID > icon ④.



The available networks will show on the screen. The color of the network icon indicates the strength of the signal for each network.
Green = strong
Red = weak
If the network to be used is not displayed, continue with step 5.



5. If the network is not available, **touch** the “Add network” icon ⑤.



Enter the SSID using the keypad. Then, **touch** the arrow key.

Enter the security type. Then, **touch** the check mark.

Enter the password using the keypad. Then, **touch** the arrow key.

Touch the check mark when finished.

Result

The procedure is now complete.

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How to Turn On and Turn Off the Oven

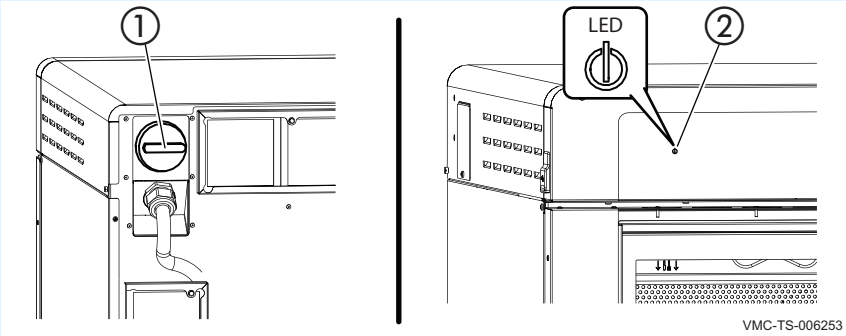
Before you begin

The oven must be connected to electric power.

Turning on the oven

To turn on the oven, do the following.

Step	Action
1.	**Set** the main disconnect switch ① to the ON position. **Touch** the ON/OFF button ②. **NOTE:** The main disconnect switch is meant to be used during cleaning or service operations. For every day operation, it may be left in the ON position.



The oven is now on.

Turning off the oven

To turn off the oven, do the following.

2.	**Touch and hold** the ON/OFF button until the Shut down options screen displays. **Touch** Shut down to turn off the oven. The oven activates the blowers for the cool down process. The oven deactivates the blowers when the cool down process is complete.

The oven is now off.

How to Preheat the Oven

Before you begin

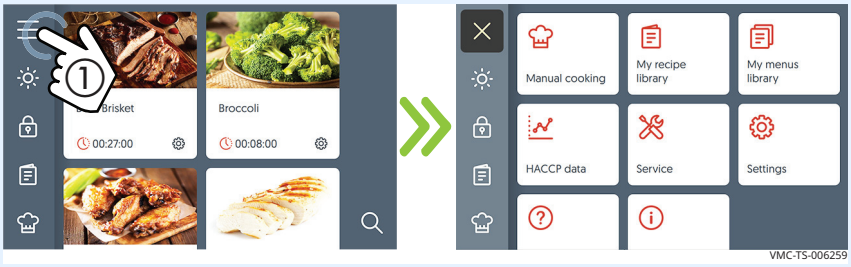
Make sure:

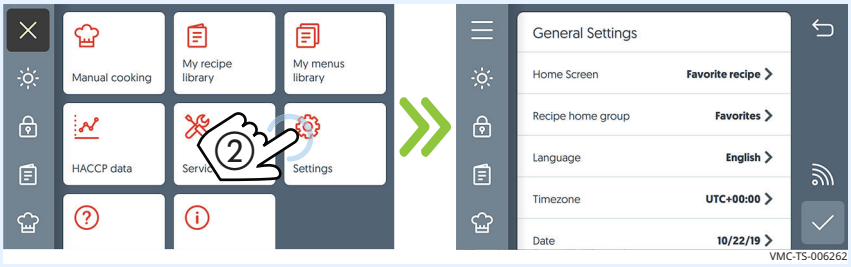
- The oven is turned on.
- The oven door is closed.

Procedure

To preheat the oven, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays.
2.	**Touch** the Settings icon ②. The general settings screen displays.
3.	**Scroll** to the Temperature Settings. **Touch** the preheat chamber setting ③. The existing temperature displays. **Enter** the preheat temperature using the number pad. **Touch** the check mark.





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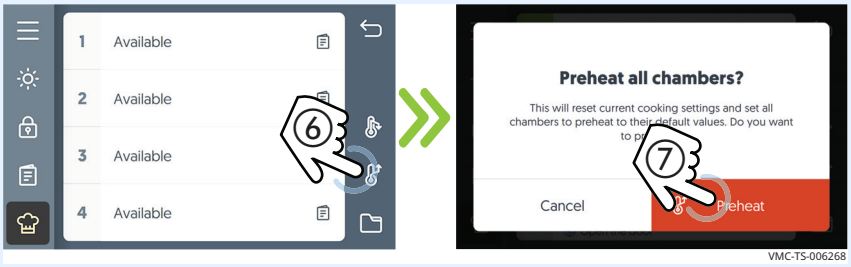
4. **Touch** the check mark ④ to save the preheat temperature settings.

   Touch the manual cook icon ⑤ to return to the manual cook screen.

5. **Touch** the preheat icon ⑥. The preheat all chambers confirmation screen displays.

   Touch "Preheat" ⑦. All chambers start to preheat to their preset temperatures.



Screen loading bars

Red loading bars indicate each chamber's progress towards reaching its set temperature.

Touch the cancel icon ⑧ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.

Result

The oven is preheating. When the preheat process is complete, the screen displays Ready for each chamber.

How to Cook with Programmed Recipes

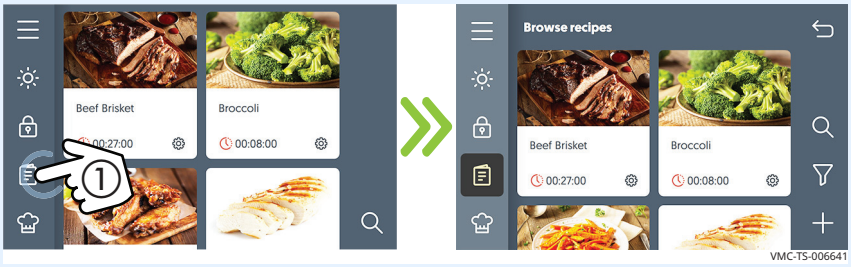
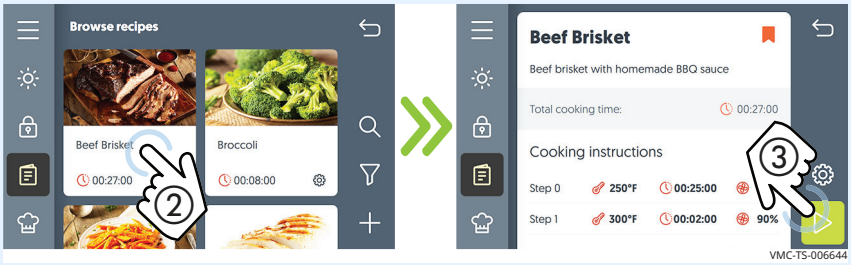
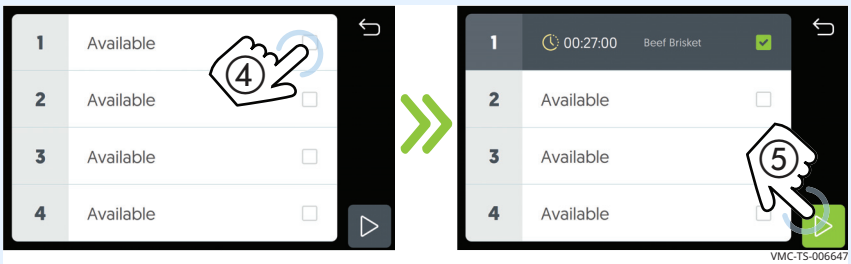
Before you begin

Make sure:

- The oven is preheated.
- Your food is prepared and ready to cook.

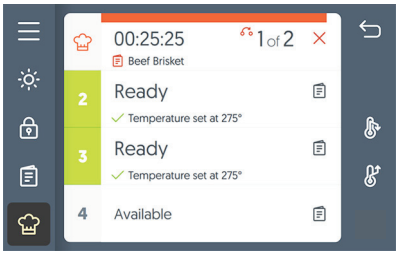
Procedure

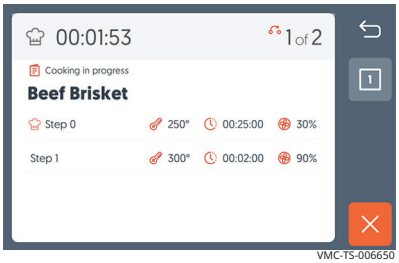
To cook using a programmed recipe, do the following.

Step	Action
1.	**Touch** the recipes icon ①. The browse recipes screen displays. 
2.	**Navigate** to the recipe. **Touch** the recipe ②. **Touch** the start icon ③. 
3.	**Select** the available chamber(s) ④. **Open** the door and load the food into the chamber. **Close** the door. **Touch** the start icon ⑤. 

During the cooking process

The cooking status screen displays the details on the current cook setting.





VMC-TS-006650

During the cooking process:

Action	Result
Touch the hand icon when action is required...	to continue the cooking process.
Touch the chamber...	to show the recipe details.
Touch and hold the chef's hat next to the cooking parameters...	to show the current chamber temperature.
Touch "X"...	to cancel the cooking process.

Result

At the end of the cooking process, the oven sounds an alert and both the chamber light and door handle light flash. Remove the cooked food.

> **NOTE:** Be sure to remove the cooked food after pressing "Continue". By pressing "Continue" the oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

VMC-TS-009384

How to Cook in Manual Mode

Before you begin

Be sure your food is prepared and ready to cook.

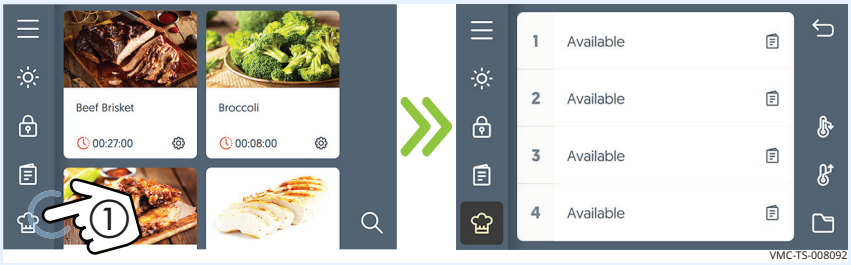
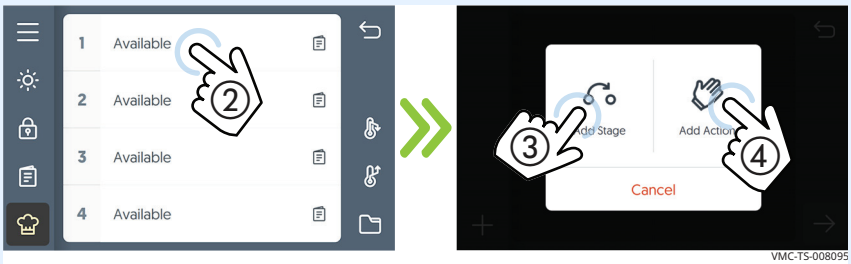
Background

This procedure consists of:

- Setting the preheating stage;
- setting the food loading action;
- and setting the cooking stage parameters (temperature, time, and fan speed).

Procedure

To cook in manual mode, do the following.

Step	Action
1.	**Touch** the manual cook icon ①. The available chambers are displayed. 
2.	**Touch** any available chamber ②. **Touch** "Add Stage" ③ to add the preheat stage.  **NOTE:** Touching "Add Stage" ③ adds a cooking stage to the recipe. A stage is a set of cooking parameters: cooking temperature, cooking time, and fan speed. Touching "Add Action" ④ adds an action step to the recipe. An action adds manual tasks to be completed during the recipe such as loading the food or adding an ingredient.

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3. **Touch** the temperature regulation icon ⑤. The oven may need to warm up or cool down to reach your cooking temperature.

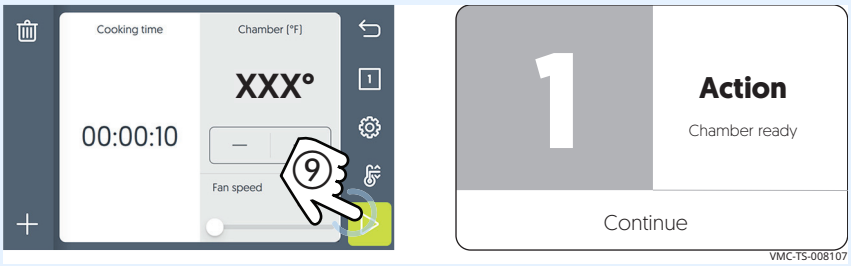
   Enter a preheat temperature using the key pad. **Touch** the check mark.

4. Now set the cooking parameters. **Touch** the cooking temperature ⑥. **Enter** the cooking temperature using the key pad.

   Touch the cooking time ⑦. Enter the cooking time using the key pad.

   Slide the slider ⑧ to set the fan speed.

5. **Touch** the start icon ⑨. The preheat process starts.



   At the end of the preheat stage, the oven sounds an alert, and both the chamber light and the door handle light flash.

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6. **Load** the food into the appropriate chamber. **Touch** the action hand ⑩. The cooking stage timer starts to count down.

At the end of the cooking stage, the oven sounds an alert, and the chamber light and door handle light flash.

7. **Open** the door and remove the hot food.

> **NOTE:** Be sure to remove the cooked food after pressing "Continue". By pressing "Continue" the oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

Result

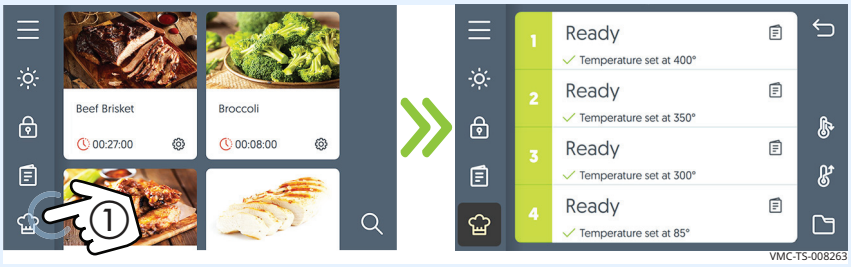
The food is now cooked.

How to Cool Down the Oven

Procedure

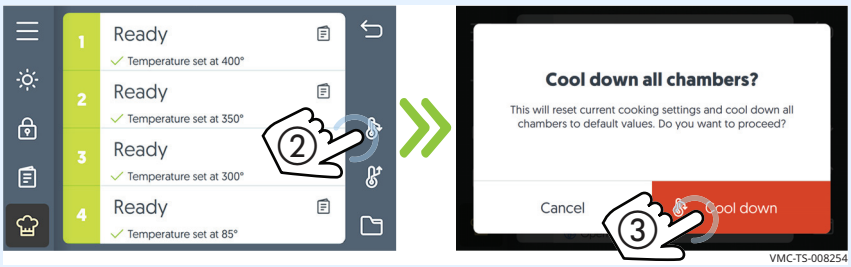
To cool down the oven, do the following.

Step	Action
1.	**Touch** the manual cook icon ①.



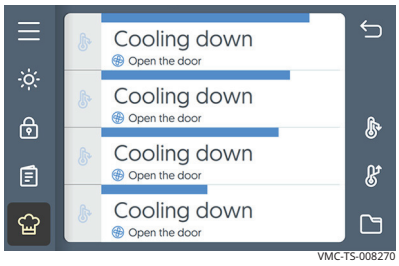
2.	**Touch** the cool down icon ②. The cool down all chambers screen displays. **Touch** "Cool down" ③. **Open** the door.

> **NOTE:** The oven activates the blowers for the cool down process. The oven deactivates the blowers when the cool down process is complete.



Cooling down progress bars

Above each chamber on the screen, blue progress bars indicate each chamber's progress towards reaching its cool down temperature.



Result

The oven is now cooled down.

How to Create a Recipe

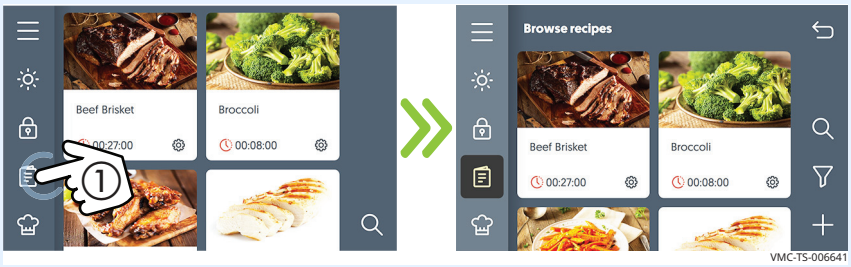
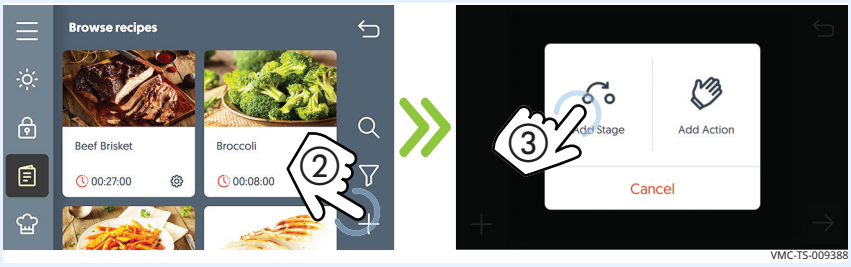
Background

Creating a recipe consists of:

- Setting the cooking stage(s) parameters (temperature, time, and fan speed);
- setting an action step if desired such as adding an ingredient;
- naming the recipe;
- adding a description to the recipe;
- adding a photo to the recipe;
- and adding the recipe to a category.

Procedure

To create a recipe, do the following.

Step	Action
1.	**Touch** the recipes icon ①. The browse recipes screen displays. 
2.	**Touch** the plus icon ②. **Touch** "Add Stage" ③ to add a cooking stage to the recipe. 

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3. Set the cooking parameters. **Touch** the cooking temperature ⑥. Enter the cooking temperature using the key pad. **Touch** the check mark.

   Touch the cooking time ⑦. Enter the cooking time using the key pad. **Touch** the check mark.

   Slide the slider ⑧ to set the fan speed.

   Touch the forward arrow icon ④ when finished.

4. **Touch** the plus icon to add an additional stage or action, if needed.

5. **Touch** the forward arrow icon ⑤. The recipe name screen displays.

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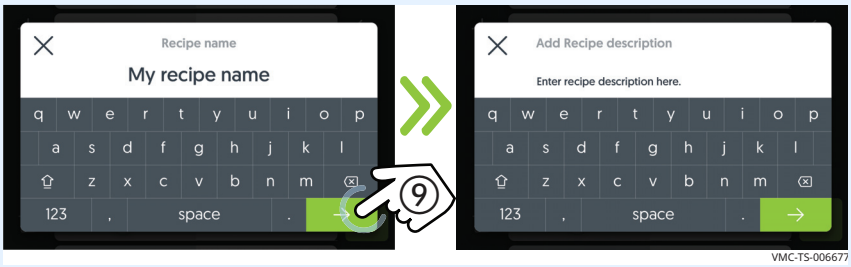
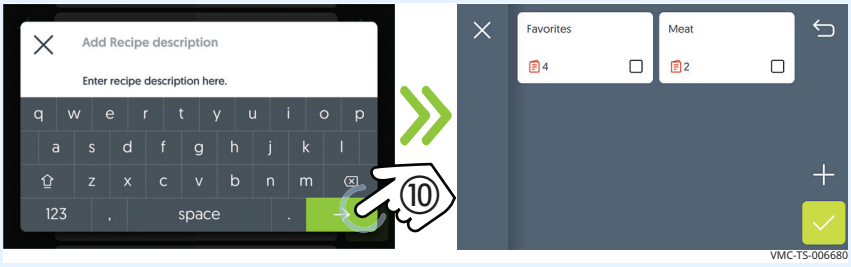
6. **Enter** the recipe name. **Touch** the forward arrow icon ⑨. The recipe description screen displays.

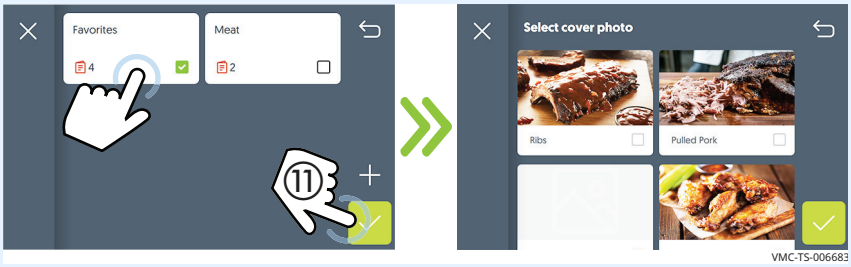


7. **Enter** the recipe description. **Touch** the forward arrow icon ⑩. The recipe category screen displays.



8. **Select** the recipe category. A check mark displays on the selected recipe category.

   Touch the check mark ⑪. The select cover photo screen displays.



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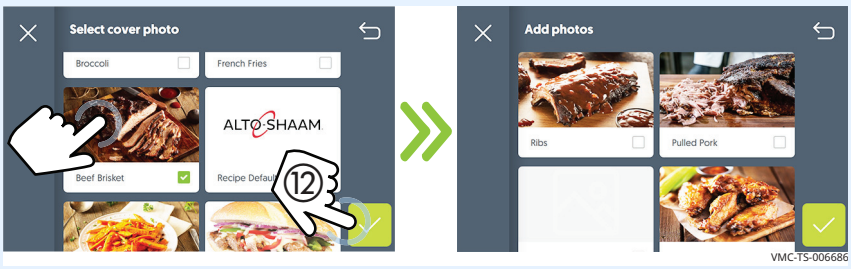
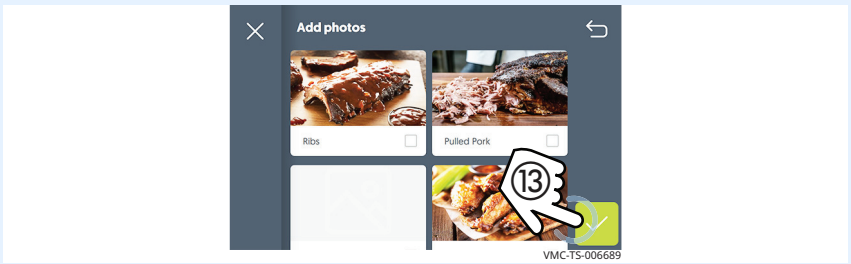
9. **Select** the cover photo for the recipe. A check mark displays on the selected photo.

   Touch the check mark ⑫. The add photos screen displays.



10. **Select** additional photos for the recipe, if needed. A check mark displays on any selected photos.

    Touch the check mark ⑬ when finished to save the recipe.



Result

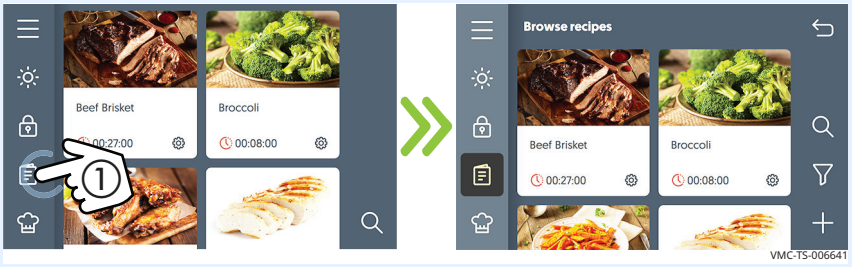
A new recipe has been created.

How to Modify, Duplicate, or Delete a Recipe

Procedure

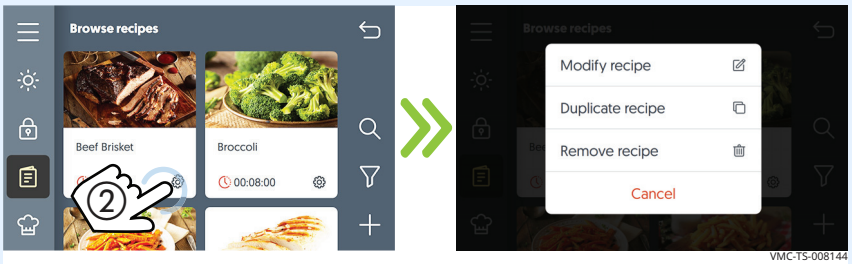
To modify, duplicate, or delete a recipe, do the following.

Step	Action
1.	**Touch** the recipes icon ①. The browse recipes screen displays.

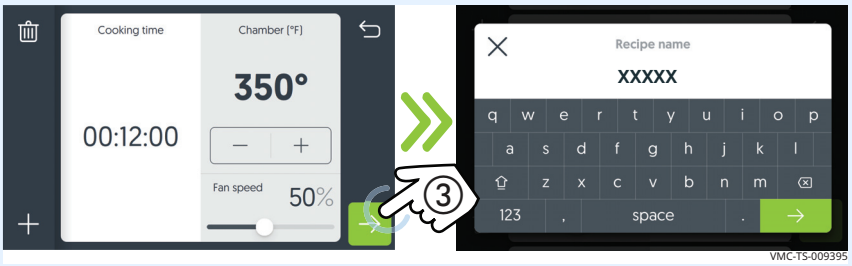


Modifying

2.	To modify a recipe, **Touch** the recipe settings icon ② of the desired recipe.



Touch "Modify recipe". The first stage of the recipe displays. There will be a screen for each stage. Scroll to the stage you want to modify.



Touch the time or temperature space then modify the value using the key pad. **Slide** the slider to change the fan speed. **Touch** the forward arrow icon when finished.

Touch the trash icon to delete the stage, if desired.

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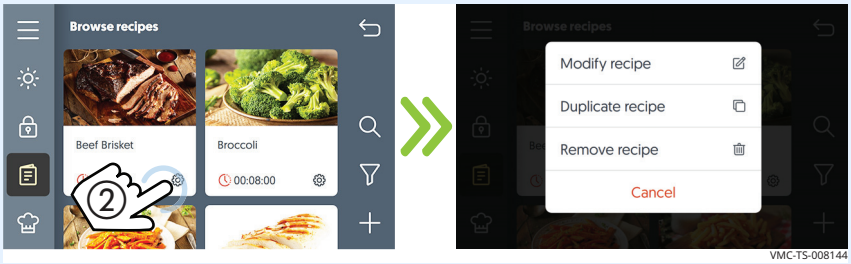
3. **Touch** the forward arrow icon ⑤. The recipe name screen displays.

Step through the remaining screens using the forward arrow icon. You will be given the opportunity to change the description and any photos you have included in the recipe. When you get back to the browse recipes screen, the changes will be saved.

Duplicating

4. To duplicate a recipe, **Touch** the recipe settings icon ② of the desired recipe.



Touch "Duplicate recipe" to copy it.

5. Step through the remaining screens using the forward arrow icon. When you get to the naming screen, enter a new name using the keypad.

Step through the remaining screens using the forward arrow icon. Change the parameters of the recipe as desired. When you get back to the browse recipes screen, the changes will be saved and the recipe will be visible on the display.

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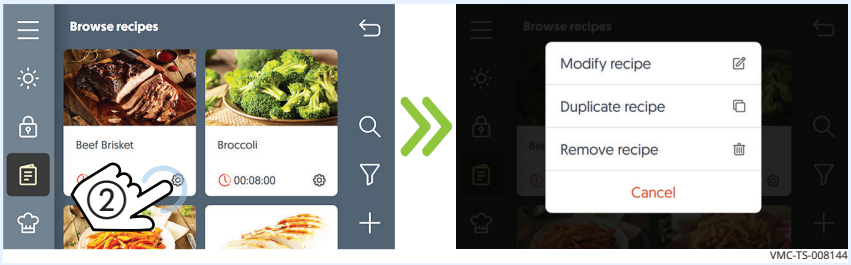
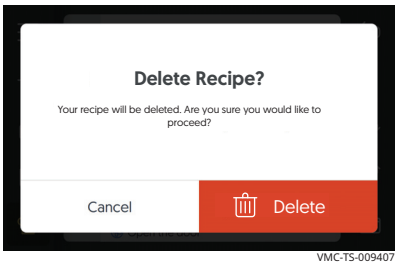
Deleting

6. To delete a recipe, **Touch** the recipe settings icon ② of the desired recipe.



Touch "Remove recipe" to delete it.

Touch "Delete" to confirm that you want to delete the recipe.



Result

The procedure is now complete.

How to Load Recipes from a USB Drive

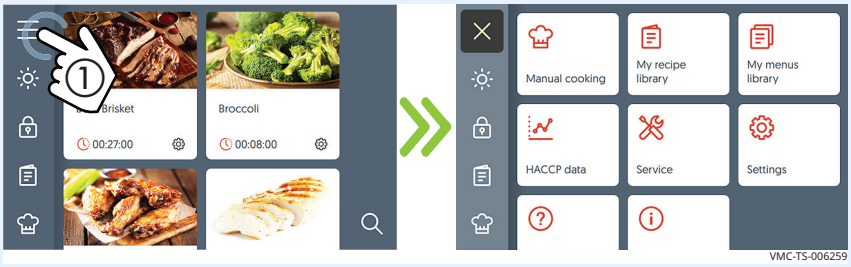
Before you begin

You will need a USB drive loaded with recipes.

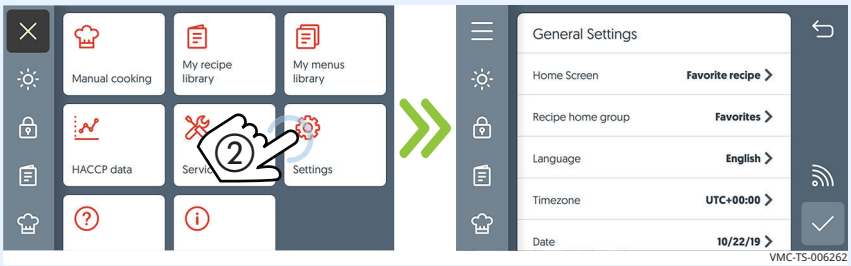
Procedure

To load recipes from the USB drive to the oven, do the following.

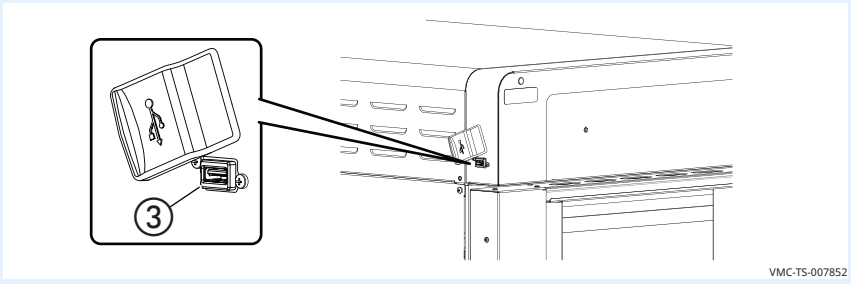
Step	Action
1.	**Touch** the menu icon ①. The menu screen displays.



2.	**Touch** the Settings icon ②. The general settings screen displays.



3.	**Plug** the USB drive ③ into the port.



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4. **Scroll** to System Backup & Update.

   Touch the Upload recipes from USB ④ setting.

Loading the recipes

The oven loads the recipe file. When the process is complete, the Recipes uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.

Result

The recipes are now loaded.

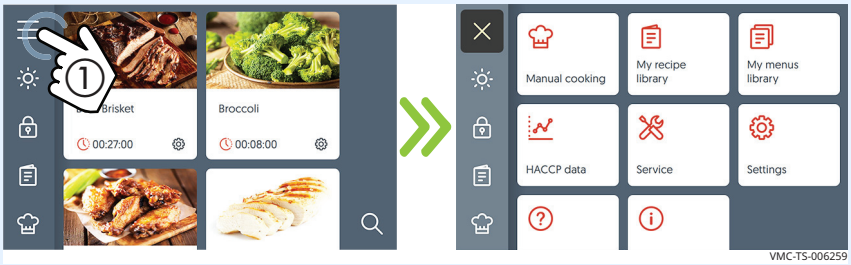
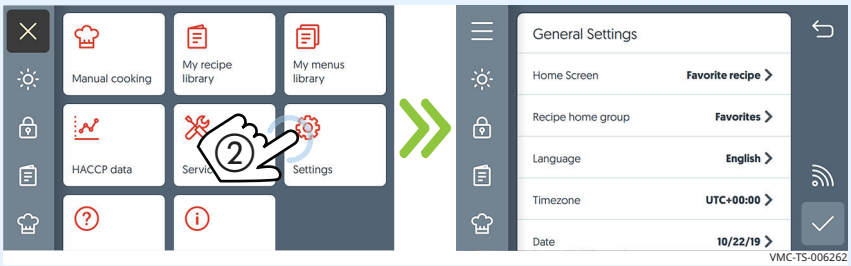
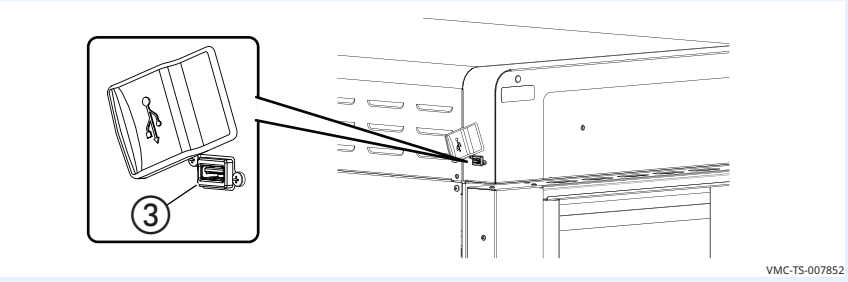
How to Save Recipes to a USB Drive

Before you begin

You will need a USB drive.

Procedure

To download recipes from the oven to a USB drive, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays. 
2.	**Touch** the Settings icon ②. The general settings screen displays. 
3.	**Plug** the USB drive ③ into the port. 

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4. **Scroll** to System Backup & Update.

   Touch the Download recipes to USB ④ setting.

Loading the recipes

The oven downloads the recipes onto the USB drive. When the process is complete, the Recipes uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.

Result

The recipes are now saved to the USB drive.

How to Update Software with a USB Drive

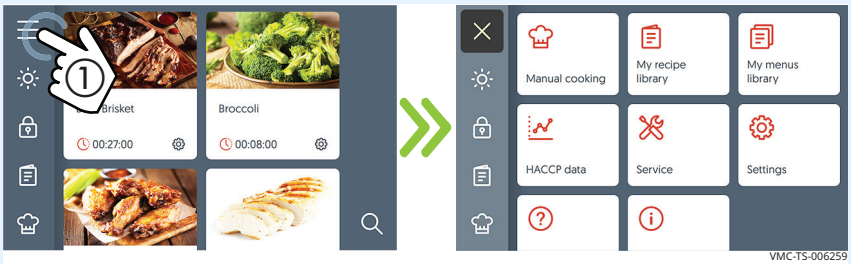
Before you begin

- The chambers should be off (not preheated).
- You will need a USB drive with the updated software.
- Do not remove the USB drive during the update process.

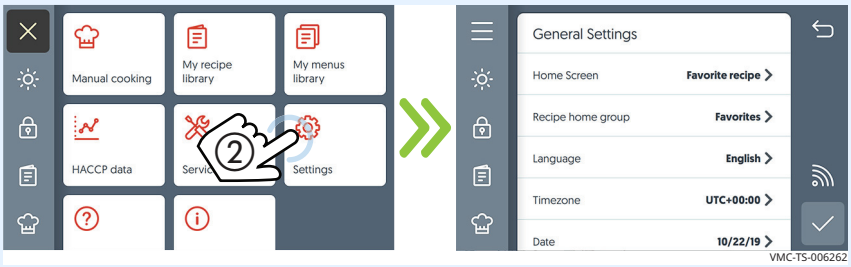
Procedure

To update the software, do the following.

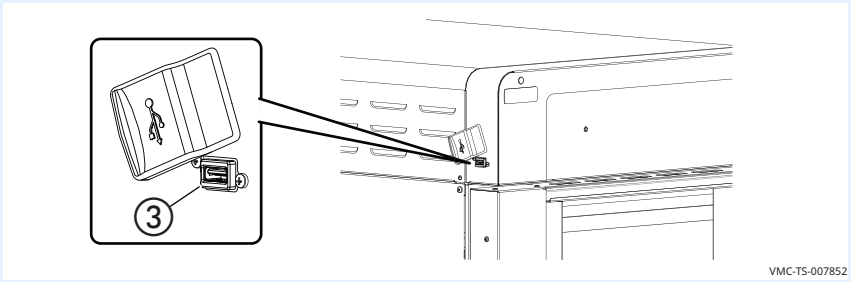
Step	Action
1.	**Touch** the menu icon ①. The menu screen displays.



2.	**Touch** the Settings icon ②. The general settings screen displays.



3.	**Plug** the USB drive ③ into the port.



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4. **Scroll** to System Backup & Update.

   Touch the Update system software ④ setting.

   Touch Control Board (CB) to update the control board. The oven loads the selected software. The oven verifies the file and then updates the CB.

   NOTICE Do not remove the USB drive during the update process.

   Touch Front End to update the user interface software. The oven loads the selected software.

   Touch Back End to update the supporting software between the control board (CB) and interface board (IB). The oven loads the selected software.

5. **Touch** the check mark when the update is complete to restart the oven.

6. **Remove** the USB drive.

Result

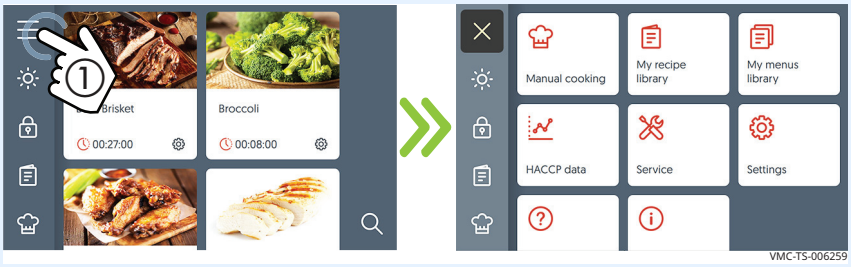
The software has now been updated.

How to Change the Home Screen

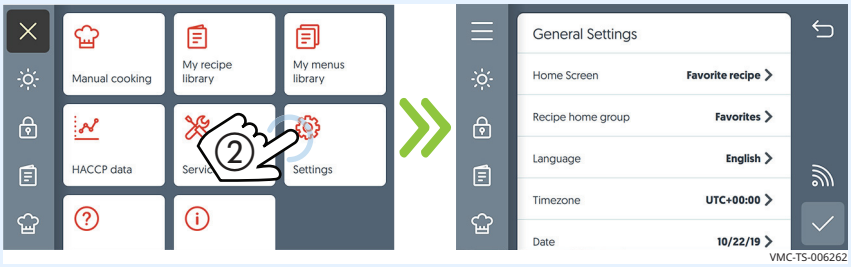
Procedure

To change the home screen, do the following.

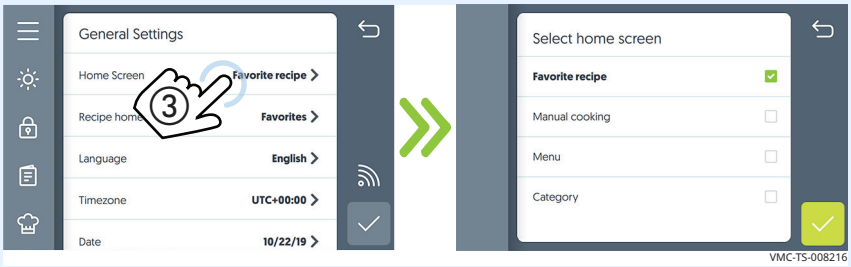
Step	Action
1.	**Touch** the menu icon ①. The menu screen displays.



2.	**Touch** the Settings icon ②. The general settings screen displays.



3.	**Touch** the Home Screen setting ③. The select home screen displays.



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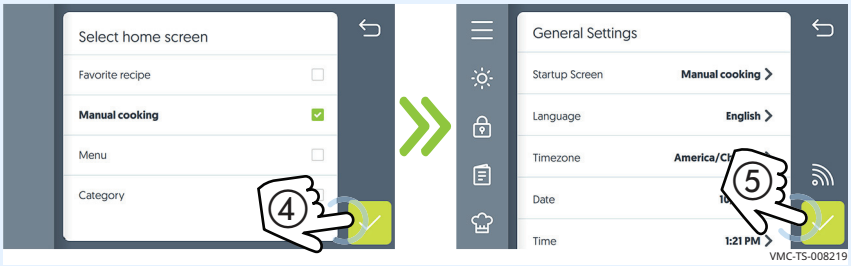
4. **Select** your desired home screen from the list. **Touch** the check mark ④.

   Touch the check mark ⑤ to save the home screen setting.



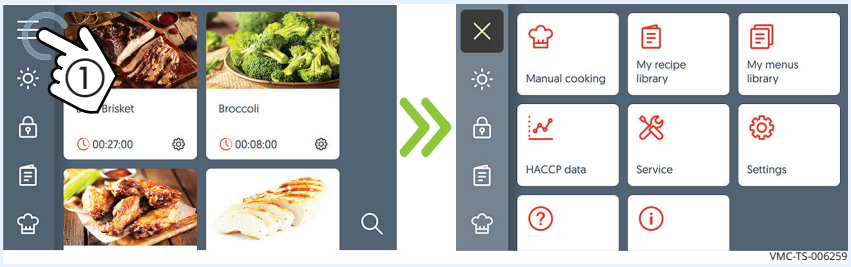
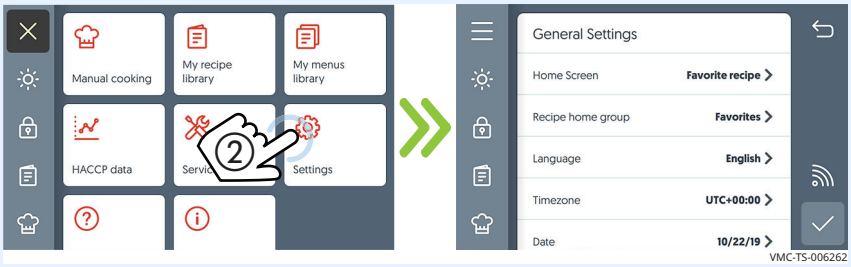
Result

The home screen has now been changed.

How to Change the Temperature Scale

Procedure

To change the temperature scale from °F to °C and vice versa, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays. 
2.	**Touch** the Settings icon ②. The general settings screen displays. 
3.	**Scroll** to the Temperature Settings. **Touch** the Temperature Units setting ③. The select temperature units screen displays.

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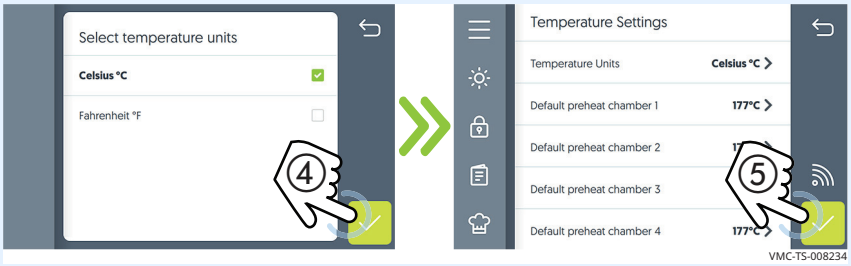
4. **Select** your desired temperature scale. **Touch** the check mark ④.

   Touch the check mark ⑤ to save the temperature scale setting.



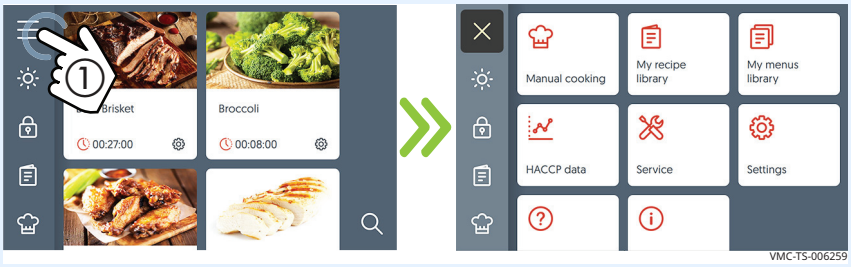
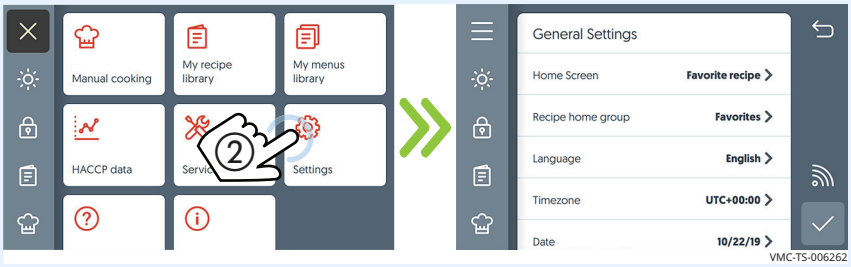
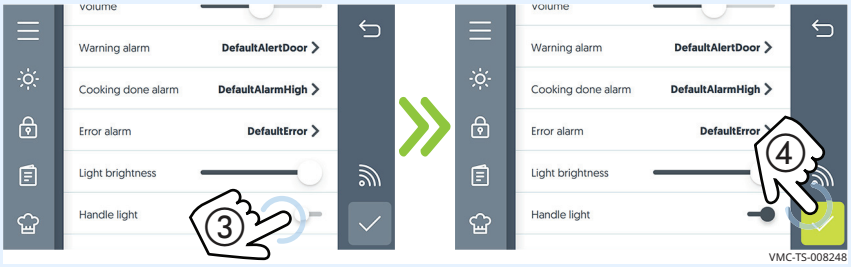
Result

The temperature scale has now been changed.

How to Enable the Handle Light

Procedure

To enable the handle light, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays. 
2.	**Touch** the Settings icon ②. The general settings screen displays. 
3.	**Scroll** to the Handle light setting. **Touch** the Handle light button ③. **Touch** the check mark ④. The handle light is now enabled. **Repeat** the process to disable the handle light. 

Result

The handle light is now enabled.

How to View Oven Information

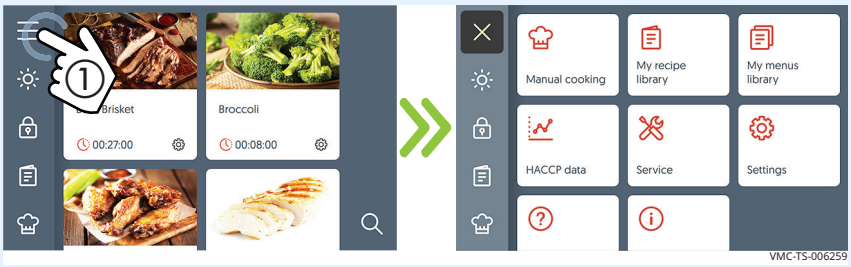
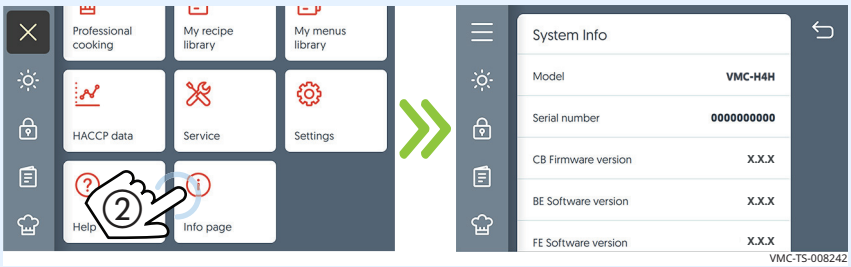
Background

This procedure is to be done through the touchscreen on the Deluxe control, not through the ChefLinc™ oven management system.

The oven information screen shows the system info, serial number, network status, connection settings, and cleaning timer.

Procedure

To view oven information, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays. 
2.	**Touch** the Info page icon ②. The oven information screen displays. **Scroll** to view the oven model, serial number, system software, network status, and cleaning timer. 

Result

The oven's information has been viewed.

How to Download HACCP Data

Before you begin

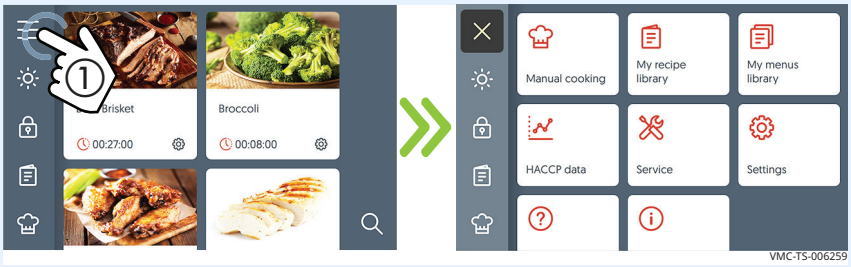
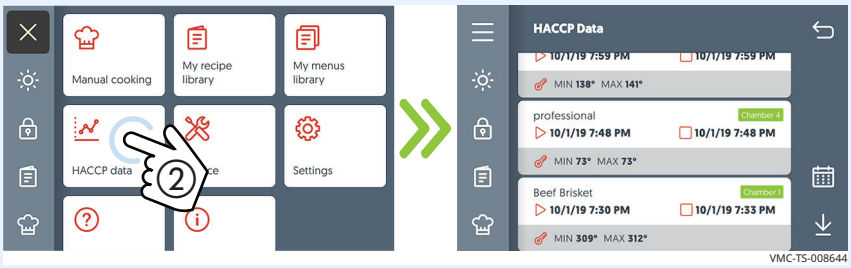
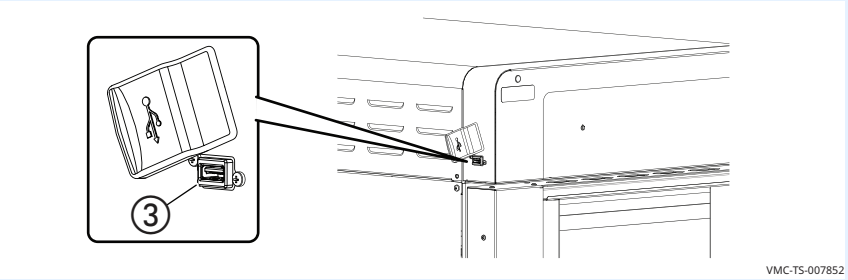
You will need a USB drive.

Background

HACCP data provides automated record keeping, set-point validation, recipes used, dates and times. The data is stored until the information is downloaded. Once downloaded, the information is removed from the oven's memory. Best practice would be to download the information every 30 days to a USB drive. The file format is plain text file (.csv). The file can be viewed in Microsoft® Excel.

Procedure

To download HACCP data, do the following.

Step	Action
1.	**Touch** the menu icon ①. The menu screen displays. 
2.	**Touch** the HACCP data icon ②. The HACCP data screen displays. 
3.	**Plug** the USB drive ③ into the port. 

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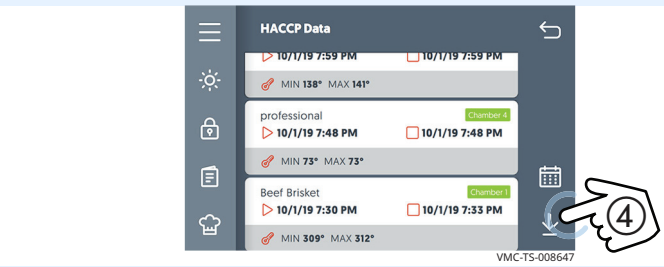
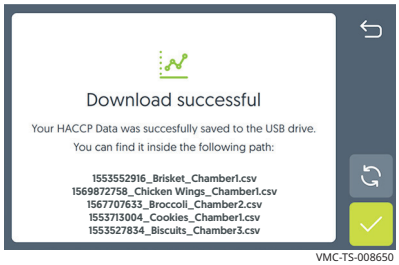
4. **Touch** the download icon ④.



Loading the data

The oven downloads the data onto the USB drive. When the process is complete, the download successful screen displays. **Touch** the check mark to return to the menu screen. **Remove** the USB drive.



Result

The HACCP data has now been downloaded.

Maintenance Schedule

Requirements

- See topic *How to Clean the Oven*.
- Make sure the oven is cooled down and off—inside of chamber 140°F (60°C) or less.

Daily

For daily maintenance, do the following.

- **Remove** any spills with disposable paper wipes or a damp cloth.
- **Wipe** the outside of the oven with a damp cloth.
- **Check** the screen for cracking or peeling. Contact Technical Service if needed.

Weekly

For weekly maintenance, do the following.

- **Clean** the entire oven. **Make sure** to use a non-abrasive nylon scrub pad.
- Do not spray the cleaner directly into the fan openings located in the rear of the oven.

Monthly

For monthly maintenance, do the following.

- **Inspect** and clean the cooling fan filters.
- **Inspect** and clean the chamber filters (if equipped).

Yearly

For yearly maintenance, do the following.

> **NOTE:** Must be performed by a qualified professional.

- **Check and tighten** all wire connections.
- **Inspect** the heater flange area for grease leakage.
- **Inspect** the motor flange area for grease leakage.
- **Check and tighten** all display, interface and control board connections.
- **Check and tighten** the door hinges.
- **Inspect** the inner and outer door window panes for cracking or chipping.
- **Test** each chamber fan for correct operation.
- **Test** each chamber heater for correct operation.
- **Test** the chamber lights.
- **Record** the software versions and update if necessary.
- **Inspect** the door gaskets for correct shape and seal.
- **Record** the amp draw of all elements on the service screen individually.
- **Record** the incoming supply line voltage.

How to Clean the Oven

Before you begin

WARNING: Electric shock hazard.

Set the main disconnect switch to the OFF position to remove electric power from the appliance.

CAUTION: Burn hazard.

Allow the oven, utensils, and racks to cool before cleaning.

CAUTION: Corrosive materials hazard.

Wear eye protection and hand protection when cleaning.

NOTICE

Using improper cleaning procedures will damage the catalyst and void the warranty.

Only use spray cleaner when the electric power is completely removed from the oven.

Do not spray water or cleaning solution on the catalyst.

Do not spray cleaner into the oven while the recirculation blower is running.

Do not use steel pads, wire brushes, or scrapers when cleaning.

Daily cleaning procedure

To clean the oven daily, do the following.

Step	Action
1.	**Make sure** the oven is turned off and cool—chambers are less than 140°F (60°C).
2.	**Remove** any spills with disposable paper wipes or a damp cloth.
3.	**Wipe** the outside of the oven with a damp cloth.
4.	**Wipe** the outside of the oven with a stainless steel cleaner.

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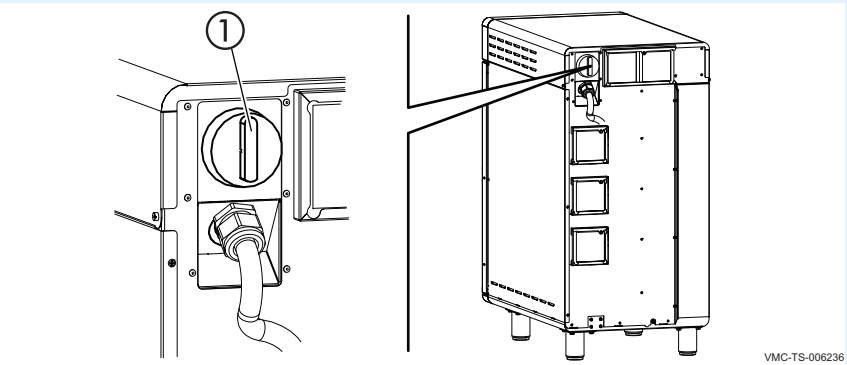
Weekly cleaning procedure

To clean the oven weekly, do the following.

Step	Action
1.	**Set** the main disconnect switch ① to the OFF position. **Make sure** the oven is cool—chambers are less than 140°F (60°C). 
2.	**Spray** the exterior areas of the oven with stainless steel polish. **NOTICE** Use only non-caustic cleaners. Do not spray directly into the fan openings on the rear of the oven. Do not use cleaners that contain sodium hydroxide (lye) or phosphorus.
3.	**Wipe** the exterior areas of the oven with a non-abrasive nylon scrub pad.
4.	**Spray** the interior areas of the oven with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner. Let the cleaner work for 3–5 minutes.
5.	**Wipe** the interior of the oven with a non-abrasive nylon scrub pad.
6.	**Clean** each side of the window pane with an all-purpose cleaner.
7.	**Set** the main disconnect switch ① to the ON position when complete.

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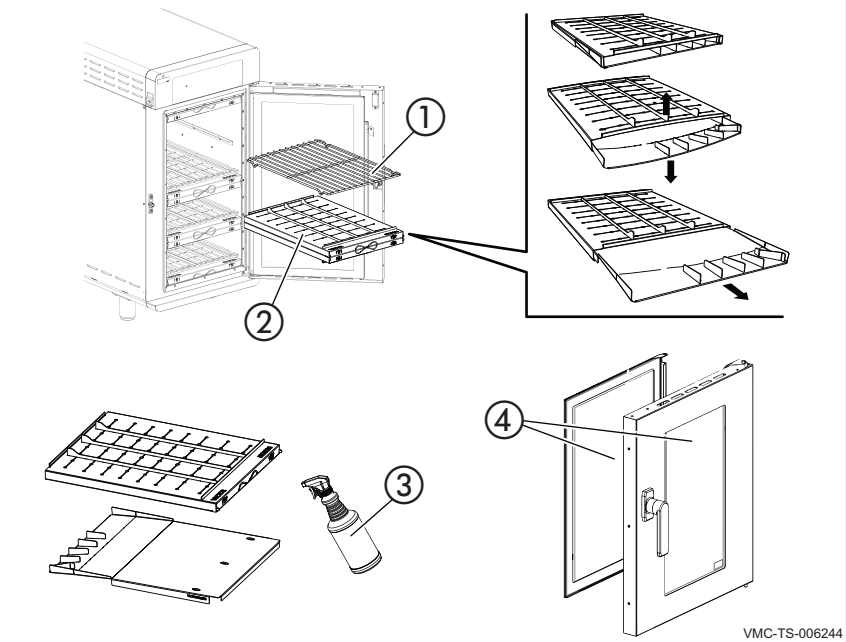
Monthly cleaning procedure

To clean the oven monthly, do the following.

Step	Action
1.	**Set** the main disconnect switch to the OFF position. **Make sure** the oven is cool—chambers are less than 140°F (60°C).
2.	**Remove** the cooking racks ① and jet plates ②. **CAUTION:** Personal injury hazard. Use hand protection when handling the jet plates. 
3.	**Separate** the jet plates. Flexing the jet plates outward can aid in separating the jet plates.
4.	**Spray** the jet plates with EcoLab Greaselift™ or Chemco Dirt Buster III™ ③ oven cleaner. Let the cleaner work for 3–5 minutes. Follow safety instructions on cleaner bottle.
5.	**Scrub** the jet plates with a non-abrasive nylon scrub pad. **Rinse** the jet plates with water.
6.	**Spray** a towel with EcoLab Greaselift™ or Chemco Dirt Buster III™ then wipe the inside of the oven. **Remove** any residue with a water-soaked towel.
7.	**Clean** the door glass ④ with Windex® or equivalent glass cleaner.

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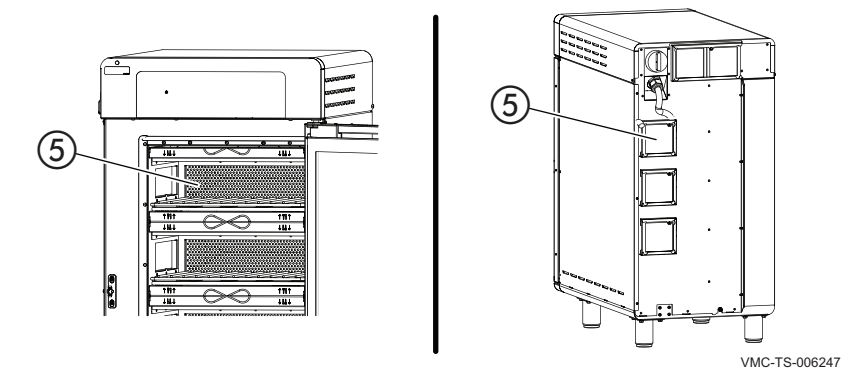
8. **Re-install** the jet plates and cooking racks.

> **NOTE:** Make sure the jet plates are installed correctly. The nozzles on the jet plates should be pointing towards the food.

Cleaning the filters (if equipped)

9. **Remove** the filters ⑤.



10. **Spray** the filters with a mild cleaner and rinse with hot water.

> **NOTE:** Replace the filters at least once a year.

11. **Re-install** the filters.

12. **Set** the main disconnect switch to the ON position when complete.

Result

The oven is now clean.

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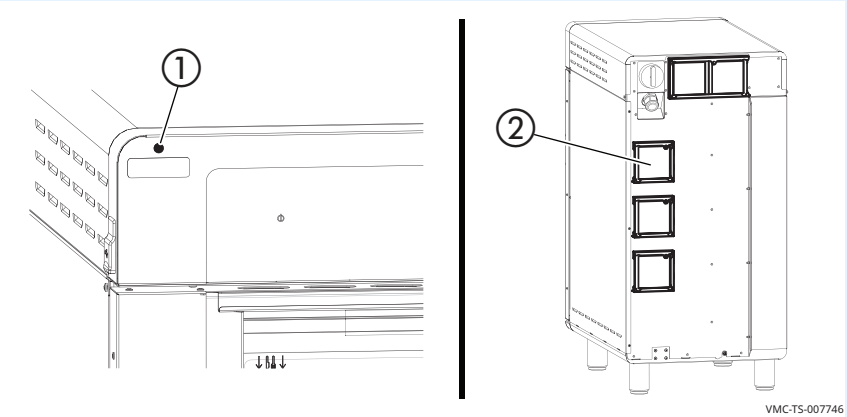
Error Codes

Code	Description	Parameters that trigger the error	Possible Cause(s)
3	Motor error	No cavity motor rotation detected for greater than 30 seconds.	1. Connection between Variable Frequency Drive (VFD) and control board 2. Connection between fan motor and VFD 3. Fan motor 4. VFD 5. Control board
10	Sensor short	Short circuit detected on sensor wires.	1. Sensor connection 2. Sensor 3. Control board
11	Sensor open	Cavity air sensor reading > 650°F (343°C).	1. Sensor connection 2. Sensor 3. Control board
31	Electronics over temperature	Control board temperature exceeds 158°F (70°C) and/or interface board temperature exceeds 184°F (84°C).	1. Cooling fan filters blocked or dirty 2. Cooling fan not operating 3. Installation clearance requirements not met
94	Interface Board - Control Board communication error	No signal transfer for more than 5 seconds between the interface board and the control board.	1. Connection of modbus cable 2. Modbus cable 3. Control board 4. Interface board
108	Bi-metal thermostat open	Open circuit detected across bi-metal switch.	1. Cooling fan filters blocked or dirty 2. Cooling fan not operating 3. Connection between bi-metal switch and control board 4. Installation clearance requirements not met 5. Bi-metal switch
109	High limit error **Note:** Contact an authorized Alto-Shaam service partner.	Open circuit detected across high limit switch.	1. Jet plate(s) improperly installed 2. Cavity fan not operating 3. Optional grease filters blocked with debris 4. Heat relay(s) stuck closed 5. Connection between high limit switch and control board 6. High limit switch

What to do if the Fan Indicator Light Illuminates

Procedure

If the fan indicator light ① illuminates, do the following.

Step	Action
1.	**Turn off** the oven and allow it to cool. **Remove** the filters ②. 
2.	**Clean** the filters in a dishwasher.
3.	**Re-install** the filters.
4.	**Resume** operation of the oven. **NOTE:** If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have it serviced by a qualified technician.

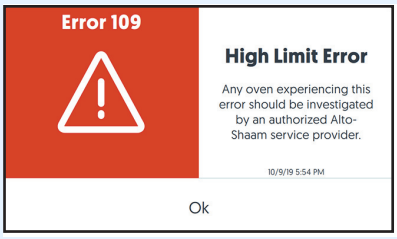
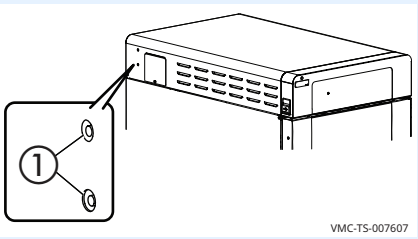
Result

The procedure is now complete.

What to do if the High Limit Screen Displays

Procedure

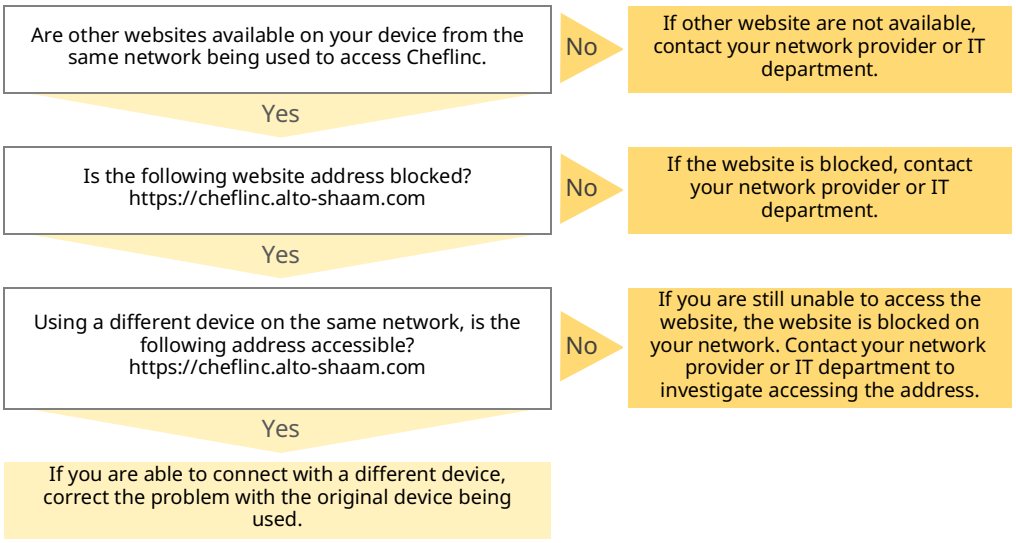
If the high limit screen displays, do the following.

Step	Action
1.	**Press and release** the high limit temperature reset button(s) ①.  
2.	**Resume** operation of the oven. **NOTE:** If the high limit screen continues to display, the appliance is malfunctioning. Turn off the appliance and have the oven serviced by a qualified technician.

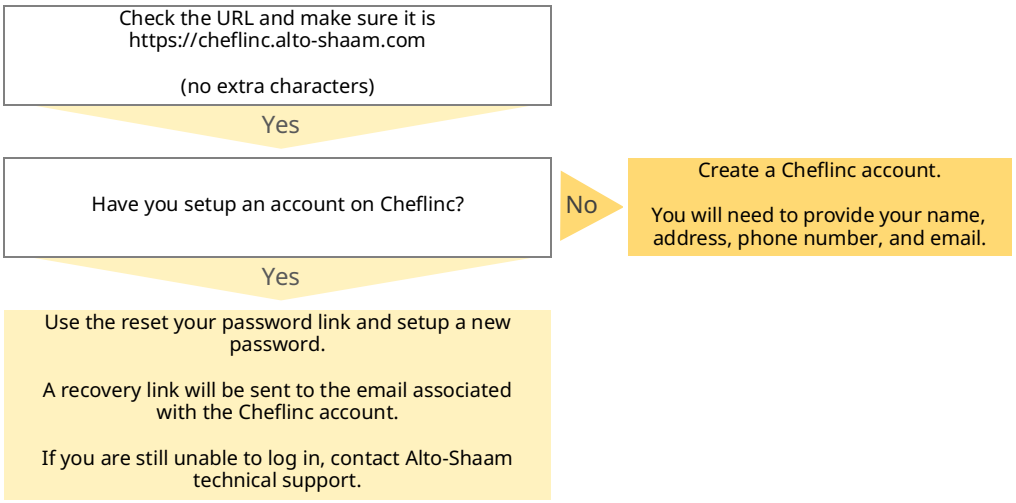
Result

The procedure is now complete.

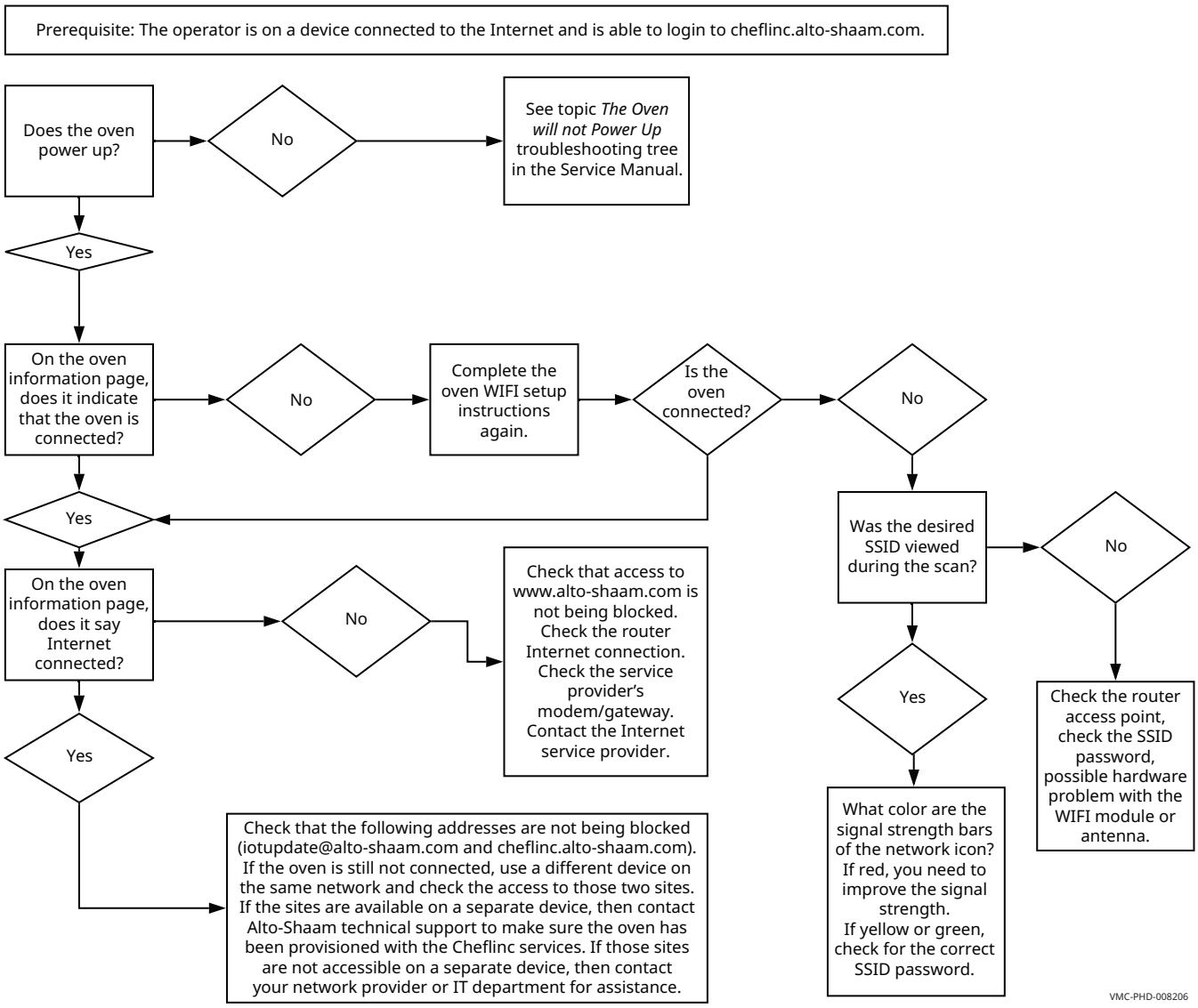
Cheflinc.alto-shaam.com is not Available on your Device



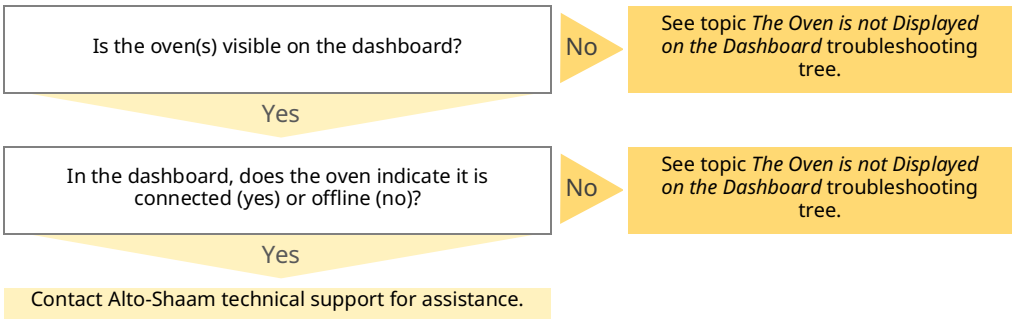
Cannot Connect to cheflinc.alto-shaam.com



The Oven is not Displayed on the Dashboard



Unable to Assign Recipes from the Dashboard to Ovens in the Field



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Notifications

FCC ID: N6C-SDPAC
IC ID: 4908A-SDPAC

NOTICE

Federal Communication Interference Statement (United States only)

This equipment has been tested and found to comply with the limits for a class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Re-orient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help

The antenna(s) used for this transmitter must be installed to provide a separation distance of at least 20 cm from all persons and must not be co-located or operating in conjunction with any other antenna or transmitter.

Canadian Department of Communications Industry Canada Notice (Canada only)

This Class B digital apparatus complies with Canadian ICES-003.

FCC Rules, Part 15 / Industry Canada

This device complies with Part 15 of FCC Rules and Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions:
(1) This device may not cause harmful interference, and
(2) This device must accept any interference, including interference that may cause undesired operation of this device.

This equipment complies with FCC/IC radiation exposure limits set forth for an uncontrolled environment and meets the FCC radio frequency (RF) Exposure Guidelines in Supplement C to OET65 and RSS-102 of the IC radio frequency (RF) Exposure rules. This equipment should be installed and operated keeping the radiator at least 20 cm or more away from a person's body.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

This radio transmitter (identify the device by certification number, or model number if Category II) has been approved by Industry Canada to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with this device.

For product available in the USA/Canada market, only channels 1–11 can be operated. Selection of other channels is not possible. If this device is to be operated in the 5.15~5.25GHz frequency range, it is restricted to indoor environments only.

Antenna: Proprietary

Antenna gain information: Embedded Antenna: 3.25dBi (2.4 GHz), 5.0dBi (5 GHz)

Frequency Tolerance: +/-20ppm

WARNING

The FCC / The Industry Canada regulations provide that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

	General Specifications
Chipset:	QCA9377-3, (Qualcomm Atheros)
Host Interface:	Wifi: SDIO v3.0; BT: High Speed UART
Operating Voltage:	3.30 VDC +/- 5%
Operating Temperature:	-20 to +70 degrees C
Dimensions:	18.0 x 13.0 x 2.2 mm (L x W x D)
Connector Type:	52-pin proprietary
Radio Specifications:	802.11b/g/n: 2.412–2.484 GHz;
	802.11a/n: 5.18–5.825 GHz
	BT: 2.402–2.480 GHz
Link Rates (1 stream):	IEEE 802.11b: 1–11 Mbps
	IEEE 802.11g: 6–54 Mbps
	IEEE 802.11a: 6–54 Mbps
	IEEE 802.11n HT20: 6.5–65.0 Mbps
	IEEE 802.11n HT40: 13.5–135.0 Mbps
	IEEE 802.11ac VHT20: 6.5–78.0 Mbps I
	EEE 802.11ac VHT40: 13.5–180.0 Mbps
	IEEE 802.11ac VHT80: 29.3–390.0 Mbps
Modulation Modes:	OFDM (256QAM, 64QAM, 16QAM, QPSK, BPSK), DSSS (CCK, DQPSK, DBPSK), GFSK (1Mbps), π/4 DQPSK (2Mbps), 8DQPSK (3Mbps)
Hardware Encryption:	WEP, WPA/WPA2 (TKIP/AES-CCMP), WAPI
Quality of Service (QoS):	WMM, WMM-PS, 802.11e

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Warranty

Introduction

Alto-Shaam, Inc. warrants to the original purchaser only, that any original part found to be defective in material or workmanship will be replaced with a new or rebuilt part at Alto-Shaam's option, subject to provisions hereinafter stated.

Warranty Period

The original parts warranty period is as follows:

- For all other original parts, one (1) year from the date of installation of appliance or fifteen (15) months from the shipping date, whichever occurs first.
- The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.
- Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.
- For the refrigeration compressor, if installed, the warranty period is five (5) years from the date of original installation of the appliance.
- For heating elements on Halo Heat® Cook and Hold ovens, the warranty period is for as long as the original owner owns the oven. This warranty period applies to units sold after 2/1/2009 and excludes holding-only ovens.
- To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

Exclusions

This warranty does not apply to:

- Calibration.
- Replacement of light bulbs, rubber gaskets, grease filters, air filters, racks, jet plates, and/or the replacement of glass due to damage of any kind.
- Equipment damage caused by accident, shipping, improper installation or alteration.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
- Equipment damage caused by use of any cleaning agents other than those recommended by Alto-Shaam, including but not limited to damage due to chlorine or other harmful chemicals.
- Any losses or damage resulting from malfunction, including loss of food product, revenue, or consequential or incidental damages of any kind.
- Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, unauthorized removal of any parts including legs, or unauthorized addition of any parts.

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- Equipment damage incurred as a direct result of poor water quality*, inadequate maintenance of steam generators and/or surfaces affected by water. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
- Equipment damage incurred as a result of not following the required maintenance schedule published in the manuals for the equipment.

Conclusion

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

**Refer to the product spec sheet for water quality standards.*

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