

Vector® H Series Multi-Cook Oven

UL-Listed

ALTO-SHAAM

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

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

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

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

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

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

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

ISO 9001:2015-certified



VMC-H4 VMC-H3 VMC-H2

Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-listed ventless catalytic converter
- Double-pane glass door
- One (1) wire stainless steel rack and two (2) jet plates per cooking chamber
- 4" (102mm) adjustable legs
- Cord and plug on 208-240V models (except Canada)



- 2** VMC-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]
- 3** VMC-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]
- 4** VMC-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]
- 2** VMC-H2H: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" [2 GN 1/1 pans - 530mm x 325mm x 100mm] or 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]
- 3** VMC-H3H: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" [3 GN 1/1 pans—530mm x 325mm x 100mm] or 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]
- 4** VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 100mm] or 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]

Configurations (select one)

Models

These models accommodate a half-size sheet pan

- VMC-H2 VMC-H3
 VMC-H4

These models accommodate a full-size hotel pan

- VMC-H2H VMC-H3H
 VMC-H4H

Control

- Deluxe Simple

Door swing

- Right hinged Left hinged

Electrical

VMC-H2/H2H

- 208–240V, 1PH, with cord and plug
 208–240V, 1PH, no cord, no plug (Canada)
 220–240V, 1PH, no cord, no plug
 380–415V, 3PH, no cord, no plug

VMC-H3/H3H

- 208–240V, 1PH, with cord and plug
 208–240V, 1PH, no cord, no plug (Canada)
 208–240V, 3PH, with cord and plug
 208–240V, 3PH, no cord, no plug (Canada)
 220–240V, 1PH, no cord, no plug
 380–415V, 3PH, no cord, no plug

VMC-H4/H4H

- 208–240V, 3PH, with cord and plug
 208–240V, 3PH, no cord, no plug (Canada)
 380–415V, 3PH, no cord, no plug

Accessories (select all that apply)

Casters and legs

- 3" (76mm) casters, set of four (4) (5027946)

Cookware

- Jet plate assembly, half-size sheet pan (5025235)
 Jet plate assembly, hotel pan (5025236)
 Wire shelf, half-size sheet pan (SH-37662)
 Wire shelf, hotel pan (SH-39077)
 Wire shelf, hotel pan w/pan holder (SH-39543)
 Fry basket (BS-46316)
 Fry basket 12" x 20" (325mm x 529mm) (BS-26730)
 (Available for HxH models only)

Cleaning

- EcoLab® Greaselift®, case of six (6) bottles (CE-39136)
 ChemCo Dirt Buster III, case of six (6) bottles (CE-39137)

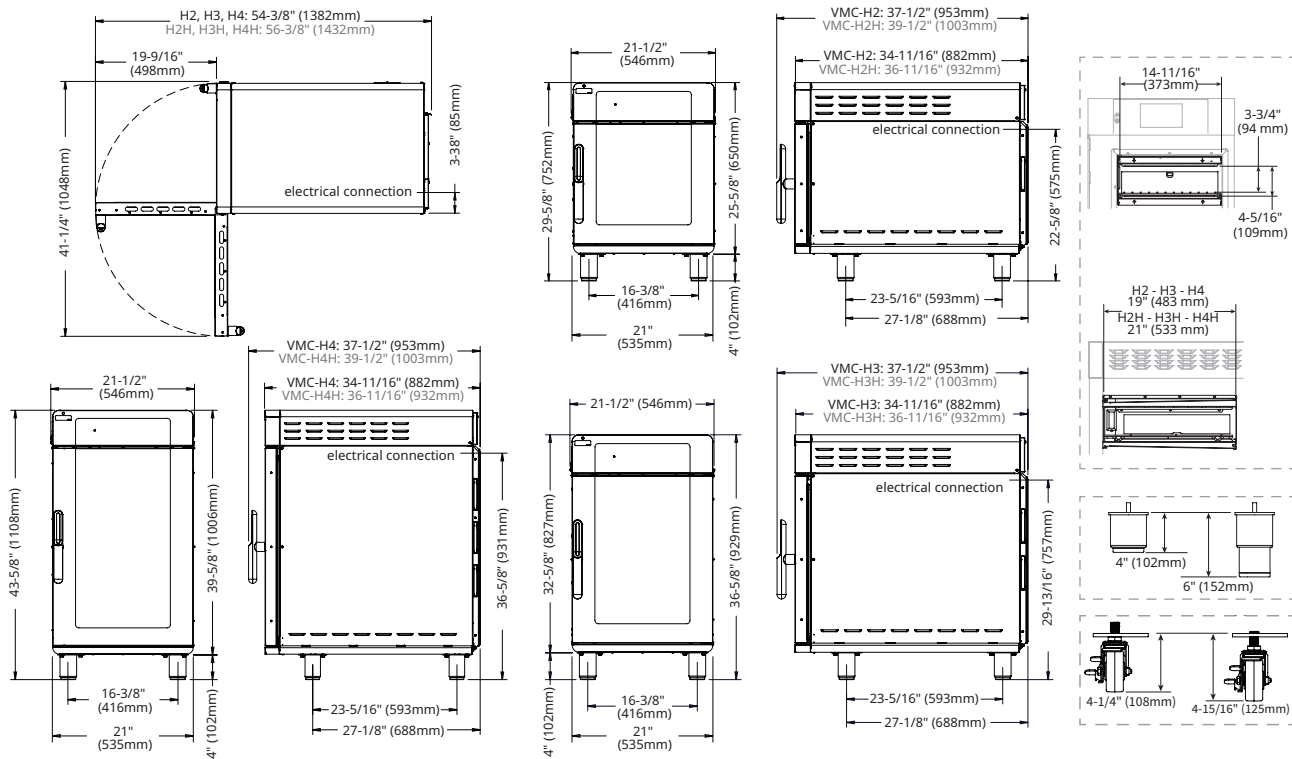
Grease filters

- Internal chamber filters—order one (1) kit per chamber (5027119)



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Specification



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	29-5/8" x 21-1/2" x 37-1/2" [752mm x 546mm x 953mm]	14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]	209 lb [95 kg]
VMC-H2H	29-5/8" x 21-1/2" x 39-1/2" [752mm x 546mm x 1003mm]	14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]	213 lb [97 kg]
VMC-H3	36-5/8" x 21-1/2" x 37-1/2" [929mm x 546mm x 953mm]	21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]	272 lb [123 kg]
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	278 lb [126 kg]
VMC-H4	43-5/8" x 21-1/2" x 37-1/2" [1108mm x 546mm x 953mm]	28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]	341 lb [155 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	348 lb [158 kg]

Chamber Height: 4-5/16" [109mm]

Model	Ship Dimensions (L x W x H)*	Ship Weight*
VMC-H2/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	291 lb [132 kg]
VMC-H3/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	375 lb [170 kg]
VMC-H4/H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	425 lb [193 kg]

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

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Top: 2" [51mm]
 Left: 2" [51mm]
 Right: 2" [51mm]
 Front: 2" [51mm]
 Back: 2" [51mm]

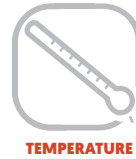


- The oven must be installed level.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Oven not intended for built-in installation.



Heat of rejection

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56



Maximum temperature: 525°F [274°C]

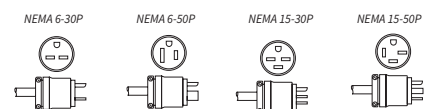


VMC-H2/VMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker [A]	kW	Plug Configuration**	Certification
208-240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30	 ANS/NSF 4
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	
220-240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	 IP X4
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	
380-415V	380	3	50/60	—	1.5	12	16	5.4	No cord, no plug	 IP X4
	415	3	50/60	—	1.5	13	16	6.4	No cord, no plug	
VMC-H3/VMC-H3H										
208-240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	 ANS/NSF 4
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	
208-240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P	 ANS/NSF 4
	240	3	60	10	—	25	30	10.3	NEMA 15-30P	
220-240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug	 IP X4
	240	1	50/60	6	10	41	63	9.6	No cord, no plug	
380-415V	380	3	50/60	—	1.5	12	16	8.1	No cord, no plug	 IP X4
	415	3	50/60	—	1.5	13	16	9.6	No cord, no plug	
VMC-H4/VMC-H4H										
208-240V	208	3	60	6	—	33	40	10.6	NEMA 15-50P	 ANS/NSF 4
	240	3	60	6	—	38	40	13.9	NEMA 15-50P	
380-415V	380	3	50/60	—	4	23	32	10.8	No cord, no plug	 IP X4
	415	3	50/60	—	4	25	32	12.7	No cord, no plug	

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

* For use on individual branch circuit only.

** No cord, no plug, in Canada.

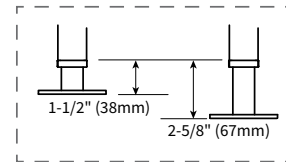
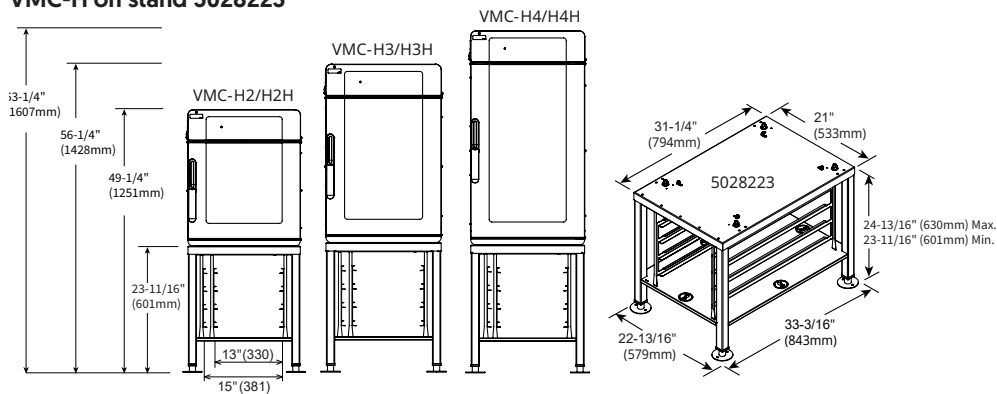


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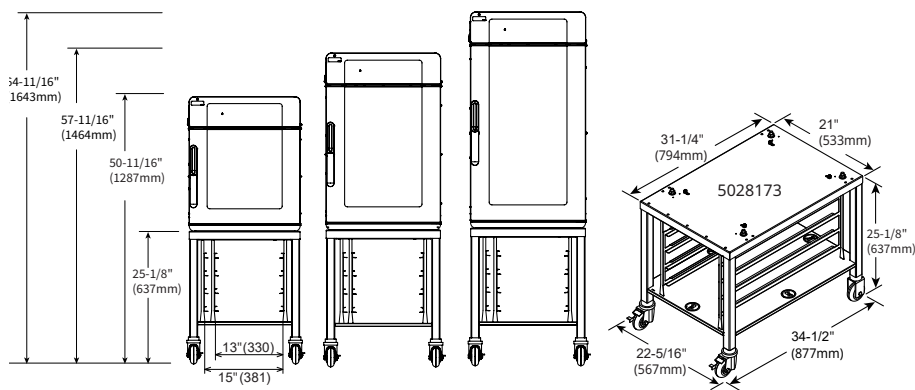
Stacked Configurations and Stands

VMC-H on stand 5028223

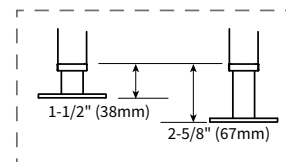
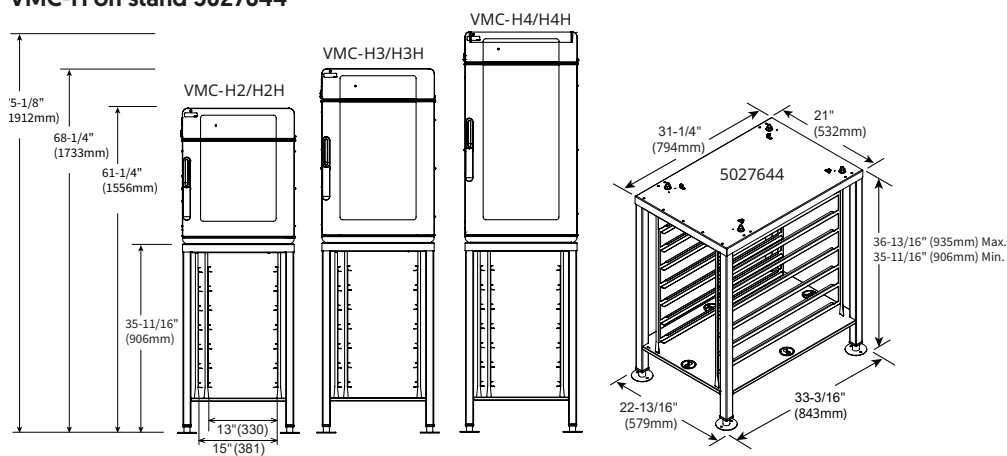


Dimensions shown are with adjustable feet at minimum height.

VMC-H on stand 5028173



VMC-H on stand 5027644



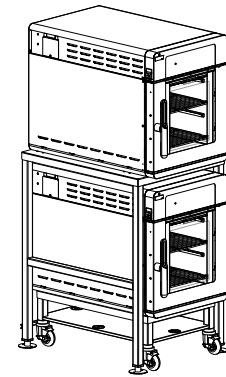
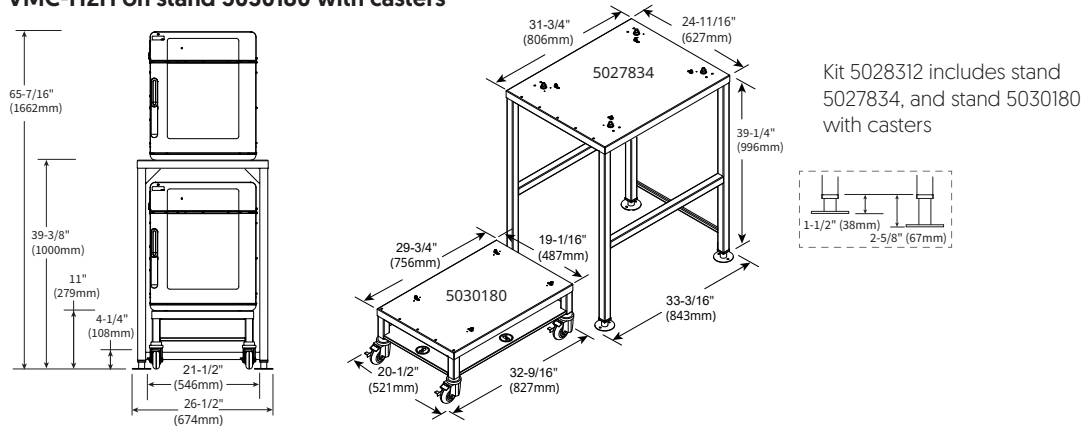
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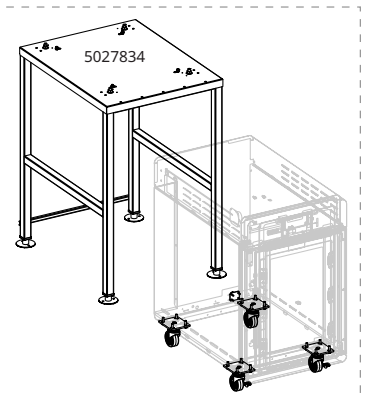
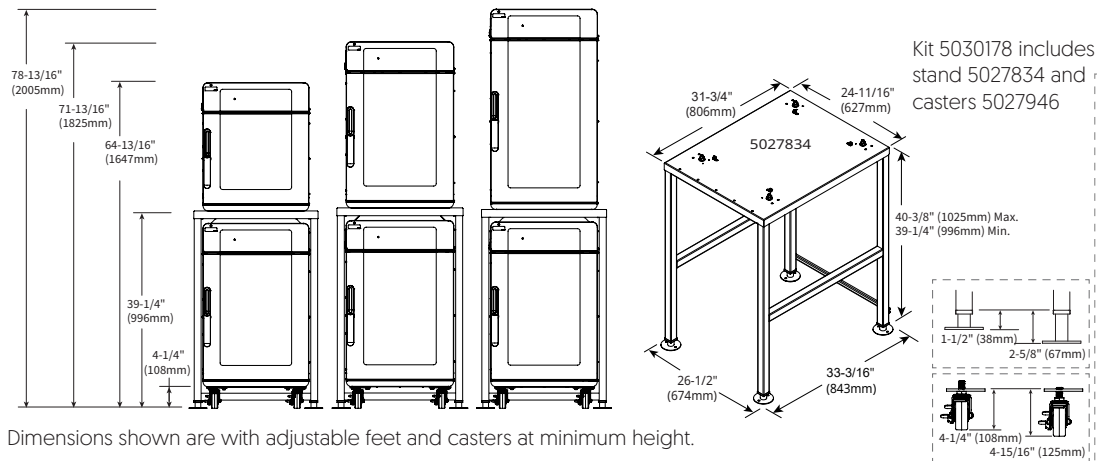
Stacked Configurations and Stands

VMC-H2 on stand 5027834 over VMC-H2 or VMC-H2H on stand 5030180 with casters



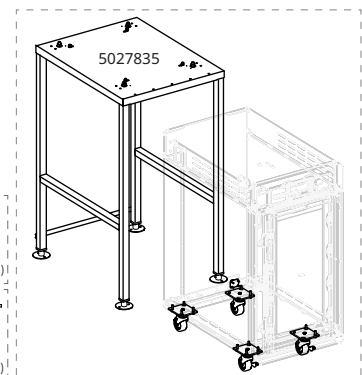
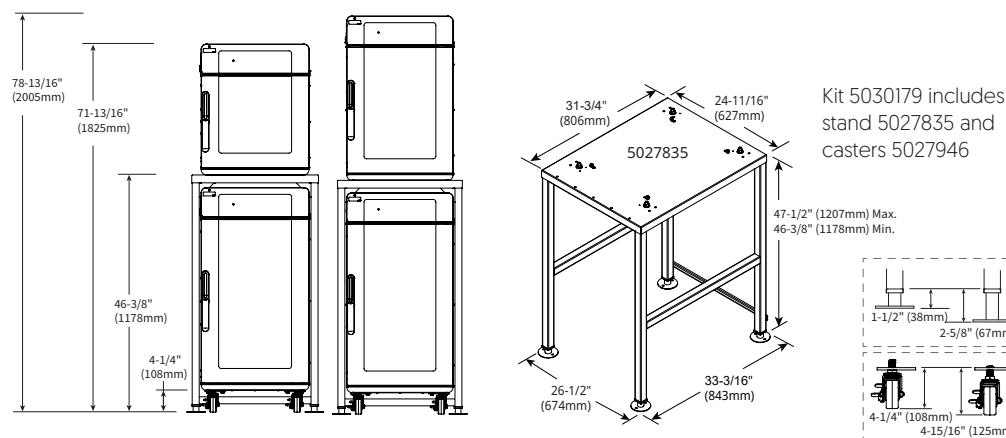
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VMC-H on stand 5027834 over VMC-H3 or VMC-H3H with casters



Dimensions shown are with adjustable feet and casters at minimum height.

VMC-H2, VMC-H2H, VMC-H3, or VMC-H3H on stand 5027835 over VMC-H4 or VMC-H4H (a VMC-H4 or VMC-H4H cannot be stacked on top of this stand)



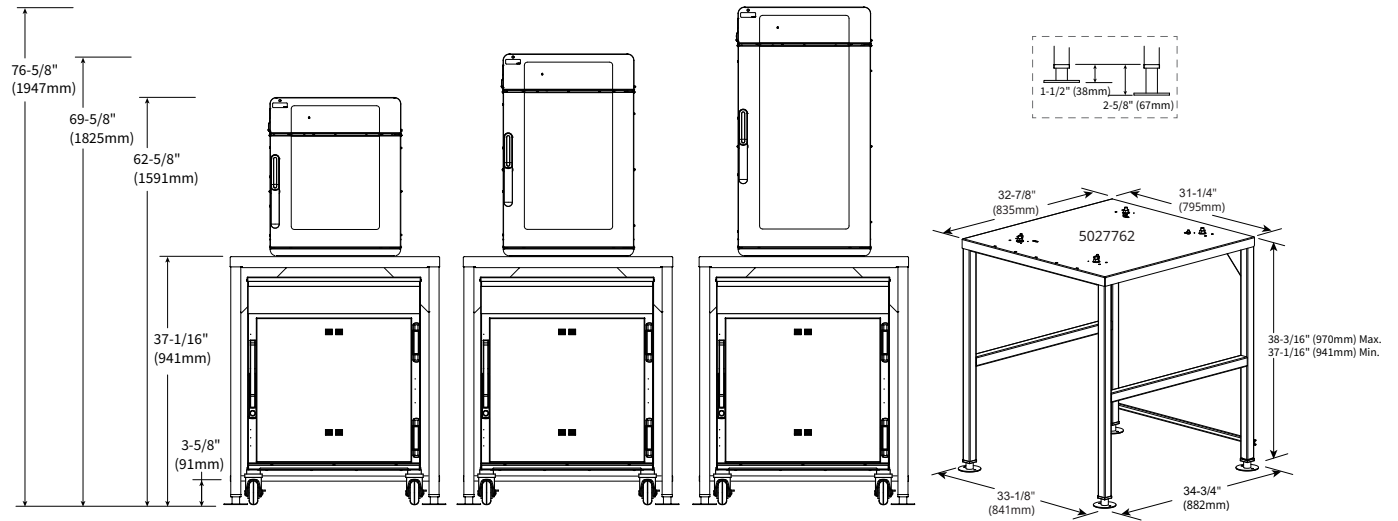
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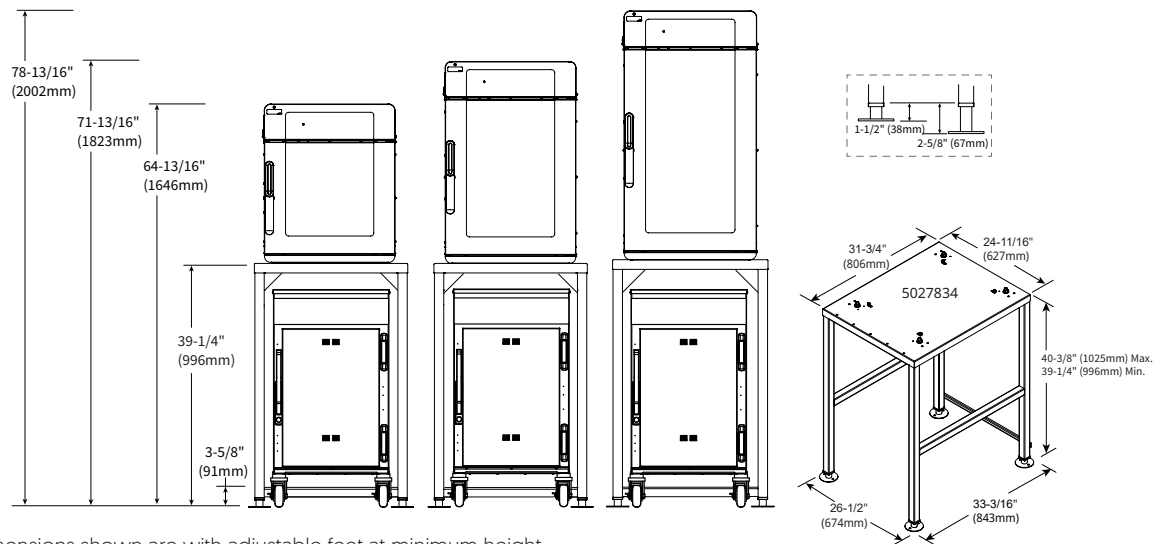
Stacked Configurations and Stands

VMC-H on stand 5027762 over 750-S, 750-TH/II, 750-TH/III, or 767-SK/III*



Dimensions shown are with adjustable feet at minimum height.
*Smoker models must be under a hood.

VMC-H on stand 5027834 over 500-S, 500-TH/II, or 500-TH/III



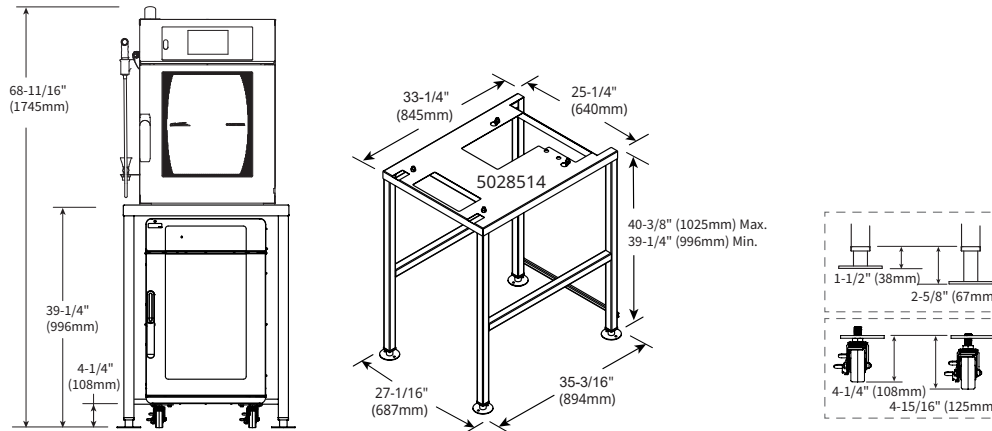
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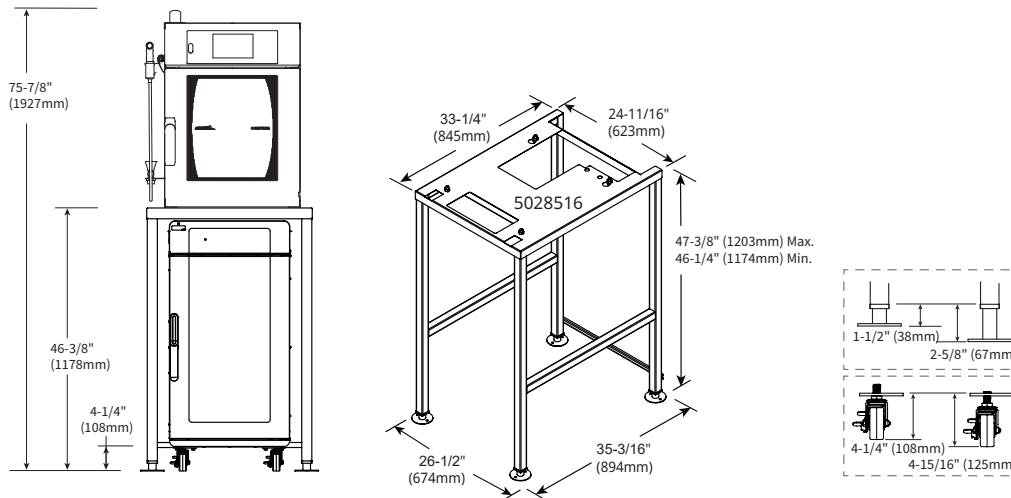
Alternative Stacked Configurations and Stands

CTX4-10 on stand 5028514 over VMC-H3 or VMC-H3H



Dimensions shown are with adjustable feet and casters at minimum height.

CTX4-10 on stand 5028516 over VMC-H4 or VMC-H4H



Dimensions shown are with adjustable feet and casters at minimum height.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com