

Combi-Vector® F Stacked

Combi CTP6-10 or CTC6-10 over VMC-F3 or VMC-F4



Kit 5031716

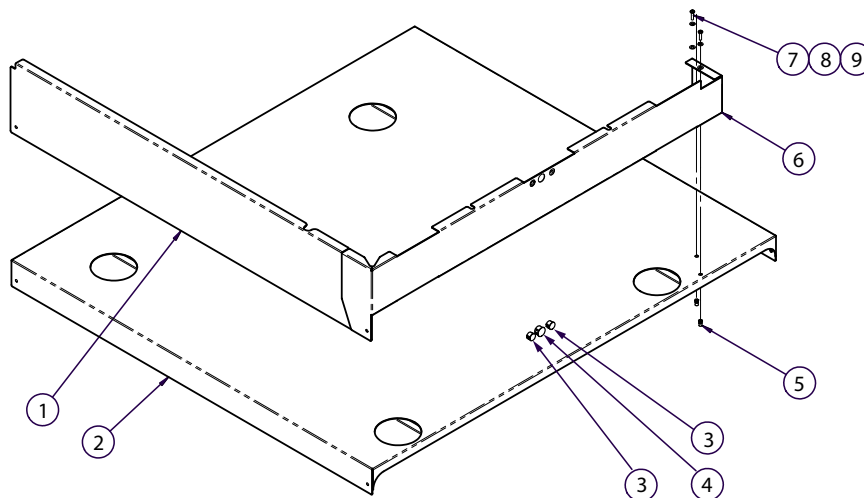
Kit 5031716 allows for a one-of-a-kind stacking combination of a CTP6-10 or CTC6-10 CombiTherm® oven over a VMC-F3 or VMC-F4 Vector® Multi-Cook Oven. Maximize food production and efficiency while minimizing required hood space. Create up to four or five distinct and separate cooking chambers within a single footprint with less water and plumbing required. This configuration features the CombiTherm steam/convection technology and Vector Multi-Cook Oven's Structured Air Technology® for unmatched production and superior food quality. Achieve a variety of advanced cooking applications with the ability to steam, poach, roast, bake, grill, braise, finish, and more in one single vertical cooking solution.



CTP6-10 over VMC-F3



CTC6-10 over VMC-F3



Contents of Kit 5031716

ITEM	PART NUMBER	DESCRIPTION	QTY.
1	1027873	SKIRT, SIDE, VECTOR	1
2	5031715	COVER, STACKING ASSEMBLY	1
3	PG-3344	1/2" HOLE PLUG	2
4	PG-25536	5/8" HOLE PLUG	1
5	NU-26866	NUT, HEX INSERT M4	2
6	1034721	SKIRT, FRONT, VECTOR	1
7	SC-38240	SCREW, M4 X 0.7 X 16MM PAN	2
8	WS-22301	WASHER, M5 SPLIT LOCK, S/S	2
9	WS-22295	WASHER, FLAT M5 S/S	2

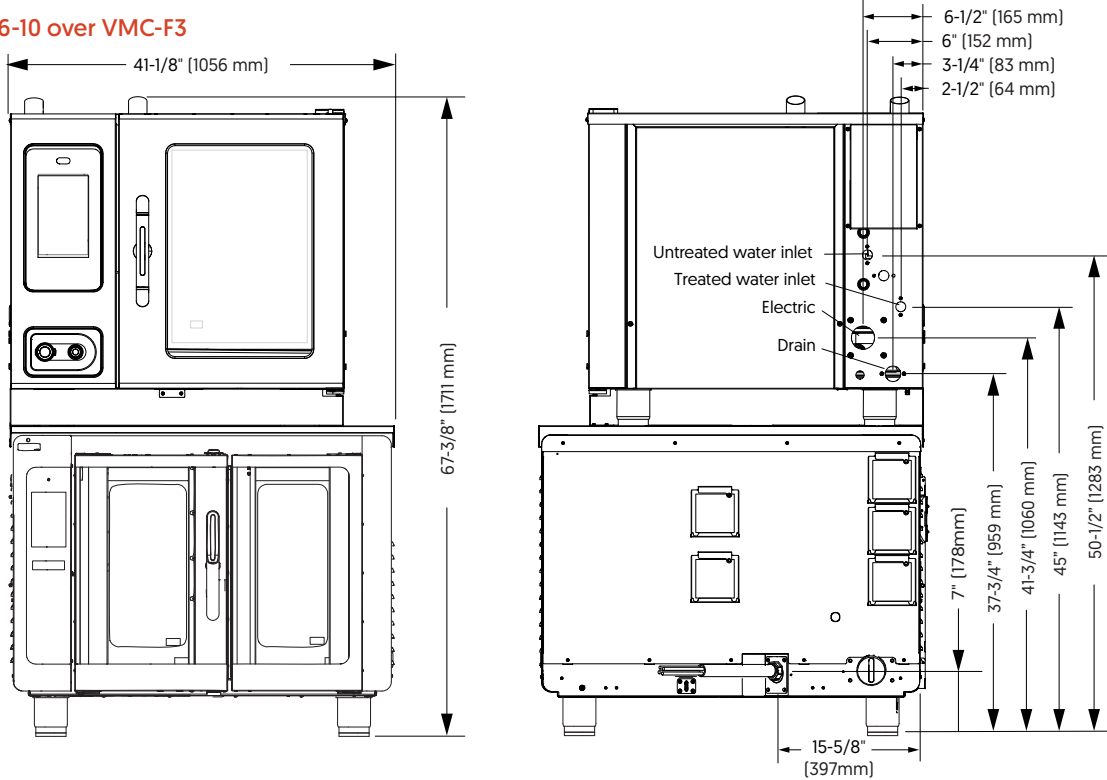


Dimensions

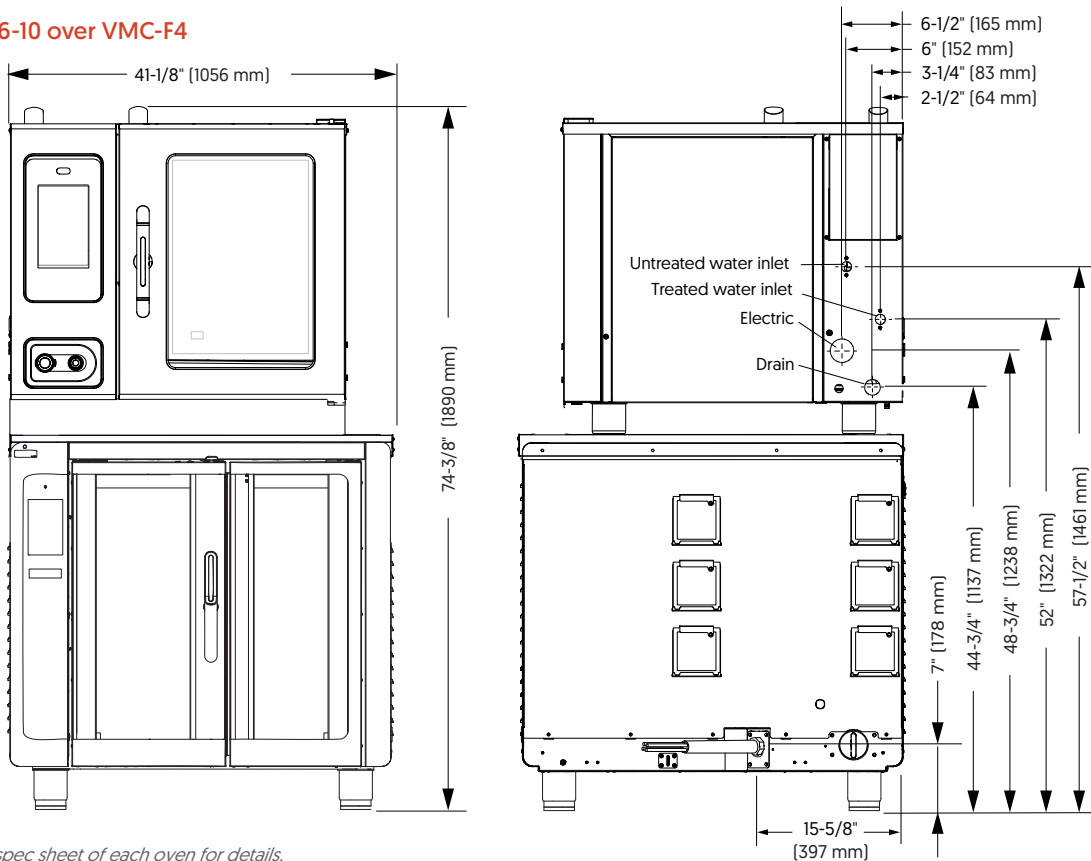
Stacked Ovens



CTP6-10 or CTC6-10 over VMC-F3



CTP6-10 or CTC6-10 over VMC-F4



Refer to the individual spec sheet of each oven for details.

CONTACT US

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