

# Combi-Vector® F Stacked

## Combi CTP7-20 or CTC7-20 over VMC-F3 or VMC-F4 Kit 5031719

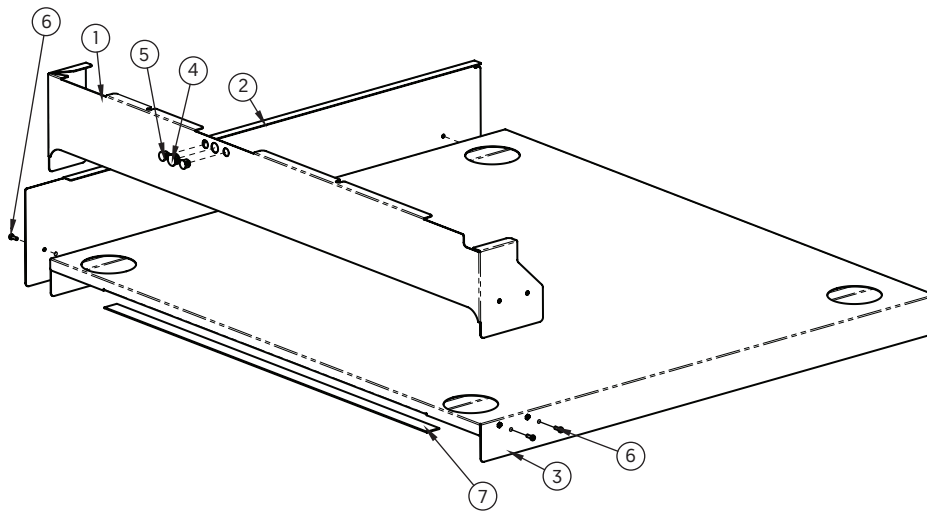


Kit 5031719 allows for a one-of-a-kind stacking combination of a CTP7-20 or CTC7-20 CombiTherm® oven over a VMC-F3 or VMC-F4 Vector® Multi-Cook Oven. Maximize food production and efficiency while minimizing required hood space. Create up to four or five distinct and separate cooking chambers within a single footprint with less water and plumbing required. This configuration features the CombiTherm oven's 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.

The Vector units in this configuration are available with optional seismic feet [order kit 5017128—includes four seismic feet].



CTP7-20 over VMC-F3 shown



### Contents of Kit 5031719

ITEM	PART NUMBER	DESCRIPTION	QTY.
1	1034716	STACKING, FRONT SKIRT	1
2	1034717	STACKING, LEFT SKIRT	1
3	5031759	COVER, STACKING, WELDMENT	1
4	PG-25536	5/8" HOLE PLUG	1
5	PG-3344	1/2" HOLE PLUG	2
6	SC-37702	SCREW, M4 X 12MM SEMS	4
7	TA-37218	TAPE, 1.00" X 0.062" THK, 30.5" L	1



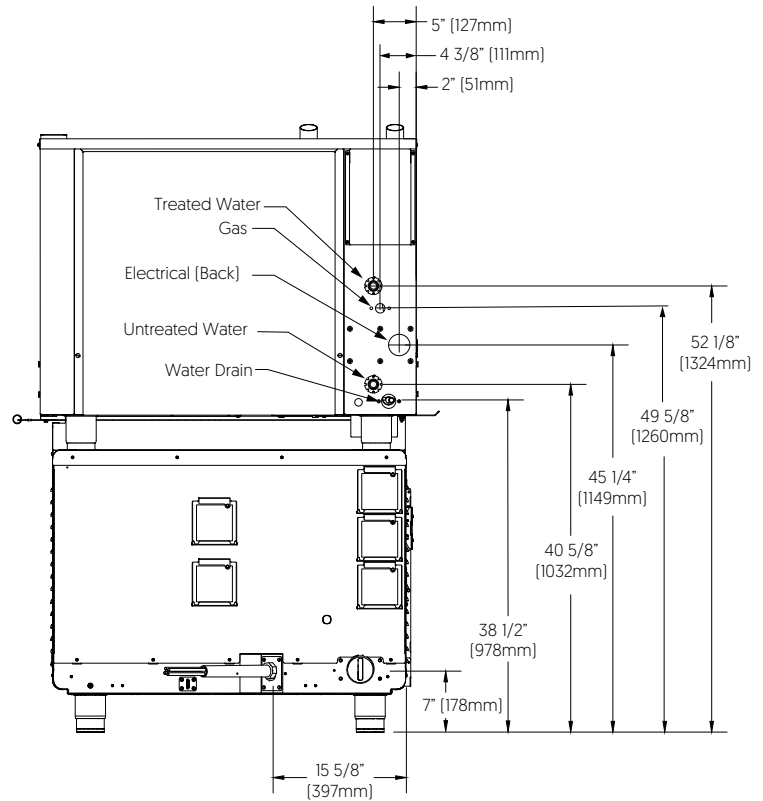
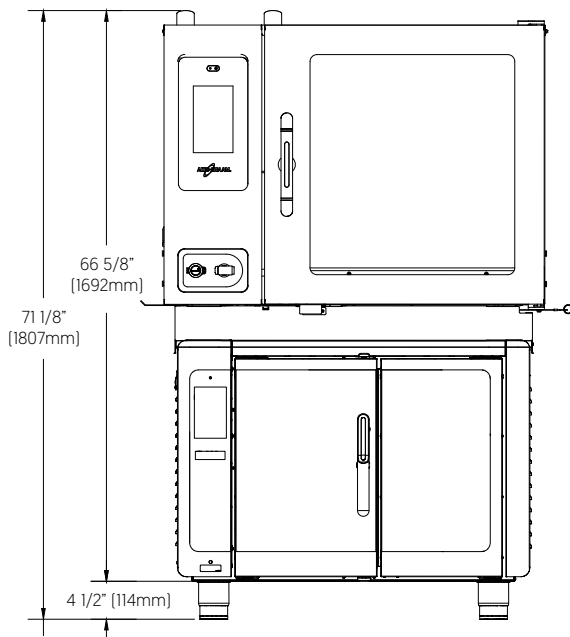
# Dimensions

## Stacked Ovens

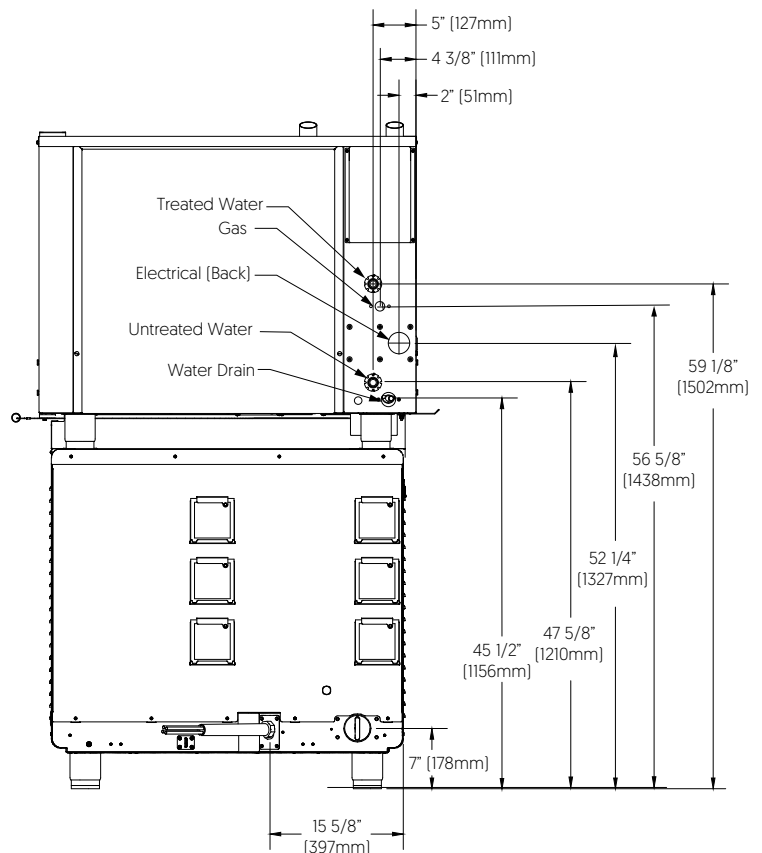
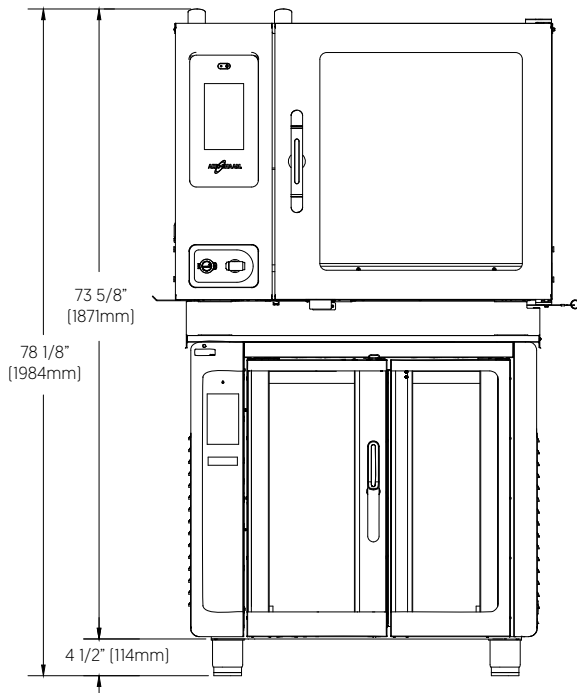


### DIMENSIONS

#### CTP7-20 or CTC-7-20 over VMC-3F



#### CTP7-20 or CTC-7-20 over VMC-4F



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

### CONTACT US

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