

Vector® Wide Series Multi-Cook Oven

UL-Listed

ALTO-SHAAM

Providing an unmatched volume and variety of food, 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 three 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, 23" [584mm] footprint and ventless, waterless operation.

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

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

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified



VMC-H3HW
Shown with Deluxe control and optional casters



VMC-H2HW
Shown with Simple control

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]



CAPACITY

- 2** VMC-H2HW: 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-H3HW: 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]



TEMPERATURE

Maximum temperature: 525°F [274°C]

Configurations [select one]

Models [accommodate hotel pans]

- VMC-H2HW VMC-H3HW

Control

- Deluxe Simple
 Ethernet option [5030518]

Door swing

- Right hinged Left hinged

Electrical

VMC-H2HW

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]

VMC-H3HW

208–240V, 3PH, with cord and plug
208–240V, 3PH, no cord, no plug [Canada]

Accessories [select all that apply]

Refer to accessories brochure

Casters and legs

3" [76mm] casters, set of four [4] [5027946]

Cookware

Jet plate assembly, top [5030451]
Jet plate assembly, bottom [5029095]
Wire shelf, hotel pan [SH-46478]

Cleaning

Alto-Shaam® non-caustic cleaner, one [1] 32 oz. bottle [CE-46828]
Alto-Shaam® non-caustic cleaner, case of six [6] 32 oz. bottles [CE-46829]

Grease filters

Internal chamber filters—order one [1] kit per chamber [5033002]



COOKING APPLIANCE
WITH INTEGRAL SYSTEMS
FOR LIMITING THE EMISSION
OF GREASE LOADS IN AIR
1995

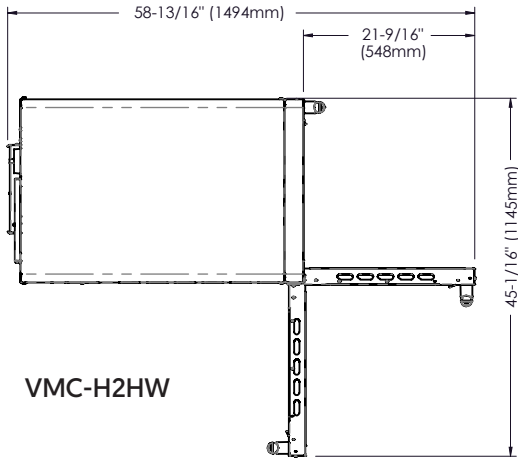


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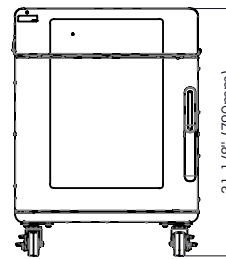
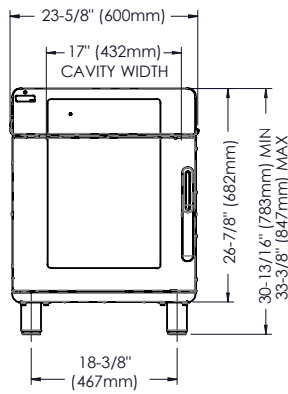
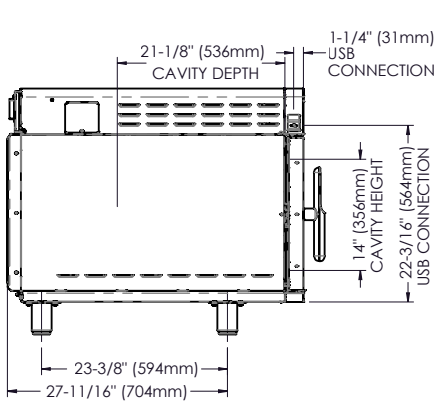
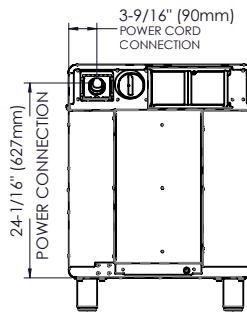
COA #5879

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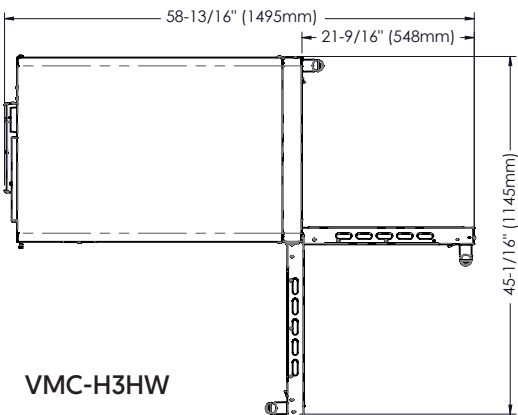
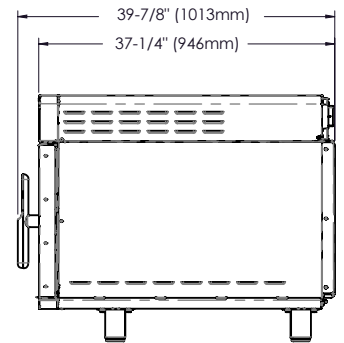
Specification



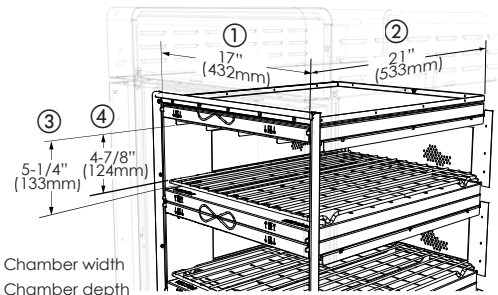
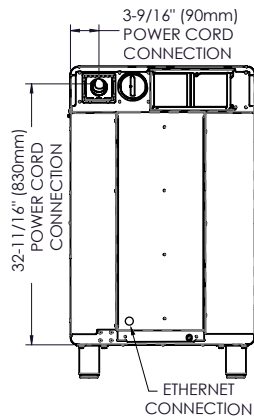
VMC-H2HW



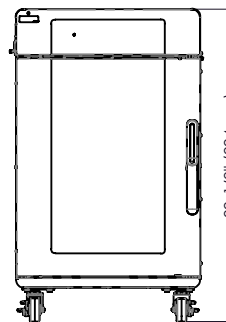
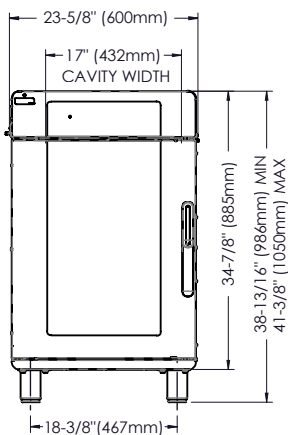
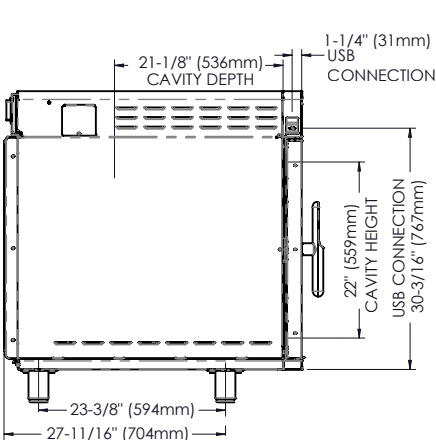
CASTER OPTION



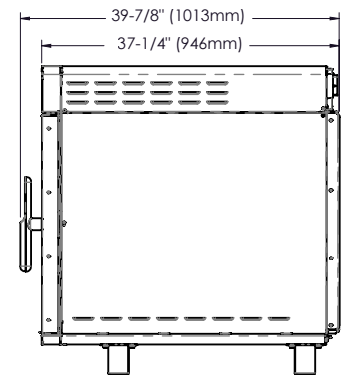
VMC-H3HW



- ① Chamber width
- ② Chamber depth
- ③ Chamber height
- ④ Chamber height with wire shelf



CASTER OPTION



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DIMENSIONS

Model	Exterior (H x W x D)	Net Weight	Chamber with wire shelf (H x W x D)
VMC-H2HW	30-13/16" x 23-5/8" x 39-7/8" (783mm x 600mm x 1013mm)	243 lb (110 kg)	4-7/8" x 17" x 21" (124mm x 432mm x 533mm)
VMC-H3HW	38-5/8" x 23-5/8" x 39-7/8" (986mm x 600mm x 1013mm)	312 lb (142 kg)	4-7/8" x 17" x 21" (124mm x 432mm x 533mm)
Model	Ship Dimensions (L x W x H)*	Ship Weight*	Chamber without wire shelf (H x W x D)
VMC-H2HW	48" x 30" x 57" (1219mm x 762mm x 1448mm)	320 lb (145 kg)	5-1/4" x 17" x 21" (133mm x 432mm x 533mm)
VMC-H3HW	48" x 30" x 57" (1219mm x 762mm x 1448mm)	389 lb (176 kg)	5-1/4" x 17" x 21" (133mm x 432mm x 533mm)

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



CLEARANCE

Top: 2" (51mm)*
 Left: 2" (51mm)
 Right: 2" (51mm)
 Front: 22" (559mm)
 Back: 2" (51mm)

* 18" (457mm) recommended for service access



CHECK FIRST

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



HEAT

Heat of rejection

		Heat Gain qs, BTU/hr	Heat Gain qs, kW
VMC-H2W	Hooded	812	0.24
VMC-H2W	Unhooded	1,160	0.34
VMC-H3W	Hooded	1,218	0.36
VMC-H3W	Unhooded	1,741	0.51



NOISE

Noise emissions

Without hood system, a maximum 72 dBA was measured at 3.3 ft (1 m) from unit; 3.3 ft (1 m) from floor



ELECTRIC

Model	V	Ph	Hz	Awg	IEC	A	Breaker (A)*	kW	Plug Configuration**	
VMC-H2HW	208-240V	208	1	60	8	—	33	50	6.9	NEMA 6-50P
		240	1	60	8	—	38	50	9.1	NEMA 6-50P
VMC-H3HW	208-240V	208	3	60	10	—	19	40	6.9	NEMA 15-30P
		240	3	60	10	—	22	40	9.1	NEMA 15-30P
VMC-H3HW	208-240V	208	3	60	8	—	29	50	10.5	NEMA 15-50P
		240	3	60	8	—	33	50	13.6	NEMA 15-50P

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

* For use on individual branch circuit only.

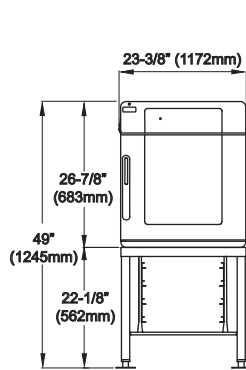
**No cord, no plug, in Canada.

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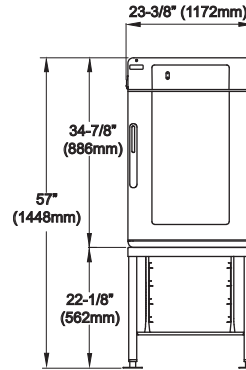


Stands

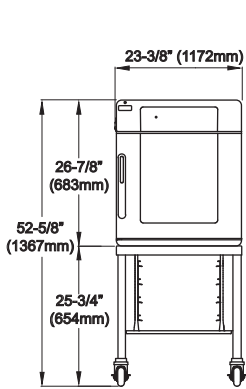
VMC-H2HW
on 5033305



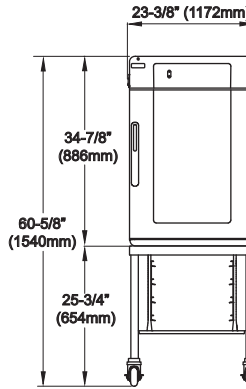
VMC-H3HW
on 5033305



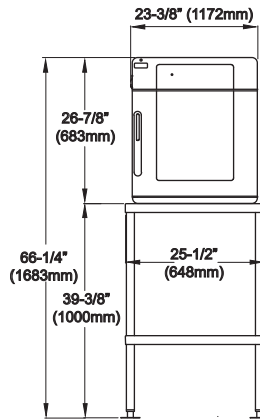
VMC-H2HW
on 5033308



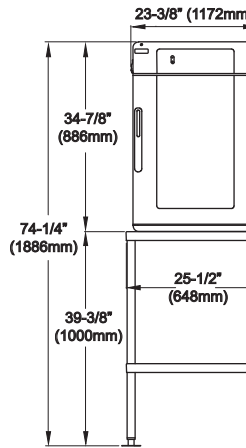
VMC-H3HW
on 5033308



VMC-H2HW
on 5033311

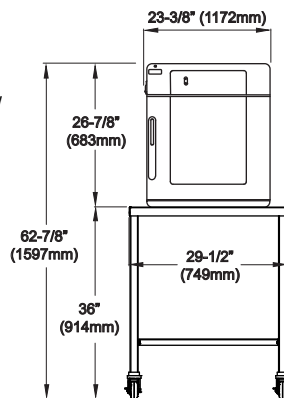


VMC-H3HW
on 5033311

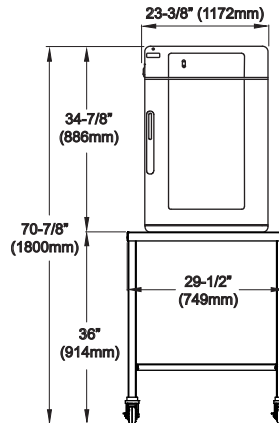


Stand 5033311 fits over 500-TH and 500-S.
For all configurations see Universal Stand Quick Guide QG-47687.

VMC-H2HW
on 5033384



VMC-H3HW
on 5033384



Stand 5033384 fits over 750-TH and 750-S.
For all configurations see Universal Stand Quick Guide QG-47687.

CONTACT US

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