

Operator's Manual

Vector[™] Multi-Cook Oven Simple Control

VMC-H2	VMC-H2H	VMC-H2HW
VMC-H3	VMC-H3H	VMC-H3HW
VMC-H4	VMC-H4H	



Structured Air Technology[®]



MN-46548-EN

REV.03 7/21

Manufacturer's Information

Copyright	© Copyright 7/21 by Alto-Shaam, Inc.		
	All rights reserved.		
	This manual or any portion thereof may not be reproduced or used in any manner whatsoever without the express written permission of Alto-Shaam, Inc.		
Trademarks	All trademarks referenced in this documentation are the property of their respective owners.		
Manufacturer	Alto-Shaam, Inc.		
	P.O. Box 450		
	W164 N9221 Water Street		
	Menomonee Falls, WI 53052		
Original instructions	The content in this manual is written in American English.		



Enjoy your Alto-Shaam Vector Oven!

Structured AirThe 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.

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

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.



This page is intentionally left blank.



Manufacturer's Information
Foreword3Enjoy your Alto-Shaam Vector Oven!3Extend Your Manufacturer's Warranty3Alto-Shaam 24/7 Emergency Repair Service3
Table of Contents5
Safety7The Meaning of Signal Words7Appliance Description and Intended Use8Safety Precautions9
Labels13Label Locations
Installation17Dimension Drawings.17How to Receive the Appliance.19How to Unpack the Oven.20Vector Pre-Installation Checklist.21Post-Installation Checklist.25How to Install the Oven (60 Hz Cord and Plug Models).27How to Install the Oven (60 Hz Models Without Cords or Plugs).30How to Install the Oven (50 Hz Models Without Cords or Plugs).30How to Install the Oven on a Stand
Operation51How to Turn On and Turn Off the Oven.51How to Set Preheat Temperatures.52How to Preheat the Oven.55How to Cook in Manual Mode.57How to Use the Dual Timers.59How to Cook with Programmed Recipes.62How to Cook with Linked Chambers.64How to Create and Edit Recipes.66How to Create and Edit Recipes Folders.68How to Load Recipes from a USB Drive.70How to Turn On and Turn Off the Chambers.74How to Enable Auto Cool.75



How to Enable Manual Mode, Linking, and Set Temp Function	, 77
How to Enable Auto Preheat	. 79
How to Change the Time and Date Settings	. 81
How to Change the Sound Settings	. 82
How to Change the Temperature Scale	. 83
How to Set the Cleaning Timer	. 84
How to View the Oven Logs	. 86
How to Adjust the Oven Light Duration	. 88
Maintenance	89
Maintenance Schedule	. 89
How to Clean the Oven	. 91
Troubleshooting	95
Error Messages	. 95
What to do if the Fan Indicator Light Illuminates	. 96
What to do if the High Limit Screen Displays	, 97
Warranty	99
Warranty	. 99
Declaration of Conformity	101



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 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.

	Ê		
5:30	60%	400°	VMC-TS-000271

 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	Obey these maintenance precautions when maintaining the appliance:			
precautions	 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			

Do not remove the top cover or side panels. There are no user-serviceable components inside.



ALTO-SHAAM.

SAFETY

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	Only use the appliance when:
appliance	 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 will void the warranty and relieve Alto-Shaam of all liability. Original manufacturer's replacement parts may be substituted; however, these parts must be of equal quality and specifications as those provided by Alto-Shaam.
	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



This page is intentionally left blank.



Label Locations









5		WARNING Hot surface
6	MADE IN U.S.A.	Made in U.S.A.
7	Image: Constraint of the second sec	WARNING Burn hazard Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.
8	EPOLINE EPOLINE EPOLINE EPOLINE EPOLINE EPOLINE EPOLINE EPOLINE EPOLINE	Security seal
9	Check fans Compruebe los ventiladores Vérifiez les ventilateurs LA-39033	Check fans
10	L1 LA-36443-L1	Line 1 supply terminal
11	L2 LA-36443-L2	Line 2 supply terminal
12	L3 LA-36443-L3	Line 3 supply terminal





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 between the carrier and the consignee. In such cases, the carrier is a be responsible for the safe delivery of the merchandise, unless negli- 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 been pro damage deductio	policy of Alto-Shaam to assist customers in collecting claims that have operly filed and actively pursued. Alto-Shaam cannot, however, file claims, assume the responsibilities for damage claims, or accept ons in payment for damage claims.		



How to Unpack the Oven

Before you begin	Make su An a the v V V V V V V V V V V V V V V V V V V V	appropriate lifting device and enough personnel to safely move and position 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) VMC-H2HW: 243 lb (110 kg) VMC-H2HW: 312 lb (142 kg) ting tools to remove the packaging.		
Unpack the oven	To unpa Step	ck the oven, do the following.		
	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:			
Тор:			
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:			



Electrical

Alto-Shaam oven ratings	Breaker:	Voltage:	Phase:	
The following fields must be co	mpleted by the so	ervice technician o	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:		1	1	

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:

ALTO-SHAAM.

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:



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:



Post-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	Dam	aged	Record any damage with details before or after uncrating, location of damage, etc. Take pictures.	
	Yes	No	uncrating, location of damage, etc. Take pictures	
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	
oven visual hispection (internal)	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.			



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: What is the connection type?	Wireless	Ethernet	
What color is the network icon?	Red Yellov	v 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)					
	VMC-H2HW: 243 lb (110 kg)					
	VMC-H3HW: 312 lb (142 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	Α	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	208 240 208	1 1 3	60 60 60	38 43 22	50 50 30	7.9 10.3 7.9	NEMA 6-50P NEMA 6-50P NEMA 15-30P
VMC-H4/ VMC-H4H	240 208 240	3 3 3	60 60 60	25 33 38	30 40 40	10.3 10.6 13.9	NEMA 15-30P NEMA 15-50P NEMA 15-50P
VMC-H2HW	208 240 208	1 1 3	60 60 60	33 38 19	50 50 40	6.9 9.1 6.9	NEMA 6-50P NEMA 6-50P NEMA 15-30P
VMC-H3HW	240 208 240	3 3 3	60 60 60	22 29 33	40 50 50	9.1 10.5 13.6	NEMA 15-30P NEMA 15-50P NEMA 15-50P

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



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.



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.



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



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)						
	VMC-H2HW: 243 lb (110 kg)						
	VMC-H3HW: 312 lb (142 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	А	Breaker*	kW
VMC-H2/	220	1	50/60	25	32	5.4
VMC-H2H	240	1	50/60	28	32	6.4
	380	3	50/60	12	16	5.4
	415	3	50/60	13	16	6.4
VMC-H3/	220	1	50/60	37	63	8.1
VMC-H3H	240	1	50/60	41	63	9.6
	380	3	50/60	12	16	8.1
	415	3	50/60	13	16	9.6
VMC-H4/	380	3	50/60	23	32	10.8
VMC-H4H	415	3	50/60	25	32	12.7
VMC-H2HW	208	1	60	33	50	6.9
	240	1	60	38	50	9.1
	208	3	60	19	40	6.9
	240	3	60	22	40	9.1
VMC-H3HW	208	3	60	29	50	10.5
	240	3	60	33	50	13.6

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



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.



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.





Connect the wiring To connect the wiring, do the following.



Remove the bottom 3 screws 2 from the mounting bracket.
 Remove the main disconnect switch 3 from the mounting bracket.



Install the cord ④ through the cord grip ⑤ and install to oven.
 Install the lock nut onto the cord grip.



Continued on next page





8. **Install** the ground wire **(6)**.

Adjust the cord length.

Tighten the cord grip sealing nut onto the supply cord.



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	1	50	25	32	5.4	4
220–240V	240	1	50	28	32	6.4	4
380-415V	380	3	50	12	16	5.4	1.5
	415	3	50	13	16	6.4	1.5
VMC-H3H	220	1	50	37	63	8.1	10
220–240V	240	1	50	41	63	9.6	10
380-415V	380	3	50	12	16	8.1	1.5
	415	3	50	13	16	9.6	1.5
VMC-H4H	380	3	50	23	32	10.8	4
380–415V	415		50	25	32	12.7	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. 2.0" 51mm 2.0" 51mm 2.0" 51mm 2.0" 51mm VMC-DIM-007498 2. Move the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.



INSTALLATION

Continued from previous page

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.



The oven is now level.

Connect the wiring To connect the wiring, do the following.







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.





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.





Press reset button(s)



Result

The oven is now installed.



How to Install the Oven on a Stand (VMC-H2/H2H, VMC-H3/H3H, VMC-H4/H4H)

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 on a stand, do the following.

Step Action

1. **Lift** the oven using an appropriate lifting device. **Remove** the feet (1), or if the unit has casters (2), remove them including the mounting plates.

Note the location of the fasteners (3) and **remove** them from the stand. Save the fasteners for re-use.



2. While the oven is still on the lifting device, **measure** the distance between the mounting holes of the legs/casters (**X** and **Y**).



3. **Place** the oven on the stand. Use the hole pattern ④ on the stand that corresponds to the hole pattern of the oven measured in step 2. **Connect** the oven to the stand using the hardware ⑤ removed in step 1.





The oven is now installed to the stand.



How to Install the Oven on a Stand (VMC-H2HW, VMC-H3HW)

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-H2HW: 243 lb (110 kg)
 - □ VMC-H3HW: 312 lb (142 kg)

Procedure

To install the ovens on a stand, do the following.

2. **Put** the top upside down on a flat surface.







INSTALLATION

Continued from previous page

Installing the shelf (optional) 6. Determine which way the slots are to be oriented.

7. **Install** the shelf onto the leg assemblies.

Attach the shelf to the leg assemblies with bolts and lock washers.



Installing the racks (optional)

8. **Install** the rack into the slots on the underside of the top.

VMC-T5-012938





Continued on next page



Installing the oven on a stand





Result



(5

VMC-TS-012794

How to Install the Oven on Casters (if required)

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)
	□ VMC-H2HW: 243 lb (110 kg)
	VMC-H3HW: 312 lb (142 kg)
Install casters on lower oven (if required)	Some stand-oven combinations require installing casters on the oven meant to be under the stand. To install the casters on the lower oven, do the following.
	14. Lift the oven using an appropriate lifting device. Remove the feet (1). Attach

each caster (2) with fasteners as shown.



15. **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

16. **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 casters are now installed.



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.	
	Press the ON/OFF button ②. The LED on the button illuminates gree	n.
	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.	
		 TS-008260
	The oven is now on.	
Turning off the oven	To turn off the oven, do the following.	
	2. Press and hold the ON/OFF button until the LED above the ON/OFF b illuminates red.	utton
	The oven activates the blowers for the cool down process. The screen displays a cool down prompt and asks for the door to be opened. The	oven

will deactivate the blowers when the cool down process is complete.

The oven is now off.



How to Set Preheat Temperatures

Before you begin

- The oven must be turned on (screen is on).
- Factory preset preheat temperature for each chamber is 350°F.
- Vou will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To set the preheat temperatures, do the following.

Step Action

1. **Touch** the gear icon (1). The first User Configuration screen displays.



2. **Touch** the down arrow **(2)**. The second User Configuration screen displays.





3. **Touch** the Temps icon ③. The Enter Pass Code screen displays.

Enter the pass code 12345.

Touch the check mark. The Set Preheat Temperatures screen displays.



4. **Touch** the chamber ④. The existing temperature displays. **Enter** the cooking temperature using the number pad. **Touch** the check mark.



5. **Repeat** the process for the other chambers if desired.

NOTE: Each chamber's temperature can differ from the next chamber by 100°F. Set the highest cooking temperature in the top chamber (chamber 1).

6. **Touch** the check mark (5).

Set Pre	eheat Temperatures	
Select chamber to set its p	reheat temperature	
Chamber 1	450°F	
Chamber 2	350°F	
Chamber 3	250°F	>
Chamber 4	350°F ((5)	
\times		S/
	VM	1C-TS-00775





Result

The preheat temperatures have now been set.



How to Preheat the Oven

Before you begin

The oven must be connected to electric power.

The oven chambers should be empty.

All chambers simultaneously

To preheat all chambers simultaneously, do the following.

Step Action

1. **Touch** the Preheat icon (1). All chambers start to preheat to their preset temperatures.



Individual chambers separately

To preheat individual chambers separately, continue.

2. **Touch** the chamber icon **(2)**. The check mark signifies the chosen chamber.



NOTE: The Set Temp function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.

Touch the Set Temp icon ③. The Enter Temperature screen displays.

Enter the temperature ④ using the number pad.

Touch the check mark (5). The oven starts the preheat process.





Screen loading bars

On the left side of the screen, red screen loading bars indicate each chamber's progress towards reaching its set temperature.

WAIT 🗸	Preheating	\odot
PREHEATING	400°F	\uparrow
	Set Temp	$ \downarrow $
	350°F	5
WAIT PREHEATING	(0^{2})	÷ợ:-

The screen displays the chamber's actual temperature and its set temperature. Selecting different chambers displays information on their respective temperatures.

Touch the cancel icon (6) to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.

Length of time toIt takes approximately 10-15 minutes (dependent upon the set temperature) forpreheatthe oven to reach temperature.

As each chamber reaches its set temperature, it starts a countdown from 5 minutes to let the temperature stabilize. After that, the screen displays READY to indicate that the chamber is ready for cooking.

READY ✓	Ready to Cook	හ
READY	Bacon	$ \uparrow $
350°F Program	French toast	
READY	Fried eggs	
300°F Program	Biscuits	5
READY	1/1	
225°F Program	[Manual] [Program]	-0-

Result

The oven is now ready for cooking.



How to Cook in Manual Mode

Before you begin Be sure the oven is warmed up. Refer to topic How to Preheat the Oven. The Manual function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function. Be sure your food is prepared and ready to cook. Procedure To cook in manual mode, do the following. Step Action **Touch** the chamber (1). The check mark signifies the chosen chamber. 1. **Touch** Manual (2). The manual mode screen displays. Ready to Cook **READY** ~ ß fê READY 00:00 Ø \uparrow 00:00 \uparrow Bacon READY French toast \downarrow 00°F READY 0 READY READY -;0;-[Manual] [Program] [Progra VMC-TS-00777 2. **Touch** the time setting (3). **Enter** the cooking time using the number pad. Touch the check mark. Enter Cook Time **READY** ~ 00:00 3 2 1 00:00 READY 6 350°F READY 9 READY [Manual] [Program] **Touch** the temperature setting (4). **Enter** the cooking temperature using the 3. number pad. Touch the check mark. Enter Temperature (°F) **READY** ~ 15:00 2 3 1 00:00 READY 6 350°F READY 9 READY [Manual] [Program] **NOTE:** If entering a cooking temperature that differs (i) from the preheat temperature, let the oven adjust to the cooking temperature before loading the oven.

Continued on next page

ALTO-SHAAM



Result

The food is now cooked.



How to Use the Dual Timers

Before you begin	Refe	er to topic How to Cook in Manual Mode	9
Background	There n pans of allows y	nay be times when you will want to us food at the same time, but at differen you to do so.	se the same chamber to cook two nt intervals. The dual timer function
Procedure	To cook	cusing the dual timers, do the following	ng.
	Step	Action	
	1.	Touch the chamber ①. The check mark Manual ②. The manual mode screen d	signifies the chosen chamber. Touch isplays.
		READY 350°F Minual REC Bacon French toast	READY ✓ 00:00 ☺ 350°F Manual 00:00 ↑
		Bise 2 →	300°F Program READY 300°F Program 00°F ↓
		Z25'F Program	225°F Program [frogram] VMC-TS-007777
	2.	Touch the time setting ③. Enter the contract Touch the check mark.	poking time using the number pad.
		READY ✓ 00:00 30 ⁺ 350 ⁺ F Manual 00:00 30 ⁺ READY 00:00 30 ⁺	Enter Cook Time
		350°F Manual READY 300°F Manual READY	$\begin{bmatrix} 4 & 5 & 6 \\ 1/23 & 9 \\ 3 & 2 & 2 \\ 3 &$
_		225°F Manual [Program]	VMC-TS-007780
	3.	Enter the time ④ for the second pan o	f food.
		15:00 ✓ 15:00 ✓ ^③ 00:00 00:00 ← ↑	Enter Cook Time
		READY 300°F Program	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$
		255'F Program 20%	VMC:TS-007792



4. **Touch** the temperature setting (5). **Enter** the cooking temperature using the number pad. **Touch** the check mark.







Result

The food is now cooked.



How to Cook with Programmed Recipes

Before you begin

Be sure the oven is preheated

Be sure your food is prepared and ready to cook

Procedure

To cook using a programed recipe, do the following.

Step Action

1. **Select** the chamber (1). The check mark indicates the chosen chamber. **Touch** Program (2).



2. **Navigate** to the recipe using the arrows ③. Recipes are sorted first by set temperature and then alphabetically.





During the cooking process

The screen indicates the time remaining.

8:08 🗸		Co	oking		6 3
Biscuits		Bis	cuits		~~~
READY	Stage	Time	Temp	Air	1
350°F Program	1	5:30	325°F	50%	
READY	2	5:30	325°F	70%	•
300°F Program	3	5:30	350°F	90%	り
READY 225°F Program			Х		÷ò.

- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.

PAUSED ~	Paused	୍ଦୁ
	DOOD	\uparrow
READY 300°F Program	OPEN	$ \downarrow$
READY 225°F Program		ر • ج:

Switch to another chamber to cook another product.

Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

DONE ✓		\odot
READY	DONE	\uparrow
READY 300°F Program	DONE Please Remove Food	$ \downarrow$
READY 225°F Program		Ņ.



How to Cook with Linked Chambers

Before you begin	 The Refe The Link The The 	selected chambers must be warmed up to the temperature of the recipe. er to topic How to Preheat the Oven. Link function must be enabled. See topic How to Enable Manual Mode, ing, and Set Temp Function. oven must be in Program mode.
Linking chambers	To link o	chambers, do the following.
	1.	Touch the Program icon ①.
		READY Ready to Cook Image: Cook 450°F Program Preheat Image: Cook Image: Cook READY Bacon Image: Cook Image: Cook 350°F Program French toast Image: Cook Image: Cook Boor Program Fried eggs Image: Cook Image: Cook S00°F Program Image: Cook Image: Cook Image: Cook S25°F Program Image: Cook Image: Cook Image: Cook S25
	2.	Image: Second
	3.	Touch the chambers ③ you want to link. Touch the check mark ④.
		NOTE: Pressing All On selects all chambers. Chambers with a ∞ icon are linked Image: Constraint of the select chambers to Link Image: Constraint of

Result

The chambers are now linked.



To cook with linked chambers, do the following.

Cooking with linked chambers

4.	Navigate to the recipe using the arrow icons (5).		
	READY 350°F Program	Preheat Link Set Temp	
	READY 350°F Program	Bacon French t	
	READY 350°F Program	Fried egg	
	READY 225'F Program	Cookies	
		VMC-TS-001967	
5.	Open the door and load the selected chambers.		
6.	Touch the recipe (6) . The Cooking screen displays and the cooking process		



Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

DONE ✓		${}^{(2)}$
READY 350°F Program	DONE	
READY 300°F Program	Please Remove Food	
READY 225°F Program		÷ģ:



How to Create and Edit Recipes

Before you begin

You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To create or edit a recipe, do the following.

Step Action

1. **Touch** the gear icon (1). The User Configuration screen displays.



2. **Touch** the Recipes icon **(2)**. The Enter Pass Code screen displays.

Enter the pass code 12345 ③.

Touch the check mark **(4)**. The Recipes screen displays.





- 3. **Touching** the new recipe icon or touching an existing recipe allows access to the following:
 - Recipe name
 - Temperature for each stage
 - Time for each stage
 - Air speed for each stage
 - Number of stages (By default, stages 2 and 3 have a length of zero.)

	Edit Recipe	
Touch a stage to edit its	settings	
	Biscuits	
Stage 1	Stage 2	Stage 3
Time:	5:30	\square
Temperature:	325°	$\langle (8) \rangle$
Air speed:	50%	1.2
X6	† 7	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~
-		VMC-TS-007

Touching the cancel icon **(6)** discards any changes.

Touching the delete icon ⑦ deletes the recipe. This is only available on existing recipes.

4. **Touch** the check mark icon (8) when finished to save the recipe.

Result

The procedure is now complete.



How to Create and Edit Recipe Folders

Before you begin

You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To create or edit a recipe folder, do the following.



	Recipe	es		
Touch	recipe or folder to edit	1/3	_	
450	Bacon			
350	French toast			
450	Fried eggs			
325	Biscuits			
325	Cookies	(5)		
		67		VM

Touching the new folder icon (5) creates a new folder.



3.	Create a new folder or edit an exist Touch the recipes you want to add	ting folder. to the folder.				
	New Folder	Edit Folder				
	Touch a recipe to add or remove from folder	Touch a recipe to add or remove from folder				
	Touch here to create folder name	Name: Breakfast				
	Item 2	Item 2				
	Item 3 (8)	Item 3 (0)				
	×6 <u>1</u> 0 55 ↓	×ⓒ ∰⑦ ₩ ↓ ₩KCT5-007845				
	Touching the cancel icon (6) discards any changes.					
4.	Touch the check mark icon $\textcircled{8}$ when finished to save the folder.					

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.

• You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

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

Step Action

1. **Touch** the gear icon ①. The User Configuration screen displays.



2. **Touch** the USB icon **(2)**. The USB Functions screen displays.



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







Loading/reading the
recipesThe oven loads the selected config file (recipe). The Loading Config File screen
displays.

Loading Config File		
Loading config file (.ai2)		
	∇	
	•	
		VINC TC 0070/

The oven turns off after the recipes are loaded.

Result

The recipes are now loaded.



How to Save Recipes to a USB Drive

Before you begin

You will need a USB drive.

• You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

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

Step Action **Touch** the gear icon (1). The User Configuration screen displays. 1. User Configuration R OFF X \smile Bacon OFF French to: Servic Sounds Fried eggs Ô OFF F Biscuits \downarrow USB Loas Cookies OFF [Mani [Program] VMC-TS-00766 **Touch** the USB icon **(2)**. The USB Functions screen displays. 2. USB Functions



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




4. **Touch** Save Recipes ④. The Enter Pass Code screen displays. **Enter** the pass code 12345 ⑤. **Touch** the check mark ⑥.



The oven downloads the recipes onto the USB drive. The default name for the file generated is ui_dump.ai2. If another file with the same name is present, the oven will add numbers after the name so that no file is overwritten: ui_dump1.ai2, ui_dump2.ai2, ui_dump3.ai2 and so on.

Saving Recipes
Saving Recipe Data
, F
VAAC TS 007973

The Saving Recipes screen displays during the saving process. When the process is complete, the USB Functions screen displays.



5. **Touch** the cancel icon ⑦ then the back arrow ⑧ to return to the home screen.



Result

The recipes are now saved to the USB drive.



How to Turn On and Turn Off the Chambers

Before you begin	The oven must be connected to electric power.			
Turning off a chamber	To turn	off a chamber, do the following.		
	Step	Action		
	1.	Touch and hold the chamber icon ①. The chamber displays OFF.		
		READY Ready to Cook Image: Cook		
	2.	Repeat the process for other chambers.		
	The cha	amber is now off.		
Turning on a chamber	To turn	on a chamber, do the following.		

3. Touch the chamber icon (2). The check mark signifies the chosen chamber.
Touch the Set Temp icon (3). The Enter Temperature screen displays.
Enter the temperature (4) using the number pad.
Touch the check mark (5). The chamber turns on.



The chamber is now on.



How to Enable Auto Cool

Before you begin	■ The ■ You	oven must be turned on (screen is on). will need to know the pass code. The pass code set at the factory is 12345.
Background	There n time. Th	nay be times when you want the oven to automatically cool down at a set ne Auto Cool function allows you to do so.
Procedure	To enat	ble Auto Cool, do the following.
	Step	Action
	1.	Touch the gear icon (1) . The User Configuration screen displays.
		User Configuration
		Fried eggs
		OFF Biscuits Cookies USB Logs Recipes
		OFF
	2.	Touch the down arrow (2). The second User Configuration screen displays.
		User Configuration User Configuration
		USB Logs Clean Oven Info Auto Cool
		VMC-TS-007750
	3.	Touch the Auto Cool icon ③. The Auto Cool screen displays.
		User Configuration Auto Cool
		Temps EN Temp Units
		VMC-TS-007976
		Continued on next page





5. **Touch** the hour time setting (5). **Enter** the cool down time using the number pad (6).

Touch the check mark (7).

Repeat the process to set the minute time setting.

Touch the check mark **(8)** to save.



6. **Touch** the back arrows (9) and (10) to return to the home screen.



Result

Auto Cool is now enabled.



How to Enable Manual Mode, Linking, and Set Temp Function

Before you begin	The dYou v	oven must be turned on (screen is on) will need to know the pass code. The). pass code set at the factory is 12345.
Procedure 1	ro enabl	e the Set Temp, Linking, or Manual	mode, do the following.
	Step	Action	
	1.	Touch the gear icon ①. The User Con	figuration screen displays.
		OFF OFF French toast	User Configuration
		Fried eggs ↓ OFF Biscuits OFF Cookies [Manual] [Excention]	USB Logs Recipes
_			VMC-TS-007669
	2.	Touch the down arrow (2) . The second	d User Configuration screen displays.
		User Configuration	User Configuration
		Service Sounds Time	Temps EN Temp Units
			Clean Oven Info Auto Cool ↓
			VMC-TS-007750
_	3.	Touch the down arrow ③. The third U	Jser Configuration screen displays.
		User Configuration	User Configuration
		Temps EN Temp Units	Set Temp Link Manual
		Clean Oven Info	Auto Fast Link Preheat
_			VMC-TS-008287



4. **Touch** the function you want to enable: Set Temp, Link, or Manual icon **(4)**. The Enter Pass Code screen displays.

Enter the pass code 12345 (5). **Touch** the check mark (6). The selected function will now be enabled.

Repeat the process to disable the function.



5. **Touch** the back arrows ⑦ and ⑧ to return to the home screen.



Result

Set Temp, Linking, or Manual mode is now enabled.



How to Enable Auto Preheat

Before you begin	 The oven must be turned on (screen is on). You will need to know the pass code. The pass code set at the factory is 12345. 				
Background	There n when th	nay be times when you want the oven t ne oven is turned on. The Auto Preheat	to preheat to preset temperatures allows you to do so.		
Procedure	dure To enable Auto Preheat, do the following.				
	Step	Action			
	2.	Touch the gear icon ①. The User Config OFF OFF OFF OFF Biscuits Cookies OFF Image: 1 Description Very 1 Service Sounds Time Service Sounds Time Service Sounds Time Sounds Time Sounds Time Sounds Sounds Sounds Sounds	uration screen displays. User Configuration Service Sounds Time USB Logs Recipes ↓ USB Logs Recipes ↓ USB Configuration screen displays. User Configuration User Configuration User Configuration Configuration User Configuration		
		USB Logs	Clean Oven Info Auto Cool VMC-TS-007750		
	3.	Touch the down arrow ③. The third Use	r Configuration screen displays.		
		User Configuration	User Configuration		
		Temps EN Temp Units	Set Temp Link Manual		
			VMC-TS-008287		



4. **Touch** the Auto Preheat icon **④**. The Enter Pass Code screen displays.

Enter the pass code 12345 (5). **Touch** the check mark (6). The selected function will now be enabled.

Repeat the process to disable the function.



5. **Touch** the back arrows (7) and (8) to return to the home screen.



Result

Auto Preheat mode is now enabled.



How to Change the Time and Date Settings

Procedure

To change the time and date settings, do the following.

Step	Action						
1.	Touch the	e gear icon ①. The User O	Config	uration so	reen dis	olays.	
	OFF	Ready to Cook	[User Config	guration	
	UFF	Preheat Lit D		S.S.	└─ √]″)	<u>A</u> `:	<u></u>
	OFF	French toast	\mathbf{N}	Service	لار/ Sounds	Time	
	OFF	Fried eggs	//		a	Ē	
		Cookies		USB	Logs	Recipes	\downarrow
	OFF	[Manual] [Program]					
							VMC-TS-007669

2. **Touch** the Time icon (2). The Edit Date and Time screen displays. **Follow** the prompts to set the time and date.



3. **Touch** the check mark ③ when finished.

Touch the back arrow (4) to return to the home screen.



Result

The time and date have been changed.



How to Change the Sound Settings

Procedure

To change the sound settings, do the following.



Х

Result

The sound settings have been changed.



How to Change the Temperature Scale

Procedure

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

	5 1	<u> </u>	
Step	Action		
1.	Touch the gear icon ①. The User Config	guration screen displays.	
	Ready to Cook	User Configuration	
	OFF Preheat Lin (1)		
	OFF French toast	Service Sounds Time	
	Fried eggs ✓ ✓		
	Biscuits	USB Logs Recipes	
	OFF		
		VMC-TS-007669	
2.	Touch the down arrow (2).		
	Touch the Temp Units icon (2) to change	a the temperature scale	
	User Configuration	User Configuration	
	Service Sounds Time	Temps Temp Units	
	USB Logs	Clean Oven Info Auto	
		VMC.TS.007011	
	Touch the back arrows (4) and (5) to ret	urn to the nome screen.	
	User Configuration	User Configuration	
	Temps EN Temp Units	Service Sounds Time	
	Clean Oven Info Auto	USB Logs Recipes	
	Cool •		
		VMC-TS-007914	

Result

The temperature scale has now been changed.



How to Set the Cleaning Timer

Before you begin To help you remember when to clean the oven, the number of hours until the next cleaning may be programmed into the controller.

Procedure

To set the cleaning timer, do the following.

Step Action

1. **Touch** the gear icon ①. The User Configuration screen displays.



2. **Touch** the down arrow **(2)**. The second User Configuration screen displays.



3. **Touch** the Clean icon (3). The Enter Pass Code screen displays.







The cleaning timer is now set.

To view the cleaning hours

During the start-up process:

The screen indicates the number of hours until cleaning is needed.





How to View the Oven Logs

Before you begin

The oven must be turned on (screen is on).

Procedure

To view the oven logs, do the following.

Step Action

1. **Touch** the gear icon (1). The User Configuration screen displays.



2. **Touch** the Logs icon **(2)**. The Logs Detail screen displays.



3. **Touch** Press here to see log details (3). The logs display.

Touch the up and down arrows (4) to scroll through the logs.





OPERATION

Continued from previous page



Result

The oven logs have now been viewed.



How to Adjust the Oven Light Duration

Before you begin	The oven must be turned on (screen is on).		
Procedure	To adjus	t the oven light duration, do the following.	
	Step	Action	
	1.	Touch and hold the oven light icon (1) . The Enter Pass Code screen displays.	
		Enter the pass code 12345 ②.	
		Touch the check mark ③.	
		Enter Pass Code Bacon 1 2 3 Bacon + + + + Biscuits - +	
	2.	Enter the number of minutes ④ the oven light will stay on.	
		Touch the check mark (5).	
		NOTE: Entering zero minutes results in the oven light staying on indefinitely.	
		Enter Time Until Light Turns OFF 1 2 3 4 5 6 7 8 9 4 5 6 7 8 9 4 5 6 7 8 9 4 5 6 7 8 9 4 5 6 7 8 9 4 5 5 7 8 9 4 5 5 7 8 9 4 5 5 7 8 9 X X X VMC-TS-007928 X	

Result

The oven light duration has now been set.



Maintenance Schedule

Requirements	 See topic <i>How to Clean the Oven</i>. 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.
	Restart the oven to reboot the screen.
	Clean the entire oven. Make sure to use a non-abrasive nylon scrub pad.
	Inspect and clean the grease filters (if equipped)
	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.
Yearly	For yearly maintenance, do the following.
	NOTE: Must be performed by a qualified professional.
	Remove the convection element(s) and inspect the return air path for grease buildup. Remove any grease buildup.
	Inspect the catalyst for any signs of degradation (Vector H Series models only).
	Inspect the heater flange area for grease leakage.
	Inspect the motor flange area for grease leakage.
	Inspect the door gaskets for correct shape and seal.
	Inspect the inner and outer door window panes for cracking or chipping.
	Check and tighten all wire connections.
	Check and tighten all display, interface and control board connections.
	Check and tighten the door hinges.
	Continued on next page

ALTO-SHAAM

- **Record** the software versions and update if necessary.
- **Record** the amp draw of all elements on the service screen individually.
- **Record** the incoming supply line voltage.
- **Test** each chamber fan for correct operation.
- **Test** each chamber heater for correct operation.
- **Test** the chamber lights.



How to Clean the Oven

Precautions

WARNING: Burn hazard.

Wear eye protection and hand protection while cleaning the oven. Do not spray cleaner into the oven while the blowers are

running. Allow the oven, racks, and jet plates to cool before cleaning the

oven.

NOTICE	Using improper cleaning procedures will damage the catalyst and void the warranty.
	Do not spray the catalyst or any opening inside the oven with water or cleaning solution.
	Do not use steel pads, wire brushes, or scrapers when cleaning.

Daily cleaning procedure

For the daily cleaning, do the following.

Step Action

1. **Touch and hold** the ON/OFF button ① until the Shut down options screen displays.



Touch "Shut down" (2).

The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.

- 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.



Monthly or as needed cleaning procedure

For the monthly cleaning or as needed if the oven is dirty, do the following.

Step Action

1. **Touch and hold** the ON/OFF button (1) until the Shut down options screen displays.



Touch "Shut down" (2).

The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.

2. **Remove** the cooking racks (1) and jet plates (2).





- 3. **Separate** the jet plates. Flexing the jet plates outward can aid in separating the jet plates.
- 4. **Spray** the cooking racks and jet plates with Alto-Shaam non-caustic oven cleaner (3), CE-46828. Follow safety instructions on cleaner bottle. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Rinse** with water. **Wipe** with a soft cloth.
- 5. **Remove** the grease filters (5) if equipped.



- Spray the interior surfaces of the oven with Alto-Shaam non-caustic oven cleaner, CE-46828. Also spray the grease filters. Let the cleaner work for 3–5 minutes. Scrub with a non-abrasive scrub pad. Remove any residue with a water-soaked towel.
- 7. **Remove** the cooling fan filters **(6)**. Clean with a mild cleaner and rinse with hot water.

NOTE: Replace the cooling fan filters at least once a year.

- 8. **Re-install** the grease filters and the cooling fan filters.
- 9. **Clean** the door glass **(4)** with Windex® or equivalent glass cleaner.
- 10. **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.



11. **Spray** the exterior of the oven with stainless steel polish. **Wipe** the exterior of the oven with a non-abrasive scrub pad. Follow safety instructions on the bottle of the 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.	

Result

The oven is now clean.



Error Messages

Background

This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Failure to observe this precaution may void the warranty.

Message	Meaning	Action required
ERR: HIGH LIMIT 1	The high limit 1 circuit is open to the control board. A message is also displayed on the screen.	Reset high limit 1. Reset the circuit breakers. Inspect the wires for the high limit 1 circuit input to the control board.
CLR: HIGH LIMIT 1	The high limit 1 error has been cleared.	_
ERR: HIGH LIMIT 2	The high limit 2 circuit is open to the control board. A message is also displayed on the screen.	Reset high limit 2. Reset the circuit breakers. Inspect the wires for the high limit 2 circuit input to the control board.
CLR: HIGH LIMIT 2	The high limit 2 error has been cleared.	_
ERR: ZC	Zero crossing error.	No action required. This error will automatically clear.
CLR: ZC	The zero crossing error has been cleared.	_



Procedure

What to do if the Fan Indicator Light Illuminates

If the fan indicator light (1) illuminates, do the following. Step Action **Turn off** the oven and allow it to cool. 1. **Remove** the filters (2). (2)i Dolo S S S S S S S 1811 VMC-TS-007746 2. **Clean** the filters with mild soap and water. 3. **Re-install** the filters. Resume operation of the oven. 4. **NOTE:** If the fan indicator light remains on, the appliance 1) 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.



Result

The procedure is now complete.



TROUBLESHOOTING

This page is intentionally left blank.



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.
	Continued on next page

ALTO-SHAAM.

- 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.



DECLARATION OF CONFORMITY

Manufacturer: Alto-Shaam, Inc. W164 N9221 Water Street Menomonee Falls, WI 53202-0450

EQUIPMENT TYPE:

EQUIPMENT DESCRIPTION:

MODEL NUMBER:

APPLIED DIRECTIVES:

APPLIED STANDARDS:

CE



Household and Similar Electric Appliances

Commercial Electric Convection Ovens

VMC-H2, VMC-H3, VMC-H4, VMC-H2H, VMC-H3H, VMC-H4H, VMC-F3E, VMC-F4E with or without a V after the dash.

Low Voltage Directive 2014/35/EU MD (Machinery Directive) 2006/42/EC EMC – 2014/30/EU RED – 2014/53/EU

EN 60335-1:2014 EN 60335-2-42:2003 + A1:2008 + A11:2012 EN 55014-1: CISPR 14, EN 55014-2: CISPR 14 EN 62479, EN 300 328, EN 301 489, EN 300 893

We the undersigned, hereby declare that the equipment specified above conforms to the above Directives and Standards

Manufacturer Name: ALTO-SHAAM INC. NAME: Christa Pieper TITLE: Certification Manager

SIGNATURE: Chub

DATE: <u>October 15, 2019</u>



ALTO SHAAM





Menomonee Falls, WI U.S.A. Phone 800 -558-8744 | +1-26 2-251-3800 | alto-shaam.com

ASIA Shanghai, China Phone +86-21-6173-0336

AUSTRALIA Brisbane, Queensland Phone 800-558-8744

CANADA Concord, Ontario Canada Toll Free Phone 866-577-4484 Phone +1-905-660-6781 FRANCE Aix en Provence, France Phone +33[0]4-88-78-21-73

GMBH Bochum, Germany Phone +49 (0)234 298798-0

ITALY Padua, Italy Phone +39 3476073504

INDIA Pune, India Phone +91 9657516999 **MEXICO** Phone +52 1 477-717-3108

MIDDLE EAST & AFRICA Dubai, UAE Phone +971-4-321-9712

CENTRAL & SOUTH AMERICA Miami, FL USA Phone +1 954-655-5727

> RUSSIA Moscow, Russia Phone +7 903 7932331