

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

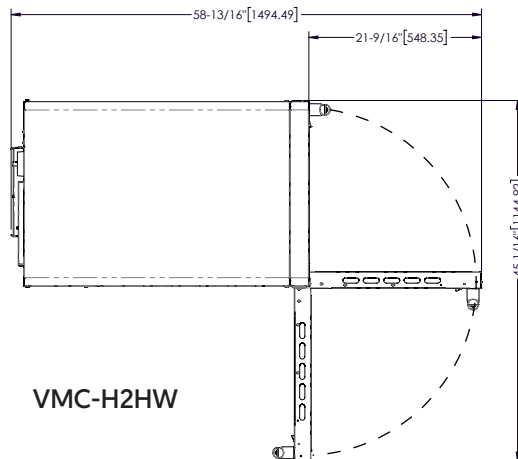
Internal chamber filters—order one (1) kit per chamber [5033002]



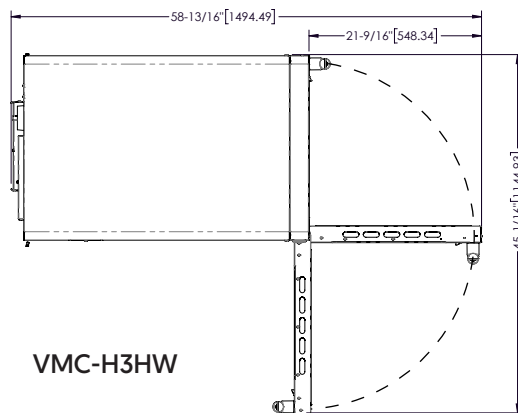
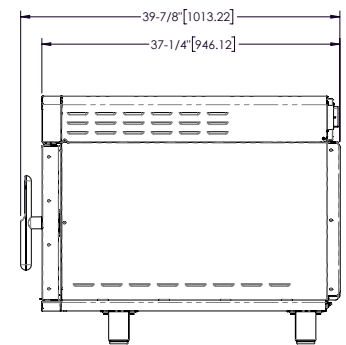
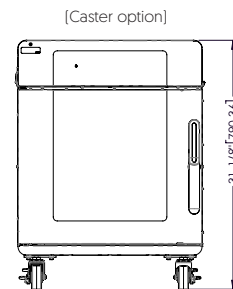
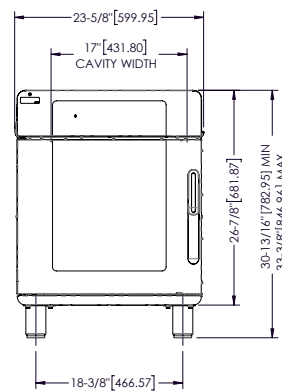
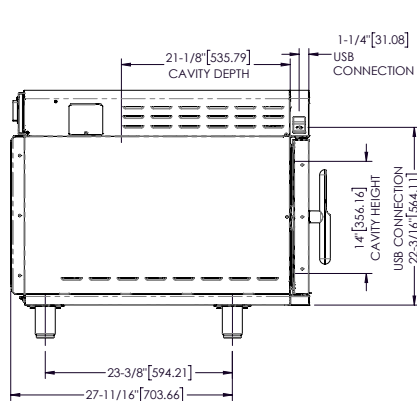
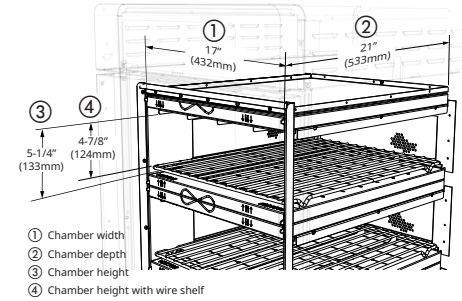
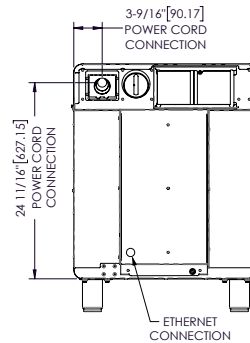
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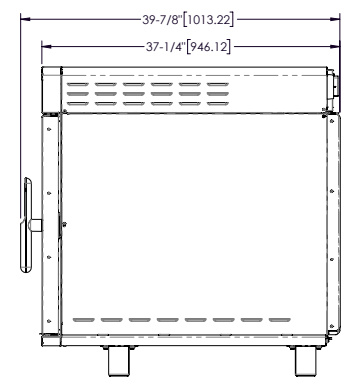
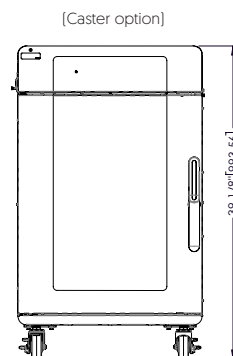
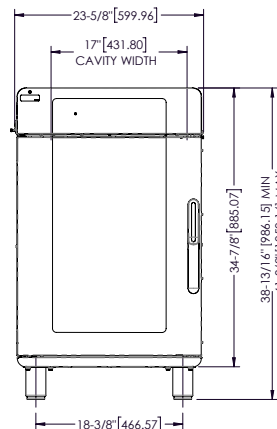
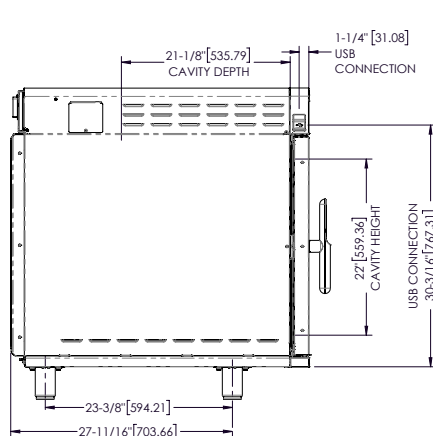
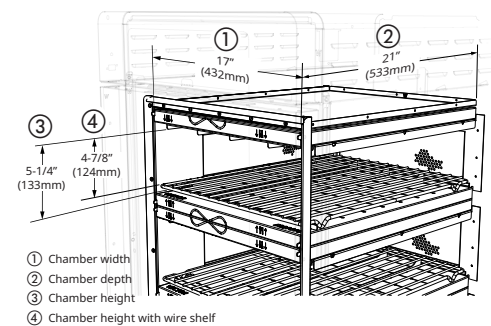
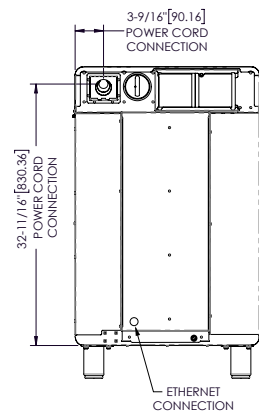
Specification



VMC-H2HW



VMC-H3HW



Vector® Wide Series Multi-Cook Oven



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" [986mm 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 23-1/2" x 39-7/8" [981mm 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.



Top: 2" [51mm]*
 Left: 2" [51mm]
 Right: 2" [51mm]
 Front: 22" [559mm]
 Back: 2" [51mm]

* 18" [457mm] recommended for service access



- 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

		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 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



VMC-H2HW	V	Ph	Hz	Awg	IEC	A	Breaker (A)*	kW	Plug Configuration**
208-240V	208	1	60	8	—	33	50	6.9	NEMA 6-50P
	240	1	60	8	—	38	50	9.1	NEMA 6-50P
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.

CONTACT US

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