

# Vector® H Series Multi-Cook Oven

## UL-Listed

ALTO-SHAAM

Providing an unmatched volume and variety of food, compact and ventless 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 four 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, 21" (533mm) footprint and ventless, waterless operation.

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

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

ISO 9001:2015-certified



VMC-H4

VMC-H3

VMC-H2

### 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)



- 2** VMC-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]
- 3** VMC-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]
- 4** VMC-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]
- 2** VMC-H2H: 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-H3H: 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]
- 4** VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 100mm] or 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]

### Configurations (select one)

#### Models

These models accommodate a half-size sheet pan

- VMC-H2  VMC-H3
- VMC-H4

These models accommodate a full-size hotel pan

- VMC-H2H  VMC-H3H
- VMC-H4H

#### Control

- Deluxe  Simple

#### Door swing

- Right hinged  Left hinged

#### Electrical

##### VMC-H2/H2H, VMC-H3/H3H

- 208–240V, 1PH, with cord and plug
- 208–240V, 1PH, no cord, no plug (Canada)
- 220–240V, 1PH, no cord, no plug
- 380–415V, 3PH, no cord, no plug

##### VMC-H3/H3H

- 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)
- 220–240V, 1PH, no cord, no plug
- 380–415V, 3PH, no cord, no plug

##### VMC-H4/H4H

- 208–240V, 3PH, with cord and plug
- 208–240V, 3PH, no cord, no plug (Canada)
- 380–415V, 3PH, no cord, no plug

### Accessories (select all that apply)

#### Casters and legs

- 3" (76mm) casters, set of four (4) (5027946)

#### Cookware

- Jet plate assembly, half-size sheet pan (5025235)
- Jet plate assembly, hotel pan (5025236)
- Wire shelf, half-size sheet pan (SH-37662)
- Wire shelf, hotel pan (SH-39077)
- Wire shelf, hotel pan w/pan holder (SH-39543)
- Fry basket (BS-46316)
- French fry basket 12" x 20" (325mm x 529mm) (BS-26730)

#### Cleaning

- EcoLab® Greaselift®, case of six (6) bottles (CE-39136)
- ChemCo Dirt Buster III, case of six (6) bottles (CE-39137)

#### Grease filters

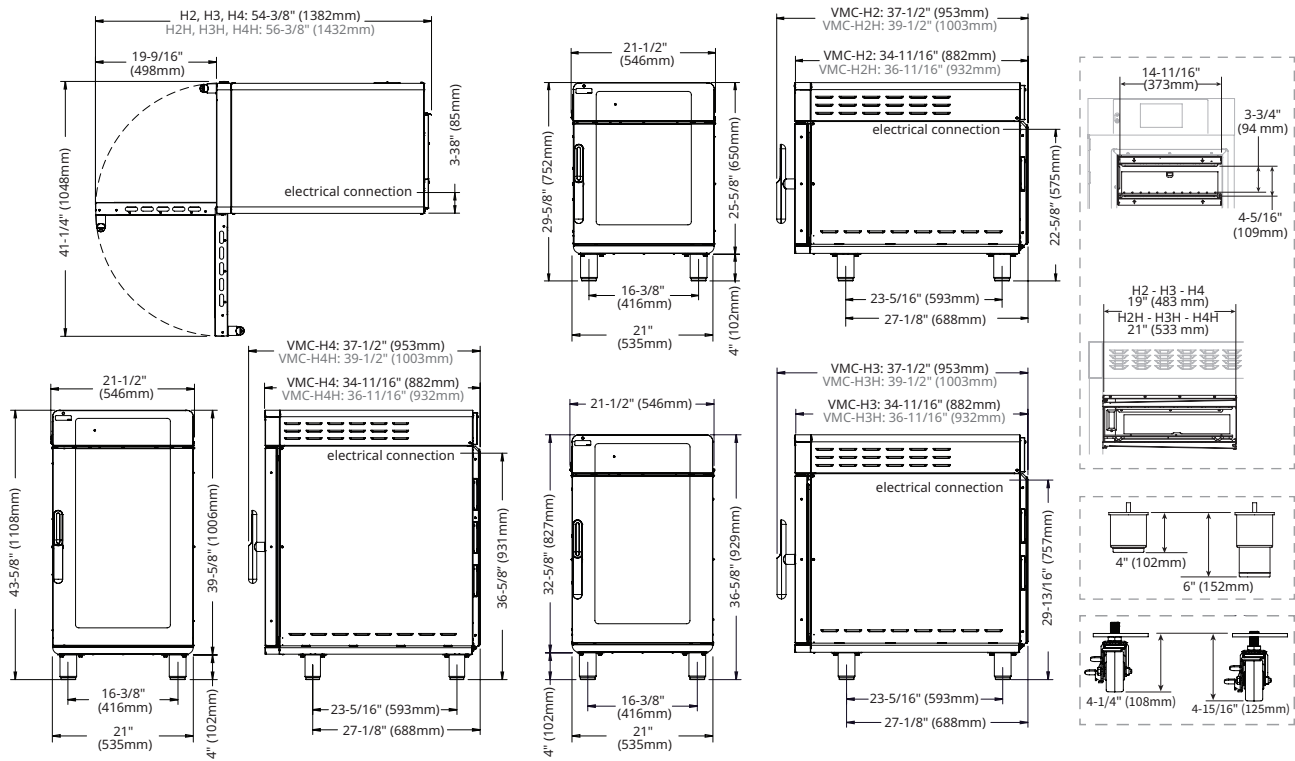
- Internal chamber filters—order one (1) kit per chamber (5027119)



IP X4

# Vector® H Series Multi-Cook Oven

Specification



Model	Exterior [H x W x D]	Interior [H x W x D]	Net Weight
VMC-H2	29-5/8" x 21-1/2" x 37-1/2" [752mm x 546mm x 953mm]	14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]	209 lb [95 kg]
VMC-H2H	29-5/8" x 21-1/2" x 39-1/2" [752mm x 546mm x 1003mm]	14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]	213 lb [97 kg]
VMC-H3	36-5/8" x 21-1/2" x 37-1/2" [929mm x 546mm x 953mm]	21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]	272 lb [123 kg]
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	278 lb [126 kg]
VMC-H4	43-5/8" x 21-1/2" x 37-1/2" [1108mm x 546mm x 953mm]	28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]	341 lb [155 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	348 lb [158 kg]

**Chamber Height:** 4-5/16" [109mm]

**Ship Dimensions [L x W x H]\***

VMC-H2/H 56" x 45" x 51" [1422mm x 1143mm x 1295mm]
VMC-H3/H 56" x 45" x 51" [1422mm x 1143mm x 1295mm]
VMC-H4/H 56" x 45" x 65" [1422mm x 1143mm x 1651mm]

**Ship Weight\***

355 lb [161 kg]
445 lb [202 kg]
502 lb [228 kg]

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

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



- 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

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56



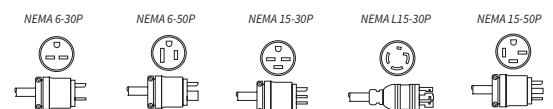
Maximum temperature: 525°F [274°C]



VMC-H2/VMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker [A]	kW	Plug Configuration**	Certification
208-240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30	
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	
220-240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	
380-415V	380	3	50/60	—	1.5	12	16	5.4	No cord, no plug	
	415	3	50/60	—	1.5	13	16	6.4	No cord, no plug	
<b>VMC-H3/VMC-H3H</b>										
208-240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	
220-240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P/L15-30P	
	240	3	60	10	—	25	30	10.3	NEMA 15-30P/L15-30P	
220-240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug	
	240	1	50/60	6	10	41	63	9.6	No cord, no plug	
380-415V	380	3	50/60	—	1.5	12	16	8.1	No cord, no plug	
	415	3	50/60	—	1.5	13	16	9.6	No cord, no plug	
<b>VMC-H4/VMC-H4H</b>										
208-240V	208	3	60	6	—	33	40	10.6	NEMA 15-50P	
	240	3	60	6	—	38	40	13.9	NEMA 15-50P	
380-415V	380	3	50/60	—	4	12	16	10.8	No cord, no plug	
	415	3	50/60	—	4	13	16	12.7	No cord, no plug	

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

\* For use on individual branch circuit only.

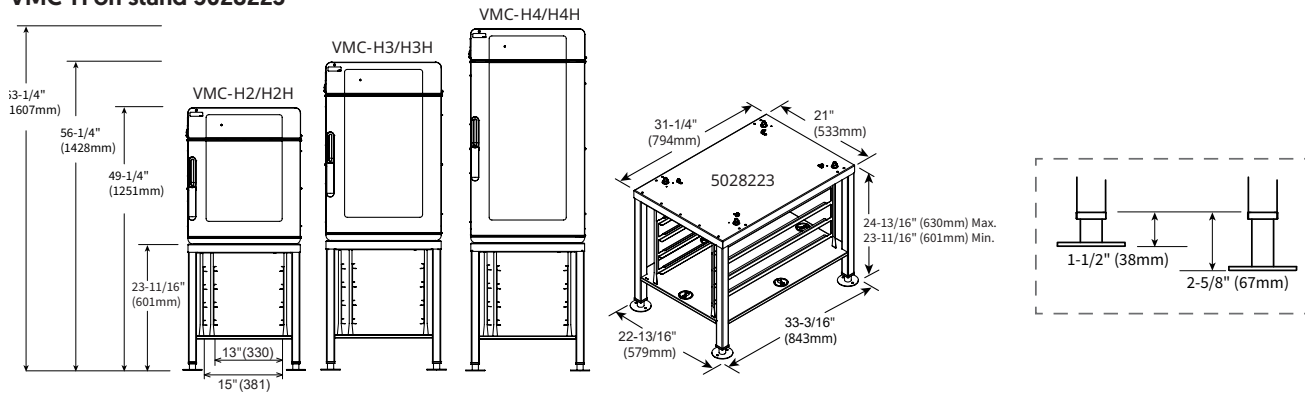


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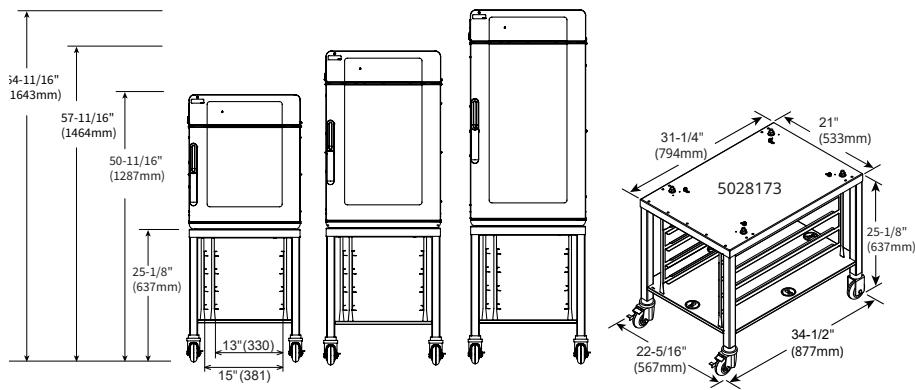
## Stacked Configurations and Stands

### VMC-H on stand 5028223

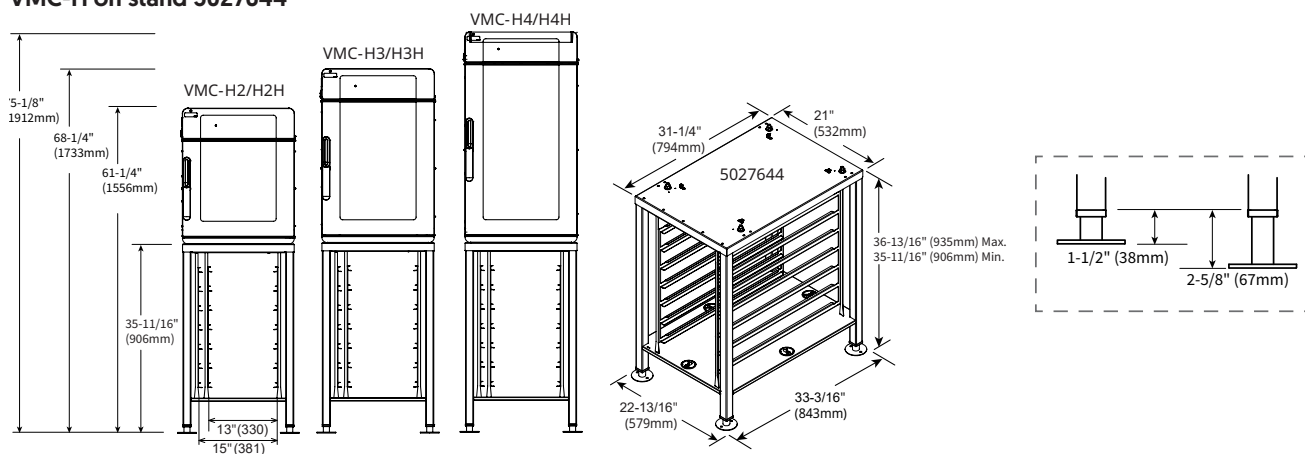


Dimensions shown are with adjustable feet and casters at minimum height.

### VMC-H on stand 5028173



### VMC-H on stand 5027644



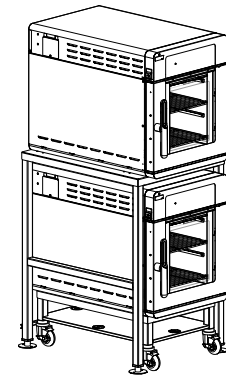
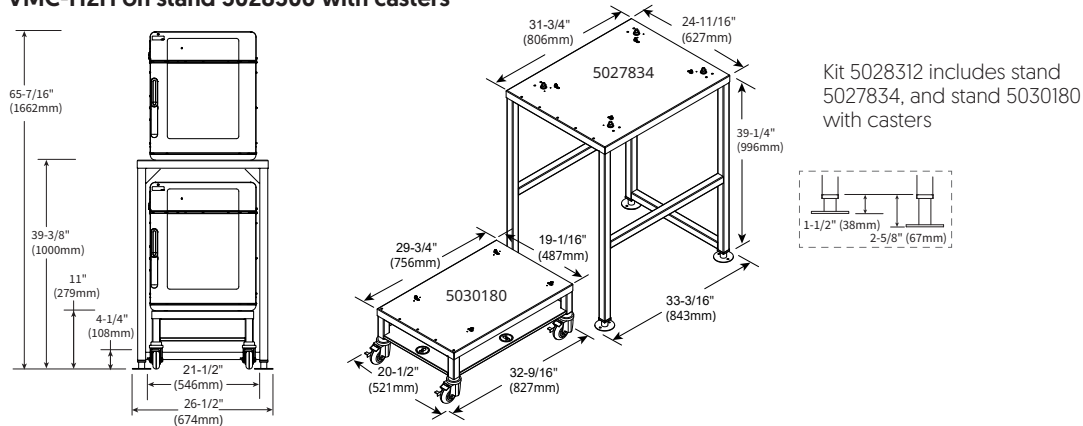
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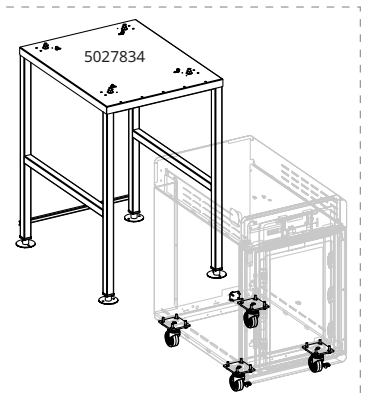
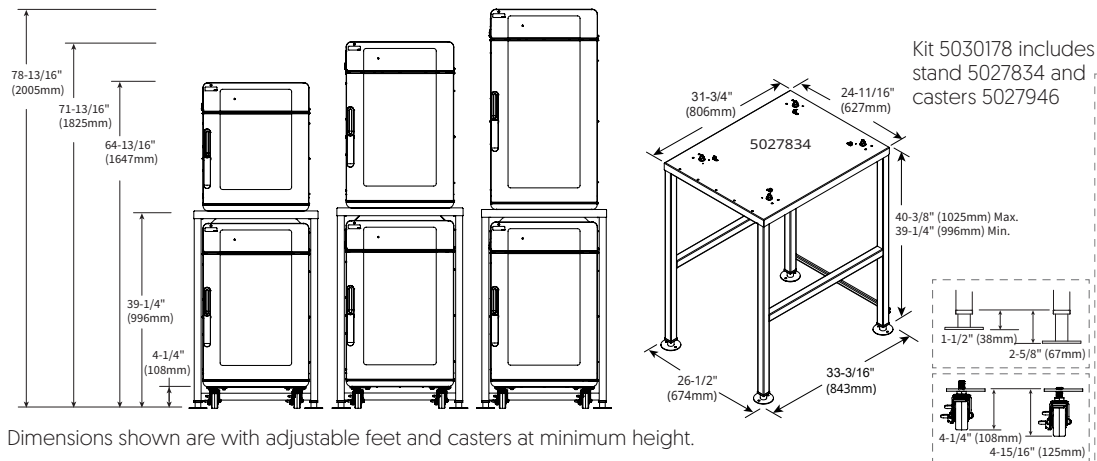
## Stacked Configurations and Stands

**VMC-H2 on stand 5027834 over VMC-H2 or VMC-H2H on stand 5028306 with casters**



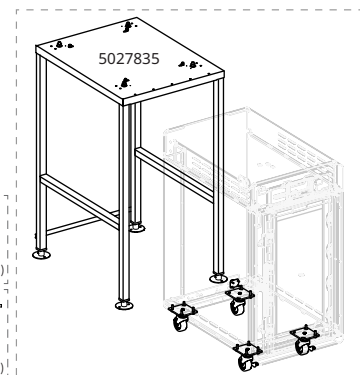
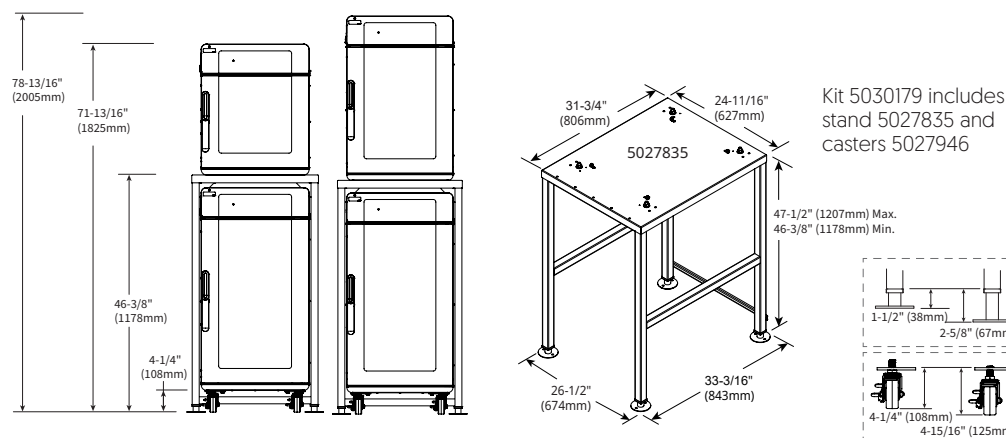
Dimensions shown are with adjustable feet and casters at minimum height.

**VMC-H on stand 5027834 over VMC-H3 or VMC-H3H**



Dimensions shown are with adjustable feet and casters at minimum height.

**VMC-H2, VMC-H2H, VMC-H3, or VMC-H3H on stand 5027835 over VMC-H4 or VMC-H4H (a VMC-H4 or VMC-H4H cannot be stacked on top of this stand)**



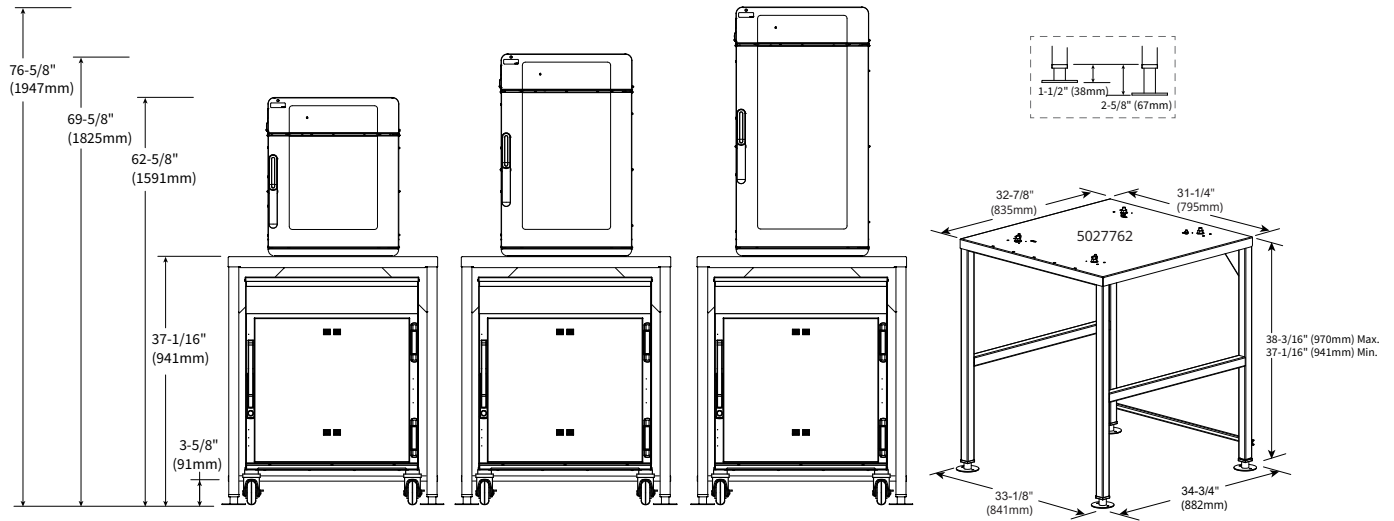
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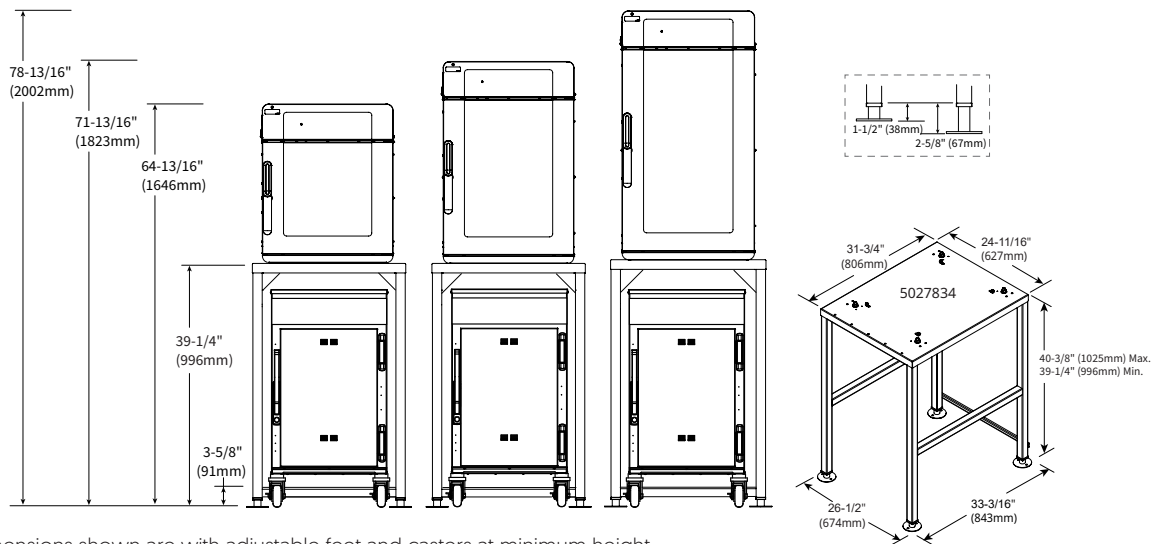
## Stacked Configurations and Stands

VMC-H on stand 5027762 over 750-S, 750-TH/II, 750-TH/III, or 767-SK/III\*



Dimensions shown are with adjustable feet and casters at minimum height.  
\*Smoker models must be under a hood.

VMC-H on stand 5027834 over 500-S, 500-TH/II, or 500-TH/III



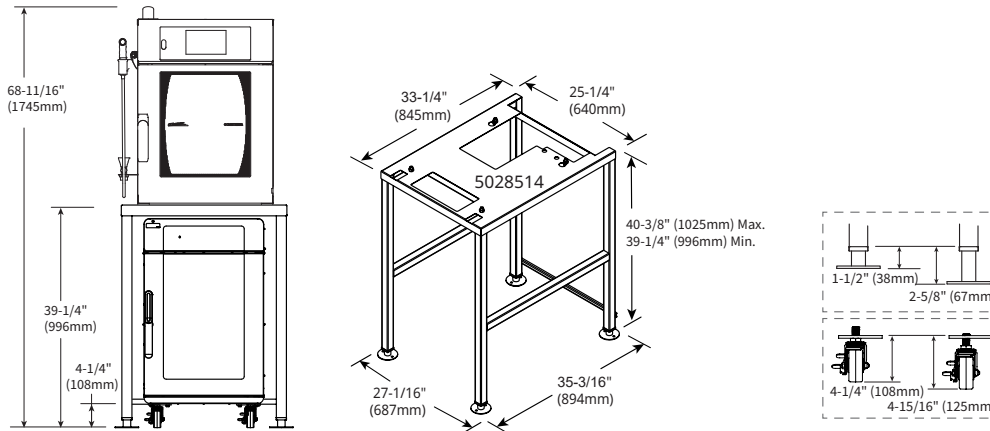
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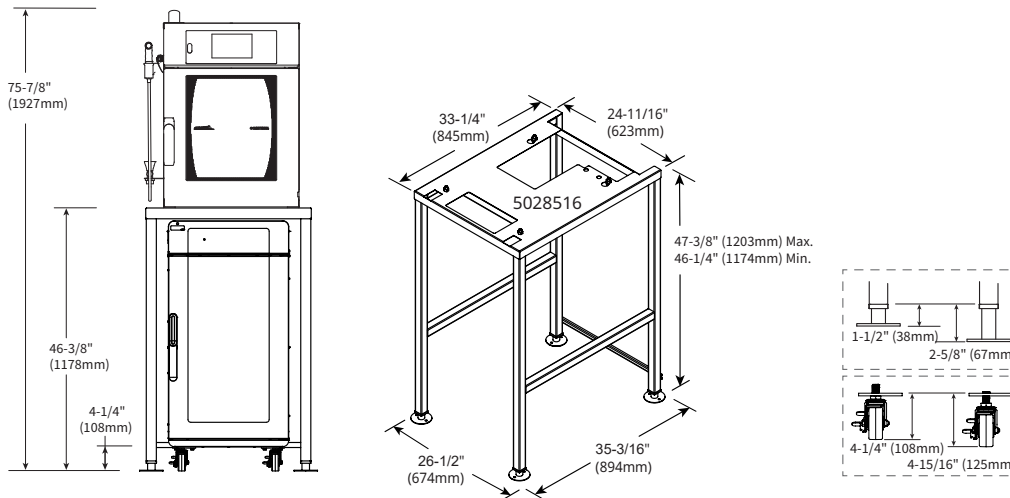
## Alternative Stacked Configurations and Stands

### CTX4-10 on stand 5028514 over VMC-H3 or VMC-H3H



Dimensions shown are with adjustable feet and casters at minimum height.

### CTX4-10 on stand 5028516 over VMC-H4 or VMC-H4H



Dimensions shown are with adjustable feet and casters at minimum height.

## CONTACT US

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