

## Vector<sup>®</sup> Multi-Cook Oven

### Commercial Gas Oven With Deluxe Control

VMC-F3G  
VMC-F4G



## Structured Air Technology<sup>®</sup>

MN-47201-EN

REV.01  
11/21

EN

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# Manufacturer's Information

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## Trademarks

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## Manufacturer

Alto-Shaam, Inc.

P.O. Box 450

W164 N9221 Water Street

Menomonee Falls, WI 53052

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## Original instructions

The content in this manual is written in American English.



**DANGER:** Before starting the oven, make sure you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside of the property and immediately contact your gas supplier.
- If unable to contact your supplier, contact the fire department.

## Enjoy your Alto-Shaam Vector Oven!

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### Structured Air Technology®

The Alto-Shaam Vector Oven features Structured Air Technology, giving 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

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### 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](http://alto-shaam.com/warranty)

## Alto-Shaam 24/7 Emergency Repair Service

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### 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.

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# 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**

Notice indicates a situation which, if not avoided, could result in property damage.

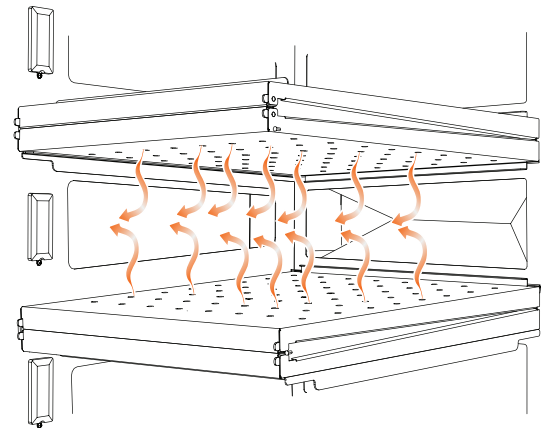
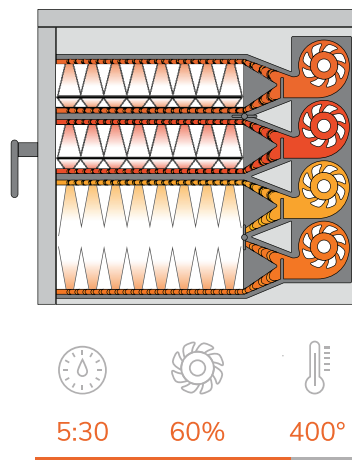


**NOTE:** Note indicates additional information that is important to a concept or procedure.

# 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.



VMC-TS-003139

## Configurations

The Vector F Series is available in two configurations: three-, and four-chamber. On F4 series ovens, the upper two chambers may be combined into one large chamber, and the lower two chambers may be combined into one large chamber. On F3 series ovens, the lower two chambers may be combined into one large 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, exposure to hot food products, and exposure to carbon monoxide if not installed under an exhaust hood.

## 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

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**Before you begin** Read and understand all instructions in this manual.

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**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.

---

**Gas precautions** Obey these gas precautions when using the appliance:

- Only use the oven when the ventilation hood is turned on.
- Keep the area around the oven clear of any obstructions that might slow down the flow of cooling air.
- Do not place objects near the oven's exhaust vents.
- Do not touch the exhaust while the oven is running or immediately after it has been turned off.
- Do not spray aerosols in the area of the oven during operation.
- Do not store flammable materials in the area of the oven.

---

**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.

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## Maintenance precautions

Obey these maintenance precautions when maintaining the appliance:

- Obey precautions in the manual, on tags, and on labels attached to or shipped with the appliance.
- Only clean the appliance when oven is OFF.
- 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 components inside.

## 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 are permitted to use the appliance. They must meet the following qualifications:

- Have received proper instruction on how to use the appliance
- Are familiar 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.

*Continued on next page*

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### Condition of appliance

Only use the appliance when:

- 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, or the use of non-factory parts, will void the warranty and relieve Alto-Shaam of all liability.
- 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

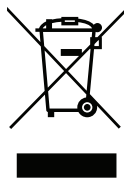
The A-weighted sound pressure level is below 72 dB(A).

### Personal Protective Equipment (PPE)

Wear the following Personal Protective Equipment (PPE) while cleaning the appliance:

- Protective gloves
- Protective clothing
- Eye protection
- Face protection

#### NOTICE



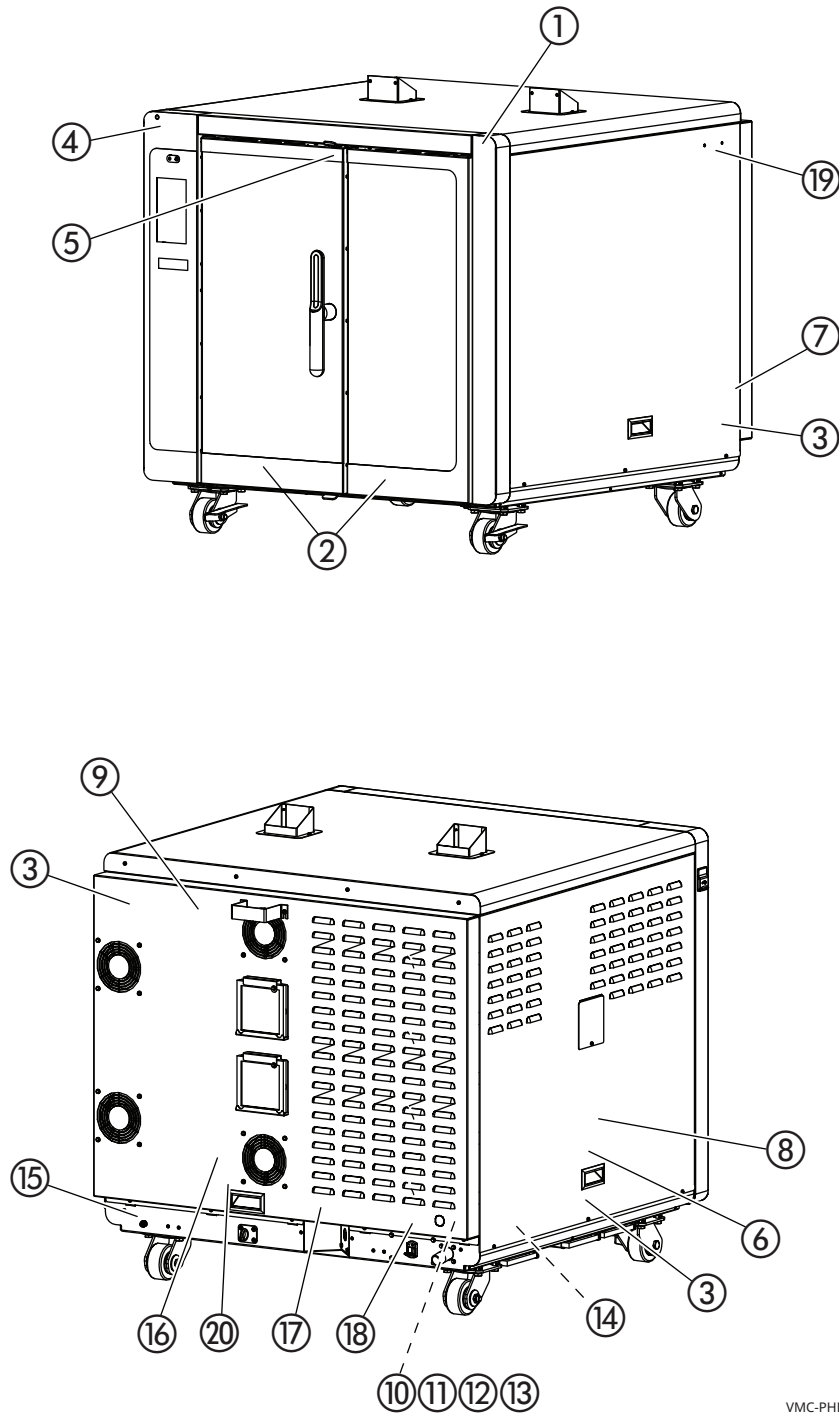
For equipment delivered for use in any location regulated by the following directive:  
2012/95/EC WEEE

Do not dispose of electrical or electronic equipment with other municipal waste.

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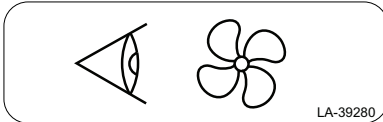



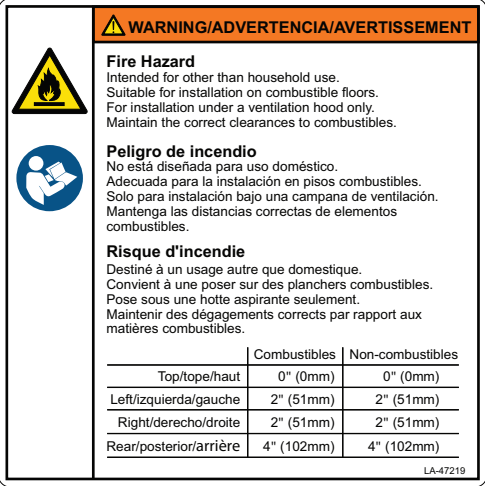



# Label Locations









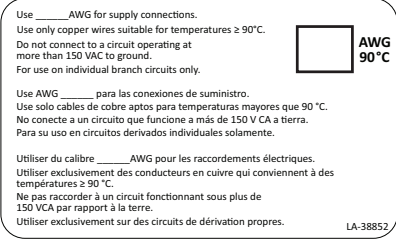
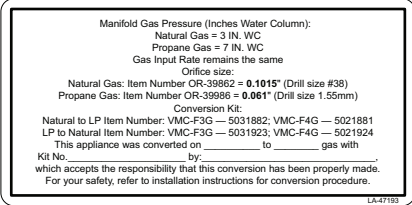
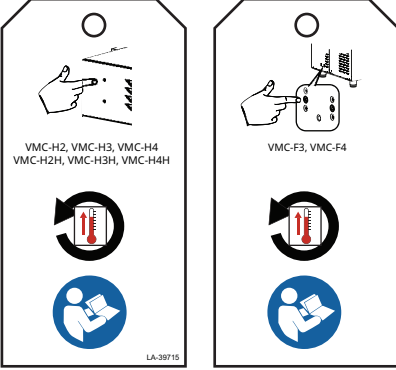
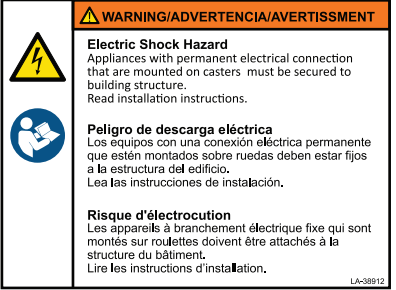
VMC-PHD-013134

LABELS

1		Made in U.S.A.
2		<p>WARNING</p> <p>Hot surface</p>
3	<div data-bbox="261 573 641 835"> <p><b>⚠ WARNING/ADVERTENCIA/AVERTISSEMENT</b></p> <p><b>Electric Shock Hazard</b> To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.</p> <p><b>Peligro de descarga eléctrica</b> Para reducir el riesgo de descarga eléctrica, no retire ni abra la cubierta. No hay piezas en el interior a la que se les pueda realizar mantenimiento. Derive el mantenimiento a personal calificado. Personal calificado: Desconecte la energía antes de realizar mantenimiento.</p> <p><b>Danger de décharge électrique</b> Pour réduire le risque de décharge électrique, ne par ouvrir ni retirer le capot. Ne contient pas de pièces réparables par l'utilisateur. Confier les réparations à du personnel qualifié. Personnel qualifié : Sectionnez l'alimentation avant toute intervention. LA-38950</p> </div> 	<p>WARNING</p> <p>Electric shock hazard</p> <p>To reduce the risk of electric shock, do not remove or open the cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.</p>
4	<div data-bbox="261 1085 641 1203"> <p>Check fans Compruebe los ventiladores Vérifiez les ventilateurs LA-39033</p> </div> 	Check fans
5	<div data-bbox="261 1442 725 1602"> <p><b>⚠ WARNING / ADVERTENCIA / AVERTISSEMENT</b></p> <p>Burn hazard. Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.</p> <p>Peligro de quemaduras. Siempre coloque líquidos, o alimentos que se puedan volver líquidos cuando se calientan, a nivel de los ojos donde se puedan ver.</p> <p>Risque de brûlure. Toujours charger les liquides, ou les aliments qui deviennent liquides au chauffage, à hauteur des yeux où ils peuvent être vus. LA-39123</p> </div> 	<p>WARNING</p> <p>Burn hazard</p> <p>When loading liquids, or foods that can become liquid when heated, keep level and at or below eye level where they can be seen.</p>

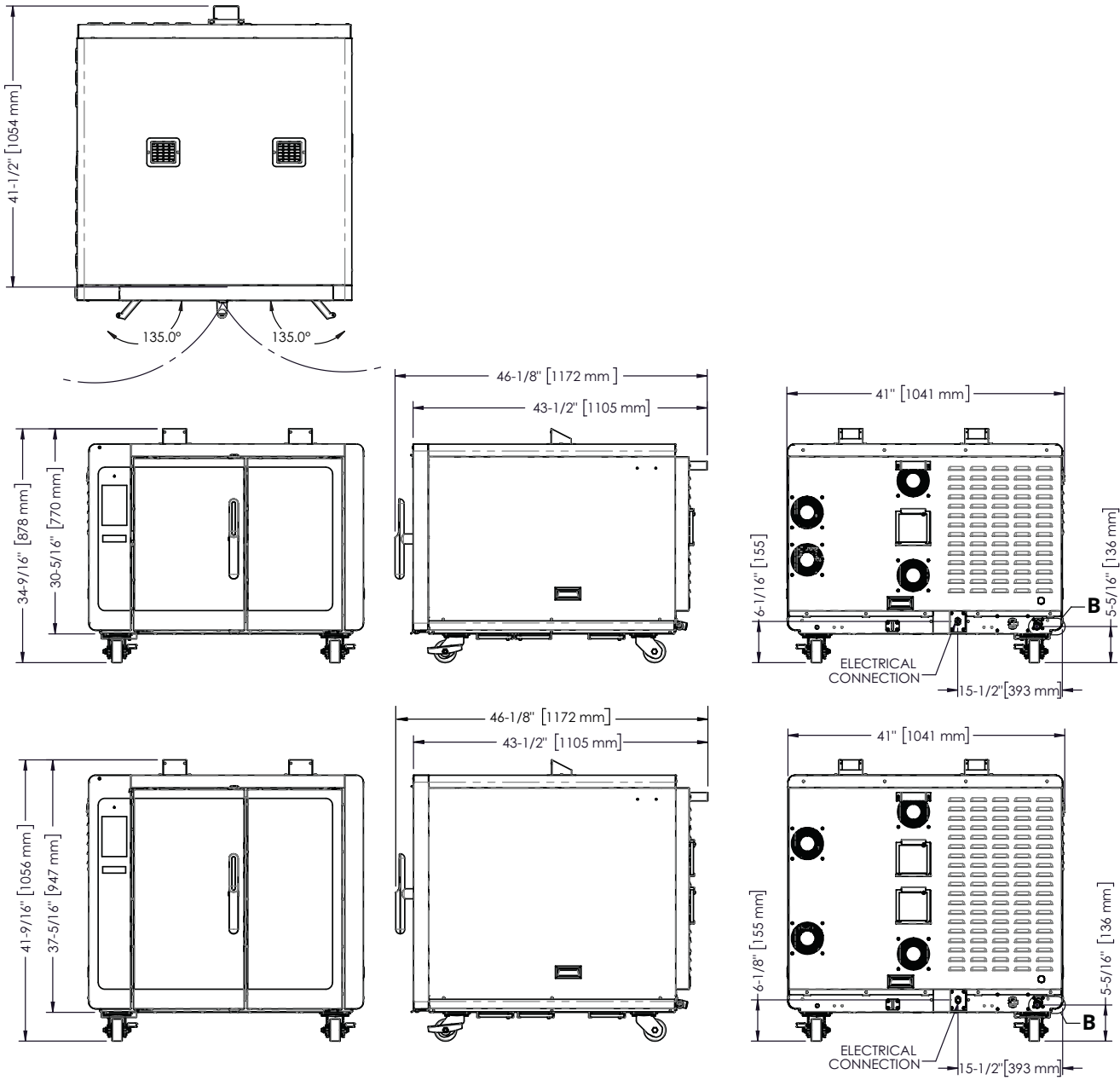
<p>6</p>	 <p><b>WARNING/ADVERTENCIA/AVERTISSEMENT</b></p> <p><b>Fire Hazard</b> Intended for other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles.</p> <p><b>Peligro de incendio</b> No está diseñada para uso doméstico. Adecuada para la instalación en pisos combustibles. Solo para instalación bajo una campana de ventilación. Mantenga las distancias correctas de elementos combustibles.</p> <p><b>Risque d'incendie</b> Destiné à un usage autre que domestique. Convient à une poser sur des planchers combustibles. Pose sous une hotte aspirante seulement. Maintenir des dégagements corrects par rapport aux matières combustibles.</p> <table border="1"> <thead> <tr> <th></th> <th>Combustibles</th> <th>Non-combustibles</th> </tr> </thead> <tbody> <tr> <td>Top/tope/haut</td> <td>0" (0mm)</td> <td>0" (0mm)</td> </tr> <tr> <td>Left/izquierda/gauche</td> <td>2" (51mm)</td> <td>2" (51mm)</td> </tr> <tr> <td>Right/derecho/droite</td> <td>2" (51mm)</td> <td>2" (51mm)</td> </tr> <tr> <td>Rear/posterior/arrière</td> <td>4" (102mm)</td> <td>4" (102mm)</td> </tr> </tbody> </table> <p>LA-47219</p>		Combustibles	Non-combustibles	Top/tope/haut	0" (0mm)	0" (0mm)	Left/izquierda/gauche	2" (51mm)	2" (51mm)	Right/derecho/droite	2" (51mm)	2" (51mm)	Rear/posterior/arrière	4" (102mm)	4" (102mm)	<p>WARNING</p> <p>Fire hazard</p> <p>Intended for use other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles.</p>
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Rear/posterior/arrière	4" (102mm)	4" (102mm)															
<p>7</p>	 <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p> <p>Security Seal</p>	<p>Security seal</p>															
<p>8</p>	 <p><b>WARNING/ADVERTENCIA/AVERTISSEMENT</b></p> <p><b>Fire Hazard</b> This unit is only for use with factory-supplied legs, casters, or base.</p> <p><b>Peligro de incendio</b> This unit is only for use with factory-supplied legs, casters, or base.</p> <p><b>Risque d'incendie</b> This unit is only for use with factory-supplied legs, casters, or base.</p> <p>LA-39335</p>	<p>WARNING</p> <p>Fire hazard</p> <p>This oven is only for use with factory-supplied legs, casters, or base.</p>															
<p>9</p>	 <p><b>ALTO-SHAAM.</b></p> <p>Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.</p> <p>CALIBRATION TECHNICIAN _____</p> <p>LA-26378</p>	<p>Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.</p>															

<p>10</p>	 <p>LA-36443-L1</p>	<p>Line 1 supply terminal</p>
<p>11</p>	 <p>LA-36443-L2</p>	<p>Line 2 supply terminal</p>
<p>12</p>	 <p>LA-36443-L3</p>	<p>Line 3 supply terminal</p>
<p>13</p>	 <p>LA-36443-N</p>	<p>Neutral</p>
<p>14</p>	 <p>LA-36443-G</p>	<p>Ground terminal</p>
<p>15</p>	 <p>LA-36443-E</p>	<p>Equipotential terminal</p>
<p>16</p>	<div style="background-color: #ffff00; padding: 10px;"> <p><b>NOTICE:</b> In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.</p> <p><b>AVIS:</b> Pouvoir être entretenu, cet appareil doit être équipé des roulettes fournies, d'un connecteur conforme à la norme ANSI Z21.69 • CSA 6.16 et d'un connecteur à branchement rapide conforme à la norme ANSI Z21.41 • CSA 6.9. Il doit aussi comporter un dispositif empêchant que la traction soit transmise au connecteur, comme il est spécifié dans les instructions du fabricant.</p> <p><b>AUFSTELLUNG:</b> Gasanschluß und Inbetriebnahme dürfen nur durch autorisiertes Fachpersonal entsprechend der gültigen örtlichen Sicherheitsbestimmungen durchgeführt werden. Gasbetriebene Geräte dürfen nur dann beweglich aufgestellt, angeschlossen und in Betrieb genommen werden, wenn der Gasanschluß mit einer flexiblen Schlauchverbindung mit Schnellverschluß hergestellt wird und das Gerät mittels einer Vorrichtung (z.b. mit der Wand verankerte Kette) gegen unbeabsichtigtes Verschieben gesichert ist. Für die bewegliche Aufstellung sind ausschließlich die mitgelieferten Räder an den Geräten zu montieren.</p> <p><b>AVISO:</b> Para poder mantener esta aplicación, debe ser instalado con los ruedas provistos, con un conector homologado según el estándar ANSI Z21.69 o CSA 6.16 y con un dispositivo de desconexión rápida que cumpla con el estándar ANSI Z21.41 o CSA 6.9. También deberá instalarse un sistema de sujeción para evitar tensiones en el conector, procediendo según se indica en las instrucciones del fabricante del equipo.</p> <p>注意——为了方便检修设备，必须安装设备自带的脚轮装置、一个符合ANSI Z21.69-CSA6.16标准的连接器和一个符合ANSI Z21.41-CSA6.9标准的快速断开装置。设备制造商说明书中明确规定，安装该脚轮时，必须采取防护措施，以避免移动设备时的拉力损坏脚轮。）</p> <p style="text-align: right;">LA-25784</p> </div>	<p>NOTICE</p> <p>In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining mean to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.</p>

<p>17</p>		<p><b>Note:</b> This label is only used on UL-certified appliances that have 120V to ground wiring.</p> <p>Use _____ AWG for supply connections.</p> <p>Use only copper wires suitable for temperature less than or equal to 90°C.</p> <p>Do not connect to a circuit operating at more than 150 VAC to ground.</p> <p>For use on individual branch circuits only.</p>
<p>18</p>		<p>Modified gas pressure (inches water column)</p>
<p>19</p>		<p>Press and release the high limit temperature reset buttons.</p>
<p>20</p>		<p>WARNING</p> <p>Electric Shock Hazard</p> <p>Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions.</p>

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# Dimension Drawings



INSTALLATION

# 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 is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on part of the shipper.

## Receive the appliance

When receiving the appliance, do the following.

Step	Action
1.	<b>Inspect</b> 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.	<b>Inspect and count</b> all merchandise received. Do not sign a delivery receipt or a freight bill until you have done so.
3.	<b>Note</b> all damage to packaging and to the equipment on the carrier's receipt.
4.	<b>Request</b> the driver sign the delivery receipt. If the driver refuses to sign, make a note of this refusal on the delivery receipt.
5.	<b>Write</b> 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.	<b>Contact</b> the carrier immediately upon finding damage, and request an inspection. <b>Follow</b> the carrier's policies and procedures.

## Alto-Shaam policy

It is the policy of Alto-Shaam to assist customers in collecting claims that have been properly filed and actively pursued. Alto-Shaam cannot, however, file damage claims, assume the responsibilities for damage claims, or accept deductions in payment for damage claims.



# How to Unpack the Oven


## 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-F3G: 556 lb (252 kg)
  - VMC-F4G: 681 lb (309 kg)
- Cutting tools to remove the packaging

## Unpack the oven

To unpack the oven, do the following.

Step	Action
1.	<b>Remove</b> the box. <b>Save</b> all packing materials for inspection by the carrier.
	<div style="border: 1px solid gray; padding: 5px;">  <b>NOTE:</b> 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.                 </div>
2.	<b>Remove</b> the plastic wrap.
3.	<b>Cut</b> the retaining straps.
4.	<b>Remove</b> the oven from the pallet using an appropriate lifting device.
5.	<b>Remove</b> the tape that holds the filters.
6.	<b>Remove</b> the foam and paperwork from each chamber.


## 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:	

<b>Clearance</b>	<b>Record</b>	<b>Pass</b>	<b>Fail</b>
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:			
Top:			
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:			

*Continued on next page*

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**Electrical**

Alto-Shaam oven ratings	Breaker:	Voltage:	Phase:	
<b>The following fields must be completed by the service technician on site.</b>				
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:

**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 password 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:

Continued on next page

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**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:

*Continued on next page*

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## 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](http://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

Obey these gas precautions when using the appliance:

- Only use the oven when the ventilation hood is turned on.
- Keep the area around the oven clear of any obstructions that might slow down the flow of cooling air.
- Do not place objects near the oven's exhaust vents.

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).



**WARNING:** Explosion hazard.  
Do not operate the oven if you detect the odor of gas.

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	Damaged		Record any damage with details before or after uncrating, location of damage, etc. Take pictures.
	Yes	No	
Front of oven			
Left side			
Back of oven			
Right side			
Top and bottom/legs			

Oven visual inspection (outside)	Yes	No
Is the oven level?		
Is all packing material removed from the outside of the oven?		
Is all packing material removed from the inside of the oven?		
Is the laser film removed from the outside of the oven? Make sure the exterior of the oven is clean.		
Are all of the cooling fan filters installed correctly?		
Are the retaining screws removed from the oven filters?		
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	
	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.		

**Gas:**

Is the heavy-duty connector installed? The connector must comply with ANSI Z21.69 CSA6 6.16	
Is the quick disconnect device installed? The device must comply with ANSI Z21.41 CSA 6.9	
Validate the incoming gas type to the oven specification sheet.	
Open the gas valve to the oven.	
Verify the gas pressure is within the oven's specifications.	
Inspect the incoming gas lines for any leaks.	

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.			

## Cycle test:

Record the software version. Update to the newest software version as needed.	
For Simple control ovens, set the date and time and record the cycle test record.	
Validate the settings for the correct model type.	
<p>Check the food probes (if applicable):</p> <ul style="list-style-type: none"> <li>■ For Simple control ovens: Check the diagnostics page in the Service screen.</li> <li>■ For Deluxe control ovens: Navigate to the settings screen and scroll to the Probe setting. Make sure it is reading ambient temperature. Disconnect the probe to make sure it reads 375°F (190°C) and set it on top of the oven.</li> </ul>	
<p>Check the damper system:</p> <ul style="list-style-type: none"> <li>■ Remove the shelf to combine chambers. Confirm that the vent flaps close.</li> <li>■ Touch the combine icon. Combine chambers 1 and 2. Touch combine. Touch the check mark.</li> <li>■ On the home screen, the two individual chambers merge into one chamber.</li> <li>■ Repeat the steps to combine chambers 3 and 4 if needed.</li> <li>■ Uncombine chambers.</li> </ul>	
Verify the cooling fans are functioning and bi-metal switches trip for the cooling fans.	
<p>Verify the cool down process:</p> <p>For Simple control ovens: Press and hold the power button. Open the oven doors and remove the food probe(s) when all chambers are cool.</p> <p>For Deluxe control ovens: Touch the cool down icon. Touch cool down and open the oven doors. Remove the food probe(s) when all chambers are cool.</p>	


**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. 

<b>On the Your network status screen:</b>	Wireless	Ethernet	
What is the connection type?			
What color is the network icon? 	Red	Yellow	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 on Casters

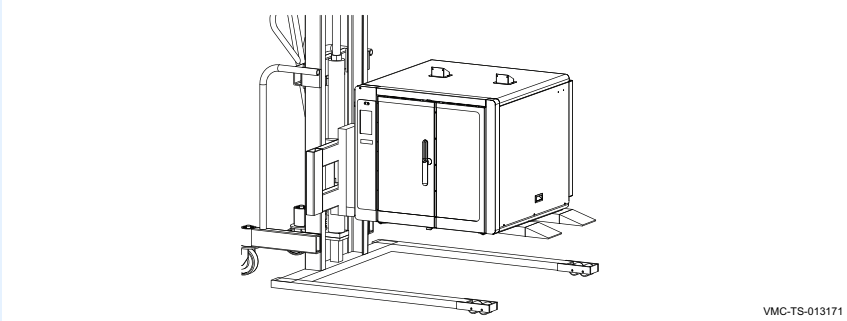
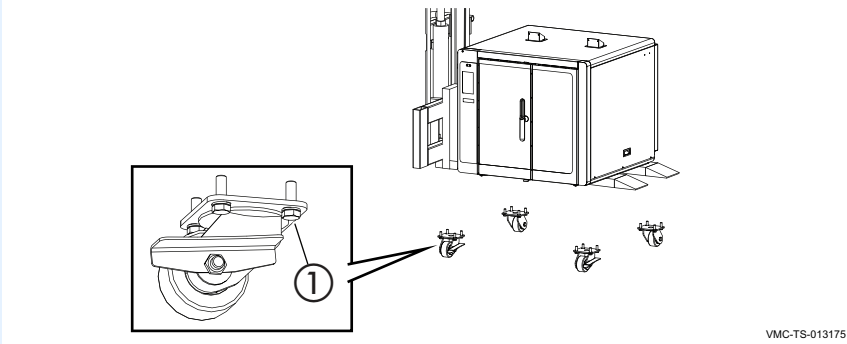
## Before you begin

### Make sure you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-F3G: 556 lb (252 kg)
  - VMC-F4G: 681 lb (309 kg)

## Procedure

To install casters on the oven, do the following.

Step	Action
1.	<p><b>Lift</b> the oven using an appropriate lifting device.</p>  <p style="text-align: right; font-size: small;">VMC-TS-013171</p>
2.	<p><b>Attach</b> each caster ① with fasteners as shown.</p>  <p style="text-align: right; font-size: small;">VMC-TS-013175</p>

## Result

The casters are now installed.

# How to Install the Oven on a Stand

## Before you begin

### Make sure you have:

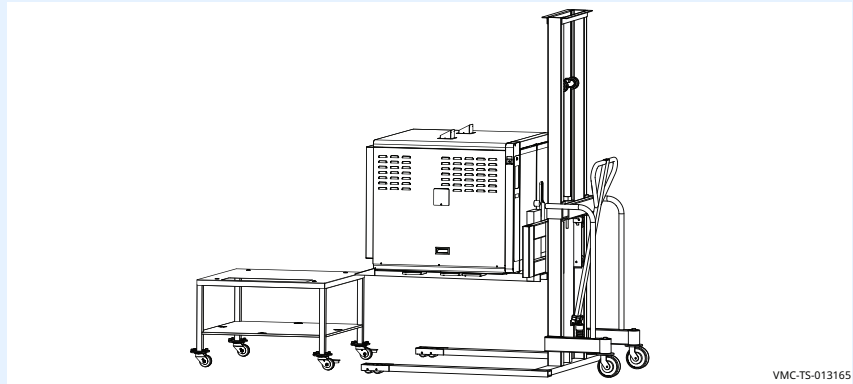
- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
  - VMC-F3G: 556 lb (252 kg)
  - VMC-F4G: 681 lb (309 kg)

## Procedure

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

Step	Action
------	--------

- |    |                       |
|----|-----------------------|
| 1. | <b>Lift</b> the oven. |
|----|-----------------------|



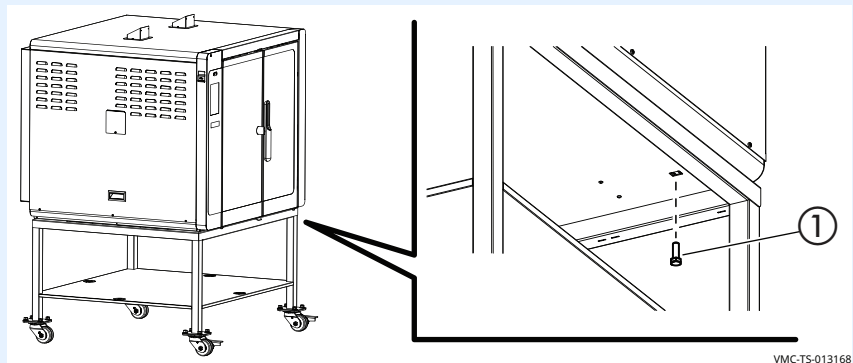
VMC-TS-013165

- |    |   |
|----|---|
| 2. | <b>Connect</b> the oven to the stand with the supplied bolts ①. |
|----|---|



**CAUTION:** Crushing hazard.

Lock the casters to prevent the oven from moving during installation.



VMC-TS-013168

## Result

The oven is now installed to the stand.

# How to Install the Oven on a Mobile Base


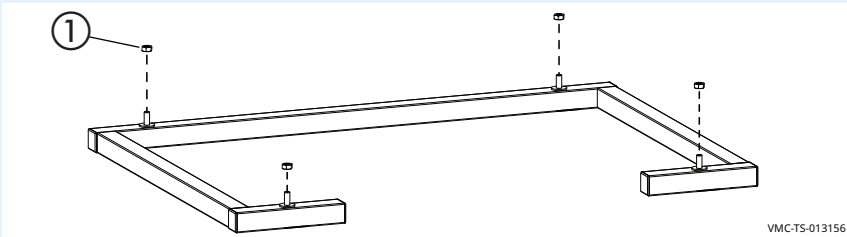
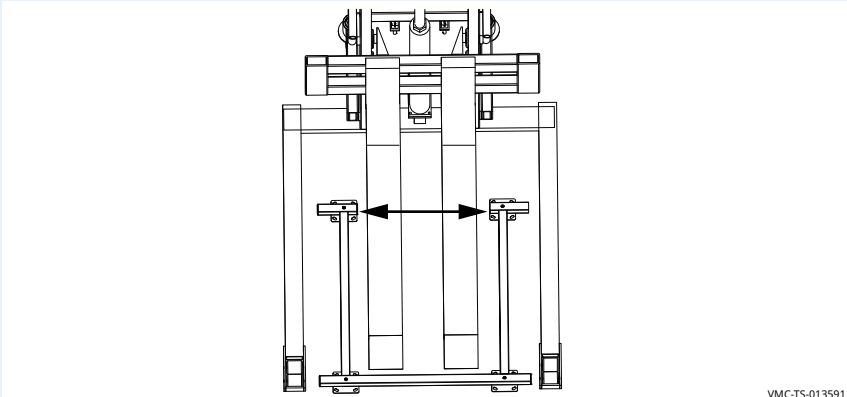
## Before you begin

### Make sure you have:

- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
  - VMC-F3G: 556 lb (252 kg)
  - VMC-F4G: 681 lb (309 kg)
- Regulation UL 197, 91.8

## Procedure

To install the oven on a mobile base, do the following.

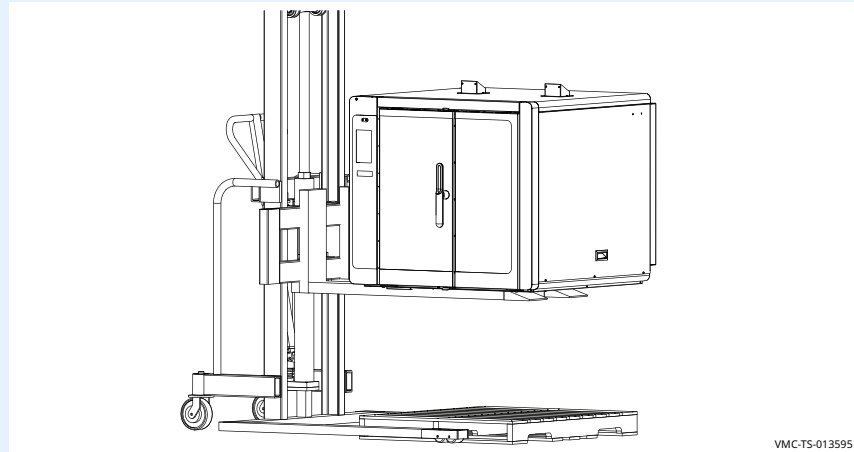
Step	Action
1.	<b>Remove</b> the 4 nuts ① from the mobile base.
<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;">  </div> <div> <p><b>NOTE:</b> The 4 nuts can be discarded. The nuts are only needed during the shipping process.</p> </div> </div>	
<div style="text-align: center;">  <p style="text-align: right; font-size: small;">VMC-TS-013156</p> </div>	
2.	<b>Set</b> the width of the forklift forks to fit through the open side of the mobile base.
<div style="text-align: center;">  <p style="text-align: right; font-size: small;">VMC-TS-013591</p> </div>	

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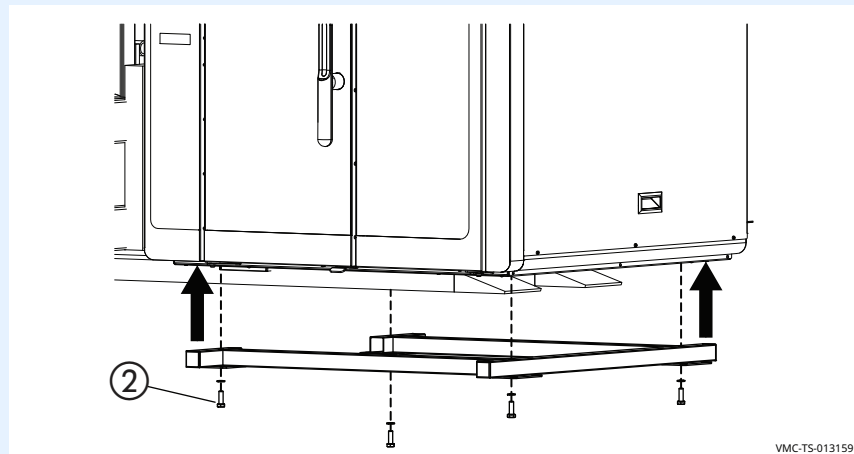
3. **Lift** the oven.

**i** **NOTE:** Set wood blocks on the forks to avoid damaging the filters on the bottom of the oven.



4. **Position** the mobile base with the opening facing the front of the oven.

**Install** the mobile base and **tighten** the 4 bolts ②.

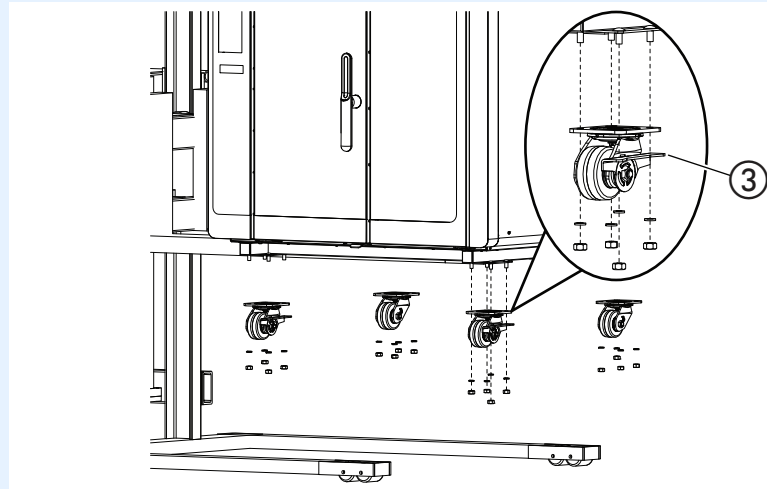


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5. **Install** the casters onto the mobile base.

**i** **NOTE:** Install the locking casters ③ at the front of the oven.



VMC-TS-013162

## Special requirements for ovens on casters

6. For ovens on casters, **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 oven is now installed on a mobile base.

# How to Install the Gas Connections



**DANGER:** Carbon monoxide hazard.  
ALWAYS operate the oven under a ventilation hood.



**WARNING:** Explosion hazard.  
Do not operate the oven if you detect the odor of gas.

Installation, adjustments, and service work must be in accordance with all local codes and must be performed by a trained service technician.

## Before you begin

### Make sure you have:

- Pipe wrenches, gas rated thread sealant

## Ventilation requirements

- The oven requires a minimum of 12 CFM for the F3G and 16 CFM for the F4G make-up air for both natural gas and propane gas.
- The gas supply piping and the electrical supply cord must be routed away from the path of the hot combustion fumes.
- The oven must be installed under a ventilation hood that complies with local regulations and relevant codes. In the absence of local codes, the ventilation system shall comply with:
  - USA and Canada: NFPA 96

## Gas supply requirements

- Only connect the type of gas indicated on the identification nameplate.
- Installation must comply with local codes required for gas ovens. In the absence of local codes, installation must comply with the latest edition of:
  - USA: National Fuel Gas Code, ANSI Z223.1 (NFPA 54).
  - Canada: Natural Gas and Propane Installation Code, CAN/CSA-B149.1-15.
- Gas connection: 3/4" NPT
- If a flexible gas line is used, it must be AGA approved, commercial type and at least 3/4" I.D.

## Tether requirements for ovens on casters

- For ovens on casters, a tether must be installed. Install the tether so that no stress is transmitted to the gas or electrical connections when the oven moves.

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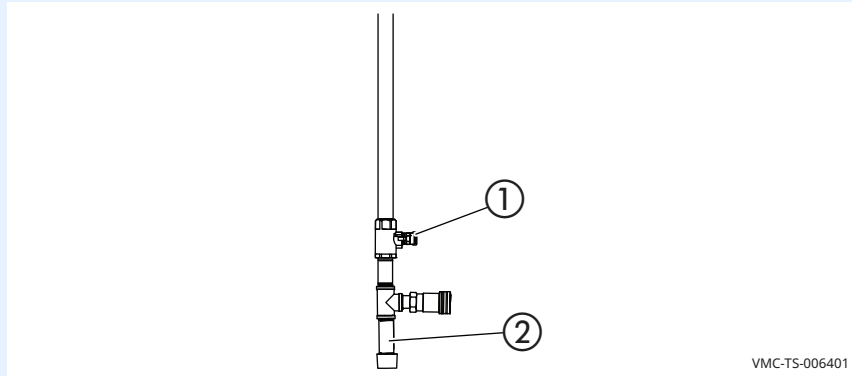
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## Installing gas connections

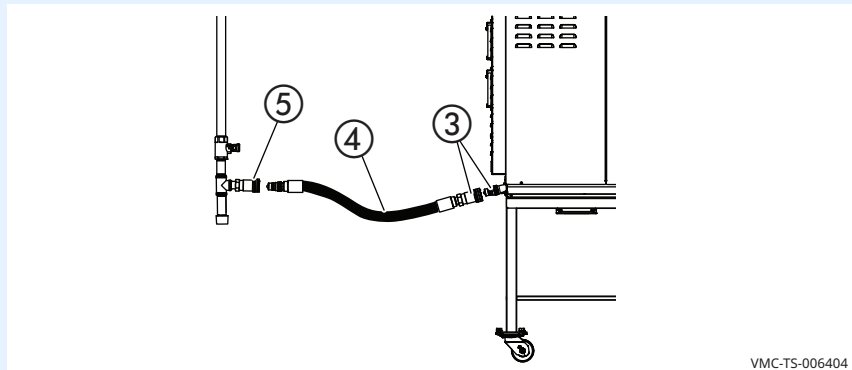
To install the gas connections, do the following.

Step	Action
------	--------

- |    |  |
|----|--|
| 1. | <p><b>Make sure</b> the gas supply line has a shutoff valve installed ①.</p> <p><b>Assemble</b> the sediment trap ②.</p> |
|----|--|



- |    |   |
|----|---|
| 2. | <p><b>Install</b> the fitting (3) to the oven.</p> <p><b>Install</b> the flexible connector (4) to the fitting (3).</p> |
|----|---|



- |    |  |
|----|--|
| 3. | <p><b>Install</b> the flexible connector (4) to the gas supply (5) using the quick disconnect.</p> |
|----|--|

## Result

The gas connections are now installed.



# How to Install the Oven

## Before you begin

### Make sure you have:

- 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-F3G: 556 lb (252 kg)
  - VMC-F4G: 681 lb (309 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	A	Breaker*	kW
VMC-F3G	120	1	60	14.1	20	1.7
	208-240	1	60	8.1	15	1.7
VMC-F4G	120	1	60	18.4	30	2.2
	208-240	1	60	10.6	20	2.2

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

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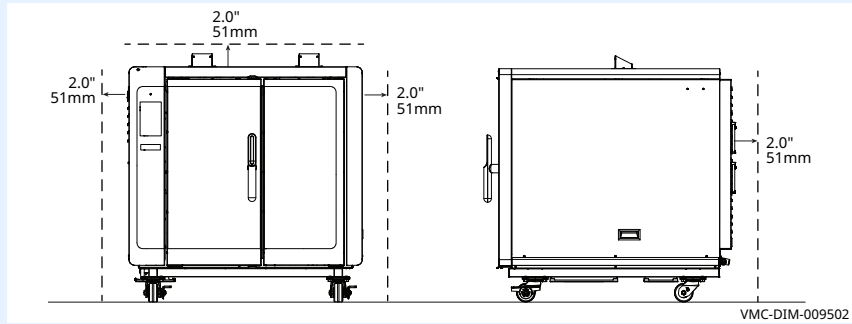
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## Position the oven

To position the oven, do the following.

Step	Action
1.	<p><b>Make sure</b> that:</p> <ul style="list-style-type: none"> <li>■ The location where the oven is being installed is rated to support the weight of the oven,</li> <li>■ The oven is within five feet of the appropriate electrical outlet,</li> <li>■ You follow the oven clearance guidelines.</li> </ul>
	
2.	<p><b>Move</b> the oven to the installation location and onto the final resting surface.</p>

- 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.



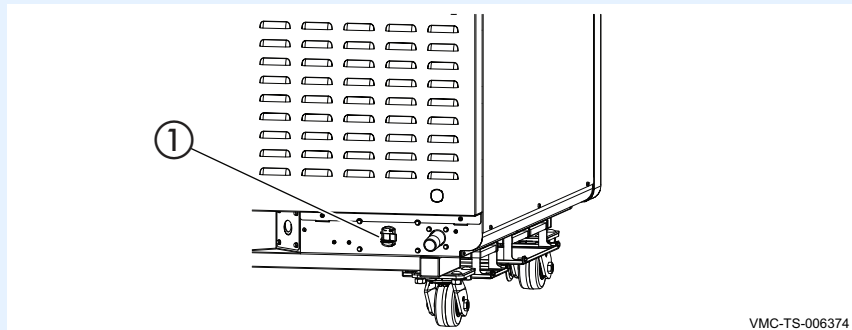
VMC-DIM-009502

The oven is now correctly positioned.

## Connect the wiring

To connect the wiring, do the following.

3. **Set** the main disconnect switch ① to the OFF position.



VMC-TS-006374

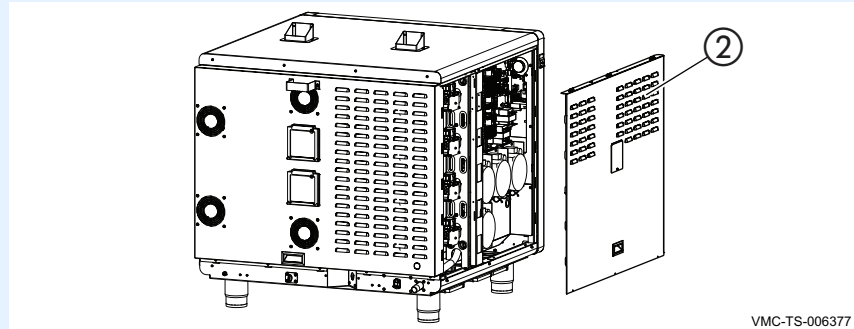
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4. **Remove** the side panels ②.

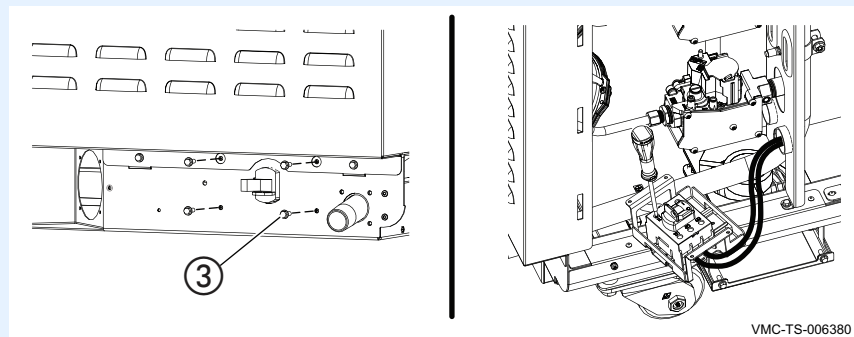


**WARNING:** Electric shock hazard.  
Disconnect the oven from the power supply before continuing.



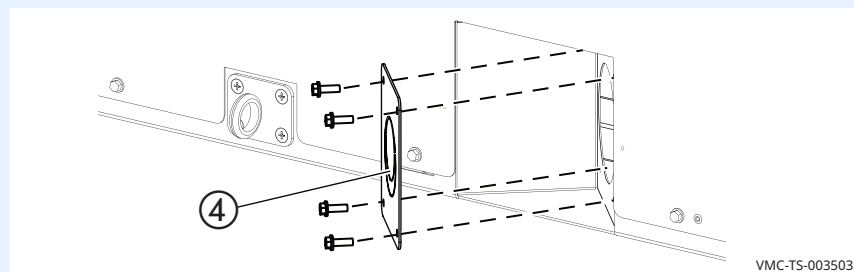
VMC-TS-006377

5. **Remove** the 4 screws ③ holding the main disconnect switch to the oven.  
**Position** the main disconnect switch with the terminal screws facing up.



VMC-TS-006380

6. **Remove** the knockout plate ④.  
**Remove** the necessary knockout from the knockout plate.

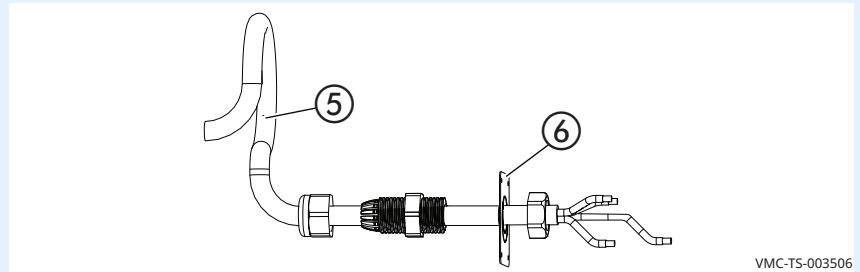


VMC-TS-003503

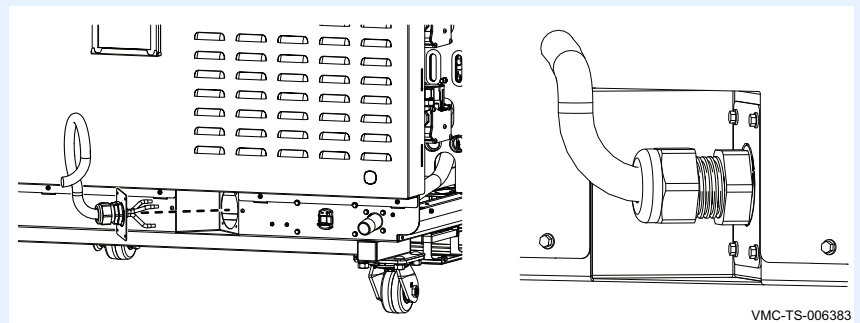
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7. **Slide** the supply cord ⑤ through the cord grip.  
**Install** the supply cord and cord grip into the knockout plate ⑥.



8. **Re-install** the knockout plate. Do not tighten the cord grip sealing nut.  
**Install** the supply cord into the oven far enough to reach the ground terminal block.

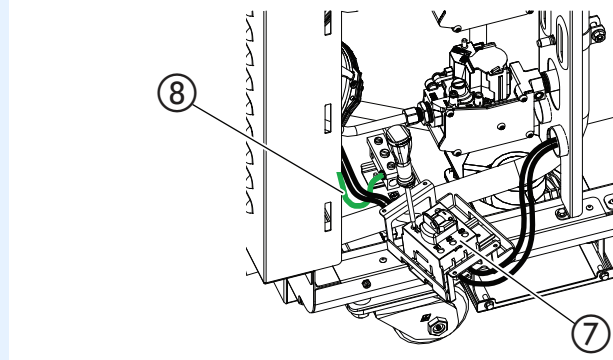


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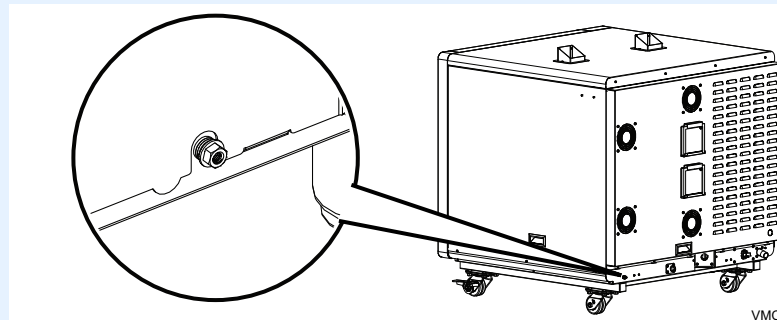
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9. **Connect** the wires to the appropriate terminals (L1, L2, L3, etc.) of the main disconnect switch ⑦ in accordance with local codes and regulations.

**Install** the ground wire ⑧ to the ground terminal.



VMC-TS-006386



VMC-TS-006389

**i** **NOTE:** The equipotential-bonding terminal is located at the bottom rear of the oven.

10. **Re-install** the main disconnect switch
11. **Re-install** the 4 screws holding the main disconnect switch to the oven.
12. **Tighten** the cord grip sealing nut onto the supply cord.
13. **Re-install** the side panels.

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## Press reset buttons

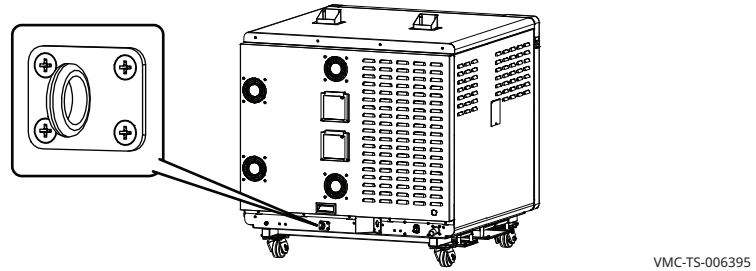
14. **Press and release** the high limit temperature reset buttons (9).  
**Remove** the tag (10).



## Requirements for restraining

Install a restraining device (tether) between the oven and the building's structure so no stress is transmitted to the gas or electrical connections when the oven moves.

For stacked appliances, each oven must be secured to the building's structure with its own tether. A single wall anchor may be used.



## Result

The oven is now installed.

# How to Adjust the Gas Settings for High Altitude

## Before you begin

Installation work must be in accordance with all local codes and must be performed by a trained service technician.

### Make sure you have:

- Basic hand tools
- Manometer
- Combustion analyzer
- Pass code for general gas information screen. Contact Technical Service for the pass code.

## Altitude specification chart

Natural Gas (NG)				
Altitude	Manifold Pressure	Combustion Fan PWM End %	BTU Rating (3 Chamber)	BTU Rating (4 Chamber)
0-2000	3.0	54	72000	96000
3000	3.0	56	69000	92000
4000	3.0	57	66000	88000
5000	3.0	58	63000	84000
6000	3.0	60	60000	80000
7000	3.0	61	57000	76000
8000	3.0	62	54000	72000
9000	3.0	63	51000	68000
10000	3.0	64	48000	64000

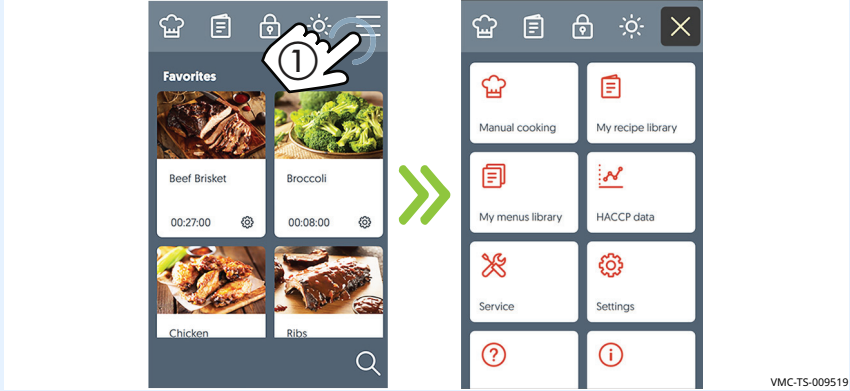
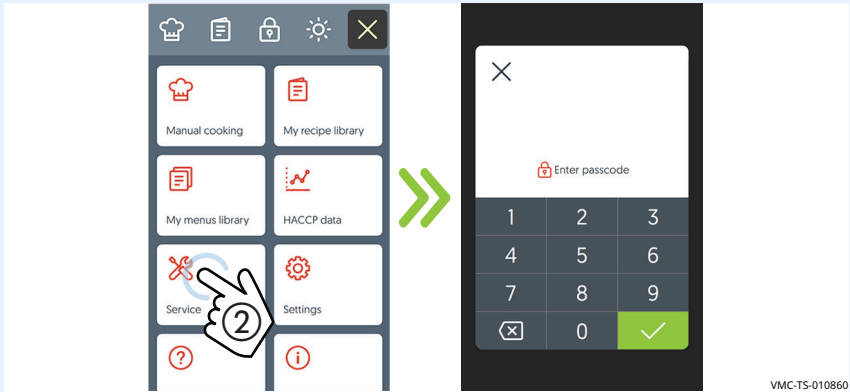
Liquid Propane (LP)				
Altitude	Manifold Pressure	Combustion Fan PWM End %	BTU Rating (3 Chamber)	BTU Rating (4 Chamber)
0-2000	7.0	52	72000	96000
3000	7.05	53	69000	92000
4000	7.1	55	66000	88000
5000	7.15	57	63000	84000
6000	7.2	59	60000	80000
7000	7.25	61	57000	76000
8000	7.3	62	58500	78000
9000	7.35	64	55500	74000
10000	7.4	66	52500	70000

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## Adjusting the gas setting

To adjust the gas setting for altitude, do the following.

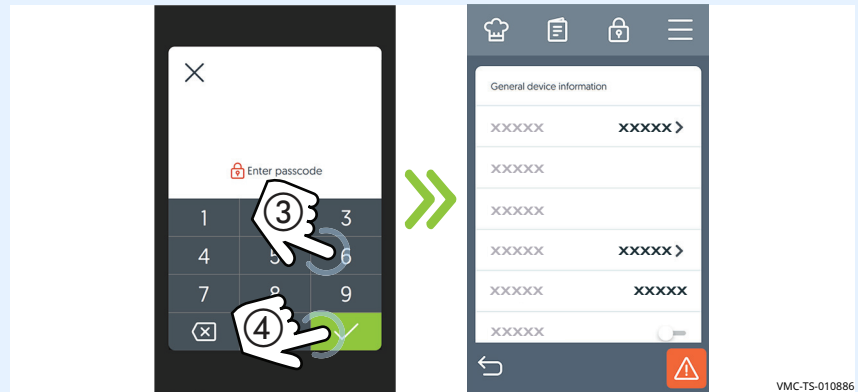
Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the service icon ②. The enter pass code screen displays.</p>  <p>VMC-TS-010860</p>

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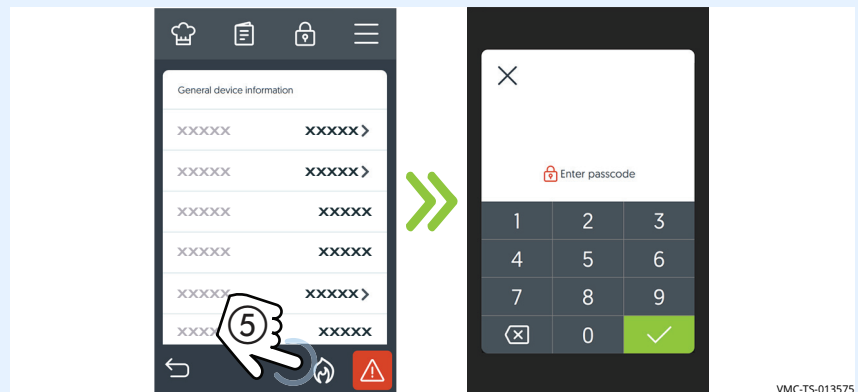


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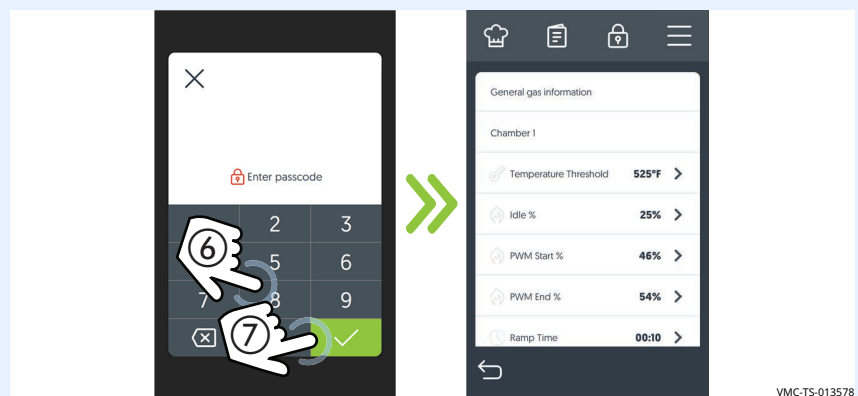
3. **Enter** the pass code 6702 (3).  
**Touch** the check mark (4). The general device screen displays.



4. **Touch** the flame icon (5). The enter pass code screen displays.



5. **Enter** the pass code (6). Contact Technical Service for the pass code.  
**Touch** the check mark (7). The general gas information screen displays.



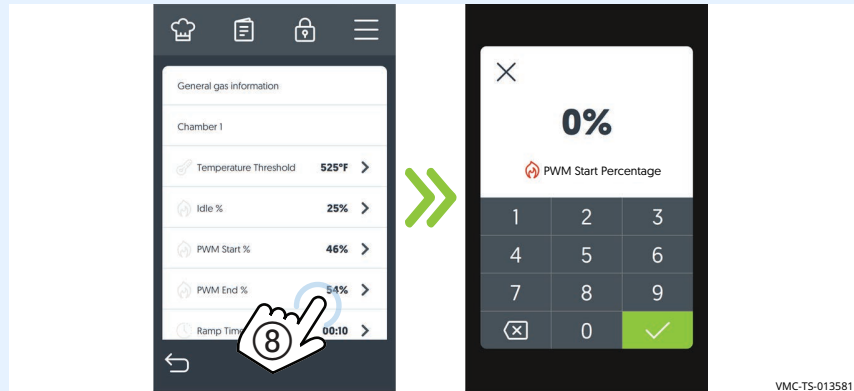
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- Starting with chamber 1, **touch** the “PWM End %” icon **8**. The PWM End Percentage screen displays.

**Enter** the PWM End Percentage using the number pad. **Touch** the check mark.

**NOTE:** See the altitude specification chart for the Combustion Fan PWM End % value listed for the oven’s fuel type and altitude above sea level.

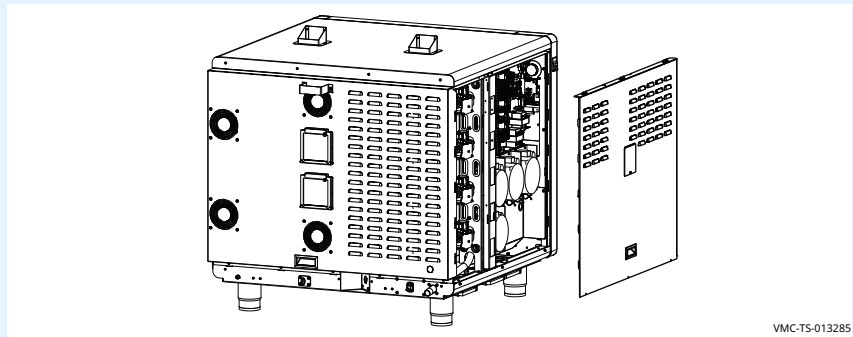


VMC-TS-013581

- Scroll** to each chamber and repeat the steps.

## Adjusting the gas pressure

- Remove** the left side service panel.



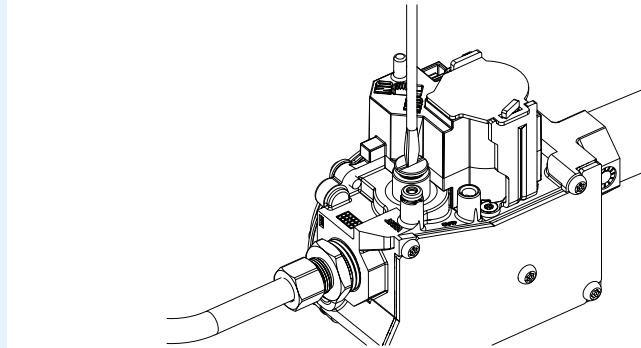
VMC-TS-013285

- Shutoff** the gas supply to the oven.

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- Starting with the chamber 1 gas valve, **remove** the regulator cover from the gas valve.

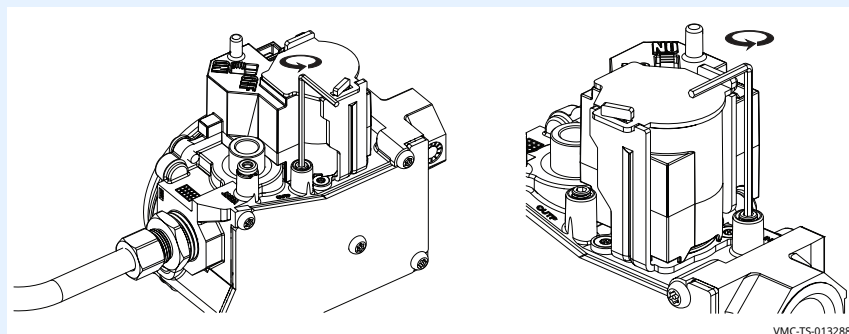


VMC-TS-013307

- Loosen** the test port set screws in the gas valve.

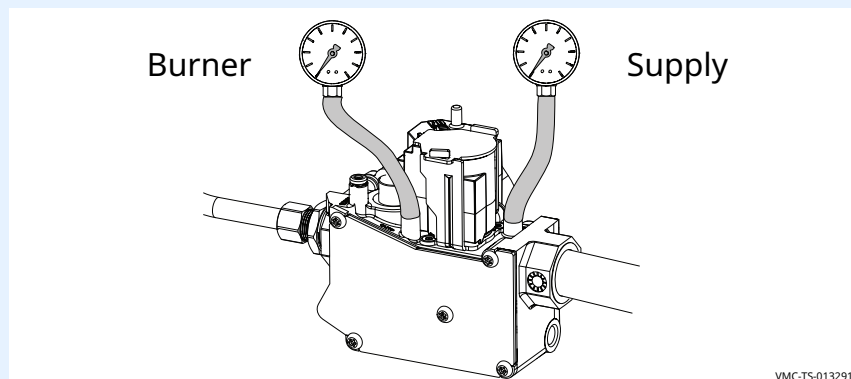


**NOTE:** The set screws do not need to be completely removed from the gas valve.



VMC-TS-013288

- Attach** manometers to the gas valve test ports.

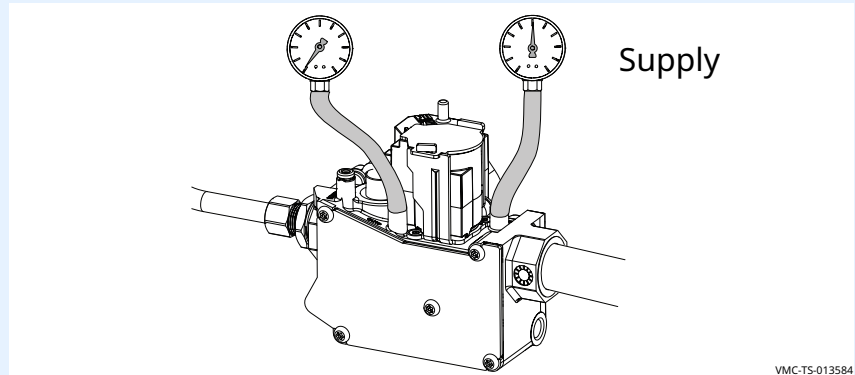


VMC-TS-013291

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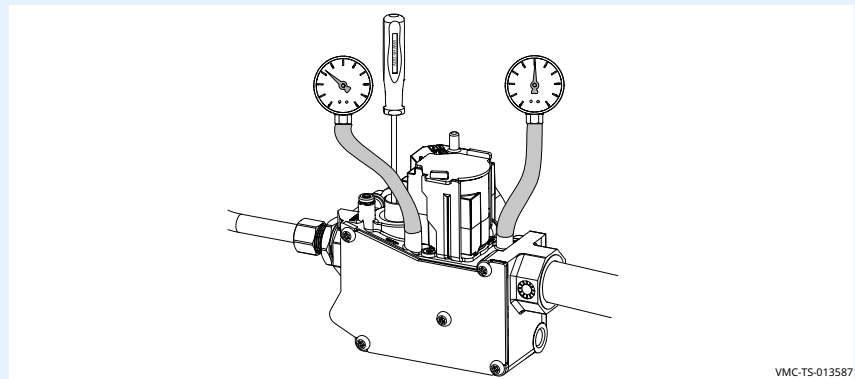
13. **Turn on** the gas supply to the oven.
14. **Make sure** the gas supply pressure meets the requirements.
  - Natural Gas (NG): 7" W.C. nominal, 14" W.C. high, 5" W.C. low
  - Liquid Propane (LP): 11" W.C. nominal, 14" W.C. high, 9" W.C. low



VMC-TS-013584

15. With the burner in a heating mode, **measure** the burner fuel pressure. If a pressure adjustment is required, remove the regulator cover and rotate the adjustment screw. Repeat the pressure measurement and adjustment steps for all chambers.

**i** **NOTE:** See the altitude specification chart for the burner fuel pressure value listed for the oven's fuel type and altitude above sea level.

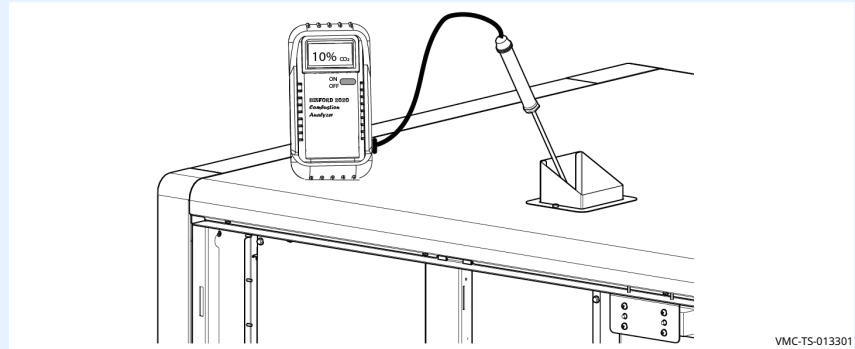


VMC-TS-013587

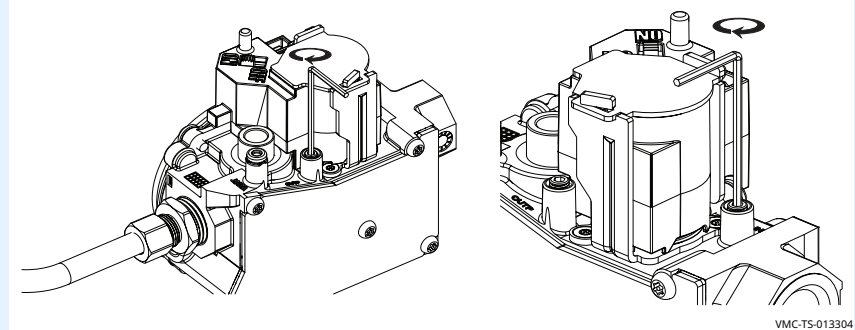
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16. With a burner in a heating mode, **measure** the exhaust CO<sub>2</sub> and CO. Repeat the combustion analysis measurement steps for all chambers.
  - CO<sub>2</sub>—10% plus 0, minus 1.5
  - CO—less than 25



17. **Shutoff** the gas supply, **remove** the manometers, **tighten** the test port screws into the gas valves, and **re-install** the regulator cover.



## Result

The gas settings have now been adjusted.

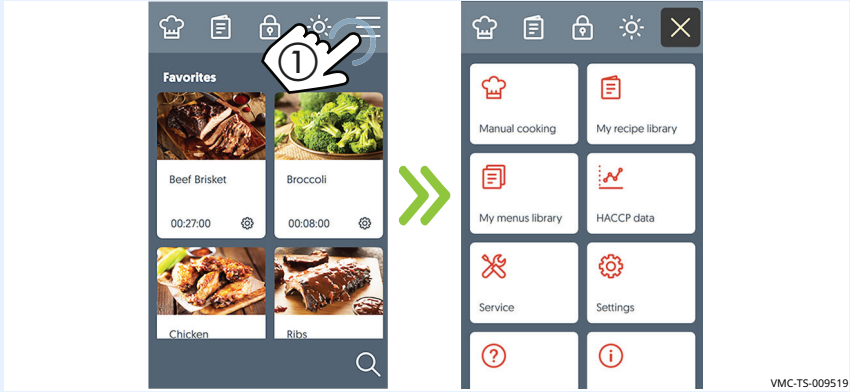
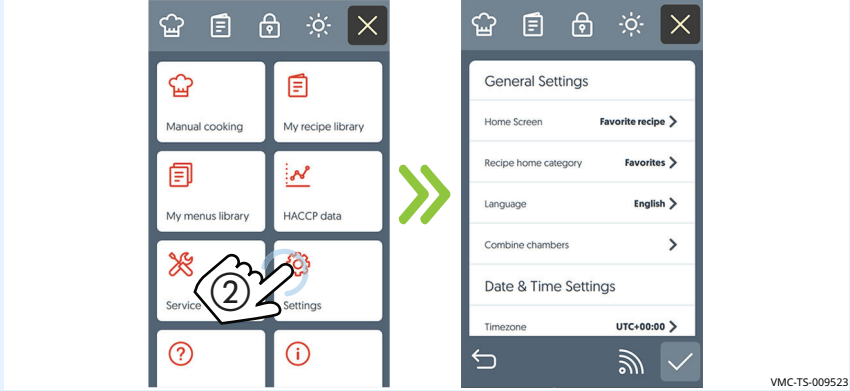
# How to View and Set up Network Connections

## Before you begin

- The facility must have WIFI.
- The oven will only recognize networks that require a password to connect.
- Do not connect to a guest network.

## Procedure

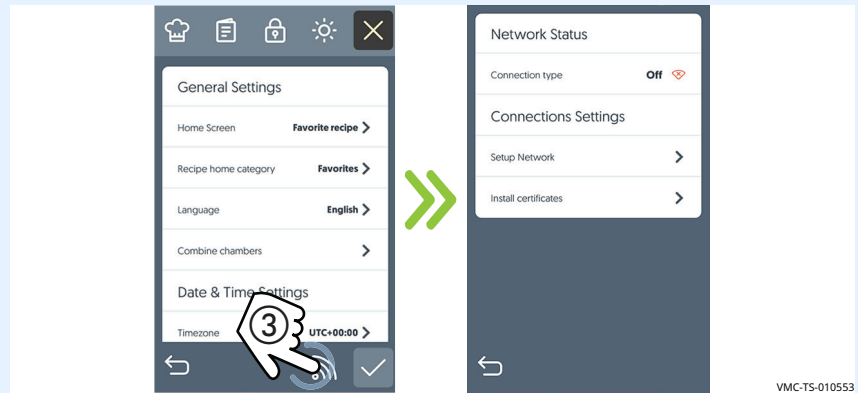
To set up WIFI, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p style="text-align: right;">VMC-TS-009519</p>
2.	<p><b>Touch</b> the settings icon ②. The general settings screen displays.</p>  <p style="text-align: right;">VMC-TS-009523</p>

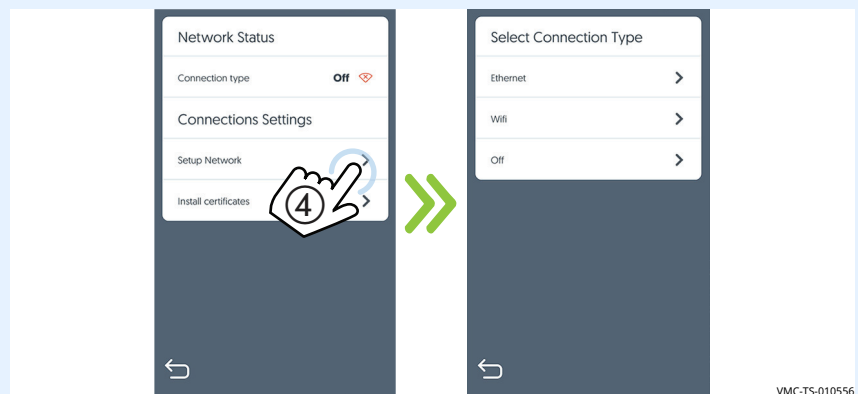
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3. **Touch** the WIFI icon ③. The Network Status screen displays.



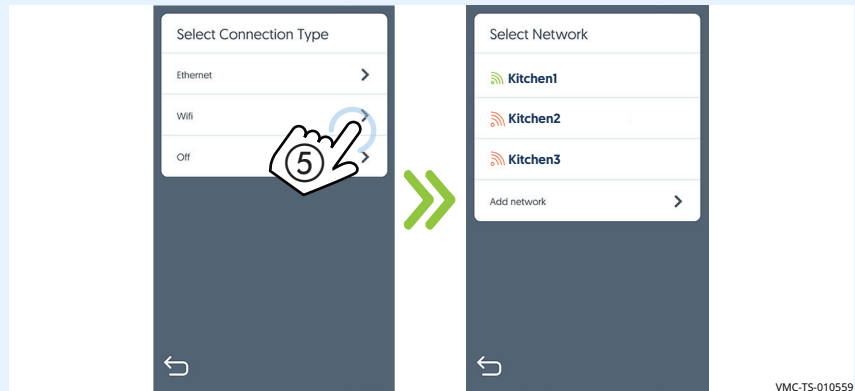
4. **Touch** the Setup Network icon ④. The Select Connection Type screen displays.



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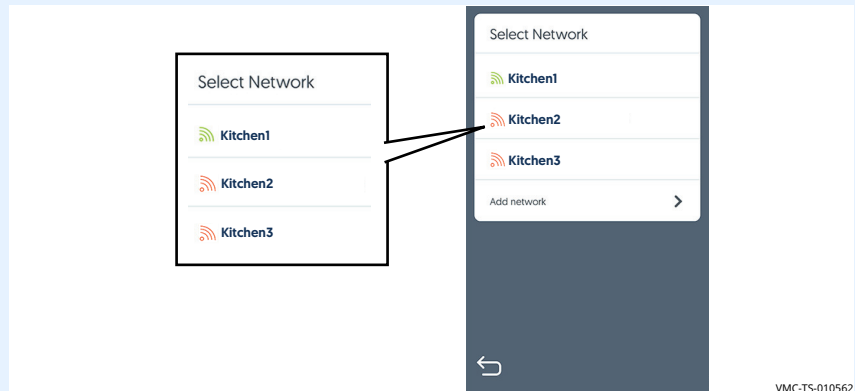
5. **Touch** the “Wifi” icon ⑤.



The available networks will show on the screen. The color of the network icon indicates the strength of the signal for each network.

- Green = strong
- Yellow = medium
- Red = weak

If the network to be used is not displayed, continue with step 6.

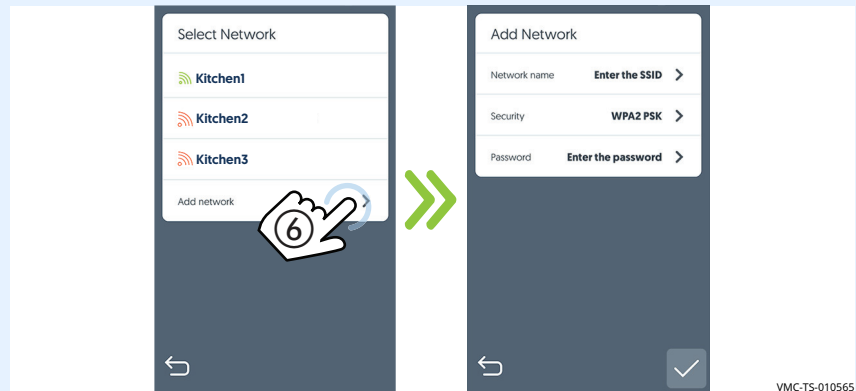


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6. If the network is not available, **touch** the “Add network” icon ⑥.



**Enter** the SSID using the keypad. Then, **touch** the arrow key.

**Enter** the security type. Then, **touch** the check mark.

**Enter** the password using the keypad. Then, **touch** the arrow key.

**Touch** the check mark when finished.

## Result

The procedure is now complete.

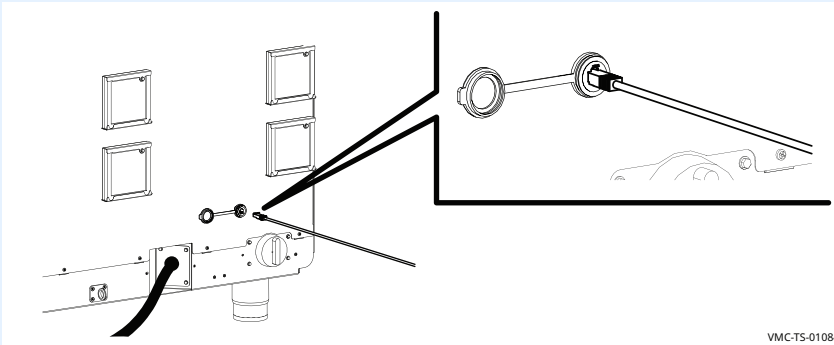
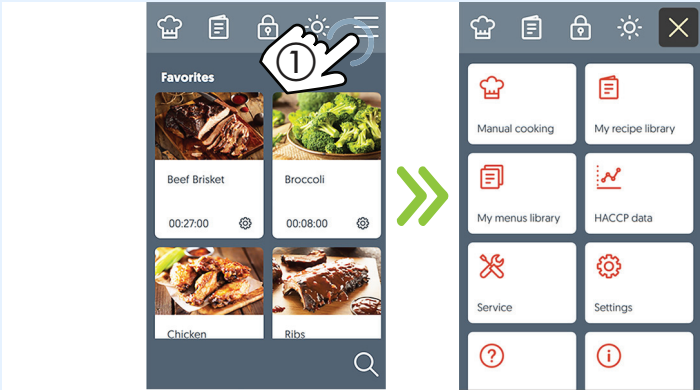
# How to Set up an Ethernet Connection

## Before you begin

- The facility must have an Ethernet port.
- You will need an Ethernet cable.

## Procedure

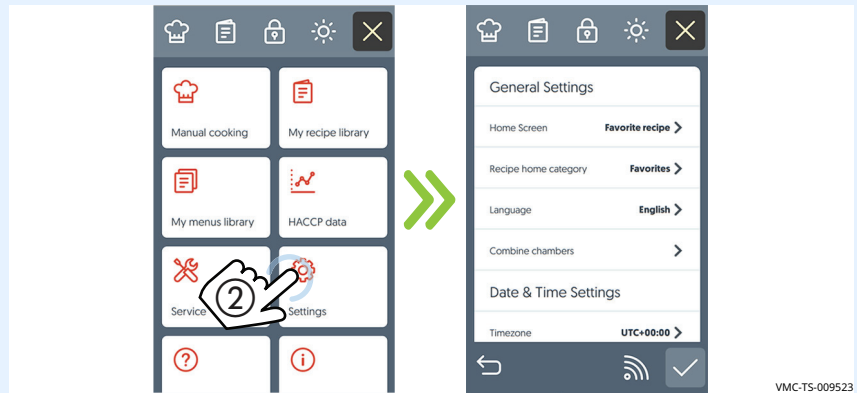
To set up an Ethernet connection, do the following.

Step	Action
1.	<p><b>Plug</b> the Ethernet cord into the Ethernet port on the oven and the wall outlet.</p>  <p style="text-align: right; font-size: small;">VMC-TS-010841</p>
2.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-009519</p>

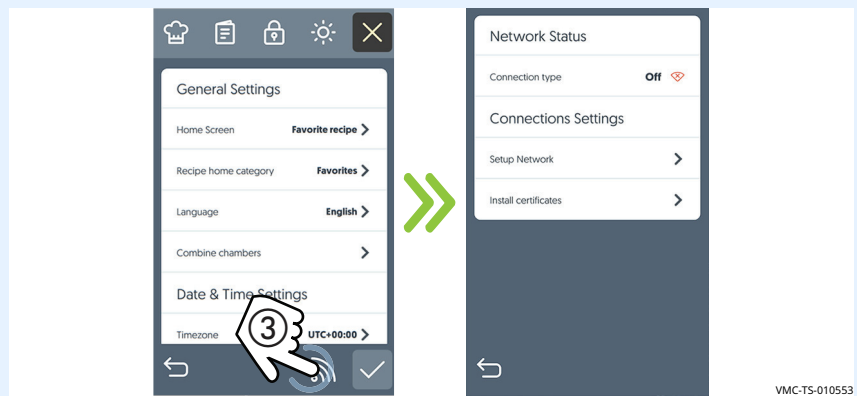
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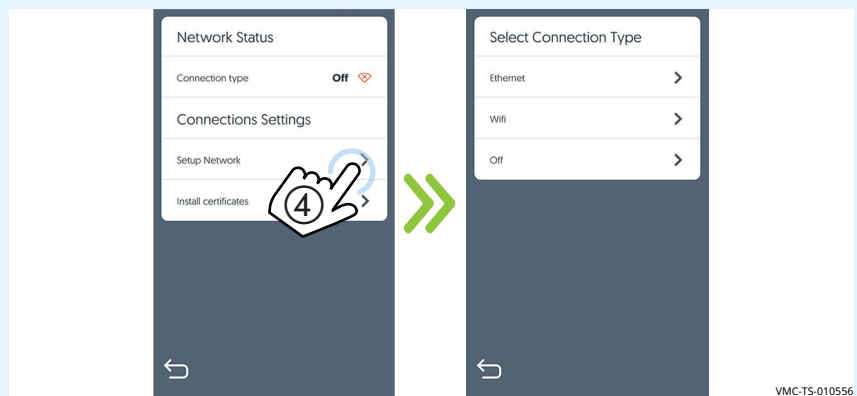
3. **Touch** the settings icon ②. The general settings screen displays.



4. **Touch** the WIFI icon ③. The Network Status screen displays.

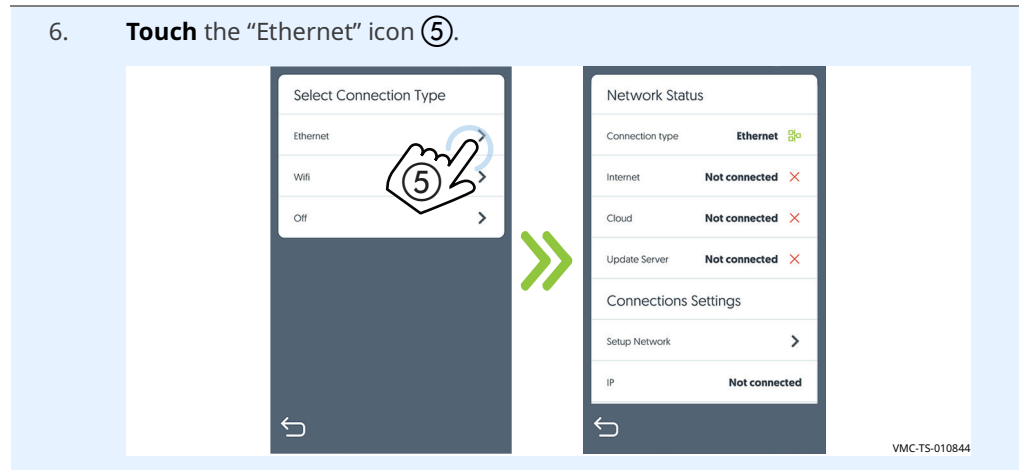


5. **Touch** the Setup Network icon ④. The Select Connection Type screen displays.



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## Result

The Ethernet connection is now set up.

# How to Turn On and Turn Off the Oven

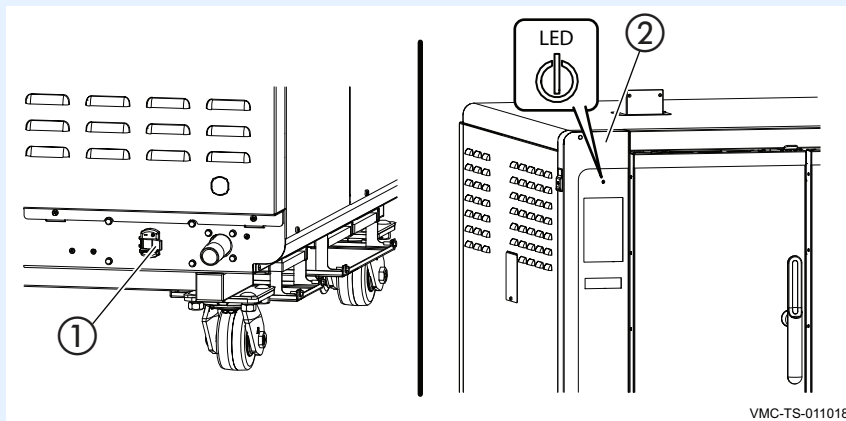
## Before you begin

- The oven must be connected to electric power.
- Make sure the gas supply is connected.

## Turning on the oven

To turn on the oven, do the following.

Step	Action
1.	<p><b>Set</b> the main disconnect switch ① to the ON (I) position.</p> <p><b>Touch</b> the ON/OFF button ②.</p> <div data-bbox="597 655 1338 758" data-label="Text"> <p><b>NOTE:</b> The main disconnect switch is meant to be used during service operations. For every day operation, it may be left in the ON position.</p> </div> <div data-bbox="539 774 1380 1192" data-label="Image"> <p>The diagram consists of two parts. The left part shows a close-up of the main disconnect switch, labeled with a circled '1', which is a toggle switch. The right part shows the front panel of the oven with the ON/OFF button, labeled with a circled '2', and an LED indicator light above it. The oven model number VMC-TS-011018 is printed at the bottom right of the diagram.</p> </div>



The oven is now on.

## Turning off the oven

To turn off the oven, do the following.

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

**Touch** "Shut down" to turn off the oven.

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.

The oven is now off.

# How to Set the Preheat Temperatures and Preheat the Oven

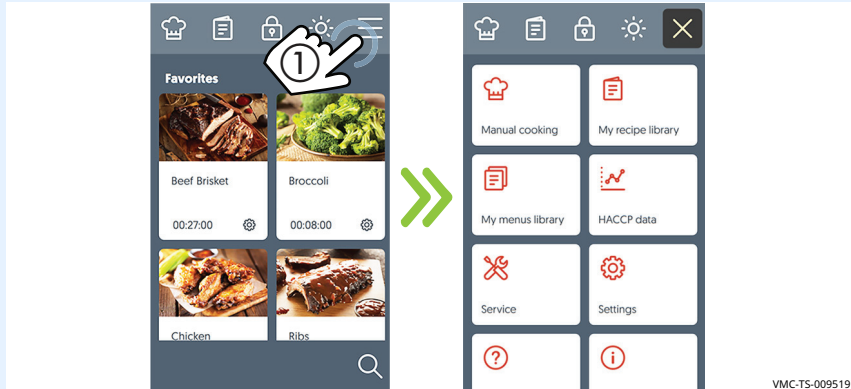
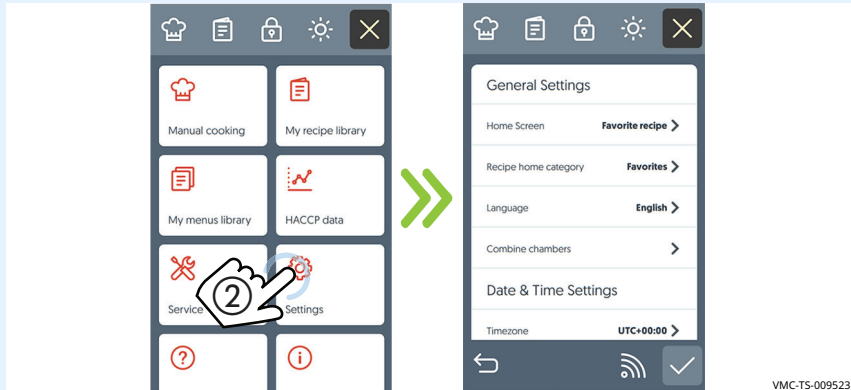
## Before you begin

### Make sure:

- The oven is turned on.
- The oven door is closed.

## Procedure

To set the preheat temperatures and preheat the oven, do the following.

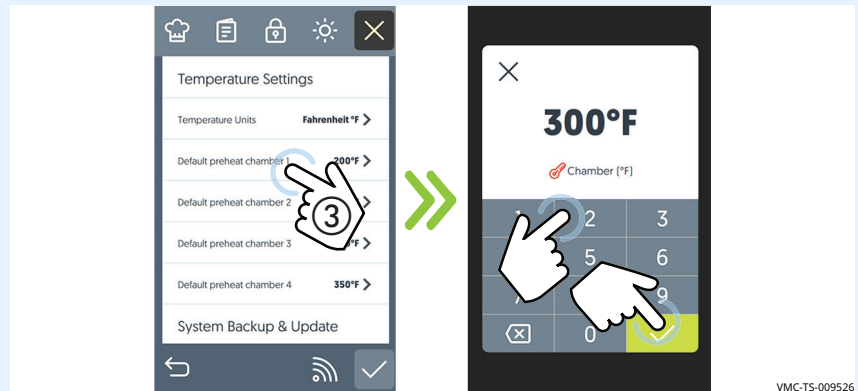
Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

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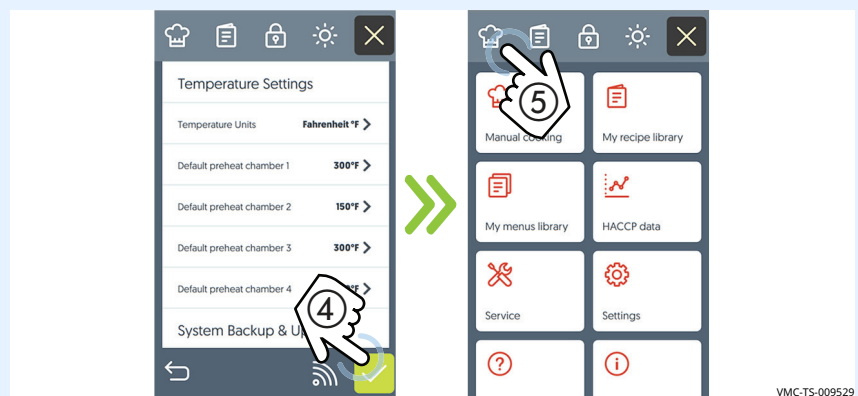
3. **Scroll** to the Temperature Settings.

**Touch** the preheat chamber setting ③. The existing temperature displays. **Enter** the preheat temperature using the number pad. **Touch** the check mark.



4. **Touch** the check mark ④ to save the preheat temperature settings.

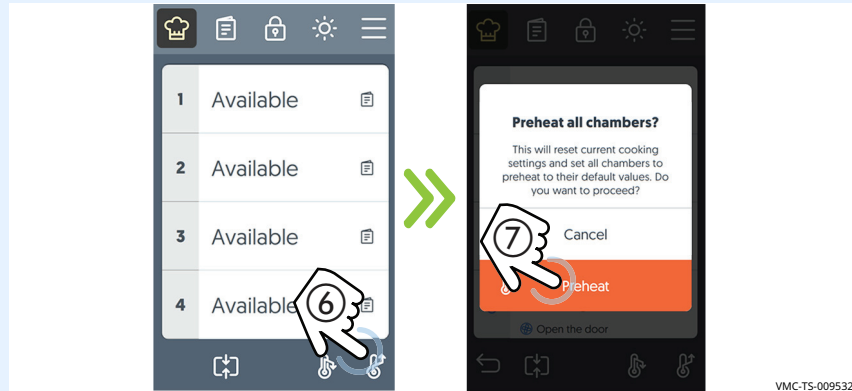
**Touch** the manual cook icon ⑤ to return to the manual cook screen.



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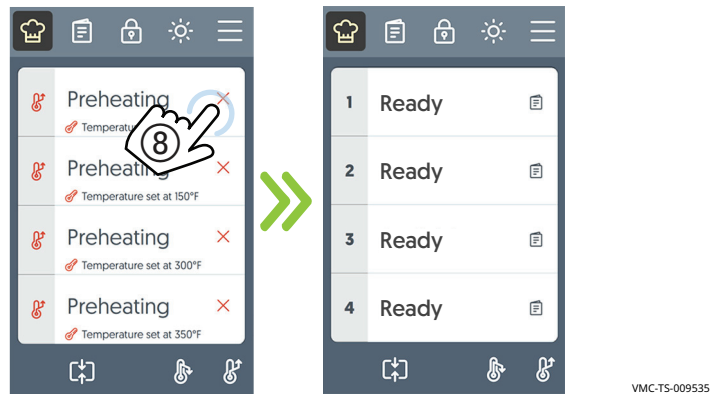
5. **Touch** the preheat icon ⑥. The preheat all chambers confirmation screen displays.
- Touch** "Preheat" ⑦. All chambers start to preheat to their preset temperatures.



**Screen loading bars**

Red loading bars indicate each chamber's progress towards reaching its set temperature.

If necessary, touch the cancel icon ⑧ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.



**Result**

The oven is preheating. When the preheat process is complete, the screen displays "Ready" for each chamber.



# How to Cook with Programmed Recipes

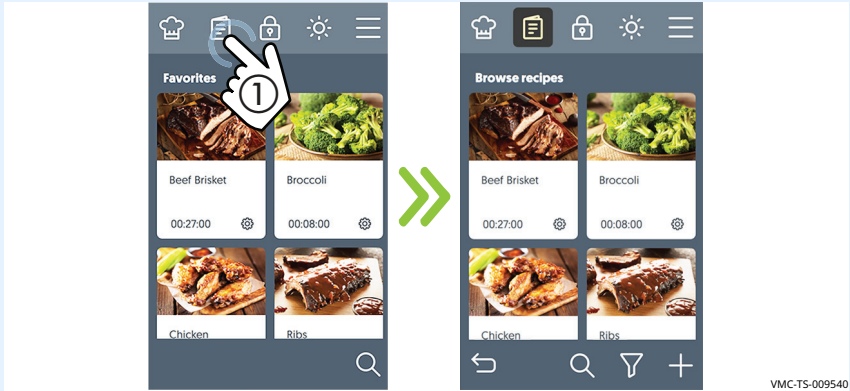
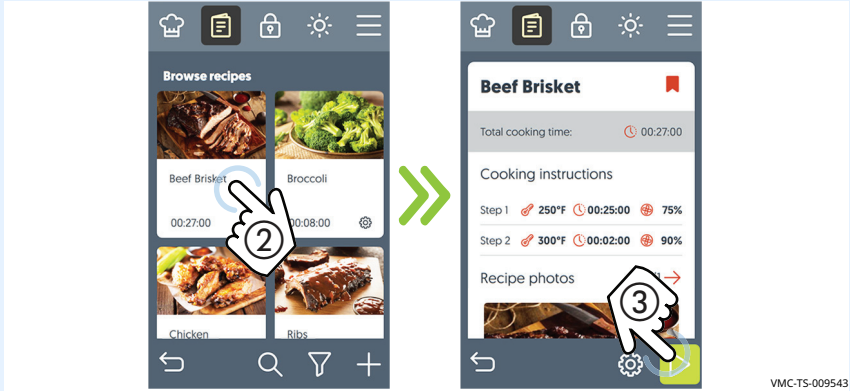
## Before you begin

### Make sure:

- The oven is preheated.
- Your food is prepared and ready to cook.

## Procedure

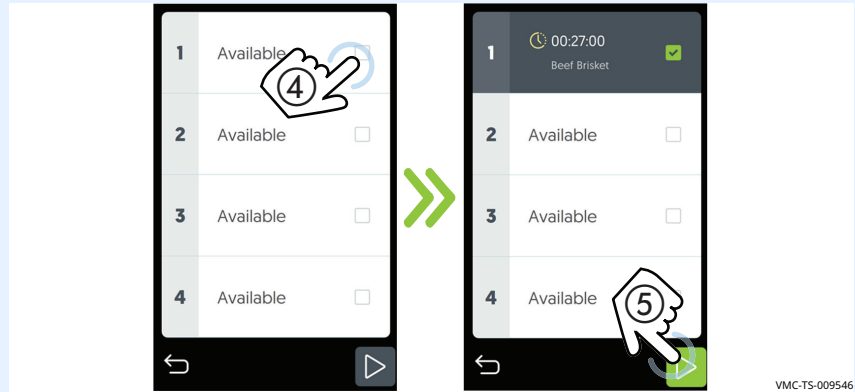
To cook using a programmed recipe, do the following.

Step	Action
1.	<p><b>Touch</b> the recipes icon ①. The browse recipes screen displays.</p>  <p>VMC-TS-009540</p>
2.	<p><b>Navigate</b> to the recipe.</p> <p><b>Touch</b> the recipe ②.</p> <p><b>Touch</b> the start icon ③.</p>  <p>VMC-TS-009543</p>

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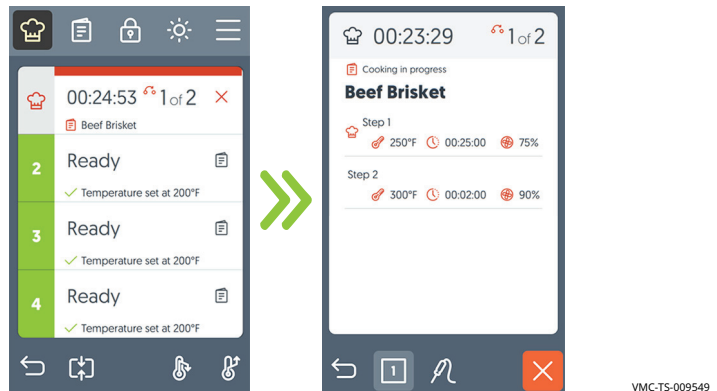
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3. **Select** the available chamber(s) ④.  
**Open** the door and load the food into the chamber. **Close** the door.  
**Touch** the start icon ⑤.





**During the cooking process**

The cooking status screen displays the details on the current cook setting.



During the cooking process:

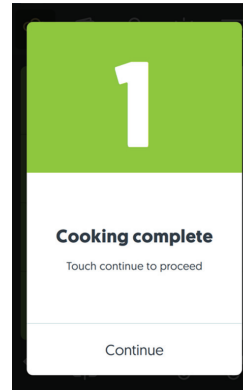
Action	Result
Touch the hand icon  when action is required...	to continue the cooking process.
Touch the chamber...	to show the recipe details.
 Touch and hold the chef's hat next to the cooking parameters...	to show the current chamber temperature.
Touch "X"...	to cancel the cooking process.

**Result**

At the end of the cooking process, the oven sounds an alert and both the chamber light and door handle light flash. Remove the cooked food.



**NOTE:** Be sure to remove the cooked food after pressing “Continue”. By pressing “Continue” the oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.



VMC-TS-009552

# How to Cook in Manual Mode

**Before you begin**

Be sure your food is prepared and ready to cook.

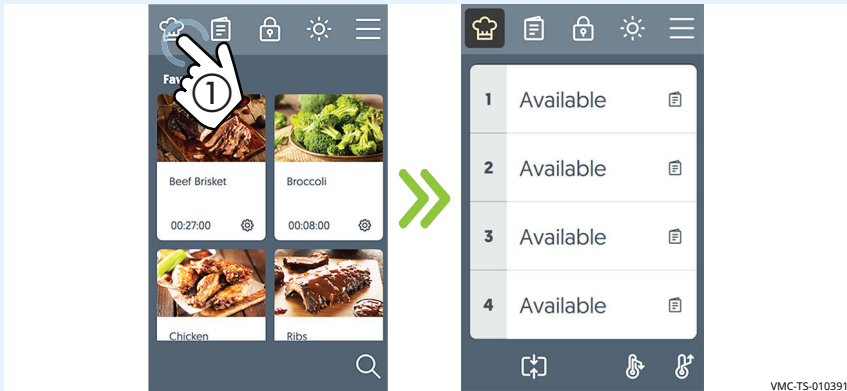
**Background**

This procedure consists of:

- Setting the preheating stage;
- setting the food loading action;
- and setting the cooking stage parameters (temperature, time, and fan speed).

**Procedure**

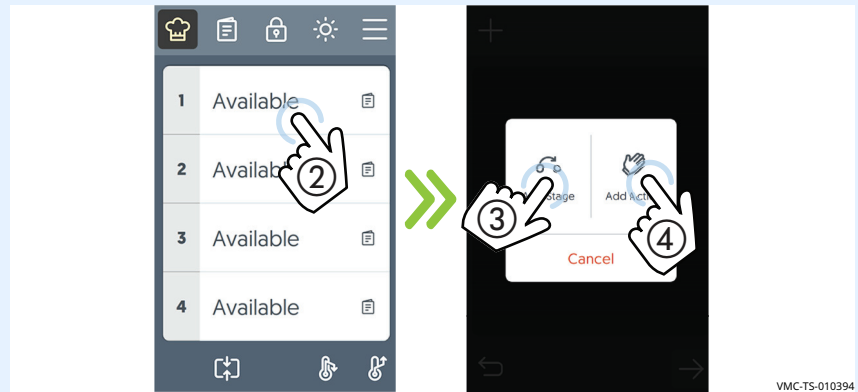
To cook in manual mode, do the following.

Step	Action
1.	<p><b>Touch</b> the manual cook icon ①. The available chambers are displayed.</p>  <p>The image shows two side-by-side screenshots of a control panel. The left screenshot shows a grid of four food items: Beef Brisket (00:27:00), Broccoli (00:08:00), Chicken, and Ribs. A hand icon with a circled '1' is pointing to the top-left icon (a chef's hat). A green double arrow points to the right screenshot, which shows a list of four chambers, each labeled '1 Available' with a trash icon. The top navigation bar contains icons for a chef's hat, a list, a lock, a sun, and a menu. The bottom bar has icons for a square, a hand, and a plus sign. The text 'VMC-TS-010391' is visible in the bottom right corner of the right screenshot.</p>

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2. **Touch** any available chamber ②.  
**Touch** “Add Stage” ③ to add the preheat stage.



VMC-TS-010394

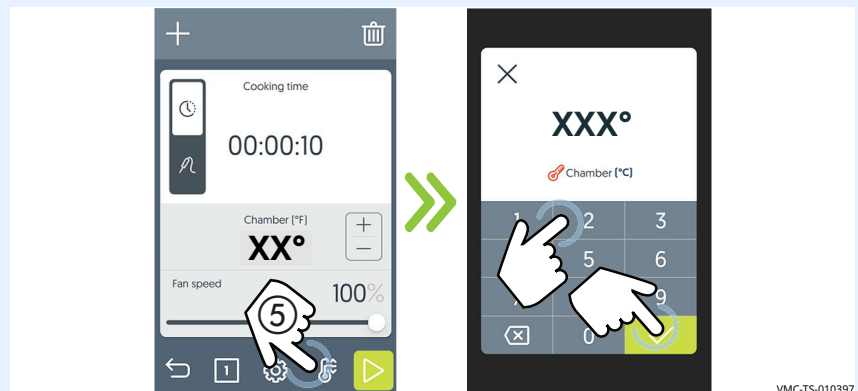


**NOTE:**

Touching “Add Stage” ③ adds a cooking stage to the recipe. A stage is a set of cooking parameters: cooking temperature, cooking time, and fan speed.

Touching “Add Action” ④ adds an action step to the recipe. An action adds manual tasks to be completed during the recipe such as loading the food or adding an ingredient.

3. **Touch** the temperature regulation icon ⑤. The oven may need to warm up or cool down to reach your cooking temperature.  
**Enter** a preheat temperature using the key pad. **Touch** the check mark.



VMC-TS-010397

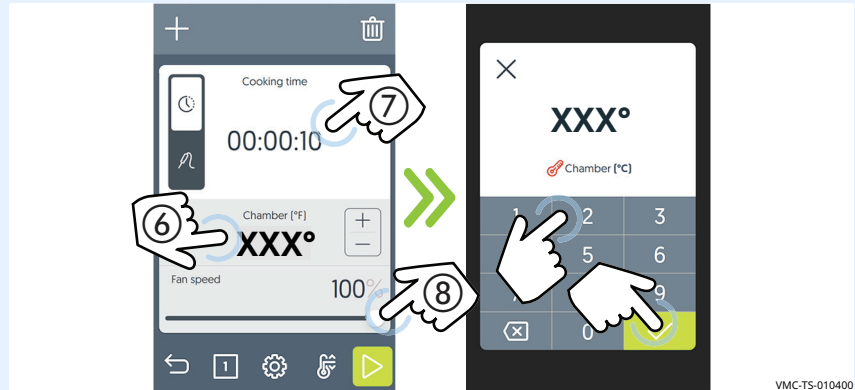
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- Now set the cooking parameters. **Touch** the cooking temperature ⑥. **Enter** the cooking temperature using the key pad.

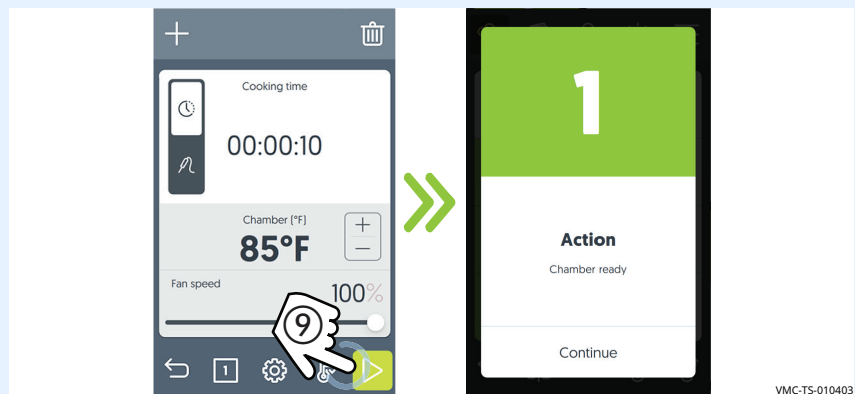
**Touch** the cooking time ⑦. Enter the cooking time using the key pad.

**Slide** the slider ⑧ or touch the fan speed. Enter the fan speed using the key pad.



VMC-TS-010400

- Touch** the start icon ⑨. The preheat process starts.



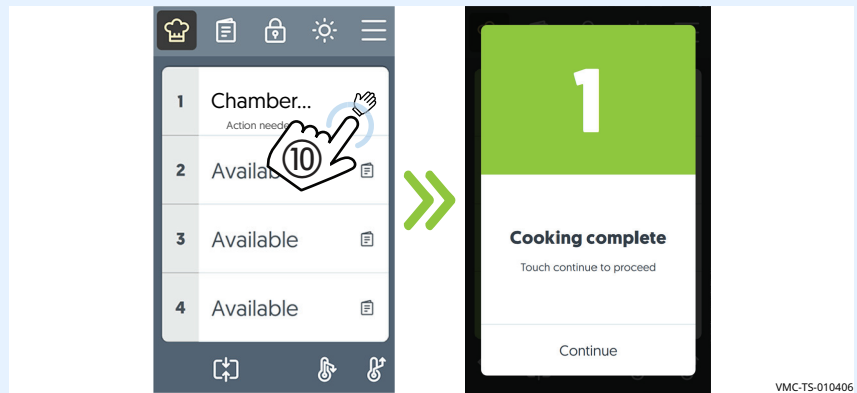
VMC-TS-010403

At the end of the preheat stage, the oven sounds an alert, and both the chamber light and the door handle light flash.

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6. **Load** the food into the appropriate chamber. **Touch** the action hand **10**. The cooking stage timer starts to count down.



At the end of the cooking stage, the oven sounds an alert, and the chamber light and door handle light flash.

7. **Open** the door and remove the hot food.

**NOTE:** Be sure to remove the cooked food after pressing "Continue". By pressing "Continue" the oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

## Result

The food is now cooked.

# How to Combine Chambers

**Before you begin**

The chambers should be off (not preheated).

**Procedure**

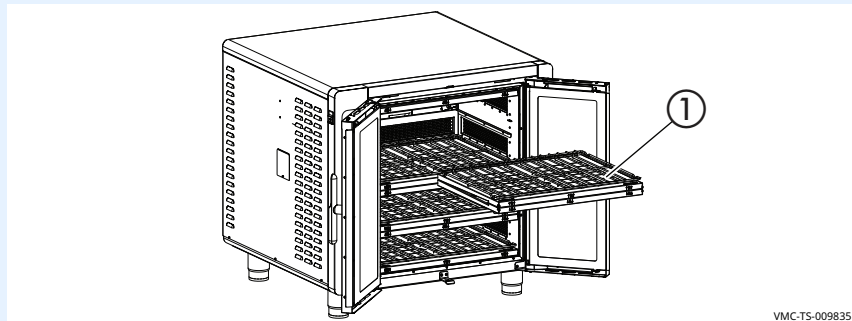
To combine chambers, do the following.

**Step Action**

1. **Remove** the jet plates ① that are between the two chambers to be combined.

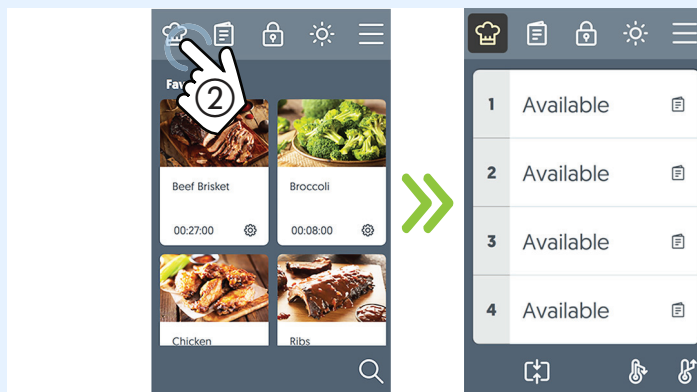


**CAUTION:** Personal injury hazard.  
Use hand protection when handling the jet plates.



VMC-TS-009835

2. **Close** the door.
3. **Touch** the manual cook icon ②.



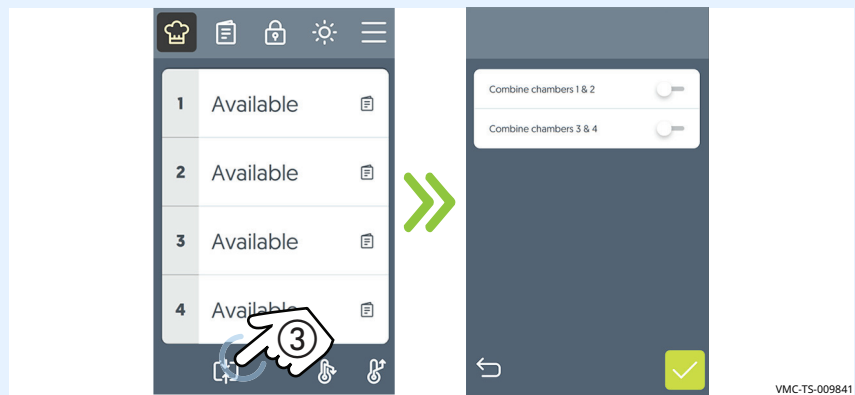
VMC-TS-009838

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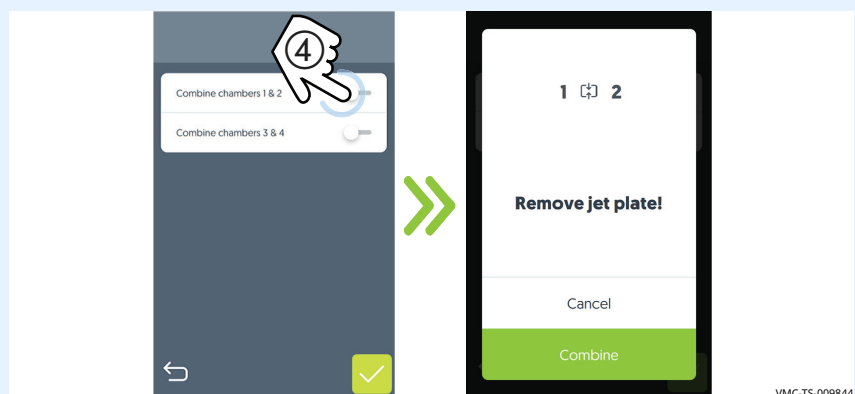
Continued from previous page

4. **Touch** the combine chambers icon ③. The combine chambers screen displays.



5. For VMC-F4E ovens, **touch** the Combine chambers 1 & 2 or Combine chambers 3 & 4 button ④. The remove jet plate screen displays.  
For VMC-F3E ovens, **touch** the Combine chambers 2 & 3 button. The remove jet plate screen displays.

**NOTE:** Chambers cannot be combined when the oven is preheating or in a cooking process.



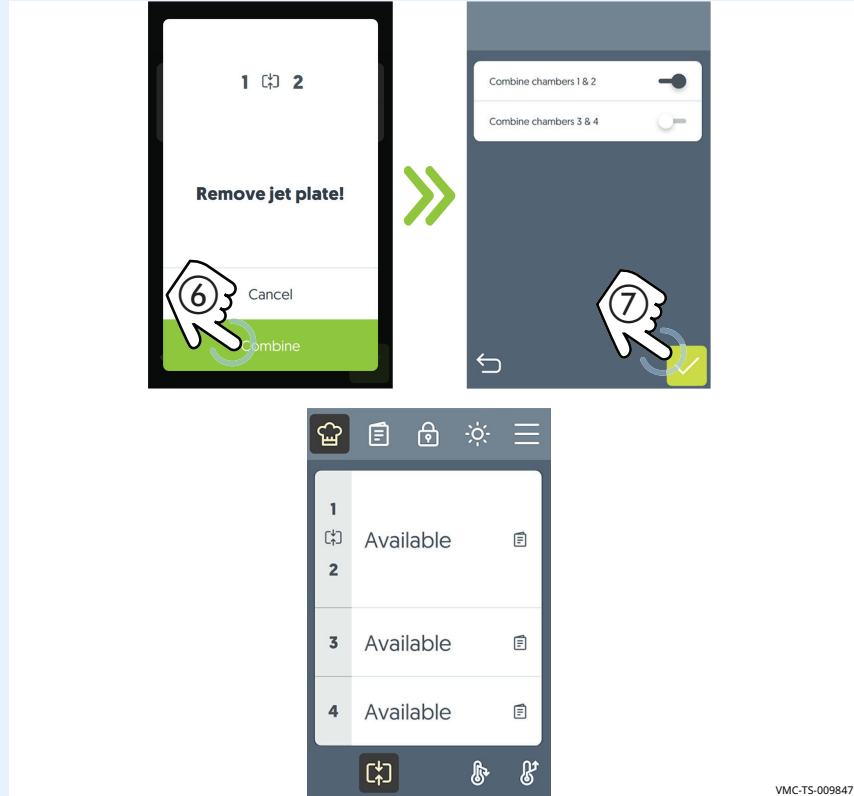
**NOTE:** Make sure to remove the jet plates between the two chambers to be combined.

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6. **Touch** "Combine" **⑥**. **Touch** the check mark **⑦**. The chambers are now combined.

**Repeat** the process to uncombine the chambers.



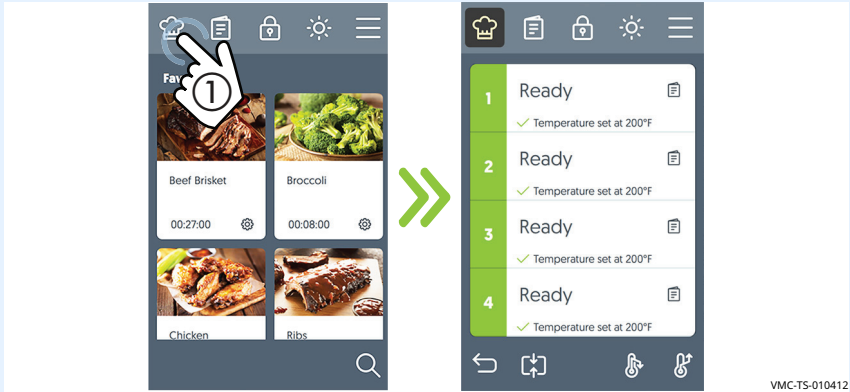
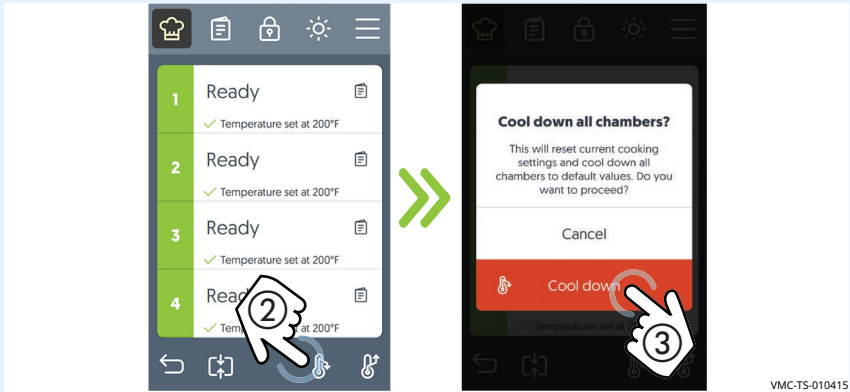
**Result**

The chambers are now combined.

# How to Cool Down the Oven

## Procedure

To cool down the oven, do the following.

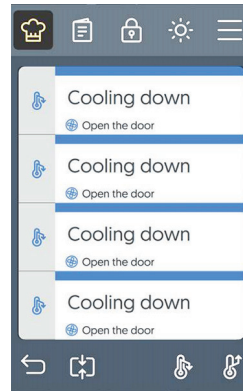
Step	Action
1.	<p><b>Touch</b> the manual cook icon ①.</p> 
2.	<p><b>Touch</b> the cool down icon ②. The cool down all chambers screen displays.</p> <p><b>Touch</b> "Cool down" ③. <b>Open</b> the door.</p>
	<p><b>NOTE:</b> The oven activates the blowers for the cool down process. The oven deactivates the blowers when the cool down process is complete.</p>
	

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**Cooling down progress bars**

Above each chamber on the screen, blue progress bars indicate each chamber's progress towards reaching its cool down temperature.



VMC-TS-010418

**Result**

The oven is now cooled down.

# How to Create a Recipe and Category

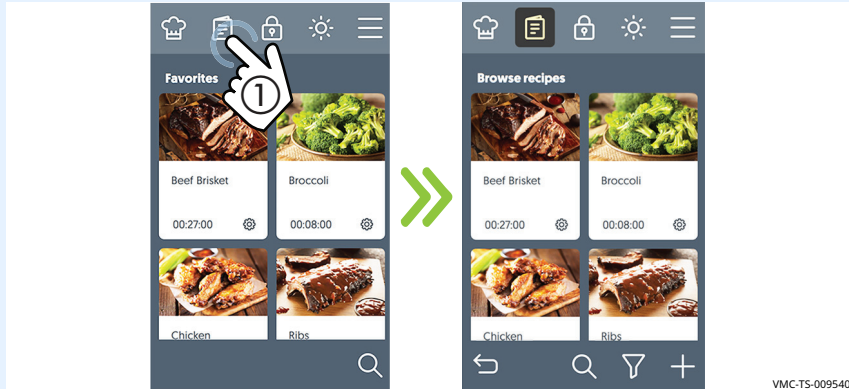
## Background

Creating a recipe consists of:

- Setting the cooking stage(s) parameters (temperature, time, and fan speed);
- setting an action step if desired such as adding an ingredient;
- naming the recipe;
- adding a description to the recipe;
- adding a photo to the recipe;
- and adding the recipe to a category.

## Procedure

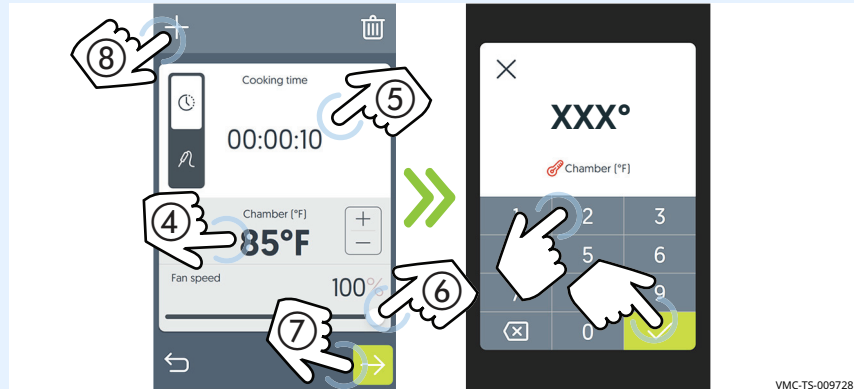
To create a recipe, do the following.

Step	Action
1.	<p><b>Touch</b> the recipes icon ①. The browse recipes screen displays.</p>  <p>VMC-TS-009540</p>
2.	<p><b>Touch</b> the plus icon ②.</p> <p><b>Touch</b> "Add Stage" ③ to add a cooking stage to the recipe.</p>  <p>VMC-TS-009722</p>

*Continued on next page*

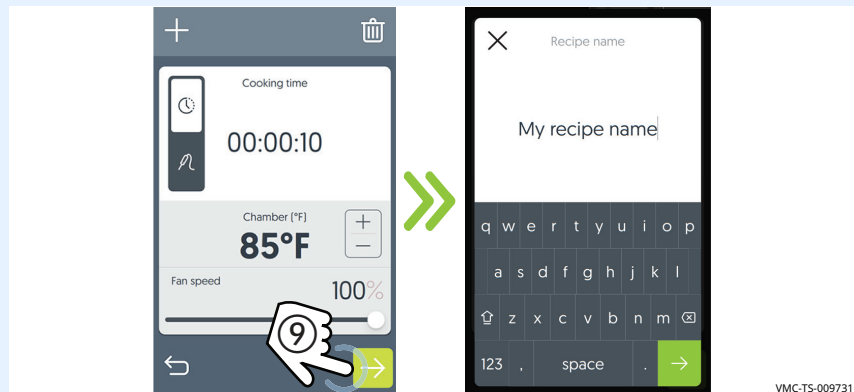
Continued from previous page

- Set the cooking parameters. **Touch** the cooking temperature ④. Enter the cooking temperature using the key pad. **Touch** the check mark.
- Touch** the cooking time ⑤. Enter the cooking time using the key pad. **Touch** the check mark.
- Slide** the slider ⑥ or touch the fan speed. Enter the fan speed using the key pad.
- Touch** the forward arrow icon ⑦ when finished.



- Touch** the plus icon ⑧ to add an additional stage or action, if needed.

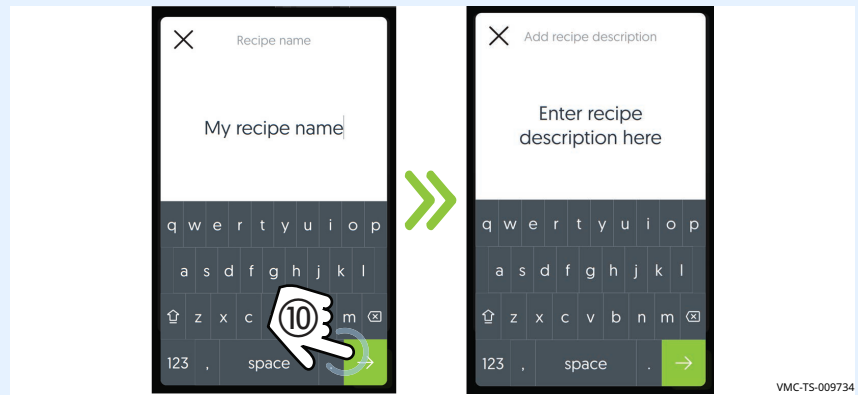
- Touch** the forward arrow icon ⑨. The recipe name screen displays.



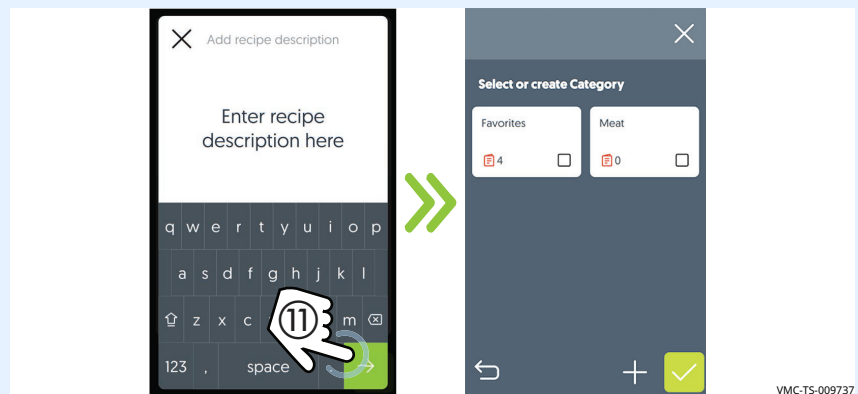
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6. **Enter** the recipe name. **Touch** the forward arrow icon ⑩. The recipe description screen displays.



7. **Enter** the recipe description. **Touch** the forward arrow icon ⑪. The recipe category screen displays.



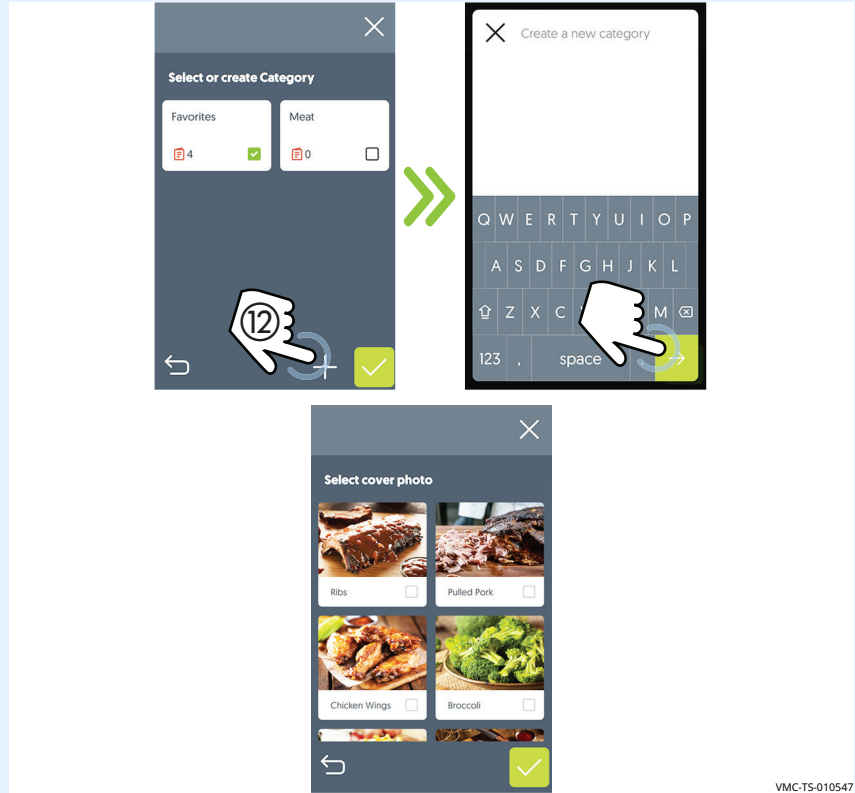
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**Creating a new recipe category**

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- To create a new recipe category, **Touch** the plus icon ⑫. The create a new category screen displays.

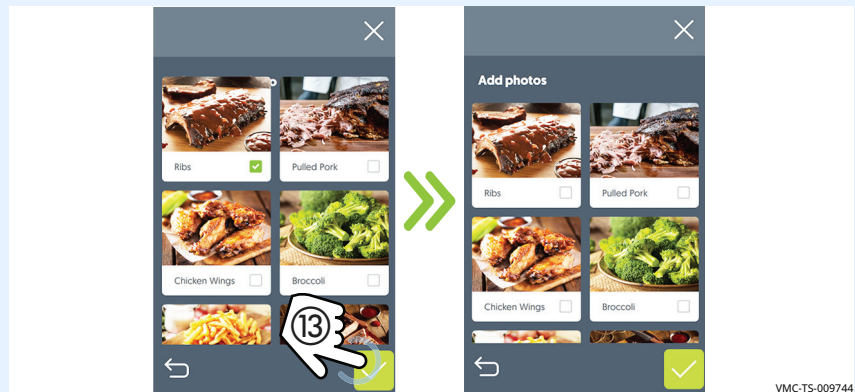
**Enter** the category name. **Touch** the forward arrow icon. The select cover photo screen displays.



VMC-TS-010547

- Select** the cover photo for the recipe. A check mark displays on the selected photo.

**Touch** the check mark ⑬. The add photos screen displays.



VMC-TS-009744

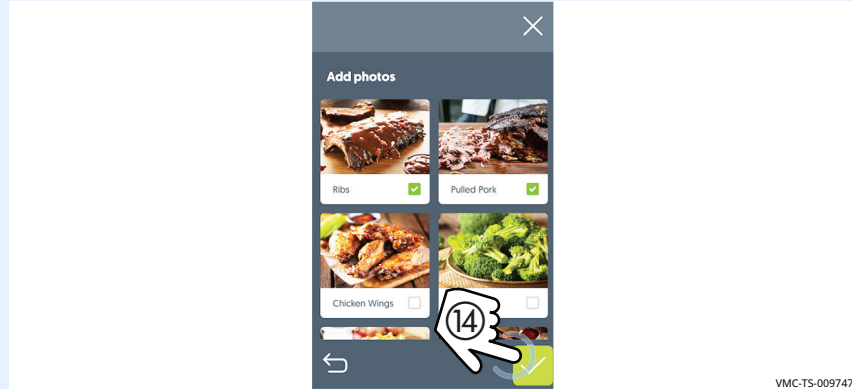
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10. **Select** additional photos for the recipe, if needed. A check mark displays on any selected photos.

**Touch** the check mark ⑭ when finished to save the recipe.



VMC-TS-009747

## Result

A new recipe has been created.

# How to Create a Probe Cook Recipe

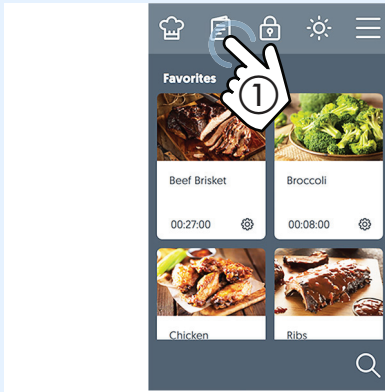
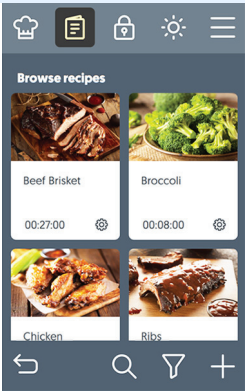
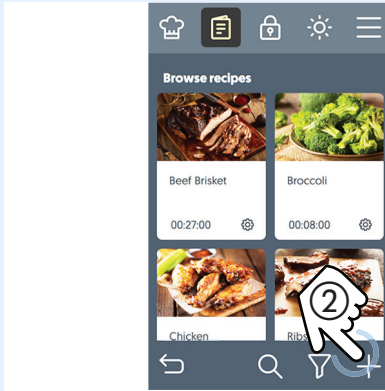
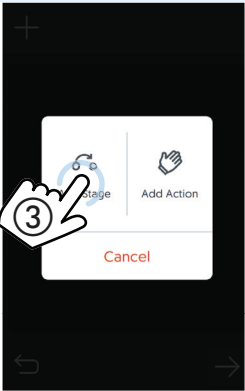
## Background

Creating a probe cook recipe consists of:

- Setting the probe cooking stage parameters (probe temperature, chamber temperature, and fan speed);
- setting an action step if desired such as adding an ingredient;
- naming the recipe;
- adding a description to the recipe;
- adding a photo to the recipe;

## Procedure

To create a recipe, do the following.

Step	Action
1.	<p><b>Touch</b> the recipes icon ①. The browse recipes screen displays.</p>   <p style="text-align: right;">VMC-TS-009540</p>
2.	<p><b>Touch</b> the plus icon ②.</p> <p><b>Touch</b> "Add Stage" ③ to add a cooking stage to the recipe.</p>   <p style="text-align: right;">VMC-TS-009722</p>

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3. **Touch** the probe icon ④.

Set the cooking parameters. **Touch** the probe temperature ⑤. Enter the probe temperature using the key pad. **Touch** the check mark.

**Touch** the chamber temperature ⑥. Enter the cooking time using the key pad. **Touch** the check mark.

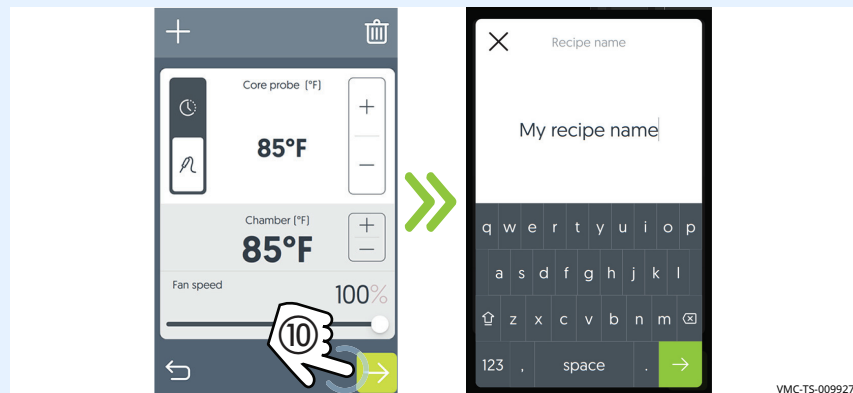
**Slide** the slider ⑦ or touch the fan speed. Enter the fan speed using the key pad.

**Touch** the forward arrow icon ⑧ when finished.



4. **Touch** the plus icon ⑨ to add an additional stage or action, if needed.

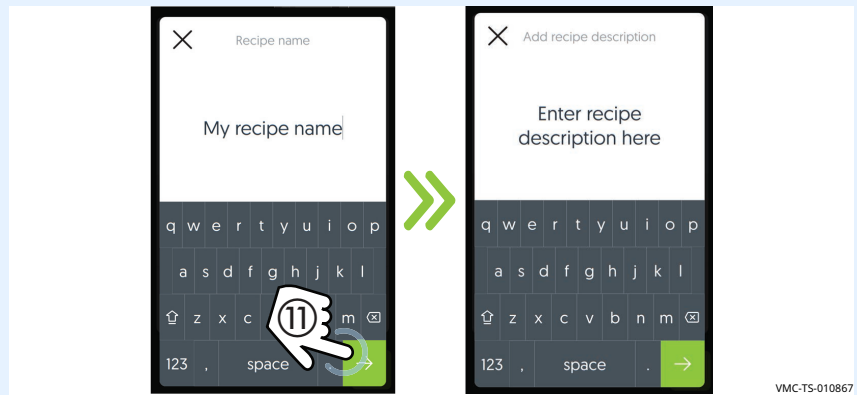
5. **Touch** the forward arrow icon ⑩. The recipe name screen displays.



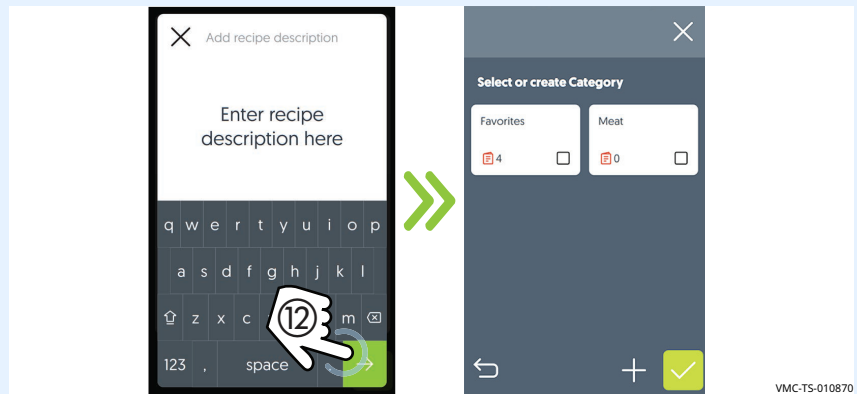
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6. **Enter** the recipe name. **Touch** the forward arrow icon ⑪. The recipe description screen displays.

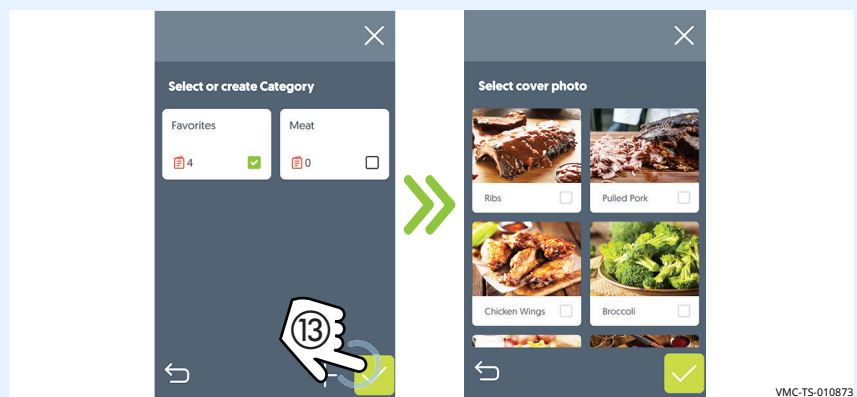


7. **Enter** the recipe description. **Touch** the forward arrow icon ⑫. The recipe category screen displays.



8. **Select** the recipe category. A check mark displays on the selected recipe category.

**Touch** the check mark ⑬. The select cover photo screen displays.

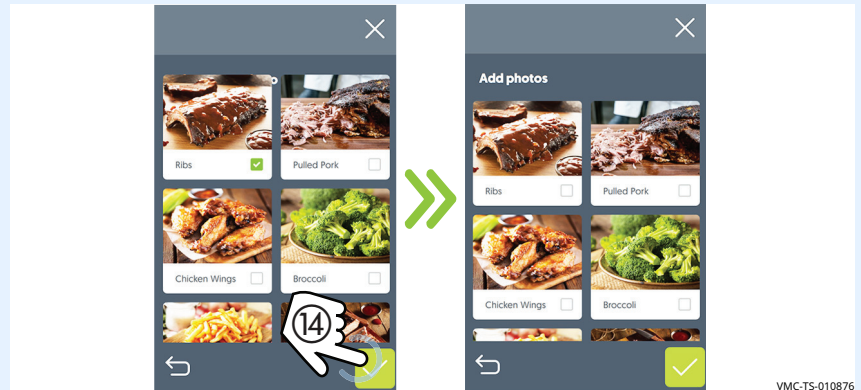


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9. **Select** the cover photo for the recipe. A check mark displays on the selected photo.

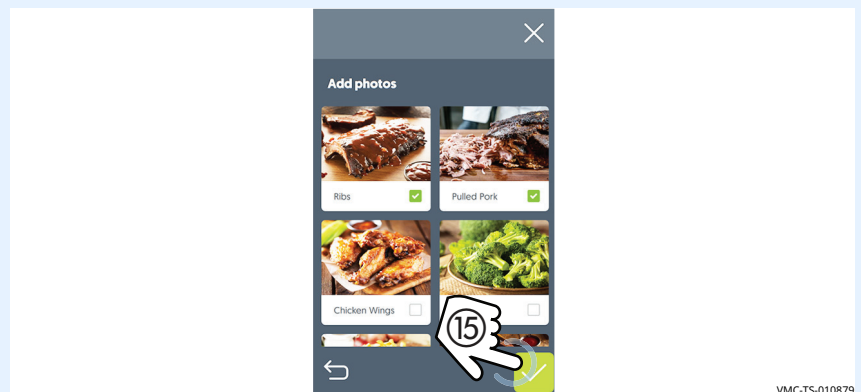
**Touch** the check mark ⑭. The add photos screen displays.



VMC-TS-010876

10. **Select** additional photos for the recipe, if needed. A check mark displays on any selected photos.

**Touch** the check mark ⑮ when finished to save the recipe.



VMC-TS-010879

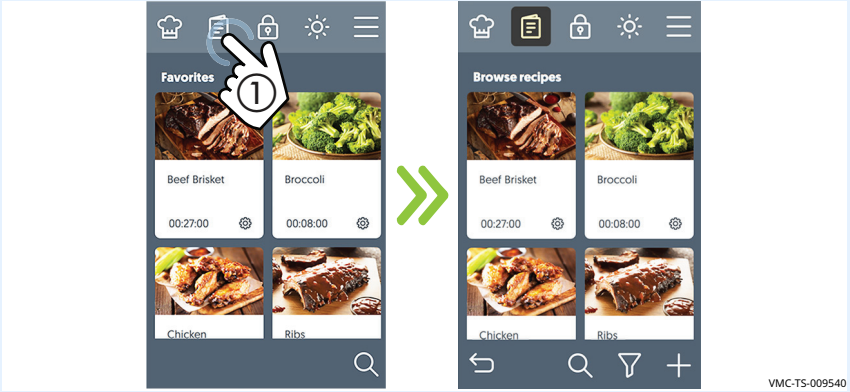
## Result

A new recipe has been created.

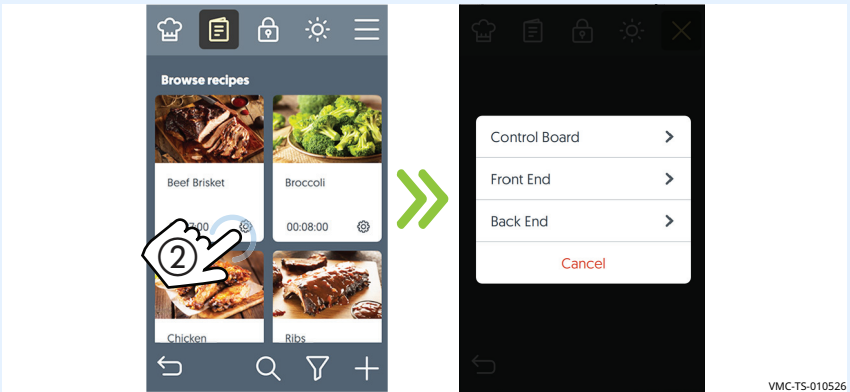
# How to Modify, Duplicate, or Delete a Recipe

**Procedure**

To modify, duplicate, or delete a recipe, do the following.

Step	Action
1.	<p><b>Touch</b> the recipes icon ①. The browse recipes screen displays.</p> 

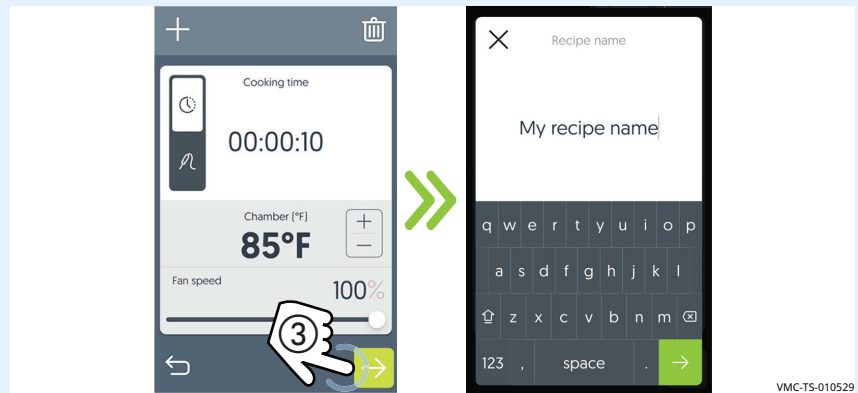
**Modifying**

2.	<p>To modify a recipe, <b>Touch</b> the recipe settings icon ② of the desired recipe.</p> 
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3. **Touch** “Modify recipe”. The first stage of the recipe displays. There will be a screen for each stage. Scroll to the stage you want to modify.



**Touch** the time or temperature space then modify the value using the key pad. **Slide** the slider to change the fan speed. **Touch** the forward arrow icon when finished.

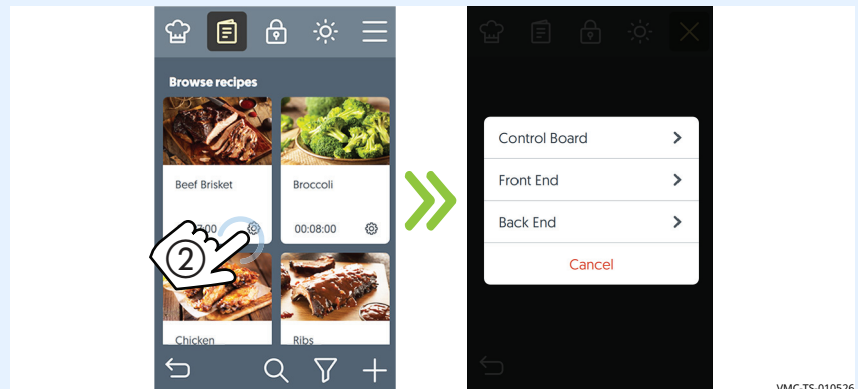
**Touch** the trash icon to delete the stage, if desired.

4. **Touch** the forward arrow icon (3). The recipe name screen displays.

Step through the remaining screens using the forward arrow icon. You will be given the opportunity to change the description and any photos you have included in the recipe. When you get back to the browse recipes screen, the changes will be saved.

## Duplicating

5. To duplicate a recipe, **Touch** the recipe settings icon (2) of the desired recipe.

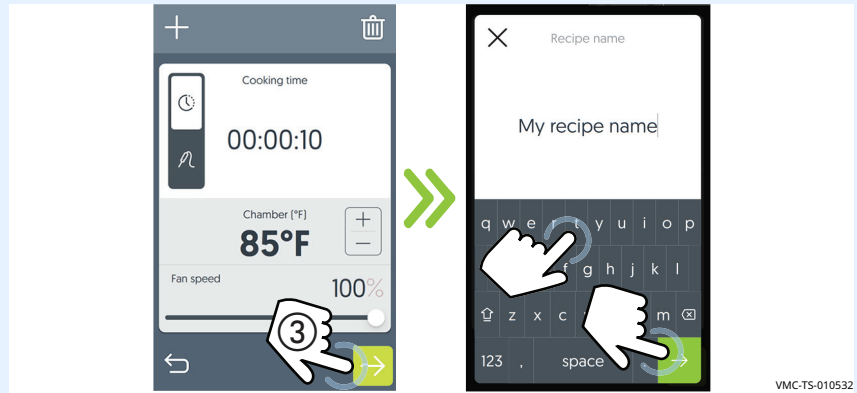


**Touch** “Duplicate recipe” to copy it.

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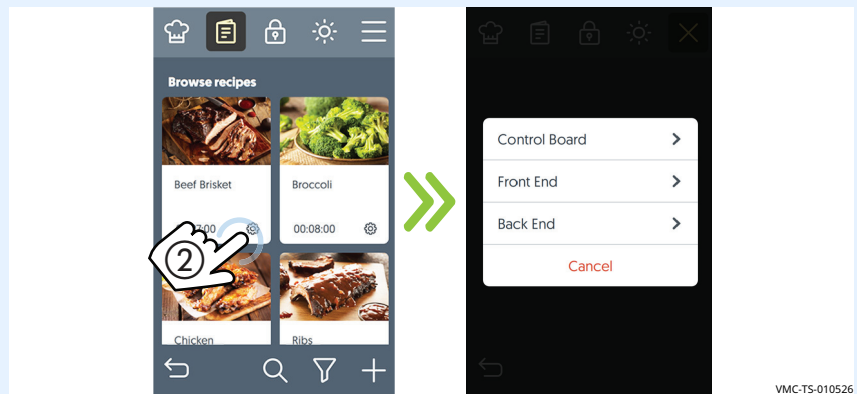
- Step through the remaining screens using the forward arrow icon. When you get to the naming screen, enter a new name using the keypad.



Step through the remaining screens using the forward arrow icon ③. Change the parameters of the recipe as desired. When you get back to the browse recipes screen, the changes will be saved and the recipe will be visible on the display.

## Deleting

- To delete a recipe, **Touch** the recipe settings icon ② of the desired recipe.

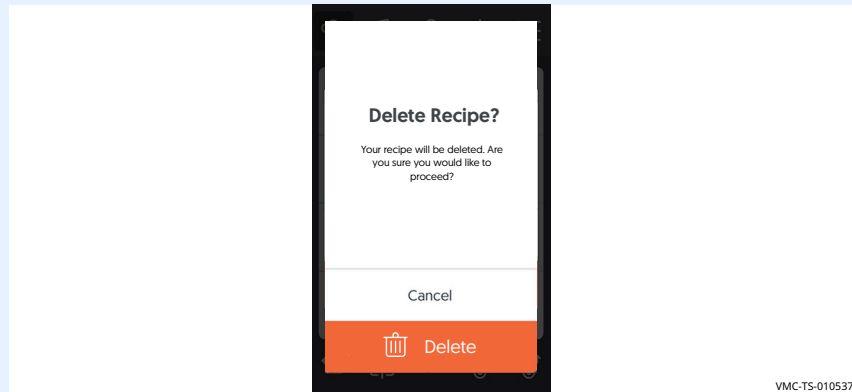


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8. **Touch** "Remove recipe" to delete it.  
**Touch** "Delete" to confirm that you want to delete the recipe.



## Result

The procedure is now complete.

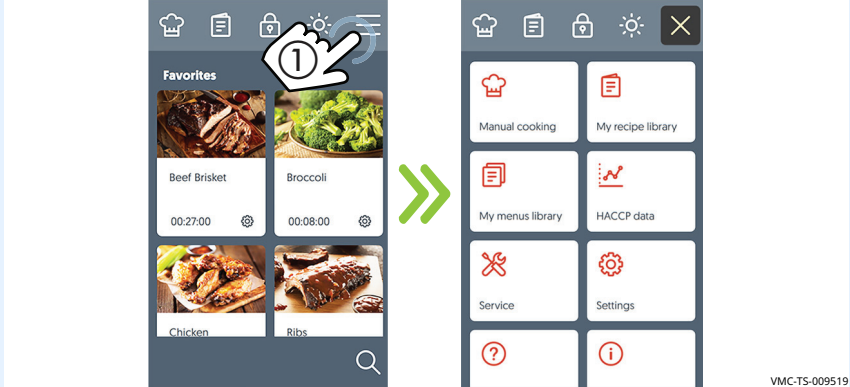
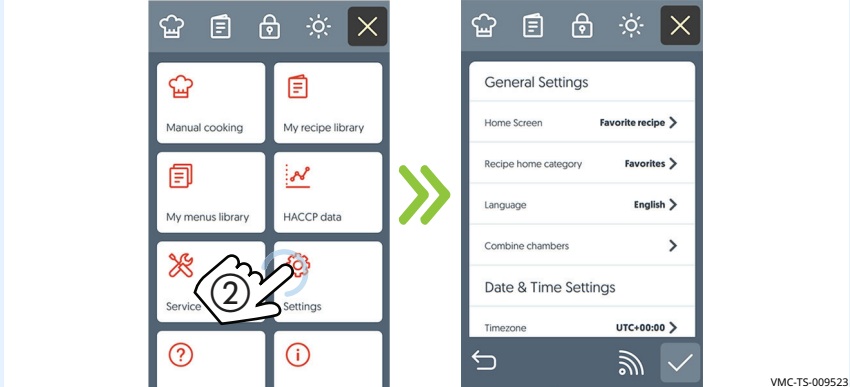
# How to Load Recipes from a USB Drive

## Before you begin

You will need a USB drive loaded with recipes.

## Procedure

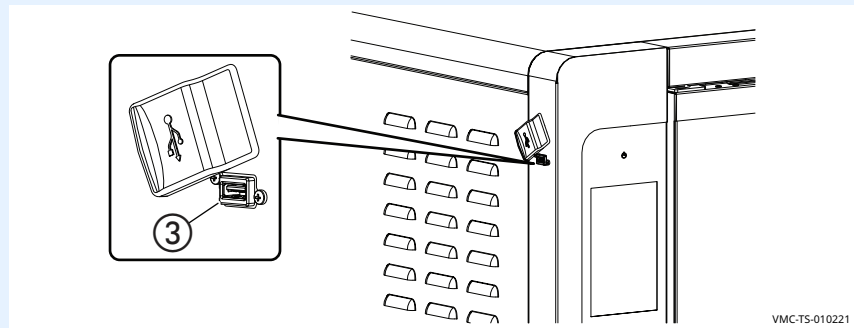
To load recipes from the USB drive to the oven, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

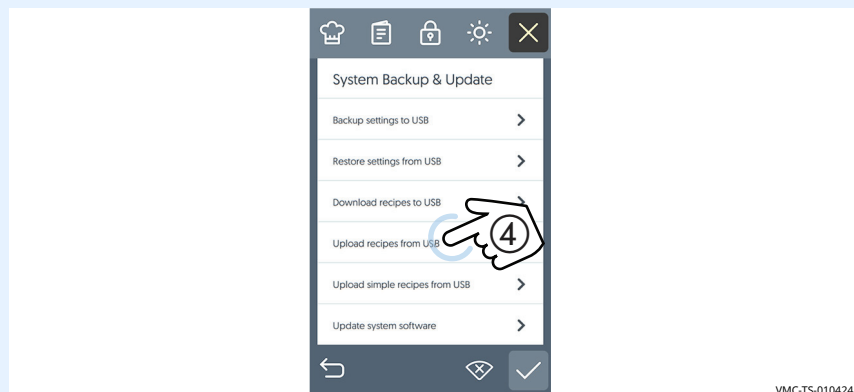
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3. **Plug** the USB drive ③ into the port.

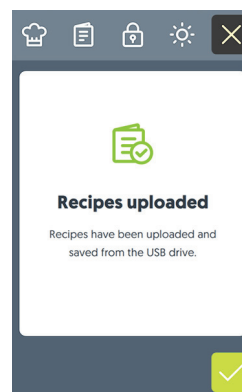


4. **Scroll** to System Backup & Update.  
**Touch** the Upload recipes from USB ④ setting.



### Loading the recipes

The oven loads the recipe file. When the process is complete, the Recipes uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.



### Result

The recipes are now loaded.

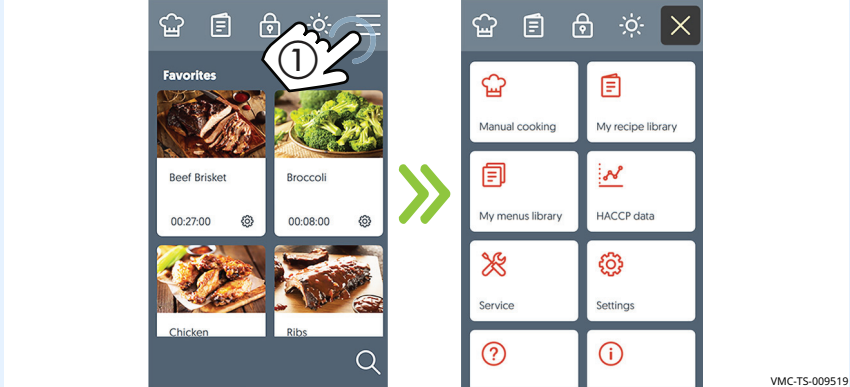
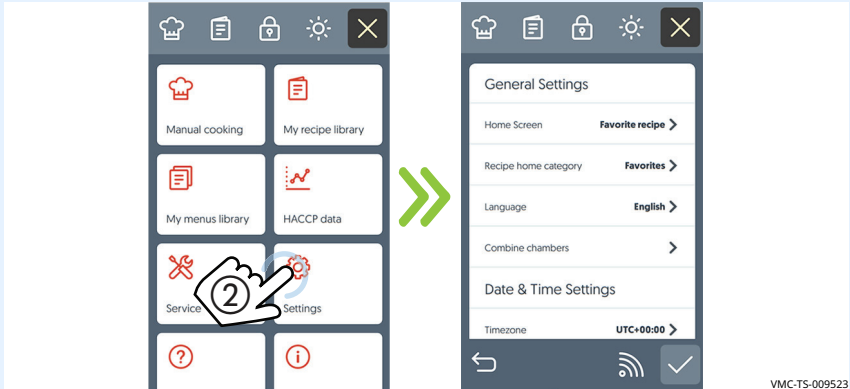
# How to Save Recipes to a USB Drive

## Before you begin

You will need a USB drive.

## Procedure

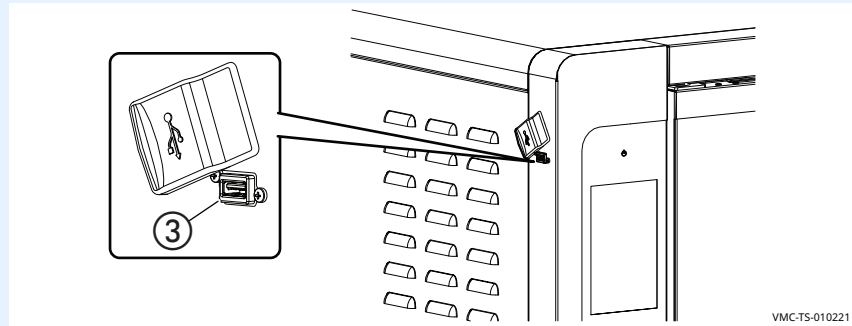
To download recipes from the oven to a USB drive, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

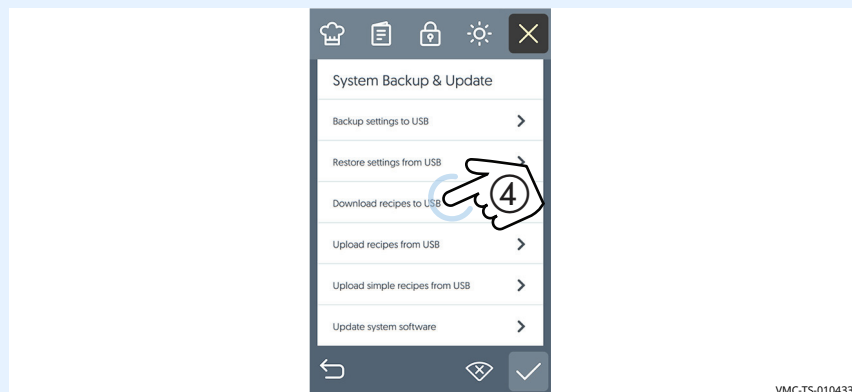
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3. **Plug** the USB drive ③ into the port.

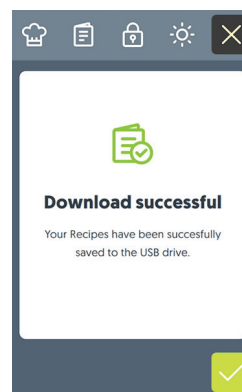


4. **Scroll** to System Backup & Update.  
**Touch** the Download recipes to USB ④ setting.



### Loading the recipes

The oven downloads the recipes onto the USB drive. When the process is complete, the Recipes uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.



### Result

The recipes are now saved to the USB drive.

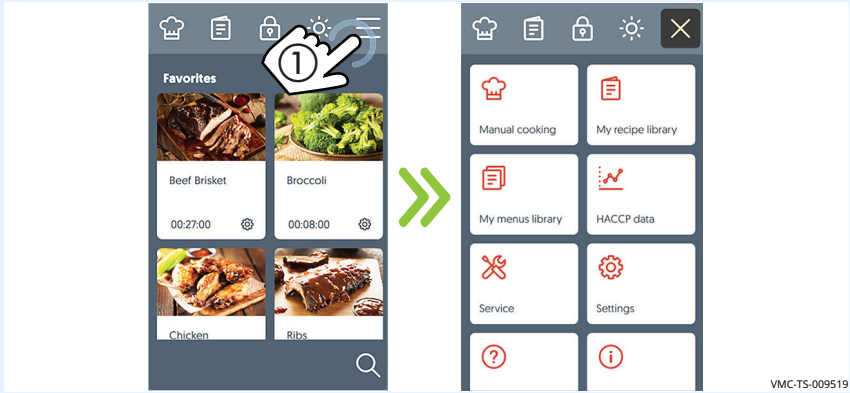
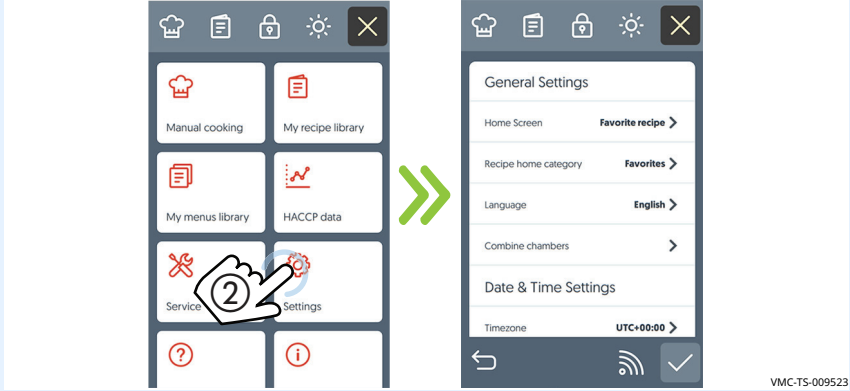
# How to Update Software with a USB Drive

## Before you begin

- You will need a USB drive with the updated software.
- Do not remove the USB drive during the update process.

## Procedure

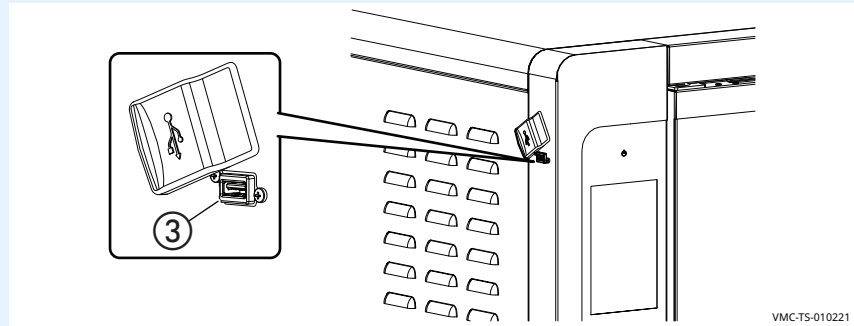
To update the software, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

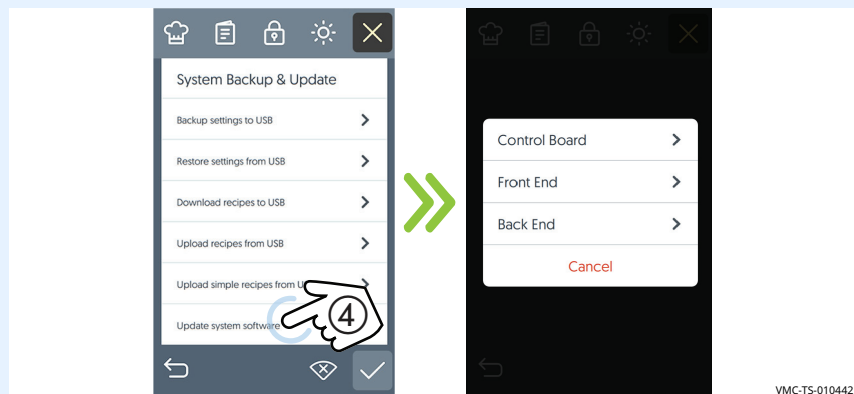
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3. **Plug** the USB drive ③ into the port.



4. **Scroll** to System Backup & Update.  
**Touch** the Update system software ④ setting.



**Touch** Control Board (CB) to update the control board. The oven loads the selected software. The oven verifies the file and then updates the CB.

**NOTICE** Do not remove the USB drive during the update process.

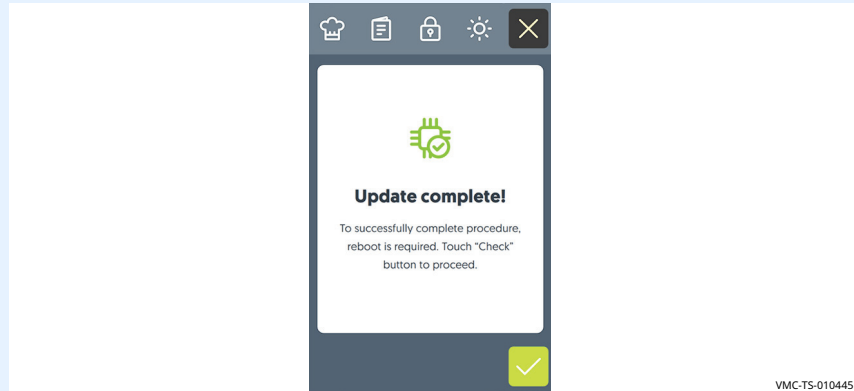
**Touch** Front End to update the user interface software. The oven loads the selected software.

**Touch** Back End to update the supporting software between the control board (CB) and interface board (IB). The oven loads the selected software.

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5. **Touch** the check mark when the update is complete to restart the oven.



VMC-TS-010445

6. **Remove** the USB drive.

**Result**

The software has now been updated.



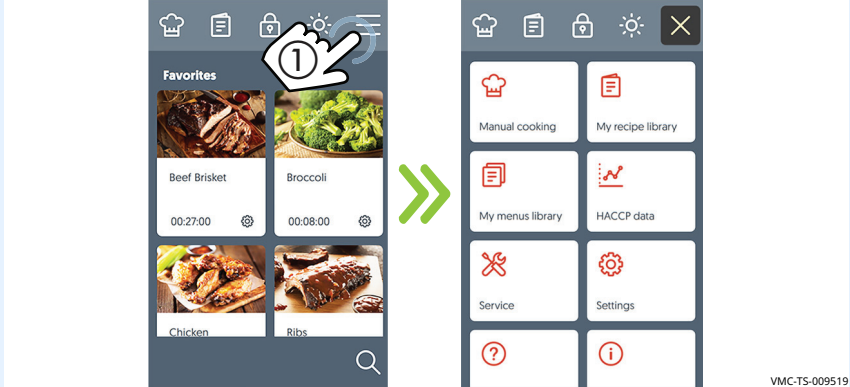
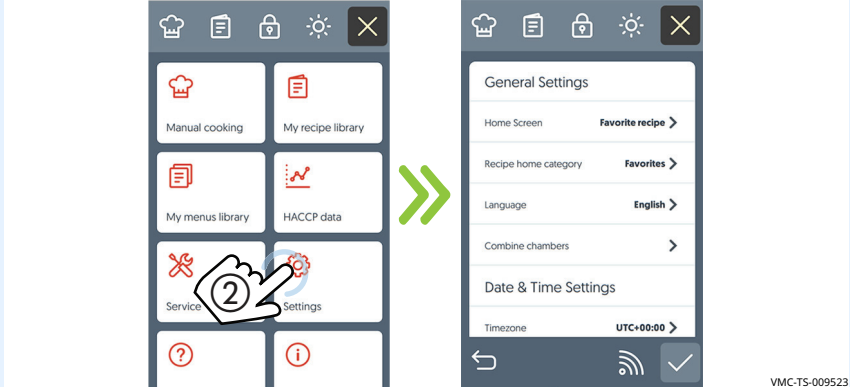
# How to Backup Settings to a USB Drive

## Before you begin

You will need a USB drive.

## Procedure

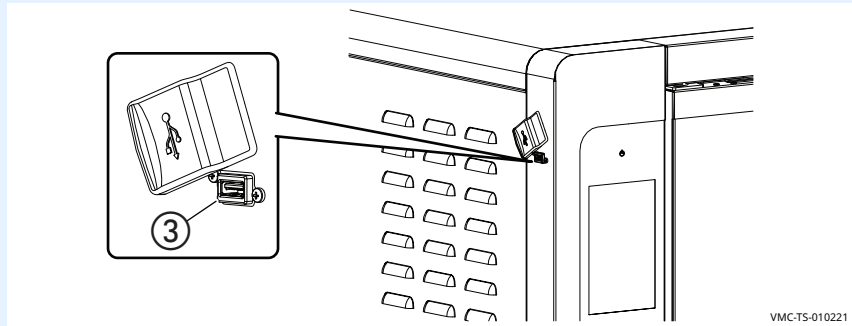
To backup the settings to a USB drive, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

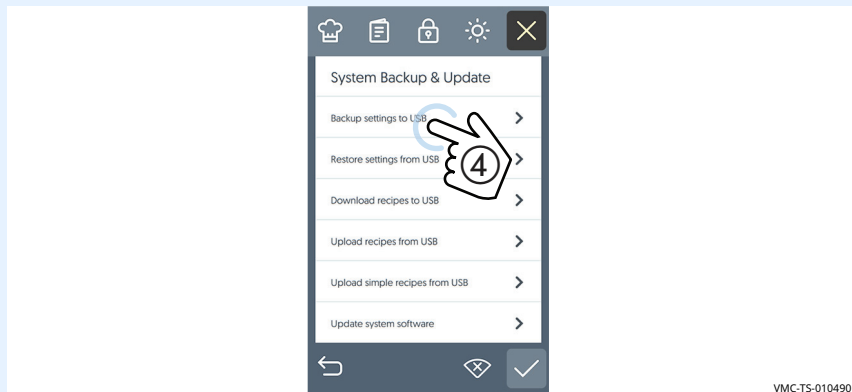
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3. **Plug** the USB drive ③ into the port.

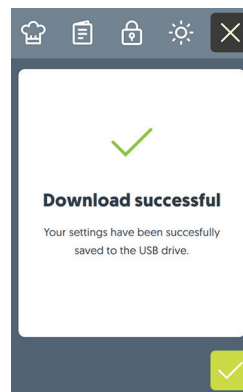


4. **Scroll** to System Backup & Update.  
**Touch** the Backup settings to USB ④ setting.



## Loading the recipes

The oven downloads the settings onto the USB drive. When the process is complete, the Download successful screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.



## Result

The settings are now saved to the USB drive.

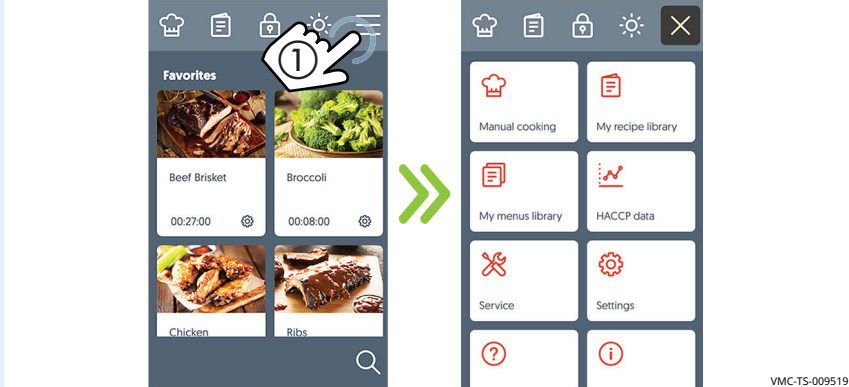
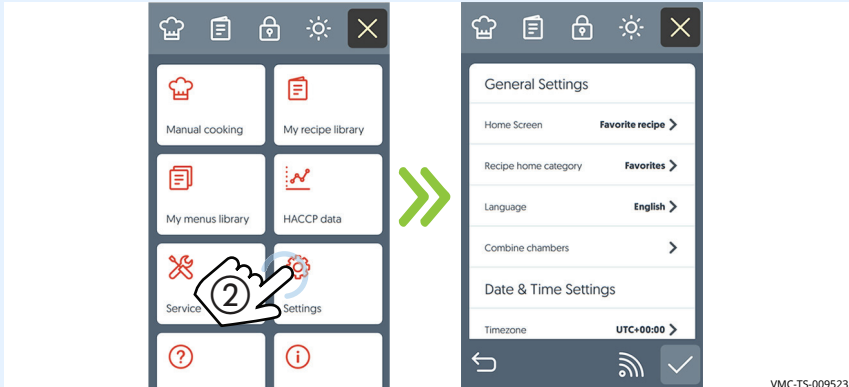
# How to Restore Settings from a USB Drive

## Before you begin

You will need a USB drive loaded with the settings.

## Procedure

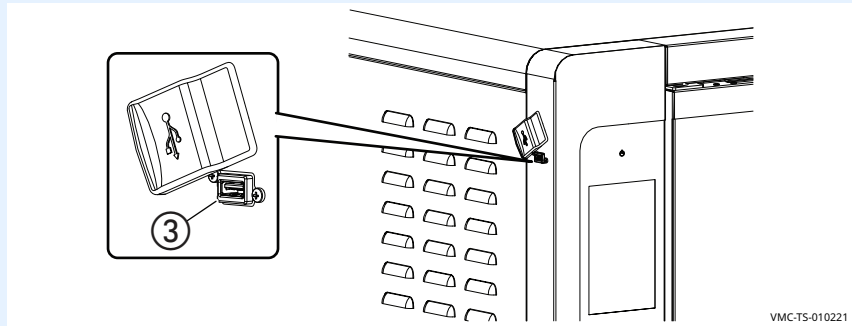
To restore settings from a USB drive, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

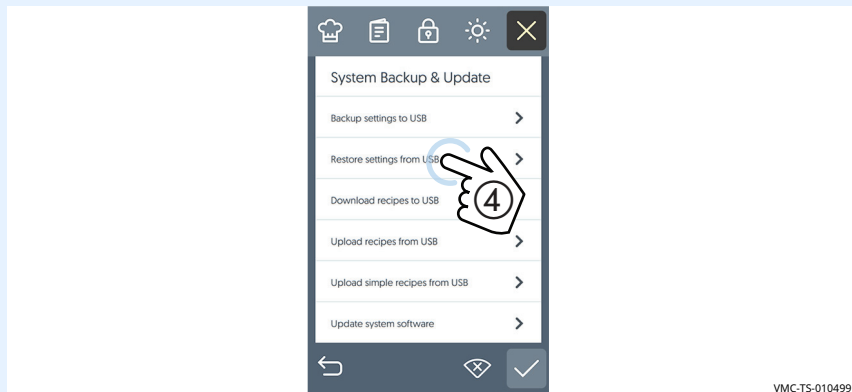
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3. **Plug** the USB drive ③ into the port.

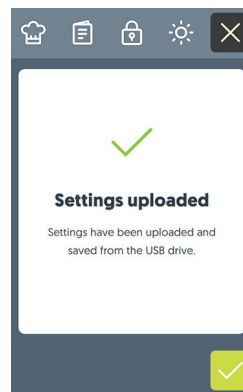


4. **Scroll** to System Backup & Update.  
**Touch** the Restore settings from USB ④ setting.



**Loading the recipes**

The oven restores the settings from the USB drive. When the process is complete, the Settings uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.



**Result**

The settings have now been restored from a USB drive.

# How to Upload Vector Simple Control Recipes from a USB Drive

## Before you begin

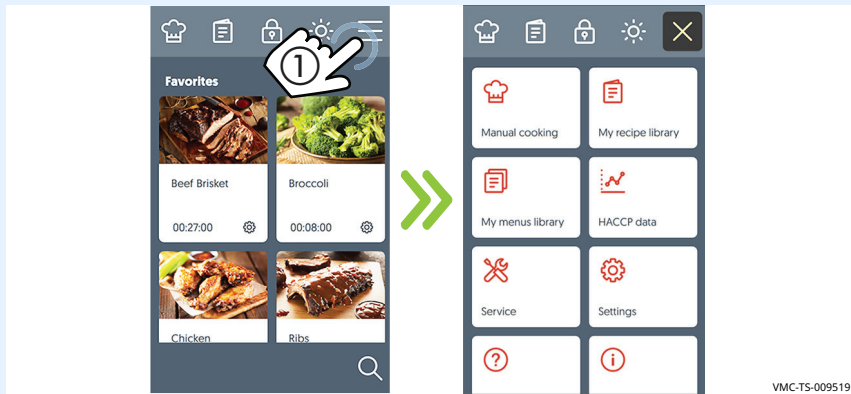
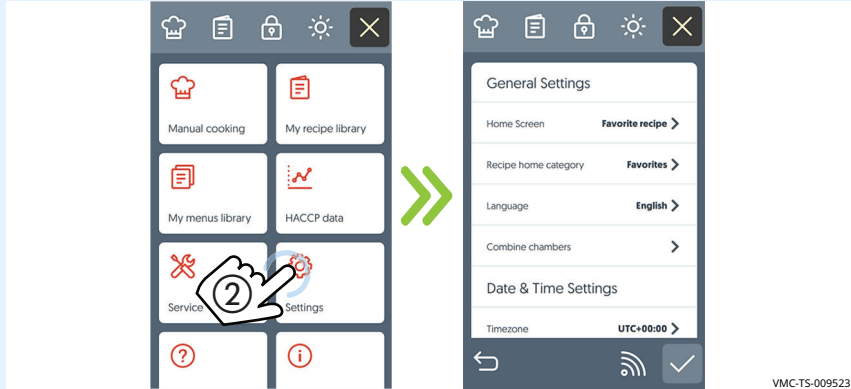
You will need a USB drive.

## Background

This procedure explains how to upload recipes from a Vector Simple Control oven to the Vector Deluxe.

## Procedure

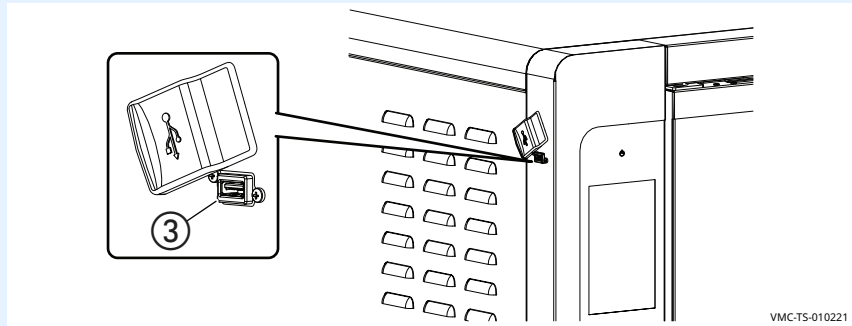
To upload Vector Simple Control recipes from a USB drive, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p style="text-align: right;">VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p style="text-align: right;">VMC-TS-009523</p>

*Continued on next page*

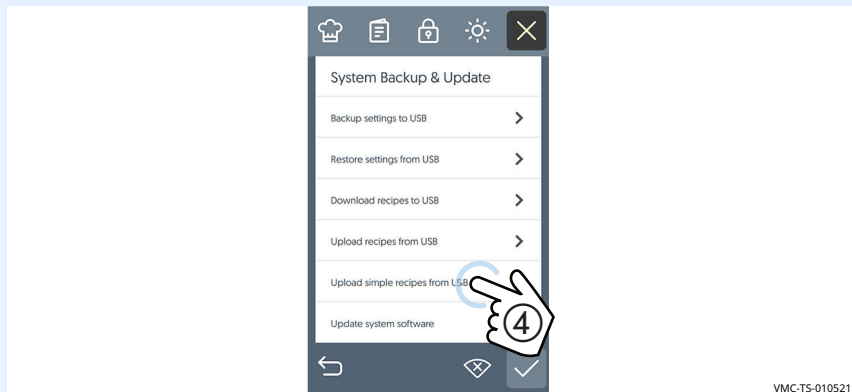
Continued from previous page

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



VMC-TS-010221

4. **Scroll** to System Backup & Update.  
**Touch** the Upload simple recipes from USB ④ setting.



VMC-TS-010521

**Loading the recipes**

The oven loads the recipe file. When the process is complete, the Recipes uploaded screen displays. **Touch** the check mark to return to the settings screen. **Remove** the USB drive.



VMC-TS-010427

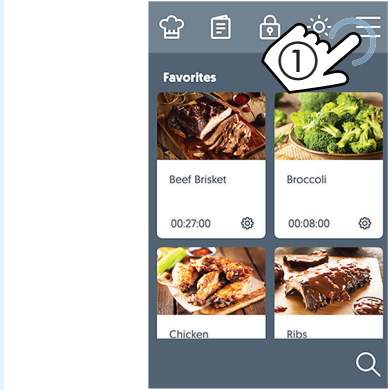
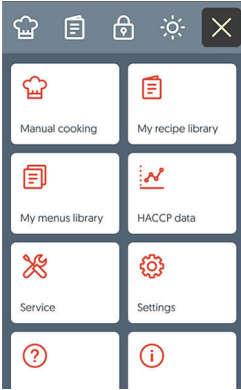
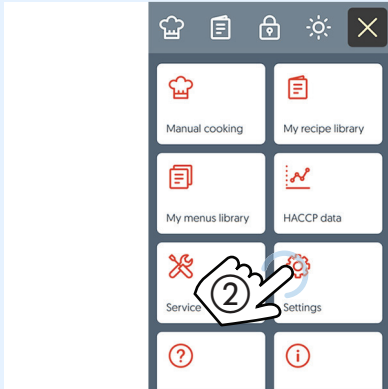
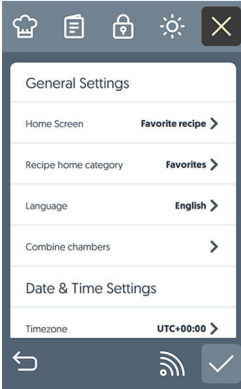
**Result**

The settings have now been restored from a USB drive.

# How to Change the Home Screen

## Procedure

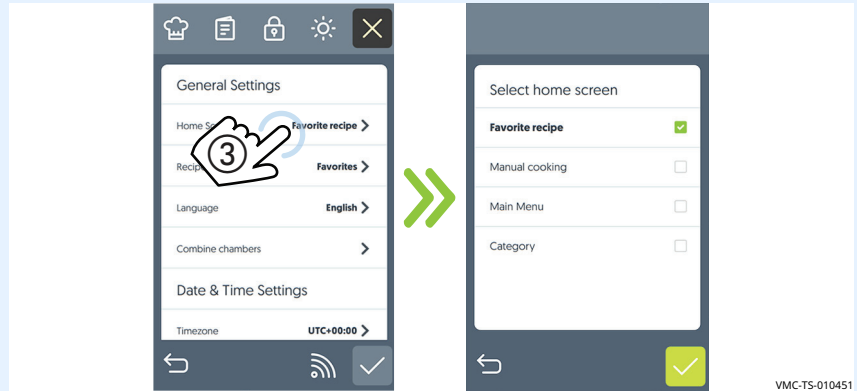
To change the home screen, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  

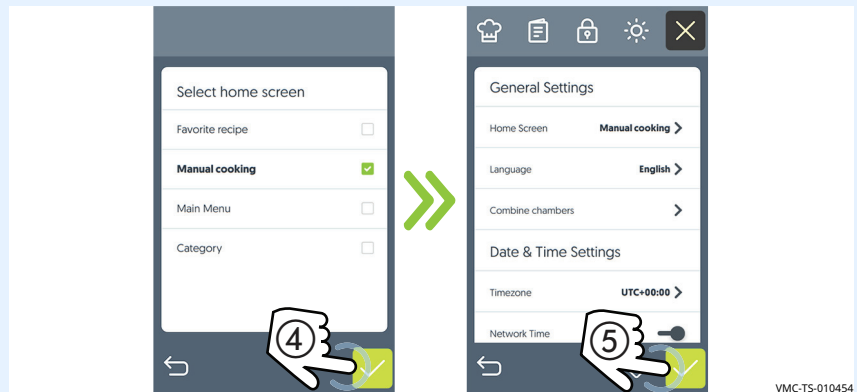
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3. **Touch** the Home Screen setting ③. The select home screen displays.



4. **Select** your desired home screen from the list. **Touch** the check mark ④. **Touch** the check mark ⑤ to save the home screen setting.



**Result**

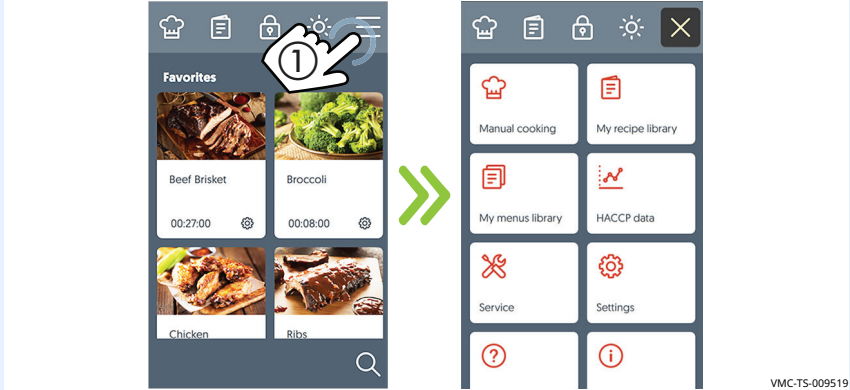
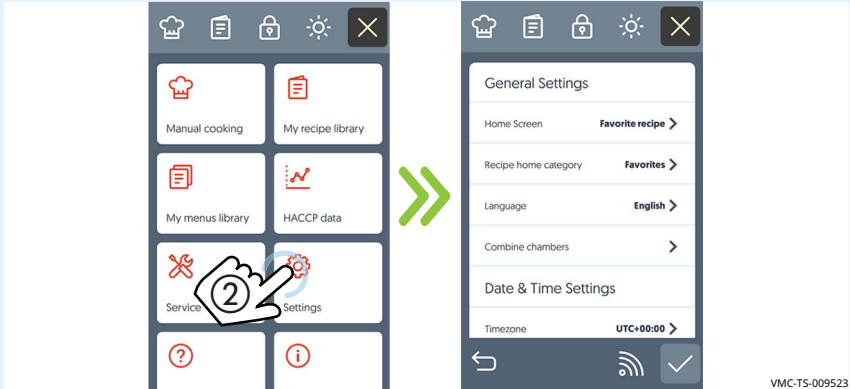
The home screen has now been changed.



# How to Change the Temperature Scale

## Procedure

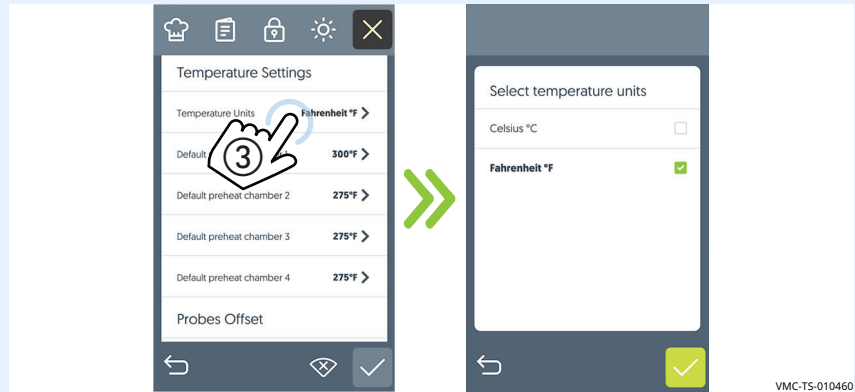
To change the temperature scale from °F to °C and vice versa, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

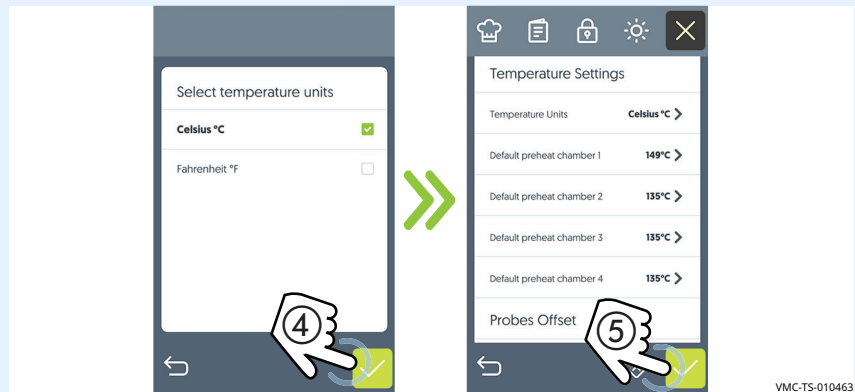
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3. **Scroll** to the Temperature Settings.  
**Touch** the Temperature Units setting ③. The select temperature units screen displays.



4. **Select** your desired temperature scale. **Touch** the check mark ④.  
**Touch** the check mark ⑤ to save the temperature scale setting.



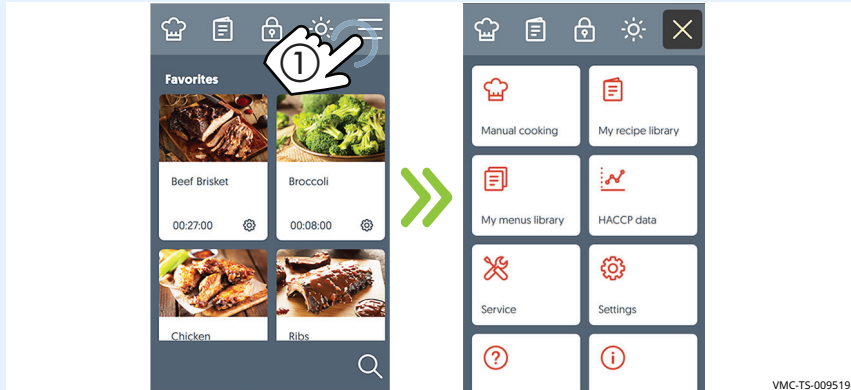
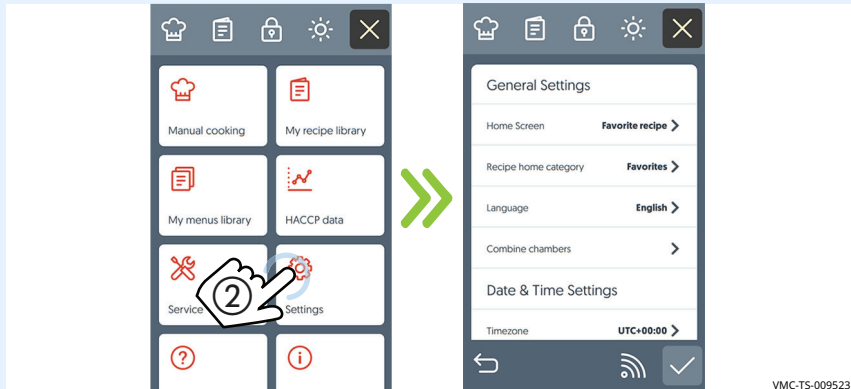
**Result**

The temperature scale has now been changed.

# How to Enable the Handle Light

## Procedure

To enable the handle light, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the Settings icon ②. The general settings screen displays.</p>  <p>VMC-TS-009523</p>

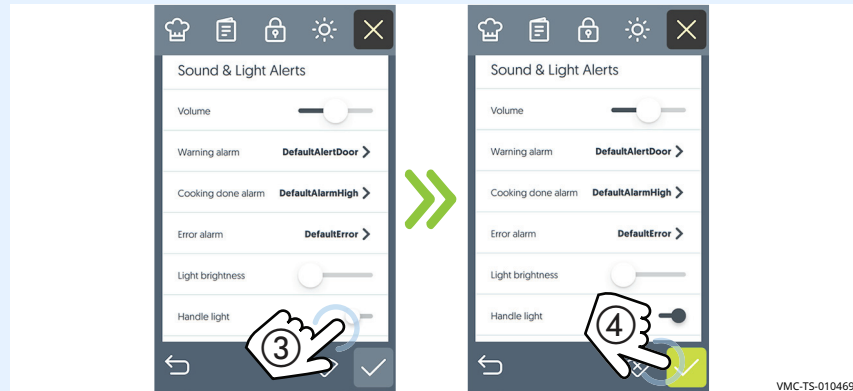
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3. **Scroll** to the Handle light setting.

**Touch** the Handle light button ③. **Touch** the check mark ④. The handle light is now enabled.

**Repeat** the process to disable the handle light.



VMC-TS-010469

## Result

The handle light is now enabled.

# How to View Oven Information

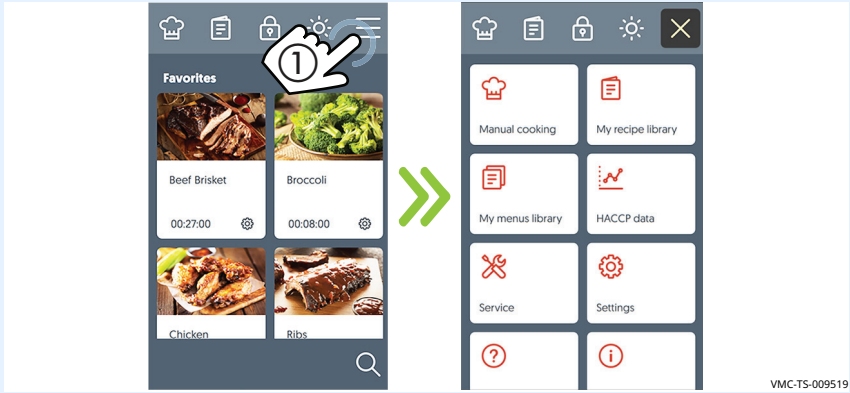
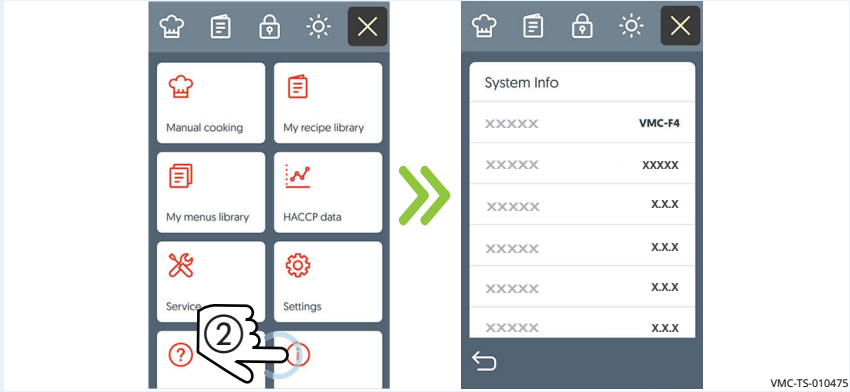
## Background

This procedure is to be done through the touchscreen on the Deluxe control, not through the ChefLinc™ oven management system.

The oven information screen shows the system info, serial number, network status, connection settings, and cleaning timer.

## Procedure

To view oven information, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p> 
2.	<p><b>Touch</b> the Info page icon ②. The oven information screen displays.</p> <p><b>Scroll</b> to view the oven model, serial number, system software, and network status.</p> 

## Result

The oven's information has been viewed.

# How to Download HACCP Data

## Before you begin


You will need a USB drive.

## Background

HACCP data provides automated record keeping, set-point validation, recipes used, dates and times. The data is stored until the information is downloaded. Once downloaded, the information is removed from the oven's memory. Best practice would be to download the information every 30 days to a USB drive. The file format is plain text file (.csv). The file can be viewed in Microsoft® Excel.

## Procedure

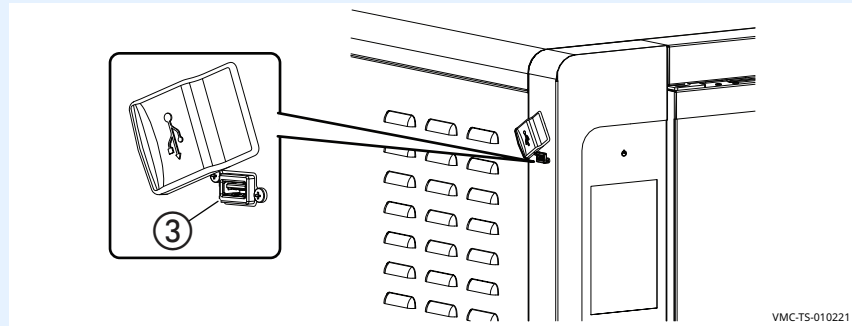
To download HACCP data, do the following.

Step	Action
1.	<p><b>Touch</b> the menu icon ①. The menu screen displays.</p>  <p>VMC-TS-009519</p>
2.	<p><b>Touch</b> the HACCP data icon ②. The HACCP data screen displays.</p>  <p>VMC-TS-010509</p>

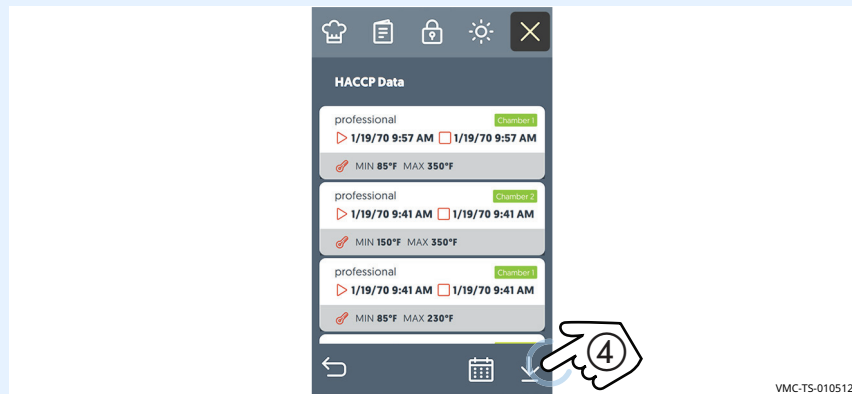
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3. **Plug** the USB drive ③ into the port.

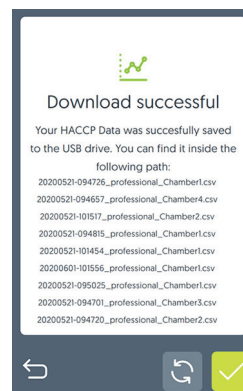


4. **Touch** the download icon ④.



## Loading the data

The oven downloads the data onto the USB drive. When the process is complete, the download successful screen displays. **Touch** the check mark to return to the menu screen. **Remove** the USB drive.



## Result

The HACCP data has now been downloaded.

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# Maintenance Schedule

## Requirements

- See topic *How to Clean the Oven*.
- 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.

- **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.

- **Inspect** the return air path for grease buildup. **Remove** any grease buildup.
- **Inspect** the heat exchangers and burners. See topic *How to Inspect the Heat Exchanger*.
- **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*

MAINTENANCE

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- **Record** the software versions and update if necessary.
  - **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

## Before you begin



**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**

Do not spray any opening inside the oven with water or cleaning solution.

Do not use steel pads, wire brushes, or scrapers when cleaning.

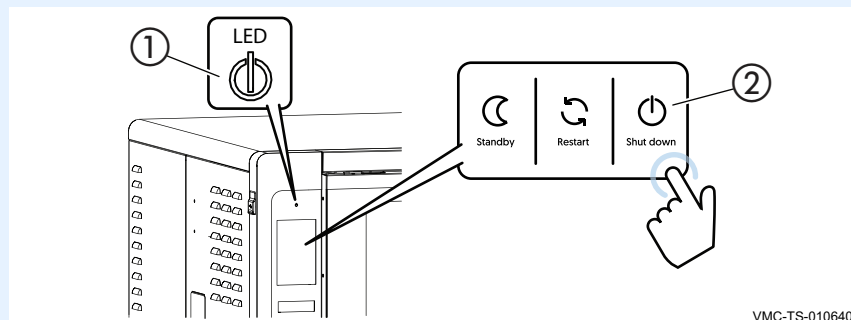
## Daily cleaning procedure

For 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.

*Continued on next page*

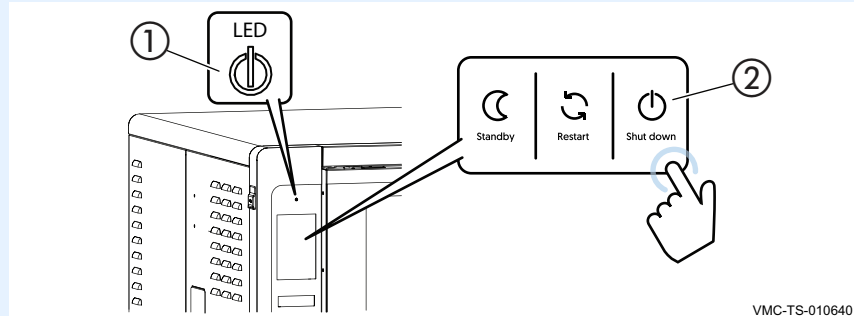
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## Monthly or as needed cleaning procedure

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

Step	Action
------	--------

- |    |  |
|----|--|
| 1. | <b>Touch and hold</b> the ON/OFF button ① until the Shut down options screen displays. |
|----|--|



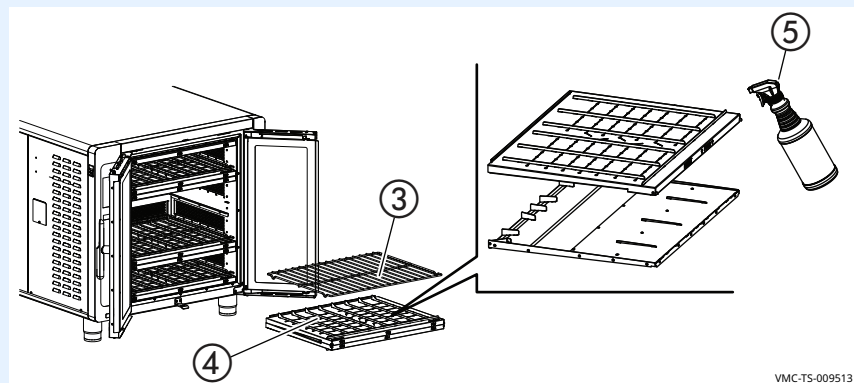
**Touch** “Shut down” ②.

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. | <b>Remove</b> the cooking racks ③ and jet plates ④. |
|----|---|



**CAUTION:** Personal injury hazard.  
Use hand protection when handling the jet plates.



- |    |                                 |
|----|---------------------------------|
| 3. | <b>Separate</b> the jet plates. |
|----|---------------------------------|

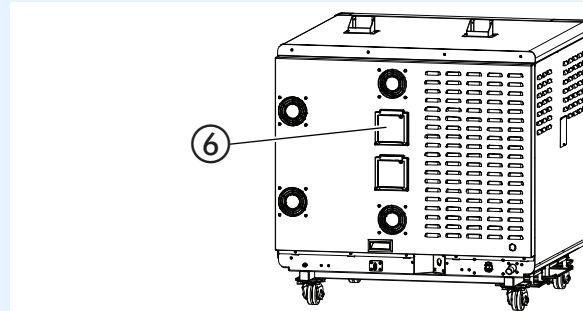
- |    |   |
|----|---|
| 4. | <b>Spray</b> the cooking racks and jet plates with Alto-Shaam non-caustic oven cleaner ⑤, CE-46828. Follow safety instructions on cleaner bottle. Let the cleaner work for 3–5 minutes. <b>Scrub</b> with a non-abrasive scrub pad. <b>Rinse</b> with water. <b>Wipe</b> with a soft cloth. |
|----|---|

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5. **Spray** the interior surfaces of the oven with Alto-Shaam non-caustic oven cleaner, CE-46828. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Remove** any residue with a water-soaked towel.
6. **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.



VMC-TS-011012

7. **Re-install** the cooling fan filters.
  8. **Clean** the door glass with Windex® or equivalent glass cleaner.
  9. **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.
10. **Spray** the exterior of the oven with stainless steel polish. **Wipe** the exterior of the oven with a non-abrasive scrub pad.

**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.

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# Error Codes

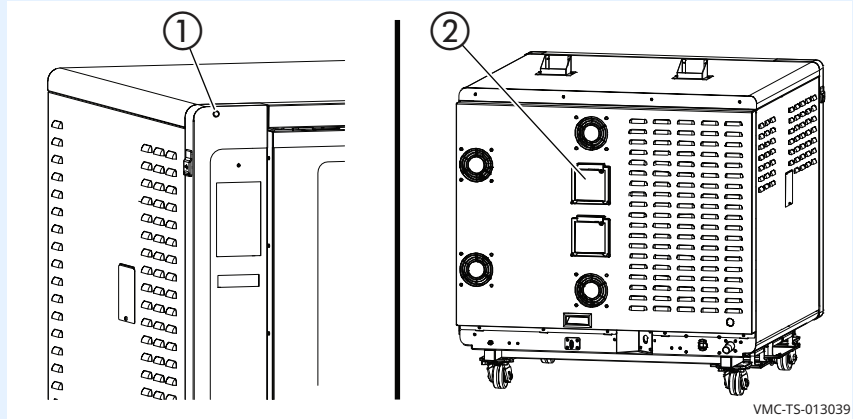
Code	Description	Parameters that trigger the error	Possible Cause(s)
E-3	Motor error	No cavity motor rotation detected for greater than 30 seconds.	<ol style="list-style-type: none"> <li>1. Connection between Variable Frequency Drive (VFD) and control board</li> <li>2. Connection between fan motor and VFD</li> <li>3. Fan motor</li> <li>4. VFD</li> <li>5. Control board</li> </ol>
E-10	Sensor short	Short circuit detected on sensor wires.	<ol style="list-style-type: none"> <li>1. Sensor connection</li> <li>2. Sensor</li> <li>3. Control board</li> </ol>
E-11	Sensor open	Cavity air sensor reading > 650°F (343°C).	<ol style="list-style-type: none"> <li>1. Sensor connection</li> <li>2. Sensor</li> <li>3. Control board</li> </ol>
E-30	Unit under temperature	Cavity temperature remains 25°F (14°C) below target for more than 90 minutes.	Troubleshoot heating element
E-31	Electronics over temperature	Control board temperature exceeds 158°F (70°C) and/or interface board temperature exceeds 184°F (84°C).	<ol style="list-style-type: none"> <li>1. Cooling fan filters blocked or dirty</li> <li>2. Cooling fan not operating</li> <li>3. Installation clearance requirements not met</li> </ol>
E-87	Gas lockout	Loss of flame three times within 5 minutes.	Lack of fuel pressure.
E-88	Ignition module/valve failure	Two, 4-second tries for light at the ignition module with a 30-second delay between.	<ol style="list-style-type: none"> <li>1. Valve status is not open after call for heat.</li> </ol>
E-90	Gas combustion blower speed failure	Blower RPM is outside +/- 10% of expected RPMs at start of call for heat, or post-ramping when the end speed is reached.	<ol style="list-style-type: none"> <li>1. Power supply cable is not connected to blower motor.</li> <li>2. Speed control cable is not connected to blower motor.</li> <li>3. Blower motor is blocked, rotation is impeded, or motor is faulty.</li> <li>4. Faulty PWM daughter board.</li> </ol>
E-94	Interface Board - Control Board communication error	No signal transfer for more than 5 seconds between the interface board and the control board.	<ol style="list-style-type: none"> <li>1. Connection of modbus cable</li> <li>2. Modbus cable</li> <li>3. Control board</li> <li>4. Interface board</li> </ol>
E-108	Bi-metal thermostat open	Open circuit detected across bi-metal switch.	<ol style="list-style-type: none"> <li>1. Cooling fan filters blocked or dirty</li> <li>2. Cooling fan not operating</li> <li>3. Connection between bi-metal switch and control board</li> <li>4. Installation clearance requirements not met</li> <li>5. Bi-metal switch</li> </ol>
E-109	High limit error <b>Note:</b> Contact an authorized Alto-Shaam service partner.	Open circuit detected across high limit switch.	<ol style="list-style-type: none"> <li>1. Jet plate(s) improperly installed</li> <li>2. Cavity fan not operating</li> <li>3. Optional grease filters blocked with debris</li> <li>4. Heat relay(s) stuck closed</li> <li>5. Connection between high limit switch and control board</li> <li>6. High limit switch</li> </ol>

# What to do if the Fan Indicator Light Illuminates

## Procedure

If the fan indicator light ① illuminates, do the following.

Step	Action
1.	<p><b>Turn off</b> the oven and allow it to cool.</p> <p><b>Remove</b> the cooling fan filters ②.</p>
	
2.	<p><b>Clean</b> the cooling fan filters. Clean with a mild cleaner and rinse with hot water.</p>
3.	<p><b>Re-install</b> the cooling fan filters.</p>
4.	<p><b>Resume</b> operation of the oven.</p>
<p><b>NOTE:</b> If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have it serviced by a qualified technician.</p>	






## Result

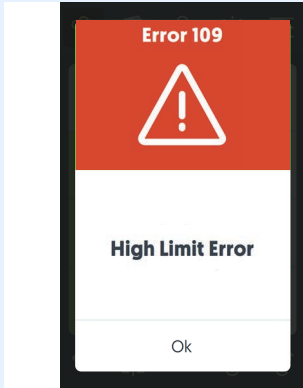
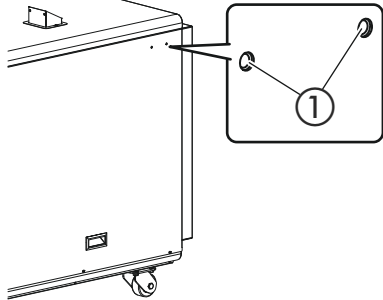
The procedure is now complete.



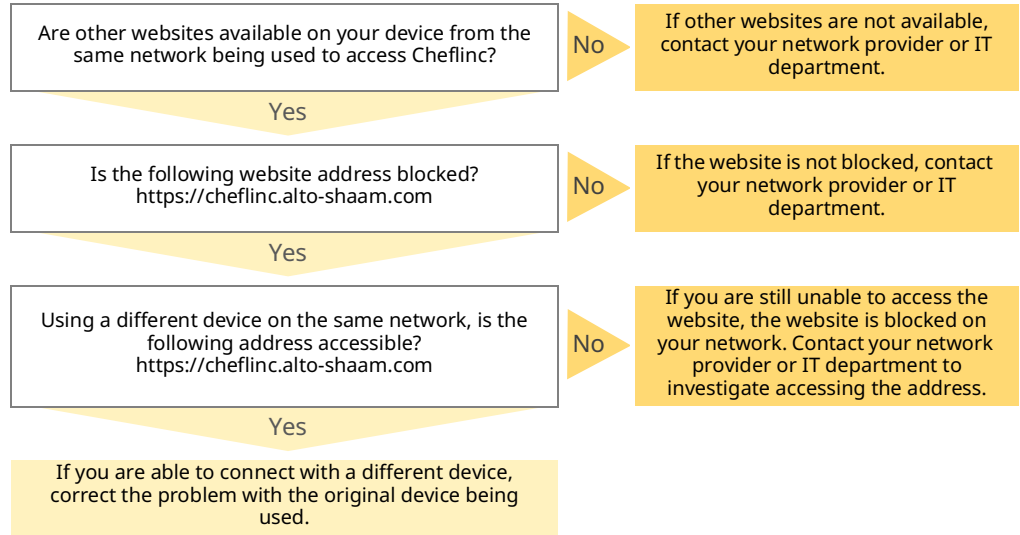
# What to do if the High Limit Screen Displays

## Procedure

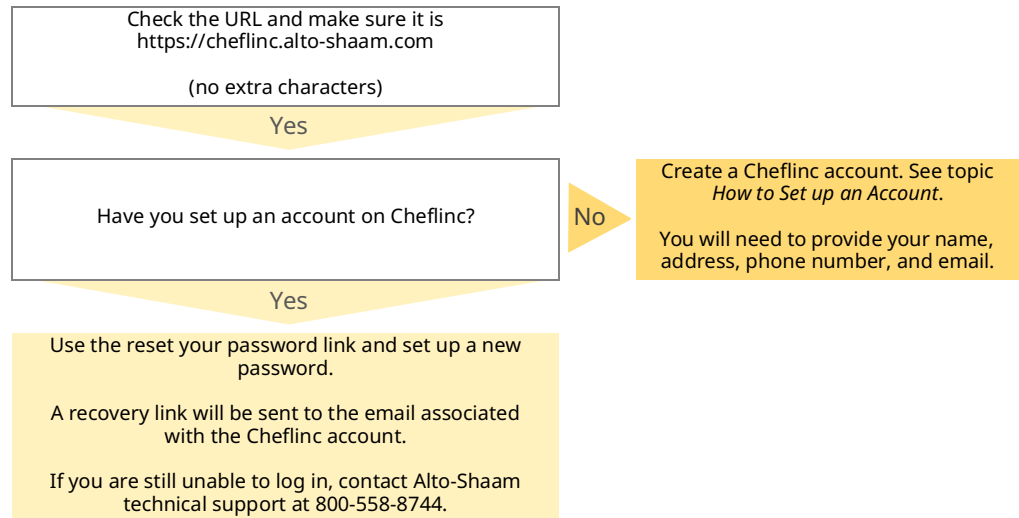
If the high limit screen displays, do the following.

Step	Action
1.	<p><b>Press and release</b> the high limit temperature reset buttons ①.</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p style="text-align: right; font-size: small;">VMC-TS-013045</p>
2.	<p><b>Resume</b> operation of the oven.</p> <div style="border: 1px solid gray; padding: 5px; margin-top: 10px;"> <p><b>NOTE:</b> If the high limit screen continues to display, the appliance is malfunctioning. Turn off the appliance and have the oven serviced by a qualified technician.</p> </div>

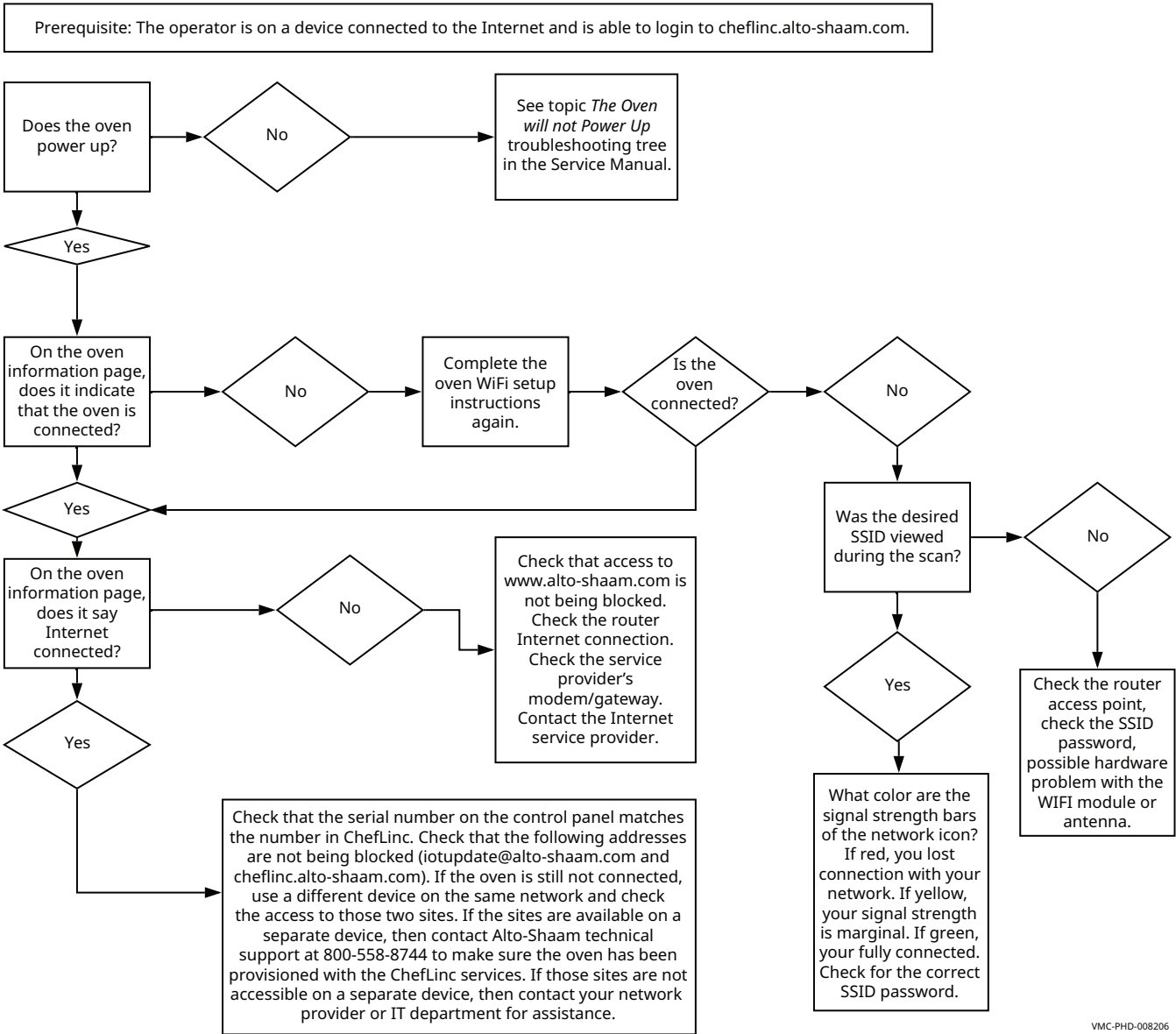
# Cheflinc.alto-shaam.com is Not Available on Your Device



# Cannot Connect to cheflinc.alto-shaam.com

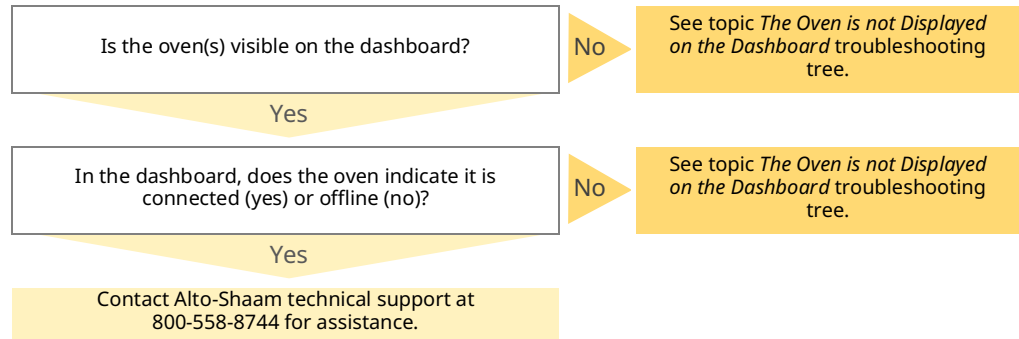


# The Oven is not Displayed on the Dashboard



VMC-PHD-008206

# Unable to Assign Recipes from the Dashboard to Ovens in the Field



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# Notifications

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**FCC ID: N6C-SDPAC**

**IC ID: 4908A-SDPAC**

## **NOTICE**

### **Federal Communication Interference Statement (United States only)**

This equipment has been tested and found to comply with the limits for a class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Re-orient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help

The antenna(s) used for this transmitter must be installed to provide a separation distance of at least 20 cm from all persons and must not be co-located or operating in conjunction with any other antenna or transmitter.

NOTIFICATIONS

**Canadian Department of Communications Industry Canada Notice  
(Canada only)**

This Class B digital apparatus complies with Canadian ICES-003.

**FCC Rules, Part 15 / Industry Canada**

This device complies with Part 15 of FCC Rules and Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference, including interference that may cause undesired operation of this device.

This equipment complies with FCC/IC radiation exposure limits set forth for an uncontrolled environment and meets the FCC radio frequency (RF) Exposure Guidelines in Supplement C to OET65 and RSS-102 of the IC radio frequency (RF) Exposure rules. This equipment should be installed and operated keeping the radiator at least 20 cm or more away from a person's body.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

This radio transmitter (identify the device by certification number, or model number if Category II) has been approved by Industry Canada to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with this device.

For product available in the USA/Canada market, only channels 1–11 can be operated. Selection of other channels is not possible. If this device is to be operated in the 5.15~5.25GHz frequency range, it is restricted to indoor environments only.

Antenna: Proprietary

Antenna gain information: Embedded Antenna: 3.25dBi (2.4 GHz), 5.0dBi (5 GHz)

Frequency Tolerance: +/-20ppm

**WARNING**

The FCC / The Industry Canada regulations provide that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.



**General Specifications**

<b>Chipset:</b>	QCA9377-3, (Qualcomm Atheros)
<b>Host Interface:</b>	Wifi: SDIO v3.0; BT: High Speed UART
<b>Operating Voltage:</b>	3.30 VDC +/- 5%
<b>Operating Temperature:</b>	-20 to +70 degrees C
<b>Dimensions:</b>	18.0 x 13.0 x 2.2 mm (L x W x D)
<b>Connector Type:</b>	52-pin proprietary
<b>Radio Specifications:</b>	802.11b/g/n: 2.412–2.484 GHz; 802.11a/n: 5.18–5.825 GHz BT: 2.402–2.480 GHz
<b>Link Rates (1 stream):</b>	IEEE 802.11b: 1–11 Mbps IEEE 802.11g: 6–54 Mbps IEEE 802.11a: 6–54 Mbps IEEE 802.11n HT20: 6.5–65.0 Mbps IEEE 802.11n HT40: 13.5–135.0 Mbps IEEE 802.11ac VHT20: 6.5–78.0 Mbps IEEE 802.11ac VHT40: 13.5–180.0 Mbps IEEE 802.11ac VHT80: 29.3–390.0 Mbps
<b>Modulation Modes:</b>	OFDM (256QAM, 64QAM, 16QAM, QPSK, BPSK), DSSS (CCK, DQPSK, DBPSK), GFSK (1Mbps), $\pi/4$ DQPSK (2Mbps), 8DQPSK (3Mbps)
<b>Hardware Encryption:</b>	WEP, WPA/WPA2 (TKIP/AES-CCMP), WAPI
<b>Quality of Service (QoS):</b>	WMM, WMM-PS, 802.11e

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# 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.

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WARRANTY

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- 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.
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## **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.*









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