

MULTI-COOK OVENS | ALTO-SHAAM.



## Solutions that **advance your business.**

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



## OUR STORY

### 1960s

**Jerry Maahs**, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.



### 1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**

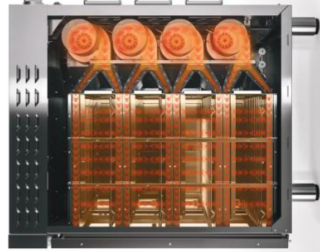
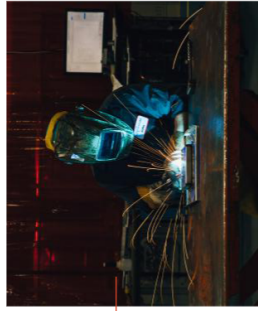
### 1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



### 1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



### 2010s

Recognizing the industry changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

### 2020s

Cook & Hold Ovens and Smoker Ovens redesigned to feature a new enhanced design, advanced control and a cloud-based remote oven management system, **Cheflinc™**. Alto-Shaam further expands the multi-cook oven line with another breakthrough cooking innovation—**Converge® Multi-Cook Ovens.**



## A revolution in cooking technology.

Tastes are changing rapidly. Today's consumers are more adventurous and have higher expectations than ever before. Which has led to an explosion of new culinary options.

Navigating this ever-changing landscape demands ovens that are versatile, precise and efficient. Unfortunately, existing technology falls short. Especially when it comes

to batch cooking. Uneven cooking, labor-intensive operation, long cook times. Complicated maintenance. The solution? Multi-Cook Ovens.

Multi-Cook Ovens from Alto-Shaam are the only cooking solution in the market to allow for simultaneous, high-quality preparation of a wide variety of food. Independent chamber design. Different foods. In the same

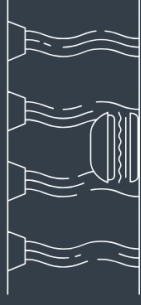
oven. At the same time. No flavor transfer. This means every food item can be cooked at its ideal cook settings for the highest quality output.

Now, instead of adapting menus to your oven or using multiple pieces of equipment, there's a multi-cook oven solution that perfects your dishes.

## Limitations with existing solutions



**Traditional or convection ovens** are slow, offer a single temperature and fan speed, and cook unevenly unless food is rotated.



**Impinged air ovens** result in hot spots unless food is moved and offer limited capacity.



**Microwave assist / speed ovens** significantly degrade food quality.



**Grills and stovetops** require manual labor and additional monitoring to ensure food is cooked properly as varying temperatures compromise consistency.



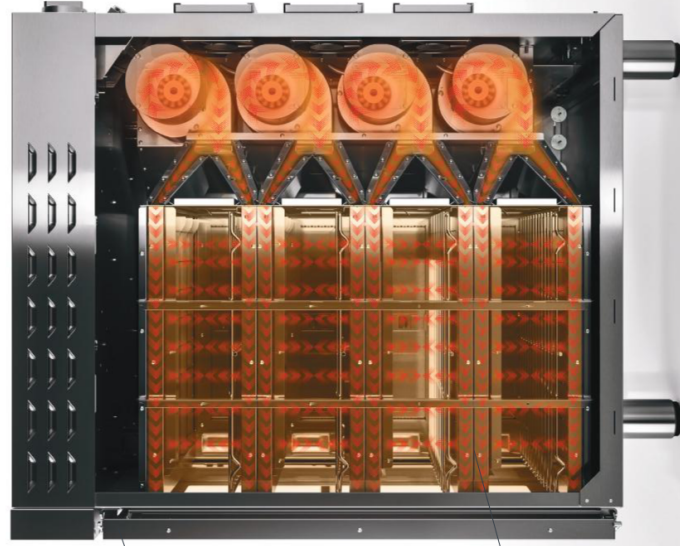
# Innovation that generates results.

The revolution behind Multi-Cook Ovens is exclusive **Structured Air Technology**. This innovation offers up to **four ovens in one**. Independent chamber design allows for operators to cook up to four different food items simultaneously with no flavor transfer. Vertical, structured air efficiently delivers heat and cooks food the way it's meant to be cooked — to perfect your dishes.



**4 OVENS IN ONE**

## What is **Structured Air Technology**?



Vertical curtains of air. Eliminate heat loss. Cooler door. No blast of hot air. Open the door as needed while cooking.

Vertical air is directed through upward and downward slots and holes in the jet plates for efficient, even heat distribution. No hot and cold spots.

Each chamber has its own independent air path, heat source and fan.



Cook 2X faster than a traditional oven — with better food quality.



Cook twice as much food in the same amount of time as traditional ovens.

# Unrivaled cooking power and flexibility.



## CONVERGE® MULTI-COOK OVENS

Bringing together the versatility of **combi cooking** the power of **Structured Air Technology®** and the flexibility of a **multi-cook**, Converge Multi-Cook Ovens provide endless cooking possibilities. Control the temperature, fan speed, humidity level and cook time in each individual combi oven chamber. Cooking applications feature Structured Air Technology, controlled humidity, or a combination of both. Steam, air fry, bake, grill and more all at the same time without flavor or moisture transfer.

Yes, really.



SCAN FOR COLLECTION



### STRUCTURED AIR TECHNOLOGY®

#### Structured Air Technology®

Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness with vertical air. This optimized, focused heat delivers faster, more efficient and consistent cooking than other cooking methods. No food degradation. No hot or cold spots.



### BOILERLESS STEAM GENERATION

#### Boilerless Steam Generation

Improve oven reliability with a boilerless steam generation in each individual oven chamber. Eliminate required maintenance and costs associated with traditional boiler parts and labor.

# Converge® Multi-Cook Ovens

Versatile, on-demand  
food production.



### Three combis in one.

Available with two or three independent oven chambers, Converge Multi-Cook Ovens significantly increase food production capacity, without increasing costs. Execute a variety of cooking applications—all at once—with zero flavor transfer.

### Self-cleaning design.



Automatic, self-cleaning programs do the dirty work for you and your employees—saving both time and labor costs. Four cleaning options from “rinse” to “heavy clean” use safe, convenient cleaning tablets.

- Control the temperature, fan speed, humidity level (0-100%) and cook time **in each individual oven chamber.**
- **Save space** with a compact and ventless 24" (610mm) footprint.
- Place on a stand or stack with a holding cabinet, warming drawer or additional multi-cook oven to **further maximize space.**
- Ensure menu consistency and **reduce the need for skilled labor** with an advanced touchscreen control and multi-step, programmable recipes.
- Push and pull recipes, view real-time oven data, update software and more from anywhere with **chef:inc** remote oven management system.



# Converge® Multi-Cook Ovens | H Series Countertop



### 2-Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER  
**CVC-H2H**

#### CAPACITY DIMENSIONS

- 2 Full-Size Hotel Pans x 4"
- 2 GN 1/1 Pans x 100mm
- or 2 Half-Size Sheet Pans x 1"
- 2 GN 2/3 Pans x 25mm

#### DIMENSIONS H x W x D

38-3/8" x 24-7/16" x 40-1/4"  
(975mm x 621mm x 1023mm)

#### SHIPPING WEIGHT

400 lb (181kg)

#### VOLTAGES

208-240V, 1PH, 50/60Hz  
208-240V, 3PH, 50/60Hz

#### NET WEIGHT

304 lb (138kg)



### 3-Chamber Oven [Available in Deluxe or Simple Control]

MODEL NUMBER  
**CVC-H3H**

#### CAPACITY DIMENSIONS

- 3 Full-Size Hotel Pans x 4"
- 3 GN 1/1 Pans x 100mm
- or 3 Half-Size Sheet Pans x 1"
- 3 GN 2/3 Pans x 25mm

#### DIMENSIONS H x W x D

46" x 24-7/16" x 40-1/4"  
(1168mm x 621mm x 1023mm)

#### SHIPPING WEIGHT

490 lb (222kg)

#### VOLTAGES

208-240V, 3PH, 50/60Hz

#### NET WEIGHT

394 lb (179kg)

#### Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.





## Vector® H Series Countertop

Ventless. Compact. Perfect for anywhere you're tight on space.



- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology**® ensures superior cooking evenness and food quality.
- Simple, intuitive operation for **labor savings**.
- Cook up to **2X more food** than a traditional oven.
- **Replace or relieve multiple pieces of equipment.** These ovens do the job of microwave and speed ovens, grills, conveyor ovens, salamanders and more – with better food quality all in a small space.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, even heat distribution.
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.
- **ChefLine**™ remote oven management system provides operators complete control of their ovens, menus and business with real-time data at their fingertips.

### ← → Wide model option.

Expand your menu even further with H Series Wide models. Cook 16-inch pizzas, appetizers and more all at the same time—all in a ventless, compact footprint. Wide model option available with 2 or 3 chambers.

**Versatility in a ventless footprint.** Vector® H Series ovens are ideal where space is at a premium and you need the flexibility to cook what you want when you want it. They feature a compact 21" (533mm) footprint and ventless operation, eliminating the need for an exhaust hood. Our countertop models are the perfect solution anywhere you are tight on space.

### ← → Wide model option.

Expand your menu even further with H Series Wide models. Cook 16-inch pizzas, appetizers and more all at the same time—all in a ventless, compact footprint. Wide model option available with 2 or 3 chambers.



SCAN FOR COLLECTION

# Vector® Multi-Cook Ovens | H Series Countertop



## 2-Chamber H Series (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H2	<b>CAPACITY DIMENSIONS</b> 2 Half-Size Sheet Pans x 1" 2 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 29-5/8" x 21-1/2" x 37-1/2" (752mm x 546mm x 953mm)
	<b>SHIPPING WEIGHT</b> 291 lb (132kg)	<b>NET WEIGHT</b> 209 lb (95kg)
	<b>VOLTAGES</b> 208-240V, 1PH, 60Hz 220-240V, 1PH, 50/60Hz	



## 2-Chamber H Series Wide (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H2HW*	<b>CAPACITY DIMENSIONS</b> 2 Shelf, 2 Full-Size Hotel Pans x 2-1/2" 2 GN 1/1 Pans x 64mm or 2 Half-Size Sheet Pans x 1" 2 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 30-15/16" x 23-5/8" x 39-7/8" (783mm x 600mm x 1013mm)
	<b>SHIPPING WEIGHT</b> 320 lb (145kg)	<b>NET WEIGHT</b> 243 lb (110kg)
	<b>VOLTAGES</b> 208-240V, 1PH, 60Hz 208-240V, 3PH, 60Hz	



## 3-Chamber H Series (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H3	<b>CAPACITY DIMENSIONS</b> 3 Half-Size Sheet Pans x 1" 3 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 36-5/8" x 21-1/2" x 37-1/2" (929mm x 546mm x 953mm)
	<b>SHIPPING WEIGHT</b> 375 lb (170kg)	<b>NET WEIGHT</b> 272 lb (123kg)
	<b>VOLTAGES</b> 208-240V, 1PH, 60Hz 208-240V, 3PH, 60Hz 220-240V, 1PH, 50/60Hz	



## 3-Chamber H Series Wide (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H3HW*	<b>CAPACITY DIMENSIONS</b> 3 Shelf, 3 Full-Size Hotel Pans x 2-1/2" 3 GN 1/1 Pans x 64mm Or 3 Half-Size Sheet Pans x 1" 3 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 38-5/8" x 23-5/8" x 39-7/8" (986mm x 600mm x 1013mm)
	<b>SHIPPING WEIGHT</b> 389 lb (176kg)	<b>NET WEIGHT</b> 312 lb (142kg)
	<b>VOLTAGES</b> 208-240V, 3PH, 60Hz	



## 4-Chamber H Series (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H4	<b>CAPACITY DIMENSIONS</b> 4 Full-Size Sheet Pans x 1" 4 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 43-5/8" x 21-1/2" x 37-1/2" (1109mm x 546mm x 953mm)
	<b>SHIPPING WEIGHT</b> 425 lb (193kg)	<b>NET WEIGHT</b> 341 lb (155kg)
	<b>VOLTAGES</b> 208-240V, 3PH, 60Hz	



## 4-Chamber H Series (Available in Deluxe or Simple Control)

<b>MODEL NUMBER</b> VMC-H4H	<b>CAPACITY DIMENSIONS</b> 4 Full-Size Hotel Pans x 2-1/2" 4 GN 1/1 Pans x 64mm 4 Half-Size Sheet Pans x 1" 4 GN 2/3 Pans x 25mm	<b>DIMENSIONS H x W x D</b> 43-5/8" x 21-1/2" x 37-1/2" (1109mm x 546mm x 953mm)
	<b>SHIPPING WEIGHT</b> 425 lb (193kg)	<b>NET WEIGHT</b> 348 lb (158kg)
	<b>VOLTAGES</b> 208-240V, 3PH, 60Hz	

# Vector® Multi-Cook Ovens | H Series Wide Countertop

\* Not available for locations requiring CE certification.

### Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1):	20" x 12"	HALF-SIZE HOTEL PANS (GN 1/2):	12" x 10"
FULL-SIZE SHEET PANS:	18" x 25"	HALF-SIZE SHEET PANS:	18" x 13"

GN 2/3 PAN: 354mm x 325mm

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



## Which multi-cook oven is best for my operation?

Alto-Shaam has two great options for foodservice operators looking to cook a wide variety of high-quality food in a compact, ventless space. Whether you choose a **Vector**® or **Converge**® Multi-Cook Oven, you can trust that both options will significantly add value to your operation—saving you space, labor and operating costs. For more information on which compact and ventless multi-cook oven is best for your operation, reference the chart below.

For more high-volume, back-of-the-house applications we'd recommend our **Vector F-Series** Multi-Cook Oven. This freestanding oven significantly increases food production with 3 or 4 full-size chambers.

FUNCTIONALITY/FEATURES	VECTOR® H MULTI-COOK OVEN <small>[HR Models]</small>	CONVERGE MULTI-COOK OVEN
NUMBER OF CHAMBERS	2, 3 or 4	2 or 3
CERTIFIED VENTLESS	YES	YES
MULTI-CHAMBER COOKING	YES	YES
INCREASED THROUGHPUT / PRODUCTION	YES	YES
INDEPENDENT TEMP. CONTROL <small>(per chamber)</small>	YES	YES
PROBE COOKING	NO	YES <small>(available in each chamber in Deluxe control models)</small>
INDEPENDENT FAN SPEED CONTROL <small>(per chamber)</small>	YES	YES
INDEPENDENT TIME CONTROL <small>(per chamber)</small>	YES	YES
INDEPENDENT HUMIDITY CONTROL <small>(per chamber)</small>	NO	YES (0-100%)
TEMPERATURE RANGE	85-525°F (29-274°C)	85-525°F (29-274°C)
HUMIDITY RANGE	N/A	85-525°F (29-274°C)
PLUMBING REQUIRED	NO	YES
WATER TREATMENT SYSTEM REQUIRED	NO	YES
INSTALLATION PROGRAM & KIT AVAILABLE	YES	YES
CHAMBER HEIGHT	3-3/4" (95mm)	4-3/16" (106mm) <small>Allows 4" Hotel Pan With A Lid (no need to remove rack in oven)</small>
FOOTPRINT	21-1/2" (546mm) W 39-1/2" (1003mm) D	24-5/16" (618mm) W 40-1/4" (1029mm) D
STACKABLE	YES	YES
SELF-CLEANING PROGRAMS	NO	YES <small>(4 options from rinse to heavy clean)</small>
AVAILABLE IN SIMPLE OR DELUXE CONTROL	YES	YES
WI-FI CAPABLE	YES <small>[Deluxe Control]</small>	YES <small>[Deluxe Control]</small>
MENU APPLICATION	Menu variety - air fried, roasted, grilled and some steamed food items	Menu variety - air fried, roasted, grilled and some steamed food items Heavier steam application: seafood, bagged retherm items, vegetables, grains Frequently cooking with 4" hotel pan with lid Heavy greasy/fatty protein cooking <small>(probe cooking, self-cleaning benefit)</small>





# Vector® F Series Freestanding

Increase productivity  
with effortless operation.

## Unmatched cooking results and value.

Vector F Series ovens are designed for flexible, high-volume food production. A stackable, waterless design

significantly reduces installation and operating costs, adding value to your kitchen.



SCAN FOR COLLECTION

- **Increased capacity** with 3 or 4 chambers. Full-size sheet pan or hotel pan capacity.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology** ensures superior cooking evenness and food quality.
- **Reduce training time** with simple, intuitive operation.
- Reallocate skilled labor and eliminate the need for chaffing pans.
- Cook up to **2X more food** than a traditional oven.
- Replace or relieve multiple pieces of equipment.
- Stack with multiple pieces of equipment to **minimize equipment footprint** and optimize kitchen layout.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, **even heat distribution**.
- Cook by time or optional probe in single or combined lower chambers.
- **Adapts to your needs.** Combine lower chambers to cook taller food items.
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.
- **ChefLine™** remote oven management system provides operators complete control of their ovens, menus and business with real-time data at their fingertips.





## Vector® Multi-Cook Ovens | F Series Freestanding



cheflinec enabled



cheflinec enabled

### 3-Chamber F Series [Available In Deluxe or Simple Control]

**MODEL NUMBERS** [Available In Electric or Gas]

VMC-F3E\*

VMC-F3G\*

#### CAPACITY DIMENSIONS

3 shelf, 3 full-size sheet pans x 1"

6 full-size hotel pans x 4"

or

6 half-size sheet pans x 1"

#### DIMENSIONS H x W x D

32-1/4" x 40-3/4" x 42-1/2"

(820mm x 1036mm x 1078mm)

#### SHIPPING WEIGHT

610 lb (261kg)

#### VOLTAGES

208-240V, 3PH, no cord, no plug

#### NET WEIGHT

489 lb (222kg)

### 4-Chamber F Series [Available In Deluxe or Simple Control]

**MODEL NUMBERS** [Available In Electric or Gas]

VMC-F4E\*

VMC-F4G\*

#### CAPACITY DIMENSIONS

4 shelf, 4 full-size sheet pans x 1"

8 full-size hotel pans x 4"

or

8 half-size sheet pans x 1"

#### DIMENSIONS H x W x D

39-1/4" x 40-3/4" x 42-1/2"

(998mm x 1036mm x 1078mm)

#### SHIPPING WEIGHT

751 lb (341kg)

#### VOLTAGES

208-240V, 3PH, no cord, no plug

#### NET WEIGHT

616 lb (279kg)

Electric model specs shown above, reference spec sheet for gas models

\* Not available for locations requiring CE certification.

#### Pan Dimensions

FULL-SIZE HOTEL PANS (GN 1/1): 20" x 12"

HALF-SIZE HOTEL PANS (GN 1/2): 12" x 10"

GN 2/3 PAN: 35mm x 325mm

FULL-SIZE SHEET PANS: 18" x 26"

HALF-SIZE SHEET PANS: 18" x 13"

The specifications in this catalog are for basic information only. Refer to individual unit specification sheets for more details and configuration options.



## A partner you can rely on.

At Alto-Shaam we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support—you can trust that we are here for you.

### Full Line Commercial Kitchen Equipment:

- Combination Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Carving Stations
- Merchandisers & Display Cases
- Multi-Cook Ovens



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ALTO-SHAAM®