

# Vector® F Series Gas Multi-Cook Oven

Providing unmatched cooking results and value to the kitchen, Vector F Series models are specifically designed for high-volume cooking.

Featuring three or four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility – simultaneously cooking a variety of menu items with no flavor transfer.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Cook by time or optional temperature probes in single or combined chambers.

Reallocate skilled labor by eliminating extra steps in food production and the need to watch and rotate pans.

Replace or relieve multiple pieces of equipment in the kitchen.

Maximize space and reduce installation and operating costs with waterless design – no plumbing, drains, filtration or associated maintenance.

Stack with multiple pieces of equipment, including Combitherm® ovens, to minimize equipment footprint and optimize kitchen layout.

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

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified

## Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Double-pane glass door
- One [1] wire stainless steel rack and two [2] jet plates per cooking chamber



### CAPACITY

**VMC-F3G:** 3 shelf, 3 full-size sheet pans [18" x 26" x 1"],  
6 full-size hotel pans [20-3/4" x 12-3/4" x 4"] or  
6 half-size sheet pans [18" x 13" x 1"]

**VMC-F4G:** 4 shelf, 4 full-size sheet pans [18" x 26" x 1"],  
8 full-size hotel pans [20-3/4" x 12-3/4" x 4"] or  
8 half-size sheet pans [18" x 13" x 1"]



### CHECK FIRST

- The oven must be installed level.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Exhaust ventilation is required.
- Oven not intended for built-in installation.



ANSI/NSF 4



ANSI 253.11 to CSA 1.8b  
2015 FOOD SERVICE EQUIP.

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**VMC-F3G**  
Shown with Simple control



**VMC-F4G**  
Shown with Deluxe control

## Configurations (select one)

### Models

- ☐ VMC-F3G ☐ VMC-F4G

### Control

- ☐ Deluxe ☐ Simple  
☐ Ethernet option [5030518]

### Electrical

#### VMC-F3G, VMC-F4G

- ☐ 120V, 1PH, 60Hz ☐ 208–240V, 1PH, 60Hz

## Accessories (select all that apply)

### Probes

See accessories brochure for additional probe options

- ☐ Removable, single-point, quick-release, temperature probe [PR-35770]

### Casters and legs

- ☐ 3" [76mm] casters, set of four [4] [5033325]  
☐ Mobile base 3" [76mm] casters [5030905]

### Cookware

See accessories brochure for all available accessories

- ☐ Wire rack [SH-39201]  
☐ Jet plate assembly [5029754]

### Cleaning

- ☐ Alto-Shaam non-caustic oven cleaner, one [1] 32 oz. bottle [CE-46828]  
☐ Alto-Shaam non-caustic oven cleaner, case of six [6] bottles [CE-46829]



### TEMPERATURE

Maximum temperature: 525°F [274°C]



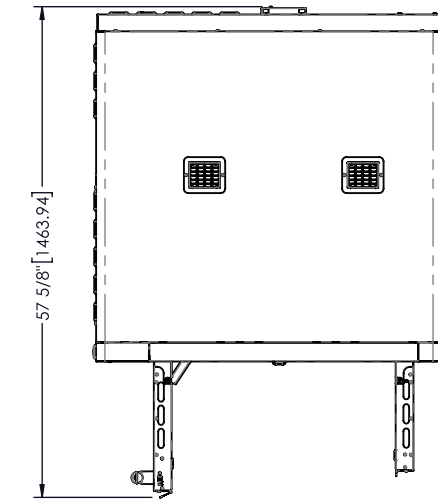
### NOISE

### Noise emissions

Without hood system, a maximum 72 dBA was measured at 3.3 ft [1 m] from unit; 3.3 ft [1 m] from floor

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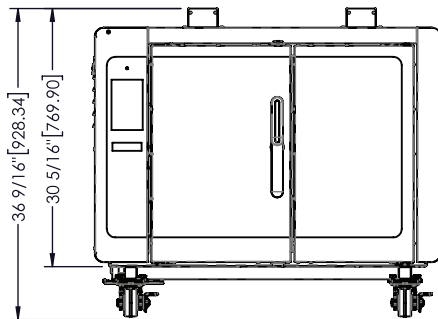
Model	Exterior (H x W x D)
VMC-F3G	36-9/16" x 41" x 44-1/4" [928mm x 1041mm x 1124mm]
VMC-F4G	43-9/16" x 41" x 44-1/4" [1105mm x 1041mm x 1124mm]
Interior (H x W x D)	
VMC-F3G	21-3/8" x 26-1/4" x 20-5/8" [542mm x 667mm x 525mm]
VMC-F4G	28-3/8" x 26-1/4" x 20-5/8" [720mm x 667mm x 525mm]
<b>Chamber Height: 4-5/16" [109mm]</b>	
<b>Combined Chamber Height: 11-1/4" [287mm]</b>	



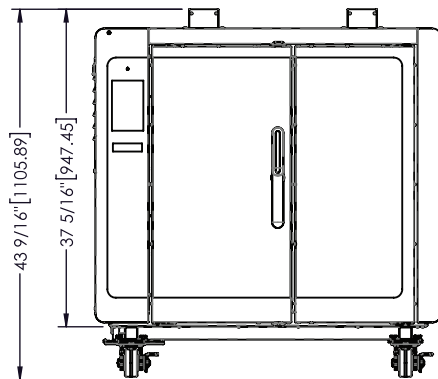
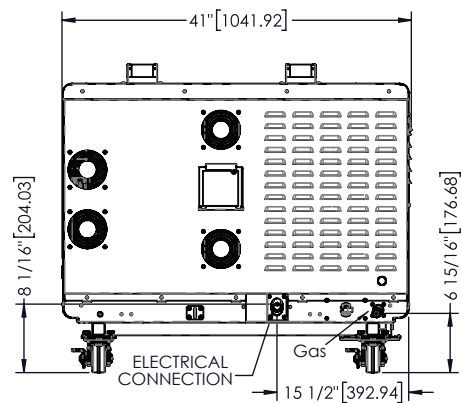
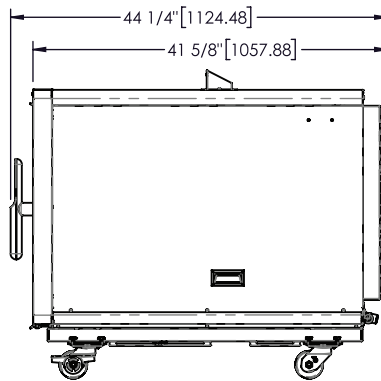
**CLEARANCE**  
Left: 2" [51mm]  
Right: 2" [51mm]  
Back: 4" [102mm]

	Ship Dimensions (L x W x H)*	Ship Weight*	Net Weight
VMC-F3G	56" x 45" x 45" [1422mm x 1143mm x 1143mm]	610 lb [277 kg]	556 lb [252 kg]
VMC-F4G	56" x 45" x 51" [1422mm x 1143mm x 1295mm]	816 lb [370 kg]	681 lb [309 kg]

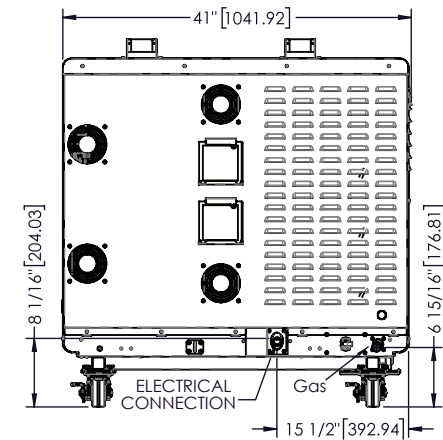
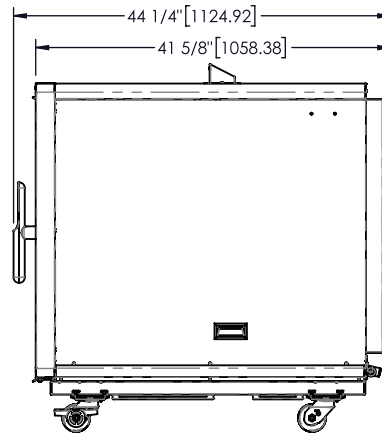
\*Domestic ground shipping information. Contact factory for export weight and dimensions.



**VMC-F3G**



**VMC-F4G**



**ELECTRIC**

	V	Ph	Hz	kW	A	AWG	IEC	Breaker	Plug configuration
VMC-F3G	120	1	60	1.5	12.7	12	---	20A	No plug; hard wire only
	208-240	1	50/60	1.7	8.3	14	---	20A	No plug; hard wire only
VMC-F4G	120	1	60	2.0	16.5	12	---	20A	No plug; hard wire only
	208-240	1	50/60	1.4	10.6	12	---	20A	No plug; hard wire only



**GAS**

**Gas Specifications:** 3/4 NPT    Nat gas: 3.0" w.c. static / 5.0" w.c. dynamic    Propane: 11.0" w.c. static / 9.0" w.c. dynamic  
Gas connections must meet all applicable federal, state and local codes.

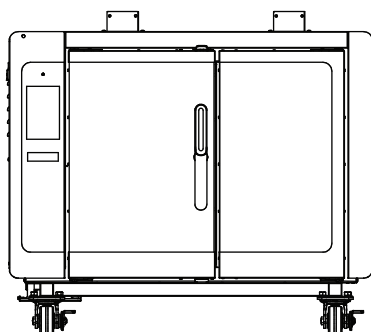
VMC-F3G Nat. gas 72,000 BTU/hr; Propane 72,000 BTU/hr

VMC-F4G Nat. gas 96,000 BTU/hr; Propane 96,000 BTU/hr

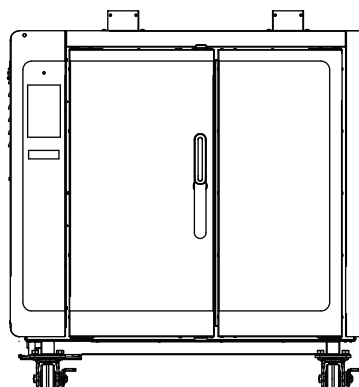
# Vector® F Series Gas Multi-Cook Oven

Stacking

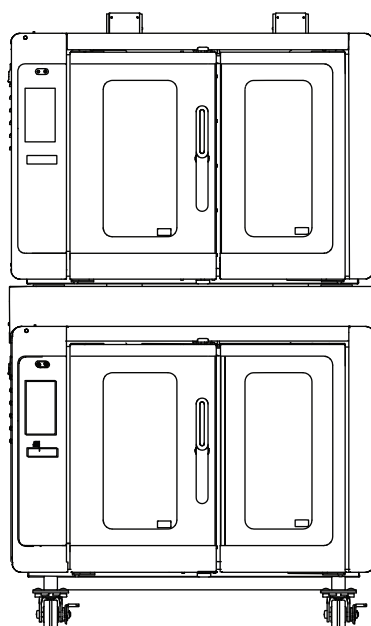
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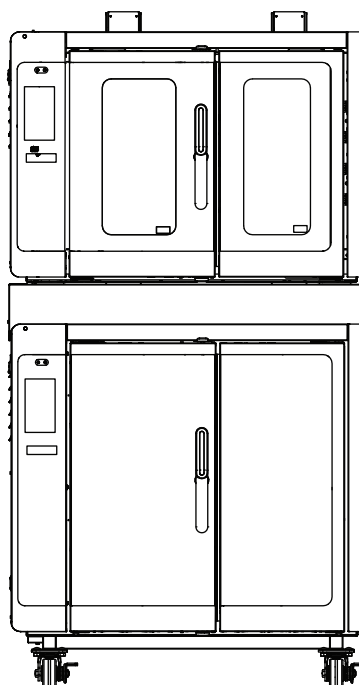
VMC-F3G  
5030905  
H: 36-9/16" (928mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



VMC-F4G  
5030905  
H: 43-9/16" (1106mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



VMC-F3G/VMC-F3G  
5032556  
5030905  
H: 68-15/16" (1751mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)

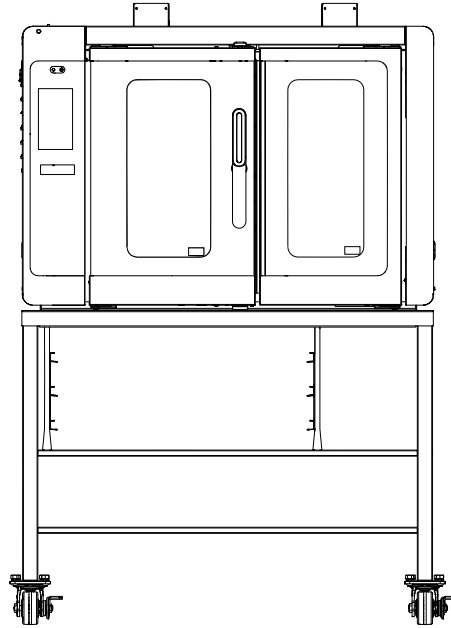


VMC-F3G/VMC-F4G  
5032556  
5030905  
H: 75-15/16" (1929mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)

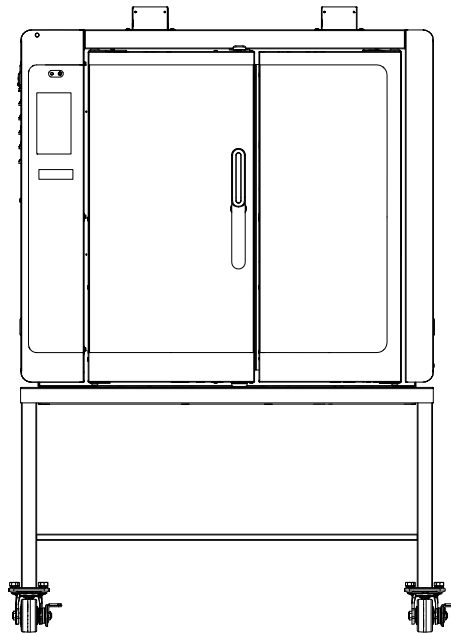


Stands

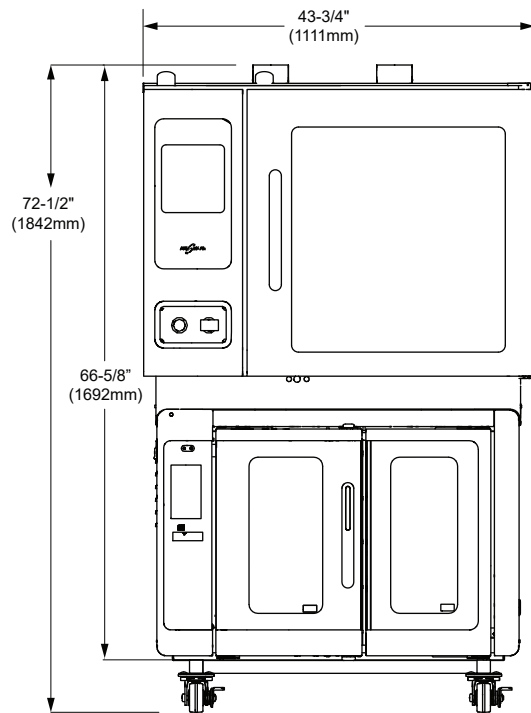
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VMC-F3G  
5025511  
H: 61-5/16" (1557mm)  
W: 44-1/8" (1121mm)  
D: 44-5/16" (1126mm)

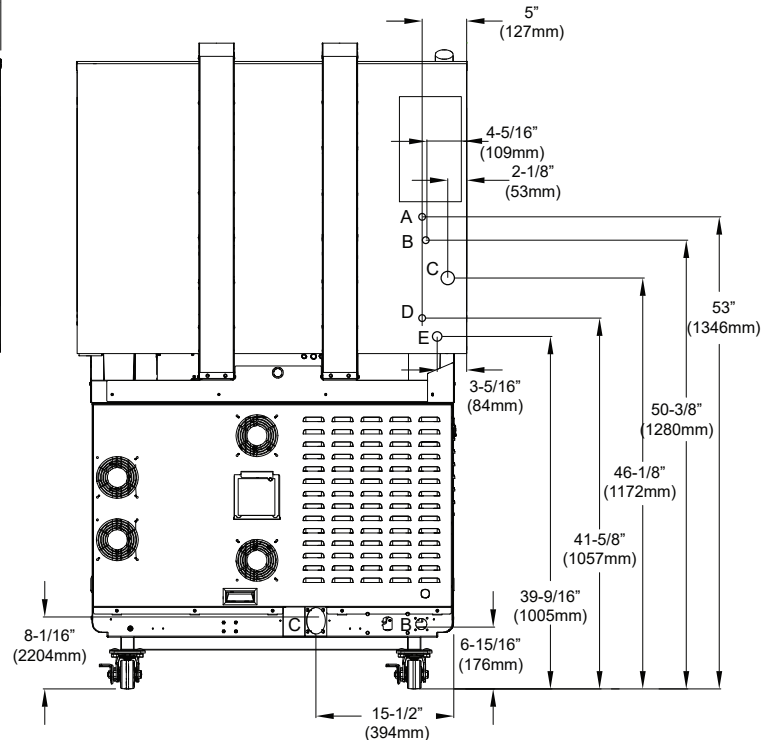


VMC-F4G  
5025510  
H: 61-5/16" (1557mm)  
W: 44-1/8" (1121mm)  
D: 46-1/8" (1176mm)

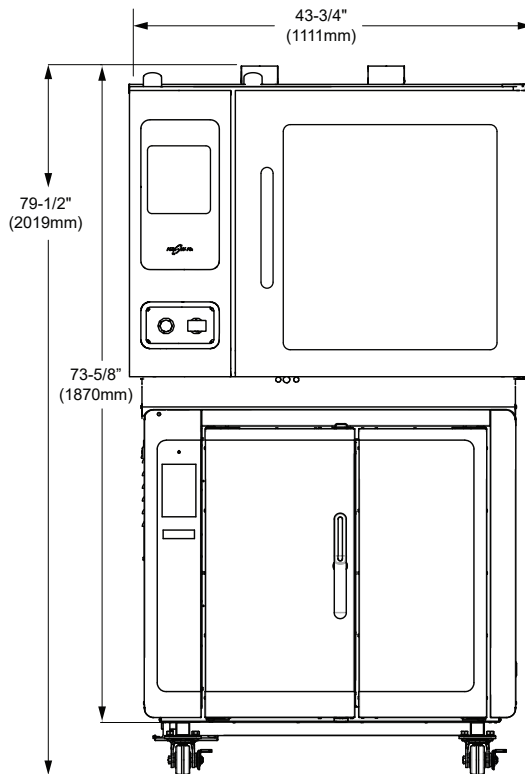


With 5032550 stacking kit

## CTP7-20 over VMC-F3G

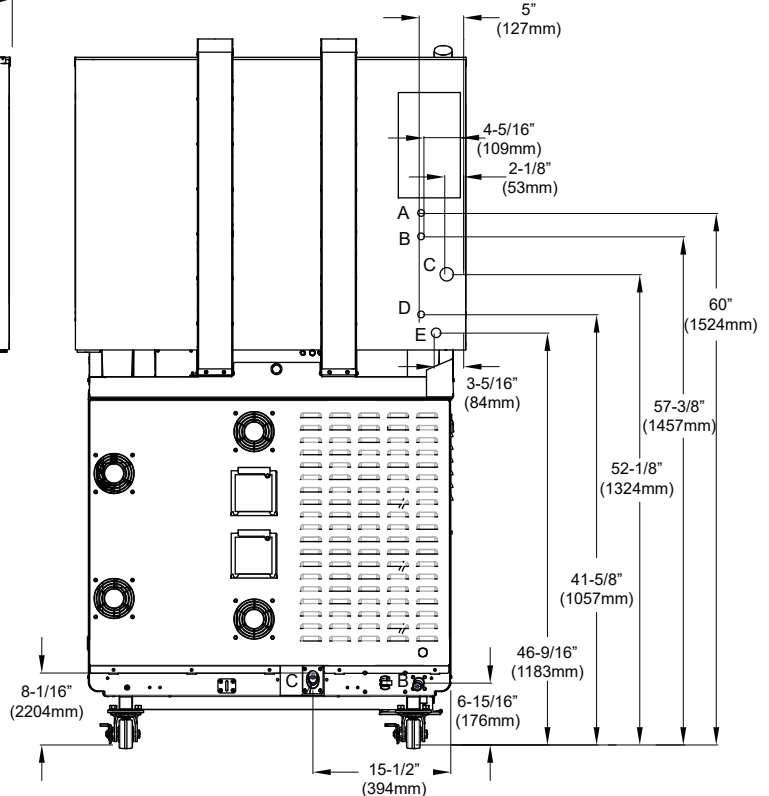


A = Treated water B = Gas C = Electrical (back)  
D = Untreated water E = Water drain



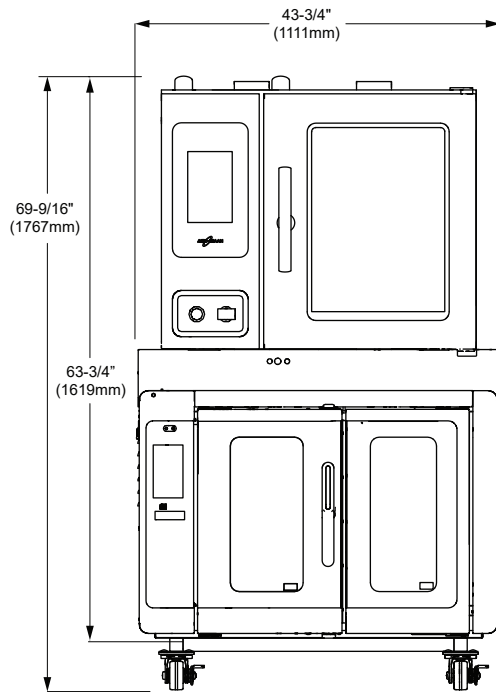
With 5032550 stacking kit

## CTP7-20 over VMC-F4G



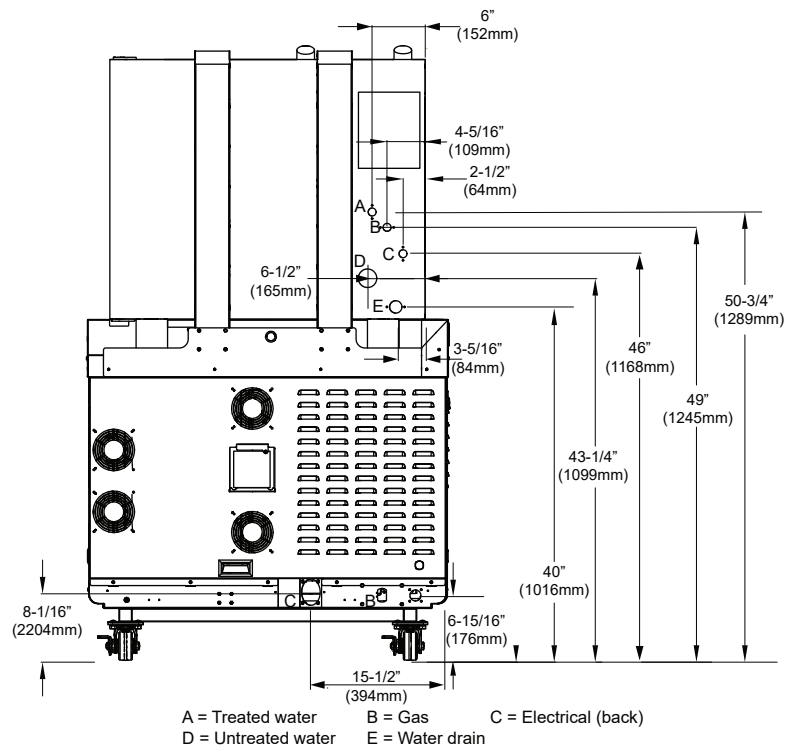
A = Treated water B = Gas C = Electrical (back)  
D = Untreated water E = Water drain

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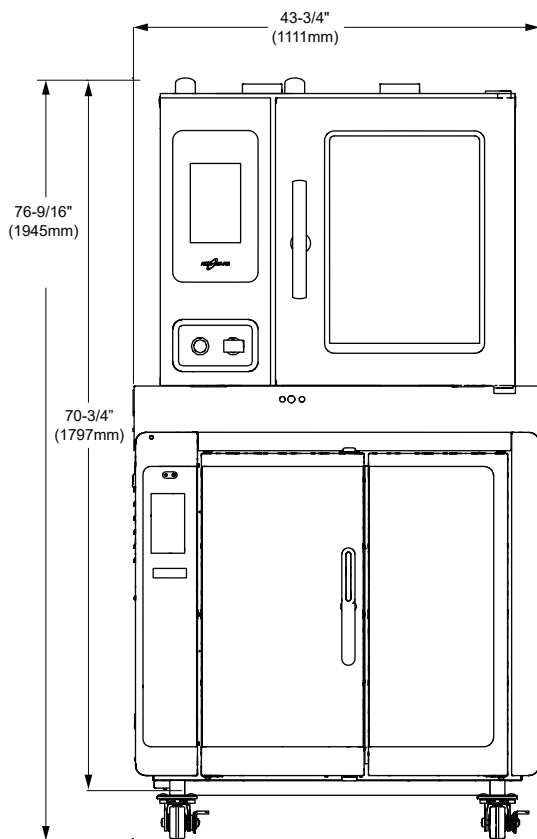


With 5032634 stacking kit

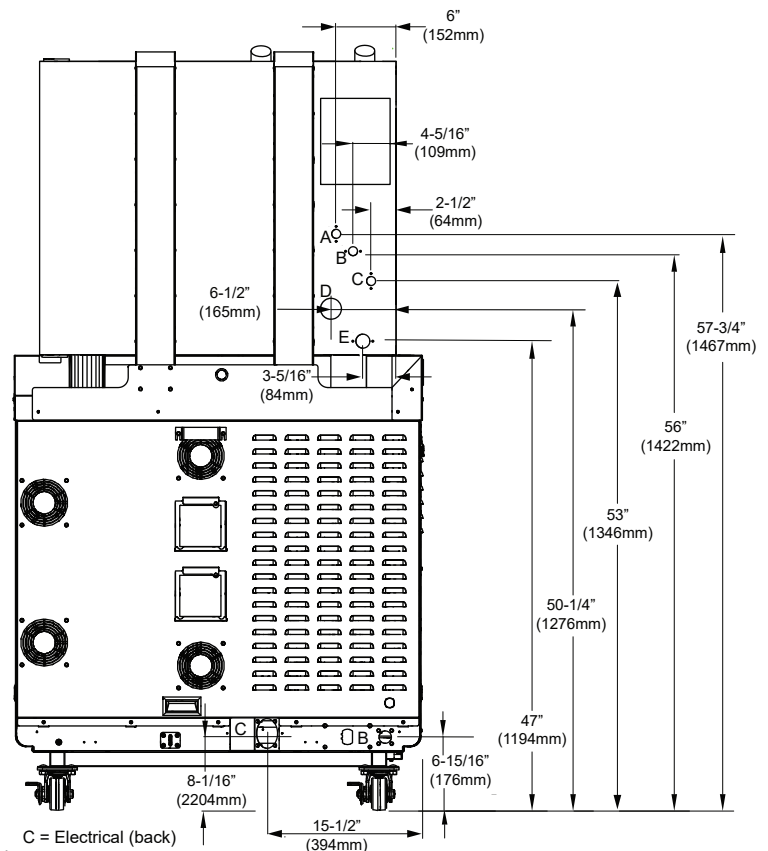
### CTP6-10 over VMC-F3G



### CTP6-10 over VMC-F4G



With 5032634 stacking kit



A = Treated water      B = Gas  
D = Untreated water    E = Water drain

## CONTACT US

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