Vector® Wide Series Multi-Cook Oven

UL-Listed

Providing an unmatched volume and variety of food, Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium but food demand is high.

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

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

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

Place anywhere with a small, 24" (610mm) footprint and ventless, waterless operation.

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

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

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

ISO 9001:2015-certified

VMC-H3HW

Shown with Deluxe control and optional casters

VMC-H2HW

Shown with Simple control

Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-listed ventless catalytic converter
- Double-pane glass door
- One (1) wire stainless steel rack and two (2) jet plates per cooking chamber
- 4" (102mm) adjustable legs
- Cord and plug on 208-240V models (except Canada)

CAPACITY

2 VMC-H2HW: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" (2 GN 1/1 pans - 530mm x 325mm x 100mm)
or 2 half-size sheet pans—18" x 13" x 1" (2 GN 2/3 pans—354mm x 325mm x 25mm)

3 VMC-H3HW: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" (3 GN 1/1 pans—530mm x 325mm x 100mm)
or 3 half-size sheet pans—18" x 13" x 1" (3 GN 2/3 pans—354mm x 325mm x 25mm)

TEMPERATURE

Maximum temperature: 525°F (274°C)

Configurations (select one)

Models (accommodate hotel pans)

☐ VMC-H2HW ☐ VMC-H3HW

Control

☐ Deluxe ☐ Simple

☐ Ethernet option (5030518)

Door swing

☐ Right hinged ☐ Left hinged

Electrical

VMC-H2HW

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

VMC-H3HW

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

Accessories (select all that apply)

Refer to accessories brochure

Casters and legs

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

Cookware

Jet plate assembly, top (5030451)
Jet plate assembly, bottom (5029095)
Wire shelf, hotel pan (SH-46478)

Cleaning

Alto-Shaam® non-caustic cleaner, one (1) 32 oz. bottle (CE-46828)
Alto-Shaam® non-caustic cleaner, case of six (6) 32 oz. bottles (CE 46829)

Grease filters

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

c UL us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR
1P2S

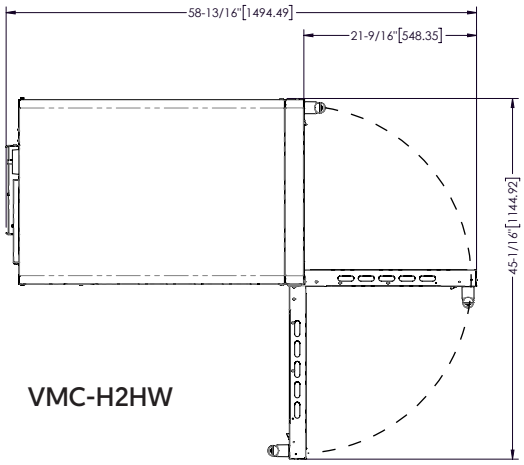
ANSI/NSF 4

COA #5879

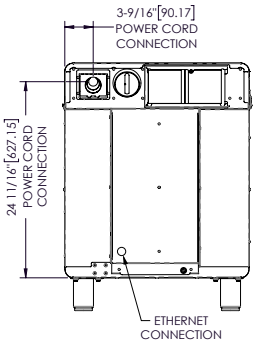
Vector® Wide Series Multi-Cook Oven

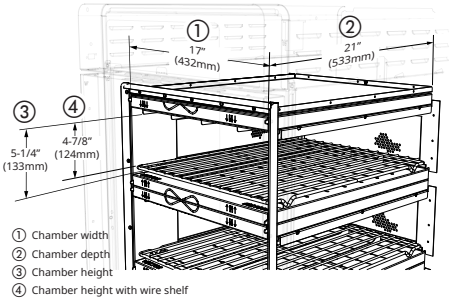
Specification

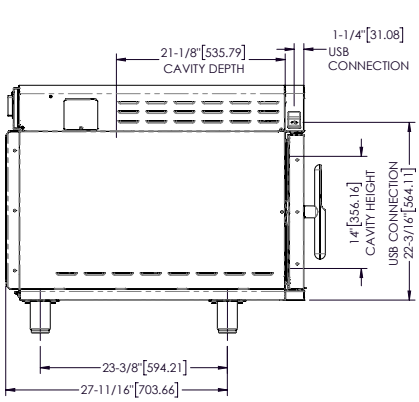
ALTO-SHAAM

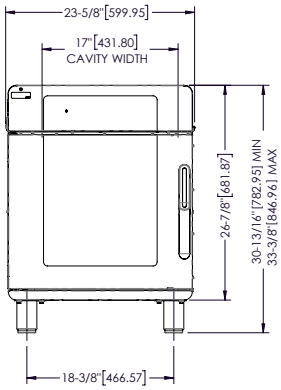


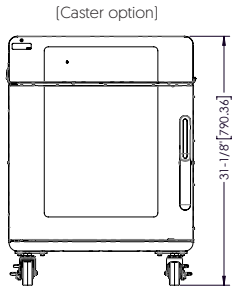
VMC-H2HW

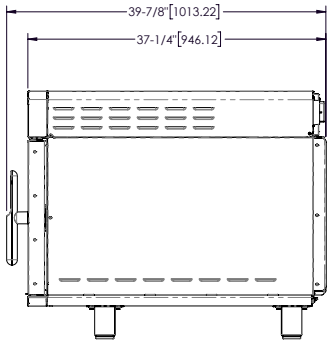


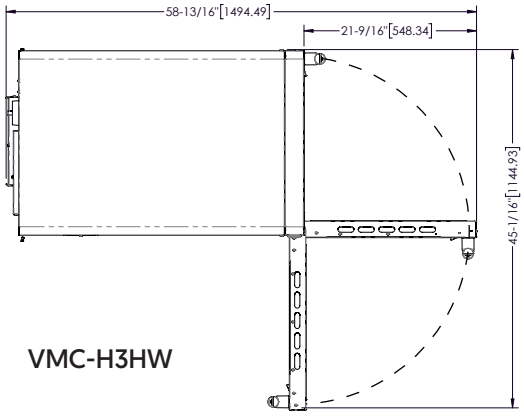




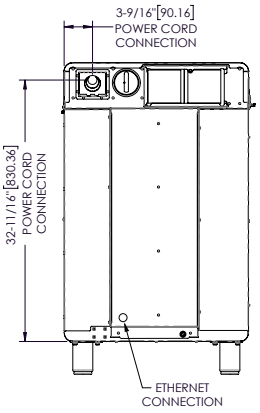


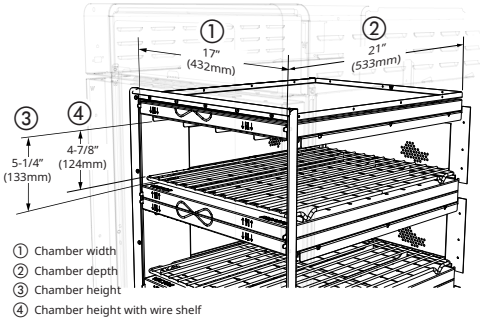


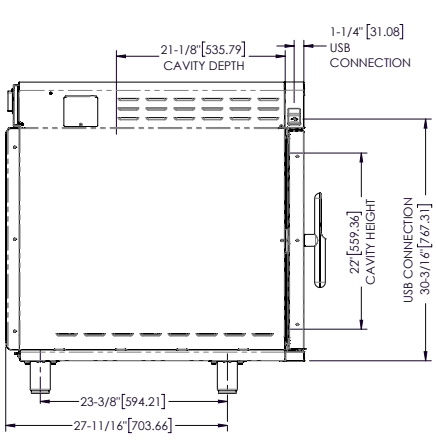


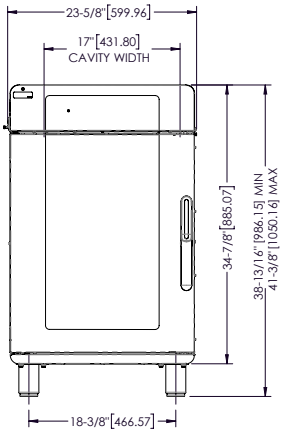


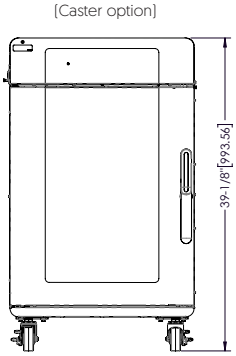
VMC-H3HW

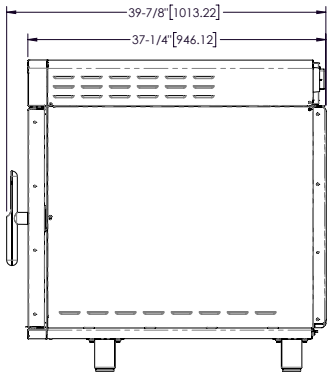












Vector® Wide Series Multi-Cook Oven

ALTO-SHAAM

DIMENSIONS

Model	Exterior (H x W x D)	Net Weight	Chamber with wire shelf (H x W x D)
VMC-H2HW	30-13/16" x 23-5/8" x 39-7/8" (986mm x 600mm x 1013mm)	243 lb (110 kg)	4-7/8" x 17" x 21" (124mm x 432mm x 533mm)
VMC-H3HW	38-5/8" x 23-5/8" x 39-7/8" (986mm x 600mm x 1013mm)	312 lb (142 kg)	4-7/8" x 17" x 21" (124mm x 432mm x 533mm)

Model	Ship Dimensions (L x W x H)*	Ship Weight*	Chamber without wire shelf (H x W x D)
VMC-H2HW	48" x 30" x 57" (1219mm x 762mm x 1448mm)	320 lb (145 kg)	5-1/4" x 17" x 21" (133mm x 432mm x 533mm)
VMC-H3HW	48" x 30" x 57" (1219mm x 762mm x 1448mm)	389 lb (176 kg)	5-1/4" x 17" x 21" (133mm x 432mm x 533mm)

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

CLEARANCE

Top:	2" (51mm)*
Left:	2" (51mm)
Right:	2" (51mm)
Front:	22" (559mm)
Back:	2" (51mm)

* 18" (457mm) recommended for service access

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.
- Oven not intended for built-in installation.

HEAT

Heat of rejection

		Heat Gain qs, BTU/hr	Heat Gain qs, kW
VMC-H2W	Hooded	812	0.24
VMC-H2W	Unhooded	1,160	0.34
VMC-H3W	Hooded	1,218	0.36
VMC-H3W	Unhooded	1,741	0.51

NOISE

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

ELECTRIC

VMC-H2HW	V	Ph	Hz	Awg	IEC	A	Breaker (A)*	kW	Plug Configuration**
208–240V	208	1	60	8	—	33	50	6.9	NEMA 6-50P
	240	1	60	8	—	38	50	9.1	NEMA 6-50P
208–240V	208	3	60	10	—	19	40	6.9	NEMA 15-30P
	240	3	60	10	—	22	40	9.1	NEMA 15-30P
VMC-H3HW									
208–240V	208	3	60	8	—	29	50	10.5	NEMA 15-50P
	240	3	60	8	—	33	50	13.6	NEMA 15-50P

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

* For use on individual branch circuit only.

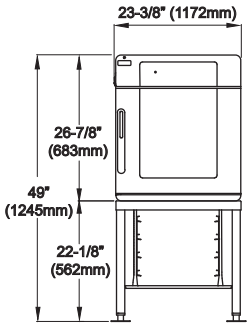
* *No cord, no plug, in Canada.

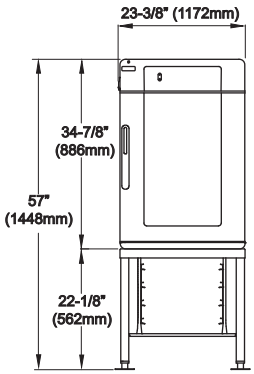
Vector® Wide Series Multi-Cook Oven

ALTO-SHAAM

Stands

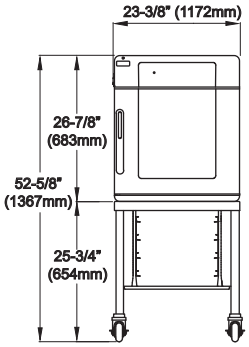
VMC-H2HW
on 5033305

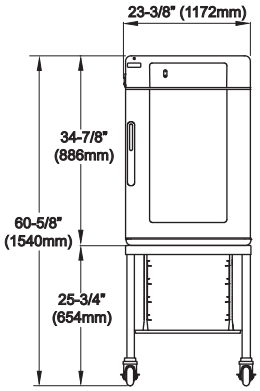




VMC-H3HW
on 5033305

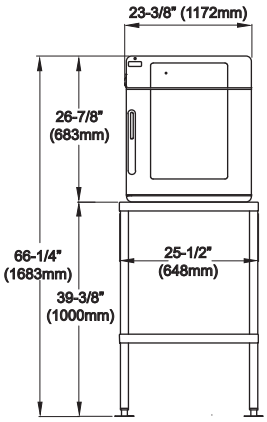
VMC-H2HW
on 5033308

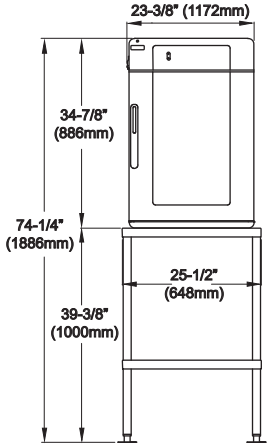




VMC-H3HW
on 5033308

VMC-H2HW
on 5033311

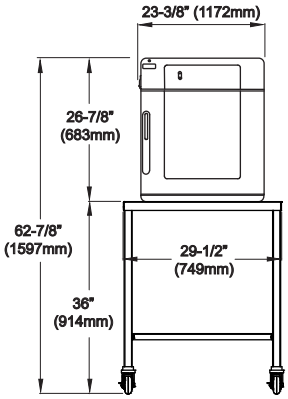


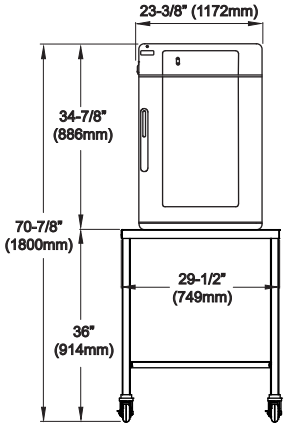


VMC-H3HW
on 5033311

Stand 5033311 fits over 500-TH and 500-S. For all configurations see Universal Stand Quick Guide QG-47687.

VMC-H2HW
on 5033384





VMC-H3HW
on 5033384

Stand 5033384 fits over 750-TH and 750-S. For all configurations see Universal Stand Quick Guide QG-47687.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

VMC-SPC-0028 - 9/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.