

Vector® H Series Multi-Cook Oven

CE Certified

ALTO-SHAAM

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

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

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

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

Place anywhere with a small, 533mm footprint and ventless, waterless operation.

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

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

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
- 102mm adjustable legs



- 2** VMC-H2H: 2 shelf, 2 GN 1/1—530mm x 325mm x 65mm or 2 GN 2/3 pans—354 mm x 325 mm x 100 mm
- 3** VMC-H3H: 3 shelf, 3 GN 1/1—530mm x 325mm x 65mm or 3 GN 2/3 pans—354 mm x 325 mm x 100 mm
- 4** VMC-H4H: 4 shelf, 4 GN 1/1—530mm x 325mm x 65mm or 4 GN 2/3 pans—354 mm x 325 mm x 2100mm



VMC-H4H VMC-H3H VMC-H2H

Configurations (select one)

Models

These models accommodate a full-size hotel pan

- ☐ VMC-H2H ☐ VMC-H3H
☐ VMC-H4H

Control

- ☐ Deluxe ☐ Simple

Kit

- ☐ Ethernet Cable [5030518] for Deluxe only

Door swing

- ☐ Right hinged ☐ Left hinged

Electrical

VMC-H2H

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

VMC-H3H

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

VMC-H4H

- ☐ 380–415V, 3PH, no cord, no plug

Accessories (select all that apply)

- ☐ See accessories brochure for all available accessories

Casters and Legs

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

Cookware

- ☐ Jet plate assembly, hotel pan (5025236)
☐ Wire rack (SH-37662)
☐ Wire shelf, hotel pan (SH-39077)

Cleaning

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

Grease Filters

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



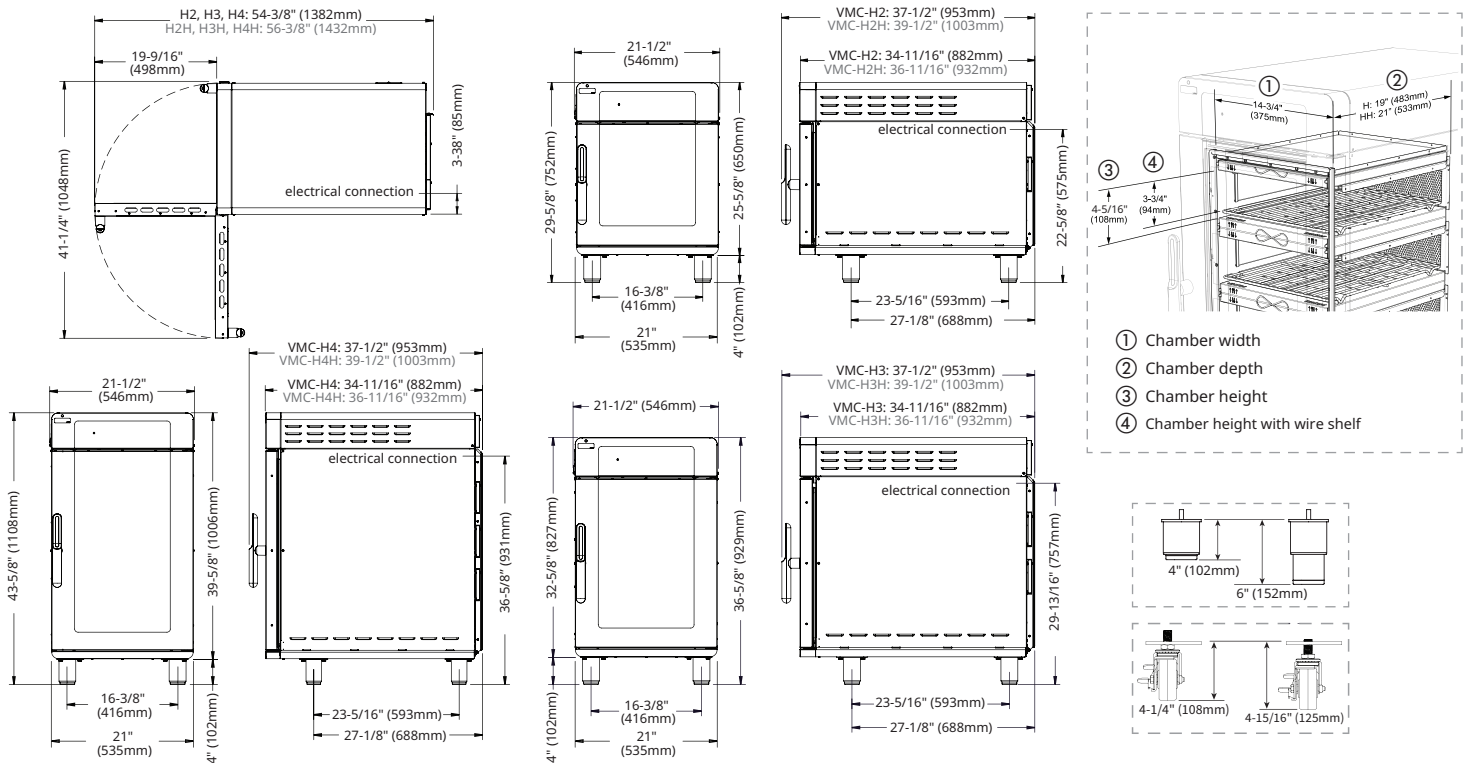
IP X4



Vector® H Series Multi-Cook Oven

Specification

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Model	Exterior (H x W x D)
VMC-H2H	752mm x 546mm x 1003mm
VMC-H3H	929mm x 546mm x 1003mm
VMC-H4H	1108mm x 546mm x 1003mm

Model	Interior (H x W x D)
VMC-H2H	366mm x 373mm x 546mm
VMC-H3H	544mm x 373mm x 546mm
VMC-H4H	721mm x 373mm x 546mm

Model	Net Weight
VMC-H2H	97 kg
VMC-H3H	126 kg
VMC-H4H	158 kg

Model	Ship Dimensions (L x W x H)*
VMC-H2H	1422mm x 1143mm x 1295mm
VMC-H3H	1422mm x 1143mm x 1295mm
VMC-H4H	422mm x 1143mm x 1651mm

Model	Ship Weight*
VMC-H2H	161 kg
VMC-H3H	202 kg
VMC-H4H	228 kg

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



Top:	2" (51mm)*
Left:	2" (51mm)
Right:	2" (51mm)
Front:	20" (508mm)
Back:	2" (51mm)



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

* 18" (457mm) recommended for service access

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



Maximum temperature: 274°C



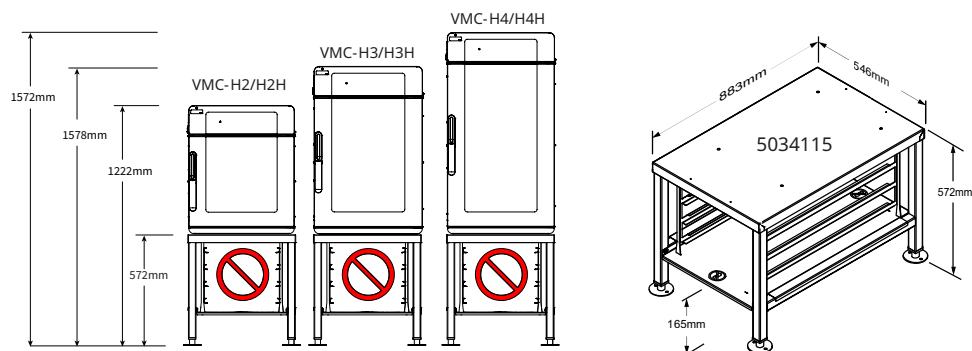
VMC-H2H	V	Ph	Hz	IEC	A	Breaker [A]	kW	Plug Configuration	Certification
220–240V	220	1	50/60	4	25	32	5.4	No cord, no plug	CE EAC IP X4
	240	1	50/60	4	28	32	6.4	No cord, no plug	
380–415V	380	3	50/60	1.5	8	16	5.4	No cord, no plug	CE EAC IP X4
	415	3	50/60	1.5	9	16	6.4	No cord, no plug	
VMC-H3H									
220–240V	220	1	50/60	10	37	63	8.1	No cord, no plug	CE EAC IP X4
	240	1	50/60	10	41	63	9.6	No cord, no plug	
380–415V	380	3	50/60	1.5	13	16	8.1	No cord, no plug	CE EAC IP X4
	415	3	50/60	1.5	14	16	9.6	No cord, no plug	
VMC-H4H									
380–415V	380	3	50/60	4	17	32	10.8	No cord, no plug	CE EAC IP X4
	415	3	50/60	4	18	32	12.7	No cord, no plug	

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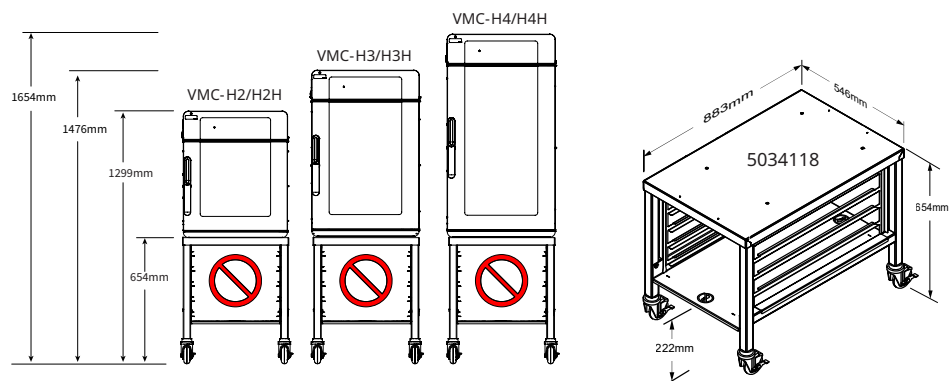
Stacked Configurations and Stands

VMC-H on stand 5034115



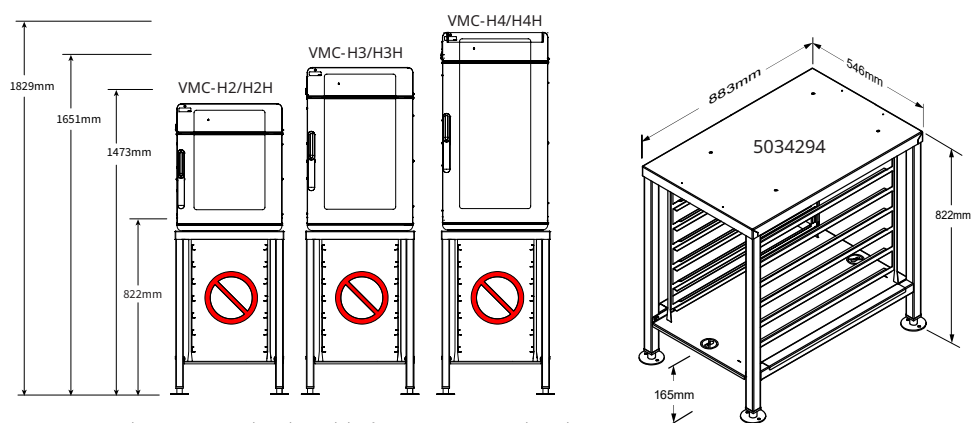
Dimensions shown are with adjustable feet at minimum height.

VMC-H on stand 5034118



Dimensions shown are with casters at minimum height.

VMC-H on stand 5034294



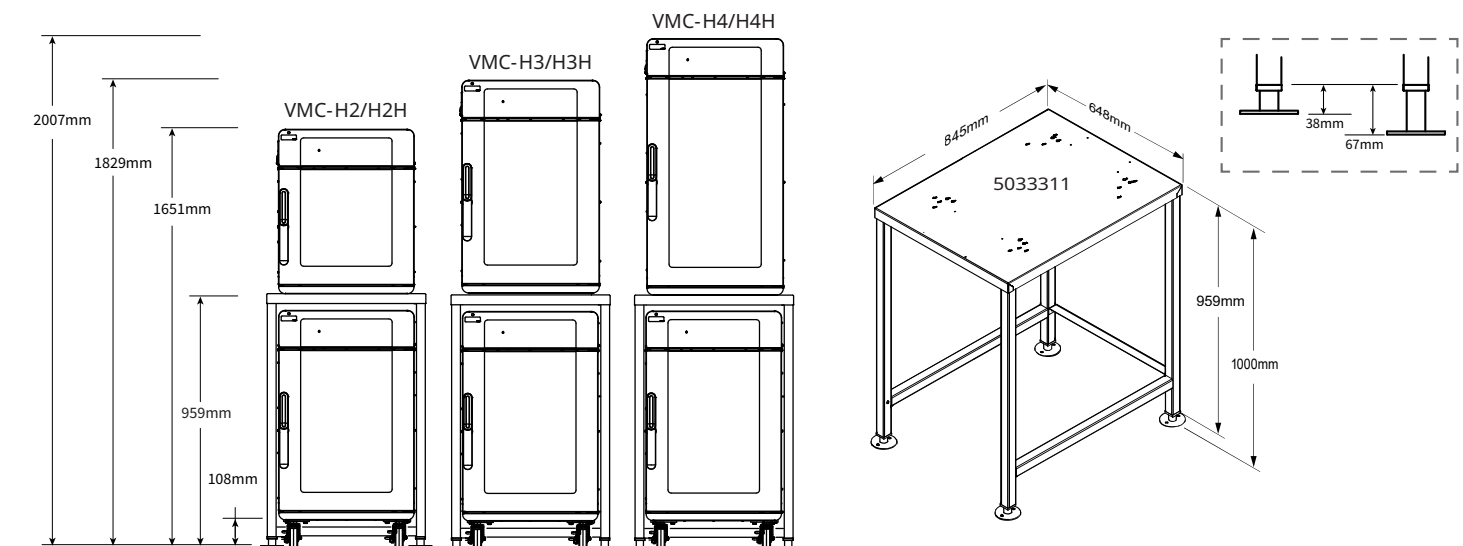
Dimensions shown are with adjustable feet at minimum height.

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Stacked Configurations and Stands

**VMC-H on stand 5033311 over
VMC-H3 or VMC-H3H with casters**

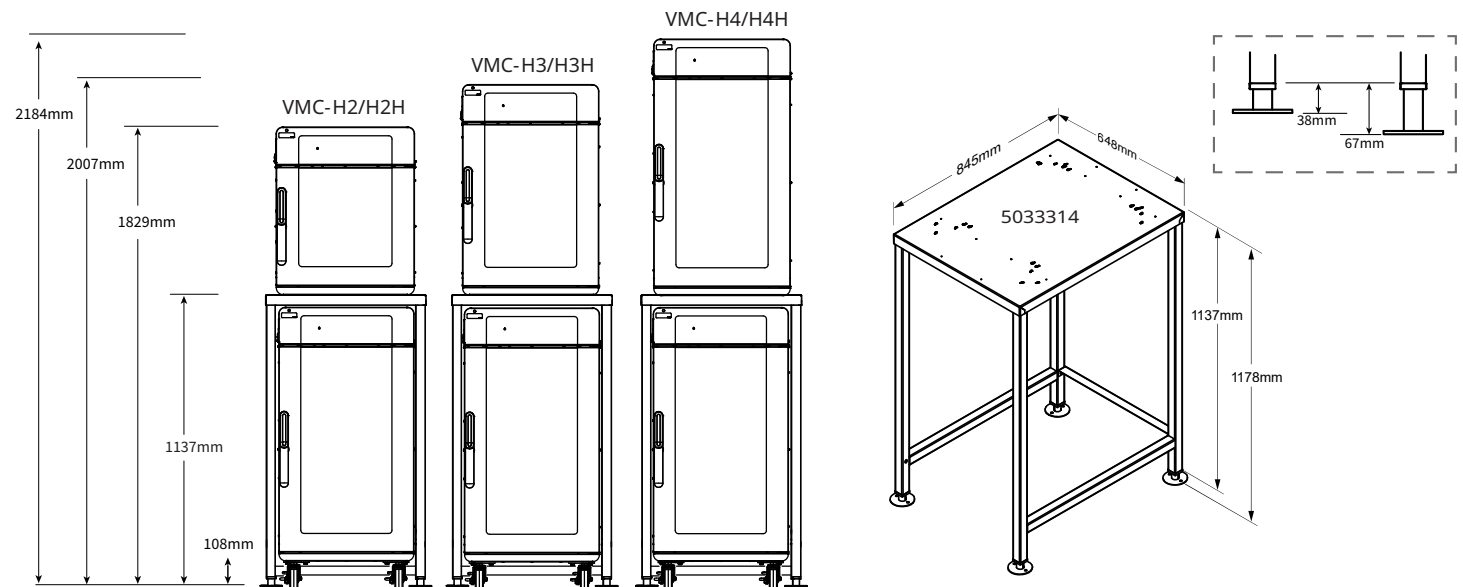


Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-IDN, 500-2DN, 500-3DN, VMC-H2/H2H

**VMC-H on stand 5033314 over
VMC-H4 or VMC-H4H with casters**



Dimensions shown are with adjustable feet minimum height.

Other Bottom Unit Options

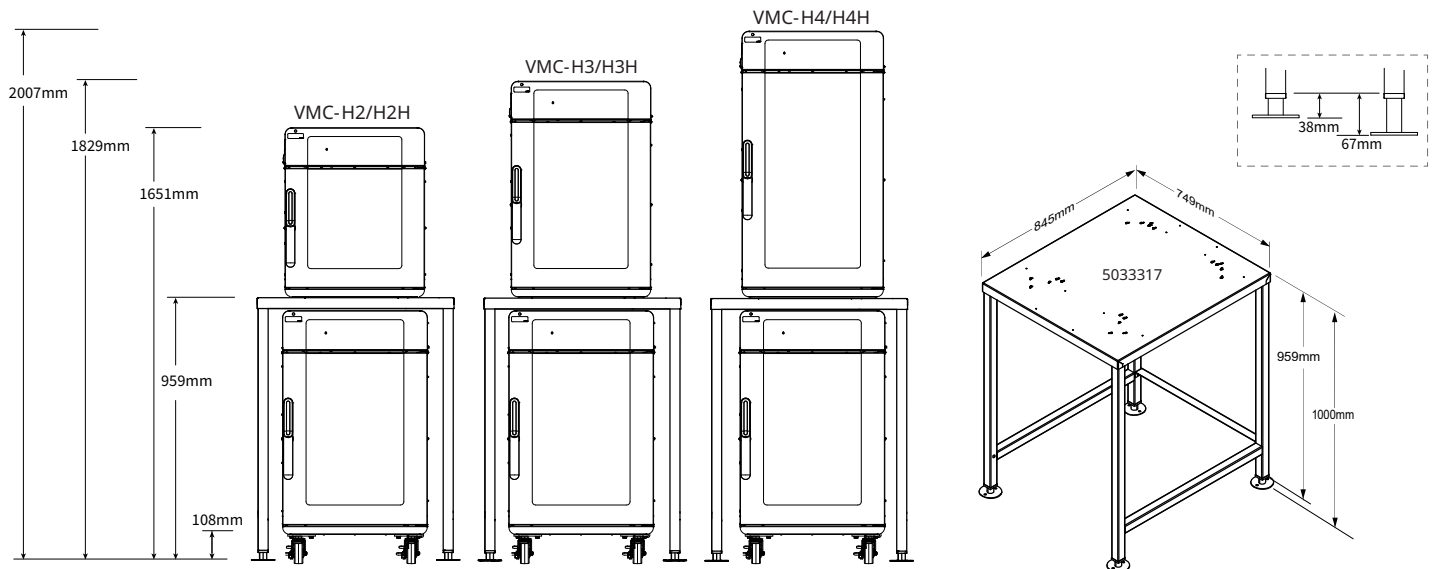
300-TH; 500-S; 500-TH; 500-IDN; 500-2DN; 500-3DN; VMC-H2/H2H;
VMC-H3/H3H

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Alternative Stacked Configurations and Stands

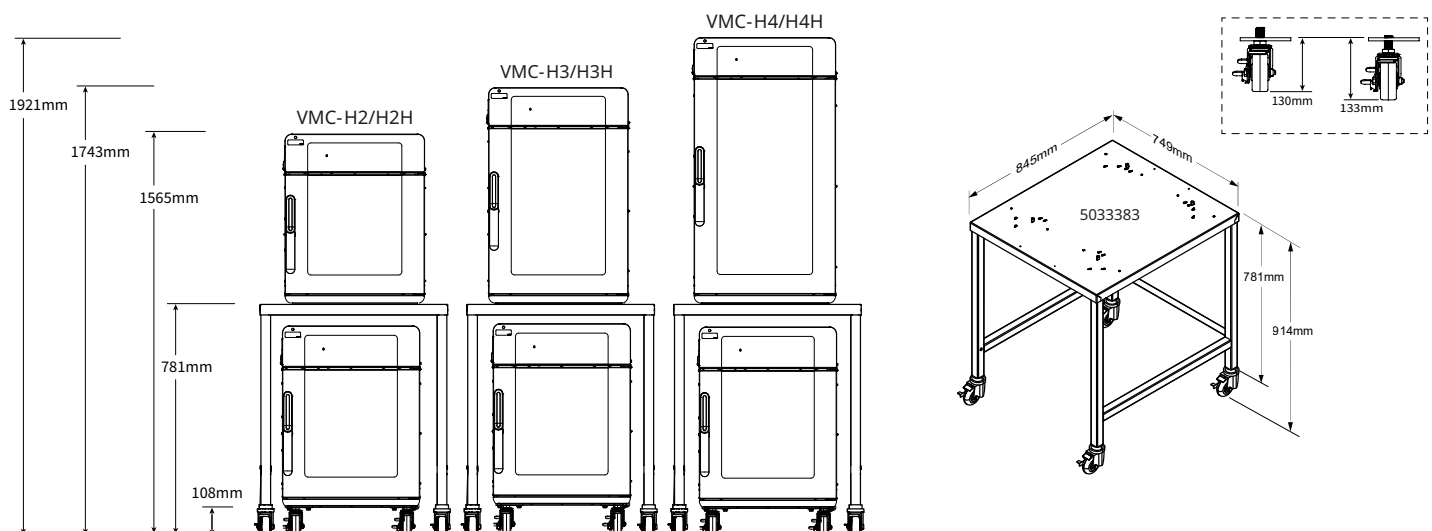
VMC-H on stand 5033317 over VMC-H3 or VMC-H3H



Other Bottom Unit Options

300-TH, 500-S, 500-TH, 750-TH, 750-S, 500-ID, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H, VMC-H2HW

VMC-H on stand 5033384 over VMC-H2, VMC-H2H, or VMC-H2HW



Other Bottom Unit Options

300-TH, 500-S*, 500-TH, 750-TH, 750-S*, 500-ID, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

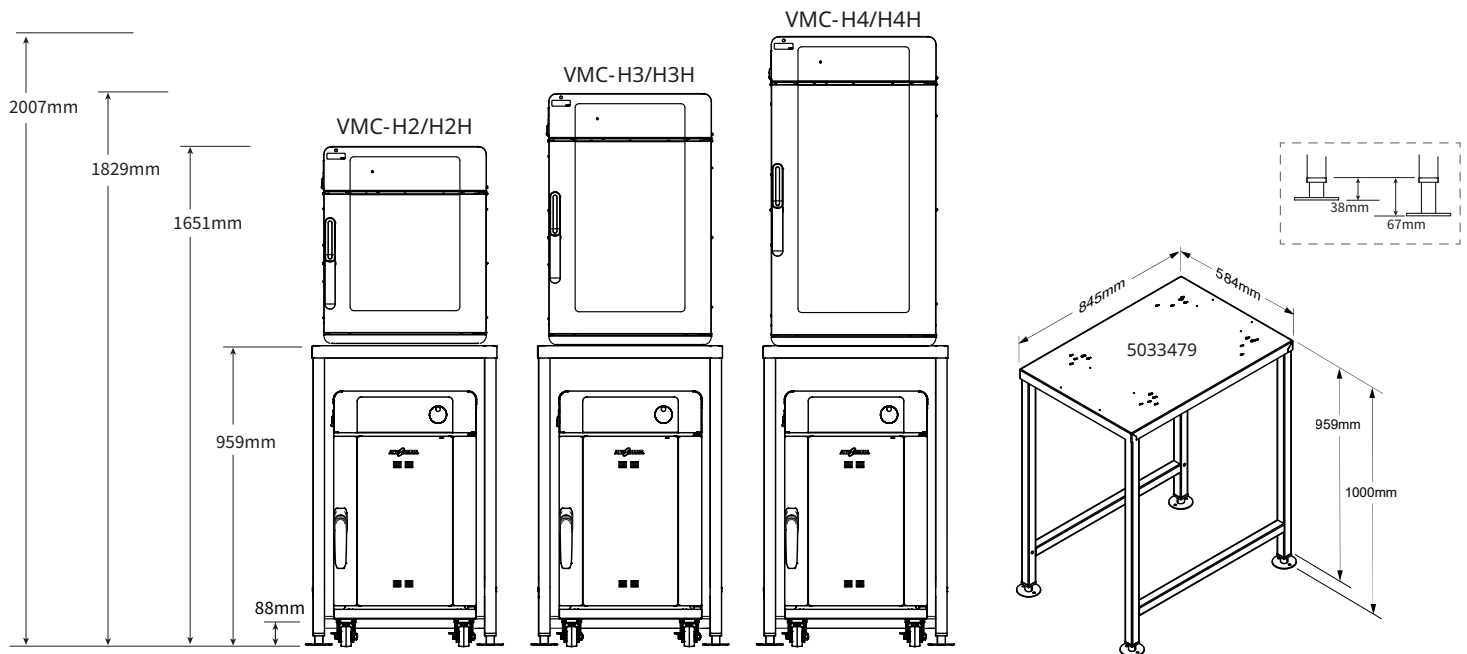
*excluding ovens with 5" (127mm) casters

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Alternative Stacked Configurations and Stands

VMC-H on stand 5027834 over 500-TH

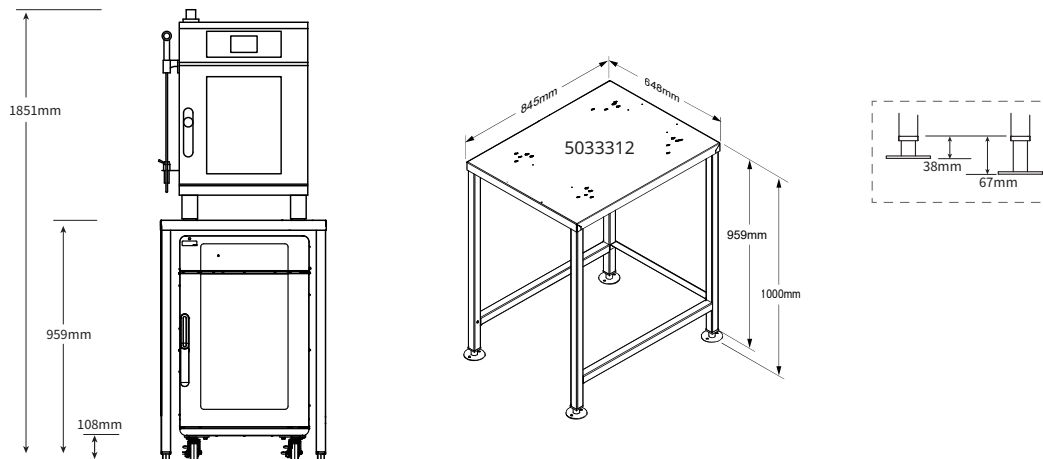


Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN

CTX4-10 on stand 5033312 over VMC-H3 or VMC-H3H



Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H

CONTACT US

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