

# Vector® H Series Multi-Cook Oven

## C-Store



VMC-H3H SKU 106268  
VMC-H4H SKU 106269

Boost convenience store profits and enhance your foodservice program with a Vector® Multi-Cook oven from Alto-Shaam. Featuring three or four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber – simultaneously cooking a variety of menu items with no flavor transfer. Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking without the use of microwaves. An advanced control with programmable recipes and ChefLinc™ remote oven management streamlines processes, reduces training time and puts operators in complete control of their ovens, menu and business. Designed with standard features, options and accessories specifically suited for c-stores, these ovens produce a variety of high-quality food to keep customers coming back for more.



### 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**

- 3** VMC-H3H: 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]
- 4** VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 100mm] or 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]



**CLEARANCE**

- Top: 2" [51mm]\*  
Left: 2" [51mm]  
Right: 2" [51mm]  
Front: 20" [508mm]  
Back: 2" [51mm]

\* 18" [457mm] recommended for service access



**HEAT**

### Heat of rejection

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

### Configurations (select one)

#### Models

- VMC-H3H 208-240V, 1PH, with cord and plug
- VMC-H4H 208-240V, 3PH, with cord and plug

### Accessories (select all that apply)

#### Stand

- Stand (5028173)

#### Cookware

- Jet plate assembly, hotel pan (5025236)
- Vector, fried-egg pan
- Wire shelf, hotel pan (SH-39077)
- French fry basket 12" x 20" (325mm x 529mm) (BS-26730)
- Pizza screen
- Pizza pan
- Oven stand (5028173)

#### 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)



**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.



**TEMPERATURE**

Maximum temperature: 525°F [274°C]



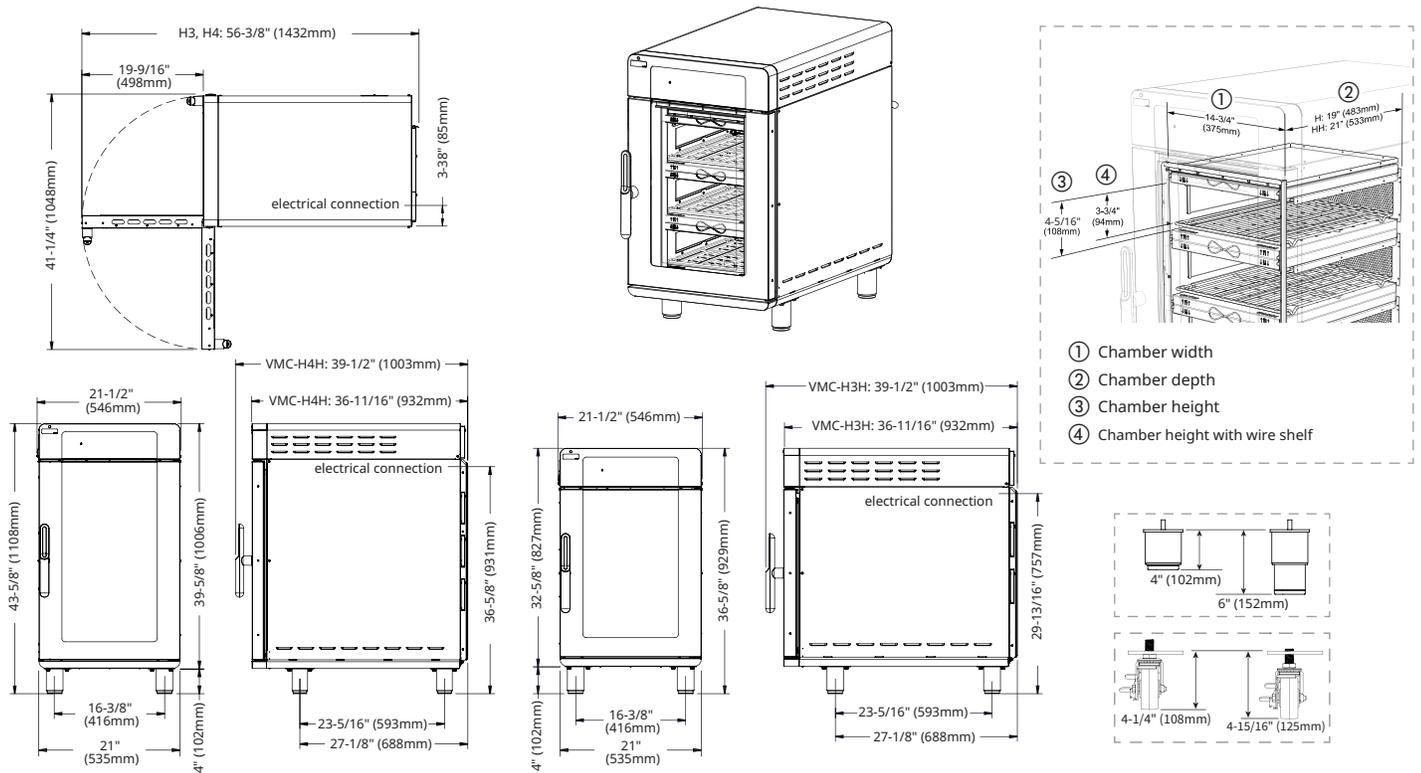
COA #5879

COOKING APPLIANCE WITH INTERNAL SYSTEMS FOR LIMITING THE EMISSION OF GREENHOUSE GAS IN 1995

ANSI/NSF 4

# Vector® H Series Multi-Cook Oven

Specification



**DIMENSIONS**

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	278 lb [126 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	348 lb [158 kg]

Model	Ship Dimensions (L x W x H)*	Ship Weight*
VMC-H3H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	375 lb [170 kg]
VMC-H4H	48" x 29" x 56" [1219mm x 737mm x 1422mm]	425 lb [193 kg]

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



**ELECTRIC**

VMC-H3										Plug Configuration
208-240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	
	240	1	60	6	—	43	50*	10.3		
VMC-H4										NEMA 15-50P
208-240V	208	3	60	6	—	32	40	10.6		
	240	3	60	6	—	36	40	13.9		

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

\* For use on individual branch circuit only.

\*\*No cord, no plug, in Canada.

NEMA 6-50P



NEMA 15-50P



# Vector® H Series Multi-Cook Oven ALTO-SHAAM.



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## Heat of rejection

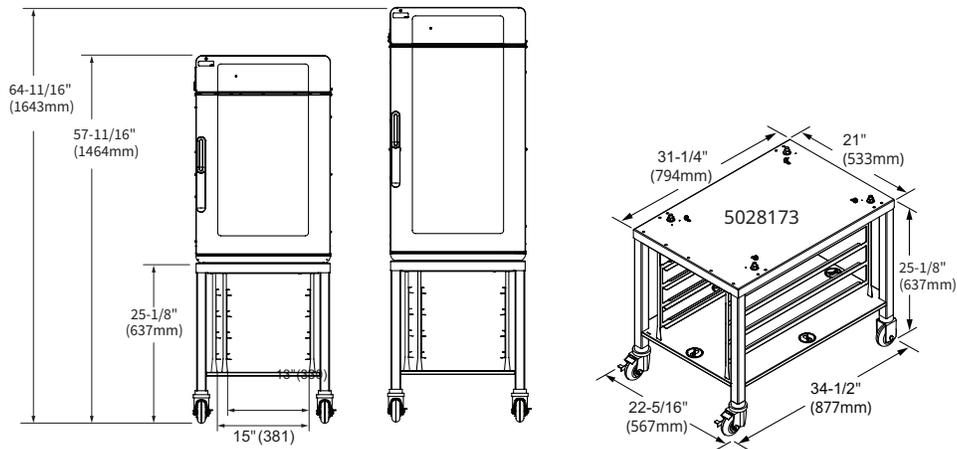
VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56



**TEMPERATURE**

Maximum temperature: 525°F [274°C]

## Stacked Configurations and Stands



## CONTACT US

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