

COMPARISON CHART

CLASSIC
VECTOR[®]
Multi-Cook Ovens

vs.

REDESIGNED
VECTOR[®]
Multi-Cook Ovens



<p>MODELS</p>	<ul style="list-style-type: none"> - 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity - Ventless, waterless, countertop design - Feature exclusive Structured Air Technology[®] 	<ul style="list-style-type: none"> - 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity - Ventless, waterless, countertop design - Feature exclusive Structured Air Technology[®]
<p>DESIGN</p>	<ul style="list-style-type: none"> - Straight corners - Cool-touch glass - Stainless steel construction 	<ul style="list-style-type: none"> - Rounded corners - Cool-touch glass - Custom colors available <small>Note: allow an extra 6 weeks lead time</small> - In-door LED lighting for improved visibility - Customized aesthetics <ul style="list-style-type: none"> - Change the interior light brightness to complement restaurant ambiance
<p>CONTROL OPTIONS</p>	<ul style="list-style-type: none"> - Simple 	<ul style="list-style-type: none"> - Simple - Deluxe <ul style="list-style-type: none"> ChefLinc dashboard connection available on all deluxe control ovens

CLASSIC VECTOR MULTI-COOK OVEN

REDESIGNED VECTOR MULTI-COOK OVEN

CONTROL FEATURES

- SIMPLE CONTROL

- Control temperature, fan speed and cook time in each chamber
- Recipe upload / download via USB port
- Basic, one-touch cooking with preprogrammed recipes with up to 3 stages each
- Chamber lights flash when cooking is complete
- When turning off, oven goes to cool down prior to completely shutting down
- Progress bar
- Available in 7 languages
 - English
 - Spanish
 - French
 - German
 - Dutch
 - Norwegian
 - Portuguese

- SIMPLE CONTROL

All of the benefits of the classic control with updated icons, colors & graphics

- Available in 7 languages
 - English
 - Spanish
 - French
 - German
 - Dutch
 - Norwegian
 - Portuguese

- DELUXE CONTROL WITH CHEFLINC

- Programmable recipes with unlimited cook stages - allowing customers to execute all cooking requirements for their business
- Categorize and filter recipes for seamless identification and execution
- Notifications guide the cooking process
- Addition of unlimited instruction stages that can be added to each recipe - ensuring that SOP are followed
- Chamber lights and door handle flash when an action is required
- Chamber lights and door handle flash when cooking is complete to cut through noise of a busy kitchen or restaurant
- When door is opened and closed the chamber light continues to flash reminding employees to complete the action
- Ability to add images to recipes - so employees can see what the end product should look like when complete
- Ensure consistency by adding additional photos to recipes at each stage of cooking
- Displays service and cook data on screen
- Two screen modes:
 - Chamber Cookbook – Recipes only show if their cooking temperatures fall within 50° F [10° C] of current chamber temperature
 - Master Cookbook – The full recipe list
- Available in multiple languages
 - Russian
 - Chinese
 - English
 - Spanish
 - French
 - German
- Home screen display options to allow you to set the desired home screen for your operation
- Recipe upload / download via USB port

- CHEFLINC FEATURES

All of the benefits of the deluxe control, plus:

- Wireless or Ethernet connectivity
- Ability to download or upload recipes in real time — allowing customers to create recipes on dashboard and push to the ovens from any location
- Ability to upload recipes to single oven, a group of ovens in a specific territory or all ovens
- Oven monitoring
 - Door open/closed status
 - Chambers in use
 - Detailed cooking reports
 - Service details and diagnostics