

Combi-Vector® F Stacked Combi CTP6-10 or CTC6-10 over VMC-F3 or VMC-F4 Kit 5028632



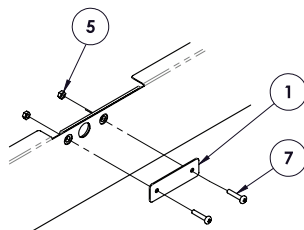
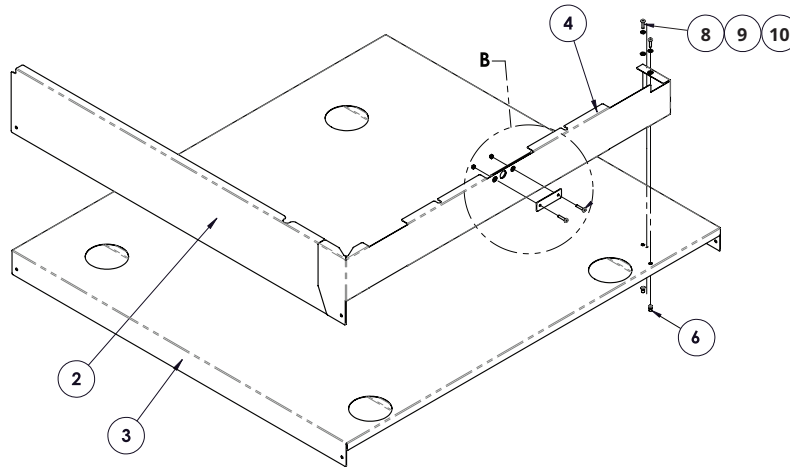
Kit 5028632 allows for a one-of-a-kind stacking combination of a CTP6-10 or CTC6-10 Combitherm® oven over a VMC-F3 or VMC-F4 Vector® Multi-Cook Oven. Maximize food production and efficiency while minimizing required hood space. Create up to four or five distinct and separate cooking chambers within a single footprint with less water and plumbing required. This configuration features the Combitherm steam/convection technology and Vector Multi-Cook Oven's Structured Air Technology® for unmatched production and superior food quality. Achieve a variety of advanced cooking applications with the ability to steam, poach, roast, bake, grill, braise, finish, and more in one single vertical cooking solution.



CTP6-10 over VMC-F3



CTC-10 over VMC-F3



DETAIL B

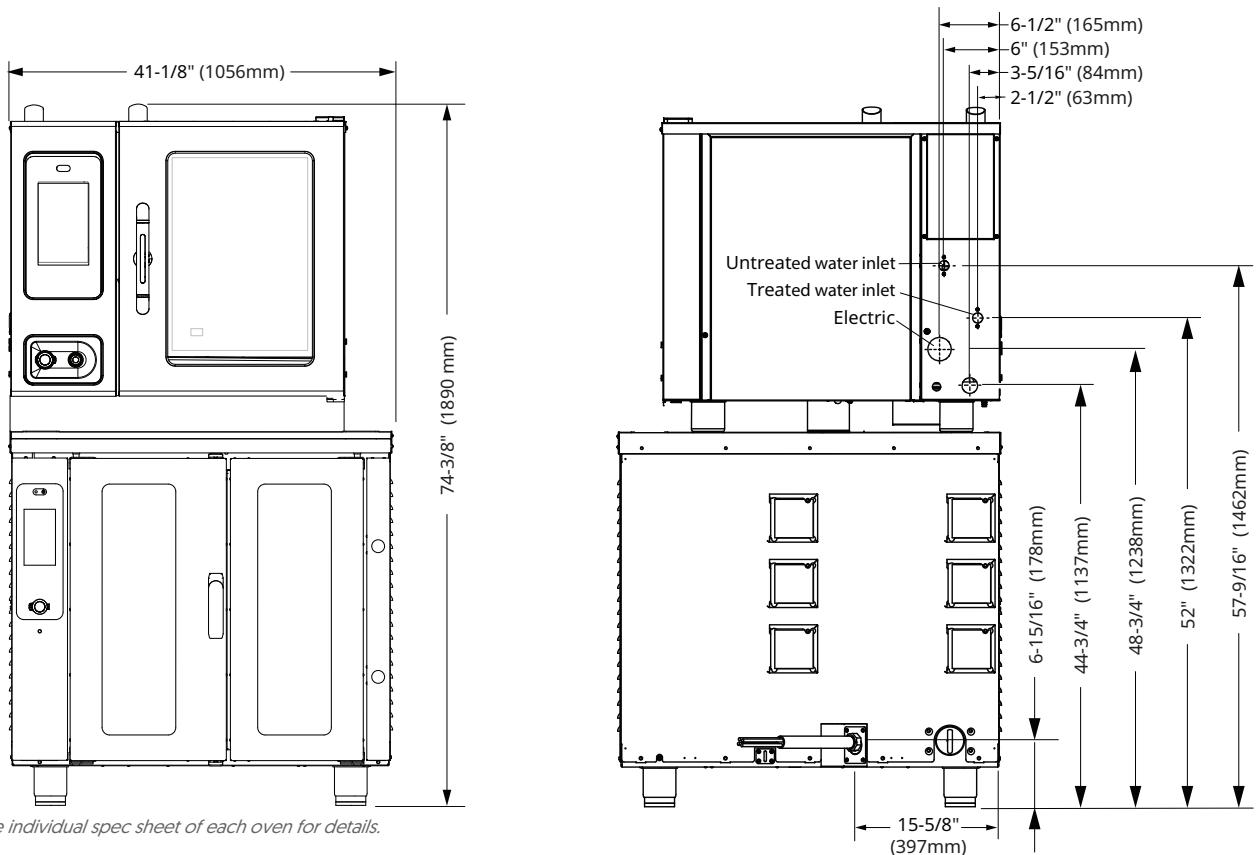
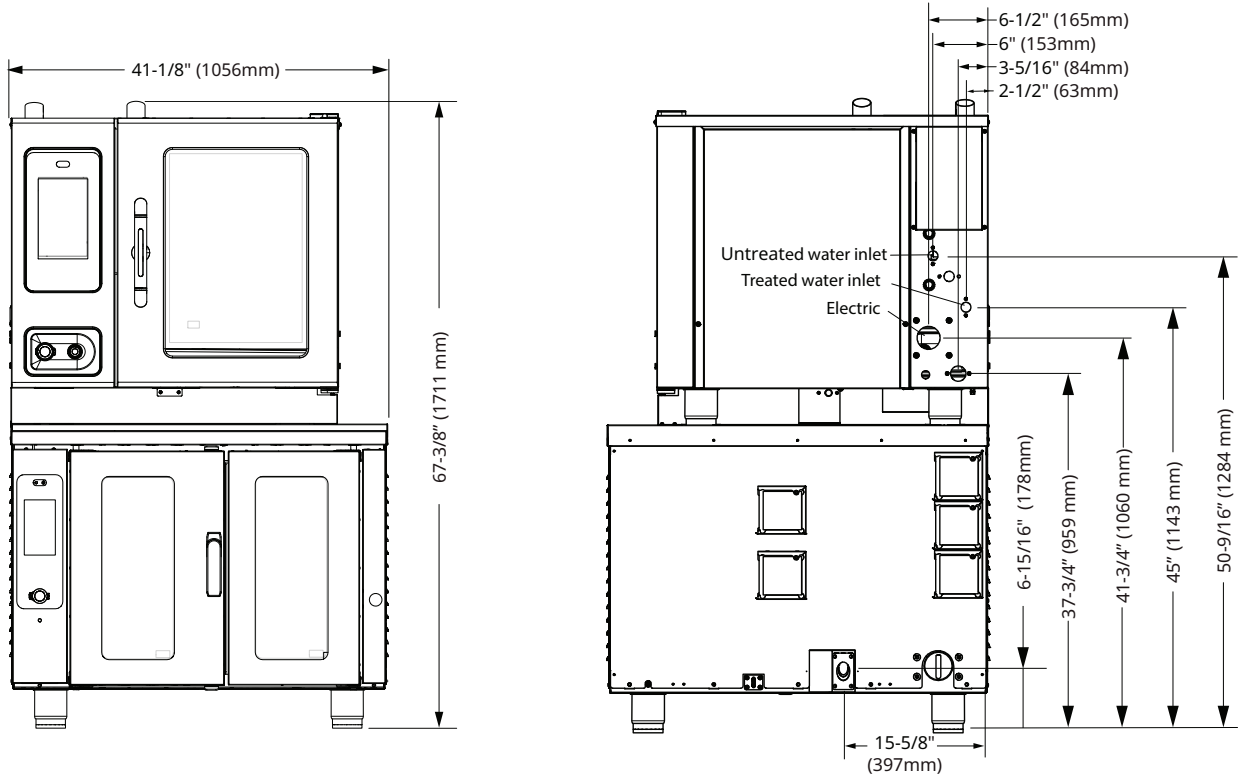
Contents of Kit 5028632

ITEM	PART NUMBER	DESCRIPTION	QTY.
1	1013935	PLATE,COVER,HOOD LATCH,4.10	1
2	1027873	SKIRT, SIDE, VECTOR	1
3	5028633	COVER, STACKING ASSY	1
4	5028639	WELDMENT, FRONT SKIRT,	1
5	NU-22286	M4-0.7 HEX NUT 18-8	2
6	NU-26866	NUT, HEX INSERT M4	2
7	SC-22765	SCREW,M4x0.7X20MM PAN	2
8	SC-38240	SCREW, M4X0.7X16MM PAN	2
9	WS-22301	WASHER, M5 SPLIT LOCK, S/S	2
10	WS-22295	WASHER, FLAT M5 S/S	2



Dimensions

Stacked Ovens



Refer to the individual spec sheet of each oven for details.

CONTACT US

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