

Combi-Vector® F Stacked Combi CTP7-20 or CTC7-20 over VMC-F3 or VMC-F4 Kit 5026915



Kit 5026915 allows for a one-of-a-kind stacking combination of a CTP7-20 or CTC7-20 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 oven's 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.

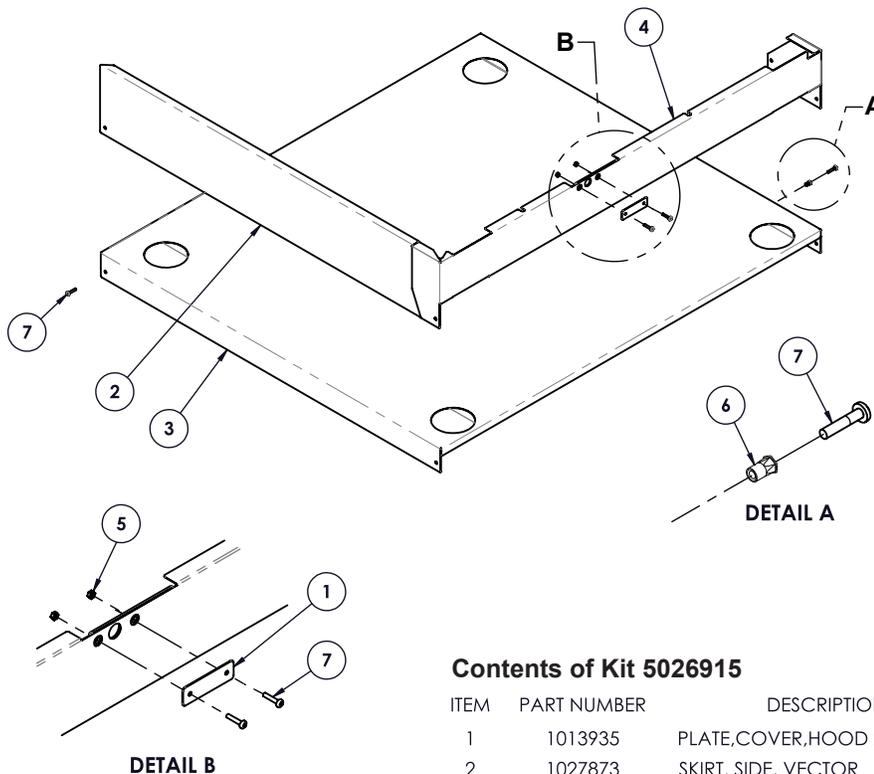
The Vector units in this configuration are available with optional seismic feet [order kit 5017128—includes four seismic feet].



CTP7-20 over VMC-F3 shown



CTC7-20 over VMC-F3 shown



Contents of Kit 5026915

ITEM	PART NUMBER	DESCRIPTION	QTY.
1	1013935	PLATE,COVER,HOOD LATCH,4.10	1
2	1027873	SKIRT, SIDE, VECTOR	1
3	5026918	COVER, STACKING ASSY	1
4	5026983	WELDMENT, FRONT SKIRT,	1
5	NU-22286	M4-0.7 HEX NUT 18-8	2
6	NU-26866	NUT, HEX INSERT M4	1
7	SC-22765	SCREW,M4x0.7X20MM PAN	7



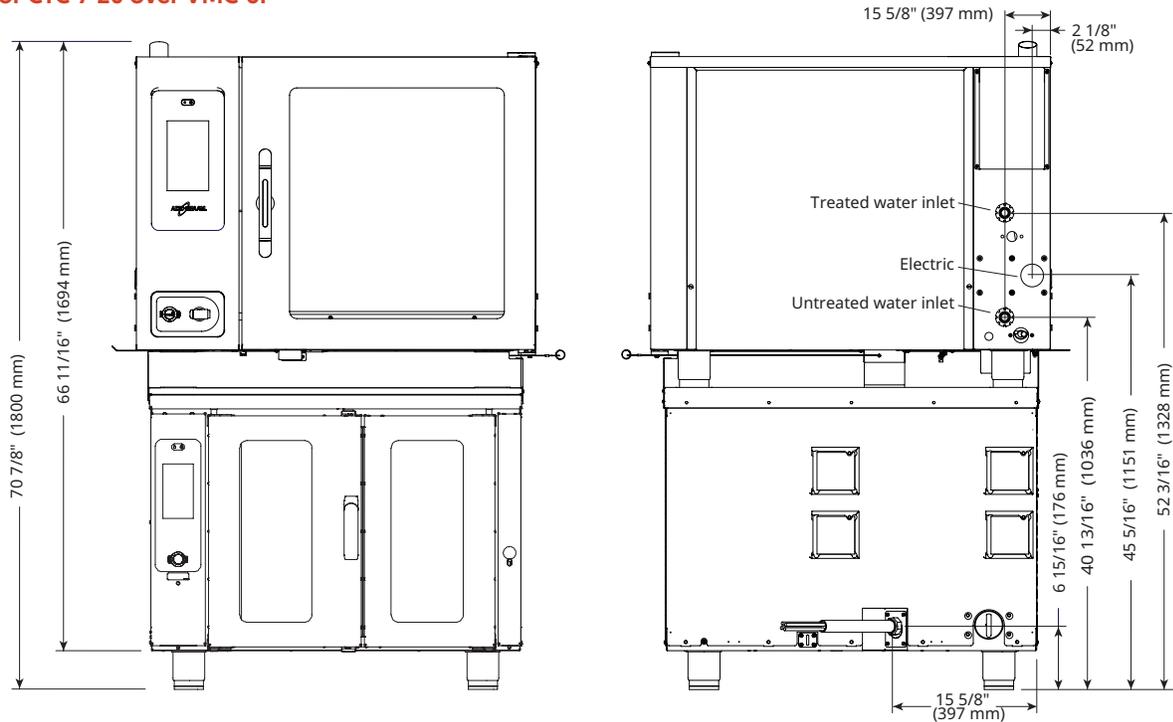
Dimensions

Stacked Ovens

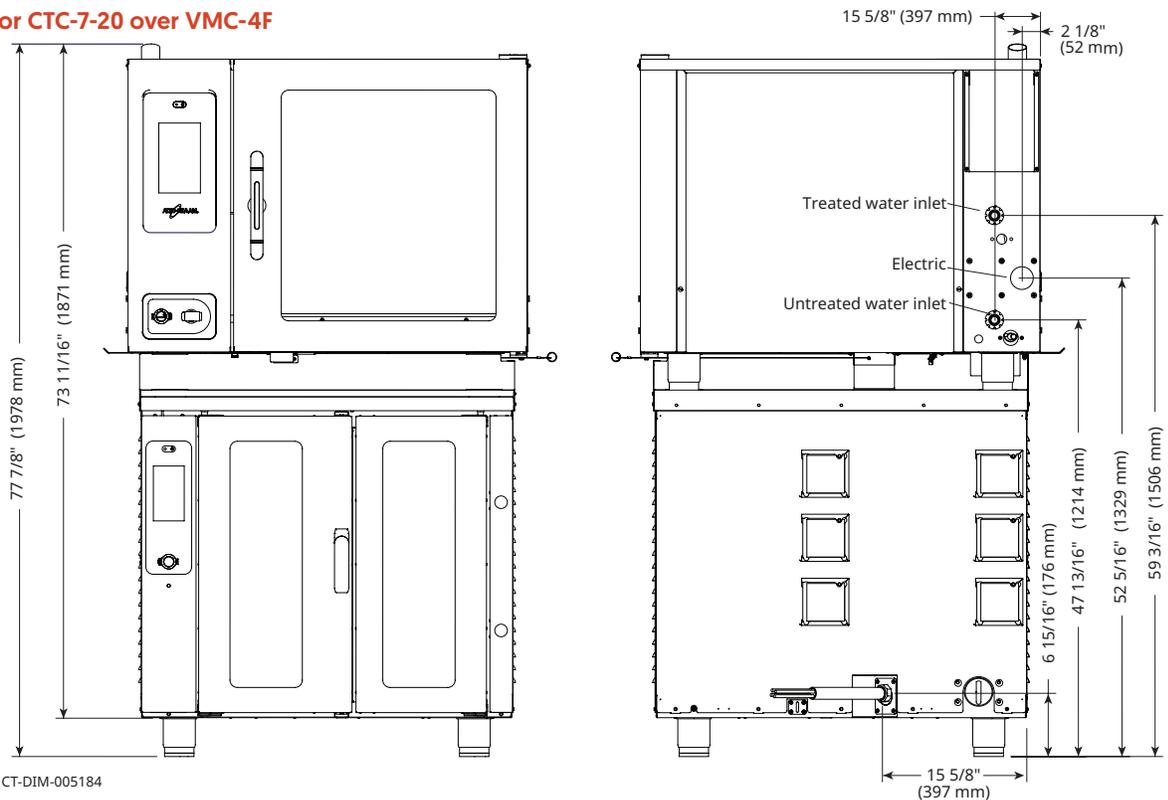


DIMENSIONS

CTP7-20 or CTC-7-20 over VMC-3F



CTP7-20 or CTC-7-20 over VMC-4F



CT-DIM-005184

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

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