### Vector<sup>®</sup> H Series Multi-Cook Oven CE Certified



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<sup>™</sup>, 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



VMC-H2H: 2 shelf, 2 GN 1/1—530mm x 325mm x 100mm or 2 GN 2/3 pans—354 mm x 325 mm x 25 mm

VMC-H3H: 3 shelf, 3 GN 1/1—530mm x 325mm x 100mm or 3 GN 2/3 pans—354 mm x 325 mm x 25 mm

VMC-H4H: 4 shelf, 4 GN 1/1—530mm x 325mm x 100mm or 4 GN 2/3 pans—354 mm x 325 mm x 25 mm

# **C E FAI** ( 🔊 18 X4



### VMC-H4H VMC-H3H VMC-H2H

### Configurations (select one)

#### Models

These models accommodate a full-size hotel pan

□ VMC-H2H □ VMC-H4H

### Control

🗆 Deluxe

Door swing

Right hinged

□ Left hinged

□ Simple

□ VMC-H3H

#### 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)

#### **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)
- □ Wire shelf, hotel pan w/pan holder (SH-39543)
- Fry basket (BS-46316)
- □ French fry basket 325mm x 529mm (BS-26730)

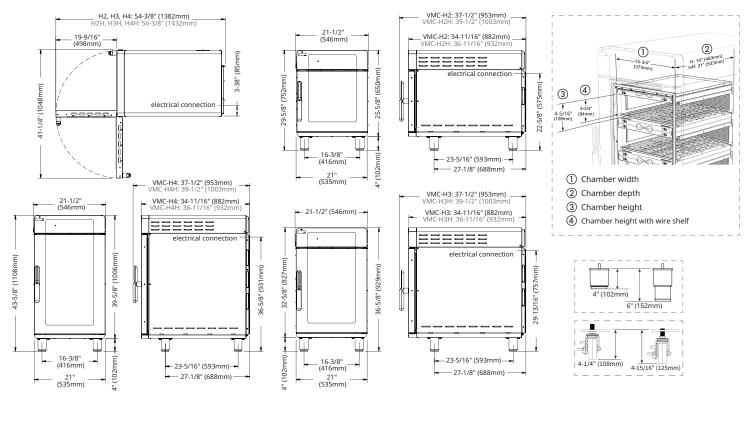
### Cleaning

- □ Alto-Shaam<sup>®</sup> 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)







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

 VMC-H3H
 929mm x 546mm x 1003mm

 VMC-H4H
 1108mm x 546mm x 1003mm

 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

### Interior (H x W x D) 366mm x 373mm x 546mm 544mm x 373mm x 546mm 721mm x 373mm x 546mm

**Ship Weight\*** 161 kg 202 kg 228 kg

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

Net Weight 97 kg

126 kg 158 kg



51mm"
51mm
51mm
508mm
51mm

\* 457mm recommended for service access

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.



HEAT

Heat of rejectionVMC-HHeat GainHeat Gainqs,qs,qs,BTU/hrkW1,8980.56



Maximum temperature: 274°C

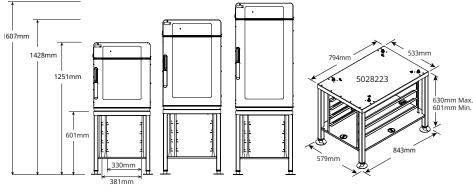


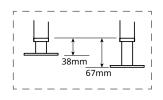
VMC-H2H	V	Ph	Hz	IEC	Α	Breaker (A)	kW	Plug Configuration	Certification
220-240V	220	1	50/60	4	25	32	5.4	No cord, no plug	
	240	1	50/60	4	28	32	6.4	No cord, no plug	
	380	3	50/60	1.5	12	16	5.4	No cord, no plug	
	415	3	50/60	1.5	13	16	6.4	No cord, no plug	
VMC-H3H									
220-240V 2	220	1	50/60	10	37	63	8.1	No cord, no plug	CE ERI 💩 19 X4
	240	1	50/60	10	41	63	9.6	No cord, no plug	
380-415V	80–415V 380 3	3	50/60	1.5	12	16	8.1	No cord, no plug	
41	415	3	50/60	1.5	13	16	9.6	No cord, no plug	
VMC-H4H									
	380	3	50/60	4	23	32	10.8	No cord, no plug	
	415	3	50/60	4	25	32	12.7	No cord, no plug	



### Stacked Configurations and Stands

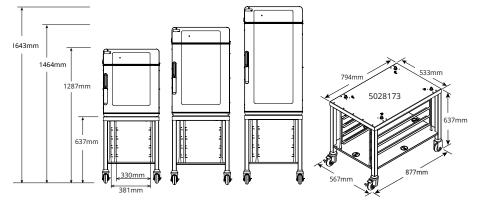
### VMC-H2H, VMC-H3H, or VMC-H4H on stand 5028223



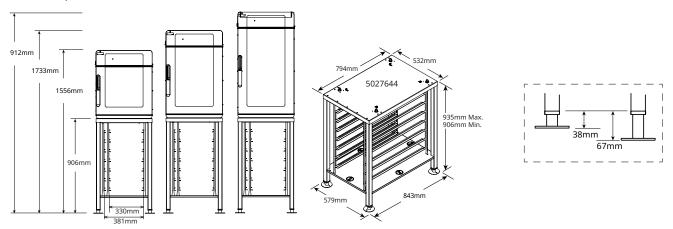


Dimensions shown are with adjustable feet at minimum height.

### VMC-H2H, VMC-H3H, or VMC-H4H on stand 5028173



### VMC-H2H, VMC-H3H or VMC-H4H on stand 5027644

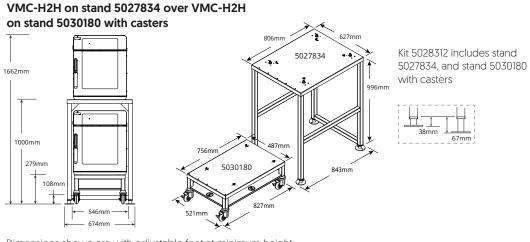


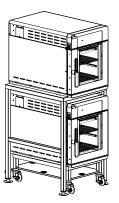
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### Vector® H Series Multi-Cook Oven



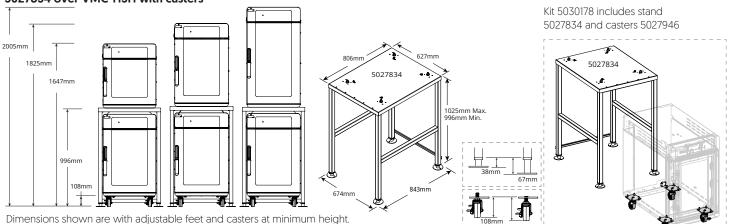
### Stacked Configurations and Stands



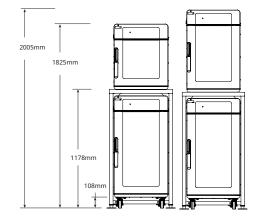


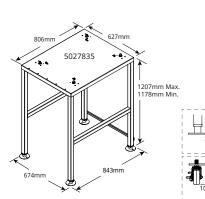
Dimensions shown are with adjustable feet at minimum height.

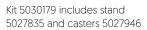
### VMC-H2H, VMC-H3H, or VMC-H4H on stand 5027834 over VMC-H3H with casters



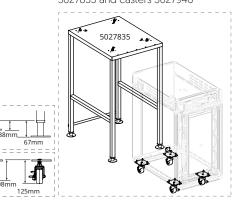
### VMC-H2H or VMC-H3H on stand 5027835 over VMC-H4H (a VMC-H4H cannot be stacked on top of this stand)







125mm

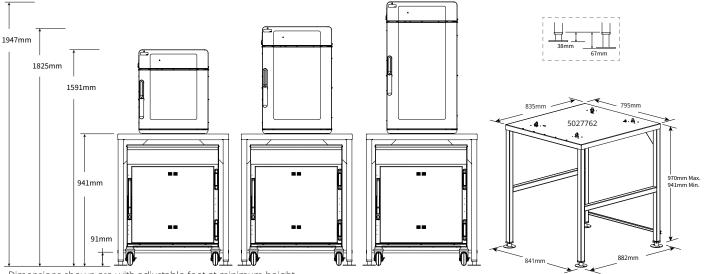


Dimensions shown are with adjustable feet and casters at minimum height.



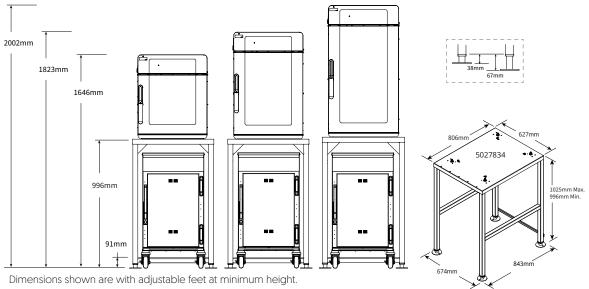
### Stacked Configurations and Stands

VMC-H2H, VMC-H3H, or VMC-H4H on stand 5027762 over 750-S, 750-TH/II, 750-TH/III, or 767-SK/III\*



Dimensions shown are with adjustable feet at minimum height. \*Smoker models must be under a hood.

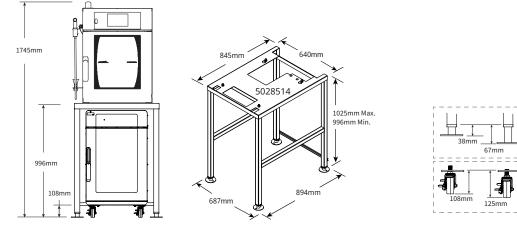
VMC-H2H, VMC-H3H, or VMC-H4H on stand 5027834 over 500-S, 500-TH/II, or 500-TH/III



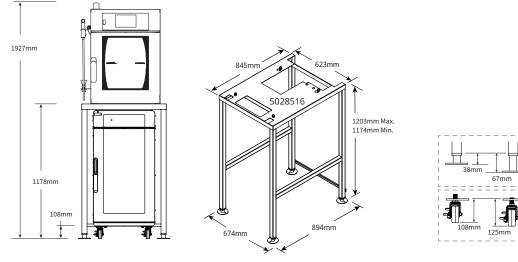


### Alternative Stacked Configurations and Stands

### CTX4-10 on stand 5028514 over VMC-H3H



Dimensions shown are with adjustable feet and casters at minimum height.



### CTX4-10 on stand 5028516 over VMC-H4H

Dimensions shown are with adjustable feet and casters at minimum height.

**CONTACT US** 

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