

Vector® H Series Multi-Cook Oven

UL Listed

Imagine the flexibility to control temperature, fan speed and time in multiple, independent oven chambers all in one small 21" (533mm) footprint.

The Vector Multi-Cook Oven is a revolution in cooking technology, featuring exclusive Structured Air Technology® that delivers high-velocity, focused heat for faster more even cooking than traditional ovens. Save time without watching and rotating pans. Cook what you want, when you want it.

Unmatched flexibility to simultaneously cook a variety of foods with no flavor transfer in two, three or four oven chambers

Control temperature, fan speed and time in each individual oven chamber

Superior cooking evenness and food quality delivered by Structured Air Technology

Cook up to 2X more food than a traditional oven

Labor savings with a simple operation

Place anywhere with a small, 21" (533mm) footprint and ventless operation

Made in the USA with a commitment to quality

ISO 9001:2015-certified

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 (except Canada)



CAPACITY

- 2 **VMC-H2:** 2 shelf, 2 half-size sheet pans - 18" x 13" x 1"
(2 GN 2/3 pans - 354 mm x 325 mm x 25 mm)
- 3 **VMC-H3:** 3 shelf, 3 half-size sheet pans - 18" x 13" x 1"
(3 GN 2/3 pans - 354 mm x 325 mm x 25 mm)
- 4 **VMC-H4:** 4 shelf, 4 half-size sheet pans - 18" x 13" x 1"
(4 GN 2/3 pans - 354 mm x 325 mm x 25 mm)
- 2 **VMC-H2H:** 2 shelf, 2 full-size hotel pans - 20-3/4" x 12-3/4" x 4"
(2 GN 1/1 - 530mm x 325mm x 100mm) or 2 half-size sheet pans - 18" x 13" x 1" (2 GN 2/3 pans - 354 mm x 325 mm x 25 mm)
- 3 **VMC-H3H:** 3 shelf, 3 full-size hotel pans - 20-3/4" x 12-3/4" x 4"
(3 GN 1/1 - 530mm x 325mm x 100mm) or 3 half-size sheet pans - 18" x 13" x 1" (3 GN 2/3 pans - 354 mm x 325 mm x 25 mm)
- 4 **VMC-H4H:** 4 shelf, 4 full-size hotel pans - 20-3/4" x 12-3/4" x 4"
(4 GN 1/1 - 530mm x 325mm x 100mm) or 4 half-size sheet pans - 18" x 13" x 1" (4 GN 2/3 pans - 354 mm x 325 mm x 25 mm)



TEMPERATURE

Maximum temperature: 525°F (274°C)

ALTO-SHAAM



Configurations (select one)

Models

These models accommodate a half-size sheet pan

- ☐ VMC-H2 ☐ VMC-H3 ☐ VMC-H4

These models accommodate a full-size hotel pan

- ☐ VMC-H2H ☐ VMC-H3H ☐ VMC-H4H

Door Swing

- ☐ Right hinged ☐ Left hinged

Electrical

VMC-H2/H2H, VMC-H3/H3H

- ☐ 208-240V 1PH, with plug ☐ 208-240V 1PH, no cord, no plug (Canada)

VMC-H3/H3H, VMC-H4/H4H

- ☐ 208-240V 3PH, with plug ☐ 208-240V 3PH, no cord, no plug (Canada)

Accessories (select all that apply)

Casters

- ☐ 3" (76mm) casters, set of four (4) (5025120)

Stainless Steel Stand

See page 3 for all configurations.

- ☐ 21-1/2" (546mm) height with feet (5025818)
☐ 25-1/8" (638mm) height with casters (5025819)
☐ 36" (915mm) height with feet (5024348)
☐ Stacking stand, 37-5/8" (955mm) height with feet (5024350)
☐ Stacking stand, 44-5/8" (1133mm) height with feet (5024351)
☐ Stacking stand over H3/H3H, 37-5/8" (955mm) height with feet, includes casters for lower oven (5025841)
☐ Stacking stand over H4/H4H, 44-5/8" (1133mm) height with feet, includes casters for lower oven (5025842)

Cookware

- ☐ Stainless steel wire rack - VMC-H2, VMC-H3, VMC-H4 (SH-37662)
☐ Stainless steel wire rack - VMC-H2H, VMC-H3H, VMC-H4H (SH-39077)
☐ Grill pan (PN-39135)

Cleaning

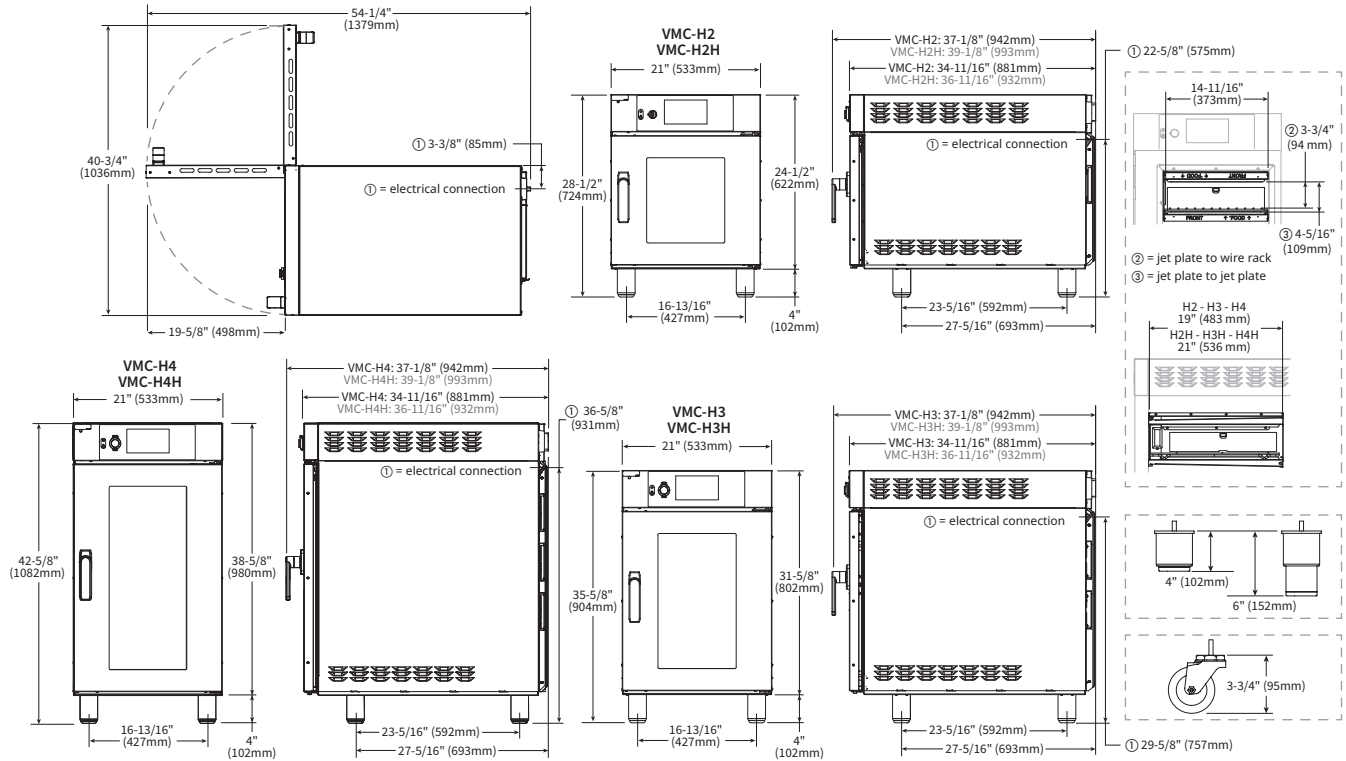
- ☐ EcoLab® Greaselift®, case of six (6) bottles (CE-39136)
☐ ChemCo Dirt Buster III, case of six (6) bottles (CE-39137)

Grease Filters

- ☐ Grease filter kit (per chamber), for Vector H/HH Models (5027119)

Vector® H Series Multi-Cook Oven

Specification



- 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.



Top: 2" (51mm)
Left: 2" (51mm)
Right: 2" (51mm)
Front: 2" (51mm)
Back: 2" (51mm)



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	28-1/2" x 21" x 37-1/8" (724mm x 533mm x 942mm)	14-3/8" x 14-11/16" x 19" (366mm x 373mm x 483mm)	212 lb (96 kg)
VMC-H2H	28-1/2" x 21" x 39-1/8" (724mm x 533mm x 993mm)	14-3/8" x 14-11/16" x 21" (366mm x 373mm x 533mm)	216 lb (98 kg)
VMC-H3	35-5/8" x 21" x 37-1/8" (904mm x 533mm x 942mm)	21-3/8" x 14-11/16" x 19" (544mm x 373mm x 483mm)	276 lb (125 kg)
VMC-H3H	35-5/8" x 21" x 39-1/8" (904mm x 533mm x 993mm)	21-3/8" x 14-11/16" x 21" (544mm x 373mm x 533mm)	282 lb (128 kg)
VMC-H4	42-5/8" x 21" x 37-1/8" (1082mm x 533mm x 942mm)	28-3/8" x 14-11/16" x 19" (721mm x 373mm x 483mm)	346 lb (157 kg)
VMC-H4H	42-5/8" x 21" x 39-1/8" (1082mm x 533mm x 993mm)	28-3/8" x 14-11/16" x 21" (721mm x 373mm x 533mm)	353 lb (160 kg)

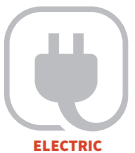
Chamber Height: 4-5/16" (109mm)

Ship Dimensions (L x W x H)*

VMC-H2/H	56" x 45" x 51" (1422mm x 1143mm x 1295mm)	355 lb (161 kg)
VMC-H3/H	56" x 45" x 51" (1422mm x 1143mm x 1295mm)	445 lb (202 kg)
VMC-H4/H	56" x 45" x 65" (1422mm x 1143mm x 1651mm)	502 lb (228 kg)

Ship Weight*

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



	V	Ph	Hz	AWG	A	Breaker*	kW	Plug Configuration**	NEMA 6-30P	NEMA 6-50P	NEMA 15-30P	NEMA 15-50P
VMC-H2/VMC-H2H	208-240	1	60	8	25-28	30	5.2-6.7	NEMA 6-30				
VMC-H3/VMC-H3H	208-240	1	60	6	38-43	50	7.9-10.3	NEMA 6-50				
VMC-H3/VMC-H3H	208-240	3	60	8	22-25	30	7.9-10.3	NEMA 15-30P/L15-30P				
VMC-H4/VMC-H4H	208-240	3	60	6	33-38	40	10.6-13.9	NEMA 15-50P				

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

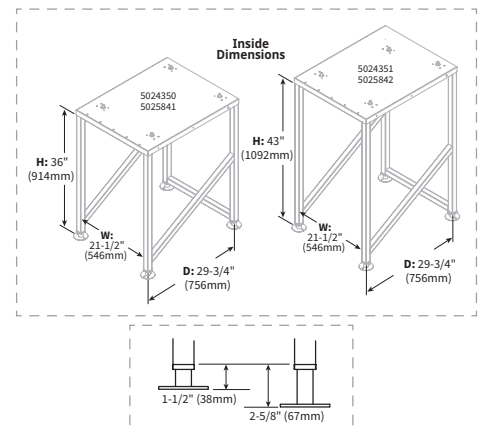
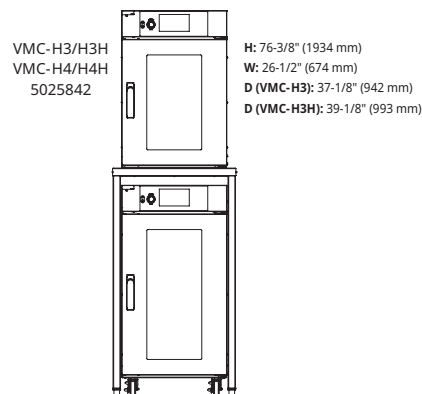
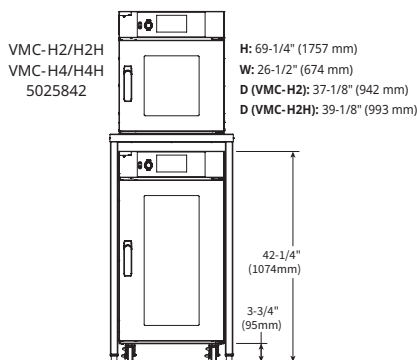
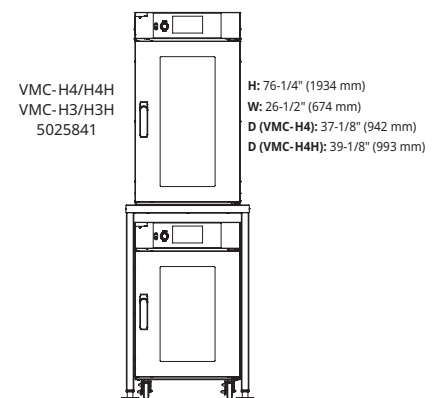
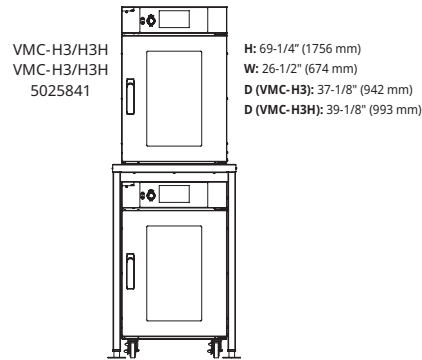
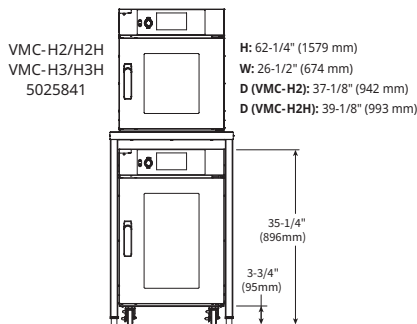
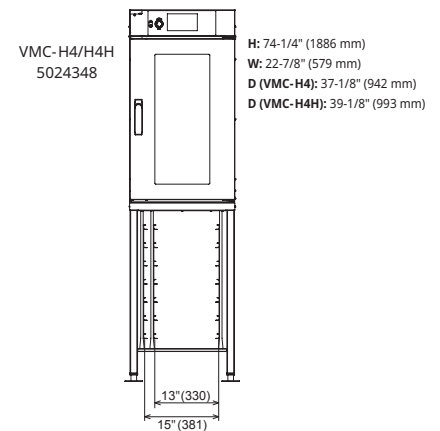
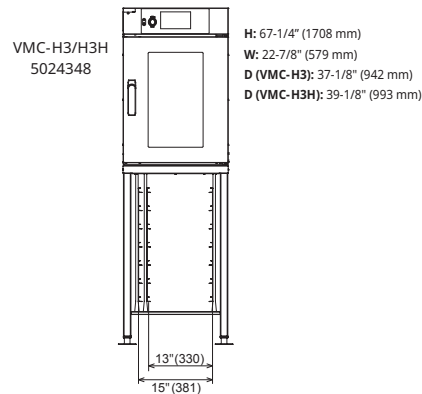
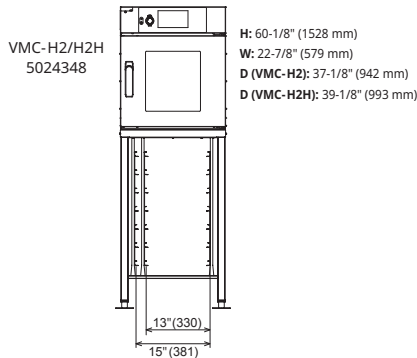
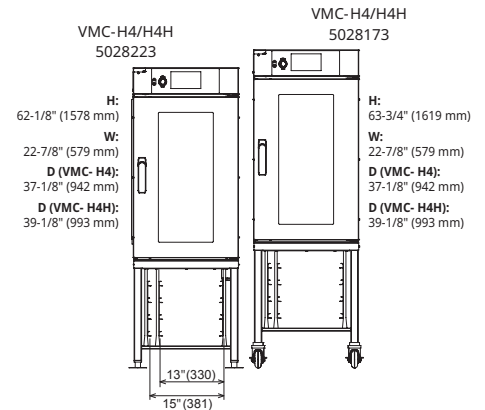
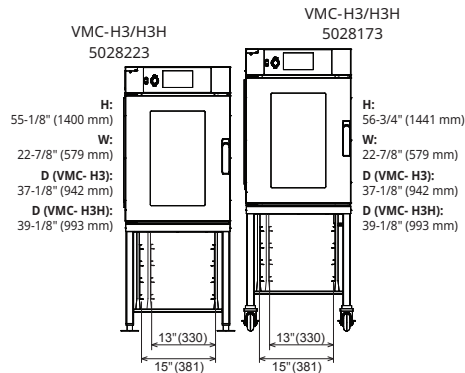
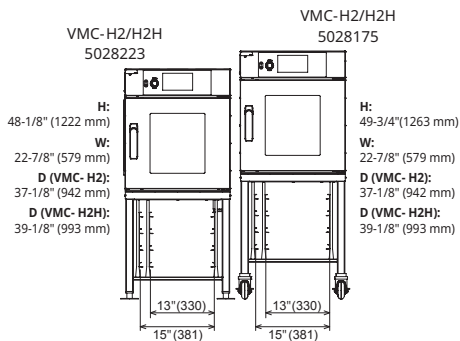
** No cord, no plug in Canada.



Vector® H Series Multi-Cook Oven



Stacked Configurations and Stands



Vector® H Series Multi-Cook Oven

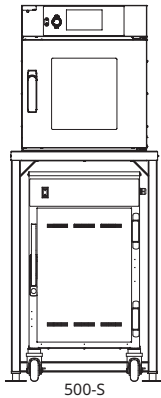


Alternative Stacked Configurations and Stands

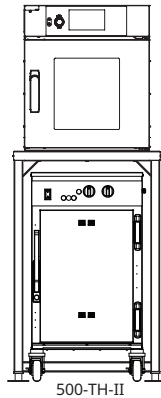
500-S
Holding Cabinet
See Spec Sheet:
500-S

500-TH/II
Cook & Hold
See Spec Sheet:
500-TH-II

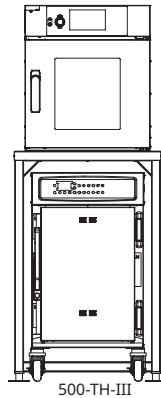
500-TH/III
Cook & Hold
See Spec Sheet:
500-TH-III



500-S



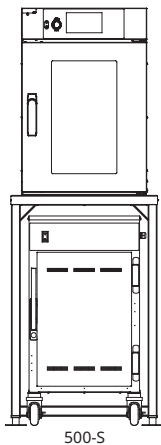
500-TH-II



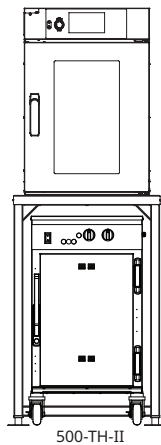
500-TH-III

VMC- H2/H2H
5024350

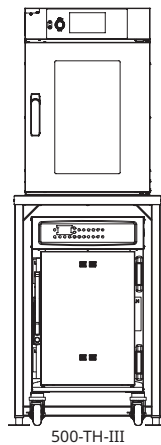
H: 62-1/4" (1579 mm)
W: 26-1/2" (674 mm)
D (VMC- H2): 37-1/8" (942 mm)
D (VMC- H2H): 39-1/8" (993 mm)



500-S



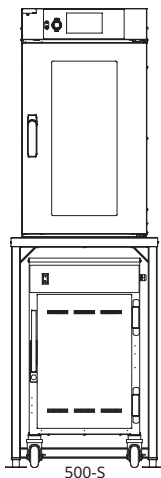
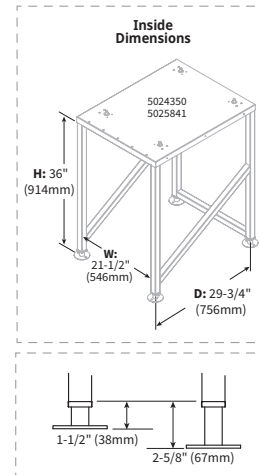
500-TH-II



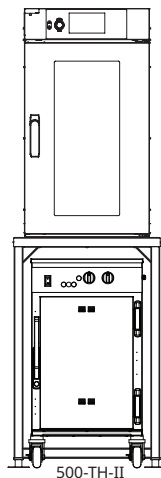
500-TH-III

VMC- H3/H3H
5024350

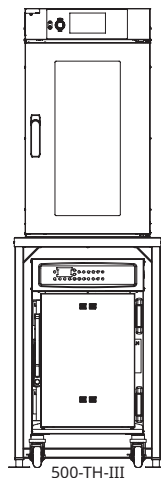
H: 69-1/4" (1756 mm)
W: 26-1/2" (674 mm)
D (VMC- H3): 37-1/8" (942 mm)
D (VMC- H3H): 39-1/8" (993 mm)



500-S



500-TH-II



500-TH-III

VMC- H4/H4H
5024350

H: 76-1/4" (1934 mm)
W: 26-1/2" (674 mm)
D (VMC- H4): 37-1/8" (942 mm)
D (VMC- H4H): 39-1/8" (993 mm)

CONTACT US

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