

VECTOR® MULTI-COOK OVENS | ALTO-SHAAM.



Willing to try **the untried.**

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation, helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



OUR STORY

1960s



Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.

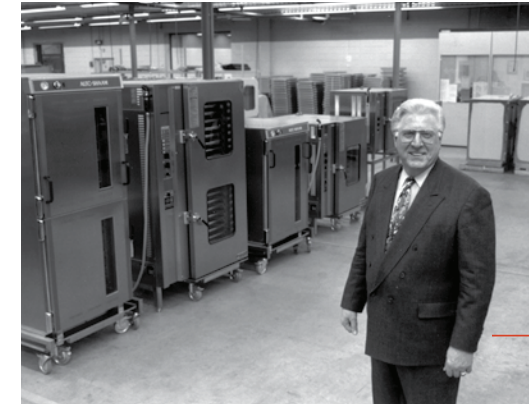
What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment:

Cook & Hold ovens with exclusive Halo Heat® technology.



1970s

1980s



Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.

1990s

2010s



Recognizing the industry changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

A revolution in cooking technology.

Tastes are changing rapidly. Today's consumers are more adventurous and have higher expectations than ever before. Which has led to an explosion of new culinary options.

Navigating this ever-changing landscape demands ovens that are versatile, precise and efficient. Unfortunately, existing technology fell short. Especially when it comes

to batch cooking. Uneven cooking. Labor-intensive operation. Long cook times. Complicated maintenance. The solution? Vector® Multi-Cook Ovens.

Vector is the only oven that allows simultaneous, high-quality preparation of a wide variety of food. Each chamber gives you individual control over temperature, fan speed and cook time. Different foods. In the same

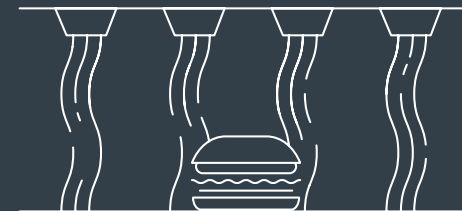
oven. At the same time. With no flavor transfer. That means every food can be cooked at its ideal temperature.

Now, instead of adapting dishes to your oven, there's an oven that perfects your dishes. Traditional or convection ovens are slow, offer a single temperature and fan speed, and cook unevenly unless food is rotated.

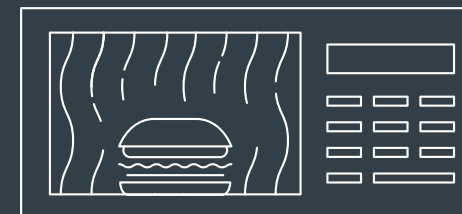
Limitations with existing solutions



Traditional or convection ovens are slow, offer a single temperature and fan speed, and cook unevenly unless food is rotated.



Impinged air ovens result in hot spots unless food is moved and offer limited capacity.




Microwave ovens produce poor food quality, which dramatically limits the ability to hold the food, and offer limited capacity.

Unmatched food production and quality.

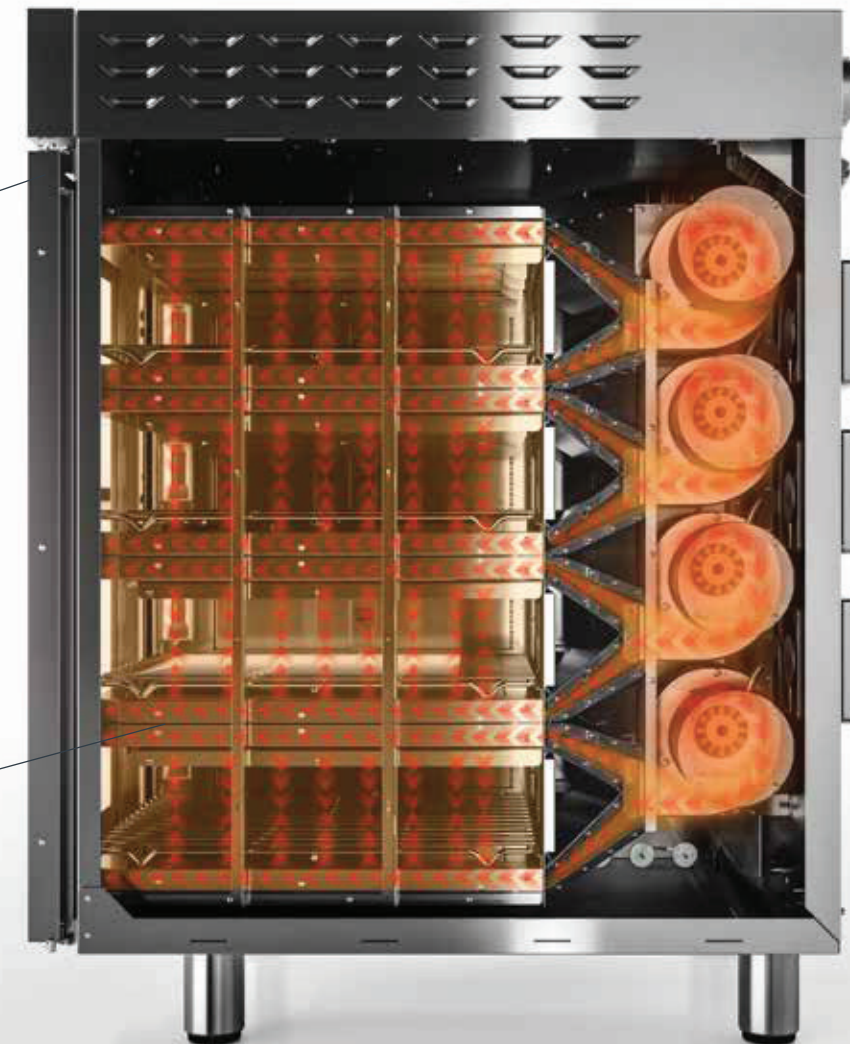
Vector® Multi-Cook Ovens are ovens unlike any other. This innovation offers up to four ovens in one - each chamber with independent temperature, fan speed and cook time control. The secret to more food, more often with the highest quality lies in Structured Air Technology®. Cook up to four different food items simultaneously with no flavor transfer. With independent temperature and fan speed controls, you can cook food the way it's meant to be cooked - to perfect your dishes.




What is **Structured Air Technology**®?

 Vertical curtains of air: Eliminate heat loss. Cooler door. No blast of hot air. Open the door as needed while cooking.

 Air is directed through upward and downward slots and holes in the jet plates for efficient, even heat distribution. No hot and cold spots.



 Each chamber has its own independent air path, heat source and fan.



Cook 2X faster than a traditional oven - with better food quality.



Cook twice as much food in the same amount of time as traditional ovens.

Innovation that **generates results.**

Unmatched Production.

Vector cooks twice as much food in the same amount of time as traditional ovens.

Reduce Skilled Labor.

Fully programmable with user-friendly controls. Cook at the touch of a button with programmable recipes with up to three stages each.

Expand Menus.

Cook up to four different food items simultaneously - with zero flavor transfer. Control temperature, fan speed and cook time in each chamber.

Increased Versatility.

Vector can do the job of traditional ovens, microwave and speed ovens, conveyor ovens and salamanders with better food quality.

Superior Consistency.

Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness and food quality. No food degradation. No hot and cold spots. No need to watch and rotate pans.

Waterless Operation.

Because Vector ovens are completely waterless, save on installation and operating costs – no plumbing, drains, filtration or associated maintenance.



Vector® H Series Countertop

Ventless. Compact. Perfect for anywhere you're tight on space.



The one you can place anywhere.

Vector® H Series ovens are ideal where space is at a premium and you need the flexibility to cook what you want when you want it. They feature a compact 21" [533mm] footprint and ventless

operation, eliminating the need for an exhaust hood. Our countertop models are the perfect solution anywhere you are tight on space.

Mighty. Small.

- **Place anywhere.** Ventless. Compact. 21" [533mm] footprint.
- 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology®** ensures superior cooking evenness and food quality.
- Simple operation for **labor savings**.
- Cook up to **2X more food** than a traditional oven.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, **even heat distribution**.
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.



Vector® F Series Freestanding

Perfect for high-volume,
batch cooking.



The back-of-the-house hero.

One Vector® F Series oven can replace two traditional ovens, optimizing your kitchen's square footage and workflow. Available with three or four

chambers, their increased capacity means they can significantly increase throughput. Perfect for high-volume, batch cooking.

Hard work made easy.

- **Save valuable kitchen space.** One Vector F Series oven can replace two traditional ovens.
- **Increased capacity** with 3 or 4 chambers. Full-size sheet pan or hotel pan capacity.
- **Adapts to your needs.** Cook taller food items by time or optional probe by combining chambers.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology®** ensures superior cooking evenness and food quality.
- Simple operation for **labor savings.**
- Cook up to **2X more food** than a traditional oven.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, **even heat distribution.**
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.



Vector® Multi-Cook Ovens | **H Series Countertop**

VMC-H2

CAPACITY DIMENSIONS

2 Half-Size Sheet Pans
18" x 13" x 1"
2 GN 2/3 Pans
354mm x 325mm x 25mm

NET WEIGHT

212lb [96kg]

DIMENSIONS H X W X D

28-1/2" x 21" x 37-1/8"
[724mm x 533mm x 942mm]

SHIPPING WEIGHT

355lb [161kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 220-240V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz

VMC-H2H

CAPACITY DIMENSIONS

2 Full-Size Hotel Pans
20-3/4" x 12-3/4" x 4"
2 GN 1/1 Pans
530mm x 325mm x 100mm

NET WEIGHT

216lb [98kg]

DIMENSIONS H X W X D

28-1/2" x 21" x 39-1/8"
[724mm x 533mm x 993mm]

SHIPPING WEIGHT

355lb [161kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 220-240V, 1Ph, 50/60Hz
380-415V, 3Ph, 50/60Hz



VMC-H3

CAPACITY DIMENSIONS

3 Half-Size Sheet Pans
18" x 13" x 1"
3 GN 2/3 Pans
354mm x 325mm x 25mm

NET WEIGHT

276lb [125kg]

DIMENSIONS H X W X D

35-5/8" x 21" x 37-1/8"
[904mm x 533mm x 942mm]

SHIPPING WEIGHT

445lb [202kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 208-240V, 3Ph 60Hz
220-240V, 1Ph, 50/60Hz | 380-415V, 3Ph, 50/60Hz

VMC-H3H

CAPACITY DIMENSIONS

3 Full-Size Hotel Pans
20-3/4" x 12-3/4" x 4"
3 GN 1/1 Pans
530mm x 325mm x 100mm

NET WEIGHT

282lb [128kg]

DIMENSIONS H X W X D

35-5/8" x 21" x 39-1/8"
[904mm x 533mm x 993mm]

SHIPPING WEIGHT

445lb [202kg]

VOLTAGES

208-240V, 1Ph, 60Hz | 208-240V, 3Ph 60Hz
220-240V, 1Ph, 50/60Hz | 380-415V, 3Ph, 50/60Hz



VMC-H4

CAPACITY DIMENSIONS

4 Half-Size Sheet Pans
18" x 13" x 1"
4 GN 2/3 Pans
354mm x 325mm x 25mm

NET WEIGHT

346lb [157kg]

DIMENSIONS H X W X D

42-5/8" x 21" x 37-1/8"
[1082mm x 533mm x 942mm]

SHIPPING WEIGHT

502lb [228kg]

VOLTAGES

208-240V, 3Ph 60Hz | 380-415V, 3Ph, 50/60Hz

VMC-H4H

CAPACITY DIMENSIONS

4 Full-Size Hotel Pans
20-3/4" x 12-3/4" x 4"
4 GN 1/1 Pans
530mm x 325mm x 100mm

NET WEIGHT

353lb [160 kg]

DIMENSIONS H X W X D

42-5/8" x 21" x 39-1/8"
[1082mm x 533mm x 993mm]

SHIPPING WEIGHT

502lb [228kg]

VOLTAGES

208-240V, 3Ph 60Hz | 380-415V, 3Ph, 50/60Hz

Vector® Multi-Cook Ovens | **F Series Freestanding**

VMC-F3E

CAPACITY DIMENSIONS

3 Full-Size Sheet Pans
18" x 26" x 1"
6 Full-Size Hotel Pans
20-3/4" x 12-3/4" x 4"
3 GN 2/1 Pans
530mm x 650mm x 100mm
6 GN 1/1 Pans
530mm x 325mm x 100mm

NET WEIGHT

472lb [214kg]

DIMENSIONS H X W X D

32-1/4" x 40-3/4" x 42-1/2"
[820mm x 1036mm x 1078mm]

SHIPPING WEIGHT

575lb [261kg]

VOLTAGES

208-240V, 3Ph, 60Hz
380-415V, 3Ph, 50/60Hz



VMC-F4E

CAPACITY DIMENSIONS

4 Full-Size Sheet Pans
18" x 26" x 1"
8 Full-Size Hotel Pans
20-3/4" x 12-3/4" x 4"
4 GN 2/1 Pans
530mm x 650mm x 100mm
8 GN 1/1 Pans
530mm x 325mm x 100mm

NET WEIGHT

599lb [272kg]

DIMENSIONS H X W X D

39-3/8" x 40-3/4" x 42-1/2"
[998mm x 1036mm x 1078mm]

SHIPPING WEIGHT

705lb [320kg]

VOLTAGES

208-240V, 3Ph, 60Hz
380-415V, 3Ph, 50/60Hz

Pan Dimensions

FULL-SIZE STEAM PANS [GN 1/1] 20" X 12" X 2.5" [530mm X 325mm X 65mm]

HALF-SIZE STEAM PANS [GN 1/2] 12" X 10" X 2.5" [325mm X 265mm X 65mm]

FULL-SIZE SHEET PANS: 18" X 26" X 1"

HALF-SIZE SHEET PANS: 18" X 13" X 1"

At Alto-Shaam we understand that the oven is the centerpiece of any kitchen.

That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.



Alto-Shaam specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.



ALTO-SHAAM.

Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

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VECTOR® MULTI-COOK OVENS

Unmatched food production and quality.



“These ovens have improved the ability of our team to produce the highest quality, most consistent product that I have ever seen in the duration of my career.”

Michael Northern
Vice President/Partner
WJP Restaurant Group

ALTO-SHAAM®