

VECTOR® MULTI-COOK OVENS | ALTO-SHAAM.



Willing to try **the untried.**

We pioneer solutions designed to give our customers the equipment and 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.



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.

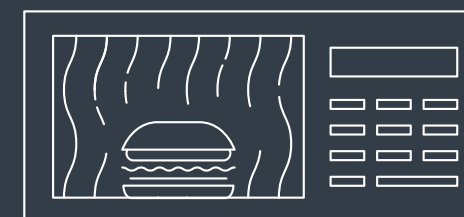
Limitations with existing solutions



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 volume and variety.

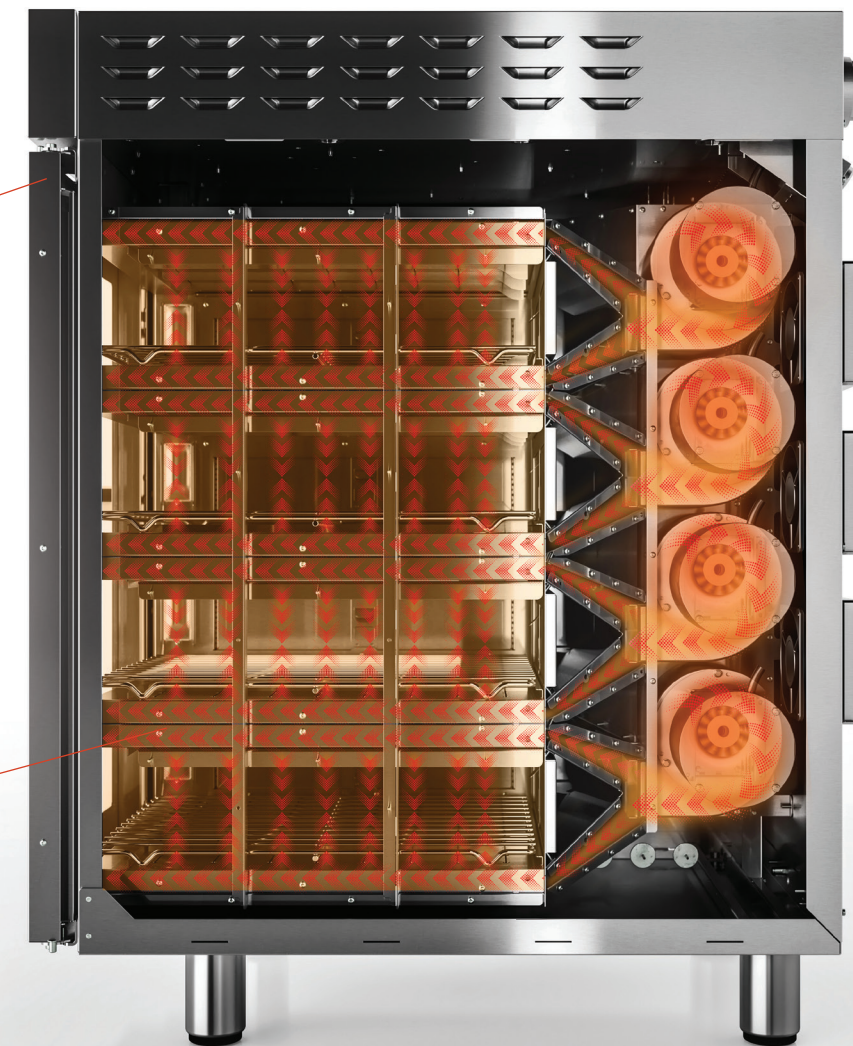
The secret to Vector® Multi-Cook Ovens lies in Structured Air Technology®. This innovation offers up to **four ovens in one** – each chamber with independent temperature, fan speed and cook time control. Cook up to four different food items simultaneously with no flavor transfer. Cook food the way it's 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 Food Volume.

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

Unmatched Variety.

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

Reduce Skilled Labor.

Eliminate steps in food production and the need for employees to watch and rotate pans.

Waterless Operation.

Reduce installation and operating costs. No plumbing, drains, filtration or associated maintenance.

Open the Door as Needed.

Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Quicker recovery times.



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.

Advanced Control.

Designed intentionally simple, an intuitive, user-friendly interface features programmable recipes to ensure consistency with each cook.

Remote Oven Management.

ChefLinc™ features an easy-to-use dashboard to streamline processes, reduce labor and maximize profits. Seamlessly push and pull recipes with a recipe management system. Empower your foodservice operation with data-driven insights, oven monitoring, service support and more.



Vector® H Series Countertop

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



Versatility in a ventless footprint.

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.

Wide model option.

Expand your menu even further with H Series Wide models. Cook 16-inch pizzas, appetizers and more all at the same time— all in a ventless, compact footprint. Wide model option available with 2 or 3 chambers.

- **Place anywhere. Ventless.** Compact, 21" [533mm] footprint with 2, 3 or 4 chambers.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology®** ensures superior cooking evenness and food quality.
- Simple, intuitive operation for **labor savings**.
- Cook up to **2X more food** than a traditional oven.
- **Replace or relieve multiple pieces of equipment.** These ovens do the job of microwave and speed ovens, grills, conveyor ovens, salamanders and more – with better food quality all in a small space.
- 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.
- **ChefLinc™** remote oven management system provides operators complete control of their ovens, menus and business with real-time data at their fingertips.



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



chef**linc** enabled

2 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H2H	2 GN 1/1 Pans 530 mm x 325 mm x 65 mm	752 mm x 533 mm x 1003 mm
	4 GN 1/2 pans 325 mm x 265 mm x 65 mm	
	SHIPPING WEIGHT 161 kg	ELECTRIC 220-240V 220V, 1 Ph, 50/60 Hz 5.4 240V, 1 Ph, 50/60 Hz 6.4
	NET WEIGHT 97 kg	380-415V 380V, 3 Ph, 50/60 Hz 5.4 415V, 3 Ph, 50/60 Hz 6.4



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3 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H3H	3 GN 1/1 Pans 530 mm x 325 mm x 100 mm	929 mm x 533 mm x 1003 mm
	6 GN 1/2 Pans 325 mm x 265 mm x 65 mm	
	SHIPPING WEIGHT 202 kg	ELECTRIC 220-240V 220V, 1 Ph, 50/60 Hz 8.1 240V, 1 Ph, 50/60 Hz 9.6
	NET WEIGHT 126 kg	380-415V 380V, 3 Ph, 50/60 Hz 8.1 415V, 3 Ph, 50/60 Hz 9.6



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4 Chamber H-Series [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W x D
VMC-H4H	4 GN 1/1 Pans 530 mm x 325 mm x 100 mm	1108 mm x 533 mm x 1003 mm
	8 GN 1/2 Pans 354 mm x 325 mm x 25 mm	
	SHIPPING WEIGHT 228 kg	ELECTRIC 380-415V 380V, 3 Ph, 50/60 Hz 10.8 415V, 3 Ph, 50/60 Hz 12.7
	NET WEIGHT 158 kg	

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



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2 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W X D
VMC-H2HW*	2 shelf, 2 full-size hotel pans 20-3/4" x 12-3/4" x 4"	783mm x 600mm x 1013mm
	2 GN 1/1 pans (530mm x 325mm x 100mm)	
	NET WEIGHT 243 lb (110 kg)	ELECTRIC 220-240 V 220V, 1 Ph, 50/60 Hz 7.7 kW 240V, 1 Ph, 50/60 Hz 9.1 kW
	SHIPPING WEIGHT 320 lb (145 kg)	380-415 V 380V, 3 Ph, 50/60 Hz 7.7 kW 415V, 3 Ph, 50/60 Hz 9.1 kW



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3 Chamber H Series Wide [Available in Deluxe or Simple Control]

MODEL NUMBER	CAPACITY DIMENSIONS	DIMENSIONS H x W X D
VMC-H3HW*	3 shelf, 3 full-size hotel pans 20-3/4" x 12-3/4" x 4"	986mm x 600mm x 1013mm
	3 GN 1/1 pans (530mm x 325mm x 100mm))	
	NET WEIGHT 312 lb (142 kg)	ELECTRIC 380-415 V 380 V, 3 Ph, 50/60 Hz 11.5 kW 415 V, 3 Ph, 50/60 Hz 13.6 kW
	SHIPPING WEIGHT 389 lb (176 kg)	



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.



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- Merchandisers & Display Cases
- Quickchillers™
- Rotisseries
- Smokers
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- Vector® Multi-Cook Ovens

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