Vector[®] 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[™], 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 65mm or 2 GN 2/3 pans—354 mm x 325 mm x 100 mm

VMC-H3H: 3 shelf, 3 GN 1/1—530mm x 325mm x 65mm or 3 GN 2/3 pans—354 mm x 325 mm x 100 mm

VMC-H4H: 4 shelf, 4 GN 1/1—530mm x 325mm x 65mm or 4 GN 2/3 pans—354 mm x 325 mm x 2100mm





VMC-H4H VMC-H3H VMC-H2H

Configurations (select one)

Models

These models accommodate a full-size hotel pan

□ VMC-H2H □ VMC-H4H

Control

🗆 Deluxe

Kit

□ Ethernet Cable [5030518] for Deluxe only

Door swing

Right hinged

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)

□ See accessories brochure for all availible accessories

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)

Cleaning

- □ Alto-Shaam[®] non-caustic cleaner, one (1) bottle (CE-46828)
- □ Alto-Shaam® non-caustic cleaner, case of six (6) bottles (CE-46829)

Grease Filters

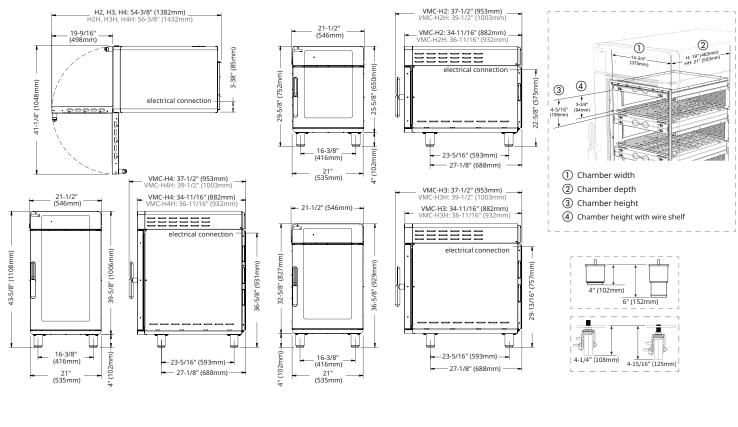
□ Internal chamber filters—order one (1) kit per chamber (5027119)

□ Simple

□ Left hinged

□ VMC-H3H







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

 VMC-H2H
 752mm 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

Net Weight

97 kg 126 kg 158 kg

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



 Top:
 2" [51mm]*

 Left:
 2" [51mm]

 Right:
 2" [51mm]

 Front:
 20" [508mm]

 Back:
 2" [51mm]



• 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.

* 18" (457mm) recommended for service access



HEAT

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



Maximum temperature: 274°C

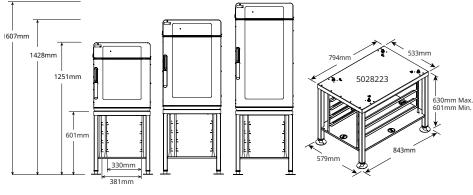


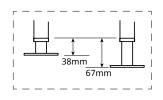
VMC-H2H	V	Ph	Hz	IEC	Α	Breaker (A)	kW	Plug Configuration	Certification
220-240V	220	1	50/60	4	25	32	5.4	No cord, no plug	
	240	1	50/60	4	28	32	6.4	No cord, no plug	
380-415V	380	3	50/60	1.5	12	16	5.4	No cord, no plug	C€ ERI
	415	3	50/60	1.5	13	16	6.4	No cord, no plug	
VMC-H3H									
220-240V	220	1	50/60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

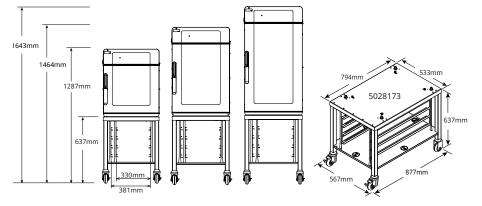
VMC-H2H, VMC-H3H, or VMC-H4H on stand 5028223



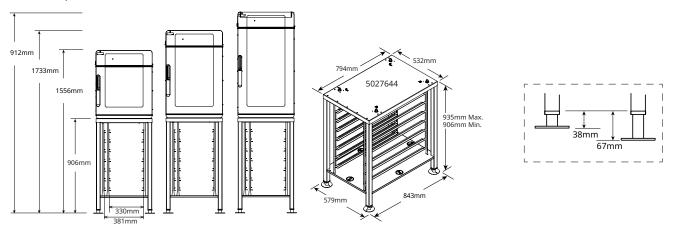


Dimensions shown are with adjustable feet at minimum height.

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



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

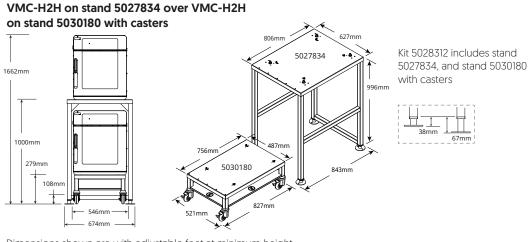


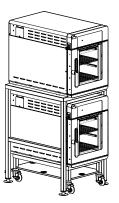
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Vector® H Series Multi-Cook Oven



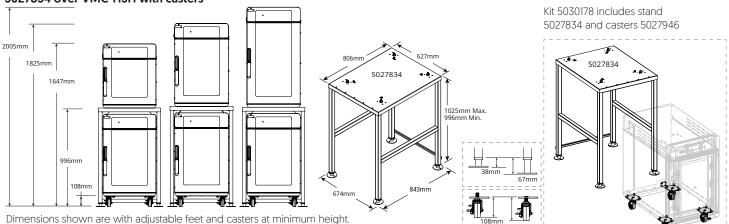
Stacked Configurations and Stands



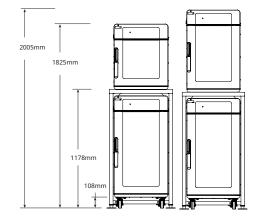


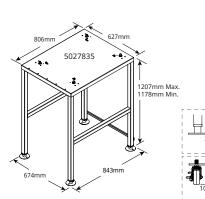
Dimensions shown are with adjustable feet at minimum height.

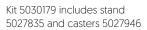
VMC-H2H, VMC-H3H, or VMC-H4H on stand 5027834 over VMC-H3H with casters



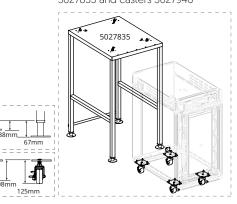
VMC-H2H or VMC-H3H on stand 5027835 over VMC-H4H (a VMC-H4H cannot be stacked on top of this stand)







125mm

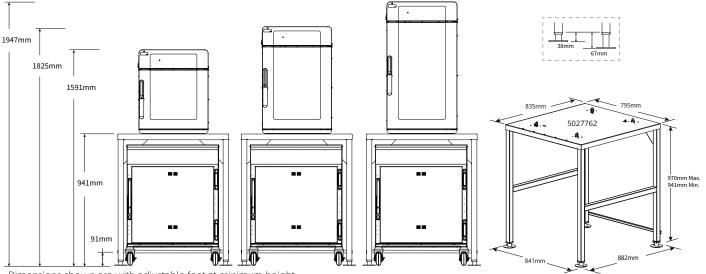


Dimensions shown are with adjustable feet and casters at minimum height.



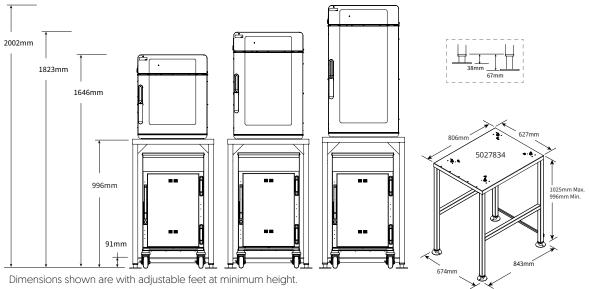
Stacked Configurations and Stands

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.

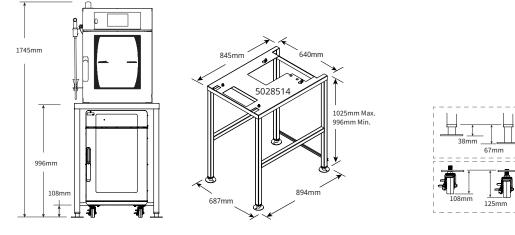
VMC-H2H, VMC-H3H, or VMC-H4H on stand 5027834 over 500-S, 500-TH/II, or 500-TH/III



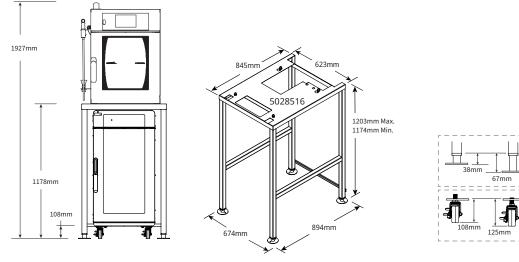


Alternative Stacked Configurations and Stands

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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