Vector® H Series Multi-Cook Oven

UL-Listed

Providing an unmatched volume and variety of food, 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, 21" [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.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified

VMC-H4 VMC-H3 VMC-H2

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 on 208-240V models [except Canada]

CAPACITY

2 VMC-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]

3 VMC-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]

4 VMC-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]

2 VMC-H2H: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" [2 GN 1/1 pans - 530mm x 325mm x 65mm] or 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]

3 VMC-H3H: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" [3 GN 1/1 pans—530mm x 325mm x 65mm] or 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]

4 VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 65mm] or 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]

ANSI/NSF 4 IP X4

COA #5879

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

Control

☐ Deluxe ☐ Simple

Kit

☐ Ethernet Cable [5030518] for Deluxe only

Door swing

☐ Right hinged ☐ Left hinged

Electrical

VMC-H2/H2H

☐ 208-240V, 1PH, with cord and plug
☐ 208-240V, 1PH, no cord, no plug [Canada]
☐ 220-240V, 1PH, no cord, no plug
☐ 380-415V, 3PH, no cord, no plug

VMC-H3/H3H

☐ 208-240V, 1PH, with cord and plug
☐ 208-240V, 1PH, no cord, no plug [Canada]
☐ 208-240V, 3PH, with cord and plug
☐ 208-240V, 3PH, no cord, no plug [Canada]
☐ 220-240V, 1PH, no cord, no plug
☐ 380-415V, 3PH, no cord, no plug

VMC-H4/H4H

☐ 208-240V, 3PH, with cord and plug
☐ 208-240V, 3PH, no cord, no plug [Canada]
☐ 380-415V, 3PH, no cord, no plug

Accessories

☐ See accessories brochure for all available accessories

Casters

☐ 3" [76mm] casters, set of four [4] [5027946]

Cookware

☐ Jet plate assembly, half-size sheet pan [5025235]
☐ Jet plate assembly, hotel pan [5025236]
☐ Wire shelf, half-size sheet pan [SH-37662]
☐ Wire shelf, hotel pan [SH-39077]

Cleaning

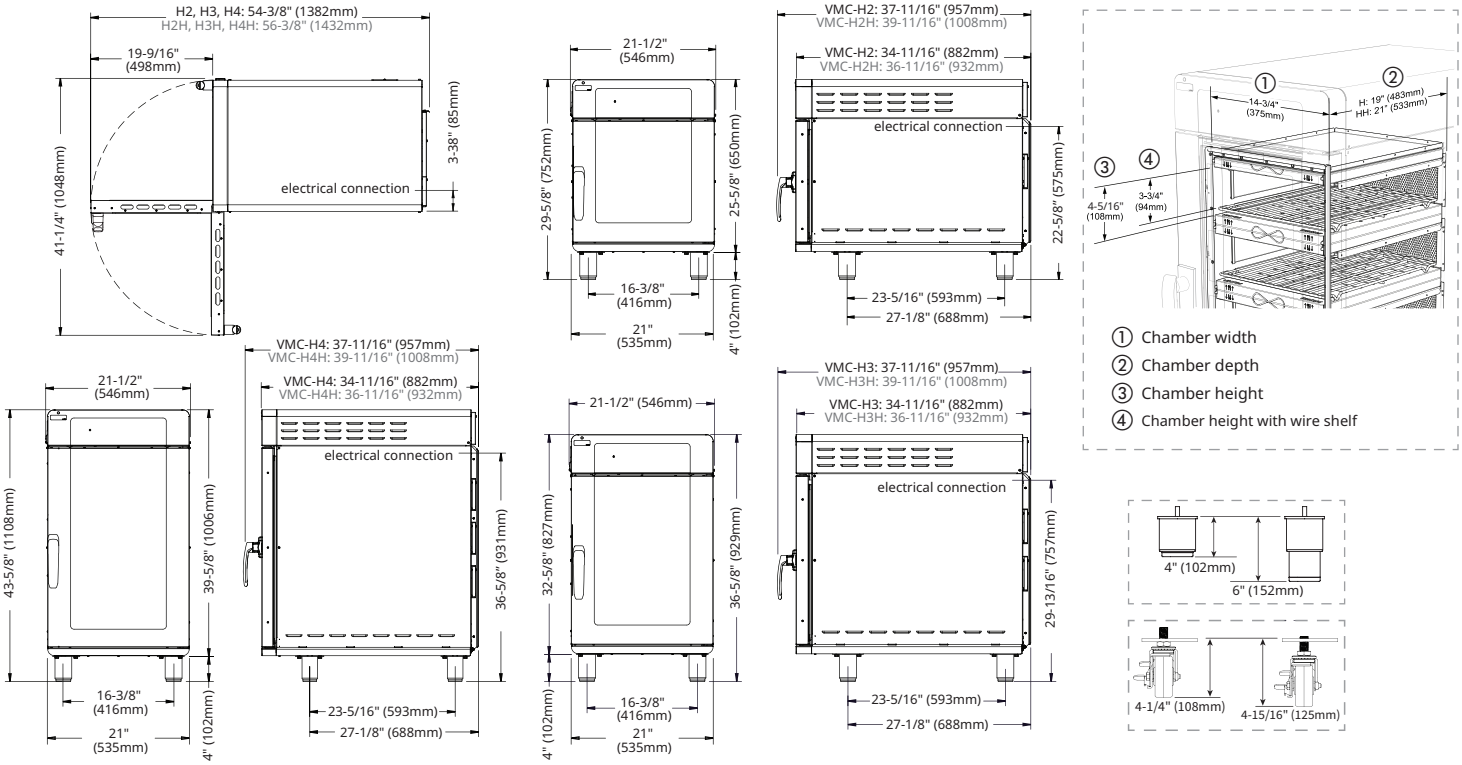
☐ Alto-Shaam® non-caustic cleaner, one [1] bottle [CE-46828]
☐ Alto-Shaam® non-caustic cleaner, case of six [6] bottles [CE-46829]

Grease filters

☐ Internal chamber filters—order one [1] kit per chamber [5027119]

Vector® H Series Multi-Cook Oven

Specification



DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	29-5/8" x 21-1/2" x 37-1/2" [752mm x 546mm x 953mm]	14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]	211 lb [96 kg]
VMC-H2H	29-5/8" x 21-1/2" x 39-1/2" [752mm x 546mm x 1003mm]	14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]	226 lb [103 kg]
VMC-H3	36-5/8" x 21-1/2" x 37-1/2" [929mm x 546mm x 953mm]	21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]	269 lb [122 kg]
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	290 lb [131 kg]
VMC-H4	43-5/8" x 21-1/2" x 37-1/2" [1108mm x 546mm x 953mm]	28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]	341 lb [155 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	356 lb [161 kg]

Model	Ship Dimensions (L x W x H)*	Ship Weight*	
VMC-H2/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]	H2: 290 lb [132kg]	H2H: 330 lb [150 kg]
VMC-H3/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]	H3: 358 lb [162 kg]	H3H: 364 lb [165 kg]
VMC-H4/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]	H4: 418 lb [190 kg]	H4H: 436 lb [198 kg]

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

Vector® H Series Multi-Cook Oven

ALTO-SHAAM

CLEARANCE

Top:	2" (51mm)*
Left:	2" (51mm)
Right:	2" (51mm)
Front:	20" (508mm)
Back:	2" (51mm)

* 18" (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 rejection

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56

TEMPERATURE

Maximum temperature: 525°F (274°C)

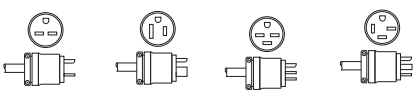
ELECTRIC

VMC-H2/VMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration**	Certification
208–240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30	c UL us LISTED, ANSI/NSF 4
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	c UL us LISTED, ANSI/NSF 4
220–240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	EAC CE IP X4
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	EAC CE IP X4
380–415V	380	3	50/60	—	1.5	8	16	5.4	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	9	16	6.4	No cord, no plug	EAC CE IP X4
VMC-H3/VMC-H3H										
208–240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	c UL us LISTED, ANSI/NSF 4
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	c UL us LISTED, ANSI/NSF 4
208–240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P	c UL us LISTED, ANSI/NSF 4
	240	3	60	10	—	25	30	10.3	NEMA 15-30P	c UL us LISTED, ANSI/NSF 4
220–240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug	EAC CE IP X4
	240	1	50/60	6	10	41	63	9.6	No cord, no plug	EAC CE IP X4
380–415V	380	3	50/60	—	1.5	13	16	8.1	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	14	16	9.6	No cord, no plug	EAC CE IP X4
VMC-H4/VMC-H4H										
208–240V	208	3	60	6	—	32	40	10.6	NEMA 15-50P	c UL us LISTED, ANSI/NSF 4
	240	3	60	6	—	36	40	13.9	NEMA 15-50P	c UL us LISTED, ANSI/NSF 4
380–415V	380	3	50/60	—	4	17	32	10.8	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	4	18	32	12.7	No cord, no plug	EAC CE IP X4

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

* For use on individual branch circuit only.

* *No cord, no plug, in Canada.

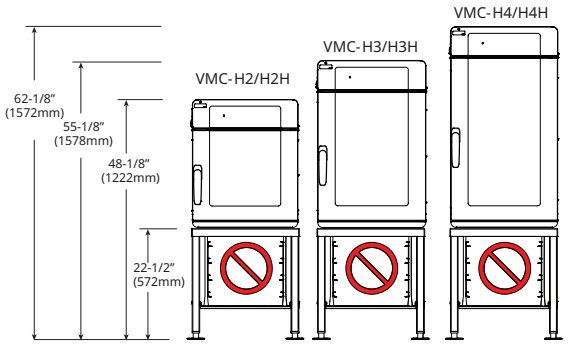


Vector® H Series Multi-Cook Oven

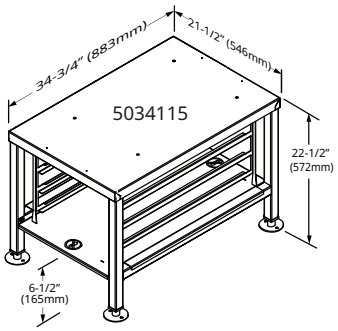
ALTO-SHAAM

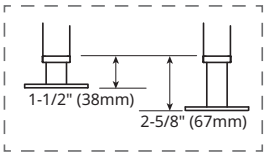
Stacked Configurations and Stands

VMC-H on stand 5034115

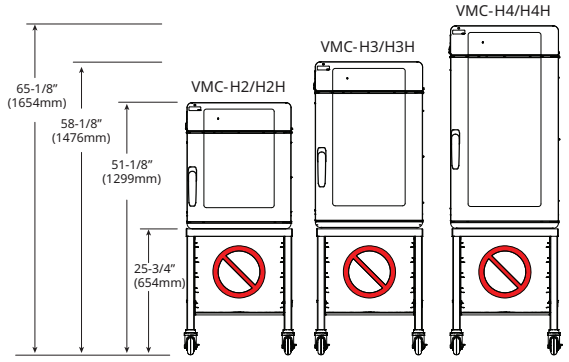


Dimensions shown are with adjustable feet at minimum height.

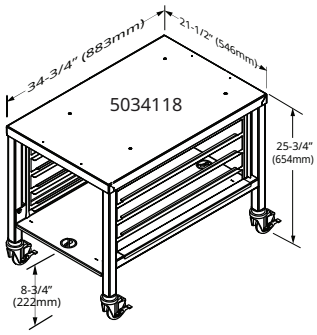


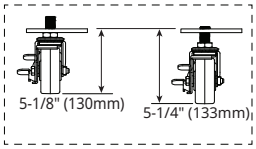


VMC-H on stand 5034118

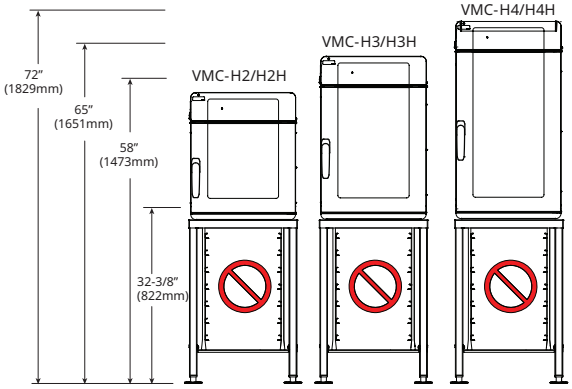


Dimensions shown are with casters at minimum height.





VMC-H on stand 5034294



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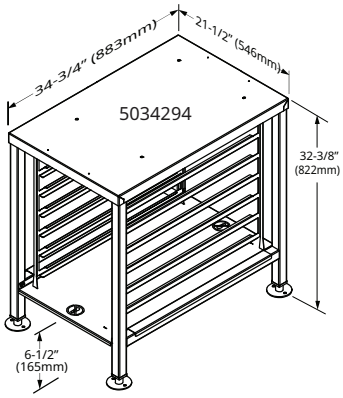

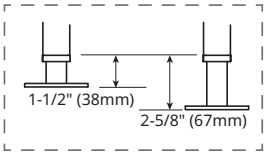

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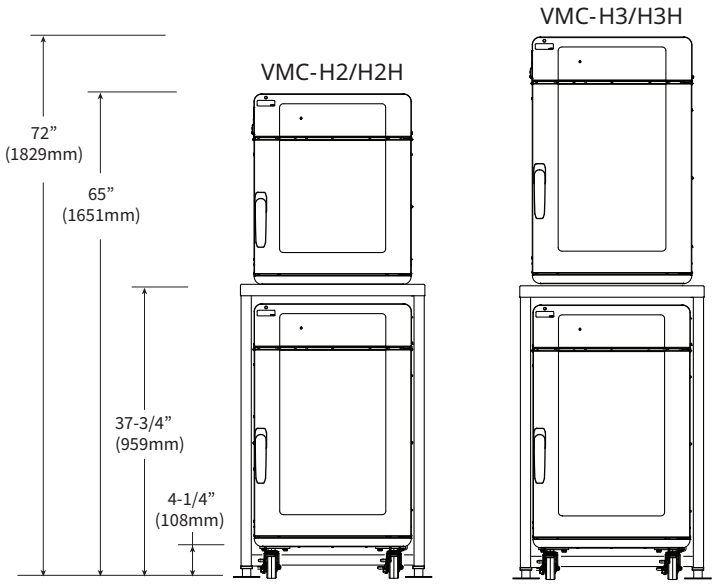
Vector® H Series Multi-Cook Oven

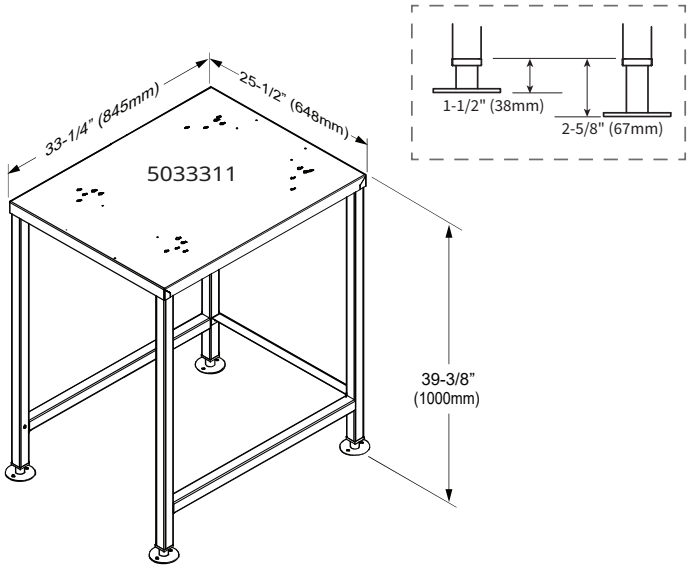
ALTO-SHAAM

Stacked Configurations and Stands

VMC-H on stand 5033311 over VMC-H3 or VMC-H3H with casters



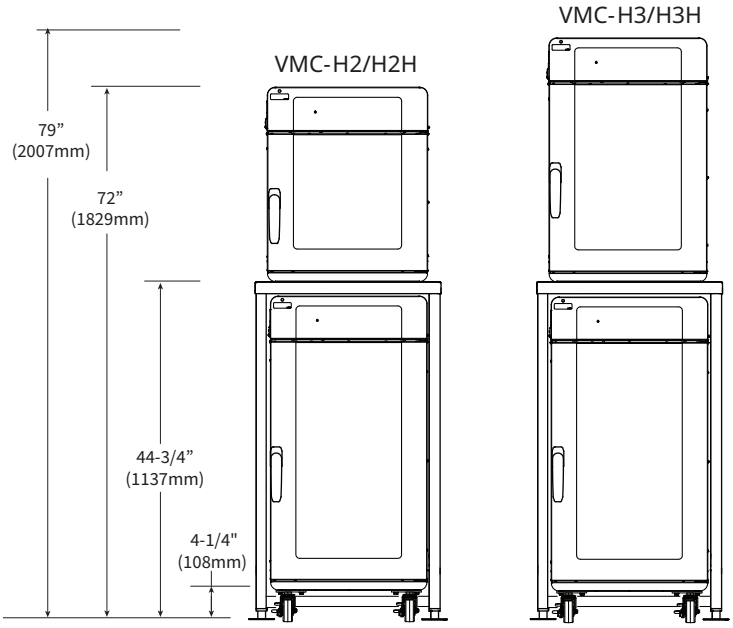
Dimensions shown are with adjustable feet at minimum height.



Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H

VMC-H on stand 5033314 over VMC-H4 or VMC-H4H with casters



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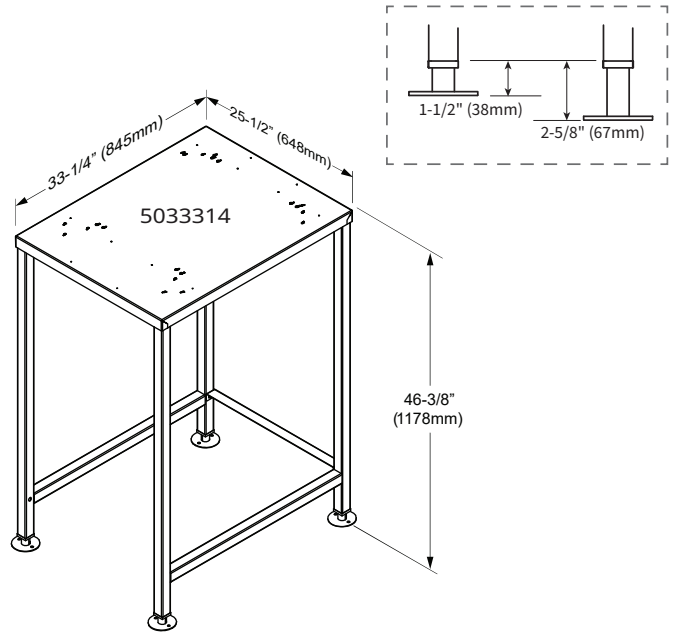

Other Bottom Unit Options

300-TH; 500-S; 500-TH; 500-1DN; 500-2DN; 500-3DN; VMC-H2/H2H; VMC-H3/H3H

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Vector® H Series Multi-Cook Oven

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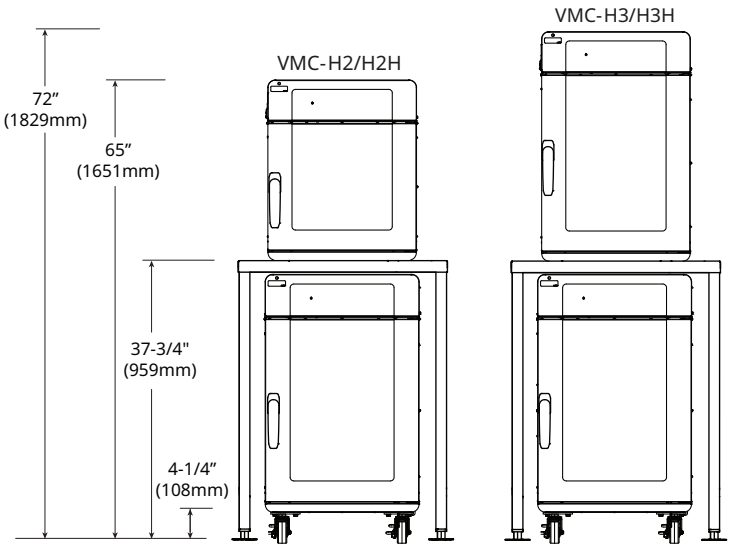
Alternative Stacked Configurations and Stands

VMC-H on stand 5033317 over VMC-H3 or VMC-H3H



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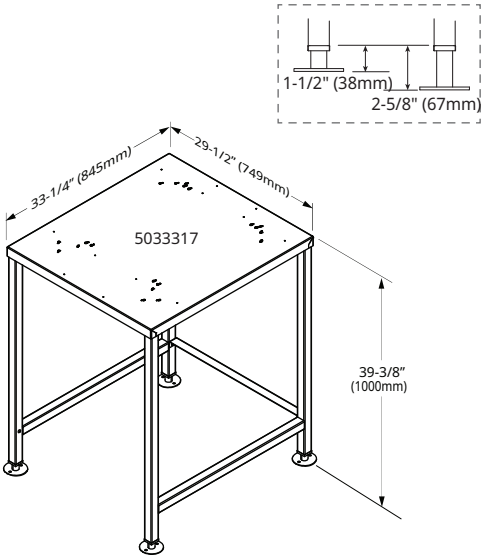
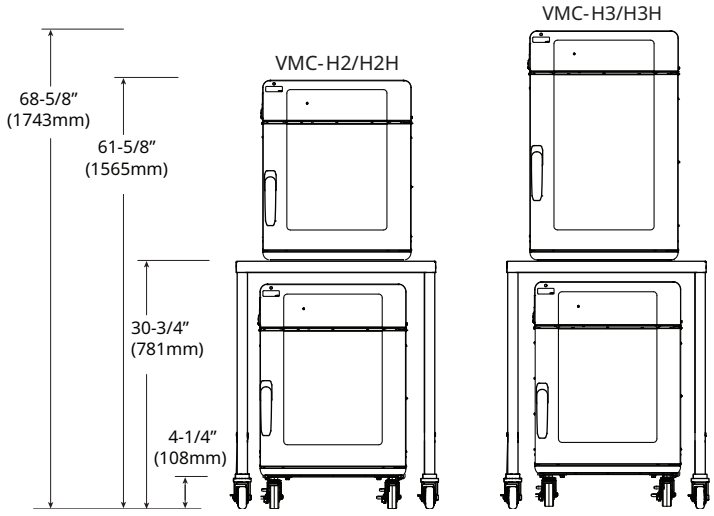


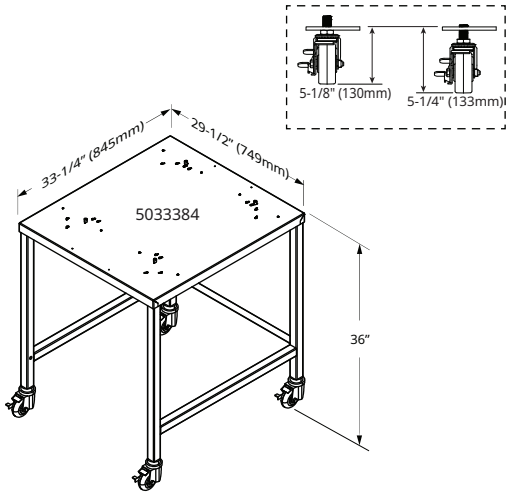
Other Bottom Unit Options

300-TH, 500-S*, 500-TH, 750-TH, 750-S**, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H, VMC-H2HW
*Smoker models must be under a hood.
**Excluding ovens with 5" (127mm) casters

VMC-H on stand 5033384 over VMC-H2, VMC-H2H, or VMC-H2HW



Dimensions shown are with casters at minimum height.



Other Bottom Unit Options

300-TH, 500-S*, 500-TH, 750-TH, 750-S**, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

*Smoker models must be under a hood.
**Excluding ovens with 5" (127mm) casters

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Vector® H Series Multi-Cook Oven

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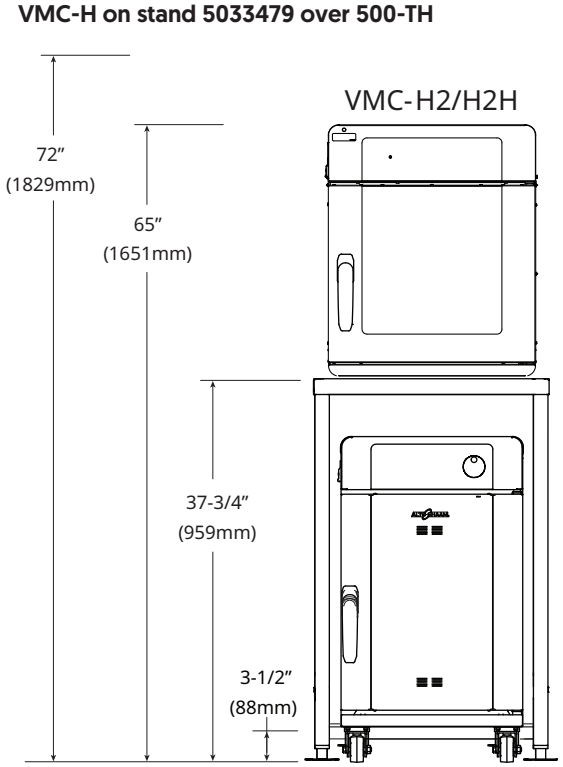
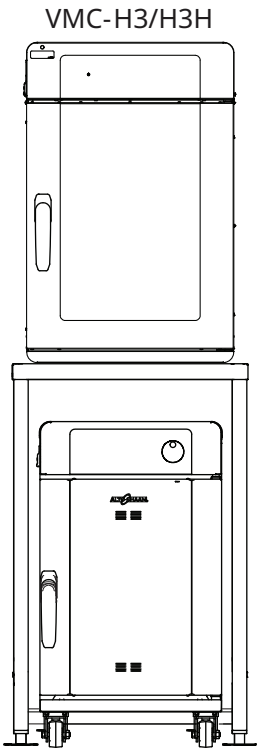
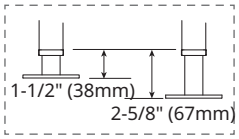
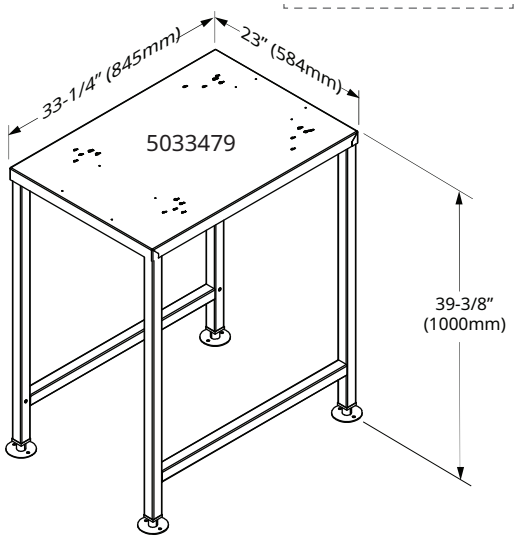
Alternative Stacked Configurations and Stands

VMC-H on stand 5033479 over 500-TH







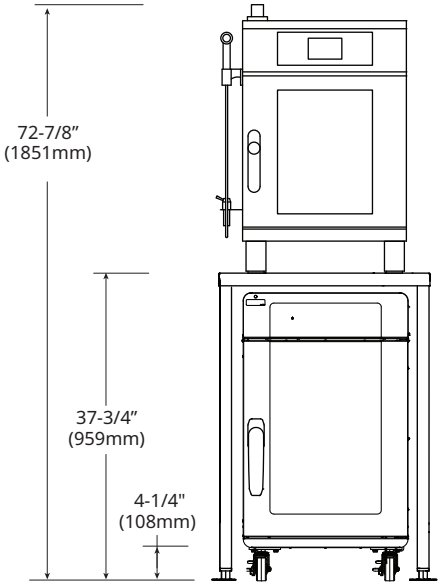


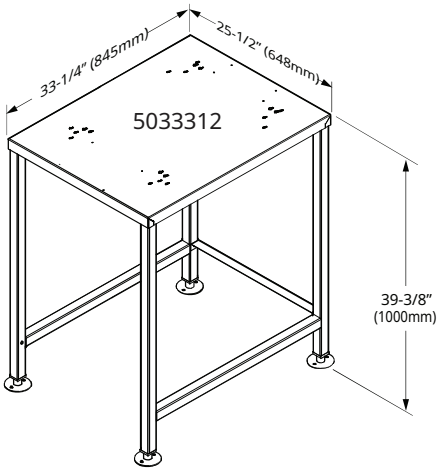
Dimensions shown are with adjustable feet at minimum height.

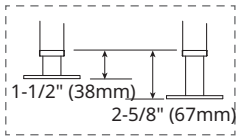
Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN

CTX4-10 on stand 5033312 over VMC-H3 or VMC-H3H







Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H

CONTACT US

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VMC-SPC-0005 - 6/25 Printed in U.S.A.

Due to ongoing product improvement, specifications are subject to change without notice.