

Vector® F Series Gas Multi-Cook Oven



Providing unmatched cooking results and value to the kitchen, Vector F Series models are specifically designed for high-volume cooking.

Featuring three or 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.

Cook by time or optional temperature probes in single or combined chambers.

Reallocate skilled labor by eliminating extra steps in food production and the need to watch and rotate pans.

Replace or relieve multiple pieces of equipment in the kitchen.

Maximize space and reduce installation and operating costs with waterless design – no plumbing, drains, filtration or associated maintenance.

Stack with multiple pieces of equipment, including Combitherm® ovens, to minimize equipment footprint and optimize kitchen layout.

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

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



CAPACITY

VMC-F3G: 3 shelf, 3 full-size sheet pans (18" x 26" x 1"),
6 full-size hotel pans (20-3/4" x 12-3/4" x 4") or
6 half-size sheet pans (18" x 13" x 1")

VMC-F4G: 4 shelf, 4 full-size sheet pans (18" x 26" x 1"),
8 full-size hotel pans (20-3/4" x 12-3/4" x 4") or
8 half-size sheet pans (18" x 13" x 1")



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.
- Exhaust ventilation is required.
- Oven not intended for built-in installation.



VMC-F3G
Shown with Simple control



VMC-F4G
Shown with Deluxe control

Configurations (select one)

Models

- VMC-F3G VMC-F4G

Control

- Deluxe Simple
 Ethernet option (5030518)

Electrical

VMC-F3G, VMC-F4G

- 120V, 1PH, 60Hz 208–240V, 1PH, 60Hz

Accessories (select all that apply)

Probes

See accessories brochure for additional probe options

- Removable, single-point, quick-release, temperature probe (PR-35770)

Casters and legs

- 3" [76mm] casters, set of four [4] (5033325)
 Mobile base 3" [76mm] casters (5030905)

Cookware

See accessories brochure for all available accessories

- Wire rack (SH-39201)
 Jet plate assembly (5029754R)

Cleaning

- Alto-Shaam non-caustic oven cleaner, one (1) 32 oz. bottle (CE-46828)
 Alto-Shaam non-caustic oven cleaner, case of six (6) bottles (CE-46829)



TEMPERATURE

Maximum temperature: 525°F (274°C)



NOISE

Noise emissions

Without hood system, a maximum 72 dBA was measured at 3.3 ft (1 m) from unit; 3.3 ft (1 m) from floor

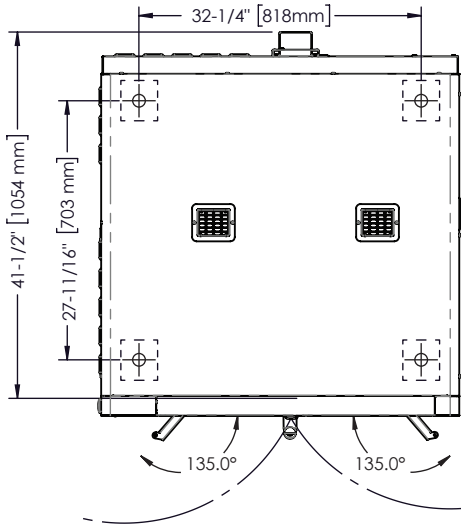


ANSI/NSF 4



ANSI Z39.1 to CSA 1.8b
2011 FOOD SERVICE EQUIP.

Vector® F Series Gas Multi-Cook Oven



Model Exterior (H x W x D)
 VMC-F3G 34-9/16" x 41" x 46-1/8" [878 mm x 1041 mm x 1172 mm]
 VMC-F4G 41-9/16" x 41" x 46-1/8" [1056 mm x 1041 mm x 1172 mm]

Interior (H x W x D)
 VMC-F3G 21-3/8" x 26-1/4" x 20-5/8" [542 mm x 667 mm x 525 mm]
 VMC-F4G 28-3/8" x 26-1/4" x 20-5/8" [720 mm x 667 mm x 525 mm]

Chamber Height: 4-5/16" [109 mm]
Combined Chamber Height: 11-1/4" [287 mm]



CLEARANCE
 Left: 2" [51mm]
 Right: 2" [51mm]
 Back: 4" [51mm]

Ship Dimensions (L x W x H)*

VMC-F3G 56" x 45" x 45" [1422 mm x 1143 mm x 1143 mm]
 VMC-F4G 56" x 45" x 51" [1422 mm x 1143 mm x 1295 mm]

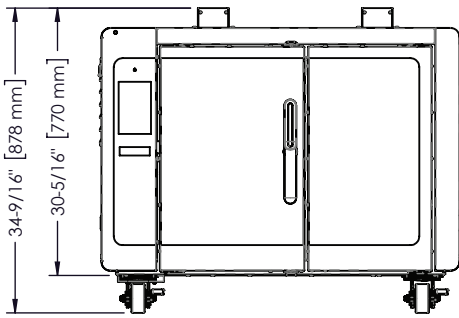
Ship Weight*

VMC-F3G 677 lb [307 kg]
 VMC-F4G 816 lb [370 kg]

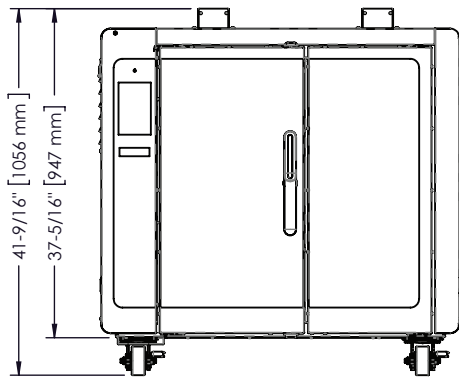
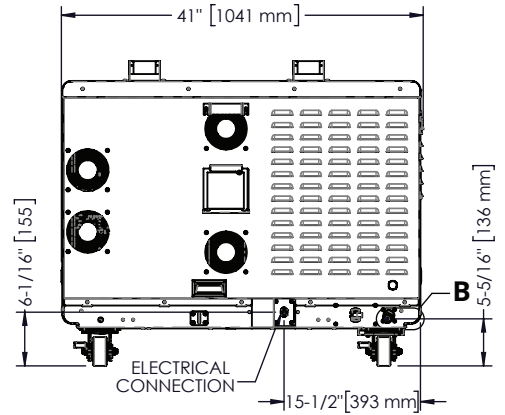
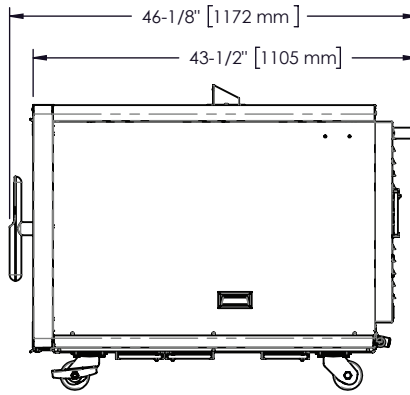
Net Weight

VMC-F3G 556 lb [252 kg]
 VMC-F4G 681 lb [309 kg]

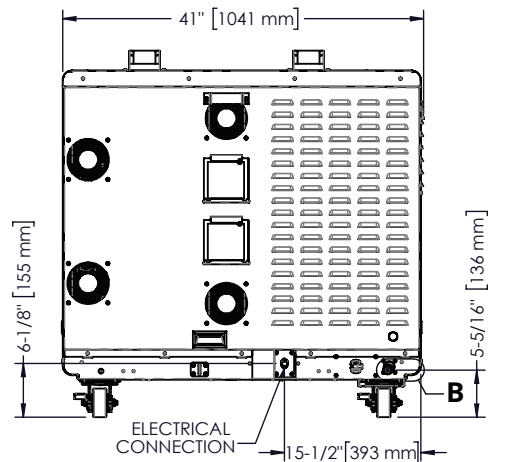
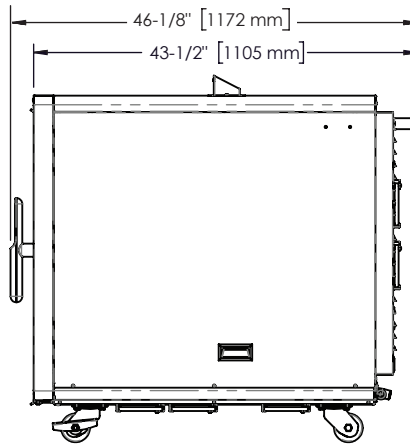
*Domestic ground shipping information. Contact factory for export weight and dimensions.



VMC-F3G



VMC-F4G



ELECTRIC

	V	Ph	Hz	kW	A	AWG	IEC	Breaker	Plug configuration
VMC-F3G	120	1	60	1.5	12.7	12	---	20A	No plug; hard wire only
	208-240	1	50/60	1.7	8.3	14	---	20A	No plug; hard wire only
VMC-F4G	120	1	60	2.0	16.5	12	---	20A	No plug; hard wire only
	208-240	1	50/60	1.4	10.6	12	---	20A	No plug; hard wire only



GAS

Gas Connections and Pressures:

3/4 NPT Gas connections must meet all applicable federal, state and local codes.

Nat gas: 14" w.c. max. static* / 5.0" w.c. min. dynamic

Propane: 14" w.c. max. static* / 9.0" w.c. min. dynamic

* Minimum static pressure must maintain dynamic fuel pressures with all burners firing at maximum BTU/hr fuel consumption

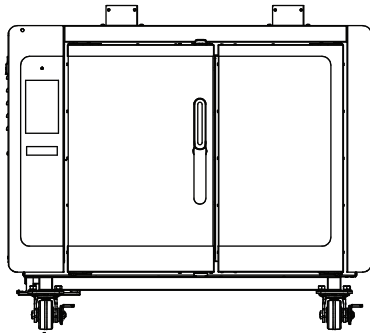
VMC-F3G Nat. gas 72,000 BTU/hr; Propane 72,000 BTU/hr

VMC-F4G Nat. gas 96,000 BTU/hr; Propane 96,000 BTU/hr

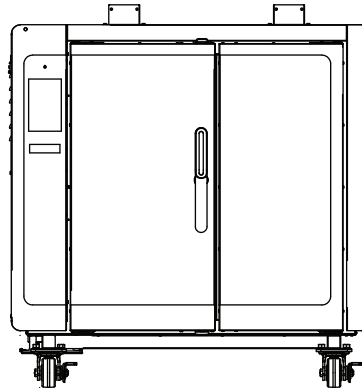
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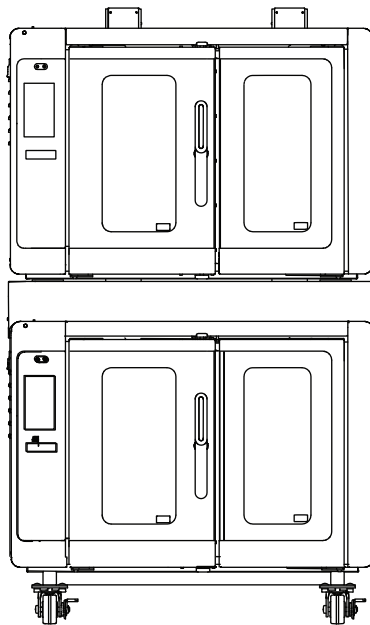
Stacking



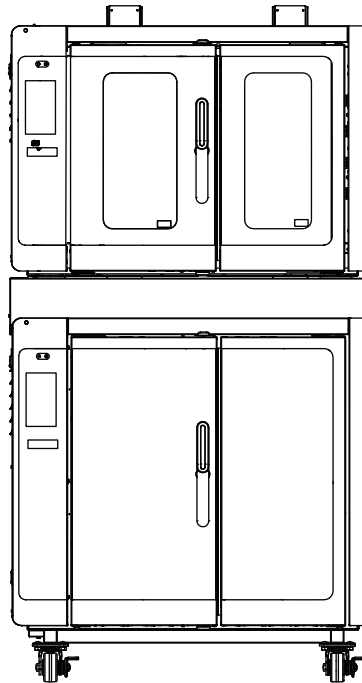
VMC-F3G
5030905
H: 36-9/16" (928mm)
W: 41" (1042mm)
D: 42-1/2" (1078mm)



VMC-F4G
5030905
H: 43-9/16" (1106mm)
W: 41" (1042mm)
D: 42-1/2" (1078mm)



VMC-F3G/VMC-F3G
5032556
5030905
H: 68-15/16" (1751mm)
W: 41" (1042mm)
D: 42-1/2" (1078mm)

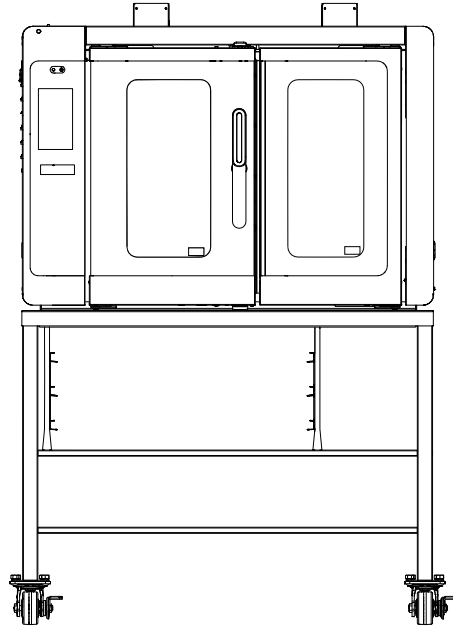


VMC-F3G/VMC-F4G
5032556
5030905
H: 75-15/16" (1929mm)
W: 41" (1042mm)
D: 42-1/2" (1078mm)

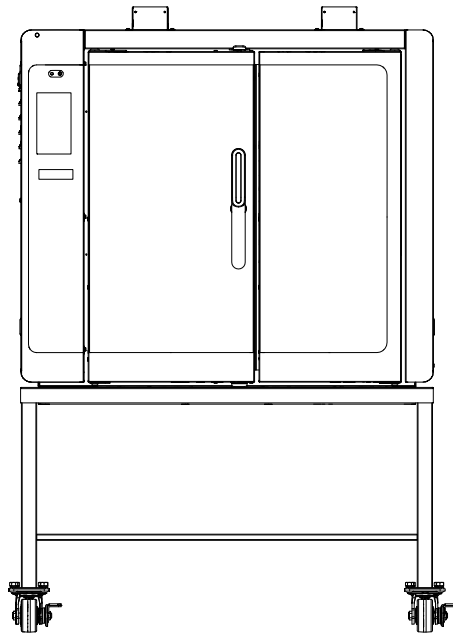


Stands

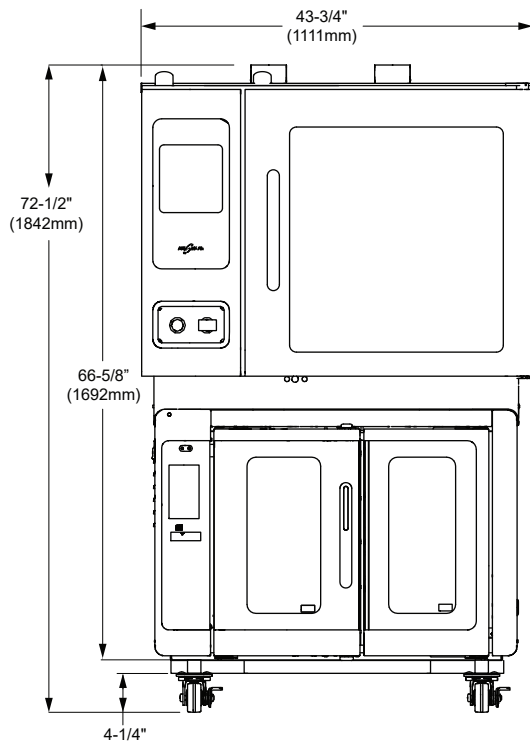
ALTO-SHAAM.



VMC-F3G
5025511
H: 61-5/16" (1557mm)
W: 44-1/8" (1121mm)
D: 44-5/16" (1126mm)

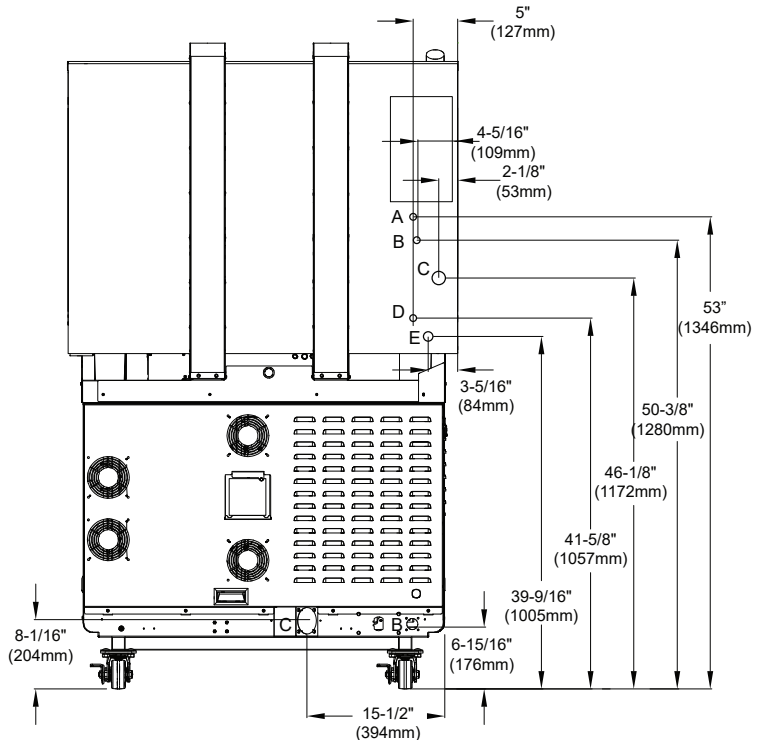


VMC-F4G
5025510
H: 61-5/16" (1557mm)
W: 44-1/8" (1121mm)
D: 46-1/8" (1176mm)

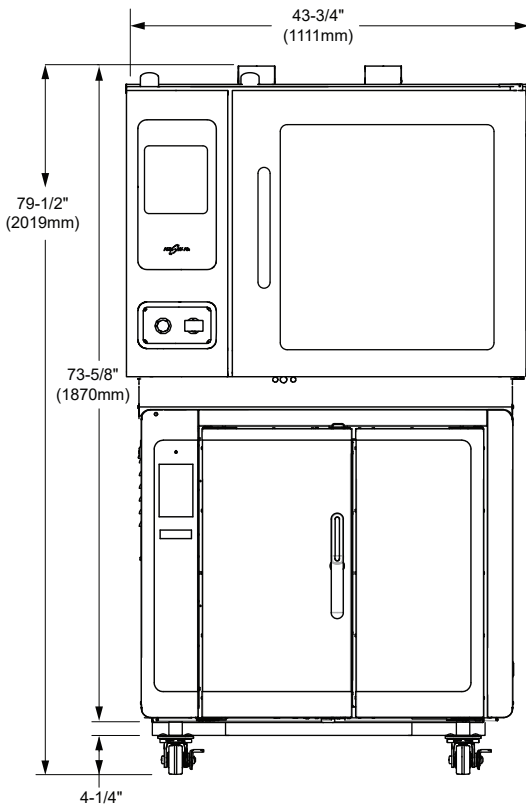


With 5032550 stacking kit

CTP7-20 over VMC-F3G

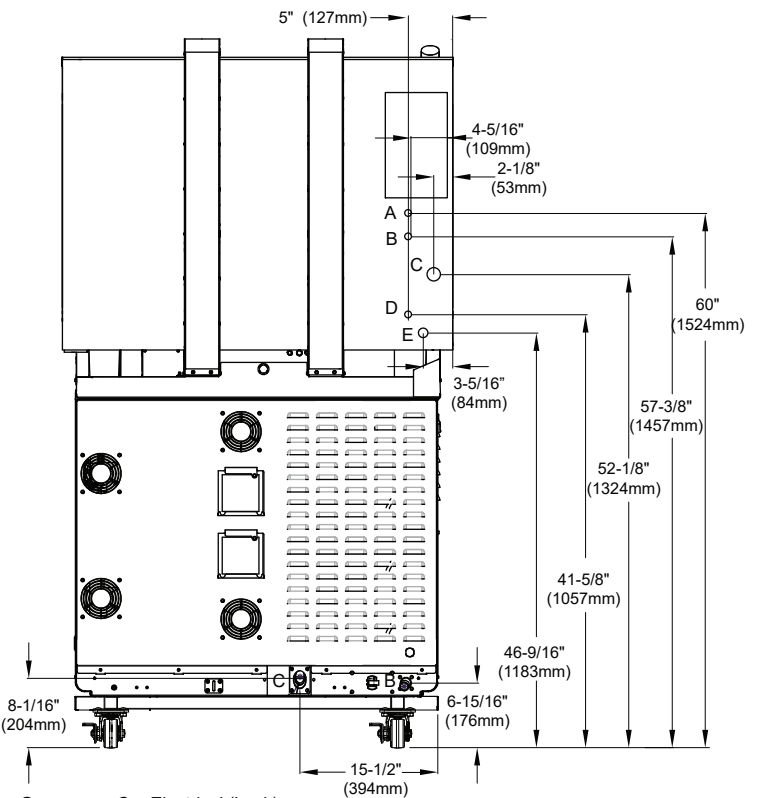


- A = Treated water
- B = Gas
- C = Electrical (back)
- D = Untreated water
- E = Water drain

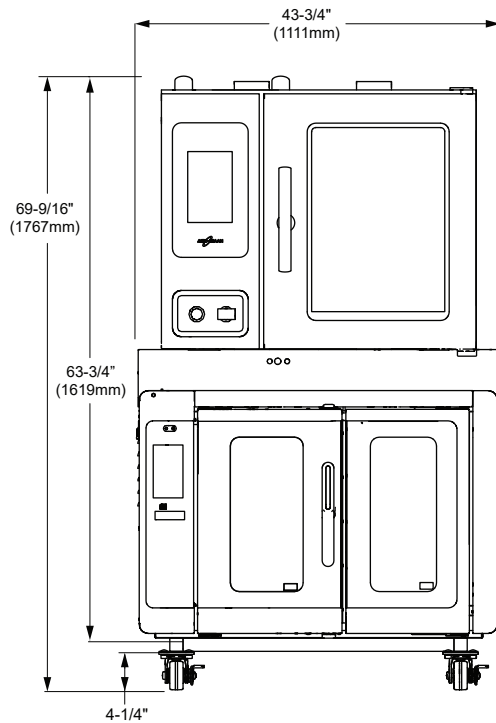


With 5032550 stacking kit

CTP7-20 over VMC-F4G

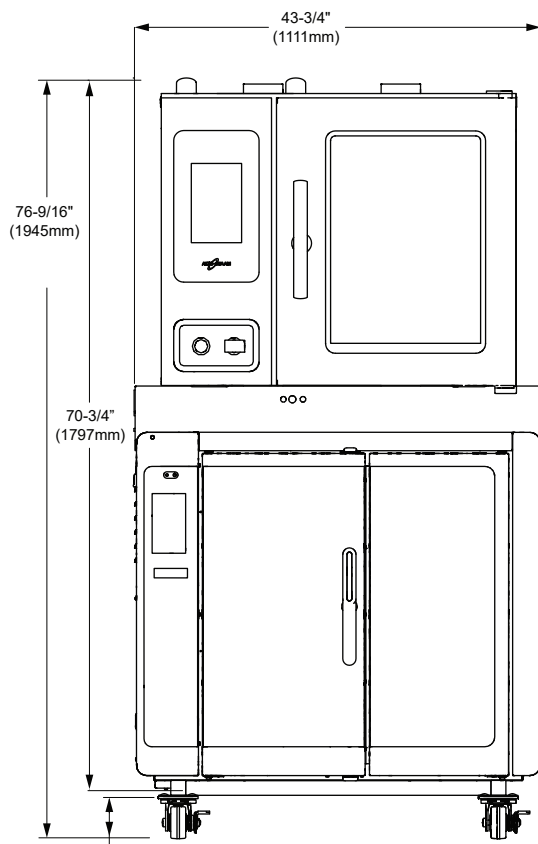
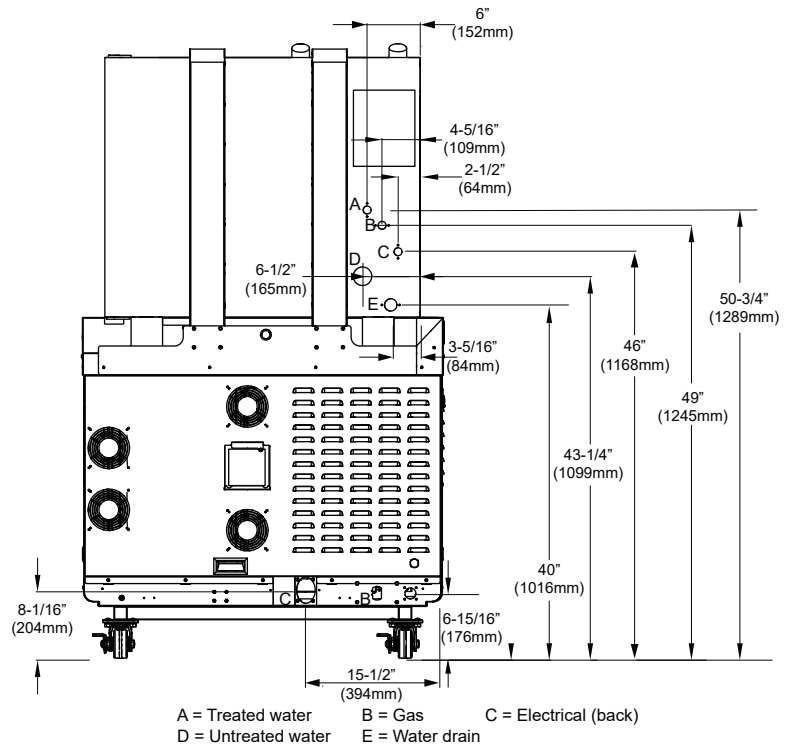


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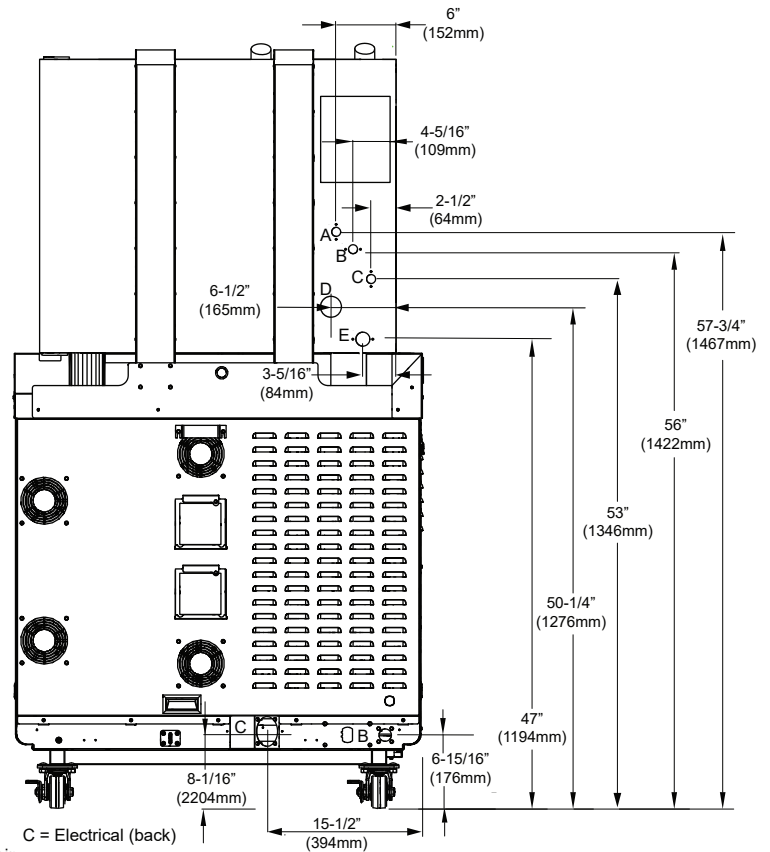
With 5032634 stacking kit

CTP6-10 over VMC-F3G



With 5032634 stacking kit

CTP6-10 over VMC-F4G



CONTACT US

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