Vector® H Series Multi-Cook Oven
UL-Listed

ALTO-SHAAM®

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.

Custom colors available for enhanced branding and a front-of-house experience for customers.

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)

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 and legs
- ☐ 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
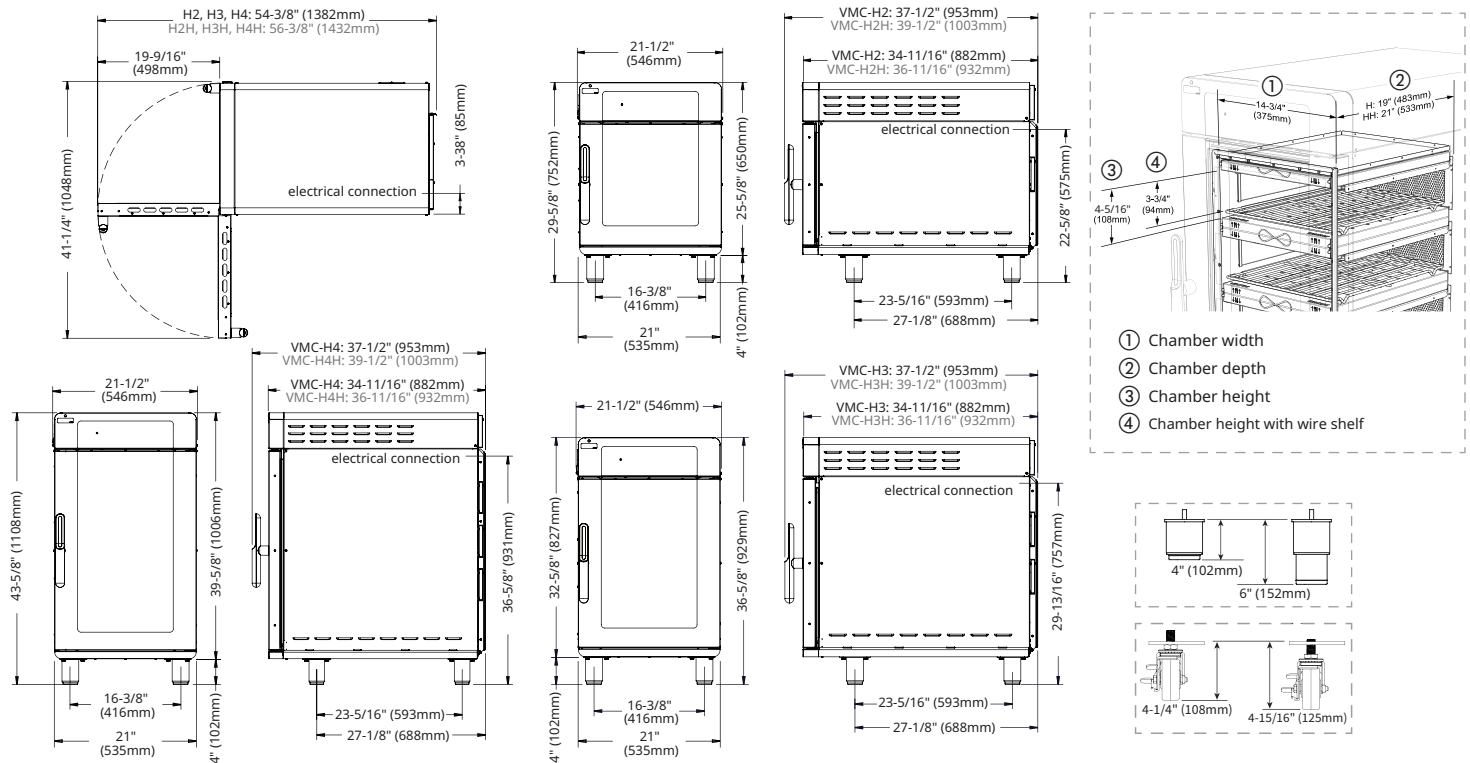- ☐ Internal chamber filters—order one (1) kit per chamber [5027119]

COA #5879

Vector® H Series Multi-Cook Oven
Specification

ALTO-SHAAM®

Dimensions

H2, H3, H4: 54-3/8" (1382mm)
H2H, H3H, H4H: 56-3/8" (1432mm)

19-9/16" (498mm)

41-1/4" (1048mm)

3-38" (85mm)

electrical connection

21-1/2" (546mm)

29-5/8" (752mm)

25-5/8" (650mm)

16-3/8" (416mm)

4" (102mm)

21" (535mm)

VMC-H2: 37-1/2" (953mm)
VMC-H2H: 39-1/2" (1003mm)

VMC-H2: 34-11/16" (882mm)
VMC-H2H: 36-11/16" (932mm)

electrical connection

22-5/8" (575mm)

23-5/16" (593mm)

27-1/8" (688mm)

14-3/4" (375mm)

H: 19" (483mm)
HH: 21" (533mm)

4-5/16" (108mm)

3-3/4" (94mm)

① Chamber width
② Chamber depth
③ Chamber height
④ Chamber height with wire shelf

21-1/2" (546mm)

43-5/8" (1108mm)

39-5/8" (1006mm)

VMC-H4: 37-1/2" (953mm)
VMC-H4H: 39-1/2" (1003mm)

VMC-H4: 34-11/16" (882mm)
VMC-H4H: 36-11/16" (932mm)

electrical connection

36-5/8" (931mm)

16-3/8" (416mm)

4" (102mm)

21" (535mm)

23-5/16" (593mm)

27-1/8" (688mm)

21-1/2" (546mm)

32-5/8" (827mm)

36-5/8" (929mm)

16-3/8" (416mm)

4" (102mm)

21" (535mm)

VMC-H3: 37-1/2" (953mm)
VMC-H3H: 39-1/2" (1003mm)

VMC-H3: 34-11/16" (882mm)
VMC-H3H: 36-11/16" (932mm)

electrical connection

29-13/16" (757mm)

23-5/16" (593mm)

27-1/8" (688mm)

4" (102mm)

6" (152mm)

4-1/4" (108mm)

4-15/16" (125mm)

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]	209 lb [95 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]	213 lb [97 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]	272 lb [123 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]	278 lb [126 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]	348 lb [158 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: 284 lb [129 kg]	H2H: 330 lb [150 kg]
VMC-H3/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]	H3: 349 lb [158 kg]	H3H: 368 lb [167 kg]
VMC-H4/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]	H4: 433 lb [196 kg]	H4H: 437 lb [198 kg]

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

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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	cULus LISTED; UL EPH; ANSI/NSF 4
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	
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	
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	
VMC-H3/VMC-H3H										
208–240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	cULus LISTED; UL EPH; ANSI/NSF 4
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	
208–240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P	cULus LISTED; UL EPH; ANSI/NSF 4
	240	3	60	10	—	25	30	10.3	NEMA 15-30P	
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	
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	
VMC-H4/VMC-H4H										
208–240V	208	3	60	6	—	32	40	10.6	NEMA 15-50P	cULus LISTED; UL EPH; ANSI/NSF 4
	240	3	60	6	—	36	40	13.9	NEMA 15-50P	
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	

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

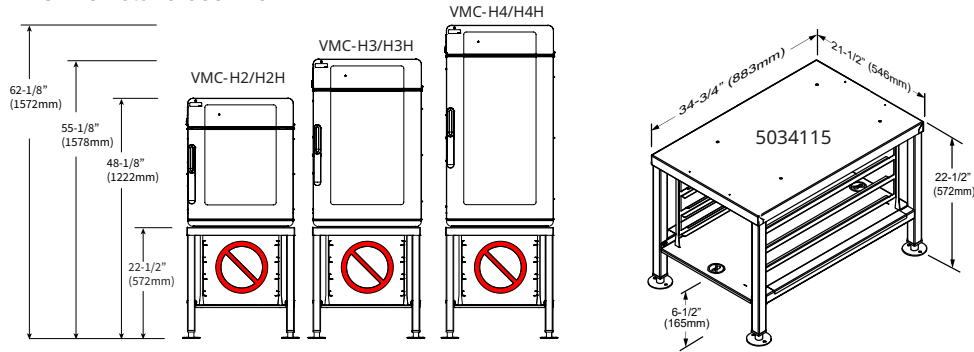* For use on individual branch circuit only.

* *No cord, no plug, in Canada.
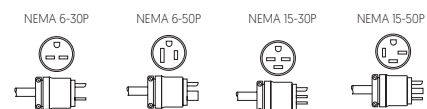
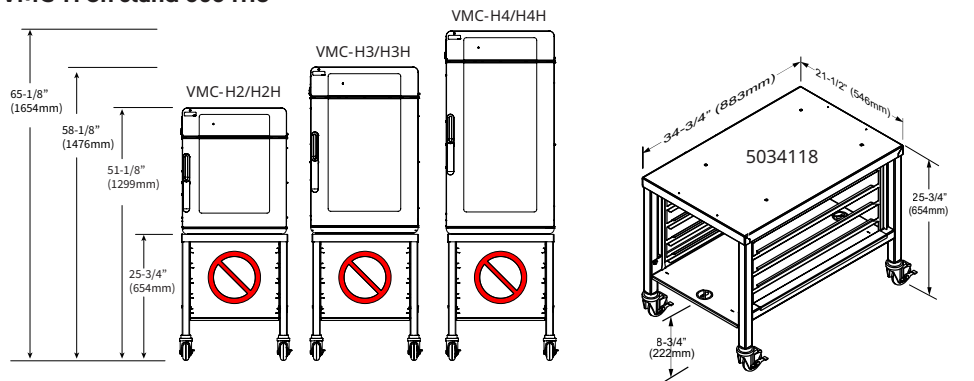NEMA 6-30P   NEMA 6-50P   NEMA 15-30P   NEMA 15-50P

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Stacked Configurations and Stands

VMC-H on stand 5034115

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

62-1/8" (1572mm)
55-1/8" (1578mm)
48-1/8" (1222mm)
22-1/2" (572mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034115
22-1/2" (572mm)
6-1/2" (165mm)

1-1/2" (38mm)
2-5/8" (67mm)

Dimensions shown are with adjustable feet at minimum height.

VMC-H on stand 5034118

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

65-1/8" (1654mm)
58-1/8" (1476mm)
51-1/8" (1299mm)
25-3/4" (654mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034118
25-3/4" (654mm)
8-3/4" (222mm)

5-1/8" (130mm)
5-1/4" (133mm)

Dimensions shown are with casters at minimum height.

VMC-H on stand 5034294

VMC-H4/H4H
VMC-H3/H3H
VMC-H2/H2H

72" (1829mm)
65" (1651mm)
58" (1473mm)
32-3/8" (822mm)

34-3/4" (883mm)
21-1/2" (546mm)
5034294
32-3/8" (822mm)
6-1/2" (165mm)
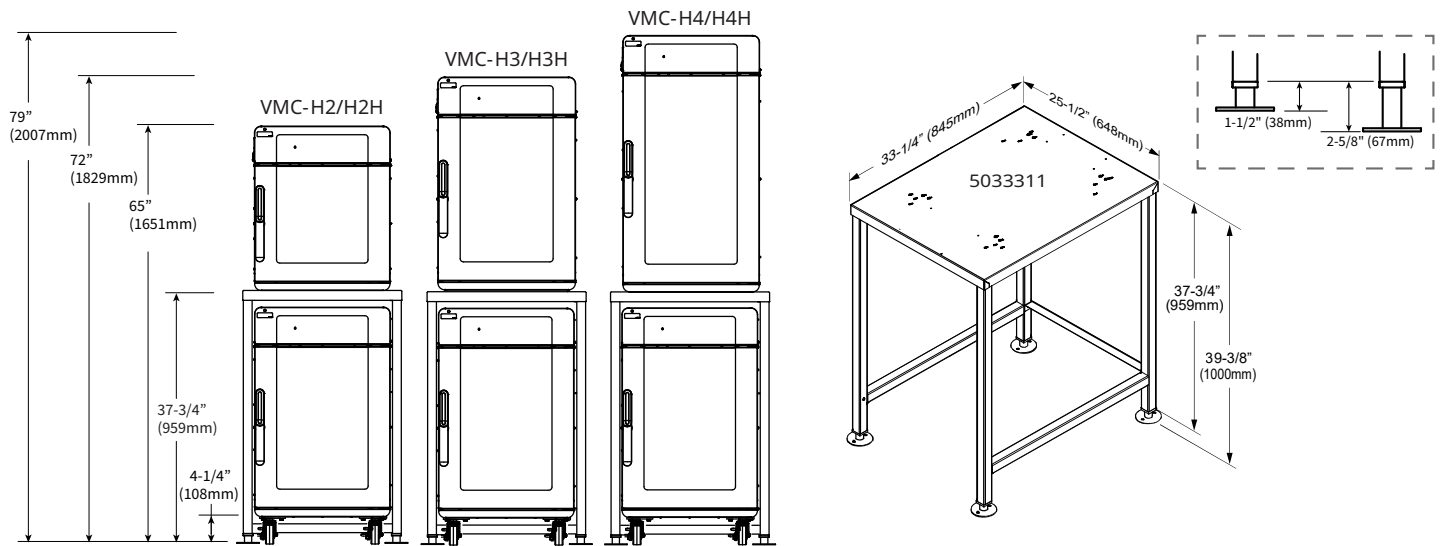
1-1/2" (38mm)
2-5/8" (67mm)
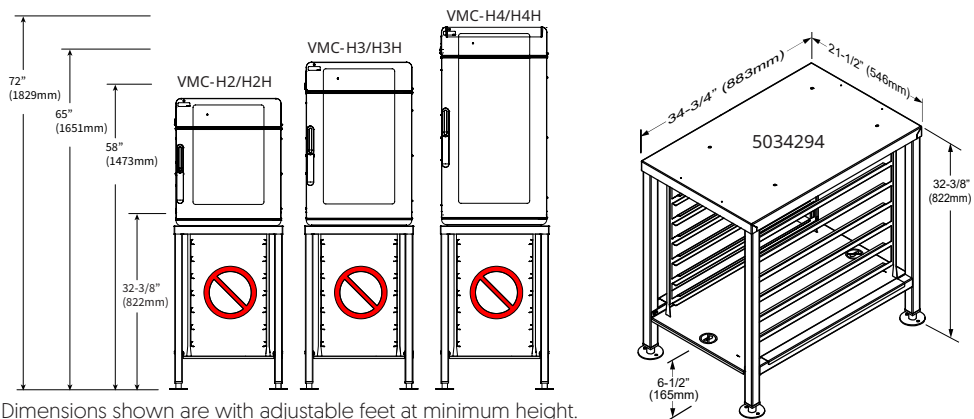
Dimensions shown are with adjustable feet at minimum height.

Vector® H Series Multi-Cook Oven

ALTO-SHAAM®

Stacked Configurations and Stands

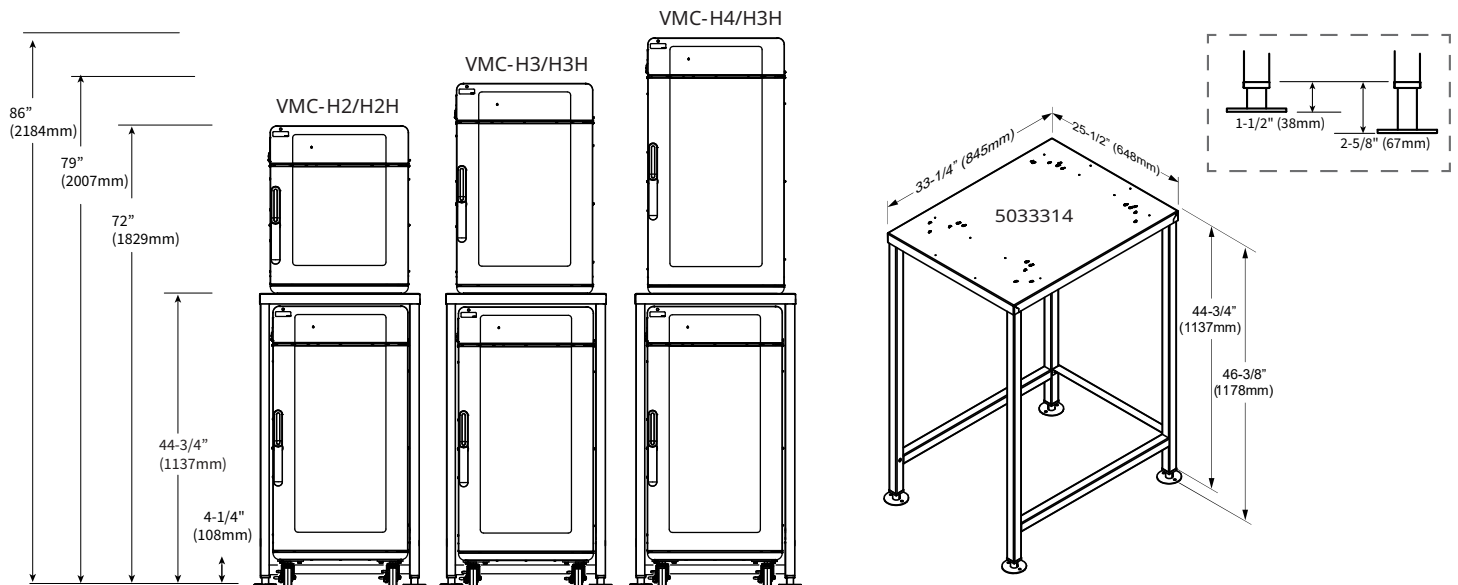**VMC-H on stand 5033311 over
VMC-H3 or VMC-H3H with casters**

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

79"
(2007mm)

72"
(1829mm)

65"
(1651mm)

37-3/4"
(959mm)

4-1/4"
(108mm)

33-1/4" (845mm)

25-1/2" (648mm)

5033311

1-1/2" (38mm)

2-5/8" (67mm)

37-3/4"
(959mm)

39-3/8"
(1000mm)

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**

VMC-H4/H3H

VMC-H3/H3H

VMC-H2/H2H

86"
(2184mm)

79"
(2007mm)

72"
(1829mm)

44-3/4"
(1137mm)

4-1/4"
(108mm)

33-1/4" (845mm)

25-1/2" (648mm)

5033314

1-1/2" (38mm)

2-5/8" (67mm)

44-3/4"
(1137mm)

46-3/8"
(1178mm)

Dimensions shown are with adjustable feet at minimum height.
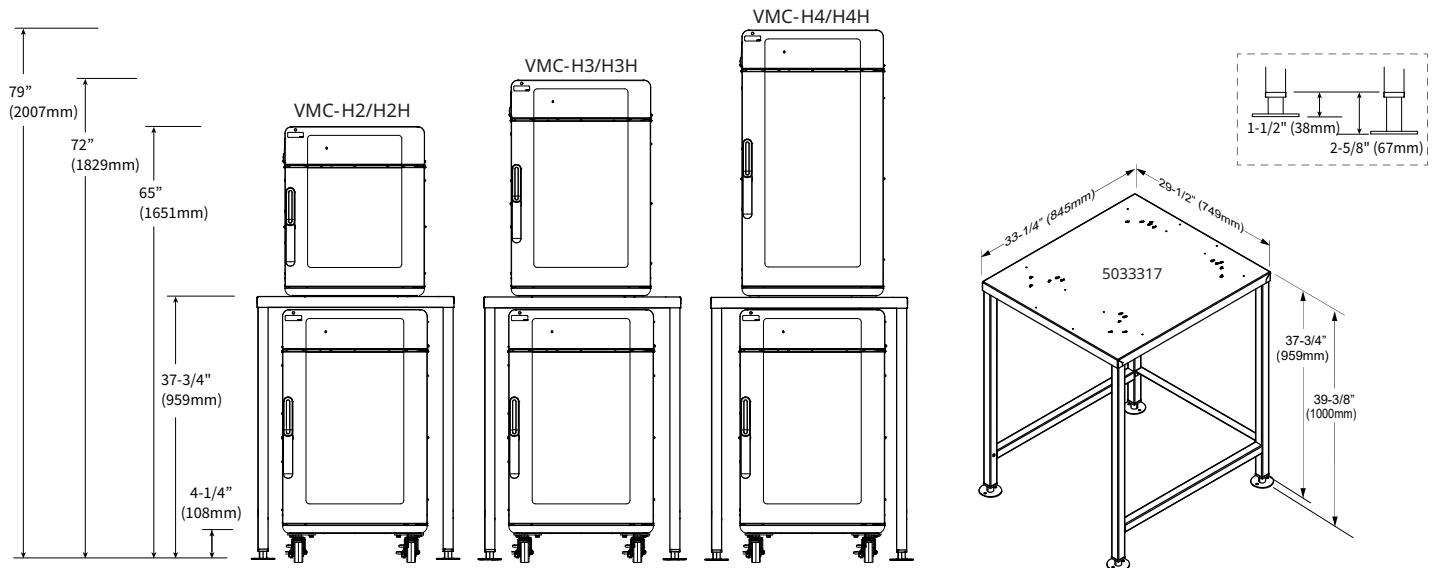
Other Bottom Unit Options

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

Vector® H Series Multi-Cook Oven

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Alternative Stacked Configurations and Stands
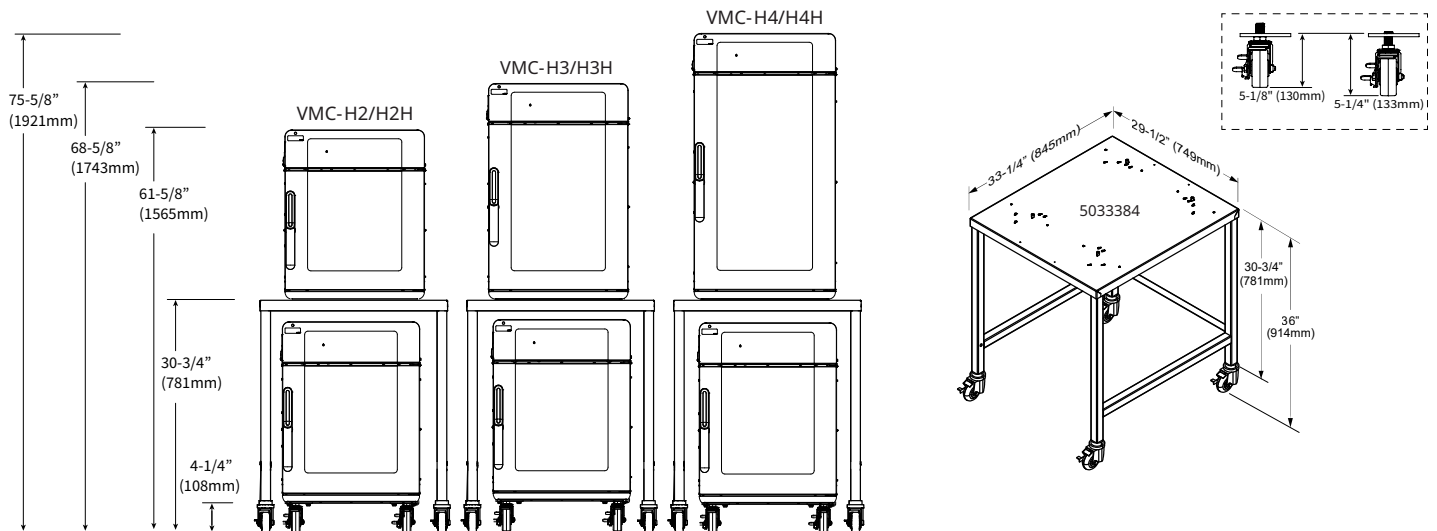
VMC-H on stand 5033317 over VMC-H3 or VMC-H3H

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

79" (2007mm)

72" (1829mm)

65" (1651mm)

37-3/4" (959mm)

4-1/4" (108mm)

1-1/2" (38mm)   2-5/8" (67mm)

33-1/4" (845mm)   29-1/2" (749mm)

5033317

37-3/4" (959mm)

39-3/8" (1000mm)

Dimensions shown are with adjustable feet at minimum height.
*Smoker models must be under a hood.

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

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

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

75-5/8" (1921mm)

68-5/8" (1743mm)

61-5/8" (1565mm)

30-3/4" (781mm)

4-1/4" (108mm)

5-1/8" (130mm)   5-1/4" (133mm)

33-1/4" (845mm)   29-1/2" (749mm)

5033384

30-3/4" (781mm)

36" (914mm)

Dimensions shown are with casters at minimum height.
*Smoker models must be under a hood.

Other Bottom Unit Options

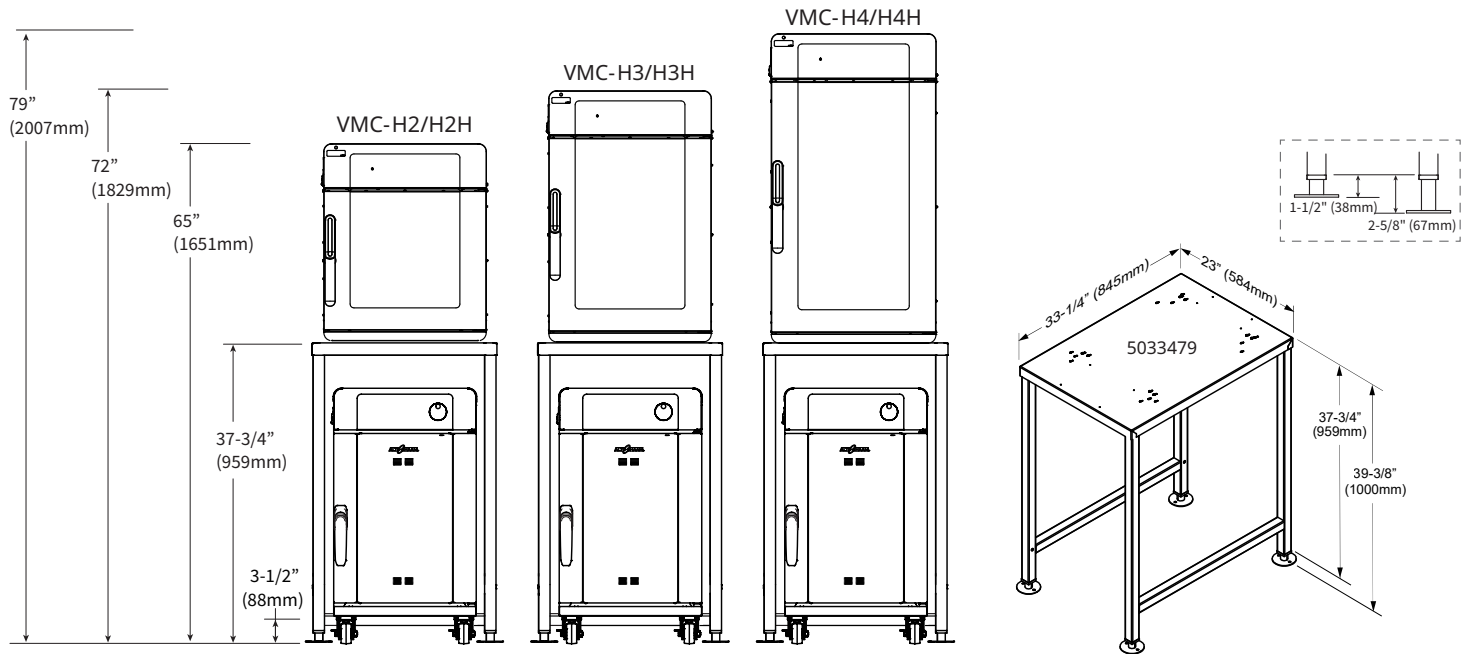300-TH, 500-S*, 500-TH, 750-TH, 750-S*, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

*exluding ovens with 5" [127mm] casters

Vector® H Series Multi-Cook Oven

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Alternative Stacked Configurations and Stands

VMC-H on stand 5033479 over 500-TH

79" (2007mm)

72" (1829mm)

65" (1651mm)

37-3/4" (959mm)

3-1/2" (88mm)

VMC-H2/H2H

VMC-H3/H3H

VMC-H4/H4H

1-1/2" (38mm)   2-5/8" (67mm)

33-1/4" (845mm)   23" (584mm)

5033479

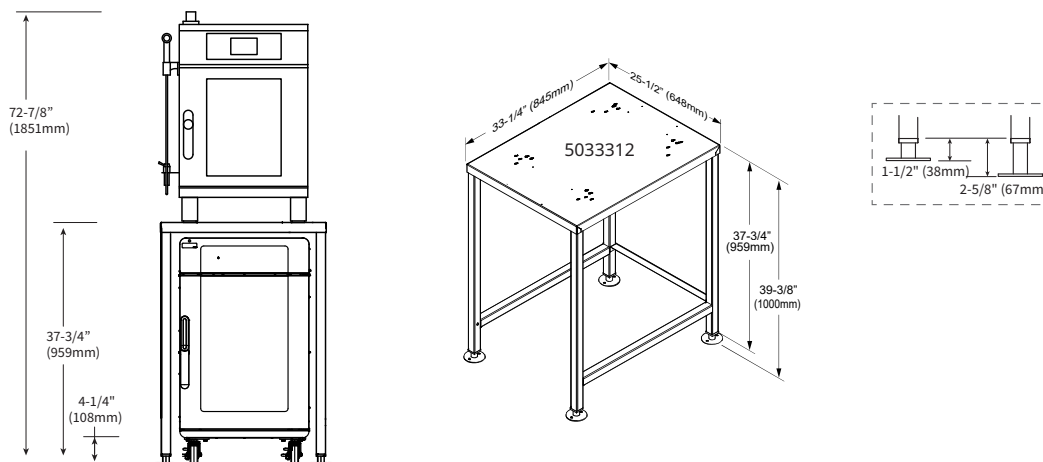37-3/4" (959mm)

39-3/8" (1000mm)

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

72-7/8" (1851mm)

37-3/4" (959mm)

4-1/4" (108mm)

33-1/4" (845mm)   25-1/2" (648mm)

5033312

37-3/4" (959mm)

39-3/8" (1000mm)

1-1/2" (38mm)   2-5/8" (67mm)

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