Vector® H Series Multi-Cook Oven
CE Certified

ALTO-SHAAM®

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

VMC-H4H   VMC-H3H   VMC-H2H

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

Configurations (select one)

Models

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-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 available 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

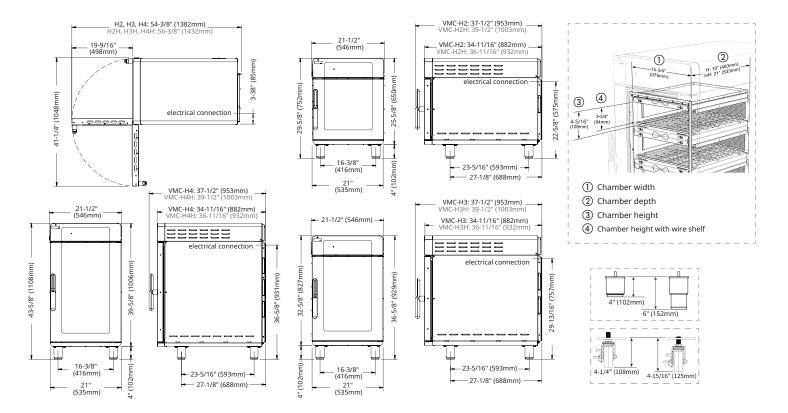☐ Internal chamber filters—order one (1) kit per chamber (5027119)

CAPACITY

2 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

3 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

4 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

CE EAC IP X4 TÜV NORD CERT GmbH Type Tested

Vector® H Series Multi-Cook Oven

Specification

ALTO-SHAAM

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

19-9/16" (498mm)

3-38" (85mm)

41-1/4" (1048mm)

electrical connection

21-1/2" (546mm)

29-5/8" (752mm)

25-5/8" (650mm)

16-3/8" (416mm)

21" (535mm)

4" (102mm)

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)

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

43-5/8" (1108mm)

39-5/8" (1006mm)

36-5/8" (931mm)

16-3/8" (416mm)

21" (535mm)

4" (102mm)

23-5/16" (593mm)

27-1/8" (688mm)

21-1/2" (546mm)

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

32-5/8" (827mm)

36-5/8" (929mm)

29-13/16" (757mm)

16-3/8" (416mm)

21" (535mm)

4" (102mm)

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-H2H	752mm x 546mm x 1003mm	366mm x 373mm x 546mm	97 kg
VMC-H3H	929mm x 546mm x 1003mm	544mm x 373mm x 546mm	126 kg
VMC-H4H	1108mm x 546mm x 1003mm	721mm x 373mm x 546mm	158 kg

Model	Ship Dimensions (L x W x H)*	Ship Weight*
VMC-H2H	1422mm x 1143mm x 1295mm	161 kg
VMC-H3H	1422mm x 1143mm x 1295mm	202 kg
VMC-H4H	422mm x 1143mm x 1651mm	228 kg

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

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.

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Heat of rejection

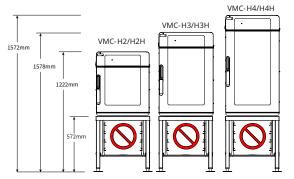| VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56

HEAT

Maximum temperature: 274°C

TEMPERATURE

ELECTRIC

VMC-H2H	V	Ph	Hz	IEC	A	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	CE EAC IP X4
380–415V	380	3	50/60	1.5	8	16	5.4	No cord, no plug	
	415	3	50/60	1.5	9	16	6.4	No cord, no plug	CE EAC IP X4
VMC-H3H									
220–240V	220	1	50/60	10	37	63	8.1	No cord, no plug	
	240	1	50/60	10	41	63	9.6	No cord, no plug	CE EAC IP X4
380–415V	380	3	50/60	1.5	13	16	8.1	No cord, no plug	
	415	3	50/60	1.5	14	16	9.6	No cord, no plug	CE EAC IP X4
VMC-H4H									
380–415V	380	3	50/60	4	17	32	10.8	No cord, no plug	
	415	3	50/60	4	18	32	12.7	No cord, no plug	CE EAC IP X4

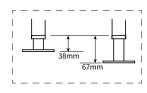# Vector® H Series Multi-Cook Oven

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Stacked Configurations and Stands
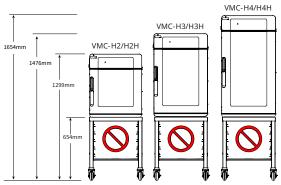
VMC-H on stand 5034115

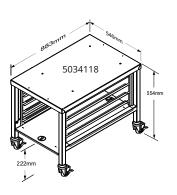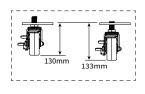Dimensions shown are with adjustable feet at minimum height.
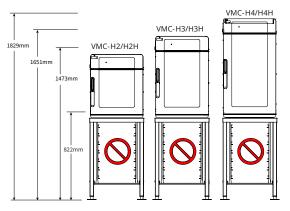
VMC-H on stand 5034118
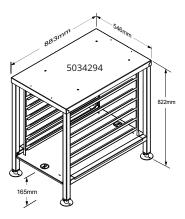

Dimensions shown are with casters at minimum height.

VMC-H on stand 5034294

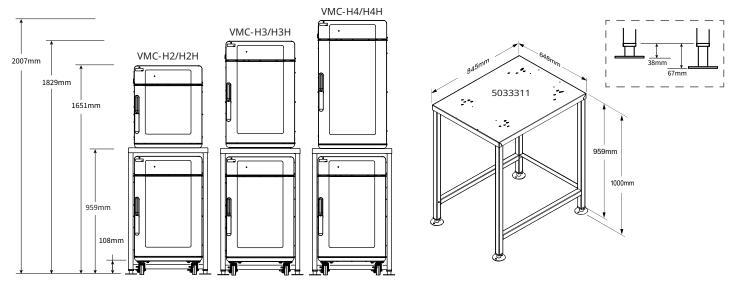Dimensions shown are with adjustable feet at minimum height.

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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

2007mm
1829mm
1651mm
959mm
108mm

845mm
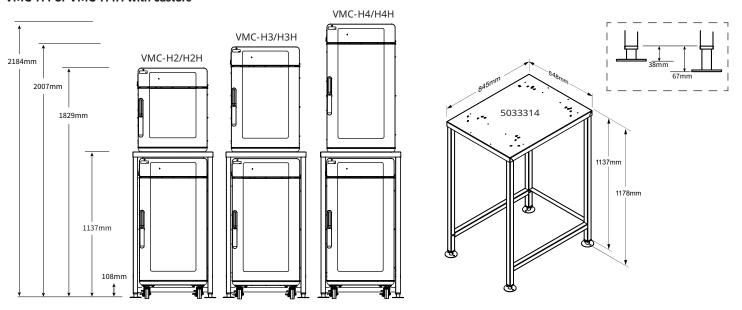648mm
38mm
67mm

5033311

959mm
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/H4H

VMC-H3/H3H

VMC-H2/H2H

2184mm
2007mm
1829mm
1137mm
108mm

845mm
648mm
38mm
67mm

5033314

1137mm
1178mm
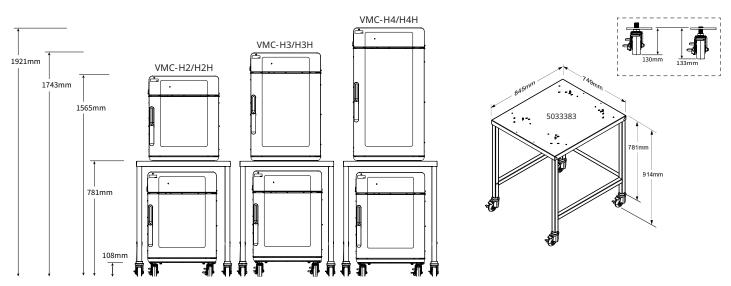
Dimensions shown are with adjustable feet minimum height.

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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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

2007mm
1829mm
1651mm
959mm
108mm

38mm
67mm

845mm
749mm
5033317
959mm
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

1921mm
1743mm
1565mm
781mm
108mm

130mm
133mm

845mm
749mm
5033383
781mm
914mm

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

Other Bottom Unit Options

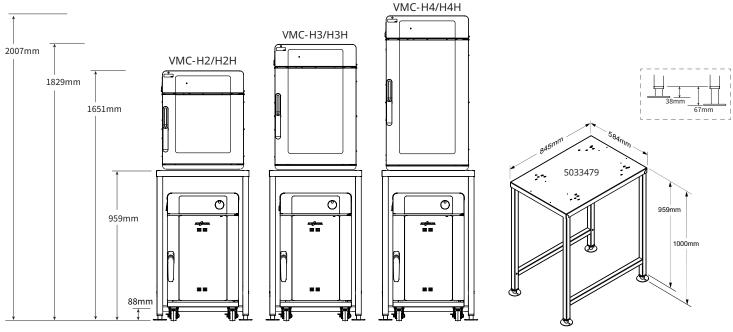300-TH, 500-S*, 500-TH, 750-TH, 750-S*, 500-1D, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

*exluding ovens with 5" [127mm] casters

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Alternative Stacked Configurations and Stands

VMC-H on stand 5027834 over 500-TH

VMC-H4/H4H

VMC-H3/H3H

VMC-H2/H2H

2007mm
1829mm
1651mm
959mm
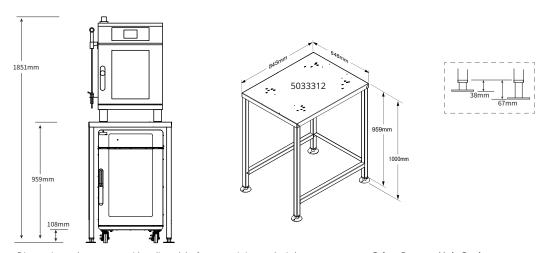88mm

38mm
67mm

845mm
584mm
5033479
959mm
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**

1851mm
959mm
108mm

845mm
648mm
5033312
959mm
1000mm

38mm
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