

VECTOR® MULTI-COOK OVENS | ALTO-SHAAM.



Willing to try **the untried.**

We pioneer solutions designed to give our customers the equipment and the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish.

Because we earn our reputation, helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



OUR STORY

1960s

Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.



1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**

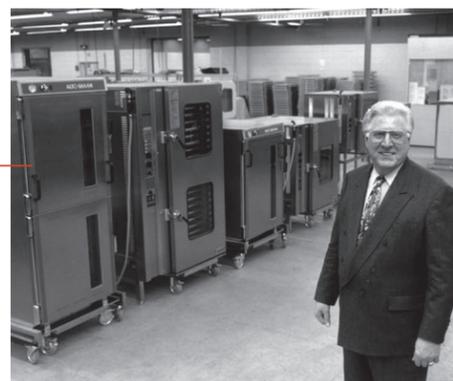


2010s

Recognizing the industry-changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



2020s

Alto-Shaam introduces ChefLinc™ cloud-based remote oven management system to provide operators with complete control over their equipment, menus and business to increase efficiency and consistency.



A revolution in cooking technology.

Tastes are changing rapidly. Today's consumers are more adventurous and have higher expectations than ever before. Which has led to an explosion of new culinary options.

Navigating this ever-changing landscape demands ovens that are versatile, precise and efficient. Unfortunately, existing technology fell short. Especially when it comes

to batch cooking. Uneven cooking. Labor-intensive operation. Long cook times. Complicated maintenance. The solution? Vector® Multi-Cook Ovens.

Vector is the only oven that allows simultaneous, high-quality preparation of a wide variety of food. Each chamber gives you individual control over temperature, fan speed and cook time. Different foods. In the same

oven. At the same time. With no flavor transfer. That means every food can be cooked at its ideal temperature.

Now, instead of adapting dishes to your oven, there's an oven that perfects your dishes. Traditional or convection ovens are slow, offer a single temperature and fan speed, and cook unevenly unless food is rotated.

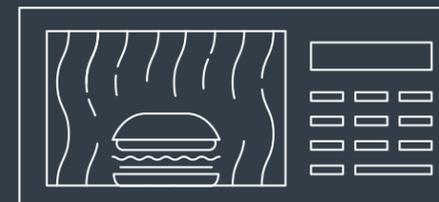
Limitations with existing solutions



Traditional or convection ovens are slow, offer a single temperature and fan speed, and cook unevenly unless food is rotated.



Impinged air ovens result in hot spots unless food is moved and offer limited capacity.



Microwave ovens produce poor food quality, which dramatically limits the ability to hold the food, and offer limited capacity.

Unmatched food volume and variety.

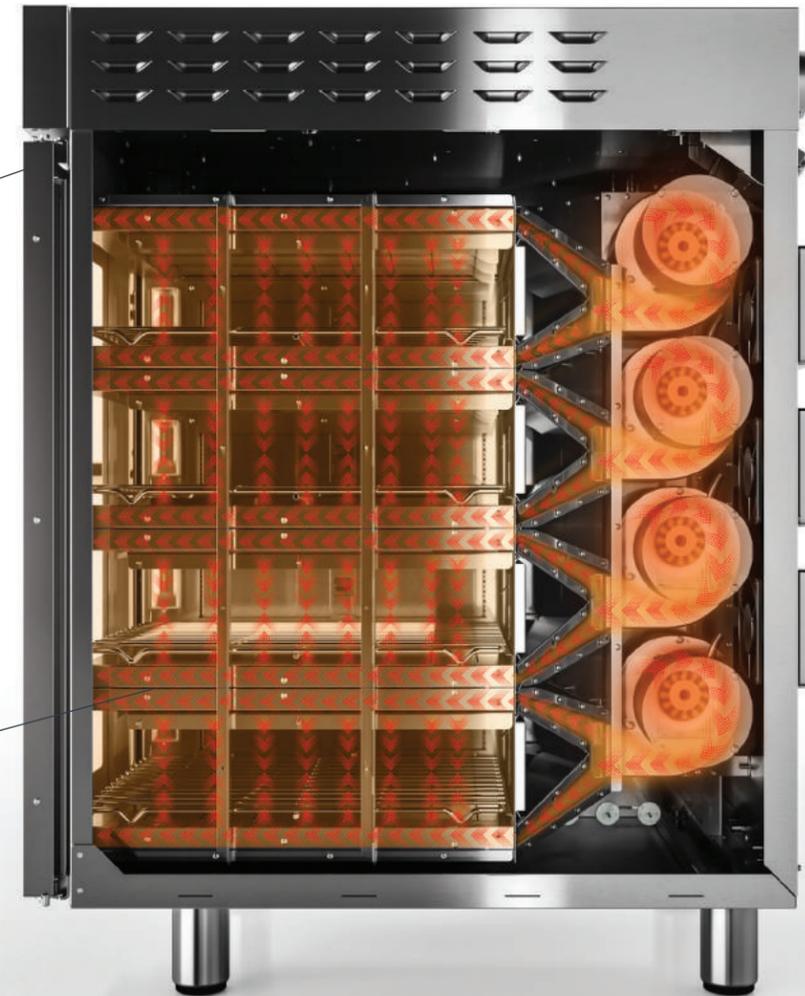
The secret to Vector® Multi-Cook Ovens lies in Structured Air Technology®. This innovation offers up to **four ovens in one** – each chamber with independent temperature, fan speed and cook time control. Cook up to four different food items simultaneously with no flavor transfer. Cook food the way it's meant to be cooked — to perfect your dishes.



What is Structured Air Technology®?

 Vertical curtains of air: Eliminate heat loss. Cooler door. No blast of hot air. Open the door as needed while cooking.

 Air is directed through upward and downward slots and holes in the jet plates for efficient, even heat distribution. No hot and cold spots.



 Each chamber has its own independent air path, heat source and fan.



Cook 2X faster than a traditional oven — with better food quality.



Cook twice as much food in the same amount of time as traditional ovens.

Innovation that **generates results.**

Unmatched Food Volume.

Vector cooks twice as much food in the same amount of time as traditional ovens.

Unmatched Variety.

Cook up to four different food items simultaneously – with zero flavor transfer. Control temperature, fan speed and cook time in each chamber.

Reduce Skilled Labor.

Eliminate steps in food production and the need for employees to watch and rotate pans.

Waterless Operation.

Reduce installation and operating costs. No plumbing, drains, filtration or associated maintenance.



Superior Consistency.

Deliver the same high-quality food every time. Structured Air Technology® provides superior cooking evenness and food quality. No food degradation. No hot and cold spots.

Advanced Control.

Designed intentionally simple, an intuitive, user-friendly interface features programmable recipes to ensure consistency with each cook.

Open the Door as Needed.

Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Quicker recovery times.



Vector® H Series Countertop

Ventless. Compact. Perfect for anywhere you're tight on space.



Versatility in a ventless footprint.

Vector® H Series ovens are ideal where space is at a premium and you need the flexibility to cook what you want when you want it. They feature a compact 21" [533mm] footprint and ventless

operation, eliminating the need for an exhaust hood. Our countertop models are the perfect solution anywhere you are tight on space.

- **Place anywhere. Ventless.** Compact. 21" [533mm] footprint with 2, 3 or 4 chambers.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology®** ensures superior cooking evenness and food quality.
- Simple, intuitive operation for **labor savings**.
- Cook up to **2X more food** than a traditional oven.
- **Replace or relieve multiple pieces of equipment.** These ovens do the job of microwave and speed ovens, grills, conveyor ovens, salamanders and more – with better food quality all in a small space.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, even heat distribution.
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.
- **Custom colors available** for enhanced branding and a front-of-house experience for customers.
- **Cheflinc™** features an easy-to-use dashboard to streamline processes and maximize profits. Seamlessly push recipes, limited-time offers and more. Empower your business with data-driven insights, oven monitoring, and service support.

Vector® F Series Freestanding

Increase productivity
with effortless operation.

Unmatched cooking results and value.

Vector F Series ovens are designed for flexible, high-volume food production. A stackable, waterless design

significantly reduces installation and operating costs, adding value to your kitchen.

- **Increased capacity** with 3 or 4 chambers. Full-size sheet pan or hotel pan capacity.
- Control temperature, fan speed and cook time in each individual oven chamber.
- **Structured Air Technology®** ensures superior cooking evenness and food quality.
- **Reduce training time** with simple, intuitive operation.
- Reallocate skilled labor and eliminate the need for cheffing pans.
- Cook up to **2X more food** than a traditional oven.
- Replace or relieve multiple pieces of equipment.
- Stack with multiple pieces of equipment to **minimize equipment footprint** and optimize kitchen layout.
- Cook food the way it's meant to be cooked – to perfect your dishes.
- Efficient, **even heat distribution**.
- Cook by time or optional probe in single or combined lower chambers.
- **Adapts to your needs.** Combine lower chambers to cook taller food items.
- **Open the door as needed.** Vertical curtains of air nearly eliminate heat loss. Cooler door. No blast of hot air.
- **Cheflinc™** features an easy-to-use dashboard to streamline processes and maximize profits. Seamlessly push recipes, limited-time offers and more. Empower your business with data-driven insights, oven monitoring, and service support.



Vector® Multi-Cook Ovens | H Series Countertop



cheflinc enabled

2 Chamber H-Series (Available in Deluxe or Simple Control)

MODEL NUMBER VMC-H2	CAPACITY DIMENSIONS 2 Half-Size Sheet Pans 18" x 13" x 1" 2 GN 2/3 Pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 29-5/8" x 21" x 37-1/2" (752 mm x 533 mm x 953 mm)	SHIPPING WEIGHT 355 lb (161 kg)	NET WEIGHT 295 lb (134 kg)
		VOLTAGES 208-240V, 1 Ph, 60 Hz 220-240V, 1 Ph, 50/60 Hz 380-415V, 3 Ph, 50/60 Hz		

MODEL NUMBER VMC-H2H	CAPACITY DIMENSIONS 2 Full-Size Hotel Pans 20-3/4" x 12-3/4" x 4" 2 GN 1/1 Pans (530 mm x 325 mm x 100 mm) 2 Half-Size Sheet Pans 18" x 13" x 1" 2 GN 2/3 pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 29-5/8" x 21" x 39-1/2" (752 mm x 533 mm x 1003 mm)	SHIPPING WEIGHT 355 lb (161 kg)	NET WEIGHT 295 lb (134 kg)
		VOLTAGES 208-240V, 1 Ph, 60 Hz 220-240V, 1 Ph, 50/60 Hz 380-415V, 3 Ph, 50/60 Hz		



cheflinc enabled

3 Chamber H-Series (Available in Deluxe or Simple Control)

MODEL NUMBER VMC-H3	CAPACITY DIMENSIONS 3 Half-Size Sheet Pans 18" x 13" x 1" 3 GN 2/3 Pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 36-5/8" x 21" x 37-1/2" (929 mm x 533 mm x 953 mm)	SHIPPING WEIGHT 445 lb (202 kg)	NET WEIGHT 377 lb (171 kg)
		VOLTAGES 208-240V, 1 Ph, 60 Hz 208-240V, 3 Ph, 60 Hz 220-240V, 1 Ph, 50/60 Hz 380-415V, 3 Ph, 50/60 Hz		

MODEL NUMBER VMC-H3H	CAPACITY DIMENSIONS 3 Full-Size Hotel Pans 20-3/4" x 12-3/4" x 4" 3 GN 1/1 Pans (530 mm x 325 mm x 100 mm) 3 Half-Size Sheet Pans 18" x 13" x 1" 3 GN 2/3 Pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 36-5/8" x 21" x 39-1/2" (929 mm x 533 mm x 1003 mm)	SHIPPING WEIGHT 445 lb (202 kg)	NET WEIGHT 377 lb (171 kg)
		VOLTAGES 208-240V, 1 Ph, 60 Hz 208-240V, 3 Ph, 60 Hz 220-240V, 1 Ph, 50/60 Hz 380-415V, 3 Ph, 50/60 Hz		



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4 Chamber H-Series (Available in Deluxe or Simple Control)

MODEL NUMBER VMC-H4	CAPACITY DIMENSIONS 4 Half-Size Sheet Pans 18" x 13" x 1" 4 GN 2/3 pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 43-5/8" x 21" x 37-1/2" (1108 mm x 533 mm x 953 mm)	SHIPPING WEIGHT 502 lb (228 kg)	NET WEIGHT 440 lb (200 kg)
		VOLTAGES 208-240V, 3 Ph, 60 Hz 380-415V, 3 Ph, 50/60 Hz		

MODEL NUMBER VMC-H4H	CAPACITY DIMENSIONS 4 Full-Size Hotel Pans 20-3/4" x 12-3/4" x 4" 4 GN 1/1 Pans (530 mm x 325 mm x 100 mm) 4 Half-Size Sheet Pans 18" x 13" x 1" 4 GN 2/3 Pans (354 mm x 325 mm x 25 mm)	DIMENSIONS H X W X D 43-5/8" x 21" x 39-1/2" (1108 mm x 533 mm x 1003 mm)	SHIPPING WEIGHT 502 lb (228 kg)	NET WEIGHT 443 lb (201 kg)
		VOLTAGES 208-240V, 3 Ph, 60 Hz 380-415V, 3 Ph, 50/60 Hz		

Vector® Multi-Cook Ovens | F Series Freestanding



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VMC-F3E

MAXIMUM PAN CAPACITY 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")	DIMENSIONS H x W x D 32-1/4" x 40-3/4" x 42-1/2" (820mm x 1036mm x 1078mm)
	SHIPPING WEIGHT 575 lb (261 kg)
	VOLTAGES 208-240V, 3PH, no cord, no plug
	NET WEIGHT 472 lb (214 kg)



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VMC-F4E

MAXIMUM PAN CAPACITY 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")	DIMENSIONS H x W x D 39-1/4" x 40-3/4" x 42-1/2" (998mm x 1036mm x 1078mm)
	SHIPPING WEIGHT 705 lb (320 kg)
	VOLTAGES 208-240V, 3PH, no cord, no plug
	NET WEIGHT 599 lb (272 kg)

Pan Dimensions

FULL-SIZE STEAM PANS	[GN 1/1] 20" X 12" X 2.5" (530 mm X 325 mm X 65 mm)	FULL-SIZE SHEET PANS:	18" X 26" X 1"
HALF-SIZE STEAM PANS	[GN 1/2] 12" X 10" X 2.5" (325 mm X 265 mm X 65 mm)	HALF-SIZE SHEET PANS:	18" X 13" X 1"



At Alto-Shaam we understand that the oven is the centerpiece of any kitchen.

That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.



Alto-Shaam specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.



ALTO-SHAAM.

Menomonee Falls, WI U.S.A.

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Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

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VECTOR® MULTI-COOK OVENS

Unmatched food volume and variety.



“Without the Vector, we wouldn’t have Xilo,
We do everything in this piece of equipment.
It’s our prep oven. It’s our stovetop.
It’s everything to us.”

Rosana Rivera
Chef and Co-Owner
Xilo Street Mexican

ALTO-SHAAM®