

# Vector® F Series Multi-Cook Oven

UL Listed

ALTO-SHAAM

Imagine the flexibility to control temperature, fan speed and time in multiple, independent oven chambers. One Vector Multi-Cook oven can replace two traditional ovens.

The Vector oven is a revolution in cooking technology, featuring exclusive Structured Air Technology® that delivers high-velocity, focused heat for faster more even cooking than traditional ovens. Save time without watching and rotating pans. Cook what you want, when you want it.

**Unmatched flexibility to simultaneously cook a variety of foods** with no flavor transfer in three or four oven chambers

**Control temperature, fan speed and time** in each individual oven chamber

**Superior cooking evenness and food quality** delivered by Structured Air Technology

**Combined chamber capability** allows operators to cook taller food items and use the optional temperature probe

**Cook up to 2X more food** than a traditional oven

**Labor savings with a simple operation**

**Made in the USA** with a commitment to quality

## 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
- 6' (1829 mm) long flexible conduit with wires pre-installed (Canada only)



CAPACITY

**VMC-F3E:** 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-F4E:** 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")



TEMPERATURE

Maximum temperature: 525°F (274°C)



VMC-F4E  
Four Chamber

VMC-F3E  
Three Chamber  
Shown with bottom two chambers  
combined and optional probe

## Configurations (select one)

### Models

- ☐ VMC-F3E
- ☐ VMC-F4E

### Electrical

- ☐ 208-240V 3PH

### Stacked Configurations and Stands

- ☐ See page 3.

## Accessories (select all that apply)

### Probe

- ☐ Single-point quick-connect core temperature probe (5016820)

### Stainless Steel Stand

- ☐ 152mm height, with casters, for all models (5025815)
- ☐ 381mm height, with feet, for VMC-F3E/VMC-F3E stack (5025509)
- ☐ 446mm height, with casters, for VMC-F3E/VMC-F3E stack (5025512)
- ☐ 546mm height, with feet, for VMC-F4E (5025507)
- ☐ 611mm height, with casters, for VMC-F4E (5025510)
- ☐ 724mm height, with feet, for VMC-F3E (5025508)
- ☐ 789mm height, with casters, for VMC-F3E (5025511)

### Cookware

- ☐ Grill pan, half size, 279mm x 406mm (PN-39135)
- ☐ Grill pan, full size, 451mm x 660mm (PN-39474)
- ☐ Wire rack (SH-39201)

### Cleaning

- ☐ EcoLab® Greaselift® (CE-39136)
- ☐ ChemCo Dirt Buster III (CE-39137)

### Stacking

- ☐ Stacking bracket (5025571)

### Grease Filters

- ☐ Grease filter kit (per chamber), for Vector F3/F4 Models (5027120)

### Seismic Feet

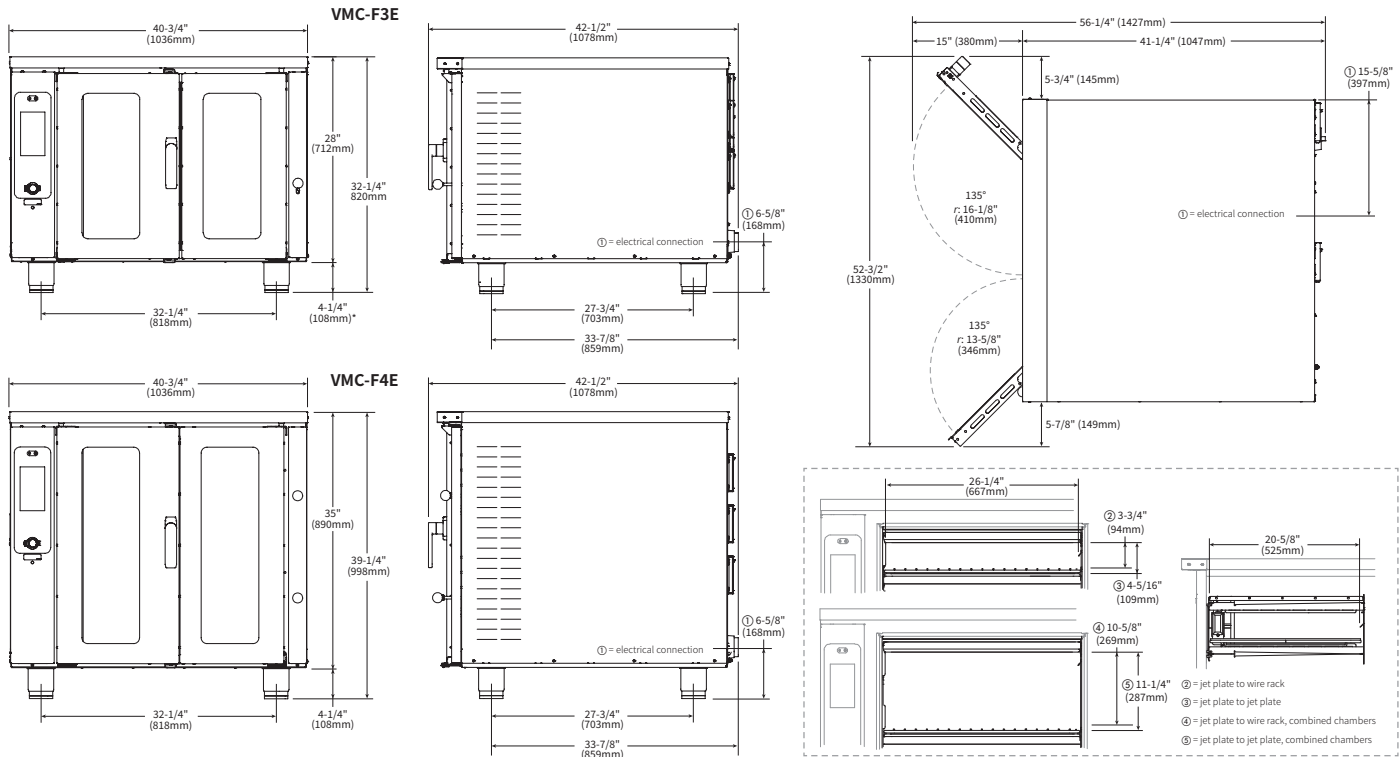
- ☐ Includes four seismic feet (5017128)

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## Specification



\* Leg height can be adjusted +1-3/4" (44mm)



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.



CLEARANCE

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



DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-F3E	32-1/4" x 40-3/4" x 42-1/2" (820mm x 1036mm x 1078mm)	21-3/8" x 26-1/4" x 20-5/8" (542mm x 667mm x 525mm)	472 lb (214 kg)
VMC-F4E	39-3/8" x 40-3/4" x 42-1/2" (998mm x 1036mm x 1078mm)	28-3/8" x 26-1/4" x 20-5/8" (720mm x 667mm x 525mm)	599 lb (272 kg)

Chamber Height: 4-5/16" (109mm)

Combined Chamber Height: 11-1/4" (287mm)

Ship Dimensions (L x W x H)\*

VMC-F3E 56" x 45" x 45" (1422mm x 1143mm x 1143mm)

VMC-F4E 56" x 45" x 51" (1422mm x 1143mm x 1295mm)

Ship Weight\*

575 lb (261 kg)

705 lb (320 kg)

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



ELECTRIC

	V	Ph	Hz	AWG*	A	Breaker*	kW	Plug Configuration
VMC-F3E	208-240	3	60	8	31-35	50	11.2-14.4	no plug, no cord
VMC-F4E	208-240	3	60	4	41-46	60	14.8-19.2	no plug, no cord

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

\*\* Canadian units include 6" (1829 mm) long flexible conduit with wires that protrude 6" (152 mm) outside of conduit.



# Vector® F Series Multi-Cook Oven

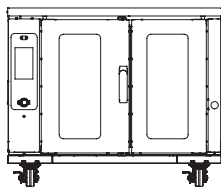
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## Stands and Stacks

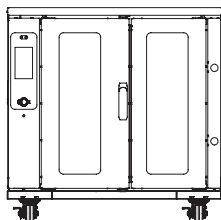
### VMC- F3E 5025815

H: 34" (865mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



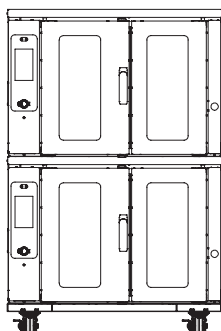
### VMC- F4E 5025815

H: 41" (1039mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



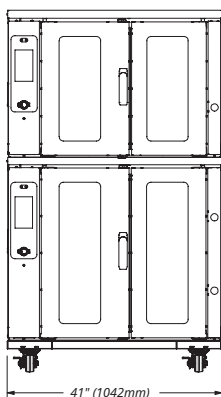
### VMC- F3E/VMC-F3E 5025571 5025815

H: 62" (1577mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



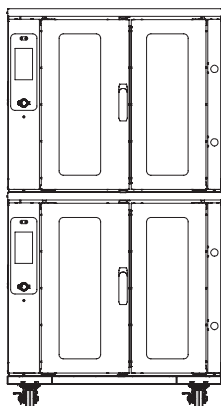
### VMC- F3E/VMC-F4E 5025571 5025815

H: 69" (1754mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



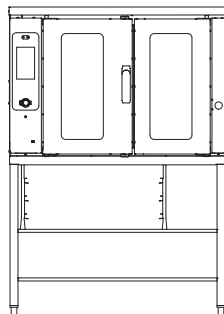
### VMC- F4E/VMC-F4E 5025571 5025815

H: 76" (1932mm)  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



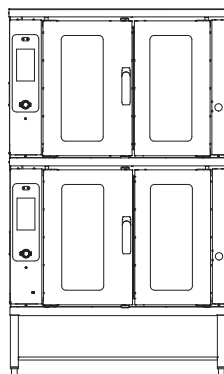
### VMC- F3E 5025508

H: 56-5/8" (1439mm)\*  
W: 42-1/2" (1078mm)  
D: 42-1/2" (1078mm)



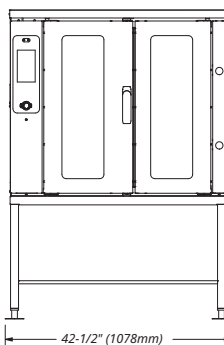
### VMC- F3E/VMC-F3E 5025571 5025509

H: 71-1/4" (1809mm)\*  
W: 42-1/2" (1078mm)  
D: 42-1/2" (1078mm)



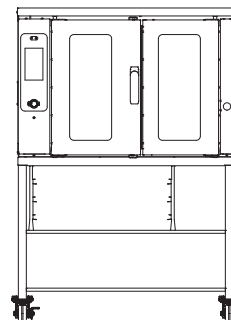
### VMC- F4E 5025507

H: 56-5/8" (1439mm)\*  
W: 42-1/2" (1078mm)  
D: 42-1/2" (1078mm)



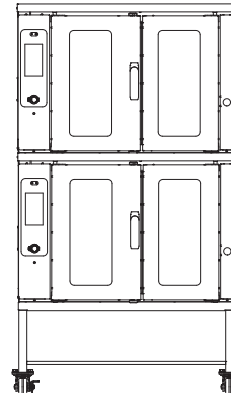
### VMC-F3E 5025511

H: 59-1/8" (1501mm)  
W: 44" (1118mm)  
D: 42-1/2" (1078mm)



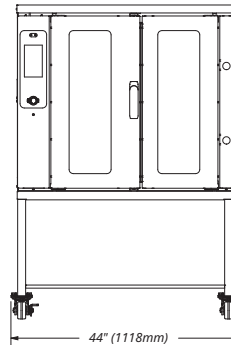
### VMC-F3E/VMC-F3E 5025571 5025512

H: 73-5/8" (1871mm)  
W: 44" (1118mm)  
D: 42-1/2" (1078mm)



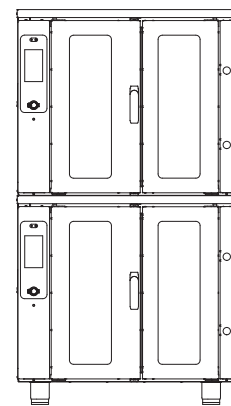
### VMC-F4E 5025510

H: 59-1/8" (1501mm)  
W: 44" (1118mm)  
D: 42-1/2" (1078mm)



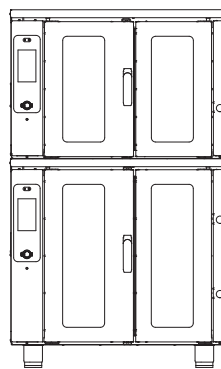
### VMC-F4E/VMC-F4E 5025571

H: 74-3/8" (1887mm)\*\*  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



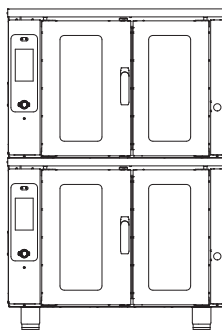
### VMC- F3E/VMC-F4E 5025571

H: 67-3/8" (1709mm)\*\*  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



### VMC- F3E/VMC-F3E 5025571

H: 60-3/8" (1531mm)\*\*  
W: 41" (1042mm)  
D: 42-1/2" (1078mm)



\* Stand height can be adjusted 1-1/8" (29mm)

\*\* Leg height can be adjusted +1-3/4" (44mm)

**CONTACT US**

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