

# Which multi-cook oven is best for my operation?

Alto-Shaam has two great options for foodservice operators looking to cook a wide variety of high-quality food in a compact, ventless space. Whether you choose a **Vector®** or **Converge®** Multi-Cook Oven, you can trust that both options will significantly add value to your operation—saving you space, labor and operating costs. For more information on which compact and ventless multi-cook oven is best for your operation, reference the chart below.

FUNCTIONALITY/FEATURES	VECTOR® H MULTI-COOK OVEN (HH Models)	CONVERGE® MULTI-COOK OVEN
NUMBER OF CHAMBERS	2, 3 or 4	2 or 3
CERTIFIED VENTLESS	YES	YES
MULTI-CHAMBER COOKING	YES	YES
INCREASED THROUGHPUT / PRODUCTION	YES	YES
INDEPENDENT TEMP. CONTROL (per chamber)	YES	YES
PROBE COOKING	NO	YES [available in each chamber in deluxe control models]
INDEPENDENT FAN SPEED CONTROL (per chamber)	YES	YES
INDEPENDENT TIME CONTROL (per chamber)	YES	YES
INDEPENDENT HUMIDITY CONTROL (per chamber)	NO	YES [0-100%]
TEMPERATURE RANGE	85-525°F [29-274°C]	85-525°F [29-274°C]
HUMIDITY RANGE	N/A	85-525°F [29-121°C]
PLUMBING REQUIRED	NO	YES
WATER TREATMENT SYSTEM REQUIRED	NO	YES
INSTALLATION PROGRAM & KIT AVAILABLE	YES	YES
CHAMBER HEIGHT	3-3/4" [95mm]	4-4/25" [106mm] Allows 4" Hotel Pan With A Lid [no need to remove rack in oven]
FOOTPRINT	21-1/2" [546mm] W 39-1/2" [1003mm] D	24-5/16" [618mm] W 40-1/4" [1029mm] D
STACKABLE	YES	YES
SELF-CLEANING PROGRAMS	NO	YES [4 options from rinse to heavy clean]
AVAILABLE IN SIMPLE OR DELUXE CONTROL	YES	YES
WI-FI CAPABLE	YES [Deluxe Control]	YES [Deluxe Control]
MENU APPLICATION	Menu variety - air fried, roasted, grilled and some steamed food items  Frozen items	Menu variety - air fried, roasted, grilled and some steamed food items  Heavier steam application: seafood, bagged retherm items, vegetables, grains  Frequently cooking with 4" hotel pan with lid  Heavy greasy/fatty protein cooking [probe cooking, self-cleaning benefit]