ALTO-SHAAM

Vector™ Multi-Cook Oven

VMC-F3E
VMC-F4E

Structured Air Technology™

Manufacturer's Information

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Manufacturer

Alto-Shaam, Inc.

P.O. Box 450

W164 N9221 Water Street

Menomonee Falls, WI 53052

Original instructions

The content in this manual is written in American English.

Enjoy your Alto-Shaam Vector Oven!

Structured Air Technology™
The Alto-Shaam Vector Oven features Structured Air Technology, giving you two, three or four ovens in one. It gives you the flexibility to simultaneously cook a variety of menu items with no flavor transfer. It provides the ability to control temperature, fan speed, and time in each individual oven chamber.

Cook up to twice the food than a traditional convection oven, with no microwaves, and no water.

Extend Your Manufacturer's Warranty

Register
Register your Alto-Shaam appliance online, and you will automatically be entered into a monthly drawing to win an additional year extended warranty! Registering your appliance ensures prompt service in the event of a warranty claim. You will also receive direct notifications of software updates and additional product information.

Your personal information will not be shared with any other company.

www.alto-shaam.com/warranty

Alto-Shaam 24/7 Emergency Repair Service

Call
Call 800-558-8744 to reach our 24-hour emergency service call center for immediate access to local authorized service agencies outside standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through Alto-Shaam's toll free number.

Availability
Emergency service access is available seven days a week, including holidays.

ALT**Ø**-SHAAM

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The Meaning of Signal Words

Technical content produced by Alto-Shaam contains signal words where needed. These signal words must be obeyed to reduce the risk of death, personal injury, or equipment damage. The meaning of these signal words is explained below.

⚠	**DANGER**
	Danger indicates a hazardous situation, which if not avoided, will result in serious injury or death.

⚠	**WARNING**
	Warning indicates a hazardous situation, which if not avoided, could result in serious injury or death.

⚠	**CAUTION**
	Caution indicates a hazardous situation, which if not avoided, could result in minor or moderate injury.

NOTICE	Notice indicates a situation, which if not avoided, could result in property damage.

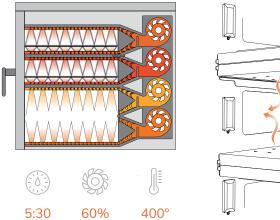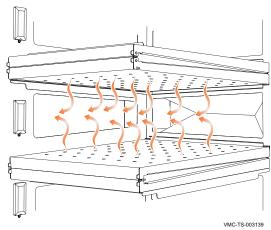| ⓘ	**NOTE:** Note indicates additional information that is important to a concept or procedure.

Appliance Description and Intended Use

Structured Air Technology™

Alto-Shaam Vector's Structured Air Technology system allows for multiple, unique cooking chambers within the same oven. Air is delivered by a blower located in the rear of each cooking chamber. Air travels vertically through the jet plates into each chamber. The food product is blown with hot air from above and below. Structured Air plates at the top and bottom of the oven complete the upper and lower cooking chambers. Each cooking chamber is independent from the other and includes its own blower and heat source. The operator can select the optimal cooking temperature, air velocity, and cook time for each chamber either manually or through programmed recipes.

5:30   60%   400°

VMC-TS-003139

Configurations

The Vector F Series is available in two configurations: three-, and four-chamber. On F4 series ovens, the upper two chambers may be combined into one large chamber, and the lower two chambers may be combined into one large chamber. On F3 series ovens, the lower two chambers may be combined into one large chamber.

Intended use

The Vector series ovens are intended to cook and warm food only. Any other use is prohibited.

Residual risks

This oven is manufactured using ISO-certified processes. The oven is designed with maximum safety in mind; however, there are residual risks to operators of this oven. Residual risks include exposure to heat and exposure to hot food products.

Possible misuse

Misuse of this oven includes loading the oven with anything other than a food product. Misuse also includes heating or cooking any food product that contains alcohol or other flammable substance.

Safety Precautions

Before you begin   Read and understand all instructions in this manual.

Electrical precautions   Obey these precautions while using the appliance:

- Connect the appliance to a properly grounded outlet. Do not use the appliance if it is not properly grounded. Consult an electrician if there is any doubt that the outlet used is properly grounded.
- Keep the cord away from hot surfaces.
- Do not attempt to service the appliance or its cord and plug.
- Do not operate the appliance if it has a damaged cord or plug.
- Do not immerse the cord or plug in water.
- Do not let the cord hang over the edge of a table or counter.
- Do not use an extension cord.

Usage precautions   Obey these precautions when using the appliance:

- Only use this appliance for its intended use of heating or cooking.
- Use utensils and protective clothing such as dry oven mitts when loading and unloading the appliance.
- Use caution when using the appliance. Floors adjacent to the appliance may become slippery.
- Do not cover or block any of the openings of this appliance.
- Do not cover racks or any other part of this appliance with metal foil.
- Do not use this appliance near water such as a sink, in a wet location, near a swimming pool, or similar locations.
- Do not unplug or disconnect the appliance immediately after cooking. The cooling fans must stay on to protect electrical components.

Maintenance precautions   Obey these precautions when cleaning and maintaining the appliance:

- Obey precautions in the manual, on tags, and on labels attached to or shipped with the appliance.
- Only clean the appliance when the main disconnect switch is in the OFF position.
- Do not store the appliance outdoors.
- Do not clean the appliance with metal scouring pads.
- Do not use corrosive chemicals when cleaning the appliance.
- Do not use a hose or water jet to clean the appliance.
- Do not use the appliance cavity for storage.
- Do not leave flammable materials, cooking utensils, or food inside the appliance when it is not in use.
- Do not remove the top cover or side panels. There are no user-serviceable components inside.

Operator training

Before using the appliance:

- Read and understand the operating instructions contained in all the documentation delivered with the appliance.
- Know the location and proper use of all controls.
- Keep this manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels with the appliance if the appliance is sold or moved to another location.
- Contact Alto-Shaam for additional training if needed.

Operator qualifications

Only trained personnel are permitted to use the appliance. They must meet the following qualifications:

- Have received proper instruction on how to use the appliance
- Are familiar with commercial kitchens and commercial appliances

The appliance must not be used by:

- Persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.
- People impaired by drugs or alcohol.

- Children should be supervised to ensure that they do not play with the appliance.
- Children shall neither clean nor maintain the appliance.

Condition of appliance

Only use the appliance when:

- All controls operate correctly
- The appliance is installed correctly
- The appliance is clean
- The appliance labels are legible

Servicing the appliance

- Only trained personnel are permitted to service or repair the appliance. Repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory parts, will void the warranty and relieve Alto-Shaam of all liability.
- To prevent serious injury, death or property damage, have the appliance inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- Contact Alto-Shaam for the authorized service partner in your area.

Sound power

The A-weighted sound pressure level is below 70 dB(A).

Personal Protective Equipment (PPE)

Wear the following Personal Protective Equipment (PPE) while cleaning the appliance.
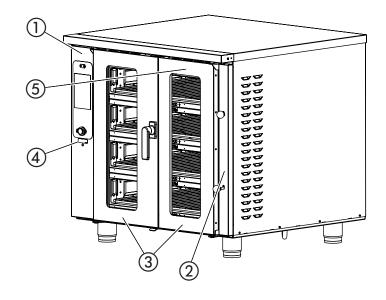
- Protective gloves
- Protective clothing
- Eye protection
- Face protection

Label Locations

VMC-PHD-003121
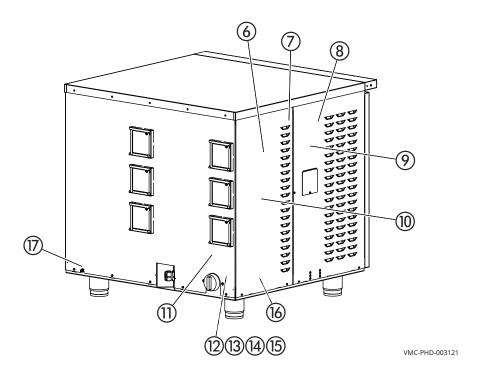
1		Made in U.S.A.
2		Pull the knob out when cooking with combined chambers.
		Push the knob in when cooking with all chambers.
3		WARNING
		Hot surface
3		WARNING
		Electric shock hazard
		To reduce the risk of electric shock, do not remove or open the cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.

4	Check fans Compruebe los ventiladores Vérifiez les ventilateurs LA-39033 LA-39280	Check fans
5	**WARNING / ADVERTENCIA / AVERTISSEMENT** Burn hazard. Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen. Peligro de quemaduras. Siempre coloque líquidos, o alimentos que se puedan volver líquidos cuando se calientan, a nivel de los ojos donde se puedan ver. Risque de brûlure. Toujours charger les liquides, ou les aliments qui deviennent liquides au chauffage, à hauteur des yeux où ils peuvent être vus. LA-39123	WARNING Burn hazard Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.
6	**WARNING/ADVERTENCIA/AVERTISSEMENT** **Fire Hazard** For use only on noncombustible surfaces. Maintain the correct clearances to combustibles. **Peligro de incendio** Solo para uso en superficies no combustibles. Mantenga las distancias correctas de elementos combustibles. **Risque d'incendie** Utilisation sur des surfaces non combustibles seulement. Maintenir des dégagements corrects par rapport aux matières combustibles. |	Combustibles	Non-combustibles
Top/tope/haut	2" (51mm)	2" (51mm)
Left/izquierda/gauche	2" (51mm)	2" (51mm)
Right/derecho/droite	2" (51mm)	2" (51mm)
Rear/posterior/arrière	2" (51mm)	2" (51mm) | LA-39060 51mm 51mm 51mm 51mm LA-38994	WARNING Fire hazard For use only on noncombustible surfaces. Maintain the correct clearances to combustibles.
7	Security Seal Security Seal Security Seal Security Seal Security Seal Security Seal Security Seal Security Seal	Security seal

8	WARNING/ADVERTENCIA/AVERTISSEMENT **Fire Hazard** This oven is only for use with factory-supplied legs, casters, or base. **Peligro de incendio** Este horno solo se puede usar con patas, ruedas o base proporcionadas por la fábrica. **Risque d'incendie** Ce four est destiné à être utilisé uniquement avec les pieds, les roulettes ou le socle fournis par le fabricant. LA-39335	WARNING Fire hazard This oven is only for use with factory-supplied legs, casters, or base.
9	WARNING/ADVERTENCIA/AVERTISSEMENT **Electric Shock Hazard** To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing. **Peligro de descarga eléctrica** Para reducir el riesgo de descarga eléctrica, no retire ni abra la cubierta. No hay piezas en el interior a la que se les pueda realizar mantenimiento. Derive el mantenimiento a personal calificado. Personal calificado: Desconecte la energía antes de realizar mantenimiento. **Danger de décharge électrique** Pour réduire le risque de décharge électrique, ne par ouvrir ni retirer le capot. Ne contient pas de pièces réparables par l'utilisateur. Confier les réparations à du personnel qualifié. Personnel qualifié : Sectionnez l'alimentation avant toute intervention. LA-38950	WARNING Electric shock hazard To reduce the risk of electric shock, do not remove or open the cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.
10	Use _____ AWG for supply connections. Use only copper wires suitable for temperatures ≥ 90°C. Do not connect to a circuit operating at more than 150 VAC to ground. For use on individual branch circuits only. AWG 90°C Use AWG _____ para las conexiones de suministro. Use solo cables de cobre aptos para temperaturas mayores que 90 °C. No conecte a un circuito que funcione a más de 150 V CA a tierra. Para su uso en circuitos derivados individuales solamente. Utiliser du calibre _____ AWG pour les raccordements électriques. Utiliser exclusivement des conducteurs en cuivre qui conviennent à des températures ≥ 90 °C. Ne pas raccorder à un circuit fonctionnant sous plus de 150 VCA par rapport à la terre. Utiliser exclusivement sur des circuits de dérivation propres. LA-38852	**Note:** *This label is only used on UL-certified appliances that have 120V to ground wiring.* Use _____ AWG for supply connections. Use only copper wires suitable for temperature less than or equal to 90°C. Do not connect to a circuit operating at more than 150 VAC to ground. For use on individual branch circuits only.
11	ALT⌀-SHAAM. Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control. CALIBRATION TECHNICIAN_____ LA-26378	Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.
12	**L1** LA-36443-L1	Line 1 supply terminal
13	**L2** LA-36443-L2	Line 2 supply terminal

ALT⌀-SHAAM.

14	**L3** LA-36443-L3	Line 3 supply terminal
15	**N** LA-36443-N	Neutral
16	LA-36443-G	Ground terminal
17	LA-36443-E	Equipotential terminal

Dimensions Drawing

How to Receive the Appliance

Responsible parties
When an Alto-Shaam preferred carrier is used, shipping damage is a matter between Alto-Shaam and the carrier. In such cases, contact Alto-Shaam customer service.

When an Alto-Shaam non-preferred carrier is used, shipping damage is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on part of the shipper.

Receive the oven
When receiving the appliance, do the following.

Step	Action
1.	**Inspect** the equipment while it is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the equipment is moved to a storage area.
2.	**Inspect and count** all merchandise received. Do not sign a delivery receipt or a freight bill until you have done so.
3.	**Note** all damage to packaging and to the equipment on the carrier's receipt.
4.	**Request** the driver sign the delivery receipt. If the driver refuses to sign, make a note of this refusal on the delivery receipt.
5.	**Write** the following on the delivery receipt if the driver refuses to allow an inspection: Driver refuses to allow inspection of containers for visible damage.
6.	**Contact** the carrier immediately upon finding damage, and request an inspection. **Follow** the carrier's policies and procedures.

Alto-Shaam policy
It is the policy of Alto-Shaam to assist customers in collecting claims that have been properly filed and actively pursued. Alto-Shaam cannot, however, file damage claims, assume the responsibilities for damage claims, or accept deductions in payment for damage claims.

How to Unpack the Oven

Before you begin   **Make sure** you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - VMC-F3E: 472 lb (214 kg)
  - VMC-F4E: 599 lb (272 kg)
- Cutting tools to remove the packaging

Unpack the oven   To unpack the oven, do the following.

Step	Action
1.	**Remove** the box. **Save** all packing materials for inspection by the carrier. (i) **NOTE:** Examine the appliance for damage. If the appliance has been damaged, do not use the appliance until it has been inspected by an authorized service provider. Contact your carrier or Alto-Shaam customer service.
2.	**Remove** the shrink wrap.
3.	**Cut** the plastic straps.
4.	**Remove** the foam from each chamber.
5.	**Remove** the oven from the pallet.

Result   The oven is now unpacked.

How to Install the Oven (60 Hz Models Without Cords or Plugs)

Before you begin

Make sure you have:

- Appropriate cord and plug. See local codes and regulations.
- Screwdriver (Phillips #2)
- Nut driver (1/4-inch)
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - ☐ VMC-F3E: 472 lb (214 kg)
  - ☐ VMC-F4E: 599 (272 kg)

Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW
VMC-F3E	208-240 380-415	3 3	60 60	31-35 32-35	50 50	11.2 - 14.5 12.2 - 14.5
VMC-F4E	208-240 380-415	3 3	60 60	41-46 42-46	60 60	14.8 - 19.2 16.2 - 19.8

*Electrical connections must meet all applicable federal, state, and local codes.
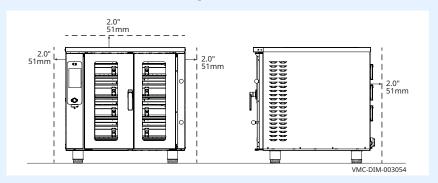
Position the oven

To position the oven, do the following.

Step	Action
1.	**Make sure** that: ■ The location where the oven is being installed is rated to support the weight of the oven, ■ The oven is within five feet of the appropriate electrical outlet, ■ You follow the oven clearance guidelines. VMC-DIM-003054
2.	**Move** the oven to the installation location and onto the final resting surface.
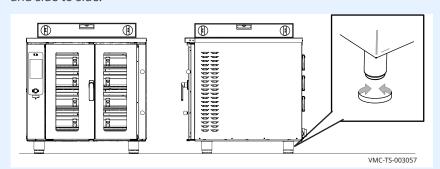
The oven is now correctly positioned.

Level the oven

To level the oven, do the following.

Step	Action
3.	**Check** the level of the oven using a spirit (bubble) level. Check front to back and side to side. VMC-TS-003057 **Adjust** the legs, if necessary, to achieve levelness.

The oven is now level.

Connect the wiring To connect the wiring, do the following.

4.	**Remove** the side panel ①.

> ⚠ **WARNING:** Electric shock hazard.
> Make sure the supply cord is not connected to a power supply.

VMC-TS-003060

5.	**Disconnect** the fan motor wire connector ②.

VMC-TS-003097

6.	**Remove** the back panel ③.

VMC-TS-003100

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7.	**Remove** the 2 screws from the bracket ④.

VMC-TS-003103

8.	**Remove** the 2 screws from the bracket ⑤.

VMC-TS-003106

9.	**Install** the cord ⑥ through the cord grip ⑦.

Install the cord and cord grip into the oven. |

VMC-TS-003109

Continued from previous page

10.	**Install** the lock nut onto the cord grip.

Connect the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.

VMC-TS-003443

Install the ground wire to the ground terminal ⑧.

Leave an extra loop ⑨ so that current-carrying conductors become taut before the ground wire if the cord is accidentally pulled. Follow applicable regulations.

Tighten the cord grip sealing nut onto the supply cord.

VMC-TS-003115

> ⓘ **NOTE:** The equipotential-bonding terminal is located at the bottom rear of the oven.

11.	**Re-install** the 2 screws to the bracket.
12.	**Re-install** the bracket.
13.	**Connect** the fan motor wire connector.
14.	**Re-install** the side panel.
15.	**Re-install** the back panel.

Result The oven is now installed.

How to Install the Oven (50 Hz Models Without Cords or Plugs)

Before you begin

Make sure you have:

- Appropriate cord and plug, minimum oil resistant HO7RN-F. See local codes and regulations.
- Screwdriver (Phillips #2)
- Nut driver (1/4-inch)
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
  - ☐ VMC-F3E: (214 kg)
  - ☐ VMC-F4E: (272 kg)

Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- If required by local codes, use Type F RCD.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW	Wire Size (mm^2)**
VMC-F3E	380-415	3	50	32-35	50	12.2 - 14.5	4
VMC-F4E	380-415	3	50	42-46	60	16.2 - 19.2	10

*Electrical connections must meet all applicable codes.

**IEC 60335 minimum.

Wire sizes   60335-1 IEC:2010
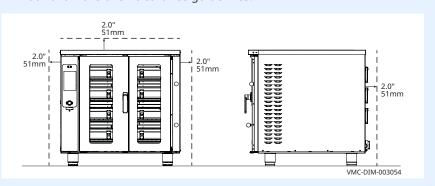
Rated current of appliance A	Nominal cross-sectional area mm^2
>0.2 – ≤3	0.5
>3 – ≤0	0.75
>6 – ≤10	1.0
>10 – ≤16	1.5
>16 – ≤25	2.5
>25 – ≤32	4
>32 – ≤40	6
>40 – ≤63	10

Position the oven   To position the oven, do the following.

Step	Action
1.	**Make sure** that: ■ The location where the oven is being installed is rated to support the weight of the oven, ■ The oven is within five feet of the appropriate electrical outlet, ■ You follow the oven clearance guidelines. VMC-DIM-003054
2.	**Move** the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.

Continued from previous page

Level the oven   To level the oven, do the following.

3. **Check** the level of the oven using a spirit (bubble) level. Check front to back and side to side.

VMC-TS-003057

Adjust the legs, if necessary, to achieve levelness.

The oven is now level.

Connect the wiring   To connect the wiring, do the following.

4. **Remove** the side panel ①.

WARNING: Electric shock hazard.

Make sure the supply cord is not connected to a power supply.

VMC-TS-003060

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5.   **Disconnect** the fan motor wire connector ②.

VMC-TS-003097

6.   **Remove** the back panel ③.

VMC-TS-003100
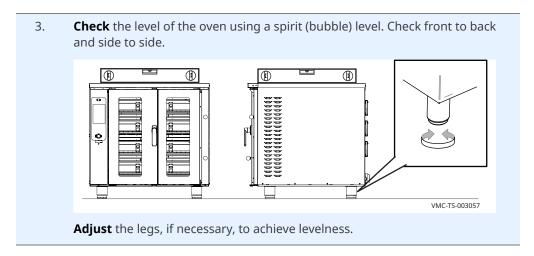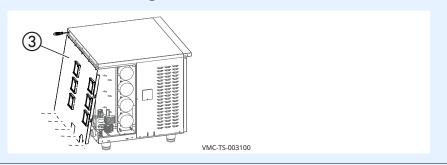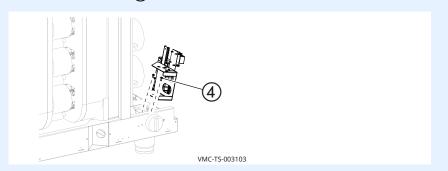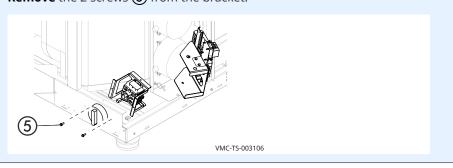
7.   **Remove** the 2 screws ④ from the bracket.

VMC-TS-003103

8.   **Remove** the 2 screws ⑤ from the bracket.

VMC-TS-003106

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9.   **Install** the cord ⑥ through the cord grip ⑦.

Install the cord and cord grip into the oven.

VMC-TS-003109

10.   **Install** the lock nut onto the cord grip.

Connect the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.

VMC-TS-003112

Install the ground wire to the ground terminal ⑧.

Leave an extra loop ⑨ so that current-carrying conductors become taut before the ground wire if the cord is accidentally pulled. Follow applicable regulations.

Tighten the cord grip sealing nut onto the supply cord.

Continued from previous page

VMC-TS-003115

> ⓘ **NOTE:** The equipotential-bonding terminal is located at the bottom rear of the oven.

11.	**Re-install** the 2 screws to the bracket.
12.	**Re-install** the bracket.
13.	**Connect** the fan motor wire connector.
14.	**Re-install** the side panel.
15.	**Re-install** the back panel.

Result   The oven is now installed.

How to Turn On and Turn Off the Oven

Before you begin   The oven must be connected to electric power.

Turning on the oven   To turn on the oven, do the following.

Step	Action
1.	**Set** the main disconnect switch ① to the ON position. **Press** the ON/OFF button ②. The LED on the button illuminates green.

> (i) **NOTE:** The main disconnect switch is meant to be used during cleaning or service operations. For every day operation, it may be left in the ON position.

VMC-TS-003147

The oven is now on.

Continued from previous page

Turning off the oven

To turn off the oven, do the following.

2.   **Press and hold** the ON/OFF button ② until the LED above the ON/OFF button illuminates red.

The oven activates the blowers for the cool down process. The screen displays a cool down prompt and asks for the door to be opened. The oven deactivates the blowers when the cool down process is complete.

Cool Down

OVEN COOLING DOWN...

PLEASE OPEN DOOR

VMC-TS-003156

The oven is now off.
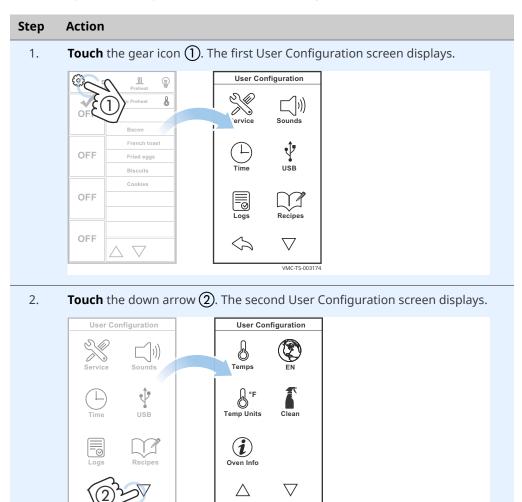
How to Set Preheat Temperatures

Before you begin
- The oven must be turned on (screen is on).
- Factory preset preheat temperature for each chamber is 350°F (177°C).
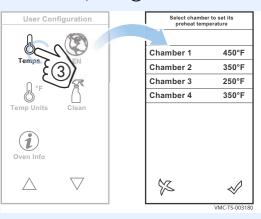
Procedure To set the preheat temperatures, do the following.

Step	Action
1.	**Touch** the gear icon ①. The first User Configuration screen displays.
2.	**Touch** the down arrow ②. The second User Configuration screen displays.

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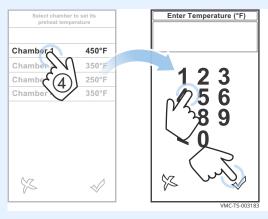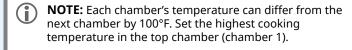
3. **Touch** the Temps icon ③. The Set Preheat Temperatures screen displays.

VMC-TS-003180

4. **Touch** the chamber ④. The existing temperature displays. **Enter** the cooking temperature using the number pad. **Touch** the green check mark.

VMC-TS-003183

5. **Repeat** the process for the other chambers if desired.

> **NOTE:** Each chamber's temperature can differ from the next chamber by 100°F. Set the highest cooking temperature in the top chamber (chamber 1).

Continued from previous page

6. **Touch** the green check mark ⑤.

Select chamber to set its preheat temperature	
Chamber 1	450°F
Chamber 2	350°F
Chamber 3	250°F
Chamber 4	350°F

⑤

VMC-TS-003186
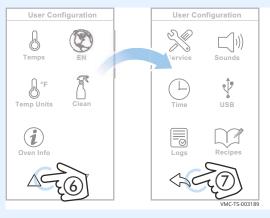
7. **Touch** the up arrow ⑥ then the back arrow ⑦ to return to the home screen.

User Configuration		User Configuration	
Temps	EN	Service	Sounds
Temp Units	Clean	Time	USB
Oven Info		Logs	Recipes
⑥		⑦	

VMC-TS-003189

Result   The preheat temperatures have now been set.
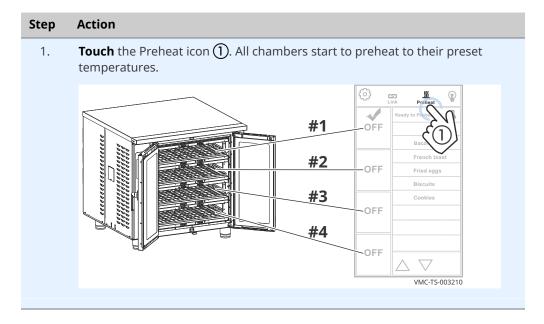
How to Preheat the Oven

Before you begin

- The oven must be connected to electric power.
- The oven chambers should be empty.

All chambers simultaneously

To preheat all chambers simultaneously, do the following.

Step	Action
1.	**Touch** the Preheat icon ①. All chambers start to preheat to their preset temperatures. VMC-TS-003210

Continued from previous page

Individual chambers separately

To preheat individual chambers separately, continue.

2. **Touch** the chamber icon ②. The check mark signifies the chosen chamber.
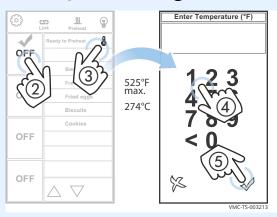
> ⓘ **NOTE:** The Set Temp function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.

Touch the Set Temp icon ③. The Enter Temperature screen displays.

Enter the temperature ④ using the number pad.

Touch the green check mark ⑤. The oven starts the preheat process.

VMC-TS-003213

Screen loading bars

On the left side of the screen, red screen loading bars indicate each chamber's progress towards reaching its set temperature.

VMC-TS-003216

The screen displays the chamber's actual temperature and its set temperature. Selecting different chambers displays information on their respective temperatures.

Touch the cancel icon ⑥ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.

Length of time to preheat

It takes approximately 10-15 minutes (dependent upon the set temperature) for the oven to reach temperature.

As each chamber reaches its set temperature, it starts a countdown from 5 minutes to let the temperature stabilize. After that, the screen displays READY to indicate that the chamber is ready for cooking.

VMC-TS-003223

Result

The oven is now ready for cooking.

How to Cook in Manual Mode
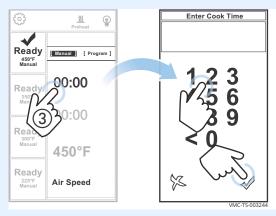
Before you begin
- Be sure the oven is warmed up. Refer to topic How to Preheat the Oven.
- The Manual function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.
- Be sure your food is prepared and ready to cook.

Procedure   To cook in manual mode, do the following.
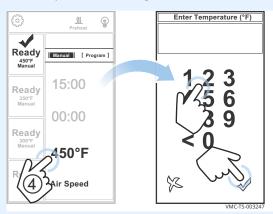
Step	Action
1.	**Touch** the chamber ①. The check mark signifies the chosen chamber. **Touch** Manual ②. The manual mode screen displays. VMC-TS-003241
2.	**Touch** the time setting ③. **Enter** the cooking time using the number pad. **Touch** the green check mark. VMC-TS-003244

Continued on next page

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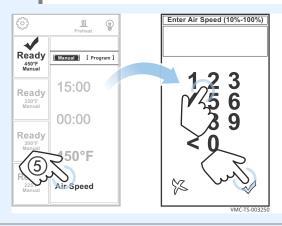
3. **Touch** the temperature setting ④. **Enter** the cooking temperature using the number pad. **Touch** the green check mark.

VMC-TS-003247

> **(i) NOTE:** If entering a cooking temperature that differs from the preheat temperature, let the oven adjust to the cooking temperature before loading the oven.

4. **Touch** Air Speed ⑤. **Enter** the air flow in percentage 10%–100% using the number pad. **Touch** the green check mark.

> **(i) NOTE:** The Air Speed icon will flash until a value is entered. You must enter values for time, temperature, and air speed.

VMC-TS-003250

5. **Load** the food into the oven.

Continued from previous page

6. **Touch** the green start icon ⑥. The timer starts counting.
    Pressing the X icon ⑦ stops the timer. The timer resets to 0.

VMC-TS-003253

> ⓘ **NOTE:** Cooking time and air speed may be adjusted any time during the cooking cycle. The timer stops when the door is open, and resumes when the door is closed.

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

7. **Open** the door and remove the hot food.

Result   The food is now cooked.

How to Use the Dual Timers

Before you begin	■ Refer to topic How to Cook in Manual Mode
Background	There may be times when you will want to use the same chamber to cook two pans of food at the same time, but at different intervals. The dual timer function allows you to do so.
Procedure	To cook using the dual timers, do the following.
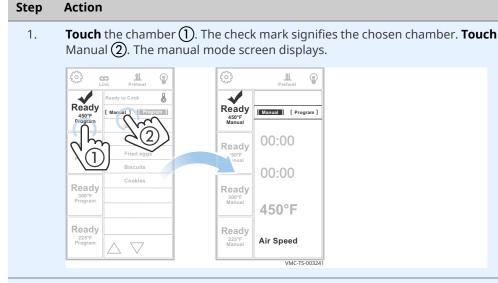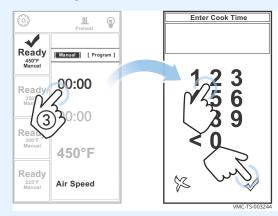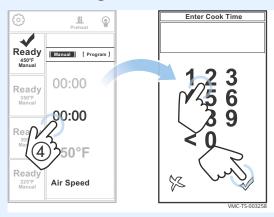
| Step	Action
1.	**Touch** the chamber ①. The check mark signifies the chosen chamber. **Touch** Manual ②. The manual mode screen displays. VMC-TS-003241
2.	**Touch** the time setting ③. **Enter** the cooking time using the number pad. **Touch** the green check mark. VMC-TS-003244

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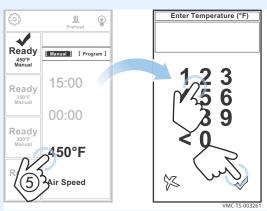
3. **Enter** the time ④ for the second pan of food.

VMC-TS-003258

4. **Touch** the temperature setting ⑤. **Enter** the cooking temperature using the number pad. **Touch** the green check mark.
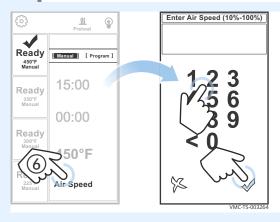
VMC-TS-003261

ⓘ **NOTE:** If entering a cooking temperature that differs from the preheat temperature, let the oven adjust to the cooking temperature before loading the oven.

Continued from previous page

5. **Touch** Air Speed ⑥. **Enter** the air flow in percentage 10–100% using the number pad. **Touch** the green check mark.

> ⓘ **NOTE:** The Air Speed icon will flash until a value is entered. You must enter values for time, temperature, and air speed.

VMC-TS-003264

6. **Open** the door and load pan 1. **Close** the door.

Touch the green start icon ⑦. The timer for pan 1 will start counting.

VMC-TS-003267

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7.   **Open** the door and load pan 2 when it is ready. **Close** the door.

Touch the green start icon ⑧. The timer for pan 2 will start counting. **Pressing** the X icon ⑨ stops the timer. The timer resets to 0.

VMC-TS-003270

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

8.   **Open** the door and remove the hot food.

Result   The food is now cooked.

How to Cook with Programmed Recipes

Before you begin
- Be sure the oven is preheated
- Be sure your food is prepared and ready to cook

Procedure   To cook using a programed recipe, do the following.

Step	Action
1.	**Select** the chamber ①. The check mark indicates the chosen chamber. **Touch** Program ②. VMC-TS-003226
2.	**Navigate** to the recipe using the arrows ③. Recipes are sorted first by set temperature and then alphabetically. VMC-TS-003229
	NOTE: If the recipe is highlighted in red, it means that the item cannot be cooked at the chamber's current set temperature. Selecting a recipe highlighted in red will start a preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

Continued from previous page

3.	**Open** the door and load the food into the selected chamber. **Close** the door.
4.	**Touch** the recipe ④. The oven starts cooking.

During the cooking process

The screen indicates the time remaining.

VMC-TS-003232

- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.
- Opening the door (to load another chamber or check on a cooking process) pauses the cooking process. The oven will keep track of how long the door is open and automatically add the time to any current cooking process to compensate for the temperature loss.

VMC-TS-003235

Switch to another chamber to cook another product.

Continued from previous page

Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

VMC-TS-003238

How to Cook with Linked Chambers

Before you begin
- The selected chambers must be warmed up to the temperature of the recipe. Refer to topic How to Preheat the Oven.
- The Link function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.
- The oven must be in Program mode.

Linking chambers To link chambers, do the following.

Step	Action
1.	**Touch** the Program icon ①. VMC-TS-003273
2.	**Touch** the Link icon ②. The linking screen displays. VMC-TS-003273

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3. **Touch** the chambers ③ you want to link.

    Touch the green check mark ④.

> ⓘ **NOTE:** Pressing All On selects all chambers.
> Chambers with a ∞ icon are linked

VMC-TS-003279

Result

The chambers are now linked.

Cooking with linked chambers

To cook with linked chambers, do the following.

4. **Navigate** to the recipe using the arrow icons ⑤.

VMC-TS-003282

Continued from previous page

5.	**Open** the door and load the selected chambers.
6.	**Touch** the recipe ⑥. The Cooking screen displays and the cooking process starts.

VMC-TS-003285

Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.

VMC-TS-003238
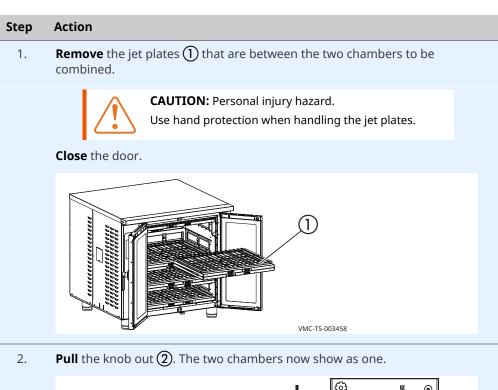
How to Cook Using Combined Chambers

Before you begin
■ Be sure your food is prepared and ready to cook
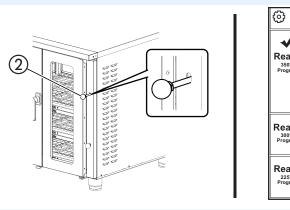
Procedure
To cook using combined chambers, do the following.
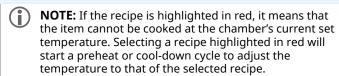
Step	Action
1.	**Remove** the jet plates ① that are between the two chambers to be combined.

⚠ **CAUTION:** Personal injury hazard.
Use hand protection when handling the jet plates.

Close the door.

VMC-TS-003458

2.	**Pull** the knob out ②. The two chambers now show as one.

VMC-TS-003461

3.	**Preheat** the oven.

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4. **Select** the chamber ③. The check mark indicates the chosen chamber.

   Navigate to the recipe using the arrows ④. Recipes are sorted first by set temperature and then alphabetically.

VMC-TS-003489

> (i) **NOTE:** If the recipe is highlighted in red, it means that the item cannot be cooked at the chamber's current set temperature. Selecting a recipe highlighted in red will start a preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

5. **Open** the door and load the food into the selected chamber.

   Close the door.

6. **Touch** the recipe ⑤. The oven starts cooking.
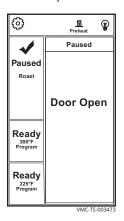
Continued from previous page

During the cooking process

The screen indicates the time remaining.

VMC-TS-003494

- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.
- Opening the door (to load another chamber or check on a cooking process) pauses the cooking process. The oven will keep track of how long the door is open and automatically add the time to any current cooking process to compensate for the temperature loss.

VMC-TS-003473

VMC-TS-003476

Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.
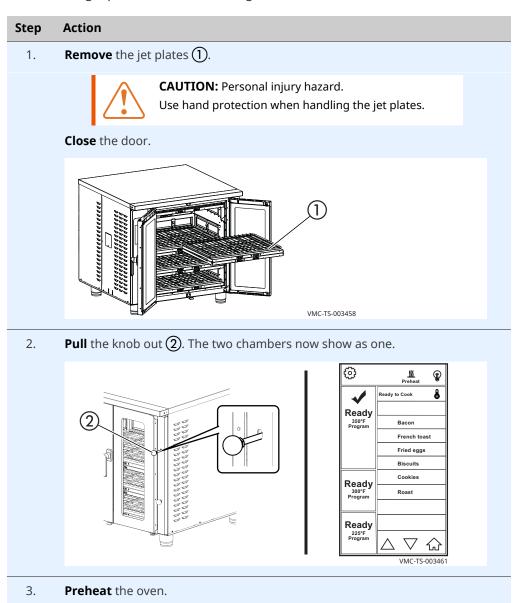
How to Cook Using a Probe

Before you begin ■ Be sure your food is prepared and ready to cook

Procedure To cook using a probe, do the following.

Step	Action
1.	**Remove** the jet plates ①.
	⚠ **CAUTION:** Personal injury hazard. Use hand protection when handling the jet plates.
	Close the door.
	VMC-TS-003458
2.	**Pull** the knob out ②. The two chambers now show as one.
	VMC-TS-003461
3.	**Preheat** the oven.

Continued on next page

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4. **Select** the chamber ③. The check mark indicates the chosen chamber.

    Navigate to the recipe using the arrows ④. Recipes are sorted first by set temperature and then alphabetically.

VMC-TS-003464

> ⓘ **NOTE:** If the recipe is highlighted in red, it means that the item cannot be cooked at the chamber's current set temperature. Selecting a recipe highlighted in red will start a preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

5. **Open** the door and load the food into the selected chamber.

6. **Insert** the probe into the food.

    Close the door.

    Touch START ⑤. The oven starts cooking.

VMC-TS-003467

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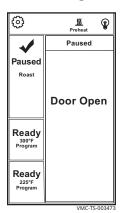
During the probe cooking process

The screen indicates the elapsed time of the probe cook. When the internal food temperature is reached, the probe cook is complete. The recipe continues to cook any additional stages.

VMC-TS-003470

- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.

VMC-TS-003473

VMC-TS-003476

Result

At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.
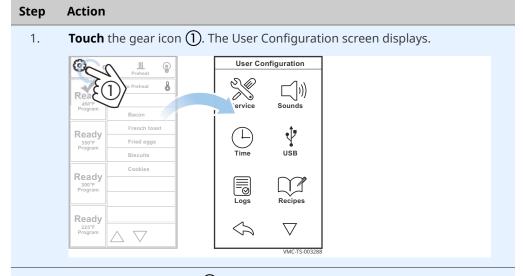
How to Create and Edit Recipes

Before you begin   You will need to know the pass code. The pass code set at the factory is 12345.
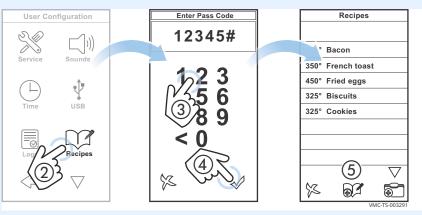
Procedure   To create or edit a recipe, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the Recipes icon ②. The Enter Pass Code screen displays. **Enter** the pass code 12345 ③. **Touch** the green check mark ④. The Recipes screen displays. From the Recipes screen you can browse existing recipes or create a new recipe. Touching an existing recipe allows you to edit it. Touching the new recipe icon ⑤ creates a new recipe.

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3. **Touching** the new recipe icon or touching an existing recipe allows access to the following:

    - Recipe name

    - Temperature for each stage

    - Time for each stage

    - Air speed for each stage

    - Number of stages (By default, stages 2 and 3 have a length of zero.)

Recipe		
Touch a stage to edit its settings		
Name	**Biscuits**	
Stage 1	Stage 2	Stage 3
Time	5:30	PROBE OFF
Temp	325°	
Air	50%	
Total	3:00	
⑥ ✂	⑦ 🗑	⑧ ✓

VMC-TS-003294

Touching the cancel icon ⑥ discards any changes.

Touching the delete icon ⑦ deletes the recipe.

4. **Touch** the green check mark icon ⑧ when finished to save the recipe.

Result   This ends the procedure.
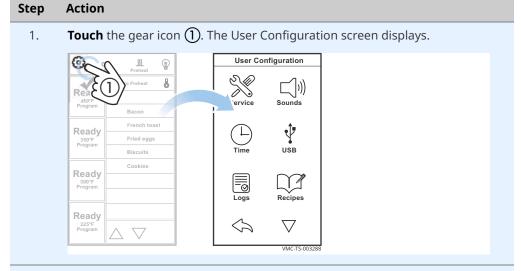
How to Create and Edit Recipe Folders

Before you begin   You will need to know the pass code. The pass code set at the factory is 12345.
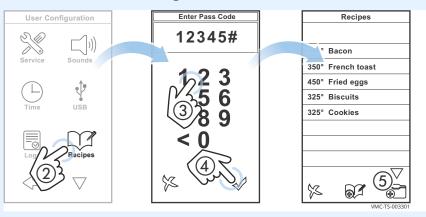
Procedure   To create or edit a recipe folder, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays. VMC-TS-003288
2.	**Touch** the Recipes icon ②. The Enter Pass Code screen displays. **Enter** the pass code 12345 ③. **Touch** the green check mark ④. The Recipes screen displays. VMC-TS-003301 From the Recipes screen you can browse existing recipe folders or create a new recipe folder. Touching an existing recipe folder allows you to edit it. Touching the new folder icon ⑤ creates a new folder.

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3. **Create** a new folder or **edit** an existing folder.

    Touch the recipes you want to add to the folder.

New Folder	**Edit Folder**
Touch a recipe to add or remove from folder	Touch a recipe to add or remove from folder
Touch here to create folder name	**Name:** Breakfast
Item 1	Item 1
Item 2	Item 2
Item 3	Item 3

VMC-TS-003304

    Touching the cancel icon ⑥ discards any changes.

    Touching the delete icon ⑦ deletes the folder.

4. **Touch** the green check mark icon ⑧ when finished to save the folder.

Result   This ends the procedure.
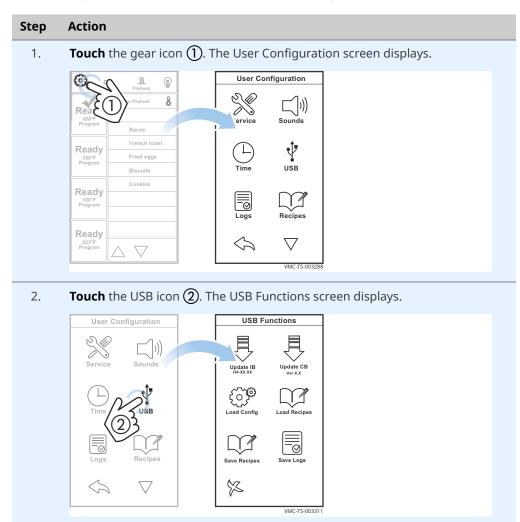
How to Load Recipes from a USB Drive

Before you begin
- You will need a USB drive loaded with recipes.
- You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To load recipes from the USB drive, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the USB icon ②. The USB Functions screen displays.

Continued on next page

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3. **Plug** the USB drive into the port ③.

VMC-TS-003314
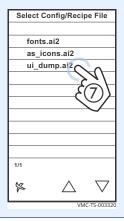
4. **Touch** Load Recipes ④. The Enter Pass Code screen displays.

    Enter the pass code 12345 ⑤.

    Touch the green check mark ⑥.

USB Functions

Update IB
H4-XX.XX

Update CB
Ver X.X

Load Conf

Load Recipes

Save Recipes

Save Logs

Enter Pass Code

12345#

1 2 3
5 6
8 9
< 0

VMC-TS-003317

5. **Touch** the recipe file ⑦.

Select Config/Recipe File

fonts.ai2
as_icons.ai2
ui_dump.ai2

1/1

VMC-TS-003320

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Loading/reading the recipes

The oven loads the selected config file (recipe). The Loading Config File screen displays.

```
┌─────────────────────────┐
│       Load Config        │
├─────────────────────────┤
│ Loading configuration    │
│ file (.ai2)              │
│                          │
│                          │
│  ▪▪▪▪                    │
│                          │
│                          │
│                          │
│                          │
│                          │
│                          │
│                          │
│                          │
└─────────────────────────┘
        VMC-TS-003323
```

The oven turns off after the recipes are loaded.

Result

The recipes are now loaded.
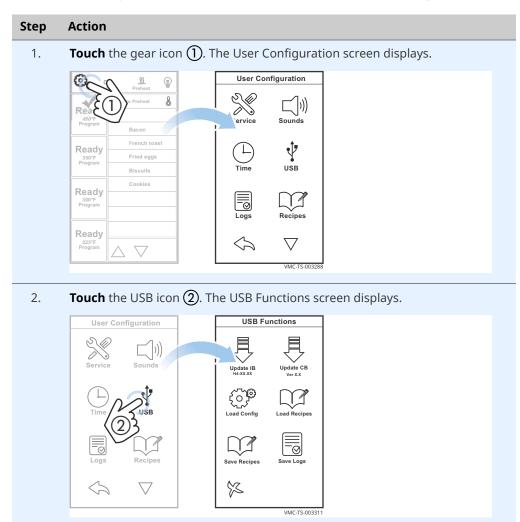
How to Save Recipes to a USB Drive

Before you begin
- You will need a USB drive.
- You will need to know the pass code. The pass code set at the factory is 12345.

Procedure   To download recipes from the oven to a USB drive, do the following.
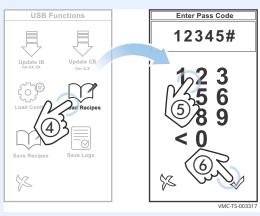
Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the USB icon ②. The USB Functions screen displays.

Continued on next page

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3.   **Plug** the USB drive into the port ③.

VMC-TS-003314
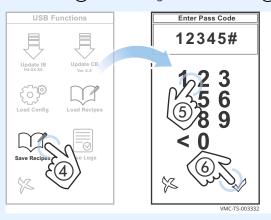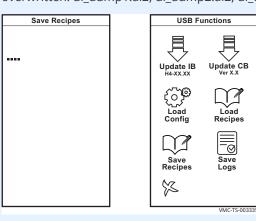
4.   **Touch** Save Recipes ④. The Enter Pass Code screen displays. **Enter** the pass code 12345 ⑤. **Touch** the green check mark ⑥.

VMC-TS-003332

The oven downloads the recipes onto the USB drive. The default name for the file generated is ui_dump.ai2. If another file with the same name is present, the oven will add numbers after the name so that no file is overwritten: ui_dump1.ai2, ui_dump2.ai2, ui_dump3.ai2 and so on.

VMC-TS-003335

The Saving Recipes screen displays during the saving process. When the process is complete, the USB Functions screen displays.

Continued from previous page

5. **Touch** the cancel icon ⑦ then the back arrow ⑧ to return to the home screen.

VMC-TS-003338

6. **Remove** the USB drive.

Result   The recipes are now saved to the USB drive.
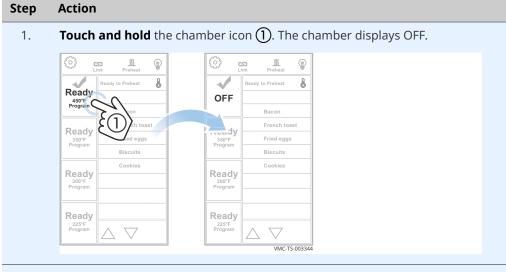
How to Turn On and Turn Off the Chambers

Before you begin The oven must be connected to electric power.

Turning off a chamber To turn off a chamber, do the following.

Step	Action
1.	**Touch and hold** the chamber icon ①. The chamber displays OFF.
2.	**Repeat** the process for other chambers.

The chamber is now off.

Continued from previous page

Turning on a chamber

To turn on a chamber, do the following.

3. **Touch** the chamber icon ②. The check mark signifies the chosen chamber.

Touch the Set Temp icon ③. The Enter Temperature screen displays.

Enter the temperature ④ using the number pad.

Touch the green check mark ⑤. The chamber turns on.

The chamber is now on.
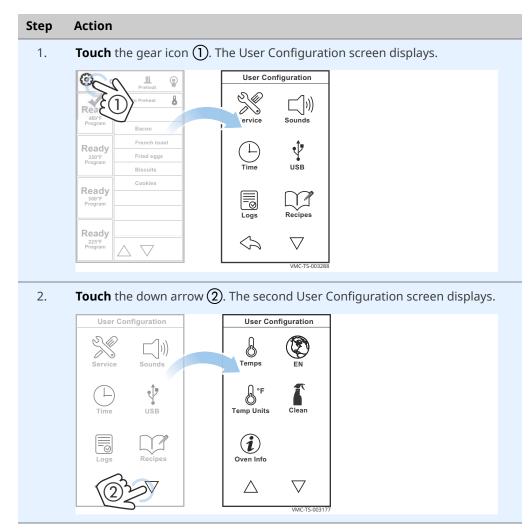
How to Enable Manual Mode, Linking, and Set Temp Function

Before you begin   The oven must be turned on (screen is on).
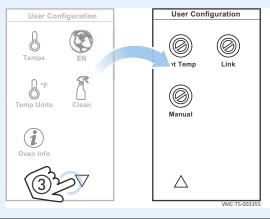
Procedure   To enable the Set Temp, Linking, or Manual mode, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the down arrow ②. The second User Configuration screen displays.

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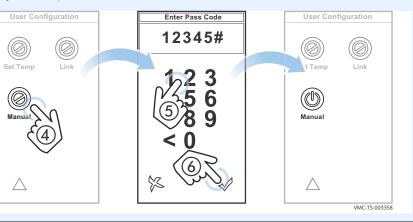
3. **Touch** the down arrow ③. The third User Configuration screen displays.

VMC-TS-003355
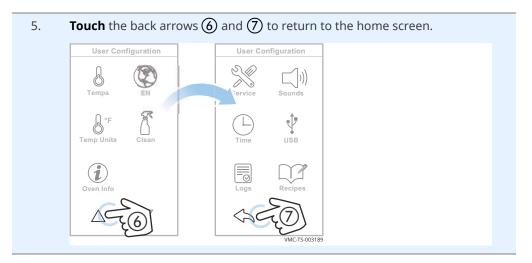
4. **Touch** the function you want to enable: Set Temp, Link, or Manual icon ④.
    The Enter Pass Code screen displays.

    Enter the pass code 12345 ⑤. The selected function will now be enabled.

    Repeat the process to disable the function.

VMC-TS-003358

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5. **Touch** the back arrows ⑥ and ⑦ to return to the home screen.
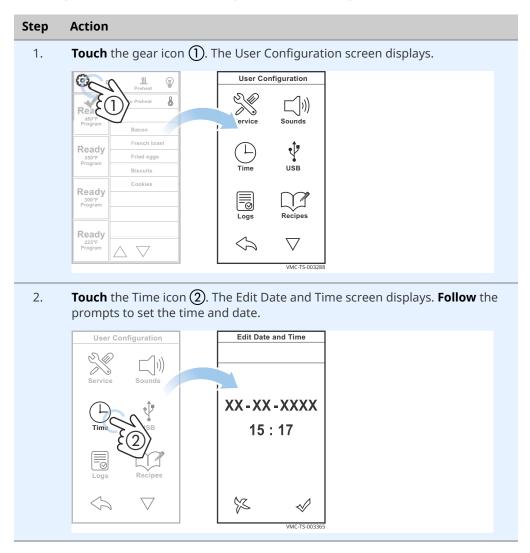
Result   Set Temp, Linking, or Manual mode is now enabled.

How to Change the Time and Date Settings

Procedure   To change the time and date settings, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.

VMC-TS-003288

Step	Action
2.	**Touch** the Time icon ②. The Edit Date and Time screen displays. **Follow** the prompts to set the time and date.

XX-XX-XXXX

15 : 17

VMC-TS-003365

Continued from previous page

3. **Touch** the green check mark ③ when finished.

Touch the back arrow ④ to return to the home screen.

VMC-TS-003368
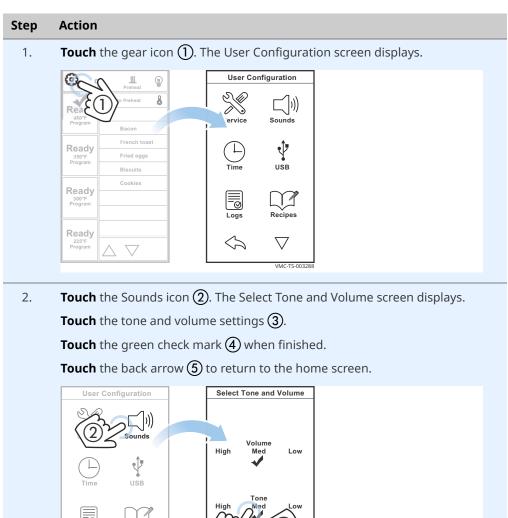
Result   The time and date have been changed.

How to Change the Sound Settings

Procedure To change the sound settings, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the Sounds icon ②. The Select Tone and Volume screen displays. **Touch** the tone and volume settings ③. **Touch** the green check mark ④ when finished. **Touch** the back arrow ⑤ to return to the home screen.
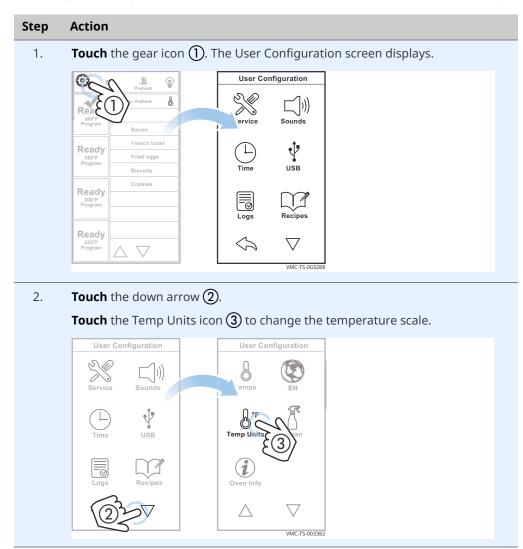
Result The sound settings have been changed.
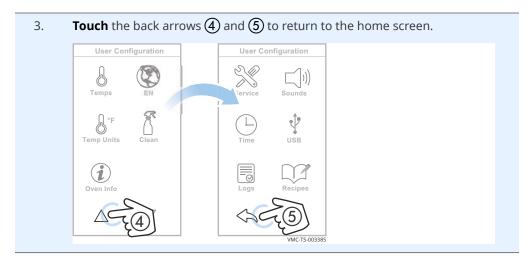
How to Change the Temperature Scale

Procedure   To change the temperature scale from °F to °C and vice versa, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays.
2.	**Touch** the down arrow ②.
	Touch the Temp Units icon ③ to change the temperature scale.

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3. **Touch** the back arrows ④ and ⑤ to return to the home screen.

VMC-TS-003385

Result   The temperature scale has now been changed.
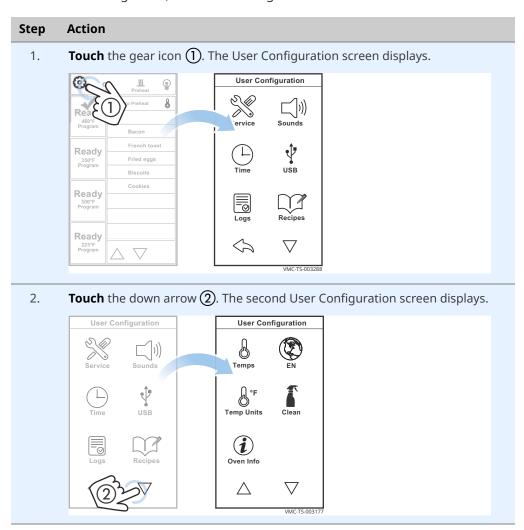
How to Set the Cleaning Timer

Before you begin   To help you remember when to clean the oven, the number of hours until the next cleaning may be programmed into the controller.
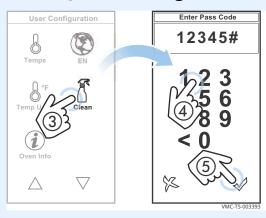
Procedure   To set the cleaning timer, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays. VMC-TS-003288
2.	**Touch** the down arrow ②. The second User Configuration screen displays. VMC-TS-003177

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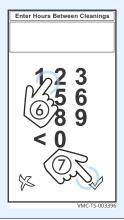
3. **Touch** the Clean icon ③. The Enter Pass Code screen displays.

Enter the pass code 12345 ④.

Touch the green check mark ⑤.

VMC-TS-003393
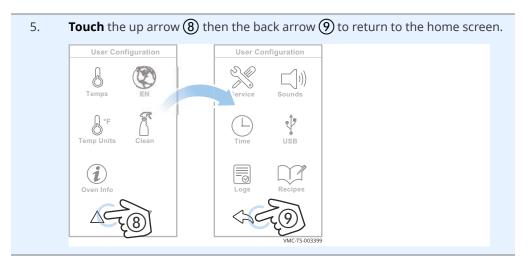
4. **Enter** the operating hours ⑥ until the oven needs to be cleaned.

Touch the green check mark ⑦.

VMC-TS-003396

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5.   **Touch** the up arrow ⑧ then the back arrow ⑨ to return to the home screen.

VMC-TS-003399

The cleaning timer is now set.

To view the cleaning hours

During the start-up process:

- The screen indicates the number of hours until cleaning is needed.

VMC-TS-003402

How to Adjust the Oven Light Duration

Before you begin   The oven must be turned on (screen is on).
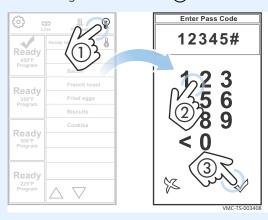
Procedure   To adjust the oven light duration, do the following.

Step	Action
1.	**Touch and hold** the oven light icon ①. The Enter Pass Code screen displays. **Enter** the pass code 12345 ②. **Touch** the green check mark ③. VMC-TS-003408
2.	**Enter** the number of minutes ④ the oven light will stay on. **Touch** the green check mark ⑤. (i) **NOTE:** Entering zero minutes results in the oven light staying on indefinitely. VMC-TS-003411
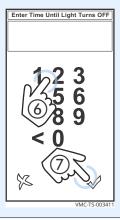
Result   The oven light duration has now been set.
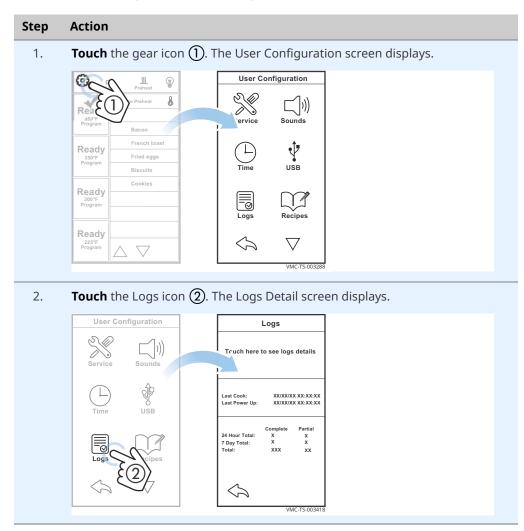
How to View the Oven Logs

Before you begin   The oven must be turned on (screen is on).
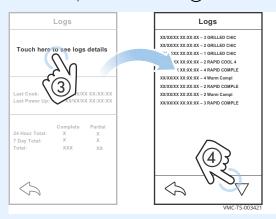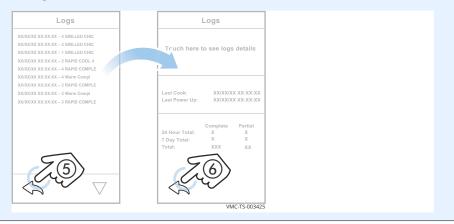
Procedure   To view the oven logs, do the following.

Step	Action
1.	**Touch** the gear icon ①. The User Configuration screen displays. VMC-TS-003288
2.	**Touch** the Logs icon ②. The Logs Detail screen displays. VMC-TS-003418

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3.　**Touch** Press here to see log details ③. The logs display.

Touch the up and down arrows ④ to scroll through the logs.

Logs
Touch here to see logs details
③
Last Cook: XX/XX XX:XX:XX
Last Power Up: XX/XX/XX XX:XX:XX
Complete Partial
24 Hour Total: X X
7 Day Total: X X
Total: XXX XX

Logs
XX/XX/XX XX:XX:XX – 3 GRILLED CHIC
XX/XX/XX XX:XX:XX – 2 GRILLED CHIC
XX/XX XX:XX:XX – 1 GRILLED CHIC
XX XX:XX:XX – 2 RAPID COOL 4
X XX:XX:XX – 4 RAPID COMPLE
XX/XX/XX XX:XX:XX – 4 Warm Compl
XX/XX/XX XX:XX:XX – 2 RAPID COMPLE
XX/XX/XX XX:XX:XX – 2 Warm Compl
XX/XX/XX XX:XX:XX – 3 RAPID COMPLE
④

VMC-TS-003421

4.　**Touch** the back arrow ⑤ then the back arrow ⑥ to return to the User Configuration screen.

Logs
XX/XX/XX XX:XX:XX – 3 GRILLED CHIC
XX/XX/XX XX:XX:XX – 2 GRILLED CHIC
XX/XX/XX XX:XX:XX – 1 GRILLED CHIC
XX/XX/XX XX:XX:XX – 2 RAPID COOL 4
XX/XX/XX XX:XX:XX – 4 RAPID COMPLE
XX/XX/XX XX:XX:XX – 4 Warm Compl
XX/XX/XX XX:XX:XX – 2 RAPID COMPLE
XX/XX/XX XX:XX:XX – 2 Warm Compl
XX/XX/XX XX:XX:XX – 3 RAPID COMPLE
⑤

Logs
Touch here to see logs details
Last Cook: XX/XX/XX XX:XX:XX
Last Power Up: XX/XX/XX XX:XX:XX
Complete Partial
24 Hour Total: X X
7 Day Total: X X
Total: XXX XX
⑥

VMC-TS-003425

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5. **Touch** the back arrow ⑦ to return to the home screen.

User Configuration
Service   Sounds
Time   USB
Logs   Recipes
⑦
VMC-TS-003428

Result   The oven logs have now been viewed.

How to Clean the Oven

Before you begin

⚠	**WARNING:** Electric shock hazard. Set the main disconnect switch to the OFF position to remove electric power from the appliance.

⚠	**CAUTION:** Burn hazard. Allow the oven, utensils, and racks to cool before cleaning.

⚠	**CAUTION:** Corrosive materials hazard. Wear eye protection and hand protection when cleaning.

NOTICE	Using improper cleaning procedures could damage the catalyst and void the warranty. Only use spray cleaner when the electric power is completely removed from the oven. Do not spray the catalyst with water or cleaning solution. Do not spray cleaner into the oven while the recirculation blower is running. Do not use steel pads, wire brushes, or scrapers when cleaning.

Make sure that the oven is turned off and cool—chambers are less than 140°F (60°C).

Daily cleaning procedure

To clean the oven daily, do the following.

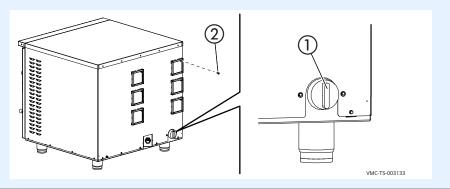| Step	Action
1.	**Remove** any spills with disposable paper wipes or a damp cloth.
2.	**Wipe** the outside of the oven with a damp cloth.
3.	**Wipe** the outside of the oven with a stainless steel cleaner.

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Weekly cleaning procedure

To clean the oven weekly, do the following.

Step	Action
1.	**Set** the main disconnect switch ① to the OFF position. **Make sure** the oven is cool—chambers are less than 140°F (60°C). VMC-TS-003133
2.	**Spray** the exterior areas of the oven with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner. **NOTICE** Use only non-caustic cleaners. Do not spray directly into the fan openings on the rear of the oven. Do not use cleaners that contain sodium hydroxide (lye) or phosphorus.
3.	**Wipe** the exterior areas of the oven with a non-abrasive nylon scrub pad.
4.	**Clean** each side of the window pane with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner.
5.	**Set** the main disconnect switch ① to the ON position when complete.

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Monthly cleaning procedure

To clean the oven monthly, do the following.

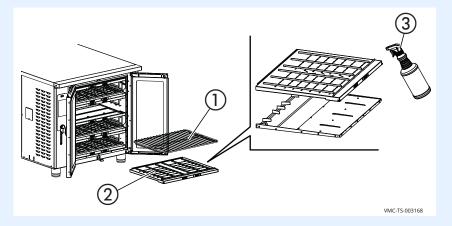| Step	Action
1.	**Set** the main disconnect switch to the OFF position.
	Make sure the oven is cool—chambers are less than 140°F (60°C).
	Remove the cooking racks ① and jet plates ②.
	⚠ **CAUTION:** Personal injury hazard. Use hand protection when handling the jet plates.
	VMC-TS-003168
2.	**Separate** the jet plates.
	Spray the jet plates with EcoLab Greaselift™ or Chemco Dirt Buster III™ ③ oven cleaner. Let the cleaner work for 3–5 minutes.
3.	**Wipe** the jet plates with a non-abrasive nylon scrub pad.
4.	**Spray** the inside walls of the oven with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner. Let the cleaner work for 3–5 minutes.
5.	**Wipe** the inside walls of the oven with a non-abrasive nylon scrub pad.
6.	**Re-install** the jet plates and cooking racks.
	ⓘ **NOTE:** Make sure the jet plates are installed correctly. The nozzles on the jet plates should be pointing towards the food.
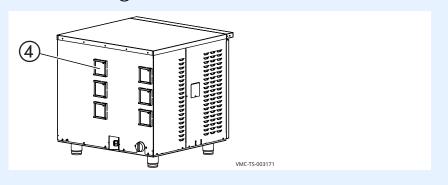
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Cleaning the filters

7.	**Remove** the filters ④.	

VMC-TS-003171

8.	**Clean** the filters in a dishwasher.

> ⓘ **NOTE:** Replace the filters at least once a year.

9.	**Re-install** the filters.
10.	**Set** the main disconnect switch to the ON position when complete.

Result   The oven is now clean.

What to do if the Fan Indicator Light Illuminates

Procedure   If the fan indicator light ① illuminates, do the following.
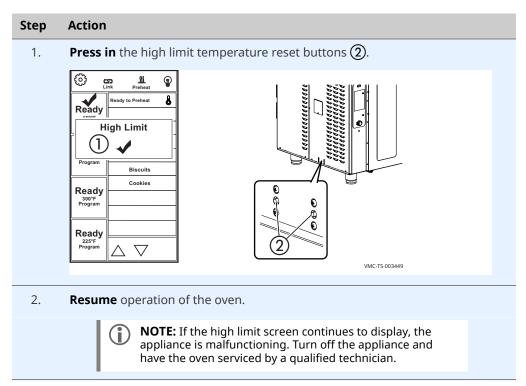
Step	Action
1.	**Turn off** the oven and allow it to cool. **Remove** the filters ②. VMC-TS-003153
2.	**Clean** the filters in a dishwasher.
3.	**Re-install** the filters.
4.	**Resume** operation of the oven. ⓘ **NOTE:** If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have the oven serviced by a qualified technician.

What to do if the High Limit Screen Displays

Procedure If the high limit screen displays ①, do the following.

Step	Action
1.	**Press in** the high limit temperature reset buttons ②.

VMC-TS-003449

Step	Action
2.	**Resume** operation of the oven.

> ⓘ **NOTE:** If the high limit screen continues to display, the appliance is malfunctioning. Turn off the appliance and have the oven serviced by a qualified technician.

Warranty

Introduction   Alto-Shaam, Inc. warrants to the original purchaser only, that any original part found to be defective in material or workmanship will be replaced with a new or rebuilt part at Alto-Shaam's option, subject to provisions hereinafter stated.

Warranty Period   The original parts warranty period is as follows:

- For all other original parts, one (1) year from the date of installation of appliance or fifteen (15) months from the shipping date, whichever occurs first.
- The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.
- Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.
- For the refrigeration compressor, if installed, the warranty period is five (5) years from the date of original installation of the appliance.
- For heating elements on Halo Heat® Cook and Hold ovens, the warranty period is for as long as the original owner owns the oven. This warranty period applies to units sold after 2/1/2009 and excludes holding-only ovens.
- To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

Exclusions   This warranty does not apply to:

- Calibration.
- Replacement of light bulbs, rubber gaskets, grease filters, air filters, racks, jet plates, and/or the replacement of glass due to damage of any kind.
- Equipment damage caused by accident, shipping, improper installation or alteration.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
- Equipment damage caused by use of any cleaning agents other than those recommended by Alto-Shaam, including but not limited to damage due to chlorine or other harmful chemicals.
- Any losses or damage resulting from malfunction, including loss of food product, revenue, or consequential or incidental damages of any kind.
- Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, unauthorized removal of any parts including legs, or unauthorized addition of any parts.

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- Equipment damage incurred as a direct result of poor water quality*, inadequate maintenance of steam generators and/or surfaces affected by water. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
- Equipment damage incurred as a result of not following the required maintenance schedule published in the manuals for the equipment.

Conclusion

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

*Refer to the product spec sheet for water quality standards.

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