

Vector® F Series

Multi-Cook Oven

ALTO-SHAAM

Providing unmatched cooking results and value to the kitchen, Vector F Series models are specifically designed for high-volume cooking.

Featuring three or four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility – simultaneously cooking a variety of menu items with no flavor transfer.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Cook by time or optional temperature probes in single or combined chambers.

Reallocate skilled labor by eliminating extra steps in food production and the need to watch and rotate pans.

Replace or relieve multiple pieces of equipment in the kitchen.

Maximize space and reduce installation and operating costs with waterless design – no plumbing, drains, filtration or associated maintenance.

Stack with multiple pieces of equipment, including Combitherm® ovens, to minimize equipment footprint and optimize kitchen layout.

An advanced control – designed intentionally simple – features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified

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"]



VMC-F4

Configurations (select one)

Models

- ☐ VMC-F3 ☐ VMC-F4

Control

- ☐ Deluxe ☐ Simple

Electrical

VMC-F3, VMC-F4

- ☐ 208–240V, 3PH, no cord, no plug

Accessories (select all that apply)

Probes

- ☐ Removable, single-point, quick-release, temperature probe [PR-35770]
☐ Removable, single-point, quick-release, sous vide temperature probe [PR-36576]
☐ Removable, T-Shape, quick-release, temperature probe [PR-37158]

Casters and legs

- ☐ 3" [76mm] casters, set of four [4] [5027946]
☐ Seismic feet: 4–6" adjustable [5017128]

Cookware

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

Cleaning

- ☐ Alto-Shaam non-caustic oven cleaner, one [1] 32 oz. bottle [CE-46828]
☐ Alto-Shaam non-caustic oven cleaner, case of six [6] bottles [CE-46829]

Grease filters

- ☐ Grease filter, air return, side [1023771]
☐ Grease filter, air return, back [1023741]
☐ Grease filter kit, includes two [2] side and one [1] back, [5027120]

Kit

- ☐ Kit, Ethernet cable [5030518] [For Deluxe controls only]



ANSI/NSF 4

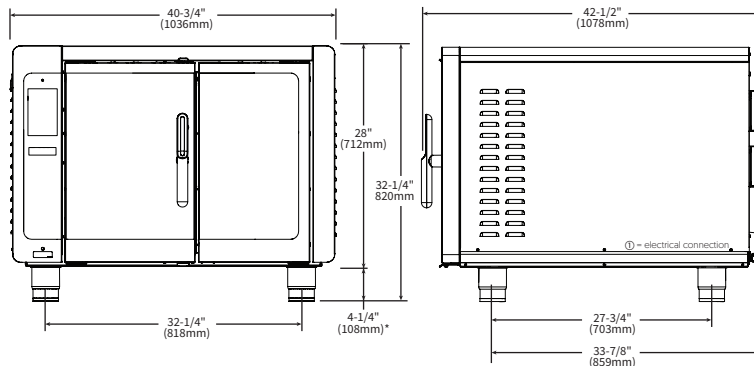


COOKING APPLIANCE
584m

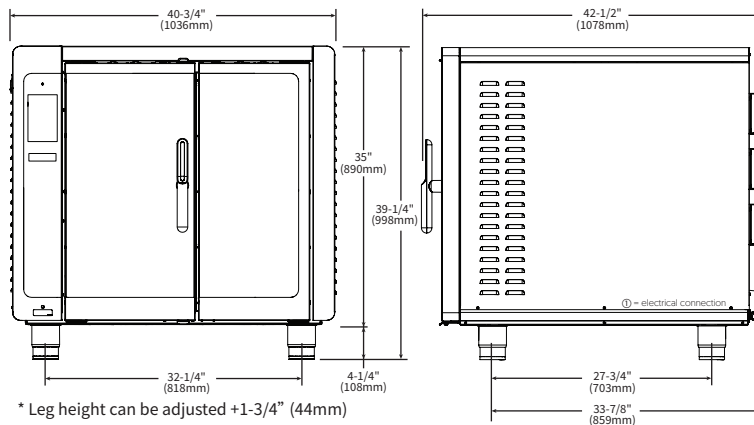
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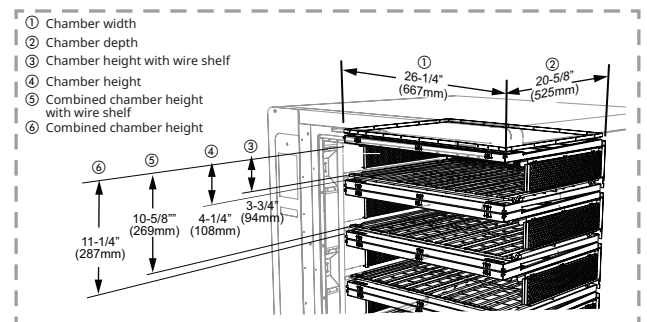
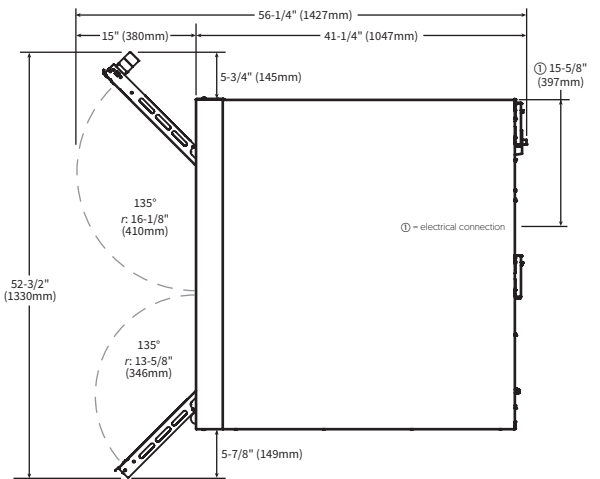
VMC-F3E



VMC-F4E



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



DIMENSIONS

Model Exterior (H x W x D)

VMC-F3E 32-1/4" x 40-3/4" x 42-1/2" [820mm x 1036mm x 1078mm]

VMC-F4E 39-3/8" x 40-3/4" x 42-1/2" [998mm x 1036mm x 1078mm]

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]

Interior (H x W x D)

21-3/8" x 26-1/4" x 20-5/8" [542mm x 667mm x 525mm]

28-3/8" x 26-1/4" x 20-5/8" [720mm x 667mm x 525mm]

Ship Weight*

610 lb [277 kg]

751 lb [341 kg]

Net Weight

489 lb [222 kg]

616 lb [279 kg]

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

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Heat of rejection

VMC-F	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2,307	0.68



Maximum temperature: 525°F [274°C]



Top: 2" [51mm]
Left: 2" [51mm]*
Right: 2" [51mm]
Front: 16" [406mm]
Back: 2" [51mm]



- 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.
- Exhaust ventilation is required.
- Oven not intended for built-in installation.

* 20" [508mm recommended for service access]



VMC-F3E	V	Ph	Hz	Awg*	IEC	A	Breaker (A)*	kW	Plug Configuration**
208-240V	208	3	60	8	—	31	50	11.5	No cord, no plug
	240	3	60	8	—	35	50	15.0	No cord, no plug
VMC-F4E									
208-240V	208	3	60	6	—	41	60	15.2	No cord, no plug
	240	3	60	6	—	46	60	19.9	No cord, no plug

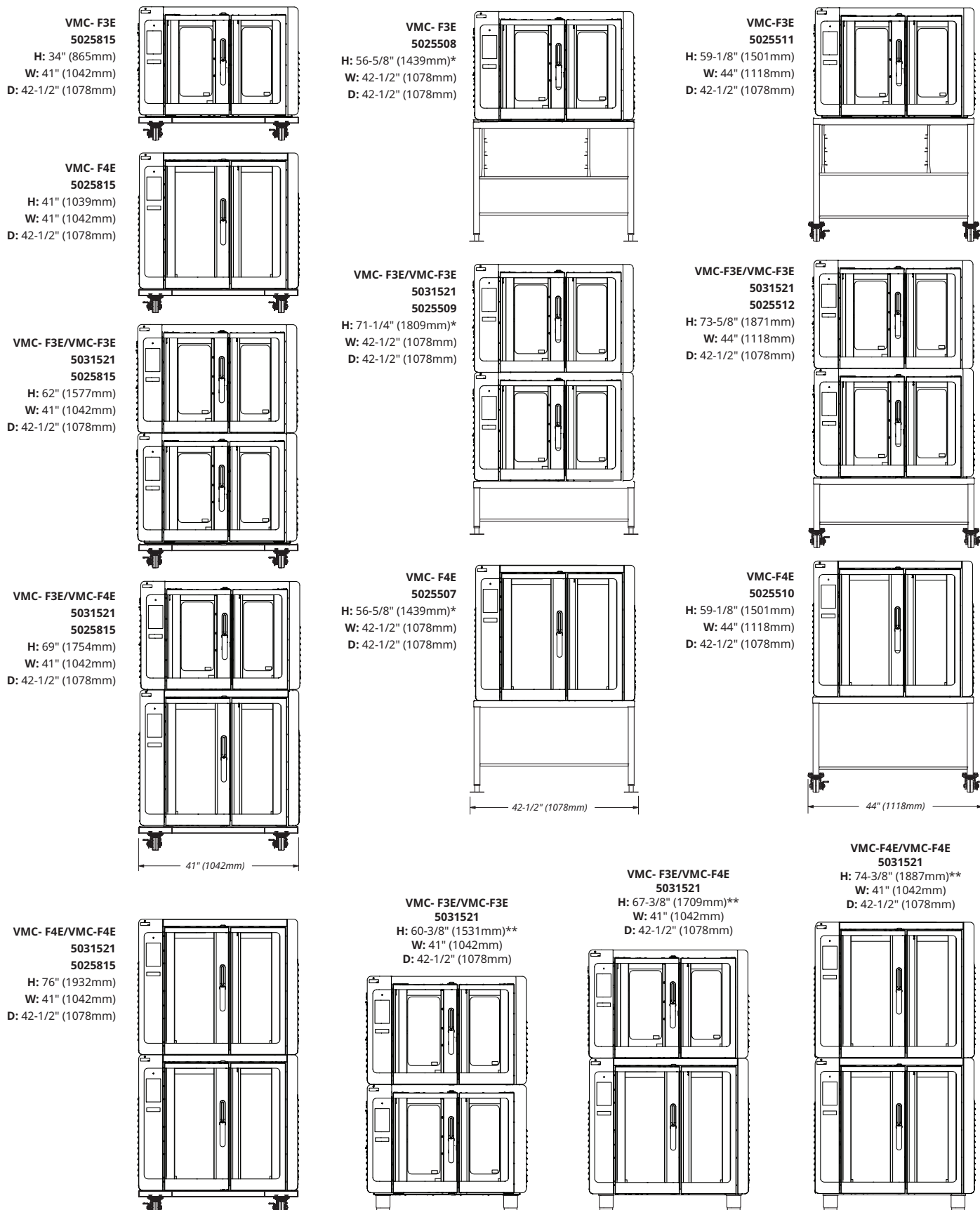
Electrical connections must meet all applicable federal, state, and local codes.

** Canadian units include 6' [1829 mm] long flexible conduit with wires that protrude 6" [152 mm] outside of conduit.

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Stands and Stacking



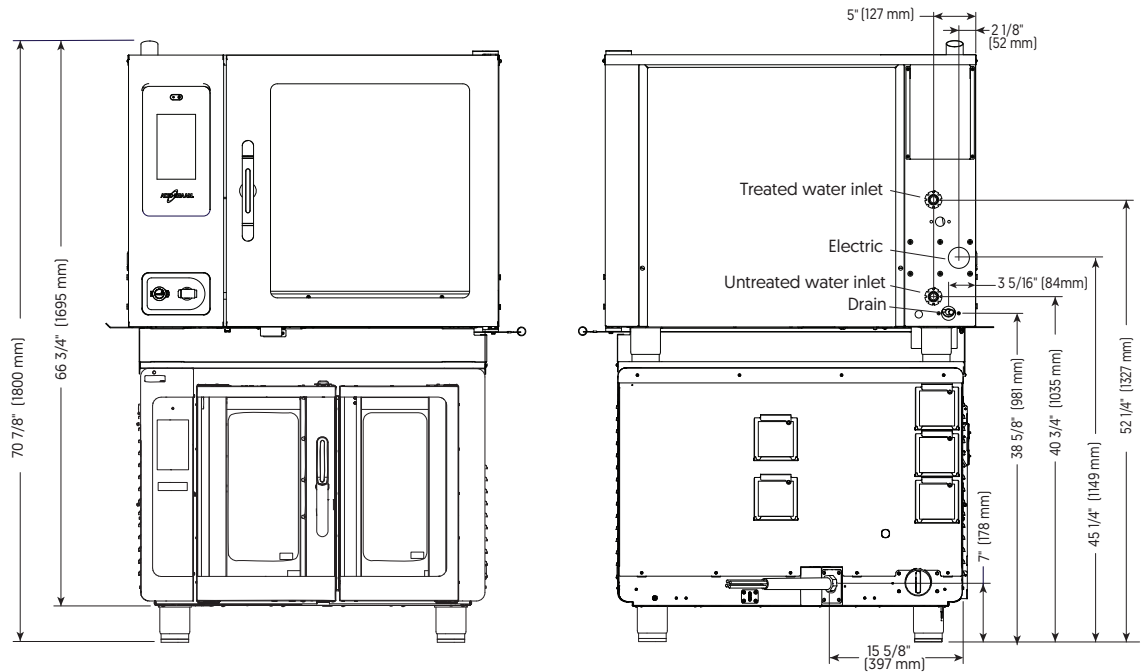
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CTP7-20 Combi over Vector F E

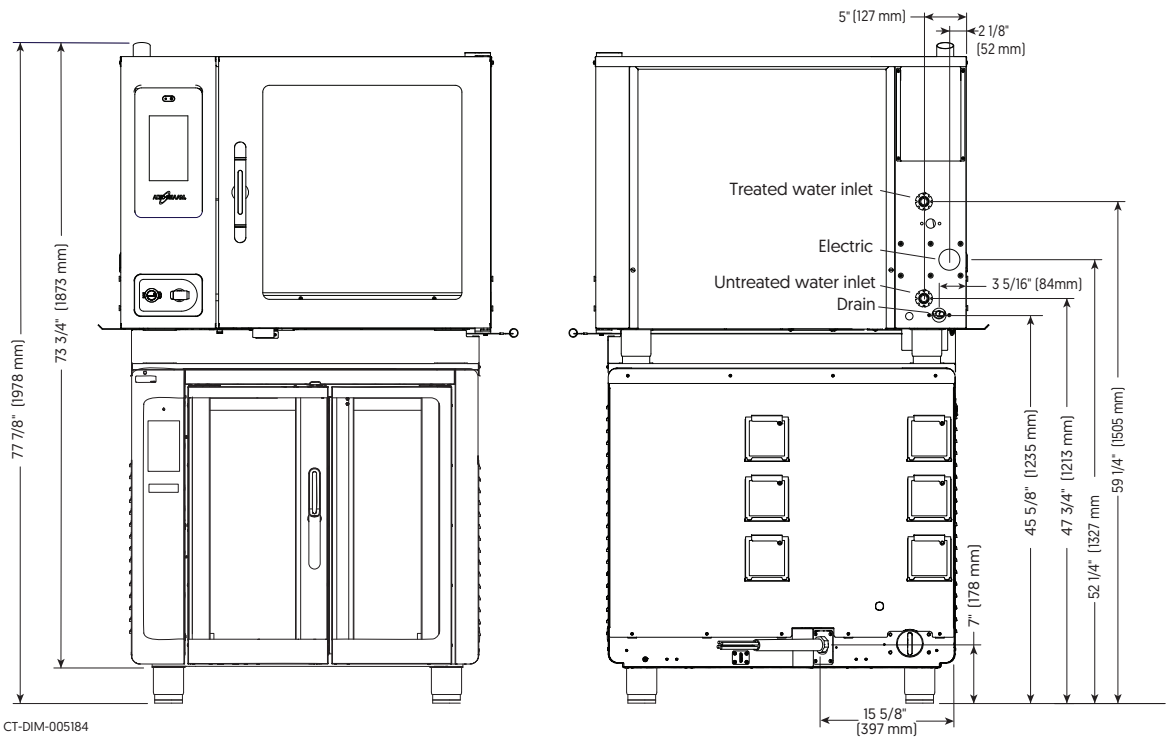
CTP7-20 Over F3

See CTP7-20/CTC7-20 over VMC-F stacked kit specification sheet.



CTP7-20 Over F4

See CTP7-20/CTC7-20 over VMC-F stacked kit specification sheet.



CT-DIM-005184

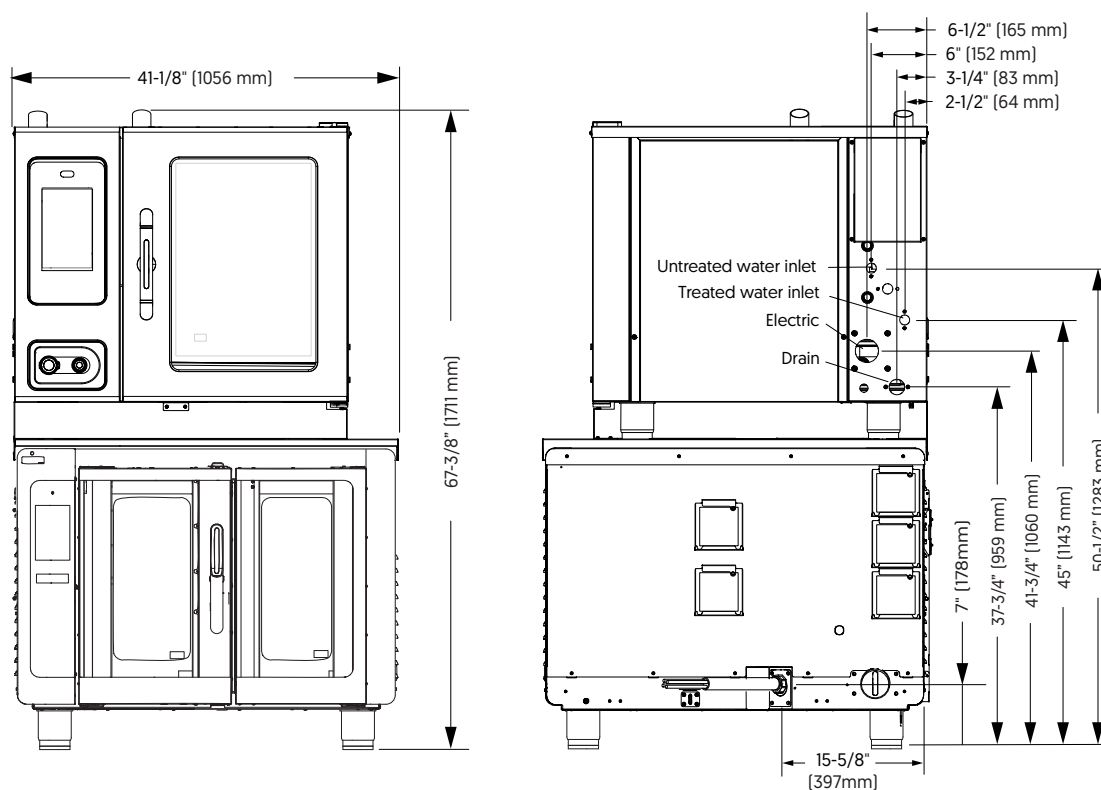
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CTP6-10 Combi over Vector F E

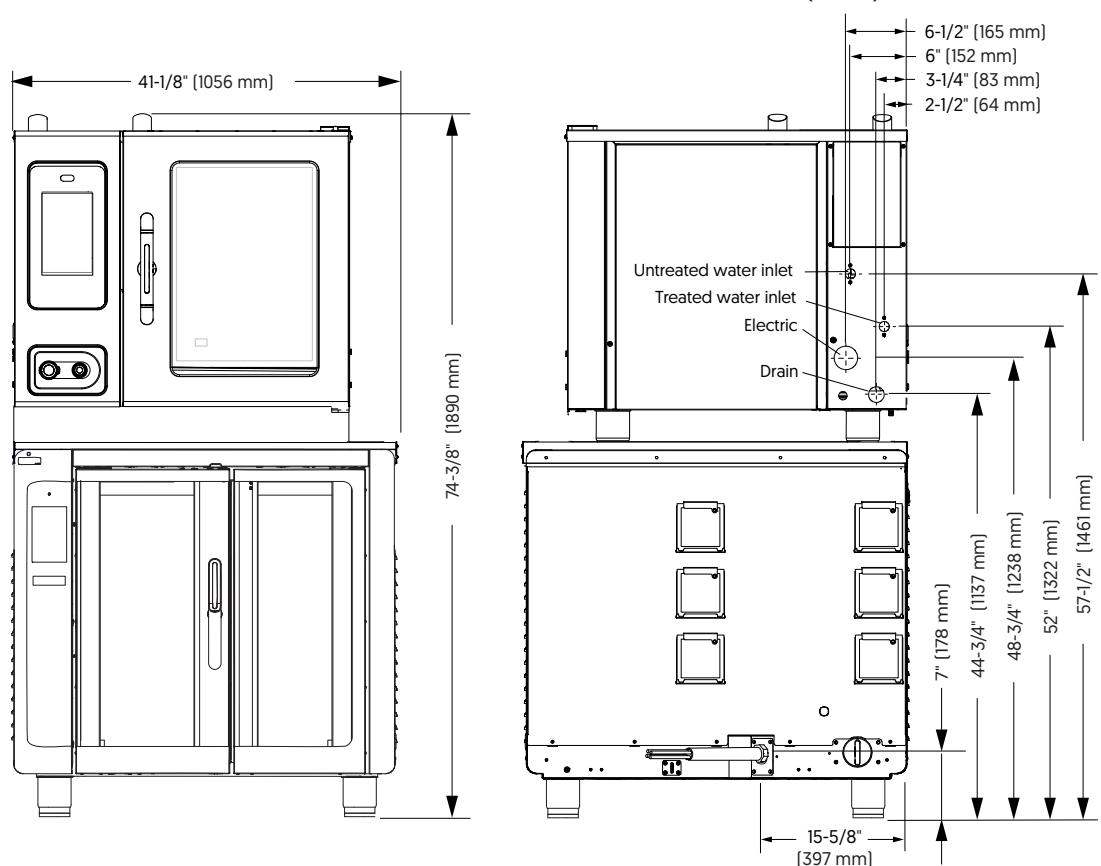
CTP6-10 Over F3

See CTP6-10/CTC6-10 over VMC-F stacked kit specification sheet.



CTP6-10 Over F4

See CTP6-10/CTC6-10 over VMC-F stacked kit specification sheet.

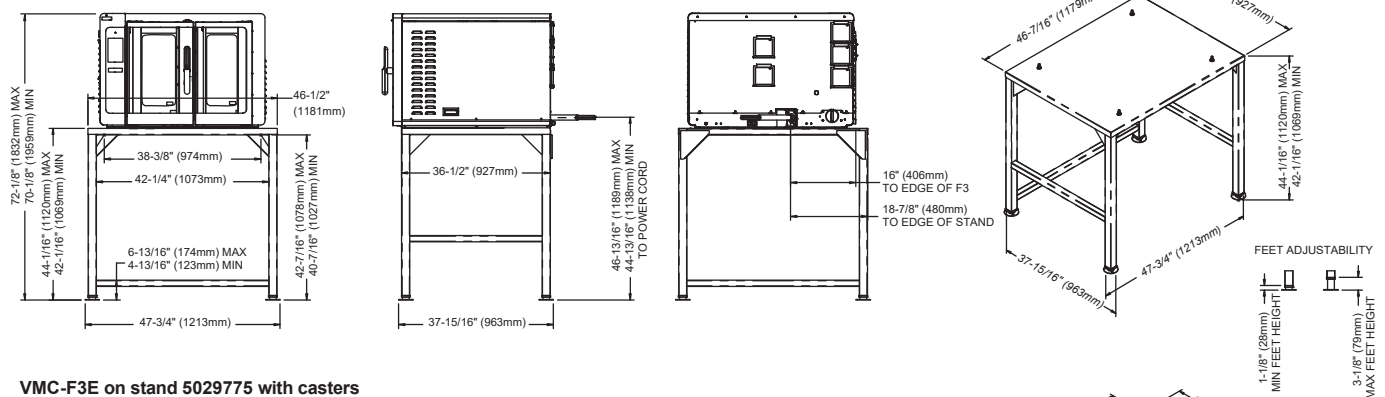


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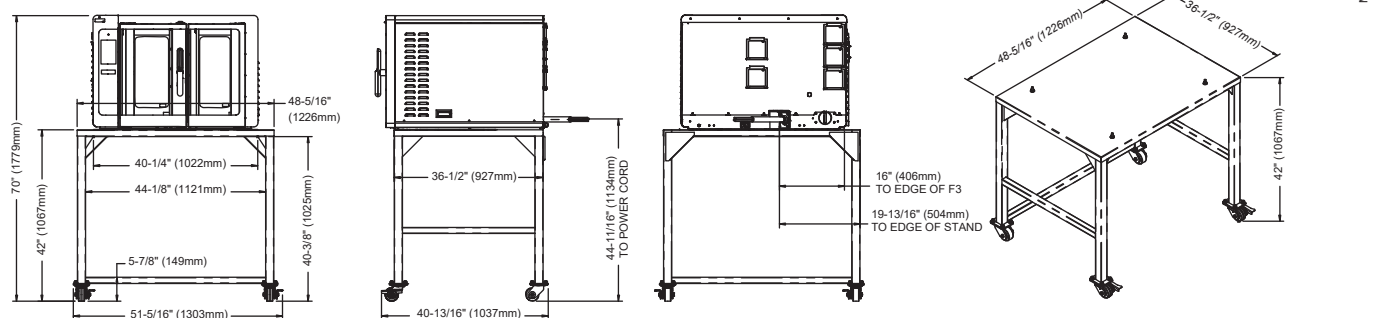
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F3 Multi-Purpose Stands

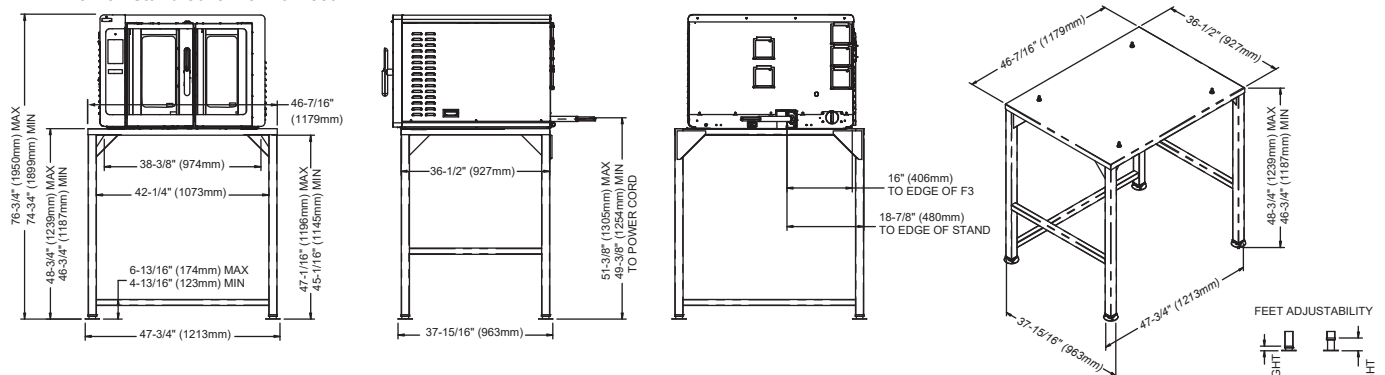
VMC-F3E on stand 5029774 with feet



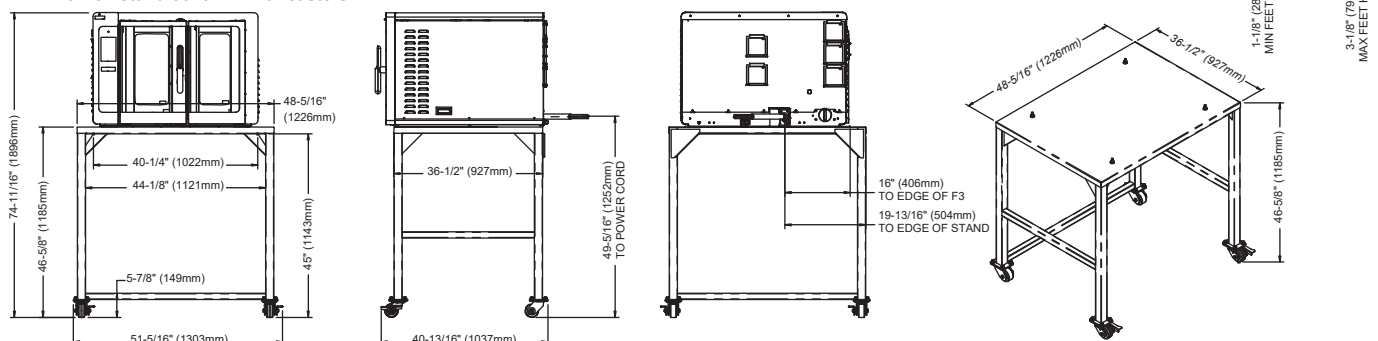
VMC-F3E on stand 5029775 with casters



VMC-F3E on stand 5029776 with feet



VMC-F3E on stand 5029777 with casters

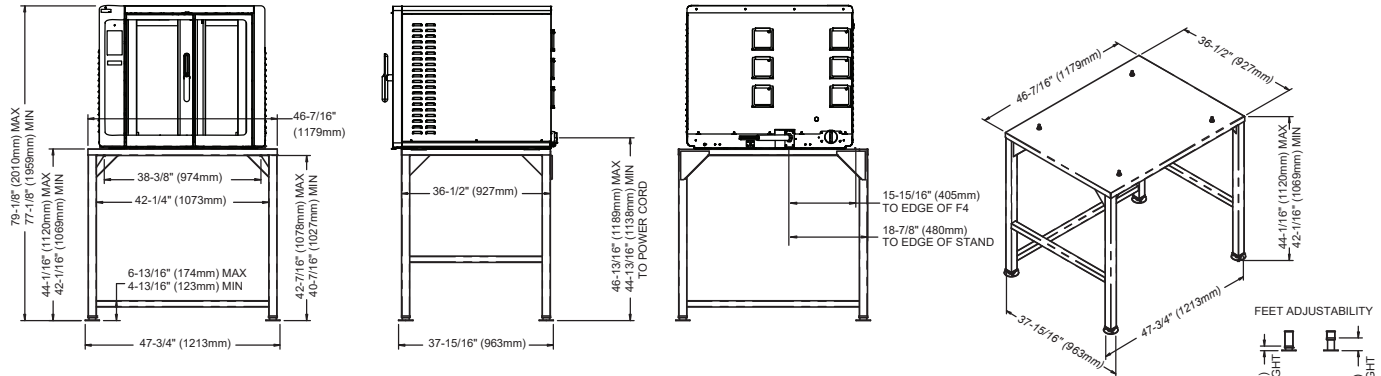


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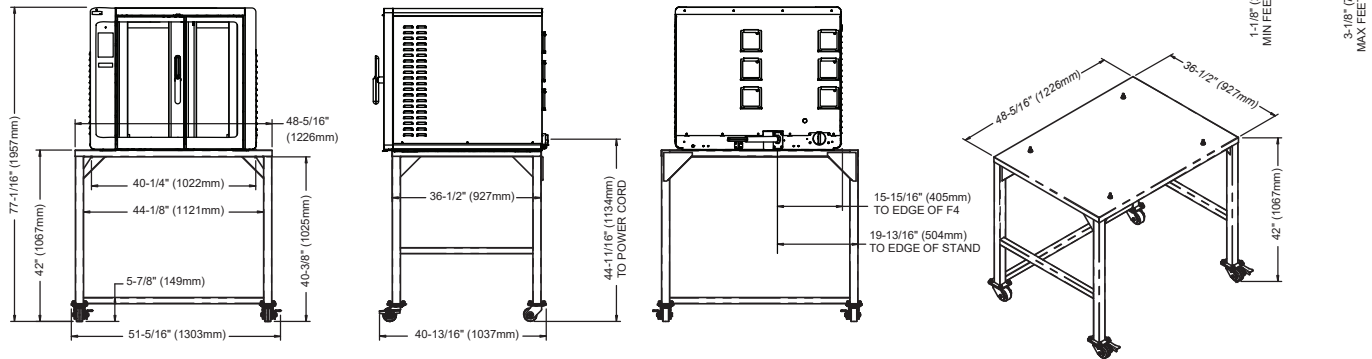
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F4 Multi-Purpose Stands

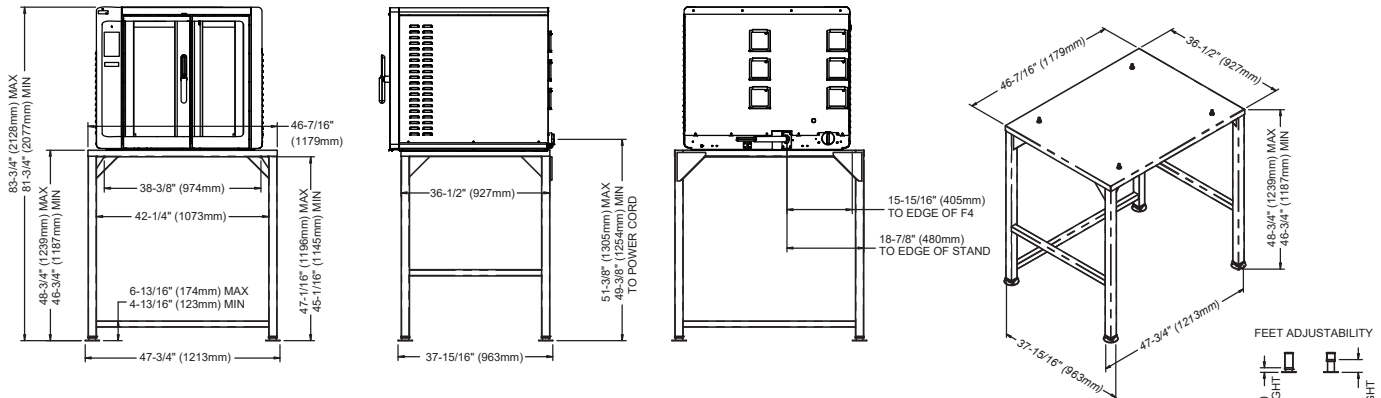
VMC-F4E on stand 5029774 with feet



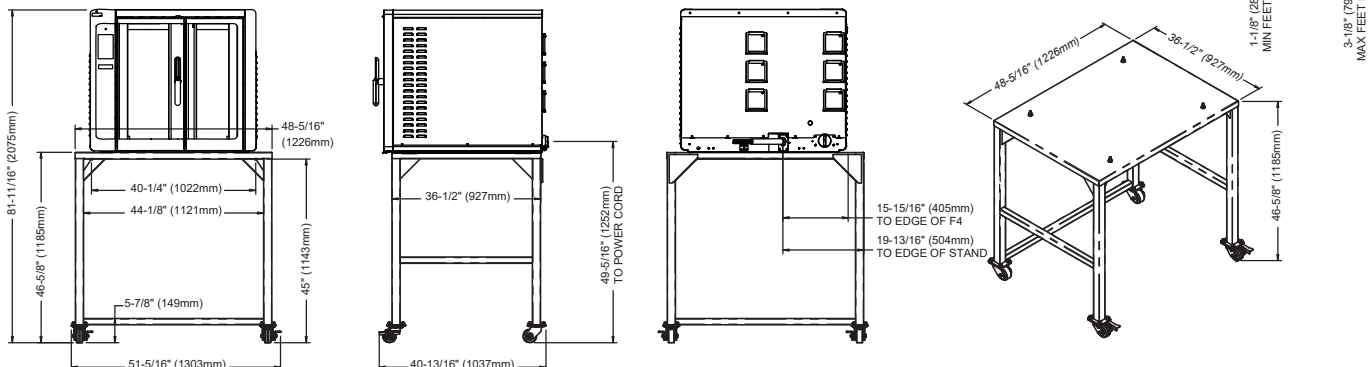
VMC-F4E on stand 5029775 with casters



VMC-F4E on stand 5029776 with feet



VMC-F4E on stand 5029777 with casters



CONTACT US

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