

Vector® H Series Multi-Cook Oven

VMC2

UL

Providing unmatched volume and variety in a compact footprint, Vector® VMC2 H Series Multi-Cook Ovens are built for high-demand kitchens with limited space.

A compact 21" [533 mm] footprint and true ventless design allow operators to place the oven virtually anywhere—no overhead hood required, eliminating the cost and congestion of hood systems.

The waterless design further simplifies installation and operation, requiring no plumbing, drains, or filtration, helping reduce upfront costs and ongoing maintenance.

Available in 2-, 3-, or 4-chamber configurations, each chamber independently controls temperature, fan speed, and cook time to cook multiple foods simultaneously with no flavor transfer.

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

Built for reliability and safety, Vector® ovens feature maintenance-free air filters and robust electronics cooling to maximize uptime. A built-in door stopper provides added operator protection in fast-paced kitchens.

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
- UL-listed ventless catalytic converter
- Double-pane glass door
- One [1] wire stainless steel rack and two [2] jet plates per cooking chamber
- 4" [102mm] adjustable legs
- Cord and plug on 208-240V models [except Canada]
- Maintenance-free air filters
- Robust electronics cooling
- Built-in door stopper for improved operator safety



CAPACITY

- | | |
|---|--|
| 2 | VMC2-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm] |
| 3 | VMC2-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm] |
| 4 | VMC2-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm] |
| 2 | VMC2-H2H: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" [2 GN 1/1 pans - 530mm x 325mm x 65mm] or 2 half-size sheet pans—18" x 13" x 1" |
| 3 | VMC2-H3H: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" [3 GN 1/1 pans—530mm x 325mm x 65mm] or 3 half-size sheet pans—18" x 13" x 1" |
| 4 | VMC2-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 65mm] or 4 half-size sheet pans—18" x 13" x 1" |



VMC2-H4 VMC2-H3 VMC2-H2

Configurations (select one)

Models

These models accommodate half-size sheet pans

- | | |
|----------------------------------|----------------------------------|
| ☐ VMC2-H2 | ☐ VMC2-H3 |
| ☐ VMC2-H4 | |

These models accommodate full-size hotel pans

- | | |
|-----------------------------------|-----------------------------------|
| ☐ VMC2-H2H | ☐ VMC2-H3H |
| ☐ VMC2-H4H | |

Control

- | | |
|---------------------------------|---------------------------------|
| ☐ Deluxe | ☐ Simple |
|---------------------------------|---------------------------------|

Kit

- ☐ Ethernet Cable [5030518] for Deluxe only

Door swing

- | | |
|---------------------------------------|--------------------------------------|
| ☐ Right hinged | ☐ Left hinged |
|---------------------------------------|--------------------------------------|

Electrical

VMC2-H2/H2H

- | |
|---|
| ☐ 208-240V, 1PH, with cord and plug |
| ☐ 208-240V, 1PH, no cord, no plug [Canada] |
| ☐ 220-240V, 1PH, no cord, no plug |
| ☐ 380-415V, 3PH, no cord, no plug |

VMC2-H3/H3H

- | |
|---|
| ☐ 208-240V, 1PH, with cord and plug |
| ☐ 208-240V, 1PH, no cord, no plug [Canada] |
| ☐ 208-240V, 3PH, with cord and plug |
| ☐ 208-240V, 3PH, no cord, no plug [Canada] |
| ☐ 220-240V, 1PH, no cord, no plug |
| ☐ 380-415V, 3PH, no cord, no plug |

VMC2-H4/H4H

- | |
|---|
| ☐ 208-240V, 3PH, with cord and plug |
| ☐ 208-240V, 3PH, no cord, no plug [Canada] |
| ☐ 380-415V, 3PH, no cord, no plug |

Casters

- ☐ 3" [76mm] casters, set of four [4] [5027946]

Accessories

- ☐ See accessories brochure for all available accessories

Cleaning

- | |
|--|
| ☐ Alto-Shaam® non-caustic cleaner, one [1] bottle [CE-46828] |
| ☐ Alto-Shaam® non-caustic cleaner, case of six [6] bottles [CE-46829] |



IP X4

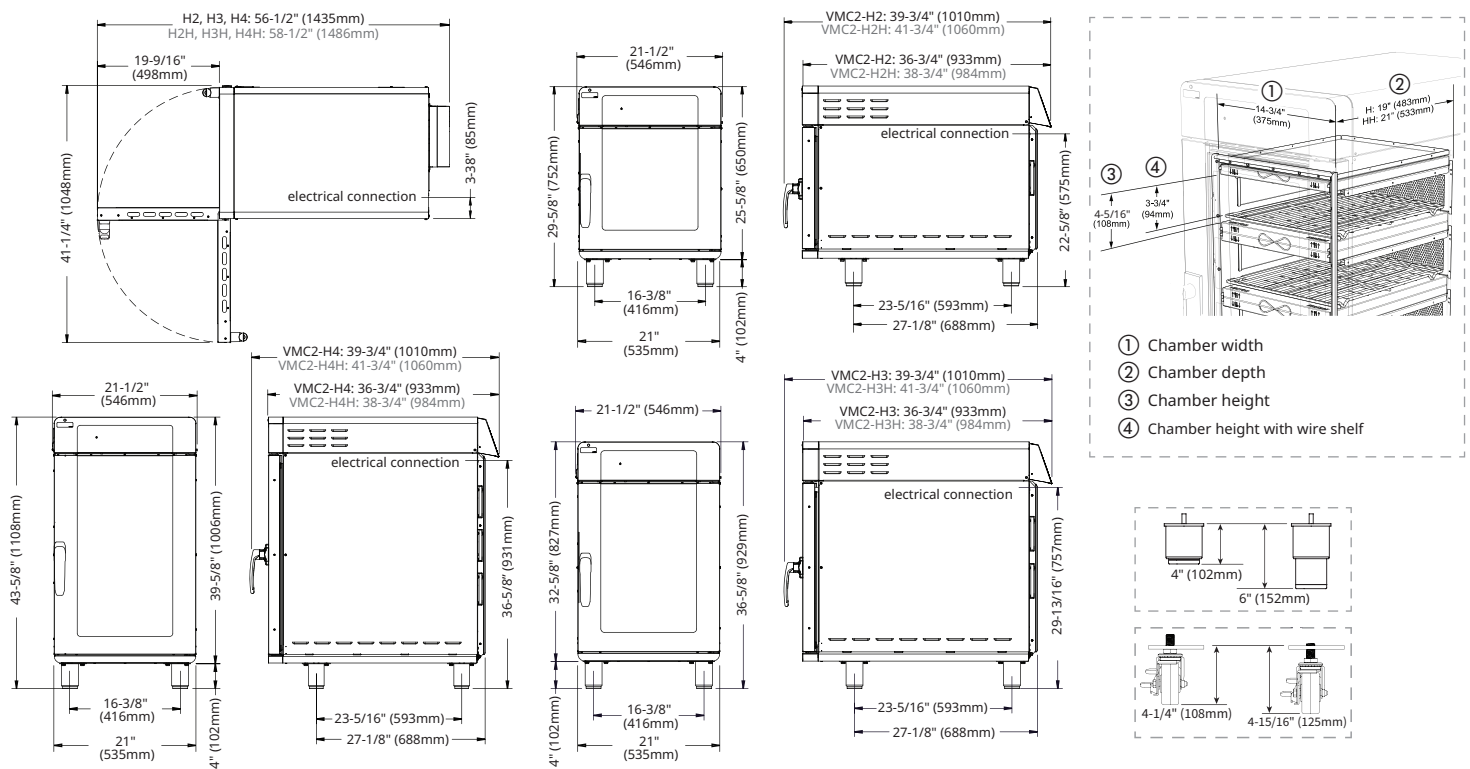


COA #5879

Vector® H Series Multi-Cook Oven VMC2



Dimensions



DIMENSIONS

Model

VMC2-H2	29-5/8" x 21-1/2" x 39-3/4" [752mm x 546mm x 1010mm]
VMC2-H2H	29-5/8" x 21-1/2" x 41-3/4" [752mm x 546mm x 1060mm]
VMC2-H3	36-5/8" x 21-1/2" x 39-3/4" [929mm x 546mm x 1010mm]
VMC2-H3H	36-5/8" x 21-1/2" x 41-3/4" [929mm x 546mm x 1060mm]
VMC2-H4	43-5/8" x 21-1/2" x 39-3/4" [1108mm x 546mm x 1010mm]
VMC2-H4H	43-5/8" x 21-1/2" x 41-3/4" [1108mm x 546mm x 1060mm]

Exterior (H x W x D)

Interior (H x W x D)

14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]
14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]
21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]
21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]
28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]
28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]

Net Weight

211 lb [96 kg]
226 lb [103 kg]
269 lb [122 kg]
290 lb [131 kg]
341 lb [155 kg]
356 lb [161 kg]

Model

VMC2-H2/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]
VMC2-H3/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]
VMC2-H4/H	48" x 30" x 56" [1219mm x 762mm x 1422mm]

Ship Dimensions (L x W x H)*

Ship Weight*

H2: 290 lb [132kg]	H2H: 330 lb [150 kg]
H3: 358 lb [162 kg]	H3H: 364 lb [165 kg]
H4: 418 lb [190 kg]	H4H: 436 lb [198 kg]

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

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VMC2

ALTO-SHAAM



CLEARANCE

Top: 2" [51mm]*
Left: 2" [51mm]
Right: 2" [51mm]
Front: 20" [508mm]
Back: 2" [51mm]

* 18" [457mm] recommended for service access



REQUIREMENTS

- 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.
- The oven is not intended for built-in installation.



HEAT

Heat of rejection

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56



TEMPERATURE

Temperature range: 100°F to 525°F [38°C to 274°C]



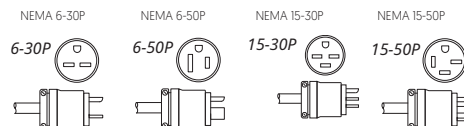
ELECTRIC

VMC2-H2/VMC2-H2H	V	Ph	Hz	Awg	IEC	A	Breaker [A]	kW	Plug Configuration**
208–240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30
	240	1	60	8	—	28	30*	6.7	NEMA 6-30
220–240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug
380–415V	380	3	50/60	—	1.5	8	16	5.4	No cord, no plug
	415	3	50/60	—	1.5	9	16	6.4	No cord, no plug
VMC2-H3/VMC2-H3H									
208–240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50
	240	1	60	6	—	43	50*	10.3	NEMA 6-50
208–240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P
	240	3	60	10	—	25	30	10.3	NEMA 15-30P
220–240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug
	240	1	50/60	6	10	41	63	9.6	No cord, no plug
380–415V	380	3	50/60	—	1.5	13	16	8.1	No cord, no plug
	415	3	50/60	—	1.5	14	16	9.6	No cord, no plug
VMC2-H4/VMC2-H4H									
208–240V	208	3	60	6	—	32	40	10.6	NEMA 15-50P
	240	3	60	6	—	36	40	13.9	NEMA 15-50P
380–415V	380	3	50/60	—	4	17	32	10.8	No cord, no plug
	415	3	50/60	—	4	18	32	12.7	No cord, no plug

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

* For use on individual branch circuit only.

**No cord, no plug, in Canada.

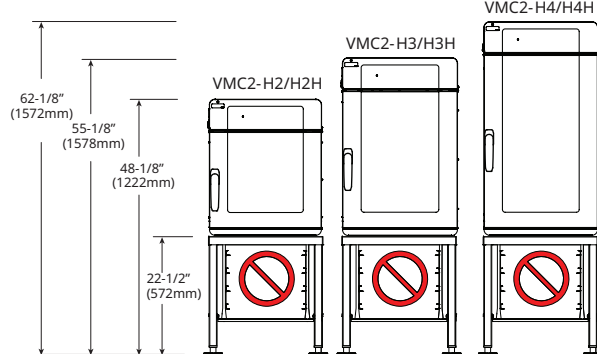


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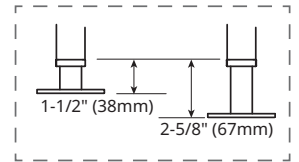
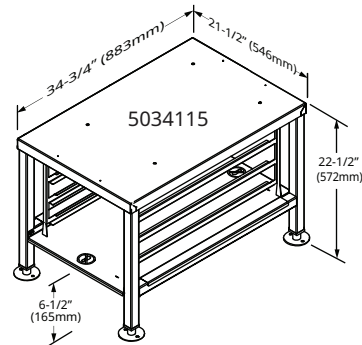


Stacked Configurations and Stands

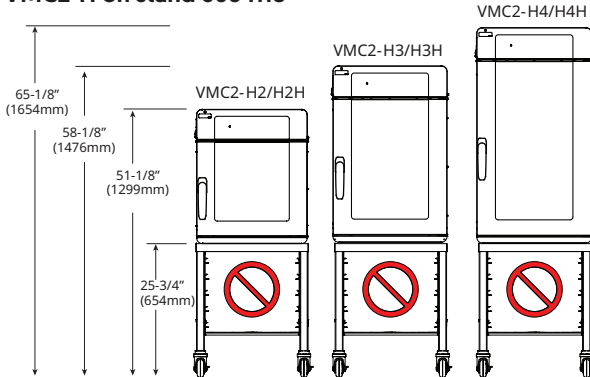
VMC2-H on stand 5034115



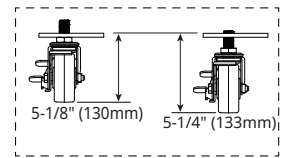
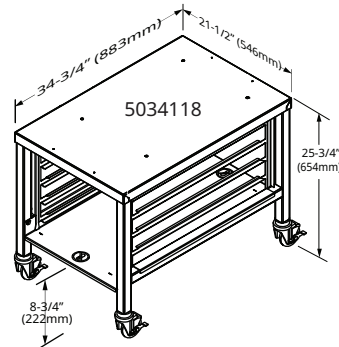
Dimensions shown are with adjustable feet at minimum height.



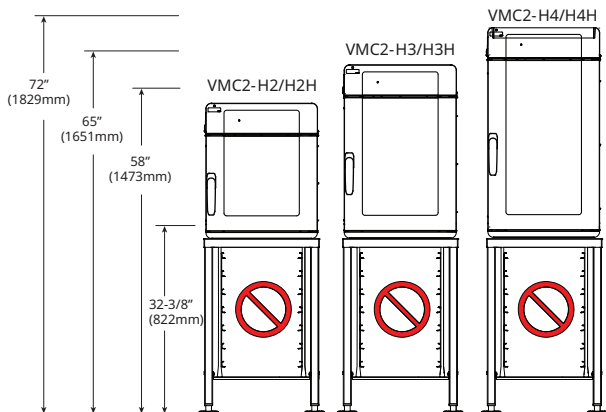
VMC2-H on stand 5034118



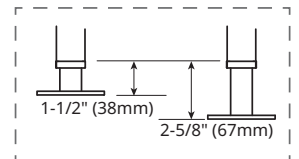
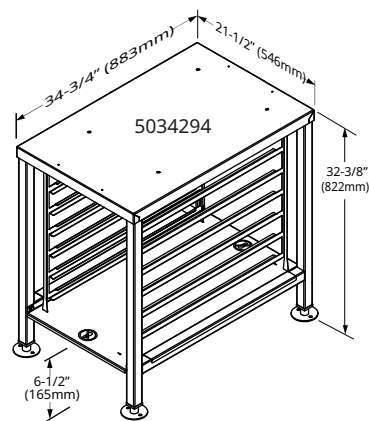
Dimensions shown are with casters at minimum height.



VMC2-H on stand 5034294



Dimensions shown are with adjustable feet at minimum height.



Scan or click the QR code
for Vector stands guide

CONTACT US

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