

Providing an unmatched volume and variety of food, compact and ventless Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium, but food demand is high.

Featuring 2 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.

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

Place anywhere with a small, 21" (533mm) footprint and ventless, waterless operation.

Custom colors available for enhanced branding and a front-of-house experience for customers.

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)



VMC-H2H

CONFIGURATIONS (SELECT ONE)

MODELS

- VMC-H2H

These models accommodate a full-size G/N

CONTROL

- Simple

ELECTRICAL

VMC-H2/H2H

- 220–240V, 1PH, no plug

ACCESSORIES - CASTERS

- 3" (76mm) casters, set of four (4) (5027946)

COOKWARE

- Jet plate assembly, hotel pan (5025236)
- Wire shelf, hotel pan (SH-39077)
- Wire shelf, hotel pan w/pan holder (SH-39543)
- Fry basket 12" x 20" (325mm x 529mm) (BS-26730)

CLEANING

- EcoLab® Greaselift®, case of six (6) bottles (CE-39136)
- ChemCo Dirt Buster III, case of six (6) bottles (CE-39137)

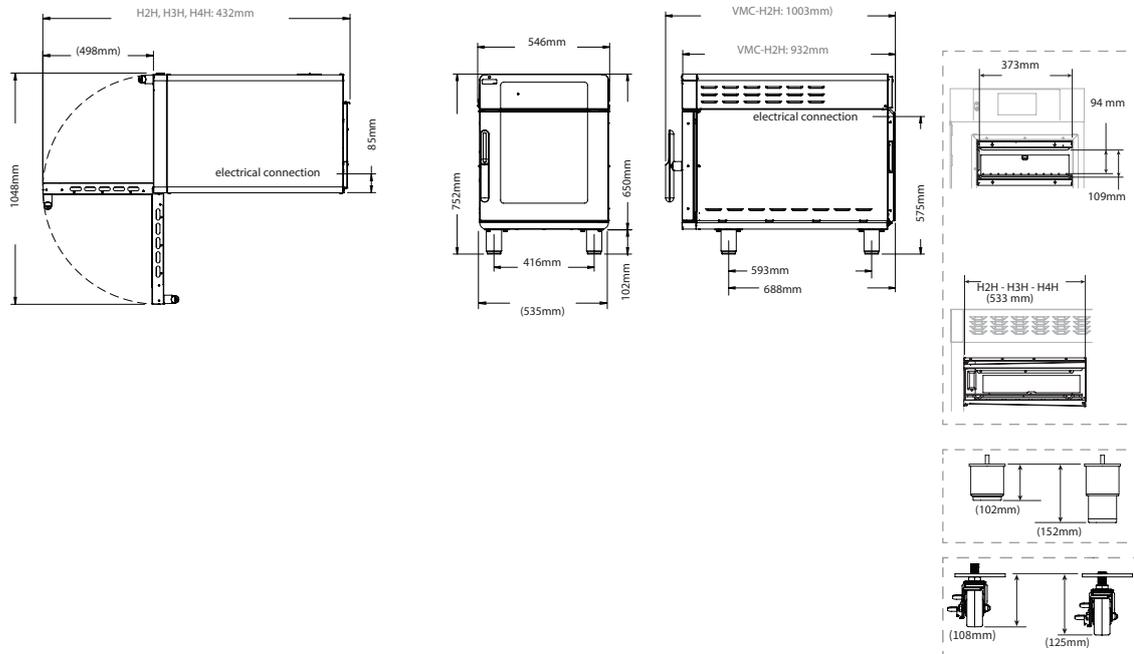
GREASE FILTERS

- Internal chamber filters—order one (1) kit per chamber (5027119)



SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SPECIFICATIONS



DIMENSIONS

MODEL VMC-H2H
EXTERIOR (H x W x D) 752mm x 546mm x 1003mm

INTERIOR (H x W x D) 366mm x 373mm x 546mm

NET WEIGHT 58kg



CLEARANCE

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



CHECK FIRST

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



CAPACITY

2 VMC-H2H: 2 shelf,
 2 GN 1/1 pans - 530mm x 325mm x 100mm



TEMPERATURE

Maximum temperature: 274°C

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VECTOR® H SERIES MULTI-COOK OVEN

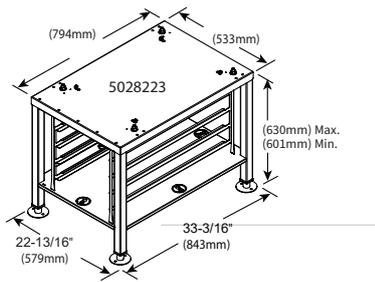


VMC-H2/VMC-H2H
220-240V

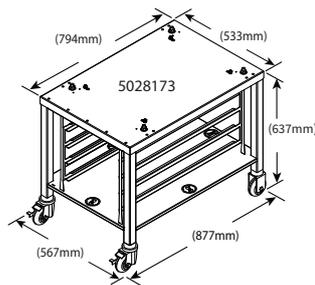
V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration**	Certification
240	1	50/60	—	4	28	32*	6.4	No cord, no plug	IP X4

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

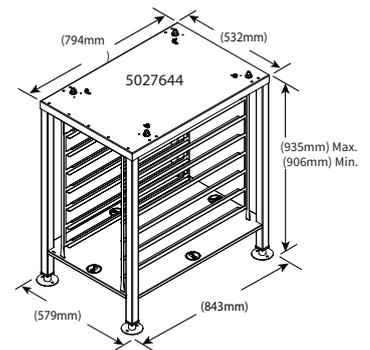
VECTOR® H SERIES STANDS



5028223



5028173



5027644

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