

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)



SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



VMC-H4H VMC-H3H VMC-H2H

CONFIGURATIONS (SELECT ONE)

MODELS

- VMC-H2H VMC-H3H VMC-H4H

These models accommodate a full-size G/N

CONTROL

- Deluxe Simple

DOOR SWING

- Right hinged Left hinged

ELECTRICAL

VMC-H2/H2H

- 220–240V, 1PH, no plug
 380–415, 3PH, no plug

VMC-H3/H3H

- 380–415, 3PH, no plug

VMC-H4/H4H

- 380–415, 3PH, 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)

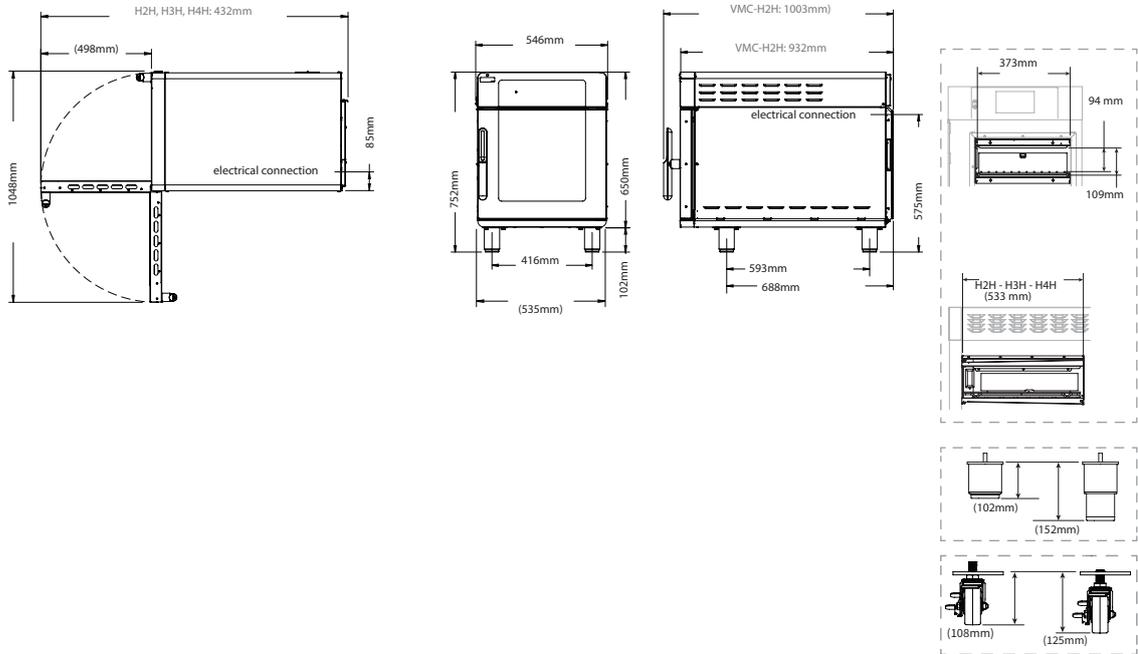
CLEANING

- 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



MODEL	EXTERIOR (H x W x D)
VMC-H2H	752mm x 546mm x 1003mm
VMC-H3H	929mm x 546mm x 1003mm
VMC-H4H	1108mm x 546mm x 1003mm

INTERIOR (H x W x D)
366mm x 373mm x 546mm
544mm x 373mm x 546mm
721mm x 373mm x 546mm

NET WEIGHT
58kg
97kg
126kg



Top: 2" (51mm)
 Left: 2" (51mm)
 Right: 2" (51mm)
 Front: 2" (51mm)
 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.
- Oven not intended for built-in installation



- VMC-H2H: 2 shelf,
2 GN 1/1 pans - 530mm x 325mm x 100mm
- VMC-H3H: 3 shelf,
3 GN 1/1 pans - 530mm x 325mm x 100mm
- VMC-H4H: 4 shelf,
4 GN 1/1 pans - 530mm x 325mm x 100mm



Maximum temperature: 274°C

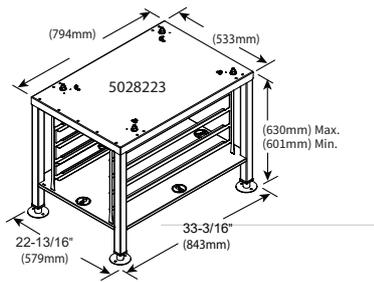
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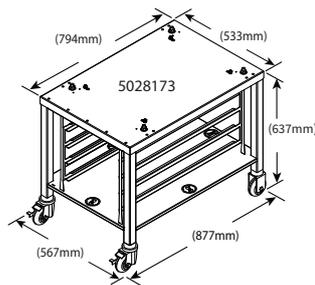
	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration**	Certification
VMC-H2/VMC-H2H 220-240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	EAC CE IP X4
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	
380-415V	380	3	50/60	—	1.5	12	16	5.4	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	13	16	6.4	No cord, no plug	
VMC-H3/VMC-H3H 380-415V	380	3	50/60	—	1.5	12	16	8.1	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	1.5	13	16	9.6	No cord, no plug	
VMC-H4/VMC-H4H 380-415V	380	3	50/60	—	4	23	32	10.8	No cord, no plug	EAC CE IP X4
	415	3	50/60	—	4	25	32	12.7	No cord, no plug	

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

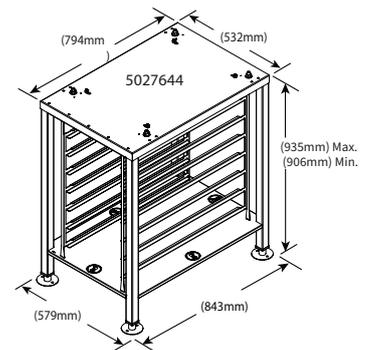
VECTOR® H SERIES STANDS



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