

Vector™ Multi-Cook Oven Simple Control

VMC-H2
VMC-H3
VMC-H4

VMC-H2H
VMC-H3H
VMC-H4H

VMC-H2HW
VMC-H3HW



Structured Air Technology®

MN-46548-EN

REV.08
2/24

EN

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Die neueste Fassung des Handbuchs finden Sie auf alto-shaam.com
Pour la dernière version du manuel, visiter alto-shaam.com
Para obtener el manual más actual, visite alto-shaam.com
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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. Registering your appliance ensures prompt service in the event of a warranty claim.

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

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.

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The Meaning of Signal Words

This manual 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.

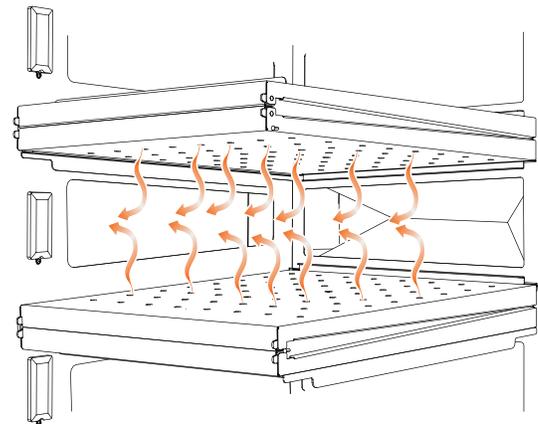
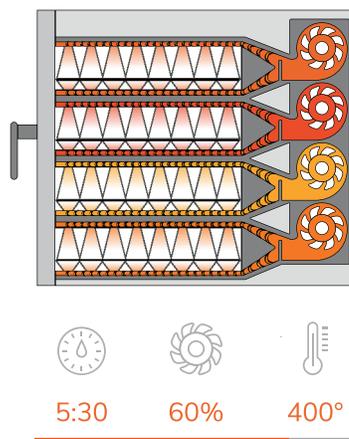


NOTE: Note indicates additional information that is important to a concept or procedure.

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.



VMC-TS-000271

Configurations

The Vector H Series is available in three configurations: two-, three-, and four-chamber.

Intended use

The Vector series ovens are intended to cook and warm food only. Any other use is prohibited. This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

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 electrical precautions when 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 usage precautions when using the appliance:

- Only use this appliance for its intended use of heating or cooking.
 - Always keep liquids, or foods that can become liquid when heated, level and at or below eye level where they can be seen.
 - 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 maintenance precautions when 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 oven is OFF.
- 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, water jet, or steam cleaner 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

All personnel using the appliance must have proper 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 with the following operator qualifications are permitted to use the appliance:

- Have received proper instruction on how to use the appliance.
- Have demonstrated their ability 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 will void the warranty and relieve Alto-Shaam of all liability. Original manufacturer's replacement parts may be substituted; however, these parts must be of equal quality and specifications as those provided by Alto-Shaam.
- 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).

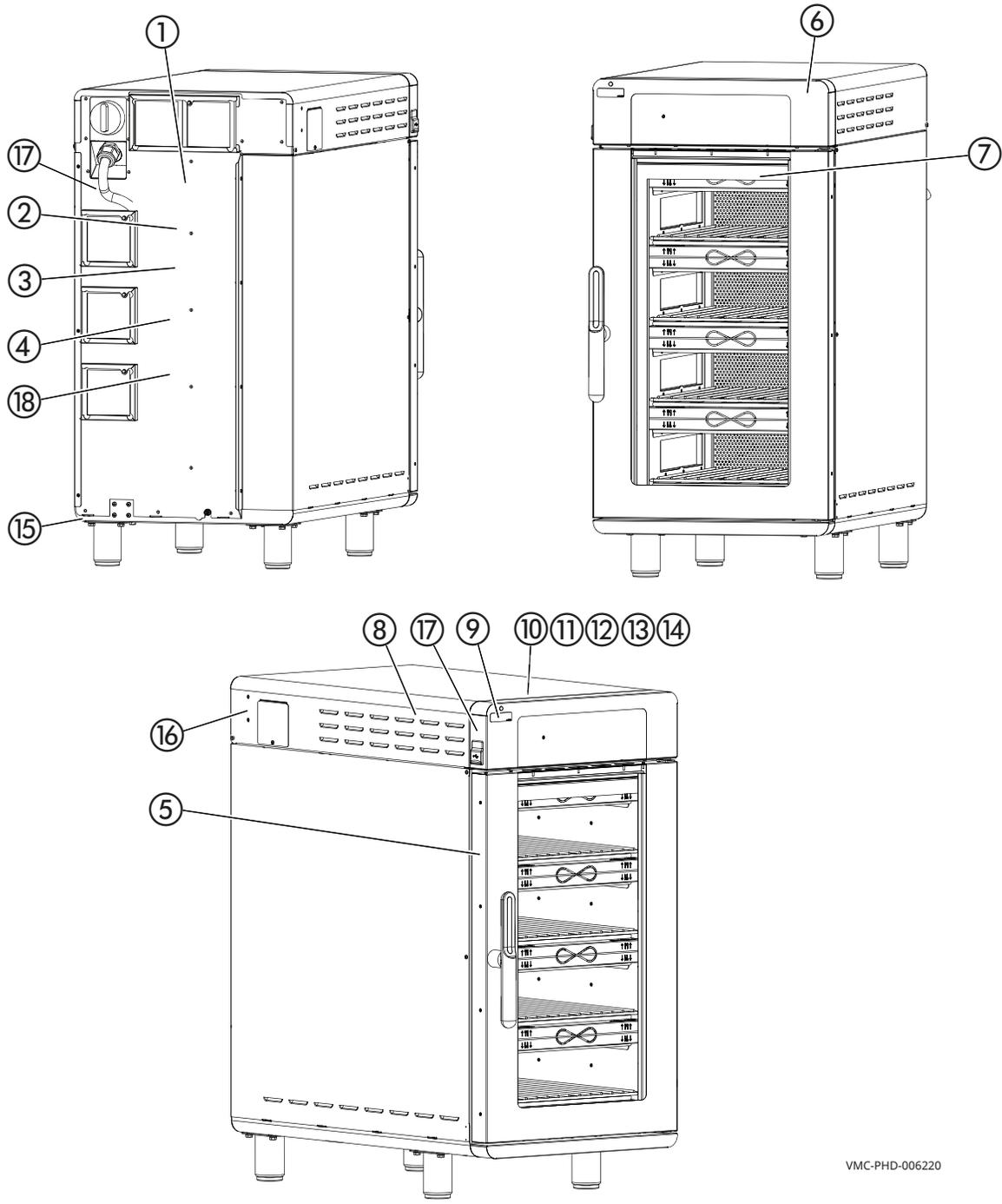
Personal Protective Equipment (PPE)

Wear the following Personal Protective Equipment (PPE) while cleaning the appliance:

- Protective gloves
- Protective clothing
- Eye protection
- Face protection

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Label Locations



VMC-PHD-006220

LABELS

1

⚠ 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 contiennent 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.

2

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.

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.

AWG 90°C

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.

3

⚠ WARNING/ADVERTENCIA/AVERTISSEMENT

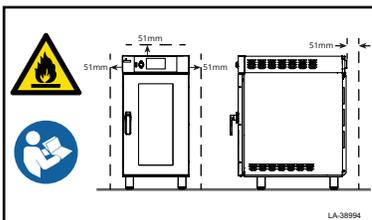
Fire Hazard
For use only on noncombustible surfaces. Maintain the correct clearances to combustibles.

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/above/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-38900



WARNING

Fire hazard

For use only on noncombustible surfaces. Maintain the correct clearances to combustibles.

4

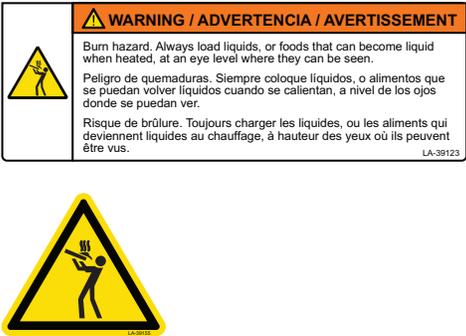
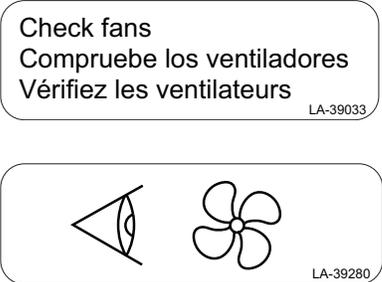
ALTO-SHAAM.

Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.

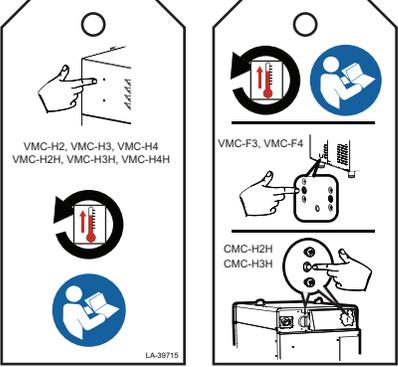
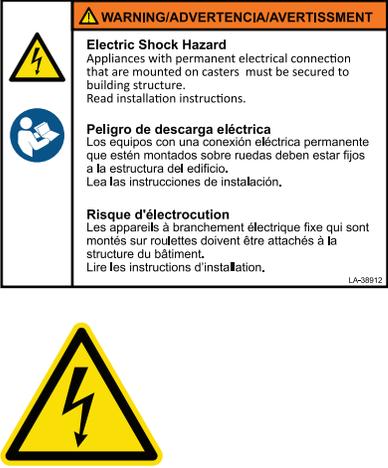
CALIBRATION TECHNICIAN _____

LA-26378

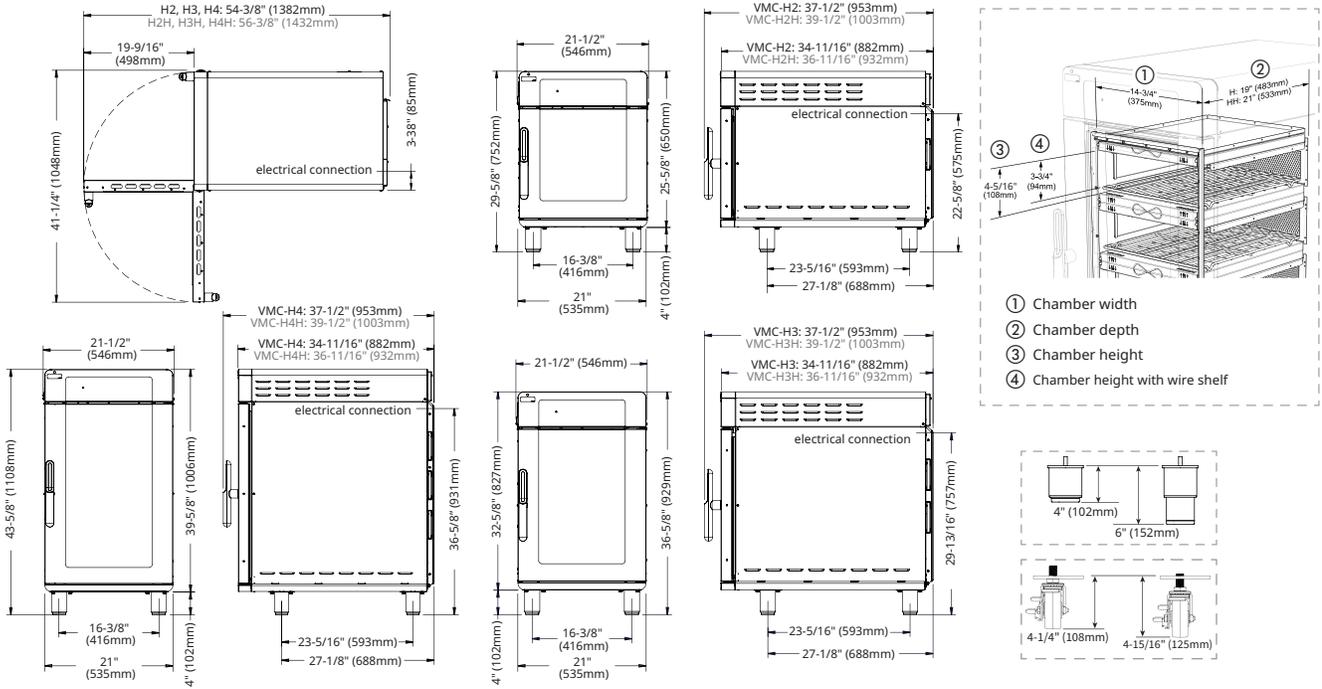
Every Alto-Shaam product is precision calibrated prior to release from the factory to ensure accurate temperature control.

| | | |
|----|---|--|
| 5 |  | <p>WARNING Hot surface</p> |
| 6 |  | <p>Made in U.S.A.</p> |
| 7 |  | <p>WARNING Burn hazard Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.</p> |
| 8 |  | <p>Security seal</p> |
| 9 |  | <p>Check fans</p> |
| 10 |  | <p>Line 1 supply terminal</p> |
| 11 |  | <p>Line 2 supply terminal</p> |
| 12 |  | <p>Line 3 supply terminal</p> |

LABELS

| | | |
|----|---|--|
| 13 |  <p>LA-36443-N</p> | Neutral |
| 14 |  <p>LA-36443-G</p> | Ground terminal |
| 15 |  <p>LA-36443-E</p> | Equipotential terminal |
| 16 |  <p>LA-39715</p> | Press and release the high limit temperature reset button(s). |
| 17 |  <p>LA-46997</p> | Certificate of Approval number, Fire Department - City of New York. |
| 18 |  <p>LA-38912</p> | <p>WARNING</p> <p>Electric Shock Hazard</p> <p>Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions.</p> |

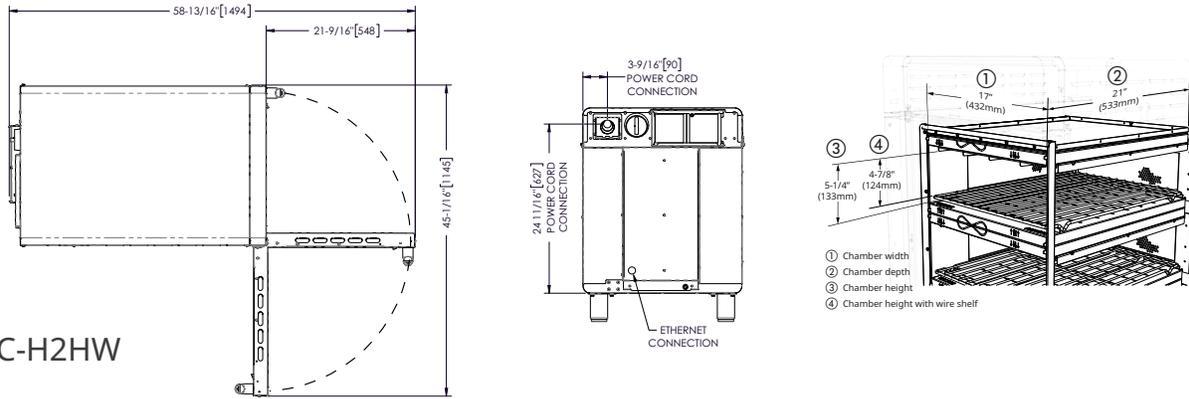
Dimension Drawings



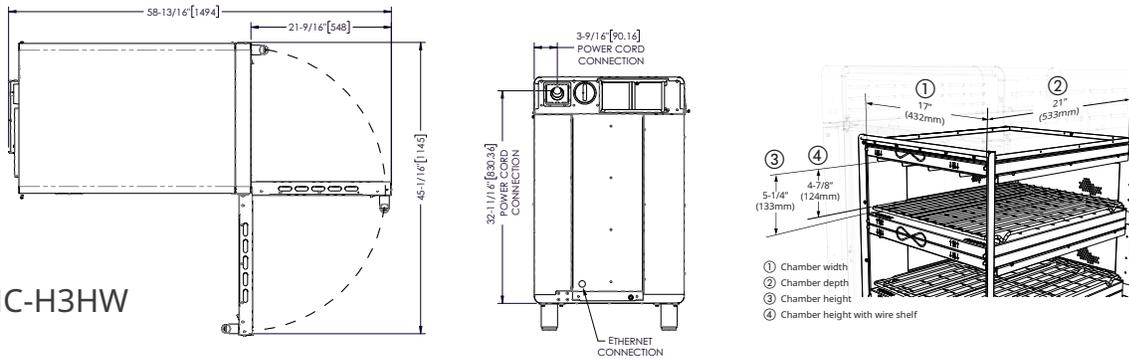
INSTALLATION

INSTALLATION

VMC-H2HW



VMC-H3HW



How to Unpack the Oven

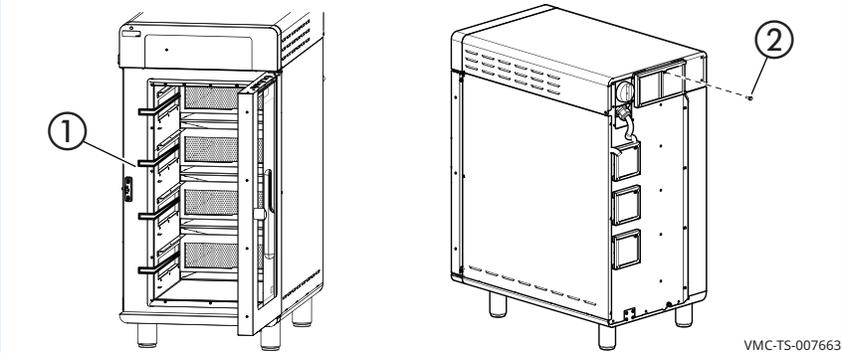
Before you begin

Make sure you have:

- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
 - VMC-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 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. |
| | <div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div> |
| 2. | Remove the shrink wrap. |
| 3. | Cut the restraining straps. |
| 4. | Remove the tape ① that holds the filters (if equipped). Remove the screws ② that holds the filters (if equipped). |
| |  <p style="text-align: right; font-size: small;">VMC-TS-007663</p> |
| 5. | Remove the foam from each chamber. |
| 6. | Remove the oven from the pallet. |
| 7. | Remove the protective paper from the outside of the oven. |

Result

The oven is now unpacked.

How to Install the Oven (60 Hz Cord and Plug Models)

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-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 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 | Plug Configuration |
|--------------------|-----|----|----|----|----------|------|--------------------|
| VMC-H2/ VMC-H2H | 208 | 1 | 60 | 25 | 30 | 5.2 | NEMA 6-30P |
| | 240 | 1 | 60 | 28 | 30 | 6.7 | NEMA 6-30P |
| VMC-H3/ VMC-H3H | 208 | 1 | 60 | 38 | 50 | 7.9 | NEMA 6-50P |
| | 240 | 1 | 60 | 43 | 50 | 10.3 | NEMA 6-50P |
| | 208 | 3 | 60 | 22 | 30 | 7.9 | NEMA 15-30P |
| | 240 | 3 | 60 | 25 | 30 | 10.3 | NEMA 15-30P |
| VMC-H4/ VMC-H4H | 208 | 3 | 60 | 33 | 40 | 10.6 | NEMA 15-50P |
| | 240 | 3 | 60 | 38 | 40 | 13.9 | NEMA 15-50P |
| VMC-H2HW | 208 | 1 | 60 | 33 | 50 | 6.9 | NEMA 6-50P |
| | 240 | 1 | 60 | 38 | 50 | 9.1 | NEMA 6-50P |
| | 208 | 3 | 60 | 19 | 40 | 6.9 | NEMA 15-30P |
| | 240 | 3 | 60 | 22 | 40 | 9.1 | NEMA 15-30P |
| VMC-H3HW | 208 | 3 | 60 | 29 | 50 | 10.5 | NEMA 15-50P |
| | 240 | 3 | 60 | 33 | 50 | 13.6 | NEMA 15-50P |

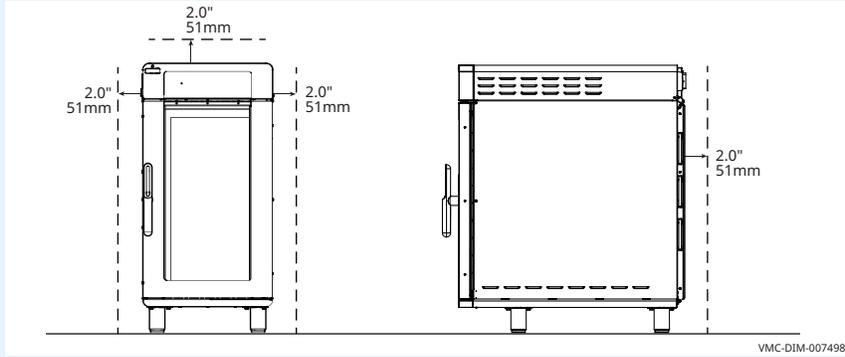
*Electrical connections must meet all applicable federal, state, and local codes.

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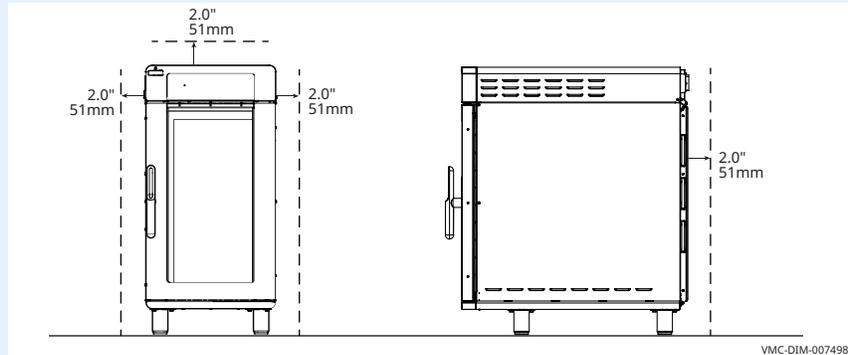
Position the oven

To position the oven, do the following.

| Step | Action |
|------|--|
| 1. | Make sure that: |
| | <ul style="list-style-type: none"> The location where the oven is being installed is rated to support the weight of the oven; The oven is within five feet (1.5m) of the appropriate electrical outlet; You follow the oven clearance guidelines. |
| |  |
| 2. | Move the oven to the installation location and onto the final resting surface. |

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 (1.5m) of the appropriate electrical outlet;
- You follow the oven clearance guidelines.



VMC-DIM-007498

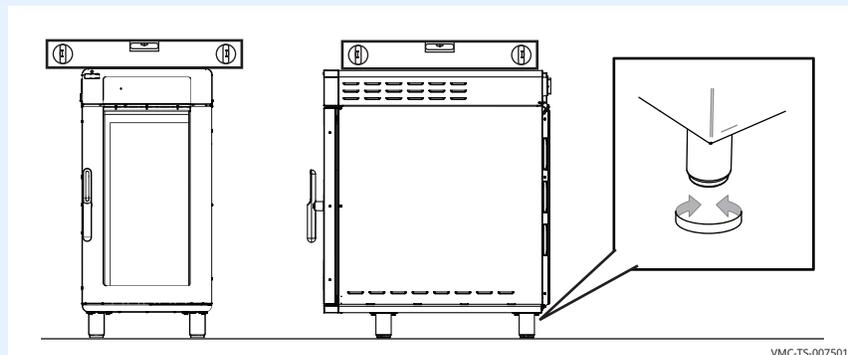
2. **Move** the oven to the installation location and onto the final resting surface.

The oven is now correctly positioned.

Level the oven

To level the oven, do the following.

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



VMC-TS-007501

Adjust the legs, if necessary, to achieve levelness.

The oven is now correctly positioned.

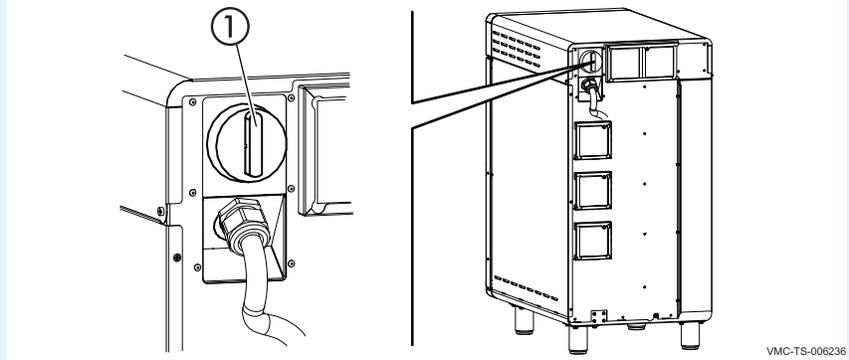
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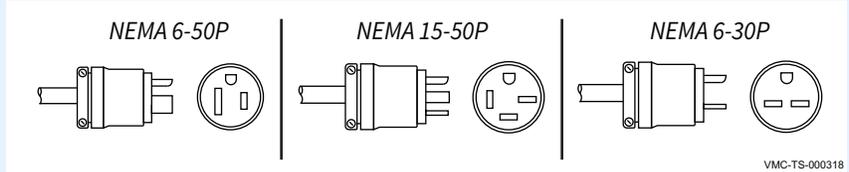
Connect power

To connect electric power to the oven, do the following.

4. **Set** the main disconnect switch ① to the OFF position.

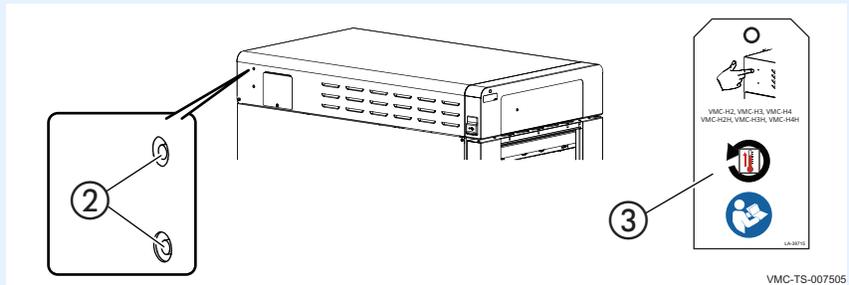


5. **Connect** the plug to the electrical outlet.



Press reset button(s)

6. **Press and release** the high limit temperature reset button(s) ②.
Remove the tag ③.



Result

The oven is now installed and ready to be used.

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

Before you begin

Make sure you have:

- Appropriate cord. See local codes and regulations.



NOTE: UL file states that the unit may be field wired. All CNL units are field wired (leakage current and input averaging); USL units may be field wired. Install appliance in accordance with local codes for that jurisdiction.

- 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-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 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.

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Voltages

| | V | Ph | Hz | A | Breaker* | kW |
|--------------------|-----|----|-------|----|----------|------|
| VMC-H2/ VMC-H2H | 220 | 1 | 50/60 | 25 | 32 | 5.4 |
| | 240 | 1 | 50/60 | 28 | 32 | 6.4 |
| | 380 | 3 | 50/60 | 12 | 16 | 5.4 |
| | 415 | 3 | 50/60 | 13 | 16 | 6.4 |
| VMC-H3/ VMC-H3H | 220 | 1 | 50/60 | 37 | 63 | 8.1 |
| | 240 | 1 | 50/60 | 41 | 63 | 9.6 |
| | 380 | 3 | 50/60 | 12 | 16 | 8.1 |
| | 415 | 3 | 50/60 | 13 | 16 | 9.6 |
| VMC-H4/ VMC-H4H | 380 | 3 | 50/60 | 23 | 32 | 10.8 |
| | 415 | 3 | 50/60 | 25 | 32 | 12.7 |
| VMC-H2HW | 208 | 1 | 60 | 33 | 50 | 6.9 |
| | 240 | 1 | 60 | 38 | 50 | 9.1 |
| | 208 | 3 | 60 | 19 | 40 | 6.9 |
| | 240 | 3 | 60 | 22 | 40 | 9.1 |
| VMC-H3HW | 208 | 3 | 60 | 29 | 50 | 10.5 |
| | 240 | 3 | 60 | 33 | 50 | 13.6 |

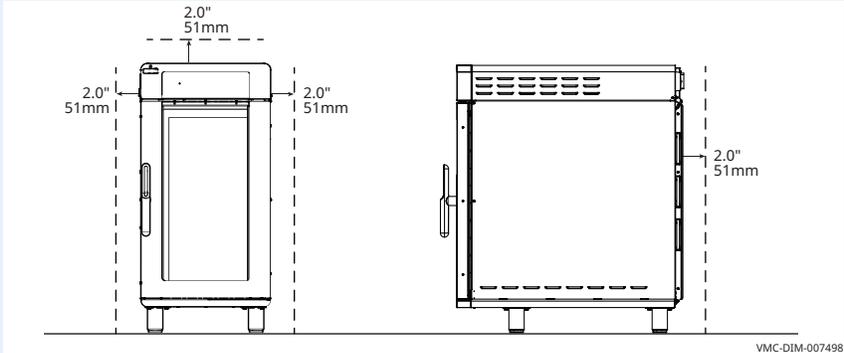
*Electrical connections must meet all applicable federal, state, and local codes.

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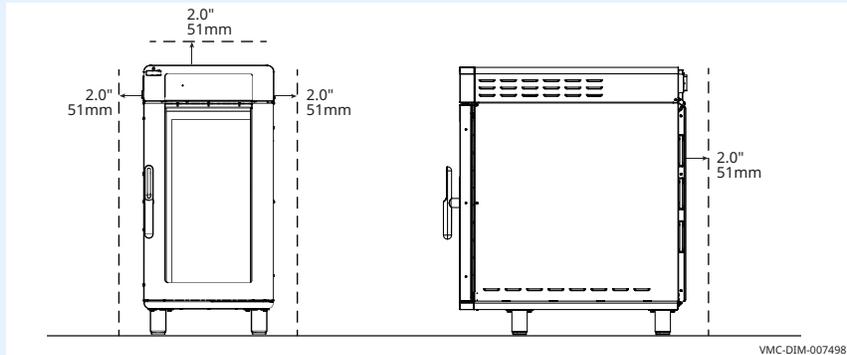
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Position the oven

To position the oven, do the following.

| Step | Action |
|--|---|
| 1. | <p>Make sure that:</p> <ul style="list-style-type: none"> 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. |
|  | |
| 2. | <p>Move the oven to the installation location and onto the final resting surface.</p> |

- 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.

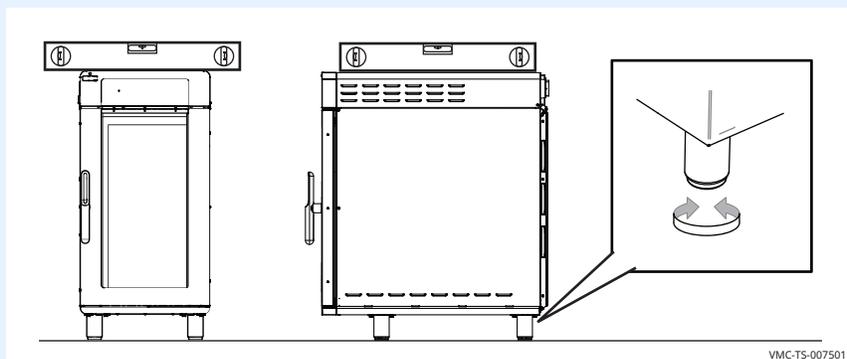


The oven is now correctly positioned.

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.



Adjust the legs, if necessary, to achieve levelness.

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Connect the wiring

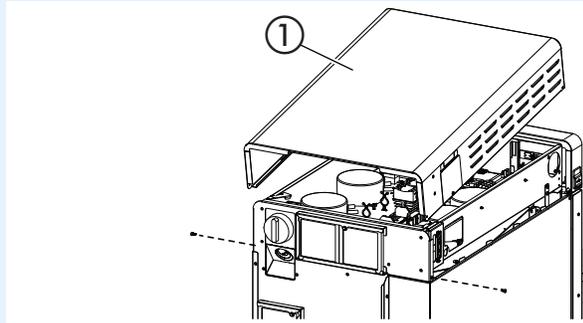
To connect the wiring, do the following.

4. **Remove** the pivot screws. **Remove** the top cover ①.



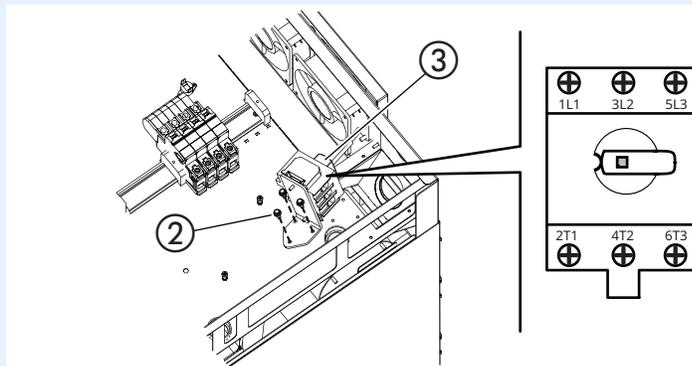
WARNING: Electric shock hazard.

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



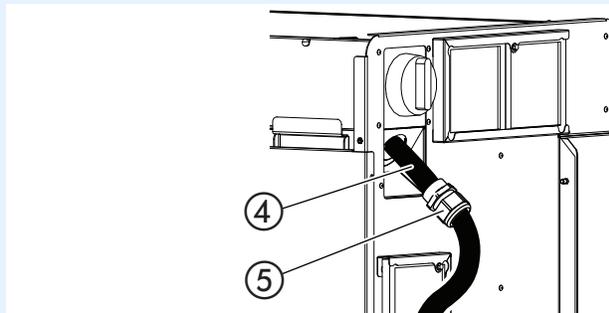
VMC-TS-007943

5. **Remove** the bottom 3 screws ② from the mounting bracket.
Remove the main disconnect switch ③ from the mounting bracket.



VMC-TS-001815

6. **Install** the cord ④ through the cord grip ⑤ and install to oven.
Install the lock nut onto the cord grip.

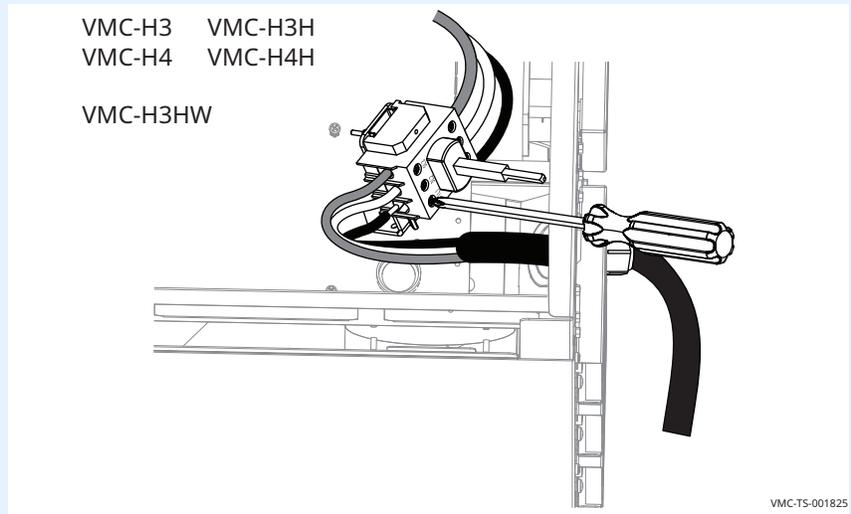
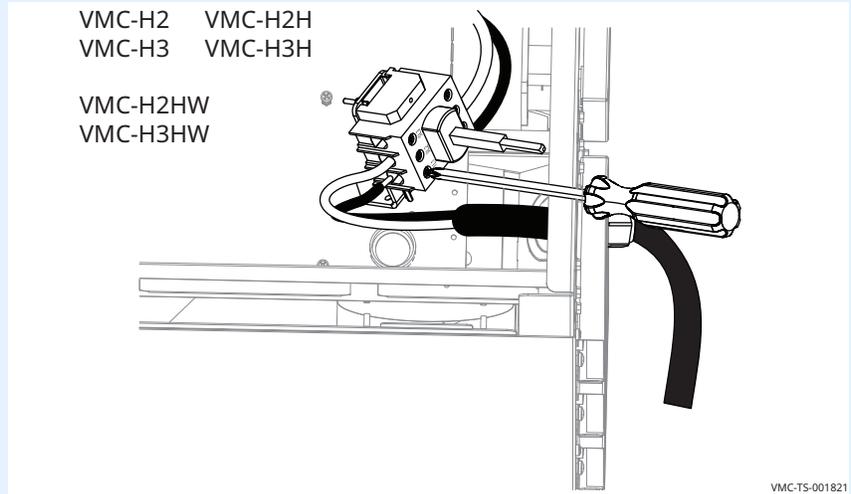


VMC-TS-007946

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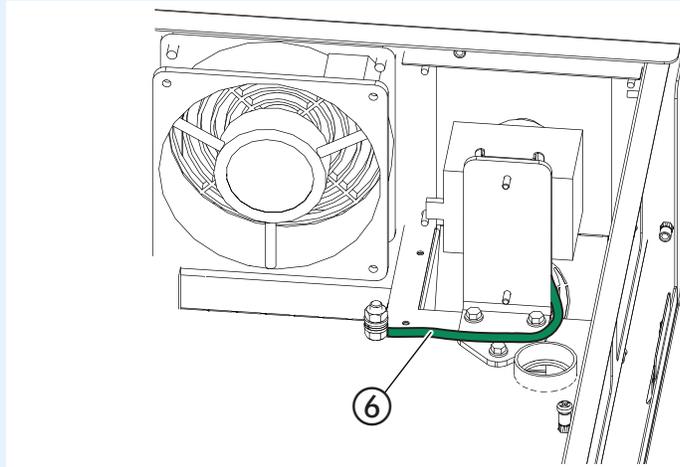
7. **Connect** the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.



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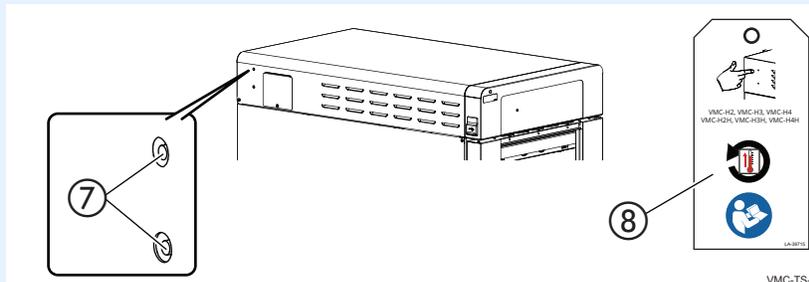
8. **Install** the ground wire ⑥.
Adjust the cord length.
Tighten the cord grip sealing nut onto the supply cord.



VMC-TS-001829

9. **Re-install** the main disconnect switch.
10. **Re-install** the mounting bracket.
11. **Re-install** the top cover.
12. **Press and release** the high limit temperature reset button(s) ⑦.
Remove the tag ⑧.

Press reset button(s)



VMC-TS-007949

Result

The oven is now installed.

How to Install the Oven

(50/60 Hz Models Without Cords or Plugs)



WARNING: Electric shock hazard.

Make sure the supply cord and plug have an earth connection (ground).

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-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 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.
-

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Voltages

| | V | Ph | Hz | A | Breaker* | kW | Wire Size (mm) |
|----------------------|-----|----|-------|----|----------|------|----------------|
| VMC-H2H 220-240V | 220 | 1 | 50 | 25 | 32 | 5.4 | 4 |
| | 240 | 1 | 50 | 28 | 32 | 6.4 | 4 |
| 380-415V | 380 | 3 | 50 | 12 | 16 | 5.4 | 1.5 |
| | 415 | 3 | 50 | 13 | 16 | 6.4 | 1.5 |
| VMC-H3H 220-240V | 220 | 1 | 50 | 37 | 63 | 8.1 | 10 |
| | 240 | 1 | 50 | 41 | 63 | 9.6 | 10 |
| 380-415V | 380 | 3 | 50 | 12 | 16 | 8.1 | 1.5 |
| | 415 | 3 | 50 | 13 | 16 | 9.6 | 1.5 |
| VMC-H4H 380-415V | 380 | 3 | 50 | 23 | 32 | 10.8 | 4 |
| | 415 | 3 | 50 | 25 | 32 | 12.7 | 4 |
| VMC-H2HW 200-240V | 200 | 1 | 50/60 | 32 | 50 | 6.5 | 8 |
| | 240 | 1 | 50/60 | 38 | 50 | 9.1 | 8 |
| 200-240V | 200 | 3 | 50/60 | 18 | 40 | 6.5 | 10 |
| | 240 | 3 | 50/60 | 22 | 40 | 9.1 | 10 |
| 220-240V | 220 | 1 | 50/60 | 35 | 63 | 7.7 | 10 |
| | 240 | 1 | 50/60 | 38 | 63 | 9.1 | 10 |
| 380-415V | 380 | 3 | 50/60 | 20 | 32 | 7.7 | 4 |
| | 415 | 3 | 50/60 | 22 | 32 | 9.1 | 4 |
| VMC-H3HW 200-240V | 200 | 3 | 50/60 | 28 | 50 | 9.7 | 8 |
| | 240 | 3 | 50/60 | 33 | 50 | 13.6 | 8 |
| 380-415V | 380 | 3 | 50/60 | 30 | 63 | 11.5 | 6 |
| | 415 | 3 | 50/60 | 33 | 63 | 13.6 | 6 |

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

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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. | <p>Make sure that:</p> <ul style="list-style-type: none"> 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. |
| | |
| 2. | <p>Move the oven to the installation location and onto the final resting surface.</p> |

The oven is now correctly positioned.

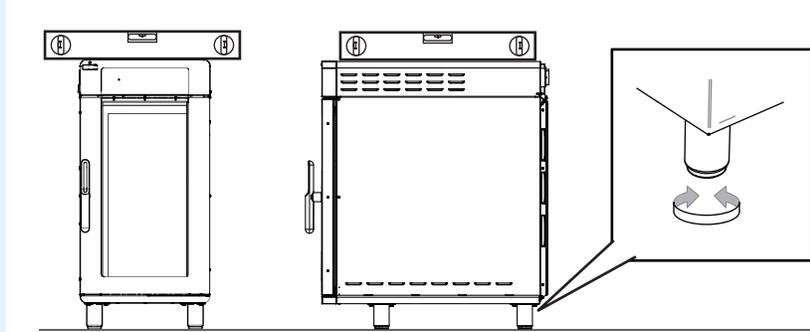
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Level the oven

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-007501

Adjust the legs, if necessary, to achieve levelness.

The oven is now level.

Connect the wiring

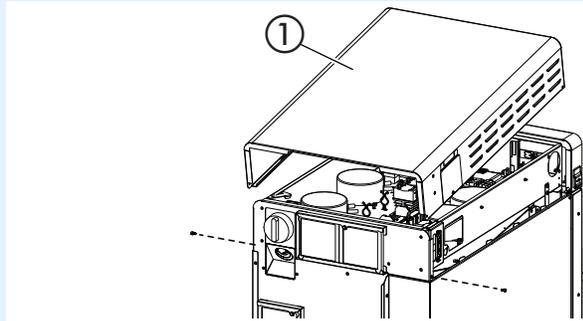
To connect the wiring, do the following.

4. **Remove** the top cover ①.



WARNING: Electric shock hazard.

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

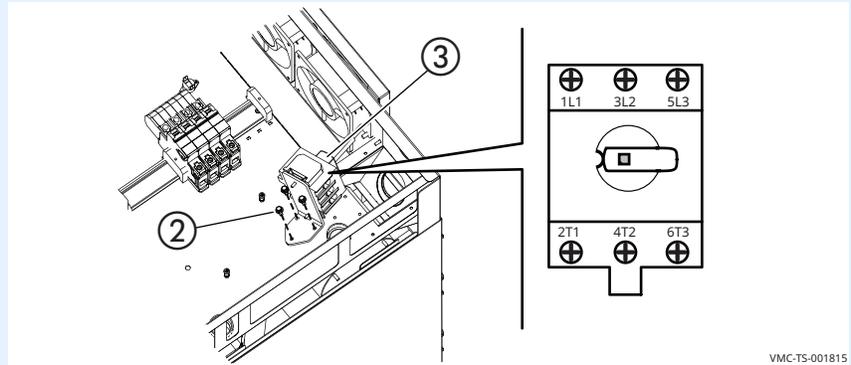


VMC-TS-007943

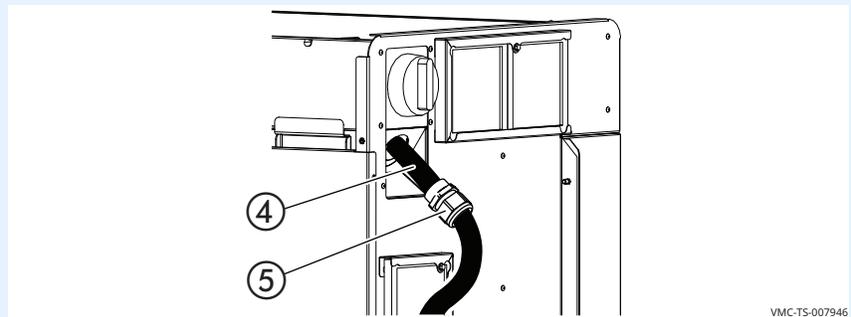
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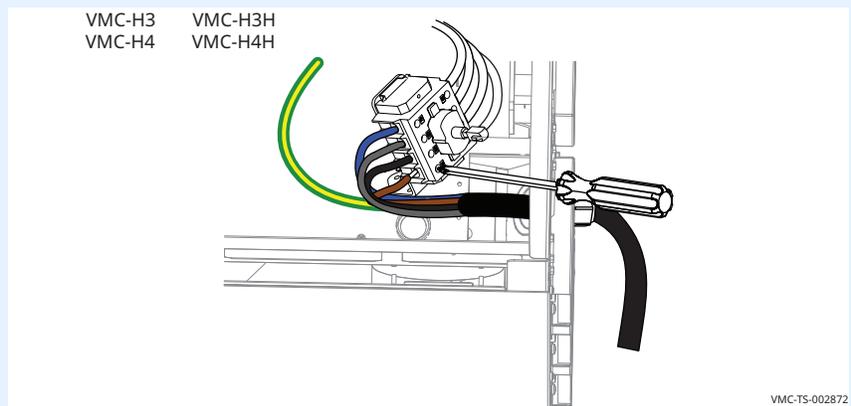
5. **Remove** the bottom 3 screws ② from the mounting bracket.
Remove the main disconnect switch ③ from the mounting bracket.



6. **Install** the cord ④ through the cord grip ⑤.
Install the cord and cord grip into the oven.
Install the lock nut onto the cord grip.



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



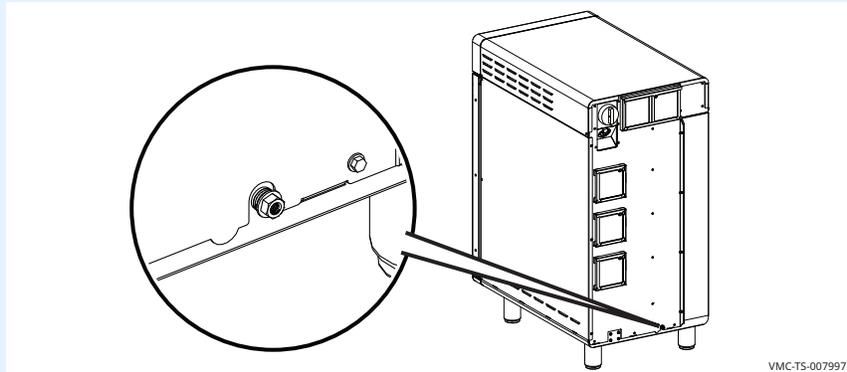
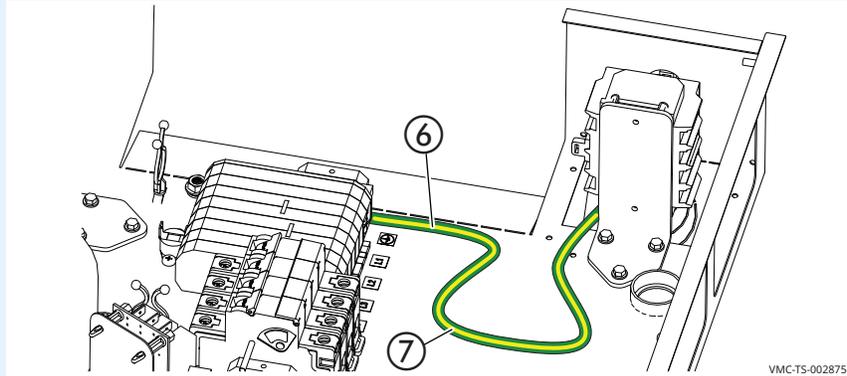
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8. **Install** the ground wire ⑥.

Leave an extra loop ⑦ 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.



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

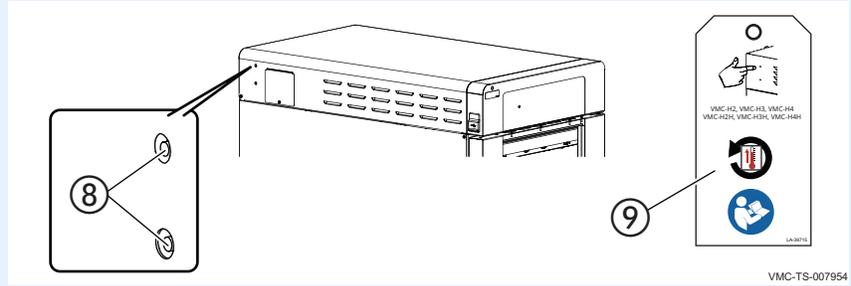
9. **Re-install** the main disconnect switch.
10. **Re-install** the mounting bracket.
11. **Re-install** the top cover.

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Press reset button(s)

12. **Press and release** the high limit temperature reset button(s) ⑧.
Remove the tag ⑨.



Result

The oven is now installed.

How to Install the Oven on a Stand

Before you begin

Make sure you have:

- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - VMC-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 kg)

Procedure

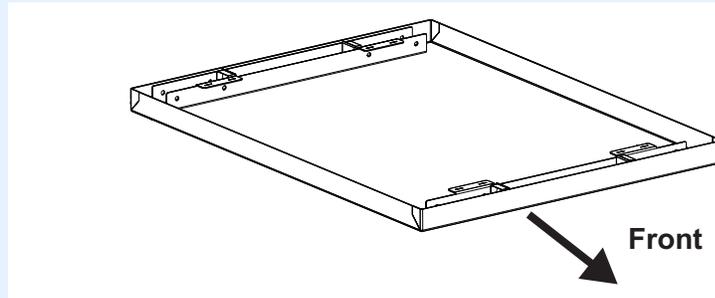
To install the ovens on a stand, do the following.

| Step | Action |
|------|---|
| 1. | <p>Locate the front of the top panel.</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>NOTE: If the top panel only has four mounting holes, the largest distance from the hole to the edge is the front.</p> </div> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <p>Multi-hole Top</p> </div> <div style="text-align: center;"> <p>4-hole Top</p> </div> </div> <p style="text-align: right; font-size: small;">VMC-TS-012917</p> |

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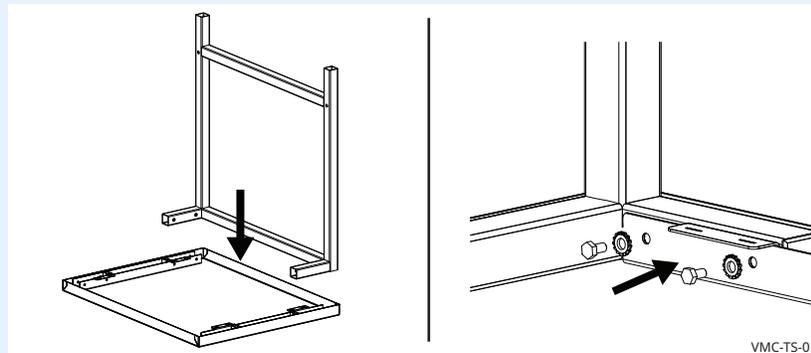
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2. **Put** the top upside down on a flat surface.



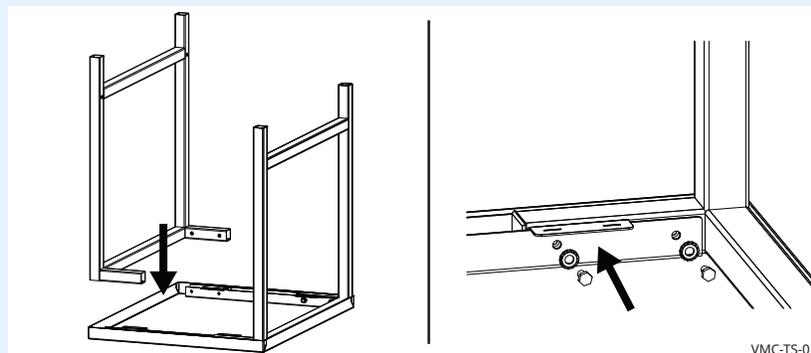
VMC-TS-012920

3. **Install** the leg assembly into the top panel.
Attach the leg assembly to the top panel with bolts and lock washers.



VMC-TS-012923

4. **Install** the second leg assembly into the top panel.
Attach the leg assembly to the top panel with bolts and lock washers.

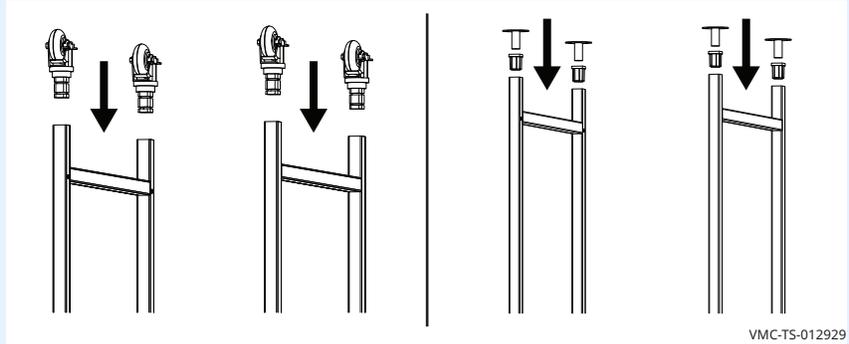


VMC-TS-012926

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5. **Install** the casters or the feet assemblies into the legs.

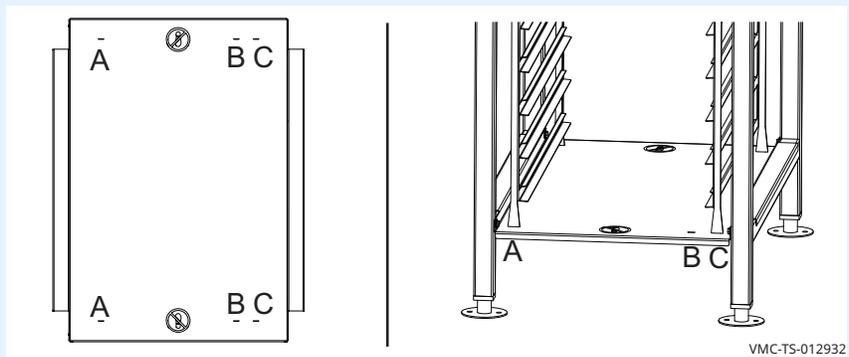


Installing the shelf (optional)

If not installing shelf, go to step 11.

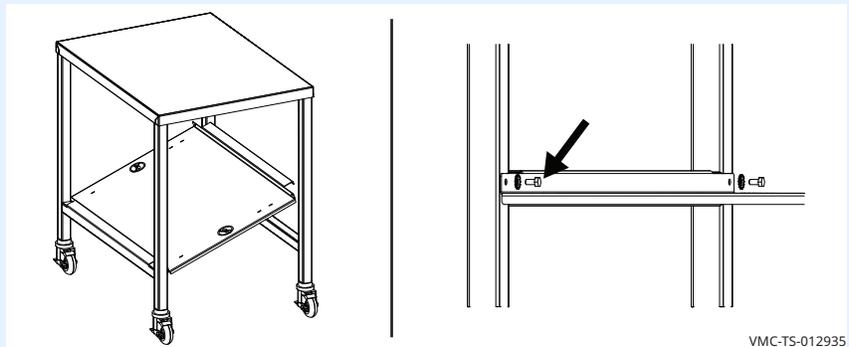
6. **Determine** which way the slots are to be oriented.

NOTE: Slots (A) and slots (C) are used to accommodate the side racks for storing jet plates. Slots (A) and slots (B) are used to accommodate the side racks for storing pans.



7. **Install** the shelf onto the leg assemblies.

Attach the shelf to the leg assemblies with bolts and lock washers.

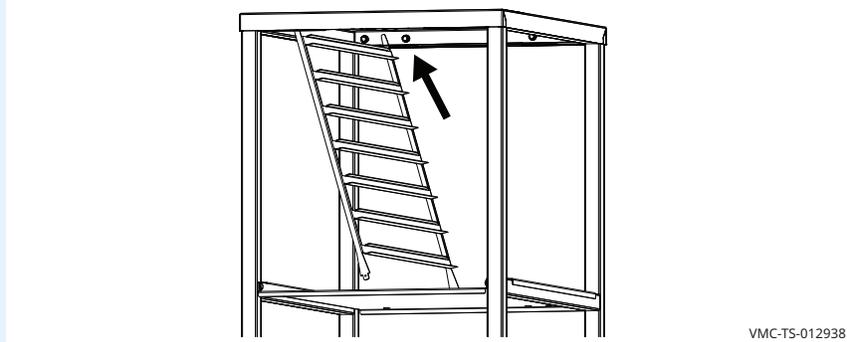


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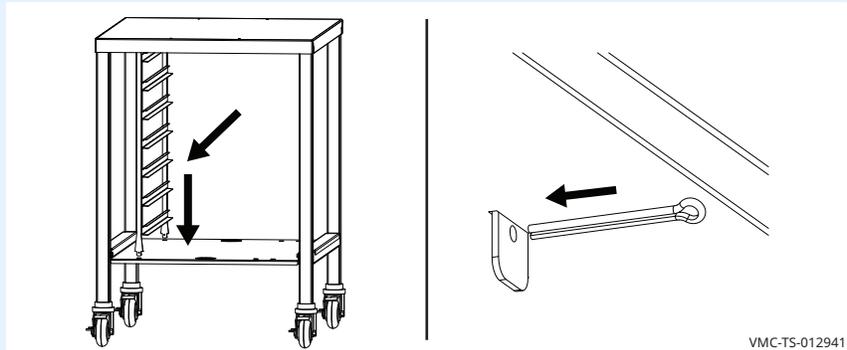
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Installing the side racks (optional)

8. **Install** the side rack into the slots on the underside of the top.

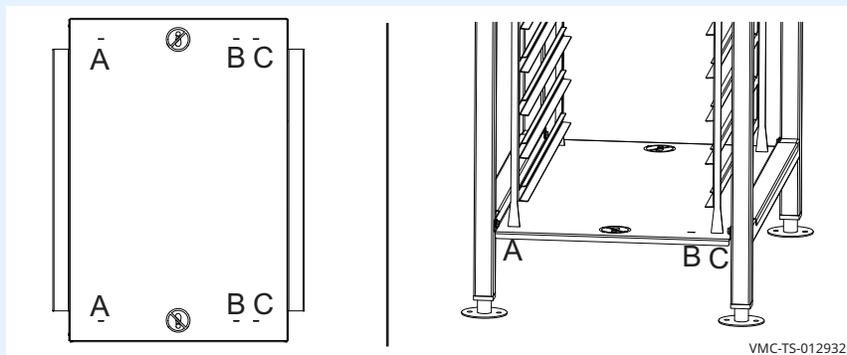


9. **Rotate** the side rack and lower it into the slots on the shelf.
Attach the side rack to the shelf with cotter pins. **Expand** the cotter pin after inserting it through the hole.



10. **Repeat** the process for the other side rack.

NOTE: Use slots **(A)** and slots **(C)** to install the side racks for storing jet plates. Use slots **(A)** and slot **(B)** to install the side racks for storing pans.



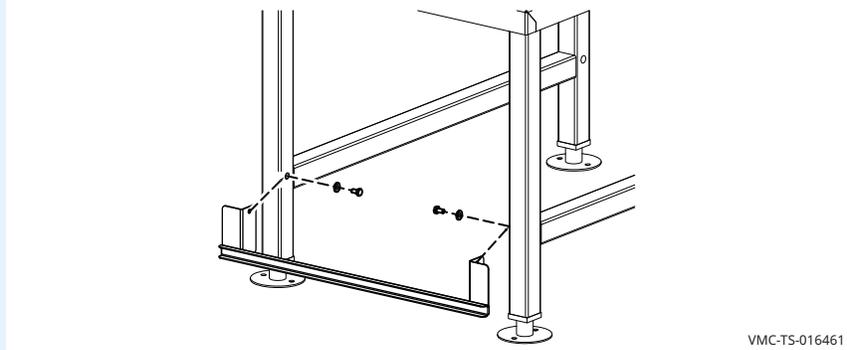
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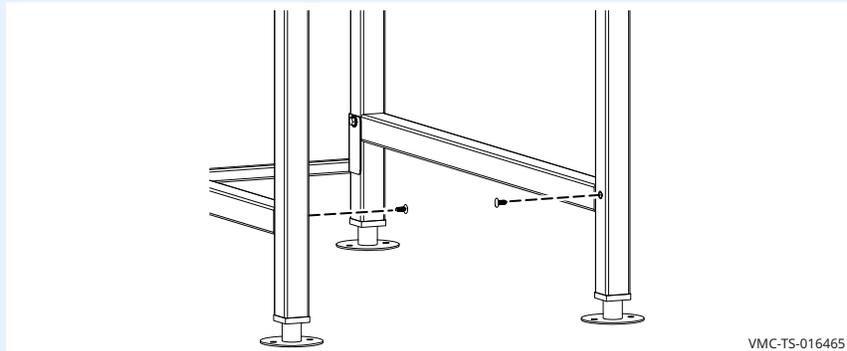
11. **Install** the brace onto the back legs of the stand.



NOTE: Reference step 1 to determine the front of the stand.



12. **Install** the plugs into the front legs.



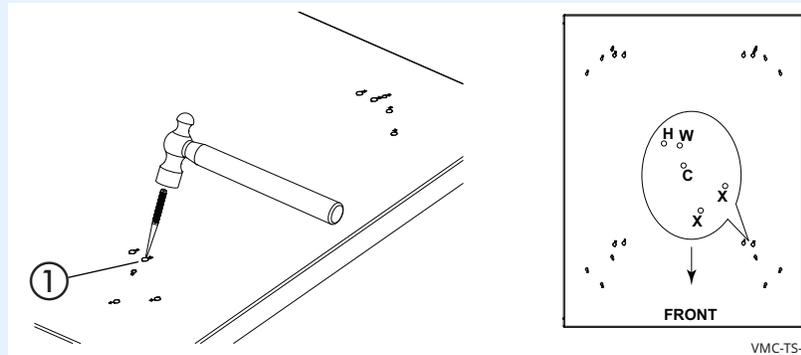
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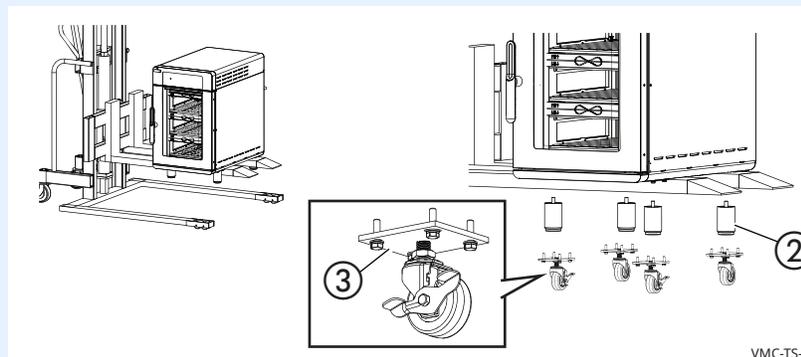
Installing the oven on a stand

13. **Remove** the knock-outs ① that correspond to your oven. The following letters represent the oven models.

- C—Converge
- H—Vector H Series
- W—Vector Wide
- X—Combitherm CTX



14. **Lift** the oven using an appropriate lifting device. **Remove** the feet ②, or if the unit has casters ③, remove them including the mounting plates.



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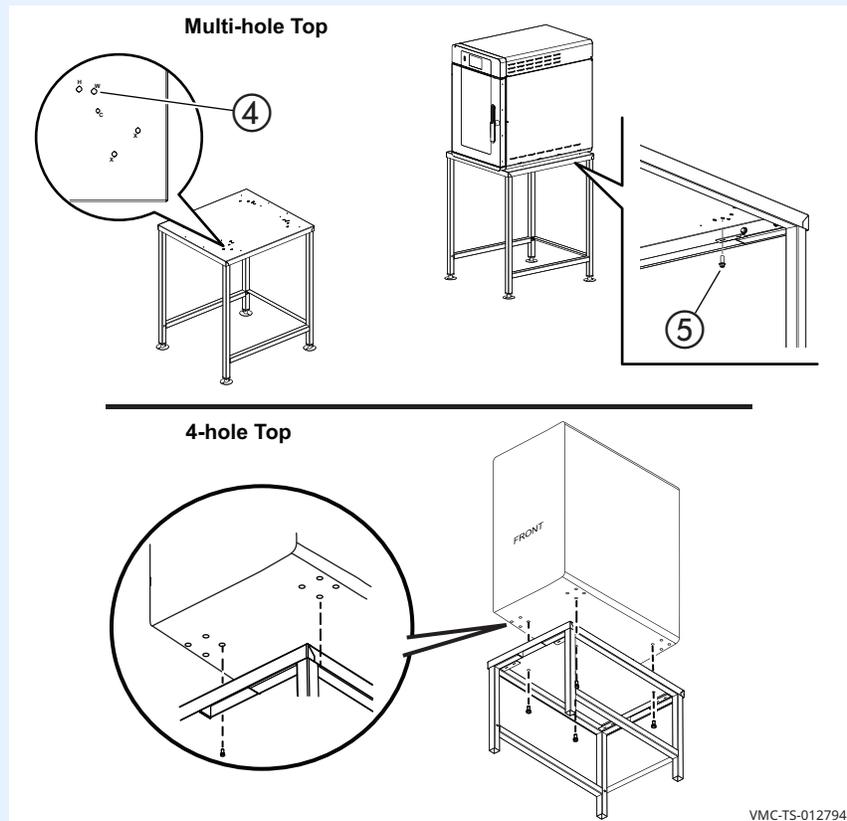
15. **Orient** the oven and the stand so the front of each is pointing in the same direction.



WARNING: Crushing hazard.

For stands with casters, make sure to lock and block the casters when placing the oven on a stand. Consult your facility's safety manager.

Place the oven on the stand. Use the hole pattern ④ on the stand that corresponds to the hole pattern of the oven. **Connect** the oven to the stand using the hardware ⑤.



Result

The oven is now installed to the stand.

How to Install the Oven on Casters (if required)

Before you begin

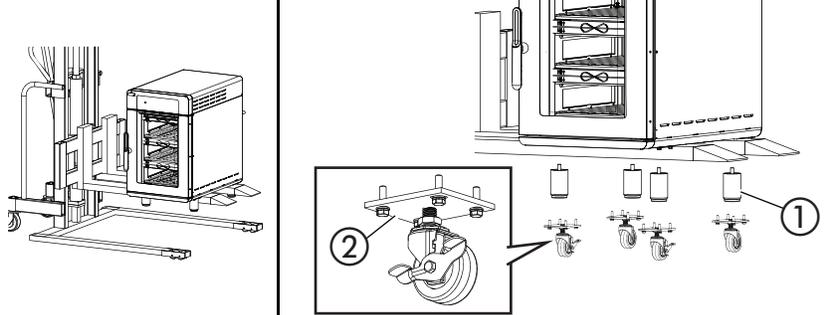
Make sure you have:

- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - VMC-H2/H2H: 213 lb (97 kg)
 - VMC-H3/H3H: 278 lb (126 kg)
 - VMC-H4/H4H: 348 lb (158 kg)
 - VMC-H2HW: 243 lb (110 kg)
 - VMC-H3HW: 312 lb (142 kg)

Install casters on lower oven (if required)

Some stand-oven combinations require installing casters on the oven meant to be under the stand.

To install the casters on the lower oven, do the following.

| Step | Action |
|------|--|
| 1. | <p>Lift the oven using an appropriate lifting device. Remove the feet ①. Attach each caster ② with fasteners as shown.</p>  <p style="text-align: right; font-size: small;">VMC-TS-010961</p> |

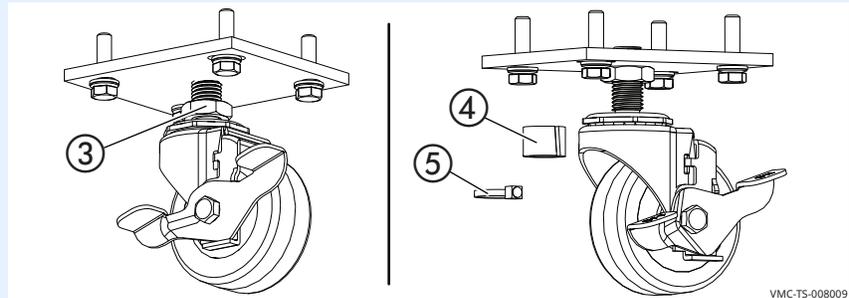
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2. **Level** the unit as necessary. To do so, screw the wheel up or down until the unit is level. Tighten the jam nut ③.

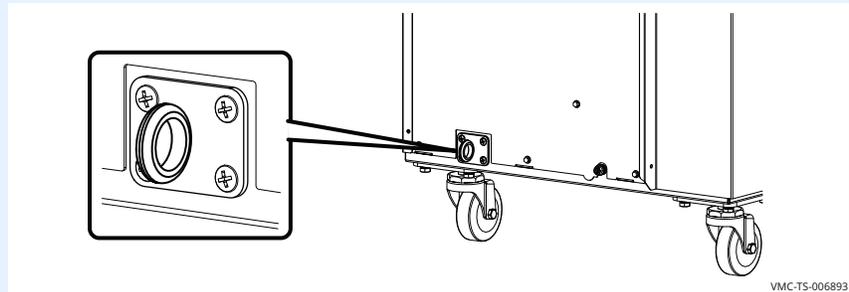
Slide a piece of the tubing ④ over the exposed screws if more than 1/4-inch of thread is exposed.

Attach wire tie ⑤ around the tubing to hold it in place.



Install the tether

3. **Install** the tether to the lower oven. Install the tether so that no stress is transmitted to the electrical cord when the oven moves.



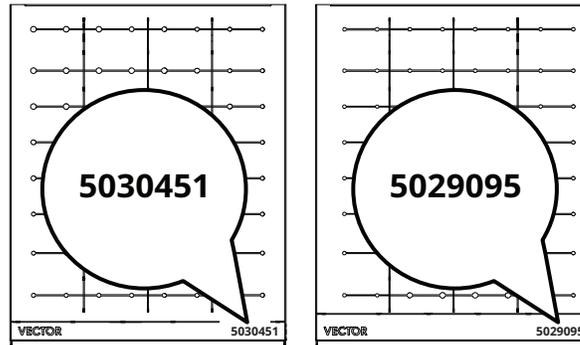
Result

The casters are now installed.

How to Install the Jet Plates (VMC-H2HW, VMC-H3HW)

Background

Each jet plate assembly consists of one inner panel and one outer panel. There are two unique jet plate assemblies used on the Vector Wide oven. The difference is in the outer panel used. One type (5029095) is used on the lower section of each chamber. The other type (5030451) is used on the upper section of each chamber. The inner panels used are the same for both types of assemblies.



VMC-TS-014314

Procedure

To install the jet plates, do the following.

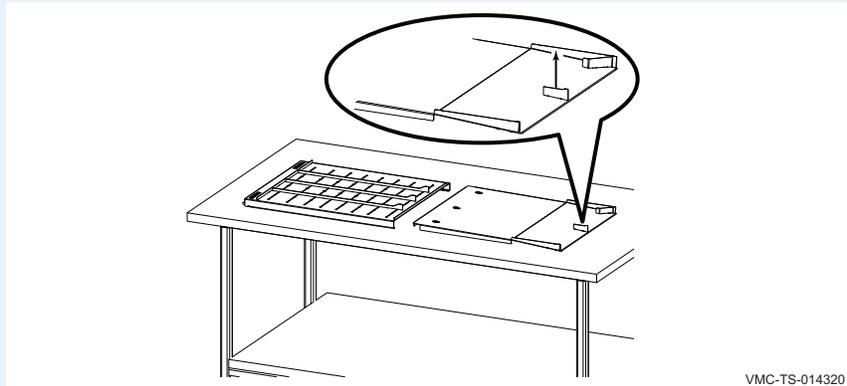
| Step | Action |
|------|--|
| 1. | Each outer panel has the part number etched into the right corner. Locate the part number on all outer panels. Place an outer panel on a table with the part number facing up. |

VMC-TS-014317

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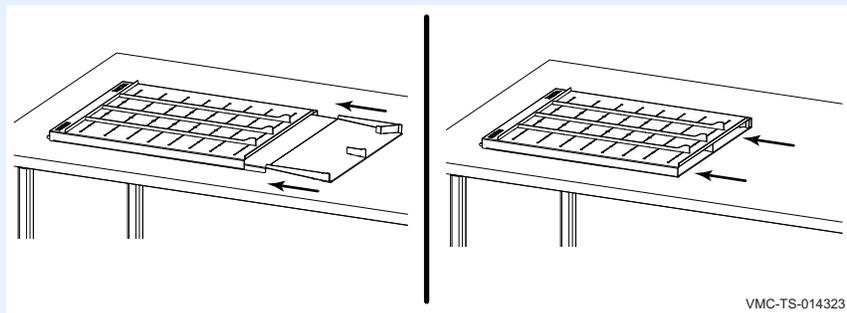
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2. **Place** an inner panel on the table with the air deflector up.

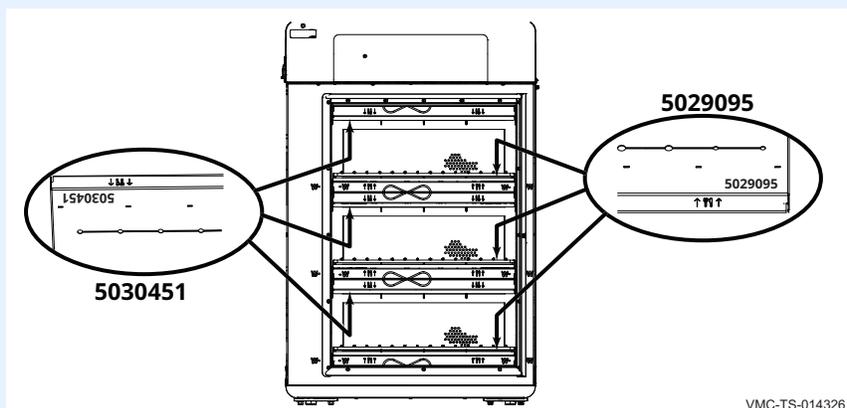


3. **Insert** the inner panel into the outer panel. **Push** the inner panel into the outer panel until it is fully inserted.

Assemble all jet plates in a similar fashion.



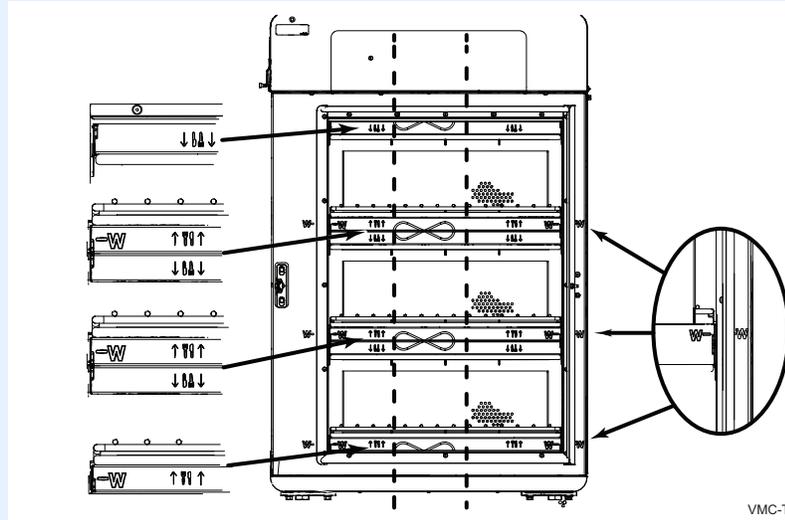
4. **Install** jet plates 5029095 in the lower section of each chamber with the part number facing up. **Install** jet plates 5030451 in the upper section of each chamber with the part number facing down.



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5. **Follow** the steps below and inspect the installation of the jet plates.
 - Make sure the ∞ symbols are aligned.
 - Make sure the fork and knife arrows point to the product in each chamber.
 - On later production jet plates which include a "W" etched into them, make sure the "W" etched aligns with the "W" etched in the door frame.



VMC-TS-014329

Result

The jet plates are now installed.

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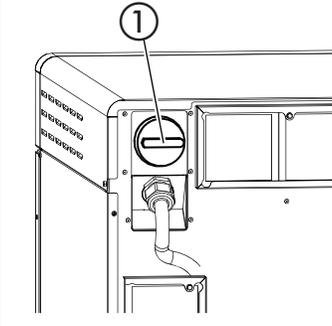
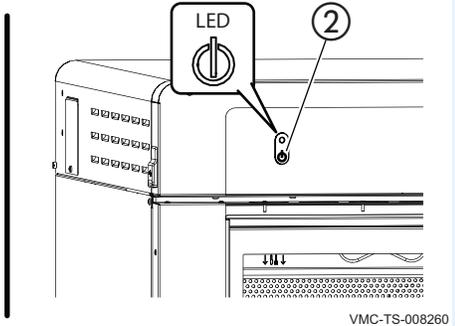
How to Turn On and Turn Off the Oven

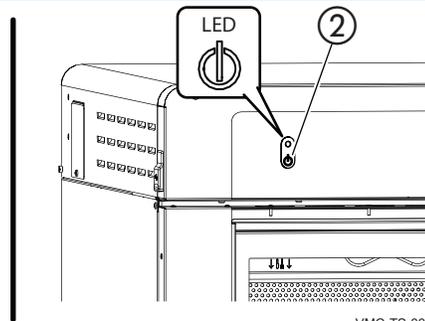
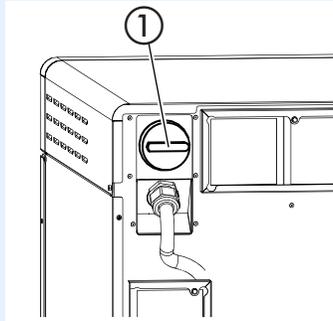
Before you begin

The oven must be connected to electric power.

Turning on the oven

To turn on the oven, do the following.

| Step | Action |
|------|---|
| 1. | <p>Set the main disconnect switch ① to the ON position.</p> <p>Press the ON/OFF button ②. The LED on the button illuminates green.</p> <div data-bbox="597 619 1339 724" style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>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.</p> </div> <div data-bbox="544 745 1388 1071" style="display: flex; justify-content: space-around;">   </div> <p style="text-align: right; font-size: small;">VMC-TS-008260</p> |
| | <p>The oven is now on.</p> |
| | <p>Turning off the oven</p> <p>To turn off the oven, do the following.</p> <div data-bbox="435 1270 1437 1459" style="border: 1px solid black; padding: 10px; margin: 10px 0;"> <p>2. Press and hold the ON/OFF button until the LED above the ON/OFF button illuminates red.</p> <p>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 will deactivate the blowers when the cool down process is complete.</p> </div> <p>The oven is now off.</p> |



Turning off the oven

To turn off the oven, do the following.

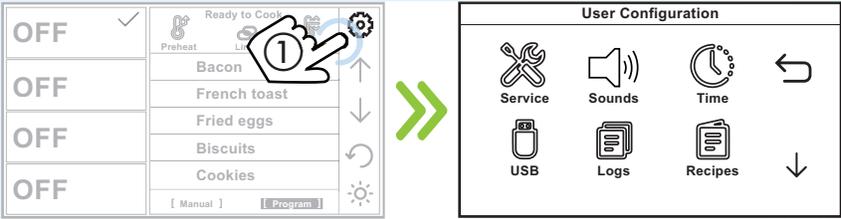
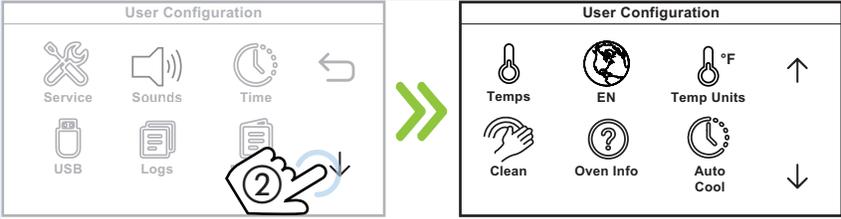
How to Set Preheat Temperatures

Before you begin

- The oven must be turned on (screen is on).
- Factory preset preheat temperature for each chamber is 350°F.
- You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To set the preheat temperatures, do the following.

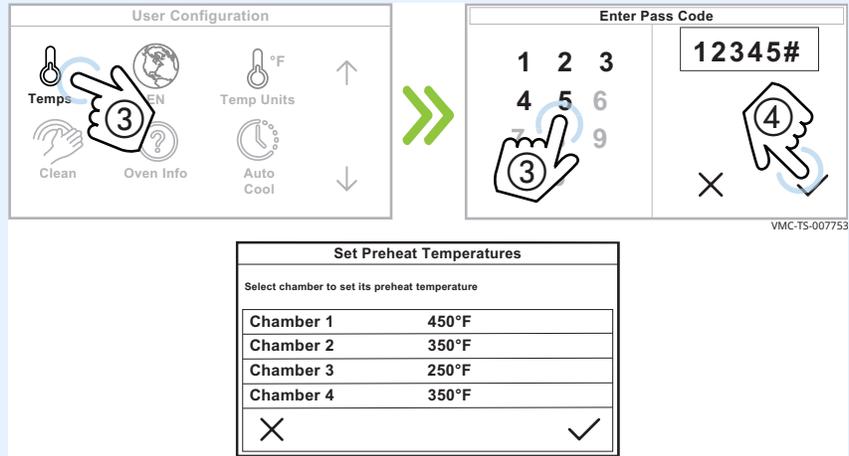
| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The first User Configuration screen displays.</p>  <p>The first User Configuration screen displays the following options: Service, Sounds, Time, USB, Logs, and Recipes. A hand icon with the number 2 is shown touching the down arrow on the right side of the screen. A green arrow points to the right, leading to the second User Configuration screen.</p> |
| 2. | <p>Touch the down arrow ②. The second User Configuration screen displays.</p>  <p>The second User Configuration screen displays the following options: Temps, EN, Temp Units, Clean, Oven Info, and Auto Cool. A hand icon with the number 2 is shown touching the down arrow on the right side of the screen.</p> |

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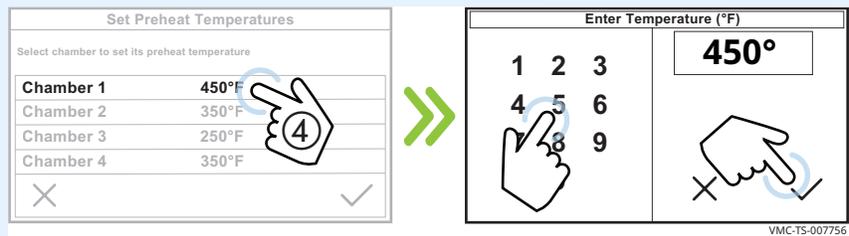
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3. **Touch** the Temps icon ③. The Enter Pass Code screen displays.
Enter the pass code 12345.

Touch the check mark. The Set Preheat Temperatures screen displays.



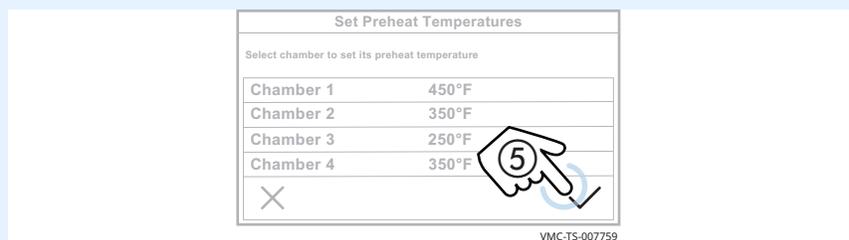
4. **Touch** the chamber ④. The existing temperature displays. **Enter** the cooking temperature using the number pad. **Touch** the check mark.



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).

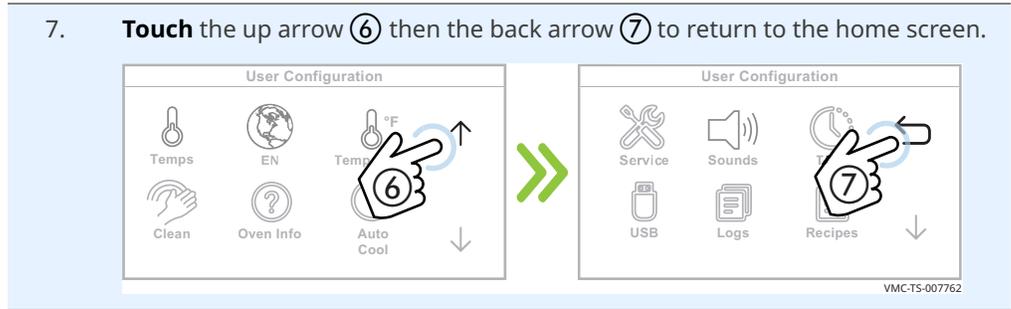
6. **Touch** the check mark ⑤.



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7. **Touch** the up arrow ⑥ then the back arrow ⑦ to return to the home screen.



Result

The preheat temperatures have now been set.

How to Preheat the Oven

Before you begin

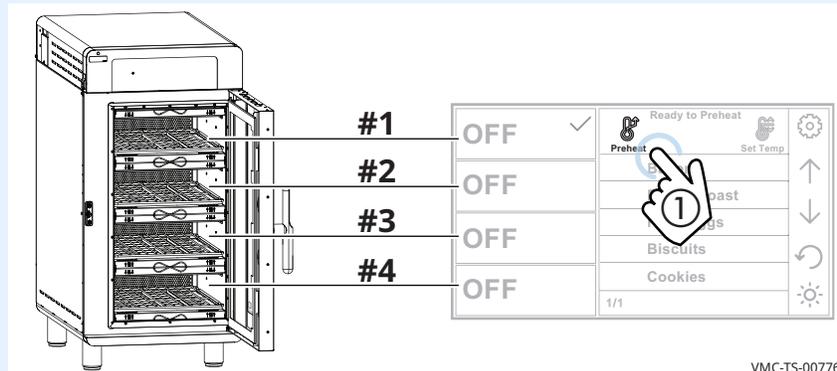
- The oven must be connected to electric power.
- The oven chambers should be empty.

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-007765

To preheat individual chambers separately, continue.

Individual chambers separately

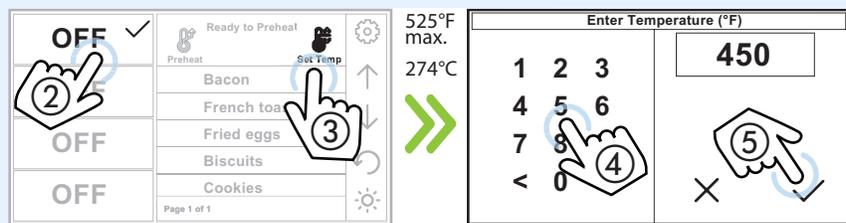
2. **Touch** the chamber icon ②. The check mark signifies the chosen chamber.

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 check mark ⑤. The oven starts the preheat process.



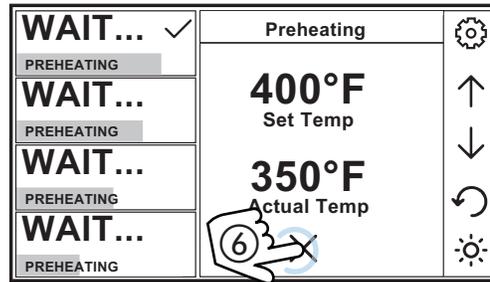
VMC-TS-007768

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Screen loading bars

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



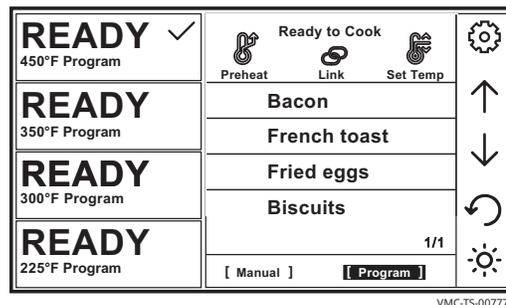
The screen displays the chamber's actual temperature and its set temperature. Selecting different chambers displays information on their respective temperatures.

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.



Result

The oven is now ready for cooking.

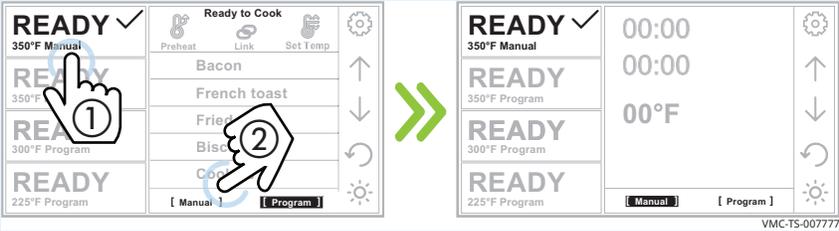
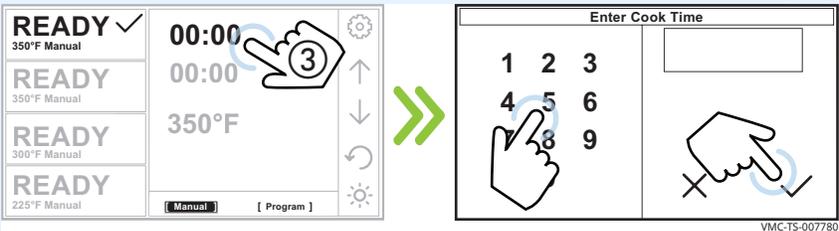
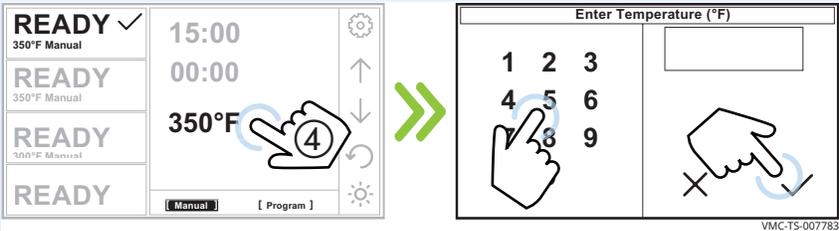
How to Cook in Manual Mode

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.

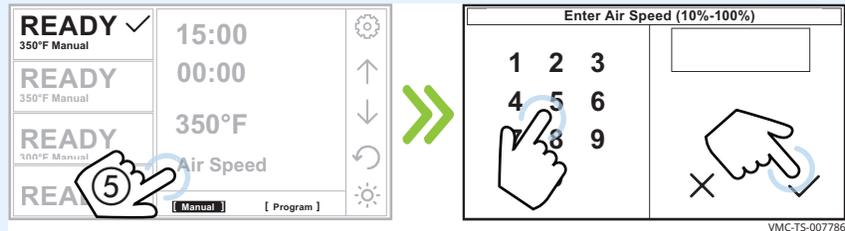
| Step | Action |
|------|--|
| 1. | <p>Touch the chamber ①. The check mark signifies the chosen chamber.</p> <p>Touch Manual ②. The manual mode screen displays.</p>  <p>VMC-TS-007777</p> |
| 2. | <p>Touch the time setting ③. Enter the cooking time using the number pad. Touch the check mark.</p>  <p>VMC-TS-007780</p> |
| 3. | <p>Touch the temperature setting ④. Enter the cooking temperature using the number pad. Touch the check mark.</p>  <p>VMC-TS-007783</p> |
| | <p>NOTE: If entering a cooking temperature that differs from the preheat temperature, let the oven adjust to the cooking temperature before loading the oven.</p> |

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

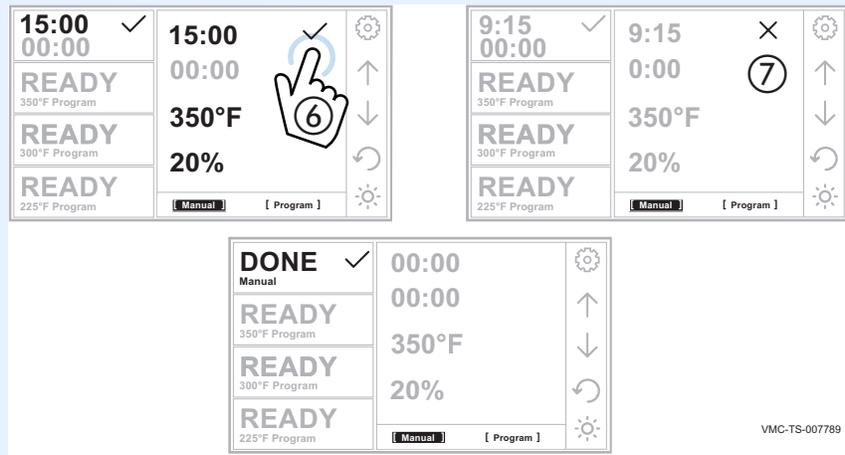
NOTE: The Air Speed icon will flash until a value is entered. You must enter values for time, temperature, and air speed.



- Load** the food into the oven.

NOTE: The oven will not start cooking with the door open.

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



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.

- 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

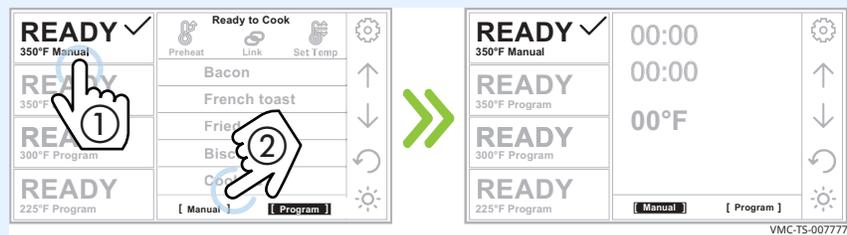
There may be times when you will want to use the same chamber to cook two pans of food at the same time, but at different intervals. The dual timer function allows you to do so.

Procedure

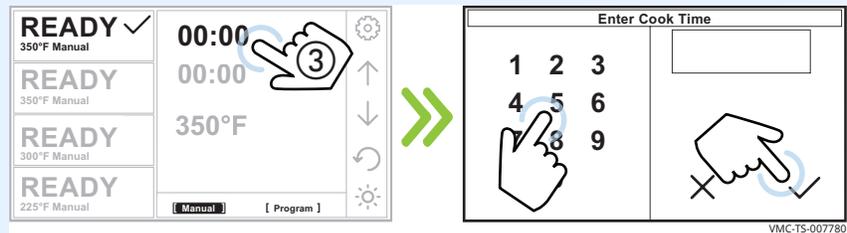
To cook using the dual timers, do the following.

Step Action

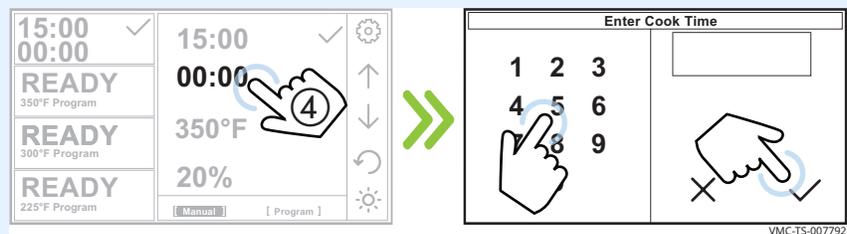
1. **Touch** the chamber ①. The check mark signifies the chosen chamber. **Touch** Manual ②. The manual mode screen displays.



2. **Touch** the time setting ③. **Enter** the cooking time using the number pad. **Touch** the check mark.



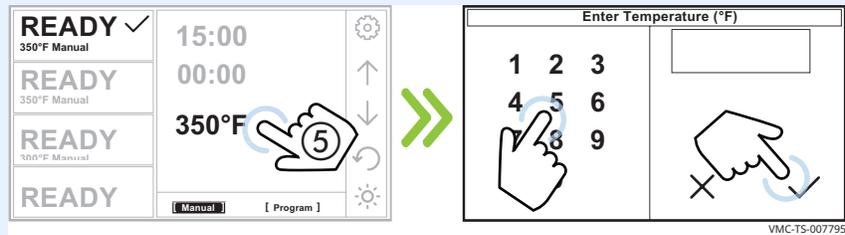
3. **Enter** the time ④ for the second pan of food.



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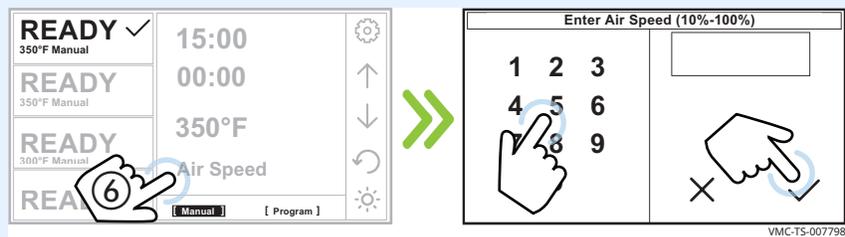
4. **Touch** the temperature setting ⑤. **Enter** the cooking temperature using the number pad. **Touch** the check mark.



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

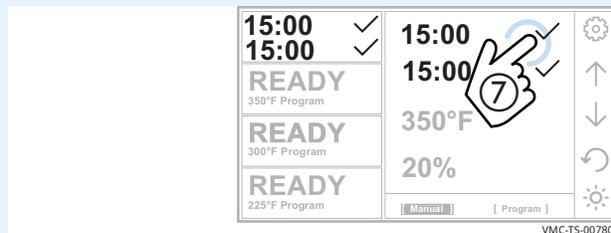
5. **Touch** Air Speed ⑥. **Enter** the air flow in percentage 10-100% using the number pad. **Touch** the check mark.

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



6. **Open** the door and load pan 1. **Close** the door. **Touch** the start icon ⑦. The timer for pan 1 will start counting.

NOTE: The oven will not start cooking with the door open.



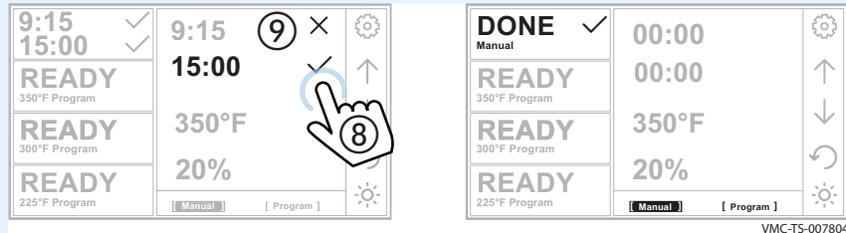
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7. **Open** the door and load pan 2 when it is ready. **Close** the door. **Touch** the start icon (8). The timer for pan 2 will start counting. **Pressing** the X icon (9) stops the timer. The timer resets to 0.



NOTE: The oven will not start cooking with the door open.



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 programmed recipe, do the following.

| Step | Action |
|------|--------|
|------|--------|

- | | |
|----|--|
| 1. | Select the chamber ①. The check mark indicates the chosen chamber. Touch Program ②. |
|----|--|



- | | |
|----|--|
| 2. | Navigate to the recipe using the arrows ③. Recipes are sorted first by set temperature and then alphabetically. |
|----|--|



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.

- | | |
|----|---|
| 3. | Open the door and load the food into the selected chamber. Close the door. |
|----|---|

NOTE: The oven will not start cooking with the door open.

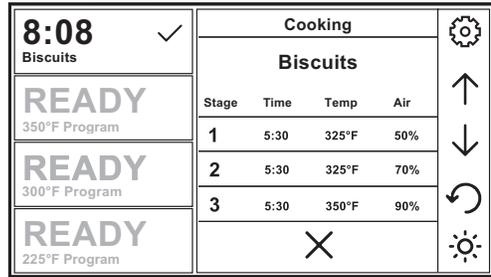
- | | |
|----|---|
| 4. | Touch the recipe ④. The oven starts cooking. |
|----|---|

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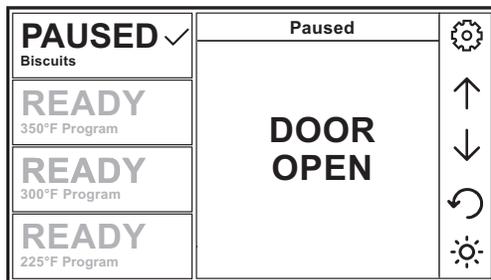
During the cooking process

The screen indicates the time remaining.



VMC-TS-007813

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

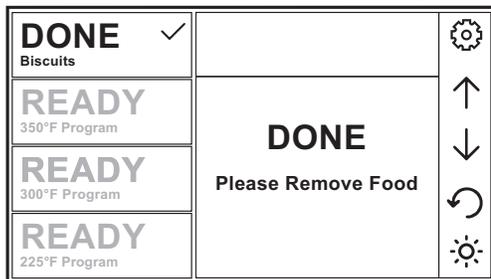


VMC-TS-007816

Switch to another chamber to cook another product.

Result

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



VMC-TS-007819

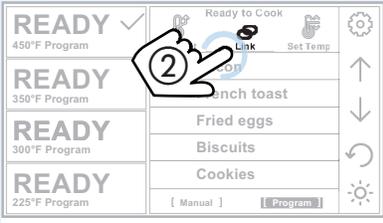
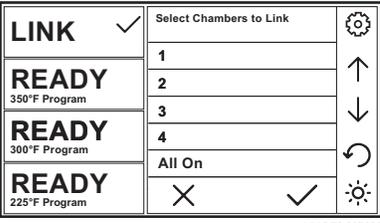
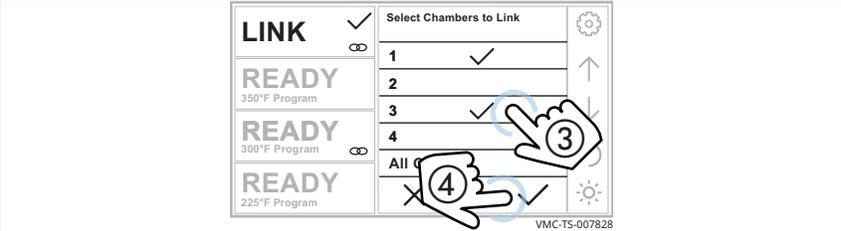
How to Cook with Linked Chambers

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. | <p>Touch the Program icon ①.</p>  <p>VMC-TS-007822</p> |
| 2. | <p>Touch the Link icon ②. The linking screen displays.</p>   <p>VMC-TS-007825</p> |
| 3. | <p>Touch the chambers ③ you want to link.</p> <p>Touch the check mark ④.</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>NOTE: Pressing All On selects all chambers. Chambers with a ∞ icon are linked</p> </div>  <p>VMC-TS-007822</p> |

Result

The chambers are now linked.

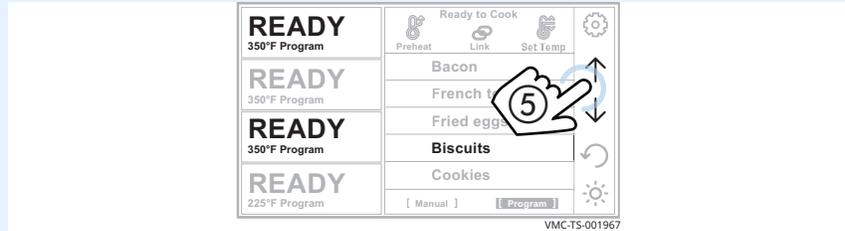
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Cooking with linked chambers

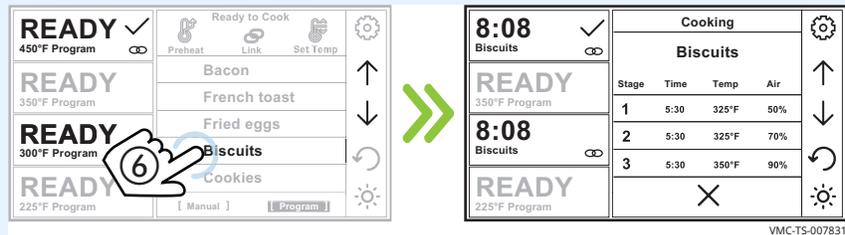
To cook with linked chambers, do the following.

- Navigate** to the recipe using the arrow icons (5).



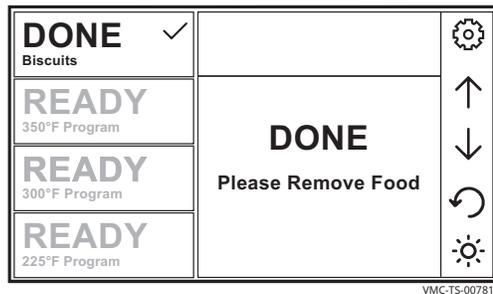
- Open** the door and load the selected chambers.

- Touch** the recipe (6). The Cooking screen displays and the cooking process starts.



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

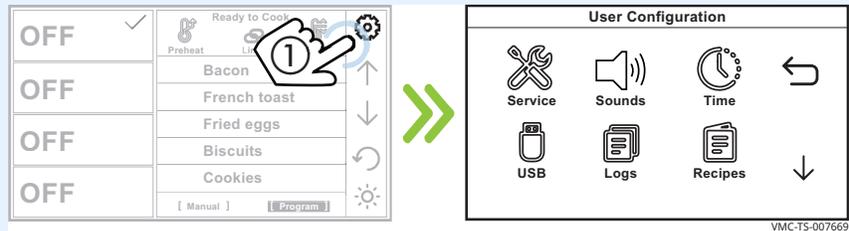
You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

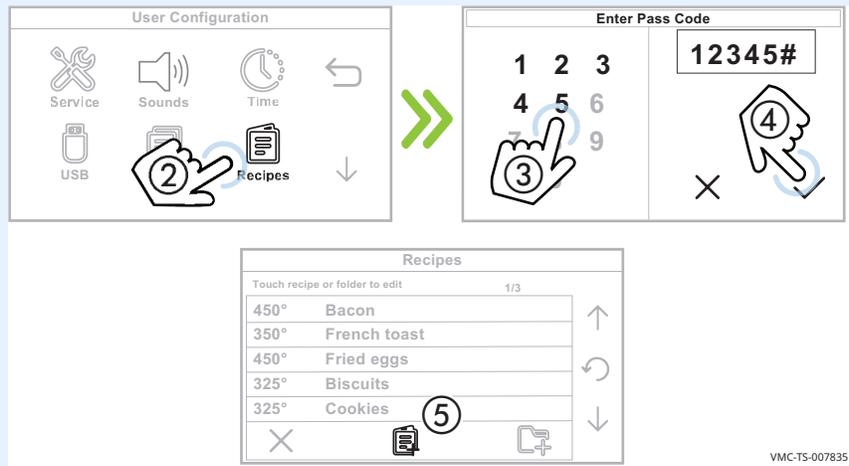
To create or edit a recipe, do the following.

| 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 check mark ④. The Recipes screen displays.

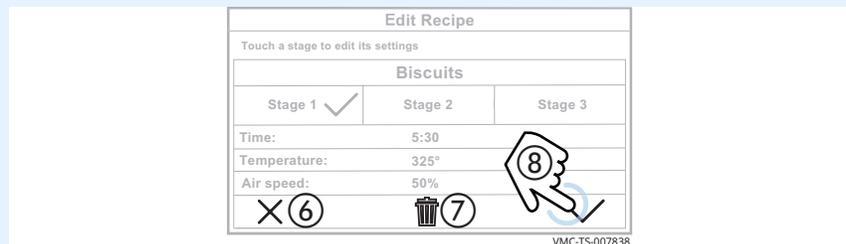


From the Recipes screen you can browse existing recipes or create a new recipe. Touching an existing recipe allows you to edit it. Touching the new recipe icon ⑤ creates a new recipe.

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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.)



Touching the cancel icon ⑥ discards any changes.

Touching the delete icon ⑦ deletes the recipe. This is only available on existing recipes.

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

Result

The procedure is now complete.

How to Create and Edit Recipe Folders

Before you begin

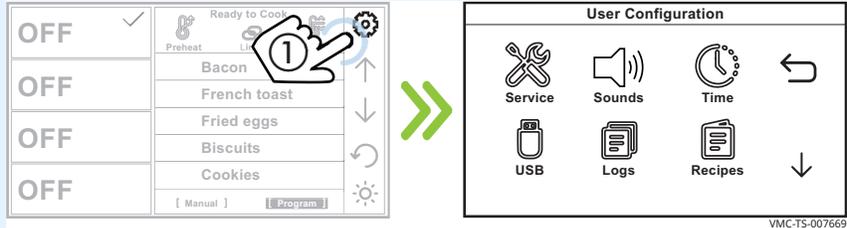
You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

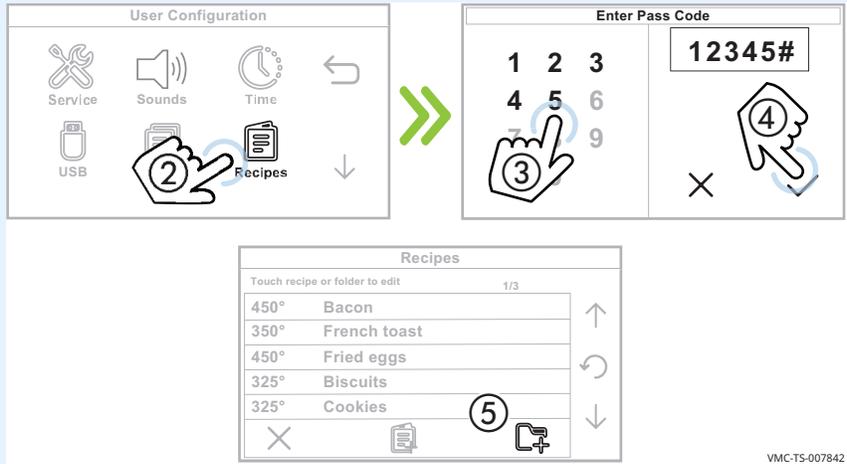
To create or edit a recipe folder, do the following.

Step Action

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



2. **Touch** the Recipes icon ②. The Enter Pass Code screen displays.
Enter the pass code 12345 ③.
Touch the check mark ④. The Recipes screen displays.



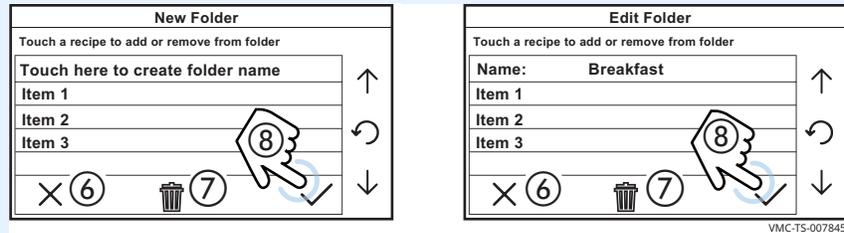
From the Recipes screen you can browse existing recipe folders or create a new recipe folder. Touching an existing recipe folder allows you to edit it. Touching the new folder icon ⑤ creates a new folder.

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

Touch the recipes you want to add to the folder.



Touching the cancel icon (6) discards any changes.

Touching the delete icon (7) deletes the folder.

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

Result

The procedure is now complete.

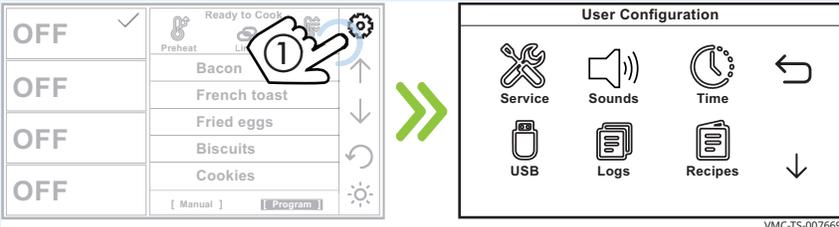
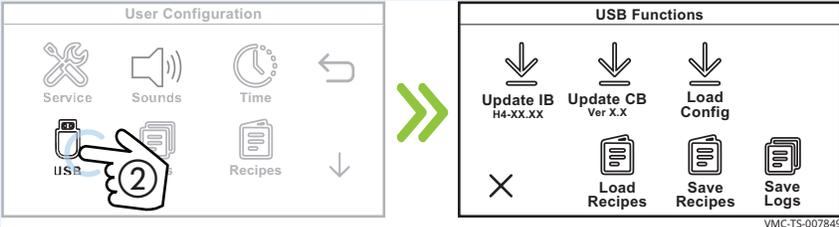
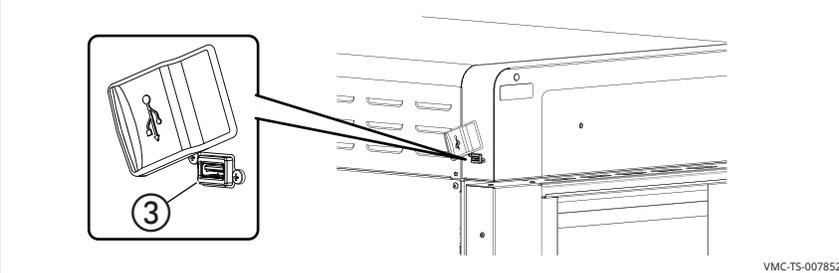
How to Load Recipes from a USB Drive

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

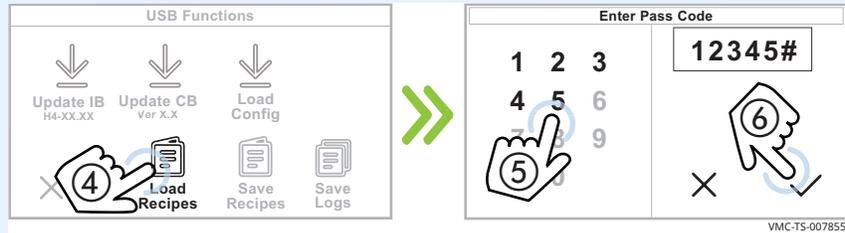
To load recipes from the USB drive, do the following.

| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007669</p> |
| 2. | <p>Touch the USB icon ②. The USB Functions screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007849</p> |
| 3. | <p>Plug the USB drive into the port ③.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007852</p> |

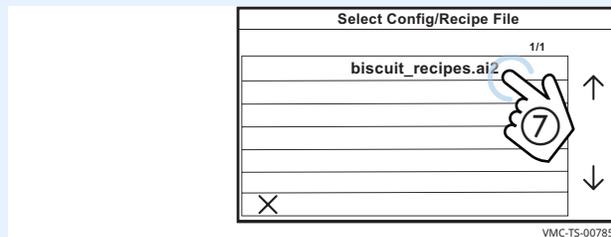
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4. **Touch** Load Recipes ④. The Enter Pass Code screen displays.
Enter the pass code 12345 ⑤.
Touch the check mark ⑥.

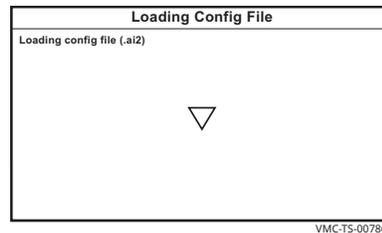


5. **Touch** the recipe file ⑦.



Loading/reading the recipes

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



The oven turns off after the recipes are loaded.

Result

The recipes are now loaded.

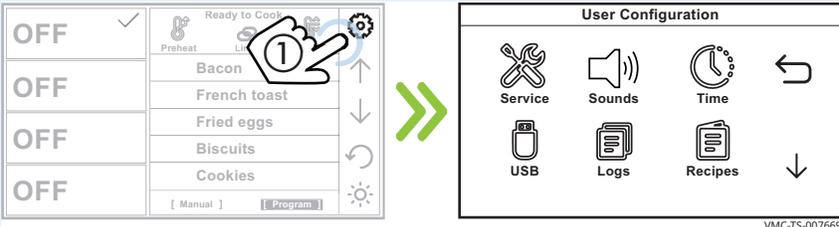
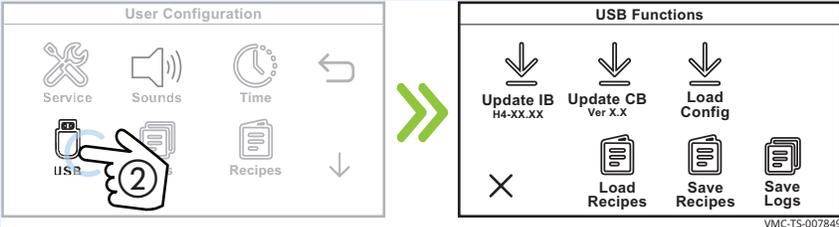
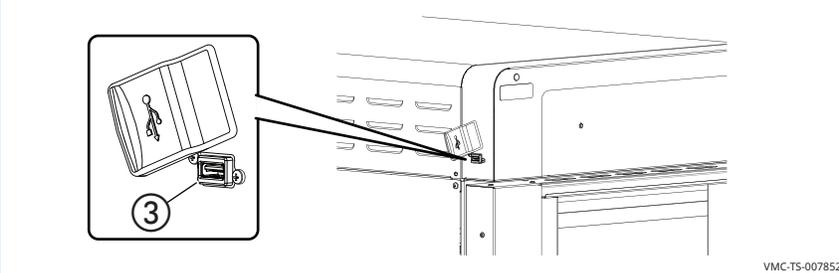
How to Save Recipes to a USB Drive

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

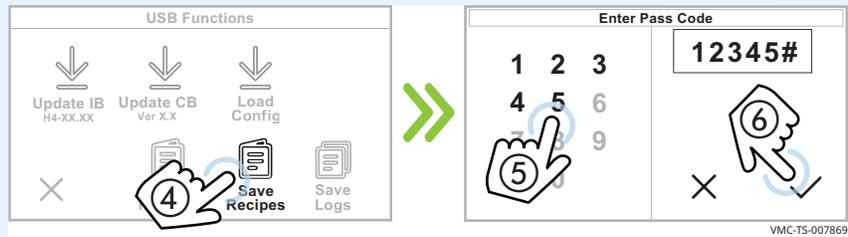
To download recipes from the oven to a USB drive, do the following.

| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007669</p> |
| 2. | <p>Touch the USB icon ②. The USB Functions screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007849</p> |
| 3. | <p>Plug the USB drive into the port ③.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007852</p> |

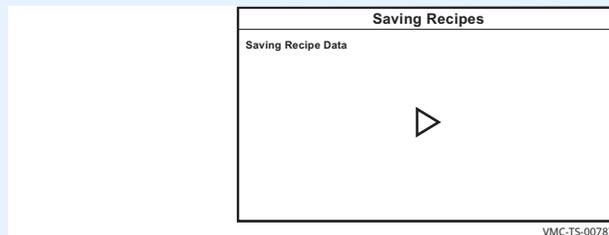
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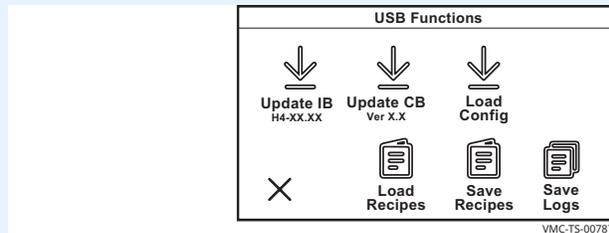
4. **Touch** Save Recipes (4). The Enter Pass Code screen displays. **Enter** the pass code 12345 (5). **Touch** the check mark (6).



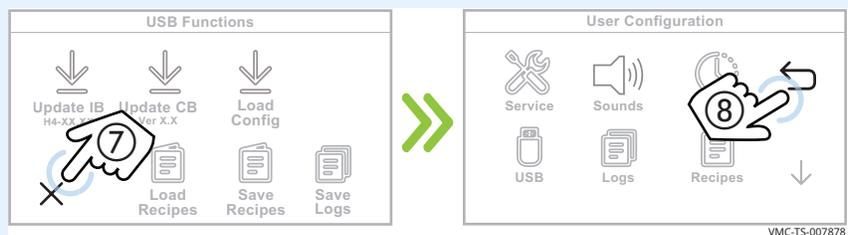
The oven downloads the recipes onto the USB drive. The default name for the file generated is ui_dump.ai2. If another file with the same name is present, the oven will add numbers after the name so that no file is overwritten: ui_dump1.ai2, ui_dump2.ai2, ui_dump3.ai2 and so on.



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



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



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

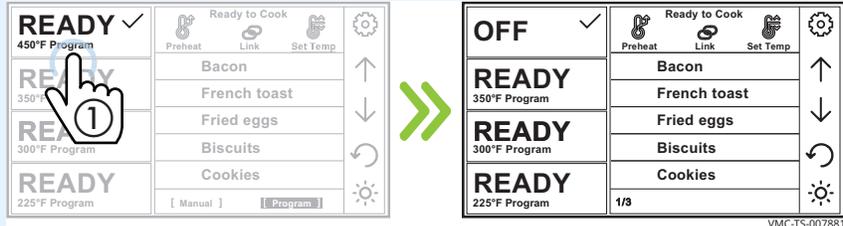
The oven must be connected to electric power.

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.



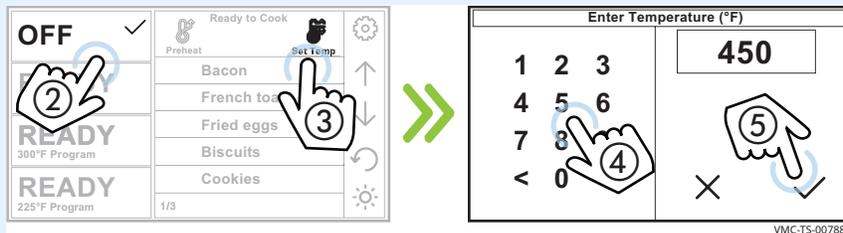
2. **Repeat** the process for other chambers.

The chamber is now off.

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 check mark ⑤. The chamber turns on.



The chamber is now on.

How to Enable Auto Cool

Before you begin

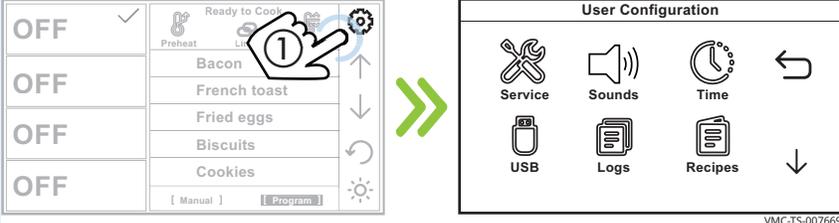
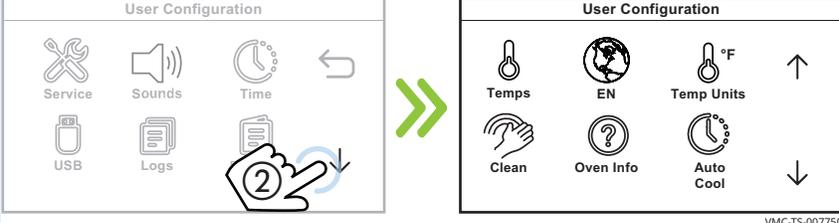
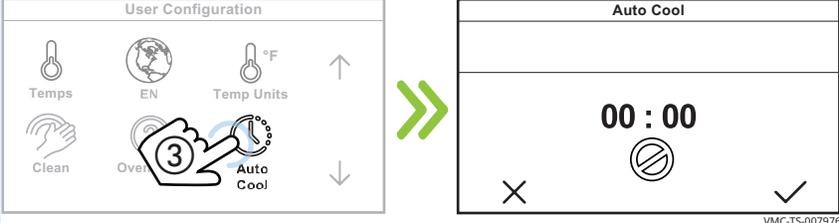
- The oven must be turned on (screen is on).
- You will need to know the pass code. The pass code set at the factory is 12345.

Background

There may be times when you want the oven to automatically cool down at a set time. The Auto Cool function allows you to do so.

Procedure

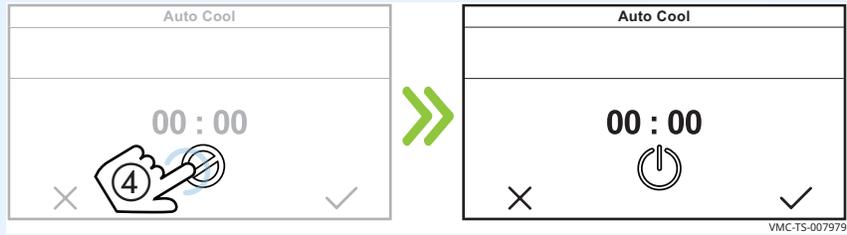
To enable Auto Cool, do the following.

| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p>The first screenshot shows the 'Ready to Cook' screen with a gear icon circled in red and labeled '1'. A hand icon points to it. A green arrow points to the second screenshot, which shows the 'User Configuration' screen with options: Service, Sounds, Time, USB, Logs, and Recipes. A hand icon points to the gear icon in the top right corner.</p> <p style="text-align: right;"><small>VMC-TS-007669</small></p> |
| 2. | <p>Touch the down arrow ②. The second User Configuration screen displays.</p>  <p>The second screenshot shows the 'User Configuration' screen with options: Service, Sounds, Time, USB, and Logs. A hand icon points to the down arrow on the right side, labeled '2'. A green arrow points to the third screenshot, which shows the 'User Configuration' screen with options: Temps, EN, Temp Units, Clean, Oven Info, and Auto Cool. A hand icon points to the 'Auto Cool' icon, labeled '3'.</p> <p style="text-align: right;"><small>VMC-TS-007750</small></p> |
| 3. | <p>Touch the Auto Cool icon ③. The Auto Cool screen displays.</p>  <p>The third screenshot shows the 'User Configuration' screen with options: Temps, EN, Temp Units, Clean, Oven Info, and Auto Cool. A hand icon points to the 'Auto Cool' icon, labeled '3'. A green arrow points to the fourth screenshot, which shows the 'Auto Cool' screen with a timer set to '00 : 00' and a hand icon pointing to the 'Auto Cool' icon. A hand icon also points to the 'Auto Cool' icon in the bottom right corner.</p> <p style="text-align: right;"><small>VMC-TS-007976</small></p> |

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4. **Touch** the Enable Auto Cool icon ④.

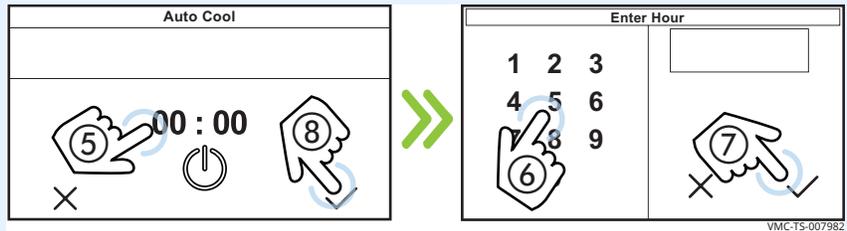


5. **Touch** the hour time setting ⑤. **Enter** the cool down time using the number pad ⑥.

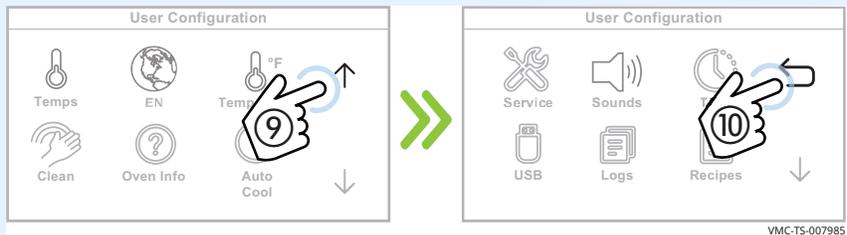
Touch the check mark ⑦.

Repeat the process to set the minute time setting.

Touch the check mark ⑧ to save.



6. **Touch** the back arrows ⑨ and ⑩ to return to the home screen.



Result

Auto Cool is now enabled.

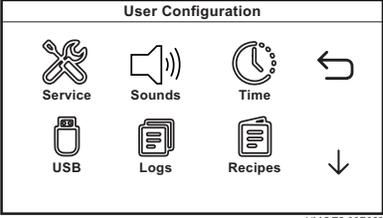
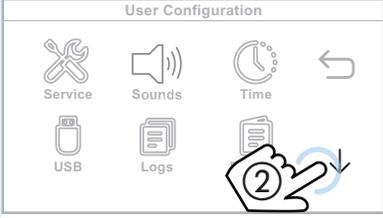
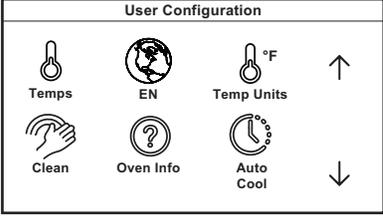
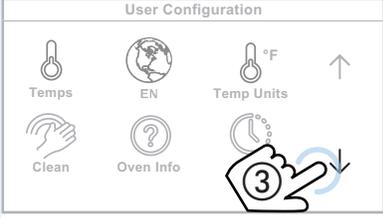
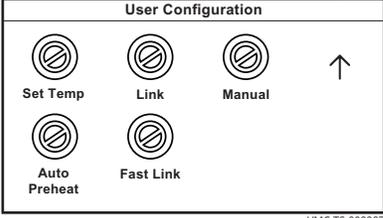
How to Enable Manual Mode, Linking, and Set Temp Function

Before you begin

- The oven must be turned on (screen is on).
- You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

To enable the Set Temp, Linking, or Manual mode, do the following.

| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>   <p style="text-align: right; font-size: small;">VMC-TS-007669</p> |
| 2. | <p>Touch the down arrow ②. The second User Configuration screen displays.</p>   <p style="text-align: right; font-size: small;">VMC-TS-007750</p> |
| 3. | <p>Touch the down arrow ③. The third User Configuration screen displays.</p>   <p style="text-align: right; font-size: small;">VMC-TS-008287</p> |

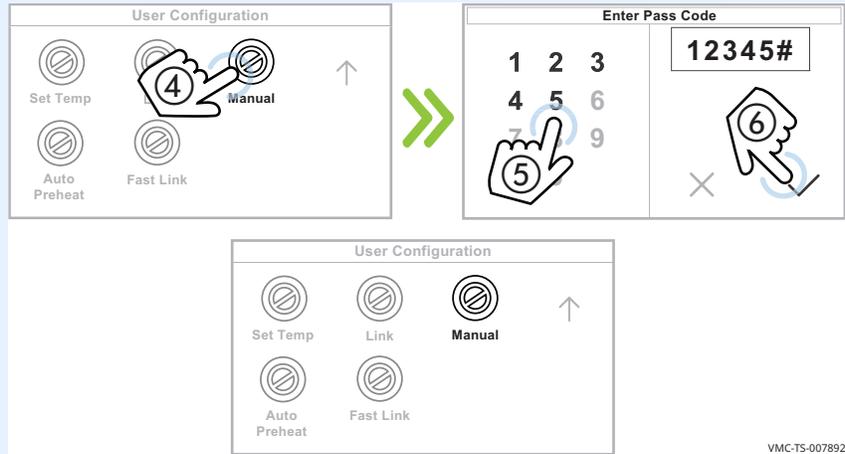
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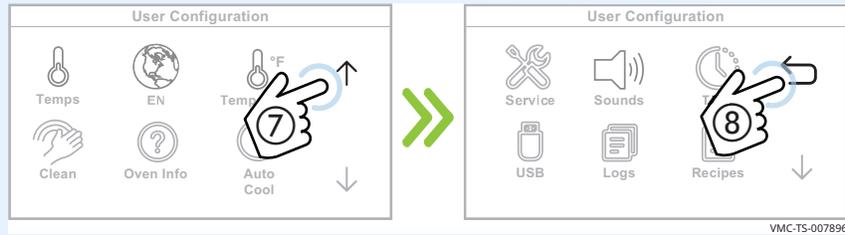
4. **Touch** the function you want to enable: Set Temp, Link, or Manual icon ④. The Enter Pass Code screen displays.

Enter the pass code 12345 ⑤. **Touch** the check mark ⑥. The selected function will now be enabled.

Repeat the process to disable the function.



5. **Touch** the back arrows ⑦ and ⑧ to return to the home screen.



Result

Set Temp, Linking, or Manual mode is now enabled.

How to Enable Auto Preheat

Before you begin

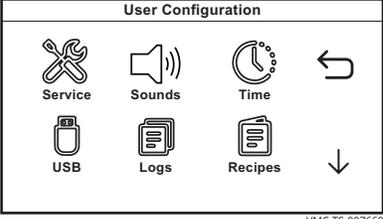
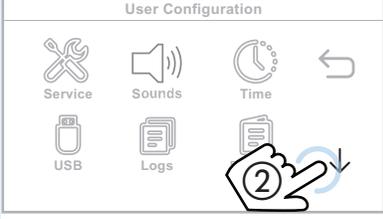
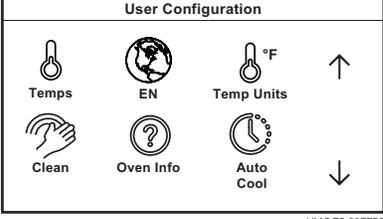
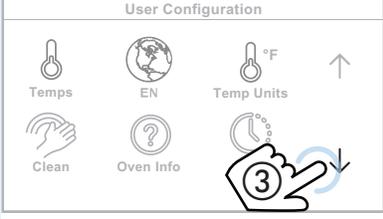
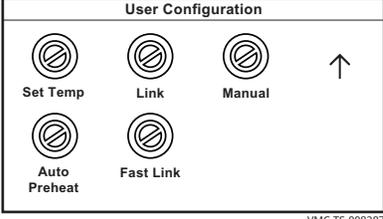
- The oven must be turned on (screen is on).
- You will need to know the pass code. The pass code set at the factory is 12345.

Background

There may be times when you want the oven to preheat to preset temperatures when the oven is turned on. The Auto Preheat allows you to do so.

Procedure

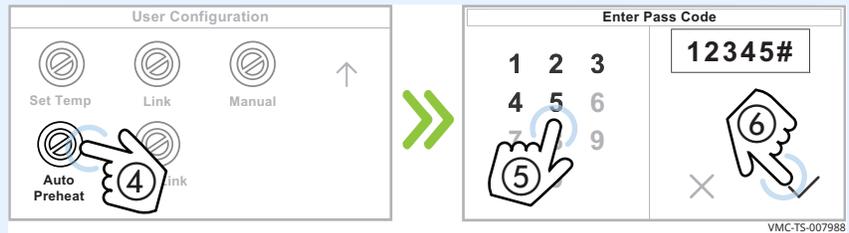
To enable Auto Preheat, do the following.

| Step | Action |
|------|---|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>   <p>VMC-TS-007669</p> |
| 2. | <p>Touch the down arrow ②. The second User Configuration screen displays.</p>   <p>VMC-TS-007750</p> |
| 3. | <p>Touch the down arrow ③. The third User Configuration screen displays.</p>   <p>VMC-TS-008287</p> |

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4. **Touch** the Auto Preheat icon ④. The Enter Pass Code screen displays. **Enter** the pass code 12345 ⑤. **Touch** the check mark ⑥. The selected function will now be enabled.
Repeat the process to disable the function.



5. **Touch** the back arrows ⑦ and ⑧ to return to the home screen.



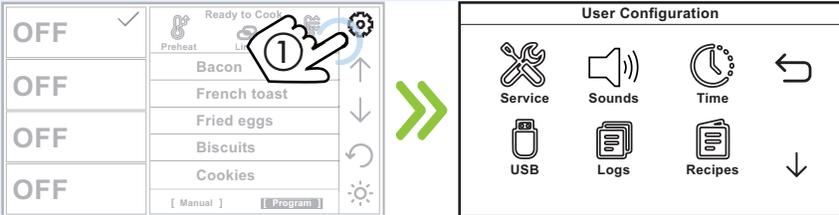
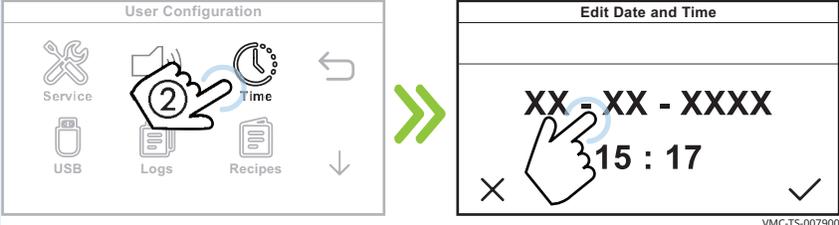
Result

Auto Preheat 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. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p>VMC-TS-007669</p> |
| 2. | <p>Touch the Time icon ②. The Edit Date and Time screen displays. Follow the prompts to set the time and date.</p>  <p>VMC-TS-007900</p> |
| 3. | <p>Touch the check mark ③ when finished. Touch the back arrow ④ to return to the home screen.</p>  <p>VMC-TS-007903</p> |

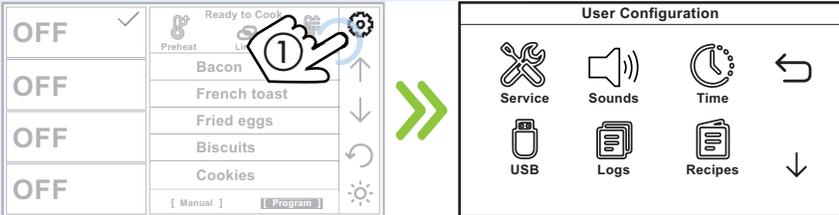
Result

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. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p>User Configuration</p> <p>Service Sounds Time</p> <p>USB Logs Recipes</p> <p>VMC-TS-007669</p> |
| 2. | <p>Touch the Sounds icon ②. The Select Tone and Volume screen displays.</p> <p>Touch the tone and volume settings ③.</p> <p>Touch the check mark ④ when finished.</p> <p>Touch the back arrow ⑤ to return to the home screen.</p>  <p>Select Tone and Volume</p> <p>TONE HIGH TONE MED ✓ TONE LOW</p> <p>VOLUME HIGH VOLUME MED ✓ VOLUME LOW</p> <p>VMC-TS-007907</p> |

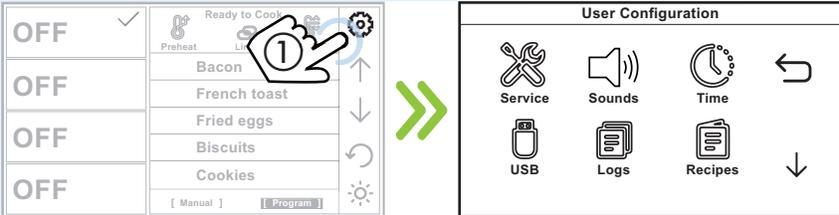
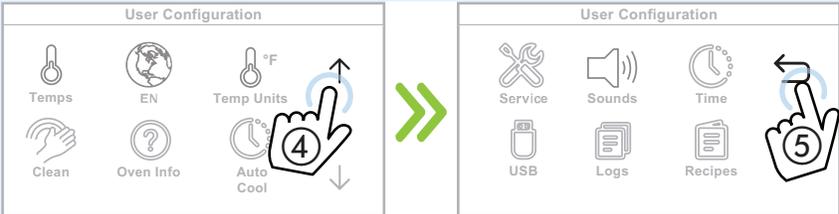
Result

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. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p>The first screenshot shows a control panel with a gear icon circled in blue and labeled '1'. A hand icon points to it. A green arrow points to the second screenshot, which shows the 'User Configuration' screen with icons for Service, Sounds, Time, USB, Logs, and Recipes. The ID VMC-TS-007669 is at the bottom right.</p> |
| 2. | <p>Touch the down arrow ②.</p> <p>Touch the Temp Units icon ③ to change the temperature scale.</p>  <p>The second screenshot shows the 'User Configuration' screen with a hand icon pointing to the down arrow, labeled '2'. A green arrow points to the third screenshot, which shows the 'User Configuration' screen with a hand icon pointing to the 'Temp Units' icon, labeled '3'. The ID VMC-TS-007911 is at the bottom right.</p> <p>Touch the back arrows ④ and ⑤ to return to the home screen.</p>  <p>The third screenshot shows the 'User Configuration' screen with a hand icon pointing to the back arrow, labeled '4'. A green arrow points to the fourth screenshot, which shows the 'User Configuration' screen with a hand icon pointing to the back arrow, labeled '5'. The ID VMC-TS-007914 is at the bottom right.</p> |

Result

The temperature scale has now been changed.

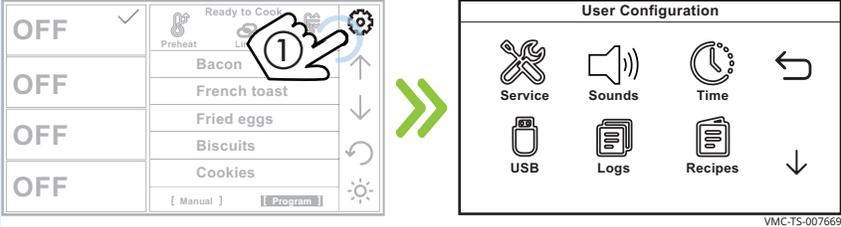
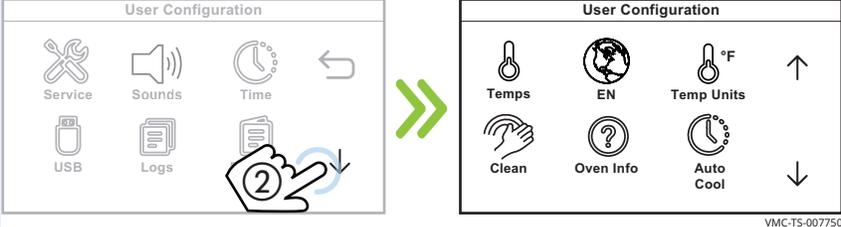
How to Set the Cleaning Timer

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

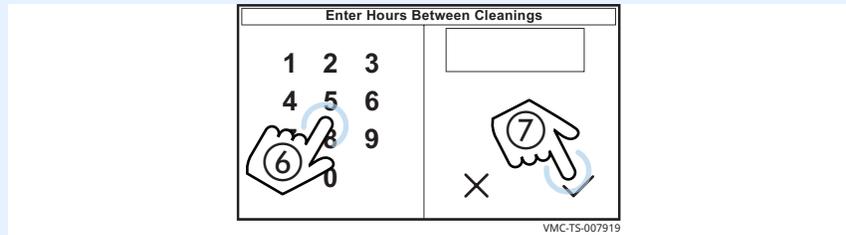
To set the cleaning timer, do the following.

| Step | Action |
|------|--|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007669</p> |
| 2. | <p>Touch the down arrow ②. The second User Configuration screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007750</p> |
| 3. | <p>Touch the Clean icon ③. The Enter Pass Code screen displays.</p> <p>Enter the pass code 12345 ④.</p> <p>Touch the check mark ⑤.</p>  <p style="text-align: right; font-size: small;">VMC-TS-007917</p> |

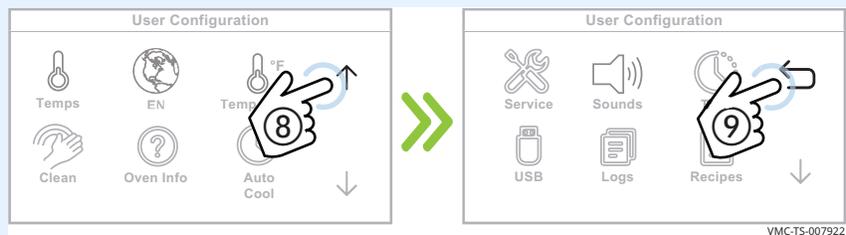
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4. **Enter** the operating hours ⑥ until the oven needs to be cleaned.
Touch the check mark ⑦.



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



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.



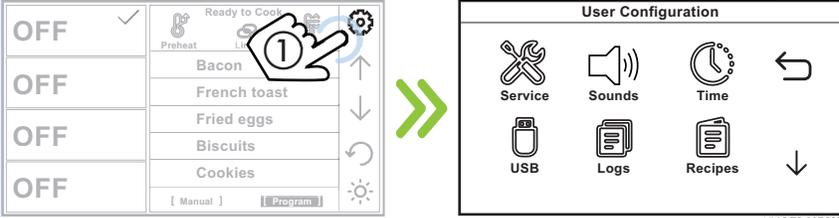
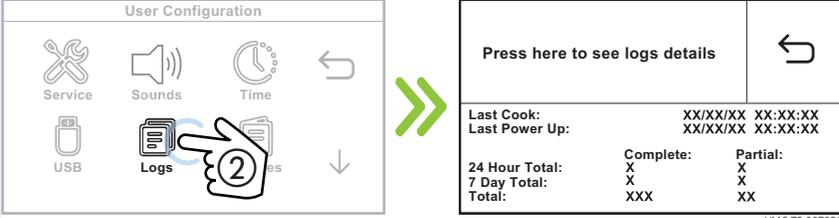
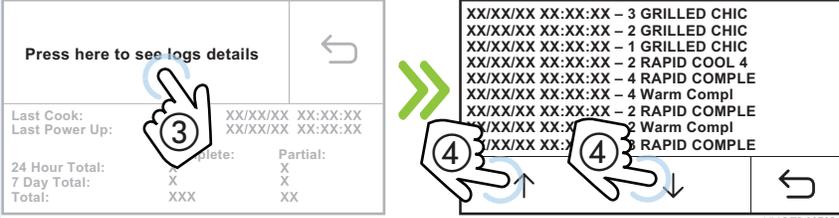
How to View the Oven Logs

Before you begin

The oven must be turned on (screen is on).

Procedure

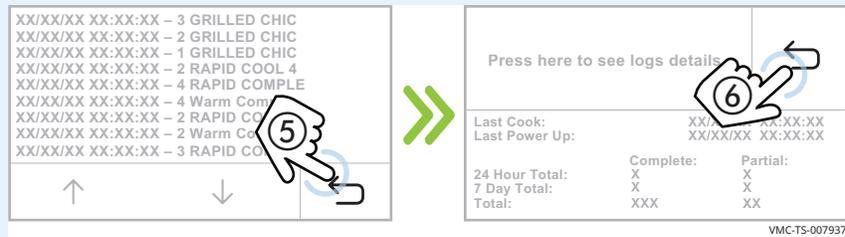
To view the oven logs, do the following.

| Step | Action | | | | | | | | | | | | | | | | | | |
|--------------------------------|---|--------------------------------|--------|------------|-------------------|----------------|-------------------|----------------|------------------------|--------------|----------------|-------------|------------|--------------|---|---|--------|-----|----|
| 1. | <p>Touch the gear icon ①. The User Configuration screen displays.</p>  <p>The 'User Configuration' screen displays the following options:</p> <table border="1"> <tr> <td>Service</td> <td>Sounds</td> <td>Time</td> <td>←</td> </tr> <tr> <td>USB</td> <td>Logs</td> <td>Recipes</td> <td>↓</td> </tr> </table> <p>VMC-TS-007669</p> | Service | Sounds | Time | ← | USB | Logs | Recipes | ↓ | | | | | | | | | | |
| Service | Sounds | Time | ← | | | | | | | | | | | | | | | | |
| USB | Logs | Recipes | ↓ | | | | | | | | | | | | | | | | |
| 2. | <p>Touch the Logs icon ②. The Logs Detail screen displays.</p>  <p>The 'Logs Detail' screen displays the following information:</p> <table border="1"> <tr> <td colspan="2">Press here to see logs details</td> <td>←</td> </tr> <tr> <td>Last Cook:</td> <td>XX/XX/XX</td> <td>XX:XX:XX</td> </tr> <tr> <td>Last Power Up:</td> <td>XX/XX/XX</td> <td>XX:XX:XX</td> </tr> <tr> <td>24 Hour Total:</td> <td>Complete: X</td> <td>Partial: X</td> </tr> <tr> <td>7 Day Total:</td> <td>X</td> <td>X</td> </tr> <tr> <td>Total:</td> <td>XXX</td> <td>XX</td> </tr> </table> <p>VMC-TS-007931</p> | Press here to see logs details | | ← | Last Cook: | XX/XX/XX | XX:XX:XX | Last Power Up: | XX/XX/XX | XX:XX:XX | 24 Hour Total: | Complete: X | Partial: X | 7 Day Total: | X | X | Total: | XXX | XX |
| Press here to see logs details | | ← | | | | | | | | | | | | | | | | | |
| Last Cook: | XX/XX/XX | XX:XX:XX | | | | | | | | | | | | | | | | | |
| Last Power Up: | XX/XX/XX | XX:XX:XX | | | | | | | | | | | | | | | | | |
| 24 Hour Total: | Complete: X | Partial: X | | | | | | | | | | | | | | | | | |
| 7 Day Total: | X | X | | | | | | | | | | | | | | | | | |
| Total: | XXX | XX | | | | | | | | | | | | | | | | | |
| 3. | <p>Touch Press here to see log details ③. The logs display.</p> <p>Touch the up and down arrows ④ to scroll through the logs.</p>  <p>The 'Logs' screen displays the following information:</p> <table border="1"> <tr> <td>Press here to see logs details</td> <td>←</td> </tr> <tr> <td>Last Cook:</td> <td>XX/XX/XX XX:XX:XX</td> </tr> <tr> <td>Last Power Up:</td> <td>XX/XX/XX XX:XX:XX</td> </tr> <tr> <td>24 Hour Total:</td> <td>Complete: X Partial: X</td> </tr> <tr> <td>7 Day Total:</td> <td>X X</td> </tr> <tr> <td>Total:</td> <td>XXX XX</td> </tr> </table> <p>The logs display the following events:</p> <ul style="list-style-type: none"> 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 – 2 RAPID COMPLE <p>VMC-TS-007934</p> | Press here to see logs details | ← | Last Cook: | XX/XX/XX XX:XX:XX | Last Power Up: | XX/XX/XX XX:XX:XX | 24 Hour Total: | Complete: X Partial: X | 7 Day Total: | X X | Total: | XXX XX | | | | | | |
| Press here to see logs details | ← | | | | | | | | | | | | | | | | | | |
| Last Cook: | XX/XX/XX XX:XX:XX | | | | | | | | | | | | | | | | | | |
| Last Power Up: | XX/XX/XX XX:XX:XX | | | | | | | | | | | | | | | | | | |
| 24 Hour Total: | Complete: X Partial: X | | | | | | | | | | | | | | | | | | |
| 7 Day Total: | X X | | | | | | | | | | | | | | | | | | |
| Total: | XXX XX | | | | | | | | | | | | | | | | | | |

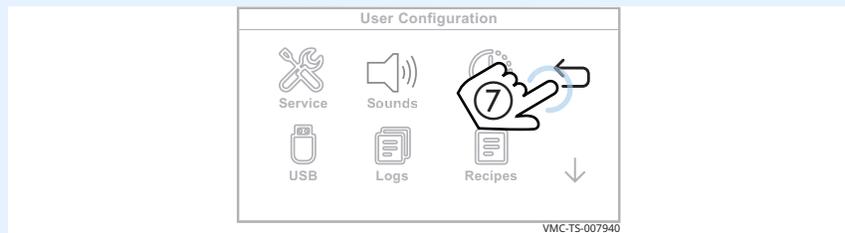
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4. **Touch** the back arrow ⑤ then the back arrow ⑥ to return to the User Configuration screen.



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



Result

The oven logs have now been viewed.

How to Adjust the Oven Light Duration

Before you begin

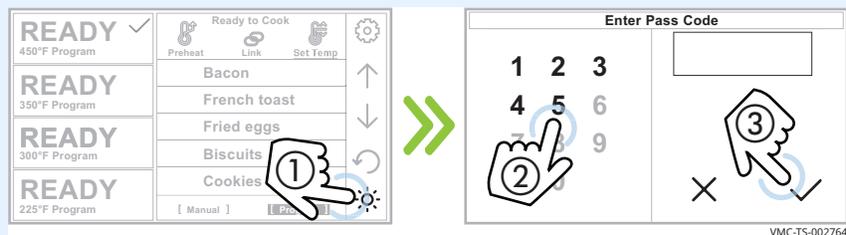
The oven must be turned on (screen is on).

Procedure

To adjust the oven light duration, do the following.

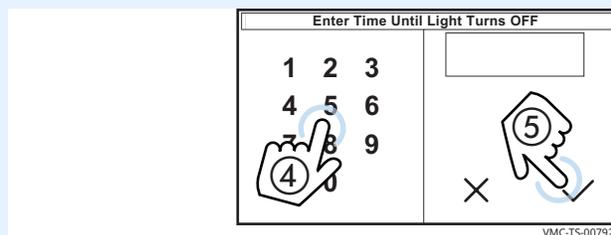
| Step | Action |
|------|--------|
|------|--------|

1. **Touch and hold** the oven light icon ①. The Enter Pass Code screen displays.
Enter the pass code 12345 ②.
Touch the check mark ③.



2. **Enter** the number of minutes ④ the oven light will stay on.
Touch the check mark ⑤.

NOTE: Entering zero minutes results in the oven light staying on indefinitely.



Result

The oven light duration has now been set.

Maintenance Schedule

Requirements

- See topic *How to Clean the Oven*.
- Make sure the oven is cooled down and off—inside of chamber 140°F (60°C) or less.

Daily

For daily maintenance, do the following.

- **Remove** any spills with disposable paper wipes or a damp cloth.
- **Wipe** the outside of the oven with a damp cloth.
- **Check** the screen for cracking or peeling. Contact Technical Service if needed.

Weekly

For weekly maintenance, do the following.

- **Restart** the oven to reboot the screen.
- **Clean** the entire oven. **Make sure** to use a non-abrasive nylon scrub pad.
- **Inspect** and clean the grease filters (if equipped)
- Do not spray the cleaner directly into the fan openings located in the rear of the oven.

Monthly

For monthly maintenance, do the following.

- **Inspect** and clean the cooling fan filters.

Yearly

For yearly maintenance, do the following.



NOTE: Must be performed by a qualified professional.

- **Remove** the convection element(s) and inspect the return air path for grease buildup. **Remove** any grease buildup.
- **Inspect** the catalyst for any signs of degradation (Vector H Series models only).
- **Inspect** the heater flange area for grease leakage.
- **Inspect** the motor flange area for grease leakage.
- **Inspect** the door gaskets for correct shape and seal.
- **Inspect** the inner and outer door window panes for cracking or chipping.

- **Check and tighten** all wire connections.
- **Check and tighten** all display, interface and control board connections.
- **Check and tighten** the door hinges.

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- **Record** the software versions and update if necessary.
 - **Record** the amp draw of all elements on the service screen individually.
 - **Record** the incoming supply line voltage.
-

- **Test** each chamber fan for correct operation.
- **Test** each chamber heater for correct operation.
- **Test** the chamber lights.

How to Clean the Oven

Precautions



WARNING: Burn hazard.

Wear eye protection and hand protection while cleaning the oven.

Do not spray cleaner into the oven while the blowers are running.

Allow the oven, racks, and jet plates to cool before cleaning the oven.

NOTICE Using improper cleaning procedures will damage the catalyst and void the warranty.

Do not spray the catalyst or any opening inside the oven with water or cleaning solution.

Do not use steel pads, wire brushes, or scrapers when cleaning.

Daily cleaning procedure

For the daily cleaning, do the following.

| Step | Action |
|------|--|
| 1. | <p>Cool the oven (all chambers) to 140°F (60°C) or lower. The display will read "OVEN READY TO CLEAN" when the oven is safe to clean.</p> <div style="text-align: center; border: 1px solid black; padding: 10px; width: fit-content; margin: 10px auto;"> <p style="margin: 0;">Ready to Clean</p> <p style="margin: 10px 0 0 0;">OVEN READY TO CLEAN</p> <p style="font-size: 8px; margin: 0;">VMC-TS-013049</p> </div> |
| 2. | Remove any spills with disposable paper wipes or a damp cloth. |
| 3. | Wipe the outside of the oven with a damp cloth. |
| 4. | Wipe the outside of the oven with a stainless steel cleaner. |

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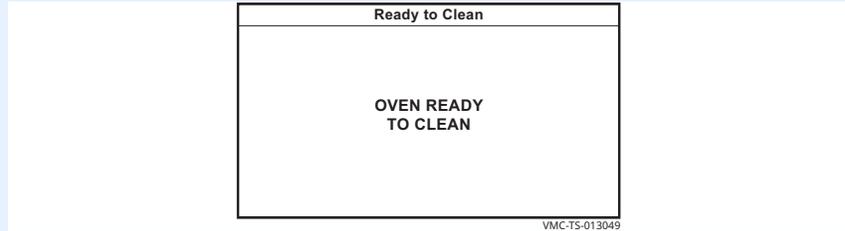
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Monthly or as needed cleaning procedure

For the monthly cleaning or as needed if the oven is dirty, do the following.

| Step | Action |
|------|--------|
|------|--------|

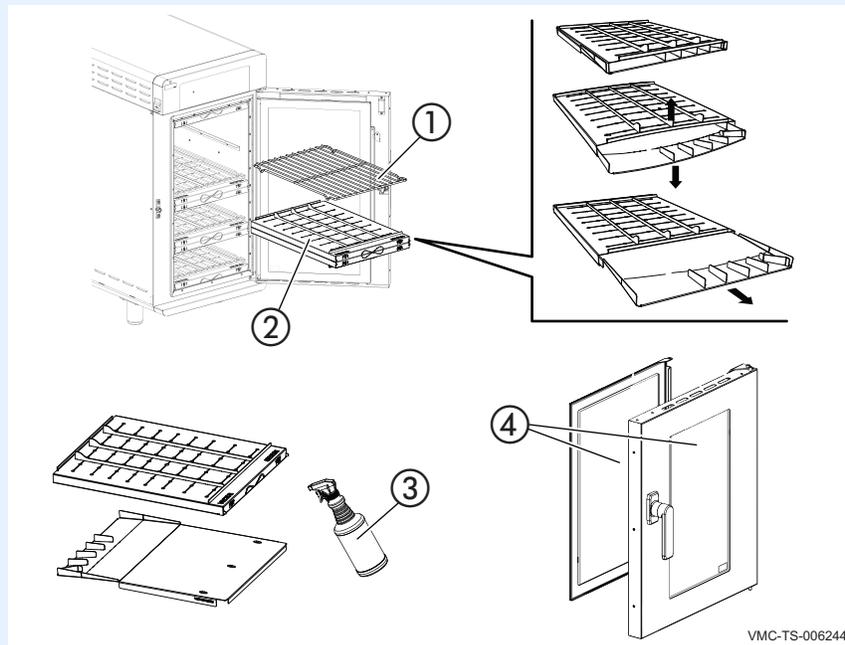
- | | |
|----|---|
| 1. | Cool the oven (all chambers) to 140°F (60°C) or lower. The display will read "OVEN READY TO CLEAN" when the oven is safe to clean. |
|----|---|



- | | |
|----|---|
| 2. | Remove the cooking racks ① and jet plates ②. |
|----|---|



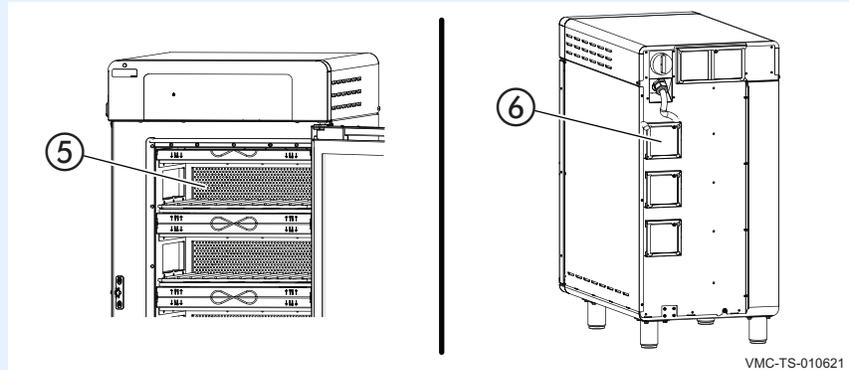
CAUTION: Personal injury hazard.
Use hand protection when handling the jet plates.



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3. **Separate** the jet plates. Flexing the jet plates outward can aid in separating the jet plates.
4. **Spray** the cooking racks and jet plates with Alto-Shaam non-caustic oven cleaner (3), CE-46828. Follow safety instructions on cleaner bottle. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Rinse** with water. **Wipe** with a soft cloth.
5. **Remove** the grease filters (5) if equipped.



6. **Spray** the interior surfaces of the oven with Alto-Shaam non-caustic oven cleaner, CE-46828. Also spray the grease filters. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Remove** any residue with a water-soaked towel.
7. **Remove** the cooling fan filters (6). Clean with a mild cleaner and rinse with hot water.

NOTE: Replace the cooling fan filters at least once a year.

8. **Re-install** the grease filters and the cooling fan filters.
9. **Clean** the door glass (4) with Windex® or equivalent glass cleaner.
10. **Re-install** the jet plates and cooking racks. See topic *How to Install the Jet Plates*.

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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11. **Spray** the exterior of the oven with stainless steel polish. **Wipe** the exterior of the oven with a non-abrasive scrub pad. Follow safety instructions on the bottle of the stainless steel polish.

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.

Result

The oven is now clean.

Error Messages

Background

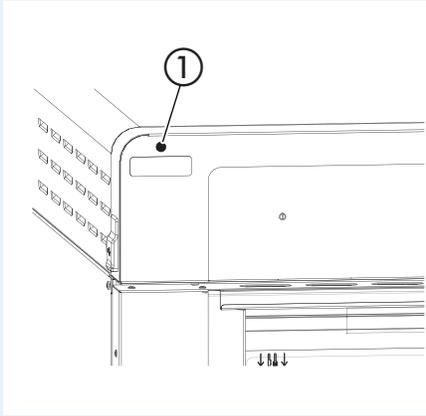
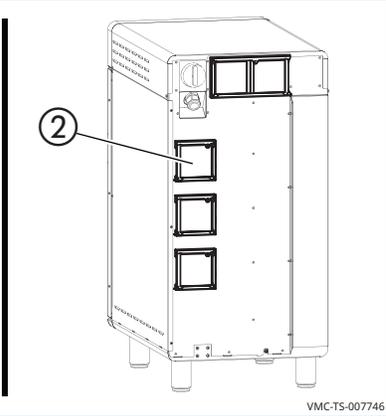
This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Failure to observe this precaution may void the warranty.

| Message | Meaning | Action required |
|-------------------|---|--|
| ERR: HIGH LIMIT 1 | The high limit 1 circuit is open to the control board. A message is also displayed on the screen. | Reset high limit 1. Reset the circuit breakers. Inspect the wires for the high limit 1 circuit input to the control board. |
| CLR: HIGH LIMIT 1 | The high limit 1 error has been cleared. | — |
| ERR: HIGH LIMIT 2 | The high limit 2 circuit is open to the control board. A message is also displayed on the screen. | Reset high limit 2. Reset the circuit breakers. Inspect the wires for the high limit 2 circuit input to the control board. |
| CLR: HIGH LIMIT 2 | The high limit 2 error has been cleared. | — |
| ERR: ZC | Zero crossing error. | No action required. This error will automatically clear. |
| CLR: ZC | The zero crossing error has been cleared. | — |

What to do if the Fan Indicator Light Illuminates

Procedure

If the fan indicator light ① illuminates, do the following.

| Step | Action |
|------|--|
| 1. | <p>Turn off the oven and allow it to cool.</p> <p>Remove the filters ②.</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p style="text-align: right; font-size: small;">VMC-TS-007746</p> |
| 2. | Clean the filters with mild soap and water. |
| 3. | Re-install the filters. |
| 4. | Resume operation of the oven. |
| | <p>NOTE: If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have it serviced by a qualified technician.</p> |

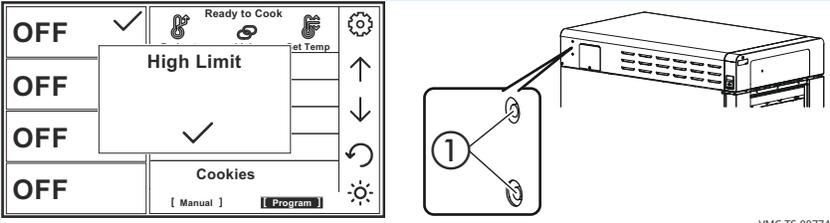
Result

The procedure is now complete.

What to do if the High Limit Screen Displays

Procedure

If the high limit screen displays, do the following.

| Step | Action |
|------|---|
| 1. | <p>Press and release the high limit temperature reset button(s) ①.</p>  <p>The diagram shows the oven's control panel with a 'High Limit' error message displayed. The panel includes buttons for 'OFF', 'Ready to Cook', 'set Temp', and 'Cookies'. A callout box labeled '1' points to a button on the oven's front panel.</p> |
| 2. | <p>Resume operation of the oven.</p> <p>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.</p> |

Result

The procedure is now complete.

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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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WARRANTY

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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.*

DECLARATION OF CONFORMITY

Manufacturer:
Alto-Shaam, Inc.
W164 N9221 Water Street
Menomonee Falls, WI 53202-0450
U.S.A.

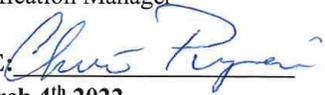


| | |
|-------------------------------|--|
| EQUIPMENT TYPE: | Household and Similar Electric Appliances |
| EQUIPMENT DESCRIPTION: | Commercial Electric Convection Ovens |
| MODEL NUMBER: | VMC-H2, VMC-H3, VMC-H4, VMC-H2H, VMC-H2HW VMC-H3H, VMC-H3HW, VMC-H4H, VMC-F3E, VMC-F4E with or without a V after the dash. CMC-H2H, CMC-H3H with or without option VH |
| APPLIED DIRECTIVES: | Low Voltage Directive 2014/35/EU MD (Machinery Directive) 2006/42/EC EMC – 2014/30/EC RED – 2014/53/EU |
| APPLIED STANDARDS: | EN 60335-1:2012+AC:2014 + A11:2014 EN 60335-2-42:2003 + A1:2008 + A11:2012 AS/NZS 60335.1:2011 + A1:2012 + A2:2014 + A3:2015. AS/NZS 60335.1:2020 EN 55014-1: CISPR 14, EN 55014-2: CISPR 14 EN 62479, EN 300 328, EN 301 489, EN 300 893 |



We, the undersigned, hereby declare that the equipment specified above conforms to the above Directives and Standards

Manufacturer Name:
ALTO-SHAAM INC.
NAME: Christa Pieper
TITLE: Certification Manager

SIGNATURE: 
DATE: March 4th 2022



DECLARATION OF CONFORMITY

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Manufacturer:
Alto-Shaam, Inc.
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Menomonee Falls, WI 53202-0450



EQUIPMENT TYPE: Household and Similar Electric Appliances

EQUIPMENT DESCRIPTION: Commercial Convection Ovens

MODEL NUMBER: VMC-H2, VMC-H2H, VMC-H2HW, VMC-H3, VMC-H3H, VMC-H3HW, VMC-H4, VMC-H4H, VMC-F3E, VMC-F4E, CMC-H2H, CMC-H3H with or without option VH

APPLIED UK REGULATIONS:

- Supply of Machinery (Safety) Regulations 2008
- Electromagnetic Compatibility Regulations 2016
- The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012
- Radio Equipment Regulations 2017

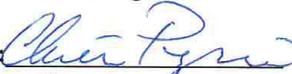
APPLIED STANDARDS:

EN 60335-1:2012+AC:2014 + A11:2014
EN 60335-2-42:2003 + A1:2008 + A11:2012
EN 55014-1:2018, EN 55014-2:2016



We the undersigned, hereby declare that the equipment specified above conforms to the above Directives and Standards

Manufacturer Name:
ALTO-SHAAM INC.
NAME: Christa Pieper
TITLE: Certification Manager

SIGNATURE: 
DATE: March 4th 2022





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