

Vector® H Series Multi-Cook Oven

Empower your menu.



Unmatched volume and variety in a small space.

Compact and ventless,

Vector Multi-Cook Ovens prepare your whole menu in any space – with four ovens in one. The secret to these kitchen superstars lies in exclusive Structured Air Technology® that delivers unmatched food quality and consistency.

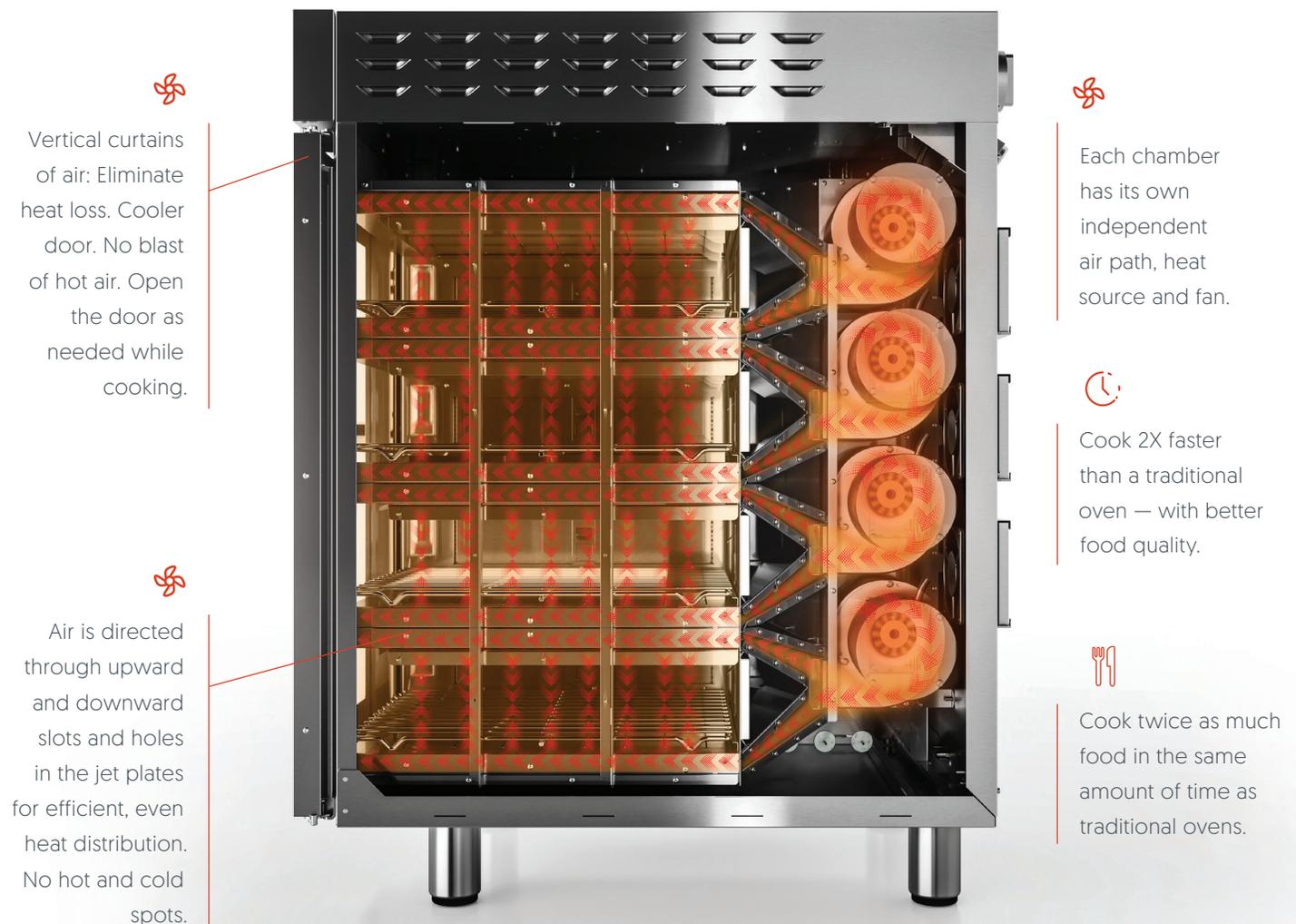
ALTO-SHAAM®

Versatility in a ventless footprint.

- Place anywhere. Compact and ventless 21" (533mm) footprint.
- Advanced control features multi-step, programmable recipes to ensure menu consistency between shift changes and reduces training time.
- Waterless operation. Reduce installation and operating costs – no plumbing, drains, filtration or associated maintenance.
- Reduce and reallocate skilled labor. Eliminate steps in food production and the need to watch and rotate pans.
- Enhance branding and front-of-house experience for customers with custom colors.
- 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity.

Exclusive Structured Air Technology®

The secret to more food, more often with the highest quality lies in Structured Air Technology. This innovation offers up to four ovens in one – each chamber with independent temperature, fan speed and cook time control. That means every food can be cooked at its ideal temperature – to perfect your dishes.



Vertical curtains of air: Eliminate heat loss. Cooler door. No blast of hot air. Open the door as needed while cooking.



Each chamber has its own independent air path, heat source and fan.



Air is directed through upward and downward slots and holes in the jet plates for efficient, even heat distribution. No hot and cold spots.



Cook 2X faster than a traditional oven – with better food quality.



Cook twice as much food in the same amount of time as traditional ovens.