

Vector® Multi-Cook Oven

Deluxe Control

VMC-H2
VMC-H3
VMC-H4

VMC-H2H
VMC-H3H
VMC-H4H

VMC-H2HW
VMC-H3HW



Structured Air Technology®

MN-46295-EN

REV.15
02/26

EN

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Manufacturer's Information

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Trademarks	All trademarks referenced in this documentation are the property of their respective owners.
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.
Software and manual updates	The information in this manual was current at the time of production. See www.alto-shaam.com for the latest software and manual.

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.

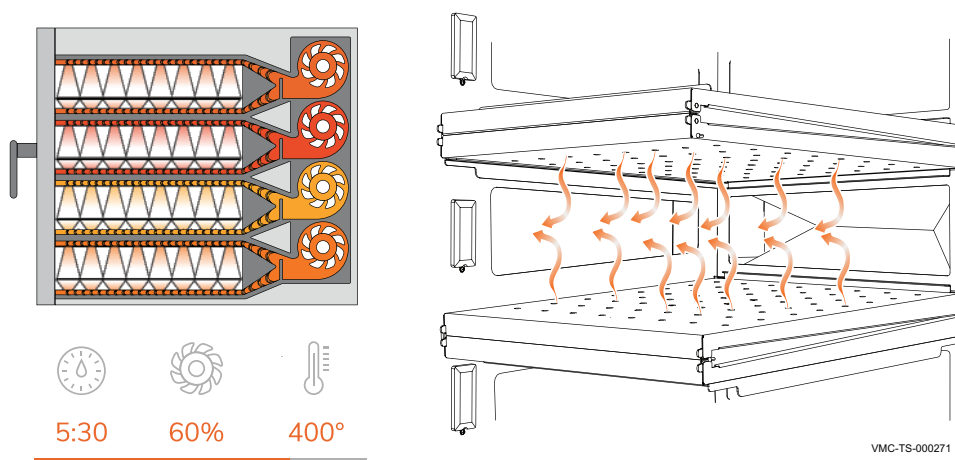


NOTE: Note indicates additional information that is important to a concept or procedure.

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.



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

Use of restraining devices

A restraining device (tether) must be installed to any appliance that is hard-wired and mounted on casters. The tether must:

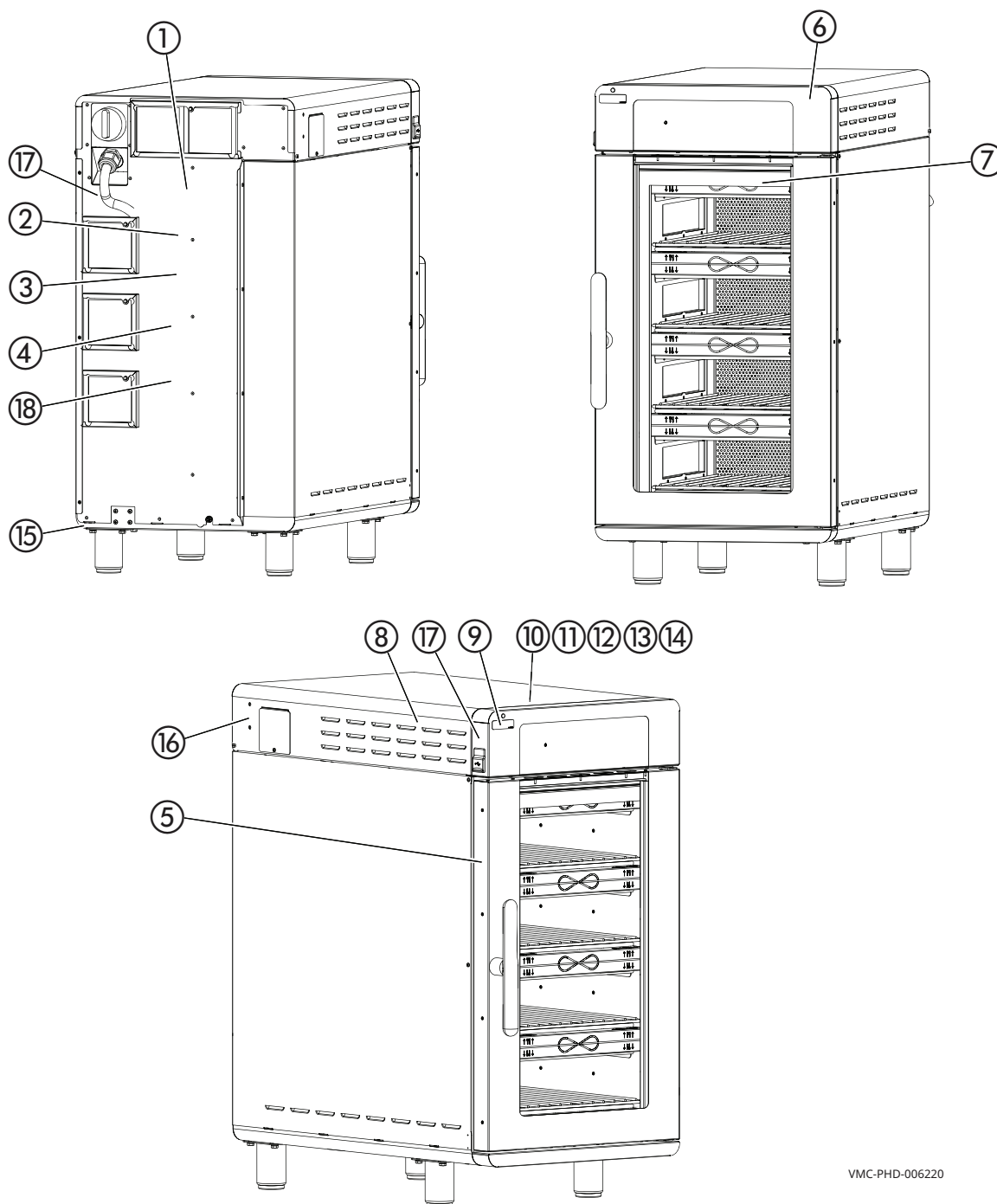
- Be secured to the building's structure.
- Limit the movement of the appliance so that no stress is transmitted to the electrical conduit.

A connection point for the tether is located on the back of the appliance.

A tether is not supplied by nor available from the manufacturer.

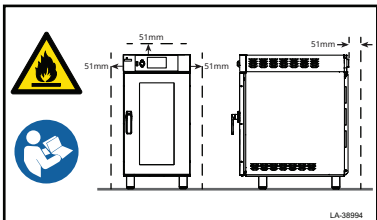
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Label Locations

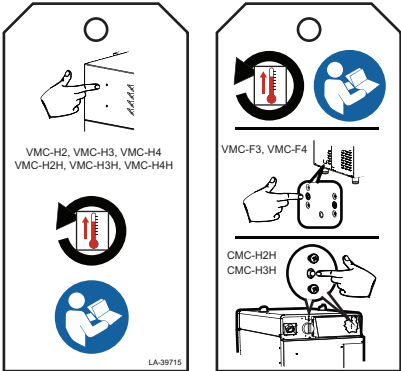
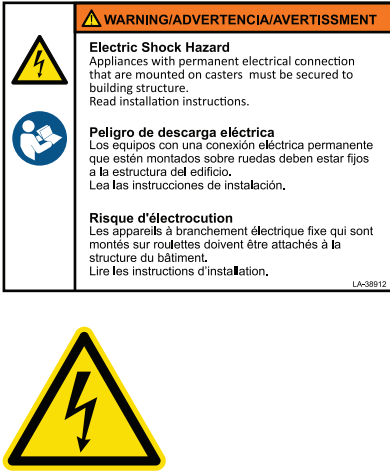


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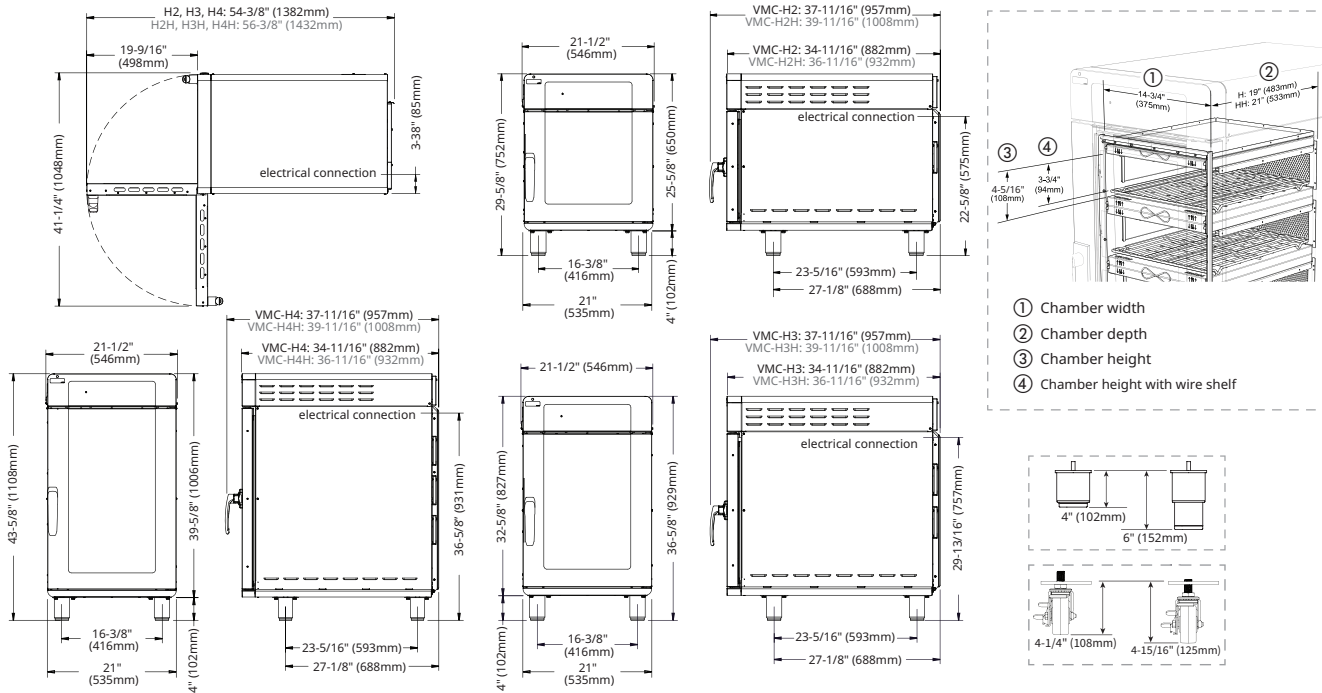
LABELS

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 contient 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.  AWG 90°C 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. 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. <table border="1"> <thead> <tr> <th></th><th>Combustibles</th><th>Non-combustibles</th></tr> </thead> <tbody> <tr> <td>Top/leste/haut</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> <tr> <td>Left/izquierda/gauche</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> <tr> <td>Right/derecho/droite</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> <tr> <td>Rear/posterior/arrière</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> </tbody> </table> LA-38900  LA-38994		Combustibles	Non-combustibles	Top/leste/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)	WARNING Fire hazard For use only on noncombustible surfaces. Maintain the correct clearances to combustibles.
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Right/derecho/droite	2" (51mm)	2" (51mm)															
Rear/posterior/arrière	2" (51mm)	2" (51mm)															
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		WARNING Hot surface
6		Made in U.S.A.
7	 WARNING / ADVERTENCIA / AVERTISSEMENT Burn hazard. Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen. Peligro de quemaduras. Siempre coloque líquidos, o alimentos que se puedan volver líquidos cuando se calientan, a nivel de los ojos donde se puedan ver. Risque de brûlure. Toujours charger les liquides, ou les aliments qui deviennent liquides au chauffage, à hauteur des yeux où ils peuvent être vus. LA-39123 	WARNING Burn hazard Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen.
8		Security seal
9	Check fans Compruebe los ventiladores Vérifiez les ventilateurs LA-39033  LA-39280	Check fans
10	 LA-36443-L1	Line 1 supply terminal
11	 LA-36443-L2	Line 2 supply terminal
12	 LA-36443-L3	Line 3 supply terminal

13	 LA-36443-N	Neutral
14	 LA-36443-G	Ground terminal
15	 LA-36443-E	Equipotential terminal
16	 LA-39715	Press and release the high limit temperature reset button(s).
17	 LA-46997	Certificate of Approval number, Fire Department - City of New York.
18	 LA-38912	WARNING Electric Shock Hazard Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions. Peligro de descarga eléctrica Los equipos con una conexión eléctrica permanente que estén montados sobre ruedas deben estar fijos a la estructura del edificio. Lea las instrucciones de instalación. Risque d'électrocution Les appareils à branchement électrique fixe qui sont montés sur roulettes doivent être attachés à la structure du bâtiment. Lire les instructions d'installation.

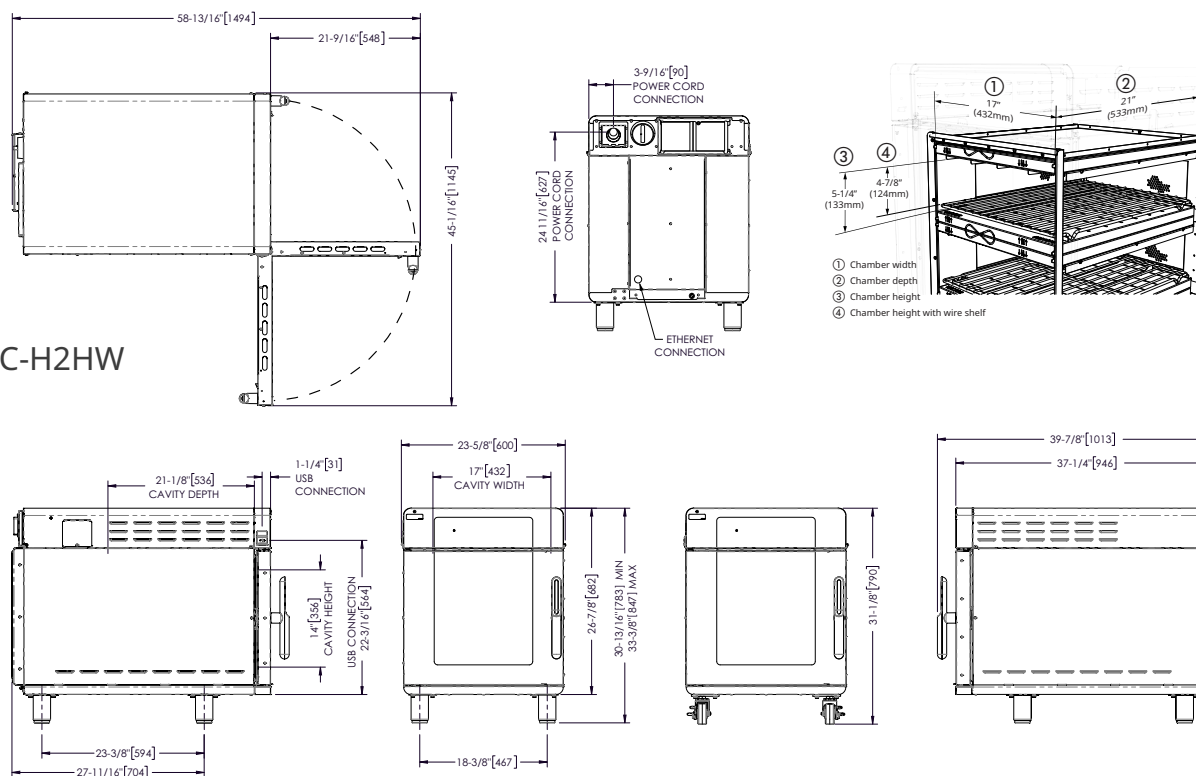
Dimension Drawings



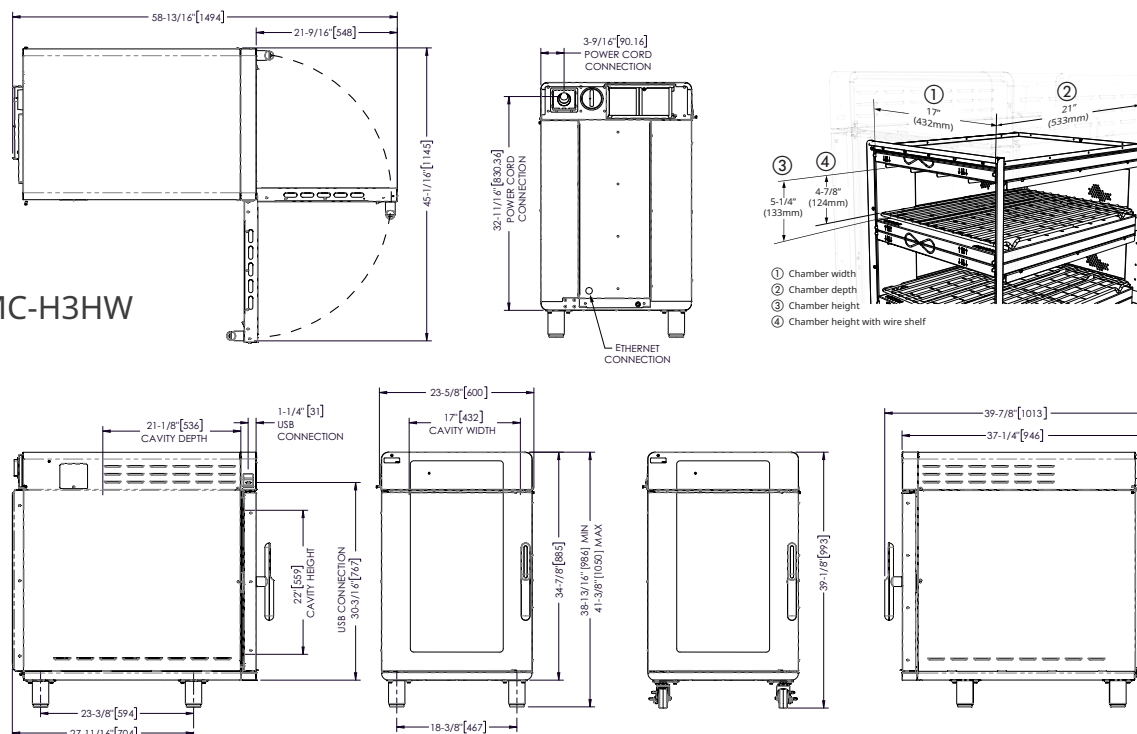
INSTALLATION

INSTALLATION

VMC-H2HW



VMC-H3HW



How to Unpack the Oven

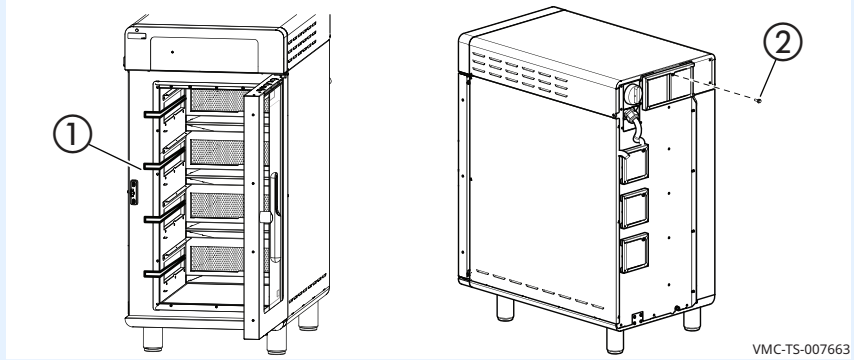
Before you begin

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.
 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.	
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).
 VMC-TS-007663	
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.

ChefLinc Installation Checklist

Place this form with the oven's records.

Connectivity Pre-Installation Checklist

Will you connect the oven to the Internet using Wi-Fi or Ethernet?	Wi-Fi	Ethernet	Unable to answer
--	-------	----------	------------------

Wi-Fi Connections

Is the Wi-Fi network that is to be used a WPA2 secured network?	Yes	No	Unable to answer
Is this network also used to send and receive point of sale information (credit card data, register receipts)? This is NOT recommended for any installation.	Yes	No	Unable to answer
Have you been provided with the network name (SSID) for the oven to connect to?	Yes	No	Unable to answer
Have you been provided the password for the Wi-Fi network to be used?	Yes	No	Unable to answer
At the final location that the oven will be installed, can you connect to the Wi-Fi system with your phone?	Yes	No	Unable to answer
Using your phones Wi-Fi connection, are you able to connect to alto-shaam.com? You are testing for any additional security on the network to block access to external sites. You will need to turn off your cellular service on your phone to make sure you're using the Wi-Fi network.	Yes	No	Unable to answer

Ethernet Connections

At the final location that the oven will be installed, is there an open Ethernet port conveniently located?	Yes	No	Unable to answer
Is the Ethernet port live (providing Internet access)?	Yes	No	Unable to answer
Is the Ethernet harness accessory ordered with the unit?	Yes	No	Unable to answer

Is there site action required?	Yes	No
Action required:		

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Connectivity Installation Checklist

Refer to Network Status screen

What is your connection type?	Wi-Fi	Ethernet
What color is the network status icon?	Red Yellow Green	
What is the Internet status?	Connected	Not connected
What is the cloud status?	Connected	Not connected
What is the update server status?	Connected	Not connected
What is the SSID (network name)?		
What is the password?		
What is the IP address?		
What is the Front End (FE) software version number?		
What is the Back End (BE) software version number?		
What is the Control Board (CB) software version number?		
Is this the latest software version?		
Validate via: https://www.alto-shaam.com/en/customer-support/software-downloads	Yes	No

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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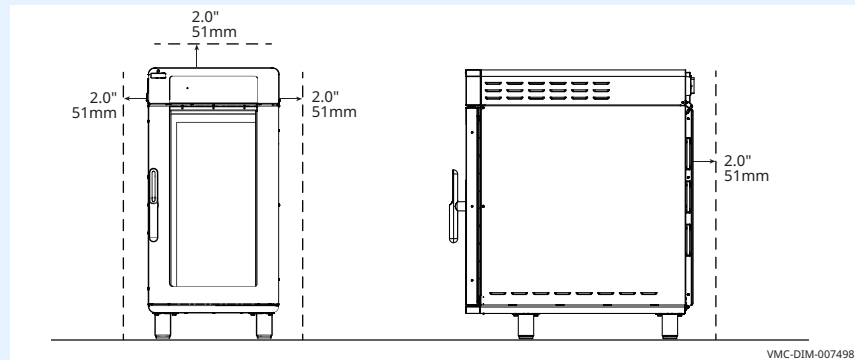
Position the oven

To position the oven, do the following.

Step	Action
1.	Make sure that: - 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.

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.



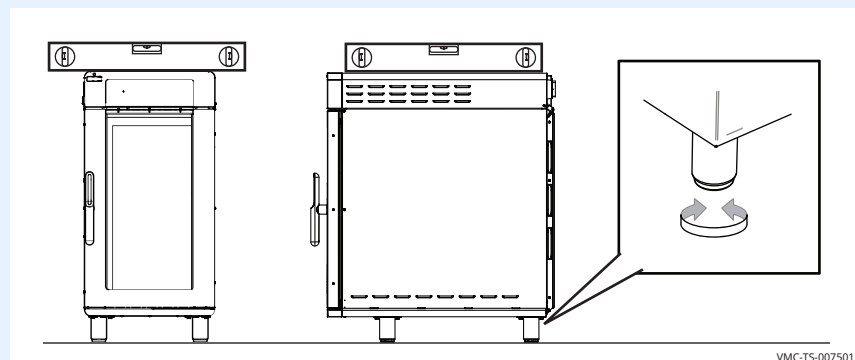
2. **Move** the oven to the installation location and onto the final resting surface.

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.



Adjust the legs, if necessary, to achieve levelness.

The oven is now correctly positioned.

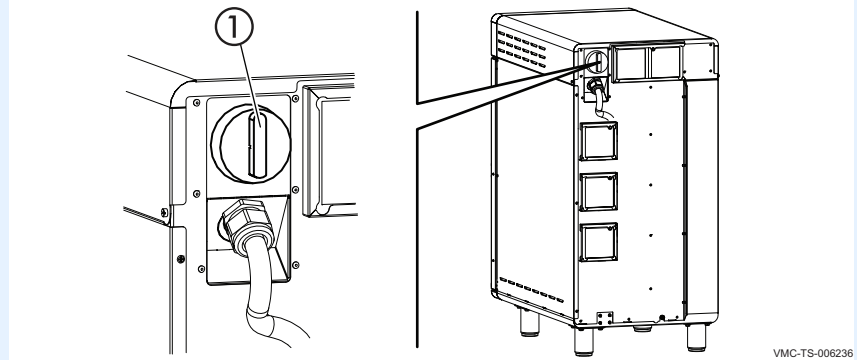
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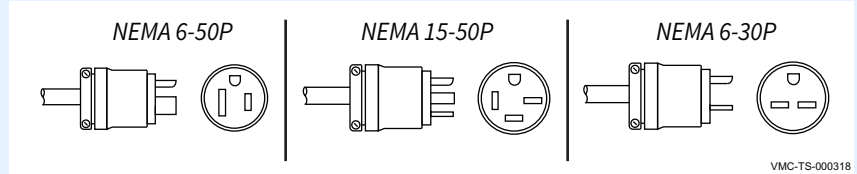
Connect power

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

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

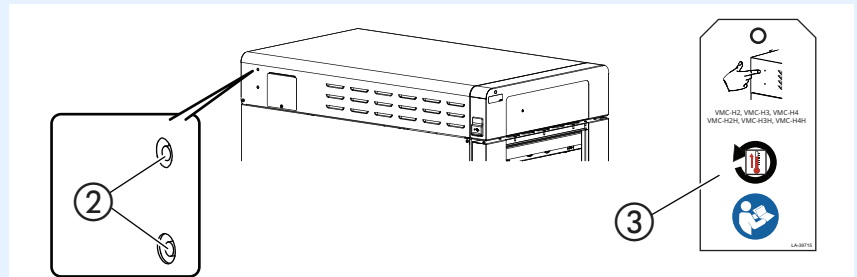


5. **Connect** the plug to the electrical outlet.



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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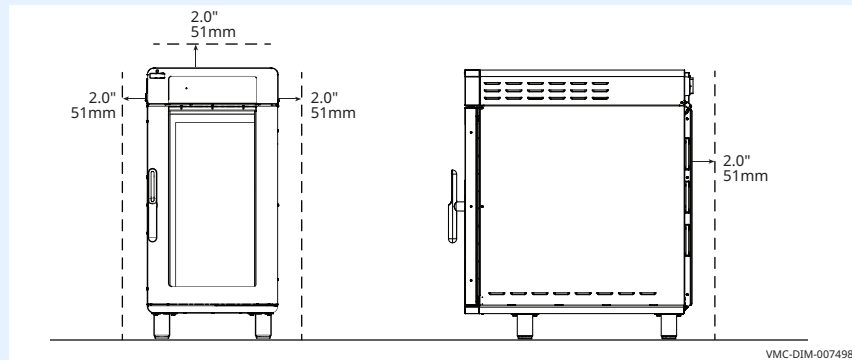
Position the oven

To position the oven, do the following.

Step	Action
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 of the appropriate electrical outlet, - You follow the oven clearance guidelines.

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 of the appropriate electrical outlet,
- You follow the oven clearance guidelines.



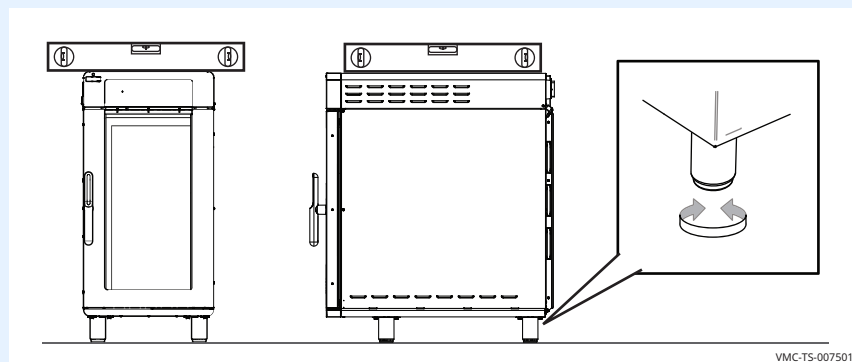
2. **Move** the oven to the installation location and onto the final resting surface.

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

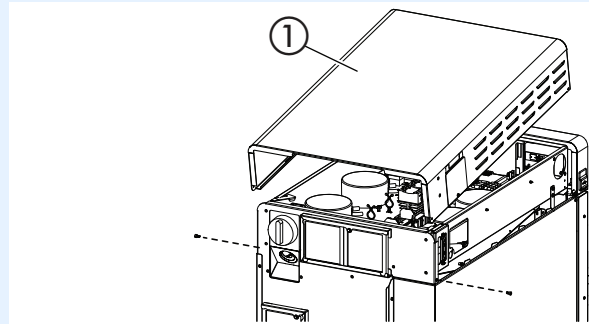
To connect the wiring, do the following.

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



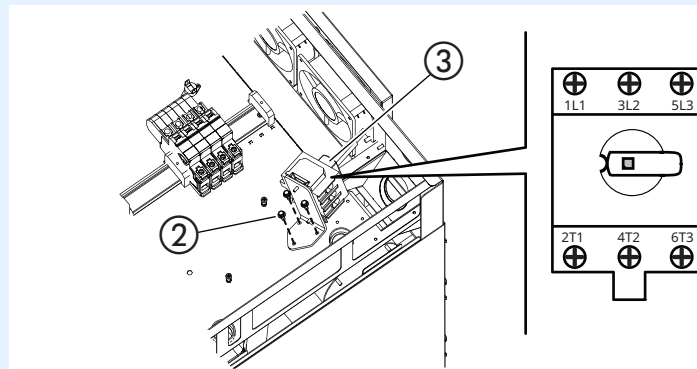
WARNING: Electric shock hazard.

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



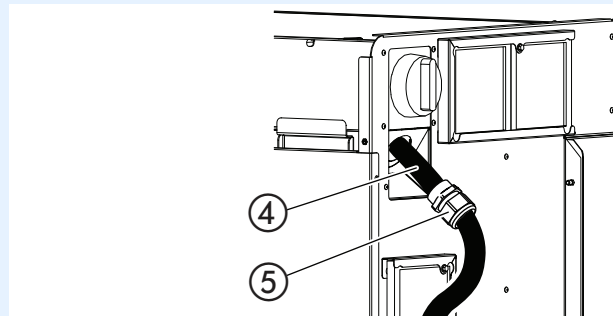
VMC-TS-007943

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.

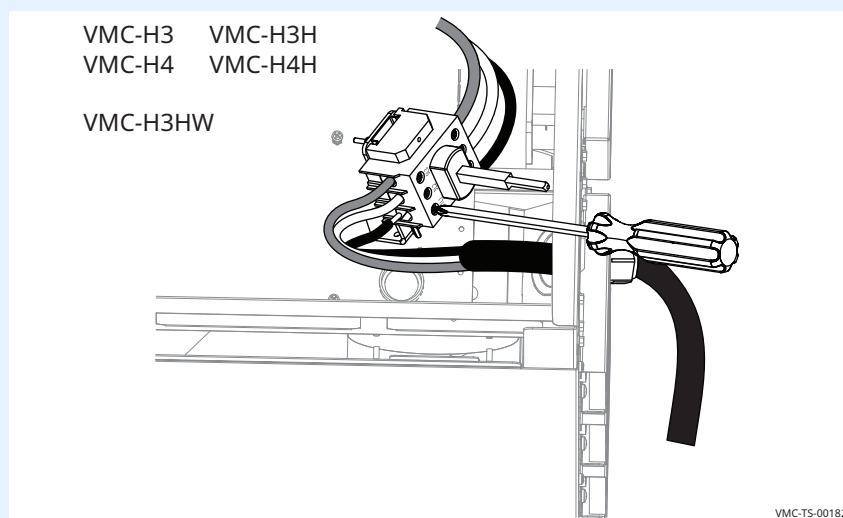
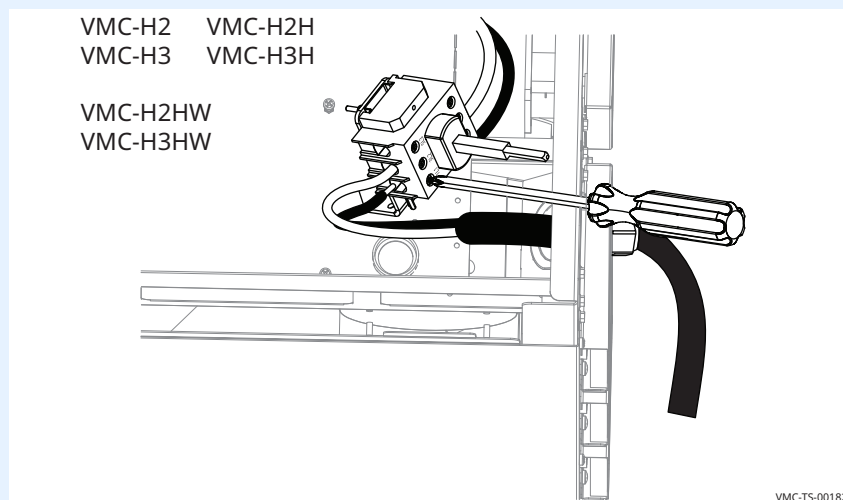


VMC-TS-007946

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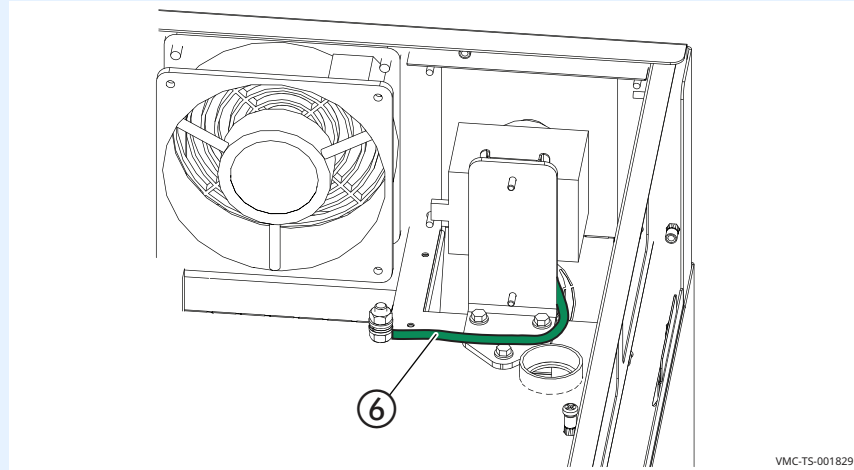
7. **Connect** the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.



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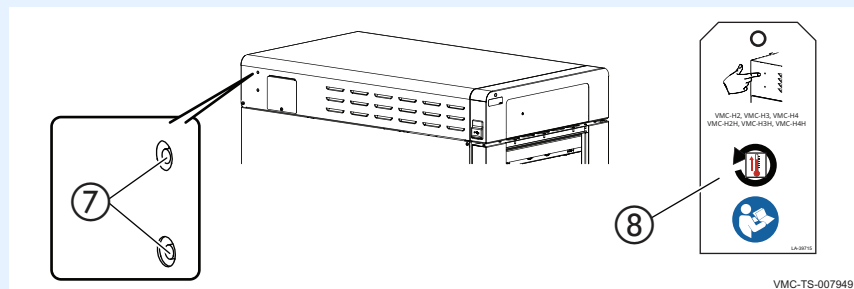
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8. **Install** the ground wire ⑥.
Adjust the cord length.
Tighten the cord grip sealing nut onto the supply cord.



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)



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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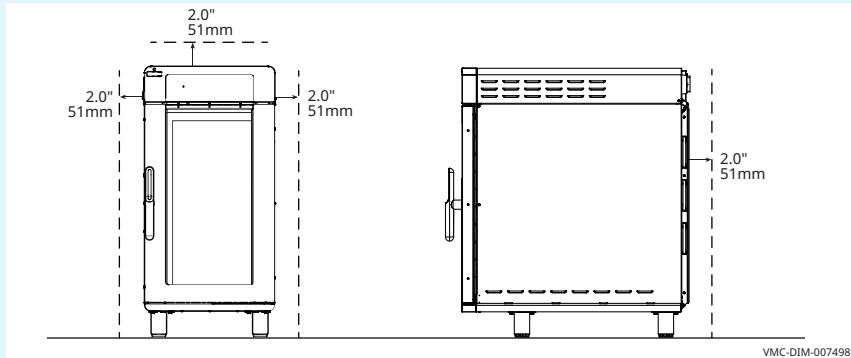
Wire sizes

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.	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 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.

The oven is now correctly positioned.

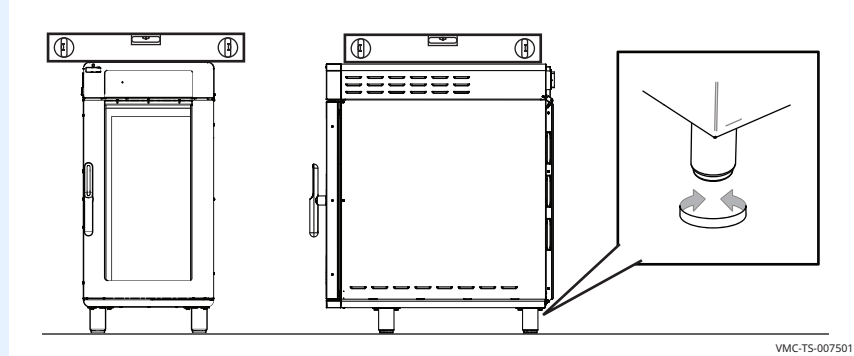
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Level the oven

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.



Adjust the legs, if necessary, to achieve levelness.

The oven is now level.

Connect the wiring

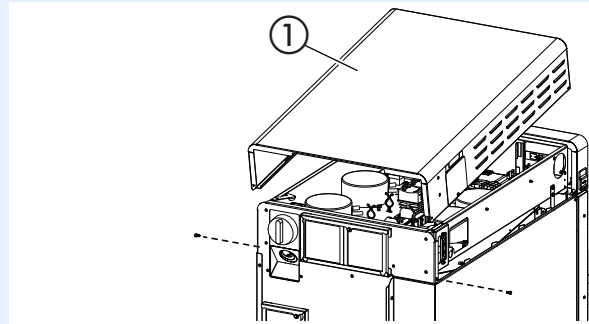
To connect the wiring, do the following.

4. **Remove** the top cover ①.



WARNING: Electric shock hazard.

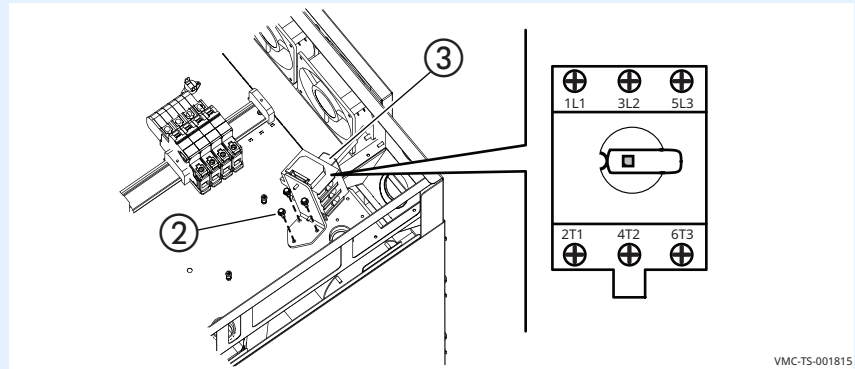
Make sure the supply cord is not connected to a power supply.



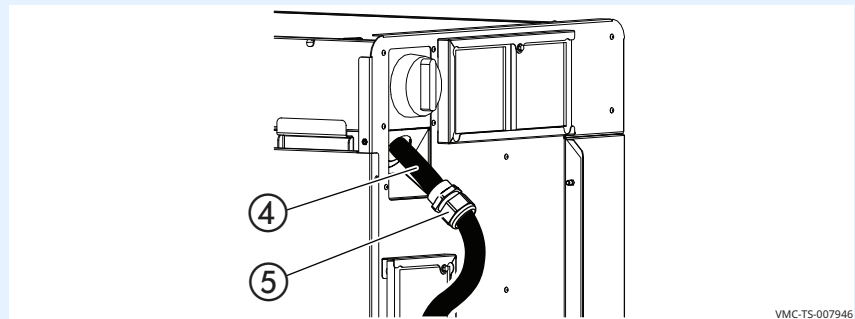
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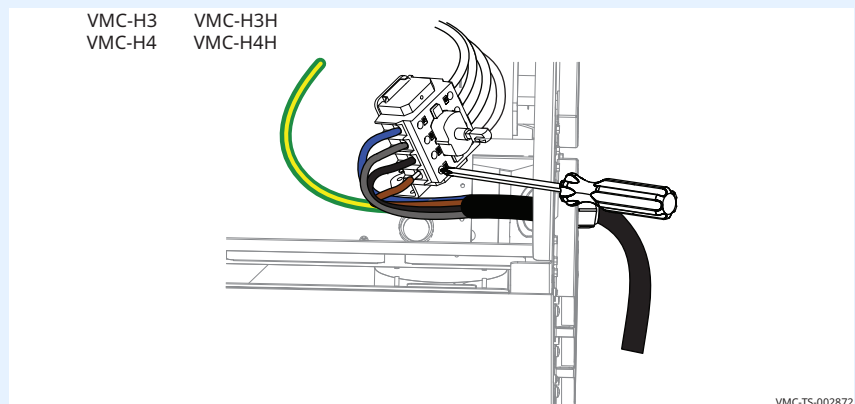
5. **Remove** the bottom 3 screws ② from the mounting bracket.
Remove the main disconnect switch ③ from the mounting bracket.



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.



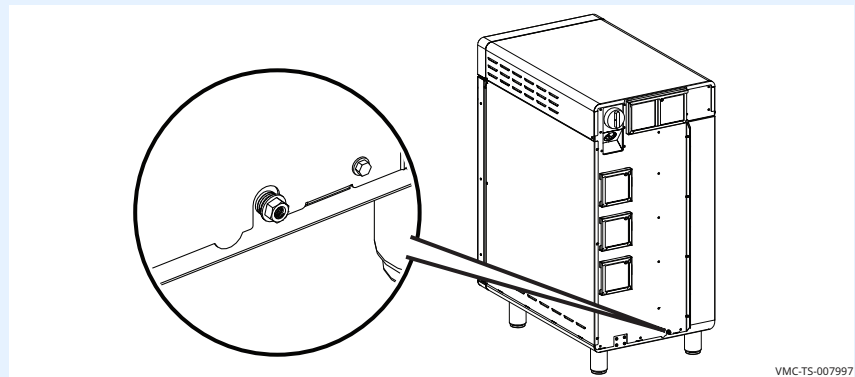
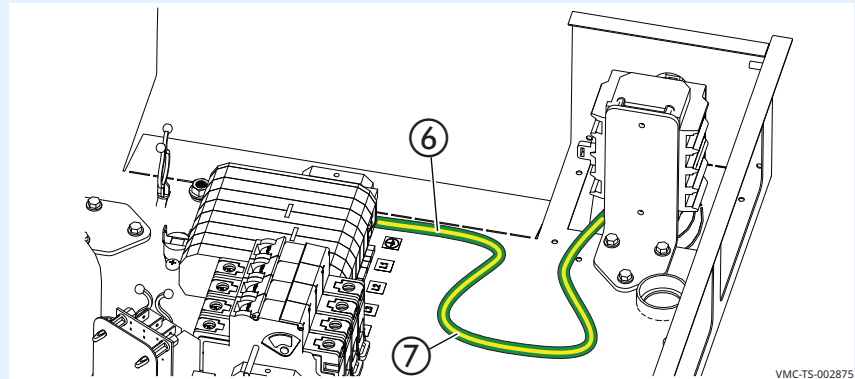
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8. **Install** the ground wire ⑥.

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.

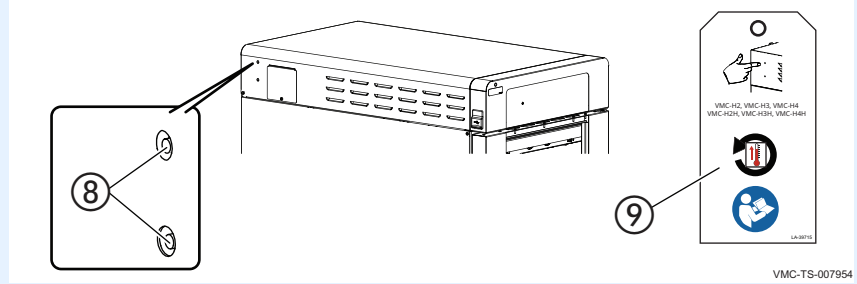
9. **Re-install** the main disconnect switch.
10. **Re-install** the mounting bracket.
11. **Re-install** the top cover.

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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

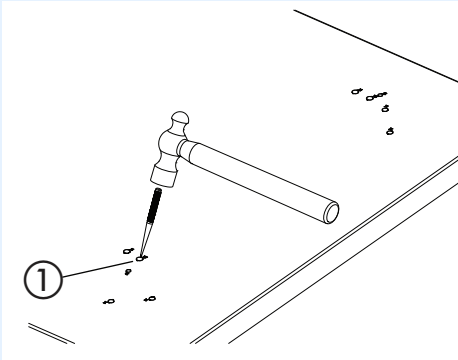
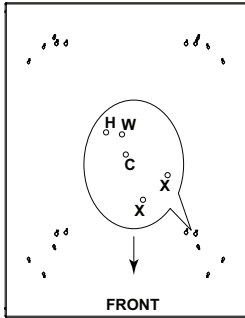
Before you begin

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

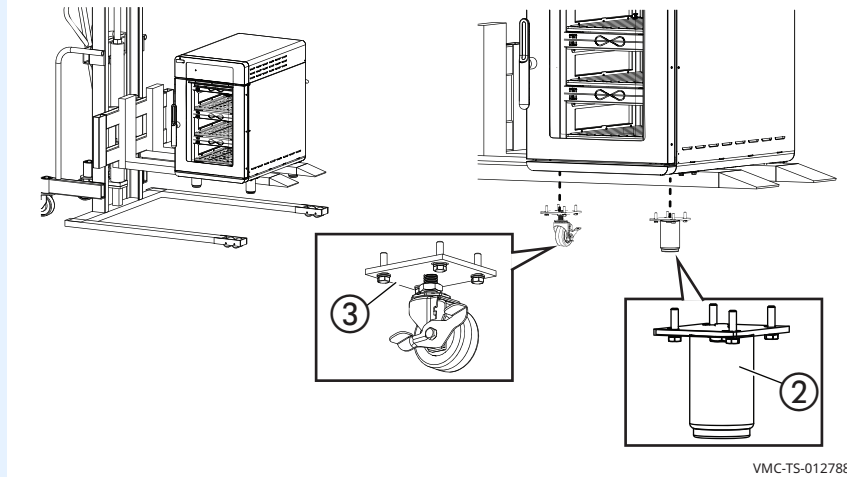
To install the oven on a stand, do the following.

Step	Action
1.	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   VMC-TS-012791

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



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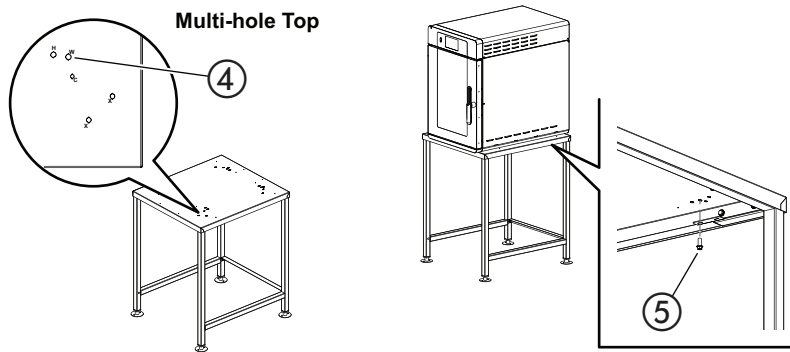
3. **Orient** the oven and the stand so the front of each is pointing in the same direction.



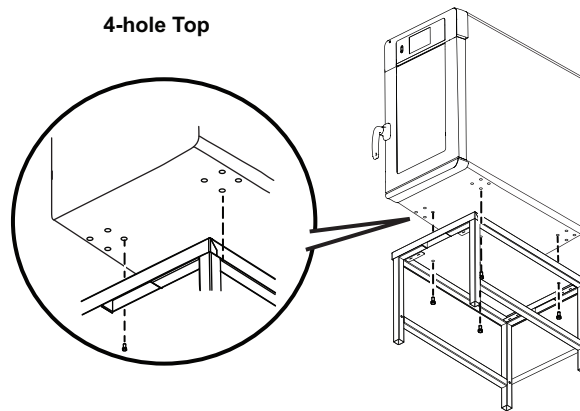
WARNING: Crushing hazard.

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. The oven will use the inner most threaded holes to mount to the stand. **Connect** the oven to the stand using the hardware ⑤.



4-hole Top



VMC-TS-012794

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)

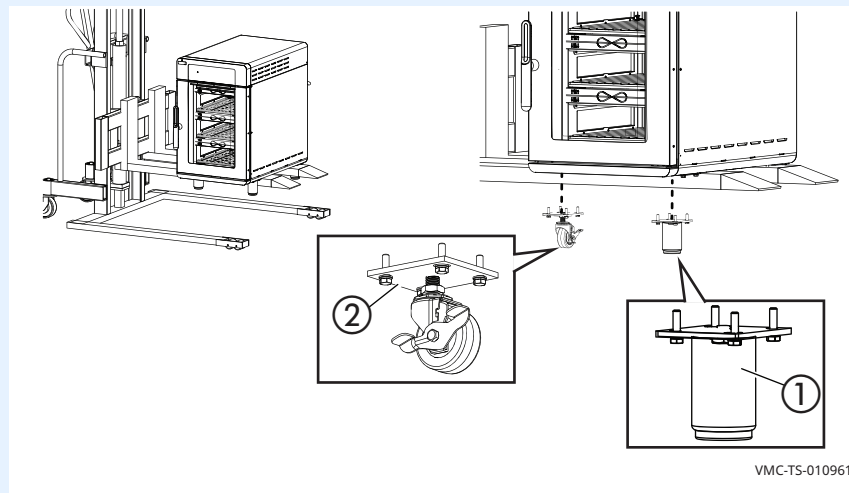
Install casters on lower oven (if required)

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. | Lift the oven using an appropriate lifting device. Remove the feet ①. Attach each caster ② with fasteners as shown. |
|----|--|



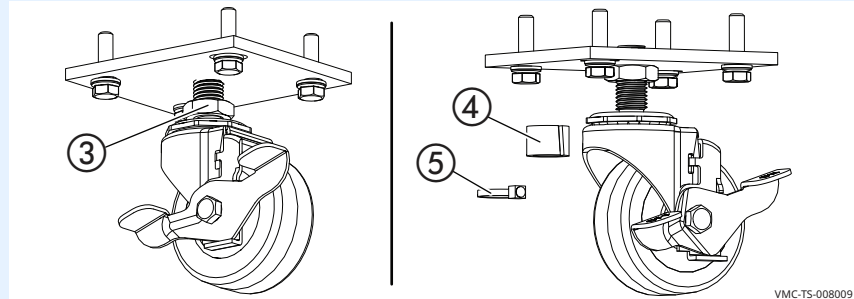
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2. **Level** the unit as necessary. To do so, screw the wheel up or down until the unit is level. Tighten the jam nut ③.

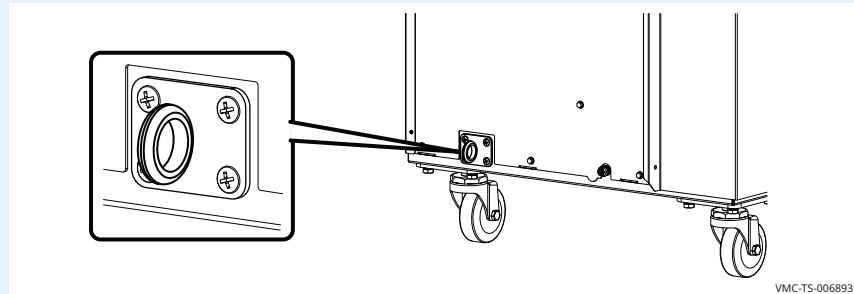
Slide a piece of the tubing ④ over the exposed screws if more than 1/4-inch of thread is exposed.

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.



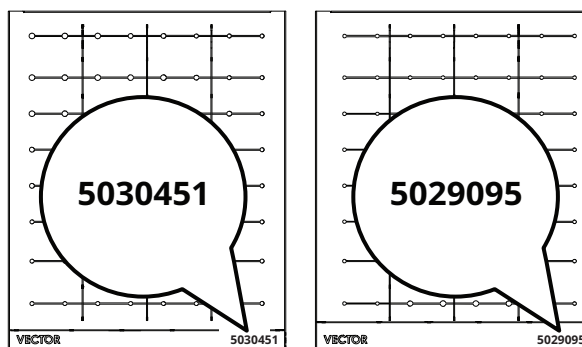
Result

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.

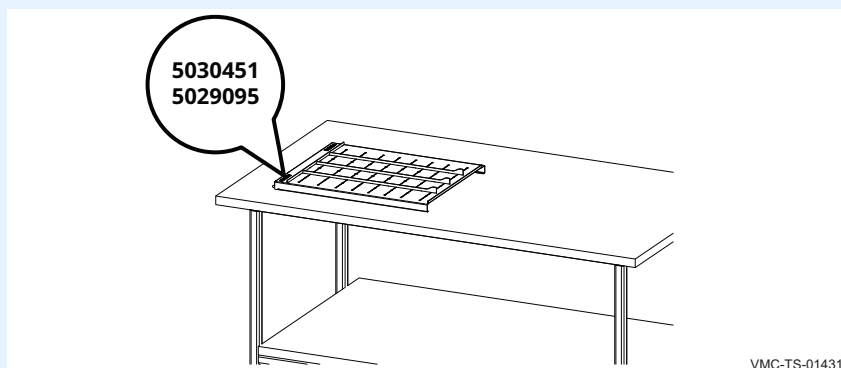


VMC-TS-014314

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.

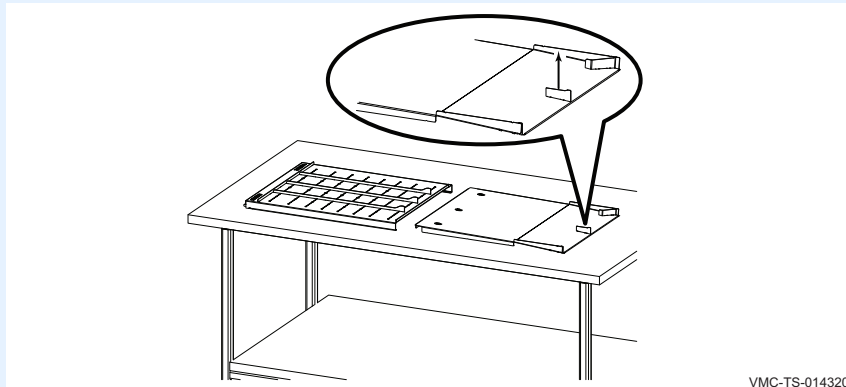


VMC-TS-014317

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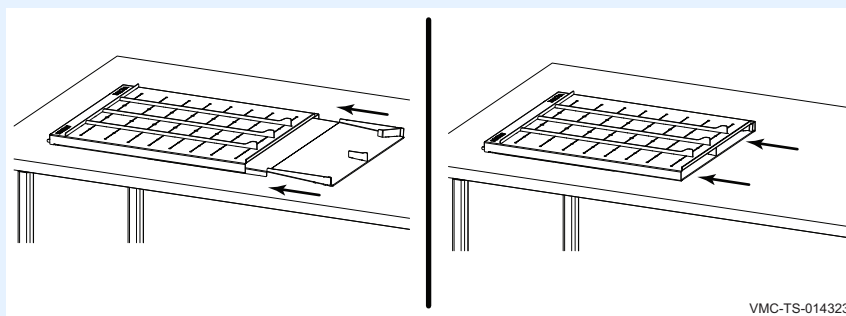
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2. **Place** an inner panel on the table with the air deflector up.

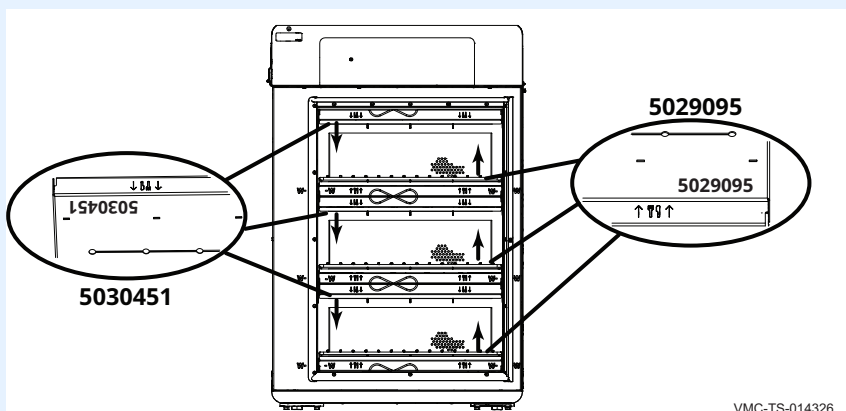


3. **Insert** the inner panel into the outer panel. **Push** the inner panel into the outer panel until it is fully inserted.

Assemble all jet plates in a similar fashion.



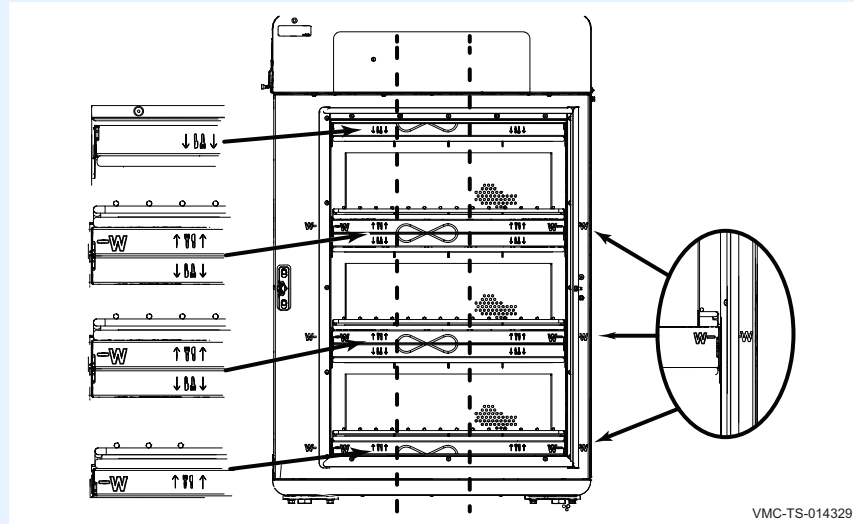
4. **Install** jet plates 5029095 in the lower section of each chamber with the part number facing up. **Install** jet plates 5030451 in the upper section of each chamber with the part number facing down.



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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.



Result

The jet plates are now installed.

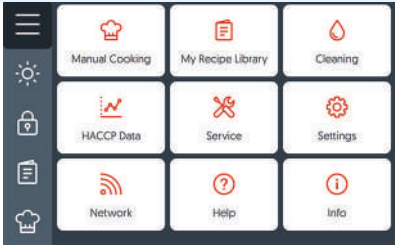
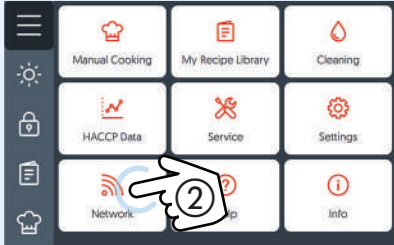
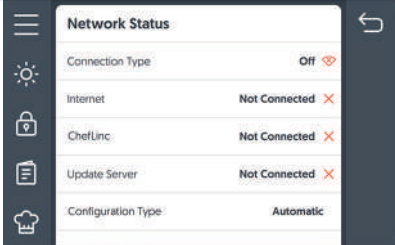
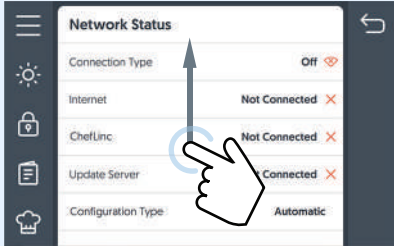
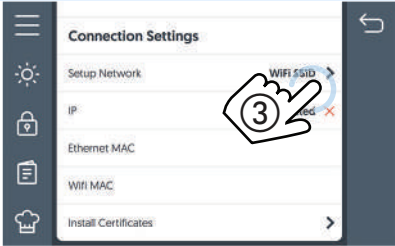
How to View and Set up WiFi Connection

Before you begin

- The facility must have WiFi.
- Do not connect to a guest network.

Procedure

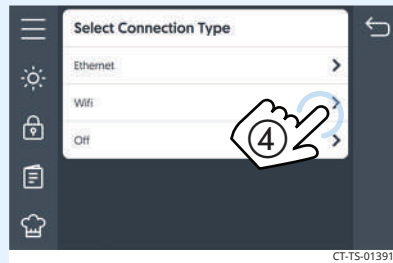
To set up WiFi, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the "Network" icon ②. The "Network Status" screen displays.   VMC-TS-016739
3.	Scroll to "Connection Settings". Touch the "Setup Network" setting ③.   CT-TS-013915

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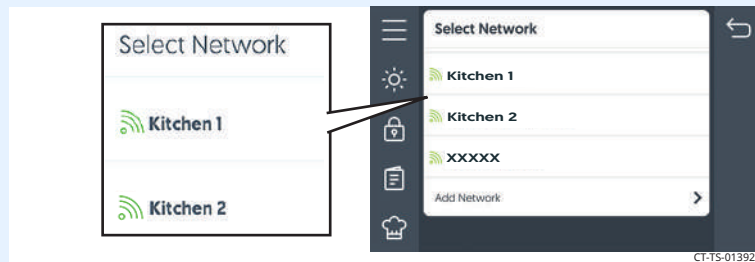
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4. **Touch** the “WiFi” icon ④.

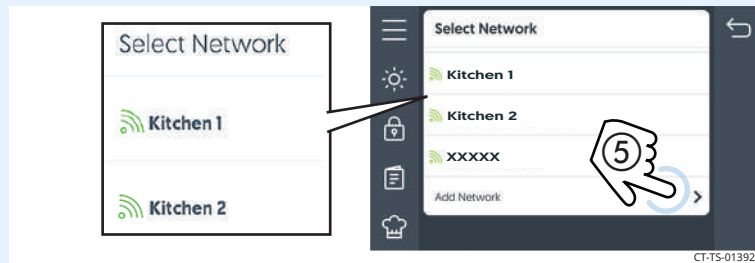


The available networks will show on the screen. The color of the network icon indicates the strength of the signal for each network.

Green = strong
Yellow = medium
Red = weak



5. If the network is not displayed, **touch** the “Add Network” setting ⑤.



Enter the SSID using the keypad. Then, **touch** the check mark.

Select the security type.

Enter the password using the keypad. Then, **touch** the check mark.

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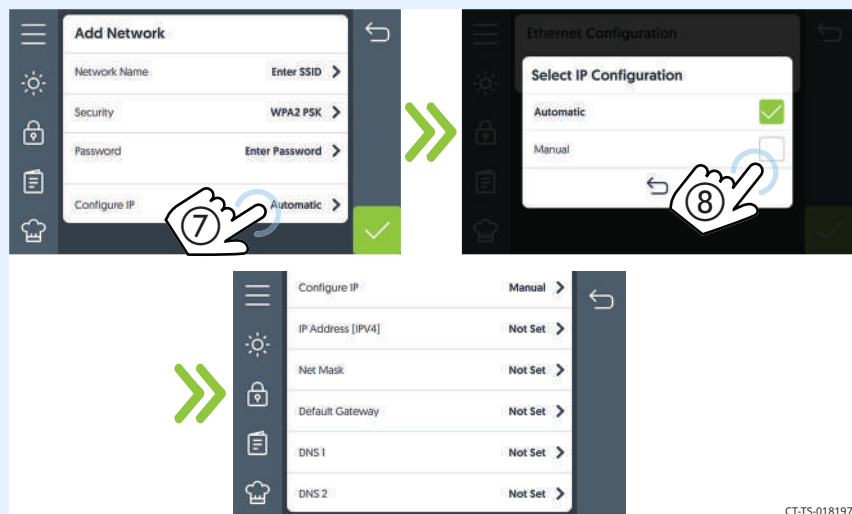
Automatic IP configuration

- For automatic IP configuration, **touch** the check mark ⑥.



Manual IP configuration

- For manual IP configuration, **touch** the “Configure IP” setting ⑦. **Touch** “Manual” ⑧ and follow the prompts.



- Touch** the check mark when finished.

NOTE: If there are connection problems, touch the “ChefLinc” setting to address ChefLinc connectivity. For server connection issues, touch the “Update Server” setting.

Result

The procedure is now complete.

How to Set up an Ethernet Connection

Before you begin

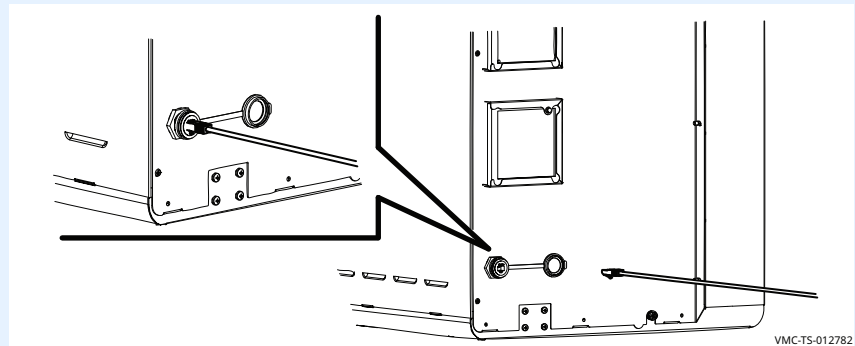
- The facility must have an Ethernet port.
- You will need an Ethernet cable.

Procedure

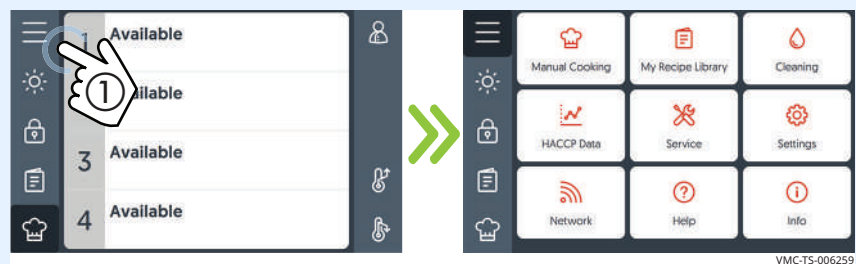
To set up an Ethernet connection, do the following.

Step	Action
------	--------

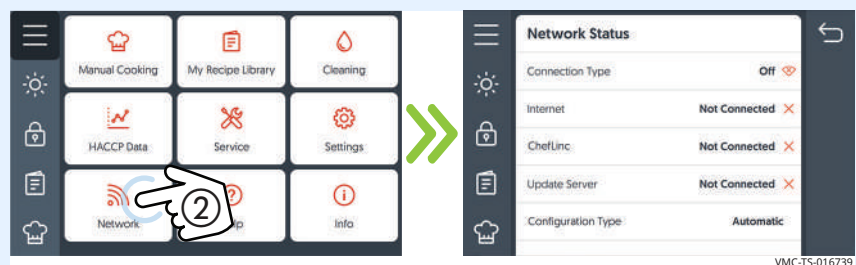
- | | |
|----|---|
| 1. | Plug the Ethernet cord into the Ethernet port on the oven and the wall outlet. |
|----|---|



- | | |
|----|---|
| 2. | Touch the menu icon ①. The menu screen displays. |
|----|---|



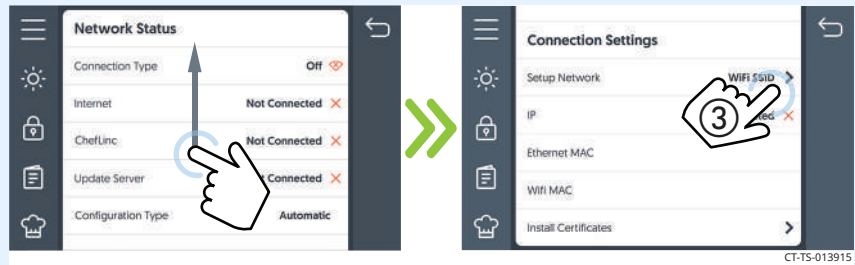
- | | |
|----|--|
| 3. | Touch the "Network" icon ②. The "Network Status" screen displays. |
|----|--|



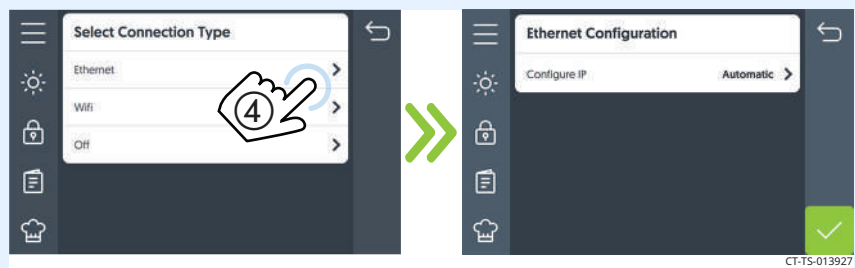
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4. **Scroll** to “Connection Settings”. **Touch** the “Setup Network” setting ③.



5. **Touch** the “Ethernet” setting ④. The “Ethernet Configuration” screen displays.



Automatic IP configuration

6. For automatic IP configuration, **touch** the check mark ⑤.

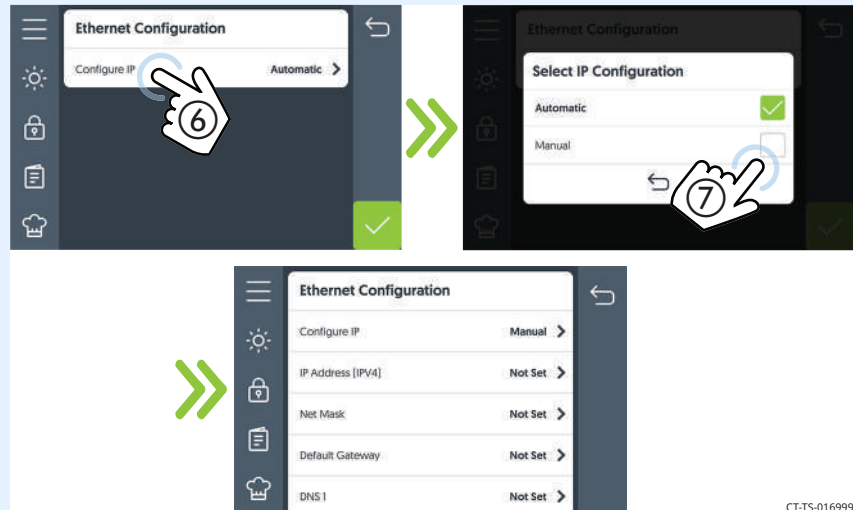


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Manual IP configuration

- For manual IP configuration, **touch** the “Configure IP” setting ⑥. **Touch** “Manual” ⑦ and follow the prompts.



CT-TS-016999

- Touch** the check mark when finished.



NOTE: If there are connection problems, touch the “ChefLinc” setting to address ChefLinc connectivity. For server connection issues, touch the “Update Server” setting.

Result

The Ethernet connection is now set up.

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How to Turn On and Turn Off the Oven

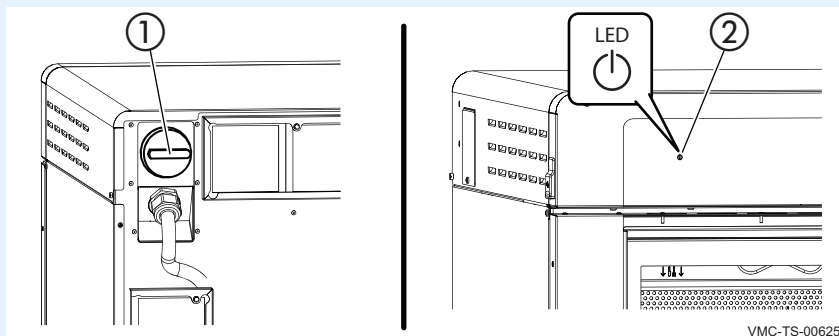
Before you begin

The oven must be connected to electric power.

Turning on the oven

To turn on the oven, do the following.

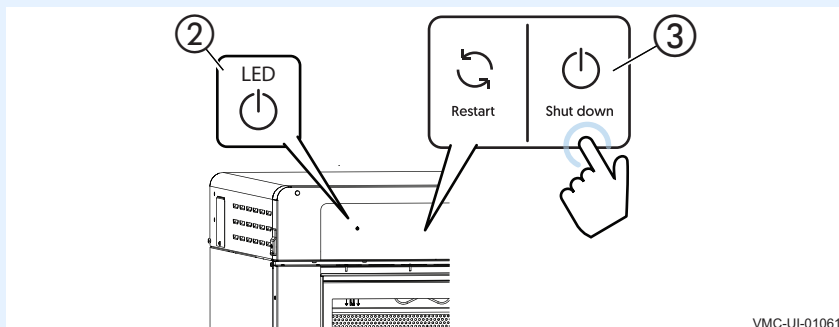
Step	Action
1.	Set the main disconnect switch ① to the ON position. Touch the ON/OFF button ②. NOTE: The main disconnect switch is meant to be used during service operations. For every day operation, it may be left in the ON position. The diagram shows two views of the oven. The left view shows the main disconnect switch (1) on the side of the oven. The right view shows the control panel with the ON/OFF button (2) and an LED indicator. VMC-TS-006253
2.	Touch and hold the ON/OFF button ② until the “Shut Down Options” screen displays. Touch “Shut down” ③. The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. The diagram shows the control panel with the ON/OFF button (2) and the Shut down button (3). A hand is shown touching the Shut down button (3). VMC-UI-010613



The oven is now on.

Turning off the oven

To turn off the oven, do the following.



The oven is now off.

How to Preheat the Oven

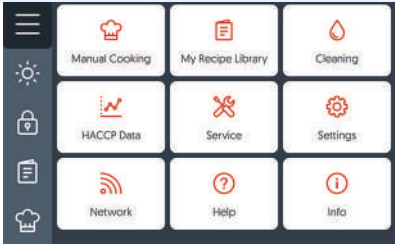
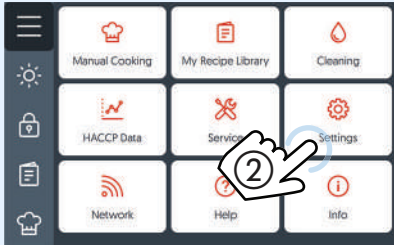
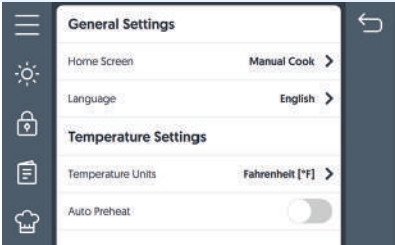
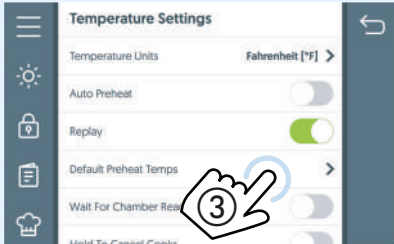
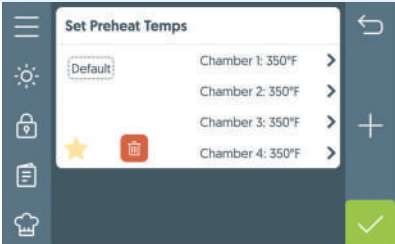
Before you begin

Make sure:

- The oven is turned on.
- The oven door is closed.

Procedure

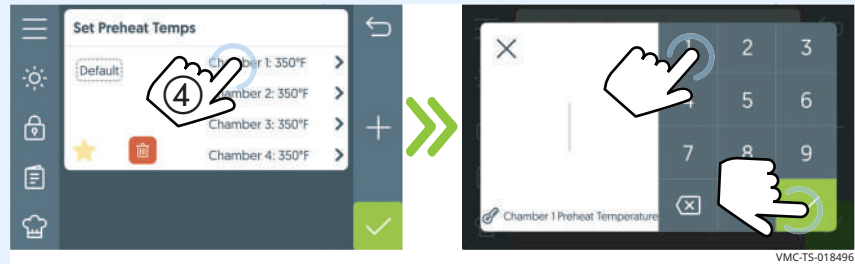
To preheat the oven, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Scroll to the “Temperature Settings.” Touch the “Default Preheat Temps” icon ③. The “Set Preheat Temps” screen displays.   VMC-TS-018490

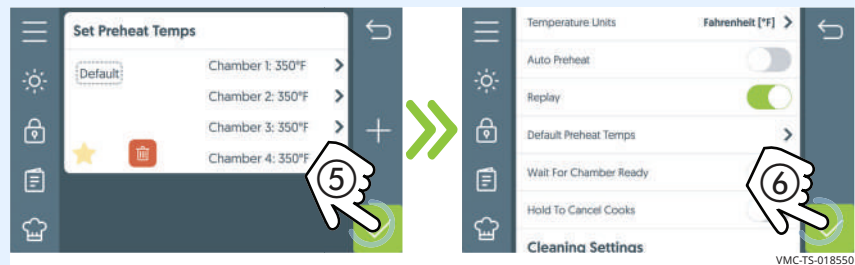
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4. **Touch** the preheat chamber setting for the chamber to be used ④. **Enter** the preheat temperature using the number pad. **Touch** the check mark. **Repeat** with remaining chambers



5. **Touch** the check mark ⑤.
Touch the check mark ⑥ to return to the menu screen.



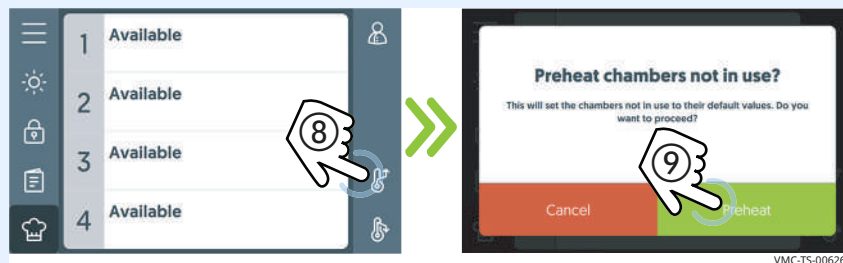
6. **Touch** the manual cook icon ⑦. The manual cook screen displays.



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7. **Touch** the preheat icon ⑧. The preheat confirmation screen displays.
Touch "Preheat" ⑨. All chambers start to preheat to their preset temperatures.



Screen loading bars

Loading bars indicate each chamber's progress towards reaching its set temperature.

If necessary, touch the cancel icon ⑩ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.



Result

The oven is preheating. When the preheat process is complete, the screen displays "Ready" for each chamber.

How to Preheat the Oven with Multiple Preheat Setpoints

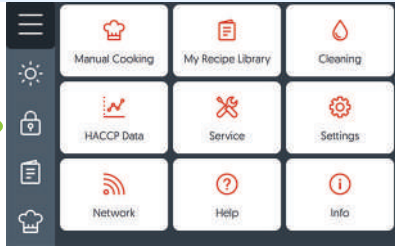
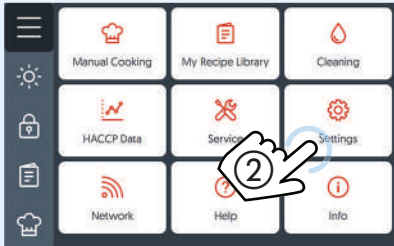
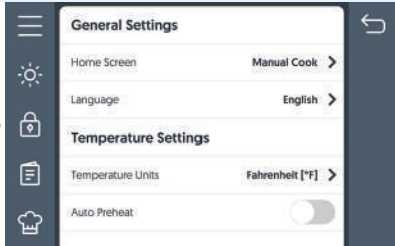
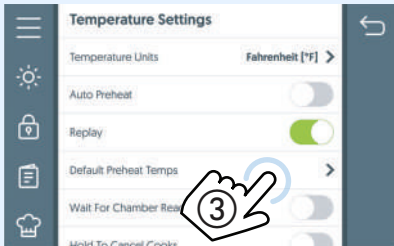
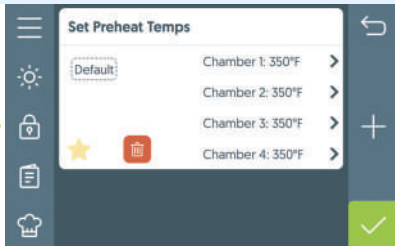
Before you begin

Make sure:

- The oven is turned on.
- The oven door is closed.

Procedure

To preheat the oven with multiple preheat setpoints, do the following.

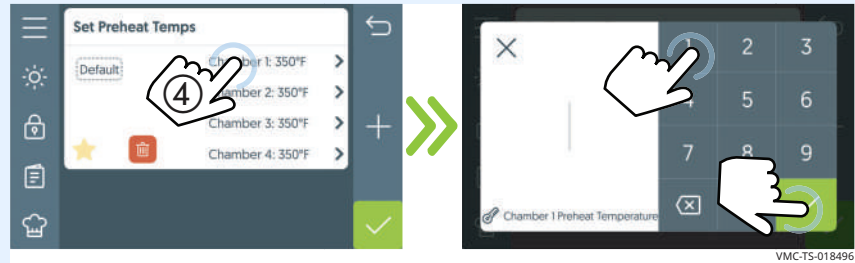
Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Scroll to the “Temperature Settings.” Touch the “Default Preheat Temps” icon ③. The “Set Preheat Temps” screen displays.   VMC-TS-018490

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Preset group 1

4. **Touch** the preheat chamber setting for the chamber to be used ④. **Enter** the preheat temperature using the number pad. **Touch** the check mark. **Repeat** for remaining chambers.

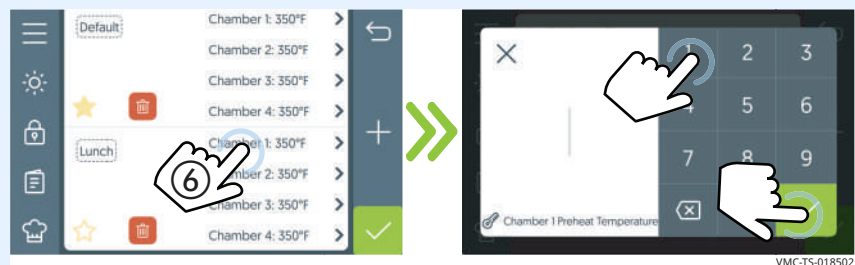


5. **Touch** the plus sign icon ⑤. **Enter** a new name for the preset by using the keypad. **Touch** the check mark.



Preset group 2

6. **Touch** the preheat chamber setting for the chamber to be used ⑥. **Enter** the preheat temperature using the number pad. **Touch** the check mark. **Repeat** for remaining chambers.



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7. **Touch** the “default” icon ⑦.

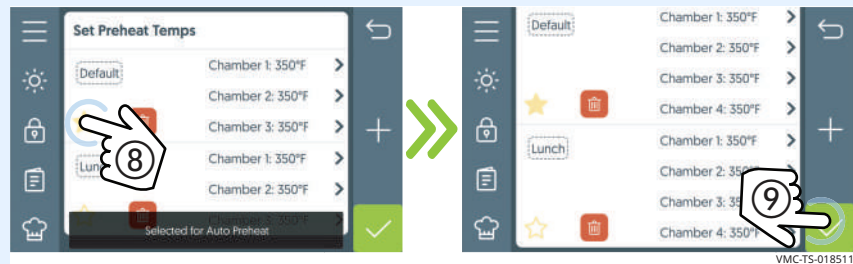
Enter a new name for the preset by using the keypad. **Touch** the check mark.



8. **Repeat** steps 5 and 6 if a third group of preheat presets is needed. A maximum of three preset groups can be used.

9. **Touch** the star icon ⑧ of the preset you want to set as the default for auto preheat.

Touch the check mark ⑨.



10. **Touch** the check mark ⑩.

Touch the manual cook icon ⑪ to return to the manual cook screen.

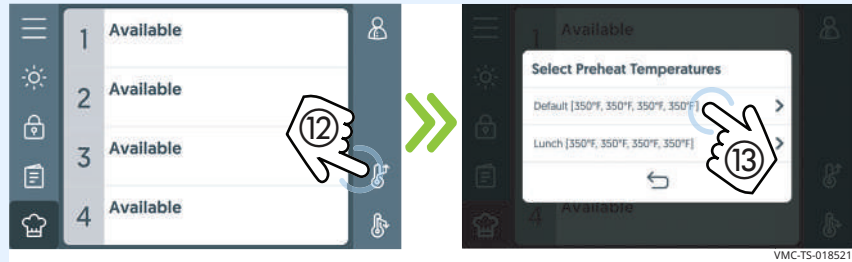


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11. **Touch** the preheat icon ⑫. The “Select Preheat Temperatures” screen displays.

Touch desired preheat setting ⑬. All chambers start to preheat to their preset temperatures.



Screen loading bars

Loading bars indicate each chamber’s progress towards reaching its set temperature.

If necessary, touch the cancel icon ⑭ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.



Result

The oven is preheating. When the preheat process is complete, the screen displays “Ready” for each chamber.

How to Cook with Programmed Recipes

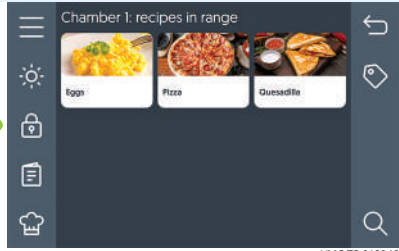
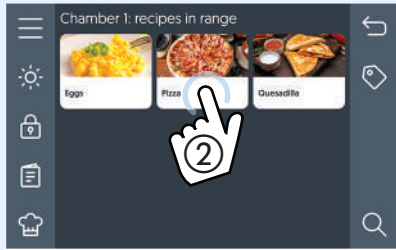
Before you begin

Make sure:

- The oven is preheated.
- Your food is prepared and ready to cook.

Procedure

To cook using a programmed recipe, do the following.

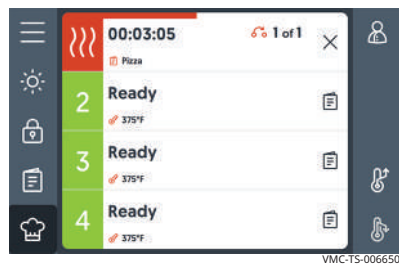
Step	Action
1.	Touch the recipe book icon ① for the desired chamber to cook in. The “Chamber 1: recipes in range” screen displays.   VMC-TS-018046
2.	Navigate to the recipe. Touch the recipe ②.  VMC-TS-006644
3.	Open the door and load the food into the chamber. Close the door.

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During the cooking process

The cooking status screen displays the details on the current cook setting.



During the cooking process:

Action	Result
Touch the hand icon  when action is required...	to continue the cooking process.
Touch the chamber...	to show the recipe details.
Touch and hold the chamber number...	to show the current chamber temperature.
Touch "X"...	to cancel the cooking process.

Result

At the end of the cooking process, the oven sounds an alert, and the chamber light flashes. Remove the cooked food.



NOTE: Be sure to remove the cooked food after the cooking process is complete. The oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

How to Cook in Manual Mode

Before you begin

Make sure:

- The oven is preheated.
- Your food is prepared and ready to cook.

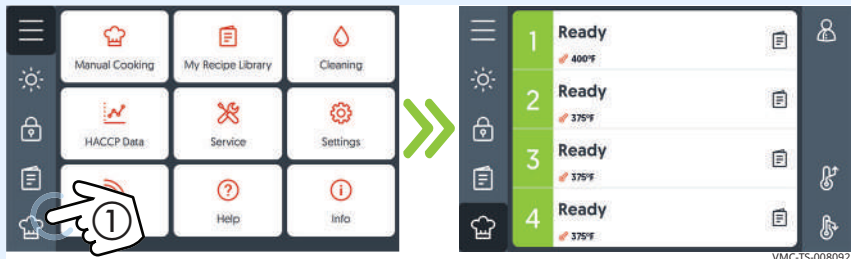
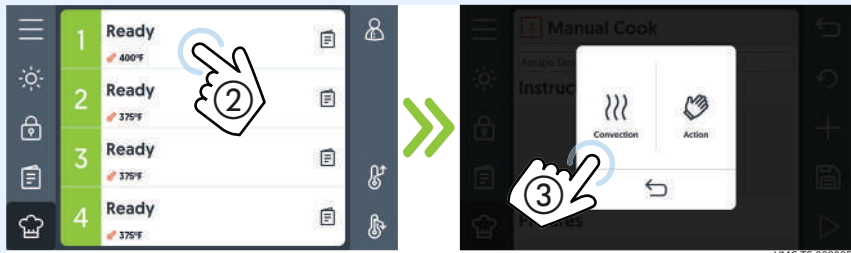
Background

This procedure consists of:

- setting the food loading action;
- and setting the cooking stage parameters (temperature, time, and fan speed).

Procedure

To cook in manual mode, do the following.

Step	Action
1.	Touch the manual cook icon ①. The available chambers are displayed.  VMC-TS-008092
2.	Touch any available chamber ②. Touch "Convection" or "Action" ③ to choose the step type.  VMC-TS-008095

NOTE: Touching "Action" adds an action step to the recipe. An action adds manual tasks to be completed during the recipe such as loading the food or adding an ingredient.

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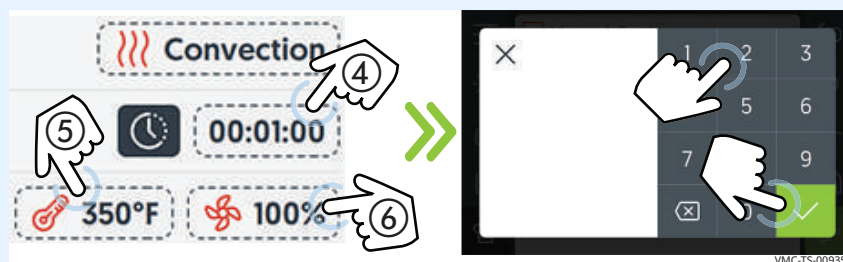
- The "Manual Cook" screen displays. The upcoming steps set the parameters for this screen.



- Touch** the cooking time ④. **Enter** the cooking time using the key pad. **Touch** the check mark.

Touch the cooking temperature icon ⑤. **Enter** the cooking temperature using the key pad. **Touch** the check mark.

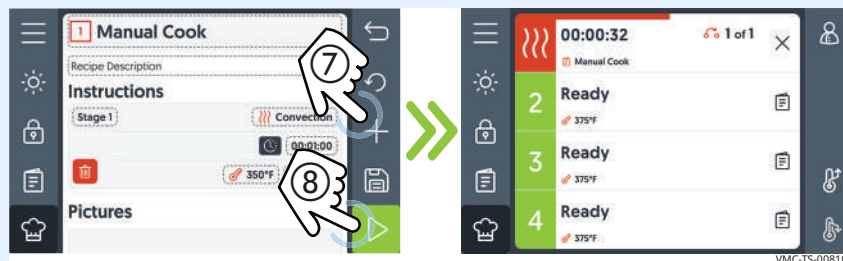
Touch the fan speed icon ⑥. **Enter** the fan speed using the key pad. The fan speed can be set in increments of five percent. **Touch** the check mark.



- Touch** the plus (+) icon ⑦ to add an additional step or action, if needed.

- Load** the food into the appropriate chamber.

- Touch** the start icon ⑧. The cooking process timer starts to count down.



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During the cooking process

Action	Result
Touch the hand icon  when action is required...	to continue the cooking process.
Touch the chamber...	to show the recipe details.
Touch and hold the chamber number...	to show the current chamber temperature.
Touch "X"...	to cancel the cooking process.

8. At the end of the cooking process, the oven sounds an alert, and the chamber light flashes.

9. **Open** the door and remove the hot food.



NOTE: Be sure to remove the cooked food after the cooking process is complete. The oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

Result

The food is now cooked.

How to Cook in Professional Mode

Before you begin

Make sure:

- The oven is preheated.
- Your food is prepared and ready to cook.

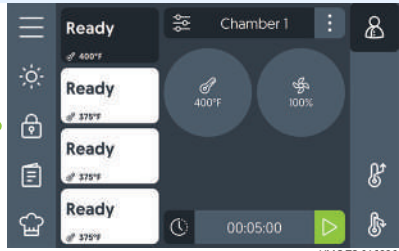
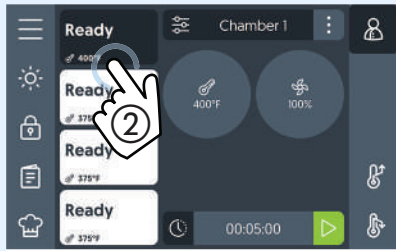
Background

This procedure consists of:

- setting the food loading action;
- and setting the cooking stage parameters (temperature, time, and fan speed).

Procedure

To cook in professional mode, do the following.

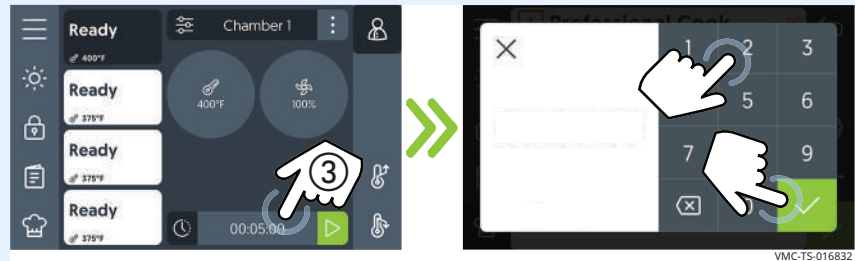
Step	Action
1.	From the manual cooking screen, touch the professional cook icon ①. The available chambers are displayed.
	 
2.	Touch any available chamber ②.
	

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Cooking by time

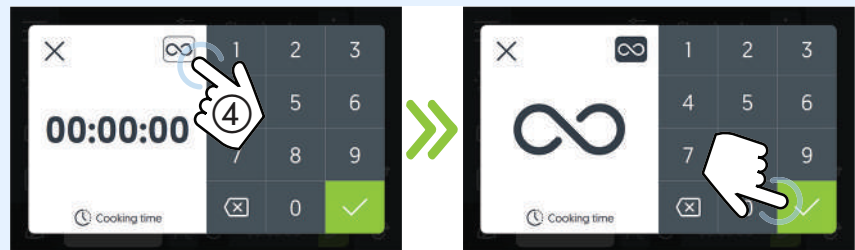
3. **Touch** the cooking time ③. **Enter** the cooking time using the key pad. **Touch** the check mark.



VMC-TS-016832

Continuous cooking

4. To set an indefinite cooking timer, **touch** the continuous cook icon ④. **Touch** the check mark.



VMC-TS-016835

5. **Touch** the cooking temperature ⑤. **Enter** the cooking temperature using the key pad. **Touch** the check mark.
Touch the fan speed ⑥. **Enter** the fan speed using the key pad. **Touch** the check mark.



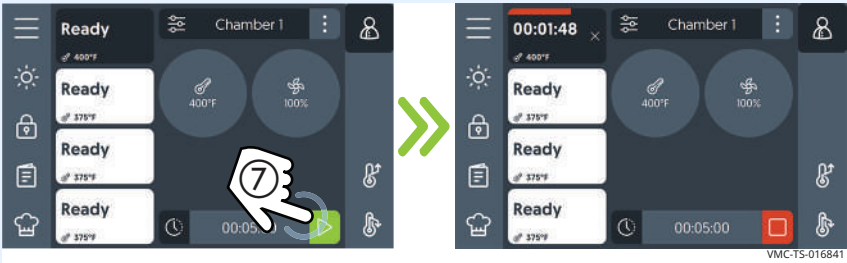
VMC-TS-016838

6. **Load** the food into the appropriate chamber.

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7. **Touch** the start icon ⑦. The cooking stage timer starts to count down.



During the cooking process

Action	Result
Touch "X"...	to cancel the cooking process.

8. At the end of the cooking process, the oven sounds an alert, and the chamber light flashes.

9. **Open** the door and remove the hot food.

NOTE: Be sure to remove the cooked food after the cooking process is complete. The oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

Result

The food is now cooked.

How to Use the Dual Timers

Before you begin

Make sure:

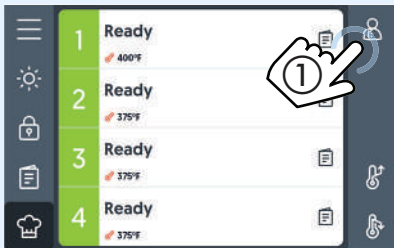
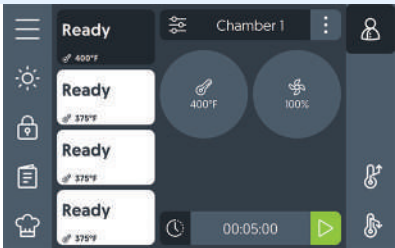
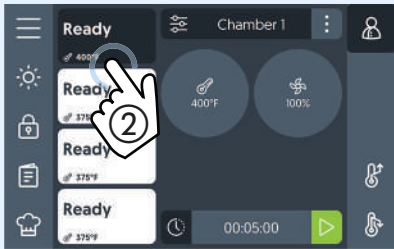
- The oven is preheated.
- Your food is prepared and ready to cook.

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.	From the manual cooking screen, touch the professional cook icon ①. The available chambers are displayed.
	 
2.	Touch any available chamber ②.
	

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3. **Touch** the chamber options icon ③. Then, **touch** the chamber multiple shelf icon ④.



4. **Touch** the cooking time ⑤ for pan 1. **Enter** the cooking time using the key pad. **Touch** the check mark.

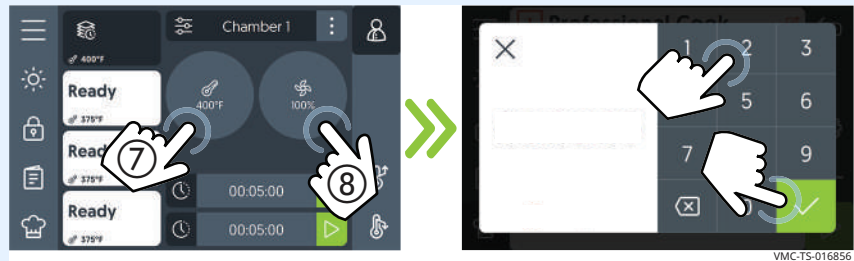


5. **Touch** the cooking time ⑥ for pan 2. **Enter** the cooking time using the key pad. **Touch** the check mark.



6. **Touch** the cooking temperature ⑦. **Enter** the cooking temperature using the key pad. **Touch** the check mark.

Touch the fan speed ⑧. **Enter** the fan speed using the key pad. **Touch** the check mark.



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7. **Load** pan 1 into the appropriate chamber.

Touch the start icon ⑨.

The cooking stage timer starts to count down for pan 1.



8. **Load** pan 2 into the appropriate chamber.

Touch the start icon ⑩.

The cooking stage timer starts to count down for pan 2.



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

9. **Open** the door and remove the hot food.



NOTE: Be sure to remove the cooked food after the cooking process is complete. The oven will revert back to the preheat temperature. If left inside the oven, the food will continue to cook.

Result

The food is now cooked.

How to Lock and Unlock the Screen

Before you begin

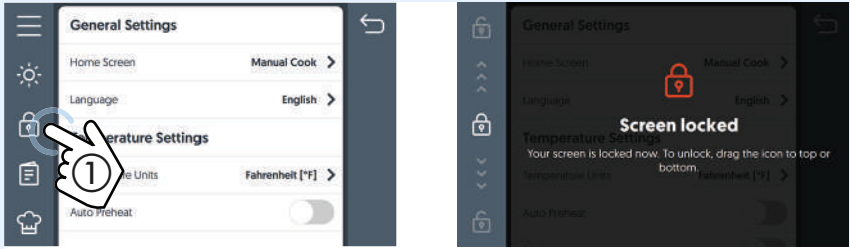
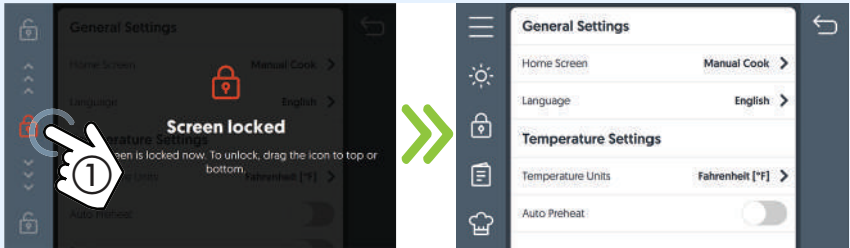
The oven is turned on.

Background

The screen can be locked to prevent changes being made during the cooking process.

Procedure

To lock and unlock the screen, do the following.

Step	Action
1.	Touch the lock icon ①. The screen is now locked.  VMC-TS-012874
2.	To unlock the screen, touch and hold the lock icon ① and drag it to the top or bottom of the screen.  VMC-TS-012947

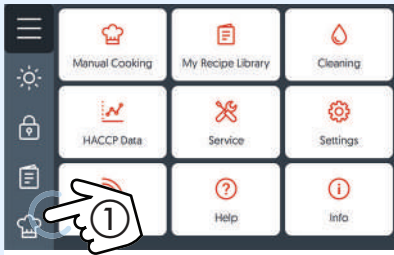
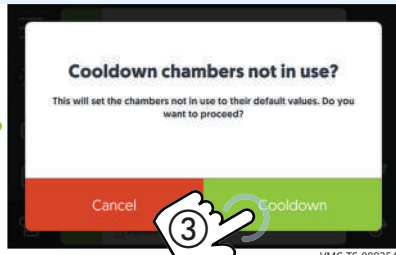
Result

The screen is now locked or unlocked.

How to Cool Down the Oven

Procedure

To cool down the oven, do the following.

Step	Action
1.	Touch the manual cook icon ①.  
2.	Touch the cool down icon ②. The cool down confirmation screen displays. Touch "Cooldown" ③. Open the door. NOTE: The oven activates the blowers for the cool down process. The oven deactivates the blowers when the cool down process is complete.  

Cooling down progress bars

Progress bars indicate each chamber's progress towards reaching its cool down temperature.



Result

The oven is now cooled down.

How to Create a Recipe

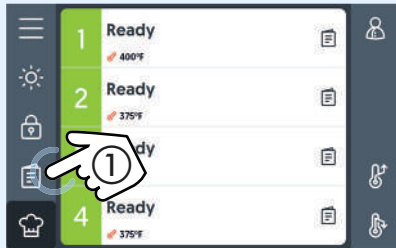
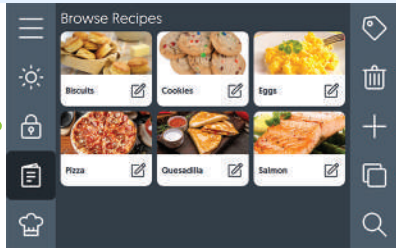
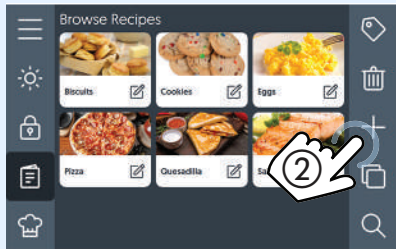
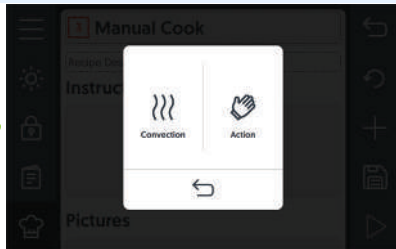
Background

Creating a recipe consists of:

- Setting the cooking stage(s) parameters (temperature, time, and fan speed);
- setting an action step if desired such as adding an ingredient;
- naming the recipe;
- adding a description to the recipe;
- adding a photo to the recipe;
- and adding the recipe to a category.

Procedure

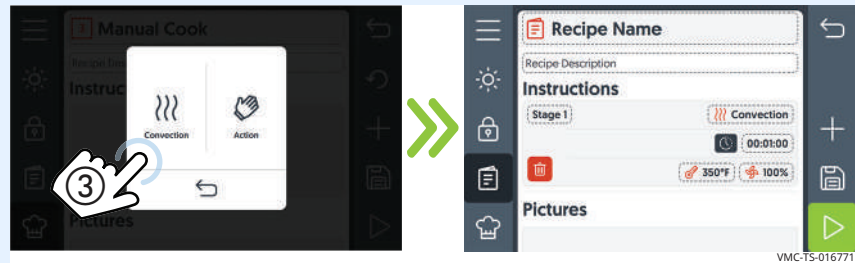
To create a recipe, do the following.

Step	Action
1.	Touch the recipe book icon ①. The “Browse Recipes” screen displays.   VMC-TS-006641
2.	Touch the plus icon ②. The step type screen displays.   VMC-TS-009388

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3. **Touch** "Convection" or "Action" ③ to choose the step type.



VMC-TS-016771

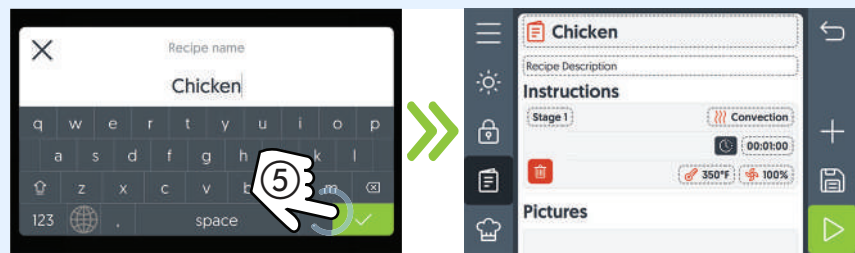
NOTE: Touching "Action" adds an action step to the recipe. An action adds manual tasks to be completed during the recipe such as loading the food or adding an ingredient.

4. **Touch** "Recipe Name" ④. The "Recipe name" screen displays.



VMC-TS-016775

5. **Enter** the recipe name. **Touch** the check mark ⑤ to return to the create recipe screen.



VMC-TS-016779

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6. **Touch** "Recipe Description" ⑥. The recipe description screen displays. **Enter** the recipe description. **Touch** the check mark to return to the create recipe screen.



7. **Touch** the cooking time ⑦. **Enter** the cooking time using the key pad. **Touch** the check mark.



8. **Touch** the chamber temperature set-point icon ⑧. **Enter** the chamber temperature set-point using the key pad. **Touch** the check mark.



9. **Touch** the fan speed icon ⑨ to set the fan speed. **Enter** the fan speed using the key pad. **Touch** the check mark.



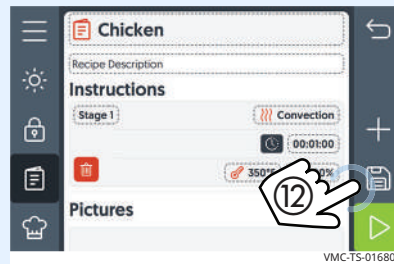
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10. **Touch** the plus icon ⑩ to add an additional stage or action.
Touch the delete icon ⑪ to delete a stage or action.



11. **Scroll** to "Pictures" to add a photo to the recipe.
12. **Scroll** to "Categories" to add the recipe to a category.
13. **Touch** the save icon ⑫ when finished to save the recipe.



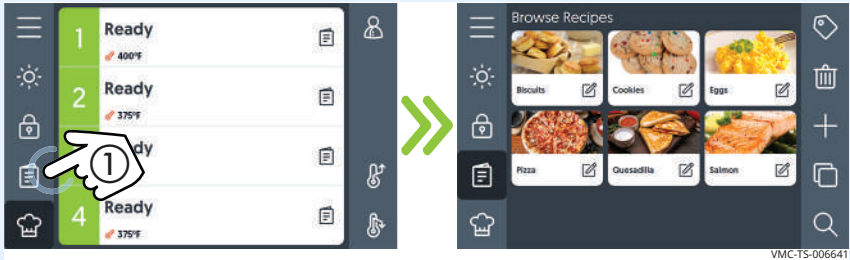
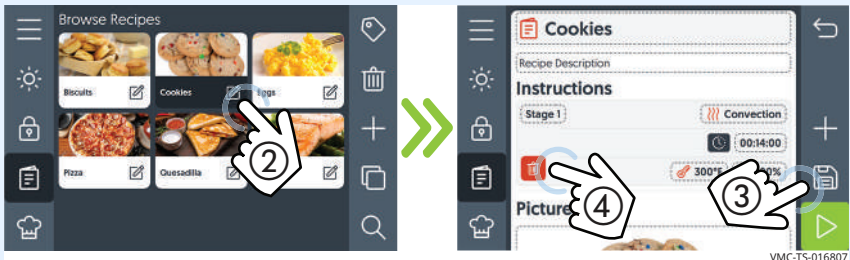
Result

A new recipe has been created.

How to Modify, Duplicate, or Delete a Recipe

Procedure

To modify, duplicate, or delete a recipe, do the following.

Step	Action
1.	Touch the recipe book icon ①. The “Browse Recipes” screen displays.  VMC-TS-006641
2.	To modify a recipe, touch the recipe edit icon ② of the desired recipe.  VMC-TS-016807 The first stage of the recipe displays. There will be a screen for each stage. Scroll to the stage you want to modify. ■ Touch the cook by time or cook by probe icon then modify the value using the key pad. ■ Touch the chamber set-point icon to modify the chamber temperature. ■ Touch the fan speed icon to modify the fan speed. Touch the save icon ③ when finished. Touch the trash icon ④ to delete the stage, if desired.

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Duplicating

- To duplicate a recipe, **touch** the duplicate recipe icon ⑤ of the desired recipe.

Touch the recipe to copy it. The recipe copy will display next to the selected recipe. Edit the copied recipe as desired.



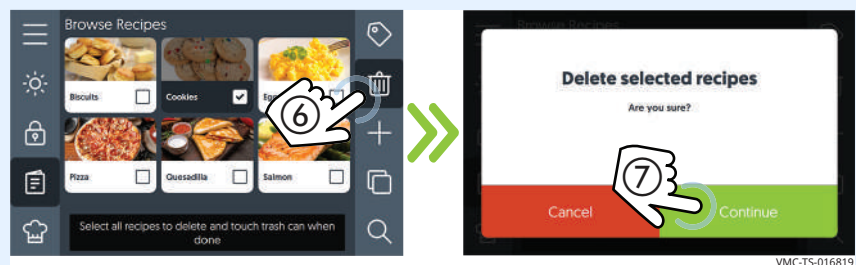
Deleting

- To delete a recipe, **touch** the delete icon ⑥.



Select the recipe(s) that you want to delete. **Touch** the delete icon ⑥ again.

Touch “Continue” ⑦ to confirm that you want to delete the recipe(s).



Result

The procedure is now complete.

How to Create a Category

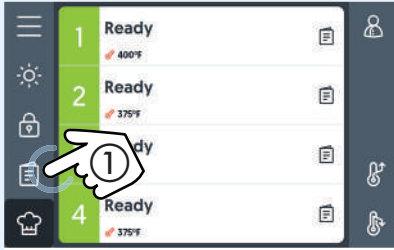
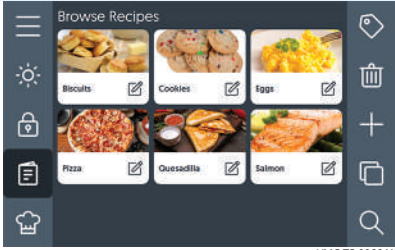
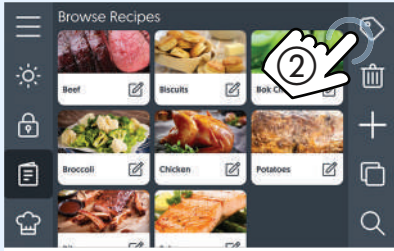
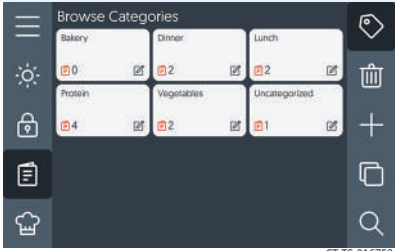
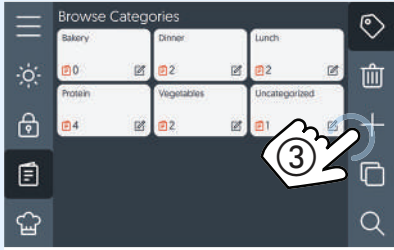
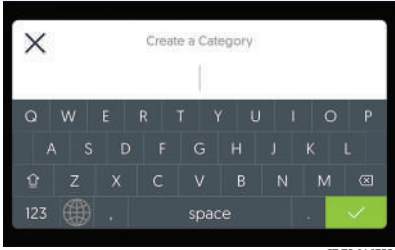
Background

A category allows the user to label and group recipes together. When viewing a recipe, the user can add a recipe to a category by touching the check mark next to the desired category. The categories can be viewed at the bottom of an existing recipe screen.

A recipe can be assigned to multiple categories.

Procedure

To create a category, do the following.

Step	Action
1.	Touch the recipe book icon ①. The “Browse Recipes” screen displays.   VMC-TS-006641
2.	Touch the categories icon ②. The “Browse Categories” screen displays.   CT-TS-016752
3.	Touch the plus icon ③ to add a category. The “Create a Category” screen displays.   CT-TS-016755

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4. **Enter** the category name. **Touch** the check mark ④. The category has been created.



CT-TS-014115

Duplicating

5. To duplicate a category, **touch** the duplicate category icon ⑤ of the desired category.
Touch the category to copy it. The category copy will display next to the selected category.



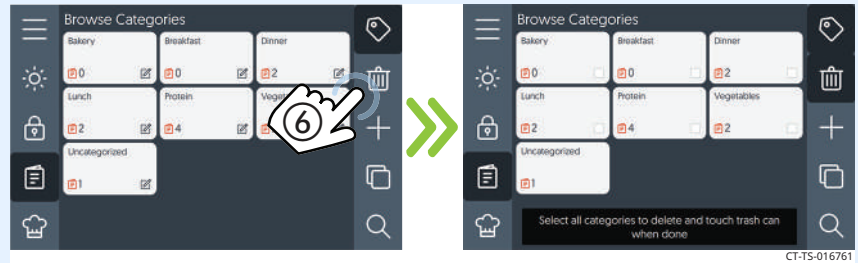
CT-TS-016758

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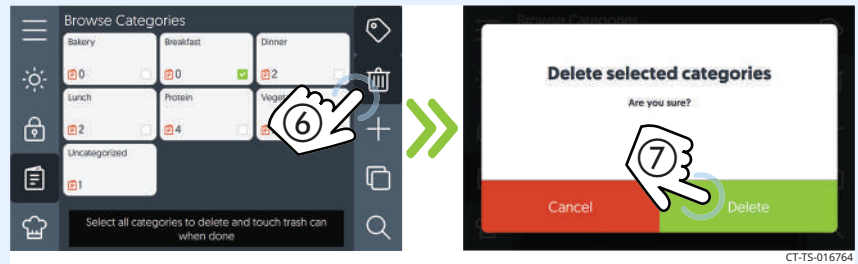
Deleting

- To delete a category, **touch** the delete icon ⑥.



Select the category that you want to delete. **Touch** the delete icon ⑥ again.

Touch "Delete" ⑦ to confirm that you want to delete the category.



Result

The procedure is now complete.

How to Backup or Restore Settings with a USB Drive

Before you begin

You will need a USB drive.

Procedure

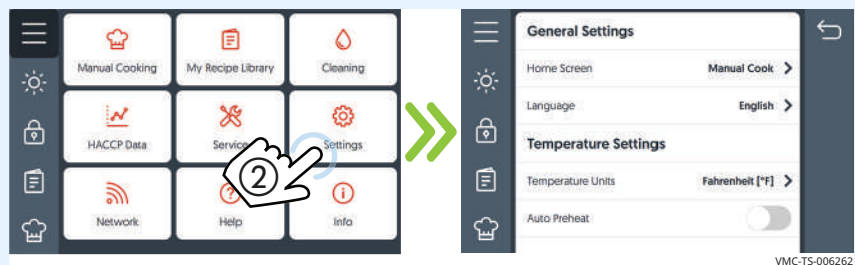
To backup or restore settings with a USB drive, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.
2.	Touch the "Settings" icon ②. The "General Settings" screen displays.
3.	Plug the USB drive ③ into the port.

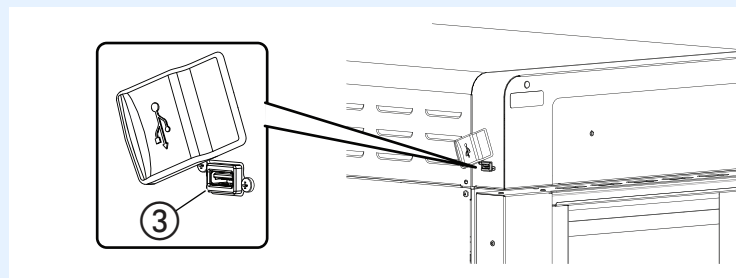
1. Touch the menu icon ①. The menu screen displays.



2. Touch the "Settings" icon ②. The "General Settings" screen displays.



3. Plug the USB drive ③ into the port.

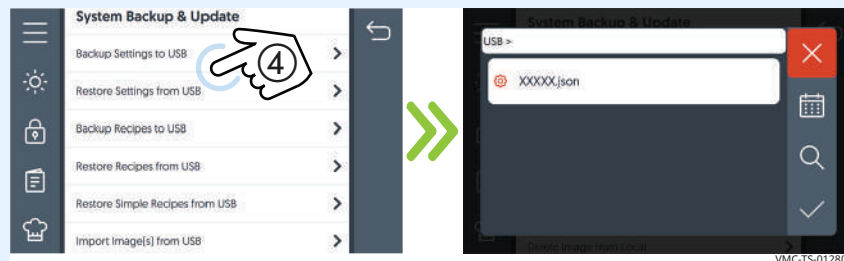


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4. Scroll to "System Backup & Update."

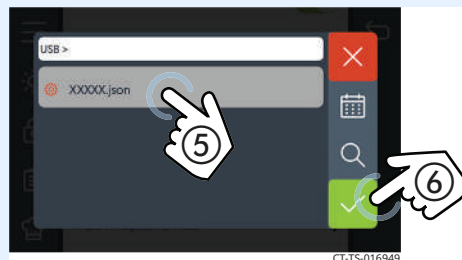
Touch "Backup Settings to USB" or "Restore Settings from USB" ④. The USB screen displays.



5. Select the settings file ⑤.

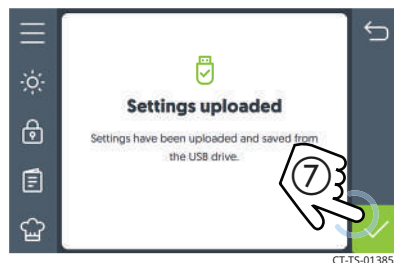
Touch the check mark ⑥.

NOTE: Subfolders can be set up on the USB drive from your computer. To import settings from a subfolder, touch a subfolder, select the settings file, then touch the check mark.



Loading the recipes

The oven downloads or restores the settings. When the process is complete, **touch** the check mark ⑦ to return to the general settings screen. **Remove** the USB drive.



Result

The settings have now been saved to the USB drive or restored from the USB drive.

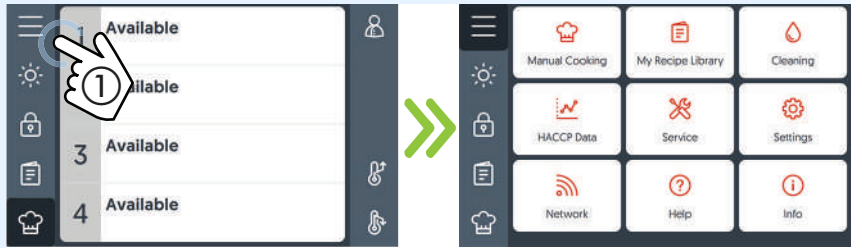
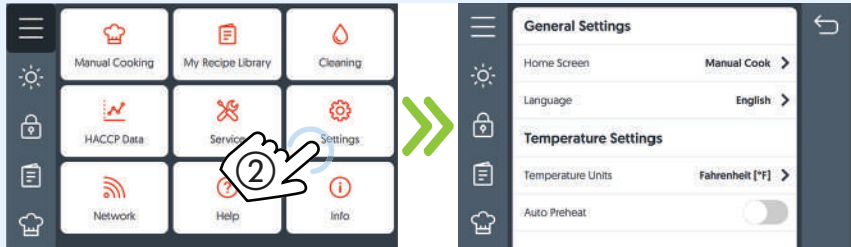
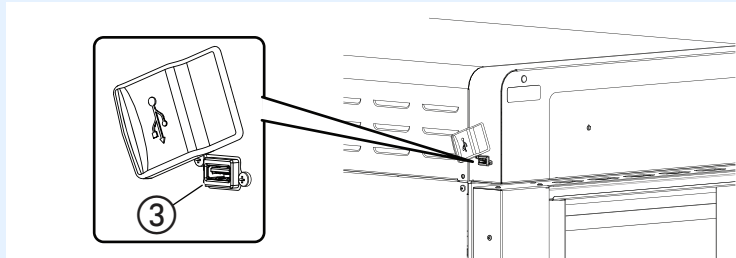
How to Backup Recipes to a USB Drive

Before you begin

You will need a USB drive.

Procedure

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

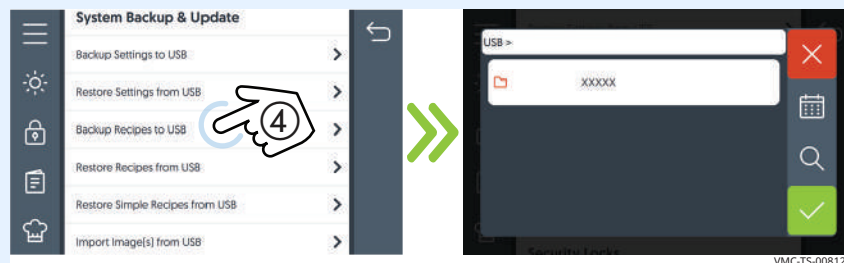
Step	Action
1.	Touch the menu icon ①. The menu screen displays.  VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.  VMC-TS-006262
3.	Plug the USB drive ③ into the port.  VMC-TS-007852

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4. Scroll to "System Backup & Update."

Touch the "Backup Recipes to USB" ④ setting. The USB screen displays.



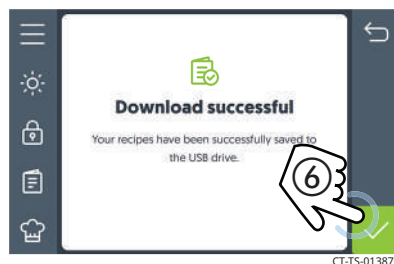
5. Touch the check mark ⑤ to save the recipes to the top level of the USB drive.

NOTE: Subfolders can be set up on the USB drive from your computer. To save a file to a subfolder, touch a subfolder then touch the check mark.



Loading the recipes

The oven downloads the recipes onto the USB drive. When the process is complete, the "Download successful" screen displays. Touch the check mark ⑥ to return to the general settings screen. Remove the USB drive.



Result

The recipes are now saved to the USB drive.

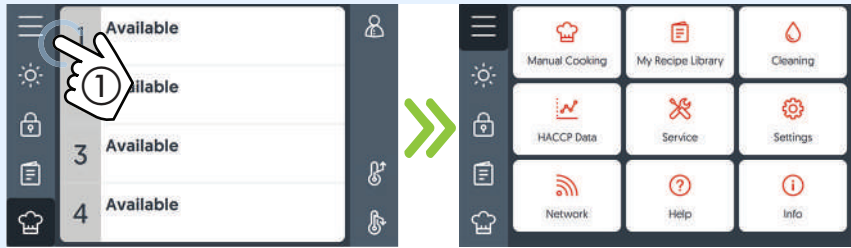
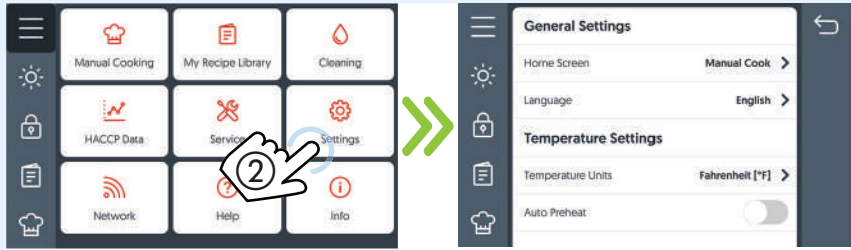
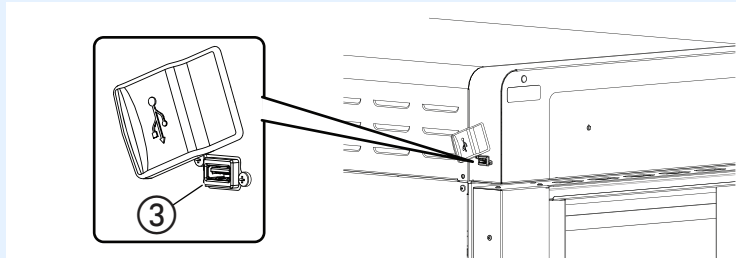
How to Restore Recipes from a USB Drive

Before you begin

You will need a USB drive loaded with recipes.

Procedure

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

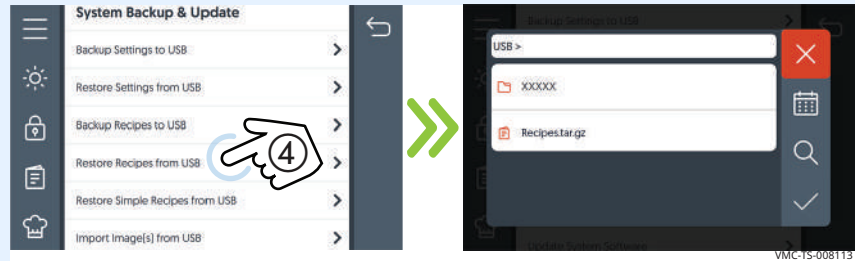
Step	Action
1.	Touch the menu icon ①. The menu screen displays.  VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.  VMC-TS-006262
3.	Plug the USB drive ③ into the port.  VMC-TS-007852

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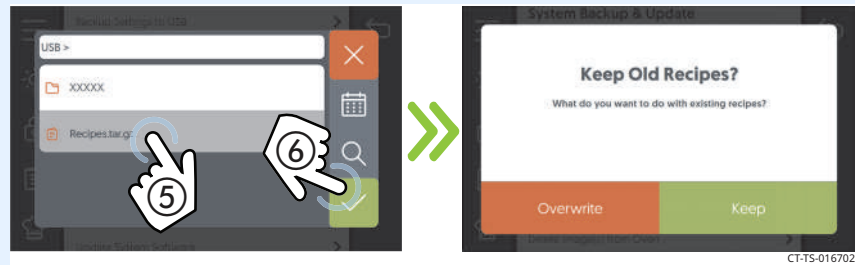
4. Scroll to "System Backup & Update."

Touch the "Restore Recipes from USB" ④ setting. The USB screen displays.



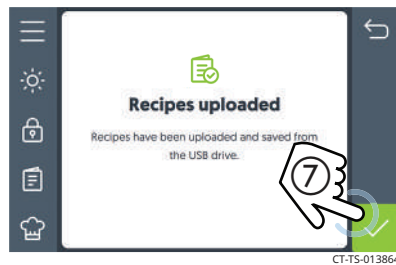
5. Select the recipe file ⑤. Touch the check mark ⑥ to load the recipes to the oven. Select "Overwrite" to overwrite existing recipe file or select "Keep" to keep existing recipes with the new recipe file.

NOTE: Subfolders can be set up on the USB drive from your computer. To load a file from a subfolder, touch a subfolder then touch the check mark.



Loading the recipes

The oven loads the recipe file. When the process is complete, the "Recipes uploaded" screen displays. Touch the check mark ⑦ to return to the general settings screen. Remove the USB drive.



Result

The recipes are now restored.

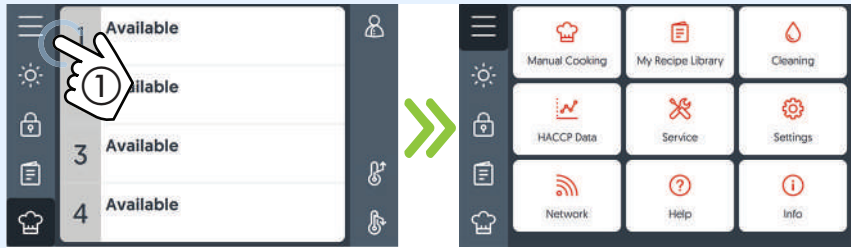
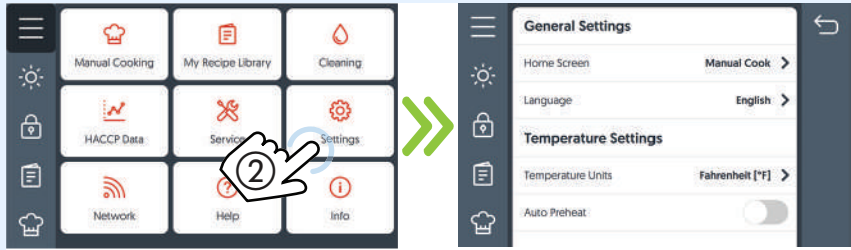
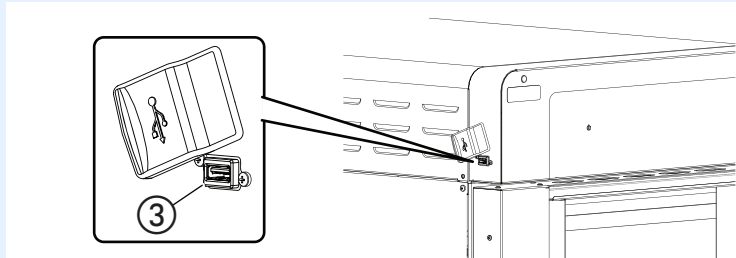
How to Import Images from a USB Drive

Before you begin

You will need a USB drive loaded with the images.

Procedure

To import images from the USB drive to the oven, do the following.

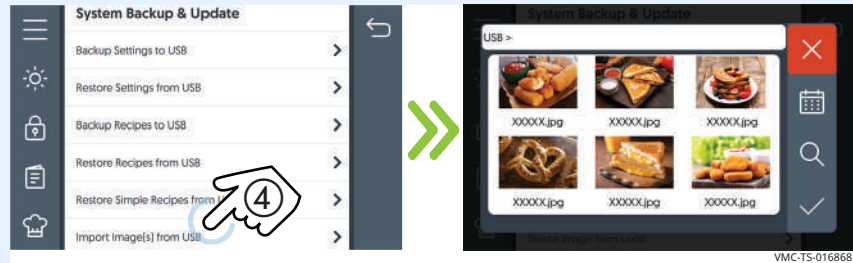
Step	Action
1.	Touch the menu icon ①. The menu screen displays.  VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.  VMC-TS-006262
3.	Plug the USB drive ③ into the port.  VMC-TS-007852

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4. Scroll to "System Backup & Update."

Touch the "Import Image(s) from USB" ④ setting. The USB screen displays.



5. Select the images ⑤.

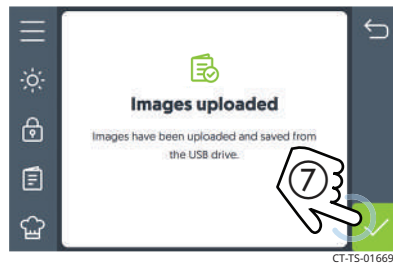
Touch the check mark ⑥.

NOTE: Subfolders can be set up on the USB drive from your computer. To import images from a subfolder, touch a subfolder, select the images, then touch the check mark.



Loading the images

The oven loads the selected images. When the process is complete, the "Images uploaded" screen displays. Touch the check mark ⑦ to return to the general settings screen. Remove the USB drive.



Result

The images are now imported.

How to Update Software with a USB Drive

Before you begin

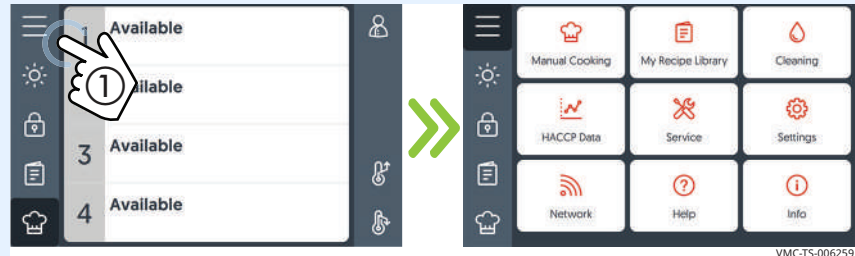
Make sure:

- The oven is on and cool to the touch (room temperature).
- You will need a USB drive with the updated software. To download the most up to date oven software and register for email notifications when new software versions are released, please visit <https://www.alto-shaam.com/en/customer-support/software-downloads>.
- Do not remove the USB drive during the update process.

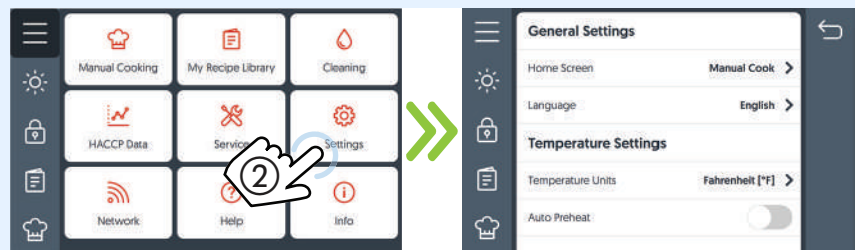
Procedure

To update the software, do the following.

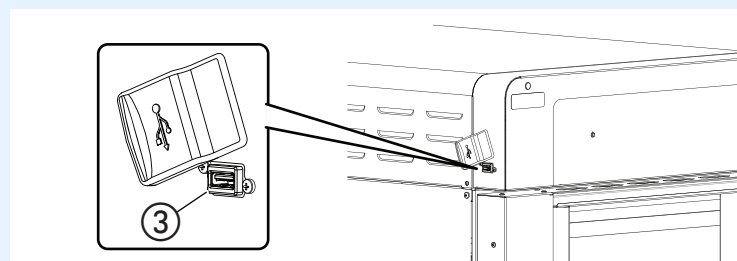
Step	Action
1.	Touch the menu icon ①. The menu screen displays.
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.
3.	Plug the USB drive ③ into the port.



VMC-TS-006259



VMC-TS-006262



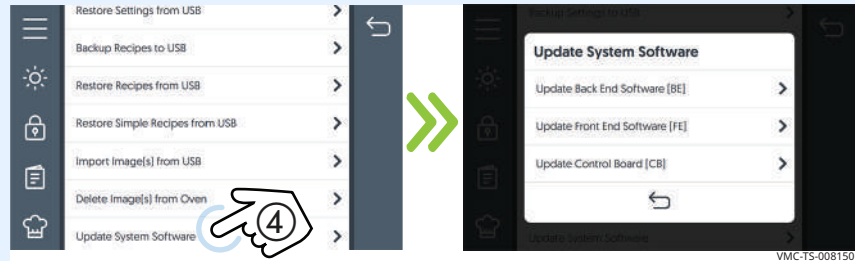
VMC-TS-007852

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4. Scroll to "System Backup & Update."

Touch the "Update System Software" ④ setting.



NOTICE Do not remove the USB drive during the update process.

5. Touch "Update Back End Software (BE)" to update the supporting software between the control board (CB) and interface board (IB). Select the ASBE.bin file ⑤. Touch the check mark ⑥. The oven loads the selected software. Touch the check mark ⑦ when the update is complete to restart the oven.



6. Repeat steps 1 through 4.

Touch "Update Front End Software (FE)" to update the user interface software. Select the ASFE.bin file ⑧. Touch the check mark ⑨. The oven loads the selected software. Touch the check mark ⑩ when the update is complete to restart the oven.



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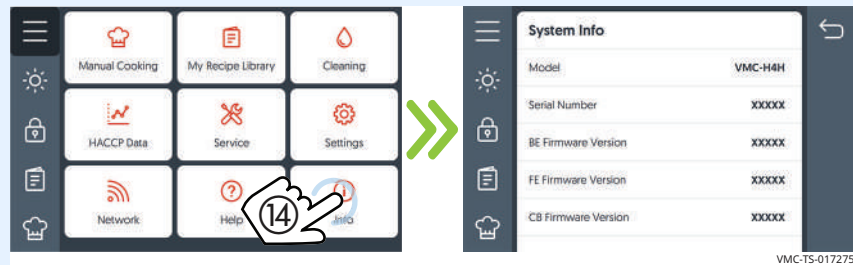
7. **Repeat** steps 1 through 4.

Touch "Update Control Board (CB)" to update the control board. **Select** the file ⑪. **Touch** the check mark ⑫. The oven loads the selected software. The oven verifies the file and then updates the CB. **Touch** the check mark ⑬ when the update is complete to restart the oven.



8. **Remove** the USB drive.

9. **Touch** the "Info" icon ⑭ to validate the software versions.



Result

The software has now been updated.

How to Check for and Download Available Software Updates

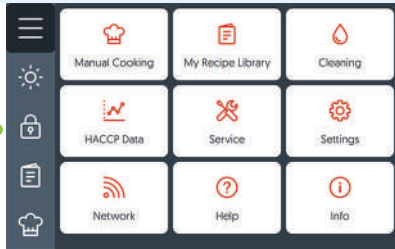
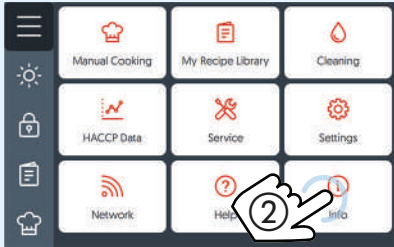
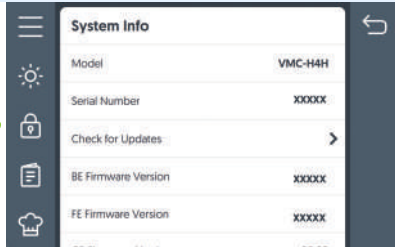
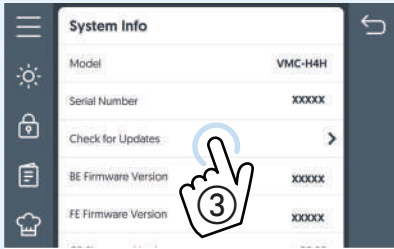
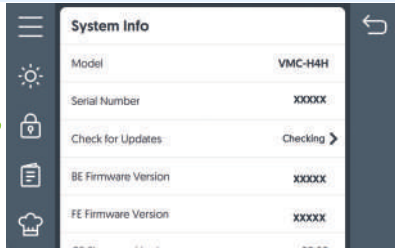
Background

- This procedure is to be done through the touchscreen on the Deluxe control, not through the ChefLinc™ oven management system.

The Check for Updates icon shows if there are waiting system software updates from ChefLinc™ or Alto-Shaam Technical Support. To download the most up to date oven software and register for email notifications when new software versions are released, visit <https://www.alto-shaam.com/en/customer-support/software-downloads>.

Procedure

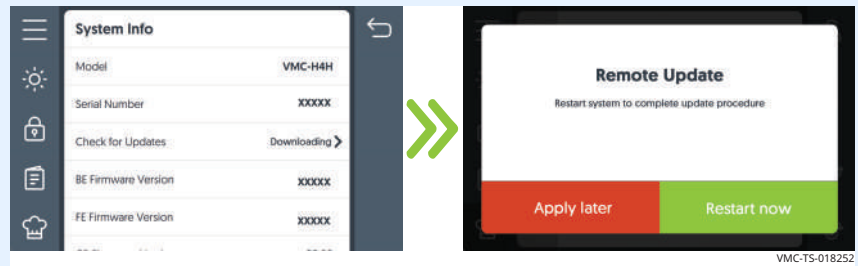
To check for updates, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Info” icon ②. The “System Info” screen displays.   VMC-TS-008242
3.	Touch the “Check for Updates” icon ③. The display shows “Checking” and the oven downloads the latest software.   VMC-TS-018249

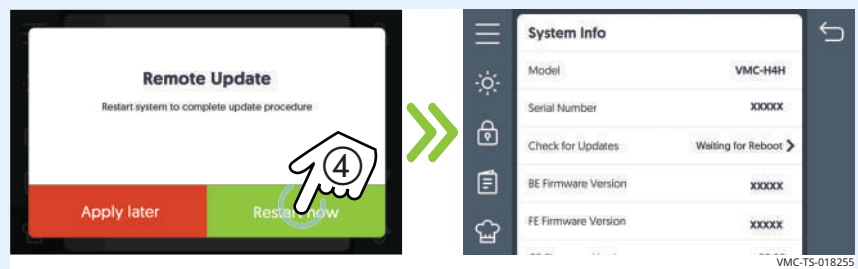
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4. Once the oven is done downloading the system software, it will show "Remote Update" screen. You can choose to update later or restart now.



5. **Touch** the "Restart Now" icon ④. The display shows "Waiting for Reboot" until the oven restarts.



Result

The oven's software is updated.

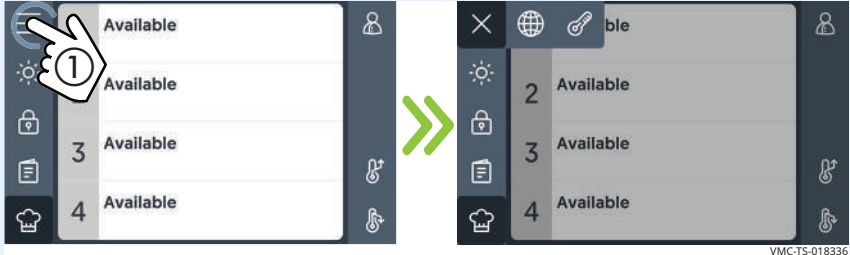
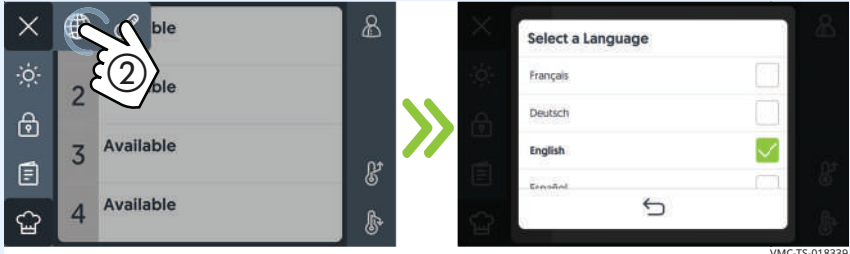
How to Temporarily Change Languages

Background

This procedure is to allow a quick change from one language to another on the oven display screen. The language will revert back to the original language when oven power is cycled.

Procedure

To change language, do the following.

Step	Action
1.	Touch and hold the menu icon ①. The language select icon displays. 
2.	Touch the language select icon ②. The "Select a Language" screen displays. Touch the language you wish to use. It will translate the oven operating functions into that language. Recipes language will not change. 

Result

The oven's language has been changed.

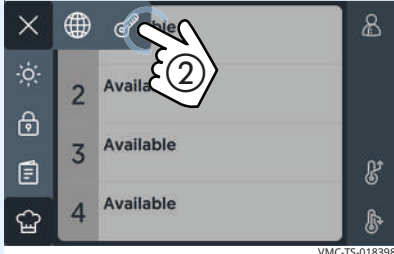
How to Temporarily Change Temperature Units

Background

This procedure is to allow a quick change between temperature units on the oven's display screen. The temperature unit will revert back to the original temperature units when oven power is cycled.

Procedure

To temporarily change the temperature units, do the following.

Step	Action
1.	Touch and hold the menu icon ①. The temperature unit icon displays.  VMC-TS-018336
2.	Touch the temperature unit icon ②. Repeat the procedure to toggle between temperature units.  VMC-TS-018398

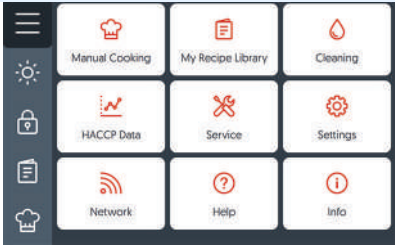
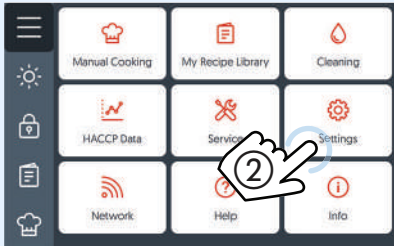
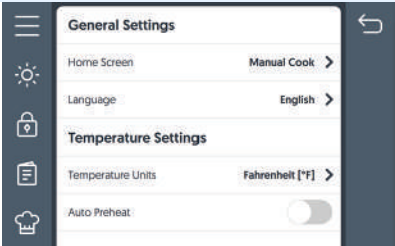
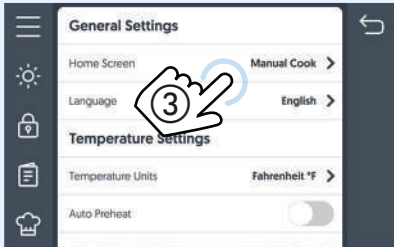
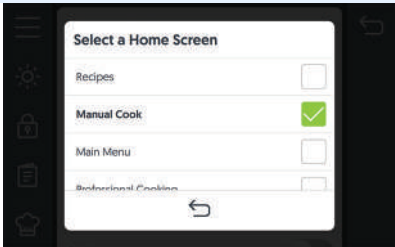
Result

The oven's temperature units have now been changed.

How to Change the Home Screen

Procedure

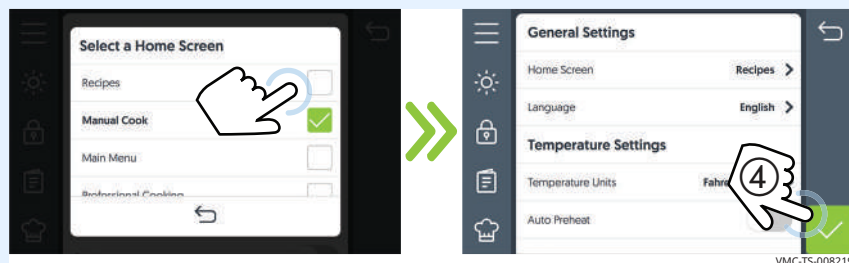
To change the home screen, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Touch the “Home Screen” setting ③. The select home screen menu displays.   VMC-TS-008216

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4. **Select** your desired home screen from the list.
Touch the check mark ④ to save the home screen setting.



5. **Restart** the oven to reboot the home screen.

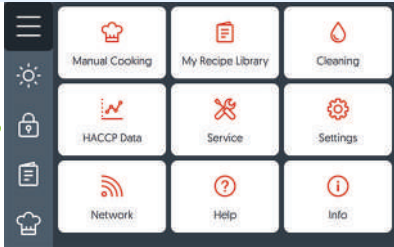
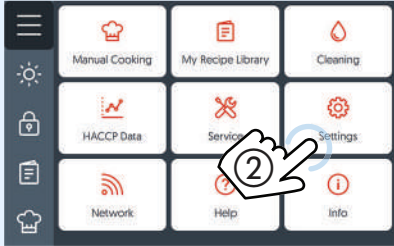
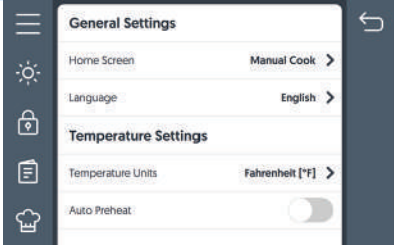
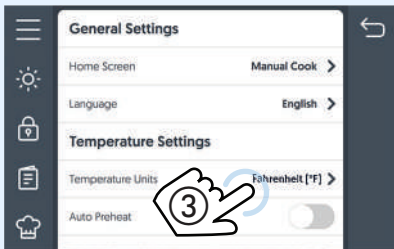
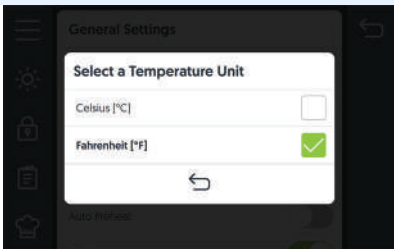
Result

The home screen has now been changed.

How to Change the Temperature Scale

Procedure

To change the temperature scale from °F to °C and vice versa, do the following.

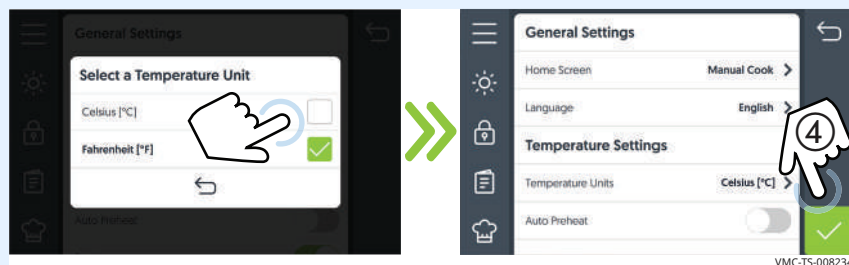
Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Touch the “Temperature Units” setting ③. The select temperature units screen displays.   VMC-TS-008230

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4. **Select** your desired temperature scale.

Touch the check mark ④ to save the temperature scale setting.



Result

The temperature scale has now been changed.

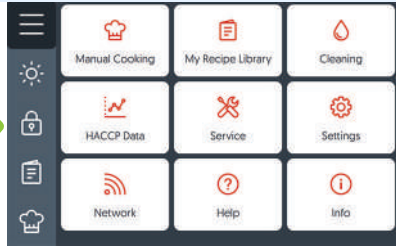
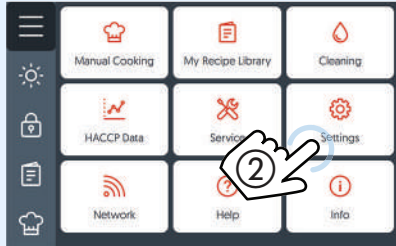
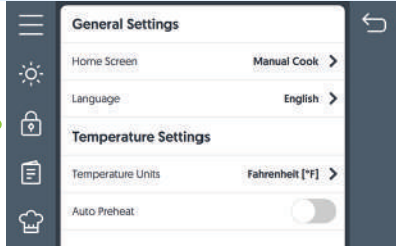
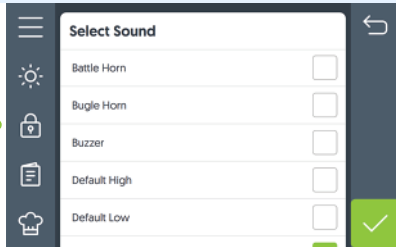
How to Change the Cooking Complete Notification Sound

Background

When a cooking process is complete, the oven sounds an alert. This alert sound can be changed using the settings menu.

Procedure

To change the cooking complete notification sound, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Scroll to “Sound & Light Alerts.” Touch the “Done Sound” ③ setting. The “Select Sound” screen displays.   CT-TS-017955

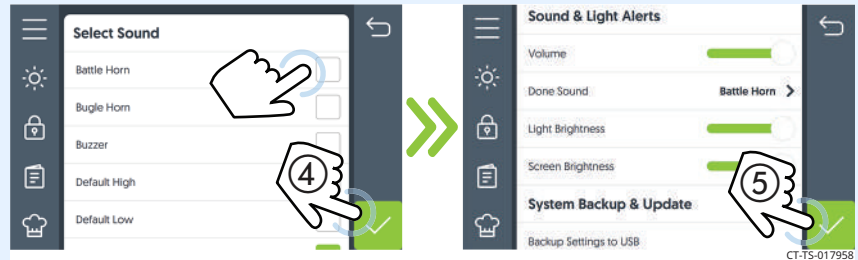
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4. **Select** your desired notification sound from the list. **Touch** the check mark ④.



NOTE: Touching a different sound option will play a sample sound.



5. **Touch** the check mark ⑤ to save the setting.

Result

The cooking complete notification sound has now been changed.

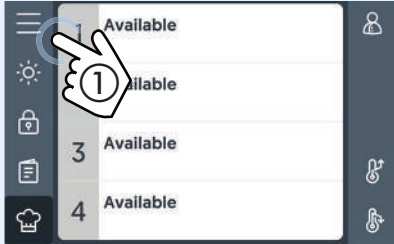
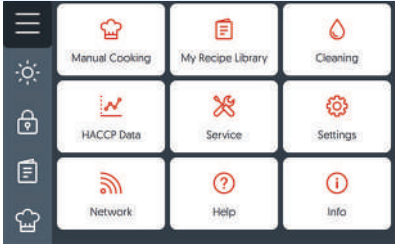
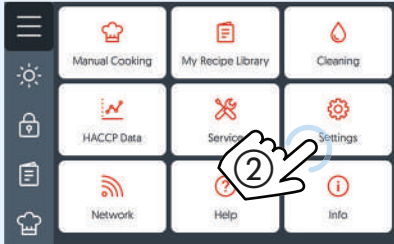
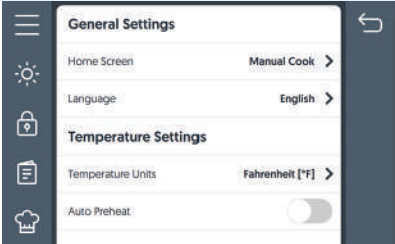
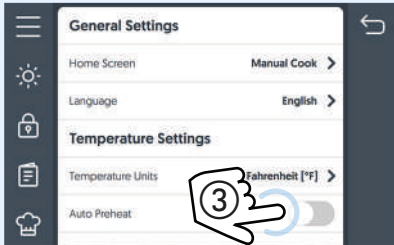
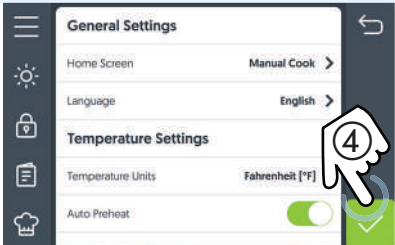
How to Enable/Disable Automatic Preheat

Background

Enabling the automatic preheat function preheats the oven upon start up to the set preheat temperature. Make sure to set your preheat temperatures. See topic *How to Preheat the Oven*.

Procedure

To enable/disable automatic preheat, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Touch the “Auto Preheat” button ③. Touch the check mark ④. The automatic preheat function is now enabled. Repeat the process to disable the automatic preheat function.   CT-TS-013933

Result

The automatic preheat function is now enabled/disabled.

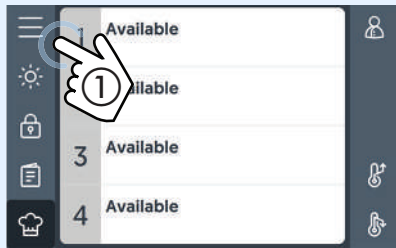
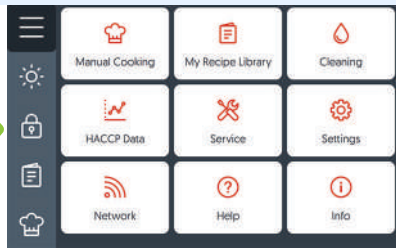
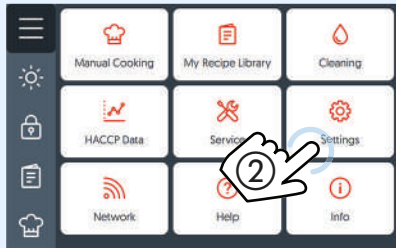
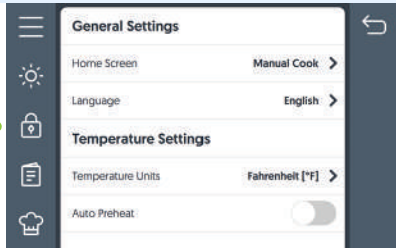
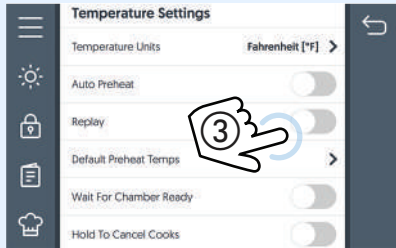
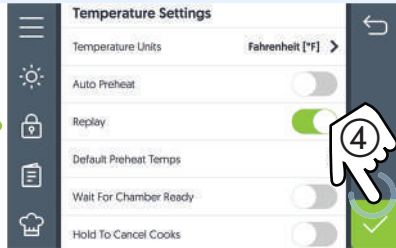
How to Enable and Use the Replay Function

Background

When a cooking process is complete, the replay function repeats the same cooking process when you touch the replay icon. The replay function can be used for a programmed recipe or manual cook.

Procedure

To enable the replay function, do the following.

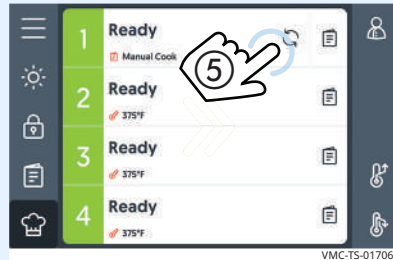
Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Scroll to the “Temperature Settings.” Touch the Replay button ③. Touch the check mark ④. The replay function is now enabled. Repeat the process to disable the replay function.   VMC-TS-017064

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Using the replay function (if enabled)

4. If the replay function is enabled, when the cooking process is complete, **touch** the replay icon ⑤ to repeat the previous cooking process.



Result

The procedure is now complete.

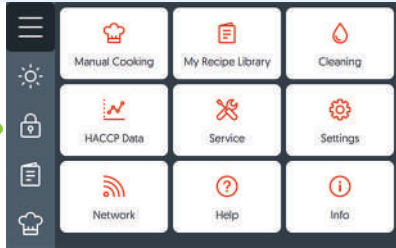
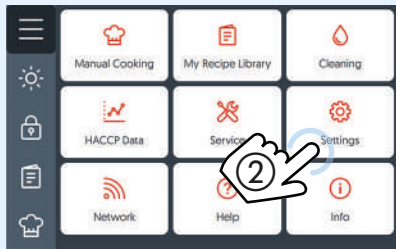
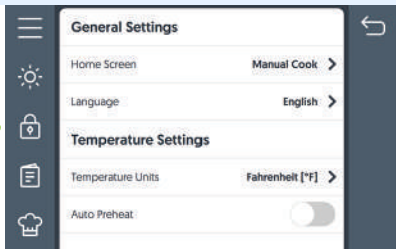
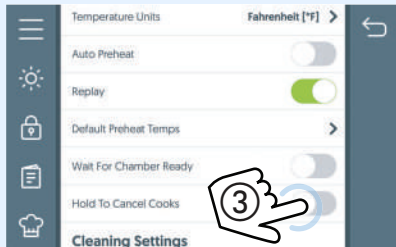
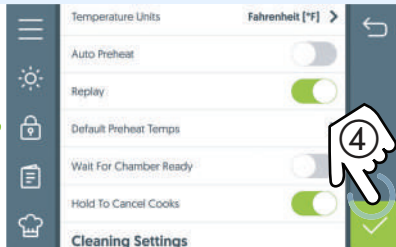
How to Enable/Disable “Press and Hold” Cook Cancel function

Background

When the Press and Hold Cook Cancel function is enabled, users must press and hold the X on the cooking screen to cancel a cook. This is to prevent any accidental touches from canceling a cook.

Procedure

To enable/disable Press and Hold Cook Cancel function, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Settings” icon ②. The “General Settings” screen displays.   VMC-TS-006262
3.	Scroll to the “Temperature” setting. Touch the “Hold to Cancel Cooks” button ③. Touch the check mark ④. The Press and Hold Cook Cancel function is now enabled. Repeat the process to disable the Press and Hold Cook Cancel function.   VMC-TS-018478

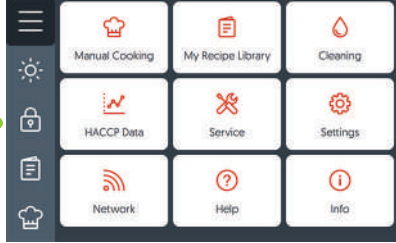
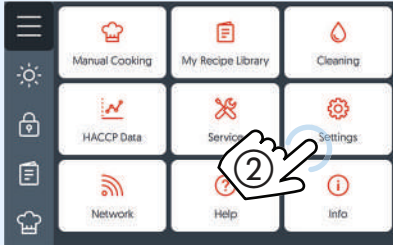
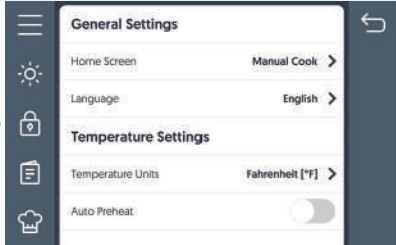
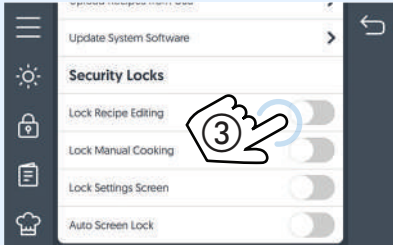
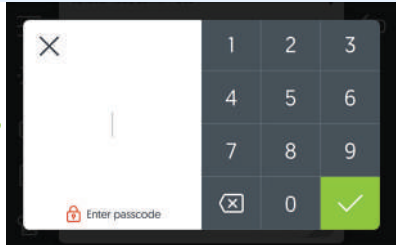
Result

The Press and Hold Cook Cancel function is now enabled/disabled.

How to Lock Recipe Editing, Manual Cooking, or the Settings Screen

Procedure

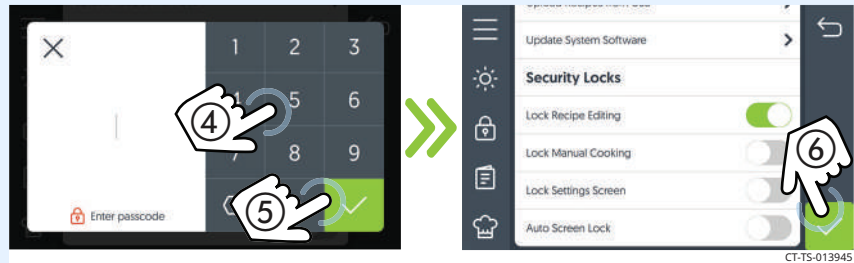
To lock recipe editing, manual cooking, or the settings screen, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the "Settings" icon ②. The "General Settings" screen displays.   VMC-TS-006262
3.	Scroll to the "Security Locks." Touch the Lock Recipe Editing button ③. The "Enter passcode" screen displays.   CT-TS-013942

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4. **Create** a passcode ④ using the keypad. **Touch** the check mark ⑤.
Touch the check mark ⑥ to lock recipe editing.



5. **Repeat** the process to lock manual cooking or lock the settings screen.

Result

The lock recipe editing, manual cooking, or the settings screen are now locked.

How to View Oven Information

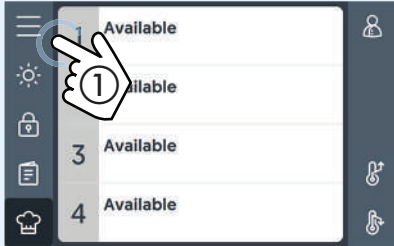
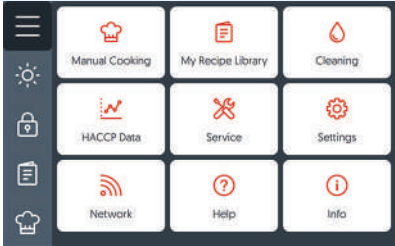
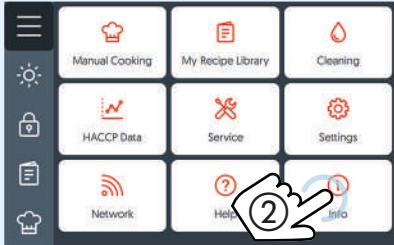
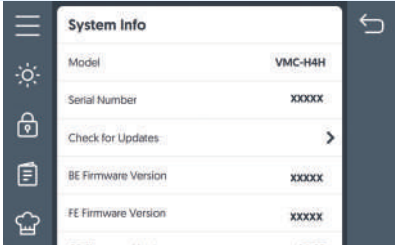
Background

This procedure is to be done through the touchscreen on the Deluxe control, not through the ChefLinc™ oven management system.

The oven information screen shows the oven model, serial number, and system software.

Procedure

To view oven information, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the “Info” icon ②. The “System Info” screen displays. Scroll to view the oven model, serial number, and system software.   VMC-TS-008242

Result

The oven’s information has been viewed.

How to Download HACCP Data

Before you begin

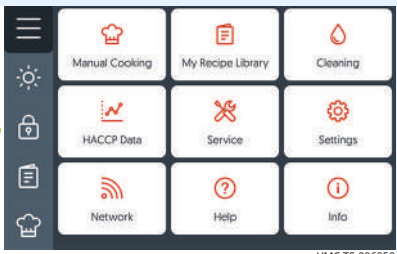
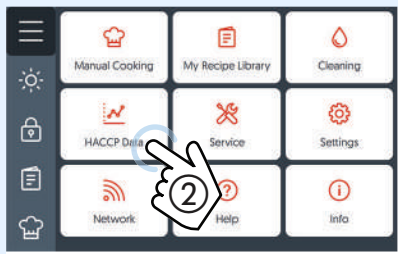
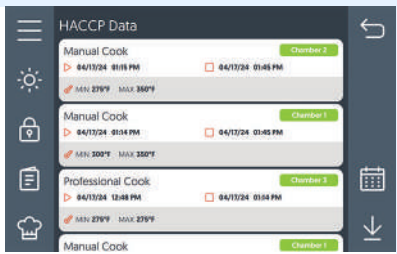
You will need a USB drive.

Background

HACCP data provides automated record keeping, set-point validation, recipes used, dates and times. The data is stored until the information is downloaded. Once downloaded, the information is removed from the oven's memory. Best practice would be to download the information every 30 days to a USB drive. The file format is plain text file (.csv). The file can be viewed in Microsoft® Excel.

Procedure

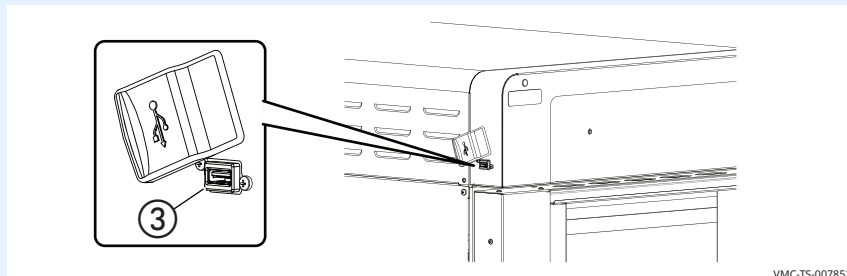
To download HACCP data, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the "HACCP Data" icon ②. The "HACCP Data" screen displays.   VMC-TS-008644

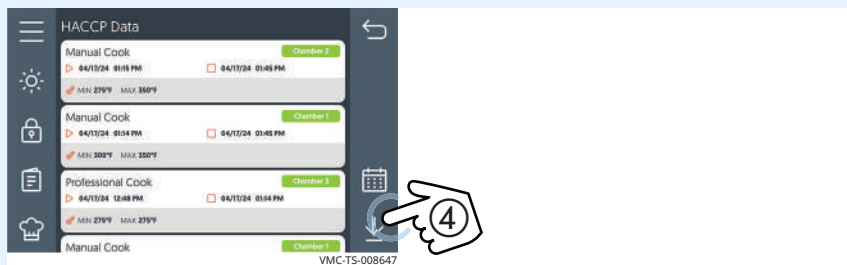
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3. **Plug** the USB drive ③ into the port.

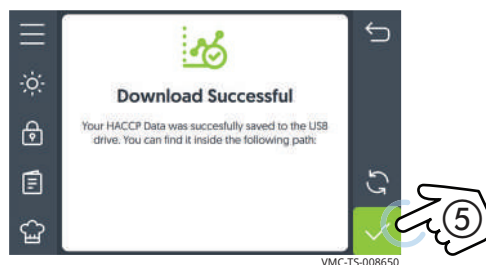


4. **Touch** the download icon ④.



Loading the data

The oven downloads the data onto the USB drive. When the process is complete, the download successful screen displays. **Touch** the check mark ⑤ to return to the menu screen. **Remove** the USB drive.



Result

The HACCP data has now been downloaded.

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.

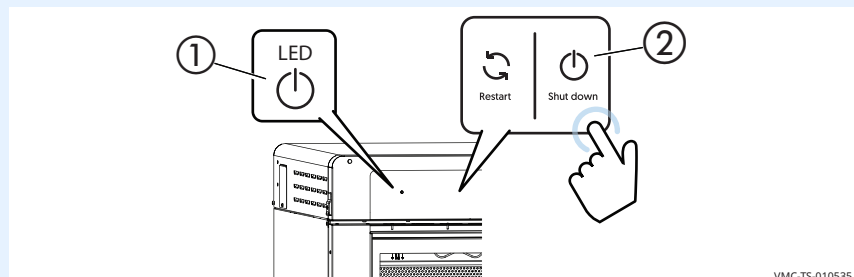
Do not use steel pads, wire brushes, or scrapers when cleaning.

Daily cleaning procedure

For the daily cleaning, do the following.

Step	Action
1.	Touch and hold the ON/OFF button ① until the Shut down options screen displays.
	Touch "Shut down" ②.
The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.	
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.

1. **Touch and hold** the ON/OFF button ① until the Shut down options screen displays.



VMC-TS-010535

Touch "Shut down" ②.

The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.

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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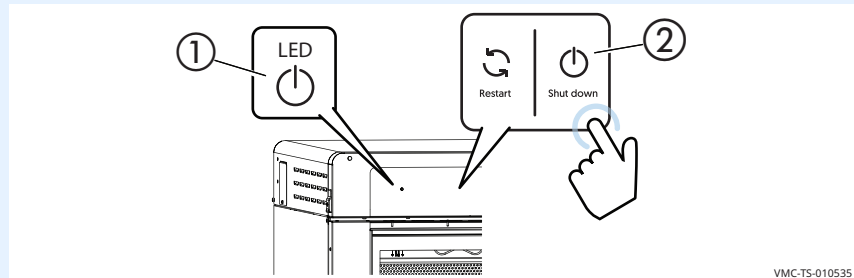
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Monthly or as needed cleaning procedure

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

Step	Action
------	--------

- | | |
|----|--|
| 1. | Touch and hold the ON/OFF button ① until the Shut down options screen displays. |
|----|--|



VMC-TS-010535

Touch "Shut down" ②.

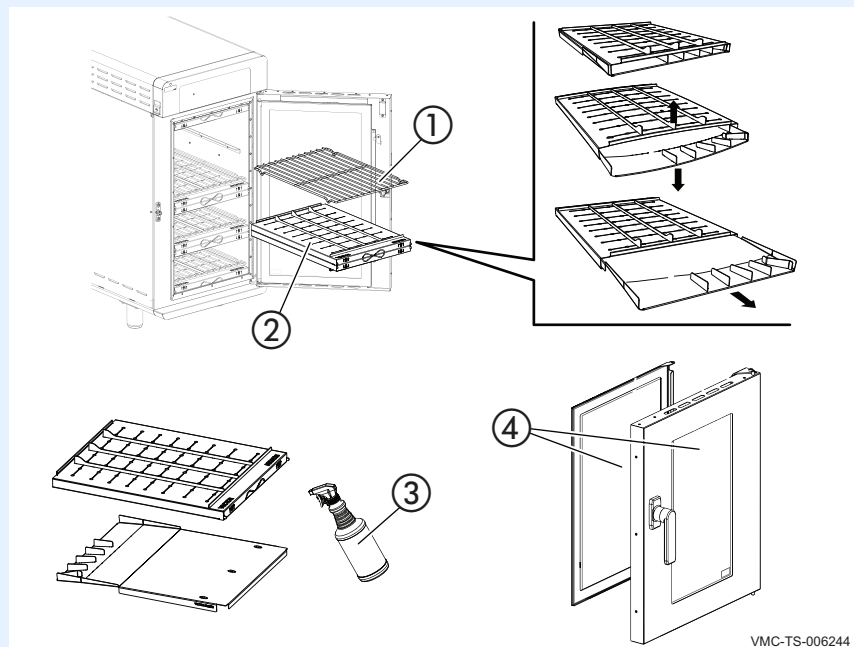
The oven activates the blowers for the cool-down process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.

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



CAUTION: Personal injury hazard.

Use hand protection when handling the jet plates.

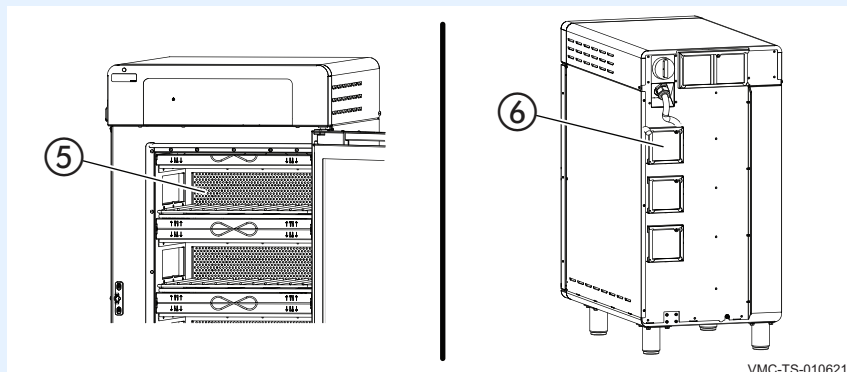


VMC-TS-006244

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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.

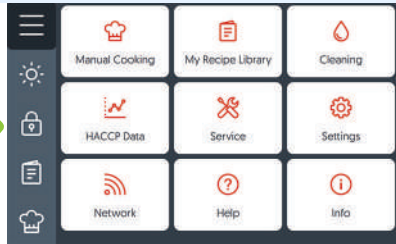
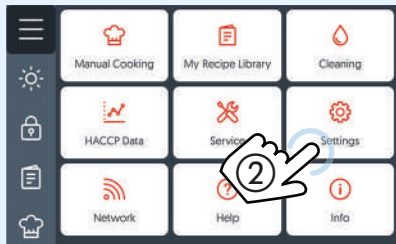
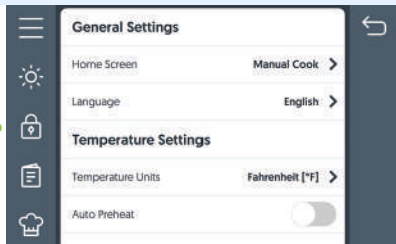
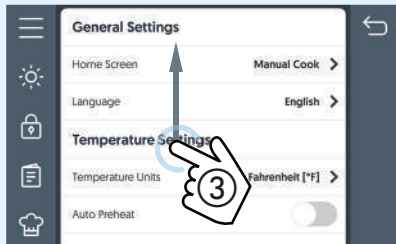
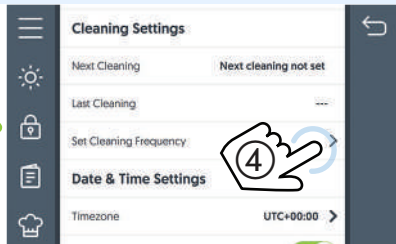
How to Set the Cleaning Frequency

Background

The user can set a cleaning frequency to schedule when the unit will go through a cleaning cycle. The cleaning frequency can be set by hours or day and time.

Procedure

To set the cleaning frequency, do the following.

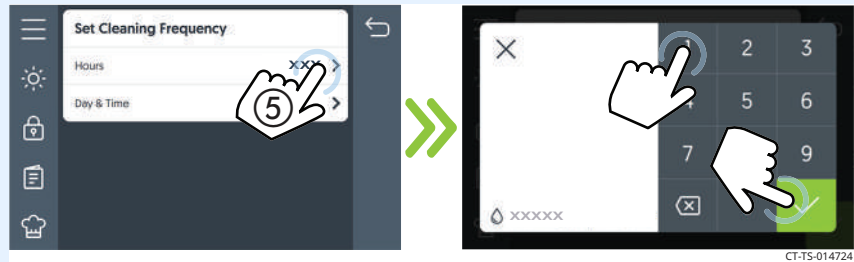
Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the "Settings" icon ②. The "General Settings" screen displays.   VMC-TS-006262
3.	Scroll ③ until "Cleaning Settings" displays. Touch the "Set Cleaning Frequency" ④ setting.   VMC-TS-018210

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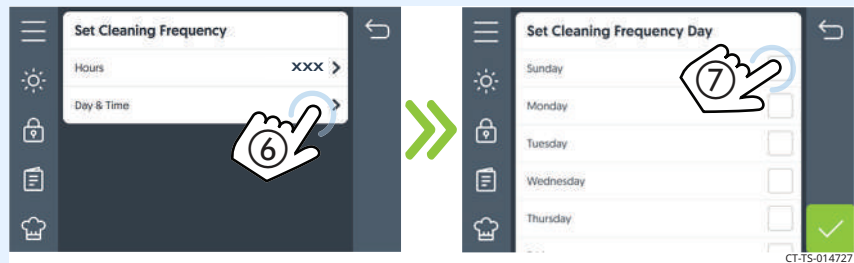
Setting the cleaning frequency hours

4. **Touch** the “Hours” setting ⑤ to set the cleaning frequency hours. **Enter** the desired hours using the key pad. **Touch** the check mark.

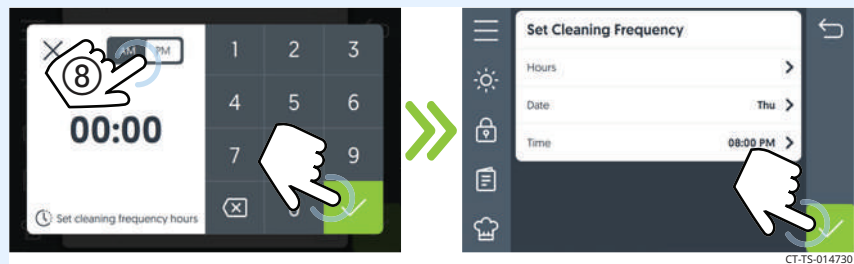


Setting the cleaning frequency day and time

5. **Touch** the “Date & Time” setting ⑥ to set the day and time for cleaning. **Touch** the check box ⑦ next to a day to set it. **Touch** the check mark.



6. The “Set cleaning frequency time” screen will display.
Touch the “AM”/“PM” button ⑧ to choose whether the cleaning time is set for AM or PM.
Enter the time of day for the cleaning. **Touch** the check mark.
Touch the check mark on the “Set Cleaning Frequency” setting screen.



Result

The cleaning frequency has been set.

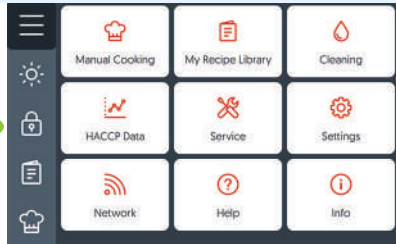
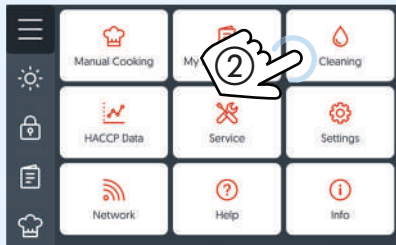
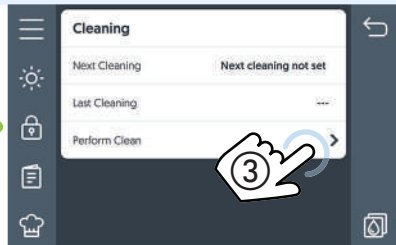
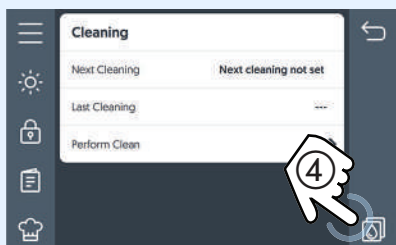
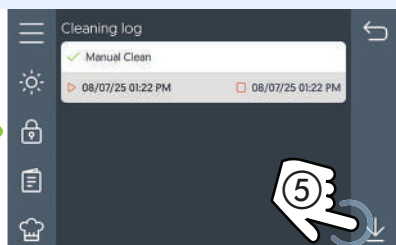
How to View the Cleaning Log

Background

The cleaning log allows the user to view details about the previously completed cleanings on the unit.

Procedure

To view the cleaning log, do the following.

Step	Action
1.	Touch the menu icon ①. The menu screen displays.   VMC-TS-006259
2.	Touch the "Cleaning" icon ②. The "Cleaning" screen displays. NOTE: After cleaning the oven, touch the "Perform Clean" ③ setting to record a cleaning log.   VMC-TS-018227
3.	Touch the cleaning log icon ④. The "Cleaning log" screen displays.   VMC-TS-018230 NOTE: Touch the download icon ⑤ to download the cleaning logs to a USB drive.

Result

The cleaning log has been viewed.

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Error Codes

Code	Description	Parameters that trigger the error	Possible Cause(s)
E-3	Motor error	No cavity motor rotation detected for greater than 30 seconds.	1. Power down control using on/off icon. 2. Cycle power to the oven either by unplugging the unit or by turning the main power switch off and then back on. 3. Resume use of oven. If error reappears contact a service provider.
E-10	Sensor short	Short circuit detected on sensor wires.	1. Power down control using on/off icon. 2. Cycle power to the oven either by unplugging the unit or by turning the main power switch off and then back on. 3. Resume use of oven. If error reappears contact a service provider.
E-11	Sensor open	Cavity air sensor reading > 650°F (343°C).	1. Power down control using on/off icon. 2. Cycle power to the oven either by unplugging the unit or by turning the main power switch off and then back on. 3. Resume use of oven. If error reappears contact a service provider.
E-30	Unit under temperature	Cavity temperature remains 25°F (14°C) below target for more than 90 minutes.	1. Verify Oven was preheated before loading product. 2. Press High Limit Switch to reset. 3. Power down control using on/off icon. 4. Cycle power to the oven either by unplugging the unit or by turning the main power switch off and then back on. 5. Resume use of oven. If error reappears contact a service provider.
E-31	Electronics over temperature	Control board temperature exceeds 158°F (70°C) and/or interface board temperature exceeds 184°F (84°C).	1. Remove and clean fan filters. 2. Verify cooling fan is operating. 3. Resume use of oven. If error reappears contact a service provider.
E-94	Interface Board - Control Board communication error	No signal transfer for more than 5 seconds between the interface board and the control board.	1. Power down control using on/off icon. 2. Cycle power to the oven either by unplugging the unit or by turning the main power switch off and then back on. 3. Resume use of oven. If error reappears contact a service provider.
E-108	Bi-metal thermostat open	Open circuit detected across bi-metal switch.	1. Remove and clean fan filters. 2. Verify cooling fan is operating. 3. Resume use of oven. If error reappears contact a service provider.
E-109	High limit error Note: Contact an authorized Alto-Shaam service partner.	Open circuit detected across high limit switch.	1. Allow oven to cool down for 30 minutes. 2. Press High Limit Switch to Reset 3. Resume use of oven. If error reappears, contact a service provider.

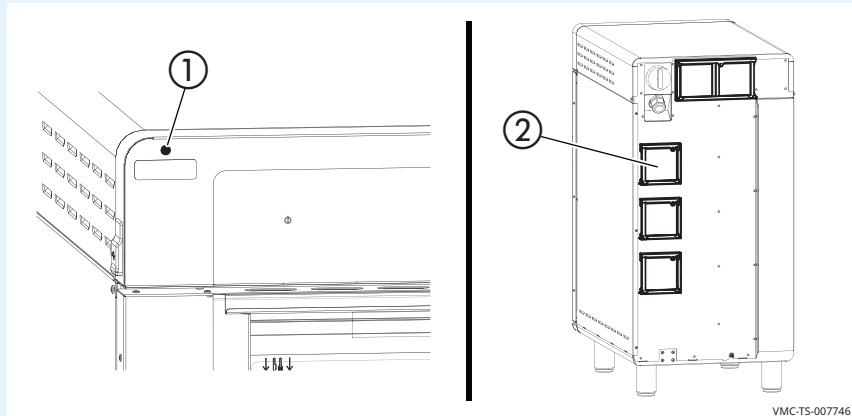
What to do if the Fan Indicator Light Illuminates

Procedure

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

Step	Action
1.	Turn off the oven and allow it to cool. Remove the filters ②.
2.	Clean the filters with mild soap and water.
3.	Re-install the filters.
4.	Resume operation of the oven.
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.	

1. **Turn off** the oven and allow it to cool.
Remove the filters ②.



2. **Clean** the filters with mild soap and water.
3. **Re-install** the filters.
4. **Resume** operation of the oven.



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.

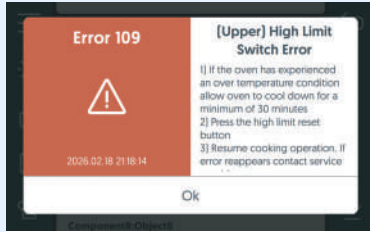
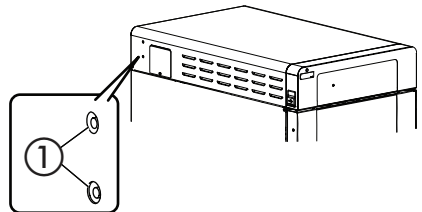
Result

The procedure is now complete.

What to do if the High Limit Screen Displays

Procedure

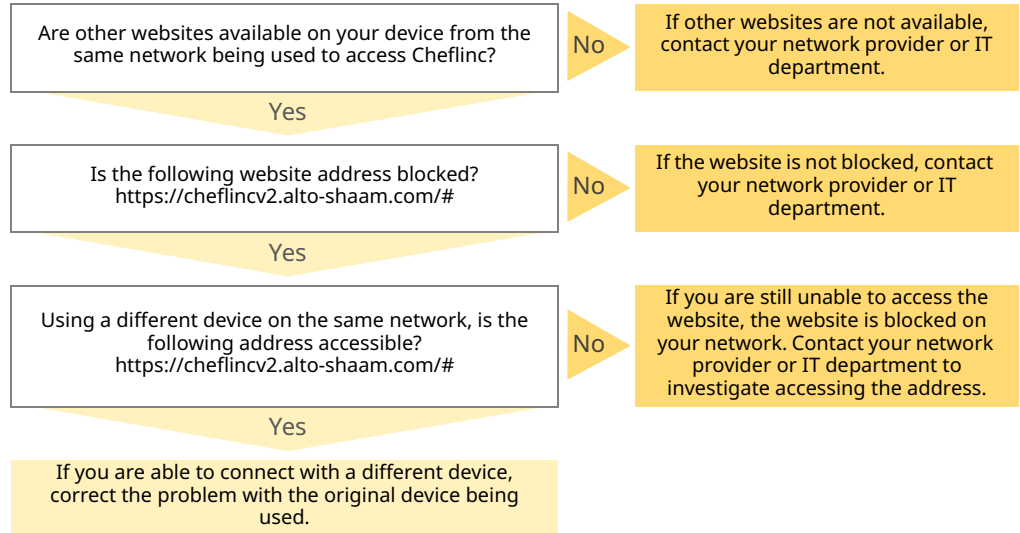
If the high limit screen displays, do the following.

Step	Action
1.	Press and release the high limit temperature reset button(s) ①.  
2.	Resume operation of the oven.  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.

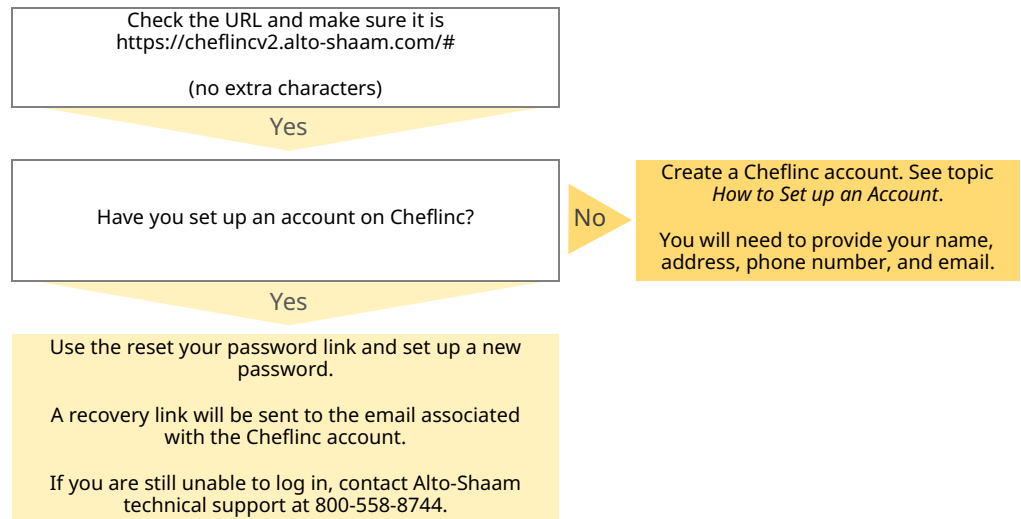
Result

The procedure is now complete.

Cheflincv2.alto-shaam.com/# is Not Available on Your Device

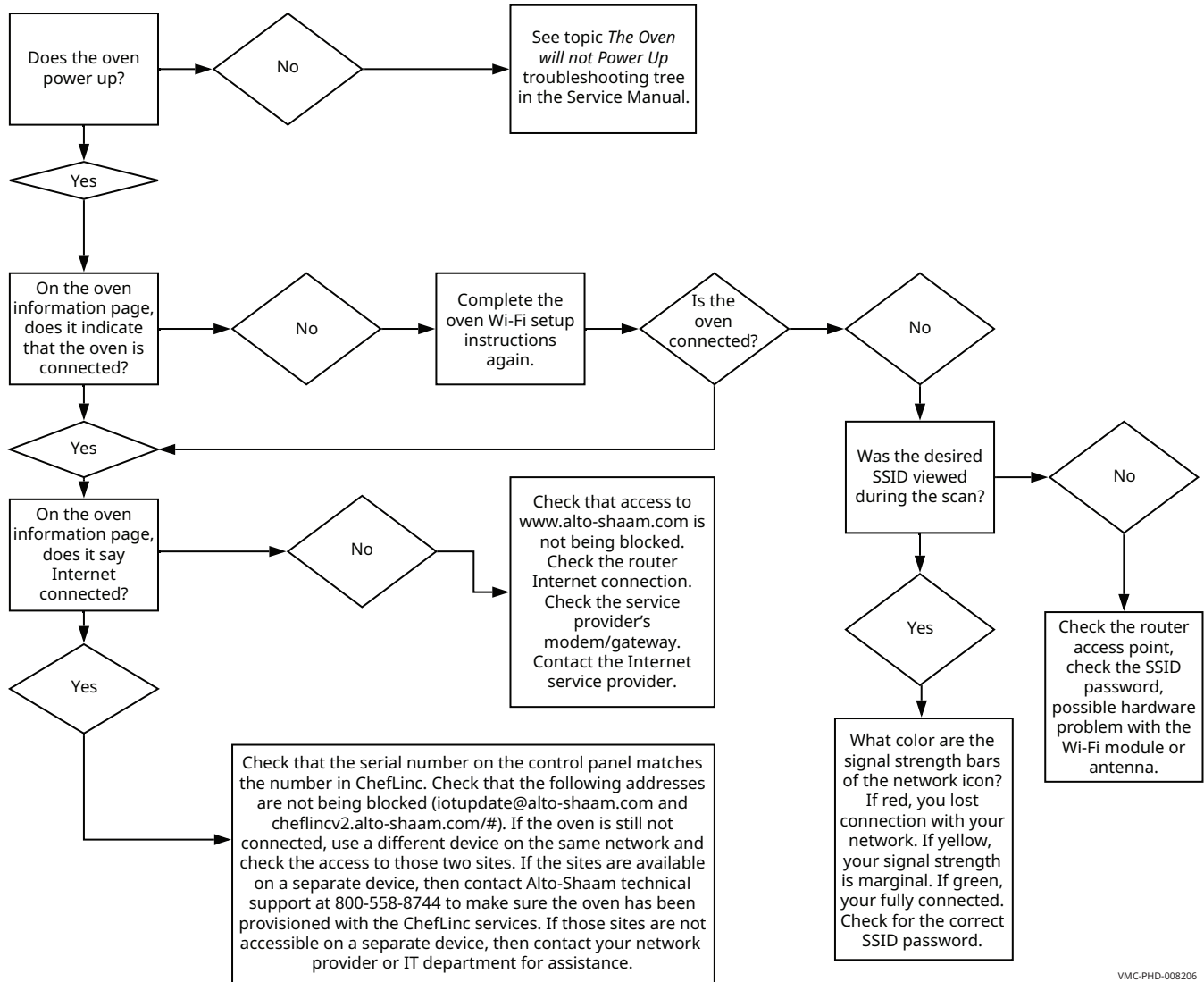


Cannot Connect to cheflincv2.alto-shaam.com/#



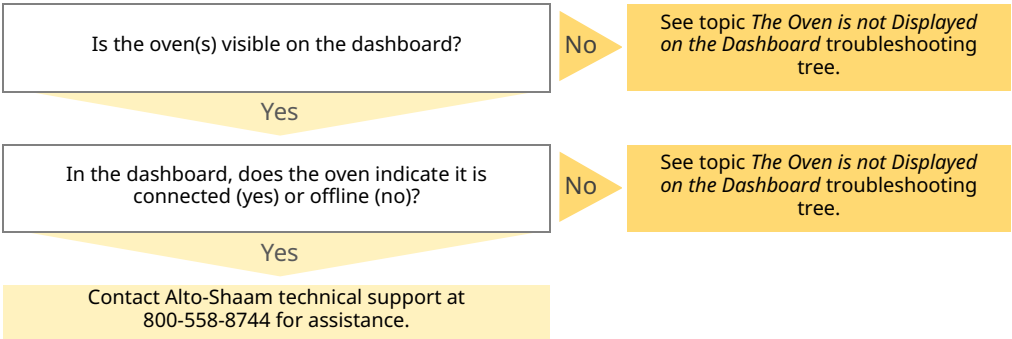
The Oven is not Displayed on the Dashboard

Prerequisite: The operator is on a device connected to the Internet and is able to login to cheflincv2.alto-shaam.com/#.



VMC-PHD-008206

Unable to Assign Recipes from the Dashboard to Ovens in the Field



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Notifications

FCC ID: N6C-SDPAC

IC ID: 4908A-SDPAC

NOTICE

Federal Communication Interference Statement (United States only)

This equipment has been tested and found to comply with the limits for a class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Re-orient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help

The antenna(s) used for this transmitter must be installed to provide a separation distance of at least 20 cm from all persons and must not be co-located or operating in conjunction with any other antenna or transmitter.

NOTIFICATIONS

Canadian Department of Communications Industry Canada Notice (Canada only)

This Class B digital apparatus complies with Canadian ICES-003.

FCC Rules, Part 15 / Industry Canada

This device complies with Part 15 of FCC Rules and Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference, including interference that may cause undesired operation of this device.

This equipment complies with FCC/IC radiation exposure limits set forth for an uncontrolled environment and meets the FCC radio frequency (RF) Exposure Guidelines in Supplement C to OET65 and RSS-102 of the IC radio frequency (RF) Exposure rules. This equipment should be installed and operated keeping the radiator at least 20 cm or more away from a person's body.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

This radio transmitter (identify the device by certification number, or model number if Category II) has been approved by Industry Canada to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with this device.

For product available in the USA/Canada market, only channels 1–11 can be operated. Selection of other channels is not possible. If this device is to be operated in the 5.15~5.25GHz frequency range, it is restricted to indoor environments only.

Antenna: Proprietary

Antenna gain information: Embedded Antenna: 3.25dBi (2.4 GHz), 5.0dBi (5 GHz)

Frequency Tolerance: +/-20ppm

WARNING

The FCC / The Industry Canada regulations provide that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

General Specifications

Chipset:	QCA9377-3, (Qualcomm Atheros)
Host Interface:	Wifi: SDIO v3.0; BT: High Speed UART
Operating Voltage:	3.30 VDC +/- 5%
Operating Temperature:	-20 to +70 degrees C
Dimensions:	18.0 x 13.0 x 2.2 mm (L x W x D)
Connector Type:	52-pin proprietary
Radio Specifications:	802.11b/g/n: 2.412–2.484 GHz; 802.11a/n: 5.18–5.825 GHz BT: 2.402–2.480 GHz
Link Rates (1 stream):	IEEE 802.11b: 1–11 Mbps IEEE 802.11g: 6–54 Mbps IEEE 802.11a: 6–54 Mbps IEEE 802.11n HT20: 6.5–65.0 Mbps IEEE 802.11n HT40: 13.5–135.0 Mbps IEEE 802.11ac VHT20: 6.5–78.0 Mbps IEEE 802.11ac VHT40: 13.5–180.0 Mbps IEEE 802.11ac VHT80: 29.3–390.0 Mbps
Modulation Modes:	OFDM (256QAM, 64QAM, 16QAM, QPSK, BPSK), DSSS (CCK, DQPSK, DBPSK), GFSK (1Mbps), $\pi/4$ DQPSK (2Mbps), 8DQPSK (3Mbps)
Hardware Encryption:	WEP, WPA/WPA2 (TKIP/AES-CCMP), WAPI
Quality of Service (QoS):	WMM, WMM-PS, 802.11e
Japanese Security Standard	This oven cannot be connected directly to the telecommunications circuits (or public wireless LANs) of any telecommunication carriers (example: mobile communications carriers, fixed communications carriers, or Internet providers). In the case of connecting the oven to the Internet, make sure to connect it via a router.

Conditions for Ovens Installed in New York City

- Operating instructions in the manual must be read and understood by all persons using the appliance. The person responsible for training of the operators is responsible for the safekeeping of the manual.
- Prior to installation, plans specifying the exact product name/model number and dimensions/specifications shall be filed with and approved by New York City Department of Buildings (DOB). A copy of DOB docketed (Stamped, numbered and dated) plans shall be transmitted to the Fire Department for review and approval, as applicable.
- Installation, maintenance, and cleaning procedures shall comply with all applicable New York City Fire Code, New York City Electric Code, New York City Construction Codes (including the Building Code and the Mechanical Code), and rules.
- The cooking equipment shall be used for light duty cooking and food warming only, and shall be provided with catalyst to limit the emission of grease-laden air.
- The cooking equipment shall be installed in an area approved by the New York City Department of Buildings.
- Underwriters Laboratories, Inc.'s listing requirements and manufacturer's installation, operation and maintenance requirements shall be complied with.
- The cooking equipment (including filters and catalyst) shall be inspected, cleaned and replaced if necessary, by a qualified person holding a Fire Department Certificate of Fitness. The catalyst shall be maintained in proper working order. A record of such inspection and cleaning shall be kept on the premises for inspection.
- All installations are subject to inspection by representatives of the Bureau of Fire Prevention which may result in additional requirements being imposed.
- The Fire Department's condition of approval shall be provided to all New York City buyers, users and installers.
- Certificate of Approval number shall be plainly and permanently stamped or otherwise fixed upon each product by the manufacturer or the local representative of the manufacturer.
- The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.
- The Certificate of Approval does not constitute an endorsement or recommendation of the product by the Fire Department, but is a certification that the product is acceptable as of the date of issuance.
- The Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate or perform as required by code, the conditions of the resolution or as represented in the application.
- Any end user who fails to comply with the conditions as outlined in this approval will be subject to enforcement action.

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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- 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

Manufacturer:
Alto-Shaam, Inc.
W164 N9221 Water Street
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

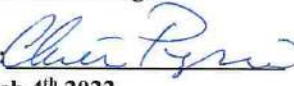
APPLIED STANDARDS:

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





Menomonee Falls, WI U.S.A.

Phone 800-558-8744 | +1-262-251-3800 | alto-shaam.com