

Vector™ Multi-Cook Oven

VMC-H2

VMC-H2H

VMC-H3

VMC-H3H

VMC-H4

VMC-H4H



Structured Air Technology™

MN-39092

REV.01
8/17

EN

Manufacturer's Information

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Manufacturer Alto-Shaam, Inc.
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Menomonee Falls, WI 53052

Original instructions The content in this manual is written in American English.

Enjoy your Alto-Shaam Vector Oven!

Structured Air Technology™

The Alto-Shaam Vector Oven features Structured Air Technology, giving you two, three or four ovens in one. It gives you the flexibility to simultaneously cook a variety of menu items with no flavor transfer. It provides the ability to control temperature, fan speed, and time in each individual oven chamber.

Cook up to twice the food than a traditional convection oven, with no microwaves, and no water.

Extend Your Manufacturer's Warranty

Register

Register your Alto-Shaam appliance online, and you will automatically be entered into a monthly drawing to win an additional year extended warranty! Registering your appliance ensures prompt service in the event of a warranty claim. You will also receive direct notifications of software updates and additional product information.

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

www.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.

Manufacturer's Information	2
Foreword	3
Enjoy your Alto-Shaam Vector Oven!	3
Extend Your Manufacturer's Warranty	3
Alto-Shaam 24/7 Emergency Repair Service	3
Table of Contents	5
Safety	7
The Meaning of Signal Words	7
Appliance Description and Intended Use.	8
Safety Precautions.	9
Installation	11
Dimension Drawings	11
How to Receive the Appliance	12
How to Unpack the Oven	13
How to Install the Oven (Cord and Plug Models)	14
How to Install the Oven (Models Without Cords or Plugs)	17
How to Install the Oven on a Stand	22
Operation	25
How to Turn On and Turn Off the Oven	25
How to Set Warm-Up Temperatures	27
How to Warm Up (Preheat) the Oven	29
How to Cook in Manual Cook Mode.	31
How to Use the Dual Timers	33
How to Cook with Preset Recipes	36
How to Cook with Linked Chambers	38
How to Edit Recipes	40
How to Load Recipes from a USB Drive.	42
How to Save Recipes to a USB Drive	44
How to Turn On and Turn Off the Chambers	46
How to Turn On and Turn Off Manual Cook	47
How to Update the Interface Board (IB)	49
How to Update the Control Board (CB)	51
How to Load Configuration Files	53
How to Change the Time and Date Settings	55
How to Change the Sound Settings	56
How to Change the Temperature Scale.	57
How to Set the Cleaning Timer	58
How to Adjust the Oven Light Duration	60

TABLE OF CONTENTS

Maintenance	61
How to Clean the Oven.	61
Troubleshooting	65
What to do if the Fan Indicator Light Illuminates.	65
What to do if the Controller does not Turn On	66
Warranty	67
Warranty.	67

The Meaning of Signal Words

Technical content produced by Alto-Shaam 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.

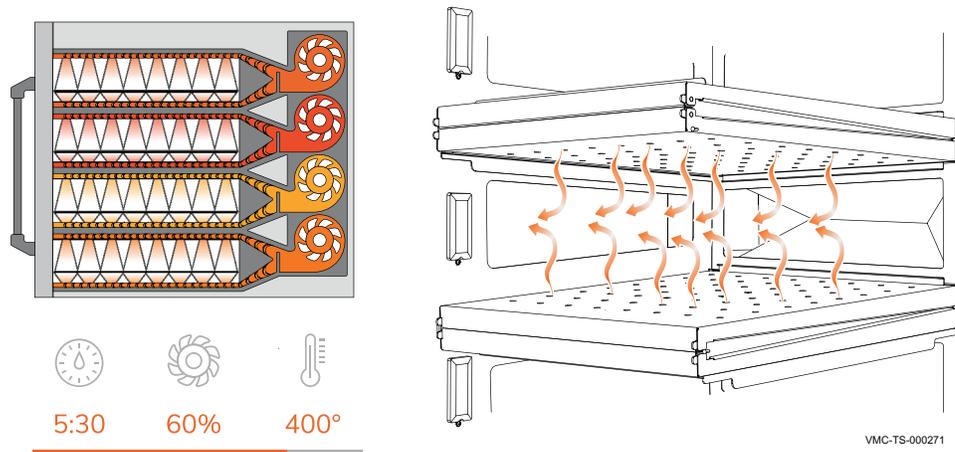


Note indicates additional information that is important to a concept or procedure.

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.

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 precautions while 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 precautions when using the appliance:

- Only use this appliance for its intended use of heating or cooking.
- Use utensils and protective clothing such as dry oven mitts when loading and unloading the appliance.
- 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 precautions when cleaning and 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 the main disconnect switch is in the OFF position.
- 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 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

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 are permitted to use the appliance. They must meet the following qualifications:

- Have received proper instruction on how to use the appliance
- Are familiar with commercial kitchens and commercial appliances

The appliance must not be used by:

- Children
 - People impaired by drugs or alcohol
-

Condition of appliance

Only use the appliance when:

- All controls operate correctly
 - The appliance is installed correctly
 - The appliance is clean
 - The appliance's labels are legible
-

Servicing the appliance

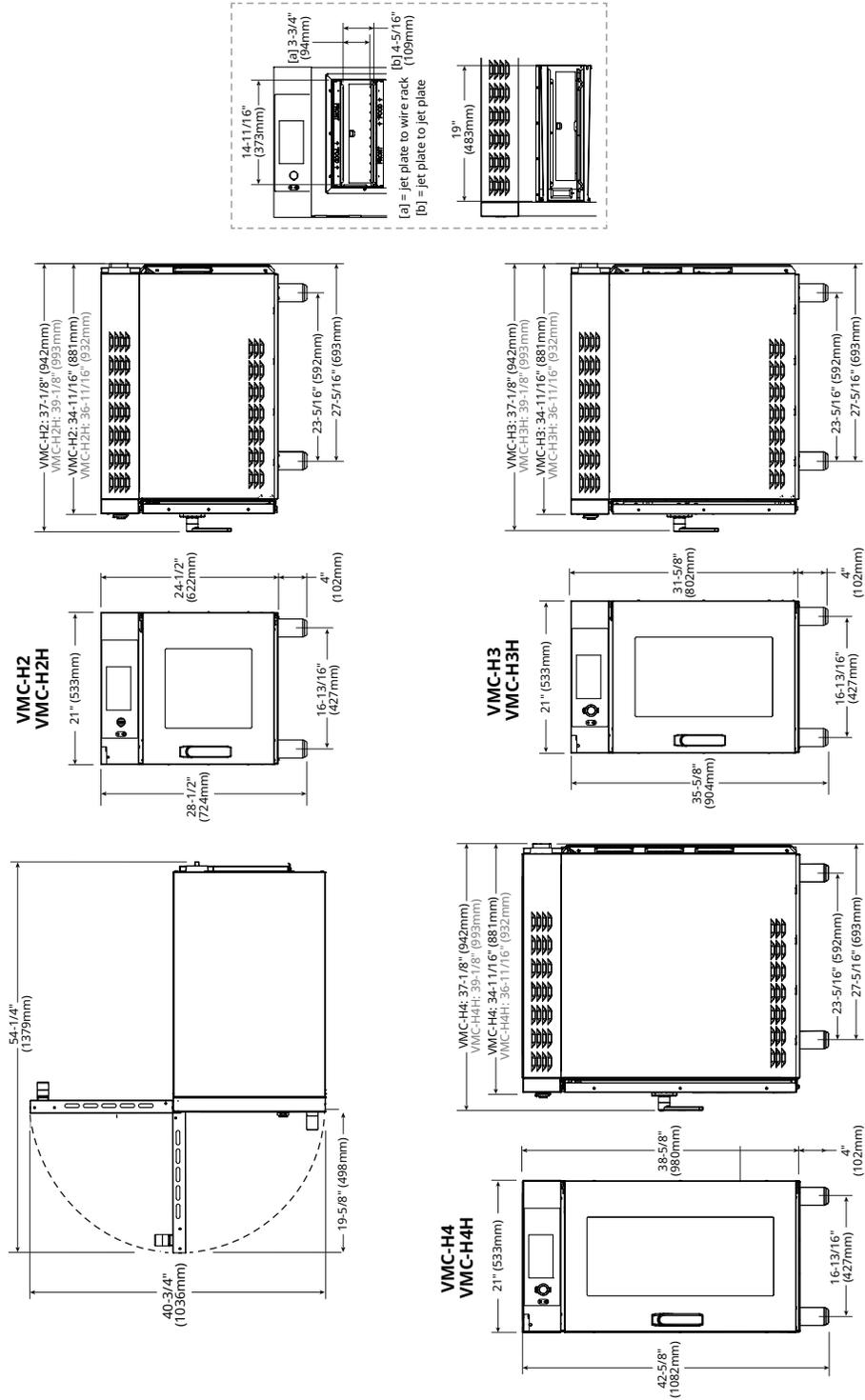
- Only trained personnel are permitted to service or repair the appliance. Repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory parts, will void the warranty and relieve Alto-Shaam of all liability.
 - To prevent serious injury, death or property 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.
-

Personal Protective Equipment (PPE)

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

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

Dimension Drawings



VMC-DIM-02774

INSTALLATION

How to Receive the Appliance

Responsible parties

When an Alto-Shaam preferred carrier is used, shipping damage is a matter between Alto-Shaam and the carrier. In such cases, contact Alto-Shaam customer service.

When an Alto-Shaam non-preferred carrier is used, shipping damage is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on part of the shipper.

Receive the oven

When receiving the appliance, do the following.

Step	Action
1.	Inspect the equipment while it is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the equipment is moved to a storage area.
2.	Inspect and count all merchandise received. Do not sign a delivery receipt or a freight bill until you have done so.
3.	Note all damage to packaging and to the equipment on the carrier's receipt.
4.	Request the driver sign the delivery receipt. If the driver refuse to sign, make a note of this refusal on the delivery receipt.
5.	Write the following on the delivery receipt if the driver refuses to allow an inspection: <i>"Driver refuses to allow inspection of containers for visible damage"</i> .
6.	Contact the carrier immediately upon finding damage, and request an inspection. Follow the carrier's policies and procedures.

Alto-Shaam policy

It is the policy of Alto-Shaam to assist customers in collecting claims that have been properly filed and actively pursued. Alto-Shaam cannot, however, file damage claims, assume the responsibilities for damage claims, or accept deductions in payment for damage claims.

How to Unpack the Oven

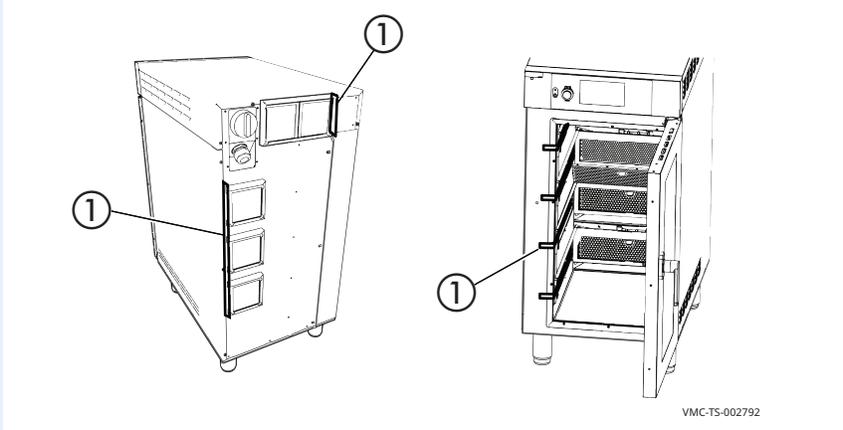
Before you begin

Make sure you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - VMC-H2/H2H: 212 lb (96 kg)
 - VMC-H3/H3H: 276 lb (125 kg)
 - VMC-H4/H4H: 346 lb (157 kg)
- Cutting tools to remove the packaging

Unpack the oven

To unpack the oven, do the following.

Step	Action
1.	Remove the box. Save all packing materials for inspection by the carrier.
	<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: Examine the oven for damage. If the appliance has been damaged, do not use the appliance until it has been inspected by an authorized service provider. Contact your carrier or Alto-Shaam customer service.</p> </div>
2.	Remove the shrink wrap.
3.	Cut the plastic straps.
4.	Remove the tape ① that holds the filters.
	 <p style="text-align: right; font-size: small;">VMC-TS-002792</p>
5.	Remove the foam from each chamber.
6.	Remove the oven from the pallet.

Result

The oven is now unpacked.

How to Install the Oven (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: 212 lb (96 kg)
 - VMC-H3/H3H: 276 lb (125 kg)
 - VMC-H4/H4H: 346 lb (157 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	208 240	1 1	60 60	25.0 28.0	30 30	5.2 6.7	NEMA 6-30P NEMA 6-30P
VMC-H3/ VMC-H3H	208 240	1 1	60 60	38.0 43.0	50 50	7.9 10.3	NEMA 6-50P NEMA 6-50P
VMC-H4/ VMC-H4H	208 240	3 3	60 60	25.0–32.0 29.0–37.0	50 50	10.6 13.9	NEMA 15-50P NEMA 15-50P

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

**No cord, no plug in Canada.

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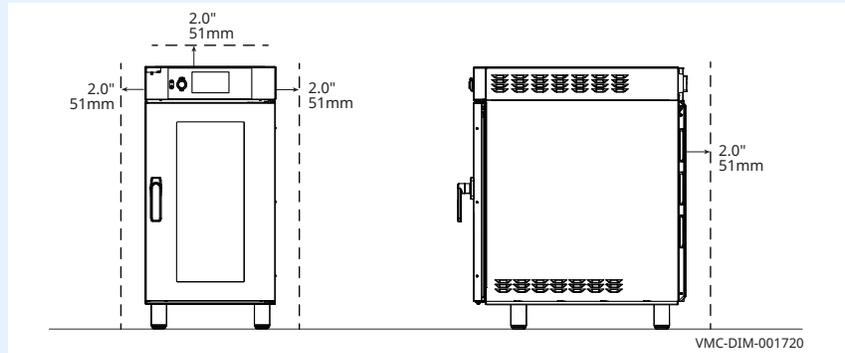
Position the oven

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.



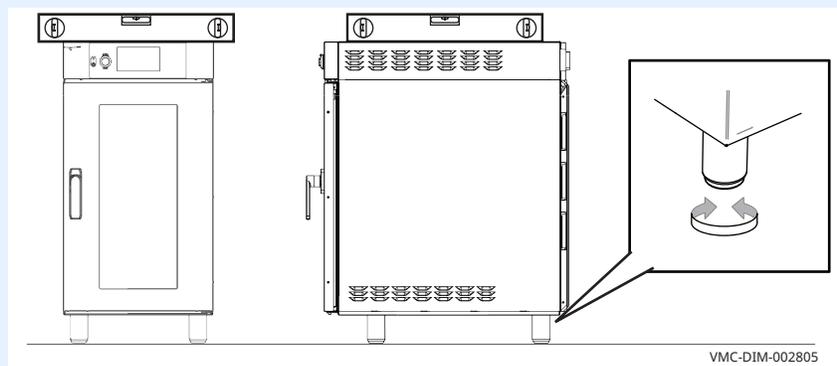
2. **Move** the oven to the installation location and onto the final resting surface.

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.

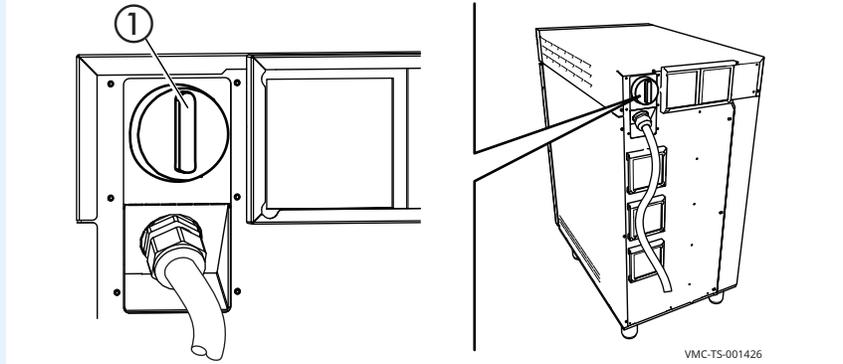
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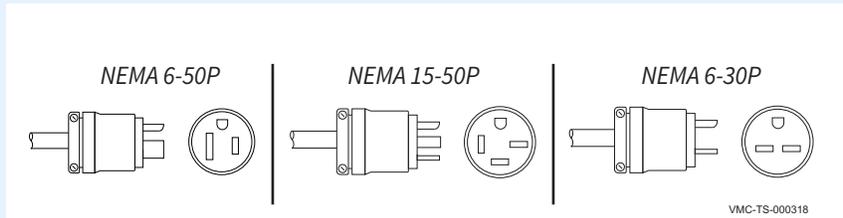
Connect power

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.



Result

The oven is now installed and ready to be used.

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

Before you begin

Make sure you have:

- Appropriate cord and plug. 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: 212 lb (96 kg)
 - VMC-H3/H3H: 276 lb (125 kg)
 - VMC-H4/H4H: 346 lb (157 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	208 240	1 1	60 60	25.0 28.0	30 30	5.2 6.7	NEMA 6-30P NEMA 6-30P
VMC-H3/ VMC-H3H	208 240	1 1	60 60	38.0 43.0	50 50	7.9 10.3	NEMA 6-50P NEMA 6-50P
VMC-H4/ VMC-H4H	208 240	3 3	60 60	25.0–32.0 29.0–37.0	50 50	10.6 13.9	NEMA 15-50P NEMA 15-50P

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

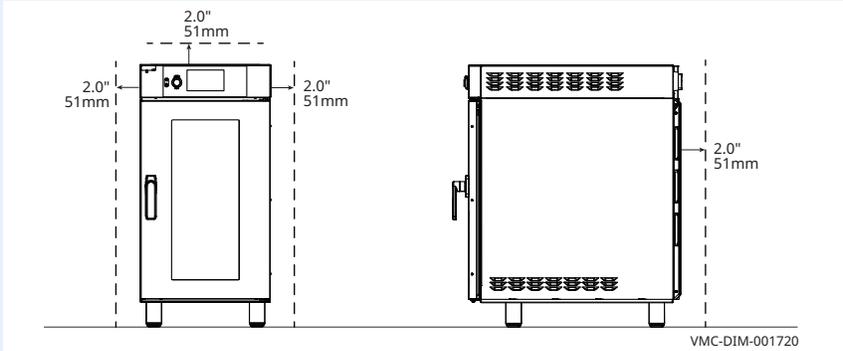
**No cord, no plug in Canada.

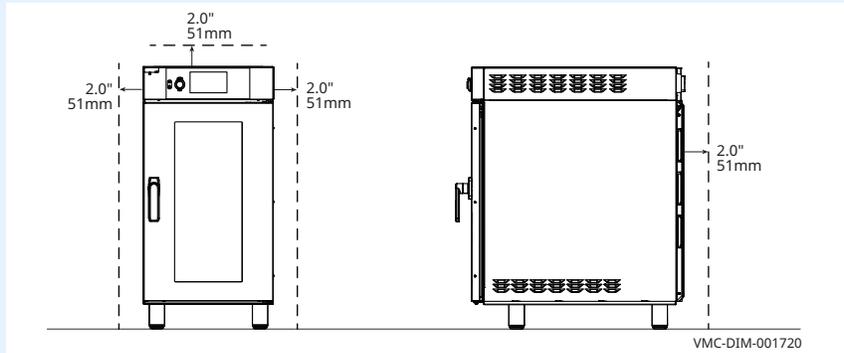
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Position the oven

To position the oven, do the following.

Step	Action
1.	Make sure that:
	<ul style="list-style-type: none"> The location where the oven is being installed is rated to support the weight of the oven, The oven is within five feet 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.

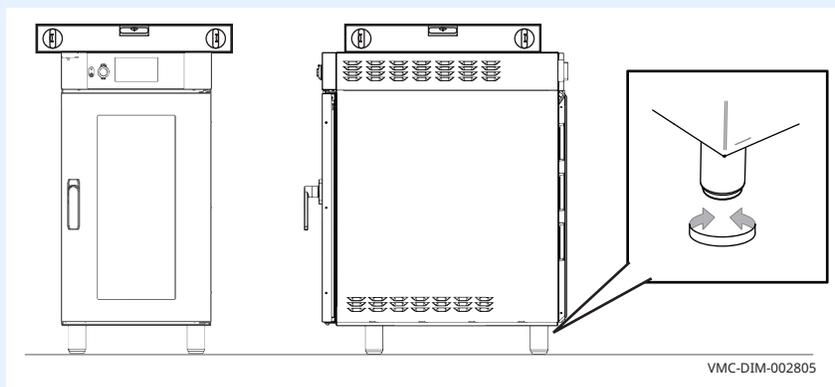


The oven is now correctly positioned.

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

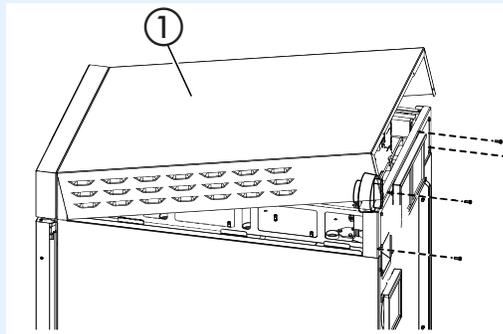
To connect the wiring, do the following.

4. **Remove** the top cover ①.



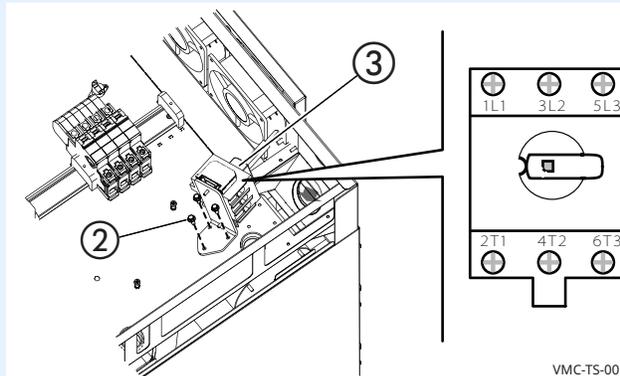
WARNING: Electric shock hazard.

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



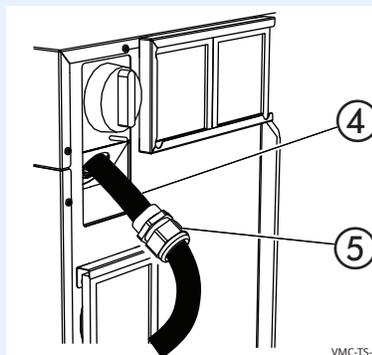
VMC-TS-001811

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.



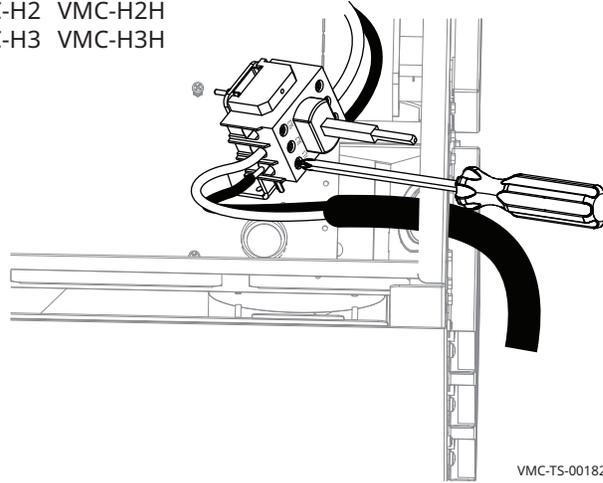
VMC-TS-002786

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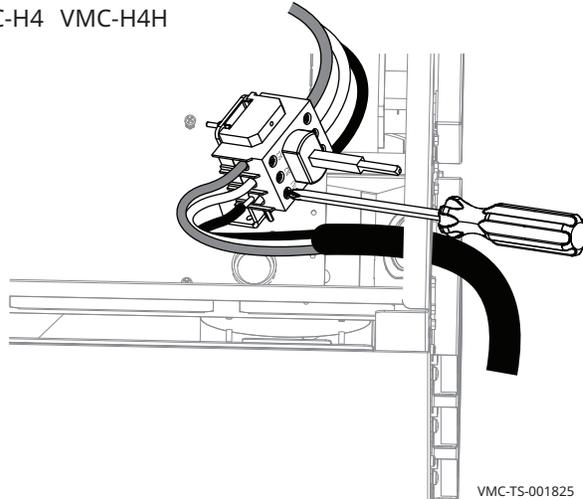
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7. **Connect** the supply cord to the appropriate terminals (L1, L2, L3, etc.) in accordance with local codes and regulations.

VMC-H2 VMC-H2H
VMC-H3 VMC-H3H



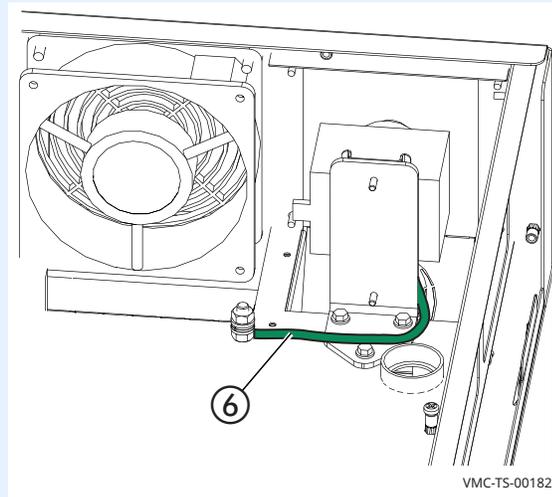
VMC-H4 VMC-H4H



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8. **Install** the ground wire ⑥.



9. **Re-install** the main disconnect switch.

10. **Re-install** the mounting bracket.

11. **Re-install** the top cover.

Result

The oven is now installed.

How to Install the Oven on a Stand

Before you begin

Make sure you have:

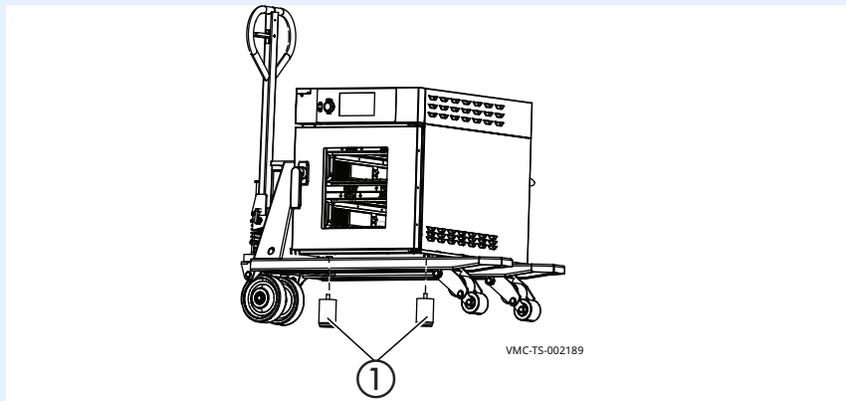
- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - VMC-H2/H2H: 212 lb (96 kg)
 - VMC-H3/H3H: 276 lb (125 kg)
 - VMC-H4/H4H: 346 lb (157 kg)

Procedure

To install the oven, do the following.

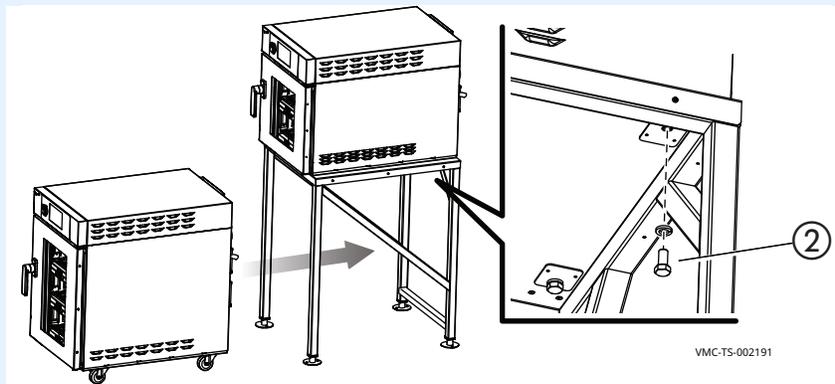
Step	Action
------	--------

- | | |
|----|---------------------------|
| 1. | Remove the feet ①. |
|----|---------------------------|



- | | |
|----|---|
| 2. | Lift the oven and set it on the stand. |
|----|---|

- | | |
|----|---|
| 3. | Connect the oven to the stand with the supplied fasteners ②. |
|----|---|



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Special requirements for ovens on casters

4. **Install** the tether to the lower oven when installing a stacked set of ovens. The tether must be connected to the building's structure and in such a manner that limits the movement of the appliance so no stress is transmitted to the electrical conduit.
5. **Install** the lower oven using flexible electrical conduit.

Result

The oven is now installed to the stand.

How to Turn On and Turn Off the Oven

Before you begin

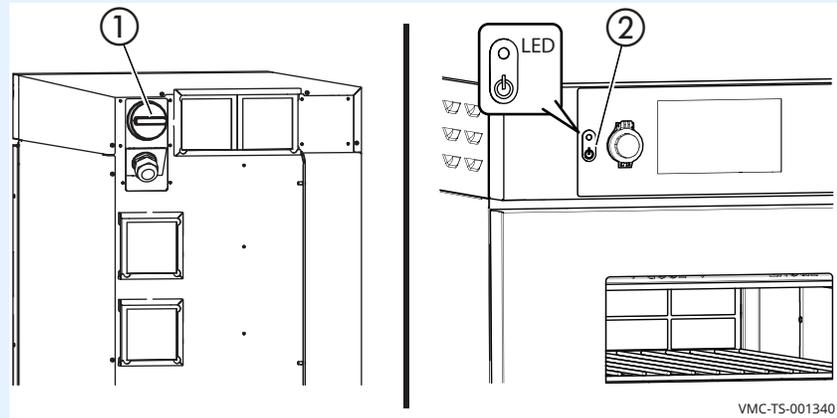
The oven must be connected to electric power.

Turning on the oven

To turn on the oven, do the following.

Step	Action
1.	<p>Set the main disconnect switch ① to the ON position.</p> <p>Press the ON/OFF button ②. The LED on the button illuminates green.</p>

i **NOTE:** The main disconnect switch is meant to be used during cleaning or service operations. For every day operation, it may be left in the ON position.



The oven is now on.

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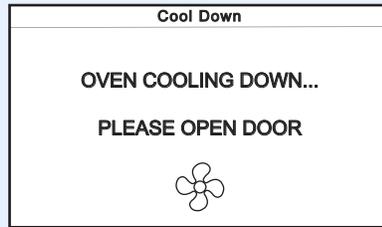
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Turning off the oven

To turn off the oven, do the following.

2. **Press and hold** the ON/OFF button ② until the LED above the ON/OFF button illuminates red.

The oven activates the blowers for the cool down process. The screen displays a cool down prompt and asks for the door to be opened. The oven will deactivate the blowers when the cool down process is complete.



Result

The oven is now off.

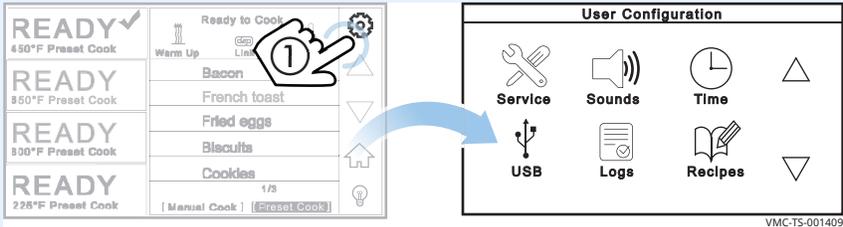
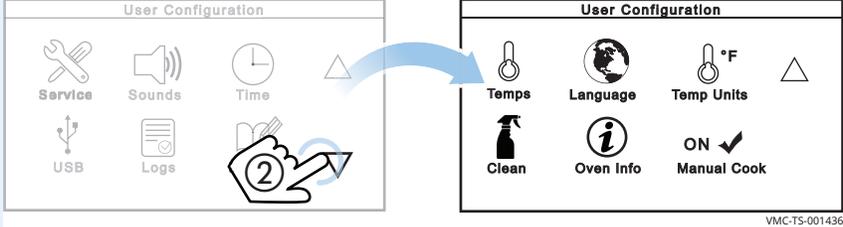
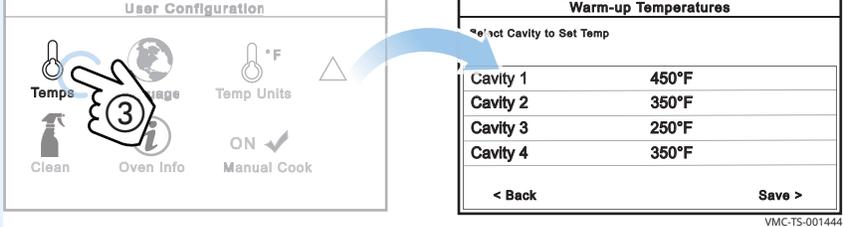
How to Set Warm-Up Temperatures

Before you begin

- The oven must be turned on (screen is on).
- Factory preset warm-up temperature for each chamber is 350°F.

Procedure

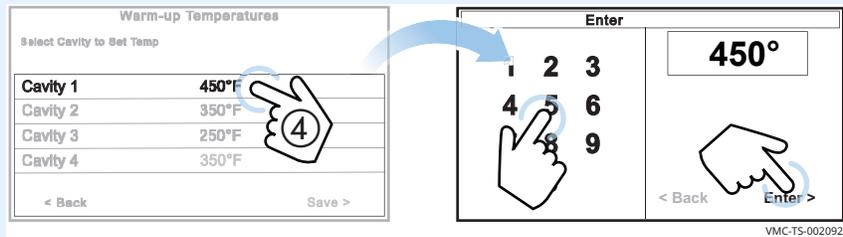
To set the warm-up temperatures, do the following.

Step	Action								
1.	<p>Touch the gear icon ①. The first “User Configuration” screen displays.</p>  <p>User Configuration</p> <ul style="list-style-type: none"> Service Sounds Time USB Logs Recipes <p>VMC-TS-001409</p>								
2.	<p>Touch the down arrow ②. The second “User Configuration” screen displays.</p>  <p>User Configuration</p> <ul style="list-style-type: none"> Temps Language Temp Units Clean Oven Info Manual Cook <p>VMC-TS-001436</p>								
3.	<p>Touch the “Temps” icon ③. The “Warm-up Temperatures” screen displays.</p>  <p>Warm-up Temperatures</p> <p>Select Cavity to Set Temp</p> <table border="1"> <tbody> <tr> <td>Cavity 1</td> <td>450°F</td> </tr> <tr> <td>Cavity 2</td> <td>350°F</td> </tr> <tr> <td>Cavity 3</td> <td>250°F</td> </tr> <tr> <td>Cavity 4</td> <td>350°F</td> </tr> </tbody> </table> <p>< Back Save ></p> <p>VMC-TS-001444</p>	Cavity 1	450°F	Cavity 2	350°F	Cavity 3	250°F	Cavity 4	350°F
Cavity 1	450°F								
Cavity 2	350°F								
Cavity 3	250°F								
Cavity 4	350°F								

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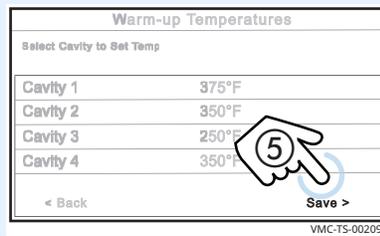
4. **Touch** the chamber ④. The existing temperature displays. **Enter** the cooking temperature using the number pad. **Touch** "Enter".



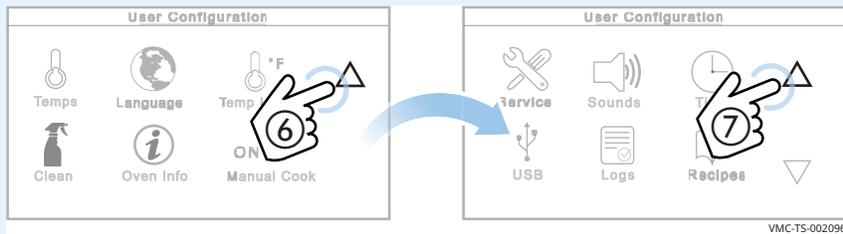
5. **Repeat** the process for the other chambers if desired.

NOTE: Each chamber's temperature can differ from the next chamber by 100°F. Set the highest cooking temperature in the top chamber (chamber 1).

6. **Touch** "Save" ⑤.



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



Result

The warm-up temperatures have now been set.

How to Warm Up (Preheat) the Oven

Before you begin

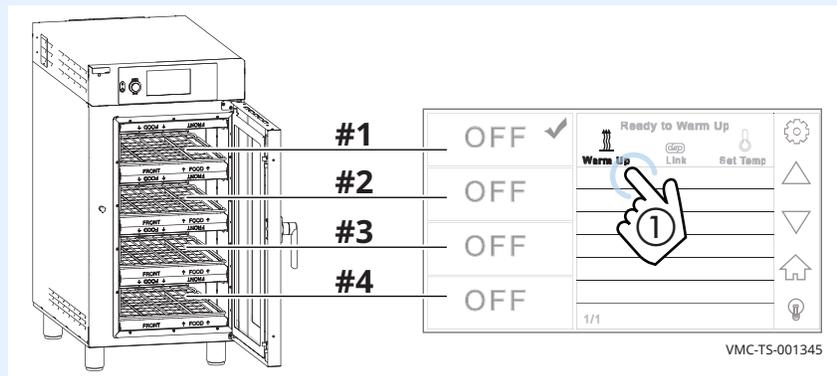
- The oven must be connected to electric power.
- The oven chambers should be empty.

All chambers simultaneously

To warm up all chambers simultaneously, do the following.

Step Action

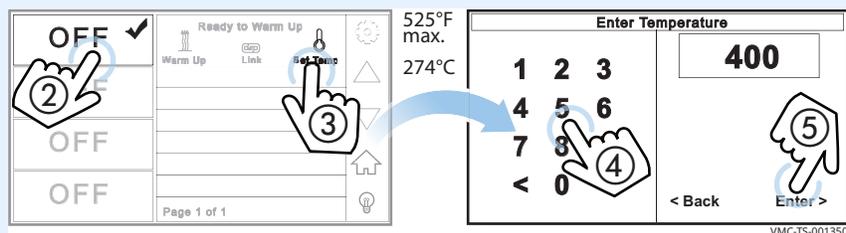
1. **Touch** the “Warm Up” icon ①. All chambers start to warm to their preset temperatures.



To warm up individual chambers separately, continue.

Individual chambers separately

2. **Touch** the chamber icon ②. The red check mark signifies the chosen chamber.
Touch the “Set Temp” icon ③. The “Enter Temperature” screen displays.
Enter the temperature ④ using the number pad.
Touch “Enter” ⑤. The oven starts the warm-up process.

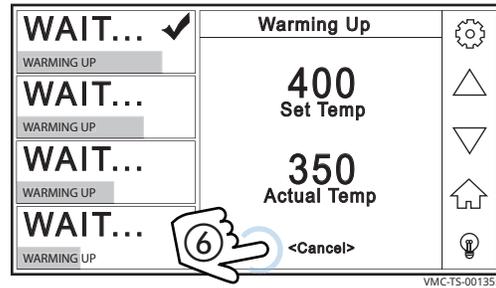


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Screen loading bars

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



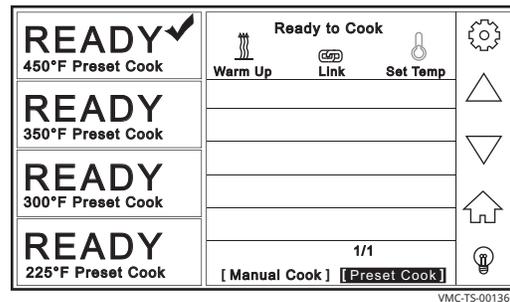
The screen displays the chamber's actual temperature and its set temperature. Selecting different chambers displays information on their respective temperatures.

Touch "Cancel" ⑥ to cancel the warm-up process before the individual chamber reaches its preset warm-up temperature. Each chamber must be canceled individually.

Length of time to warm up

It takes approximately 10-15 minutes (dependent upon the set temperature) for the oven to reach temperature.

As each chamber reaches its set temperature, it starts a countdown from 5 minutes to let the temperature stabilize. After that, the screen displays "READY" to indicate that the chamber is ready for cooking.



Result

The oven is now ready for cooking.

How to Cook in Manual Cook Mode

Before you begin

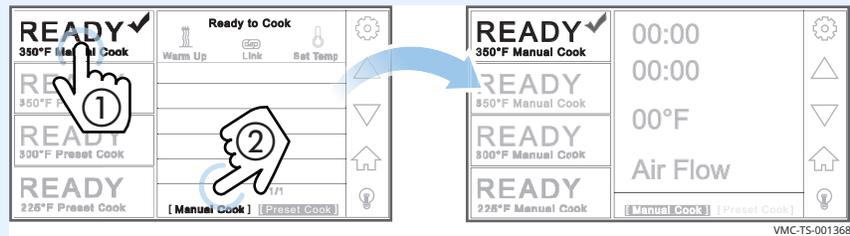
- Be sure the oven is warmed up. Refer to topic *How to Warm Up (Preheat) the Oven*.
- Be sure your food is prepared and ready to cook.

Procedure

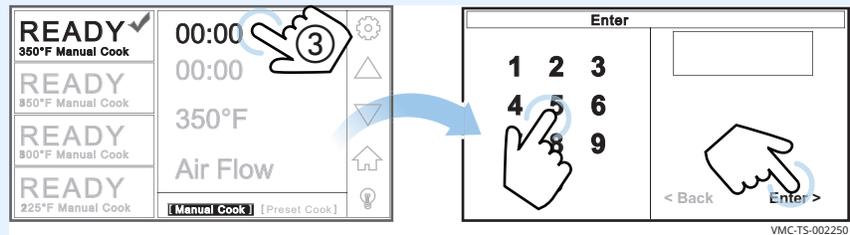
To cook in the manual cook mode, do the following.

Step	Action
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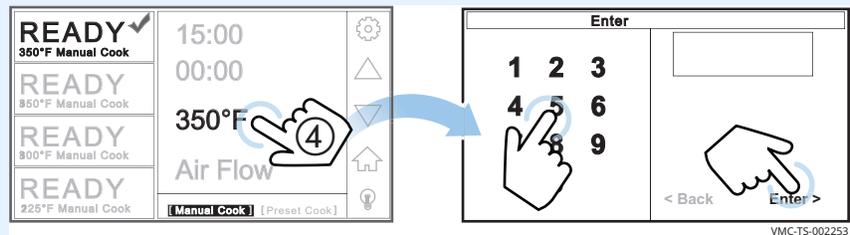
1. **Touch** the chamber ①. The red check mark signifies the chosen chamber.
Touch "Manual Cook" ②. The manual cook screen displays.



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



3. **Touch** the temperature setting ④. **Enter** the cooking temperature using the number pad. **Touch** "Enter".



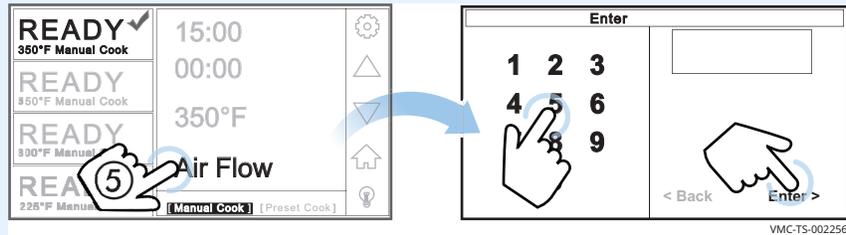
NOTE: If entering a cooking temperature that differs from the warm-up temperature, let the oven adjust to the cooking temperature before loading the oven.

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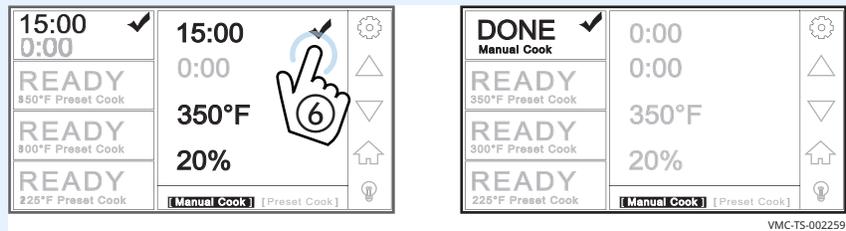
4. **Touch** "Air Flow" ⑤. **Enter** the air flow in percentage 10–100% using the number pad. **Touch** "Enter".

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



5. **Load** the food into the oven.

6. **Touch** the green start icon ⑥. The timer starts counting.



NOTE: Cooking time, temperature (increase), and air flow, may be adjusted any time during the cooking cycle. The timer stops when the door is open, and resumes when the door is closed.

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

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

Result

The food is now cooked.

How to Use the Dual Timers

Before you begin

- Refer to topic *How to Cook in Manual Cook Mode*

Background

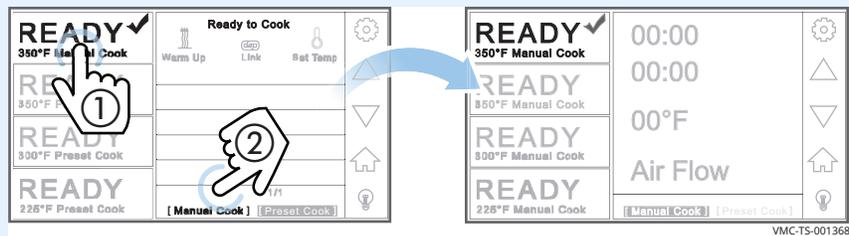
There may be times when you'll want to use the same chamber to cook two pans of food at the same time, but at different intervals. The dual timer function allows you to do so.

Procedure

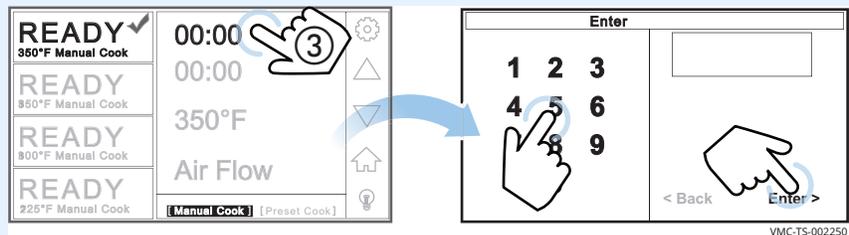
To cook using the dual timers, do the following.

Step Action

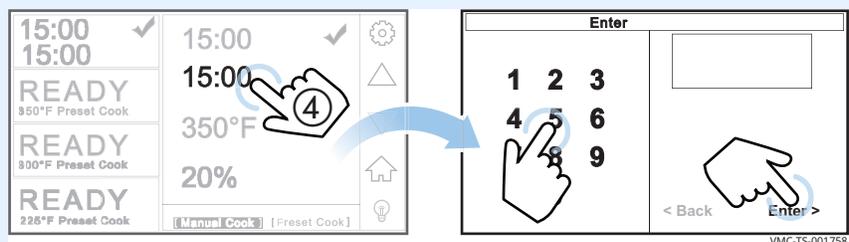
1. **Touch** the chamber ①. The red check mark signifies the chosen chamber. **Touch** "Manual Cook" ②. The manual cook screen displays.



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



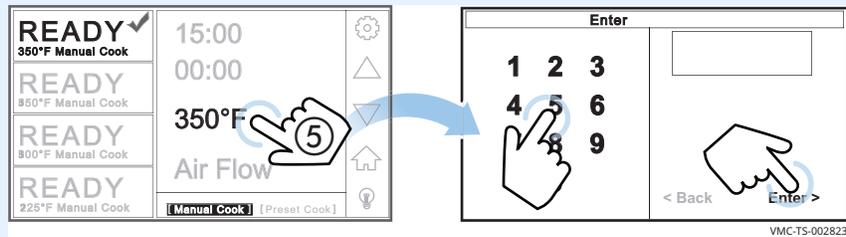
3. **Enter** the time ④ for the second pan of food.



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4. **Touch** the temperature setting ⑤. **Enter** the cooking temperature using the number pad. **Touch** “Enter”.

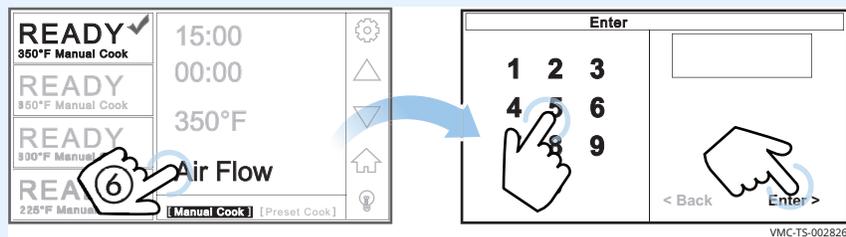


VMC-TS-002823

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

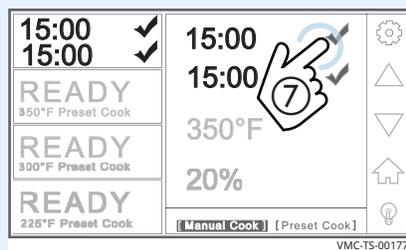
5. **Touch** “Air Flow” ⑥. **Enter** the air flow in percentage 10–100% using the number pad. **Touch** “Enter”.

NOTE: The “Air Flow” icon will flash until a value is entered. You must enter values for time, temperature, and air flow.



VMC-TS-002826

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

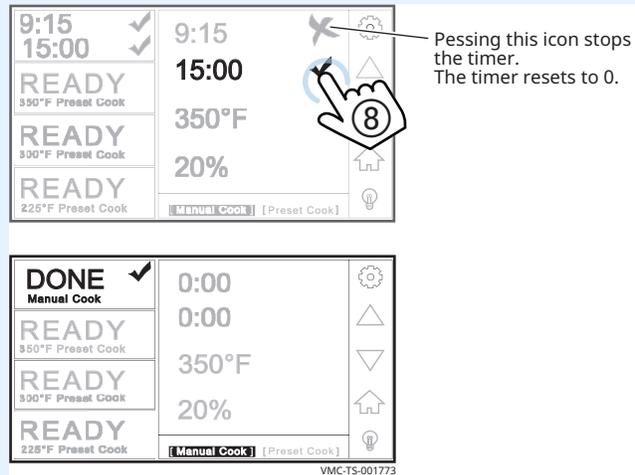


VMC-TS-001771

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7. **Open** the door and load pan 2 when it is ready. Close the door.
Touch the green start icon (8). The timer for pan 2 will start counting.



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

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

Result

The food is now cooked.

How to Cook with Preset Recipes

Before you begin

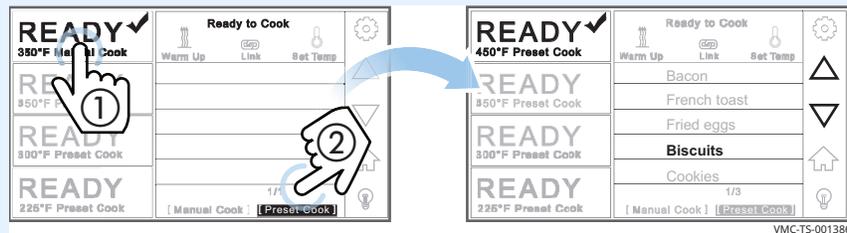
- Be sure the oven is warmed up
- Be sure your food is prepared and ready to cook

Procedure

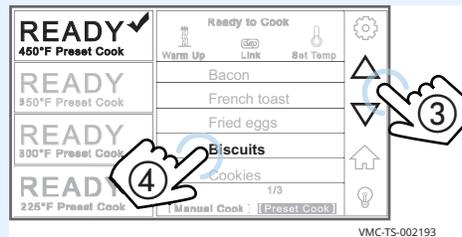
To cook using a preset recipe, do the following.

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

- | | |
|----|--|
| 1. | Select the chamber ①. The red check mark indicates the chosen chamber.
Touch "Preset Cook" ②. |
|----|--|



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



i If the recipe is highlighted in red, it means that the item cannot be cooked at the chamber's current set temperature. Selecting a recipe highlighted in red will start a warm-up or cool-down cycle to adjust the temperature to that of the selected recipe.

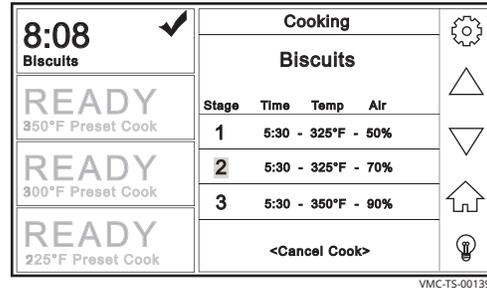
- | | |
|----|---|
| 3. | Open the door and load the food into the selected chamber.
Close the door. |
| 4. | Touch the recipe ④. The oven starts cooking. |

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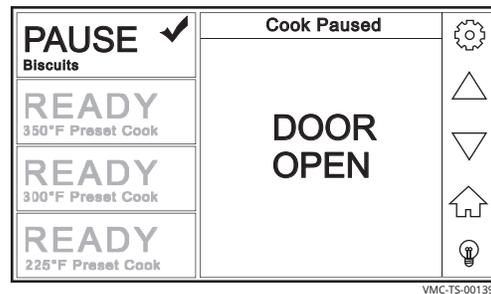
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During the cooking process

The screen indicates the time remaining.



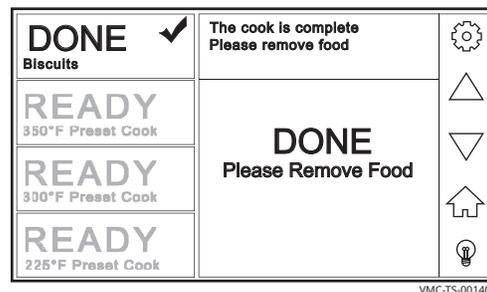
- The menu area displays details on the current cook setting.
- Touching “Cancel Cook” stops the cooking process.
- Opening the door (to load another chamber or check on a cooking process) pauses the cooking process. The oven will keep track of how long the door is open and automatically add the time to any current cooking process to compensate for the temperature loss.



Switch to another chamber to cook another product.

Result

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



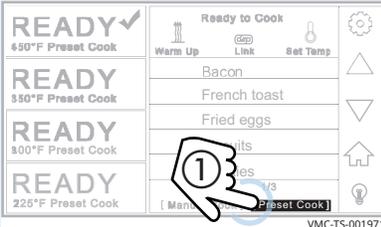
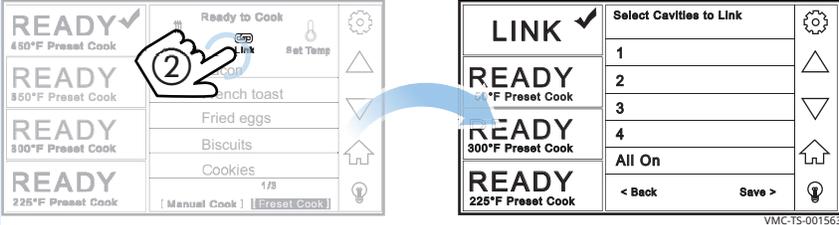
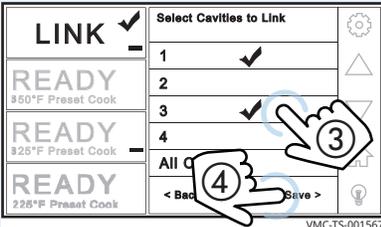
How to Cook with Linked Chambers

Before you begin

- The selected chambers must be warmed up to the temperature of the recipe. Refer to topic *How to Warm Up (Preheat) the Oven*.
- The oven must be in the “Preset Cook” mode.

Linking chambers

To link chambers, do the following.

Step	Action
1.	<p>Touch the “Preset Cook” icon ①.</p> 
2.	<p>Touch the “Link” icon ②. The linking screen displays.</p> 
3.	<p>Touch the chambers ③ you want to link.</p> <p>Touch “Save” ④.</p> <p>NOTE: Pressing “All ON” selects all chambers. Chambers with a dash “—” on the screen are linked.</p> 

Result

The chambers are now linked.

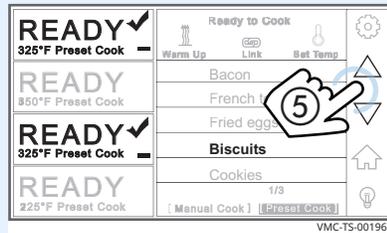
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Cooking with linked chambers

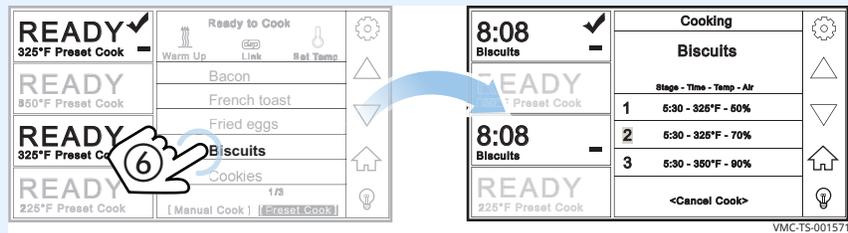
To cook with linked chambers, do the following.

4. **Navigate** to the recipe using the arrow icons ⑤.



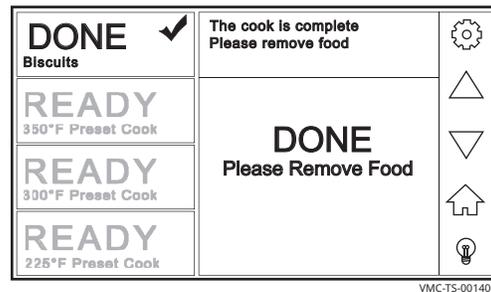
5. **Open** the door and load the selected chambers.

6. **Touch** the recipe ⑥. The “Cooking” screen displays and the cooking process starts.



Result

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



How to Edit Recipes

Before you begin

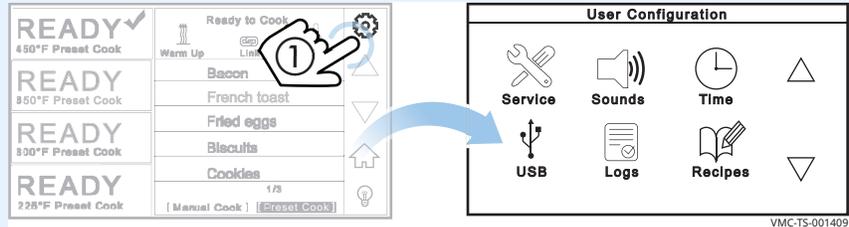
You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

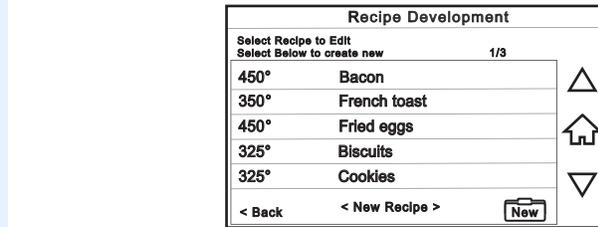
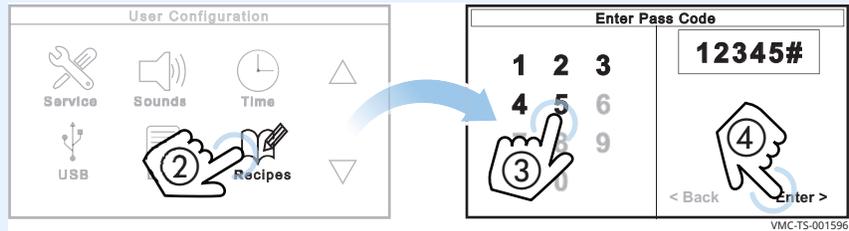
To edit a recipe, do the following.

Step Action

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



2. **Touch** the "Recipes" icon ②. The "Enter Pass Code" screen displays.
Enter the pass code "12345" ③.
Touch "Enter" ④. The "Recipe Development" screen displays.



From the "Recipe Development" screen you can browse existing recipes, or create a new one. Touching an existing recipe allows you to edit it. Touching "New Recipe" creates a new recipe.

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3. **Touching** “New Recipe” or touching an existing recipe allows access to the following:
 - Item Name
 - Temperature for each stage
 - Time for each stage
 - Blower speed for each stage
 - Number of stages (By default, stages 2 and 3 have a length of zero).

Edit Recipe		
Select field to edit or touch Delete to delete the entry		
Biscuits		
Stage 1 ✓	Stage 2	Stage 3
Time:	5:30	
Temp:	325°	
Air:	50%	
< Back	Delete	Save >

VMC-TS-001419

Touching “Back” discards any changes.

4. **Touch** “Save” when finished editing.

Result

This ends the procedure.

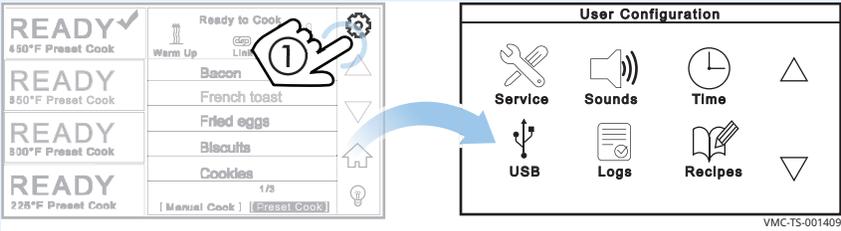
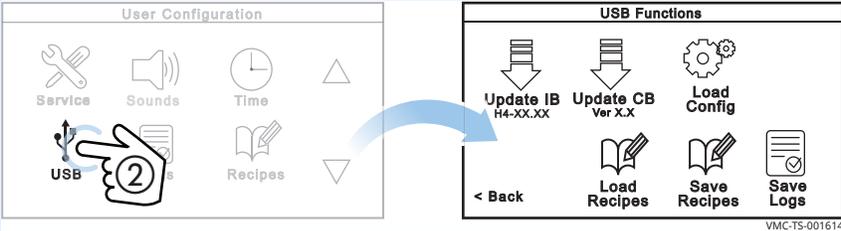
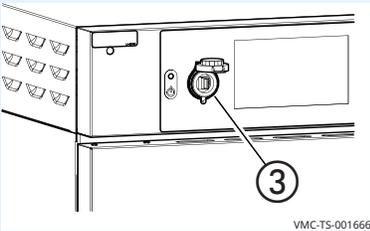
How to Load Recipes from a USB Drive

Before you begin

- You'll need a USB drive loaded with recipes.
- You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

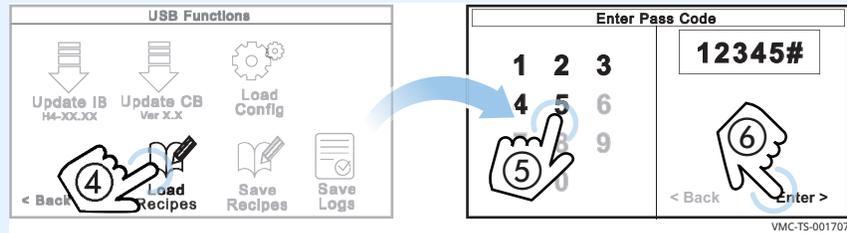
To load recipes from the USB drive, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The "User Configuration" screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-001409</p>
2.	<p>Touch the "USB" icon ②. The "USB Functions" screen displays.</p>  <p style="text-align: right; font-size: small;">VMC-TS-001614</p>
3.	<p>Plug the USB drive into the port ③.</p>  <p style="text-align: right; font-size: small;">VMC-TS-001666</p>

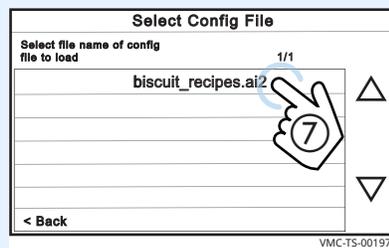
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4. **Touch** "Load Recipes" ④. The "Enter Pass Code" screen displays.
Enter the pass code "12345" ⑤.
Touch "Enter" ⑥.

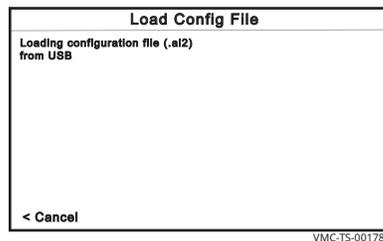


5. **Touch** the recipe file ⑦.



Loading/reading the recipes

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



The oven turns off after the recipes are loaded.

Result

The recipes are now loaded.

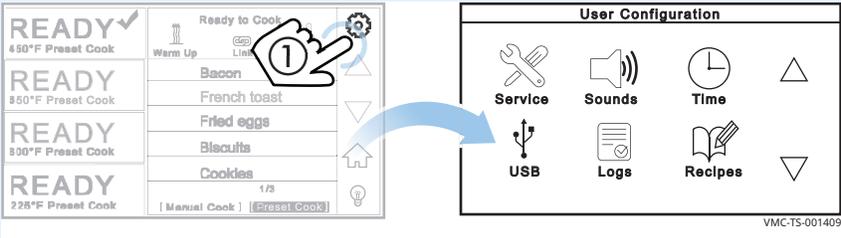
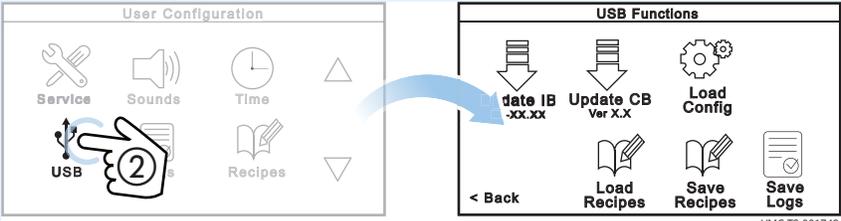
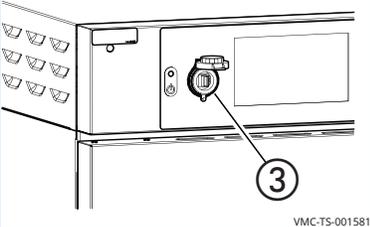
How to Save Recipes to a USB Drive

Before you begin

- You'll need a USB drive.
- You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

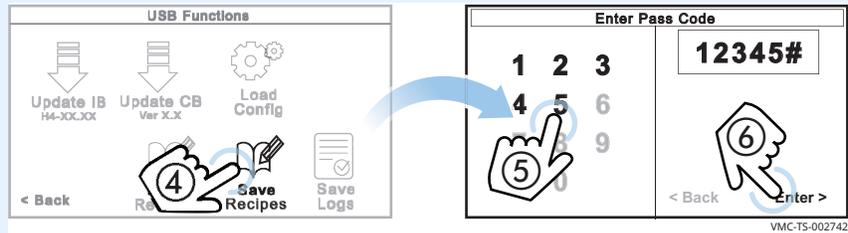
To download recipes from the oven to a USB drive, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The "User Configuration" screen appears.</p> 
2.	<p>Touch the "USB" icon ②. The "USB Functions" screen appears.</p> 
3.	<p>Plug the USB drive into the port ③.</p> 

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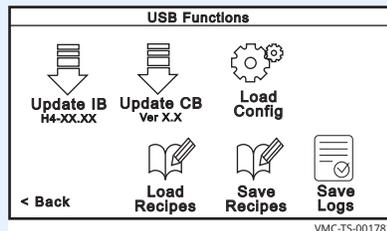
4. **Touch** "Save Recipes" ④. The "Enter Pass Code" screen appears.
Enter the pass code "12345" ⑤.
Touch "Enter" ⑥.



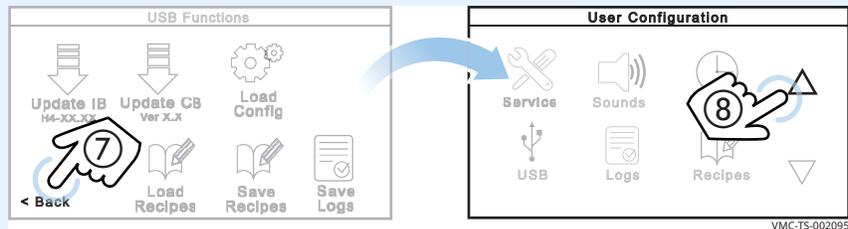
The oven downloads the recipes onto the USB drive. The default name for the file generated is "ui_dump.ai2". If another file with the same name is present, the oven will add numbers after the name so that no file is overwritten: ui_dump1.ai2, ui_dump2.ai2, ui_dump3.ai2 and so on.



The "Save Recipes" screen appears during the saving process. When the process is complete, the "USB Functions" screen appears.



5. **Touch** "Back" ⑦ then the back arrow ⑧ to return to the home screen.



6. **Remove** the USB drive.

Result

The recipes are now saved to the USB drive.

How to Turn On and Turn Off the Chambers

Before you begin

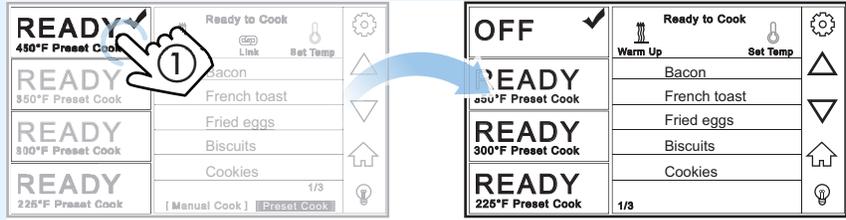
The oven must be connected to electric power.

Turning off a chamber

To turn off a chamber, do the following.

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

1. **Touch and hold** the chamber icon ①. The chamber displays "OFF".



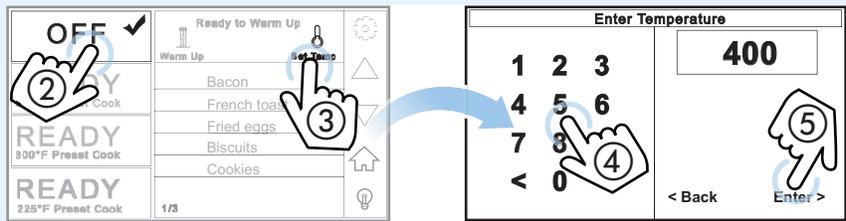
2. **Repeat** the process for other chambers.

The chamber is now off.

Turning on a chamber

To turn on a chamber, do the following.

3. **Touch** the chamber icon ②. The red check mark signifies the chosen chamber.
- Touch** the "Set Temp" icon ③. The "Enter Temperature" screen displays.
- Enter** the temperature ④ using the number pad.
- Touch** "Enter" ⑤. The chamber turns on.



The chamber is now on.

How to Turn On and Turn Off Manual Cook

Before you begin

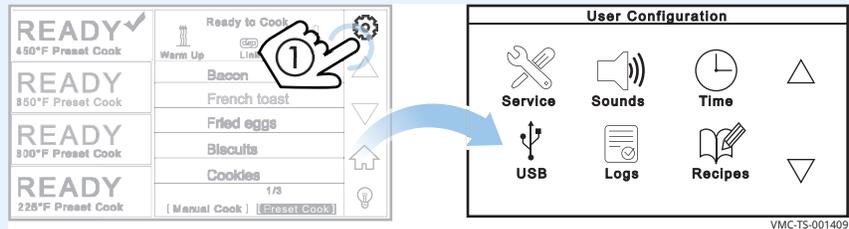
The oven must be turned on (screen is on).

Turning on the oven

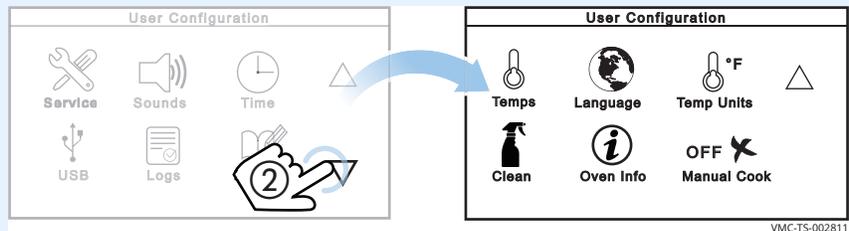
To turn on manual cook, do the following.

Step Action

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



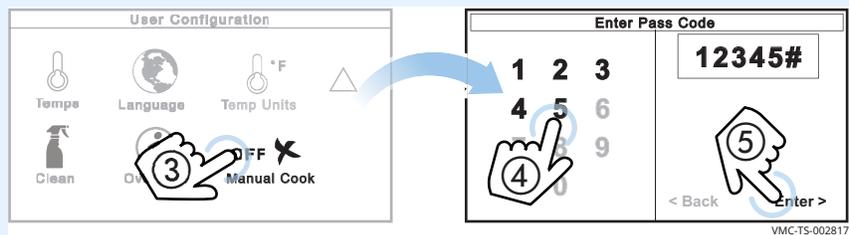
2. **Touch** the down arrow ②. The second “User Configuration” screen displays.



3. **Touch** the “Manual Cook” icon ③. The “Enter Pass Code” screen displays.

Enter the pass code “12345” ④.

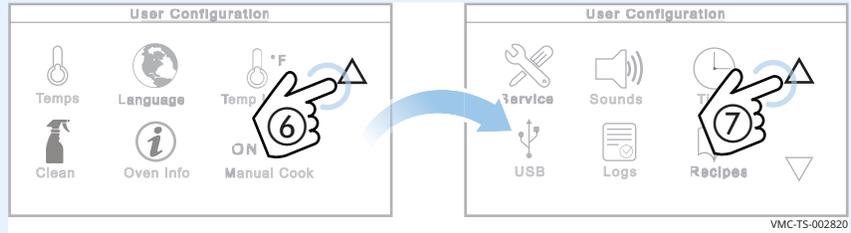
Touch “Enter” ⑤. Manual cook is now ON.



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



5. **Repeat** the process to turn off manual cook.

Result

Manual cook is now on.

How to Update the Interface Board (IB)

Before you begin

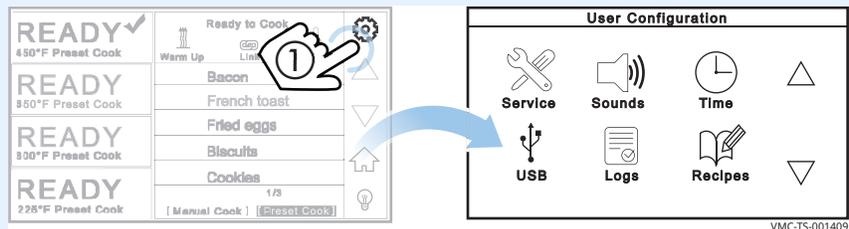
- You'll need a USB drive with the updated firmware.
- You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

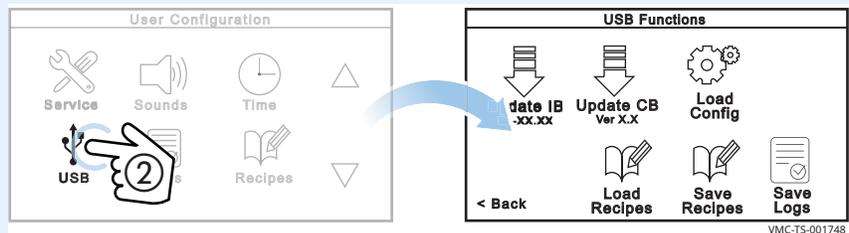
To update the interface board, do the following.

Step Action

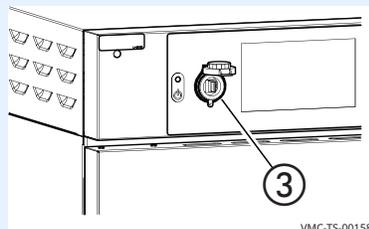
1. **Touch** the gear icon ①. The "User Configuration" screen displays.



2. **Touch** the "USB" icon ②. The "USB Functions" screen displays.



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



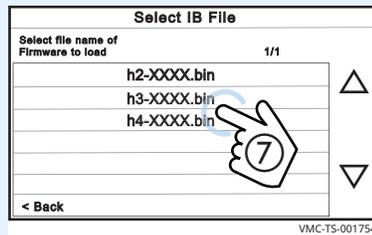
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4. **Touch** the “Update IB” icon ④. The “Enter Pass Code” screen displays.
Enter the pass code “12345” ⑤.
Touch “Enter” ⑥.

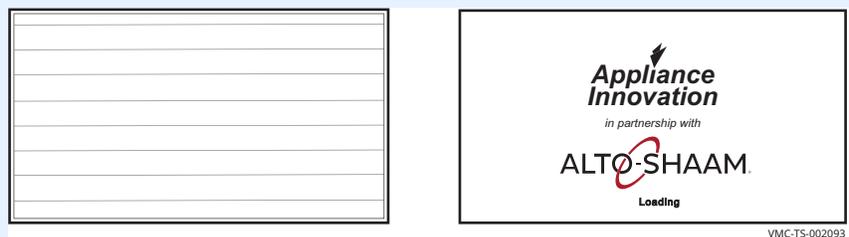


5. **Touch** the firmware file ⑦ for your particular oven—choose by oven size. The oven loads the selected firmware.



The oven goes through the update process:

- The screen goes blank.
- The striped screen displays for a few seconds.
- The screen goes blank.
- The logo screen displays for a few seconds.
- The oven turns off.



Result

The interface board has now been updated.

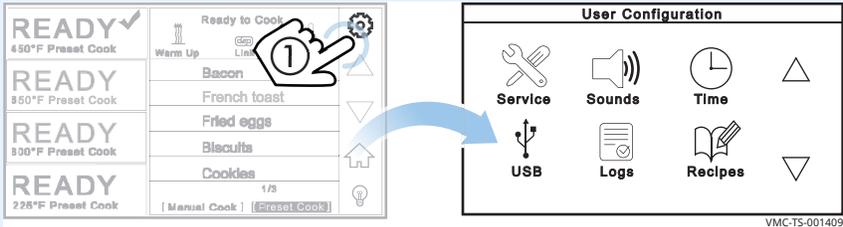
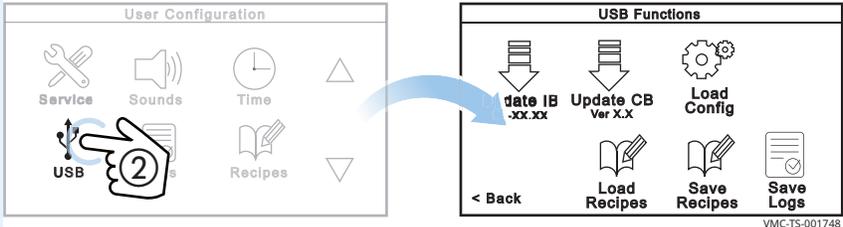
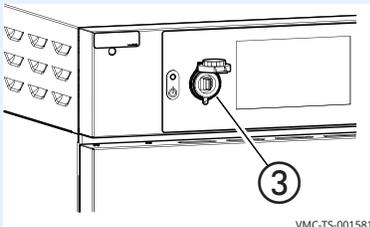
How to Update the Control Board (CB)

Before you begin

- You'll need a USB drive with the updated firmware.
- You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

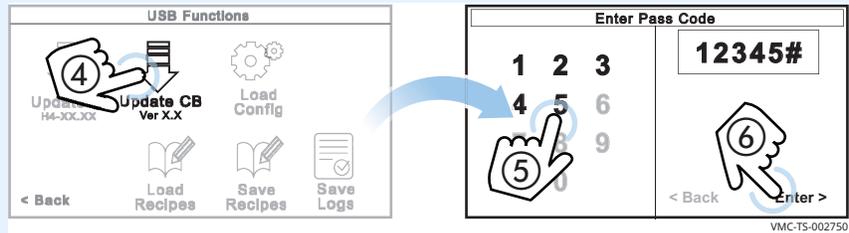
To update the control board, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The "User Configuration" screen displays.</p>  <p>VMC-TS-001409</p>
2.	<p>Touch the "USB" icon ②. The "USB Functions" screen displays.</p>  <p>VMC-TS-001748</p>
3.	<p>Plug the USB drive into the port ③.</p>  <p>VMC-TS-001581</p>

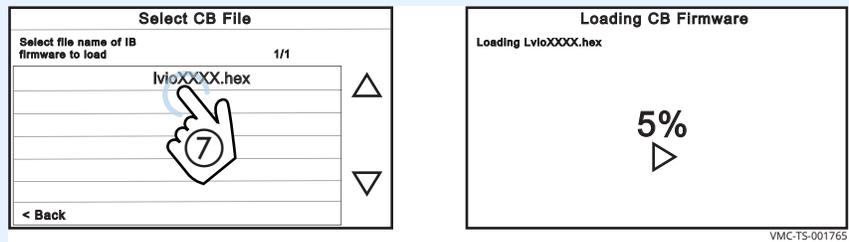
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4. **Touch** the “Update CB” icon ④. The “Enter Pass Code” screen displays.
Enter the pass code “12345” ⑤.
Touch “Enter” ⑥.

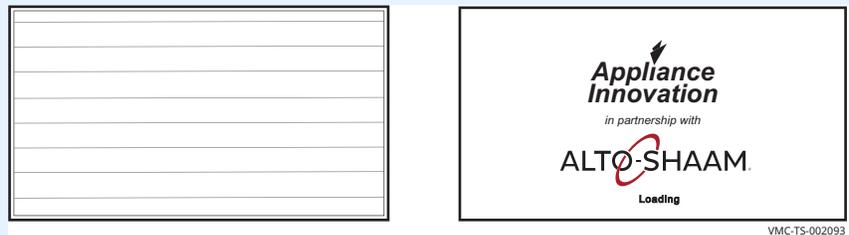


5. **Touch** the firmware file ⑦. The oven loads the selected firmware.



The oven goes through the update process:

- The screen goes blank.
- The striped screen displays for a few seconds.
- The screen goes blank.
- The logo screen displays for a few seconds.
- The screen goes blank.



Result

The control board has now been updated.

How to Load Configuration Files

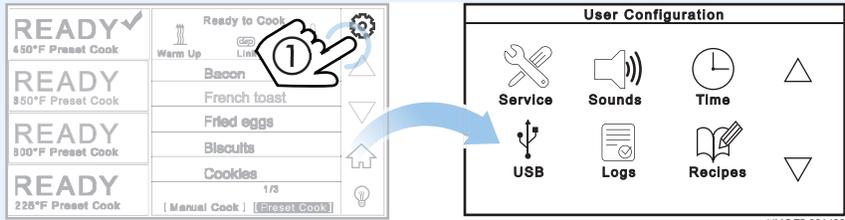
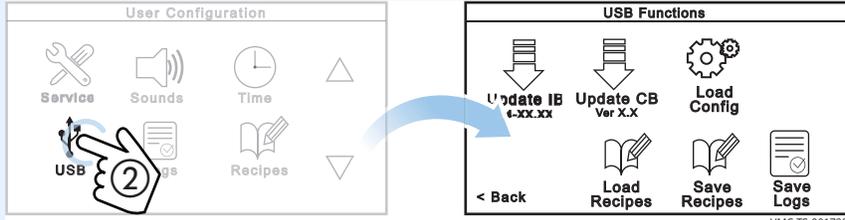
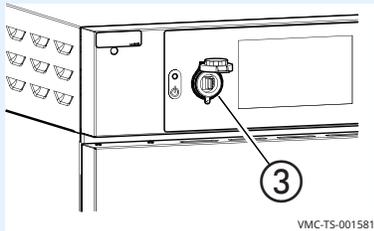
Before you begin

- You'll need a USB drive with the configuration files.
- You'll need to know the pass code. The pass code set at the factory is "12345".

Procedure

Configuration files are used to load the oven's menu.

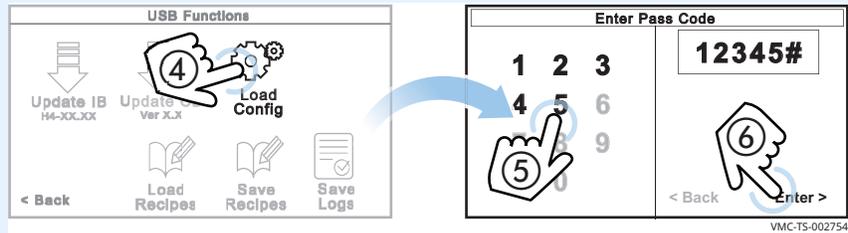
To load a menu to the oven, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The "User Configuration" screen displays.</p>  <p style="text-align: right;"><small>VMC-TS-001409</small></p>
2.	<p>Touch the "USB" icon ②. The "USB Functions" screen displays.</p>  <p style="text-align: right;"><small>VMC-TS-001728</small></p>
3.	<p>Plug the USB drive into the port ③.</p>  <p style="text-align: right;"><small>VMC-TS-001581</small></p>

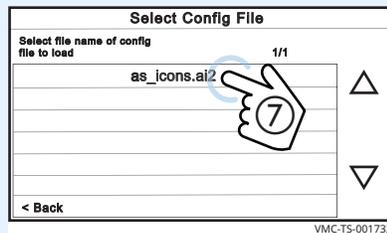
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4. **Touch** the “Load Config” icon ④. The “Enter Pass Code” screen displays.
Enter the pass code “12345” ⑤.
Touch “Enter” ⑥.

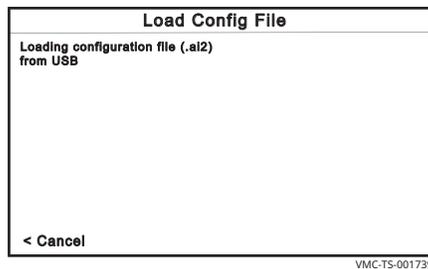


5. **Touch** the configuration file ⑦.



“Loading Config File” screen

The oven loads the selected configuration file. The “Load Config File” screen displays.



The oven turns off after the download is complete.

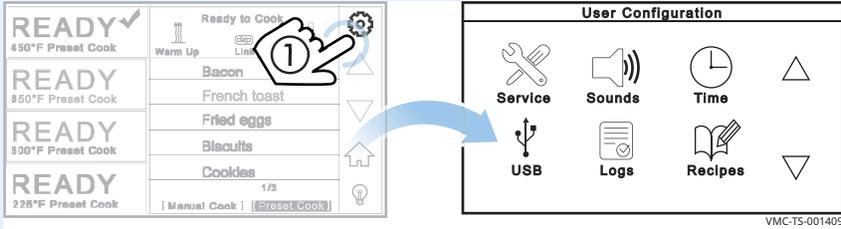
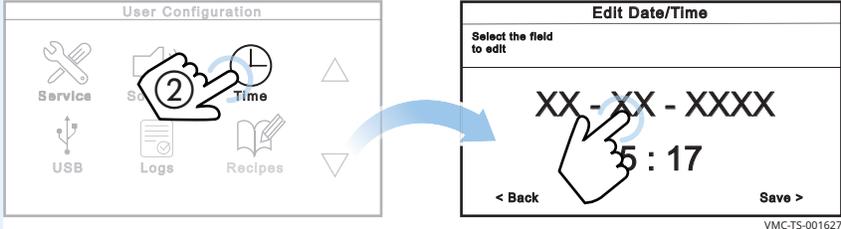
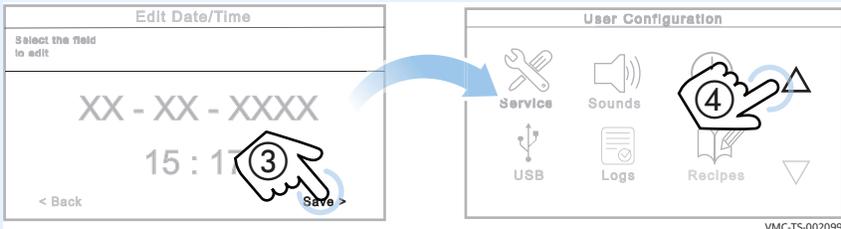
Result

The configuration files have now been loaded.

How to Change the Time and Date Settings

Procedure

To change the time and date settings, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The “User Configuration” screen displays.</p>  <p>VMC-TS-001409</p>
2.	<p>Touch the “Time” icon ②. The “Edit Date/Time” screen displays. Follow the prompts to set the time and date.</p>  <p>VMC-TS-001627</p>
3.	<p>Touch “Save” ③ when finished.</p> <p>Touch the back arrow ④ to return to the home screen.</p>  <p>VMC-TS-002099</p>

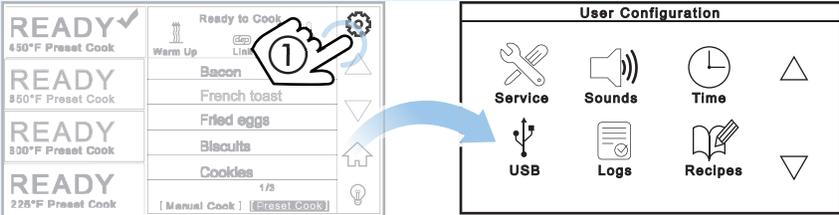
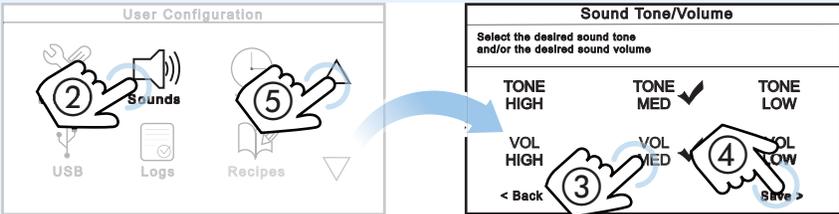
Result

The time and date have been changed.

How to Change the Sound Settings

Procedure

To change the sound settings, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The “User Configuration” screen displays.</p> 
2.	<p>Touch the “Sounds” icon ②. The “Sound Tone/Volume” screen displays.</p> <p>Touch the tone and volume settings ③.</p> <p>Touch “Save” ④ when finished.</p> <p>Touch the back arrow ⑤ to return to the home screen.</p> 

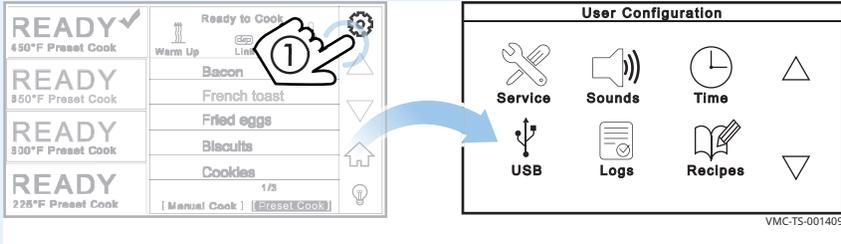
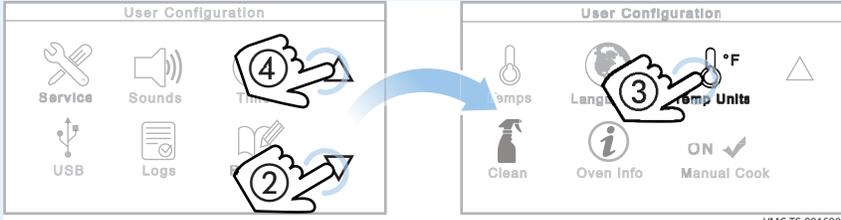
Result

The sound settings have been changed.

How to Change the Temperature Scale

Procedure

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

Step	Action
1.	<p>Touch the gear icon ①. The “User Configuration” screen displays.</p> 
2.	<p>Touch the down arrow ②.</p> <p>Touch the “Temp Units” icon ③ to change the temperature scale.</p> <p>Touch the back arrow ④ to return to the home screen.</p> 

Result

The temperature scale has now been changed.

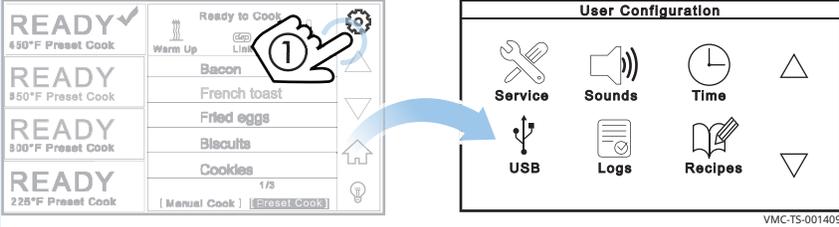
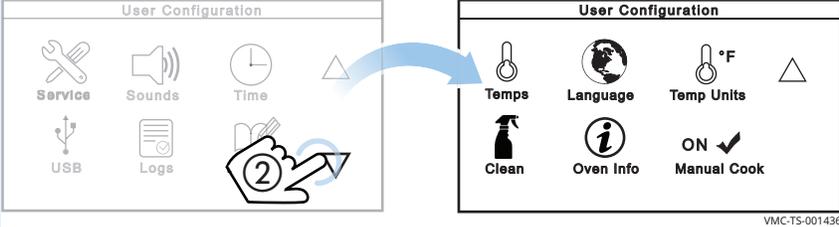
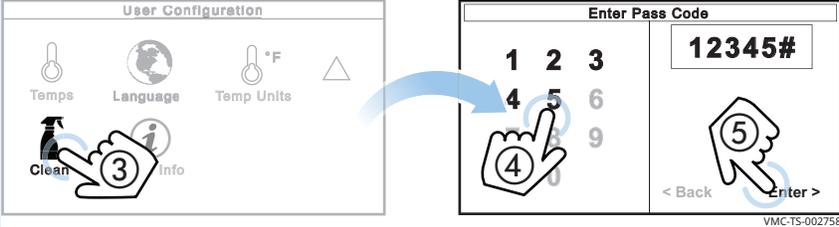
How to Set the Cleaning Timer

Before you begin

To help you remember when to clean the oven, the number of hours until the next cleaning may be programmed into the controller.

Procedure

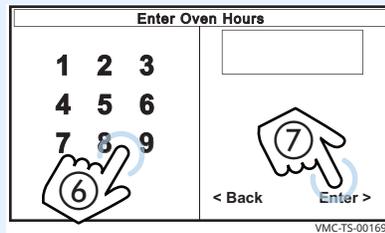
To set the cleaning timer, do the following.

Step	Action
1.	<p>Touch the gear icon ①. The “User Configuration” screen displays.</p>  <p>VMC-TS-001409</p>
2.	<p>Touch the down arrow ②. The second “User Configuration” screen displays.</p>  <p>VMC-TS-001436</p>
3.	<p>Touch the “Clean” icon ③. The “Enter Pass Code” screen displays.</p> <p>Enter the pass code “12345” ④.</p> <p>Touch “Enter” ⑤.</p>  <p>VMC-TS-002758</p>

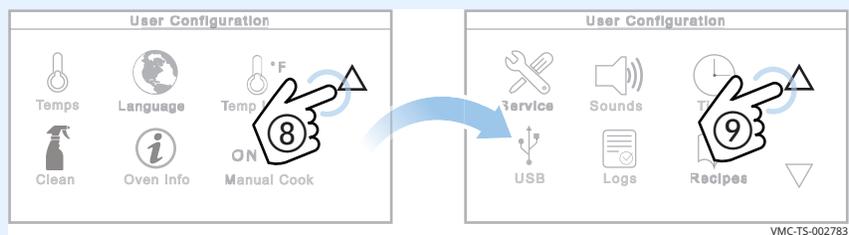
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4. **Enter** the operating hours ⑥ until the oven needs to be cleaned.
Touch "Enter" ⑦.



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



To view the cleaning hours

During the start-up process:

- The screen indicates the number of hours until cleaning is needed.



Result

The cleaning timer has now been set.

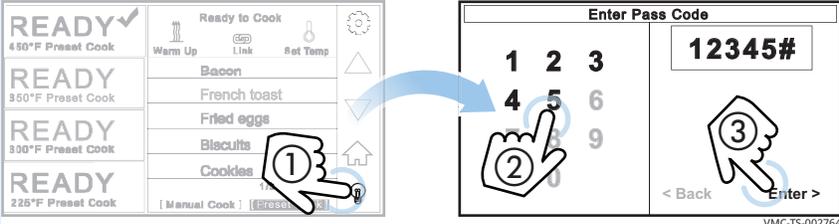
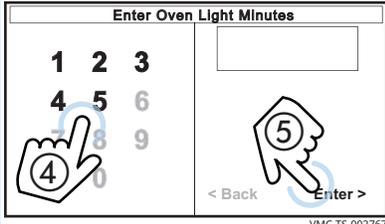
How to Adjust the Oven Light Duration

Before you begin

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

Procedure

To adjust the oven light duration, do the following.

Step	Action
1.	<p>Touch and hold the oven light icon ①. The “Enter Pass Code” screen displays.</p> <p>Enter the pass code “12345” ②.</p> <p>Touch “Enter” ③.</p> 
2.	<p>Enter the number of minutes ④ the oven light will stay on.</p> <p>Touch “Enter” ⑤.</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>NOTE: Entering zero minutes results in the oven light staying on indefinitely.</p> </div> 

Result

The oven light duration has now been set.

How to Clean the Oven

Caution



WARNING: Electric shock hazard.
Set the main disconnect switch to the OFF position to remove electric power from the appliance.



CAUTION: Burn hazard.
Allow the oven, utensils, and racks to cool before cleaning.



CAUTION: Corrosive materials hazard.
Wear eye protection and hand protection when cleaning.

NOTICE

Using improper cleaning procedures could damage the catalyst and void the warranty.
Only use spray cleaner when the electric power is completely removed from the oven.
Do not spray the catalyst with water or cleaning solution.
Do not spray cleaner into the oven while the recirculation blower is running.
Do not use steel pads, wire brushes, or scrapers when cleaning.

Before you begin

Make sure that the oven is turned off and cool (inside cavity is less than 140°F).

Daily cleaning procedure

To clean the oven daily, do the following.

Step	Action
1.	Remove any spills with disposable paper wipes or a damp cloth.
2.	Wipe the outside of the oven with a damp cloth.
3.	Wipe the outside of the oven with a stainless steel cleaner.

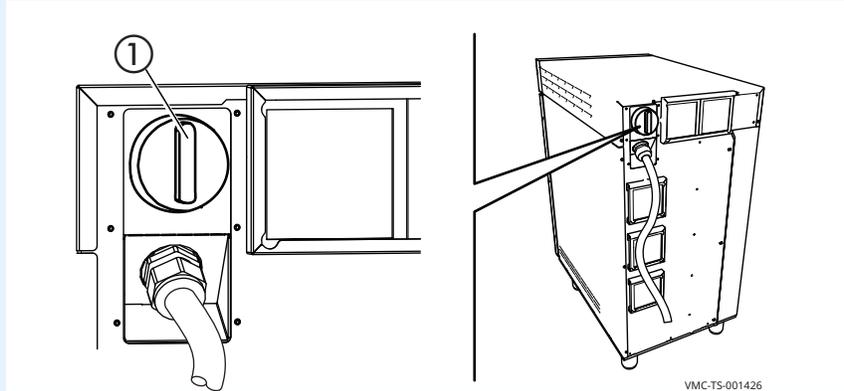
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Weekly cleaning procedure

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To clean the oven weekly, do the following.

Step	Action
1.	<p>Set the main disconnect switch ① to the OFF position.</p> <p>Make sure the oven is cool (inside cavity is less than 140°F).</p> <div data-bbox="586 451 1430 842" data-label="Image"> </div>
2.	<p>Spray the exterior areas of the oven with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner.</p> <div data-bbox="662 972 1339 1136" data-label="Text"> <p>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.</p> </div>
3.	<p>Wipe the exterior areas of the oven with a non-abrasive nylon scrub pad.</p>
4.	<p>Clean each side of the window pane with EcoLab Greaselift™ or Chemco Dirt Buster III™ oven cleaner.</p>
5.	<p>Set the main disconnect switch ① to the ON position if complete.</p>



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Monthly cleaning procedure

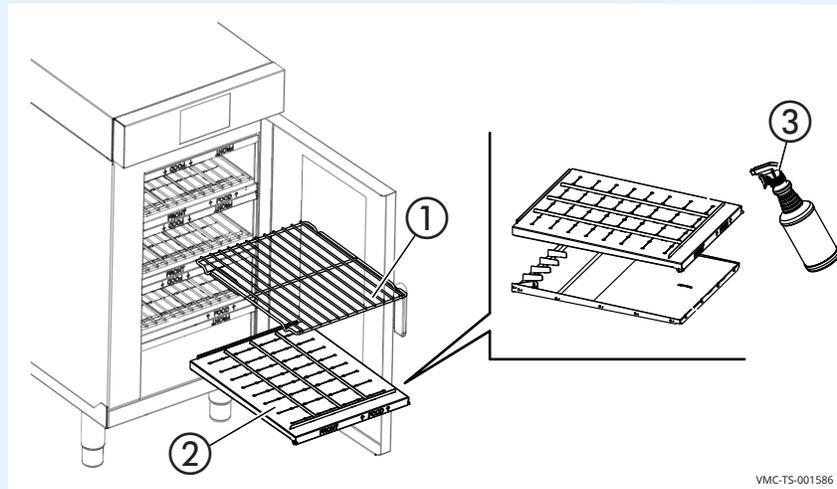
To clean the oven monthly, do the following.

Step Action

1. **Set** the main disconnect switch to the OFF position.
Make sure the oven is cool (inside cavity is less than 140°F).
Remove the cook racks ① and jet plates ②.



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



2. **Separate** the jet plates.
Spray the jet plates with EcoLab Greaselift™ or Chemco Dirt Buster III™ ③ oven cleaner. Let the cleaner work for 3-5 minutes.
3. **Wipe** the jet plates with a non-abrasive nylon scrub pad.
4. **Re-install** the jet plates and cook racks.



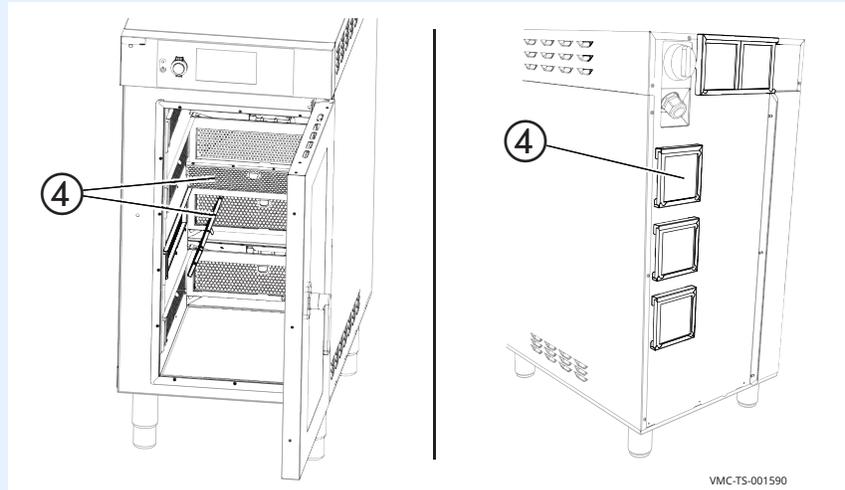
NOTE: Make sure the jet plates are installed correctly. The nozzles on the jet plates should be pointing towards the food.

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Cleaning the filters

5. **Remove** the filters ④.



6. **Clean** the filters in a dishwasher.



NOTE: Replace the filters at least once a year.

7. **Re-install** the filters.

8. **Set** the main disconnect switch to the ON position if complete.

Result

The oven is now clean.

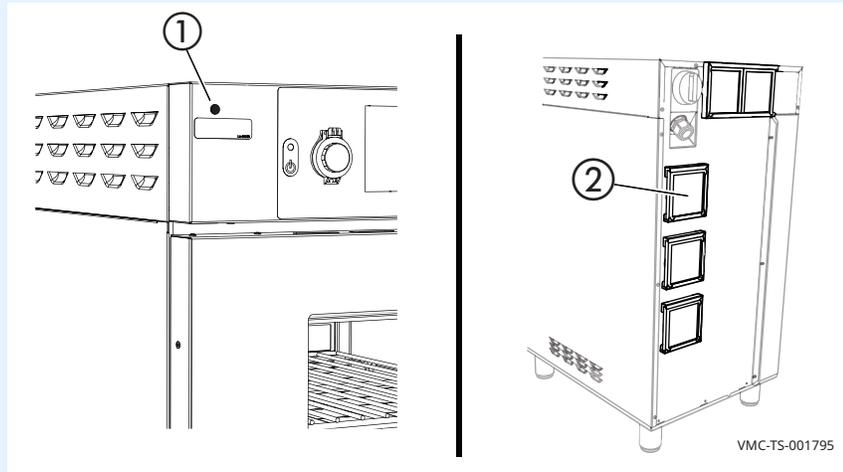
What to do if the Fan Indicator Light Illuminates

Procedure

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

Step	Action
1.	<p>Turn off the oven and allow it to cool.</p> <p>Remove the filters ②.</p>
2.	Clean the filters in a dishwasher.
3.	Re-install the filters.
4.	Resume operation of the oven.
<p>NOTE: If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have the oven serviced by a qualified technician.</p>	

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



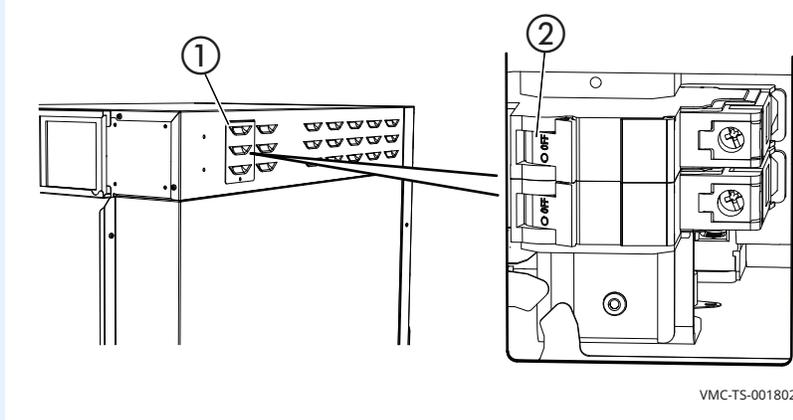
2. **Clean** the filters in a dishwasher.
3. **Re-install** the filters.
4. **Resume** operation of the oven.

NOTE: If the fan indicator light remains on, the appliance is malfunctioning. Disconnect the appliance from the power supply and have the oven serviced by a qualified technician.

What to do if the Controller does not Turn On

Procedure

If the controller does not illuminate when you turn on the oven, do the following.

Step	Action
1.	Turn off the oven.
2.	Remove the circuit breaker access panel ①.
 <p style="text-align: right; font-size: small;">VMC-TS-001802</p>	
3.	Set the circuit breakers ② to the ON position.
4.	Re-install the circuit breaker access panel.
5.	Turn on the oven.
6.	Resume operation of the oven if the controller illuminates.
<div style="border: 1px solid black; padding: 5px; display: inline-block;"> <p>NOTE: Contact factory or local service agent if problems persist.</p> </div>	

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 excludes holding-only ovens.
- To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

Exclusions

This warranty does not apply to:

- Calibration.
- Replacement of light bulbs, rubber gaskets, grease filters, air filters, racks, jet plates, and/or the replacement of glass due to damage of any kind.
- Equipment damage caused by accident, shipping, improper installation or alteration.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
- Equipment damage caused by use of any cleaning agents other than those recommended by Alto-Shaam, including but not limited to damage due to chlorine or other harmful chemicals.
- Any losses or damage resulting from malfunction, including loss of food product, revenue, or consequential or incidental damages of any kind.
- Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, unauthorized removal of any parts including legs, or unauthorized addition of any parts.

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WARRANTY

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- Equipment damage incurred as a direct result of poor water quality*, inadequate maintenance of steam generators and/or surfaces affected by water. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
 - Equipment damage incurred as a result of not following the required maintenance schedule published in the manuals for the equipment.
-

Conclusion

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

**Refer to the product spec sheet for water quality standards.*



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