

# Vector® F Series Multi-Cook Oven

Empower your kitchen  
with **4 OVENS IN 1**

## Unmatched cooking results & value.

Designed for flexible, high-volume food production, Vector F Series ovens are available in three or four chambers.

Exclusive Structured Air Technology® delivers superior cooking results — cooking each food item at its optimal cook settings.

A stackable, waterless design significantly reduces installation and operating costs, adding value to your kitchen.



**STAGE 1:**  
525°F 1:00 70% Fan Speed

**STAGE 2:**  
525°F 3:00 100% Fan Speed



475°F 5:45 100% Fan Speed



**STAGE 1:**  
425°F 5:00 100% Fan Speed

**STAGE 2:**  
475°F 2:00 100% Fan Speed



**STAGE 1:**  
325°F 4:00 60% Fan Speed

**STAGE 2:**  
350°F 6:00 80% Fan Speed

Settings vary based on starting product and desired cooking results. Our culinary team is available to assist with customized cook settings and menu development.


**ALTO-SHAAM.**


# Increase productivity with effortless operation.

- Reallocate skilled labor and eliminate the need for cheffing pans.
- Reduce training time with simple, intuitive operation.
- Streamline processes and ensure consistency with enhanced controls and **ChefLinc™** remote oven management.
- Replace or relieve multiple pieces of equipment in the kitchen.
- Cook by time or optional probe in single or combined lower chambers.
- Stack with multiple pieces of equipment, including Combitherm® ovens, to minimize equipment footprint and optimize kitchen layout.

## Exclusive Structured Air Technology®

The secret to more food, more often with the highest quality lies in Structured Air Technology. This innovation cooks up to four different food items simultaneously – at the optimal cook settings for each.

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

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



Superior consistency and evenness. Deliver the same high-quality food every time.



Each chamber has its own independent air path, heat source and fan. Cook a variety of food items simultaneously at their optimal cook settings.



Independent chamber design eliminates odor and flavor transfer between food items.