

4



FOODS



TEMPS



FAN SPEEDS



TIMES

OVENS IN ONE



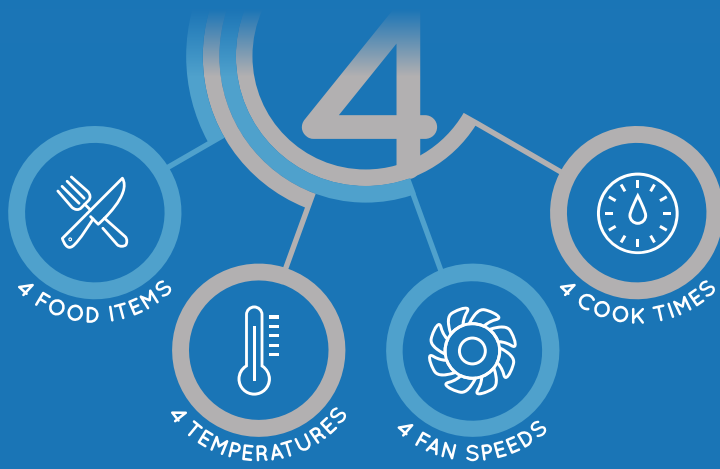
VECTOR™ MULTI-COOK OVEN

with exclusive

STRUCTURED AIR TECHNOLOGY™

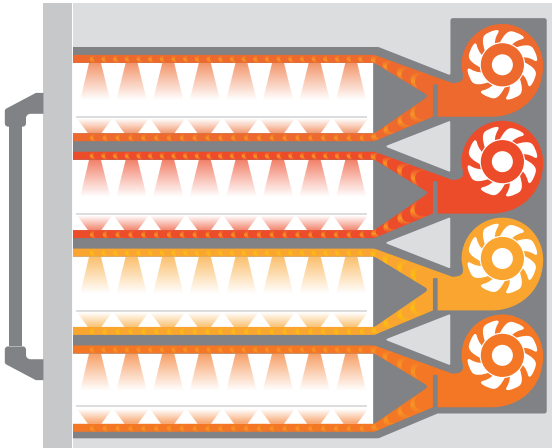
Structured Air Technology™ is a breakthrough in cooking technology in a category by itself. Imagine the flexibility, variety and space-savings with four ovens in one. Control temperature, fan speed and time in multiple, independent oven chambers all in one small 21" footprint. And you can place it anywhere with a ventless option.




ALTO-SHAAM.



IMAGINE THE FLEXIBILITY

- Zero flavor transfer
- 2x more food than convection ovens



		
5:30	60%	400°
5:15	100%	450°
14:00	15%	350°
10:00	80%	375°

SIMPLE OPERATION

- No skilled labor required
- No need to rotate pans
- Easy to clean
- Ventless and waterless

PLACE ANYWHERE

- Ventless option
- Waterless

A REVOLUTION IN COOKING TECHNOLOGY



Exclusive Structured Air Technology™ delivers high-velocity, vertical upward and downward air flow. This optimized, focused heat delivers faster, more even cooking than convection ovens. It also saves on labor without watching and rotating pans.

This unique air flow even prevents a blast of heat when the door opens. Vector ovens also compensate for the door opening and closing with virtually no heat loss.



Unmatched Flexibility & Variety



Superior Evenness and Quality



2x More Food Than Convection Ovens



Less Labor



VECTOR MULTI-COOK OVEN



Vector ovens are available with two, three or four oven chambers in a small, 21" footprint. Full-size models featuring three or four chambers are also available to meet the needs of your operation.

Alto-Shaam partnered with Appliance Innovation to introduce this game-changing advancement in cooking technology.