

## Vector® Multi-Cook Ovens

Imagine the flexibility to control temperature, fan speed and cook time in multiple, independent oven chambers. Vector Multi-Cook Ovens from Alto-Shaam are a revolution in cooking technology – offering unmatched volume, variety and high-quality food production.

Exclusive Structured Air Technology® delivers high-velocity, focused heat for faster, more even cooking than traditional ovens. Independent chamber design allows operators to cook up to four different food items simultaneously with zero flavor transfer.

### Unmatched Food Quality and Consistency

- Cook food the way it is meant to be cooked – control temperature, fan speed and cook time in each individual oven chamber
- Efficient, even heat distribution to perfect food
- No microwaves to degrade food quality
- No hot and cold spots
- Deliver the same high-quality food every time

### Unmatched Simplicity

- No need to watch and rotate pans
- Simple to operate with intuitive, one-touch cooking
- Reduce steps in food production – defrost, cook and finish all in one oven
- Replace or relieve multiple pieces of equipment – Vector Multi-Cook Ovens do the job of traditional ovens, microwave & speed ovens, grills, conveyor ovens and more
- Waterless operation reduces installation, operation and plumbing costs



**Vector Multi-Cook Ovens**  
featuring Structured Air Technology

### Countertop (H Series) Models Fit Anywhere

- Ventless design
- Compact 21" footprint
- Available with two, three or four chambers

### Full-Size (F Series) Models Meet Higher-Volume Needs

- Combine oven chambers for taller food items
- Replace two traditional ovens with a single oven
- Available with three or four chambers



**Fresh ideas are key ingredients to great food.** Gain hands-on experience and reach your foodservice goals at a free, customized *A Taste of Alto-Shaam* product demonstration. Discover cutting-edge system solutions that will provide you a greater return on your investment, save labor and enhance your menu. Our culinary experts will share tips, ideas and solutions tailored to your unique needs. And of course, you'll sample lots of great food.

Contact your vendor sales representative for more information on available times and locations.

Contact us at (866) AVENDRA or [FFEpromos@avendra.com](mailto:FFEpromos@avendra.com)

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