

Vector® Multi-Cook Oven

Commercial Gas Oven With Simple Control

VMC-F3G
VMC-F4G



Structured Air Technology®

MN-47200-EN

REV.01
11/21

EN

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Manufacturer's Information

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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.



DANGER: Before starting the oven, make sure you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside of the property and immediately contact your gas supplier.
- If unable to contact your supplier, contact the fire department.

Enjoy your Alto-Shaam Vector Oven!

Structured Air Technology®

The Alto-Shaam Vector Oven features Structured Air Technology, giving 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.

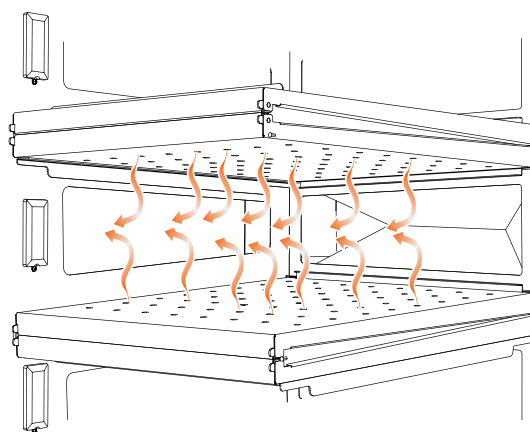
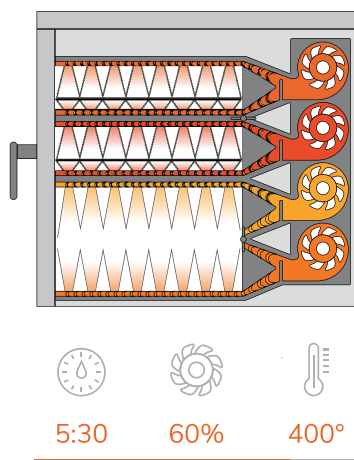


NOTE: Note indicates additional information that is important to a concept or procedure.

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.



VMC-TS-003139

Configurations

The Vector F Series is available in two configurations: three-, and four-chamber. On F4 series ovens, the upper two chambers may be combined into one large chamber, and the lower two chambers may be combined into one large chamber. On F3 series ovens, the lower two chambers may be combined into one large 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, exposure to hot food products, and exposure to carbon monoxide if not installed under an exhaust hood.

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.
-

Gas precautions

Obey these gas precautions when using the appliance:

- Only use the oven when the ventilation hood is turned on.
 - Keep the area around the oven clear of any obstructions that might slow down the flow of cooling air.
 - Do not place objects near the oven's exhaust vents.
 - Do not touch the exhaust while the oven is running or immediately after it has been turned off.
 - Do not spray aerosols in the area of the oven during operation.
 - Do not store flammable materials in the area of the oven.
-

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.
-

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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 or water jet 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

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:

- 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.

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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, 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.

Sound power

The A-weighted sound pressure level is below 72 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

NOTICE

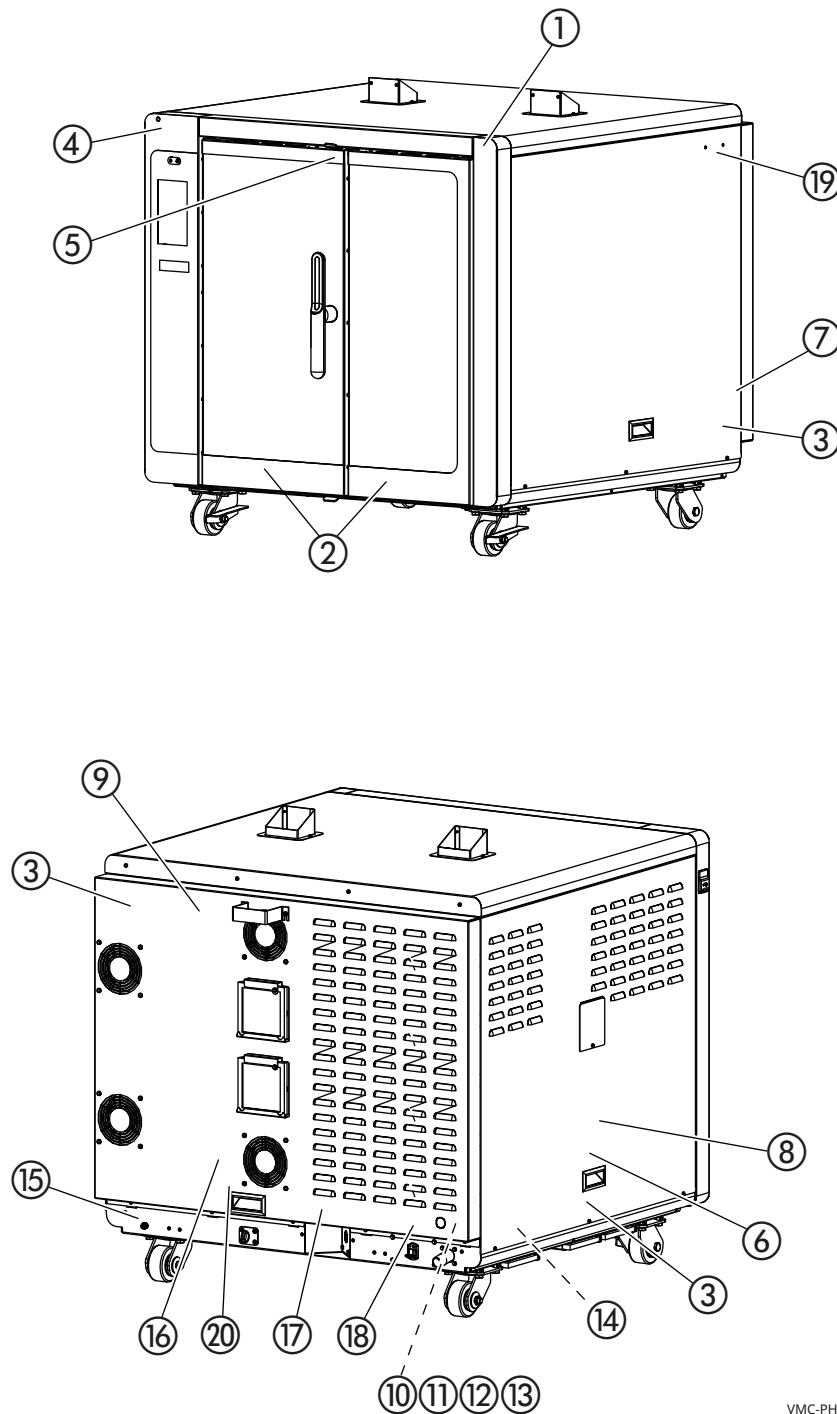


For equipment delivered for use in any location regulated by the following directive:
2012/95/EC WEEE

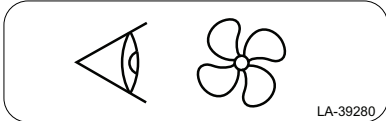
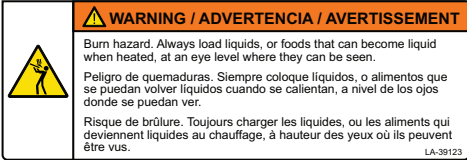
Do not dispose of electrical or electronic equipment with other municipal waste.

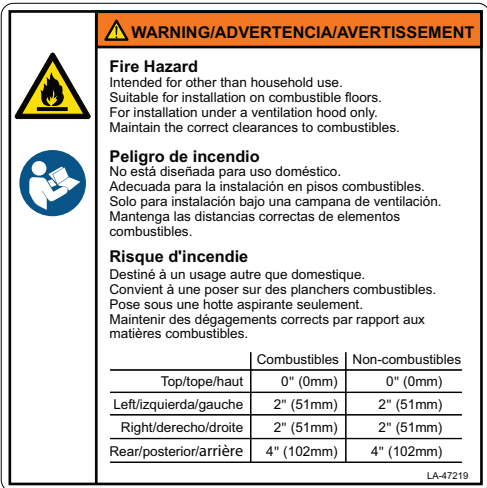
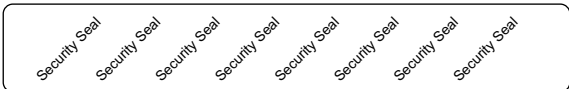
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Label Locations

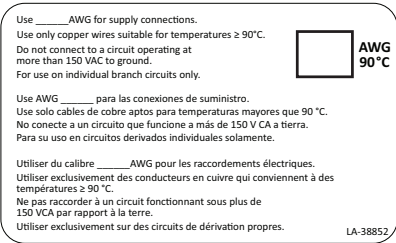
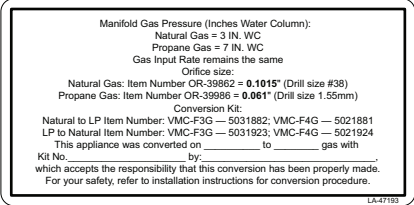
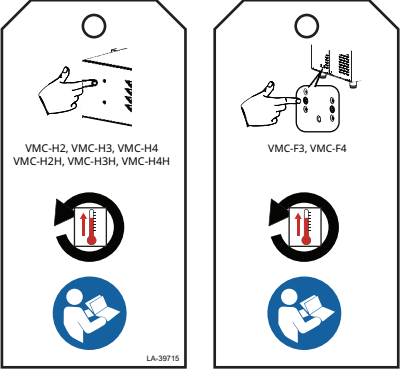
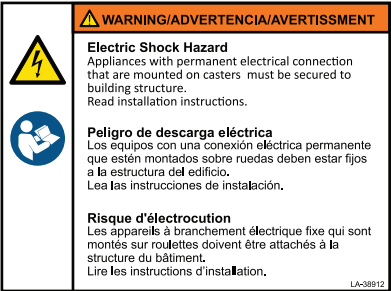


VMC-PHD-013134

1		Made in U.S.A.
2		WARNING Hot surface
3	 	WARNING 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
4	Check fans Compruebe los ventiladores Vérifiez les ventilateurs LA-39033 	Check fans
5	 	WARNING Burn hazard When loading liquids, or foods that can become liquid when heated, keep level and at or below eye level where they can be seen.

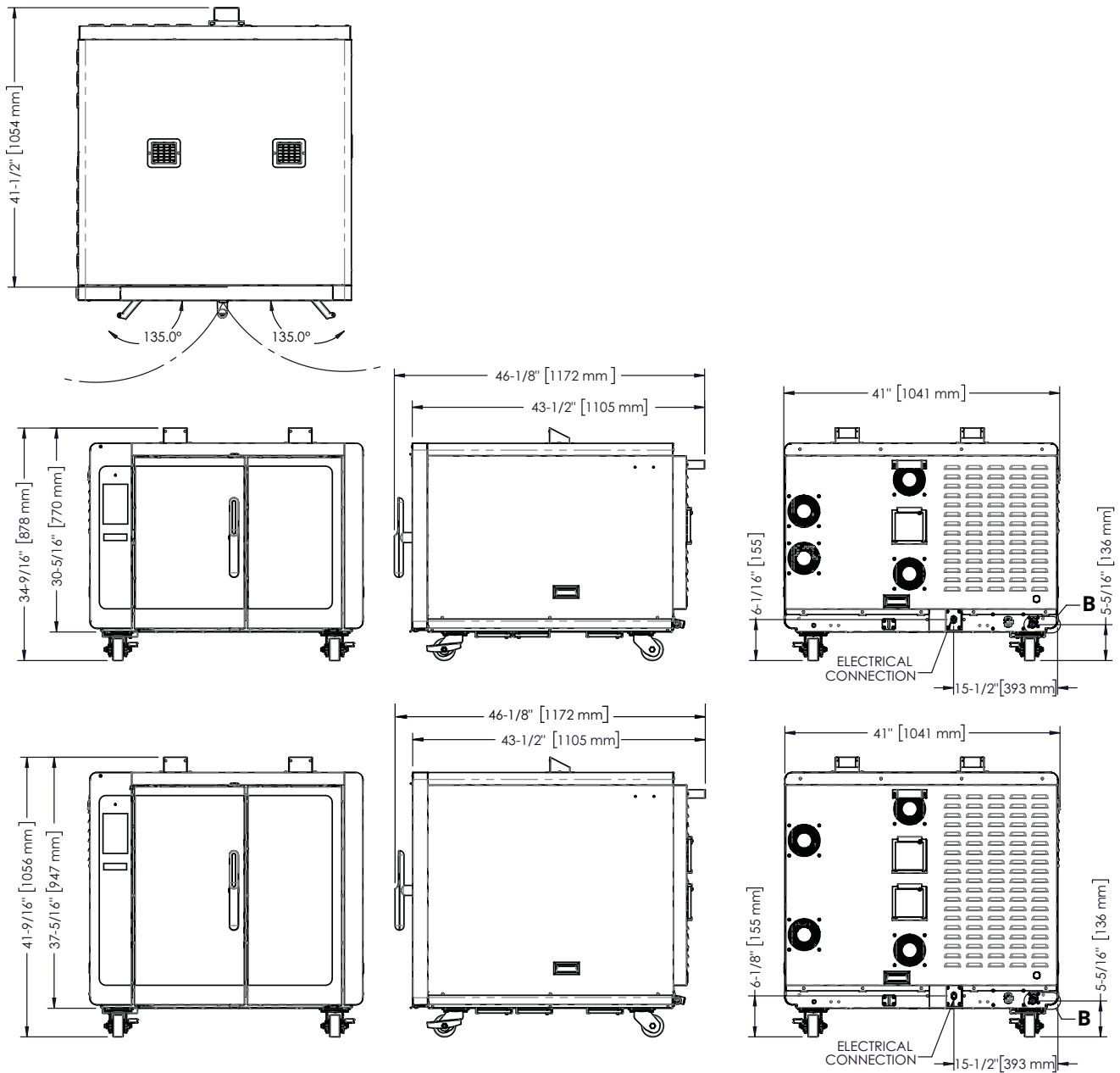
6	 WARNING/ADVERTENCIA/AVERTISSEMENT Fire Hazard Intended for other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles. Peligro de incendio No está diseñada para uso doméstico. Adecuada para la instalación en pisos combustibles. Solo para instalación bajo una campana de ventilación. Mantenga las distancias correctas de elementos combustibles. Risque d'incendie Destiné à un usage autre que domestique. Convient à une poser sur des planchers combustibles. Pose sous une hotte aspirante 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/tope/haut</td><td>0" (0mm)</td><td>0" (0mm)</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>4" (102mm)</td><td>4" (102mm)</td></tr> </tbody> </table> LA-47219		Combustibles	Non-combustibles	Top/tope/haut	0" (0mm)	0" (0mm)	Left/izquierda/gauche	2" (51mm)	2" (51mm)	Right/derecho/droite	2" (51mm)	2" (51mm)	Rear/posterior/arrière	4" (102mm)	4" (102mm)	WARNING Fire hazard Intended for use other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles.
	Combustibles	Non-combustibles															
Top/tope/haut	0" (0mm)	0" (0mm)															
Left/izquierda/gauche	2" (51mm)	2" (51mm)															
Right/derecho/droite	2" (51mm)	2" (51mm)															
Rear/posterior/arrière	4" (102mm)	4" (102mm)															
7		Security seal															
8	 WARNING/ADVERTENCIA/AVERTISSEMENT Fire Hazard This unit is only for use with factory-supplied legs, casters, or base. Peligro de incendio This unit is only for use with factory-supplied legs, casters, or base. Risque d'incendie This unit is only for use with factory-supplied legs, casters, or base. LA-39335	WARNING Fire hazard This oven is only for use with factory-supplied legs, casters, or base.															
9	 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.															

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	NOTICE: In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions. AVIS: Pouvoir être entretenu, cet appareil doit être équipé des roulettes fournies, d'un connecteur conforme à la norme ANSI Z21.69 • CSA 6.16 et d'un connecteur à branchement rapide conforme à la norme ANSI Z21.41 • CSA 6.9. Il doit aussi comporter un dispositif empêchant que la traction soit transmise au connecteur, comme il est spécifié dans les instructions du fabricant. AUFSTELLUNG: Gasanschluß und Inbetriebnahme dürfen nur durch autorisiertes Fachpersonal entsprechend der gültigen örtlichen Sicherheitsbestimmungen durchgeführt werden. Gasbetriebene Geräte dürfen nur dann beweglich aufgestellt, angeschlossen und in Betrieb genommen werden, wenn der Gasanschluß mit einer flexiblen Schlauchverbindung mit Schnellverschluß hergestellt wird und das Gerät mittels einer Vorrichtung (z.b. mit der Wand verankerte Kette) gegen unbeabsichtigtes Verschieben gesichert ist. Für die bewegliche Aufstellung sind ausschließlich die mitgelieferten Räder an den Geräten zu montieren. AVISO: Para poder mantener esta aplicación, debe ser instalado con los ruedas provistos, con un conector homologado según el estándar ANSI Z21.69 o CSA 6.16 y con un dispositivo de desconexión rápida que cumpla con el estándar ANSI Z21.41 o CSA 6.9. También deberá instalarse un sistema de sujeción para evitar tensiones en el conector, procediendo según se indica en las instrucciones del fabricante del equipo. 注意——为了方便检修设备，必须安装设备随带的脚轮装置、一个符合ANSI Z21.69-CSA6.16标准的连接器和一个符合ANSI Z21.41-CSA6.9标准的快速断开装置。设备制造商说明书中明确规定，安装该脚轮时，必须采取防护措施，以避免移动设备时的拉力损坏脚轮。） LA-25784	NOTICE In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining mean to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.

17		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.
18		Modified gas pressure (inches water column)
19		Press and release the high limit temperature reset buttons.
20	 	WARNING Electric Shock Hazard Appliances with permanent electrical connection that are mounted on casters must be secured to building structure. Read installation instructions.

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Dimension Drawings



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 appliance

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 refuses 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: Driver refuses to allow inspection of containers for visible damage.
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-F3G: 556 lb (252 kg)
 - VMC-F4G: 681 lb (309 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 plastic wrap.
3.	Cut the retaining straps.
4.	Remove the oven from the pallet using an appropriate lifting device.
5.	Remove the tape that holds the filters.
6.	Remove the foam and paperwork from each chamber.

Result

The oven is now unpacked.

Vector Pre-Installation Checklist

Installation of the oven is to be completed only by an authorized Alto-Shaam service partner.

Place this form with the oven's records.



WARNING: Electric shock and arc flash hazard.
Use caution when measuring line voltage and line current.
Wear Personal Protective Equipment (PPE).

Location Information

Installation date:	Start up date:
Location name:	Location address:
Contact name:	
Contact phone number:	Number of ovens to be installed:
Contact email:	Oven model number(s):
IT Administrator name: (if applicable)	Oven serial number(s):
Phone number:	Oven rated voltage:

Pre-Installation Company Information

Company name:	Mailing address:
Technician name:	
Technician phone number:	Technician email:
Date of Site Survey:	

Clearance	Record	Pass	Fail
Measure door/entry way clearance (smallest dimension)			
Measure path clearance (smallest dimension)			
Elevator opening, if applicable (smallest dimension)			
Elevator interior dimensions, if applicable (HXWXD)			
Oven Clearance Right side:			
Rear:			
Left side:			
Top:			
Based on the oven's designated spot in the kitchen, is the oven accessible for service?	Yes / No		
If NO, comment on the issue:			
Other comments:			

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Electrical

Alto-Shaam oven ratings	Breaker:	Voltage:	Phase:	
The following fields must be completed by the service technician on site.				
What is the measured voltage at the site?	L1-N:	L2-N:	L3-N:	L1-L2:
	L2-3:	L1-L3:	Pass	Fail
What is the on-site breaker size supplying power to the oven(s)?	Size:		Pass	Fail
Is there a disconnect or junction box within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
Comments:				

Gas-F Series only

What is the gas type for the oven(s) to be installed?	Natural	Propane		
What is the gas type confirmed at installation site?	Natural	Propane	Pass	Fail
Is there a minimum of one 3/4" gas supply line within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
On the gas line, is there a 3/4" NPT pipe connection with a shut-off valve within 3' (914mm) of where the oven(s) will be installed?	Pass	Fail		
Comments:				

Wifi equipped ovens

Is the Wifi system that be used secure, Wifi Protected Access 2 (WPA2)? The Wifi system to be used cannot be Point of Sales Wifi.	Yes	No
Have you been provided the Service Set Identifier (SSID) for the system to be used?	Yes	No
Have you been provided the password for the Wifi system to be used?	Yes	No
At the final location that the oven will be installed, can you connect to the Wifi system with your phone?	Yes	No
At the final location that the oven will be installed, can you connect to Alto-Shaam.com with your phone using the Wifi system?	Yes	No
Is site action required?	Yes	No
Action required:		

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Other site information

Is there a proper ventilation hood installed above where the oven(s) will be installed? (If required)	Pass	Fail
Does the designated location for the oven have a level surface, i.e., no more than 1.5" (38mm) change in elevation from its highest to lowest surface point?	Pass	Fail
Is the ambient temperature range of the site 60°F – 110°F° (16°C – 43°C)?	Pass	Fail
Is the site 100% ready for oven(s) installation?	Pass	Fail
Is site action required?	Pass	Fail

Action required:

Continued on next page

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Please provide a copy of this document to an on-site manager.

Service company name:

Service company number:

Model of oven(s) to be installed:

The site is ready for installation of the oven(s); planned install location passes inspection. Once the oven(s) arrive at the site (or the delivery date is certain), please contact the service company listed above to schedule the installation.

The site is NOT ready for installation of the oven(s); planned install location needs the following changes made before installation can proceed:

On-site manager should make the necessary contacts to move forward with these changes as soon as possible. If there are any questions, please contact Alto-Shaam Technical Service Department at 800-558-8744 ext. 6702.
Or, review documentation regarding the equipment www.alto-shaam.com/en/resource-library.

Once the necessary site changes have been made and the oven(s) have arrived (or the delivery date is certain), please contact the service company listed above to schedule the installation.

Technician name and signature:

On-site manager name and signature:

Post-Installation Checklist

Obey these gas precautions when using the appliance:

- Only use the oven when the ventilation hood is turned on.
- Keep the area around the oven clear of any obstructions that might slow down the flow of cooling air.
- Do not place objects near the oven's exhaust vents.

Installation of the oven is to be completed only by an authorized Alto-Shaam service partner.

Place this form with the oven's records.



WARNING: Electric shock and arc flash hazard.
Use caution when measuring line voltage and line current.
Wear Personal Protective Equipment (PPE).



WARNING: Explosion hazard.
Do not operate the oven if you detect the odor of gas.

Installation date:	Start up date:
Location name:	Location address:
Contact name:	
Contact phone number:	Oven model number:
Contact email:	Oven serial number:
IT Administrator name: (if applicable)	Oven rated voltage:
Phone number:	

Oven physical condition	Damaged		Record any damage with details before or after uncrating, location of damage, etc. Take pictures.
	Yes	No	
Front of oven			
Left side			
Back of oven			
Right side			
Top and bottom/legs			

Oven visual inspection (outside)	Yes	No
Is the oven level?		
Is all packing material removed from the outside of the oven?		
Is all packing material removed from the inside of the oven?		
Is the laser film removed from the outside of the oven? Make sure the exterior of the oven is clean.		
Are all of the cooling fan filters installed correctly?		
Are the retaining screws removed from the oven filters?		
Are all of the internal grease filters installed correctly? (H Series models only)		
Are all of the jet plates in place and installed correctly?		

Oven visual inspection (internal)	Loose/Damaged	
	Yes	No
Check all electrical connections at each terminal block.		
Check all circuit board connections.		
Check all components for loose connections and hardware.		
Check the overall system for any damage from shipping or installation.		

Gas:

Is the heavy-duty connector installed? The connector must comply with ANSI Z21.69 CSA6 6.16	
Is the quick disconnect device installed? The device must comply with ANSI Z21.41 CSA 6.9	
Validate the incoming gas type to the oven specification sheet.	
Open the gas valve to the oven.	
Verify the gas pressure is within the oven's specifications.	
Inspect the incoming gas lines for any leaks.	

Electrical:	Record		
Measure the voltage at the wall outlet.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the voltage at the oven's main disconnect switch.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the voltage at the oven's main terminal block.	L1 to L2:	L1 to L3:	L2 to L3:
Measure the AC voltage to the 12 VDC power supply.			
Measure the DC output from the power supply.			

Cycle test:

Record the software version. Update to the newest software version as needed.	
For Simple control ovens, set the date and time and record the cycle test record.	
Validate the settings for the correct model type.	
Check the food probes (if applicable): ■ For Simple control ovens: Check the diagnostics page in the Service screen. ■ For Deluxe control ovens: Navigate to the settings screen and scroll to the Probe setting. Make sure it is reading ambient temperature. Disconnect the probe to make sure it reads 375°F (190°C) and set it on top of the oven.	
Check the damper system: ■ Remove the shelf to combine chambers. Confirm that the vent flaps close. ■ Touch the combine icon. Combine chambers 1 and 2. Touch combine. Touch the check mark. ■ On the home screen, the two individual chambers merge into one chamber. ■ Repeat the steps to combine chambers 3 and 4 if needed. ■ Uncombine chambers.	
Verify the cooling fans are functioning and bi-metal switches trip for the cooling fans.	
Verify the cool down process: For Simple control ovens: Press and hold the power button. Open the oven doors and remove the food probe(s) when all chambers are cool. For Deluxe control ovens: Touch the cool down icon. Touch cool down and open the oven doors. Remove the food probe(s) when all chambers are cool.	

**Turn the oven on. Press and release the high limit temperature reset buttons.
Start the preheat cycle for all of the oven chambers.**

Terminals A1 to A2	Record	F Models	Record
SSR 1 DC voltage		SSR 5 DC voltage	
SSR 2 DC voltage		SSR 6 DC voltage	
SSR 3 DC voltage		SSR 7 DC voltage	
SSR 4 DC voltage		SSR 8 DC voltage	

Heating elements:	Left side		Right side	
	Record	F Models	Record	
Amperage for chamber 1		Amperage for chamber 1		
Amperage for chamber 2		Amperage for chamber 2		
Amperage for chamber 3		Amperage for chamber 3		
Amperage for chamber 4		Amperage for chamber 4		

WiFi equipped ovens:

Navigate to the settings screen, touch the network icon.



On the Your network status screen:

	Wireless	Ethernet
What is the connection type?		
What color is the network icon? 	Red	Yellow
What is the Internet status?		
What is the Cloud status?		
What is the SSID?		
What is the IP Address?		

How to Install the Oven on Casters

Before you begin

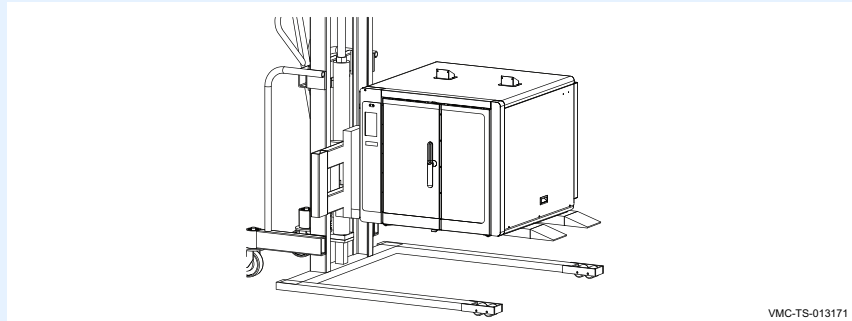
Make sure you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - VMC-F3G: 556 lb (252 kg)
 - VMC-F4G: 681 lb (309 kg)

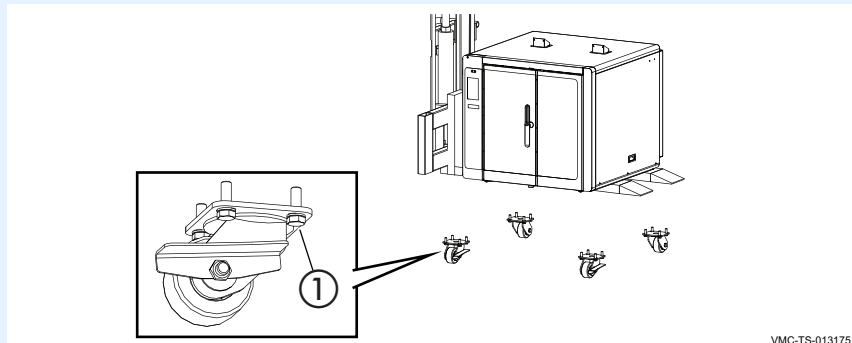
Procedure

To install casters on the oven, do the following.

Step	Action
1.	Lift the oven using an appropriate lifting device.
2.	Attach each caster ① with fasteners as shown.



VMC-TS-013171



VMC-TS-013175

Result

The casters are now installed.

How to Install the Oven on a Stand

Before you begin

Make sure you have:

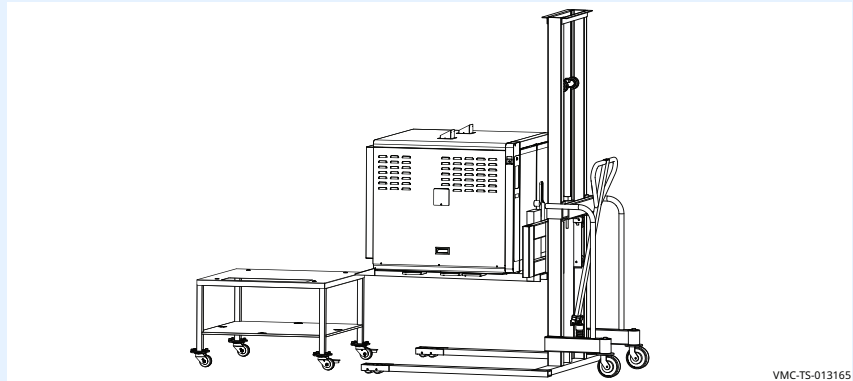
- The appropriate stand for your oven
- Regulation UL 197, 91.8
- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
 - VMC-F3G: 556 lb (252 kg)
 - VMC-F4G: 681 lb (309 kg)

Procedure

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

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

- | | |
|----|-----------------------|
| 1. | Lift the oven. |
|----|-----------------------|

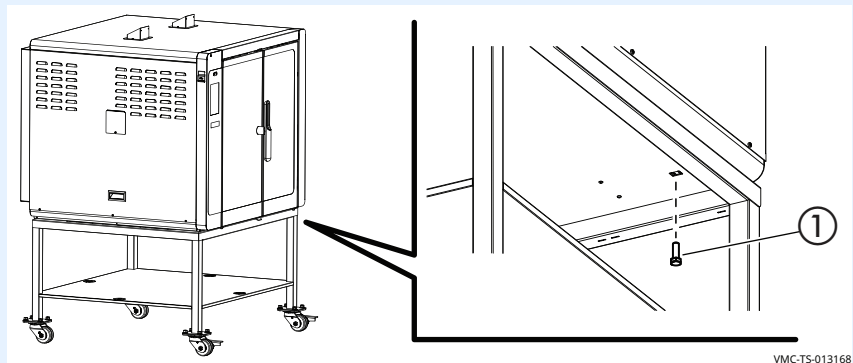


- | | |
|----|---|
| 2. | Connect the oven to the stand with the supplied bolts ①. |
|----|---|



CAUTION: Crushing hazard.

Lock the casters to prevent the oven from moving during installation.



Result

The oven is now installed to the stand.

How to Install the Oven on a Mobile Base

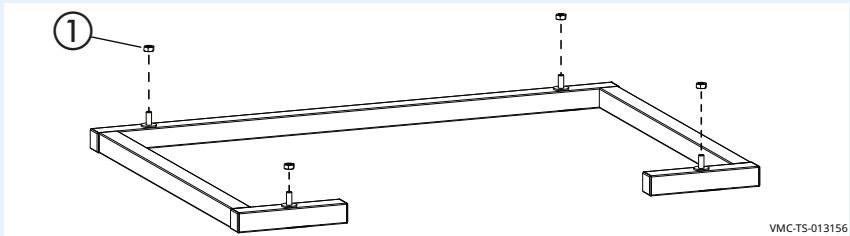
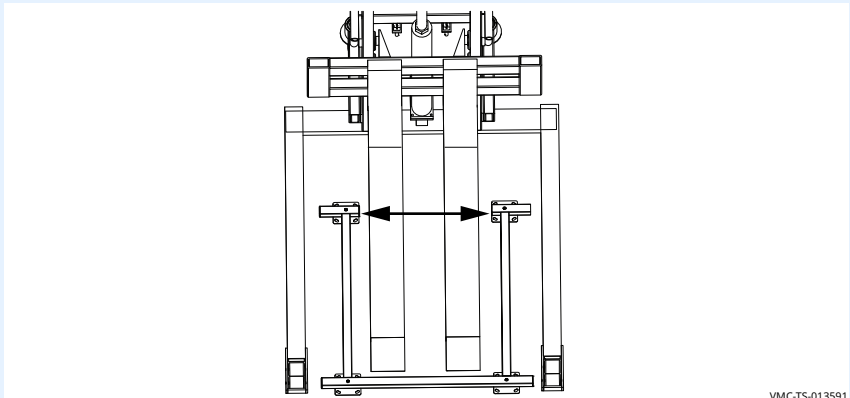
Before you begin

Make sure you have:

- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
 - VMC-F3G: 556 lb (252 kg)
 - VMC-F4G: 681 lb (309 kg)
- Regulation UL 197, 91.8

Procedure

To install the oven on a mobile base, do the following.

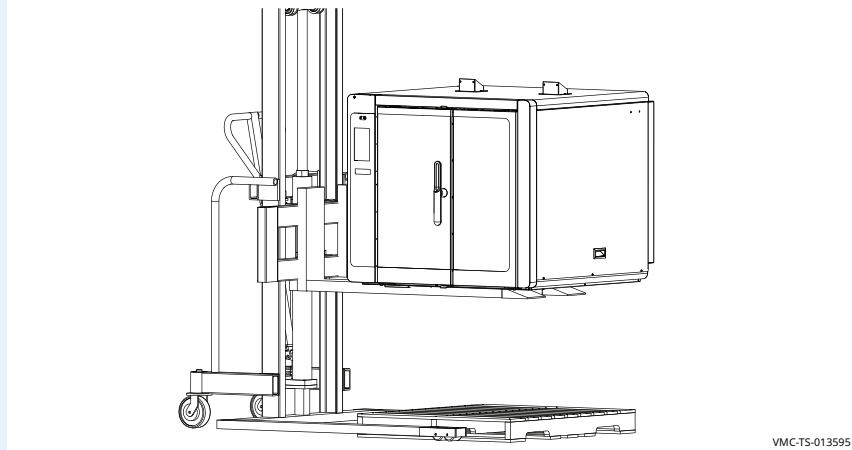
Step	Action
1.	Remove the 4 nuts ① from the mobile base. NOTE: The 4 nuts can be discarded. The nuts are only needed during the shipping process.  VMC-TS-013156
2.	Set the width of the forklift forks to fit through the open side of the mobile base.  VMC-TS-013591

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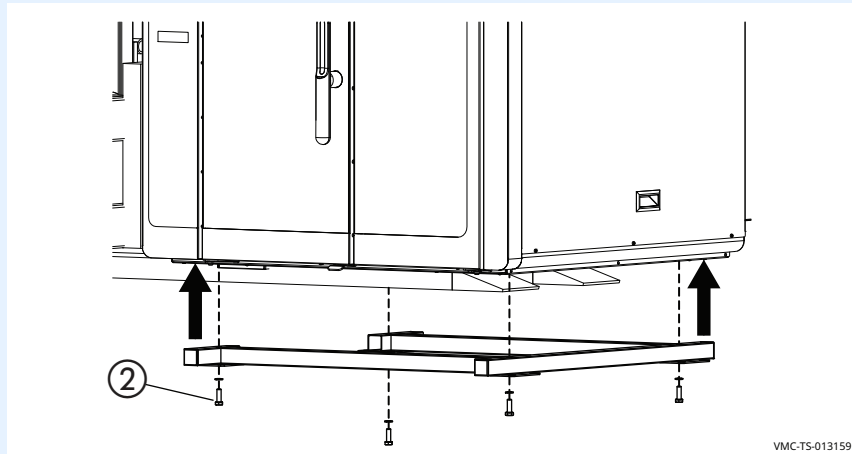
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3. **Lift** the oven.

NOTE: Set wood blocks on the forks to avoid damaging the filters on the bottom of the oven.



4. **Position** the mobile base with the opening facing the front of the oven. **Install** the mobile base and **tighten** the 4 bolts ②.

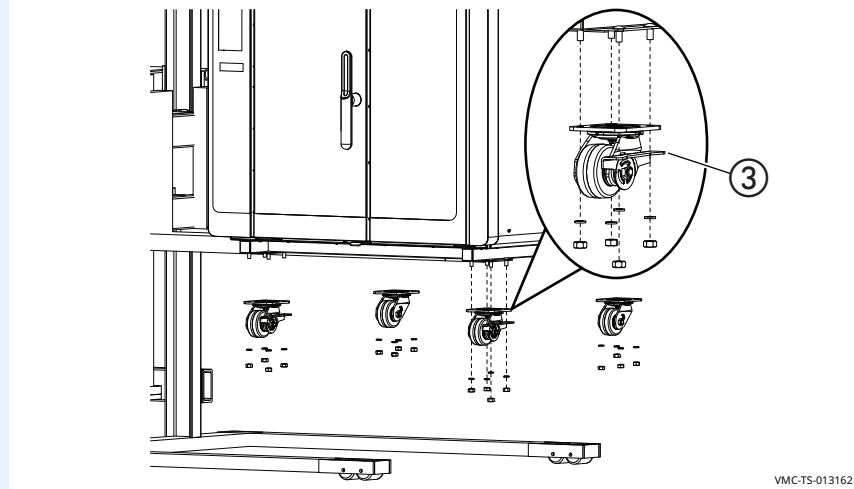


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5. **Install** the casters onto the mobile base.

NOTE: Install the locking casters ③ at the front of the oven.



VMC-TS-013162

Special requirements for ovens on casters

6. For ovens on casters, **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 oven is now installed on a mobile base.

How to Install the Gas Connections



DANGER: Carbon monoxide hazard.
ALWAYS operate the oven under a ventilation hood.



WARNING: Explosion hazard.
Do not operate the oven if you detect the odor of gas.

Installation, adjustments, and service work must be in accordance with all local codes and must be performed by a trained service technician.

Before you begin

Make sure you have:

- Pipe wrenches, gas rated thread sealant

Ventilation requirements

- The oven requires a minimum of 12 CFM for the F3G and 16 CFM for the F4G make-up air for both natural gas and propane gas.
- The gas supply piping and the electrical supply cord must be routed away from the path of the hot combustion fumes.
- The oven must be installed under a ventilation hood that complies with local regulations and relevant codes. In the absence of local codes, the ventilation system shall comply with:
 - USA and Canada: NFPA 96

Gas supply requirements

- Only connect the type of gas indicated on the identification nameplate.
- Installation must comply with local codes required for gas ovens. In the absence of local codes, installation must comply with the latest edition of:
 - USA: National Fuel Gas Code, ANSI Z223.1 (NFPA 54).
 - Canada: Natural Gas and Propane Installation Code, CAN/CSA-B149.1-15.
- Gas connection: 3/4" NPT
- If a flexible gas line is used, it must be AGA approved, commercial type and at least 3/4" I.D.

Tether requirements for ovens on casters

- For ovens on casters, a tether must be installed. Install the tether so that no stress is transmitted to the gas or electrical connections when the oven moves.

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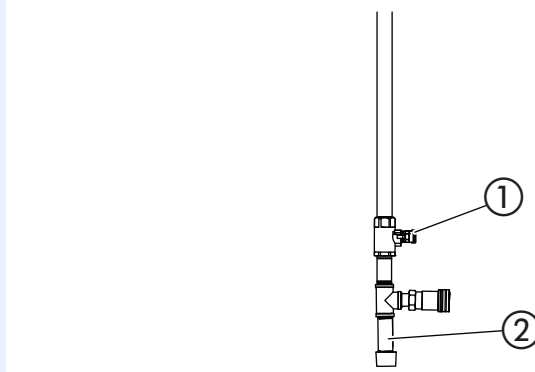
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Installing gas connections

To install the gas connections, do the following.

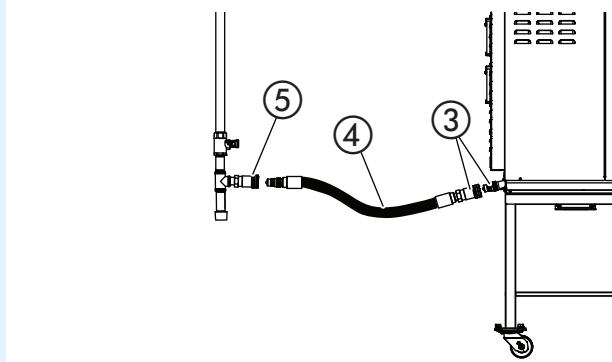
Step	Action
1.	Make sure the gas supply line has a shutoff valve installed ①. Assemble the sediment trap ②. VMC-TS-006401
2.	Install the fitting ③ to the oven. Install the flexible connector ④ to the fitting ③. VMC-TS-006404
3.	Install the flexible connector ④ to the gas supply ⑤ using the quick disconnect.

1. **Make sure** the gas supply line has a shutoff valve installed ①.
Assemble the sediment trap ②.



VMC-TS-006401

2. **Install** the fitting ③ to the oven.
Install the flexible connector ④ to the fitting ③.



VMC-TS-006404

3. **Install** the flexible connector ④ to the gas supply ⑤ using the quick disconnect.

Result

The gas connections are now installed.

How to Install the Oven

Before you begin

Make sure you have:

- 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-F3G: 556 lb (252 kg)
 - VMC-F4G: 681 lb (309 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
VMC-F3G	120	1	60	14.1	20	1.7
	208-240	1	60	8.1	15	1.7
VMC-F4G	120	1	60	18.4	30	2.2
	208-240	1	60	10.6	20	2.2

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

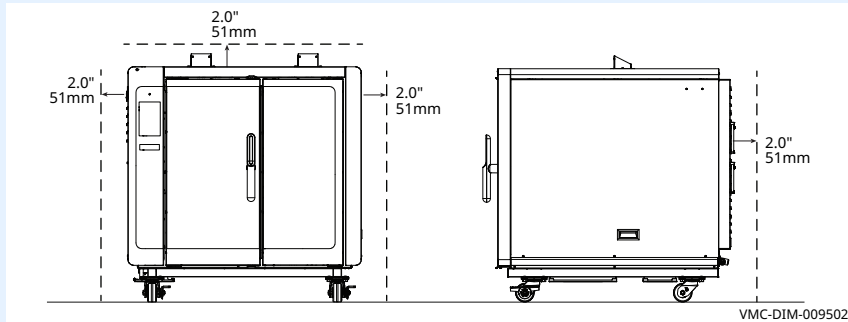
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Position the oven

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.
VMC-DIM-009502	
2.	Move the oven to the installation location and onto the final resting surface.

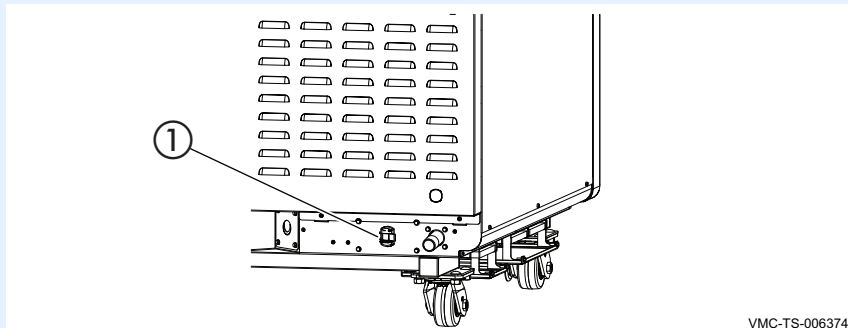


The oven is now correctly positioned.

Connect the wiring

To connect the wiring, do the following.

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



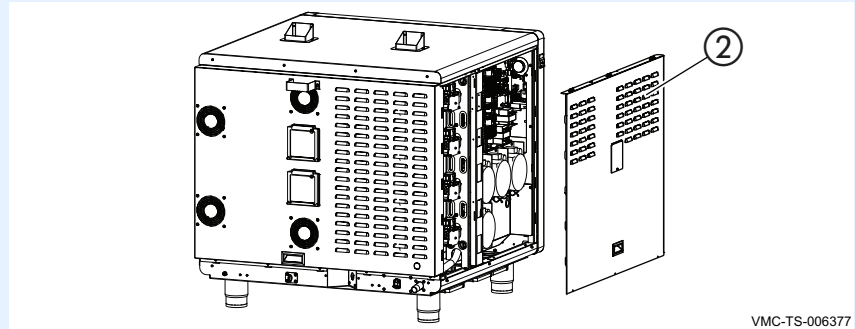
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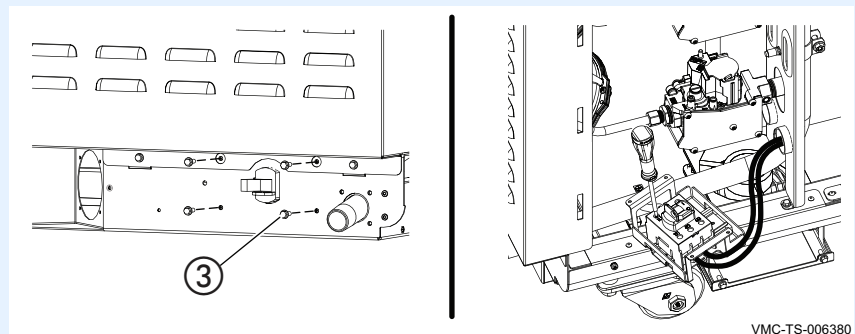
4. Remove the side panels ②.



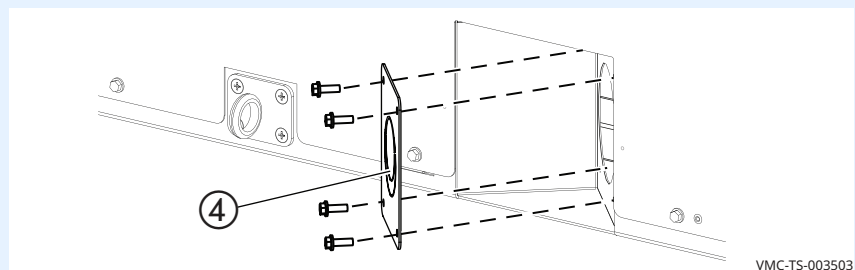
WARNING: Electric shock hazard.
Disconnect the oven from the power supply before continuing.



5. Remove the 4 screws ③ holding the main disconnect switch to the oven. **Position** the main disconnect switch with the terminal screws facing up.



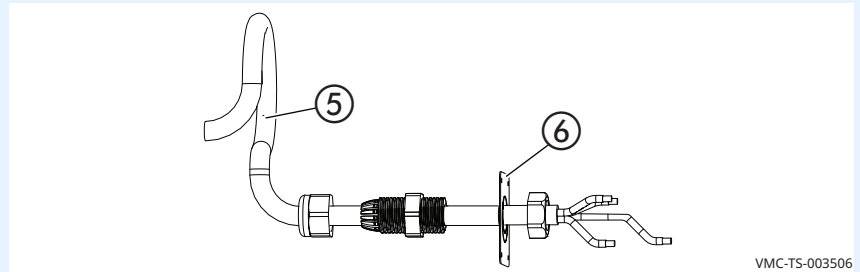
6. Remove the knockout plate ④. **Remove** the necessary knockout from the knockout plate.



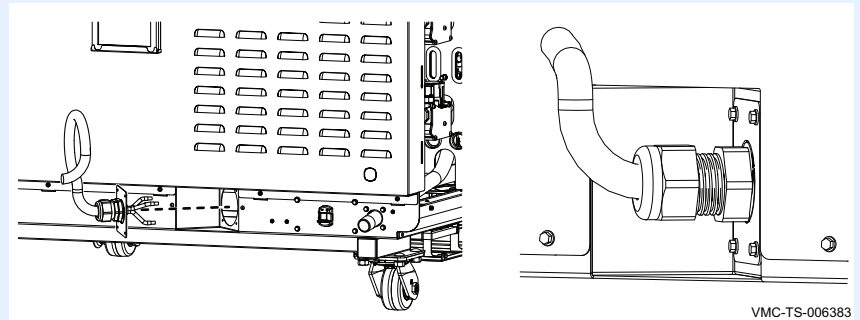
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7. **Slide** the supply cord ⑤ through the cord grip.
Install the supply cord and cord grip into the knockout plate ⑥.



8. **Re-install** the knockout plate. Do not tighten the cord grip sealing nut.
Install the supply cord into the oven far enough to reach the ground terminal block.

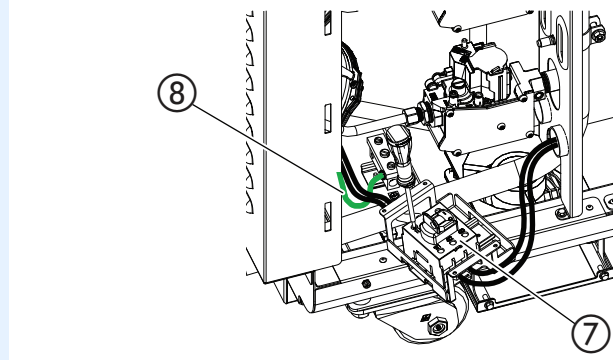


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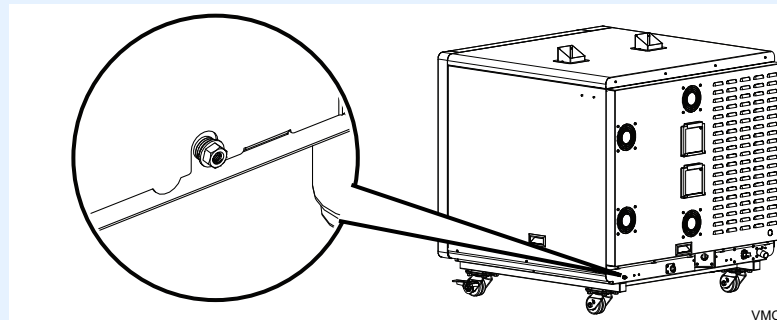
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9. **Connect** the wires to the appropriate terminals (L1, L2, L3, etc.) of the main disconnect switch ⑦ in accordance with local codes and regulations.

Install the ground wire ⑧ to the ground terminal.



VMC-TS-006386



VMC-TS-006389



NOTE: The equipotential-bonding terminal is located at the bottom rear of the oven.

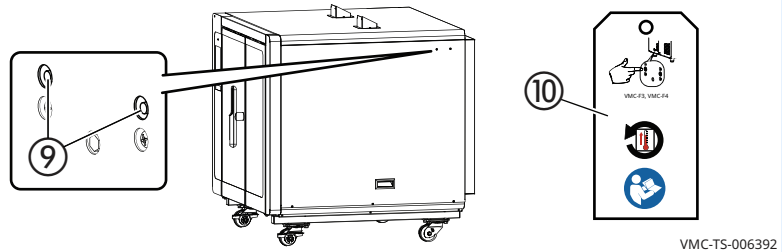
10. **Re-install** the main disconnect switch
11. **Re-install** the 4 screws holding the main disconnect switch to the oven.
12. **Tighten** the cord grip sealing nut onto the supply cord.
13. **Re-install** the side panels.

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Press reset buttons

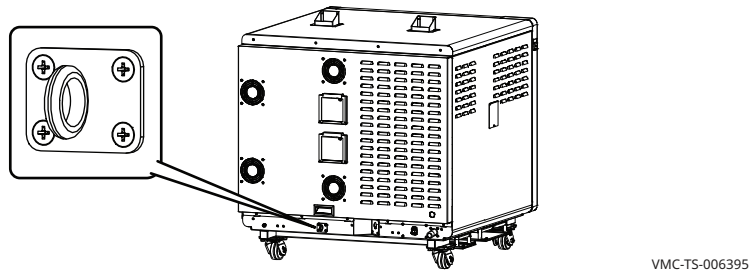
14. **Press and release** the high limit temperature reset buttons (9).
Remove the tag (10).



Requirements for restraining

Install a restraining device (tether) between the oven and the building's structure so no stress is transmitted to the gas or electrical connections when the oven moves.

For stacked appliances, each oven must be secured to the building's structure with its own tether. A single wall anchor may be used.



Result

The oven is now installed.

How to Adjust the Gas Settings for High Altitude

Before you begin

Installation work must be in accordance with all local codes and must be performed by a trained service technician.

Make sure you have:

- Basic hand tools
- Manometer
- Combustion analyzer
- Pass code for general gas information screen. Contact Technical Service for the pass code.

Altitude specification chart

Natural Gas (NG)				
Altitude	Manifold Pressure	Combustion Fan PWM End %	BTU Rating (3 Chamber)	BTU Rating (4 Chamber)
0-2000	3.0	54	72000	96000
3000	3.0	56	69000	92000
4000	3.0	57	66000	88000
5000	3.0	58	63000	84000
6000	3.0	60	60000	80000
7000	3.0	61	57000	76000
8000	3.0	62	54000	72000
9000	3.0	63	51000	68000
10000	3.0	64	48000	64000

Liquid Propane (LP)				
Altitude	Manifold Pressure	Combustion Fan PWM End %	BTU Rating (3 Chamber)	BTU Rating (4 Chamber)
0-2000	7.0	52	72000	96000
3000	7.05	53	69000	92000
4000	7.1	55	66000	88000
5000	7.15	57	63000	84000
6000	7.2	59	60000	80000
7000	7.25	61	57000	76000
8000	7.3	62	58500	78000
9000	7.35	64	55500	74000
10000	7.4	66	52500	70000

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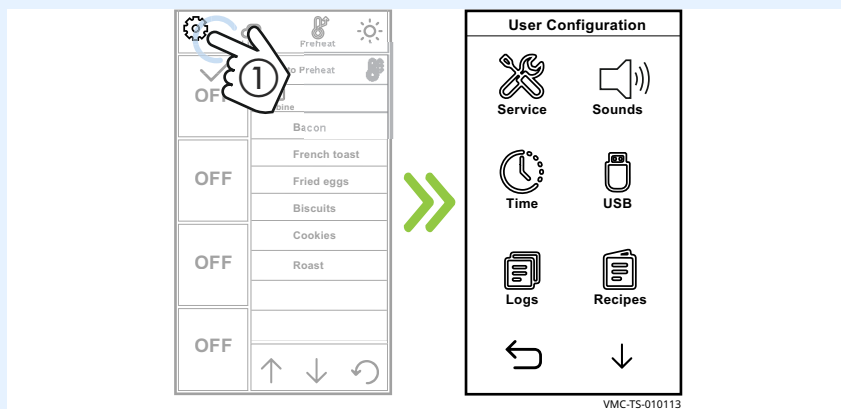
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Adjusting the gas setting

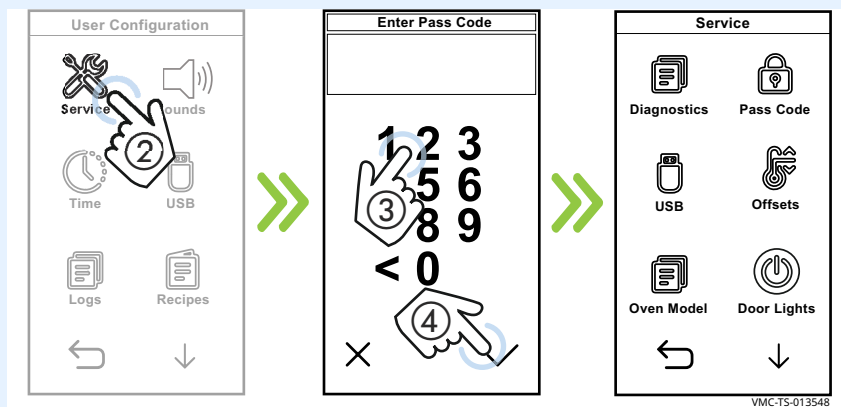
To adjust the gas setting for altitude, do the following.

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

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



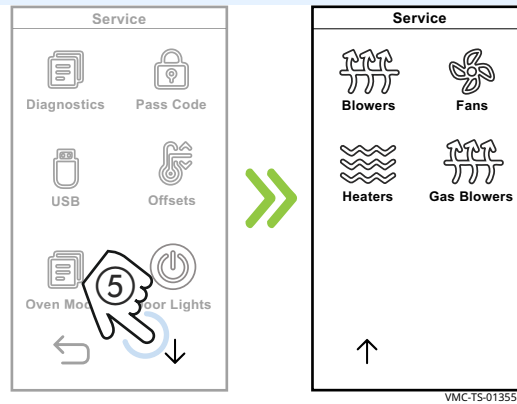
2. **Touch** the Service icon ②. The Enter Pass Code screen displays.
Enter the pass code ③.
Touch the check mark ④. The first Service Screen displays.



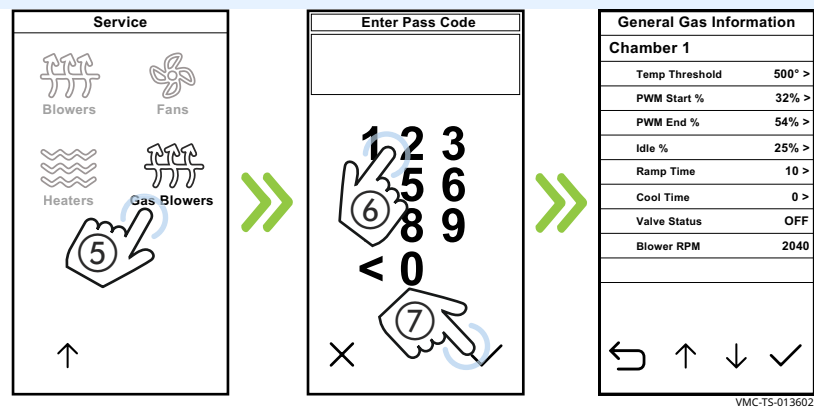
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3. **Touch** the down arrow (5). The second Service screen displays.



4. **Touch** the Gas Blowers icon (5). The Enter Pass Code screen displays.
Enter the pass code (6). Contact Technical Service for the pass code.
Touch the check mark (7). The general gas information screen displays.



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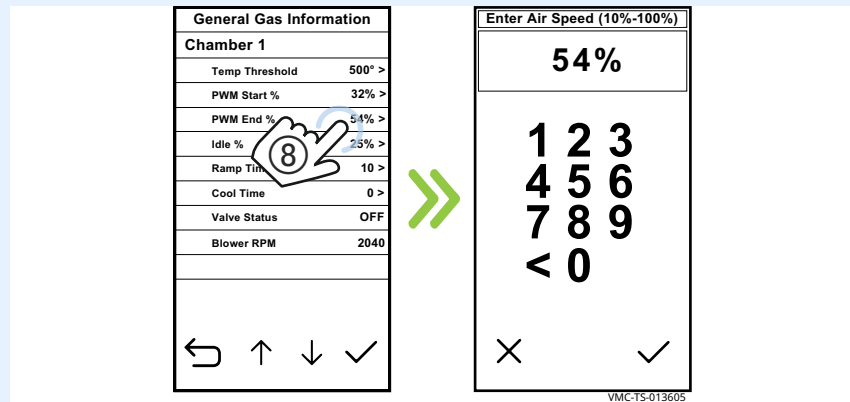
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5. Starting with chamber 1, **touch** the “PWM End %” icon ⑧. The Enter Air Speed (10%–100%) screen displays.

Enter the PWM End Percentage using the number pad. **Touch** the check mark.



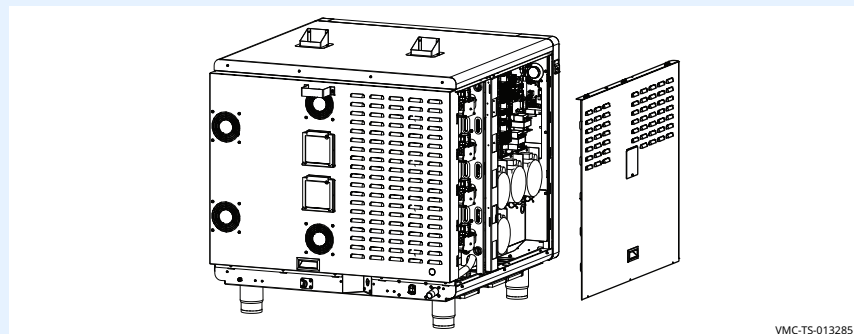
NOTE: See the altitude specification chart for the Combustion Fan PWM End % value listed for the oven’s fuel type and altitude above sea level.



6. **Scroll** to each chamber and repeat the steps.

Adjusting the gas pressure

7. **Remove** the left side service panel.

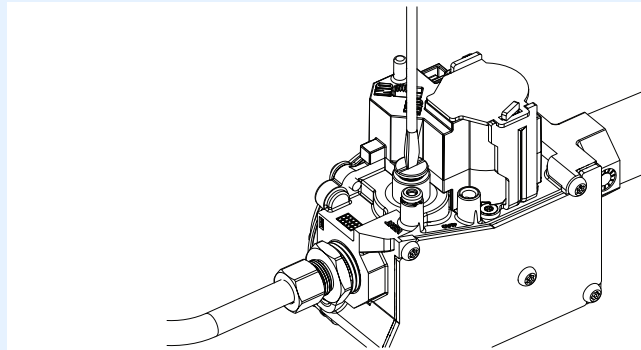


8. **Shutoff** the gas supply to the oven.

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9. Starting with the chamber 1 gas valve, **remove** the regulator cover from the gas valve.

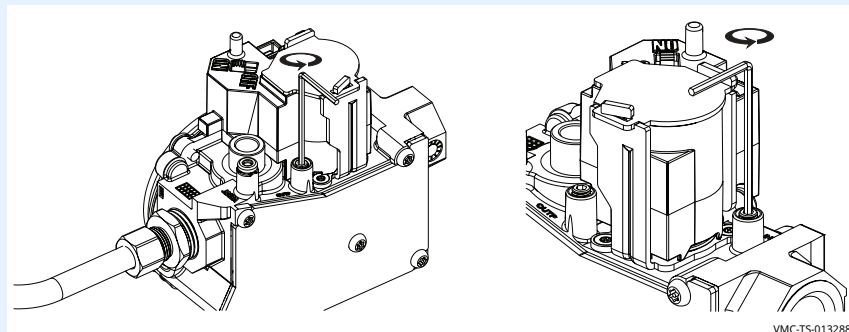


VMC-TS-013307

10. **Loosen** the test port set screws in the gas valve.

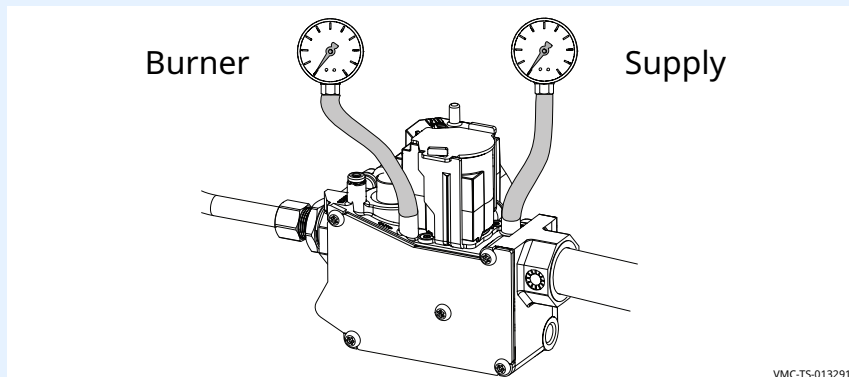


NOTE: The set screws do not need to be completely removed from the gas valve.



VMC-TS-013288

11. **Attach** manometers to the gas valve test ports.



VMC-TS-013291

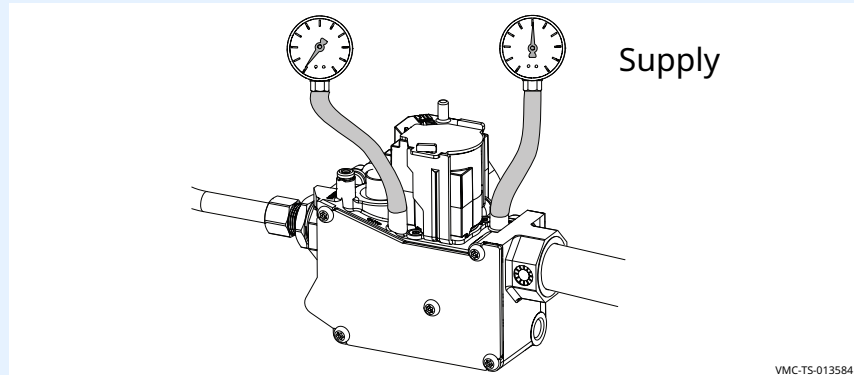
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12. **Turn on** the gas supply to the oven.

13. **Make sure** the gas supply pressure meets the requirements.

- Natural Gas (NG): 7" W.C. nominal, 14" W.C. high, 5" W.C. low
- Liquid Propane (LP): 11" W.C. nominal, 14" W.C. high, 9" W.C. low

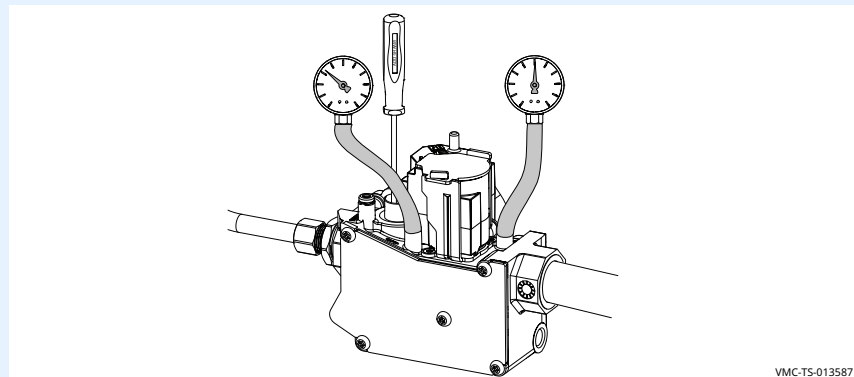


14. With the burner in a heating mode, **measure** the burner fuel pressure.

If a pressure adjustment is required, remove the regulator cover and rotate the adjustment screw. Repeat the pressure measurement and adjustment steps for all chambers.



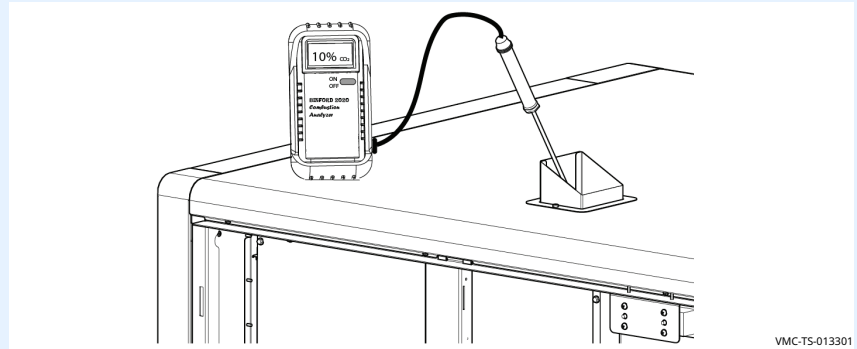
NOTE: See the altitude specification chart for the burner fuel pressure value listed for the oven's fuel type and altitude above sea level.



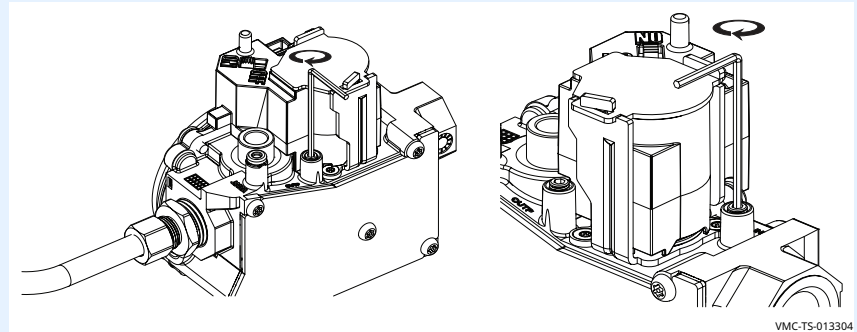
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15. With a burner in a heating mode, **measure** the exhaust CO_2 and CO. Repeat the combustion analysis measurement steps for all chambers.
 - CO_2 —10% plus 0, minus 1.5
 - CO—less than 25



16. **Shutoff** the gas supply, **remove** the manometers, **tighten** the test port screws into the gas valves, and **re-install** the regulator cover.



Result

The gas settings have now been adjusted.

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How to Turn On and Turn Off the Oven

Before you begin

The oven must be connected to electric power.

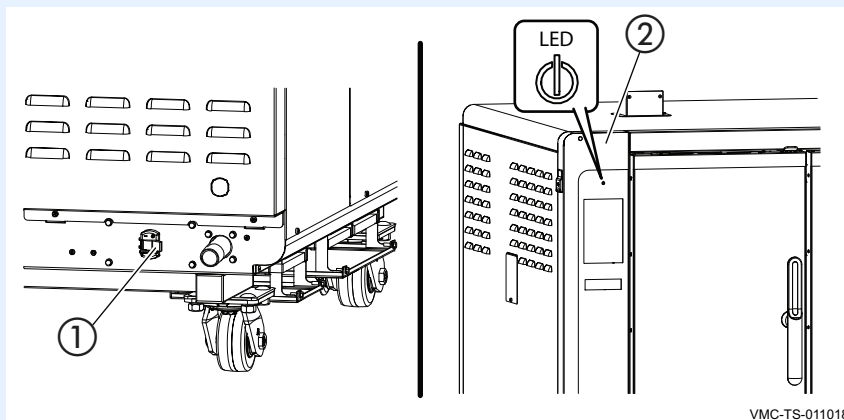
Turning on the oven

To turn on the oven, do the following.

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

1. **Set** the main disconnect switch ① to the ON position.
Press the ON/OFF button ②. The LED on the button illuminates green.

i 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 oven is now on.

Continued on next page

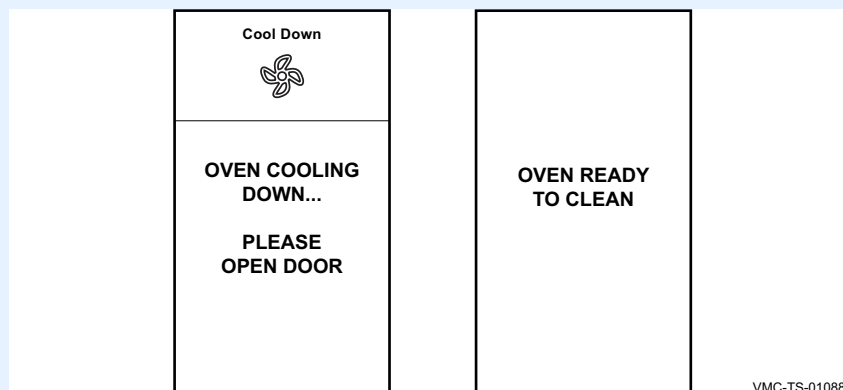
Continued from previous page

Turning off the oven

To turn off the oven, do the following.

2. **Press and hold** the ON/OFF button 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 and the screen will display "Oven Ready to Clean." When the cool-down process is complete, it is safe to clean the oven.



VMC-TS-010882

The oven is now off.

How to Set Preheat Temperatures

Before you begin

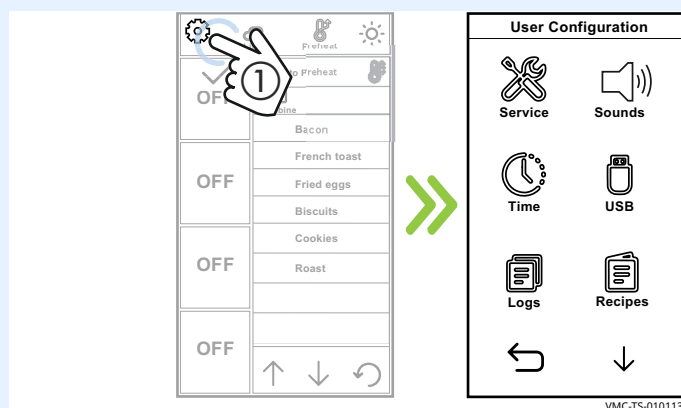
- Make sure the door is closed.
- The oven must be turned on (screen is on).
- Factory preset preheat temperature for each chamber is 350°F (177°C).

Procedure

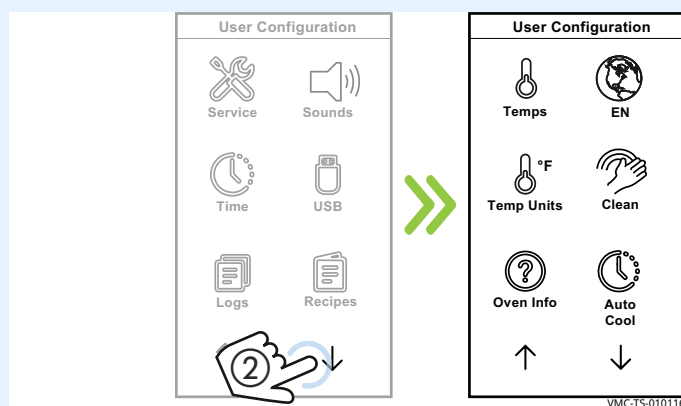
To set the preheat temperatures, do the following.

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

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



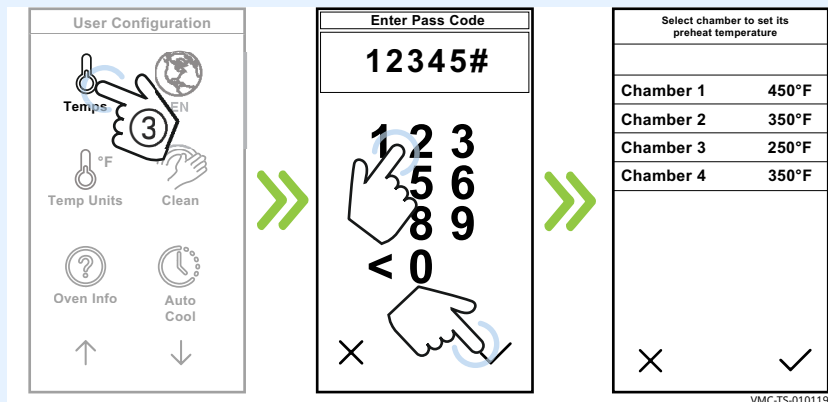
2. **Touch** the down arrow ②. The second User Configuration screen displays.



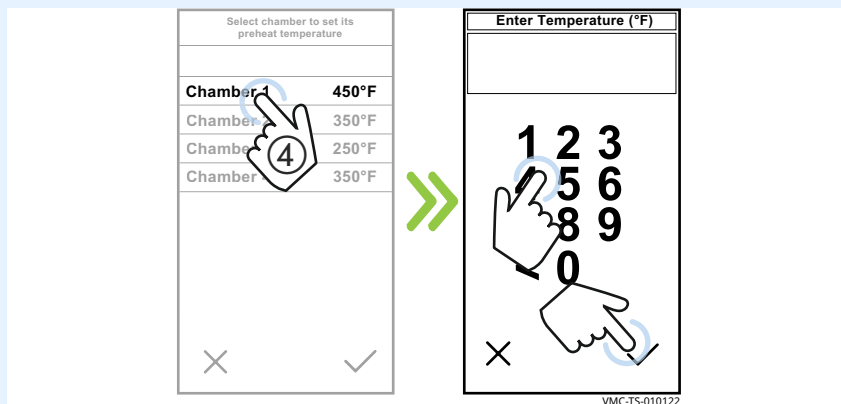
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3. **Touch** the Temps icon ③. The Enter Pass Code screen displays.
Enter the pass code 12345.
Touch the check mark. The Set Preheat Temperatures screen displays.



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



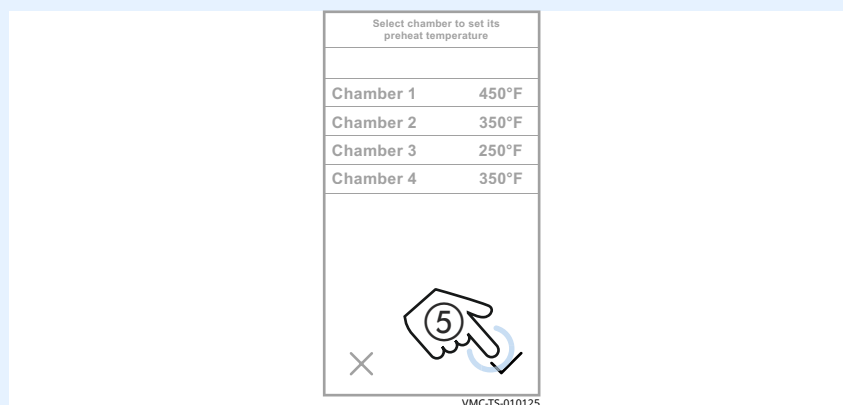
5. **Repeat** the process for the other chambers if desired.

NOTE: Each chamber's temperature can differ from the next chamber by 100°F (38°C). Set the highest cooking temperature in the top chamber (chamber 1).

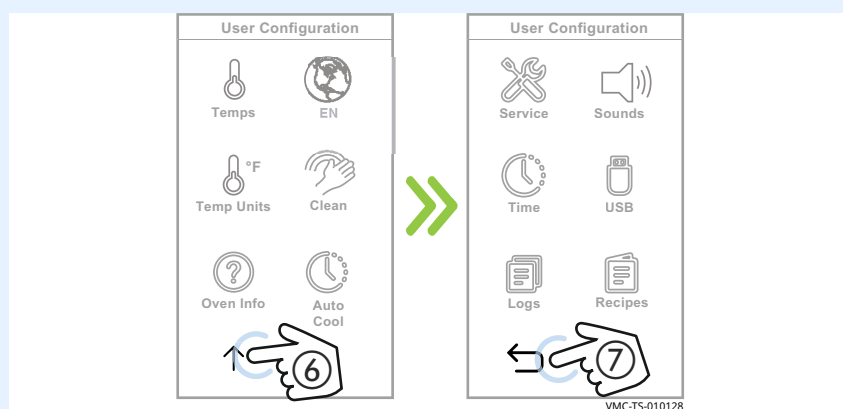
Continued on next page

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6. **Touch** the check mark ⑤.



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



Result

The preheat temperatures have now been set.

How to Preheat the Oven

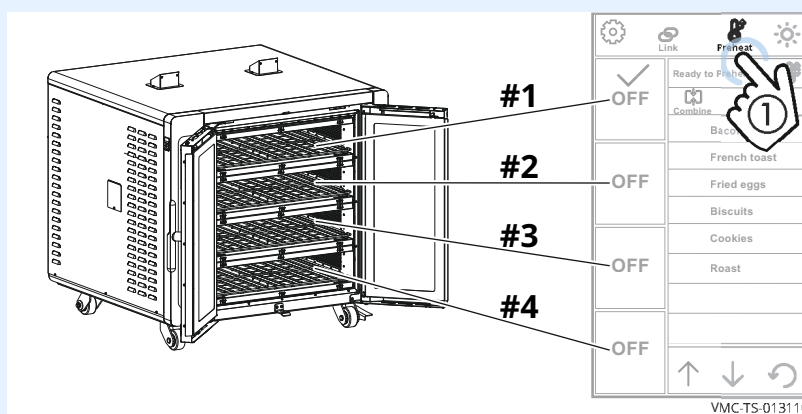
Before you begin

- Make sure the door is closed.
- The oven must be connected to electric power.
- The oven chambers should be empty.

All chambers simultaneously

To preheat all chambers simultaneously, do the following.

Step	Action
1.	Touch the Preheat icon ①. All chambers start to preheat to their preset temperatures.



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Individual chambers separately

To preheat individual chambers separately, continue.

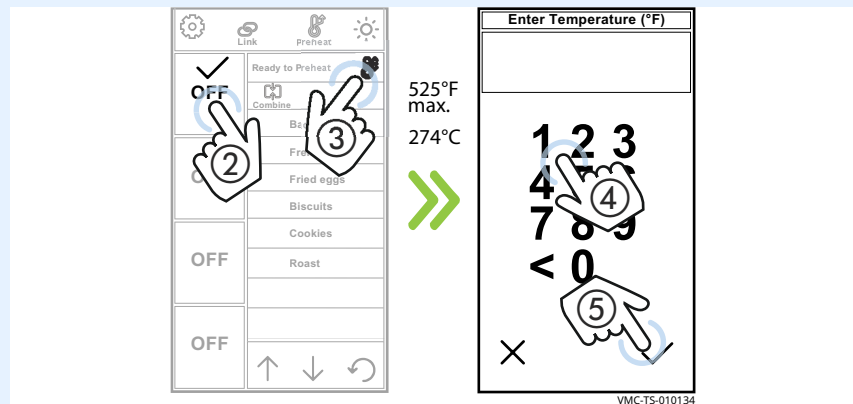
2. **Touch** the chamber icon ②. The check mark signifies the chosen chamber.

NOTE: The Set Temp function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.

Touch the Set Temp icon ③. The Enter Temperature screen displays.

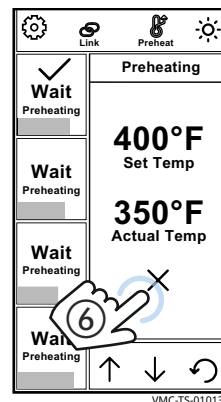
Enter the temperature ④ using the number pad.

Touch the check mark ⑤. The oven starts the preheat process.



Screen loading bars

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



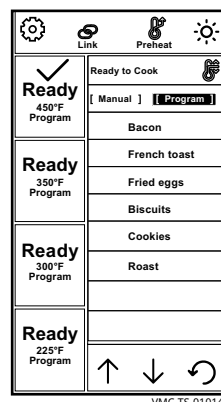
The screen displays the chamber's actual temperature and its set temperature. Selecting different chambers displays information on their respective temperatures.

Touch the cancel icon ⑥ to cancel the preheating process before the individual chamber reaches its preset preheat temperature. Each chamber must be canceled individually.

Length of time to preheat

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 Mode

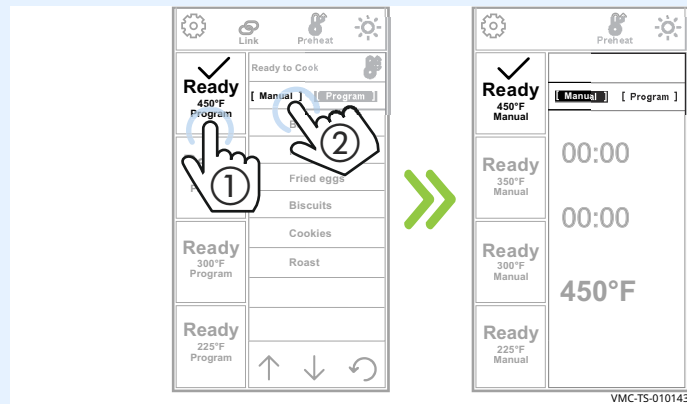
Before you begin

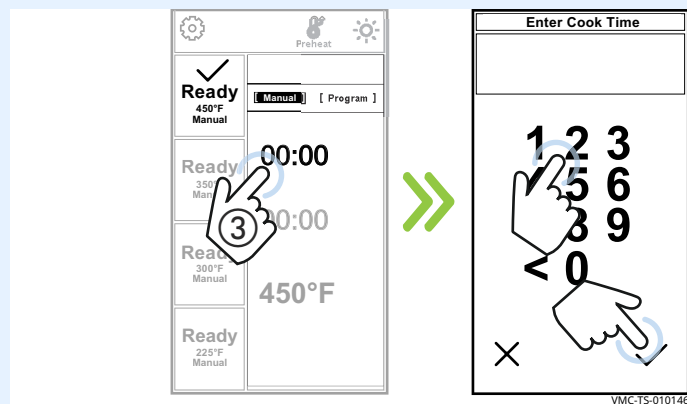
- Make sure the door is closed.
- Be sure the oven is warmed up. Refer to topic How to Preheat the Oven.
- The Manual function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.
- Be sure your food is prepared and ready to cook.

Procedure

To cook in manual mode, do the following.

Step	Action
1.	Touch the chamber ①. The check mark signifies the chosen chamber. Touch Manual ②. The manual mode screen displays.
2.	Touch the time setting ③. Enter the cooking time using the number pad. Touch the check mark.

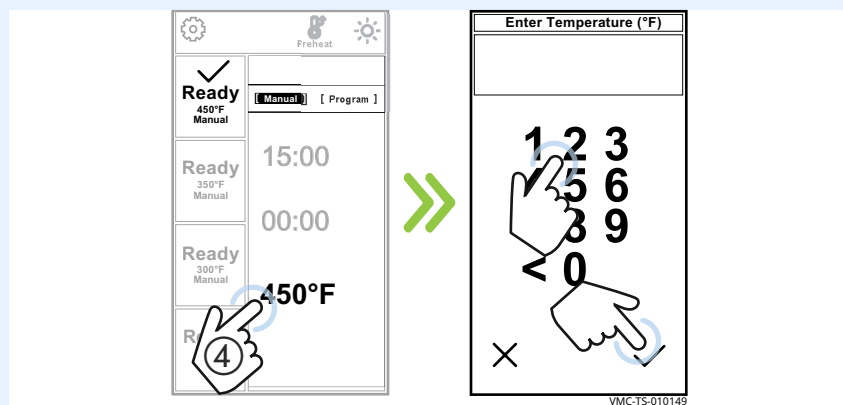




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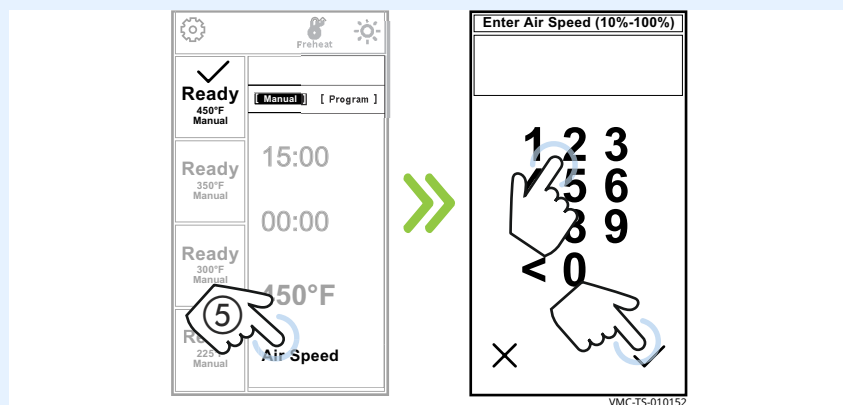
3. **Touch** the temperature setting ④. **Enter** the cooking temperature using the number pad. **Touch** the check mark.



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

4. **Touch** Air Speed ⑤. **Enter** the air flow in percentage 5%–100% using the number pad. **Touch** the check mark.

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

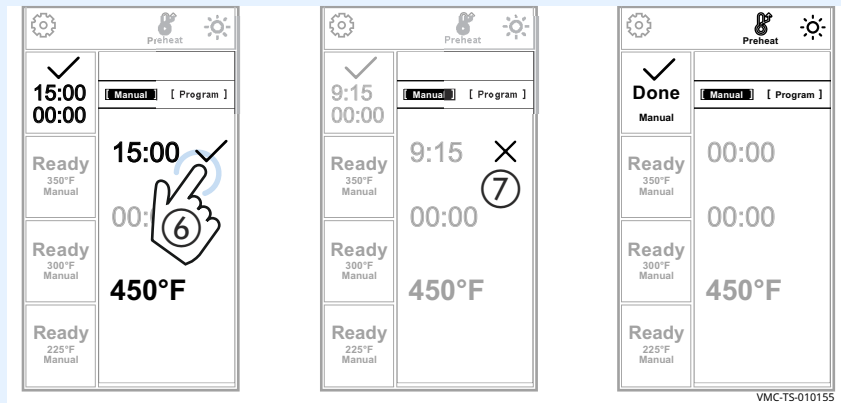


5. **Load** the food into the oven.

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6. **Touch** the start icon ⑥. The timer starts counting.
Pressing the X icon ⑦ stops the timer. The timer resets to 0.



NOTE: Cooking time and air speed 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

- Make sure the door is closed.
- Refer to topic How to Cook in Manual Mode.

Background

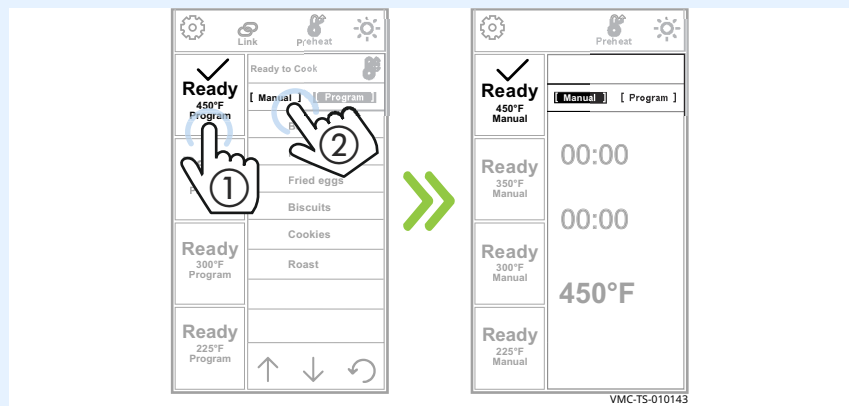
There may be times when you will want to use the same chamber to cook two pans of food at the same time, but at different intervals. The dual timer function allows you to do so.

Procedure

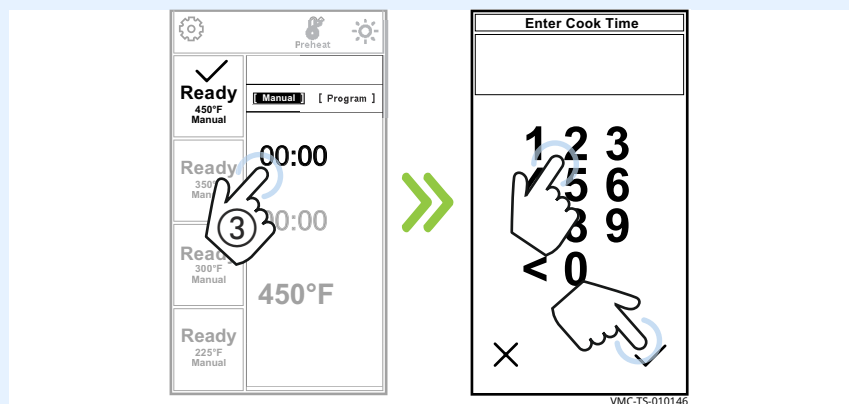
To cook using the dual timers, do the following.

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

1. **Touch** the chamber ①. The check mark signifies the chosen chamber. **Touch** Manual ②. The manual mode screen displays.



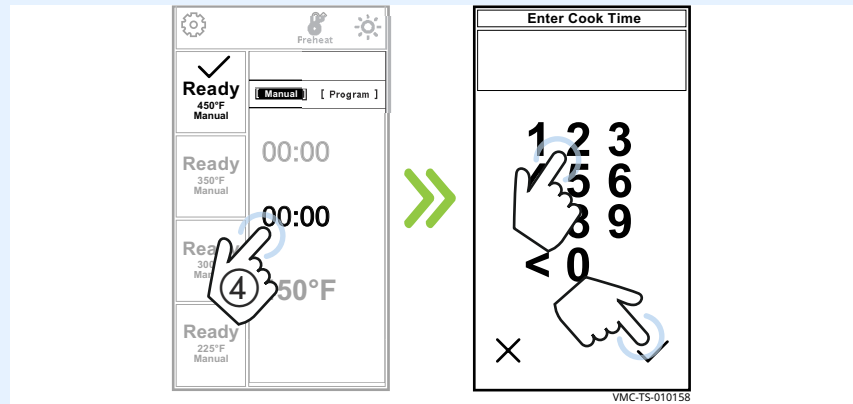
2. **Touch** the time setting ③. **Enter** the cooking time using the number pad. **Touch** the check mark.



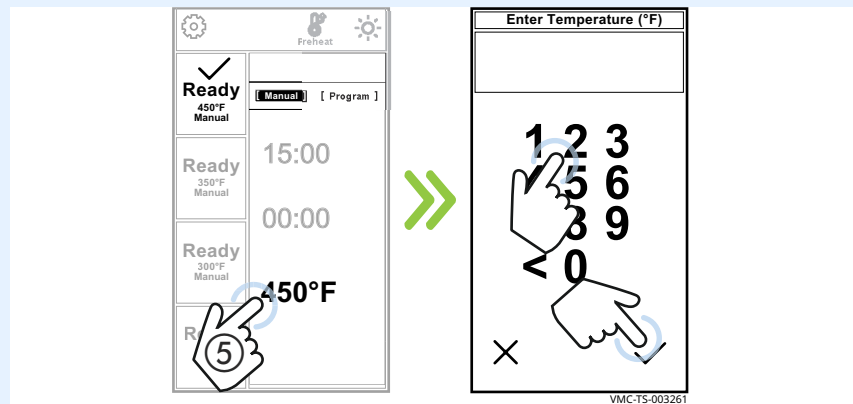
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3. **Enter** the time ④ for the second pan of food.



4. **Touch** the temperature setting ⑤. **Enter** the cooking temperature using the number pad. **Touch** the check mark.



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

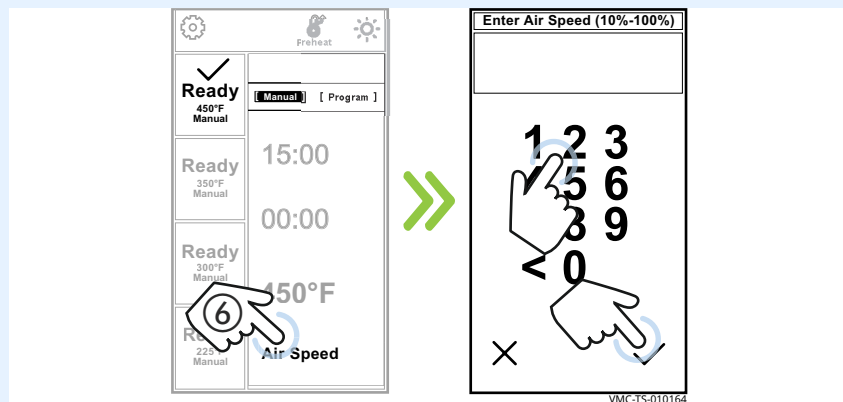
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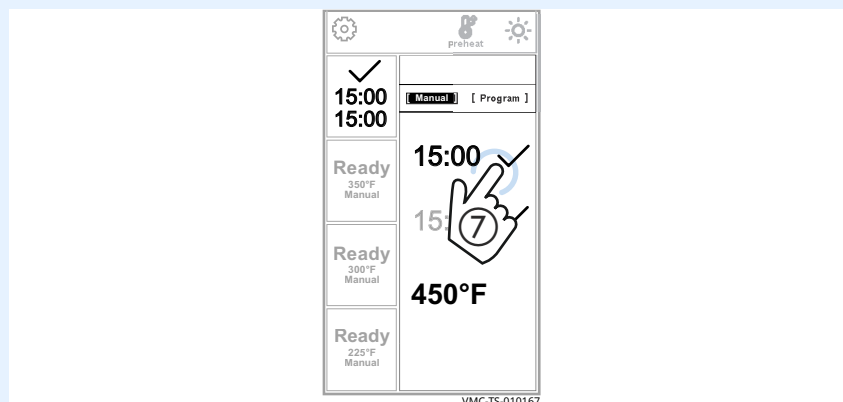
5. **Touch** Air Speed ⑥. **Enter** the air flow in percentage 5–100% using the number pad. **Touch** the check mark.



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



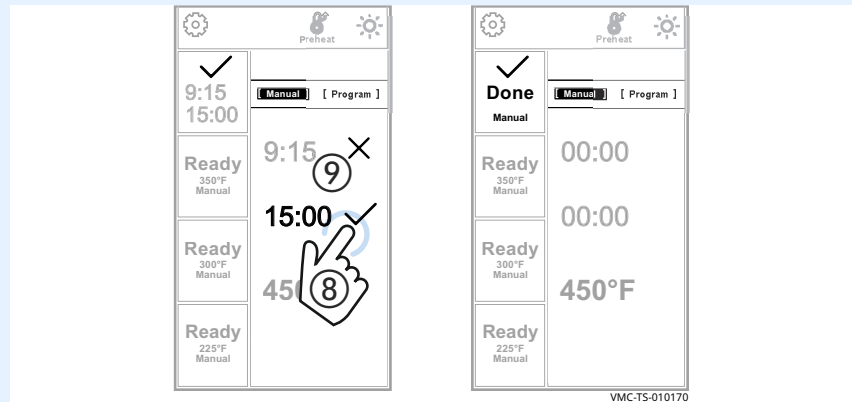
6. **Open** the door and load pan 1. **Close** the door. **Touch** the start icon ⑦. The timer for pan 1 will start counting.



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7. **Open** the door and load pan 2 when it is ready. **Close** the door. **Touch** the start icon (8). The timer for pan 2 will start counting. **Pressing** the X icon (9) stops the timer. The timer resets to 0.



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 Programmed Recipes

Before you begin

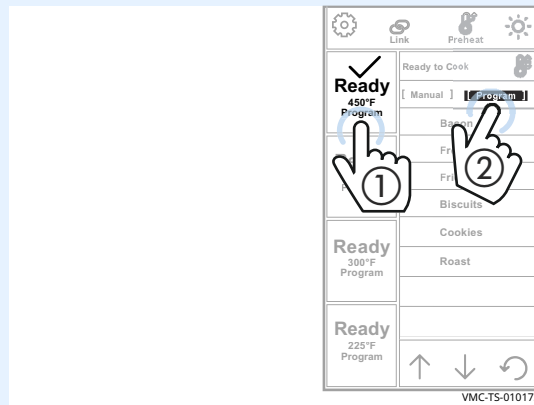
- Make sure the door is closed.
- Be sure the oven is preheated.
- Be sure your food is prepared and ready to cook.

Procedure

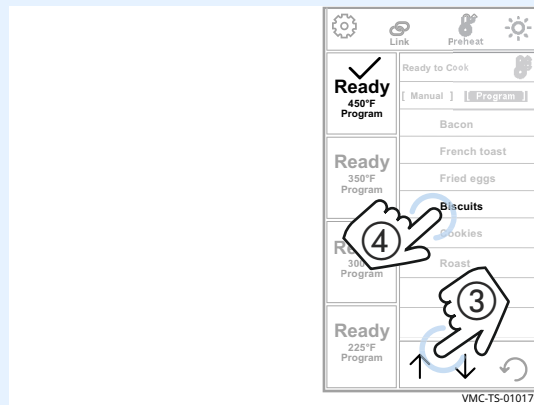
To cook using a programed recipe, do the following.

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

- | | |
|----|--|
| 1. | Select the chamber ①. The check mark indicates the chosen chamber.
Touch Program ②. |
|----|--|



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



NOTE: 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 preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

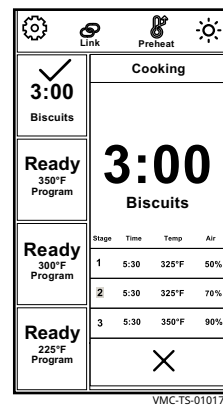
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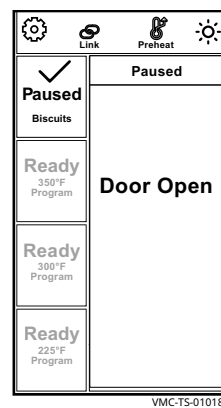
3. **Open** the door and load the food into the selected chamber.
Close the door.
4. **Touch** the recipe ④. The oven starts cooking.

During the cooking process

During the cooking process, the screen indicates the time remaining.



- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.



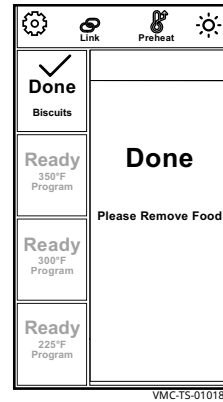
Switch to another chamber to cook another product.

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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

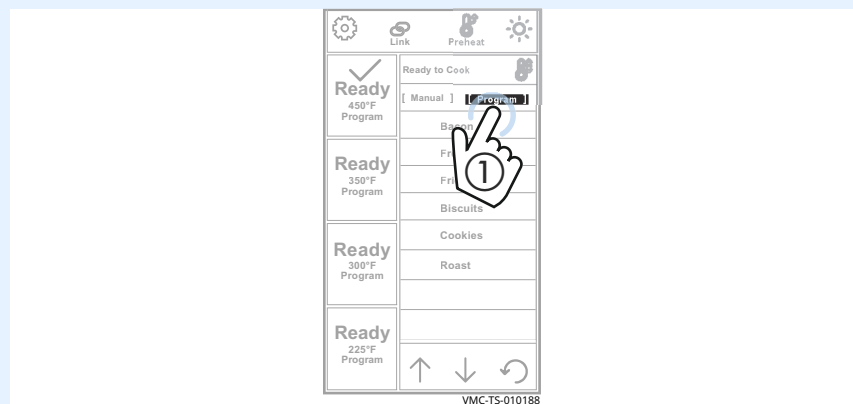
- Make sure the door is closed.
- The selected chambers must be warmed up to the temperature of the recipe. Refer to topic How to Preheat the Oven.
- The Link function must be enabled. See topic How to Enable Manual Mode, Linking, and Set Temp Function.
- The oven must be in Program mode.

Linking chambers

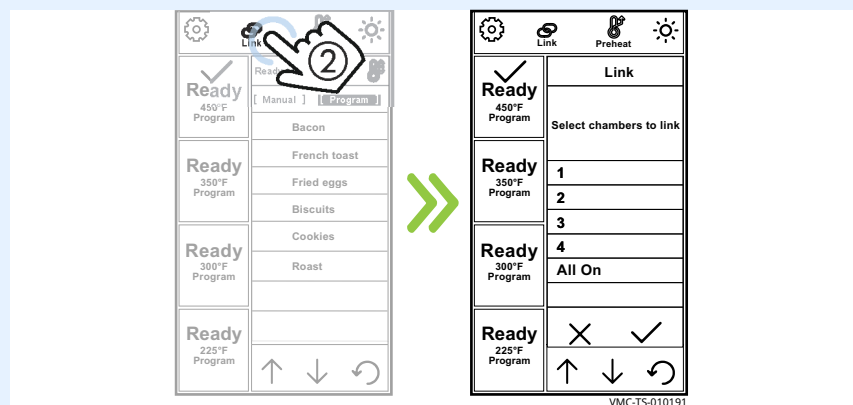
To link chambers, do the following.

Step Action

1. **Touch** the Program icon ①.



2. **Touch** the Link icon ②. The linking screen displays.

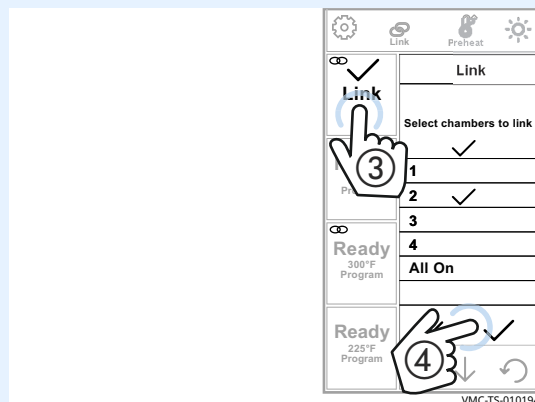


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3. **Touch** the chambers ③ you want to link.
Touch the check mark ④.

NOTE: Pressing All On selects all chambers.
Chambers with a ∞ icon are linked



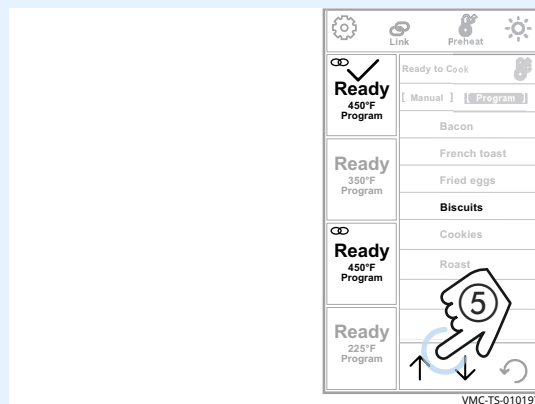
Result

The chambers are now linked.

Cooking with linked chambers

To cook with linked chambers, do the following.

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

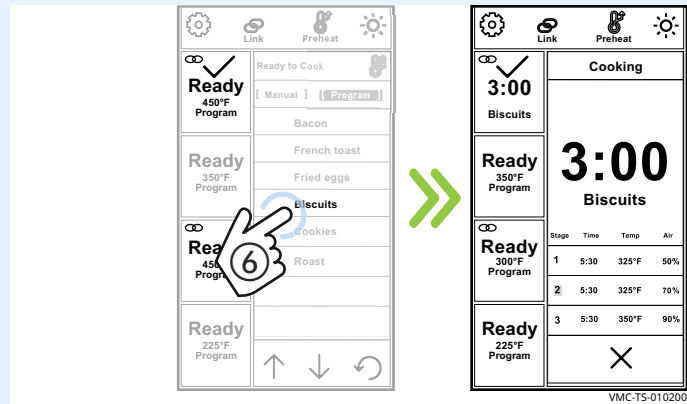


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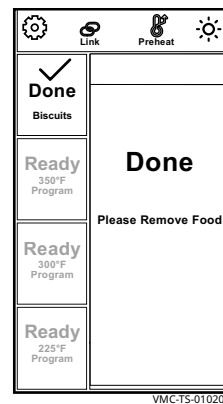
5. **Open** the door and load the selected chambers.

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 Cook Using Combined Chambers

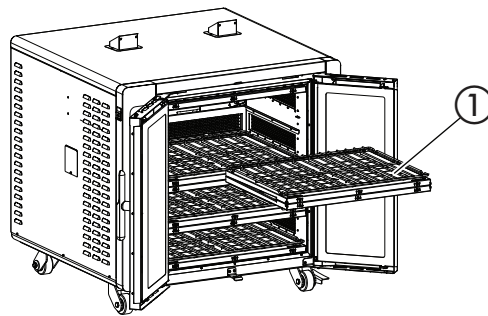
Before you begin

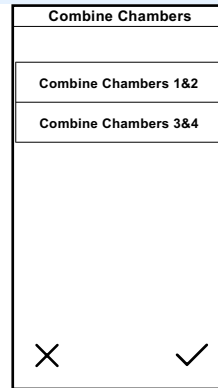
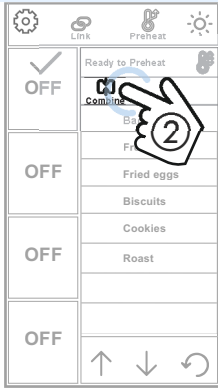
- Be sure your food is prepared and ready to cook.

Procedure

To cook using combined chambers, do the following.

Step	Action		
1.	Remove the jet plates ① that are between the two chambers to be combined.		
CAUTION: Personal injury hazard. Use hand protection when handling the jet plates. Close the door. VMC-TS-013116			
2.	Touch the combine chambers icon ②. The combine chambers screen displays.		
Combine Chambers <table border="1"> <tr> <td>Combine Chambers 1&2</td> </tr> <tr> <td>Combine Chambers 3&4</td> </tr> </table> ✕ ✓ VMC-TS-010334		Combine Chambers 1&2	Combine Chambers 3&4
Combine Chambers 1&2			
Combine Chambers 3&4			





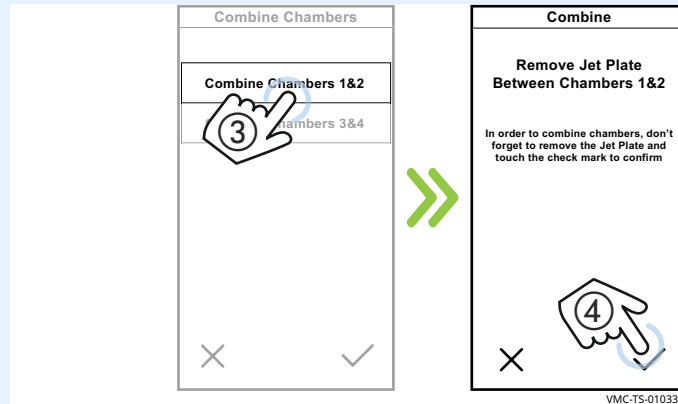
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3. For VMC-F4E ovens, **touch** the Combine Chambers 1 & 2 or Combine Chambers 3 & 4 button ③. The remove jet plate screen displays. **Touch** the mark ④. The chambers are now combined.

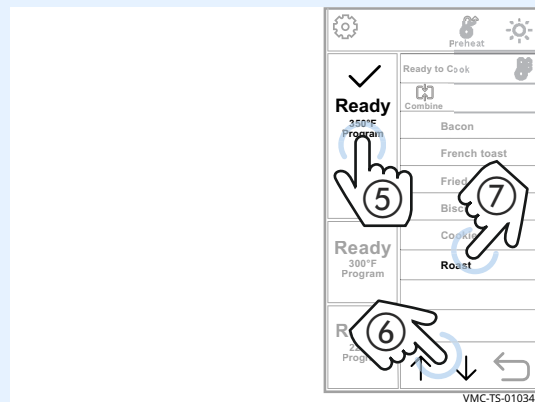
For VMC-F3E ovens, **touch** the Combine Chambers 2 & 3 button. The remove jet plate screen displays.

NOTE: Make sure to remove the jet plates between the two chambers to be combined.



4. **Preheat** the oven.

5. **Select** the chamber ⑤. The check mark indicates the chosen chamber. **Navigate** to the recipe using the arrows ⑥. Recipes are sorted first by set temperature and then alphabetically.



NOTE: 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 preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

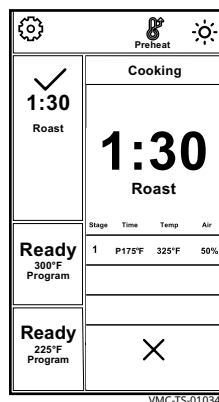
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6. **Open** the door and load the food into the selected chamber. **Close** the door.
7. **Touch** the recipe ⑦. The oven starts cooking.

During the cooking process

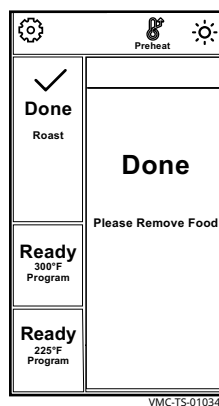
The screen indicates the time remaining.



- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.

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 Using a Probe

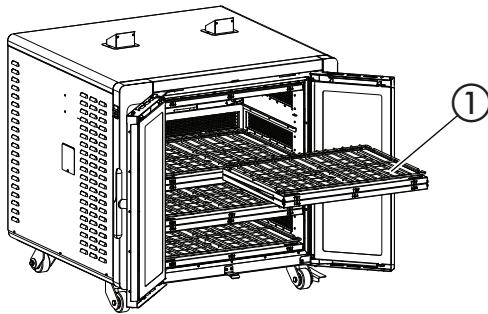
Before you begin

- Be sure your food is prepared and ready to cook.

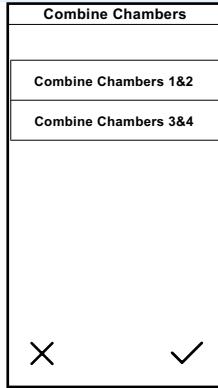
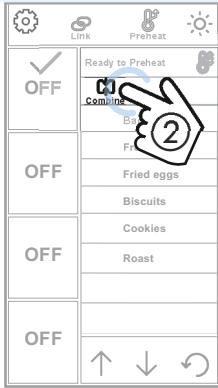
Procedure

To cook using a probe, do the following.

Step	Action
1.	Remove the jet plates ① that are between the two chambers to be combined.
CAUTION: Personal injury hazard. Use hand protection when handling the jet plates. Close the door.	
2.	Touch the combine chambers icon ②. The combine chambers screen displays.
➤➤	



VMC-TS-013116



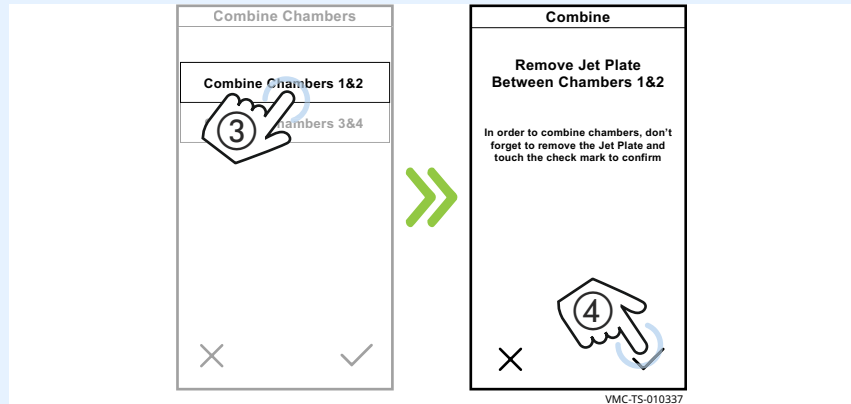
VMC-TS-010334

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3. **Touch** the Combine chambers 1 & 2 button ③. The remove jet plate screen displays. **Touch** the check mark ④. The chambers are now combined.

NOTE: Make sure to remove the jet plates between the two chambers to be combined.



4. **Preheat** the oven.
5. **Select** the chamber ⑤. The check mark indicates the chosen chamber. **Navigate** to the recipe using the arrows ⑥. Recipes are sorted first by set temperature and then alphabetically.



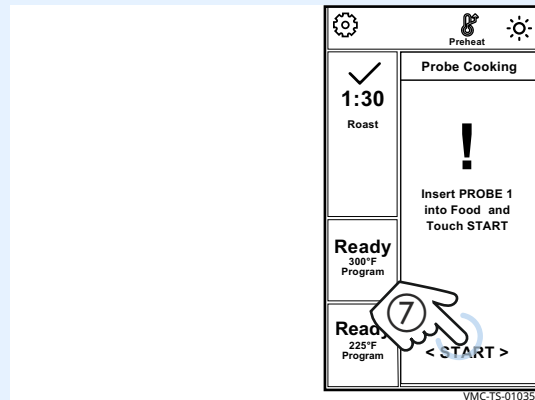
NOTE: If the recipe is highlighted in red, it means that the item cannot be cooked at the chamber's current set temperature. Selecting a recipe highlighted in red will start a preheat or cool-down cycle to adjust the temperature to that of the selected recipe.

6. **Open** the door and load the food into the selected chamber.

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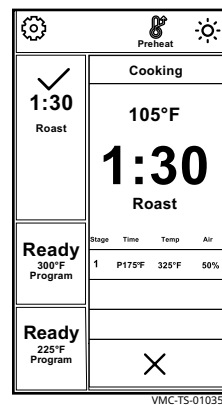
Continued from previous page

7. **Insert** the probe into the food.
Close the door.
Touch START ⑦. The oven starts cooking.



During the probe cooking process

The screen indicates the elapsed time of the probe cook. When the internal food temperature is reached, the probe cook is complete. The recipe continues to cook any additional stages.



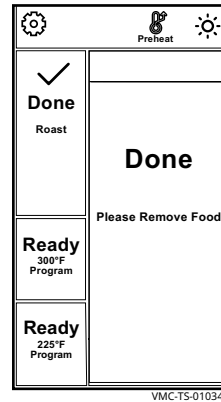
- The menu area displays details on the current cook setting.
- Touching the cancel icon stops the cooking process.

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Result

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



How to Create and Edit Recipes

Before you begin

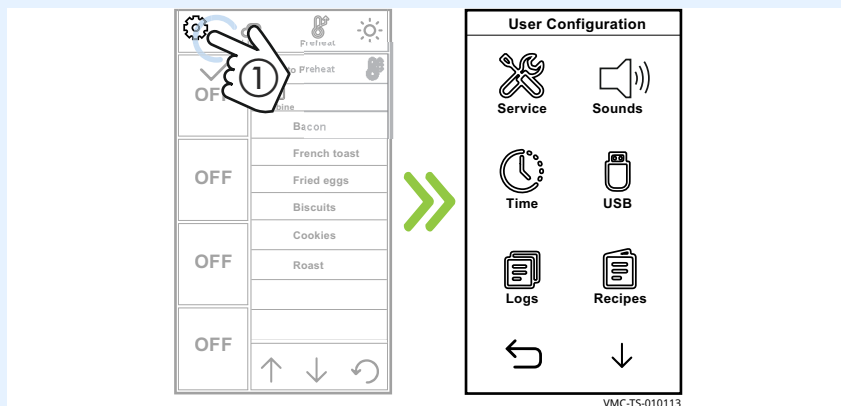
You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

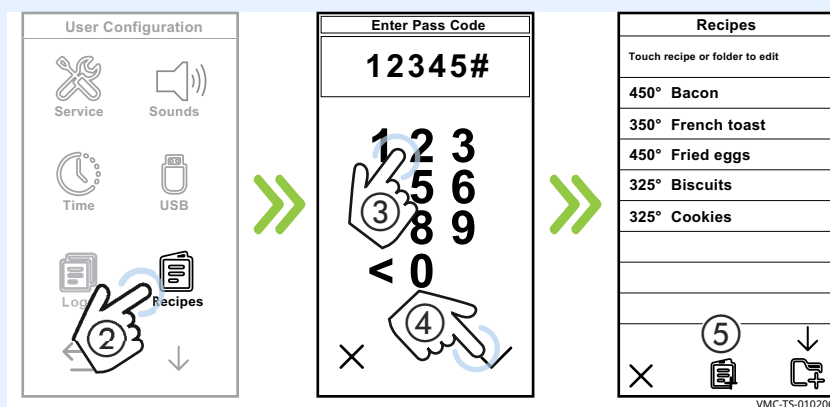
To create or edit a recipe, do the following.

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 the check mark ④. The Recipes screen displays.



From the Recipes screen you can browse existing recipes or create a new recipe. Touching an existing recipe allows you to edit it. Touching the new recipe icon ⑤ creates a new recipe.

Continued on next page

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3. **Touching** the new recipe icon or touching an existing recipe allows access to the following:

- Recipe name
- Temperature for each stage
- Time for each stage
- Air speed for each stage
- Number of stages (By default, stages 2 and 3 have a length of zero.)

Recipe		
Touch a stage to edit its settings		
Name Biscuits		
Stage 1	Stage 2	Stage 3
Time	5:30	PROBE OFF
Temp	325°	
Air	50%	
Total	3:00	
⑥ ✕ ⑦ 🗑️ ⑧ ✓		

VMC-TS-010209

Touching the cancel icon ⑥ discards any changes.

Touching the delete icon ⑦ deletes the recipe.

4. **Touch** the check mark icon ⑧ when finished to save the recipe.

Result

This ends the procedure.

How to Create and Edit Recipe Folders

Before you begin

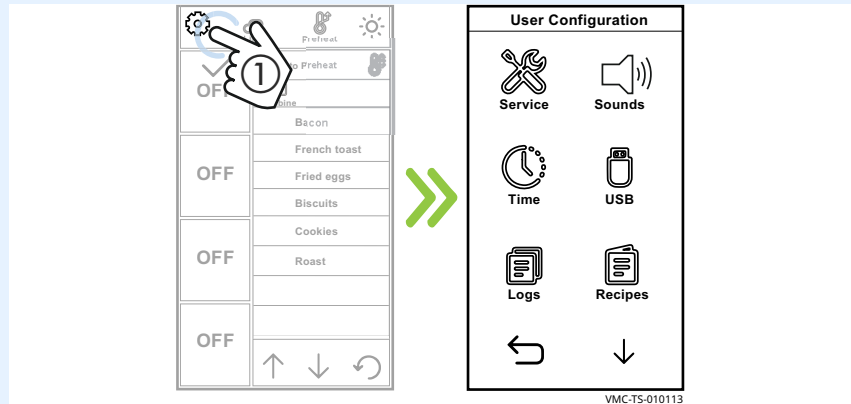
You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

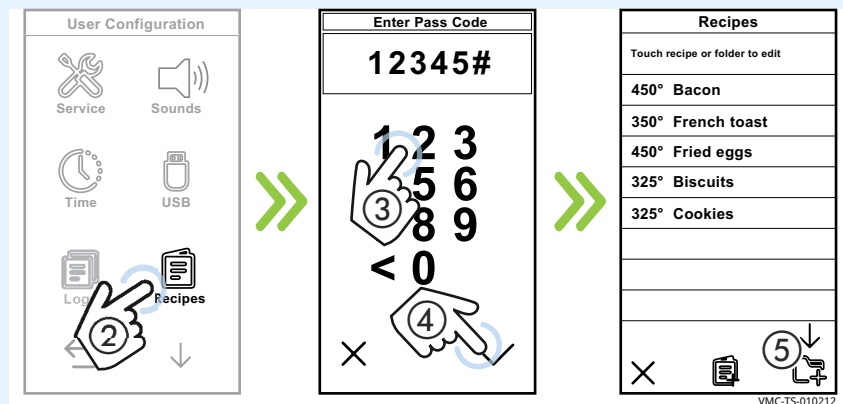
To create or edit a recipe folder, do the following.

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 the check mark ④. The Recipes screen displays.



From the Recipes screen you can browse existing recipe folders or create a new recipe folder. Touching an existing recipe folder allows you to edit it. Touching the new folder icon ⑤ creates a new folder.

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3. **Create** a new folder or **edit** an existing folder.

Touch the recipes you want to add to the folder.

New Folder	Edit Folder
Touch a recipe to add or remove from folder	Touch a recipe to add or remove from folder
Touch here to create folder name	Name: Breakfast
Item 1	Item 1
Item 2	Item 2
Item 3	Item 3
6 X 8 ↓ ✓	6 X 7 🗑️ 8 ↓ ✓

VMC-TS-010215

Touching the cancel icon ⑥ discards any changes.

Touching the delete icon ⑦ deletes the folder.

4. **Touch** the check mark icon ⑧ when finished to save the folder.

Result

This ends the procedure.

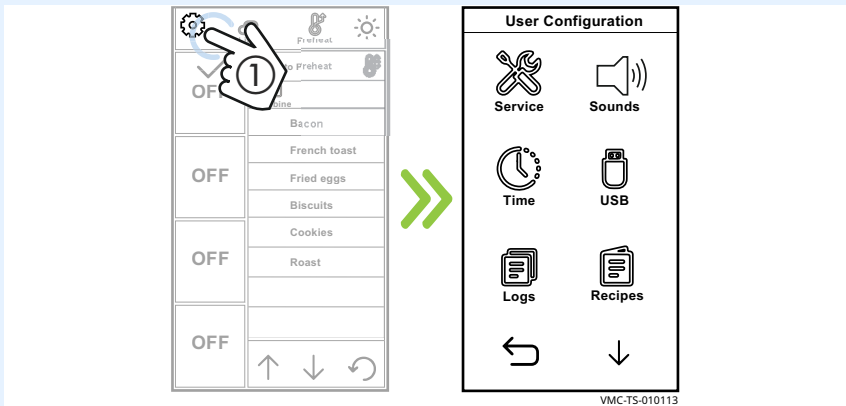
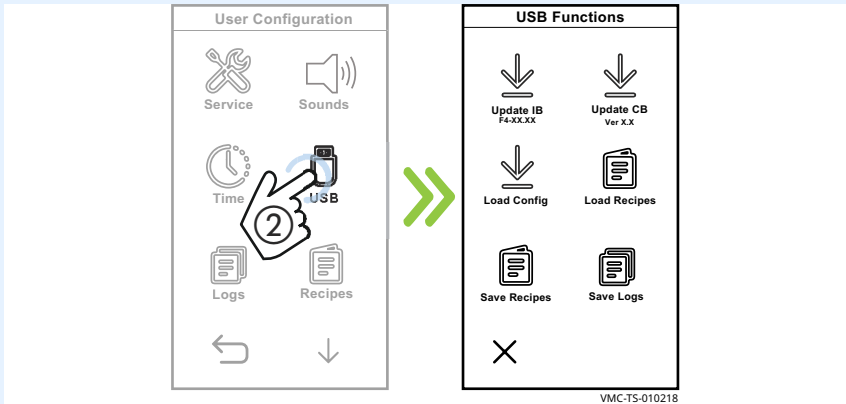
How to Load Recipes from a USB Drive

Before you begin

- Create a backup file of your current recipes before loading new recipes.
- You will need a USB drive loaded with recipes.
- You will need to know the pass code. The pass code set at the factory is 12345.

Procedure

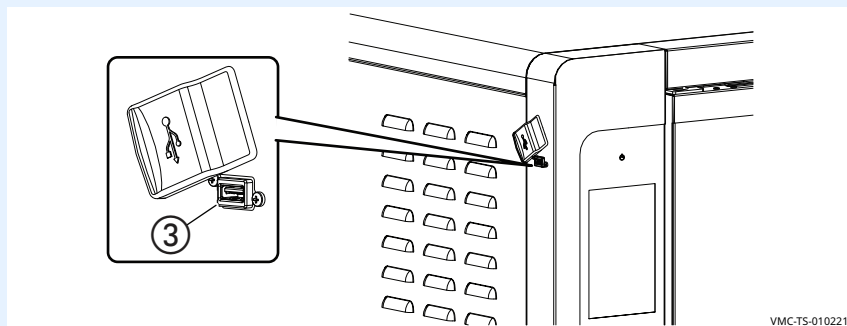
To load recipes from the USB drive, do the following.

Step	Action
1.	Touch the gear icon ①. The User Configuration screen displays. 
2.	Touch the USB icon ②. The USB Functions screen displays. 

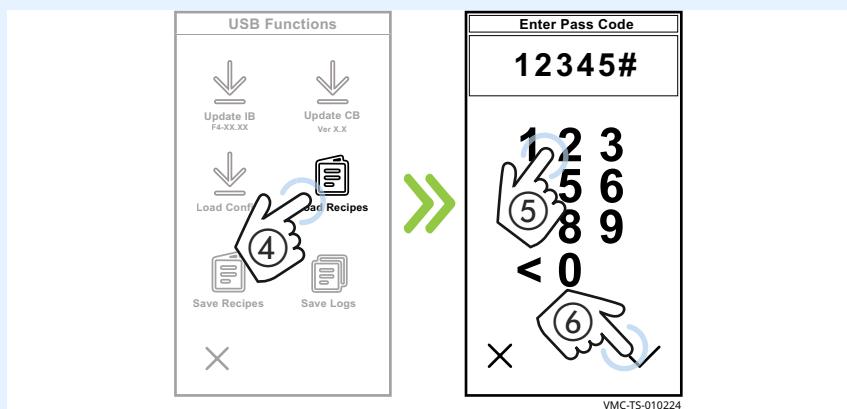
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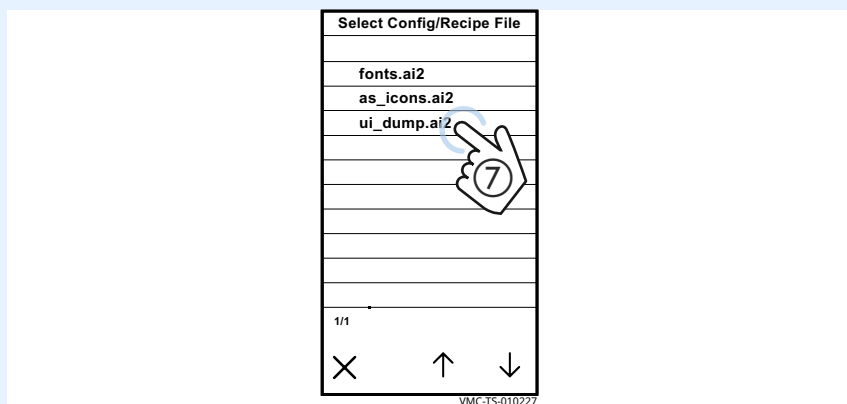
3. **Plug** the USB drive into the port ③.



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



5. **Touch** the recipe file ⑦.

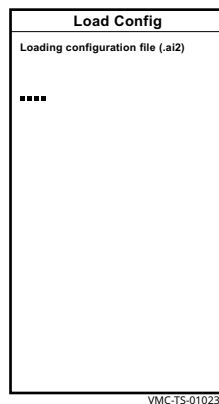


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Loading/reading the recipes

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



VMC-TS-010230

The oven turns off after the recipes are loaded.

Result

The recipes are now loaded.

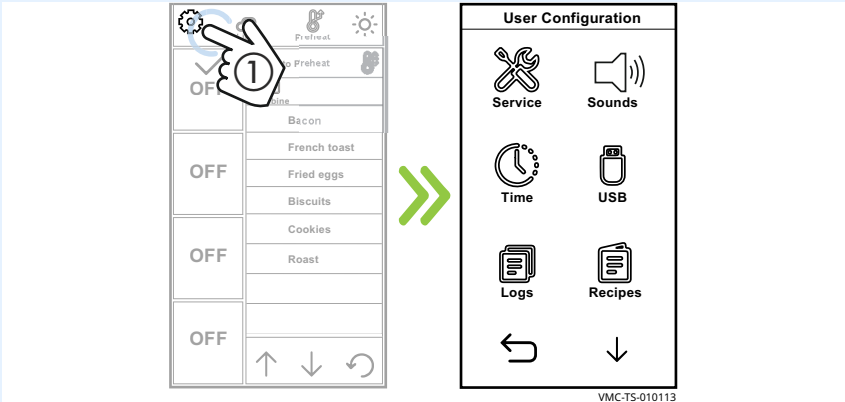
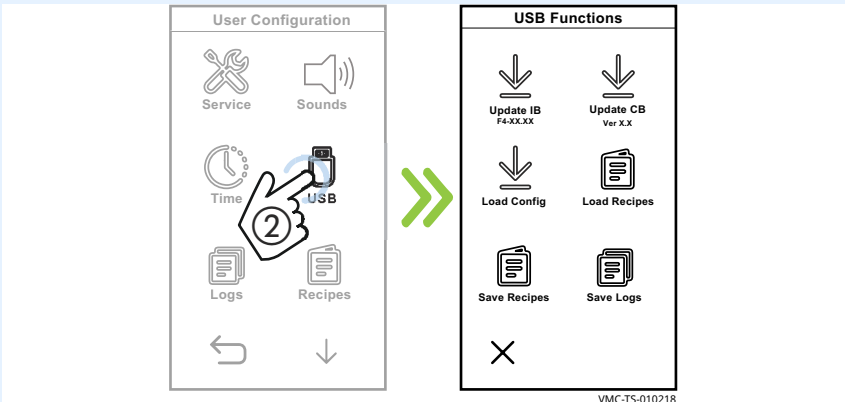
How to Save Recipes to a USB Drive

Before you begin

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

Procedure

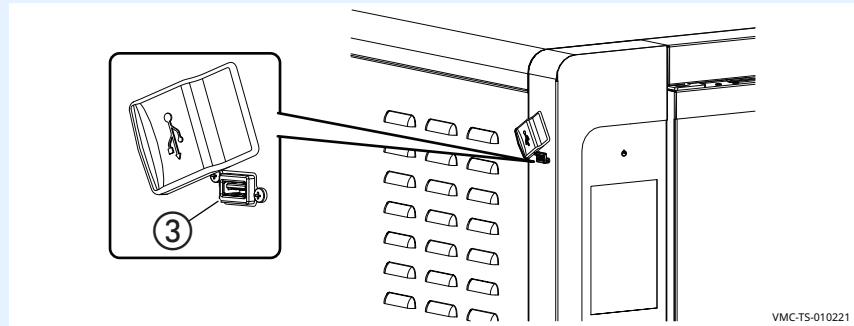
To save recipes from the oven to a USB drive, do the following.

Step	Action
1.	Touch the gear icon ①. The User Configuration screen displays.  VMC-TS-010113
2.	Touch the USB icon ②. The USB Functions screen displays.  VMC-TS-010218

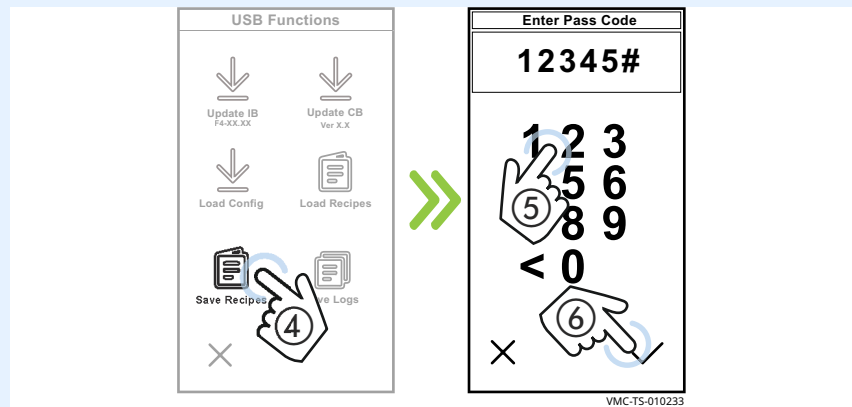
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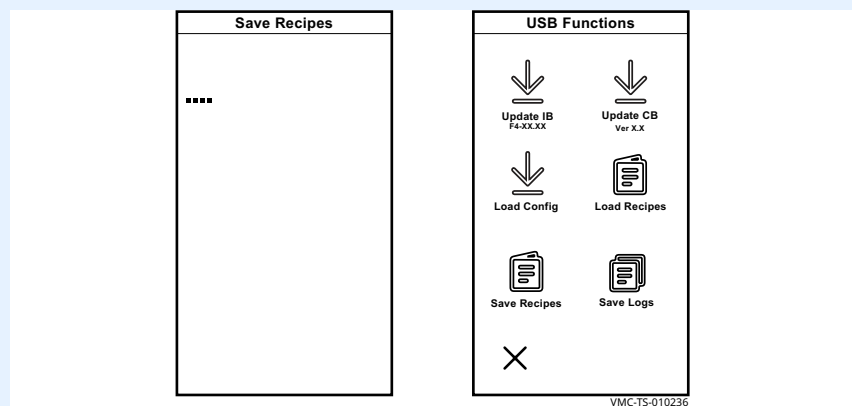
3. **Plug** the USB drive into the port ③.



4. **Touch** Save Recipes ④. The Enter Pass Code screen displays. **Enter** the pass code 12345 ⑤. **Touch** the check mark 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.

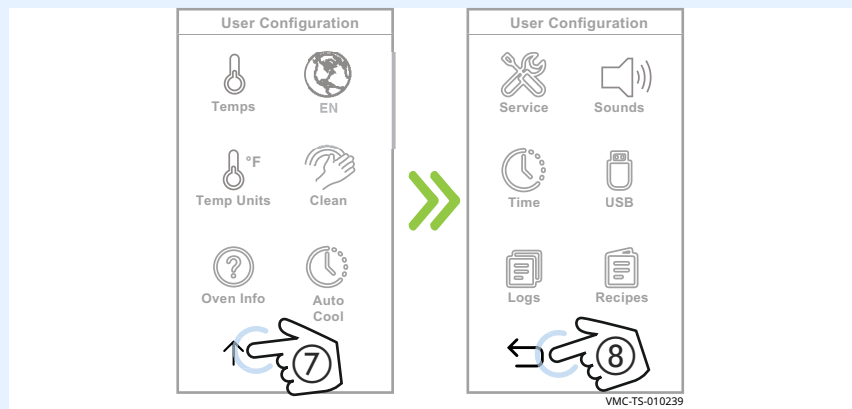


The Saving Recipes screen displays during the saving process. When the process is complete, the USB Functions screen displays.

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5. **Touch** the cancel icon 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

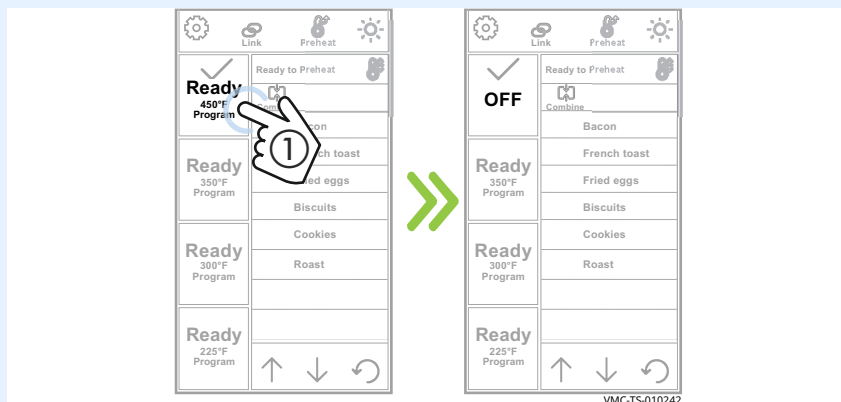
The oven must be connected to electric power.

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.

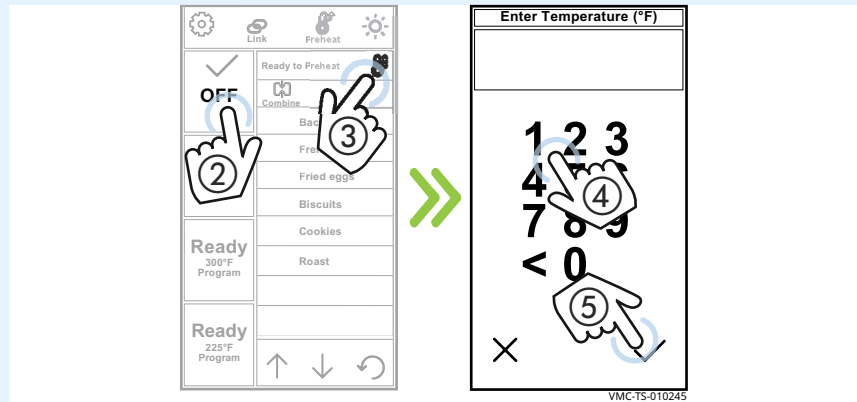
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Turning on a chamber

To turn on a chamber, do the following.

3. **Touch** the chamber icon ②. The 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 the check mark ⑤. The chamber turns on.



The chamber is now on.

How to Enable Manual Mode, Linking, and Set Temp Functions

Before you begin

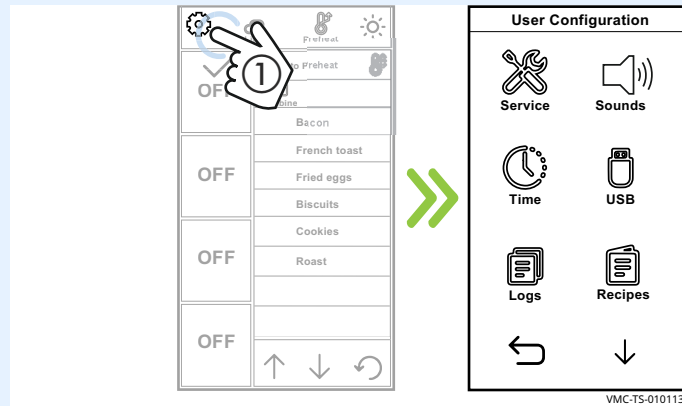
The oven must be turned on (screen is on).

Procedure

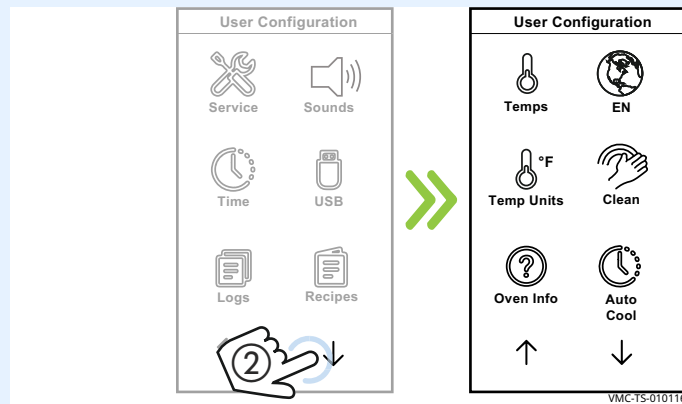
To enable the Set Temp, Linking, or Manual mode, do the following.

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

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



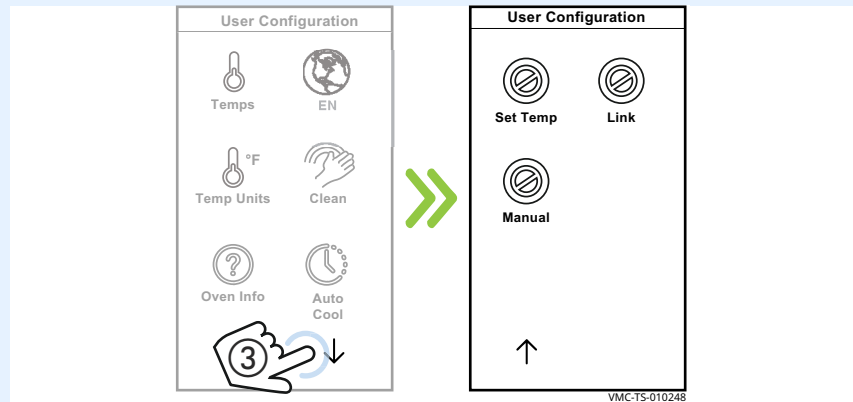
2. **Touch** the down arrow ②. The second User Configuration screen displays.



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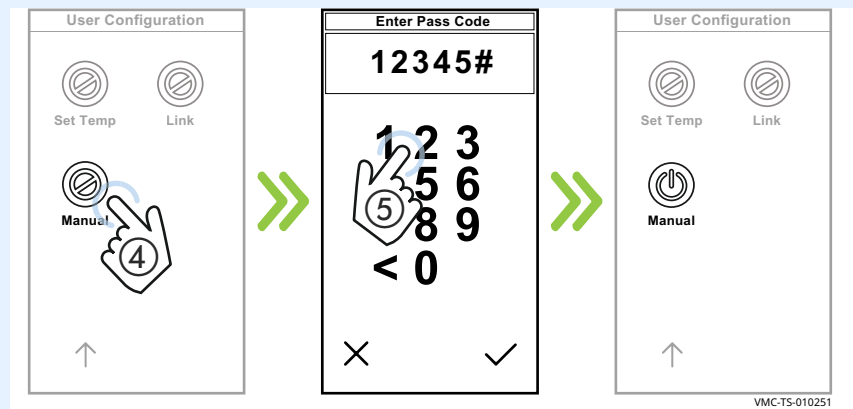
3. **Touch** the down arrow ③. The third User Configuration screen displays.



4. **Touch** the function you want to enable: Set Temp, Link, or Manual icon ④. The Enter Pass Code screen displays.

Enter the pass code 12345 ⑤. The selected function will now be enabled.

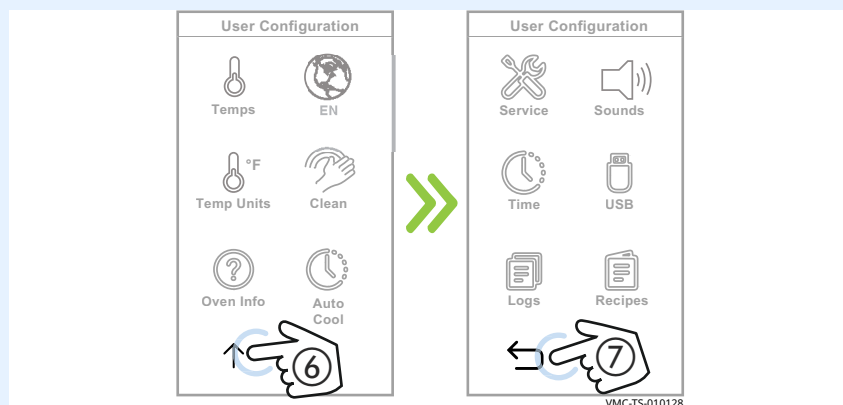
Repeat the process to disable the function.



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5. **Touch** the back arrows ⑥ and ⑦ to return to the home screen.



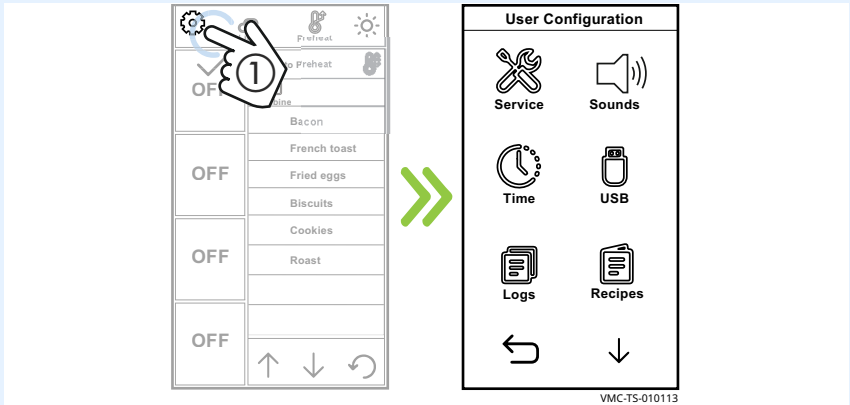
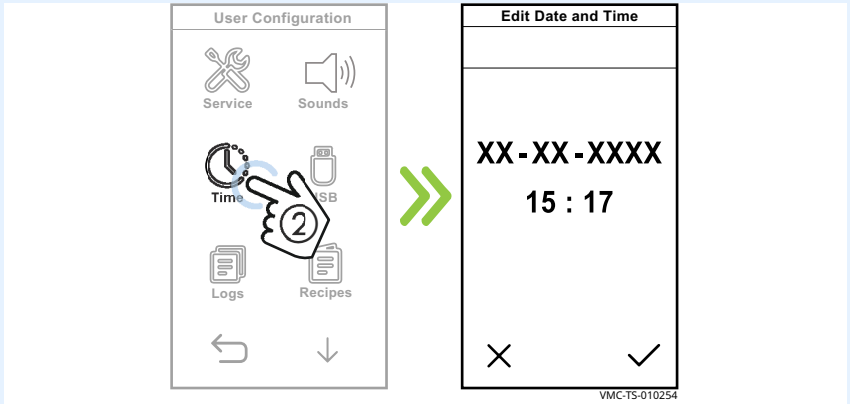
Result

Set Temp, Linking, or Manual mode is now enabled.

How to Change the Time and Date Settings

Procedure

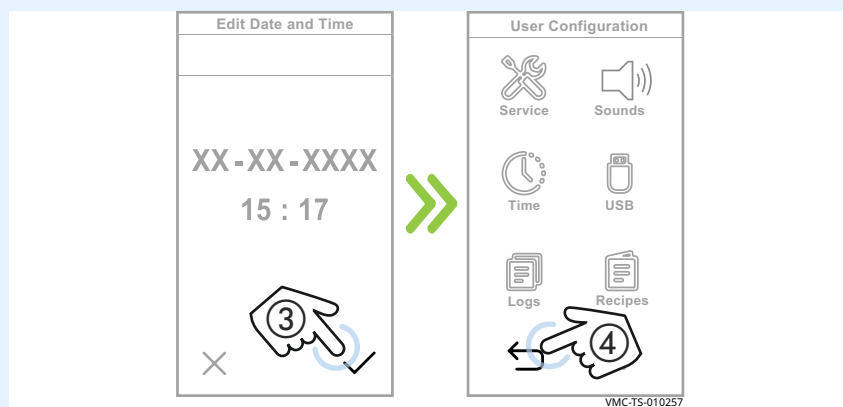
To change the time and date settings, do the following.

Step	Action
1.	Touch the gear icon ①. The User Configuration screen displays.  VMC-TS-010113
2.	Touch the Time icon ②. The Edit Date and Time screen displays. Follow the prompts to set the time and date.  VMC-TS-010254

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3. **Touch** the check mark ③ when finished.
Touch the back arrow ④ to return to the home screen.



Result

The time and date have been changed.

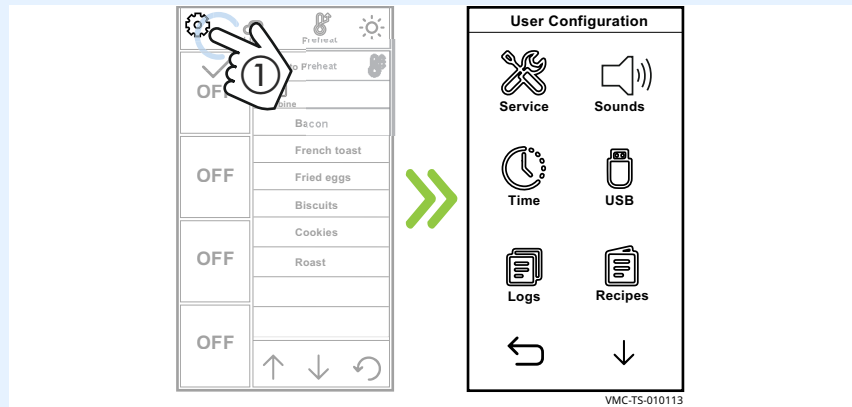
How to Change the Sounds Settings

Procedure

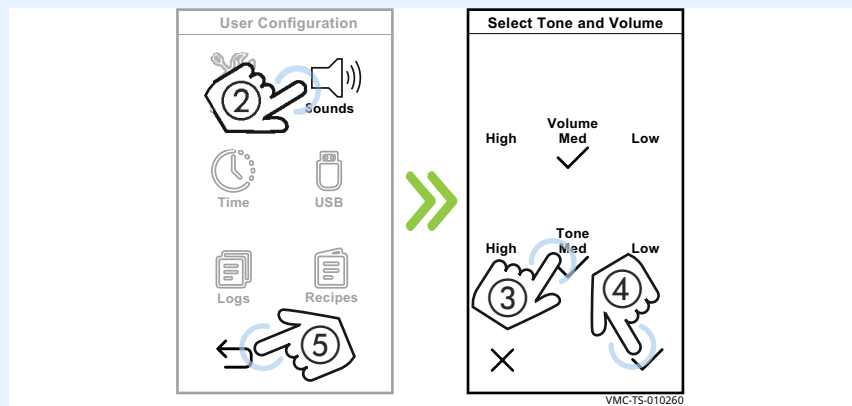
To change the sound settings, do the following.

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

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



2. **Touch** the Sounds icon ②. The Select Tone and Volume screen displays.
Touch the tone and volume settings ③.
Touch the check mark ④ when finished.
Touch the back arrow ⑤ to return to the home screen.



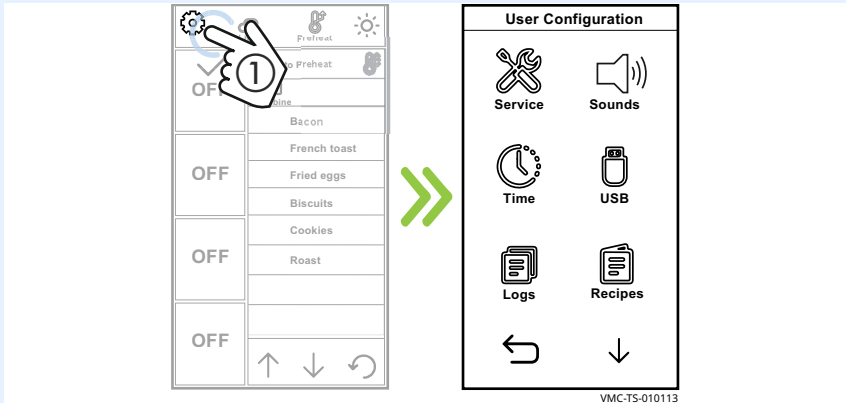
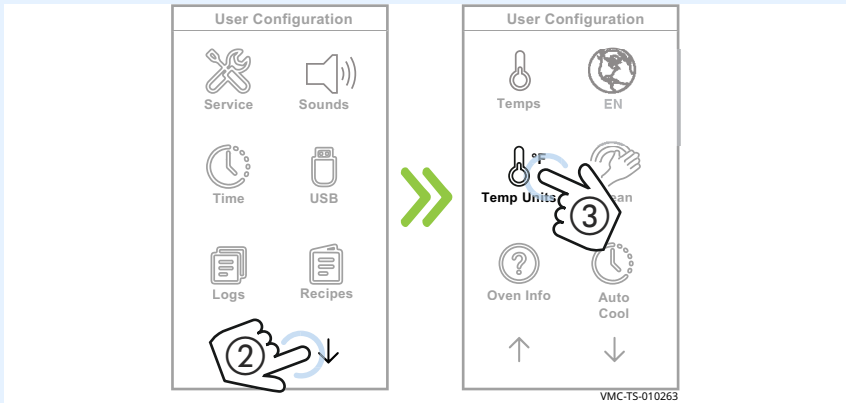
Result

The sound settings have been changed.

How to Change the Temperature Scale

Procedure

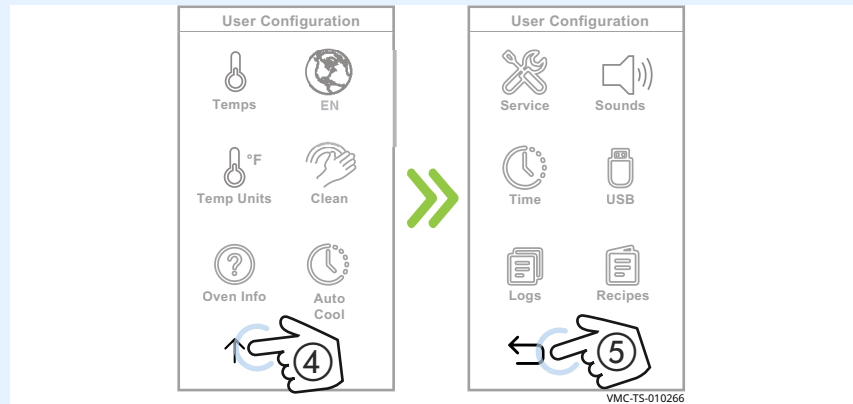
To change the temperature scale from °F to °C and vice versa, do the following.

Step	Action
1.	Touch the gear icon ①. The User Configuration screen displays.  VMC-TS-010113
2.	Touch the down arrow ②. Touch the Temp Units icon ③ to change the temperature scale.  VMC-TS-010263

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3. **Touch** the back arrows ④ and ⑤ to return to the home screen.



Result

The temperature scale has now been changed.

How to Set the Cleaning Timer

Before you begin

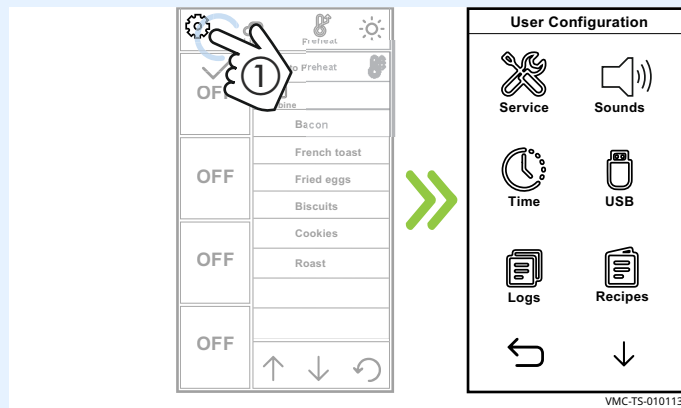
To help you remember when to clean the oven, the number of hours until the next cleaning may be programmed into the controller.

Procedure

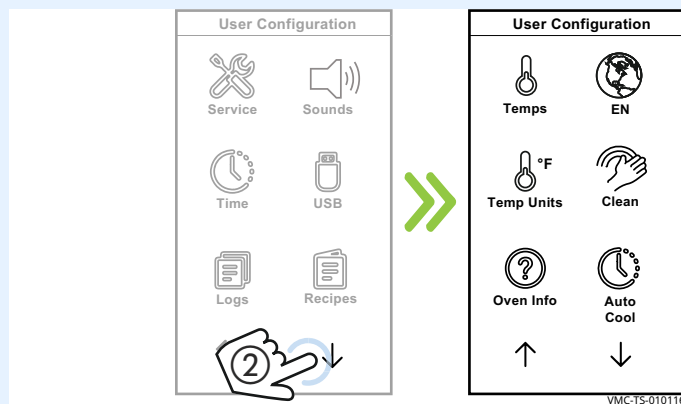
To set the cleaning timer, do the following.

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

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



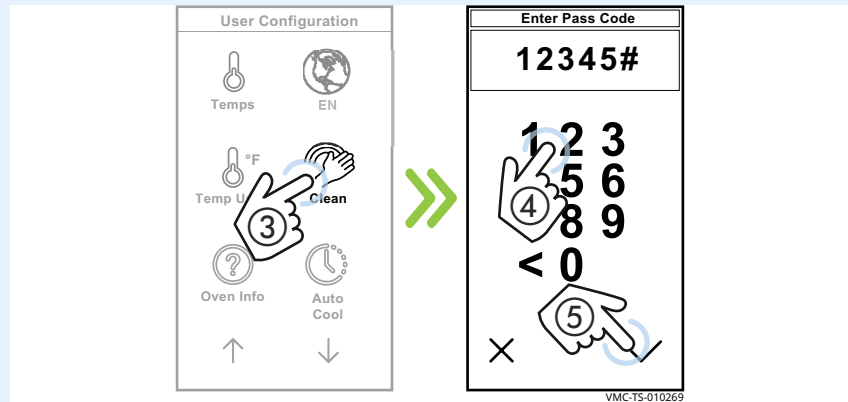
2. **Touch** the down arrow ②. The second User Configuration screen displays.



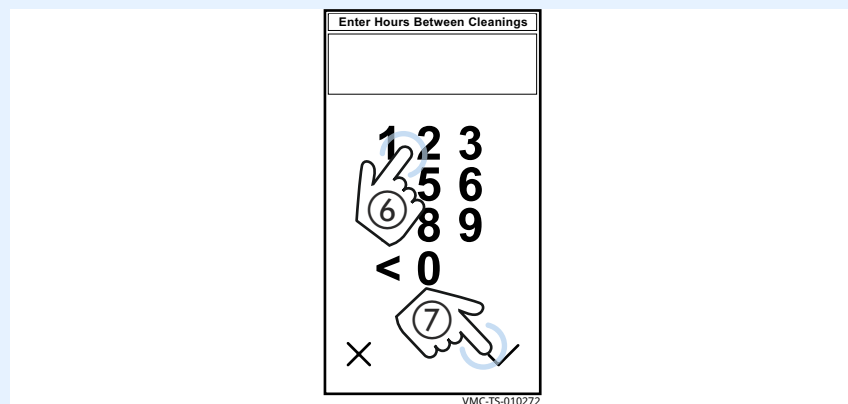
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3. **Touch** the Clean icon ③. The Enter Pass Code screen displays.
Enter the pass code 12345 ④.
Touch the check mark ⑤.



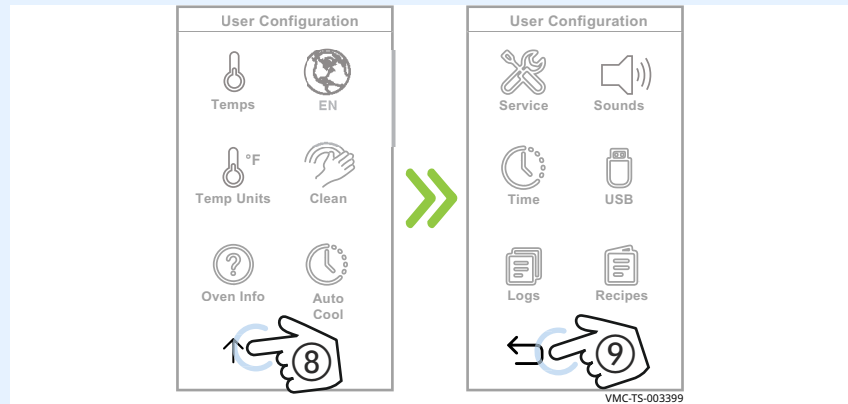
4. **Enter** the operating hours ⑥ until the oven needs to be cleaned.
Touch the check mark ⑦.



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



The cleaning timer is now set.

To view the cleaning hours

During the start-up process:

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



How to View the Oven Logs

Before you begin

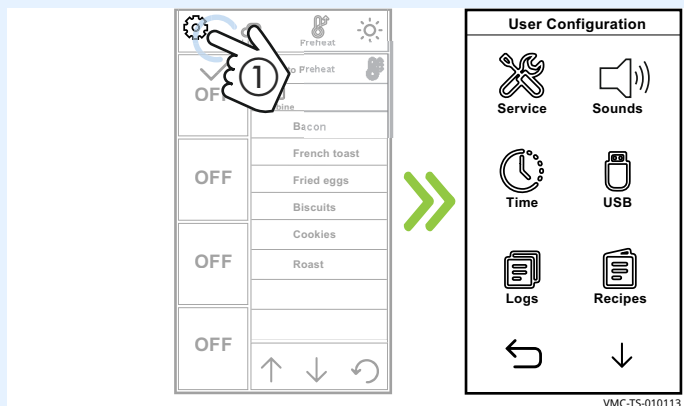
The oven must be turned on (screen is on).

Procedure

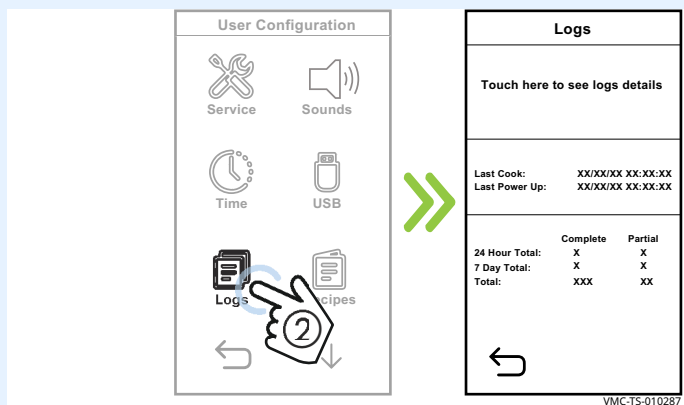
To view the oven logs, do the following.

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

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



2. **Touch** the Logs icon ②. The Logs screen displays.

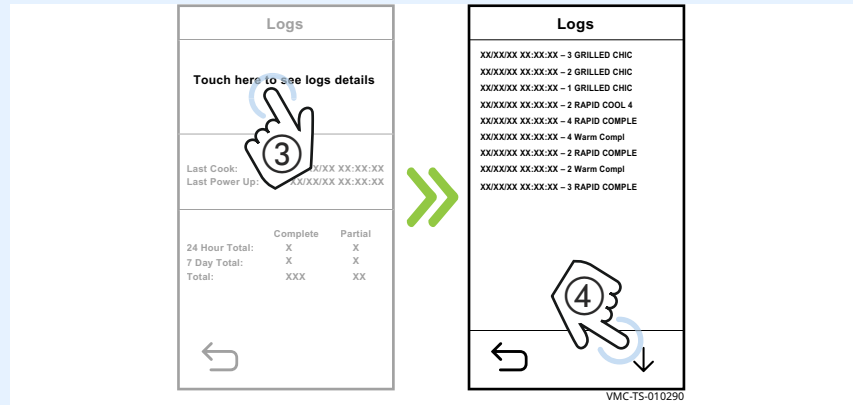


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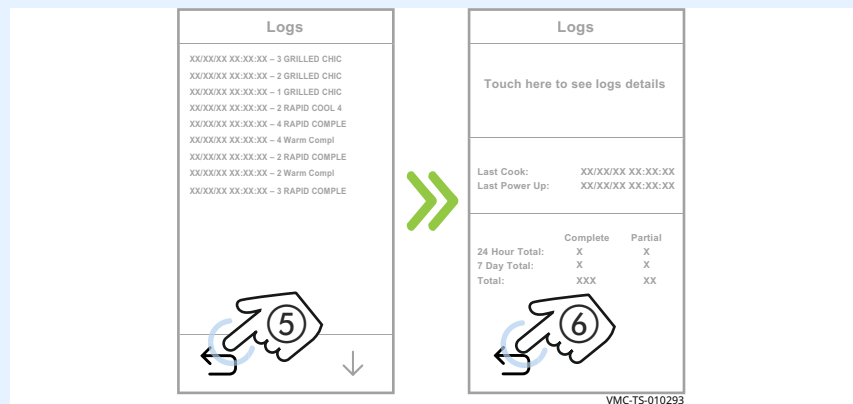
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3. **Touch** the screen that reads Touch here to see log details ③. The logs display.

Touch the up and down arrows ④ to scroll through the logs.



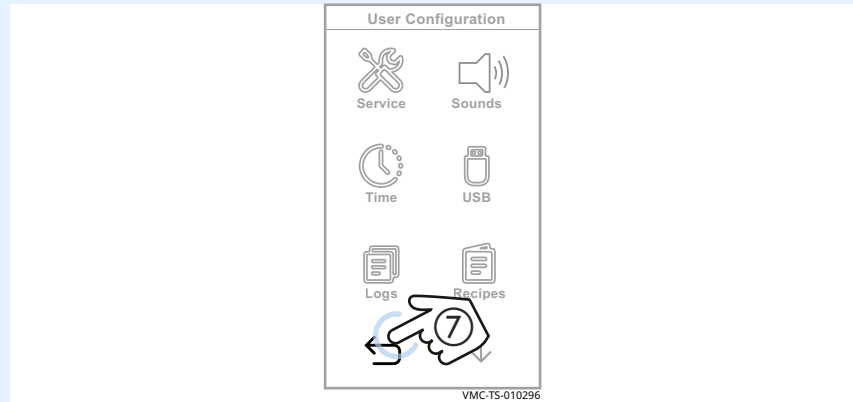
4. **Touch** the back arrow ⑤ then the back arrow ⑥ to return to the User Configuration screen.



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5. **Touch** the back arrow ⑦ to return to the home screen.



Result

The oven logs have now been viewed.

How to Adjust the Oven Light Duration

Before you begin

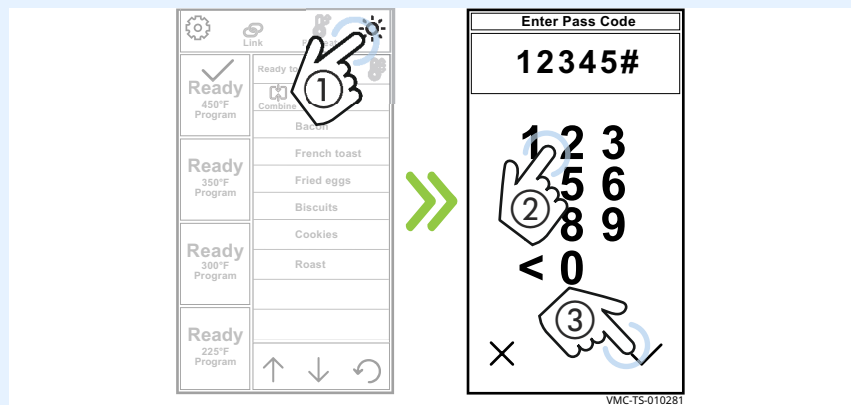
The oven must be turned on (screen is on).

Procedure

To adjust the oven light duration, do the following.

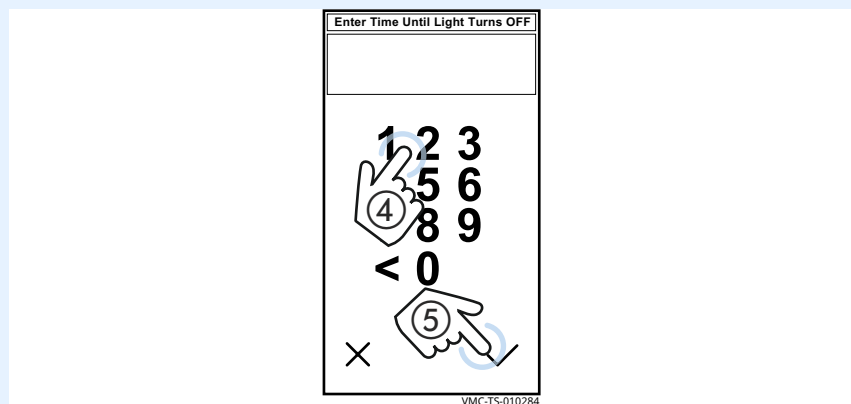
Step	Action
------	--------

1. **Touch and hold** the oven light icon ①. The Enter Pass Code screen displays.
Enter the pass code 12345 ②.
Touch the check mark ③.



2. **Enter** the number of minutes ④ the oven light will stay on.
Touch the check mark ⑤.

NOTE: Entering zero minutes results in the oven light staying on indefinitely.



Result

The oven light duration has now been set.

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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.

- **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.

- **Inspect** the return air path for grease buildup. **Remove** any grease buildup.
- **Inspect** the heat exchangers and burners. See topic *How to Inspect the Heat Exchanger*.
- **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 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

Before you begin



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.

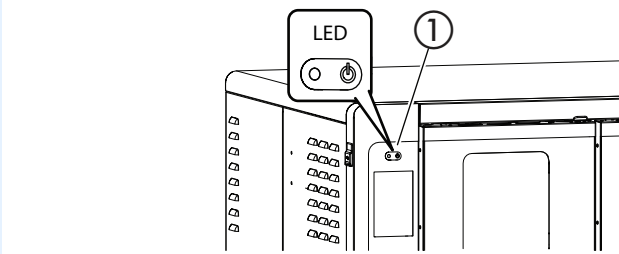
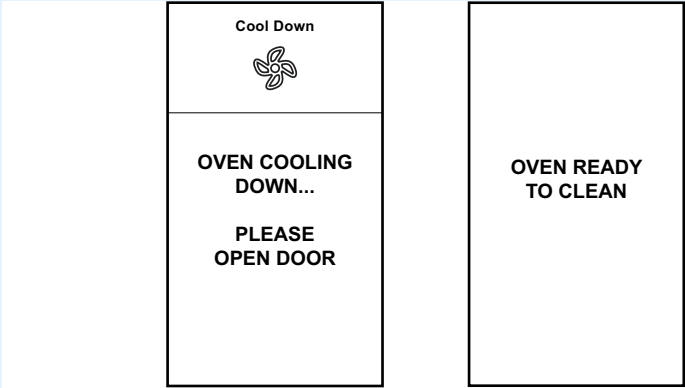
NOTICE

Do not spray 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 daily cleaning, do the following.

Step	Action
1.	Press and hold the ON/OFF button ① until the LED above the ON/OFF button illuminates red.  VMC-TS-010651 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 and the screen will display "Oven Ready to Clean." When the cool-down process is complete, it is safe to clean the oven.  VMC-TS-010882

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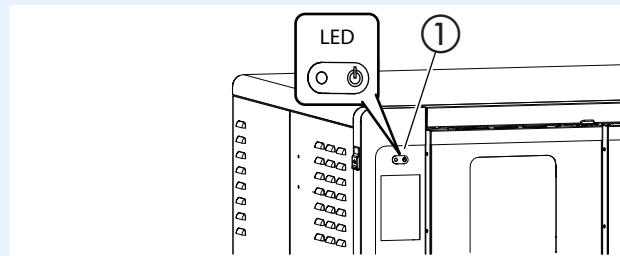
2. **Remove** any spills with disposable paper wipes or a damp cloth.
3. **Wipe** the outside of the oven with a damp cloth.
4. **Wipe** the outside of the oven with a stainless steel cleaner.

Monthly or as needed cleaning procedure

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

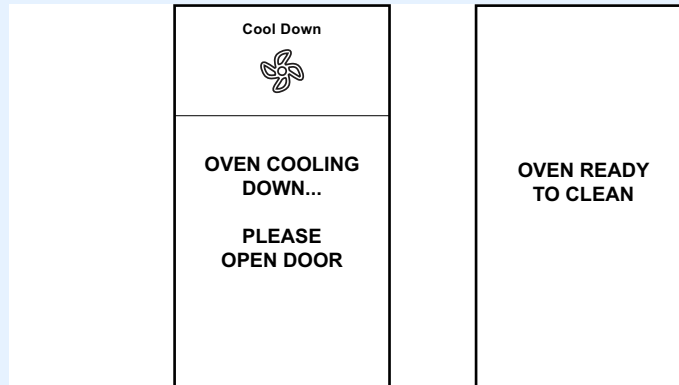
Step	Action
------	--------

- | | |
|----|--|
| 1. | Press and hold the ON/OFF button ① until the LED above the ON/OFF button illuminates red. |
|----|--|



VMC-TS-010651

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 and the screen will display "Oven Ready to Clean." When the cool-down process is complete, it is safe to clean the oven.



VMC-TS-010882

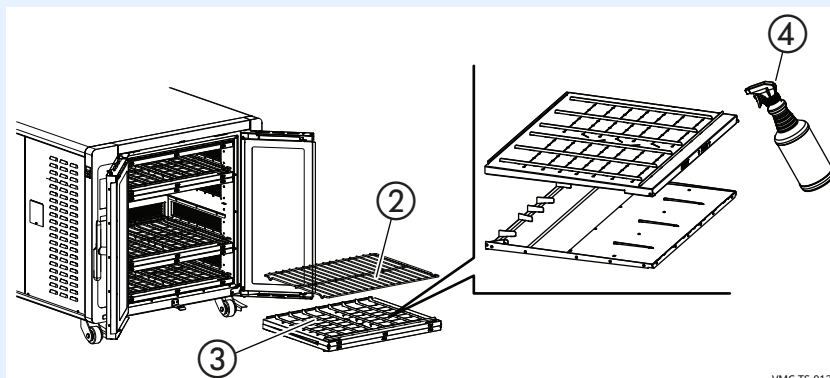
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2. **Remove** the cooking racks (2) and jet plates (3).



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



VMC-TS-013125

3. **Separate** the jet plates.

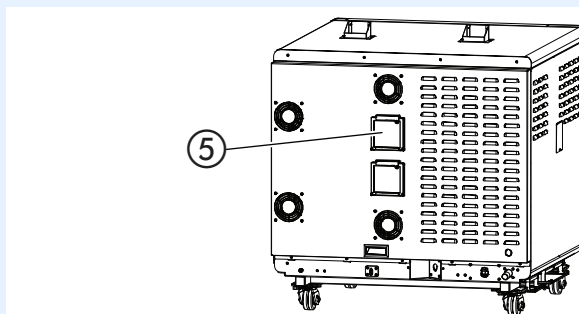
4. **Spray** the cooking racks and jet plates with Alto-Shaam non-caustic oven cleaner (4), CE-46828. Follow safety instructions on cleaner bottle. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Rinse** with water. **Wipe** with a soft cloth.

5. **Spray** the interior surfaces of the oven with Alto-Shaam non-caustic oven cleaner, CE-46828. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Remove** any residue with a water-soaked towel.

6. **Remove** the cooling fan filters (5). Clean with a mild cleaner and rinse with hot water.



NOTE: Replace the cooling fan filters at least once a year.



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7.	Re-install the cooling fan filters.
8.	Clean the door glass with Windex® or equivalent glass cleaner.
9.	Re-install the jet plates and cooking racks.  NOTE: Make sure the jet plates are installed correctly. The nozzles on the jet plates should be pointing towards the food.
10.	Spray the exterior of the oven with stainless steel polish. Wipe the exterior of the oven with a non-abrasive scrub pad. 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.

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. Connection between Variable Frequency Drive (VFD) and control board 2. Connection between fan motor and VFD 3. Fan motor 4. VFD 5. Control board
E-10	Sensor short	Short circuit detected on sensor wires.	1. Sensor connection 2. Sensor 3. Control board
E-11	Sensor open	Cavity air sensor reading > 650°F (343°C).	1. Sensor connection 2. Sensor 3. Control board
E-30	Unit under temperature	Cavity temperature remains 25°F (14°C) below target for more than 90 minutes.	Troubleshoot heating element
E-31	Electronics over temperature	Control board temperature exceeds 158°F (70°C) and/or interface board temperature exceeds 184°F (84°C).	1. Cooling fan filters blocked or dirty 2. Cooling fan not operating 3. Installation clearance requirements not met
E-87	Gas lockout	Loss of flame three times within 5 minutes.	Lack of fuel pressure.
E-88	Ignition module/valve failure	Two, 4-second tries for light at the ignition module with a 30-second delay between.	1. Valve status is not open after call for heat.
E-90	Gas combustion blower speed failure	Blower RPM is outside +/- 10% of expected RPMs at start of call for heat, or post-ramping when the end speed is reached.	1. Power supply cable is not connected to blower motor. 2. Speed control cable is not connected to blower motor. 3. Blower motor is blocked, rotation is impeded, or motor is faulty. 4. Faulty PWM daughter board.
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. Connection of modbus cable 2. Modbus cable 3. Control board 4. Interface board
E-108	Bi-metal thermostat open	Open circuit detected across bi-metal switch.	1. Cooling fan filters blocked or dirty 2. Cooling fan not operating 3. Connection between bi-metal switch and control board 4. Installation clearance requirements not met 5. Bi-metal switch
E-109	High limit error Note: Contact an authorized Alto-Shaam service partner.	Open circuit detected across high limit switch.	1. Jet plate(s) improperly installed 2. Cavity fan not operating 3. Optional grease filters blocked with debris 4. Heat relay(s) stuck closed 5. Connection between high limit switch and control board 6. High limit switch

What to do if the Oven Malfunctions

Background

- You may need to do a factory reset in the case that the oven malfunctions for any of these issues:
 - The display freezes
 - The controls do not respond
 - The oven does not heat

Before you begin

Create a backup file of your current recipes.

Procedure

To do a factory reset, do the following.

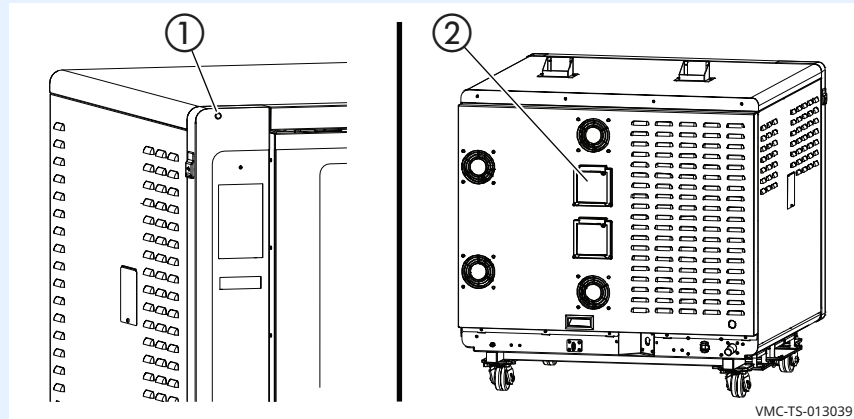
Step	Action
1.	Make sure the oven door is closed.
2.	Press and hold the ON/OFF button until the LED illuminates red.
3.	Set the main disconnect switch to the OFF position.
4.	Turn off the main circuit breaker supplying power to the oven for 30 seconds. Then, turn on the main circuit breaker.
5.	Set the main disconnect switch to the ON position.
6.	Press the ON/OFF button until the LED illuminates green.
7.	Resume operation of the oven.
 NOTE: If the issue continues, 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 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 cooling fan filters ②.
2.	Clean the cooling fan filters. Clean with a mild cleaner and rinse with hot water.
3.	Re-install the cooling fan 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

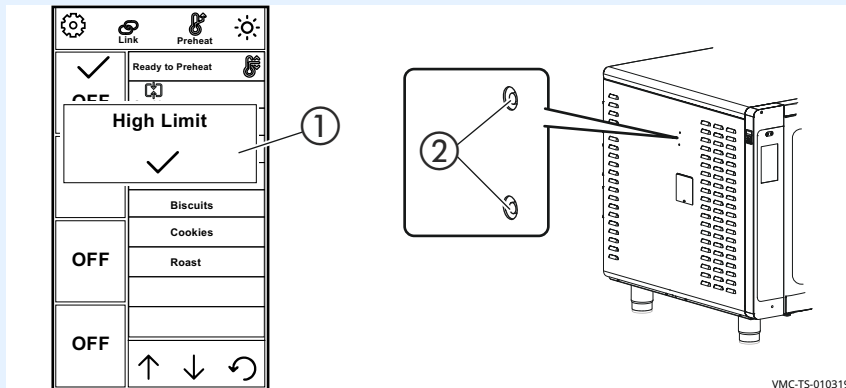
The procedure is now complete.

What to do if the High Limit Screen Displays

Procedure

If the high limit screen displays ①, do the following.

Step	Action
1.	Press and release the high limit temperature reset buttons ②.
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.	



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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.

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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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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