

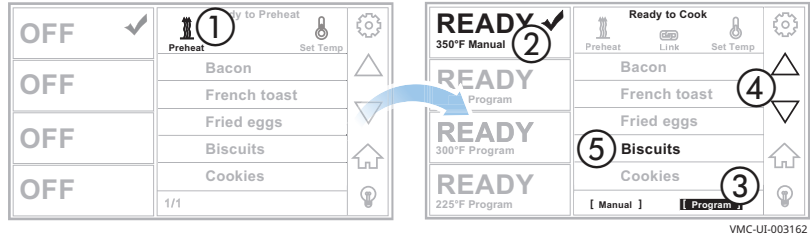
Quick Start Guide

Vector Multi-Cook Oven H Series

Read and understand all instructions in the Operator's Manual.

How to Cook with Programmed Recipes

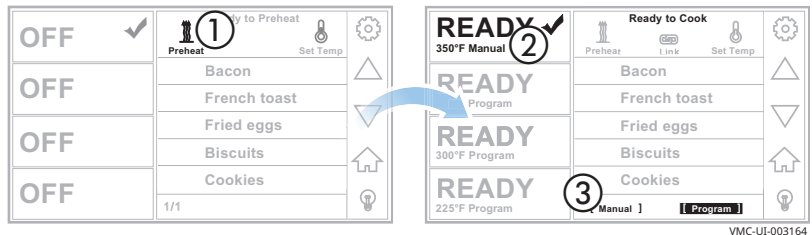
1. **Press** the ON/OFF button. The LED on the button illuminates green.
2. **Touch** the Preheat icon ①. All chambers start to preheat to their preset temperature.
3. **Select** the chamber ②. The check mark indicates the chosen chamber. **Touch** Program ③.
4. **Navigate** to the recipe using the arrows ④.
5. **Load** the food into the selected chamber.
6. **Touch** the recipe ⑤. The oven starts cooking.
7. At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.



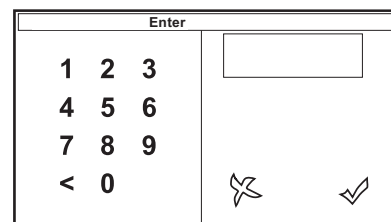
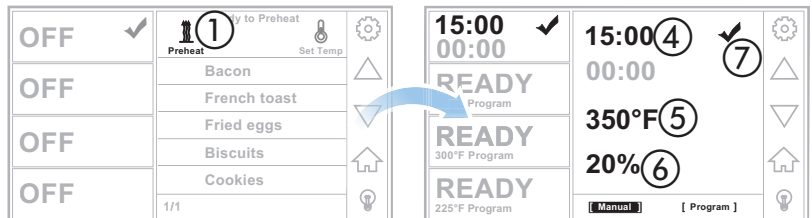
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How to Cook in Manual Mode

1. **Press** the ON/OFF button. The LED on the button illuminates green.
2. **Touch** the Preheat icon ①. All chambers start to preheat to their preset temperature.
3. **Select** the chamber ②. The check mark signifies the chosen chamber. **Touch** Manual ③.
4. **Touch** the time setting ④. **Enter** the cooking time using the number pad. **Touch** the green check mark.
5. **Touch** the temperature setting ⑤. **Enter** the cooking temperature using the number pad. **Touch** the green check mark.
6. **Touch** Air Speed ⑥. **Enter** the air flow in percentage 10%–100% using the number pad. **Touch** the green check mark.
7. **Load** the food into the selected chamber.
8. **Touch** the green start icon ⑦. The oven starts cooking.
9. At the end of the cooking process, the oven sounds an alert and the chamber light flashes. The DONE screen displays.



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VMC-UI-003166

How to Clean the Oven



WARNING: Electric shock hazard.

Set the main disconnect switch to the OFF position to remove electric power from the appliance.



CAUTION: Burn hazard.

Allow the oven, utensils, and racks to cool before cleaning.



CAUTION: Corrosive materials hazard.

Wear eye protection and hand protection when cleaning.

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

Monthly cleaning procedure

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

Make sure the oven is cool—chambers are less than 140°F (60°C).

Remove the cooking racks ① and jet plates ②.

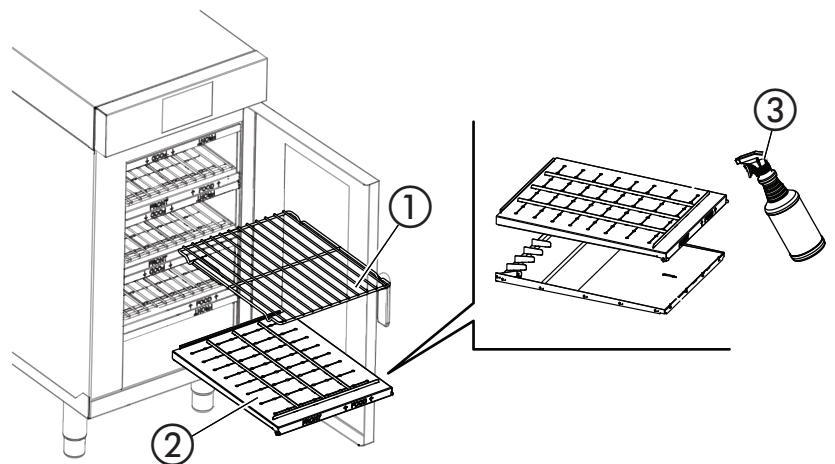


CAUTION: Personal injury hazard.

Use hand protection when handling the jet plates.

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



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