For more than 25 years, the Vertical Contact Toaster has been a staple in foodservice operations, building a reputation for quality, performance, and reliability throughout the world.

The Vertical Contact Toaster gives buns a consistent, golden brown finish so they don't soak up the juices of the ingredients, helping the sandwich stay firm and delicious. With a dual-sided platen, the Vertical Contact Toaster has more capacity than conventional single-sided toasters, allowing operations to quickly serve fresh products to customers without making them wait.

The VCT-2000 features a digital controller for making precise adjustments to the quality of the toast for different bread products. A built-in auxiliary heater warms the top sides of the buns to help keep the assembled sandwich warmer for longer.

The VCT-2000 also includes belt wraps to minimize bun marking. Available features for the unit include a wide mouth bun feeder, motorized butter wheel, heated base, and back plate.

**FEATURES**

- Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
- Auxiliary heater warms top side of buns.
- Digital controller to adjust temperature of the platen.
- Space-saving vertical design.
- Continuously moving conveyor for immediate toasting.
- Separate compression adjustments for the heel and the crown.
- Release sheets allow buns to move easily down the heated platen without sticking or slipping.
- Easy to operate and clean.
- Stainless steel construction.
- Available toasting times range from 10 to 28 seconds.
- Additional features available, including wide mouth bun feeder, butter wheel, and heated base.
Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.