



PERFECTLY TOASTED BUNS

The Vertical Contact Toaster (VCT-2) is used in the largest and most successful foodservice operations around the world, giving buns a consistent, golden-brown finish that helps burgers taste better, look better, and feel hotter when in the hands of the customers.

The smaller size does not come at the expense of toast quality or capability. It features a dual-sided platen, two toasting lanes, and a toast time of just 15 seconds. With independent compression settings and a digital controller, the VCT-2 allows operations to easily adjust toast quality for a variety of different bread products



VCT-2 Vertical Contact Toaster



On-demand Results

Forget batch toasting. Toast buns as needed and serve sandwiches fresh without causing any delays.



Adjustable Quality

Compression settings and platen temperatures are easily adjustable. Every bun can have a golden-brown finish without being flattened or marked.

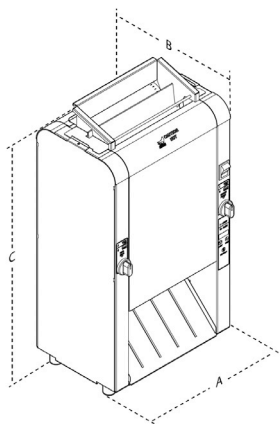


Small Footprint

The upright design saves valuable counterspace, allowing it to easily integrate into any operation.



Vertical Contact Toaster | VCT-2



Features:

- Toasts two complete buns simultaneously for increased capacity.
- Variable speed motor provides operations with flexibility for future menu items and allows for light/ dark adjustments.
- Toasts product in 15 seconds (+/- 2 seconds).
- Available with an auxiliary heater that warms all sides of buns.
- Individual heel and crown compression.
- Digital controller to adjust temperature.

VCT-2 (without belt wraps)

Electrical Ratings

Dimensions and Weight

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCT-2 9210955	Variable Speed Motor		5-15P NEMA	120	1800	15	50/60	13" (330 mm)	10" (254 mm)	22" (559 mm)	67 lbs. (30.4 kg)

Bun Specifications



Crown			Heel		
Feeder Opening	Min.	Max.	Feeder Opening	Min.	Max.
1 3/4" (44 mm)	1 3/16" (21 mm)	1 1/8" (29 mm)	1 1/2" (38 mm)	9/16" (14mm)	7/8" (22 mm)