

Vertical Contact Toaster | VCTM-3N1



The VCTM-3N1 delivers a flawless golden-brown finish while boosting flavor, appearance and heat retention for a better customer experience.

With a compact footprint, the VCTM-3N1 fits seamlessly into any operation aiming for premium toasting performance.

The real power of the VCTM-3N1 is in the workflow: the VCTM-3N1 toasts the heel, crown and a third product on the back platen - all at the same time. Engineered to accommodate seven different bread types, the VCTM-3N1 brings unmatched versatility and efficiency to any kitchen.

Complete with a manual butter wheel, each product gets an even, buttery coat that takes flavor and texture to the next level.



Maximum Capacity Toasting

Toasting heel, crown, and third product simultaneously



Toast it all

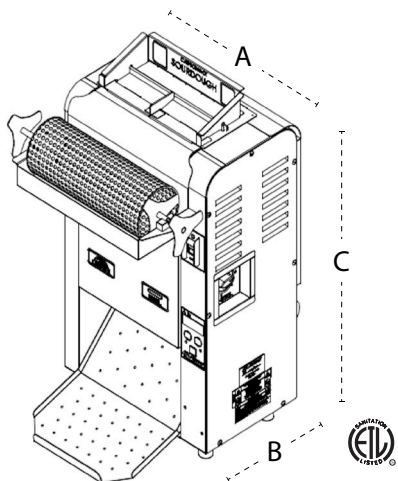
Accommodates seven different bread types – all on one toaster



Small Footprint

Compact vertical design saves valuable counterspace

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Features:

- Toasts crown, heel and sourdough simultaneously through dedicated lanes.
- Manual butter wheel
- Customizable toasting time and toast settings
- Auxiliary heat ensures the top side of buns are warmed
- Digital temperature control
- Toasts a variety of different items: potato brioche, regular buns, split top buns, crossants, sourdough, and biscuits

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Electrical Ratings

Dimensions and Weight

Model & Mfg. No.	Capacity	Approvals	Auxiliary Heater	Plug	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Shipping Weight
VCTM-3N1 9211045	Variable Speed Motor		Yes	NEMA 6-20P	208-230	3100	14.9-13.5	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	70 lbs. (31.7 kg)



3 independent toast lanes