

Vertical Contact Toaster | VCTM-2



PERFECTLY TOASTED BUNS

The Vertical Contact Toaster (VCTM-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.

With its small footprint, the VCTM-2 is a perfect fit for any operation where high-quality bun toasting is the objective. The VCTM-2 also features a variable speed motor that provides operations with flexibility for future menu items and allows for light/dark adjustments. It toasts two buns simultaneously and features an individual heel and crown compression knobs that allow operations to easily adjust toast quality. With a smaller footprint than the standard Vertical Contact Toaster, the VCTM-2 is a perfect fit for any operation where space is limited.



VCTM-2 Vertical Contact Toaster



On-demand Results

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



Adjustable Quality

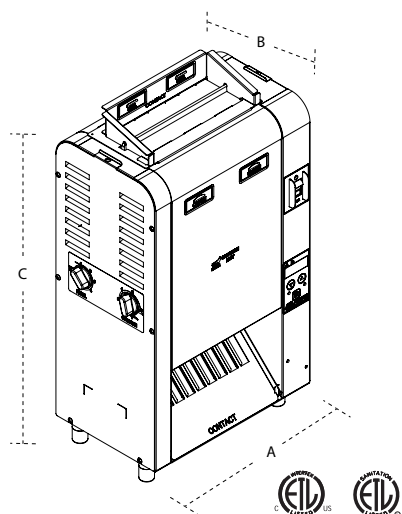
Compression settings and platen temperatures are easily adjustable. Every bun can have a golden-brown finish without being flattened or marked.



Small Footprint

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

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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.
- Compact footprint is approximately 30% smaller than the VCT-2000.
- Available with mechanical butter wheel to give buns a flavorful toast.
- Available with an auxiliary heater that warms all sides of buns.
- Individual heel and crown compression.
- Digital controller to adjust temperature.

VCTM-2 (with belt wraps)

Electrical Ratings

Dimensions and Weight

Model & Mfg. No.	Capacity	Approvals	Auxiliary Heater	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
VCTM-2 9210983	Variable Speed Motor		No	BS-1363	208-230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)

VCTM-2 (without belt wraps)

VCTM-2 9210959	Variable Speed Motor		No	IEC-309	208-230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)
VCTM-2 9210960	Variable Speed Motor		No	NEMA 6-20P	208-230	2100	10.1-9.1	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)

VCTM-2 with Auxiliary Heater

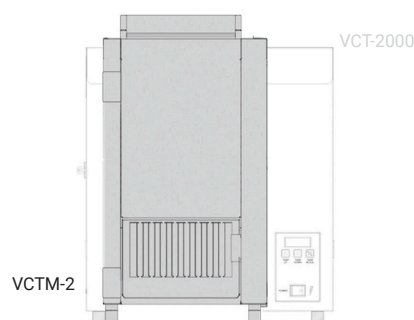
VCTM-2 9210916	Variable Speed Motor		Yes	IEC-309	208-230	3100	14.9-13.5	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)
VCTM-2 9210929	Variable Speed Motor		Yes	NEMA 6-20P	208-230	3100	14.9-13.5	50/60	14" (356 mm)	10 1/2" (268 mm)	25 1/2" (648 mm)	67 lbs. (30.4 kg)

VCTM-2 with Auxiliary Heater and Butter Wheel

VCTM-2 9210913	Variable Speed Motor		Yes	NEMA 6-20P	208-230	3100	14.9-13.5	50/60	15 1/4" (387 mm)	14 3/4" (375 mm)	25 1/2" (648 mm)	70 lbs. (31.8 kg)
VCTM-2 9210914	Variable Speed Motor		Yes	IEC-309	208-230	3100	14.9-13.5	50/60	15 1/4" (387 mm)	14 3/4" (375 mm)	25 1/2" (648 mm)	70 lbs. (31.8 kg)

Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.

Size Comparison



Bun Specifications

Crowns			Heels		
Feeder Opening	Min.	Max.	Feeder Opening	Min.	Max.
1 4/5" (45.7 mm)	11/16" (17.5 mm)	7/8" (22 mm)	1 1/2" (38 mm)	1/2" (13 mm)	4/5" (21 mm)