

Vertical Contact Toaster | VCT



VCT-50

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.

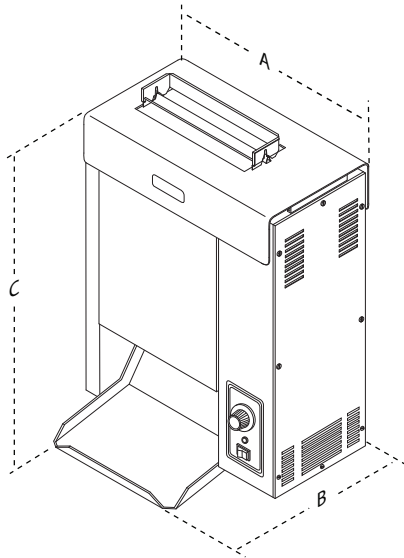
The VCT-25 and VCT-50 models feature a dial thermostat for adjusting the quality of the toast for a variety of different bread products. The VCT-25 has a preset toast time of 25 seconds, and the VCT-50 has a preset toast time of 50 seconds.

FEATURES

- Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
- Easy-to-adjust dial thermostat.
- Space-saving vertical design.
- Continuously moving conveyor allows for immediate toasting.
- Separate compression adjustments for heel and crown.
- Release sheets allow buns to move easily down the heated platen without sticking or slipping.
- Easy to operate and clean.
- Stainless steel construction.

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Dimensions



Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
VCT-25 9200620			
9200626	21 1/4"	15 1/4"	23 1/4"
9200628	(540 mm)	(387 mm)	(591 mm)
9200637			
9300640			
VCT-50 9200600			
9200606	21 1/4"	15 1/4"	23 1/4"
9200608	(540 mm)	(387 mm)	(591 mm)
9200640			

Shipping Dimensions

Model & Mfg. No.	Height	Width	Depth	Weight
VCT-25 9200620				
9200626	33"	26"	16"	88 lbs.
9200628	(838 mm)	(660 mm)	(406 mm)	(40 kg)
9200637				
9300640				
VCT-50 9200600				
9200606	33"	26"	16"	84 lbs.
9200608	(838 mm)	(660 mm)	(406 mm)	(38 kg)
9200640				

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

Specifications

Model & Mfg. No.	Pass Through Time	Volts	Watts	Amps	Hertz	Plug Description
VCT-25 9200620	25 sec.	120	1760	14.7	50/60	NEMA 5-15P 15 Amp., 120 Volt
VCT-25 9200626	25 sec.	208- 240	2600- 3460	12.5- 14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt
VCT-25 9200628	25 sec.	208- 240	2600- 3460	12.5- 14.4	50/60	CEE 7/7 16 Amp., 250 Volt
VCT-25 9200637	25 sec.	208- 240	2600- 3460	12.5- 14.4	50/60	IEC-309 16 Amp., 230 Volt Pin & Sleeve
VCT-25 9200640	25 sec.	230	1980	8.6	50/60	CEE 7/7 16 Amp., 250 Volt
VCT-50 9200600	50 sec.	120	1760	14.7	50/60	NEMA 5-15P 15 Amp., 120 Volt
VCT-50 9200606	50 sec.	208- 240	3460	12.5- 14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt
VCT-50 9200608	50 sec.	208- 240	2600- 3460	12.5- 14.4	50/60	CEE 7/7 16 Amp., 250 Volt
VCT-50 9200609	50 sec.	208- 240	2600- 3460	12.5- 14.4	50/60	IEC-309 16 Amp., 230 Volt Pin & Sleeve

Bun Specifications

Crowns			Heels		
Feeder Opening	Min.	Max.	Feeder Opening	Min.	Max.
1 1/4"	1/2"	7/8"	1 1/4"	1/2"	7/8"
(32 mm)	(13 mm)	(22 mm)	(32 mm)	(13 mm)	(22 mm)

Accessories

Bun Feeder (P/N 7000236): An automatic gravity-fed bun feeder.

Butter Wheel (P/N 7000238): Stainless steel butter wheel and pan.

Low-Profile Bun Feeder (P/N 7000292): Low profile bun feeder allows for quick and easy loading of buns into the toaster.

P/N 1020232 05/17



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.

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