

# the Toaster that makes Burgers Better



## VCT Vertical Contact Toaster

There's no easier way to improve the quality of a burger than by serving it on a toasted bun. The Vertical Contact Toaster by Antunes 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.

### ✓ BETTER TASTE

Sandwiches taste better when served on a toasted bun because the buns do not soak up the juices of the ingredients. So all of the flavors only combine with each delicious bite.

### ✓ BETTER FINISH

Untoasted buns lead to damp, flattened, and unappetizing sandwiches that leave customers disappointed. Toasted buns stay firm and keep their shape so the sandwich looks as good as it tastes.

### ✓ HOTTER SANDWICH

Make a lasting impression by serving sandwiches that feel hot and fresh when in the customers' hands. A toasted bun retains heat long after it leaves the toaster, so the sandwich is still nice and warm when served.



---

## VCT Vertical Contact Toaster

---

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 combines the best features into one dependable piece of equipment that delivers a consistently fresh, great-tasting product to customers with every order.

### ON-DEMAND RESULTS

---

Forget batch toasting. The Vertical Contact Toaster comes in a variety of toast times—ranging from 10 to 50 seconds—so operations can toast buns as needed and serve sandwiches fresh without causing any delays.

### HIGH CAPACITY

---

Toast twice as much as other units. The Vertical Contact Toaster has a dual-sided platen so crowns and heels can be fed along both sides. Even when there's a rush of orders, there won't be long waits.

### ADJUSTABLE QUALITY

---

Easily control how buns are toasted. With the Vertical Contact Toaster, the compression settings and platen temperature are adjustable so every bun can have a golden-brown finish without being flattened or marked.

### SMALL FOOTPRINT

---

Space is at a premium in the kitchen, and operators simply have no room for excess. The Vertical Contact Toaster features an upright design that saves valuable counterspace, allowing it to easily integrate into any operation.

P/N 1050030 01/17



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](http://www.antunes.com).

**Corporate Headquarters**  
Carol Stream, Illinois  
Phone: (630) 784-1000  
Toll Free: (800) 253-2991  
Fax: (630) 784-1650

**China Facility**  
Suzhou, China  
Phone: 86-512-6841-3637  
Fax: 86-512-6841-3907