

VOLLRATH®

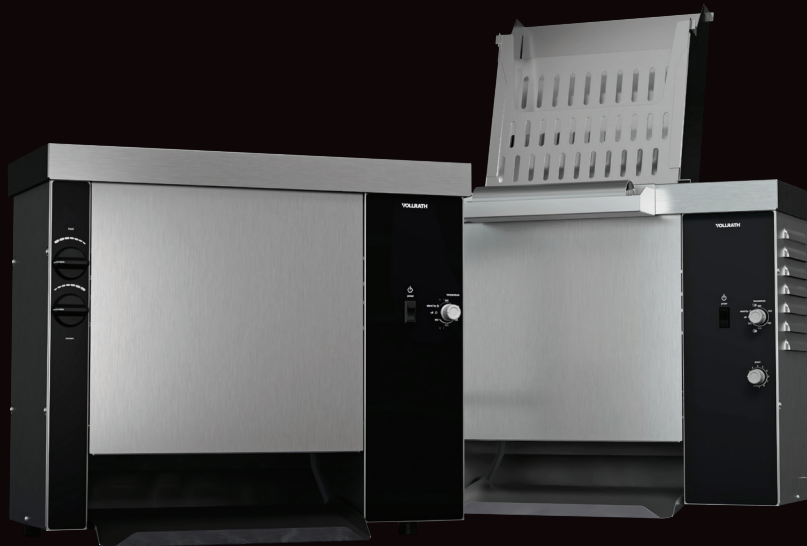


NEW

VERTICAL CONTACT BUN TOASTERS

Perfectly Toasted Every Time

Countertop toaster's dual-sided heater platen with precise temperature control evenly browns the cut sides of buns.





Vertical Contact Bun Toasters

Improve bun toasting with greater efficiency and better food quality, creating a smooth sealed barrier that stands up to burgers and juicy sandwich fillings. Vollrath's vertical contact bun toasters feature adjustable temperature and bun thickness and a dual-sided heater platen that quickly and consistently toasts brioche, burger, pretzel buns and more. Ideal for chain restaurants or any foodservice operation, this stainless steel countertop toaster frees up your flat top for cooking.



VCBT-2



VCBT-4
with accessories

Features & Benefits



VERTICAL COUNTERTOP DESIGN

Frees up your flat top for cooking



DUAL-SIDED HEATER PLATEN

Evenly browns the cut sides of buns and creates a smooth sealed barrier against juicy fillings



PRECISE TEMPERATURE CONTROL

Adjusts from 350-550° F for desired toast level



DOUBLE LOADING CAPACITY

Toast more buns for maximum efficiency



ADJUSTABLE CROWN AND HEEL THICKNESS

Accommodates buns up to 1¾ inches thick



INCLUDES 2 EASY-TO-INSTALL RELEASE SHEETS

Enables nonstick movement through toaster

Accessories

Extended bun feeder
increases efficiency

Butter wheel holds and easily
spreads melted butter

Silicone belt wraps toast
without marks



Product Specifications



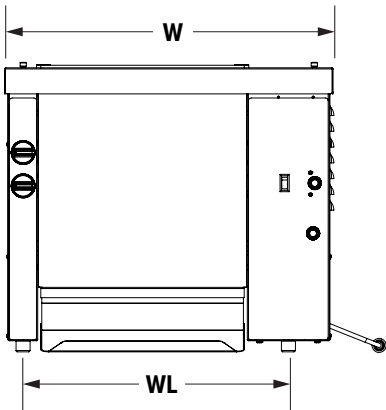
MODEL	VCBT2 VCBT2-120-20	VCBT2 VCBT2-120-35	VCBT2 VCBT2-208	VCBT2 VCBT2-240	VCBT4 VCBT4-208	VCBT4 VCBT4-240
SPEED	Fixed	Fixed	Variable	Variable	Variable	Variable
VOLTS	120	120	208	240	208	240
WATTS	1400	1400	2400	2400	3300	3300
BELTS	Wired*	Wired*	Wired*	Wired*	Silicone	Silicone
PLATEN	Dual-Sided	Dual-Sided	Dual-Sided	Dual-Sided	Dual-Sided	Dual-Sided
AUXILIARY BUN WARMERS	✓	✓	✓	✓	✓	✓
TEMPERATURE RANGE	350°F–550°F (176.7°C–287.8°C)	350°F–550°F (176.7°C–287.8°C)	350°F–550°F (176.7°C–287.8°C)	350°F–550°F (176.7°C–287.8°C)	350°F–550°F (176.7 °C–287.8 °C)	350°F–550°F (176.7 °C–287.8 °C)
PASS-THROUGH TIME	20 seconds	35 seconds	10-35 seconds	10-35 seconds	10-35 seconds	10-35 seconds
BUN CROWN MIN IN (CM)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)
BUN CROWN MAX IN (CM)	1 3/4" (4.45)	1 3/4" (4.45)	1 3/4" (4.45)	1 3/4" (4.45)	1 3/4" (4.45)	1 3/4" (4.45)
BUN HEEL MIN IN (CM)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)	1/2" (1.27)
BUN HEEL MAX IN (CM)	1 1/2" (3.81)	1 1/2" (3.81)	1 1/2" (3.81)	1 1/2" (3.81)	1 1/2" (3.81)	1 1/2" (3.81)
OUTPUT / SLICES PER HOUR	Up to 1,100 buns/hr	Up to 630 buns/hr	Up to 2,200 buns/hr**	Up to 2,200 buns/hr**	Up to 2,200 buns/hr**	Up to 2,200 buns/hr**
PLUG & RECEPTACLE	5-15P & R	5-15P & R	6-20P & R	6-20P & R	6-20P & R	6-20P & R
WARRANTY	2 years parts, 1 year labor	2 years parts, 1 year labor	2 years parts, 1 year labor	2 years parts, 1 year labor	2 years parts, 1 year labor	2 years parts, 1 year labor

* Silicone belt wraps (sold separately) minimize bun marking to improve presentation
** 208/240V models recommended for continuous toasting of greater than 300 bun halves per hour

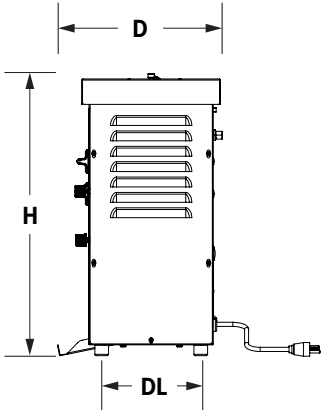
Product Dimensions



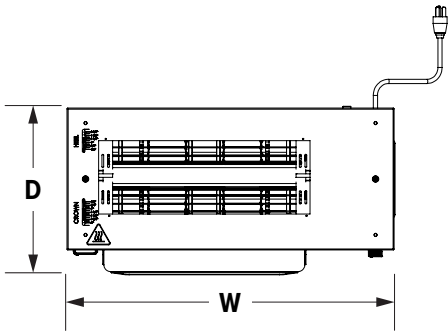
MODEL	VCBT2 VCBT2-120-20	VCBT2 VCBT2-120-35	VCBT2 VCBT2-208	VCBT2 VCBT2-240	VCBT4 VCBT4-208	VCBT4 VCBT4-240
PRODUCT DIMENSIONS (W X H X D): IN (CM)	22.94 (58.3) x 20.25 (51.4) x 11.44 (29)				22.94 (58.3) x 20.25 (51.4) x 11.44 (29)	
SHIPPING DIMENSIONS (W X H X D): IN (CM)	28.3 (71.8) x 26.8 (68.1) x 15.5 (39.4)				28.3 (71.8) x 26.8 (68.1) x 15.5 (39.4)	
SHIPPING WEIGHT	84				84	



FRONT VIEW



SIDE VIEW



TOP VIEW



How to Install Silicone Belts

View this how-to video to learn how to properly install silicone belts on the vertical contact bun toaster.



How to Clean

View this how-to video to learn how easy it is to disassemble and clean the vertical contact bun toaster.



The Vollrath Company, L.L.C.
 1236 North 18th Street, Sheboygan, WI 53081-3201
 Tel: 800-628-0830 / Fax: 800-752-5620 / Tel: 920-457-4851
 VollrathFoodservice.com

