

Vertical Bun Toaster Auntunes VCT-35

Rs. 157200 (GST Extra)

Introducing the Vertical Bun Toaster Auntunes VCT-35 from Cookkart - the ultimate solution for effortlessly toasting buns to perfection every time! This powerful bun toaster is designed to enhance your kitchen efficiency and deliver consistent, top-quality results.

With its vertical design, the Auntunes VCT-35 is compact yet powerful, making it ideal for busy commercial kitchens. Its durable construction ensures long-lasting performance, while its intuitive controls make operation a breeze.

Say goodbye to unevenly toasted buns and hello to golden brown perfection with the Vertical Bun Toaster Auntunes VCT-35. Elevate your culinary creations and wow your customers with perfectly toasted buns every time. Invest in this must-have kitchen appliance from Cookkart and take your toasting game to the next level!



Technical Specifications

Buns Capacity : 750-850/hr
Buns Toasting Time : 16 Seconds

Dimensions in MM (WxDxH): 540 X 387 X 591mm

Model Name/Number : VCT 35
Power : 2600 Watts

Voltage : 240v / 50hz / 1 Ph
Type : Vertical Bun Toaster

Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- **2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- **3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- **4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.



5. Fundraisers and Charity Galas: Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- **1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- **2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- **3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- **4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- **5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.

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