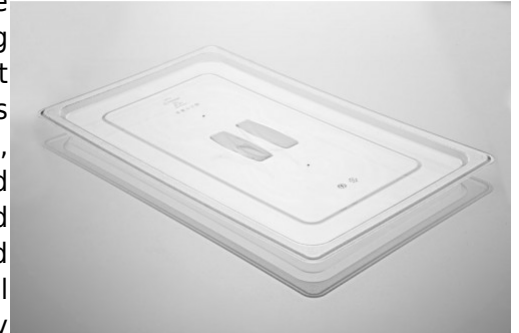


**Gn Pan Lid Polycarbonate 1/3****Rs. 310 (GST Extra)**

Introducing the durable and versatile GN Pan Lid Polycarbonate 1/3 from Cookkart! This premium quality lid is a must-have accessory for every professional kitchen. Crafted from strong polycarbonate material, this lid provides a secure and tight seal to keep your food fresh and free from contaminants. Its transparent design allows for easy visibility of contents, making food identification a breeze. Say goodbye to spills and leaks with this reliable and practical lid. Upgrade your food storage game with the GN Pan Lid Polycarbonate 1/3 and experience convenience like never before. Add this essential kitchen tool to your collection today and take your culinary creations to the next level!

**Technical Specifications**

Dimension : 12.8 X 7 Inches

Type : 1/3

Note : Fits all 1/3 Gastronorm Pans

**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 Reception:** 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.