

## Polycarbonatel Gn Pan 1/4 8" Depth

Rs. 1170 (GST Extra)

Upgrade your kitchen with the durable and versatile Polycarbonate GN Pan 1/4 8 Depth from Cookkart! Made from high-quality polycarbonate material, this GN pan offers exceptional strength and resistance to impacts, making it perfect for any busy kitchen environment. Its 8 depth provides ample space for storing and displaying your food items, while the 1/4 size is ideal for organizing ingredients and prepped dishes.



This Polycarbonate GN Pan is designed for maximum convenience, featuring a clear design that allows for easy visibility of contents and quick identification. The smooth edges and corners ensure safe handling, while the stackable design helps save valuable space in your kitchen.

Invest in the Polycarbonate GN Pan 1/4 8 Depth from Cookkart and take your food preparation and presentation to the next level. Durable, practical, and versatile, this GN pan is a must-have addition to any professional kitchen. Order now and experience the power of efficiency and organization in your culinary operations!

### Technical Specifications

Depth : 200 mm  
Dimension : 10.4" x 6.4" x 8"  
Capacity : 5.2 Ltrs  
Type : 1/9

### 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.