

## Polycarbonatel Gn Pan 1/4 6" Depth

Rs. 760 (GST Extra)

Upgrade your professional kitchen with the Polycarbonate GN Pan 1/4, providing durability and reliability to meet your culinary needs. This 6 deep pan is designed to enhance efficiency and organization in food preparation. Made from high-quality polycarbonate material, this pan is resistant to impact, stains, and odors, ensuring long-lasting performance. Improve your food storage and presentation with this versatile and essential kitchen tool from Cookkart. Elevate your culinary creations with the Polycarbonate GN Pan 1/4 - 6 Depth today.



### Technical Specifications

Depth : 150 mm  
Dimension : 10.4" x 6.4" x 6"  
Capacity : 4 Ltrs  
Type : 1/4

### 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.