

Polycarbonatel Gn Pan 1/6 8" Depth

Rs. 850 (GST Extra)

Upgrade your commercial kitchen equipment with the durable and versatile Polycarbonate GN Pan 1/6 8" Depth from Cookkart. This high-quality pan is perfect for storing and serving a variety of food items, from salads to desserts. Crafted from premium polycarbonate material, this pan is designed to withstand heavy use in bustling kitchen environments. With its 8-inch depth, you can easily stack and store ample amounts of ingredients, maximizing efficiency in your kitchen operations. Invest in the reliability and functionality of the Polycarbonate GN Pan 1/6 8" Depth from Cookkart and elevate your food service experience today!



Technical Specifications

Depth : 200 mm
Dimension : 7" x 6.4" x 8"
Capacity : 2.8 Ltrs
Type : 1/6

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.