

Polycarbonatel Gn Pan 1/6 4" Depth**Rs. 400 (GST Extra)**

Enhance your commercial kitchen with the durable and versatile Polycarbonate GN Pan 1/6, 4 Depth from Cookkart! Crafted to withstand the demands of a busy kitchen environment, this high-quality pan is designed to streamline your food prep and storage processes. Made from robust polycarbonate material, it is built to last and ensure long-lasting performance.



This 1/6 size GN pan with a 4 depth is perfect for organizing and storing a variety of food ingredients, ensuring efficient workflow and optimal space utilization. Whether you are storing prepped ingredients, marinating meats, or serving up salad fixings, this pan will help you keep your kitchen organized and efficient.

Invest in this premium Polycarbonate GN Pan from Cookkart and experience the power of durability and functionality in your kitchen operations. Upgrade your kitchen setup and elevate your culinary creations with this must-have kitchen essential!

Technical Specifications

Depth : 100 mm
Dimension : 7" x 6.4" x 4"
Capacity : 1.5 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.