

Polycarbonatel Gn Pan 1/3 6" Depth

Rs. 900 (GST Extra)

Enhance your commercial kitchen operations with the durable and reliable Polycarbonate GN Pan 1/3 6 Depth from Cookkart. Crafted from high-quality polycarbonate material, this gastronorm pan is designed to endure heavy-duty use in busy foodservice establishments.

The 6 depth of the GN pan provides ample space for storing, transporting, and serving a variety of food items such as salads, desserts, entrees, and more. Its transparent construction allows for easy visibility of the contents, making it convenient for quick identification during food preparation.

Experience the convenience and efficiency of using this versatile GN pan in your kitchen to streamline your food storage and serving needs. Invest in the Polycarbonate GN Pan 1/3 6 Depth from Cookkart today and elevate your culinary operations to new heights of efficiency and organization.



Technical Specifications

Depth : 150 mm
Dimension : 12.8" x 7" x 6"
Capacity : 5.5 Ltrs
Type : 1/3

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.