

## Polycarbonatel Gn Pan 1/3 2.5" Depth

Rs. 490 (GST Extra)

Upgrade your kitchen equipment with Cookkart's Polycarbonate GN Pan 1/3 2.5" Depth. This durable and versatile pan is designed to revolutionize your food storage and presentation experience. Crafted from high-quality polycarbonate material, this GN pan ensures long-lasting performance in busy kitchen environments.



Maximize efficiency and organization with its 1/3 size and 2.5" depth, allowing you to store, transport, and display your culinary creations with ease. Whether you're a chef, caterer, or food enthusiast, this GN pan is the perfect companion for your culinary endeavors.

Invest in quality, invest in Cookkart's Polycarbonate GN Pan 1/3 2.5" Depth and take your kitchen to the next level. Order yours today and experience the power of premium kitchen equipment!

### Technical Specifications

Depth : 65 mm  
Dimension : 12.8" x 7" x 2.5"  
Capacity : 2.4 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.