

Polycarbonatel Gn Pan 1/3 4" Depth**Rs. 610 (GST Extra)**

Enhance your professional kitchen with the Cookkart Polycarbonate GN Pan 1/3 4 Depth, a culinary essential crafted for superior performance. This durable and versatile pan is perfect for storing, transporting, and serving your culinary creations with precision and style. Made from high-quality polycarbonate material, this pan is built to withstand the rigors of a busy kitchen environment. Its 4 depth provides ample space to showcase your dishes while maintaining freshness and presentation. Elevate your kitchen efficiency and style with the Cookkart Polycarbonate GN Pan 1/3 4 Depth, the must-have solution for culinary professionals.

**Technical Specifications**

Depth : 100 mm
Dimension : 12.8" x 7" x 4"
Capacity : 3.5 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 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.