

Polycarbonatel Gn Pan 1/1 4" Depth**Rs. 1060 (GST Extra)**

Upgrade your kitchen game with the Cookkart Polycarbonate GN Pan 1/1, boasting a generous 4" depth for maximum food storage capacity. Crafted with high-quality polycarbonate material, this durable pan is designed to withstand the demands of a busy kitchen environment. Say goodbye to flimsy containers and hello to reliability and efficiency. Perfect for commercial kitchens, catering events, or home use, this pan is a versatile powerhouse that will elevate your culinary experience. Get yours today and experience the difference with Cookkart!

**Technical Specifications**

Depth : 100 mm
Dimension : 20.8" x 12.8" x 4"
Capacity : 12.5 Ltrs
Type : 1/1

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.