

## Polycarbonatel Gn Pan 1/1 8" Depth

Rs. 1690 (GST Extra)

Upgrade your kitchen game with Cookkart's Polycarbonate GN Pan 1/1 8 Depth. This durable and versatile pan is a must-have for professional chefs and home cooks alike. Made from high-quality polycarbonate material, it is built to withstand high temperatures and heavy use. The 1/1 full-size design provides ample space for storing, cooking, and serving a variety of dishes. With an 8 depth, this GN pan allows you to create stunning food presentations and organize your ingredients with ease. Elevate your culinary creations with this premium-quality pan from Cookkart today!



### Technical Specifications

Depth : 200 mm  
Dimension : 20.8" x 12.8" x 8"  
Capacity : 28 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.