

Polycarbonatel Gn Pan 1/2 4" Depth

Rs. 610 (GST Extra)

Enhance the efficiency and organization of your commercial kitchen with the Polycarbonate GN Pan 1/2 4" Depth from Cookkart. Crafted from durable and impact-resistant polycarbonate material, this GN pan delivers unparalleled strength and longevity to withstand the demands of a busy kitchen environment.

The 4" depth of the pan provides ample space for storing and presenting your culinary creations, while the transparent design allows for easy visibility and quick identification of contents. Whether you are storing ingredients, marinating meats, or showcasing appetizers, this versatile GN pan is a must-have tool for any foodservice establishment.



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Equip your kitchen with the ultimate combination of durability, functionality, and convenience with the Polycarbonate GN Pan 1/2 4" Depth from Cookkart. Elevate your food storage and presentation experience today!

Technical Specifications

Depth : 100 mm
Dimension : 12.8" x 10.4" x 4"
Capacity : 6 Ltrs
Type : 1/2

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.

- 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.