

## Polycarbonatel Gn Pan 1/2 8" Depth

Rs. 1065 (GST Extra)

Upgrade your commercial kitchen with our durable and versatile Polycarbonate GN Pan 1/2, featuring an impressive 8 depth. Crafted to withstand the demands of a bustling kitchen environment, this pan is a game-changer for your food prep and serving needs. The shatter-resistant polycarbonate material ensures long-lasting performance, while the 8 depth provides ample space for storing and organizing your ingredients with ease. Elevate your culinary game with Cookkart's Polycarbonate GN Pan 1/2 and experience efficiency, durability, and functionality like never before.



## **Technical Specifications**

Depth: 200 mm

Dimension: 12.8" x 10.4" x 8"

Capacity : 12 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.

## **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.