

Stainless Steel Gn Pan 1/1 2.5" Depth

Rs. 1285 (GST Extra)

Enhance the efficiency of your kitchen with the Cookkart Stainless Steel GN Pan 1/1 2.5 Depth. Crafted from high-quality stainless steel, this versatile pan is durable, corrosion-resistant, and easy to clean, making it the perfect choice for busy kitchens. With a standard 1/1 size and a convenient 2.5 depth, this GN pan is ideal for storing, cooking, and serving a variety of dishes. Elevate your culinary creations and streamline your food prep process with this essential kitchen tool from Cookkart. Invest in quality, invest in Cookkart.



Technical Specifications

Depth : 65 mm
Dimension : 20.8" x 12.8" x 2.5"
Finish : Matt Finish
Capacity : 9.5 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.