

Stainless Steel Gn Pan 1/2 4" Depth

Rs. 900 (GST Extra)

Introducing the Stainless Steel GN Pan 1/2 with 4" Depth from Cookkart - the ultimate solution for your kitchen storage needs! Crafted from high-quality stainless steel, this GN pan is built to withstand the toughest kitchen environments with ease.

Experience unparalleled durability and reliability with this 1/2 size GN pan, designed to seamlessly fit into standard commercial kitchen equipment. The 4" depth of the pan offers ample space for storing and displaying a variety of ingredients, making it ideal for food preparation, storage, and serving.

Upgrade your kitchen efficiency and organization with the sleek and versatile Stainless Steel GN Pan 1/2 4" Depth from Cookkart. Elevate your culinary creations and streamline your workflow with this essential kitchen accessory. Order now and take your culinary experience to the next level!



Technical Specifications

Depth: 100 mm

Dimension: 12.8" x 10.4" x 4"

Finish : Matt Finish

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.



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.