

Stainless Steel Gn Pan 1/2 8" Depth**Rs. 1900 (GST Extra)**

Enhance your culinary experience with the high-quality Stainless Steel GN Pan 1/2 8" Depth from Cookkart. Crafted from durable stainless steel, this gastronorm pan is designed to withstand heavy-duty use in any commercial kitchen setting. Its 8-inch depth provides ample space for your culinary creations, allowing you to showcase your skills with ease.



The sleek and professional design of this GN pan not only adds a touch of elegance to your food presentation but also ensures optimal food hygiene and safety. Whether you are serving up hot dishes, cold delights, or storing ingredients, this versatile pan is a must-have for any professional chef or food enthusiast.

Upgrade your kitchen arsenal with the Cookkart Stainless Steel GN Pan 1/2 8" Depth and take your culinary creations to the next level. Order now and revolutionize the way you cook and serve your dishes!

Technical Specifications

Depth : 200 mm
Dimension : 12.8" x 10.4" x 8"
Finish : Matt Finish
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 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.

- 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.