

## Stainless Steel Gn Pan 1/3 2.5" Depth

Rs. 600 (GST Extra)

Upgrade your kitchen with the durable and versatile Stainless Steel GN Pan 1/3 2.5" Depth from Cookkart. Crafted from high-quality stainless steel, this gastronorm pan is built to withstand the rigors of a busy commercial kitchen. The 2.5" depth offers ample space for storing and serving a variety of dishes, making it perfect for food preparation, storage, and display. Say goodbye to flimsy pans and hello to reliability and efficiency with Cookkart's Stainless Steel GN Pan 1/3 2.5" Depth. Enhance your culinary experience today!



## **Technical Specifications**

Depth: 65 mm

Dimension: 12.8" x 7" x 2.5"

Finish : Matt Finish Capacity : 2.4 Ltrs

Type : 1/3

## 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.