

## Stainless Steel Gn Pan 1/4 6" Depth

Rs. 760 (GST Extra)

Discover the ultimate kitchen essential with the Stainless Steel GN Pan 1/4 6" Depth from Cookkart! Crafted from premium stainless steel, this durable and high-quality gastronorm pan is designed to meet the demands of professional kitchens. Its sleek and modern finish not only adds a touch of elegance to your food presentation but also ensures long-lasting performance. The 6" depth provides ample space for storing and serving a variety of dishes, making it the perfect choice for busy restaurants, catering services, and more. Elevate your culinary experience with the Stainless Steel GN Pan 1/4 6" Depth from Cookkart - where quality meets functionality!



## **Technical Specifications**

Depth: 150 mm

Dimension: 10.4" x 6.4" x 6"

Finish : Matt Finish

Capacity: 4 Ltrs
Type: 1/4

## **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.

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