

**Stainless Steel Gn Pan 1/6 4" Depth****Rs. 395 (GST Extra)**

Enhance your culinary prowess with the Stainless Steel GN Pan 1/6 4" Depth from Cookkart! Crafted with durable stainless steel, this versatile gastronorm pan is designed for professional kitchen environments. Its 4-inch depth allows for ample storage of ingredients, making it ideal for storing, cooking, and serving a variety of dishes. Whether you're a seasoned chef or a home cook, this GN pan is a must-have tool for optimizing your kitchen efficiency. Elevate your cooking game with Cookkart's Stainless Steel GN Pan 1/6 4" Depth today!

**Technical Specifications**

Depth	: 100 mm
Dimension	: 7" x 6.4" x 4"
Finish	: Matt Finish
Capacity	: 1.5 Ltrs
Type	: 1/6

**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.