

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

Rs. 665 (GST Extra)

Upgrade your kitchen with the premium Stainless Steel GN Pan 1/6 6 Depth from Cookkart! Crafted with top-quality stainless steel, this GN pan is built to last and withstand the rigors of any commercial kitchen. With a sleek design and a depth of 6 inches, this pan offers ample space for your culinary creations. Whether you're storing, cooking, or serving food, this GN pan is the ultimate kitchen essential. Elevate your food presentation and efficiency with the durable and versatile Stainless Steel GN Pan 1/6 6 Depth from Cookkart!



### Technical Specifications

Depth : 150 mm  
Dimension : 7" x 6.4" x 6"  
Finish : Matt Finish  
Capacity : 2.2 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.