

**Stainless Steel Gn Pan 2/3 1.5" Depth****Rs. 880 (GST Extra)**

Upgrade your kitchen game with the Stainless Steel GN Pan 2/3 1.5" Depth from Cookkart! Crafted with premium stainless steel, this high-quality gastronorm pan is designed to elevate your food preparation and presentation. The 1.5 depth of this pan allows for versatile usage, perfect for storing, cooking, and serving a variety of dishes. Durable, sleek, and efficient, this GN pan is a must-have for any professional kitchen looking to optimize space and streamline operations. Elevate your culinary experience with the Stainless Steel GN Pan 2/3 1.5" Depth from Cookkart - the ultimate kitchen companion for chefs who demand excellence.

**Technical Specifications**

Depth : 40 mm  
Dimension : 14" x 12.8" x 1.5"  
Finish : Matt Finish  
Capacity : 3.7 Ltrs  
Type : 2/3

**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 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.