

Stainless Steel Gn Pan 2/3 2.5" Depth

Rs. 1035 (GST Extra)

Enhance your culinary presentation with Cookkart's Stainless Steel GN Pan 2/3 2.5" Depth. Crafted for professional chefs and home cooks alike, this durable and reliable gastronorm pan is designed to elevate your kitchen experience. Its high-quality stainless steel construction ensures longevity and resistance to wear and tear. The 2.5" depth provides ample space to showcase your culinary creations with precision and style. Invest in this versatile and essential kitchen accessory from Cookkart to showcase your culinary mastery and leave a lasting impression on your guests. Elevate your cooking game with the Stainless Steel GN Pan 2/3 2.5" Depth - a must-have addition to any kitchen arsenal.



Technical Specifications

Depth: 65 mm

Dimension: 14" x 12.8" x 2.5"

Finish : Matt Finish
Capacity : 5.8 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 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.