

**Stainless Steel Gn Pan 2/3 4" Depth****Rs. 1290 (GST Extra)**

Introducing the high-quality Stainless Steel GN Pan 2/3 with a 4" depth from Cookkart! This durable and versatile gastronorm pan is a must-have for any professional kitchen looking to optimize food storage and presentation. Crafted from premium stainless steel, this pan is not only sturdy and long-lasting but also easy to clean and maintain.

Designed to fit seamlessly into standard GN pan racks and countertops, this pan is perfect for organizing and storing various food items. Whether you're prepping, cooking, or serving, the 4" depth provides ample space for your ingredients, ensuring efficient food production.

Upgrade your kitchen setup with this stainless steel GN pan, and experience the convenience and functionality it brings to your culinary operations. Invest in quality, invest in Cookkart's Stainless Steel GN Pan 2/3 4" Depth today!

**Technical Specifications**

Depth : 100 mm  
Dimension : 14" x 12.8" x 4"  
Finish : Matt Finish  
Capacity : 8.7 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.

- 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.