

## Stainless Steel Gn Pan 2/3 8" Depth

Rs. 2040 (GST Extra)

Introducing Cookkart's premium Stainless Steel GN Pan 2/3 with 8 depth, the ultimate solution for your commercial kitchen needs. Crafted from high-quality stainless steel, this GN pan offers unparalleled durability, ensuring long-lasting performance in any busy kitchen environment.

With its 2/3 size and 8 depth, this GN pan is perfect for storing and serving a variety of ingredients and dishes, making it a versatile addition to your kitchen arsenal. Its sleek and professional design adds a touch of sophistication to your food presentation, capturing the attention of your customers and enhancing your culinary creations.



Invest in the Cookkart Stainless Steel GN Pan 2/3 8" Depth today and elevate your food service to new heights. Experience the convenience, reliability, and quality that Cookkart is known for, and take your culinary creations to the next level. Order now and revolutionize your kitchen operations!

## **Technical Specifications**

Depth: 200 mm

Dimension: 14" x 12.8" x 8"

Finish : Matt Finish Capacity : 17 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.