

## Stainless Steel Gn Pan 2/4 1.5" Depth

Rs. 665 (GST Extra)

Upgrade your kitchen setup with Cookkart's Stainless Steel GN Pan 2/4 boasting a 1.5" depth. This durable and versatile gastronorm pan is designed to meet the demands of professional chefs and caterers. Made from high-quality stainless steel, this GN pan ensures superior heat distribution and is built to withstand the rigors of a busy kitchen. Elevate your food presentation and storage with this sleek and reliable gastronorm pan from Cookkart. Experience the difference that quality makes in your kitchen with this essential piece of kitchen equipment. Transform your culinary creations with ease and precision using Cookkart's Stainless Steel GN Pan 2/4 - the ultimate tool for culinary excellence.



## **Technical Specifications**

Depth: 40 mm

Dimension: 20.8" x 6.4" x 1.5"

Finish : Matt Finish

Type : 2/4

## **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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hg@gmail.com | cookkart.in