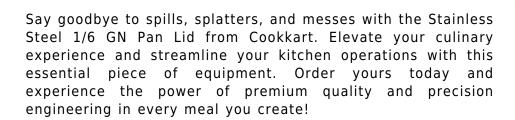


Gn Pan Lid Stainless Steel 1/6

Rs. 210 (GST Extra)

Introducing the must-have accessory for every professional kitchen - the Stainless Steel 1/6 GN Pan Lid from Cookkart! Crafted with premium quality stainless steel, this lid is designed to fit perfectly with 1/6 size gastronorm pans, providing a secure and reliable seal for your culinary creations.

Designed for durability and longevity, this stainless steel lid is not only easy to clean and maintain but also adds a touch of sleek professionalism to your kitchen setup. With its ergonomic design and sturdy construction, it ensures maximum efficiency and convenience during food preparation.





Technical Specifications

Dimension: 7 X 6.4 Inches

Type : 1/6

Note : Fits all 1/6 Gastronorm Pans

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.