

## **Gn Pan Lid Stainless Steel 2/3**

Rs. 530 (GST Extra)

Introducing the durable and versatile GN Pan Lid Stainless Steel 2/3 by Cookkart! This premium lid is designed to effortlessly fit and seal GN pans, keeping your culinary creations fresh and secure. Crafted from high-quality stainless steel, this lid is built to withstand the demands of any busy kitchen environment. Ensure your dishes stay hot and flavorful with this reliable and sturdy lid. Elevate your cooking experience with the Cookkart GN Pan Lid Stainless Steel 2/3 - the essential kitchen tool for passionate chefs and food enthusiasts alike. Order now and experience the power of quality and efficiency in your cooking endeavors.



## **Technical Specifications**

Dimension: 14 X 12.8 Inches

Type : 2/3

Note: Fits all 2/3 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.