



# PREPARATION INSTRUCTIONS

## HOT CHOCOLATE

• made with **real** milk •

Use the equipment you have in your kitchen to make hot chocolate. We recommend these three methods.

Whichever method you choose, do not reheat or hold hot chocolate over night. Any remaining hot chocolate must be discarded and the dispenser must be cleaned and sanitized.



**AMERICAN DAIRY**  
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### — STEAM KETTLE METHOD —



Set steam kettle to 300°F.  
Pour 2-3 gallons of chocolate  
milk into kettle.



Stir continuously until the milk  
reaches 145°F (about 5 minutes).  
Do not let the milk boil.



Pour into an insulated serving  
container using the tilt mechanism  
or the spigot on the kettle.



The spigot may also be used  
to fill a pitcher to pour into  
insulated single-serve cups.

## TILT SKILLET METHOD



Set tilt skillet to 300°F. Pour 2-3 gallons of chocolate milk into tilt skillet.



Stir continuously until the milk reaches 145°F (about 15-20 minutes). Do not let the milk boil.



Tilt the skillet and pour into an insulated container for serving.

## STOVE TOP METHOD



Pour 2-3 gallons of chocolate milk into stock pot. Set burner to medium heat.



Stir continuously until the milk reaches 145°F (about 10-15 minutes). Do not let the milk boil.



Pour into an insulated container for serving.