

Hot Chocolate Milk



STOVE TOP INSTRUCTIONS



Pour 1 to 2 gallons of chocolate milk into the stock pot. Set burner to medium heat.



Stir often throughout heating process. Do not boil. Heat until temperature reaches 145 F, 10-15 minutes. Pour product into pre-heated Cambro container using 2 people to lift the stock pot. Do not ladle the milk from the stock pot to the Cambro.



TILT SKILLET INSTRUCTIONS: Set tilt skillet to 300 F. Pour 2 gallons of chocolate milk into tilt skillet. Heat for 2 minutes. Add additional milk required for service, stir often, heat until temperature reaches 145 F, 5 - 10 minutes. Using tilting mechanism pour into pre-heated Cambro Containers.



STEAM KETTLE INSTRUCTIONS: Set steam kettle to 300 F. Pour 2 gallons of chocolate milk into steam kettle. Heat for 5 minutes. Add additional milk required for service, heat until temperature reaches 145 F, 15 - 20 minutes. Using tilting mechanism pour into pre-heated Cambro Containers. If the kettle does not tilt dispense milk into a 4" 1/2 pan or pitcher via the drain pipe at the bottom of the kettle. Pour product into pre-heated Cambro container.



STEAM CABINET INSTRUCTONS: Pre-heat Steam Cabinet to 200 F. Pour 2 gallons of chocolate milk into a 4" full steamtable pan. Triple wrap each pan to prevent the steam from diluting the product. Heat for 6 to 8 minutes until temperature reaches 145 F. Remove pans from the steam cabinet using proper PPE. Remove any excess water that may collect on the wrapped pan prior to removing the plastic wrap. Pour product into per-heated Cambro container.



Locate Cambro container on the Grab n' Go station or serving line. Pour an 8 ounce portion directly from the Cambro container in the designated Styrofoam cup, Secure the cup with a lid and serve immediately.

CCP: Heat to 145 F for 15 min
CCP: Hold at 145 F or higher