

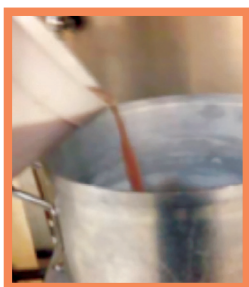


WARM UP WITH HOT CHOCOLATE MILK!

Hot Chocolate Milk Service

	Heating & Serving Method	Milk Quantity - Gallons	Milk Quantity - Half-Gallons
1	Stove Top Heating with Cambro Insulated Service	2 to 4 Gallons of Chocolate Milk (256 oz to 512 oz)	4 to 8 Half-Gallons of Chocolate Milk (256 oz to 512 oz)
2	Steam Kettle with Cambro Insulated Service	2 to 4 Gallons of Chocolate Milk (256 oz to 512 oz)	4 to 8 Half-Gallons of Chocolate Milk (256 oz to 512 oz)
3	Hot Chocolate Milk Dispenser	2 Gallons of Chocolate Milk (256 oz)	4 Half-Gallons of Chocolate Milk (256 oz)

Method 1: Stove Top Heating with Cambro Insulated Service



Recommended for large schools to serve mass quantities

- Pour 1 – 2 ½ gallons of chocolate milk into the stock pot on the stove. Set the 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 (use 2 people) do not ladle the milk from the stock pot to the Cambro.
- Have staff serve **Hot Chocolate Milk** from Cambro. Pour 8 ounces directly from the Cambro container into the insulated cup.

(continued on back)



Real Milk!
Real Chocolate!
Real Good!

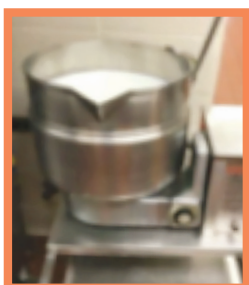




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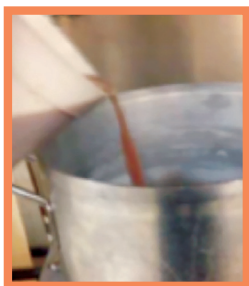
Hot Chocolate Milk Service *(Continued)*

Method 2: Steam Kettle with Cambro Insulated Service



Recommended for large schools to serve mass quantities

- Set steam kettle to 300°F, pour 2 gallons of chocolate milk into kettle.
- Heat steam kettle for 5 minutes, until temperature reaches 145°F (15–20 minutes).
- Using tilting mechanism to pour into pre-heated Cambro containers.
- Stir often throughout heating process. Do not boil. Heat until temperature reaches 145°F, 10–15 minutes.
- Pour product into pre-heated Cambro container (use 2 people), do not ladle the milk from the stock pot to the Cambro.
- Have staff serve **Hot Chocolate Milk** from Cambro. Pour 8 ounces directly from the Cambro container into the insulated cup.



Real Milk!
Real Chocolate!
Real Good!

