



Using the Chocolady Dispenser for Hot Chocolate Milk Promotion

Frequently Asked Questions

SET UP AND OPERATION

What is the serving capacity?

The 10L Chocolady dispenser provides approximately 42 - 8 fluid ounce servings.

What type of milk can I use?

The USDA now allows all schools to serve fat-free or low-fat (1%) flavored milk with the reimbursable meal. Many processors offer 1% chocolate milk in half-gallon and gallon containers. Check with your processor for availability, as well as your State Agency to ensure the product you wish to use complies with state and federal regulations.

How long does it take to heat milk to temperature?

It takes approximately 30-40 minutes to heat a full canister of milk to temperature in the Chocolady dispenser. See below for temperature recommendations.

What if I need to add more milk to the dispenser?

It may take 15-20 minutes to bring new milk up to temperature from a low level in the canister. We recommend you refill the canister when it is half-empty to keep up with demand during service.

SERVICE

What is the recommended temperature for serving?

We recommend setting the thermostat to 165°F during the initial heating, then turning it to 140°F for service.

What should hot chocolate milk service include?

An 8 fluid ounce hot cup and a lid so it can be capped and taken to-go. Appropriate non-nutritive toppings can be offered. Examples include cinnamon, nutmeg, pumpkin pie spice and cocoa powder.

How should hot chocolate milk be offered as a menu item?

First and foremost, as a part of a reimbursable meal as an additional milk choice. It can also be offered as an à la carte option.

Where should the machine be set up?

As a part of your service line or near your milk cooler. Plan for topping station area if you chose to offer them.

Can students serve the hot chocolate milk themselves?

Filling up cups can add to your labor costs and time, though would guarantee the 8 fluid ounce portion size. The program has been well received by high school students as self-serve. Monitoring can ensure proper portioning, and initial tests showed students took the full 8 ounces when they served themselves.

Can I chill unused heated milk for the next service?

Heated chocolate milk may separate if chilled and reheated. Use fresh milk each day for best results.

CLEANING

The Chocolady dispenser is easiest to clean soon after service. To reduce potential of residue, do not let the level of chocolate milk fall below the stainless-steel base area. A small pencil-sized brush (not included) will help clean smaller spaces. The Plexiglass canister should be hand dried to prevent spotting.

CHALLENGES / CONSIDERATIONS

It may be a challenge at first to anticipate the number of student servings to prepare for each day. Keep close watch on the dispenser and record usage to better project daily needs. Like hot coffee, hot chocolate milk may be popular all year long.