

AARCEE

Party and Tent Rental



Chocolate shot machine instructions



1. Scoop the drinking chocolate mix into the hopper



2. Add milk to the hopper



3. Set the temperature to 65-70 degrees C and turn on the machine



4. The machine will start mixing and heating the chocolate



5a. Two minutes into the process



5b. Fifteen minutes into the process



5c. Twenty-five to thirty minutes into the process. The chocolate is done and ready to serve!



6. Serve in a coffee or demitasse cup. Preheat cups if possible.

The drinking chocolate can be mixed with coffee or alcoholic beverages. Add these optional substances about 15 minutes into the mixing process to ensure that they have time to heat and mix in with the chocolate.

The chocolate shot machine can also be used for other products such as dipping chocolate, cream sauces (such as alfredo), cheese sauces, gravy, drawn butter for seafood, pancake syrup, warm holiday wines, hot specialty bar beverages, and more!

Be sure to wash the hopper out immediately after use to prevent a sticky mess. Cleaning charges will apply if the machine is returned dirty.

If you are having trouble, help is available!
Call AARCEE's 24-hour emergency hotline at [\(952\) 922-7233](tel:952-922-7233)