

# Menodiciotto

GELATO MADE WITH LOVE SINCE 1986



*Warm Your Winter with  
Hot Chocolate*

Enjoy It Simple or in a Delicious Affogato

# OUR HOT CHOCOLATE

*No Thickening Agents. Only Pure Chocolate.*

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## V hot chocolate

|   |                        |
|---|------------------------|
| <b>Peso netto</b><br>Net weight             | <b>3,5 Kg</b>          |
| <b>Volume</b><br>Capacity                   | <b>4,25 Lt</b>         |
| <b>Dimensioni scatola</b><br>Box dimensions | <b>26 x 16 x 16 cm</b> |
| <b>Strato da</b><br>Boxes in 1 pallet layer | <b>22</b>              |



## HOW TO PREPARE THE HOT CHOCOLATE

*Version 03 of 01/09/2019*

To easily serve the product while avoiding uncontrolled temperature fluctuations, soften it in a  $>0^{\circ}\text{C}$  ( $>32^{\circ}\text{F}$ ) refrigerator.

When the defrosting process is complete, the chocolate can be stored in the refrigerator at  $\leq +4^{\circ}\text{C}$  ( $\leq 39.2^{\circ}\text{F}$ ) for approximately 5 days.

Taste the product before serving it, to ensure it hasn't been subject to damage.

# HOT CHOCOLATE

## *for Menodiciotto ice cream parlours*

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### IF YOU USE A HOT CHOCOLATE MAKER MACHINE

To obtain a smooth hot (but not too hot!) chocolate, set the appliance at a temperature of 55 °C (131 °F).

When your business remains closed for a short period of time, you can leave the hot chocolate in the appliance at a temperature of at least 50 °C (122 °F).

Once in the appliance, hot chocolate has a shelf life of approximately 4 days.

Taste the product before serving it, to ensure it hasn't been subject to damage.

Important: to ensure the best taste and meet the highest food safety standards, make sure to regularly clean the mixing container and the dispensing valve (image 2) of the hot chocolate maker.

To extend the life of your machine, do not fill the mixing container with solid state chocolate and make sure to lubricate its parts with food-grade grease (see the manufacturer's instructions).



image 1

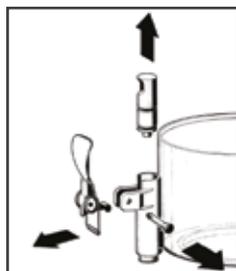


image 2

### IF YOU DON'T USE A HOT CHOCOLATE MAKER MACHINE

Heat and melt 2 to 8 chocolate drops until you obtain a smooth hot beverage.

Based on the available equipment, you can melt the chocolate drops as follows:

- in a bain marie at high heat, stirring well (a ceramic bowl is ideal)
- in the microwave
- using the steam wand of your espresso machine, paying attention not to burn the chocolate (and yourself!)

*Menodiciotto*  
GELATI FATTI CON ARTE dal 1986

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