# Carpiagiani 10L Chocolady Setup Instructions:

Before the hot chocolate machine starts up for the first time, please clean thoroughly and check that it functions properly by running a small amount of water through the system.

**To Clean the Machine before Initial Start-up (directions with visuals for this procedure can be found in your manual):**

1. Detach all pieces and wash/sanitize
2. Make sure the main switch is off and the machine is unplugged.
3. Remove the bowl:
   * Slide the mixer upwards to remove it; keeping it in line with the central rod until the bottom slot of the mixer itself is level with the rotation pin.
   * Tilt the mixer and slide it upwards to remove it completely.
   * Unhook the bowl hook-on handles to free the bowl from the machine body.
   * Release the bowl from the machine body by placing two fingers on the fixed steel part of the mixer auger and the other fingers will grip the outer edge of the bowl. Gradually pull the bowl harder until it comes away from its sealing.
   * Slide the bowl upwards using both hands.
   * Slide the mixer auger upwards with one hand, taking care to grip it by the rotation pin.
   * Remove the gasket from the bowl by sliding it upwards (this may take two people to re-assemble for use).
4. Removing the tap:
   * Tap SHOULD NOT be removed if the bowl contains any liquid.
   * Move the rod to the maximum dispensing position.
   * Using your left hand, press the silver pushbutton on the left side securing the tap to the machine and then remove the tap with both hands.
5. Make sure to wash and sanitize all removed pieces before use.
   * Clean the entire surface of the pan using a damp cloth and washing/sanitizing fluid.
   * Clean the channel connecting the bowl and the tap, using the cleaning brush provided.
6. After sanitizing is complete, run water through the system to rinse before adding milk to dispense.
7. Reassemble all items according to manual directions – tap, bowl and mixer auger.
8. Fitting the tap back in place:
   * Move the rod to the maximum dispensing position.
   * Using your left hand, press the silver pushbutton on the left side.
   * Put the tap into the seat position provided and push until the silver pushbutton returns to its initial position.

**To Start Up the Machine:**

1. Make sure the main switch is set to off (button should NOT be pressed in)
2. On the side of the machine is a boiler tank. Fill the boiler tank with water using the boiler tank level indicator tray until it reaches the maximum value indicated on the tray itself, which is marked “MAX.”
   * Warning: Fill the boiler tank by pouring in water slowly and check for a few seconds to make sure the water level has reached the “MAX” level and that it is stable (the water tank holds about 3.25 L water).
3. Remove the top lid and pour the chocolate milk into the bowl. Never exceed the maximum level, which is marked “MAX” on the side of the dispenser.
   * NOTE: it is recommended the milk is pre-heated\* before pouring into the dispenser as the dispenser takes at least 35 minutes to heat up the product.
   * \*Pre-heating instructions can be found in your *Hot Chocolate Milk Instruction Guide*.
4. After pouring the product into the bowl, fit the lid back into place.
5. Plug the dispenser into a grounded outlet.
6. Press the main switch to start the hot chocolate machine; the product inside the bowl will start to mix as the mixer begins to rotate.
7. Set the thermostat dial to the required temperature to heat/hold the heat of the product inside the bowl. It is recommended to heat chocolate milk to 145 degrees.
8. Check the digital thermometer on the side of the dispenser to see what temperature the product currently is at. Wait until chocolate milk has reached 145 degrees to dispense.

**Dispensing the Chocolate Milk:**

1. Place a cup beneath the spigot, can rest on the drip tray.
2. Use the lever on the tap (chocolate milk is dispensed when the level is pressed or pulled) until the required amount of chocolate milk has been poured inside the cup.
   1. NOTE: Make sure the rod is completely pushed in to hold the chocolate milk in the tank before you are ready to dispense. Any clogging in the dispenser line may be removed by sliding the rod back and forth while keeping the machine on.
3. Gradually release the tap lever so that it returns to the standby position.
4. Never touch the bowl while the hot chocolate milk machine is operating as it will be very hot. Always use the knob when removing the bowl lid to refill.

**Tips for Success:**

1. Be sure to empty the machine each day and clean.
2. Hold hot chocolate milk for no more than 4 hours.
3. Dispose of any unused hot chocolate milk.

**Additional Resources:**

* FREE Hot Chocolate Milk Promotional Kit from Milk Means More <https://www.milkmeansmore.org/hot-chocolate-in-school/>
* Instruction Booklet <https://www.milkmeansmore.org/wp-content/uploads/2019/08/Hot-Chocolate-Milk-For-Schools_Instruction-Booklet_web.pdf>
* Courtesy of New England Dairy Council <https://www.newenglanddairy.com/hot-chocolate-milk/>
  + How-to Video <http://www.newenglanddairy.com/wp-content/uploads/HCM-How-To-Video.mp4>
  + Frequently Asked Questions <http://www.newenglanddairy.com/wp-content/uploads/HCM_FAQSheet_072319_CFP1.pdf>