

Hot Chocolate making instructions



Proctor Silex 40 Cup Coffee Pot

Hot Chocolate making instructions:

- **Always use the Proctor Silex Commercial coffee pot stainless steel containers as shown in the picture 1 (located in the kitchen bottom cabinet under the roller window that faces the coffee bar).**
- **Pour a packet of hot chocolate mix into the coffee pot container and add half pitcher of water to melt down the mixture and stir it with a stick.**
- **Then fill the container with running hot water from the sink faucet up to the measuring mark 40 located on the container as shown in the picture 2 & 3 and stir until the mixture dissolves. Keep the lid on the container**
- **Follow the same above procedure for second container also.**
- **Move the both container to Coffee Bar area and keep them next to the sink counter where electrical outlets located.**
- **Right before you go into the sanctuary at 9.15 AM and or 11 AM service, connect the plug to the electrical outlet.**
- **Before you serve the hot chocolate, thoroughly stir the liquid with a stick.**
- **Caution: The Chocolate liquid may overflow when get hot, so never fill the hot water beyond 40 mark level!**