



## HOW TO PREPARE AND SERVE CIOCCHINO

### BATCH SIZES

**Mini Batch**  
(max 10 x 70ml servings): 1/2 litre of Millac Gold + 1 scoop of chocolate

**Small batch**  
(max 20 x 70ml servings): 1 litre of Millac Gold + 2 scoops of chocolate

**Large batch**  
(max 40 x 70ml servings): 2 litres of Millac Gold + 4 scoops of chocolate

### BATCH PREPARATION

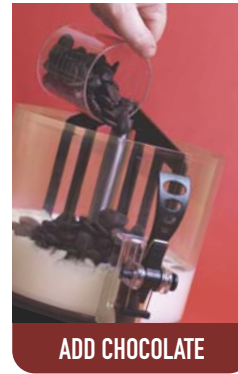
- Pour Millac Gold into dispenser, then add chocolate.
- Set primary thermostat to 55–60°C and switch dispenser on.
- Allow 10–15mins for mini batch, 20–25 mins for small batch and 40–45 mins for large batch.
- Power light will go out when Ciocchino has reached its temperature

### DISPENSING CIOCCHINO

- Fill the Ciocchino cup 2/3 full and serve with a Ciocchino biscuit
- Drip tray usage is optional; empty and clean as required



POUR IN CREAM



ADD CHOCOLATE



HEAT AND SERVE

### TOPPING UP THE BATCH DURING THE DAY

- Switch off the dispenser
- Add more Millac Gold and chocolate as required
- Switch power back on and wait till batch is ready again before dispensing

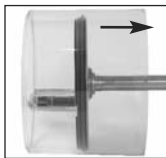
The aroma vents on the lid are not intended to be open for long periods of time, as this will allow evaporation to occur and allow CIOCCHINO to thicken.

## HOW TO CLEAN THE DISPENSER

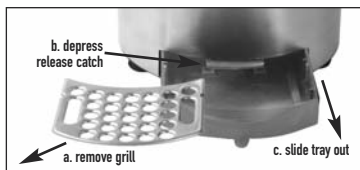
### DISMANTLING THE DISPENSER



- 1 Drain bowl through tap with power switched on
- 2 Switch off, remove stirrer and allow base to cool
- 3 Remove bowl from base and wash out with water

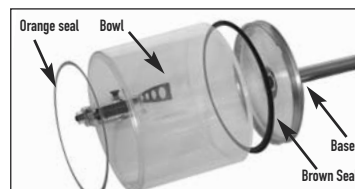


- 4 Remove ORANGE seal on underside of bowl and push out removable base then remove the BROWN seal

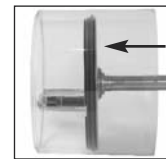
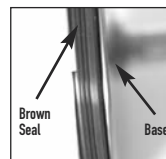


- 5 Dismantle tap assembly and drip tray
- 6 Then wash all components (everything is dishwasher safe)

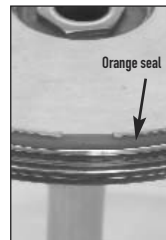
### REASSEMBLING THE DISPENSER



- 1 Replace the brown seal on the base plate, ensure it is the correct way up (see image middle left).



- 2 Push the base back firmly into the bowl until the bottom lip of the base is protruding below the bottom of the bowl.



- 3 Replace the orange seal in the gap between the bottom lip of the base and the bottom of the bowl – push it firmly into place without stretching it.

- 4 Replace the stirrer, turning anticlockwise onto the bayonet fitting

### WARNING:

- DO NOT start the machine while the bowl is empty
- DO NOT start the machine without a liquid in the bowl
- DO NOT remove the bowl until the hot plate is cold.

DO NOT remove the bowl from the base when it contains hot products.

Please read the Operator's Manual provided with your Ciocchino dispenser for detailed explanations of these steps.



[www.keylink.org/ciocchino](http://www.keylink.org/ciocchino)

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