

Choc Tops – Specified Optimum Operational Temperature and usage instructions



For dipping, Choc Tops should be kept at 22 - 28°C. If the product is kept at a lower temperature the coating will be too thick. If the product is kept at a higher temperature the coating will be too thin.

It is common for the ingredients to separate during prolonged storage forming a white or clear (in liquid form) layer on top. Before use, the bottle needs to be heated slowly to around 30°C (either in a water bath or in a microwave oven on medium heat checking it every 30 seconds). It must then be shaken for a few seconds to ensure proper mixing before pouring into dipping containers.

If the operational temperature is higher than recommended it will result in a very thin coating and separation of the ingredients.

If the operational temperature is lower than recommended it will result in dipping compound that is too thick and solid to enable dipping.

For this reason, Frosty Boy has its own 6-bay dipping cabinet which will keep the temperature constant at the correct temperature. It can be purchased from the Frosty Boy website under Equipment and Accessories.