



# Premier Chocolate Refiner User Manual

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Manufactured by  
Sivanesan Company (Ind)  
Chennai, India

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Dear Customer,

Welcome and thank you for joining the Premier family with your purchase of a Premier Chocolate Refiner. Engineered with state-of-the-art technology, this product offers years of rewarding, hassle-free culinary experiences.

Here at Premier, we are committed to excellence and innovation, and making sure your refiner is world-class in terms of performance and functionality. We accomplish this through meticulous engineering and unique features, while also making our product extremely safe, reliable, and easy to use. To match the functionality, these refiners are designed to be elegant, and aesthetically appealing so you can proudly display your refiner on your countertop.

With Premier Chocolate Refiners, you will be able to produce incredible chocolates, nut and seed butters, spreads and much more.

At Premier, we want to support you in your chocolate-making journey, so be sure to visit our continually expanding website at [www.melangers.com](http://www.melangers.com) for an interactive and enriching experience. Whether to watch videos on how to best use your new refiner, or finding new recipes that are constantly added and updated to expand your craft, we have all the information you need.

At [www.melangers.com](http://www.melangers.com) you can expand your chocolate-making knowledge, and/or share your insights on the craft.

We pride ourselves on ensuring that our customers have the best possible experience, so feel free to contact us with any thoughts, concerns, or suggestions.

Please read the entirety of this Instruction Manual prior to first use, and then, get out there and start making the chocolate of your dreams!

Have fun, and thank you again for taking this journey with Premier.

Sincerely,

Sivanesan Group of Companies

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*NOTE: Due to continuous product improvement, design changes are made from time to time. Some changes and modifications may not be covered in this manual. If you are unsure about the safe operation of your Premier Chocolate Refiner, please contact Sivanesan Company (Ind) for assistance.*

## 1. PREMIER CHOCOLATE REFINER OVERVIEW

Introducing the Premier Chocolate Refiner: a space-efficient chocolate melanger that is plug-and-play ready.

This professional-grade tabletop model features high-quality, all-natural granite roller stones that refine particle size down to less than 20 microns. Its processing efficiency creates silky smooth chocolate and allows for maximum retention of the beans' inherent qualities, therefore, honoring their true potential to express organoleptic (fine flavor) profiles.

### System Features

- Only all-natural, high-quality granite stones are used in Premier Chocolate Refiners.
- Low maintenance thanks to kevlar belts.
- Standard product is Single-Phase 110 or 220V, 50/60Hz input.
- Easy to transport due to a manageable size and weight.
- Spare parts are stocked for short lead times.
- 1 year limited manufacturer's warranty.

### Technical Specifications and Dimensions

- UL and CE approved
- Voltage: 110 / 220V
- Frequency: 50/60 Hz
- Motor: 200 W
- Amps: 2.0 / 1.1
- Capacity: Approximately 8 lbs/3,5 kg for Premier Chocolate Refiner and 10lbs/4,0kg for the Tilting Premier Chocolate Refiner.
- Approximate overall weight: 23lbs/10,5kg for the Premier Chocolate Refiner and 29lbs/13,5kg for the Tilting Premier Chocolate Refiner.
- Approximate Machine Size: 11x11x14 inch/28x28x36 cm for the Premier Chocolate Refiner and 12x12x16 inch/36x36x41cm for the Tilting Premier Chocolate Refiner.

## 2. TECHNICAL SPECIFICATIONS

Model	Premier Chocolate Refiner Model No. 507	Tilting Premier Chocolate Refiner Model No. 508
Picture		
Power	110V AC, 50/60 Hz or 208-230V AC, 50/60 Hz  Single-Phase, 200 Watts	110V AC, 50/60 Hz or 208-230V AC, 50/60 Hz  Single-Phase, 200 Watts
Approximate Refining Capacity	2.2lb to 8 lbs / 1 kg to 3,5kg of Chocolate	2.2lb to 10 lbs / 1 kg to 4,5kg of Chocolate
Outer-body material	Stainless Steel	High-Quality ABS
Drum Material	Stainless Steel	Stainless Steel
Rollers	High-Quality Natural Granite Stones	High-Quality Natural Granite Stones
Flexible Wire Cord	PVC Approx. 2m or 6,50m long	PVC Approx. 2m or 6,50m long
Gross weight	Approx. 26 lbs/12 kg	Approx 31 lbs/14 kg

### 3. SAFETY INSTRUCTIONS AND PRECAUTIONS

Users are required to read and understand operating instructions, labels and general safety and warnings prior to using the appliance. Save these instructions for future reference.

Failure to follow the instructions detailed in this manual may lead to a personal harm, voided warranty, damage to appliance, fire hazard, or other unsafe and potentially dangerous conditions. Generally accepted and recommended safety practices are applicable to appliances purchased from Sivanesan Group of Companies.

#### A. General Safety

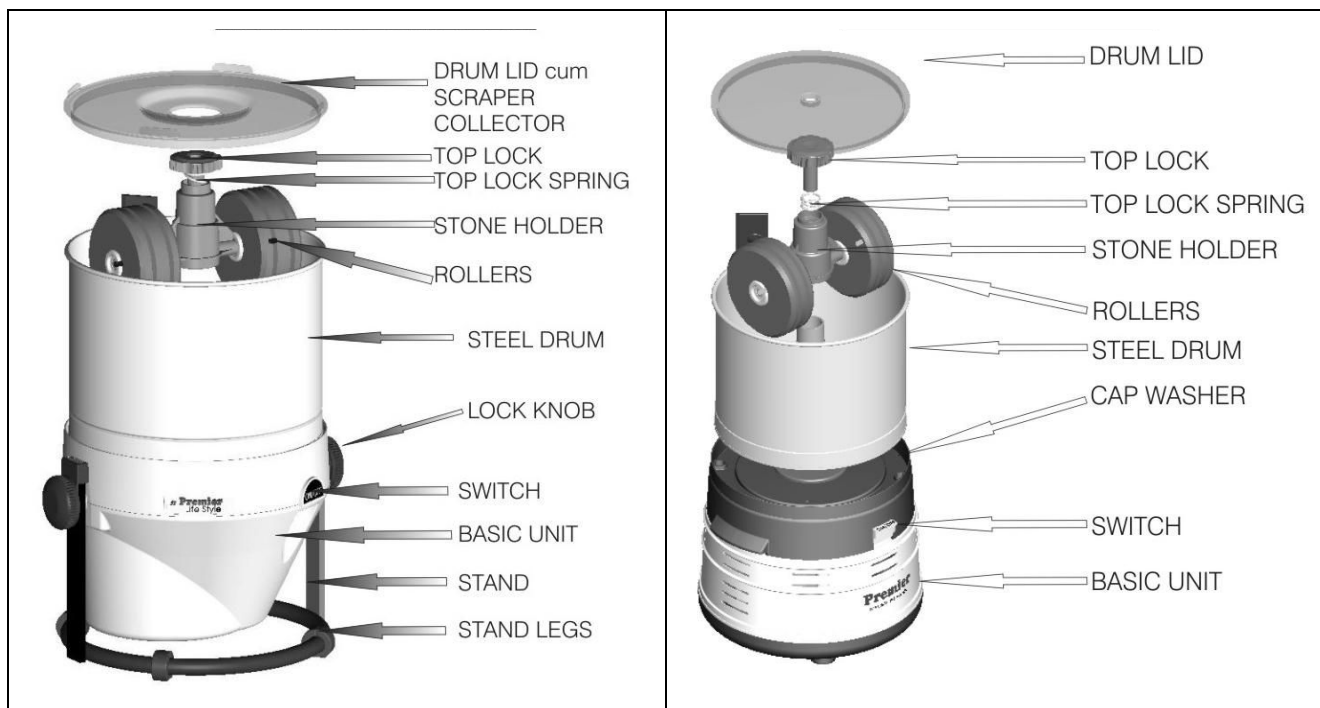
- a. Do not use the appliance for anything other than its intended use. Do not use outdoors; this product is intended for indoor use only. Do not place the appliance in direct sunlight or other heated areas such as near a hot gas or electric furnace.
- b. Place the appliance on a hard, flat, level, and stable surface.
- c. For the Premier Chocolate Refiner Tilting Model, be sure that the drum is in a locked, vertical position before beginning production.
- d. Operate the machine only when it is in the upright vertical position. Do not attempt to run the machine when it is tilted.
- e. Never leave the unit unattended. Close supervision is always necessary when the appliance is in use.
- f. Do not touch the rotating drum while in operation.
- g. Loose clothing and long hair must be secured prior to operation.
- h. Never put your hands or any other objects into the drum during operation. Checking the contents or emptying the machine can be done only when the unit is turned off.
- i. Do not touch any moving parts of the machine when in operation.
- j. Do not lift the machine during operation.
- k. Never block the motor ventilation holes when unit is running.
- l. Do not use any accessory attachments that are not recommended by Sivanesan Group of Companies. This may cause personal injuries and/or damage to the unit.
- m. Do not dry run the Premier Chocolate Refiner for longer than a few seconds.
- n. In case of any blockage, overheating of any part of the machine or if any unusual sounds are produced, switch off the machine immediately. Please visit the Troubleshooting section of this manual to learn more, or contact an Authorized Service Center.

#### B. Electrical Safety

- a. Use this product with a rated voltage AC outlet only. Use a dedicated electrical outlet/circuit for the unit. Before first use, be sure that the machine's voltage is compatible with the country's voltage.
- b. Ensure that the electrical outlet is properly grounded.

- c. To protect against electric shock, do not immerse the power cord, power plug or the machine in water or in any other liquid. Never handle the plug with wet hands.
- d. Always switch off the unit and unplug the cord when the machine is not in use.
- e. Be sure to disconnect the unit during cleaning and ensure no water enters the motor compartment while cleaning the machine.
- f. Do not allow power cord to hang loose, and make sure that it is straight towards the outlet and away from spinning drum. Failure to do so might cause the wire to wrap around the drum, damaging the machine and the cord. Do not allow cord to touch hot surfaces.
- g. Periodically check the power cord for any visible deterioration, and do not operate appliance if plug is damaged.
- h. If the appliance has malfunctioned or has been damaged in any way, call an Authorized Service Technician for examination or repair.

#### 4. PART IDENTIFICATION



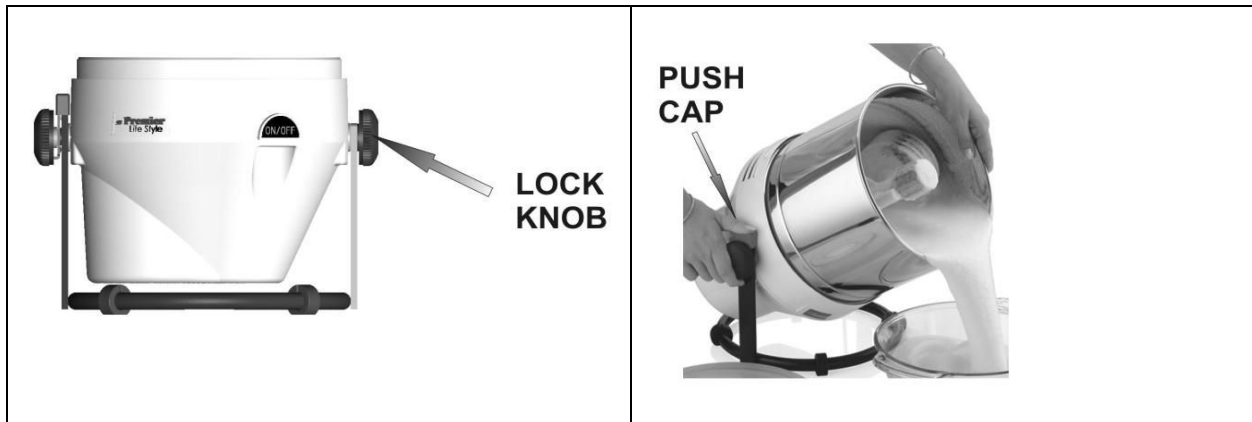
#### The Tilting Mechanism

The tilting mechanism facilitates the emptying of the machine. It is controlled by the Push Cap located on the left side of the machine above the knob. The Push Cap must be completely pressed down in order to release the latch. It must be held down firmly the whole time in order to be able to tilt the machine. If there is any resistance, stop. Forcing will cause the latch to break. The machine is designed to have an inch or so of play in its tilting range even when fully locked. If there is more play, tighten the lock knob found on the right side of the machine.

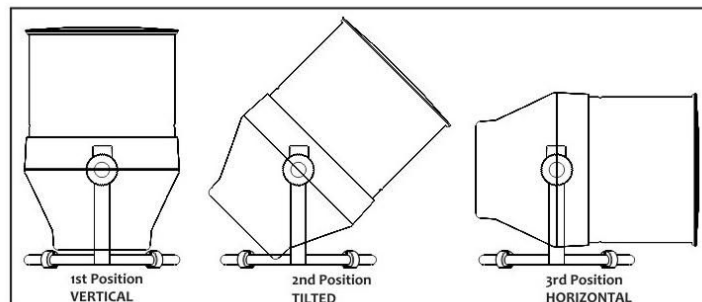


Always be sure to run the machine in its fully vertical and locked position. Please note that the machine has three positions as pictured below. When changing positioning from vertical to horizontal or vice versa, it will automatically lock at the 45 degree position.

REMEMBER: Your Refiner can be tilted in the forward direction only as shown here.



CAUTION: Always keep the Refiner in the vertical position during refining.



## 5. MACHINE SET-UP

- a. Ensure that the Premier Chocolate Refiner has arrived safely without any damage during transit. Inspect the refiner for any visual defects. If you see any defects, please call +1 888-717-9222 / +1 908-301-4707 immediately.
- b. Select a secure, well-ventilated area with a flat, stable surface on which to place the Refiner.
- c. It is recommended that the ambient temperature of your work area not be below 64°F/18°C otherwise the chocolate might solidify in the drum during production.
- d. Ensure adequate space in front and back of the machine so the Tilting Premier Chocolate Refiner can be tilted without hitting any objects or walls.

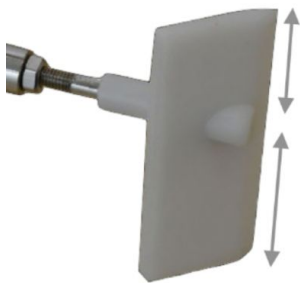
- e. Place drum on machine base, and then place the stone holder fitted with stones and deflector blades on the central cone of the drum.
- f. Place the top lock with spring on the shaft and turn it clockwise to tighten screw to the shaft. Please note a little downward pressure may be required during initial turns for it to catch.

**△Caution: Important Information Regarding Installing Deflector Blades**

Failure to properly install deflector blades can cause irreversible damage to the Premier Chocolate Refiner and to the chocolate batch in progress. Each time the unit is operated, the machine must be checked to be sure that the deflector blades do not touch the wall or the base of the drum at any point.

A 10mm wrench (spanner) is needed to make the adjustments. Before operating the machine, make sure the deflector blades are facing in the correct direction so they will direct the ingredients onto the stone wheels and not towards the drum wall. The smaller portion of the deflector blade should be facing upwards.

Make sure the smaller  
part of the Deflector Blades  
is facing upwards



Place the stone holder in the drum and tighten the top lock nut, making sure the deflector blades don't touch the walls of the drum. Tighten the nuts of the deflector blades in place with spanner.

Rotate the drum by hand for one full turn to ensure that the deflector blades do not touch the drum wall or base at any point.

A gap of approximately  $\frac{1}{8}$  inch (4 mm) between the deflector blades and the drum wall is recommended to prevent any scraping or wearing down of the machine.

If deflector blades touch the drum at any point, re-start the process.

If deflector blades touch the drum, metal scrapings will result and will ruin the chocolate batch. Scraping will put strain on the motor and will cause the product to overflow into the center cone and onto the motor causing permanent damage to the machine.

Video instructions of the installation procedure can be found on our website under "Our Blog" > "Care and Maintenance" at [www.melangers.com](http://www.melangers.com)

## 6. FIRST-USE CLEANING

The Premier Chocolate Refiner will need to be thoroughly cleaned before beginning production.

- a. Wipe clean the inside and outside of the drum, granite stones and the body of the machine using a soft, lint-free cloth.
- b. To remove the fine stone dust on the granite stones, choose one of the following methods:
  - Vegetable oil (soy, corn, canola, etc): at least 2 cups/470ml
  - Cocoa butter: at least 1.1lbs/0,5kg of melted product
  - Roasted cocoa nibs: at least 2 cups/240g
  - Sugar: at least 2 cups/450g
  - Rice: at least 2 cups/400g

Allow machine to run for about an hour before removing and disposing contents.

⚠ Caution: Please note that this cleaning run is done to collect any stone dust residue therefore the product used must be thrown away!

- c. Carefully disassemble each component of the machine and using a scrub brush with soap, wash well under warm running water to help remove any product that remains.
- d. Washed utensils and equipment shall be rinsed with running water so that abrasives and cleaning chemicals are removed or diluted through the use of water.
- e. Once every component is completely clean, proceed with submerging every item in an appropriate dilution of sanitizer, for example: 1 oz Star San per 5 gallons of hot water (160°F/70°C).
- f. Leave the components submerged for a minimum of 1 minute to a maximum of 5, alternatively, the sanitizer can be applied with a spray bottle. The sanitizer does not require rinsing when used at the recommended dilution.
- g. Never place drum or stones in a dishwasher. Hand wash all parts of the refiner.
- h. Always allow to air dry completely before beginning production.
- i. Do not dry run the stones as it could result in permanent damage to the stones and the bowl.

## 7. CHOCOLATE REFINING

Always be sure that your Premier Chocolate Refiner is completely dry when you start production. Even the smallest amount of moisture can cause the chocolate to seize, ruining the entire batch. The resulting thick mass can no longer be refined in the Premier Chocolate Refiner. If the machine has not been used for a period of time between batches, thoroughly clean and sanitize before use.

Note: The Premier Chocolate Refiner has to be completely dry before each use.

### Important Notes on Batch Sizes

#### Cocoa Mass and Chocolate

If making a small batch of chocolate, be sure that the recipe yields at least 2.2lbs/1kg for all models of Premier Chocolate Refiners.

#### Nut-based Butters and Spreads

If making a small batch of nut-based butters and spreads, be sure that the recipe yields at least 1.1lbs/0,5kg for all the Premier Chocolate Refiners.

### Production Steps

- a. Plug the unit into appropriate power outlet.
- b. Immediately check to be sure that the top lock is not applying maximum pressure on the roller stones. If it is, loosen the lock one and a half turns to lessen the pressure.
- c. Turn the Power On/Off button to On position. The unit will begin to spin.
- d. Next, gradually add ingredients to the drum. Never dry run the machine for longer than a few seconds.
- e. To help ensure a cohesive mass, it is recommended to add additional heat to the chocolate during the first 30 minutes of processing, especially if you notice that the mixture cools too much and starts to thicken. A standard heat gun works very well for adding heat to the machine. For best results, keep heat directed on the roller stones at a distance of approximately 8-10 inches. Heat can also be directed from the outside of the bowl onto the side wall of the drum. Be sure that the temperature stays below 150°F/65°C. Ingredients can also be heated in a warm oven (120-140°F/50-60°C) for about 30 minutes. This will allow the Premier Chocolate Refiner to work more easily.

⚠Caution: Under no circumstances, should the temperature be allowed to reach 170°F/75°C. This will affect the structural integrity of the parts.

⚠Caution: Do not direct the heat gun towards any plastic parts or towards the chocolate as the product may burn. Handle the heat gun with caution and follow producer's safety instructions and guidelines for use.

- f. Continue to gradually add the necessary ingredients to the machine.
- g. The first hour of production, while ingredients are being added, requires constant and active supervision to ensure ingredients are being refined correctly and are not clumping together.
- h. 30-40 minutes after adding the last ingredients, the chocolate should be flowing easily over and under the rollers like a smooth paste. If not, please visit the Troubleshooting section.

- i. Minimum refining time will vary depending on the ingredients used. If cocoa nibs are used, the minimum refining time to achieve a smooth chocolate is 12/24 hours. Note: Chocolate can become over-refined, leading to a sticky, unpleasant feeling on the palate.
  - j. After the batch is finished, turn off the power.
  - k. For the Premier Chocolate Refiner, remove the stones making sure they are positioned on their side so as not to roll away. Empty the drum's content in a bowl with the aid of a spatula.
  - l. For the Tilting Premier Chocolate Refiner, release the tilt stop latch on the side and gently tilt the machine to empty the drum. Tilt slowly to prevent spillage. (For detailed instructions, please see section on operating the Tilting Mechanism).
- △Caution: Always be sure that the roller stones are locked in place inside the drum before attempting to empty the contents. Because the roller stones hold the drum in place, removal of the stones will cause the drum to disengage from the base of the machine when it is tilted.
- m. Always be sure to filter your chocolate in a regular mesh sieve to catch any impurities and uncrushed nibs.
  - n. Do not under any circumstances store the product in the machine after the batch has finished.
  - o. Pour the chocolate into airtight storage containers or proceed directly to tempering and finish molding.

## Cleaning and Sanitizing

- a. Once the contents of the drum have been emptied, return the drum to vertical position - if applicable. It is now safe to remove the roller stones and drum to wipe clean any remaining product.
- b. Carefully disassemble each component of the machine and using a scrub brush with soap, wash well under warm running water to help remove any product that remains.
- c. Washed utensils and equipment shall be rinsed with running water so that abrasives and cleaning chemicals are removed or diluted through the use of water.
- d. Once every component is completely clean of any residue, proceed with submerging every item in an appropriate dilution of your sanitizer of choice, for example: 1 oz Star San per 5 gallons of hot water (160°F/70°C).
- e. Leave the components submerged for a minimum of 1 minute to a maximum of 5. Alternatively, the sanitizer can be applied with a spray bottle. The sanitizer does not require rinsing when used at the recommended dilution.
- f. Place on a wire rack to air dry.

## Recipe Pointers

### Sweeteners

The sugar used should be standard white granulated cane sugar.

To save time, “powdered” sugar can be used. However, do not use commercial confectioners (powdered) sugar, which contains cornstarch. Two minutes of pre-grinding the sugar will save you 2 or more hours of refining time in the Premier Chocolate Refiner. If grinding sugar in a whirly-blade grinder (like a coffee grinder), be sure to use immediately or store in an airtight container to prevent it from absorbing moisture.

Other sugars may or may not work due to their moisture content. Brown sugar and coconut sugar, for instance, need to be dried before they can be used. To dry, place the sugars in a thin layer in a convection oven at 140°F/60°C for 2 hours. Use immediately or store in an airtight container. Malt powder holds enough moisture to cause the batch of chocolate to seize. Any additional ingredient containing water or alcohol is to be avoided such as honey, syrups, including agave syrup and maple syrup, etc.

The use of these (or any other ingredient that contains moisture) can cause the chocolate to seize and may damage the equipment. A Premier Chocolate Refiner damaged by the use of any liquid-based ingredient is not covered by the warranty. If you have any questions or concerns about the appropriateness of an ingredient, please feel free to contact us.

### Seeds and Nuts

When working with seeds and nuts, be sure that ingredients are no larger than the size of a cocoa nib.

If using raw nuts, allow to dry out by placing in the oven at 140°F/60°C for 1 hour or increase the fat content of your recipe by roughly 5%.

### Soy Lecithin

If using soy lecithin, please note that it is an extremely powerful emulsifier so only a very small quantity is recommended. Use maximum 0.4% of the total recipe.

### Milk Powders and Other Ingredients

If making a milk chocolate product, always be sure to use powdered milk. Using liquid milk, cream, condensed milk or evaporated milk will cause the chocolate to seize. We specifically do not recommend adding any flavourings to your chocolate during the refining stage (especially essential oils, pepper, salt etc) as the aromatic profile will be lost.

If adding dried fruit, do so after the chocolate has been refined and tempered.

If using vanilla, use the seeds of a fresh pod. Adding vanilla extract will cause your chocolate to seize.

The following ingredients are not recommended for use with the Premier Chocolate Refiner when producing chocolate:

- Liquid milk or cream
- Condensed milk
- Evaporated milk
- Water
- Fresh or not fully dried fruits
- Water or alcohol based extracts, including vanilla extract

The ingredients used and storage conditions may vary, so storage times are only recommendations. Makers will have to establish their own BBD (Best Before Date). Sivanesan Company (Ind). is not liable for the shelf life of products made according to recipes provided in this manual.

## 8. RECIPES

A series of recipes has been added to help you get started. To view more, please visit [melangers.com](http://melangers.com).

### 70% Dark Chocolate

This is a basic recipe for a classic dark chocolate. It can be used to make chocolate bars, confections, hot chocolate, and for a variety of baking needs.

#### Ingredients:

▷▷	700 g	6 cups	70%	Domori cocoa nibs
▷▷	300 g	1 ½ cups	30%	Granulated white cane sugar

#### Directions:

1. Gradually pour the nibs into the drum of the Premier Chocolate Refiner. With a heat gun, heat the roller stones, drum or outside wall of the drum of the refiner to speed up processing, never exceeding 140°F/60°C. (For further info, please see section on Production Steps.)

NOTE: To further shorten the processing time, warm the nibs in the oven at 215°F/100°C for 5-10 minutes and pulse-crush in batches in a Mixer-grinder/Cuisinart for 1 minute.

2. Once all the cocoa nibs have been placed in the Premier Chocolate Refiner, let run for 3 hours minimum.
3. At this point, add the sugar 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
4. Let the Premier Chocolate Refiner run for at least 10-15 hours. The refining time is approximate and depends on the desired end product. Once chocolate has reached the desired consistency, proceed with removing the contents of the drum to temper or store as needed.
5. Temper the chocolate and shape into molds, then place in refrigerator until solid, approximately 10-15 minutes.
6. Enjoy your silky smooth and creamy dark chocolate!

Yield: approximately 1 kg/2.2lbs of 70% dark chocolate, equal to 10 x 100 g bars.

Storage: up to 12 months in a cool, dark, well-ventilated and odourless place in an airtight container.



## Traditional Dairy-Free Giandujotti Bar

This traditional recipe from the north of Italy makes a firm, yet creamy hazelnut chocolate bar. Great for those looking for the mouthfeel of milk chocolate without the dairy.

### Ingredients:

▷▷	160 g	1 ⅓ cup	16%	Domori cocoa nibs
▷▷	200 g	1 cup	20%	Cocoa butter
▷▷	440 g	2 ¼ cups	44%	Granulated white cane sugar
▷▷	200 g	1 ¾ cups	20%	Roasted hazelnuts

### Directions:

1. Melt the cocoa butter in a bain marie. For best results, never heat cocoa butter above 140°F/60°C.
2. Pour the melted cocoa butter into the Premier Chocolate Refiner and gradually add the nibs to the drum. With a heat gun, heat the roller stones, drum or outside wall of the drum of the refiner to speed up processing, never exceeding 140°F/60°C. (For further info, please see section on Production Steps)

NOTE: To further shorten the processing time, warm the nibs in the oven at 215°F/100°C for 5-10 minutes and pulse-crush in batches in a Mixer-Grinder/Cuisinart for 1 minute.

3. Once all the cocoa nibs have been placed in the Premier Chocolate Refiner, let run for 3 hours minimum.
4. In the meantime, roast the hazelnuts by placing them in a thin layer in a convection oven at 285°F/140°C for about 30 minutes. They are properly roasted when they turn a light caramel color in the middle.
5. After removing the skins, pre-grind the hazelnuts by pulse-crushing them in a Mixer-Grinder/Cuisinart for approximately 1 minute to obtain a fine hazelnut flour;
6. At this point, add the sugar and the hazelnut flour, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
7. Let the Refiner run for at least 10-15 hours. The refining time is approximate and depends on the desired end product. Once the desired consistency of the chocolate

has been reached, proceed with removing the contents of the drum to temper or store as needed.

8. Temper the chocolate and shape it into molds, then place in refrigerator until solid, approximately 10-15 minutes.

Yield: Approx. 1kg/2.2lbs of 70% dairy-free Gianduja chocolate, equal to 10 x 100g bars.

Storage: Up to 6 months in a cool, dark, well-ventilated and odourless place in an airtight container.

## Dark Milk 55%

This is a recipe for both milk and dark chocolate lovers. The high cocoa content brings an intense flavor to the chocolate that is sweetened by the milk.

### Ingredients:

▷▷ 280 g	2 ½ cups	28%	Domori cocoa nibs
▷▷ 280 g	1 ½ cups	28%	Cocoa butter
▷▷ 210 g	1 cups	21%	Granulated white cane sugar
▷▷ 230 g	2 cups + 2 tbsp	23%	Milk Powder

### Directions:

1. Melt the cocoa butter in a bain marie. For best results, never heat cocoa butter above 140°F/60°C.
2. Pour the melted cocoa butter into the Premier Chocolate Refiner and gradually add the nibs to the drum. With a heat gun, heat the roller stones, drum or outside wall of the drum of the refiner to speed up processing, never exceeding 140°F/60°C. (For further info, please see section on Production Steps.)

NOTE: To further shorten the processing time, warm the nibs in the oven at 215°F/100°C for 5-10 minutes and pulse-crush in batches in a Mixer-grinder/Cuisinart for 1 minute.

3. Next, add the sugar, 100g - roughly ½ cup at a time, making sure it is fully incorporated

- before adding more.
4. After an hour, slowly add the milk powder until well-incorporated, carefully scraping the sides of the drum.
  5. Let the Premier Refiner run for at least 10-15 hours.
  6. Once the desired consistency of the chocolate has been reached, proceed with removing the contents of the drum to temper or store as needed.
  7. Temper the chocolate and shape into molds, then place in refrigerator until solid, approximately 10-15 minutes.

Yield: Approximately 1 kg/2.2lbs of dark milk 55% chocolate, equal to 10 x 100g bars.

Storage: Up to 12 months in a cool, dark, well-ventilated and odourless place in an airtight container.

### Espresso Macchiato Chocolate

With intense notes of coffee and caramel this is a wonderfully indulgent bar, perfect to be enjoyed with an Espresso Macchiato.

#### Ingredients:

▷▷ 250 g	2 ¼ cups	28%	Domori cocoa nibs
▷▷ 250 g	1 cup + 1 tbls	28%	Cocoa butter
▷▷ 210 g	1 cup	21%	Granulated white cane sugar
▷▷ 220 g	2 cups + 1 tbls	23%	Milk powder
▷▷ 70 g	½ cup	7%	High Quality Instant Coffee Powder

#### Directions:

1. Melt the cocoa butter in a bain marie. For best results, never heat cocoa butter above 140°F/60°C.
2. Pour the melted cocoa butter into the Premier Chocolate Refiner and gradually add the nibs to the drum. With a heat gun, heat the roller stones, drum or outside wall of the drum of the refiner to speed up processing, never exceeding 140°F/60°C. (For further info, please see section on Production Steps.)

NOTE: To further shorten the processing time, warm the nibs in the oven at

215°F/100°C for 5-10 minutes and pulse-crush in batches in a Mixer-grinder/Cuisinart for 1 minute.

3. Next, add the sugar, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
4. After one hour, add in the instant coffee and then slowly add the milk powder until well-incorporated, carefully scraping the sides of the drum.
5. Let run for at least 10-15 hours.
6. Once the desired consistency of the chocolate has been reached, proceed with removing the contents of the drum to temper or store as needed.
7. Temper the chocolate and shape into molds, then place in refrigerator until solid, approximately 10-15 minutes.

Yield: Approximately 1kg/2.2 lbs of Espresso Macchiato chocolate, equal to 10 x 100g bars.

Storage: Up to 12 months in a cool, dark, well-ventilated and odourless place in an airtight container.

## White Chocolate

In its simplicity, white chocolate is always an indulgent treat. This recipe calls for fresh vanilla beans for a classic white chocolate. Enjoy as is, or use as a great base for experimenting with creative flavors. Try adding your favorite freeze dried fruit for a colorful chocolate. Or get creative with spices!

### Ingredients:

▷▷	350 g	1 ⅔ cup	35%	Cocoa butter
▷▷	330 g	1 ⅔ cup	33%	Granulated white cane sugar
▷▷	320 g	3 cups	32%	Milk powder
▷▷	2	2	-	Fresh vanilla beans
▷▷	50 g	1 cup	-	Freeze-dried fruit (optional)

### Directions:

1. Melt the cocoa butter in a bain marie. For best results, never heat cocoa butter above 140°F/60°C.
2. Pour the melted cocoa butter into the [Premier Chocolate Refiner](#).

NOTE: watch for changes in colour and consistency of the cocoa butter it might be slowly dropping in temperature and solidifying in the Premier Chocolate Refiner.

Should this happen, use a hair dryer on high setting, warm the drum of the refiner, never exceeding 140°F/60°C.

3. Next, add the sugar, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
4. Let the mixture process for about 1 hour or until smooth.
5. Slowly add the milk powder until well-incorporated, carefully scraping the sides of the drum. If using freeze-dried fruit, pulse-crush in a Mixer-Grinder for 1 minute before adding to drum.
6. Let the white chocolate refine for at least 10 hours.
7. Cut the vanilla beans lengthwise and scrape the seeds out (never use vanilla extract as any liquid will cause your chocolate to seize), add them to the refined white chocolate and let run covered for an additional 30 minutes.
8. Once the desired consistency of the chocolate has been reached, proceed with removing the contents of the drum to temper or store as needed.
9. Temper the chocolate and shape into molds, then place in refrigerator until solid, approximately 10-15 minutes.

Yield: Approximately 1kg/2.2lbs, equal to 10 x 100g bars.

Storage: Up to 6 months in a cool, dark, well-ventilated and odourless place in an airtight container.

### Vegan Golden Milk Chocolate

A surprisingly fresh, dairy-free white chocolate, combining the health benefits of turmeric and baobab with the sweetness of coconut and cardamom.

#### Ingredients:

⇒ 240 g	1 cup + 1 tbls	39%	Cocoa butter
⇒ 210 g	1 cup	35%	Granulated white cane sugar
⇒ 90 g	1 cup	14%	Toasted unsweetened coconut shreds*
⇒ 60 g	½ cup	10%	Lightly roasted cashews

⇒ 10 g	1 tbsp	1,5%	Baobab powder
⇒ 5 g	3 tsp	-	Turmeric powder
⇒ 1g	1 tsp	-	Ground cardamom

\*Coconut shreds are desiccated coconut, while coconut flour is the remaining pulp left from the extraction of coconut milk. Therefore coconut flour will be too high in fiber and too poor in coconut oil for this specific recipe.

#### Directions:

1. Melt the cocoa butter in a bain marie. For best results, never heat cocoa butter above 140°F/60°C.
2. Pour the melted cocoa butter into the Premier Chocolate Refiner.

NOTE: watch for changes in colour and consistency of the cocoa butter it might be slowly dropping in temperature and solidifying in the Premier Chocolate Refiner.

Should this happen, use a hair dryer on high setting, warm the drum of the refiner, never exceeding 140°F/60°C.

3. Next, add the sugar, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
4. Let the mixture process for about 1 hour or until smooth.
5. In the meanwhile, lightly roast the cashew nuts by placing them in a thin layer in a convection oven at 265°F/130°C for 15 minutes.
6. Grind the cashews and the coconut by pulse-crushing them in a Mixer-Grinder/Cuisinart for approximately 1 minute, to obtain a fine flour and pour into Premier Chocolate Refiner, let run for about 6 hours.
7. Once the desired consistency of the chocolate has been reached, proceed with removing the contents of the drum into a bowl.
8. Stir in the baobab powder, turmeric, and cardamom until blended together.
9. Temper the chocolate and shape into molds, then place in refrigerator until solid, approximately 10-15 minutes.

Yield: Approximately 1 kg /2.2 lbs of vegan golden milk chocolate, equal to 10 x 100g bars.

Storage: Up to 6 months in a cool, dark, well-ventilated and odourless place in an airtight container.

## Vegan Cashew and Strawberry Spread

This fragrant, dairy-free spread is perfect on bread and tartines. It can also be added to yogurt and ice cream or used as a base for a smoothie for an extra strawberry kick.

### Ingredients:

▷▷	300 g	2 ½ cups	75%	Lightly roasted cashews
▷▷	50 g	¼ cup	12%	Granulated white cane sugar
▷▷	30 g	⅓ cup	8%	Freeze-dried strawberries
▷▷	20 g	2 tbsl	5%	Coconut oil
▷▷	1	1		Fresh vanilla bean

### Directions:

1. Lightly roast the cashew nuts by placing them in a thin layer in a convection oven at 265°F/130°C for 15 minutes.
2. Grind the cashews by pulse-crushing them in a Mixer-Grinder/Cuisinart for approximately 1 minute, obtaining a fine cashew flour.
3. If needed melt the coconut oil in a bain marie.
4. Pour the coconut oil into your Premier Chocolate Refiner and start adding the cashews, until you obtain a smooth paste. If necessary, gently increase the temperature using a heat gun, never exceed 140°F/60°C.
5. Let process for about an hour.
6. Grind the freeze-dried strawberries by pulse-crushing them in a Mixer-grinder/Cuisinart for approximately 1 minute, obtaining a fine powder.
7. Once the cashew butter looks smooth and fluid, add the sugar and strawberries and let process for another 3 hours.
8. Cut the vanilla beans lengthwise and scrape the seeds out (never use vanilla extract as any liquid will cause your spread to seize), add to the refined cashew butter and let run covered for an additional 30 minutes.
9. Once the spread has reached the desired consistency, proceed with removing the contents of the drum. For optimal results, store the spread in sterilized, airtight glass jars.

Yield: Approximately 400 g/0.88lbs of Vegan Strawberry & Cream Spread.

Storage: Up to 6 months in a cool, dark, well-ventilated, odorless place.

## Non-Dairy Hazelnut Spread

The ultimate treat for both kids and grownups, this luxurious spread is completely dairy-free, as the original recipe for gianduja demands. Ideal with virtually anything: bread and ice cream, stirred into hot coffee, or simply enjoyed on a spoon directly from the jar. The key ingredient for this recipe is hazelnuts, so be sure to use the highest quality available.

### Ingredients:

▷▷	550 g	4 $\frac{3}{4}$ cups	55%	Hazelnuts
▷▷	350 g	1 $\frac{3}{4}$ cups	35%	Granulated white cane sugar
▷▷	100 g	$\frac{3}{4}$ cup	10%	Unsweetened cocoa powder

### Directions:

1. Roast the hazelnuts by placing them in a thin layer in a convection oven at 265°F/140°C for about 30 minutes. Stir from time to time. They are properly roasted when they turn a light caramel color in the middle.
2. After removing the skins, pre-grind the hazelnuts by pulse-crushing in a Mixer-Grinder/Cuisinart for approximately 1 minute, obtaining a fine hazelnut flour.
3. Slowly pour the hazelnut flour into your Premier Chocolate Refiner. If necessary, gently increase the temperature using a heat gun to heat the roller stones, drum or outside wall of the drum of the refiner to speed up processing, never exceeding 140°F/60°C. (For further info, please see section on Production Steps.
4. Once the hazelnut flour has been crushed into a thick paste, add the sugar 100g -  $\frac{1}{2}$  cup at a time making sure it is all completely mixed in before adding more;
5. Let process for 5 hours.
6. Once the spread has reached the desired consistency, proceed by sprinkling in the cocoa powder 50g - roughly  $\frac{1}{4}$  cup at a time, and allow to combine well with the nut paste. When all of the cocoa powder has blended in, let run for an additional half an hour.
7. Proceed with removing the contents of the drum. For optimal results, store the spread in sterilized, airtight glass jars.

Yield: Approximately 1kg of non-dairy Hazelnut Spread.

Storage: Up to 3 months in a cool, well-ventilated, odorless place.



## Freshly Ground Tahini

Sesame seeds are extremely rich in iron, magnesium, and phosphorus making this dressing a nutritional powerhouse. Use it as a base for such dishes as hummus, stuffed avocados, and a wide variety of salads. The sesame oil gives the dressing a lightly toasted flavor.

### Ingredients:

▷▷	950 g	6 ½ cups	95%	Sesame Seeds (whole or hulled)
▷▷	50 g	¼ cup	5%	Sesame oil

### Directions:

1. Roast the sesame seeds by placing them in a thin layer in a convection oven at 265°F/140°C for about 30 minutes. Mix the seeds during this process to prevent the ones on the bottom from burning.
2. Pour the sesame oil into your Premier Chocolate Refiner and start adding the sesame seeds, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more. If necessary, gently increase the temperature using a heat gun, never exceed 140°F/60°C.
3. Let process for 3 hours.
4. Once the mixture has reached the desired consistency, proceed with removing the contents of the drum. For optimal results, store the spread in sterilized, airtight glass jars.

Yield: Approximately 1 kg/ 2.2 lbs of freshly ground Tahini.

Storage: Up to 3 months in a cool, dark, well-ventilated, odorless place.

## Omega Spread

This is a versatile, plant-based supplement for boosting essential fatty acids and micronutrients, especially Omega-3 and Omega-6.

It can be used to enrich smoothies, salad dressings, and a variety of savoury dishes.

### Ingredients:

▷▷	240 g	2 cups	30%	Shelled almonds
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▷▷	240 g	1 ⅔ cups	30%	Hulled hemp seeds
▷▷	240 g	1 ⅔ cups	30%	Hulled pumpkin seeds
▷▷	80 g	5 tbs	10%	Coconut oil

**Directions:**

1. Lightly roast the almonds by placing them in a thin layer in a convection oven at 265°F/130°C for about 15 minutes. Stir from time to time.
2. Next, grind the almonds by pulse-crushing in a Mixer-Grinder/Cuisinart for approximately 1 minute, obtaining a fine almond flour.
3. If needed, melt the coconut oil in a bain marie.
4. Pour the coconut oil into the Premier Chocolate Refiner and start adding the almond flour, a little at a time, until you have a smooth paste. If necessary, gently increase the temperature using a heat gun, never exceeding 120°F/50°C.
5. Let process for about an hour.
6. While almonds are processing, grind the pumpkin seeds by pulse-crushing in a Mixer-Grinder/Cuisinart for approximately 1 minute until obtaining a fine pumpkin seed flour.
7. Next, pour the hulled hemp seeds and the ground pumpkin seeds, 100g - roughly ½ cup at a time, into the drum making sure ingredients are evenly combining into a coarse paste before adding more.
8. Let process for 3 more hours.
9. Once the spread has reached the desired consistency, proceed with removing the contents of the drum. For optimal results, store the spread in sanitized, airtight glass jars.

**Yield:** Approximately 800 g/1.80lbs of Omega spread.

**Storage:** Up to 3 months in a cool, dark, well-ventilated, odorless place.

## 9. TROUBLESHOOTING and FAQs

- Q: Can I make nut butters with a DCM Melanger?  
A: Yes, absolutely. Please note that as with chocolate-making, no water-based or alcohol-based products can be added. Kindly check the Recipe Pointers section for further info.
- Q: The cocoa nibs and sugar are packing down on the base of the drum and the wheels are running on top. The product was dry and crumbly, and this caused the motor to stop. What do I do?  
A: Immediately turn off the machine and empty its contents completely.

Ingredients may have been added too quickly. Always make sure the nibs have achieved a creamy paste before adding any other ingredients, especially sugar or milk powder.

To restart the process, use a heat gun to warm the stones, drum and/or outside wall of the drum, holding the heat gun 8-10 inches away from the stones. Slowly add the removed ingredients back into the drum. Alternatively, pour 5-8% of the total recipe of melted cocoa butter into the machine as the first ingredient. Let run for 1 minute while heating up the wheels and drum with a heat gun. Now start adding back roughly 10% of your mixture at a time. Do not add any extra mixture until the machine has refined the content into a rough paste.

For further info, please visit the Chocolate Refining section.

Q: My chocolate has become a thick fudge-like mess, what do I do?

A: Immediately turn off the machine.

It is possible that you have added a water or alcohol based ingredient in the refining stage. Please find a more detailed list of unsuitable ingredients in the Recipe Pointers section.

If you wish to sweeten your product with honey or other ingredient, you may do so only once the product is finished and tempered.

To rectify the situation place the drum in the oven at 104°F/40°C until the mass loosens. Put the drum back in place and restart the process at minimum speed.

Should this not work, the mixture can be used in baking.

Q: My machine is making a strange scraping sound from time to time, is that normal?

A: It's possible that there was a small stone or hard impurity of some kind that was present in the nibs. The scraping noise could also come from the deflector blade touching the drum. Make sure there is a clearance of approx 1/16" to 1/18 "(1-3 mm) between the wall of the drum and the deflector blades.

Q: The machine's roller stones are not spinning while the drum continues to turn. How can I fix the wheel spinning issue?

A: There are several reasons why this might be happening.

> Temperature: the room temperature might be too low. Always keep the working area at a minimum of 64°F/18°C;

> Adding ingredients: it is possible that ingredients were added too quickly; slowly release the tension by unscrewing the top lock knob to allow the roller stones to spin. Once the wheel starts to spin again, slowly tighten the tension knob. It is all right to run the machine with less tension until the ingredients are moving freely in the drum. A hard spatula can also be used to remove any ingredients that are stuck underneath the wheel.

> Machine overload: too much product could have been poured into the machine and this could overwhelm the wheels and prevent them from spinning. Slowly adding the ingredients and allowing the wheels to catch up will resolve the issue.

> Seizing: if an ingredient containing too much moisture has been added, the chocolate will seize, increasing thickness. The wheels can also seize if there is a trace amount of moisture between the roller stone hub and the metal shaft. If this is the case, the machine will need to be disassembled, cleaned, and properly air dried before reassembly.

In general, if the refining mixture is not "flowing" smoothly in the drum, something is wrong and needs to be addressed. If you have ANY questions or concerns about a Premier Refiner, please feel free to contact us immediately.

Problem	Possible Reasons	Solution
Refiner does not start or run	<ul style="list-style-type: none"> <li>• Power supply failure.</li> <li>• Wire connection loose in the plug/in the refiner.</li> <li>• Plug not inserted properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the main supply.</li> <li>• Connect the wires properly.</li> <li>• Insert plug correctly into the outlet.</li> </ul>
Refiner starts but immediately stops	<ul style="list-style-type: none"> <li>• Loaded past capacity.</li> <li>• Adding ingredients too fast.</li> <li>• Physical obstruction in the drum.</li> <li>• Spring and Top lock not aligned properly, and therefore not catching.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove excess quantity.</li> <li>• Slow down and let the Refiner catch up.</li> <li>• Remove obstruction.</li> <li>• Align top-lock on spring, and apply pressure to screw together.</li> </ul>
Top lock does not lock	<ul style="list-style-type: none"> <li>• Stone assembly &amp; lock not in proper position.</li> </ul>	
Vibration of the refiner while in operation	<ul style="list-style-type: none"> <li>• Refiner is on uneven surface.</li> <li>• Rubber legs not in position.</li> </ul>	<ul style="list-style-type: none"> <li>• Place machine on leveled surface.</li> <li>• Check and correct the legs.</li> </ul>
Refiner stops during grinding	<ul style="list-style-type: none"> <li>• Power supply failure.</li> <li>• Low voltage to the power supply.</li> <li>• Overload of the drum.</li> <li>• Refiner near a heated surface.</li> <li>• Ventilation to the refiner is blocked.</li> <li>• Mixture too cold.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the main power supply.</li> <li>• Wait until correct voltage is restored.</li> <li>• Remove excess from drum.</li> <li>• Move refiner away from heat source.</li> <li>• Remove blockage.</li> <li>• Add heat using a blow dryer to the mixture away</li> </ul>

		from the plastic components
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## 11. SERVICE, MAINTENANCE and REPAIRS

The Gearbox, the motor and the control panel do not require regular service or maintenance. It is a good practice to rotate the roller stones inside out once every month to ensure that the stones wear uniformly. The drum and the stones have to be cleaned as per internal changeover operating procedures. (See Cleaning and Sanitizing section).

If direct support or replacement parts are needed, contact us using the information below.

## 12. WARRANTY INFORMATION

1-year Limited Warranty.

Sivanesan Company (Ind) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sivanesan Company (Ind), at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty. This warranty is valid for the original purchaser from the date of initial purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sivanesan Company (Ind) authorized service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits of Sivanesan Company (Ind)'s liability?

Sivanesan Company (Ind) shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited, any applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose, is limited in duration to the duration of the above warranty.

Sivanesan Company (Ind) disclaims all other warranties, conditions or representation, express, implied, statutory or otherwise. Sivanesan Company (Ind) shall not be liable for any damages of

any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdictions.

### Obtain Warranty Service

If you have any questions regarding this warranty or would like to obtain warranty service, please contact our distributor:

Diamond Custom Machines Corporation  
9 Ilene Ct, Unit 9  
Hillsborough, NJ 08844, USA

Direct: Toll Free USA +1-888-717-9222, +1-908-301-4704  
Fax: +1-908-301-4706  
Email: [contact@melangers.com](mailto:contact@melangers.com)  
Website: [www.melangers.com](http://www.melangers.com)