



Premier Chocolate Refiner
with Stainless Steel Stone Holder

User Manual

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

DCM is committed to excellence and innovation in functionality and performance, and we accomplish this through meticulous engineering. Premier Refiners are extremely safe, reliable, and easy to use, and are designed to enhance any modern kitchen or workshop.

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, our refiners are designed to be elegant and enhance any modern kitchen.

With a Premier Chocolate Refiner, you will be able to produce outstanding chocolate, nut butters, seed butters, chocolate spreads, and much more.

We want to support your chocolate-making journey, so be sure to visit our continually expanding website at www.melangers.com

At melangers.com, you'll find videos on how to best use your new Refiner, and recipe ideas/pro-tips to develop your craft.

DCM appreciates the time our makers take to familiarize themselves with the Premier Chocolate Refiner. Taking a moment to understand how the unit works will not only ensure years of service but will open the door to a world of exciting flavors and possibilities.

DCM prides itself on providing our customers with the best possible experience, so feel free to contact us with any thoughts, concerns, or suggestions.

We are excited to see where your journey takes you.

NOTE: Due to continuous product improvement, design changes are made periodically. 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 reach out for assistance.

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1. PREMIER CHOCOLATE REFINER OVERVIEW

Whether you're brand new to stone-grinding, or a seasoned professional you will enjoy freshly made Cacao liquor, Chocolate, Praliné, Nut Butters, Seed Butters, and Chocolate Spreads.

Premier Refiners are easy to use, reliable, and durable due to innovative engineering, and the use of quality materials and components. These grinders are engineered to refine cocoa particles down to less than 20 microns. So when your batch has finished processing, your final product will have achieved optimal taste, with a perfectly smooth, flowing texture.

The finished product can then be molded into Bars or incorporated into Hot Chocolate, Cookies, Croissants, Ice Cream, Spreads, Desserts, and a variety of plant-based dishes.

Processing from scratch allows you complete freedom to source the finest ingredients and to create signature recipes that everyone will love.

System Features

- Only all-natural, high-quality granite stones are used in Premier Chocolate Refiners
- Durable, long-lasting stainless steel stone holder with solid brass Top Lock Knob
- Low maintenance, thanks to HTD belts
- The 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
- Maximum Capacity: Approximately 8.5 lbs/3.8 kg for Premier Chocolate Refiner and 11 lbs/5 kg for the Tilting Premier Chocolate Refiner.
- Minimum Capacity: Approximately 4.25 lbs/1.9 kg for Premier Chocolate Refiner and 5.5 lbs/2.5 kg for the Tilting Premier Chocolate Refiner.
- Approximate overall weight: 27lbs/12kg for the Premier Chocolate Refiner and 33lbs/15kg 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	SS Premier Chocolate Refiner Model No. 507 SS	SS Tilting Premier Chocolate Refiner Model No. 508 SS
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	8 lbs/3.5 kg	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. 28 lbs/12.7 kg	Approx 34 lbs/15.5 kg

3. SAFETY INSTRUCTIONS AND PRECAUTIONS

Users are required to read and understand operating instructions, labels, 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 personal harm, voided warranty, damage to the appliance, fire hazard, or other unsafe and potentially dangerous conditions.

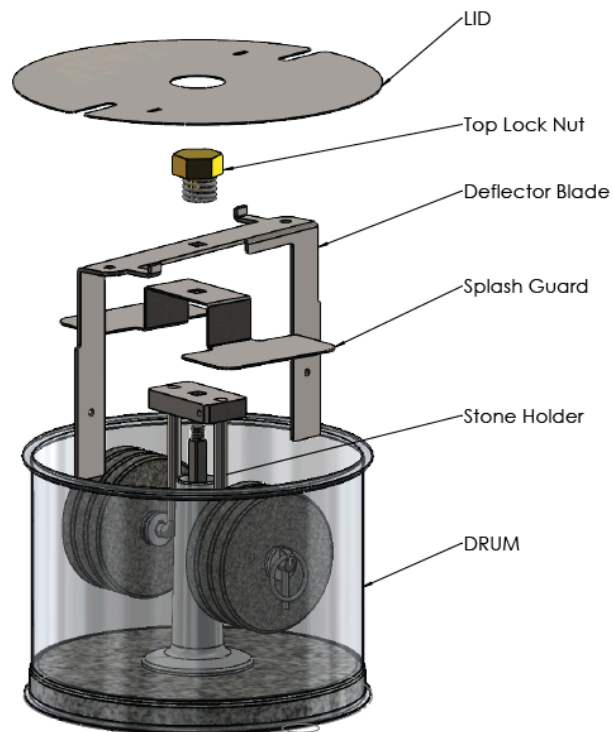
A. General Safety

- a. Do not use the appliance for anything other than its intended use.
- b. Do not use it outdoors; this product is intended for indoor use only.
- c. Do not place the appliance in direct sunlight or other heated areas such as near a hot gas or electric furnace.
- d. Place the appliance on a hard, flat, level, and stable surface.
- e. For the Premier Chocolate Refiner, Tilting Model be sure that the drum is in a locked, vertical position before beginning production.
- f. Operate the machine only when it is in the upright vertical position. Do not attempt to run the machine when it is tilted.
- g. Never leave the unit unattended. Close supervision is always necessary when the appliance is in use.
- h. Do not touch the rotating drum while in operation.
- i. Always secure loose clothing and long hair prior to operation.
- j. 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 and has come to a complete halt.
- k. Do not touch any moving parts of the machine when in operation.
- l. Do not lift the machine during operation.
- m. Never block the motor ventilation holes when the unit is running.
- n. Do not use any accessory attachments that are not recommended by the Sivanesan Group of Companies. This may cause personal injury and/or damage to the unit.
- o. Do not dry run the Premier Chocolate Refiner for longer than a few seconds.
- p. 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 customer service.

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 that no water enters the motor compartment while cleaning the machine.
- f. Do not allow the power cord to hang loose, and make sure that it is straight towards the outlet and away from the spinning drum. Failure to do so might cause the wire to wrap around the drum, damaging the machine and the cord. Do not allow the cord to touch hot surfaces.
Check the power cord periodically for any visible deterioration, and do not operate the appliance if the plug is damaged.
- g. If the appliance has malfunctioned or has been damaged in any way, please contact customer service.

4. PART IDENTIFICATION



The Tilting Mechanism

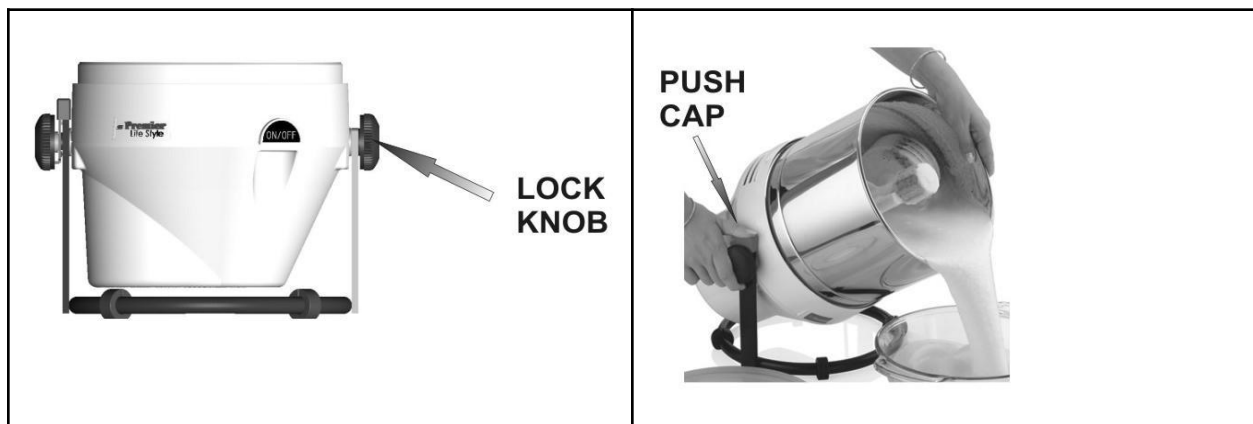
The tilting mechanism facilitates the emptying of the machine. It is controlled by the Push Cap located on the left side of the machine above the knob. The Push Cap must be completely pressed down in order to release the latch. It must be held down firmly the whole time in order to be able to tilt the machine.

If there is any resistance, stop. Forcing will cause the latch to break.

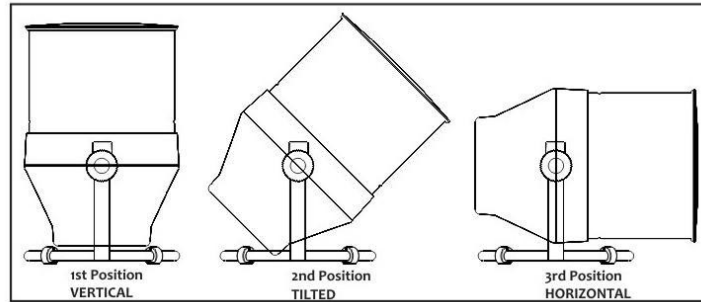
The machine is designed to have an inch or so of play in its tilting range even when fully locked. If there is more play, tighten the lock knob found on the right side of the machine. Always be sure to run the machine in its fully vertical and locked position.

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 only be tilted in the forward direction as shown here.



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



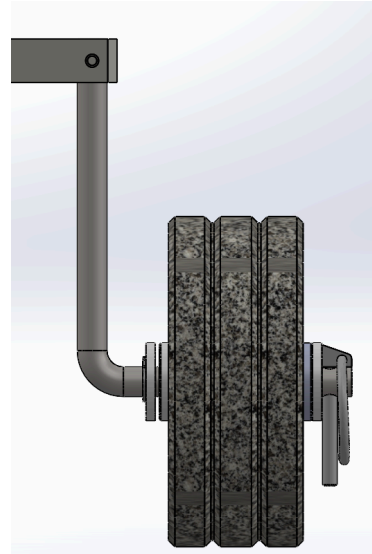
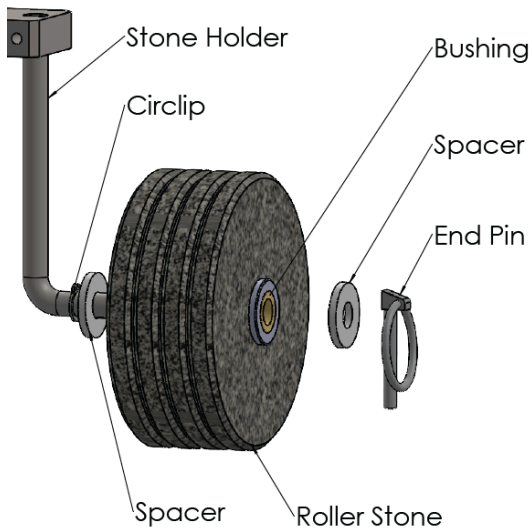
Roller Stone Bushings



If you notice the center bushings (Brass Color) detaching during cleaning/production, simply press them back into place. These bushings are not glued and are press-fit into place. These bushings are designed to be replaced when worn.

When installing your Stainless Steel Stone Holder

Be sure to place one spacer between the Circlip and roller stone and another between the roller stone and the end pin as shown in the pictures below. Also be sure to insert the End Pin so that the ring is flush against the pin. The ring will only lock in one orientation; if it does not snap into place, flip the ring to the opposite side. ***Never try to force the ring to lock.***



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 within 14 Working Days.
- 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 as the chocolate may solidify in the drum during production.
- d. Ensure adequate space in the front and back of the machine so the Tilting Premier Chocolate Refiner can be tilted without hitting any objects or walls.
- e. Place the drum on the 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 the screw to the shaft. A little downward pressure may be required during initial turns for the mechanism to catch.


How to regulate pressure with the Top Lock Knob


Never apply full pressure to the Top Lock Knob, as too much force can result in longer refining times and even damage to the stones. For adequate pressure application, stainless assemblies need only a single turn after the spring engages and starts to apply pressure.

6. FIRST-USE CLEANING


The Premier Chocolate Refiner needs to be thoroughly cleaned before beginning production in order to remove any stone dust residue. This cleaning operation is only necessary before the first use.

- 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, use the following method:
 - Vegetable oil and sugar in a ratio of 70% oil to 30% sugar, for a total weight of 2½ - 3 pounds. Allow the machine to run for about 10-15 minutes. Remove and discard contents.

 This initial cleaning is only performed once when the machine is brand new. It is necessary to discard any product used in the initial cleaning process, as it will have collected all the stone dust.

 Caution: sudden exposure to extremely hot or cold water can cause thermal shock and potentially crack the stones. Never exceed 120F/50C

- Never place the drum or the stones in a dishwasher. Components must be hand washed.
- Always allow every component to fully air dry before reassembling the machine, and prior to starting a new recipe. Even the smallest amount of moisture can cause the product to seize, ruining the entire batch.

 Always be sure that your Premier Chocolate Refiner is completely dry when you start production.

7. CHOCOLATE REFINING AND CONCHING

Refining refers to the process of grinding down cocoa nibs into a completely smooth paste and dispersing acrid compounds to obtain flavorful and balanced chocolate. During the process, the particles are reduced in size and many of the more bitter compounds in chocolate are dispersed.

The terms *refiner* and *melanger* are often used interchangeably to describe the machine that transforms coarse cocoa beans into silky, smooth chocolate.


The smoothness of the chocolate in our mouth is determined by particle size which is measured in microns. When the micron size is around 20, the tongue perceives only the smoothness of the chocolate.

After 24-48 hours of refining at ideal conditions, the resulting particle size will be approximately 20 microns.

Refining not only breaks down particle size but also aerates the chocolate allowing cocoa's acidity to be dispersed into the air, in a process similar to wine decantation.

Choosing how long to refine chocolate depends on the type of beans, their origin, their genetics, and the roast profile.

While the chocolate can usually be enjoyed after 24 hours of refining, many makers prefer to refine it for up to 48 hours.

 **Caution:** It is not advisable to refine for longer than 48 hours with the pressure knob fully engaged as over-refining can turn your silky smooth chocolate into a peanut butter-like mass that will make pouring and tempering an enormous challenge.

Once the chocolate has reached the desired particle size and mouthfeel but still has pungent and unbalanced flavor notes due to acrid compounds, the process can be continued with the top lock knob loosened (or even removed).

Relieving the pressure on the stones enables the dispersion of acrid compounds (conching) without the risk of over-refining. The result is smooth and flavorful chocolate.

The unit can be run in this mode for up to 72h.


How long to refine and conch is entirely up to personal taste, and frequently sampling the chocolate is key to understanding flavor and learning to develop recipes. Keeping a production journal can help you keep track of timing and results as you standardize your production methods.

8. NUT BUTTER AND PRALINE REFINING

The Premier Chocolate Refiner can also be used for making a wide range of nut and seed butter from scratch like peanut butter, almond butter, tahini, and sunflower butter.

The method is quick and simple and the results are outstanding.

Use freshly ground nut and seed butter for savory dishes, or for creating signature Pralinées and chocolate spreads.


 Caution:


Do not add whole nuts directly into the Refiner.

If nuts and seeds are larger than a cacao nib, make sure to pre-grind them into a fine, wet sand-like powder before use.

9. PRODUCTION STEPS FOR FIRST BATCH

1. Place your Premier Chocolate Refiner on a clean, flat surface, making sure not to place anything (towel or mat) underneath that might interfere with the airflow necessary to keep the motor cool.
2. Plug the unit into an appropriate power outlet.
3. Tighten the Top Lock Knob until the spring engages, then by one additional full turn.
4. Turn the Power On/Off button to the On position. Never dry run the machine for longer than a few seconds.
5. If your recipe has more than one ingredient, always start with those containing oils and fats (cacao nibs, seeds, and nuts). Dry ingredients (sugar, milk powder, rolled oats) can be added only once a fluid paste is achieved.
6. Start gradually adding your ingredients into the drum about ¼ cup at a time, and let run until you have a smooth paste. Adding too much product at once can cause the stones to stop turning. (Detailed instructions can be found in the Recipe Chapter).
7. At the beginning of refining, the ingredients will appear to be a thick mass, but as the oils and fats are released, the mass will become increasingly fluid.
8. To speed up the process, you can add additional heat to the product, facilitating the release of oils and fats. A standard heat gun works very well, but use with caution, as outlined below.


 Caution: For best results, keep the heat moving from the product to the stones at a distance of 8-10 inches. Heat can also be directed from the outside of the bowl onto the wall of the drum. Never direct a heat gun toward any plastic parts of the unit or at the chocolate itself as the product may burn. Handle the heat gun with caution and follow the manufacturer's safety instructions and guidelines for use.

 Caution: Under no circumstances, should the temperature be allowed to reach 170°F/75°C as this will affect the structural integrity of the parts. Be sure that the temperature stays below 150°F/65°C

9. Ingredients can also be preheated 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 as the cocoa butter in the warm nibs will release more readily.
10. 30-40 minutes after adding the remaining ingredients, the chocolate should be a smooth paste flowing easily over and under the rollers. If not, please visit the Troubleshooting section.
11. The minimum refining time will vary depending on the ingredients used. If using cocoa nibs, the minimum refining time to achieve smooth chocolate is 12/24 hours.

Note: Chocolate can become over-refined if run for more than 48h. This will increase viscosity and cause the chocolate to have a sticky, unpleasant feel on the palate.


12. After the batch is finished, turn off the power.
13. For the Premier Chocolate Refiner, remove the stones making sure they are positioned on their side so they don't roll away. Empty the drum into a bowl with the aid of a spatula.
14. 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 the section on operating the Tilting Mechanism).

 **Caution:** Always be sure that the roller stones are locked in place inside the drum by the Top Lock Knob before attempting to empty the contents. Because the Top Lock Knob holds the Roller Stones and the drum in place, removal of the Knob will cause the drum to disengage from the base of the machine when tilted.

15. Be sure to filter your chocolate using a regular mesh sieve to catch any impurities and unrefined nibs.
16. Once the chocolate has reached the desired consistency, proceed with removing the contents of the drum to temper or store as needed.

10. CLEANING

1. Empty the machine, scraping out as much product as possible.
2. Remove the Top Lock Knob and disassemble the Drum and the Stone Holder.
3. Proceed to carefully wash every component with a dilution of warm water and dishwashing soap.
4. Rinse well under warm running water to help remove any product or soap residue that remains.
5. Allow every component to completely air-dry before the next use.
6. Cleaning should be carried out after every production cycle and before use following a long period of storage of the equipment.

 **Caution:** Extremely hot or cold water can cause thermal shock and potentially crack the stones. Never exceed a water temperature of 120F/50C.

 **Caution:** Do not use harsh or abrasive products when cleaning as they could damage the Melanger's natural stones.

11. SANITIZING

Home cooks are not required by law to sanitize equipment following cleaning procedures. If you are using your Premier Chocolate Refiner for commercial purposes, you must follow standard hygiene safety practices.

Both Cleaning and Sanitizing should be carried out after every production cycle and before use following a long period of storage of the equipment.

In order to avoid toxic residue in your product, we recommend using the appropriate food-safe sanitizer, following the Manufacturer's Instructions regarding the application, quantity, and dilution. A variety of food-safe products dedicated to sanitization are widely available. Many are made with food-grade phosphoric acid such as Star San by Five Star.

How to Sanitize a Premier Chocolate Refiner

Always wear protective gloves when handling sanitizers with a pH of 3 or lower, or 11 and higher to prevent burns or injuries. Follow the Manufacturer's Instructions for safe use and remember that Sanitizers require Time, proper Temperature, and correct Concentration/Dilution to work effectively. Never over-use chemicals. In the case of Sanitizers, you run the risk of corroding your equipment and voiding the no-rinse method of the Sanitizer.

1. You can only sanitize equipment that is completely free of any residual product. Once every component of the Melanger is completely free of all residue, proceed with fully submerging all items (but NEVER the base of the unit) in an appropriate dilution of your sanitizer of choice, for example, 1 oz Star San per 5 gallons of hot water (120F/50C). Always add sanitizer to your water and never water to your sanitizer to avoid splash-back.
2. Leave the components submerged for a minimum of 2 minutes to a maximum of 5. Cleaners and Sanitizers can only clean what they come in contact with. Be sure to manually clean difficult to access areas. A spray bottle can be used for difficult-to-reach areas.
3. After the application time, remove the sanitizing solution from the drum. To facilitate proper drainage, leave the melanger in a tilted position until completely air-dry. Star San Sanitizer does not require rinsing and will actually continue to disinfect equipment during the drying process.
4. Every component must be completely air-dried before use.

12. Recipe Pointers and Important Notes on Batch Sizes

Sweeteners

For optimal results, we recommend using standard white granulated cane sugar.

Brown sugar and coconut sugar need to be dehydrated before use due to their high moisture content which may cause the batch of chocolate to seize.

Powdered Date, Coconut blossom sugar, and Panela contain high levels of molasses.

For this reason, using them as sweeteners in chocolate is more challenging than using refined sugar: they will tend to stick to the wheels and result in more viscous chocolate.

There are ways to mitigate these factors:

1. Make sure your alternative sweeteners are as dry as possible, if they have a consistency similar to wet sand they must be dehydrated, either in a dehydrator or in a convection oven at very low temperatures.
2. Add your alternative sweeteners at the very end of the refining process, after the nibs are completely refined. Leaving the sweetener to refine as little as possible will avoid it sticking to the wheels and creating a hard-to-clean build-up.
3. Add your alternative sweeteners in small quantities ($\frac{1}{4}$ cup at a time) making sure all is incorporated before adding more.

Use immediately or store in an airtight container to prevent it from absorbing moisture from the environment.

Any additional ingredient containing water or alcohol is to be avoided such as honey, syrups, agave syrup and maple syrup, etc.

The use of these (or any other ingredient that contains moisture) will cause the chocolate to seize and may damage the equipment.

A Premier Chocolate Refiner damaged by the use of any water-based ingredient is not covered by the Manufacturer's Warranty. If you have any questions or concerns about the appropriateness of an ingredient, please feel free to contact us at any time.

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 it immediately or store it in an airtight container to prevent it from absorbing moisture from the environment.

Adding Soy Lecithin

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

Using 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 flavorings 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:

- Honey, Agave, and other molasses
- 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.

Minimum batch:

We recommend running your Premier with a minimum of 30% capacity.

Premier Chocolate Refiner 8lbs ~ 2.4lbs

Tilting Premier Chocolate Refiner 10lbs ~ 3lbs

13. RECIPES

The following recipes are basic guidelines for making dark, milk, and white chocolate, as well as nut and seed butter. We have included a few of our favorite recipes to help you get started and inspire your creativity. For more recipes, please visit www.melangers.com

70% Dark Chocolate

This is a basic, fool-proof recipe for classic dark chocolate. It is the perfect base to make chocolate bars, bonbons, confections, and hot chocolate.

Ingredients:

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

Directions:

1. Start by pouring ½ cup of nibs into your Melanger and gently increase the temperature with the help of a blow dryer or a heat gun never exceeding 140°F/60°C. This will facilitate the release of cocoa butter.

NOTE: To further shorten the processing time, warm the nibs in the oven at 140°F/60°C for 5-10 minutes and pulse-crush in batches in a Mixer-grinder/Cuisinart for 1 minute.

2. At first, the nibs will be a thick paste with the tendency to stick to the roller stones and the bottom of the drum. Don't worry about the build-up and carefully scrape the paste with the help of a scraper or spatula.
3. About 15 minutes into the production, you will notice the cocoa butter starting to release and the paste beginning to run smoothly.
4. Over the next 30 minutes, slowly add the rest of the cocoa nibs
5. Once all the cocoa nibs have been added to the Premier Chocolate Refiner, let them refine for about 8 hours.
6. At this point, add the sugar 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
7. 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 the chocolate has reached the desired consistency, proceed with removing the contents of the drum to temper or store as needed.
8. 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 odorless 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 chocolate flavor sweetened by the milk.

Ingredients:

▷▷	280g	2 ⅓ cups	28%	<u>Cocoa Nibs</u>
▷▷	280g	1 ⅓ cups	28%	Cocoa Butter
▷▷	210g	1 cup	21%	Granulated White Cane Sugar
▷▷	230g	2 cups + 2 tbs	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 Refiner and gradually add the nibs to the drum. With a heat gun, warm the drum of the refiner to speed up processing, never exceeding 140°F/60°C.

NOTE: To further shorten the processing time, warm the nibs in the oven at 300°F/150°C for 5 minutes and pulse-crush in batches in a Mixer-grinder/Cuisinart for 1 minute.

3. At first, the nibs will be a thick paste with the tendency to stick to the roller stones and the bottom of the drum. Don't worry about the build-up and carefully scrape the paste with the help of a scraper or spatula.
4. About 15 minutes into the production, you will notice the cocoa butter starting to release and the paste beginning to run smoothly.
5. Over the next 30 minutes, slowly add the rest of the cocoa nibs
6. Once all the cocoa nibs have been added to the Premier Chocolate Refiner, let them refine for about 8 hours.
7. Next, add the sugar, 100g - roughly ½ cup at a time, making sure it is fully incorporated before adding more.
8. After an hour, slowly add the milk powder until well-incorporated, carefully scraping the sides of the drum.
9. Let the Premier Refiner run for at least 10-15 hours.

10. Once the chocolate has reached the desired consistency, proceed with removing the contents of the drum to temper or store as needed.
11. Optional: temper the chocolate and shape it into molds, then place it in the refrigerator until solid, approximately 10-15 minutes.
12. Enjoy.

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

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

White Chocolate

In its simplicity, white chocolate is always an indulgent treat. This recipe calls for fresh vanilla that delivers a tantalizing, aromatic flavor. While simple is often best, this base can be used to create colorful chocolates by adding your favorite freeze-dried fruits or spices.

Ingredients:

▷▷	350g	1 ⅔ cup	35%	Cocoa Butter
▷▷	330g	1 ⅔ cup	33%	Granulated White Cane Sugar
▷▷	320g	3 cups	32%	Milk Powder
▷▷	1	1		Fresh vanilla pod

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 color 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 hairdryer on a high setting, and 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, (50 gr is recommended) pulse-crush in a Mixer-Grinder for 1 minute before adding to drum.
6. Let the white chocolate refine for at least 12 hours, or until the sugar will be completely refined.
7. Cut the vanilla beans lengthwise and scrape the seeds out (never use vanilla extract as any liquid will cause your chocolate to seize), adding them to the refiner. 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 it into molds, then place in the refrigerator until solid, approximately 10-15 minutes.
10. Enjoy.

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

Storage: Up to 10 months in a cool, well-ventilated place in an airtight container.

Traditional Gianduja 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%	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 the section on Production Steps)

NOTE: To further shorten the processing time, warm the nibs in the oven at 140°F/60°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 added to the Premier Chocolate Refiner, let them refine for about 8 hours.
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 the 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 odorless 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:

▷▷ 300 g	2 ½ cups	30%	Cocoa nibs
▷▷ 220 g	1 cup	22%	Cocoa butter
▷▷ 250 g	1 ¼ cup	25%	Granulated white cane sugar
▷▷ 230 g	2 cups	23%	Milk powder

▷▷ 30 g 1/4 cup 3% 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 the 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's 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 it into molds, then place it in the 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 odorless place in an airtight container.

Vegan Golden Milk Chocolate

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

Ingredients:

▷▷ 240 g 1 cup + 1 tbs 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 low 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 color 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 hairdryer on a high setting, and 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 it into molds, then place in the 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 odorless place in an airtight container.

Vegan Cashew and Strawberry Spread

This fragrant, dairy-free spread is perfect for 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 tbs	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 it 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.

Hazelnut Chocolate Spread

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

Ingredients:

▷▷	550 g	4 $\frac{2}{3}$ 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 the 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 $\frac{2}{3}$ cups	30%	Hulled hemp seeds
▷▷	240 g	1 $\frac{2}{3}$ cups	30%	Hulled pumpkin seeds
▷▷	80 g	5 tbls	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 $\frac{1}{2}$ cup at a time, into the drum making sure ingredients are evenly combined 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.

14. TROUBLESHOOTING and FAQs

Q: Can I make nut butter 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 water or an 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 ingredients, 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 (see Quickstart guide for reference).

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

15. SERVICE, MAINTENANCE and REPAIRS

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 need 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.

16. 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, a 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 the 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 jurisdiction.

17. CUSTOMER 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
Website: www.melangers.com