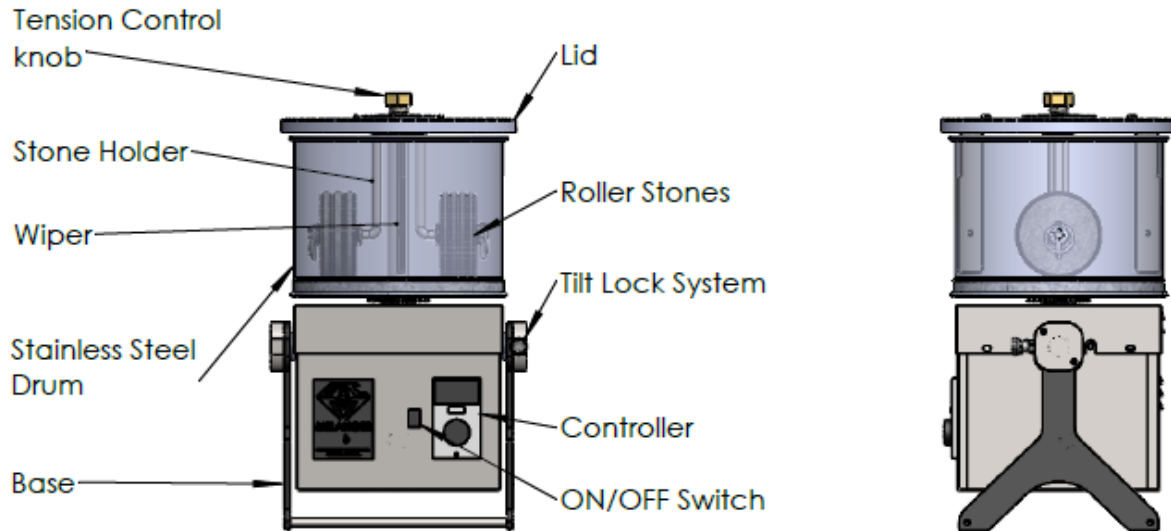


# QUICK START GUIDE DCM 15

## 1. INSPECT THE MACHINE

Inspect the DCM Melanger 15 for shipping damages, and reach out to [support@melangers.com](mailto:support@melangers.com) with any questions. Familiarize yourself with the names of each part by looking at the diagram below.



## 2. MACHINE SET UP

The machine needs to be set up in the following sequence for a successful operation: place the drum on the base, set roller stones inside drum, then attach deflector blades, and finally, screw down tension control knob. For adequate pressure application, the tension control knob needs only a single turn after the spring engages. This low pressure application will result in faster refining and better flavor development. <https://www.youtube.com/shorts/p-mv2vH-nKw>

## 3. FIRST-USE CLEANING

Before attempting your first batch of chocolate or nut butter, you will need to clean your DCM Melanger 15 to remove any grit or stone dust from the wheels and stone bed. [https://www.youtube.com/shorts/yW\\_aBowlzHo](https://www.youtube.com/shorts/yW_aBowlzHo)

## 4. WASHING AND DRYING

Remove drum and roller stones from the unit. Disassemble the drum and the stones completely. Wash using a mild, soapy solution. Rinse well. **Machine parts are not dishwasher safe.** Allow to air dry. Note that moisture tends to accumulate in the hub of the

stone. To ensure complete dryness of the parts, a blow dryer can be used for a couple of minutes.

## 5. REASSEMBLY

Reassemble the unit. For detailed instructions on stone pressure application before you begin refining, please refer to Step 2. For optimal pressure application, the tension control knob needs **only a single turn** after the spring engages.

## 6. INGREDIENT SELECTION

Choose the recipe you would like to make. Need inspiration? Check out the recipe section at <https://www.melangers.com/blogs/recipes>.

## 7. FIRST BATCH - REFINING and CONCHING

Heat, pressure and gradual addition of ingredients are key at the start of the refining process. Your starting speed should be set at **150**. Make sure the machine is set to **“FWD”** **so the drum spins clockwise**. Loading the drum quickly will cause stones to stop and will prevent the machine from spinning. Gradually add ingredients while also using a blow dryer or a heat gun to apply necessary heat. **Once ingredients are flowing smoothly in the drum, speed can be increased if desired**. For the first batch, we recommend starting with a basic dark chocolate recipe such as the one below:

<https://www.melangers.com/blogs/recipes/how-to-make-chocolate-from-cocoa-nibs>

**Tips & Tricks:** Visual cues are important for knowing when it's time to add more nibs. The paste should have the consistency of chunky peanut butter before it's time to add more ingredients. The release of cocoa butter is also key. Paste will begin to glisten as the cocoa butter is released as the mixture refines and warms up. Loading the unit too quickly will slow down your process.

## 8. FIRST BATCH - ADDITIONAL CONCHING

Should you choose to further conch your chocolate without additional refining, be sure to loosen the tension control knob completely so that further particle refining is reduced.

## 9. EMPTYING THE DRUM

Once you are satisfied with the texture and flavour of the product, empty the drum. Never store chocolate or other products in the drum.

[https://www.youtube.com/shorts/caBx\\_EEd\\_vE](https://www.youtube.com/shorts/caBx_EEd_vE)

## 10. STORAGE

Wash, dry and reassemble the machine. It is good practice to always store your machine clean, dry and covered with the lid.

This Quick Start Guide is a short overview of your DCM 15 and the basic steps of chocolate-making. Please be sure to refer to the **DCM 15 User Manual** for further details and in-depth explanations.