



**Premier**<sup>®</sup>

*Chocolate* Refiner



Register your  
PREMIER to  
activate the  
warranty



*A quality product from Sivansan Group of Companies*

## **USER MANUAL**

Chocolate refiner - 3,5 Kg.

**100%Chef**



Dear customer, this refiner is one of the best machines for refining chocolate and fats, which is why it is one of the favorites among professionals worldwide. This small, low-impact tabletop mill has been specially designed to make chocolate and nut butters from scratch. Low-impact refining allows for maximum preservation of nutritional and organoleptic value while extending the product's shelf life as it is done at a low temperature.

Thanks to its high-quality natural granite rollers and the two side spatulas that redirect the paste to the center of the two stones, the refining process is accelerated, and the mixture is aerated during refining.

The small yet robust motor of the Premier Chocolate Refiner is designed to withstand continuous work, 24 hours a day, 7 days a week, 365 days a year.

#### Features:

- High-quality natural granite wheels
- Refines particle size to less than 20 microns
- Top cooling system to prevent motor overheating. The motor is designed and tested to work continuously for up to 72 hours.
- Fully sealed and robust bearings: they do not jam or seize.
- Thermal fuse for automatic disconnection due to heating. Automatic reset.
- Small and compact, easy to transport.
- 1 year limited manufacturer's warranty.
- UL and CE certification
- Included accessories: measuring cup and cleaning spatula, both dishwasher safe.

#### Technical Specifications:

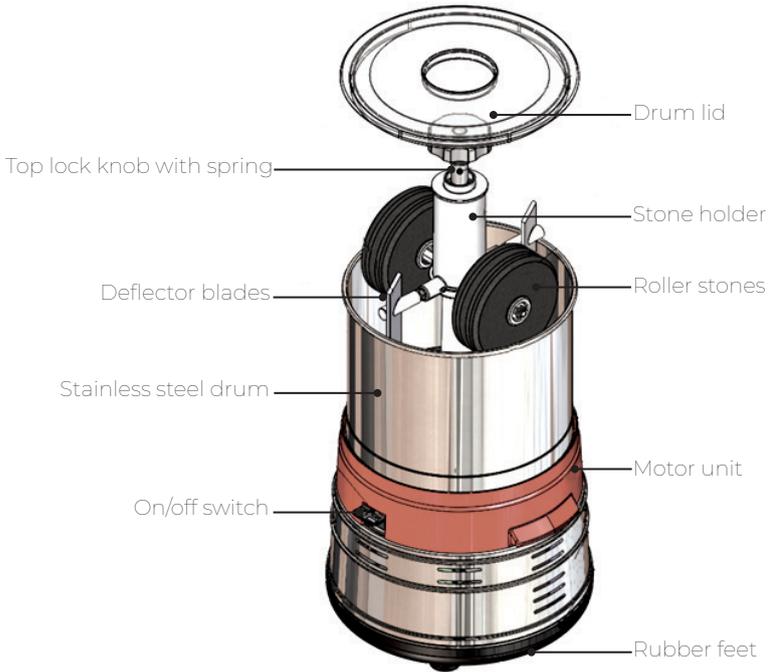
- Capacity: 3.5 kg
- Drum Diameter: 20 cm
- Drum Height: 14 cm Roller
- Diameter: 10.5 cm
- Roller Thickness: 3.5 cm
- Voltage and Power: 220V, 50/60 Hz 200 Watts - Revolutions per Minute: 120-140 RPM Total
- Weight: 12 kg Box
- Dimensions: 31x31x43 cm



# QUICK GUIDE

## 1. Machine inspection

Inspect the Premier Chocolate Refiner to ensure that no parts have been damaged during shipping. Familiarize yourself with the names of each part by referring to the following diagram.



## 2. Starting up

The machine must be properly equipped for successful operation. Correct alignment of the redirecting spatulas, as well as adjustments to the stone pressure, is crucial, along with the appropriate pressure of the central pressure screw.

## 3. Cleaning on the First Use

Before producing your first chocolate or nut butter, you must clean your Premier refiner to remove any sand or stone dust from the wheels and stone bed. Always discard the product used for cleaning, as it contains stone dust and unwanted residues.

## 4. Washing and Drying

Remove the drum and stones from the unit's roller. Completely disassemble the drum and stones. Wash them with a mild soapy solution. Rinse thoroughly.

**VERY IMPORTANT:** Machine parts cannot be washed in the dishwasher. Let them air dry. Note that moisture tends to accumulate in the center of the stone. To ensure complete drying of the parts, you can use a hairdryer for a couple of minutes or a dehydrator.

## 5. Final assembly

Reassemble the unit. The placement of the redirecting spatulas is crucial.

## 6. First time: Refining

Heat, pressure, and the gradual addition of ingredients are crucial at the beginning of the refining process. If you load the drum with everything cold and all at once, it will cause the stones to stop and prevent the machine from turning. Add ingredients gradually while using a hairdryer or a heat gun to apply the necessary heat. You can also heat the drum and stones inside the dehydrator.



Turn the upper pressure screw to apply some pressure, refer again to step 2. The upper pressure screw can only be fully tightened when the ingredients flow smoothly inside the drum. For your first time, we recommend starting with a basic dark chocolate recipe.

**Tips and Tricks:** It is essential to observe the paste to know when it's time to add more nibs. The paste should have the consistency of fluid butter before adding more ingredients. The release of cocoa butter is also crucial. The paste will start to shine as cocoa butter is released during refining and heating. Loading the unit too quickly will slow down the process and may jam the rollers.

## 7. Emptying the Drum

When the texture and flavor of the product meet your recipe requirements, empty the product from the drum.

Never store chocolate or other products in the drum.

## 8. Store Your Refiner

Wash, dry, and reassemble the machine according to the instructions. It is good practice to always store the machine clean, dry, covered with the lid, and ready for its next production.



# FAQs

## 1. WHAT IS THE MAIN DIFFERENCE BETWEEN A WET GRINDER AND A PREMIER CHOCOLATE REFINER?

The main difference between the wet grinders on the market and our Premier chocolate refiner lies in the motor and safety features. Premier chocolate refiners are specifically designed for chocolate manufacturing but can also be used to make nut butter, spreads, mustards, moles, honey, etc. Wet grinders or wet crushers are designed to operate for short periods, while a chocolate refiner has been tested to operate safely for 72 consecutive hours. Therefore, the motor of our refiner is much more robust, not only due to the necessary operating time but also due to the viscous nature of the cocoa paste being worked. The Premier refiner has high-tension transmission belts introduced into the gear system, preventing slipping. Its durability also ensures that no dust or rubber odor is generated. Due to the long required operating time in chocolate manufacturing, the machine also has a heat disconnect system that will turn off the entire machine in the rare event of the motor overheating. To improve the refining capacity of the refiner, it has two symmetrical scrapers (redirecting spatulas) that help direct the flow of chocolate to the grinding stones. Although optimized for chocolate manufacturing, our refiner can also cover all the functionalities of other wet grinders and be used for grinding lentils, rice, or spices and, of course, for making Dosa.

## 2. HOW SHOULD I CLEAN MY REFINER?

Our chocolate refiners are very easy to clean. Just use hot water and a mild dishwasher detergent. Please wash the parts by HAND only. The use of the dishwasher can damage the parts and thus compromise the integrity of the machine. The refiner is fully disassembled for easy cleaning.



### 3. HOW LONG DOES IT TAKE TO COMPLETELY REFINED CHOCOLATE?

Under ideal operating conditions, you can expect about 48 to 72 hours until your chocolate is refined and reaches 20 microns, resulting in a grain-free, smooth, and silky texture. Although time is not the only factor determining this refinement, temperature, quantity, and stone pressure are equally important. Room temperature and ingredient temperature (the hotter the temperature, the faster the release of cocoa butter, reducing refining time) are also crucial. A well-calibrated stone pressure is key to a uniform refining process.

### 4. IS IT SAFE TO LEAVE MY PREMIER RUNNING OVERNIGHT?

Yes, absolutely safe. Premier refiners incorporate a heat disconnect safety switch in the unlikely event that the machine overheats.

### 5. IN MY FIRST USES, THE MACHINE GIVES OFF A RUBBER OR MOTOR SMELL, IS THIS NORMAL?

The first time you use the machine, you will notice a slight new machine smell. It will disappear in approximately and gradually over several uses. This slight odor will not affect the organoleptic profile of the chocolate.

### 6. CAN I MAKE RAW CHOCOLATE WITH A PREMIER CHOCOLATE REFINER?

Yes, you can. The limit for raw foods is not always the same. To get a raw product that does not exceed 45°C, most professionals use table fans to always work below the temperature limit.





## GARANTÍA

Registra tu garantía en la página web que se indica mediante el código QR incluido en este manual. Si no lo haces dentro de los primeros 15 días, tu garantía perderá validez.

### Garantía Limitada

Periodo de garantía: Un año a partir de la fecha de envío original.

El fabricante proporcionará: Soporte por teléfono y correo electrónico. Las piezas necesarias serán proporcionadas por el fabricante, pero el transporte de la máquina al servicio oficial y de vuelta al cliente será responsabilidad del consumidor. Además, el consumidor asumirá los costos de servicio local y de piezas por mal uso.

### Exclusiones

No se cubrirán:

Modificaciones o accesorios posventa, daños consecuenciales o fortuitos, llamadas de servicio que no sean por defectos de fabricación. Daños causados por personal no autorizado, uso de piezas no originales, abuso, mal uso o suministro inadecuado de energía, alteración o remoción de números de serie, uso de alargadores en lugar de conexiones directas, reclamaciones por lesiones, daños incidentales o pérdidas económicas, la garantía no aplica si no se registra la compra con el número de serie.

### Responsabilidades del Consumidor

Asegúrate de:

- Usar el dispositivo correctamente según las instrucciones.
- Instalarlo conforme a los códigos eléctricos locales.
- Conectarlo a una fuente de alimentación adecuada.
- Ubicarlo en un área limpia y bien ventilada.
- Evitar daños durante la instalación o el uso.
- Realizar el mantenimiento adecuado.

### Servicio

Verifica la fecha de compra y conserva el recibo. El servicio bajo esta garantía se obtiene directamente con Cocina sin Límites S.L. o su distribuidor local.

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