



Dear reader,

Maybe you still have holidays to come? We hope so for you. Or that it was a super relaxing vacation.

And did you already find the time for a visit to Milano Expo 2015? At Prefamac, the production resumes again starting from August 3, and we will immediately fly in. Our customers have been busy in July !!!!! For those who are already in their winter planning... some flake-ideas to daydream. We wish you a lot of reading pleasure, and see you soon.

Myriam Schepers  
Managing Director



Dellestraat 11/11a  
Industrial Zone Zolder-  
Lummen 1058  
3560 Lummen  
Belgium  
T: +32(13)52.18.84  
F: +32(13)52.18.48  
info@prefamac.com  
[www.prefamac.com](http://www.prefamac.com)



#### Flakes in all sizes

Who thinks about winter, immediately thinks of hot chocolate milk. In the picture, you can see an example of the smallest flakes produced with our PREMIUM flaking machine. The largest flakes for this machine are about 20 cm long and these are mostly used for decoration. The smallest flakes are less than 0,5 cm long and thus are very suitable to melt in hot milk. Between this sizes, almost everything is possible: 8 cm, 4 cm, 2.5 cm, .... you name it. Is it for truffles, or flakes that can be sold as such in small or big boxes, ..? Besides the PREMIUM flaking machine, we can also offer you the CURL, BASIC and SNIPPER. And of course, we also produce an industrial version of the Premium, Curl and Basic. So something for everybody.

Click on [more photos](#), where we will show you some different sizes of PREMIUM flakes, with a standard pen next to it. Also the other flaking machines are shown



### Have you already visited the Milano Expo 2015?

A world exposition is always a bit awaiting. Will it be warm or verrrry warm? Will the visitors stay a long time for tasting or a verrrry long time? In the Belgian Chocolate Corner of the Expo, this was very much the case: it is verrrry busy and verrrry hot. The chocolate almost needed no machine to melt. Therefore, we decided to send an automatic tempering machine INSPIRE: in the same colour as the tasty brown chocolate. Or perhaps you are rather thinking of a different colour? That of your logo or the colour of your packaging? You name it...

At [more photos](#), we will show you that truly everything is possible, .. even your logo on the machine. The compact INSPIRE can also be completed with an enrober belt for enrobed cookies or truffles. And the bigger brothers Continua 30 and 60 kg will also be displayed.



### And this month Laurean is coming

"Hello, my name is Laurean, I just finished my second year of university Applied Economic Sciences, and this will be my third summer job at Prefamac... really I learned more from working at Prefamac than from my books. It is very busy here... but it is fun and we laugh a lot. And when the customers visit us... ooh that is not very good for my diet since they always bring something to taste... ooh well I guess I will eat a salad this evening then since I do not want to miss any of these goodies... and we have many visitors planned in these coming week.

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