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Newsletter 81: New New New for chocolate !



Dear reader and chocolate fan,

We hope you've had an amazing holiday so far... or that you are still on holiday. And that is was truly detoxing, relaxing and enjoying ☺. Prefamac is never closed during the summer, but we all got to blow off some steam at different times. It was quite needed, because there never were so many innovations at Prefamac. In this newsletter, we will tell you all about the new Quick Melters and the new enrobing machine Switch Ultra. Also the new flower moulds, two new engineers and the construction of our new building will come across. Enjoy the many pictures!!

Myriam Schepers
Managing Director



The new QUICK MELTER

Melting chocolate or cocoa butter. With a melting kettle this is done quickly, but with the Quick Melter even quicker. Because of its horizontal heated grid, there is a lot of contact area with the chocolate or butter. The chocolate tank at the bottom is also double-walled and has a separate thermostat and a 360° agitator. The lid is a lot bigger than with a melting kettle, so it will be easier to use chocolate blocks. And of course the Quick Melter will also work with chocolate drops. There are various sizes available: 10 blocks x 5kg, 15, 20, 25, 30... blocks. There is a stainless steel lobe pump built in by default, but other types of pumps and/or pipework is possible. Customization is usually what we offer.

At [more photos](#), you will see some examples of the Quick Melter with blocks, drops and cocoa butter.

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The new FLOWER MOULDS

Various new chocolate moulds were developed for Interpack 2017, but the floral design – that always pleases the customer – was the public winner. The Ten-Eyes has not stolen her name. She is available as a tablet (80 x 80 x 15 mm), a bar (120 x 29,2 x 15,4 mm), as well as a praline. The Ten-Eyes is also very nice in combination with other flowers, as a set of 4 pieces: the Lily, the Orchid and the Rose.

Click on [more photos](#), to discover all our lovely flowers or via the link <http://www.prefamac.com/webshop/default?lang=en> (flowers & leaves) The other new chocolate moulds will also be shown. Everything is in stock for the new season.



The new SWITCH ULTRA 400-1600

With the current enrobing machine SWITCH of Prefamac, it is possible to take out the bottom tank – the big chocolate tank. This is to easily change color and/or type of chocolate. With the new SWITCH ULTRA enrober, the bottom tank for the “foot of the praline” or biscuit/waffle can also be taken out separately from the machine. Very simple, light and clean. Only the stainless steel part will be taken out, the engine and speed regulator will stay on the basic machine. There is even a SWITCH ULTRA version available for a double machine with two chocolate curtain-tanks and two bottom tanks (see the picture next to this text). The machine can be carried out from 400 mm to 1600 mm width: 400, 500, 620, 820, 1000, 1200, 1300, 1400, 1500 and 1600 mm.

At [more photos](#), we show some more options of the Prefamac enrobing machines: push grille, double filter in bypass, lines and zigzag decoration, rotating option at the end of the machine,... Additional pictures and also a [video](#) are available on www.prefamac.com.



New colleagues

The ones who know Prefamac, know that we work hard. We are available almost 24/7 and every day with the same amount of energy. Toon got two new colleagues at once. David is an expert in among other things Eplan. Ronny has earned his spurs as a project manager in various sectors. David and Ronny are very driven to extend the Prefamac innovations and accelerate the Prefamac strategy. But then of course, Prefamac Chocolate Machines has very attractive customers and very delicious end products. We wish both colleagues a lot of success and dynamism!!



Construction of our new building has started

Completely according to plan, the construction of the new building has started. We look forward to our testing area of 30m long! We will be able to develop your new end products in co-design and co-creation with our clients: with chocolate, with biscuits, decoration, nuts, fruit... From 100 kg till 3 tons per hour and per production line. You name it and we have a solution for it. We are even supported by the Belgian and Flemish government!! And yes... we have a lot of innovations planned for the upcoming years.

At [more photos](#), we show you that even our contractors have gotten the taste of chocolate and cookies.

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