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prefamac



Newsletter 84: Time to visit Prefamac Chocolate Machines!



Dear reader and chocolate fanatic,

Autumn has made its appearance quite early in Belgium so the chocolate business also started very early this year. In this newsletter we will review various decoration applications. And also show some new design chocolate moulds. Because we have some very nice projects in our planning this year, it is also the best time to visit us. But we also mention our planned foreign trips where you can meet Prefamac. Finally, we propose to you our newest colleague.

Enjoy reading.

Myriam Schepers
Managing Director



Decoration with chocolate

For Prefamac, almost all budgets are possible: individual lines or zigzag decoration machine per colour chocolate, separate supply of various chocolates to a common decoration machine, 1D or 2D, compound and / or real chocolate, single patterns or infinite patterns, fixed or movable installation, everything is possible. At the recent Interpack fair, the new HIGH FIVE + deco machine was introduced. With this machine, 5 different buttons, 5 different designs can be selected at any time. And if you want to draw other designs, just a standard PC and a simple excel table are required. Everything is available from 400mm to 1600mm width.

Click on [more photos](#), where you will see some examples and combinations.



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New design moulds

Because at Prefamac there is also laughter when there is a lot or too much work, the design tear or TEAR as a chocolate form could not miss. Because a set of pralines is always fun, we have worked out a high and low TEAR together. The high tear weighs 18.5 grams, the low 10 grams. Each time they are type 1000 or 275 by 135 mm.

At [more photos](http://www.prefamac.com/webshop/default?lang=en), a few other design shapes are shown. Via the link <http://www.prefamac.com/webshop/default?lang=en> you can find the entire range.



Time to visit us

Over the next few months, major industrial projects are on our agenda: melting kettle from 170 to 2000 L, enrobing machines and cooling tunnels from 820 to 1600 mm, Maybe now you have the chance to visit us? Just before your own budgets 2018/2019 must be completed? In a short period of time, we can handle your case quickly. And in addition to another setup, you might get another idea for an option to your existing machine, which adds additional flexibility to the future. Just a phone call is sufficient: + 32/13 / 52.18.84 or an email to info@prefamac.com. Check out our complete website at www.prefamac.com.

At [more photos](#), we show you some new machines!



Foreign trips

Or perhaps you really don't have the time to visit us and we are just heading for your business? From 22 to 26 October 2017, Prefamac Chocolate Machines travels to the Ivory Coast (Abidjan), and from 5 to 11 November 2017 to India (New Delhi and Mumbai). Canada has been booked for the beginning of 2018. In New Delhi, Myriam will also participate in a panel discussion of "Belgian Innovative Contributions in shaping India's future as a Global Food Player". Presentations of, among others, Mr. Rakesh Bharti Mittal and Mrs. Meetu Kapur are provided. The typical Networking High Tea is then organized in the presence of the Belgian King. A personal meeting for you would be great!



Pauwel is the newest colleague

And Prefamac is further enhanced with Pauwel. 35 years, father of 2 daughters and civil engineer. He did a PhD at the KUL University of Leuven, and afterwards provided training to student engineers. We wish Pauwel a lot of fun and job satisfaction with us, and he can be sure of "much work"!