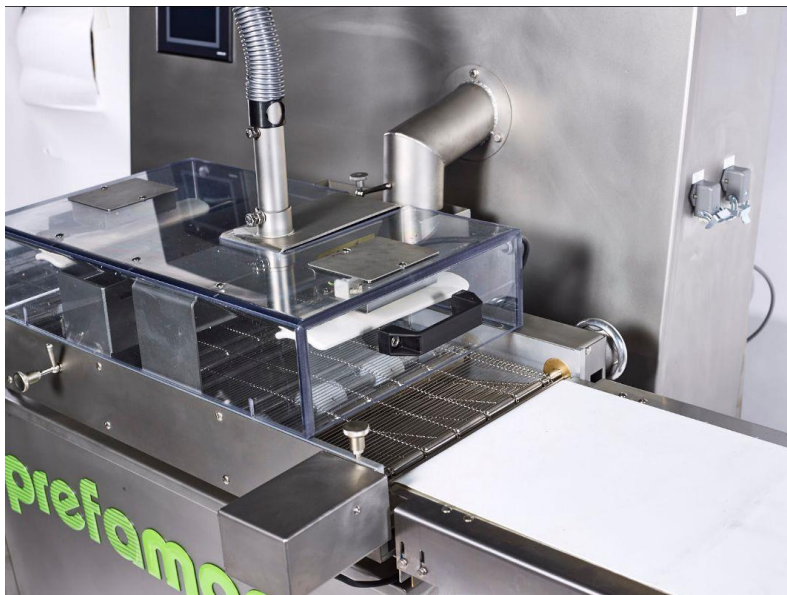




Ready for the parties!

At Prefamac we constantly think of parties. Saint Nicholas, end-of-year parties, spring parties, .. we are always ready for it! Let us immediately enrobe cookies or chocolates, and ensure that there is enough delicious chocolate. Are we going to have snow at Christmas? We already provide flowers as a gift. And in the meantime we continue to pay attention to corporate social responsibility on a daily basis.

Myriam Schepers
Managing Director



Enrobing cookies and chocolate

The products covered with chocolate are usually preferred by the sweet tooth. Prefamac can help you in all sizes. Like in the photo with an enrober belt of 28 cm mounted on a tempering machine with a capacity of 60 kg. Or the same enrober belt on the 80 kg manual machine. And 18 cm is also available for the smaller automatic

and manual machines. Again the same enrober belt !! We think of your budget.. For industrial applications we start from 40 cm, 50 cm ... up to 1200, 1300, 1400, 1500 and 1600 mm width. Hassle-free up to a few tons of production per hour!

At [more photos](#) we show the moulding machine with enrober belt, but also the industrial double SWITCH ULTRA enrober. The truffle table or packing table is a handy accessory if we produce truffles with the enrober machine. The POWER cooling tunnel is needed to cool quickly, because an enrober production is really going fast!

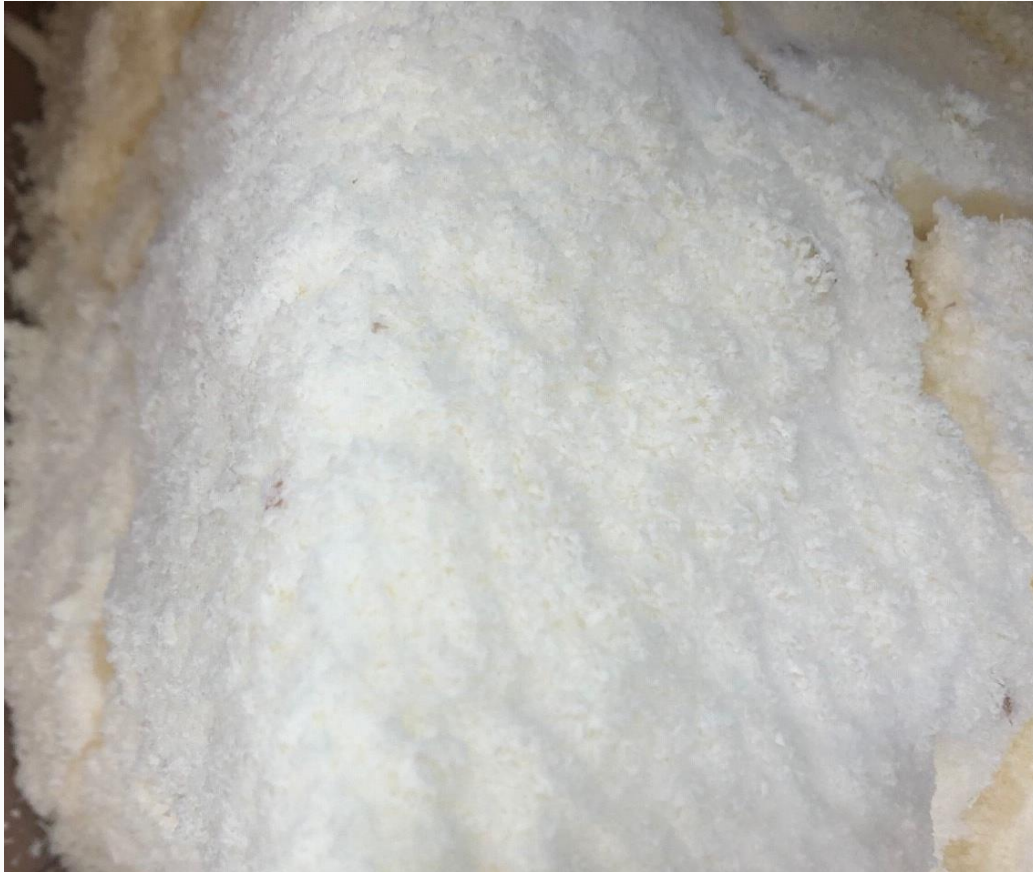


A melting kettle or a Batch

If we cover many products, we naturally also need large quantities of chocolate. For the 500 to 2000L melting kettles, we can easily fill them with the new GIRAFFE BELT. And then temper automatically. Various melting kettles are available for applications from 100 to 500 kg, but also the Batch tempering of 100 and 150 kg. The Batch kettle can be used for both melting and tempering.

Visit our website www.prefamac.com for more images of the Prefamac kettles.

At [more photos](#) we show various melting kettles and tempering machines. And do you know the Quick Melter when you start from blocks to melt?



Are we expecting powder snow this winter?

No ... You see well, this is cheese! **Frozen cheese**. Flaked with the new TURBO BLOCK FLAKER. The machine is suitable for large blocks of chocolate, cocoa butter, fats ... and also cheese. The result: beautiful chips, short or long. And this up to 250 kg per hour without much manual effort. Just fill, and ... flake! Click on the [YOUTUBE-link](#) for a short "cheese video". For chocolate, cocoa or fats, we refer you to <http://www.prefamac.com/en/industrial-flaking-machines>. Do you have other products in mind? Send us your material! We are happy to do the test.

At [more photos](#) you can find a combination of beautiful end results. Who doesn't want to make his own hot chocolate with flakes ???



Say it with flowers

Nothing better than a chocolate flower. The colour that you want, the taste, the decoration, the combination, the packaging, etc. You can go in any direction. Always welcome !

At [more photos](#) you can already choose the flowers yourself :-)) The Lily, the Orchid, the Ten Eyes, the Rose, the Flowermix .. you name it. We have enough moulds in stock for the coming festive months.



We think about the environment every day

Prefamac opened its new building last year. Optimal use was made to do no harm to the environment: automatic lighting, heat pumps, solar energy, etc. And the collection and recycling of rainwater was not forgotten. To cheer up all this, we have placed a symbolic work of art in the rain pond: cookies and chocolates flying around the world! Really suitable for Prefamac, isn't it?

More info? [Click here to send an email](#)



Prefamac Chocolate Machines

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
