

## HAPPY PEOPLE MAKE THE TASTIEST CHOCOLATE AND COOKIES: OUR MACHINES ALSO SPARE YOUR EMPLOYEES.



### “FOCUS ON ERGONOMICS HAS DEVELOPED VERY STRONGLY RECENTLY”

The focus of chocolate makers and cookie manufacturers is of course deliver a final product of the highest achievable quality. But what about the people who sometimes have to work under heavy time pressure and in a hot or humid environment? Prefamac has already thought about this in the design phase of its machines. Over the years, this focus on ergonomics has also become more and more present among our customers”, explains managing director Myriam Schepers. She immediately gives concrete examples.

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### WHAT TO DO NOW THE PRICES FOR RAW MATERIAL KEEP INCREASING?

The prices for stainless steel do not cease to rise. The same goes for motors, PLCs and other materials. This drives up the final price of chocolate machines. At Prefamac, we constantly try to make our production as sustainable as possible. Unfortunately, we cannot fully counter the current price increases. Therefore: do you need a machine? Then don't wait too long to decide.



### HOW CAN WE HELP YOU AS A CHOCOLATE CONFECTIONER OR COOKIE MANUFACTURER?

Belgian chocolate is world famous and so are Prefamac's chocolate machines (already in more than 100 countries). They work daily at chocolate confectioners and cookie makers from Los Angeles to Tokyo. And that is preceded by a lot of invisible R&D and testing. With our 33 years of experience, we perfectly feel the needs in the market and are able to design machines that are state-of-the-art, both in ease of use and durability. It starts with a good idea. Which function in the

production process can be performed by a machine in a reliable and feasible manner? The next steps are to test the concept for feasibility, design, assembly and extensive testing of a prototype. Finally, a useful, affordable and profitable machine has to be launched on the market. Quite a process, and we usually go a step further: we tailor them completely to your company. With a nice ROI (return on investment) and a minimal COO (cost of ownership).

### CHOCOLATE KETTLES ACCORDING TO YOUR NEEDS.

To be ready for the future, and not to waste energy unnecessarily, you should think carefully about which kettle size is most suitable for your company: 100, 170, 240, 500, 1000, 1500, 2000 .... litre content. The more liquid chocolate in the kettle, the faster the added chocolate can be melted. In this way, the agitator could rotate continuously, as it is not hindered by blocks of chocolate. The price differences between the various models are rather limited, although the current price increases mean a big difference for these 3-layer kettles. Ordering quickly is therefore the message, because the price of stainless steel continues to rise.

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#### MELTING AND MIXING KETTLES



### 33 CANDLES BLOWN OUT IN A SUMMER BAR

Did we have our brains working overtime during the last R&D meeting? Nope, it was a very creative thinking exercise! We wanted to celebrate our 33<sup>th</sup> anniversary, and reward ourselves for the efforts of the past year. We did so with some snacks at Barnoe, a cosy summer bar near our company on the Zolder race track.