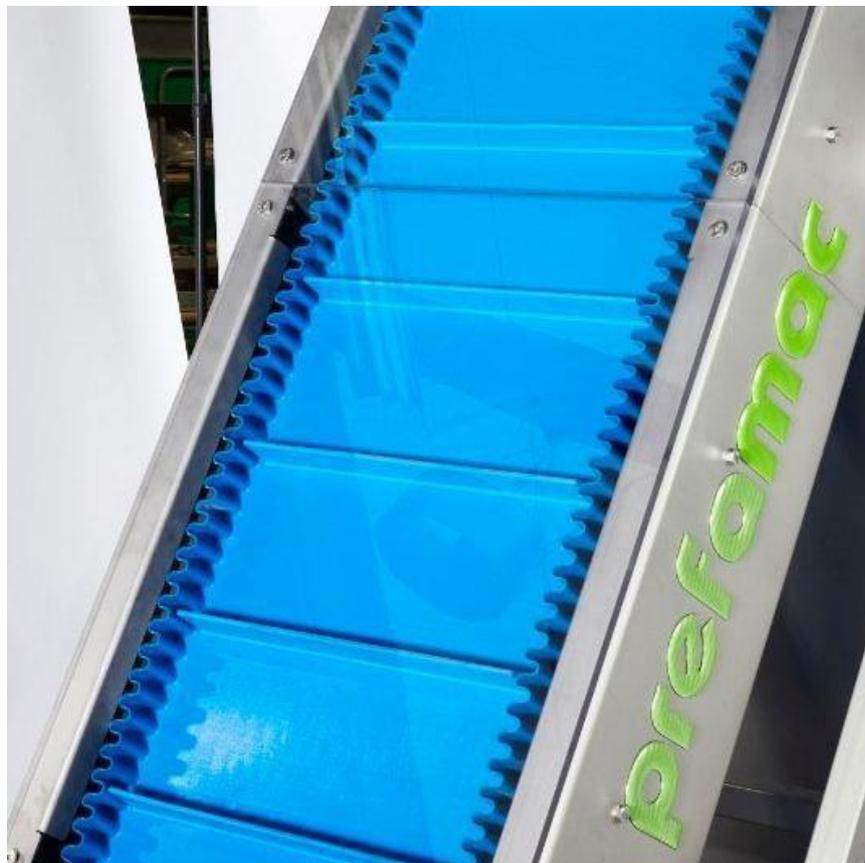




The new giraffe conveyor of Prefamac Chocolate Machines

Here it is: our new giraffe belt! GIRAFFE, named after its long neck. The Giraffe can be used for various applications. So no more neck complaints for your staff.



No more neck complaints :-)

Lifting heavy bags above shoulder height? From now on the "GIRAFFE" will take over for you. Simply fill the drops or callets directly into the storage bin, set the correct speed, and continue with your other work.

You can find our melting kettles on our website www.prefamac.com, or here enclosed with more [photos](#).



Melting slowly or quickly

In the first place, the GIRAFFE can be used to fill melting kettles of, for example, 500L, 1000L or 2000L:

- Or throughout the day, so that you can constantly keep melted chocolate at 45°C
- Or at the end of the day, to quickly fill your kettles so that they can melt at night.

The speed is adjustable as standard. Large or small drops, ... extra cleats, ... it's all possible.

With more [photos](#) we show a few variations.



Supply of decoration material

Of course this system is not only used for chocolate but also for decorative material. Bacon, puffed rice, etc. Hmmm delicious. Same type each time, or changed per cleat? Let us hear your plans for the new products. Co-design, co-creation? We are here for you!

More [photos](#) from various decorations will undoubtedly give you great ideas.



Filling bags or boxes

If you produce drops or chocolates that are sold in bags, the GIRAFFE is also a great help. The scale and bag can be brought to working height. Packing will be much easier and without neck complaints. The long-neck guarantees that :-)

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



Prefamac Chocolate Machines

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