

AT LAST FLAKING LARGE BLOCKS! CHOCOLATE AND / OR COCOA WITH THE SAME MACHINE.



Dear reader,

We are proud to announce our new TURBO BLOCK FLAKING machine!

Innovations, product development, ergonomics, energy saving as well as pleasant working are top priorities at Prefamac! Also with this robust machine, it will become clear that the customer is very central to us!

Get to know the machine that quickly transforms large blocks of chocolate, cocoa butter, vegetable and / or animal fats into beautiful flakes, which can also be melted quickly.

Enjoy watching.
And for urgent questions:
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Chocolate flakes of, for example, 4 cm

With the new TURBO BLOCK FLAKER you can achieve **different end results** in the first place. Flakes of 2 cm, of 4 cm, or a standard 7 to 10 cm. Different blades are available. They are super sharp, but can be changed safely.

In this short [video](#) you can see the flaking of milk chocolate to flakes of 4 cm.

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A very robust machine

As you are used to from Prefamac, this TURBO BLOCK FLAKER is also super **solid**. Since the machine can flake up to 40 kg in just 5 minutes, this robustness is a real necessity!!



An entire block of cacao in 2,5 minutes

You can place a whole block of 20 kg of cocoa butter in the machine with just one finger. The built-in rollers help you to easily place the blocks in the right place. You and your **ergonomics** have been thought of! Close ... and flake. A block of cocoa of 20 to 25 kg can be flaked in just 2.5 minutes.

In the short [video](#) you can see beautiful cacao flakes of 4 cm.



Super-fast melting of course !

The TURBO BLOCK FLAKER is not only for "beautiful" flakes, but also for melting cocoa butter, chocolate, various fats, ...very quickly. The photo above of cocoa butter in flakes of 2 cm makes this clear quickly. Because you start from small quantities that melt quickly, the **energy saving** compared to large blocks is huge!



Up to 8 blocks of 5 kg simultaneously

You can fully choose how and for what you use the machine. Chocolate is possible with large blocks in the machine or as here in the photo with 8 blocks of 5 kg simultaneously. Or 6 blocks. Simply stacked together. If that is not **saving much time** !! And have you ever thought about combining various colours of chocolate? We are happy to help you with your **product developments**. **Simply send your material** to Prefamac Chocolate Machines, Dellestraat 11, 3560 Lummen Belgium.



Longer flakes

And let's not forget the standard long chocolate flakes. Without doubt suitable for decoration on cakes or pies. Or for packaging and direct sales. 40 kg in 5 minutes is of course a super pace. A connecting Prefamac **cooling tunnel or conveyor belt** can easily be combined. Take a look at our site www.prefamac.com for industrial machines.



And the giraffe belt Will help you even more !

Do you want to immediately melt the flaked products in our Prefamac melting kettles? Then the new GIRAFFE transport belt can undoubtedly help you. Flaking, transporting to the top of the kettle, and just melting. We hope to contribute in this way to **pleasant working** in our fun and sweet business :-).

And finally a short [video](#) of this.
