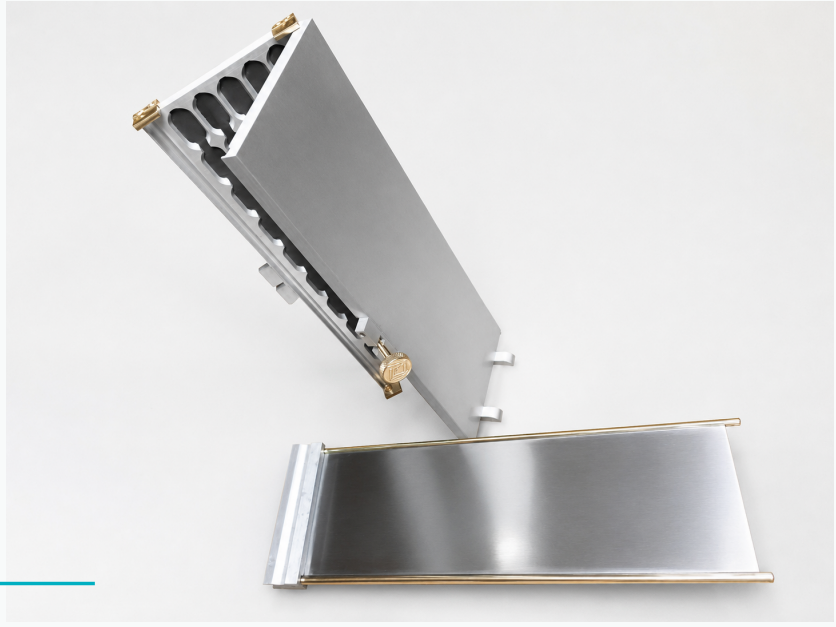
COCOA QUALITY CONTROL

COCOA BEAN GUILLOTINE

Clear cuts. Faster quality decisions.



50 BEANS
PER BATCH

MANUAL
NO UTILITIES

ADAPTED
APERTURE PLATE

A CLEAR VIEW INSIDE EVERY SAMPLE

A practical cut-test tool for consistent cocoa assessment

The Innovas Cocoa Bean Guillotine exposes the internal structure of a representative bean sample in one controlled manual operation.

Fast visual evidence for routine quality control

By holding the beans in a repeatable aperture pattern and guiding the cutting action through the complete sample, the system supports rapid inspection of fermentation condition, mould, insect damage and other internal defects.

The fully manual design is compact, robust and ready for use wherever sample preparation and cocoa quality decisions are made.

50
beans per loading batch

0
electrical or pneumatic connections

4
clear manual operating steps

100%
manual and operator controlled

Designed to make the cocoa cut test repeatable, readable and easy to perform.

PURPOSE-BUILT MECHANICS

Simple outside. Carefully controlled at every contact point.

Each mechanical element contributes to stable holding, guided cutting and a clean inspection surface.

The cut is only as useful as the sample is stable.

The aperture plate and locking arrangement keep each bean positioned while the guided blade passes through the complete batch.

01

GUIDED CUTTING BLADE

Controlled blade travel supports a clean and consistent section through the loaded sample.

02

BEAN-SIZE APERTURE PLATE

Aperture geometry is finalized against approved dimensions or representative bean samples.

03

HINGED COVER & LOCKING

The cover closes over the sample and the locking system prevents movement during cutting.

04

ROBUST MANUAL ASSEMBLY

No electrical, pneumatic or water connection is required for normal operation.

FOUR-STEP MANUAL WORKFLOW

Load. Secure. Cut. Inspect.

A clear operating sequence keeps sample preparation straightforward and repeatable for laboratory or receiving-area use.

01

LOADING

Place the cocoa beans individually into the apertures of the holding plate.

02

CLAMPING

Close the cover and tighten the locking mechanism so the beans remain stable.

03

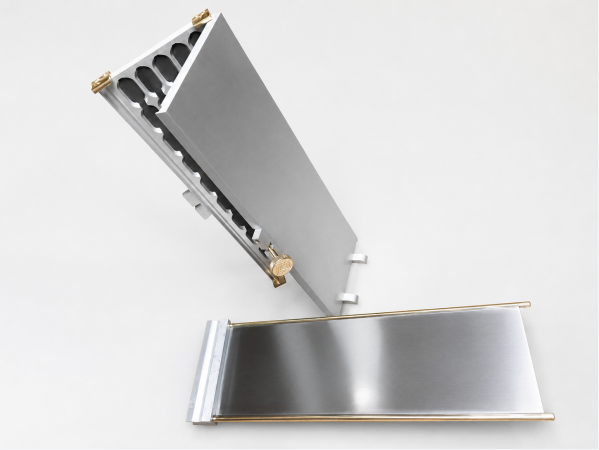
CUTTING

Position the guided blade and apply firm manual pressure through the batch.

04

INSPECTION

Open the cover while keeping the blade in position and inspect both exposed sections.



NO UTILITIES

Fully manual operation - no electricity, compressed air or water connection.

INSPECTION FOCUS

Fermentation condition, mould, insect damage and other visible internal defects.

TECHNICAL CONFIGURATION

Built around the sample, not a generic opening pattern

Final aperture geometry is confirmed from approved cocoa-bean dimensions or representative samples before manufacture.

TECHNICAL PARAMETER	PROPOSED CONFIGURATION
Application	Manual internal-quality inspection of cocoa beans
Batch capacity	50 cocoa beans per unit / per loading batch
Cutting result	Simultaneous clean separation of the loaded beans into two sections
Operating mode	Fully manual; no electrical, pneumatic or water connection required
Working assembly	Perforated holding plate, hinged cover, locking mechanism and guided special cutting blade
Aperture geometry	Adapted to approved cocoa-bean dimensions; final layout subject to dimensional confirmation
Construction	Aluminium working surfaces and robust manual clamping arrangement
Configuration	Standalone manual unit; multiple-unit supply available

DESIGN INPUT REQUIRED BEFORE MANUFACTURE

Representative cocoa-bean samples or minimum / typical / maximum bean dimensions are required before manufacture. These data are used to confirm the aperture size and plate configuration for the intended bean range.

COMPLETE PRODUCT CONFIGURATION

Everything required for a controlled manual cut test

The standard configuration combines the sample-specific plate, guided blade, manual clamping assembly and straightforward operating guidance.

100%

MANUAL OPERATION

Compact standalone construction with no external utilities.

01	**Complete guillotine assembly** Holding plate, hinged cover, locking mechanism and guided cutting blade.	STANDARD
02	**Sample-specific aperture plate** Finalized to approved cocoa-bean dimensions or representative samples.	ADAPTED
03	**Mechanical function check** Cutting and clamping functions checked before dispatch.	VERIFIED
04	**Operation & cleaning guidance** Clear English instructions for routine use and care.	INCLUDED

AVAILABLE CONFIGURATIONS

Additional spare cutting blade	Optional
Alternative aperture plate for a second bean-size range	Optional
Multiple-unit supply for laboratories or receiving locations	Available

FROM SECTIONED BEAN TO INFORMED DECISION

What the cocoa cut test helps reveal

A cleanly exposed internal surface supports rapid visual comparison across suppliers, lots and process conditions.

01

FERMENTATION CONDITION

Compare internal colour and fermentation development across the selected sample.

02

MOULD INDICATION

Identify visible internal signs that may indicate mould-related quality concerns.

03

INSECT DAMAGE

Expose internal damage that may not be visible on the outer surface of the bean.

04

LOT CONSISTENCY

Review variation within a batch and compare different lots using the same method.

WHERE IT FITS

INCOMING QC

Routine assessment of delivered cocoa lots

LABORATORY

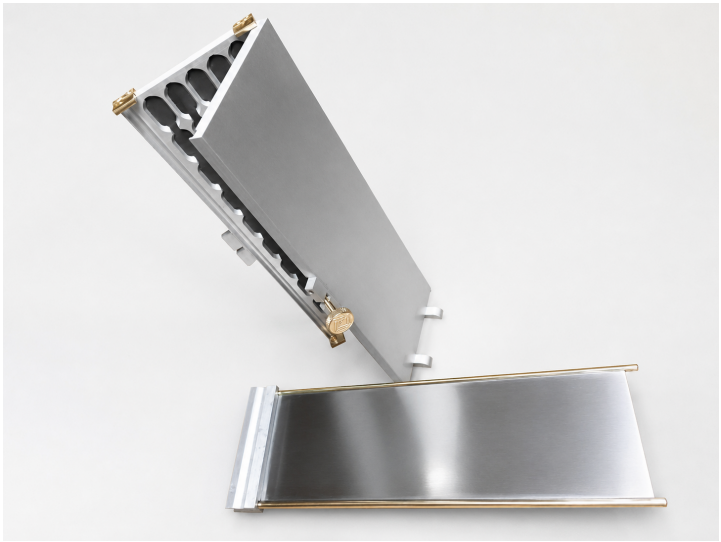
Repeatable preparation for visual sample evaluation

SUPPLIER REVIEW

Consistent comparison across origins and suppliers

Built for practical cocoa quality control.

A compact manual solution for clean sample cutting and confident visual inspection.



INNOVAS MACHINERY & ENGINEERING

Hanli Sakarya Mah. SATSO Cad. No:10
Arifiye / Sakarya / Türkiye

+90 264 346 04 74

www.innovas.com.tr

info@innovas.com.tr

Reference configuration. Final aperture geometry is adapted to the approved cocoa-bean dimensions.