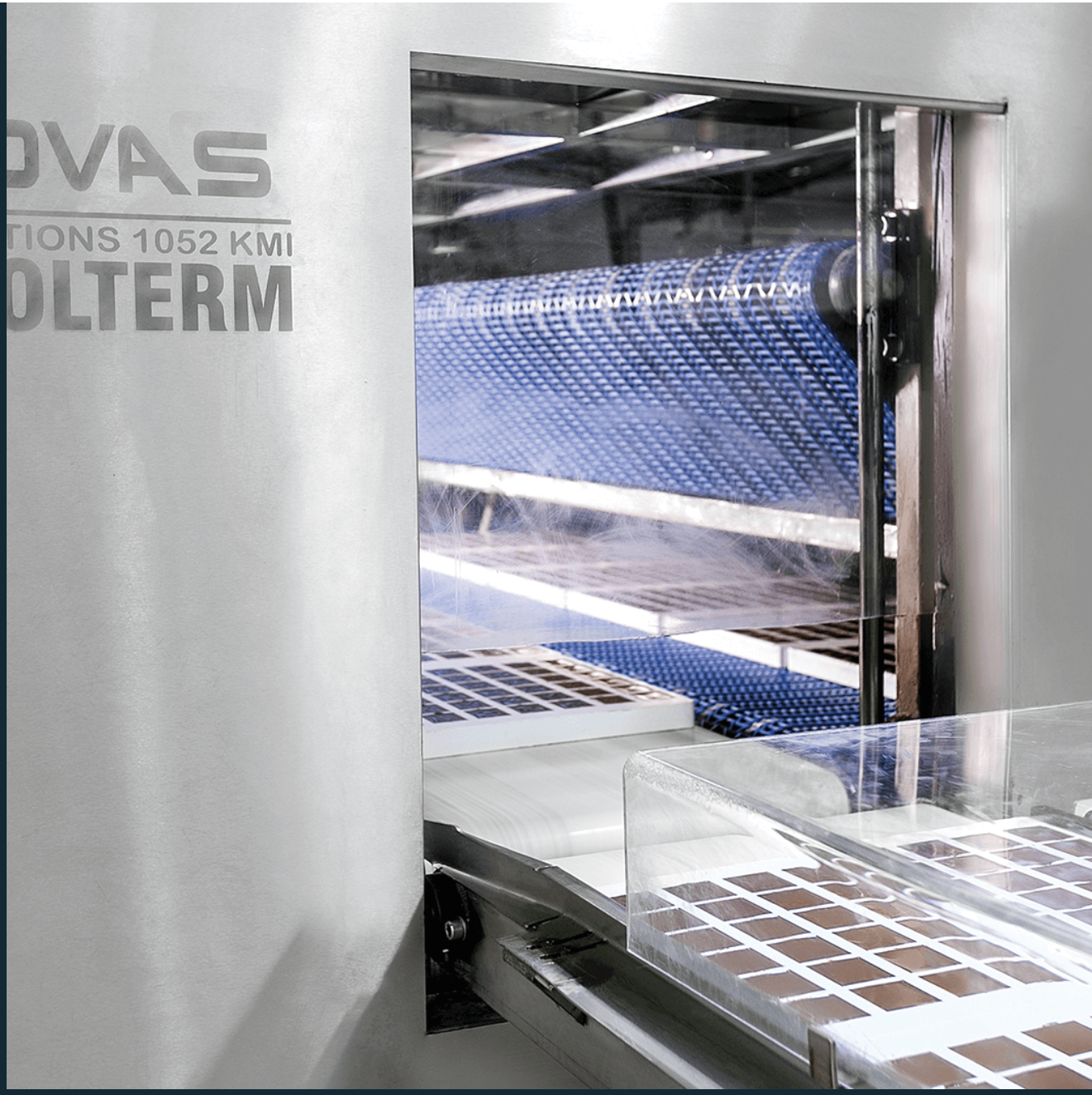
02

DOUBLE-DECK MOULDING LINE

Controlled cooling.
Orderly product transfer.

COOLTERM



Every moulded product has a clear next step.

After depositing and vibration, moulds pass through the cooling system. Mould twisting and vacuum transfer move the chocolate to the selected discharge arrangement.

1 **DEPOSITING**

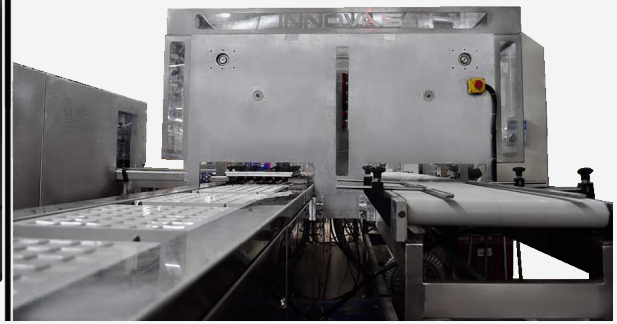
2 **VIBRATION**

3 **COOLING**

4 **MOULD TWISTING**

5 **TRANSFER**





A double-deck cooling arrangement

Temperature and humidity are monitored by the automation system. Empty moulds are reheated and returned to depositing.



Three ways to discharge.

01 Onto a belt

Transfers chocolate directly onto a polyurethane belt.

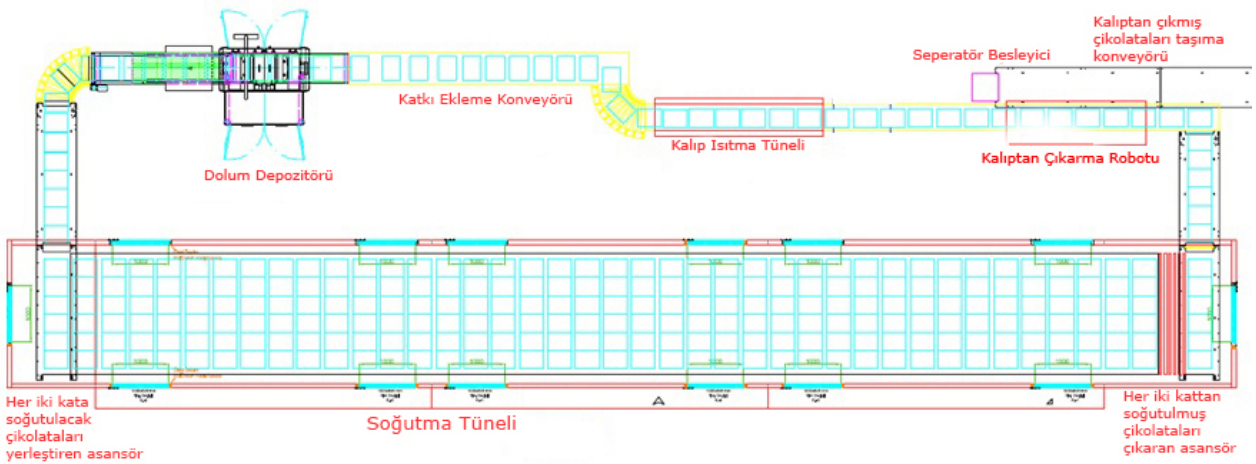
02 Into trays

Places products in layers according to the selected count and arrangement.

03 Onto plates

Places products automatically using the plate feeding system.

Configured around your production.



Example layout / original drawing with Turkish annotations

Cooling layout	**Double-deck, six zones**
Product pickup	**Servo-controlled vacuum transfer**
Discharge options	**Belt / tray / plate**

Let’s define your project.

info@innovas.com.tr
+90 264 346 04 74
innovas.com.tr

Hanlı Sakarya Mah. Satso Cad. No: 10
Arifiye / Sakarya / TÜRKİYE

Engineered around mould size, product geometry and target capacity. The drawing illustrates an example installation.