INNOVAS

2026 EN

PRODUCTION TECHNOLOGY

PRODUCT CATALOG



Chocolate / Food / Automation

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From machines to production lines.

From Sakarya to the food industry.

Solutions that work together across the production process

INNOVAS designs and manufactures chocolate molding lines, process machines and depositors, alongside conveyor systems and robotic solutions for the food industry. Manufacturing operations are based in Sakarya, Türkiye.

01
Prepare

02
Form

03
Transfer

Equipment selection considers recipe, target capacity, mold or packaging dimensions and floor space together. Final equipment scope and technical operating conditions are defined during project development.

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01

Chocolate production lines

From depositing and cooling to demolding and product transfer. Integrated production solutions configured around molds, recipes and capacity targets.

PRODUCT FAMILY



All-in-One

Chocolate Production Line



Combines depositing, molding, vibration and cooling for filled, solid, layered and specialty molded chocolates. Designed for manufacturers seeking to manage several product families within one integrated production flow.

Recipe-controlled depositing / Pralines, tablets, bars and figurines / Product-specific and mold-specific configuration

Mold selection and capacity targets are assessed for each project.

Single-Level Chocolate Molding Line



Produces couverture, filled, two-color and inclusion chocolate products. Integrates mold heating, depositing, vibration and cooling stations in a single-level line layout.

01	Chain-driven or free-mold arrangements
02	Optional nut feeding
03	Optional automatic demolding

Speed: 16-20 molds/minute, depending on product size and weight.

Double-Level Molding Line

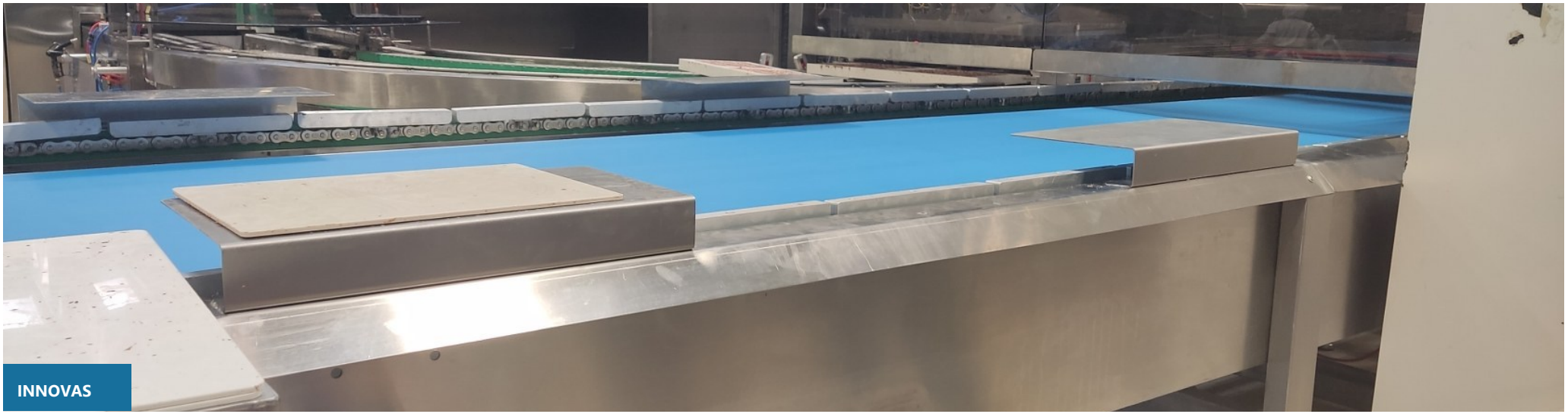


Transfers filled and vibrated molds through a double-level cooling system to the demolding stage. Automation monitors temperature and humidity throughout cooling.

01	Multi-zone cooling
02	Servo-controlled product transfer
03	Placement onto belts, trays or inserts

Cooling and transfer arrangements depend on product geometry.

Dual-Feed Double-Level Automatic Molding Line



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A custom line solution with two depositors feeding a double-level cooling tunnel for simultaneous production of two chocolate varieties. Molds are loaded, cooled and transferred automatically to the demolding robot.

01	Simultaneous feeding from two depositors
02	Lift-assisted mold transfer
03	Belt, tray and insert discharge options

Custom-designed project application.

Chocolate Drop Production Line



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Integrates depositing and cooling for chocolate drops and coins. A drop depositor or rotary depositor is selected according to the desired finished product.

01	Single or dual depositor options
02	Temperature-controlled hopper with agitator
03	PLC control and adjustable line speed

Capacity depends on piece weight, recipe and depositor selection.

Couverture Filling Line



Covers the process from filling couverture chocolate into molds to transfer toward packaging. Heating, depositing, vibration, cooling and demolding units operate together.

01	One-shot or solid depositor selection
02	Multi-zone cooling
03	Automatic mold transfer and demolding

Piston count, mold design and discharge system are project-specific.

02

Preparation and processing

Melting, mixing, refining and storage. Preparing raw materials for the next stage of chocolate and cream production.

PRODUCT FAMILY



Fat Melting Tank



Designed to melt palm-based block fats and cocoa butter used in chocolate and cream production. A coil heating system and temperature control prepare the raw material for subsequent process stages.

Stainless steel construction • Coil heating • Gas-strut-assisted lids

Transfer pump and utility scope are defined during project development.

Pre-Mixing Tank



Mixes chocolate or cream ingredients such as powdered sugar, cocoa and fat into a homogeneous blend. The mixture is then transferred to the ball mill for particle size reduction.

Heating jacket and insulation • Intermeshing agitator arms • Adjustable product discharge pump

Volume options: 600, 1,000 and 1,800 liters.

INBM1000 Ball Mill

Reduces the particle size of pre-mixed chocolate ingredients through ball milling and recirculation. The PLC-controlled system manages temperature and chocolate transfer together.



Touchscreen operator panel • Automatic hot and cold water control • Transfer to one or two storage tanks

Batch capacity: 1,000 kg. Processing time depends on raw materials.



Storage Tank

Stores refined chocolate until the next production stage. A double-wall vessel, agitator and pump system support integration into the chocolate process.

Double-wall construction • Agitator system • Pumped product transfer

Volume range: 500-15,000 liters, according to requirements.

Ribbon Powder Mixer



Mixes powder and granular products in a horizontal vessel. Product movement generated by the mixing shaft distributes the ingredients throughout the blend.

Powder and granule mixing • Food, chemical and cleaning-product applications • Stainless steel body or product-contact surfaces

Material and vessel design are selected for the product being mixed.

V-Type Mixer



Blends ingredients through rotation of a V-shaped vessel. Product movement between the two chambers supports homogeneous mixing.

Adjustable speed and time • Large discharge opening • Automatic stop at the discharge position

Volume range: 80-3,000 liters.

Package Opening Machine



Separates incorrectly packed powder products from their packaging. Package contents and packaging fragments are directed to separate discharge hoppers after processing in the opening unit.

01	Package opening and shredding
02	Separation of powder and packaging
03	Separate collection hoppers

Suitability is assessed against the packaging and product characteristics.

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03

Chocolate depositors

Product weight, filling and shape take form during depositing. One-shot, multi-axis, drop and rotary applications.

PRODUCT FAMILY



Multi-Axis
One-Shot and Decoration

DEPOSITOR

Combines one-shot production, multicolor decoration and chocolate figurine applications on one platform. Independent mass control supports layered fillings and different chocolate combinations.





01 Four independent mass controls

02 One-shot and quattro-shot applications

03 Multi-axis motion and four-color decoration



96
PISTONS

4
INDEPENDENT MASSES

One-Shot Depositor



Deposits chocolate and cream filling simultaneously from a dual-hopper system. Mold-following operation supports filled tablets, bars, pralines and similar products.

Servo-controlled motion • No-mold no-deposit control • Removable components for cleaning

QUATTRO 156: 156 pistons in total for chocolate and cream.

Solid Depositor



Used for mold filling, the depositor follows molds moving along the conveyor during depositing. Servo-controlled movement and a removable assembly support production and cleaning operations.

Mold-following depositing • Servo-controlled axis motion • Removable components

Dosing configuration and product suitability are confirmed for the selected model.

Chocolate Drop and Coin Depositor

Designed to produce chocolate drops, coins and tailed drops in different sizes. Piece weight and operating settings are managed through the PLC operator panel.



Servo-controlled pistons • Heated depositing die • Production-line integration

Belt width options: 400, 600, 800, 1,000 and 1,200 mm.



Rotary Depositor

Uses a rotary depositing system to produce chocolate drops and coins. Recipe parameters are stored on the operator panel, and production runs in coordination with the cooling tunnel belt.

Servo drive • Independent heating and cooling water system • Adjustable height

Length range: 600-1,800 mm. Capacity depends on recipe and shape.

04

Heating and cooling

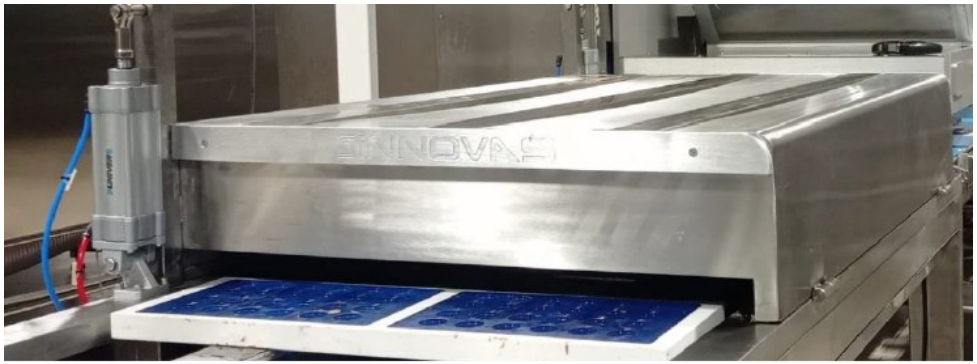
From mold preparation to controlled product cooling. Tunnels, combinators and scraped surface heat exchangers.

PRODUCT FAMILY



Mold Heating Tunnel

Brings chocolate molds to the set temperature before depositing. The operator panel manages mold temperature and conveyor speed according to the product's process requirements.



Antistatic air section • UV treatment section • Hot-air heating

> Molds are fed at the inlet and collected at the outlet manually.



Cooling Tunnel

Provides controlled cooling of molds in chocolate production. Zoned cooling allows the product to travel along the line under defined process conditions.

Temperature and humidity monitoring • Adjustable belt speed • Insulation and drainage system

> Tunnel length and cooling arrangement are selected for production needs.

Soft Candy Cooling Tunnel



Cools hot soft candy dough leaving the kneading process in strips to a temperature suitable for shaping. A multi-level transport arrangement routes the product through the tunnel toward discharge.

Multi-level line structure • Strip product handling • Temperature and humidity measurement

Target outlet temperature and line layout are assessed for the product.

Combinator



A tubular processing system with scrapers for product heating and cooling. Scrapers continuously move the product layer on the inner tube surface to support heat transfer.

Individual tube heating and cooling control • Insulated stainless steel body • Different scraper options

Tube arrangement and process configuration are selected for the application.

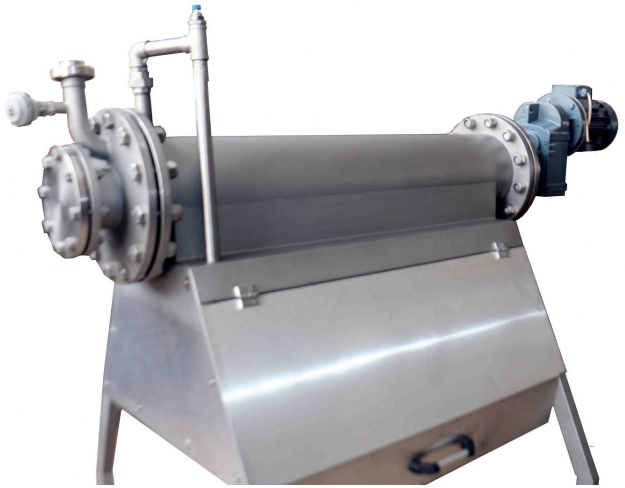
Vertical Scraped Surface Heat Exchanger

Designed to heat and cool viscous, sticky or particulate products. A rotor and scraper blades move the product along the cylinder surface to support heat transfer.



Vertical process arrangement • Product-specific rotor speed • Heating, cooling and crystallization applications

Product-contact surfaces: 316L stainless steel.



Horizontal Scraped Surface Heat Exchanger

A horizontal heat exchanger that moves product along the heat transfer surface. Continuous scraping supports heating or cooling processes for chocolate, sauces and similar products.

Horizontal installation • Continuous surface scraping • Product-specific configuration

Materials, rotor and process conditions are selected for the application.

Laboratory Scraped Surface Heat Exchanger



A laboratory-type scraped surface heat exchanger. It can be considered for process studies evaluating product behavior during heating, cooling and crystallization.

01 Scraped surface heat transfer

02 Product-specific operating conditions

03 Different process configurations

Model dimensions and operating limits are confirmed during technical assessment.

05

Feeding and product processing

Nut, biscuit and dragee feeding; chocolate cutting and coating. Supporting processes that differentiate the finished product.

PRODUCT FAMILY



Biscuit Feeding System



Designed to feed biscuits into the production process. The feeding arrangement is developed according to biscuit shape and production-line requirements.

Biscuit-specific design • Process-oriented feeding • Assessment together with the line

Biscuit dimensions and fragility are project inputs.

Dragee Feeding System



Loads dragees into patterned pockets in a rotating drum and releases them onto biscuits below while maintaining the pattern. An elevator replenishes the hopper.

Patterned drum • Dragee placement onto biscuits • Elevator-fed hopper

Drum pattern and feeding arrangement depend on the finished product.

Drum Nut Feeding System

Designed to add hazelnuts, pistachios or almonds to chocolate molds. Operates in synchronization with the chocolate line to feed inclusions into the molds.



Nut feeding into molds • Synchronized line operation • Cooling-line integration

> The inclusion product and mold layout are assessed together.



Vacuum Nut Feeding System

Offered for adding hazelnuts, pistachios or almonds to molds in chocolate production. The vacuum feeding solution is engineered together with the mold and production line.

Product placement into molds • Nut applications • Line-specific feeding arrangement

> Nut size and mold configuration are defined during project development.

Gripper Nut Feeding System



Loads vibratory-fed hazelnuts into grippers and transfers them through linear motion to a mold-specific guide. Broken pieces are separated during the initial screening stage.

Vibratory pre-screening • Gripper-controlled transfer • Mold-specific guide

Maximum line speed: 8 molds/minute, subject to product conditions.

Chopped Nut Mixer



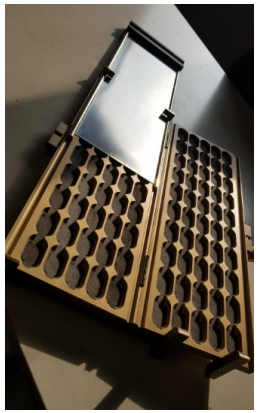
Combines chocolate and chopped hazelnuts fed through separate hoppers using an agitator inside a channel. The blend is directed to the discharge hopper.

Separate chocolate and nut feeding • Hopper level sensors • In-channel mixing

Mixing ratio and line connections are assessed for the product.

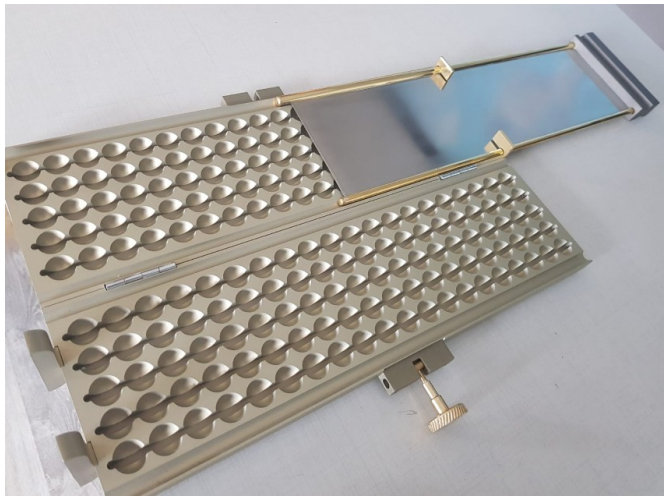
Almond Guillotine

Equipment offered in the product range for almond guillotine applications. Selection of suitable tooling and equipment is evaluated against the intended product.



Almond application • Product-shape assessment • Tooling compatibility review

Contact the technical team for dimensions and operating details.



Hazelnut Guillotine

Equipment offered for hazelnut guillotine applications. Product shape, tooling layout and operating conditions are assessed together to select an appropriate solution.

Hazelnut application • Tooling-layout assessment • Production-specific selection

Contact the technical team for dimensions and operating details.

Cocoa Guillotine

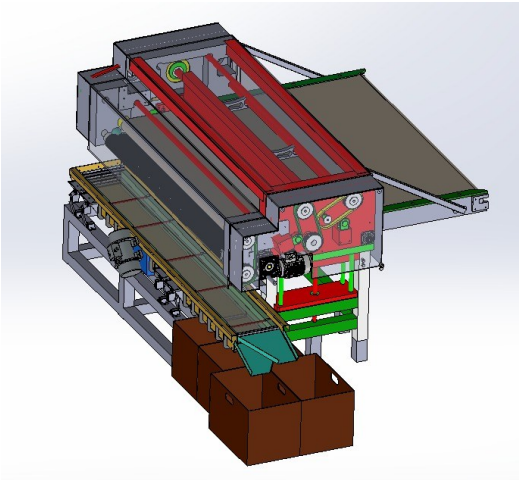


An equipment group offered under the Cocoa Guillotine name. Application details for different tooling and product shapes are evaluated according to production requirements.

Product-shape assessment • Tooling and equipment compatibility • Application-specific selection

Contact the technical team for dimensions and operating details.

Chocolate Cutting Machine



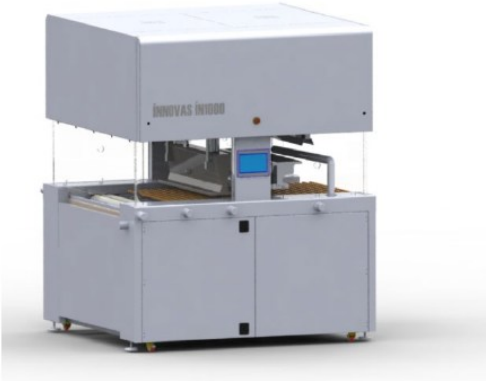
Cuts chocolate sheets from the line using guillotine and rotary disc blades. The pieces pass to a vibratory sieve and are separated by size into different outlets.

Guillotine and disc blades • Vibratory size separation • PU belt product transport

Line width varies according to customer requirements.

Chocolate Enrobing Machine

Coats products such as wafers, bars, nougat and cakes with chocolate. The enrobing process is managed through chocolate flow, air blowing and bottom scraping settings.



Bottom, top or full coating • Movable tank for cleaning access • Optional decorator and inclusion sprinkler

> Belt width options: 400, 600, 800, 1,000 and 1,200 mm.



Particle Coating Machine

Coats chocolate-covered products with chopped nuts, pistachios, coconut or confectionery particles. Excess coating material is collected within the system for recirculation.

Top feeder and shaker belt • Elevator-fed coating material • Excess material return

> Belt width is selected to match the enrobing line.

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06

Filling machines

Jar, bucket, tube and bulk-product filling. Systems that connect product characteristics with packaging format.

PRODUCT FAMILY



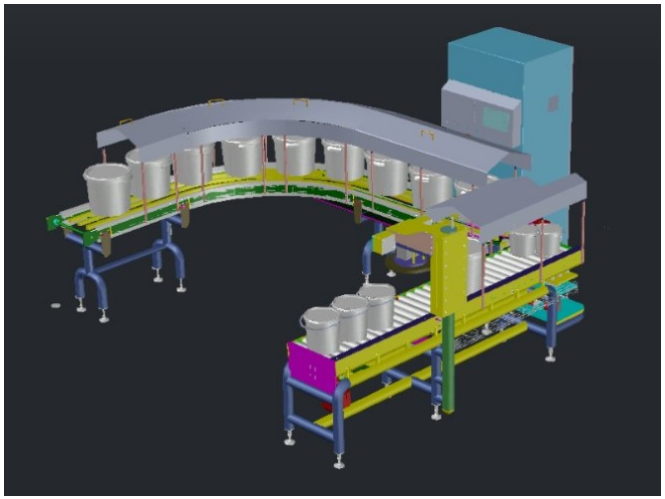
Jar Filling Machine

Fills hazelnut cream and chocolate into jars at the required weight. Manual or automatic feeding can be used according to the production arrangement.



Single or two-color filling • Manual or automatic feeding • Product-specific weight adjustment

> Operating range: 50-1,000 g. Special requirements are assessed separately.



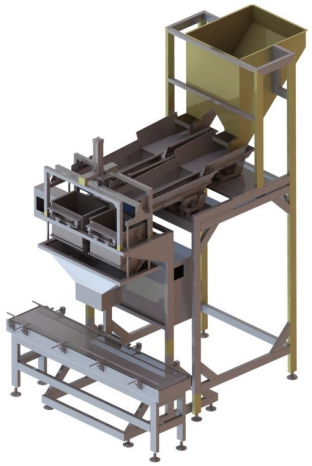
Bucket Filling Line

Doses product into manually fed buckets and stops filling when the load cell measures the target weight. The bucket is then transferred to the centering and lid-closing station.

Weight-controlled filling • Bucket centering • Manual lid placement and operator-actuated closing

> Mechanical settings are adjusted for the bucket type.

Weigh Filling Machine

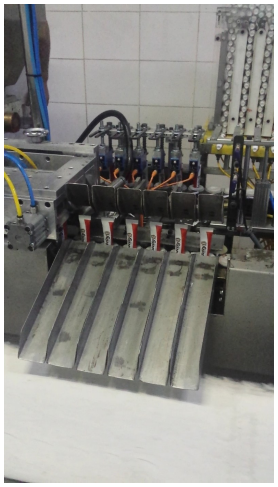


Fills delicate bulk products such as nuts, dried fruits and confectionery to a target weight. Separate vibratory pans manage feeding, coarse filling and fine dosing.

Two or four weighing heads • Coarse filling directly into the box • Fine dosing in a separate weigh hopper

Low drop height and product-specific funnel options.

Tube Filling Machine



Fills cream chocolate, toothpaste and cosmetic products into tubes at the specified weight. The number of filling heads is selected according to production needs.

Laminated or aluminum tube options • High-frequency sealing • Different filling-head configurations

Filling range: 10-50 g. Head options: 1, 2, 3, 4 or 6.

07

Conveyor applications

Routing, transport, alignment and weighing. Conveyor solutions that connect the stations within a production line.

PRODUCT FAMILY



45 90 180 Degree Conveyor Applications

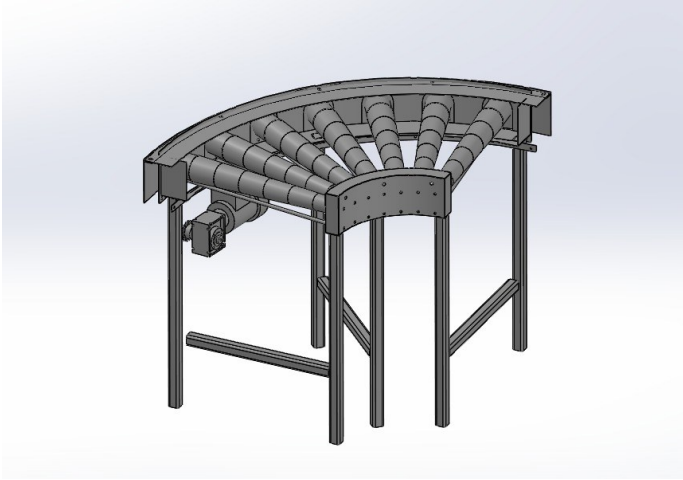


Maintains product flow where a production line changes direction. PU belts and knife-edge transfer arrangements can be used for small products.

45, 90 and 180 degree turns • Product-size-specific transfers • Handling for different industries

Turn angle and belt design are selected for the line layout.

Curved Roller Conveyors



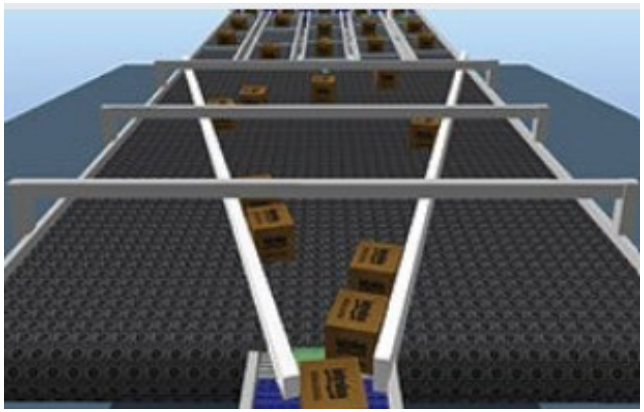
Used to redirect molds through 90 or 180 degrees within a production line. Rollers along the curve support controlled mold movement during the turn.

Curved roller arrangement • Controlled mold transfer • Compact turning layout

Mold dimensions, turn direction and line speed are assessed together.

ARB Conveyor

Uses Intralox Activated Roller Belt technology for product alignment, merging, turning and sorting. Angled rollers embedded in the belt control product movement.



Box and package alignment • Flow merging and separation • Product orientation changes

Engineered according to product dimensions and site layout.



Modular Belt Applications

Belt systems made from interlocking modules. Individual damaged sections can be replaced, allowing localized maintenance and repair.

Replaceable belt modules • Different surface and construction options • Food and pharmaceutical applications

Belt material and surface are selected for the conveyed product.

ThermoDrive Belt Applications



ThermoDrive belt solutions for food handling and inclined transfers. Belt construction and conveyor access support planning of cleaning operations.

Inclined product handling • Sidewall and flight options • Accessible belt arrangement for cleaning

Belt profile, incline and product characteristics are assessed together.

Spiral Conveyor



Transfers products between elevations or extends the conveyor path within a compact layout for processes such as cooling. Belt, diameter and number of tiers are selected for the application.

Product transfer between levels • Cooling and freezing applications • Modular belt solutions

Diameter, belt width and tier count are project-specific.

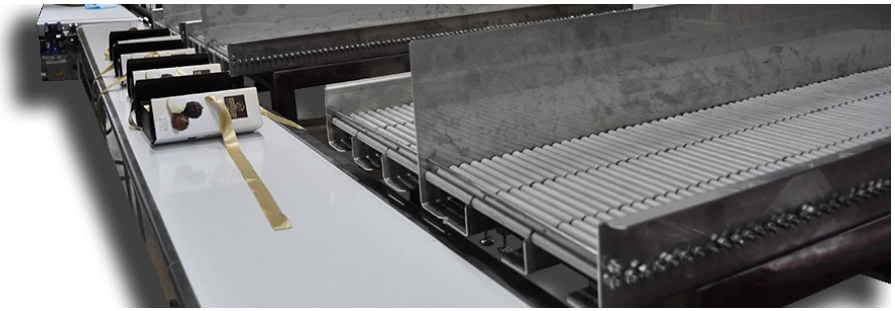
Inspection and Sorting Conveyors

Allows operators to inspect and sort products from the production line against quality criteria. The working area and conveyor arrangement are designed around operator use.



Manual inspection and sorting • Operator-oriented working arrangement • Product checks before packaging

Conveyor dimensions and workstations are selected for the requirements.



Double-Level Box Filling Conveyors

Provides a transport arrangement for placing different product varieties into boxes in stages. Boxes, products, empty molds and lids are moved between the relevant loading points.

Adjustable conveyor speed • Sequential box filling • Micro-roller transfers

Station count and transport arrangement follow the box-filling workflow.

Dynamic Weighing Conveyor



Monitors the weight of moving product to perform weighing within the production flow. Instantaneous weight and cumulative kilogram data are presented to the operator.

01	Weighing in motion
02	Instantaneous and cumulative weight tracking
03	Tolerance status display

Configuration is selected for the product and line.

08

Robotic solutions

Demolding, organizing, placement and feeding into packaging. Project applications developed for different products and manufacturers.

PRODUCT FAMILY

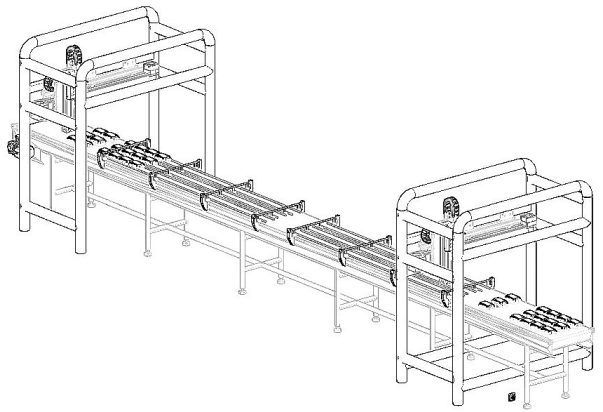


Vacuum and gripper arrangements are selected for mold and product geometry.

1 — 2 — 3 — 4

TWIST CENTER VACUUM PICKUP TRANSFER

Project application: feeding ice cream containers to packaging.



Automatic Mold Demolding Robots

Remove chocolate from molds after cooling and mold twisting, then transfer it out of the line. Suction-cup plates arranged for the mold layout handle the product through a servo-controlled system.

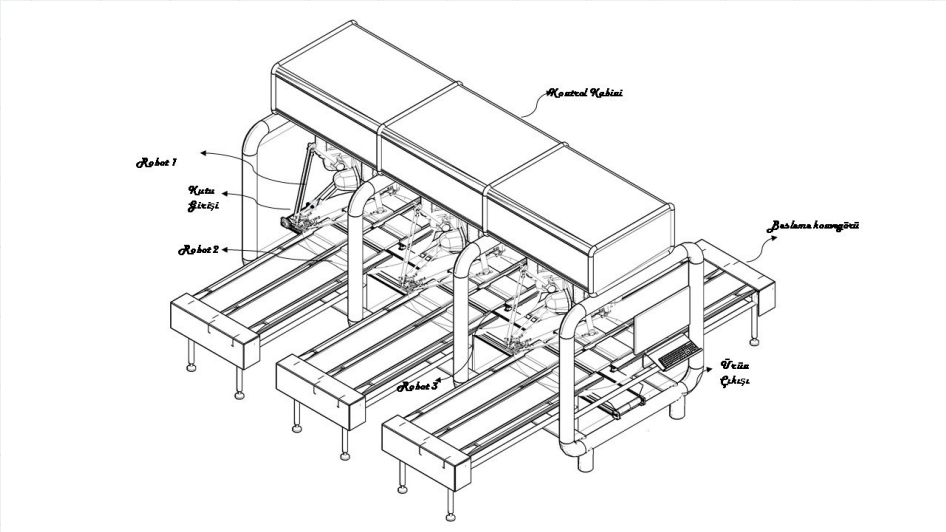
Mold lifting and centering • Vacuum product pickup • Recipe settings through the operator panel

Algida Project

Developed to direct ice cream containers from cooling to packaging machines. Cartesian automation and a buffer arrangement manage product flow within the line.

Routing to packaging lines • Recipe-based container changeover settings • Buffer storage for short interruptions

Project scope: 12 chocolate types and 14 box formats.

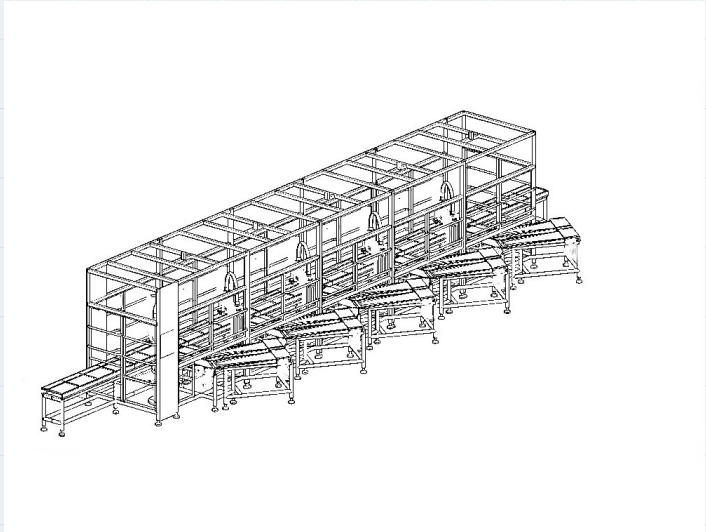


Bolçi Project

Places different chocolate types into box inserts at the required angle and pattern. The robotic system operates according to product variety and box format.

Three delta robots • Different product and box formats • Angle-specific chocolate placement

Project scope: 10 chocolate varieties and 5 cameras.

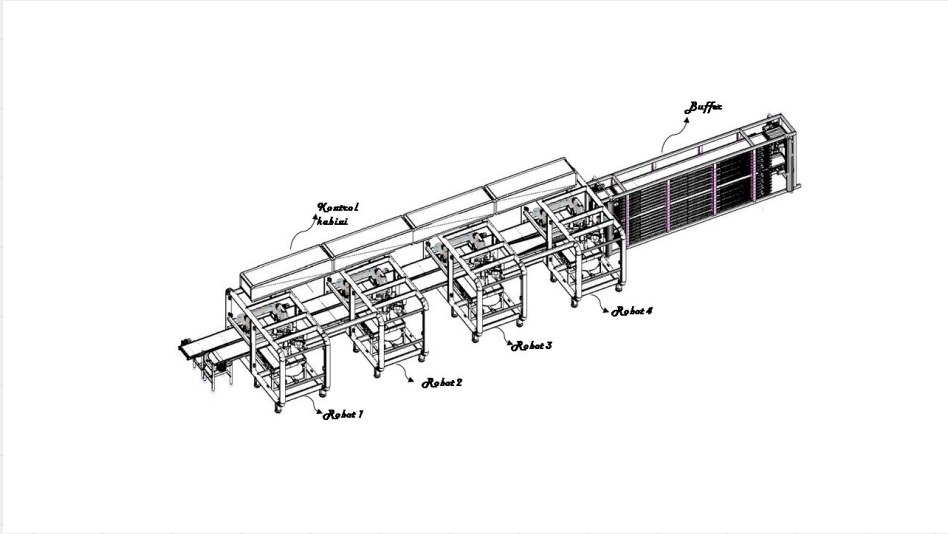


Melodi Chocolate Project

Developed to arrange chocolates in boxes using camera-assisted SCARA robots. Product-specific grippers and recipes work alongside manual insert feeding.

Five SCARA robots • Camera-assisted product detection • Product-specific grippers and recipes

Project application: organizing mixed product flow for box packing.

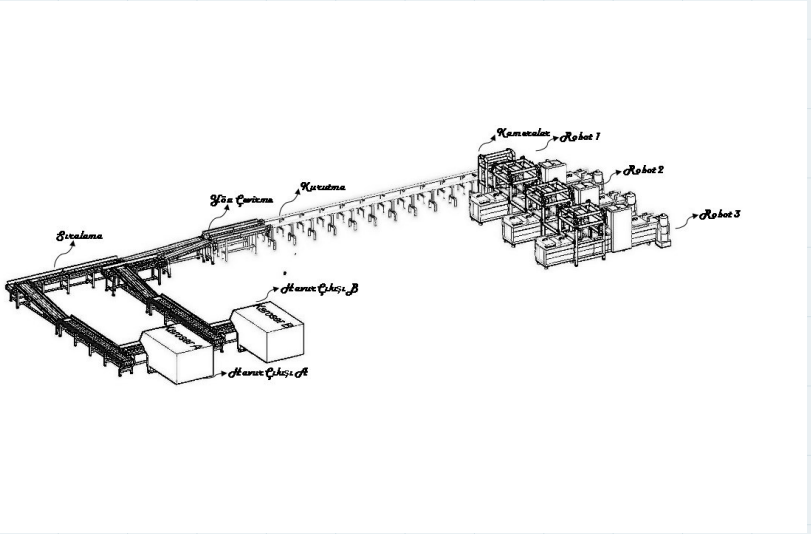


Şölen Chocolate Project

Organizes different incoming products in a buffer, routes them by type and prepares them for robotic placement. This provides an ordered product feed to packaging.

Four delta robots • Cartesian feeding axes • Product-specific buffer and flow management

Project application: cheese packaging automation at the Karaman plant.

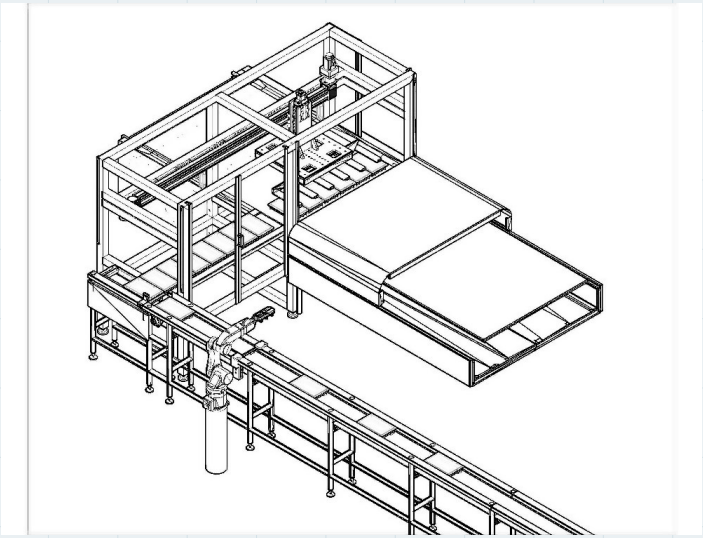


Lactalis Ak Gıda Project

Developed to route and dry kashar cheese leaving a water bath and feed it to vacuum packaging machines. Camera-assisted robots place products according to recipe formats.

Three delta robots • Camera-assisted placement • Load sharing between packaging machines

Application: 2.5 kg chocolate blocks.

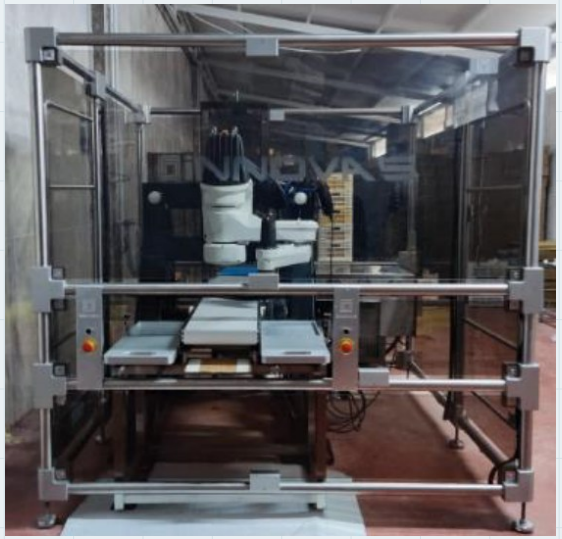


Ülker and Polen Gıda Projects

Applications for removing couverture chocolate blocks from molds with a robot arm and directing them to packaging machines.

Robotic demolding • Chocolate block transfer • Routing to the packaging line

Project application: dried fruit box packing.



Apricot Arrangement Project

A robotic application developed to arrange dried apricots neatly in boxes. Placement and operating parameters are assessed according to product and packaging characteristics.

Dried apricot application • Orderly placement inside boxes • Product-specific automation arrangement

Your next production step.

Share your product goals.
Let us assess the right system together.

Project and product enquiries

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