INNOVAS

INDUSTRIAL CHOCOLATE PRODUCTION SYSTEMS

All-in-One Chocolate Production Line

A compact, automated solution for filled, solid and custom moulded chocolate products.

- Automatic depositing and moulding
- Wide product range
- Compact line layout
- Stainless steel construction



One line. Many products. Full control.

01 · CONCEPT

Flexible automation in chocolate production

Modern chocolate production competes not only on capacity but also on product variety and fast changeover. Producers need a single production platform for different moulds, different fillings, seasonal items and premium recipes.

The All-in-One Chocolate Production Line is an integrated answer to that need. It combines depositing, moulding, vibrating, cooling and demoulding on one compact line, so manual workload drops while product quality becomes more consistent.



ONE-SHOT DEPOSITOR UNIT

01
Integrated line
Feeding, depositing, settling, cooling and demoulding in one flow.

02
Recipe control
Production parameters are stored on the operator panel and recalled.

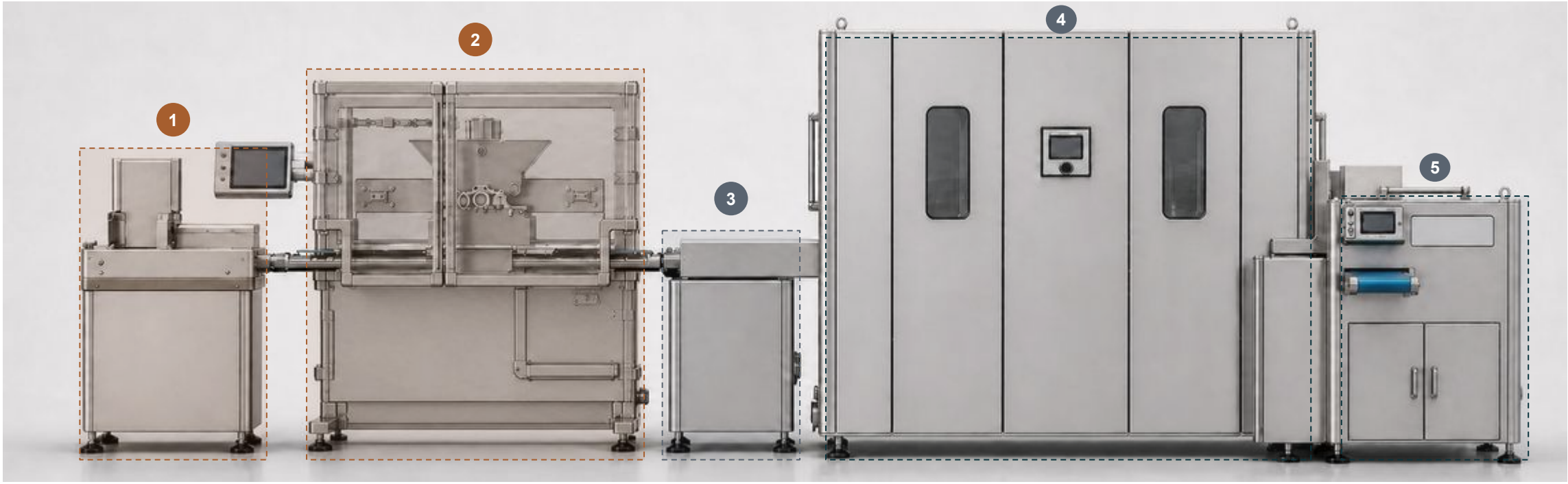
03
Multiple products
Changing moulds and recipes runs different product families on one line.

04
Compact layout
Provides planned, single-direction material flow in limited floor space.

The smart way to produce more product variety in the same floor space.

Five sections, one production flow

Five functional zones, from mass preparation to demoulding.



1 · Preparation & Feeding

Masses are held at the right temperature and fed to the depositing section by recipe.

2 · Depositing & Moulding

The section that defines product character; single-mass or filled structures form here.

3 · Vibrating

Vibration improves distribution inside the mould and supports surface and form quality.

4 · Cooling

The product sets in the cooling tunnel and stabilises its structure.

5 · Demoulding

The cooled product is released from the mould and passed to the discharge line.



DEPOSITING ZONE · MOULD FILLING

04 · DEPOSITING TECHNOLOGY

Precision depositing at the product's core

The depositing system is the section that defines product character. Deposit volume, line speed and product structure are managed through recipe parameters.

For filled products the shell-to-centre balance is targeted; for solid products, repeatable deposit weight. The same equipment therefore moves between classic and premium designs.

Controlled weight
More consistent product weight in every mould cavity.

Multi-mass depositing
Chocolate and filling with different flow behaviour combine in one product.

Recipe management
Production parameters can be stored on the panel and recalled.

Product flexibility
The same depositing principle applies to pralines, bars and tablets.

Engineered for accurate dosing and consistent quality.

More than one product category on one platform

By changing moulds, recipes and deposit settings, solid chocolate, filled products, bars, tablets, pralines and custom moulded forms are produced within the same production architecture.



Filled Praline

Centre-filled pralines with high perceived value, for artisan and industrial output.



Chocolate Tablet

Plain, logo-embossed, segmented or inclusion-rich tablet variants.



Chocolate Bar

Long-format bars, filled or with inclusions.



Custom Moulded Product

Flexible mould structure for brand logos, figures and custom surface geometries.

Moulds change, recipes change; the production capability stays on one line.

More control over filled products

The system is built to form the shell-to-filling balance of centre-filled chocolates under control. Different filling recipes can be used for pralines, spheres, bars and custom moulded products.

Caramel, hazelnut praline, fruit filling, ganache, croquant or biscuit-piece centres are adapted to the product concept. Filling density, flow behaviour and product geometry are assessed together during technical trials.



FLOWING CARAMEL · CROSS-SECTION

Application examples

- Hazelnut filled praline
- Fruit filled bonbon
- Ganache filled custom mould
- Caramel centred chocolate
- Cream filled chocolate bar
- Croquant piece filling



Whole hazelnut praline

A whole hazelnut in cream; shell thickness and centre position are formed under control.



Flowing filled bonbon

Fruit, caramel and cream fillings; different recipes run in the same mould.



Inclusion centres

Filling applications with croquant, crisped rice and biscuit pieces.

Industrial consistency in classic products

In tablets, bars and plain moulded products, repeatable deposit volume and balanced mould filling directly determine product quality. Different mould designs produce standard tablets, segmented bars, small portions or brand-specific surface forms.



Chocolate Tablet

Plain, filled or inclusion tablets in standard or custom patterned moulds. Segment geometry and surface pattern follow the mould choice.



Chocolate Bar

Long-format, portioned, filled or inclusion bars. Shell thickness and filling ratio are managed by recipe.



Custom Moulded Product

Products made with brand logo, figure and seasonal mould geometries. Surface embossing is assessed together with mould quality.

Speed on standard products, flexibility on custom ones.

Product variety can be extended with optional inclusions such as nuts, croquant, crisped rice, biscuit pieces or dried fruit.



Different filling recipes on the same line

The filling is what defines product character. With the shell chocolate unchanged, altering the filling recipe yields different products from the same mould.

Filling density, flow behaviour and service temperature are assessed together with product geometry. The right recipe and shell thickness are settled during technical trials.

Applicable filling types

- Caramel and salted caramel
- Hazelnut praline paste
- Ganache and chocolate cream
- Fruit filling
- Croquant or biscuit piece filling

> **The filling changes; mould and line stay the same.**

Controlled production, flexible application

Recipe-controlled operation, a structure adaptable to different business models and a configurable technical base — on a single page.

Operation and maintenance

Speed, dosing, mould flow and temperature are managed from the operator panel. Recipe-based operation shortens re-setting time at product changeover.

- Recipe storage and recall
- Line speed and dosing adjustment
- Temperature and process monitoring
- Stainless, cleanable surfaces
- Accessible maintenance modules

Application scenarios

Artisan Chocolate Producer

Small-batch trials with different fillings and moulds.

Mid-Scale Producer

More consistent weight and steady production flow.

Private Label Production

Mould and recipe changes to suit brand requirements.

R&D and Sampling

A controlled trial environment for new product ideas.

Technical data

Model
All-in-One Chocolate Production Line

Process type
Depositing, moulding, vibrating, cooling, demoulding

Suitable products
Filled praline, tablet, bar, custom moulded product

Control system
Operator panel · recipe-controlled operation

Body material
Stainless steel

Options

- Additional mould sets
- Alternative depositing heads
- Discharge and packaging integration
- Certification documentation

Dimensions, capacity and energy data are shared at quotation stage, based on configuration.



Prepare your line for product variety

The All-in-One Chocolate Production Line is a flexible solution for producers who want to bring filled, solid and custom moulded chocolate together on one platform. Contact us for the right configuration based on your technical requirements, product targets and capacity.

Take your recipe into production, your idea to market.

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