

iINNOVAS

Multi-Axis One-Shot & Decorating Depositor

WHERE PRECISION
MEETS CREATIVITY

Advanced depositing technology
for premium chocolate production.

 www.innovas.com.tr



4-COLOUR DECOR



ONE-SHOT



4 INDEPENDENT
DOSAGE VOLUME
CONTROL



MULTI-AXIS
FLEXIBILITY

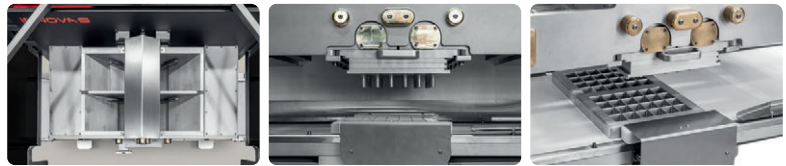
The Idea Behind The Machine

Chocolate Production Is Changing
Modern chocolate production is no longer only about capacity. Today's producers need flexibility, product variety, fast changeover and smarter investment.

The Innovas Multi-Axis Chocolate Depositing System was developed to answer this new market demand: a single, compact platform capable of producing a wide range of chocolate products without requiring separate machines for each application.

From industrial one-shot production to creative figure chocolates and multi-colour depositing, Innovas brings multiple production possibilities together in one intelligent system.

***"Built to expand creativity.
Designed to improve investment efficiency."***



One Machine, Multiple Capabilities

The Innovas system combines the core functions of several depositing technologies in a single machine body.



One-Shot Production

For pralines, filled products, bars, tablets and moulded chocolate applications.



Power & Long One-Shot

Designed for flexible dosing applications and extended product geometries.



Quattro-Shot Depositing

Four different masses can be dosed with independent volume control.



Figure & Decorative Chocolate Production

Multi-axis motion enables creative shapes, decorative patterns and premium product designs.

***"A smarter way to produce
more product variety with one platform."***

Core Technology

Independent Four-Mass Dosing

Different masses. Different volumes. One controlled depositing cycle. Conventional multi-mass depositing systems are often limited by fixed or equal volume distribution. Innovas removes this limitation with an independently controlled dosing concept. With four dosing servos, each mass can be controlled separately in terms of volume, timing and depositing behaviour. This allows producers to create more complex product structures, such as multi-layered fillings, contrasting chocolate shells, cream combinations and premium centre-filled products. Independent control of:



Volume

Different dosing quantities for each mass.



Timing

Flexible depositing sequences within the same cycle.



Product Structure

Greater freedom for layered, filled and multi-mass chocolate designs.

"More control means more creative freedom"



Multi-Axis Movement



True Multi-Axis Depositing Freedom

The Innovas system is designed to go beyond standard vertical and horizontal depositing movements. By combining depositing head movement with controlled mould positioning, the system creates a flexible multi-axis working area for both one-shot and figure chocolate applications.

This motion concept enables more complex depositing paths, longer product geometries and decorative chocolate patterns within the same machine platform.

Motion capabilities:



X-Axis

Horizontal movement across the mould.



Y-Axis

Controlled mould positioning for dynamic depositing applications.



Z-Axis

Vertical movement of the depositing head.

***“Precision movement
for creative chocolate production”***

Industrial One-Shot Performance

Built as a Strong Industrial One-Shot Depositor

Although the machine offers advanced creative functions, its foundation remains a powerful industrial one-shot depositing system.

The Innovas Multi-Axis Depositor is designed for reliable, repeatable and continuous production of filled chocolate products.

Key features:



96 Pistons

48 + 48 piston configuration for high-capacity one-shot applications.



4 Hopper Independent Hopper System

Designed for chocolate and filling applications.



High Repeatability

Consistent dosing performance for industrial production.



Wide Product Range

Suitable for pralines, bars, tablets, filled products and moulded chocolates.

***“Industrial performance
with creative flexibility.”***

Figure & Decorative Chocolate Production

Creative products without investing in a separate figure depositor.

The Innovas system allows producers to move beyond standard filled chocolate production and develop more distinctive, premium and visually attractive products. Thanks to its multi-axis movement and multi-mass dosing capability, the machine can be used for figure chocolates, decorative surfaces, multi-colour products and layered designs. This gives manufacturers the freedom to respond faster to market trends, seasonal products, private label demands and premium chocolate collections.

Possible applications:

Figure Chocolates

Creative shapes and moulded designs.

Multi-Colour Products

Up to four different masses in a single production concept

Layered Chocolates

Different fillings and masses with independent dosing control.

Decorative Applications

Patterns, contrast effects and premium surface designs.



***“Designed for products
that stand out on the shelf.”***

Product Variety & Investment Value

More Product Variety. Smarter Investment.

For many producers, expanding product range usually means investing in multiple machines. Innovas offers a more flexible alternative.

By combining one-shot, quattro-shot, figure and decorating capabilities in one system, the machine helps reduce investment pressure while increasing production possibilities.

Customer benefits:



Lower Initial Investment Pressure

Multiple production capabilities in one machine platform.



Reduced Floor Space Requirement

One compact system instead of separate dedicated machines.



Wider Product Portfolio

More flexibility for both standard and premium chocolate products.



Faster Product Development

Ideal for new recipes, seasonal products and market testing.



Competitive Advantage

More variety helps producers differentiate in the market.

“One platform designed to create more commercial opportunities.”

Hygienic Design & Operator Experience

Designed for Hygienic and Efficient Operation. In chocolate production, performance alone is not enough. A good machine must also be easy to operate, clean and maintain. The Innovas Multi-Axis Depositing System is designed with hygienic construction, easy access and user-friendly operation in mind. Designed for:



Easy Cleaning

Accessible machine areas and practical cleaning approach.



Hygienic Construction

Stainless steel structure and food - industry - oriented design.



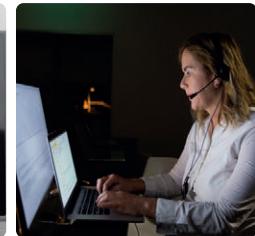
Fast Product Changeover

Suitable for producers working with different recipes and product types.



User-Friendly HMI

Recipe management and operating parameters through an intuitive interface.



Remote Access Support

Technical support capability for service and diagnostics.

***"Clean design. Practical operation.
Reliable production."***

Standalone or Complete Line Integration

Standalone Machine or Complete Innovas Line

The Innovas Multi-Axis Depositor can operate as a standalone machine or be integrated into a complete chocolate production line.

This flexibility makes it suitable for different customer profiles from premium chocolate producers and medium-size manufacturers to large industrial plants.

Innovas can also support complete line solutions including mould handling, cooling tunnels, conveyors, robotic systems and custom integration.

Integration possibilities:



Standalone Operation

For flexible production and product development.



Existing Line Integration

Can be adapted to suitable moulding and production lines.



Complete Line Solution

Available as part of a full Innovas chocolate production system.



Custom Engineering

Mould size, nozzle configuration and line layout can be adapted according to project requirements.

***“From a single machine
to a complete production concept.”***

Why Innovas?

Since 2008, Innovas has been designing and manufacturing machinery and complete systems for the chocolate industry. The Multi-Axis Chocolate Depositing System represents the company's engineering approach: combining mechanical design, motion control, software capability, hygienic construction and practical production experience in one machine. This is not only a depositor. It is a showcase of Innovas engineering. Innovas stands for:



Chocolate Industry Experience

Years of know-how in machinery and complete line projects.



Engineering Flexibility

Project-based adaptation instead of only standard machine thinking



Advanced Motion Control

Modern control architecture for precise and flexible movement.



Practical Production Mindset

Designed with cleaning, operation, maintenance and real factory use in mind.



Creative Problem Solving

Technology developed to open new product possibilities for customers.

“Where engineering precision meets creative chocolate production.”

Built for the Future of Chocolate Production

From high-precision one-shot production to premium figure chocolates and multi-colour decorative applications, the Innovas Multi-Axis Chocolate Depositing System helps producers expand creativity, increase product variety and invest smarter.

It is designed for manufacturers who want more than a standard depositor.

It is built for those who want flexibility, originality and industrial reliability in one platform.

Engineered for precision. Designed for creativity. Built for the future of chocolate production.



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iINNOVAS

Chocolate Machinery & Engineering Solutions