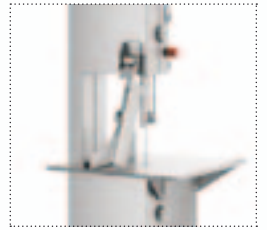


la Minerva[®]
di Chiodini Mario
food service equipment

OMEGA[®]
FOODTECH

MEAT PROCESSING



FOOD PROCESSING



PACKAGING



2017



BY

MINERVA[®]
OMEGA
GROUP

70
1945-2015

Rev. 06/17

Minerva Omega Group s.r.l. was set up in 2012 after merging two leading Italian companies in the design and production of meat and other food processing machines and systems: **La Minerva di Chiodini Mario** from Bologna and **Omega Ceg** from Varese.

Both companies have a long-standing history, tradition and experience.

La Minerva di Chiodini Mario, due to celebrate 70 years in business in 2015, was founded by Mario Chiodini in 1945 in Bologna, a city traditionally renowned for mechanical and motoring expertise. It designs and produces machines for meat processing, catering, the food processing industry and packaging centres, and offers a high quality range with an excellent quality/price/duration ratio. The company is managed by the second and third generation of the Salati Chiodini family, and is still firmly rooted in its local tradition, culture and territory. It is thanks to this entrepreneurial leadership and to a market-led managerial mindset that La Minerva has acquired and incorporated the following competitors: first Artex of Bologna, then Omega, the owner of other long-standing and globally renowned brands such as Ceg, General Machine, Regina, and Suprema.

Omega Ceg, founded in 1950, manufactures slicers and other food processing machines. It is a well-known and admired brand that **La Minerva** wanted to maintain localised to its original site, in the province of Varese, as a clear sign of the will to maintain the quality product and service that has always distinguished the brand, thanks to the strong specialisation and experience of local allied industries.

La Minerva's acquisition of the Omega brand and associated company, specialised in manual and automatic mincers and slicers, brought a dual-purpose process to a close: on the one hand, to save a long-standing brand with a strong presence and recognisability in Italy and abroad, and on the other to complete the range of **La Minerva** machines and give a renewed boost to the brand, thanks to the strong commercial links with Europe and the wider world.

Today, **Minerva Omega Group**, with its international renown now further boosted thanks to an efficient, modern management system, can boast one of the most comprehensive ranges on the market, a consolidated client portfolio with a presence in every food sector with both large wholesalers and retailers in every country in the world. It also offers first-class customer service.

Minerva Omega Group S.r.l. is now a consolidated business with all-Italian excellence in the sector, investing strongly in the design and development of new models, equipment and automated production lines: "We believe in quality, brought about by the group-wide commitment from our employees and collaborators. Despite the substantial difficulties and competition from countries where production costs are much lower, we are defending and sustaining Made in Italy production with all of our strength, without moving production of our main components and machine assembly from our Bologna and Varese premises. Our commitment is considerable, our investment in keeping ourselves technologically and qualitatively competitive is continuous and involves the entire production chain. Excellence, skills and quality are crucial values for us. The company's continued development on all markets is the best possible response to the question whether it is worth investing in Italian manufacturing."

The production line, centralised and automated in modern, new 5,000 m2 covered premises opened in 2003, together with the Omega production plant, includes an extremely diverse range of food processing, storing and packaging machines catering to every possible requirement.

Meat processing

- bone saws
- countertop and industrial mincers
- mixers
- automatic hamburger forming machines
- sausage filling machines
- automatic portioning machines

Food processing

- gravity, vertical, automatic and manual slicing machines
- vegetable peelers
- mussel cleaners
- vegetable processors
- graters

Packaging

- vacuum packing machines
- automatic destacker

Food preservation

- ice makers

Sectors of reference:

- food counter professionals
- large wholesalers
- catering
- food processing industry
- hotel and restaurant chains

Brand lines:



The entire product range is made with high quality materials and components for durability, reliability and operator safety, ease of use and cleaning/maintenance.

All designed and manufactured in-house.

Long-standing brands owned:





NEMOSY (NEXUS MONITORING SYSTEM)

NEMOSY (Nexus Monitoring System) is a system that collects data for the management of machines used in the food industry, and then integrates them smoothly into the in-house processes.

The objectives:

NEMOSY is a complete management system, specifically designed to meet three primary needs:

- flawless centralised control of each department in a hypermarket, and the whole chain
- complete safety for operators and machines
- longer machine life depending on cycles of use, thanks to dynamic maintenance and spare parts planning

Advantages of NEMOSY (Nexus Monitoring System):

- Low initial investment
- Easy and quick to install
- Lower overhead costs
- Improved machine management
- Ease of access and control
- Transfer of machine data (open safety devices signals, alarms, working temperatures, absorbed current, hours in use, hours worked, machine downtimes, quantities and weights of processed products, other diagnostics...)
- Sending messages to the person in charge of maintenance, h&s officer, email messages
- Signalling non-conformities with the safety procedures set by the company policy or for unrecognised operators (identification by means of rfid code)
- Saving digitally instruction manuals, lists of replacement parts, certifications, safety procedures, installation photos, maintenance operations, etc.
- Periodic management of machine maintenance times and relative costs
- Energy management of individual pieces of equipment/departments/supermarkets
- Management of spare parts and relative costs



MEAT PROCESSING

MEAT MINCERS	pag. 07
• TABLE TOP MEAT MINCERS	pag. 08
• FLOOR MEAT MINCERS	pag. 17
• MIXER-GRINDERS	pag. 19
• REFRIGERATED TABLE TOP MEAT MINCERS	pag. 20
• REFRIGERATED FLOOR MEAT MINCERS	pag. 24
• REFRIGERATED FLOOR MEAT MIXER-GRINDERS	pag. 25
BONE SAWS	pag. 27
• TABLE TOP BONE SAWS	pag. 28
• FLOOR BONE SAWS	pag. 30
MEAT MIXERS	pag. 33
SAUSAGE FILLERS	pag. 37
• HYDRAULIC SAUSAGE FILLERS	pag. 38
• MANUAL TABLE TOP SAUSAGE FILLERS	pag. 39
HAMBURGER/FORMING MACHINES	pag. 41
• HAMBURGER FORMING MACHINE	pag. 42
• REFRIGERATED HAMBURGER FORMING MACHINE	pag. 42
• MEAT BALL FORMING MACHINE	pag. 43
MANUAL MEAT PRESSERS & OTHERS	pag. 45
• MANUAL MEAT PRESSERS	pag. 46
• SEMI AUTOMATIC PATTY FORMER	pag. 47
• MEAT TENDERIZER	pag. 47
PORTIONER	pag. 49



FOOD PROCESSING

SLICERS	pag. 51
• GRAVITY SLICERS	pag. 52
• AUTOMATIC GRAVITY SLICERS	pag. 61
• VERTICAL SLICERS	pag. 63
• SLICERS WITH SCALE	pag. 69
PEELERS & CLEANERS	pag. 71
• POTATO PEELERS	pag. 72
• ONION PEELERS & GARLIC PEELERS	pag. 75
• MUSSEL CLEANERS	pag. 76
VEGETABLE CUTTERS	pag. 77
CHEESE GRATERS	pag. 81
FOOD CUTTERS	pag. 85
• CUTTERS MINI	pag. 86
• CUTTERS MEDIUM	pag. 87
• CUTTERS MAGNUM	pag. 88



PACKAGING & OTHERS

VACUUM MACHINES	pag. 89
• VACUUM PACKING MACHINES - EASY LINE	pag. 90
• VACUUM PACKING MACHINES - BASIC LINE	pag. 92
• VACUUM PACKING MACHINES - MASTER LINE	pag. 94
HAND WRAPPERS	pag. 96
KNIVES STERILIZERS	pag. 98



MEAT PROCESSING - MEAT MINCERS

The Minerva Omega Group range of industrial mincers has been designed and developed over time based on the specific requirements from those working with these professional processing systems. Robust, mechanically perfect, easy and quick to dismantle and re-assemble for cleaning purposes - they are veritable production machines. The refrigerated versions highlight bonus features never before seen in similar machines: containment of bacterial load, absence of product oxidation, maintenance of sensory properties, etc.



TABLE TOP MEAT MINCERS



PAG. 08

FLOOR MEAT MINCERS



PAG. 17

MIXER-GRINDERS



PAG. 19

REFRIGERATED TABLE TOP MEAT MINCERS



PAG. 20

REFRIGERATED FLOOR MEAT MINCERS



PAG. 24

REFRIGERATED MIXER-GRINDERS



PAG. 25



A/E 12

- Stainless steel body machine
- Stainless steel external 12 head
- Removable feed pan
- Start-Stop
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 24 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

ACCESSORIES

- **BRC/22** - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



A/E 22

- Stainless steel body machine
- Stainless steel external 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 28 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version

ACCESSORIES

- BRC/22 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



A/22

- Stainless steel body machine
- Stainless steel external 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- Export version
- Net weight: 28 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- BRC/22 - Receiving inox tray



A/22 L

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- Export version
- Net weight: 32 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- BRC/22 - Receiving inox tray



C/E 22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 33 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version
- Unger S5 version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version
- Unger S5 version

ACCESSORIES

- BRC/22 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



C/22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- Export version
- Net weight: 33 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



TE 22

- Anodized aluminum body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 35 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- REV - Reverse
- TM/22 - Large feed pan
- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



TE 22

- Anodized aluminum body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 0,75 kW/HP 1,0
- Export version
- Net weight: 35 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- TM/22 - Large feed pan
- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



TE 22V

- Red and silver/grey or silver/grey painted no anodized alloy machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 0,75 kW/HP 1,0
- Export version
- Net weight: 35 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- TM/22 - Large feed pan
- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



TE 22X

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 37 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



TE 22X

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Power: 1,1 kW/HP 1,5
- Export version
- Net weight: 37 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

ACCESSORIES

- BRC/22 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)