la Minerva®
di Chiodini Mario
food service equipment

OMEGA®
FOODTECH









MADE IN ITALY

MEAT PROCESSING
FOOD PROCESSING
PACKAGING
STERILIZING

CATALOGUE
EXPORT 2024 EXP. 31/12/24

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MINERVA OMEGA GROUP

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MINERVA® OMEGA GROUP

MADE IN ITALY
Since 1945

Minerva Omega Group S.r.l. is an Italian group that has been designing and manufacturing meat and food processing machines and systems for over 75 years, providing solutions that enhance productivity, profitability and sustainability for the food industry.

The company represents an all-Italian excellence that covers the entire customer value chain, being specialized in a diversified and comprehensive equipment selection. Its offer is based on extensive investment in research and development, in-depth customer listening, and solid knowledge and automation of production processes.

Founded in 1945 in Bologna by Mario Chiodini with the name "**La Minerva**", over the years the group has incorporated many of its main competitors, historical Made in Italy brands worldly renowned for their high quality. Among them features the neighbouring Artex and the Lombardy-based Omega, specialized in the slicing industry and also owner of CEG, General Machine, Regina and Suprema. GAM International - a Rimini-based company that has been offering professional catering equipment for over 35 years - is the most recent acquisition.
In 2012 "**Minerva Omega Group**" was officially founded, and it is now owned and managed by the third generation of the Chiodini family.

Its product range includes equipment for:

- meat processing
- food processing and preparation
- food preservation
- ice making
- pizza preparation and baking
- dish washing
- cooking & chilling

From its Headquarters in Bologna and its two additional plants in northern Italy, Minerva Omega Group is today an international reference operating globally, with a distribution network that extends to more than 110 countries.

Our brands:

la Minerva di Chiodini Mario food service equipment
OMEGA FOODTECH
Ice-Tek
GAM international
ARTEX Food Processing Equipment
CEG
ARSA
MINCER 2000

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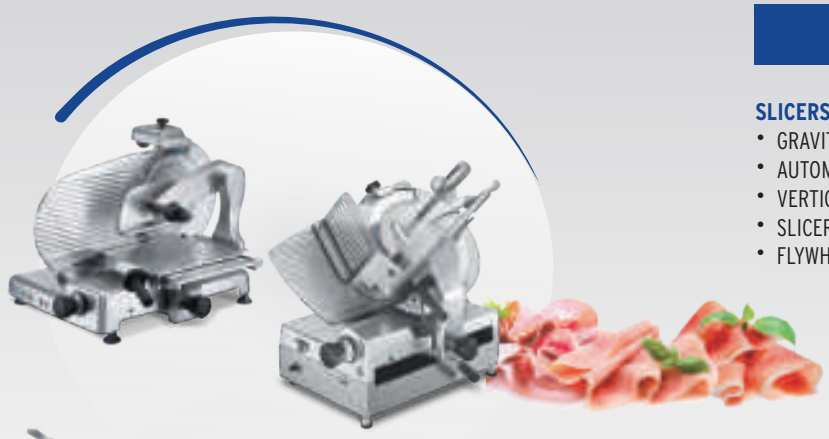

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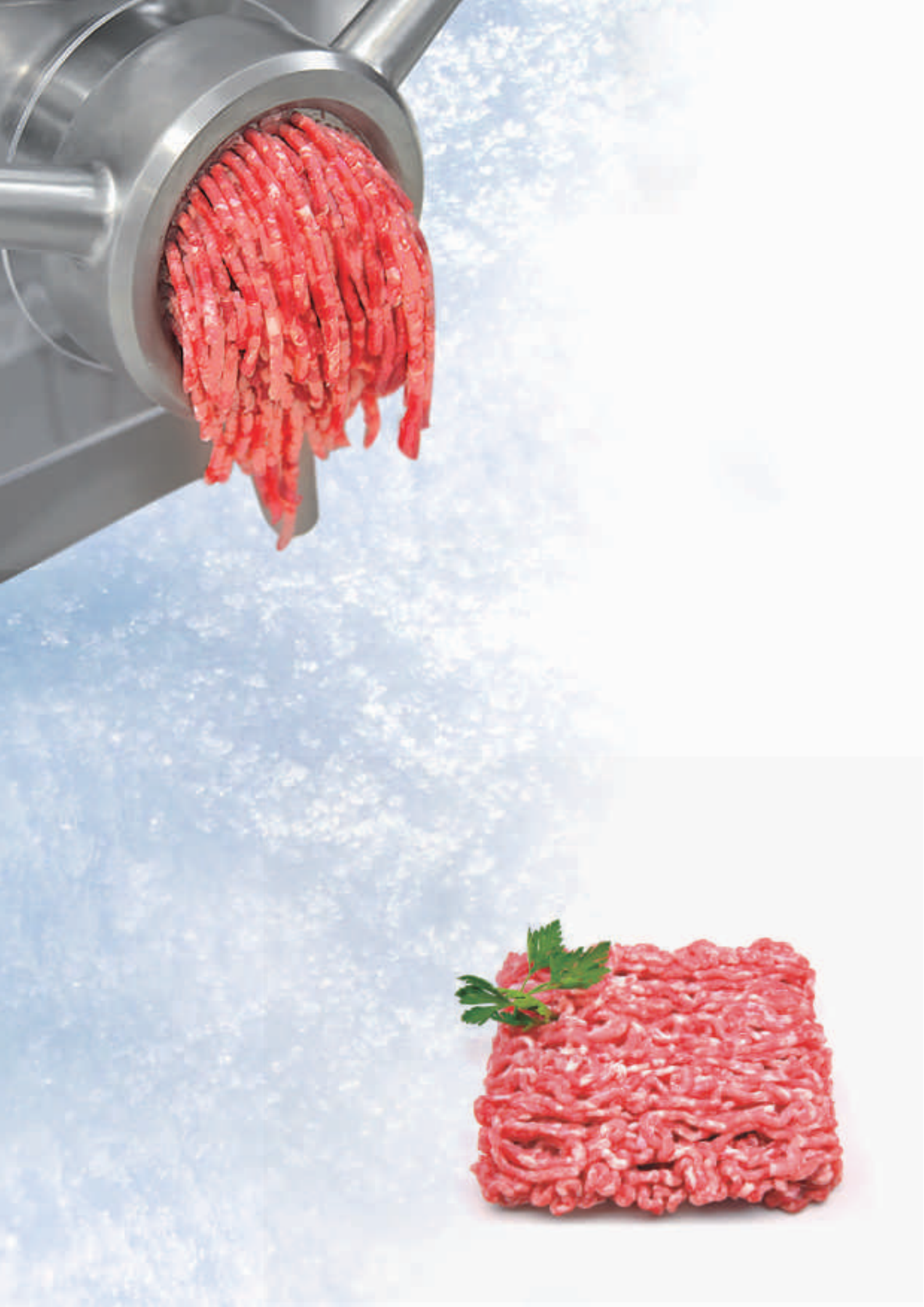



MEAT PROCESSING - **MEAT MINCERS**

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	FLOOR MEAT MINCERS	MIXER GRINDERS	REFRIGERATED TABLE TOP MEAT MINCERS	REFRIGERATED FLOOR MEAT MINCERS	REFRIGERATED MIXER-GRINDERS
					
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12 TABLE TOP MEAT MINCERS



A/E 12

- Stainless steel body machine
- Stainless steel external 12 head
- Removable feed pan
- Start-Stop
- Productivity: approx. 150 kg/h
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 24 kg

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)

22 TABLE TOP MEAT MINCERS



A/E 22

- Stainless steel body machine
- Stainless steel external 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- 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
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 28 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/22 L

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 32 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)



C/E 22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- 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)

⚠ Voltage to be confirmed at the order



TE 22

- Anodized aluminum body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- 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
- **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
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- **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 on anodized alloy machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- **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)



TCS 22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 42 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz)
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

Minimum Order Quantity: 10 units per power supply

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

Voltage to be confirmed at the order ⚠

32 TABLE TOP MEAT MINCERS



A/E 32
- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 44 kg

* Enterprise cutting system (nr. 1 stainless steel plate, 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 S5*** version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES
- **BRC/32** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h = 740 mm)



A/32
- Stainless steel body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 44 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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



A/32 L
- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 43 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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



C/E 32N
- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 42 kg

* Enterprise cutting system (nr. 1 stainless steel plate, 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 S5*** version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES
- **BRC/32** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h = 740 mm)

⚠ Voltage to be confirmed at the order

32 TABLE TOP MEAT MINCERS



M 32
- Stainless steel and aluminum body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 200 kg/h
- Power: 0,8 kW/HP 1,1
- CE version
- Net weight: 27 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **TM/32** - Larger feed pan
- **BRC/32** - Receiving inox tray

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



M 32
- Stainless steel and aluminum body machine
- Stainless steel external 32 head
- Start-Stop
- Productivity: approx. 200 kg/h
- Power: 0,8 kW/HP 1,1
- **Export version**
- Net weight: 27 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **TM/32** - Larger feed pan
- **BRC/32** - Receiving inox tray

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



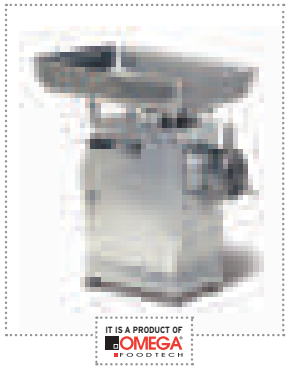
TA 32
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 - 1,8 kW/HP 2,5 (Sph)
- CE version
- Net weight: 63 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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



TA 32
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 - 1,8 kW/HP 2,5 (Sph)
- **Export version**
- Net weight: 63 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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

Voltage to be confirmed at the order ⚠

32 TABLE TOP MEAT MINCERS



TA 32X
- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 50 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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



TA 32X
- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 50 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

ACCESSORIES
- **BRC/32** - Receiving inox tray

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



C/E 680N
- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0 (Tph) - 2,2 kW/HP 3,0 (Sph)
- CE version
- Net weight: 61 kg

* Enterprise cutting system (nr. 1 stainless steel plate, 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 S5*** version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES
- **FPEK -** Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A or HAMB)
- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMBURGER ATTACHMENT** - Semi-automat hamburger attachment
- **BRC/32** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h = 740 mm)



TCS 32N
- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 50 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

Minimum Order Quantity: 10 units per power supply

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

⚠ Voltage to be confirmed at the order

42 TABLE TOP MEAT MINCERS



C/42

- Stainless steel body machine
- Stainless steel internal 42 head
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Power: 2,9 kW/HP 4,0
- **Export version**
- Net weight: 50 kg

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

- **Enterprise* version**

ACCESSORIES

- **BRC/32** - Receiving inox tray

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

Voltage to be confirmed at the order ⚠

32-42 FLOOR MEAT MINCERS



C/E 660F

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0 (Tph)
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 74 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMBURGER ATTACHMENT** - Semi-automatic hamburger attachment

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



C/660F

- Stainless steel body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0
- **Export version**
- Net weight: 72 kg

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

- **Enterprise* version**

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



C/E 800

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Power: 4,1 kW/HP 5,5
- CE version
- Net weight: 117 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **C/E 800/7** - Motor 5,2 kW / HP 7,0
- **FP-S** - Additional amount for the feed pan with side loading
- **FP-F** - Additional amount for the flat feed pan

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



C/E 242X

- Stainless steel body machine
- Stainless steel external 42 head
- Start-Stop-Reverse
- Productivity: approx. 1700 kg/h
- Power: 5,2 kW/HP 7,0
- CE version
- Net weight: 138 kg

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

- **Enterprise* version**

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



C/E 901

- Table top machine
- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head (▲)
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 119 kg

* Enterprise cutting system (nr. 1 stainless steel plate, 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 S5*** version**

SINGLEPHASE (V230/1/50 Hz)

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** – Foot control pedal
- **SAUSAGE FILLER** – Set composed of joining part and nr. 1 set of 3 funnels (Ø 12 mm, 20 mm and 30 mm)
- **TC/T** – Stainless steel table (660 x 600 x h = 740 mm)
- **PH-A** – Semi-automatic hamburger attachment
- **HAMBURGER ATTACHMENT** – Semi-automatic hamburger attachment



C/E 901 T

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head (▲)
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 130 kg

* Enterprise cutting system (nr. 1 stainless steel plate, 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 S5*** version**

SINGLEPHASE (V230/1/50 Hz)

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** – Foot control pedal
- **SHELF** – Tilting shelf
- **SAUSAGE FILLER** – Set composed of joining part and nr. 1 set of 3 funnels (Ø 12 mm, 20 mm and 30 mm)
- **TROLLEY** – 95 l
- **PH-A** – Semi-automatic hamburger attachment
- **HAMBURGER ATTACHMENT** – Semi-automatic hamburger attachment



C/E 902

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 84 l
- Start-Stop-Reverse
- Productivity: approx. 1200 kg/h
- Safe device on head (▲)
- Mincing Power: 2,9 kW/HP 4,0
- Mixing Power: 1,1 kW/HP 1,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 210 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** – Foot control pedal
- **TROLLEY** – 95 l

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



C/E 900

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 117 l
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Safe device on head (▲)
- Mincing Power: 5,2 kW/HP 7,0
- Mixing Power: 1,85 kW/HP 2,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 258 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** – Foot control pedal
- **VARIABLE SPEED DEVICE**
- **TROLLEY** – 95 l

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

(▲) It does not allow you to start the machine with the cutting tools disassembled.

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order

22 REFRIGERATED TABLE TOP MINCERS



EVO 22 R

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 42 kg

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**

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



A/E 22R

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 41 kg

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**

* 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)



A/22R

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- **Export Version**
- Net weight: 41 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)

⚠ Voltage to be confirmed at the order

For more information see page 101

22 REFRIGERATED TABLE TOP MINCERS



A/E 22R HDR

- Stainless steel body machine
- Stainless steel internal 22 Head
- Removable feed pan
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE Version
- Net weight: 41 kg

THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠
- **Enterprise* version**

SINGLEPHASE (V230/1/50 Hz)
- **Enterprise* version**

* Enterprise cutting system (nr. 1 stainless steel plate and nr. 1 stainless steel knife)



C/E R22

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 47 kg

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**

* 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)



C/E R22H

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment (▪)
- CE version
- Net weight: 48 kg

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**

* 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)

(▪) 14 and 17 mm thickness available (to be confirmed at the moment of purchase order). Adjustable format/weight.



C/E W22

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Frontal plexiglass refrigerated window
- CE version
- Net weight: 55 kg

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**

* 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)

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order ⚠

22 REFRIGERATED TABLE TOP MINCERS



C/E W22H

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment (▪)
- Frontal plexiglass refrigerated window
- CE version
- Net weight: 56 kg

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**

* 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)

(▪) 14 and 17 mm thickness available (to be confirmed at the moment of purchase order). Adjustable format/weight.



C/E 22SRH

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment (▪)
- CE version
- Net weight: 50 kg

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**

* 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)

(▪) 14 and 17 mm thickness available (to be confirmed at the moment of purchase order). Adjustable format/weight.



HAMBURGER ATTACHMENT

SEMI AUTOMATIC SYSTEM FOR C/E 22SRH, C/E R22H, C/E W22H and C/E 680N

- 14 and 17 mm thickness available (to be confirmed at the moment of purchase order)
- Adjustable format

32 REFRIGERATED TABLE TOP MINCERS



EVO 32R

- Stainless steel body machine
- Stainless steel internal 32 Head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 50 kg

* Enterprise cutting system (nr. 1 stainless steel plate and 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)

- **Ø 52 mm feeding neck - Enterprise* version**
- **Ø 52 mm feeding neck - Unger S5*** version**
- **Ø 82 mm feeding neck(▲) - Enterprise* version**
- **Ø 82 mm feeding neck(▲) - Unger S5*** version**

(▲) with hand guard and safety microswitch

SINGLEPHASE (V230/1/50 Hz)

- **Ø 52 mm feeding neck - Enterprise* version**
- **Ø 52 mm feeding neck - Unger S5*** version**
- **Ø 82 mm feeding neck(▲) - Enterprise* version**
- **Ø 82 mm feeding neck(▲) - Unger S5*** version**

(▲) with hand guard and safety microswitch



A/E 32R

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3,0
- CE version
- Net weight: 53 kg

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

- **Enterprise* version**
- **Unger S5*** version**

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



A/32R

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3,0
- **Export Version**
- Net weight: 53 kg

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

- **Enterprise* version**

ACCESSORIES

- **BRC/32** - Receiving inox tray

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



A/E 32R HDR

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety microswitch
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- CE Version
- Net weight: 48 kg

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

- **Enterprise* version**
- **Unger S5*** version**

* Enterprise cutting system (nr. 1 stainless steel plate and nr. 1 stainless steel knife)

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order

32 REFRIGERATED TABLE TOP MINCERS



C/E R32

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on 5 sides
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 60 kg

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

- **Enterprise* version**
- **Unger S5*** version**

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



C/E R32H

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on 5 sides
- Power: 2,2 kW/HP 3,0
- Semi-automatic hamburger attachment (▪)
- CE version
- Net weight: 61 kg

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

- **Enterprise* version**
- **Unger S5*** version**

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

(▪) 14 and 17 mm thickness available (to be confirmed at the moment of purchase order). Adjustable format/weight.



C/E 32SR

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- CE version
- Net weight: 61 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **LID - Lid for feed pan**

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



C/E 32SRH

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- Semi-automatic hamburger attachment (▪)
- CE version
- Net weight: 64 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **LID - Lid for feed pan**

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

(▪) 14 and 17 mm thickness available (to be confirmed at the moment of purchase order). Adjustable format/weight.

⚠ Voltage to be confirmed at the order

Ready for NEMOSY

For more information see page 101

32 REFRIGERATED TABLE TOP MINCERS



HAMBURGER ATTACHMENT
SEMI AUTOMATIC SYSTEM FOR C/E 32SRH and C/E R32H
- 14 and 17 mm thickness available (to be confirmed at the moment of purchase order)
- Adjustable format



FILLING FUNNELS
- Set of 3 inox funnels Ø 12 mm, Ø 20 mm and Ø 32 mm
- Suitable for table top meat mincers (32 head)

For more information see page 101

Ready for NEMOSY

Voltage to be confirmed at the order

32-42 REFRIGERATED FLOOR MINCERS



C/E 800 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Power: 5,3 kW/HP 7,0
- CE version
- Net weight: 150 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **FP-S** - Additional amount for the feed pan with side loading
- **FP-F** - Additional amount for the flat feed pan

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



C/E 842 R

- Stainless steel body machine
- Stainless steel external 42 head
- Removable feed pan with safety microswitch
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity: approx. 1700 kg/h
- Power: 5,3 kW/HP 7,0
- Net weight: 160 kg

THREEPHASE (V400/3/50 HZ) ⚠

- **Enterprise cutting system**

ACCESSORIES

- **MOTOR 9 HP** - Enlarged motor (6,7 kW/HP 9)

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

32 REFRIGERATED FLOOR MIXER-GRINDERS



C/E 901 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head (▲)
- Power: 2,2 kW/HP 3,0
- Mixer power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 173 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** - Foot control pedal
- **SAUSAGE FILLER** - Set composed of joining part and nr. 1 set of 3 funnels (Ø 14 mm, 20 mm and 30 mm
- **TROLLEY** - 95 l
- **PH-A** - Semi-automatic hamburger attachment
- **HAMBURGER ATTACHMENT** - Semi-automatic hamburger attachment

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



C/E 902 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 84 l
- Start-Stop-Reverse
- Productivity: approx. 1200 kg/h
- Safe device on head (▲)
- Power: 3,0 kW/HP 4,0
- Mixer power: 1,1 kW/HP 1,5
- CE version
- Net weight: 250 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** - Foot control pedal

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



C/E 900 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 117 l
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Safe device on head (▲)
- Power: 5,2 kW/HP 7,0
- Mixer power: 1,85 kW/HP 2,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 310 kg

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

- **Enterprise* version**
- **Unger S5*** version**

ACCESSORIES

- **PED** - Foot control pedal
- **VARIABLE SPEED DEVICE**
- **TROLLEY** - 95 l

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

(▲) It does not allow you to start the machine with the cutting tools disassembled.

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order ⚠

MEAT PROCESSING - **PORTIONER**

These portioning machines are designed to be connected in a line to our automatic feed mincers and are a complete and highly hygienic system for preparing and handling precise meat portions in "free flow" and "patty form" mode. Fully compliant with EC meat hygiene and operator safety standards, they are ideal for maximum productivity at hypermarkets, packaging centres and meat processing centres.







MPM 500
PORTIONING MACHINE
- Stainless steel frame and casing
- Equipped with protected knife, conveyor belt, speed setting device and 4 steering wheels;
- Cutter Power: 0,26 kW/HP 0,35
- Conveyor belt Power: 0,18 kW/HP 0,24
- CE version
- Suitable for mixers-grinders with 32 head
- Complete of nr. 2 drain / outlet devices (approx. 95 x 65 mm and 95 x 85 mm section)
- Suitable for other brands of mixer-grinders with the relevant interface kit under our approval (32 head; the kit must be ordered separately)
- Net weight: 131 kg

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

ACCESSORIES

- **INTERFACE KIT** – Additional joining kit for connecting the portioning machine with mixer-grinders C/E 900 – C/E 900 R. Compatibility with other brands of mixer-grinders will be subject to our verification and approval, and will require a connection kit especially designed by us.

REMARK: a speed variator must be assembled on the joined mixer-grinder



MEAT PORTIONING LINE
(C/E 900 + MPM 500)

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

- **Enterprise* version**
- **Unger S5*** version**

MEAT PORTIONING LINE
(C/E 900 R + MPM 500)

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

- **Enterprise* version**
- **Unger S5*** version**

Composed of:
- Mixer-grinder C/E 900 or C/E 900 R (see page 16 and 24) complete of speed setting device
- Joining parts / interface kit
- Portioning machine MPM 500

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

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order ⚠



MEAT PROCESSING - **BONE SAWS**

The range of stainless steel bone saws represented in this section is among the most comprehensive on the market, catering to every food processing requirement. Models ideal for butchers, catering, large wholesale or the meat processing industry, as well as for the fishing industry.
Minerva Omega Group bone saws are highly professional, robust machines constructed in stainless steel and certified compliant with EC hygiene and safety standards.





TABLE TOP BONE SAWS



PAG. 28

FLOOR BONE SAWS



PAG. 31



A/E 155
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut height: 21 cm
- Cut width: 18 cm
- Power: 0,75 kW/HP 1 (with brake)
- CE version
- Net weight: 33 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **STAND** – Stainless steel stand



A/155
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut height: 21 cm
- Cut width: 18 cm
- Power: 0,75 kW/HP 1
- **Export version**
- Net weight: 33 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **STAND** – Stainless steel stand



N/155
- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut heigth: 19 cm
- Cut width: 18 cm
- Power: 0,9 kW/HP 1,25
- **Export Version**
- Net weight: 33 kg

Minimum Order Quantity: 10 units per power supply

SINGLEPHASE (V230/1/50 Hz)



C/E 165
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 165 cm
- Cut height: 24 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 47 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **STAND** – Stainless steel stand

Voltage to be confirmed at the order ⚠



C/165
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 165 cm
- Cut height: 24 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 45 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **STAND** – Stainless steel stand



A/E 182
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 24,9 cm
- Cut width: 19 cm
- Power: 0,75 kW/HP 1 (with brake)
- CE version
- Net weight: 36 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **STAND** – Stainless steel stand



A/182
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 0,75 kW/HP 1,0
- **Export version**
- Net weight: 36 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **STAND** – Stainless steel stand



N/182
- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut heigth: 29 cm
- Cut width: 19 cm
- Power: 0,9 kW/HP 1,25
- **Export Version**
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

Minimum Order Quantity: 10 units per power supply

⚠ Voltage to be confirmed at the order



C/E 182
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 53 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **STAND** – Stainless steel stand



C/182
- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5
- **Export Version**
- Net weight: 53 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **STAND** – Stainless steel stand



N/205
- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 205 cm
- Cut heigth: 30 cm
- Cut width: 23 cm
- Power: 0,9 kW/HP 1,25 (Singlephase)
  1,1 kW/HP 1,5 (Threephase)
- **Export Version**
- Net weight: 45 kg

Minimum Order Quantity: 10 units per power supply

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

SINGLEPHASE (V230/1/50 Hz)

Voltage to be confirmed at the order ⚠



C/E 205

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 205 cm
- Cut height: 33 cm
- Cut width: 23 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 86 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TROLLEY** – Sliding trolley assembled on fixing table



C/E 243 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 243 cm
- Cut height: 35 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 138 kg

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

ACCESSORIES

- **TROLLEY** – Sliding trolley assembled on fixing table
- **ELECTROMEC** – Electromechanical board



C/E 243 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 243 cm
- Cut height: 35 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 140 kg

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

ACCESSORIES

- **ELECTROMEC** – Electromechanical board



C/E 249 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 249 cm
- Cut height: 30,0 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE version
- Net weight: 167 kg

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

⚠ Voltage to be confirmed at the order

Ready for NEMOSY

For more information see page 101



C/E 285 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 285 cm
- Cut height: 40 cm
- Cut width: 33 cm
- Power: 1,5 kW/HP 2,0 (with brake)
- CE version
- Net weight: 165 kg

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

ACCESSORIES

- **ELECTROMEC** – Electromechanical board



C/E 285 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 285 cm
- Cut height: 40 cm
- Cut width: 33 cm
- Power: 1,5 kW/HP 2,0 (with brake)
- CE version
- Net weight: 170 kg

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

ACCESSORIES

- **ELECTROMEC** – Electromechanical board



C/E 320 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 320 cm
- Cut height: 41 cm
- Cut width: 41 cm
- Power: 2,2 kW/HP 3,0 (with brake)
- CE version
- Net weight: 256 kg

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

ACCESSORIES

- **ELECTROMEC** – Electromechanical board



C/E 320 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 320 cm
- Cut height: 41 cm
- Cut width: 41 cm
- Power: 2,2 kW/HP 3,0 (with brake)
- CE version
- Net weight: 270 kg

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

ACCESSORIES

- **ELECTROMEC** – Electromechanical board
- **COVERAGE** – Covering plate (for completing the plan)

For more information see page 101 Ready for NEMOSY Voltage to be confirmed at the order ⚠

MEAT PROCESSING - **MEAT MIXERS**

Professional mixers for different types of meat and spices, available in various sizes for any type of requirement. Reliable, easy to dismantle, clean and re-assemble, they are ideal for meat processing centres, pork processing centres, supermarkets and hypermarkets.
Both the single- and the double-paddle versions are built for intensive use, providing well-blended mixtures that easily discharge from the tipping chambers. Minerva Omega Group meat mixers are professional machines constructed in stainless steel and certified compliant with EC hygiene and safety standards.





C/E MM30
- Counter top machine
- Stainless steel body machine
- One-blade mixing system
- Max. loading capacity: 30 l
- Tipping pan
- Start-Stop-Reverse
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 55 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TC/T-MX** - Stainless steel table with shelve and self-braking wheels (860 x 600 x h = 850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meatball forming machine



C/E MM50
- Stainless steel body machine
- One-blade mixing system
- Max. loading capacity: 50 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,5 kW/HP 2,0
- CE version
- Net weight: 85 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **ELECTRO-POLISHING** - Electro-polished structure and pan



C/E MB50
- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 50 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 127 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **ELECTRO-POLISHING** - Electro-polished structure and pan



C/E MB90
- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 90 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 137 kg

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

ACCESSORIES
- **ELECTRO-POLISHING** - Electro-polished structure and pan

Voltage to be confirmed at the order ⚠



C/E MB120
- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 120 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 147 kg

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

ACCESSORIES
- **ELECTRO-POLISHING** – Electro-polished structure and pan



C/E MB180
- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 180 l
- Tipping pan (with braking spring)
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 166 kg

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

ACCESSORIES
- **ELECTRO-POLISHING** – Electro-polished structure and pan

⚠ Voltage to be confirmed at the order





MEAT PROCESSING - **SAUSAGE FILLERS**

Vertical hydraulic sausage fillers in stainless steel
These professional sausage filling machines are constructed to withstand high work cycles whilst remaining perfectly ergonomic for the operator. Made entirely of stainless steel, the outfeed speed is adjustable with start and stop commands available as either a foot or knee pedal.
The workmanship, finish, ease of use and precision operation make these sausage filling systems ideal for large community kitchens, food industries, pork processing centres, supermarkets and hypermarkets, meat processing centres and large butcher shops.

Manual sausage fillers
Available in 3 different sizes: 6/9/13 litres. Two working speeds: slow forward and fast backwords. The body and cylinder of the machine are made in stainless steel. All equipment is supplied with nr. 4 funnels Ø 15/20/30/40 and two fixing hooks. Easy to clean thanks to removable pistons and cylinder.



HYDRAULIC SAUSAGE FILLERS



PAG. 38

MANUAL SAUSAGE FILLERS



PAG. 39



C/E SF 22

- Vertical hydraulic machine
- Loading capacity: 22 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm, 20 mm and 24 mm
- Exit flow regulator (knob)
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE version
- Net weight: 100 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **OB-PED** - On board start-stop foot control pedal (instead of knee control)*
- **R-PED** - Remote start-stop foot control pedal with 3 mt cable (instead of knee control)*
- **INVERTER** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)*
- **PH-A** - Semi-automatic hamburger attachment (for details see page 49)**
- **PH-A INTERFACE KIT** - Interface kit needed for PH-A
- **FUN/X -** Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)*



C/E SF 32

- Vertical hydraulic machine
- Loading capacity: 32 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm, 20 mm and 24 mm
- Adjustable speed
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE version
- Net weight: 105 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **OB-PED** - On board start-stop foot control pedal (instead of knee control)*
- **R-PED** - Remote start-stop foot control pedal with 3 mt cable (instead of knee control)*
- **INVERTER** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)*
- **PH-A** - Semi-automatic hamburger attachment (for details see page 49)**
- **PH-A INTERFACE KIT** - Interface kit needed for PH-A
- **FUN/X -** Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)*



C/E SF 45

- Vertical hydraulic machine
- Loading capacity: 45 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm, 20 mm and 24 mm
- Adjustable speed
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE version
- Net weight: 115 kg

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

ACCESSORIES

- **OB-PED** - On board start-stop foot control pedal (instead of knee control)*
- **R-PED** - Remote start-stop foot control pedal with 3 mt cable (instead of knee control)*
- **INVERTER** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)*
- **PH-A** - Semi-automatic hamburger attachment (for details see page 49)**
- **PH-A INTERFACE KIT** - Interface kit needed for PH-A
- **FUN/X -** Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)*

Voltage to be confirmed at the order ⚠

MANUAL SAUSAGE FILLERS



A/E INS6
- Manual machine
- Loading capacity: 6 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) direction
- With clamps for locking
- Net weight: 11 kg



A/E INS9
- Manual machine
- Loading capacity: 9 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) direction
- With clamps for locking
- Net weight: 15 kg



A/E INS13
- Manual machine
- Loading capacity: 13 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) direction
- With clamps for locking
- Net weight: 21 kg

⚠ Voltage to be confirmed at the order





MEAT PROCESSING - **HAMBURGER & FORMING MACHINES**



These automatic forming machines are ideal for mass production of hamburgers, patties, round sticks or special shapes, with adjustable weights, for red or white meats, also mixed with other ingredients. High productivity: up to 2100 cycles/hour.
All hamburger forming machine models in this line are equipped with a fully extractable stainless steel chamber and the components that come into contact with meat or other mixtures are certified food safe, in compliance with HACCP procedure.

Some models feature an outfeed belt that can be connected to other automatic packaging systems. Maximum hygiene, ease of use and cleaning for operators.

Machines comply with EC hygiene and safety standards.

AUTOMATIC HAMBURGER FORMING MACHINES	REFRIGERATED HAMBURGER FORMING MACHINES	MEATBALL FORMING MACHINE	AUTOMATIC HAMBURGER - MEATBALL FORMING MACHINE	MANUAL MEAT PRESSERS	SEMI AUTOMATIC PATTY FORMERS
					
PAG. 42	PAG. 43	PAG. 45	PAG. 46	PAG. 48	PAG. 49



C/E H SMART

HAMBURGER FORMING MACHINE
Delrin® cylinder NOT included
(See accessories)

Supplied as standard:
• Single paddle suitable for all cylinders

- Made of stainless steel, Delrin® and aluminum
- Removable 18 litres feed pan
- Manual wire cleaning while the machine is in operation and with locked frontal window
- Transparent methacrylate lid and stainless steel frontal window
- Standard 40 cm conveyor
- NVR device
- Power: 0,3 kW/HP 0,4
- Productivity: 1000 pcs/h
- Adjustable hamburger thickness
- CE version
- Net weight: 48 kg

HAMBURGER PATTY	DIMENSIONS
	Max. Ø 120 mm Max thickness: 23 mm

THREEPHASE (V400/3/50 Hz)

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES (*)

- **CYL-S** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm
- **CYL-P** - Delrin® cylinder "cylindrical meatball" 2 x Ø 36 mm
- **CYL-C** - Delrin® cylinder - shapes/forms to be chosen among the ones available at page 47
- **CYL-SPEC** - Delrin® cylinder customized shape (under our approval **)
- **PED** - Foot control unit
- **INCAR** - Paper interleaver device (paper not included
- **NAS** - Special 80 cm length conveyor (instead of standard 40 cm)

(*) to be ordered with the machine
(**) some examples on page 47

For more information see page 101



C/E 653

HAMBURGER FORMING MACHINE
Delrin® cylinder NOT included
(See accessories)

Supplied as standard:
- Standard shaft if the machine is ordered with cylinders smaller than Ø 110 mm
- Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm
(****)
Net weight: 53 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
See C/E 653R machine

C/E 653R

REFRIGERATED HAMBURGER FORMING MACHINE
Delrin® cylinder NOT included
(See accessories)

Supplied as standard:
- Standard shaft if the machine is ordered with cylinders smaller than Ø 110 mm
- Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm
(****)
Net weight: 63 kg

- Made of stainless steel, Delrin® and aluminum
- Standard removable 22 litres feed pan
- Manual wire scraper device
- Equipped with plexiglass lid and frontal door
- Standard 40 cm conveyor
- NVR device
- Power: 0,75 kW/HP 1,0
- Productivity: 2100 pcs/h
- Adjustable hamburger thickness
- CE version

HAMBURGER PATTY	DIMENSIONS
	Max. Ø 120 mm Max thickness: 23 mm

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES FOR C/E 653 & C/E 653R (*)

- **CYL-S** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm (please see "PALA" here below)
- **CYL-P** - Delrin® cylinder "cylindrical meatball" 2 x Ø 36 mm
- **CYL-C** - Delrin® cylinder - shapes/forms to be chosen among the ones available at page 47
- **CYL-SPEC** - Delrin® cylinder customized shape (under our approval **)
- **SHAFT** - Additional shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110mm
- **PED** - Foot control unit
- **INCAR** - Paper interleaver device (paper not included)
- **PAPER** - Paper for interleaver device
- **TRAM** - Special 40 lit feed pan (instead of standard 22 lit)
- **NAS** - Special 80 cm length conveyor (instead of standard 40 cm)
- **PFA** - Special automatic scraper device (min 4 bar compressed air pneumatic system needed, instead of standard manual system)
- **VVE** - Speed variator (800 to 4000 cycle/h) (add the special conveyor and automatic scraper)
- **COP/X** - Special stainless steel lid (instead of standard plastic)
- **VET/X** - Special stainless steel frontal door (instead of standard plastic)
- **WTR** – Water atomizing device
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h = 740 mm)
- **TC/T-MX** - Stainless steel table with shelve and self-braking wheels (860 x 600 x h = 850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meatball forming machine

(*) to be ordered with the machine
(**) some examples on page 47

(****)
If 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the others equal or bigger than Ø 110 mm, accessory SHAFT (additional shaft) is needed (See accessories)



C/E H MAX

HAMBURGER FORMING MACHINE

Delrin cylinder® NOT included

(See accessories)

Supplied as standard:

- **Single fast coupling paddle suitable for all cylinders**

- Made of stainless steel and Delrin®
- Completely removable 40 lt tank with bottom, for easy cleaning
- Removable Delrin® product conveyor, for easy cleaning and maintenance
- Electrical automatic wire cleaning (without compressed air)
- Stainless steel door and lid
- Standard 40 cm conveyor
- NVR device
- Power: 0,75 kW/HP 1,0 (TF) - 0,65kW/HP 0,87 (MF)
- Productivity: 2.100 pcs/h
- Adjustable hamburger thickness
- CE model
- Net weight: 77 kg

HAMBURGER PATTY	DIMENSIONS
	Max. Ø 135 mm Max thickness: 30 mm

THREEPHASE (V400/3/50 Hz)

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES (*)

- **CYL-HAMB** - Delrin® cylinder - Standard / special hamburger shape (shape/dimensions to be chosen among the ones available at page 47)
- **CYL-SPEC** - Delrin® cylinder customized shape (under our approval **)
- **PED** - Foot control unit
- **INCAR** - Paper interleaver device (paper not included)
- **NAS** - Special 80 cm length conveyor (instead of standard 40 cm)
- **VVE** - Speed variator (from 800 to 4000 cycle/h, 80 cm special conveyor needed)

(*) to be ordered with the machine
(**) some examples on page 47

For more information see page 101

MEATBALL FORMING MACHINE



C/E MBF

MEATBALL FORMING MACHINE (****)

FORMING MACHINE

Delrin® cylinder NOT included

(See accessories)

- Made of stainless steel and Delrin®
- Adjustable belt (height)
- NVR device
- CE version
- Net weight: 70 kg

REMARK: the hamburger machine must be complete of special length conveyor

MEATBALLS	DIMENSIONS
	Min. Ø 28 mm Max. Ø 39 mm

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES (*)

- **CYL-28** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 28 mm (requested meat portions Ø 28 on the hamburger machine)
- **CYL-33** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 33 mm (requested meat portions Ø 36 on the hamburger machine)
- **CYL-36** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 36 mm (requested meat portions Ø 39 on the hamburger machine)
- **CYL-39** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 39 mm (requested meat portions Ø 45 on the hamburger machine)
- **VVE** - Speed variator (800 to 4000 cycle/h; if present on hamburger machine)
- **WTR** - Water atomizing device
- **OIL FEEDER** - Oil feeder for particularly gluey and sticky products

(*) to be ordered with the machine
(**) some examples on page 47
(***) final diameter; possibly needed to change the format in the cylinder assembled on hamburger machine
(****) to be joined to C/E 653, C/E 653R hamburger machine complete of special 80 cm conveyor

For more information see page 101



C/E HF

HAMBURGER/MEATBALL FORMING MACHINE
Delrin® cylinder NOT included
(See accessories)

MAIN FUNCTIONS:
- Hamburger/Patties production
- Hamburger stacking function**
- Meatball production

- Made of stainless steel and Delrin®
- Machine on trolley with self-breaking wheels
- Removable 40 litres feed pan
- Special automatic scraper device included (min 4 bar compressed air pneumatic system needed)
- Paper interleaver device included*
- Equipped with speed variator
- Equipped with oil feeder
- NVR Device
- CE version
- Power: 0,9 kW/HP 1,2
- Net weight: 160 kg

- Max hamburger productivity:
~ 3000 pcs/h (single shape)
- Hamburger max thickness: 30 mm
- Max meatballs productivity:
~ 6000 pcs/h (double shape)

The version of the machine destined for the North American market is ETL Sanitation certified, as well as cETL Safety certified for the Canadian market.

HAMBURGER PATTY	DIMENSIONS
	Max. Ø 135 mm Max thickness: 30 mm

MEATBALLS	DIMENSIONS
	Min. Ø 25 mm Max. Ø 39 mm



SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

HAMBURGER PRODUCTION
- **CYL-HAMB** - Delrin® cylinder - Standard / special hamburger shape (shape/dimensions to be chosen among the ones available at page 47)

MEATBALL PRODUCTION
- **CYL-POLP** - Set of cylinders and side parts for meatball production (diameter of the final meatball to be advised at the time of the order, choosing among the following ones: Ø 25 mm - Ø 28 mm - Ø 33 mm - Ø 36 mm - Ø 39 mm)

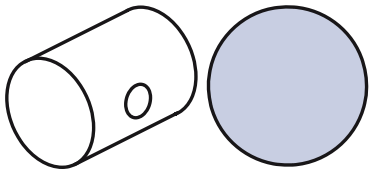
OTHER
- **PED** - Foot control unit
- **CYL-SPEC** - Delrin® cylinder customized shape (under our approval***)
- **PAPER** - Paper for interleaver device

(*) Paper not included (see accessories)
(**) for a maximum height of 80 mm
(***) some examples on page 47

For more information see page 101

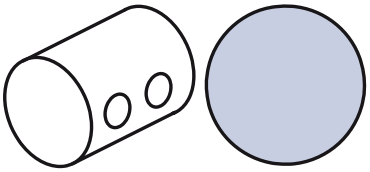
HAMBURGER SHAPES - SAMPLES

STANDARD FORMS



SINGLE

ø 90
ø 100
ø 110
ø 120
ø 135 (C/E H MAX - C/E HF)

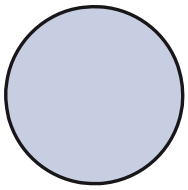


DOUBLE (x 2)

ø 36

SPECIAL FORMS

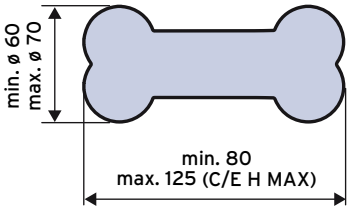
ROUND SHAPE



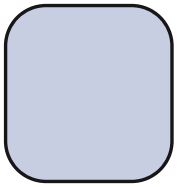
min. ø 40
max. ø 89

ø 125
(Speciale)

BONE SHAPE

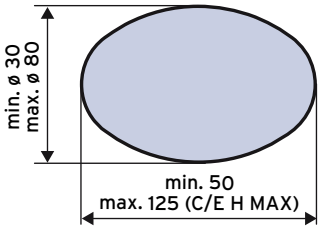


SQUARE

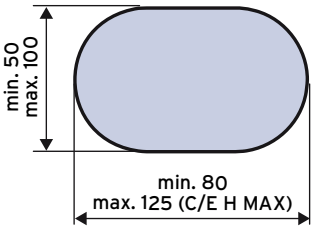


min. 50
max. 125 (C/E H MAX)

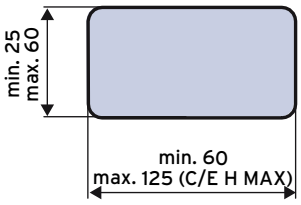
ELLIPSE



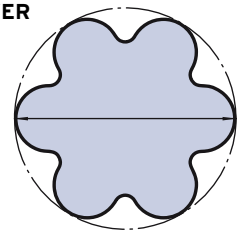
OVAL



RECTANGLE

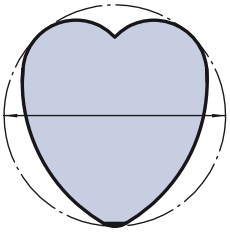


FLOWER



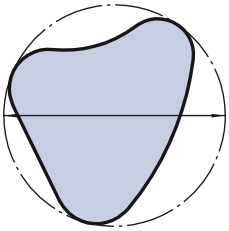
min. 85
max. 125 (C/E H MAX)

HEART



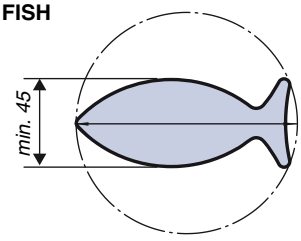
min. 40
max. 125 (C/E H MAX)

STEAK / CUTLET



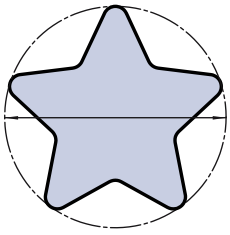
min. 60
max. 125 (C/E H MAX)

FISH



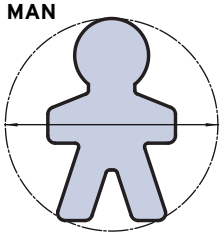
min. ø 95
max. ø 125 (C/E H MAX)

STAR



min. ø 60
max. ø 120

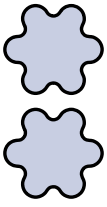
BURGER MAN



min. ø 115
max. ø 125 (C/E H MAX)

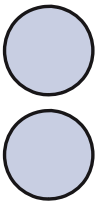
SPECIAL DOUBLE FORMS

DOUBLE FLOWER (x 2)



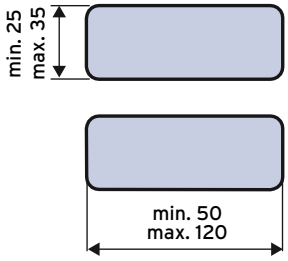
min. ø 36
max. ø 45

DOUBLE ROUND SHAPE (x 2)

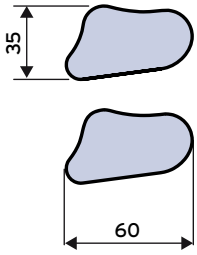


min. ø 25
max. ø 45

DOUBLE NUGGET/STICK (x 2)



DOUBLE STEAK/CUTLET (x 2)



MANUAL MEAT PRESSERS



C/94
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 100 mm
- Net weight: 5 kg



MP 100
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 100 mm
- Net weight: 5 kg



C/95D
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape: Ø 110 mm
- Net weight: 4 kg



C/95F
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 130 mm
- Net weight: 5 kg

SEMI AUTOMATIC PATTY FORMERS



C/95G
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 150 mm
- Net weight: 6 kg



C/95H
- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 180 mm
- Net weight: 7 kg



PH-A
SEMI AUTOMATIC PATTY FORMER
- Suitable for meat mincers CE 680N (*) - CE 660F and the mixer-grinders CE 901 - CE 901T - CE 902.

PH-A/100-12 Ø 100 mm and fixed thickness 12 mm

(*) The additional electrical kit has to be ordered





MEAT PROCESSING - **TENDERIZER / STRIP CUTTING MACHINES**

Constructed in stainless steel, stable and robust cutting machines for meat, fish or vegetables, or tenderizers for cutting fibres and nerves to tenderize meat and give an improved appearance.
The machines have an easily removable blades unit for thorough cleaning and are safe to use. Constructed in stainless steel, they are ideal for butchers' shops, large-scale food processing plants and delicatessens.







TSC 300

- Tenderizer
- Tenderizing blade assembly (included)
- Stainless steel structure
- Removable cover with safety microswitch
- Equipped with plastic pan
- Easily detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x170 mm
- Power: 0,18 kW/HP 0,25 (Sph)
- CE version
- Net weigth: 24 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES*

- **INOX** - Stainless steel pan (instead of plastic pan)



TSC 600

- Tenderizer / strip cutting machine
- **Blade assembly NOT included (see accessories)**
- Stainless steel structure
- Removable cover with safety microswitch
- Equipped with plastic pan
- Easy detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x170 mm
- Power: 0,37 kW/HP 0,50
- CE version
- Net weight: 24 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES*

- **INOX** - Stainless steel pan (instead of plastic pan)
- **INT** - Tenderizing blade assembly
- **STR/C5** - 5 mm strip cutting blade assembly (for meat)
- **STR/C10** - 10 mm strip cutting blade assembly (for meat)
- **STR/C15** - 15 mm strip cutting blade assembly (for meat)
- **STR/V5** - 5 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V10** - 10 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V15** - 15 mm strip cutting blade assembly (for fish and vegetables)

(*) to be ordered with the machines

For more information see page 101

MEAT PROCESSING - **HORIZONTAL CUTTER**

An essential piece of equipment for professional caterers. Designed and built to blend, grind, chop, mix and homogenize meat, vegetables and dried fruit. The blade and the tank rotate simultaneously at high speed to allow optimum processing.
Blade unit and tank easily removable for cleaning.
Safe to use thanks to magnetic sensors and to the blade unit brake when the cover is opened.







CTE 6

- Stainless steel structure
- Completely removable bladess and lid (and dishwasher safe)
- Maximum safety: coded magnetic sensor on bowl and lid
- Blade brake (when the lid is open)
- Thermally protected motor
- Easily removable 3 blades hub
- Blade revolutions N°: 1.400 r.p.m
- Bowl capacity: 6 l
- Bowl revolutions: 20 r.p.m
- CE version
- Power: 0,37 kW/HP 0,5
- Net weight: 43 kg

SINGLEPHASE (V230/1/50 Hz)

For more information see page 101



FOOD PROCESSING - **SLICERS**



The line of professional slicers we offer is among the most comprehensive and reliable on the market because it is historically linked to a brand and a district renowned for its expertise with these machines.
With the acquisition of Omega, La Minerva has managed to keep production of these slicers local with the very same level of product and service quality recognised around the world.
The range includes the latest generation gravity, vertical and automatic slicers, ideal for cutting cured or fresh meats in retail shops and supermarkets, or manual slicers (with flywheel) where no power is available.

GRAVITY SLICERS

PAG. 56

AUTOMATIC GRAVITY SLICERS

PAG. 63

VERTICAL SLICERS

PAG. 64

SLICERS WITH SCALE

PAG. 70

FLYWHEEL SLICERS

PAG. 72

220-250 GRAVITY SLICERS



220 GSE/I

- 220 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 220 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 245 mm
- Cutting height: Ø 160 mm
- Cutting height: ⧄ 190 x 160 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 13 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

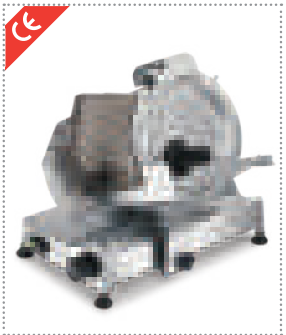
- **TEFLON 220L** – Teflon coated blade (instead of standard blade)
- **MICRO/E** – Microswitch on blade cover



220 GSE/E

- 220 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 220 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 245 mm
- Cutting height: Ø 160 mm
- Cutting height: ⧄ 190 x 160 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 13 kg

SINGLEPHASE (V230/1/50 Hz)



250 GSE/I

- 250 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 250 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting height: Ø 190 mm
- Cutting height: ⧄ 220 x 190 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 16 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 250L** – Teflon coated blade (instead of standard blade)
- **BEK/E** – Blade extraction kit
- **MICRO/E** – Microswitch on blade cover



250 GSE/R

- 250 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 250 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 270 mm
- Cutting height: Ø 190 mm
- Cutting height: ⧄ 220 x 190 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 16 kg

SINGLEPHASE (V230/1/50 Hz)

275 GRAVITY SLICERS



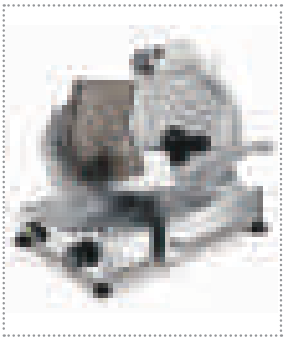
275 GSE/I

- 275 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 275 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting height: Ø 210 mm
- Cutting height: ⍁ 220 x 210 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 17 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 275L** – Teflon coated blade (instead of standard blade)
- **BEK/E** – Blade extraction kit
- **MICRO/E** – Microswitch on blade cover



275 GSE/E

- 275 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 275 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting height: Ø 210 mm
- Cutting height: ⍁ 220 x 210 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 17 kg

SINGLEPHASE (V230/1/50 Hz)

300 GRAVITY SLICERS



300 GLT/I
- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 290 mm
- Cutting height: Ø 200 mm
- Cutting height: ⊠ 240 x 180 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 21 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover



300 GLT/E
- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 290 mm
- Cutting height: Ø 200 mm
- Cutting height: ⊠ 240 x 180 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 21 kg

SINGLEPHASE (V230/1/50 Hz)



300 GC/I
- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 220 mm
- Cutting height: ⊠ 270 x 190 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 30 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover



300 GC/E
- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 220 mm
- Cutting height: ⊠ 240 x 180 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 30 kg

SINGLEPHASE (V230/1/50 Hz)

300 GRAVITY SLICERS



300 GXE K/I (gear drive)

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,30 kW/HP 0,40
- Carriage stroke: 320 mm
- Cutting height: Ø 190 mm
- Cutting height: ⍁ 290 x 170 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Gear drive in oil bath
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 30 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover



300 GXE K/E (gear drive)

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,30 kW/HP 0,40
- Carriage stroke: 320 mm
- Cutting height: Ø 190 mm
- Cutting height: ⍁ 290 x 170 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Gear drive in oil bath
- **Export version**
- Net weight: 30 kg

SINGLEPHASE (V230/1/50 Hz)



300 BF/I

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,24 kW/HP 0,32
- Carriage stroke: 325 mm
- Cutting height: Ø 210 mm
- Cutting height: ⍁ 210 x 170 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)



300 BF/E

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,24 kW/HP 0,32
- Carriage stroke: 325 mm
- Cutting height: Ø 210 mm
- Cutting height: ⍁ 210 x 170 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- **Export version**
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

350 GRAVITY SLICERS



350 GC/I

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 260 mm
- Cutting height: ⍁ 270 x 200 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 31 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover



350 GC/E

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 260 mm
- Cutting height: ⍁ 270 x 200 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- **Export version**
- Net weight: 31 kg

SINGLEPHASE (V230/1/50 Hz)



350 GLE K

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 240 mm
- Cutting height: ⍁ 295 x 205 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **INOX** – Inox guard
- **ALUM** – Aluminum handle (full set)



350 GLX (gear drive)

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 340 mm
- Cutting height: Ø 240 mm
- Cutting height: ⍁ 295 x 205 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **INOX** – Inox guard

350 GRAVITY SLICERS



350 BF/I

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 230 mm
- Cutting height: ⍁ 250 x 180 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 38 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)



350 BF/E

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting height: Ø 230 mm
- Cutting height: ⍁ 250 x 180 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- **Export version**
- Net weight: 38 kg

SINGLEPHASE (V230/1/50 Hz)



G5

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 320 x 210 mm (LxH)
- Cutting thickness adjustable from 0 to 24 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 48 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard

For more information see page 101

370 GRAVITY SLICERS



370 GLE K

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 295 x 215 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 38 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** – Blade extraction kit
- **INOX** – Inox guard
- **ALUM** – Aluminum handle (full set)



370 GLX (gear drive)

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 340 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 295 x 215 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 38 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** – Blade extraction kit
- **INOX** – Inox guard
- **ALUM** – Aluminum handle (full set)



G7

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting height: Ø 265 mm
- Cutting height: ⍁ 320 x 225 mm (LxH)
- Cutting thickness adjustable from 0 to 24 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 50 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 370L** – Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard

For more information see page 101

350-370 AUTOMATIC SLICERS



G5A

- 350 Automatic Gravity Slicer
- Made of aluminum alloy treated with anodic oxidation
- Built-in sharpener
- Blade transmission: Belt drive
- Automatism transmission: toothed belt, high performance, *brushless* motor
- Production capacity: 3 speeds per set stroke, changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- Blade Ø 350 m
- Blade motor: 0,37kW/HP0,5
- Carriage motor: 0,20 kW/HP 0,26
- Carriage stroke: 365 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 320 x 210 mm (LxH)
- Cutting thickness adjustable from 0 to 2 4 mm
- NVR system
- CE version
- Net weight: 62 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard
- **MICRO** – Microswitch on blade cover



G7A

- 370 Automatic Gravity Slicer
- Made of aluminum alloy treated with anodic oxidation
- Built-in sharpener
- Blade transmission: Belt drive
- Automatism transmission: toothed belt, high performance, *brushless* motor
- Production capacity: 3 speeds per set stroke, changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- Blade Ø 370 m
- Blade motor: 0,37 kW/HP 0,50
- Carriage motor: 0,20 kW/HP 0,26
- Carriage stroke: 365 mm
- Cutting height: Ø 265 mm
- Cutting height: ⍁ 320 x 225 mm (LxH)
- Cutting thickness adjustable from 0 to 24 mm
- NVR system
- CE version
- Net weight: 61 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 370L** – Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard
- **MICRO** – Microswitch on blade cover

For more information see page 101

300 VERTICAL SLICERS



300 TS K/I

- 300 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 260 mm
- Cutting height: Ø 222 mm
- Cutting height: ⍁ 240 x 222 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Carrello removibile (con vela interbloccata)
- Net weight: 23 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover



300 TCS K/I

- 300 Vertical Slicer
- Hopper Suitable both for ham and meat
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 260 mm
- Cutting height: Ø 230 mm
- Cutting height: ⍁ 264 x 230 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 23 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 300L** – Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover

350 VERTICAL SLICERS



350 TS K/I
- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting height: Ø 243 mm
- Cutting height: ⍁ 240 x 243 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 29 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit



350 TCS K/I
- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 264 x 250 mm (LxH)
- Cutting thickness adjustable from 0 to 15 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 29 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit



350 ASE K
- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 260 mm
- Cutting height: ⍁ 318 x 260 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 41 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)



350 ACE K
- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 260 mm
- Cutting height: ⍁ 305 x 260 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 42 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **INOX** – Inox guard
- **ALUM** – Aluminum handle (full set)

350 VERTICAL SLICERS



S5
- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⧄ 325 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)
- **MEAT PUSHER / I** – Stainless steel Meat Pusher (Instead of standard aluminum one).



SX5 (gear drive)
- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⧄ 325 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- Stainless steel meat pusher
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)



C5
- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⧄ 305 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard
- **MEAT PUSHER / R & I** – Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)



CX5 (gear drive)
- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⧄ 305 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- Stainless steel meat pusher
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **TEFLON 350L** – Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** – Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard

For more information see page 101

350 VERTICAL SLICERS



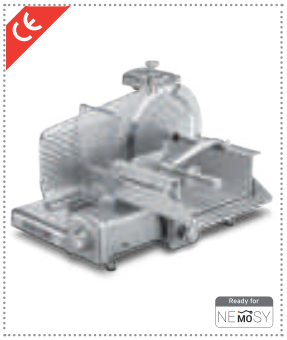
350 VS K

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 325 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 53 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **MEAT PUSHER / I** – Stainless steel Meat Pusher (Instead of standard aluminum one).



350 VM K

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 305 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 55 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **INOX** – Inox guard
- **MEAT PUSHER / R & I** – Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)

Ready for NEMOSY For more information see page 101

370 VERTICAL SLICERS



370 ASE K
- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 318 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 42 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)



370 ACE K
- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 305 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 43 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** - Blade extraction kit
- **INOX** - Inox guard
- **ALUM** - Aluminum handle (full set)



S7
- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 310 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **MEAT PUSHER / I** - Stainless steel Meat Pusher (Instead of standard aluminum one).



SX7 (gear drive)
- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 310 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- Stainless steel meat pusher
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)

For more information see page 101

370 VERTICAL SLICERS



C7
- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 325 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard
- **MEAT PUSHER / R & I** – Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)



CX7 (gear drive)
- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,27 kW/HP 0,37
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 325 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Gear drive
- Stainless steel meat pusher
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

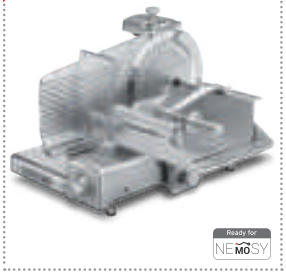
ACCESSORIES
- **BEK** – Blade extraction kit
- **ALUM** – Aluminum handle (full set)
- **INOX** – Inox guard



370 VS K
- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting height: Ø 280 mm
- Cutting height: ⍁ 325 x 280 mm (LxH)
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 55 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **MEAT PUSHER / I** – Stainless steel Meat Pusher (Instead of standard aluminum one).



370 VM K
- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting height: Ø 280 mm
- Cutting height: ⍁ 325 x 280 mm (LxH)
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Net weight: 57 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **BEK** – Blade extraction kit
- **MICRO** – Microswitch on blade cover
- **INOX** – Inox guard
- **MEAT PUSHER / R & I** – Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)

Ready for NEMOSY For more information see page 101

350-370 SLICERS WITH SCALE



GB5

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting height: Ø 250 mm
- Cutting height: ⍁ 320 x 210 mm (LxH)
- Cutting thickness adjustable from 0 to 24 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 49 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



GB7

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting height: Ø 265 mm
- Cutting height: ⍁ 320 x 225 mm (LxH)
- Cutting thickness adjustable from 0 to 24 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 51 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 370L** - Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



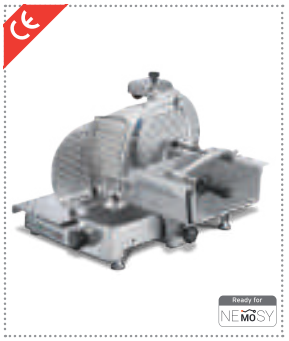
SB5

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 325 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **MEAT PUSHER / I** - Stainless steel Meat Pusher (Instead of standard aluminum one)



CB5

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ⍁ 305 x 270 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard
- **MEAT PUSHER / R & I** - Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)

* The system does not issue a receipt.

For more information see page 101

350-370 SLICERS WITH SCALE



SB7

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 315 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **MEAT PUSHER / I** - Stainless steel Meat Pusher (Instead of standard aluminum one)



CB7

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ⍁ 325 x 285 mm (LxH)
- Cutting thickness adjustable from 0 to 23 mm
- Belt drive
- NVR system
- CE version
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g - Display - Loading cell*
- Removable receiving tray
- Net weight: 47 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard
- **MEAT PUSHER / R & I** - Stainless steel and Removable Meat Pusher (instead of standard fixed and aluminum one)

* The system does not issue a receipt.

For more information see page 101



300V

- Vertical Flywheel Slicer
- Stainless steel and aluminum
- Built-in sharpener
- Blade: Ø 300 mm
- Cutting height: Ø 230 mm
- Cutting height: ⊠ 190 x 230 mm
- Cutting thickness adjustable from 0 to 2,5 mm
- Net weight: 50 kg

300V (black colour)

300V (red colour)

ACCESSORIES

- **STAND 300** – Ral Colour on request





FOOD PROCESSING - **PEELERS & CLEANERS**



POTATOES, CARROTS, ONIONS, GARLIC
Automatic machines for washing and cleaning potatoes, carrots, onions and garlic with excellent cleaning results, considerable labour savings and a minimum waste of product. Easy to use. Rapid work cycle. Especially designed for the purpose. Cleaning disc side canvas with abrasive coating (potato and carrots) or smooth surface (garlic), easily removable for cleaning.
Maximum hygiene in full respect of regulations. For catering, restaurants, canteens, community, food processing plants, hyper and supermarkets..

MUSSELS
Automatic machines for washing and cleaning mussels; they remove the algae and incrustations with great results, considerable labour savings and a minimum waste of product. Disc and stainless steel basket are easy to remove for cleaning. For fish-vendors, catering, restaurants, community, hyper and supermarkets...

POTATO PEELERS	ONION PEELERS & GARLIC PEELERS	MUSSEL CLEANERS
		
PAG. 74	PAG. 77	PAG. 78





C/E PP5
POTATO PEELER
- Table top configuration
- Column stainless steel machine
- Loading capacity: 5 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 150 kg/h
- Manual water inlet
- CE version
- Net weight: 30 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/E PP5T
POTATO PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 5 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 150 kg/h
- Manual water inlet
- CE version
- Net weight: 35 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket
- **FILTER KIT** – Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/PP5
POTATO PEELER
- Table top configuration
- Column stainless steel machine
- Loading capacity: 5 kg
- Power: 0,27 kW/HP 0,35
- Productivity: 150 kg/h
- Manual water inlet
- **Export version**
- Net weight: 27 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket



C/E PP10T
POTATO PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 10 kg
- Interlocked lid
- Power: 0,75 kW/HP 1
- Productivity: 300 kg/h
- Manual water inlet
- CE version
- Net weight: 46 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket
- **FILTER KIT** – Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)

Voltage to be confirmed at the order ⚠



C/PP10T
POTATO PEELER
- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 10 kg
- Power: 0,75 kW/HP 1
- Productivity: 300 kg/h
- Manual water inlet
- **Export version**
- Net weight: 44 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket



C/E PP20T
POTATO PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 20 kg
- Interlocked lid
- Power: 1,15 kW/HP 1,50
- Productivity: 480 kg/h
- Manual water inlet
- CE version
- Net weight: 60 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket
- **FILTER KIT** – Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/PP20T
POTATO PEELER
- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 20 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 480 kg/h
- Manual water inlet
- **Export version**
- Net weight: 57 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket



C/E PP30T
POTATO PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 30 kg
- Interlocked lid
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- CE version
- Net weight: 62 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** – Stainless steel tank and basket
- **FILTER KIT** – Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)

⚠ Voltage to be confirmed at the order



C/PP30T
POTATO PEELER
- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 30 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- **Export version**
- Net weight: 60 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **FILTER** – Stainless steel tank and basket



C/E PP50
POTATO PEELER
- Floor configuration
- Column stainless steel machine
- Loading capacity: 50 kg
- Interlocked lid
- Power: 1,86 kW/HP 2,50
- Productivity: 1000 kg/h
- Manual water inlet
- CE version
- Net weight: 94 kg

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

ACCESSORIES

- **FILTER 50** – Stainless steel table structure. Complete of plastic tank and stainless steel basket
- **REMOTE** – Remote control (cable length on request)
- **VALVE** – Electrical water valve for controlling the water inlet (instead of standard manual valve)

Voltage to be confirmed at the order ⚠



C/E OP8
ONION PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 8 kg
- Power: 0,75 kW/HP 1
- Productivity: 240 kg/h
- Manual water inlet
- CE version
- Net weight: 46 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/E OP30
ONION PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 30 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- Equipped with filter (Stainless steel tank and basket)
- CE version
- Net weight: 61 kg

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

ACCESSORIES
- **REMOTE** - Remote control (cable length on request)



C/E GP3
GARLIC PEELER
- Table top configuration
- Column stainless steel machine
- Loading capacity: 3 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 30 kg/h
- Electrical water valve
- CE version
- Net weight: 30 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)



C/E GP8T
GARLIC PEELER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 8 kg
- Interlocked lid
- Power: 0,75 kW/HP 1
- Productivity: 80 kg/h
- Electrical water valve
- CE version
- Net weight: 44 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requiredd kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)

⚠ Voltage to be confirmed at the order

MUSSEL CLEANERS



C/E PC3
MUSSEL CLEANER
- Table top configuration
- Column stainless steel machine
- Loading capacity: 3 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 60 kg/h
- Manual water inlet
- CE version
- Net weight: 30 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/E PC3T
MUSSEL CLEANER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 3 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 60 kg/h
- Manual water inlet
- CE version
- Net weight: 35 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



C/E PC8T
MUSSEL CLEANER
- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 8 kg
- Interlocked lid
- Power: 0,75 kW/HP 1
- Productivity: 150 kg/h
- Manual water inlet
- CE version
- Net weight: 46 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Required kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

Voltage to be confirmed at the order ⚠



FOOD PROCESSING - **VEGETABLE CUTTERS**

Among the products designed for the catering or food processing sector are these professional vegetable processors, which can be used not only for cutting vegetables of any kind into slices, strips or cubes, but also fruit, cheeses, bread, chocolate or dried fruit, thanks to the series of discs and knives available as optional extras.
Versatile and efficient, they are ideal for quickly and precisely performing the job they were designed to do, and providing an excellent finish.
All construction components used are food safe. The models comply with EC hygiene and safety standards.





CUOCOJET

- Stainless steel and aluminum body machine
- Plastic Hopper
- Power: 0,55 kW/HP 0,73
- Productivity: 100/300 kg/h
- CE version
- Net weight: 20 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES/DISCS*

- **TRAM/X** Stainless steel hopper (instead of standard plastic hopper)
- **DISCS series "E" (* 1-2-3 mm)**
- **DISCS series "EG" (* 4-6-8-10-14 mm)**
- **DISCS series "ES" (* 2-3-4-5-10 mm)**
- **DISCS series "E/O" (* 3-4-6-8-10-14 mm)**
- **DISCS series "H" (* 2-2,5-4-6-8-10 mm)**
- **DISCS series "Z" (* 2-3-4-6-7-9 mm)**
- **DISCS series "V"**
- **DISCS series "B" (* 6-8-10 mm)** (used with "EG" discs)
- **DISCS series "D" (* 8-10-12-20 mm)** (used with "EG" discs)
- **TV/RACK** - Plastic rack for disks
- **TV/PAN** - Plastic receiving pan (10 l capacity)



MASTER

- Stainless steel and anodised aluminum body machine
- Power: 0,55 kW/HP 0,73
- Productivity: 100/300 kg/h
- CE version
- Net weight: 25 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES/DISCS*

- **DISCS series "E" (* 1-2-3-4-6-8-10-14 mm)**
- **DISCS series "ES" (* 2-3-4-5-10 mm)**
- **DISCS series "E/O" (* 3-4-6-8-10-14 mm)**
- **DISCS series "H" (* 2-2,5-4-6-8-10 mm)**
- **DISCS series "Z" (* 2-3-4-6-7-9 mm)**
- **DISCS series "V"**
- **DISCS series "B" (* 6-8-10 mm)** - (used with "E" discs
- **DISCS series "D" (* 8-10-12-20 mm)** (used with "E" discs)
- **TV/RACK** - Plastic rack for disks
- **TV/PAN** - Plastic receiving pan (10 l capacity)



COLOSSEO

- Stainless steel and aluminum body machine
- Enlarged stainless steel hopper
- Power: 0,55 kW/HP 0,73
- Power: (V. High Power): 0,75 kW/HP 1,0
- Productivity: 150/450 kg/h
- CE version
- Net weight: 20 kg

THREEPHASE (V400/3/50 Hz)

SINGLEPHASE High Power (V230/1/50 Hz)

ACCESSORIES/DISCS*

- **DISCS series "E" (* 1-2-3 mm)**
- **DISCS series "EG" (* 4-6-8-10-14 mm)**
- **DISCS series "E/S" (* 2-3-4-5-10 mm)**
- **DISCS series "E/AT" (* 6-8-10 mm)**
- **DISCS series "E/O" (* 3-4-6-8-10-14 mm)**
- **DISCS series "H" (* 2-2,5-4-6-8-10 mm)**
- **DISCS series "Z" (* 2-3-4-6-7-9 mm)**
- **DISCS series "V"**
- **DISCS series "DG" (* 8-10-12-20 mm)** (used with "EG/AT" discs)

* The numbers indicate the cut thickeness (mm)

Voltage to be confirmed at the order ⚠


E1S
E2S
E1


H2,5
H4
H6
H8
H10


E2
E3
E4
E5

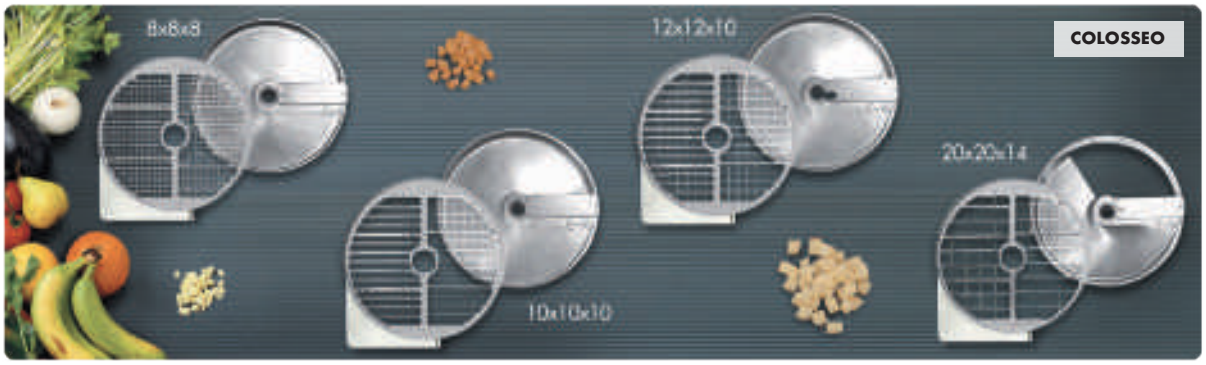

Z2
Z3
Z4
Z7
V


E6
E8
E10
E14


B6
B8
B10
E6
E8
E10


E3/0
E4/0
E6/0
E8/0
E10/0


E6
E8
E10
E14
D8x8
D10x10
D12x12
D20x20


8x8x8
12x12x10
COLOSSEO
20x20x14
10x10x10





FOOD PROCESSING - **CHEESE CUTTER**

Small enough to fit into any available worktop space yet equipped with high cutting power for portioning cheese of different consistencies.
A specially coated blade delivers precise, even, perfectly smooth and homogeneous cutting.







CCM52

- Cheese slice cutting machine
- Plastic side protections for maximum safety of the operator
- Two-hand safety control for optimum operator safety
- Blade length: 285 mm
- Cut height: 290 mm
- Workable product maximum diameter: 520 mm
- Power: 0,55 kW/HP 0,70
- CE version
- Safety certified by third party laboratory "Kiwa Cermet"
- Net weight: 60 kg

SINGLEPHASE (V230/1/50 Hz)



FOOD PROCESSING - **CHEESE GRATERS**



Constructed for professional use, these cheese graters are ideal for a variety of uses at refectories, communities, food processing centres, supermarkets and hypermarkets, delicatessens, pizzerias, fast food outlets, etc. for grating: Parmigiano, mature cheeses, bread, almonds, chocolate, dry biscuits.
Made entirely of stainless steel, they are compact, stable, fast-working, safe and easy to clean. All machines comply with EC hygiene and safety standards.





C/E GFE
- Stainless steel body machine
- Anodized aluminum removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,1 kW/HP 1,5
- Productivity: 130 kg/h
- CE version
- Net weight: 26 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PAN** - Inox receiving pan
- **ROLLER** - Inox milled roller



C/E GFX
- Stainless steel body machine
- Stainless steel removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,1 kW/HP 1,5
- Productivity: 130 kg/h
- CE version
- Net weight: 27 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PAN** - Inox receiving pan
- **ROLLER** - Inox milled roller



C/E GF2
- Stainless steel body machine
- Stainless steel removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,5 kW/HP 2
- Productivity: 160 kg/h
- CE version
- Net weight: 31 kg

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

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PAN** - Inox receiving pan
- **ROLLER** - Inox milled roller



C/E GF3
- Painted steel body machine
- Painted aluminum head
- Electro-mechanical brake
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 2,2 kW/HP 3
- Productivity: 200 kg/h
- CE version
- Net weight: 42 kg

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

ACCESSORIES
- **TC/T** - Stainless steel table with shelve and self-braking wheels (740 x 450 x h = 650 mm)

Voltage to be confirmed at the order ⚠



PACKAGING - **VACUUM PACKING MACHINES**

AIRLESSS VACUUM SYSTEMS

The added BONUS of natural storage:
AIRLESSS VACUUM SYSTEM

Extending food storage times simply by removing the air. A natural process that slows down the proliferation of micro-organisms and moulds in cooked or raw food, even for freezing. It's a trend increasingly demanded by sector operators, to which we have responded with a brand-new line including models suited to any industry:

- wholesalers (delicatessens, fresh or pre-cooked products, bulk frozen goods)
- catering services
- restaurants and refectories
- butchers
- fisheries



SLAM LINE	DERBY LINE	RECORD LINE
		
PAG. 88	PAG. 90	PAG. 94



SLAM 270
- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x270 mm
- Vacuum Pump: 8 m³/h (0,25 kW/HP 0,35)
- Vacuum Chamber: 280 x 330 x h (95+60) mm
- CE version
- Net weight: 35 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces



SLAM 310
- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x310 mm
- Vacuum Pump: 8 m³/h (0,25 kW/HP 0,35)
- Vacuum Chamber: 320 x 350 x h (115+60) mm
- CE version
- Net weight: 47 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces



SLAM 350
- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x350 mm
- Vacuum Pump: 10 m³/h (0,45 kW/HP 0,6)
- Vacuum Chamber: 360 x 405 x h (115+60) mm
- CE version
- Net weight: 55 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces



SLAM 410
- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x410 mm
- Vacuum Pump: 16 m³/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 435 x 455 x h (110+60) mm
- CE version
- Net weight: 80 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces

*In the SLAM series the filling tiles/plates are not supplied as standard. They are available on request (see accessories).



SLAM 460

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x460 mm
- Vacuum Pump: 16 m³/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 470 x 530 x h (110+95) mm
- CE version
- Net weight: 90 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **PLANE** – Inclinated filling plane (for liquids)
- **TILES** – Filling tiles/plates – 2 pieces



SLAM 520

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum Pump: 20 m³/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 530 x 530 x h (110+95) mm
- CE version
- Net weight: 98 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces



SLAM 520C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum Pump: 20 m³/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 530 x 530 x h (110+95) mm
- CE version
- Net weight: 120 kg
- 6 pre-set vacuum times
- 6 pre-set sealing times

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **PLANE** – Inclinated filling plane (for liquids)
- **TILES*** – Filling tiles/plates – 2 pieces

*In the SLAM series the filling tiles/plates are not supplied as standard. They are available on request (see accessories).



DERBY 270

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x270 mm
- Vacuum pump: 6 m³/h (0,25 kW/HP 0,35)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 280 x 330 x h (95+60) mm
- CE version
- Net weight: 35 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P8** – Enlarged 8 m³/h pump (instead of standard pump)
- **EXT VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/ wires – ex bar
- **GAS KIT/S*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 310

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x310 mm
- Vacuum pump: 8 m³/h (0,25 kW/HP 0,35)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 320 x 350 x h (115+60) mm
- CE version
- Net weight: 47 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P12** – Enlarged 12 m³/h pump (instead of standard pump)
- **EXT VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/ wires – ex bar
- **GAS KIT/S*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 350

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x350 mm
- Vacuum pump: 12 m³/h (0,45 kW/HP 0,6)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 360 x 405 x h (115+60) mm
- CE version
- Net weight: 55 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P20** – Enlarged 20 m³/h pump (instead of standard pump)
- **EXT VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/ wires – ex bar
- **GAS KIT/S*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 410

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x410 mm
- Vacuum pump: 16 m³/h (0,55 kW/HP 0,75)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 435 x 455 x h (115+60) mm
- CE version
- Net weight: 80 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P20** – Enlarged 20 m³/h pump (instead of standard pump)
- **EXT-VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/ wires – ex bar
- **BAR** – Additional sealing bar (1 bar to 3 bars – ea. Bar)
- **GAS KIT/M*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)

* REMARK ON THE USE OF GAS INJECTION KIT: Due to a possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in any way in case of use of the machine not in accordance with the above mentioned instructions and with the ones included in the user manual.



DERBY 460

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x460 mm
- Vacuum pump: 16 m³/h (0,55 kW/HP 0,75)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 470 x 530 x h (115+95) mm
- CE version
- Net weight: 90 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P20** – Enlarged 20 m³/h pump (instead of standard pump)
- **EXT-VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/wires – ex bar
- **BAR** – Additional sealing bar (1 bar to 3 bars – ex bar)
- **GAS KIT/M*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 520

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum pump: 20 m³/h (0,75 kW/HP 1,00)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 98 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P25** – Enlarged 25 m³/h pump (instead of standard pump)
- **EXT-VAC** – Disposal for vacuuming in external pan
- **DOUBLE SEAL** – Two parallel sealing tracks/wires – ex bar
- **BAR** – Additional sealing bar (1 bar to 3 bars – ex bar)
- **GAS KIT/M*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 520C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum pump: 25 m³/h (0,9 kW/HP 1,2)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 120 kg

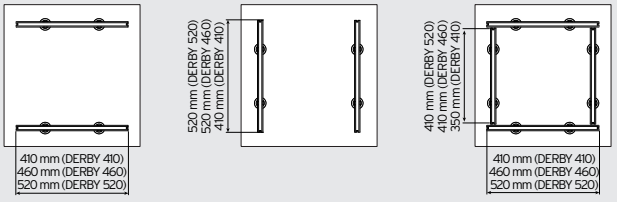
SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

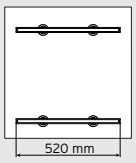
- **P40** – Enlarged 40 m³/h pump (400/3/50 Hz) - (instead of standard pump)
- **EXT-VAC** – Disposal for vacuuming in external pa
- **DOUBLE SEAL** – Two parallel sealing tracks – ex bar
- **BAR** – Additional parallel sealing bar
- **GAS KIT/M*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)
- **PIT**** – Pit/Vertical chamber – Suitable for vacuum packaging both solid products (Horizontal Chamber) and liquid/semiliquid products (Vertical Chamber)

**ATTENTION: To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines

Optional Sealing Bar configuration
for DERBY 410 – DERBY 460 – DERBY 520 models



Optional Sealing Bar configuration
for DERBY 520C model



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DERBY 600C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x600 mm
- *Double seal* – Two parallel sealing tracks/wires
- Vacuum pump: 40 m³/h (1,10 kW/HP 1,50)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 610 x 515 x h(115+95) mm
- CE version
- Net weight: 180 kg

THREEPHASE (V400/3/50 HZ O V230/3/50 HZ)

ACCESSORIES

- **P40/BUSCH** – 40 m³/h BUSCH pump (instead of standard pump)
- **P63/BUSCH** – Enlarged 63 m³/h BUSCH pump (instead of standard pump)
- **BAR** – Additional sealing bar (1 bar to 3 bars – ex bar)
- **GAS KIT/L*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 750C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x750 mm
- *Double seal* – Two parallel sealing tracks/wires
- Vacuum pump: 60 m³/h (1,5 kW/HP 2)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 760 x 615 x h (120+100) mm
- CE version
- Net weight: 195 kg

THREEPHASE (V400/3/50 HZ O V230/3/50 HZ)

ACCESSORIES

- **P63/BUSCH** – 63 m³/h BUSCH pump (instead of standard pump)
- **P100/BUSCH** – Enlarged 100 m³/h BUSCH pump (instead of standard pump)
- **BAR** – Additional sealing bar (1 bar to 3 bars – ex bar)
- **GAS KIT/L*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)



DERBY 960C

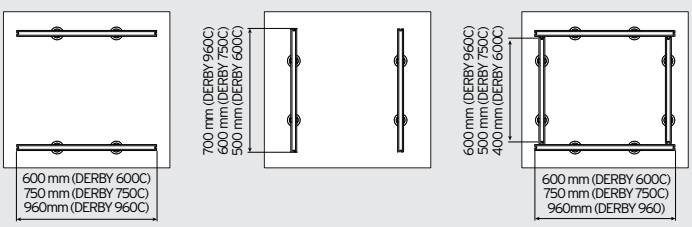
- Floor configuration
- Stainless steel body machine and vacuum chamber
- *Sealing bar*: 1x960 mm
- *Double seal* – Two parallel sealing tracks/wires
- Vacuum pump: 100 m³/h (2,2 kW/HP 3)
- Analogic vacuum reader
- 10 working programs
- Vacuum chamber: 970 x 715 x h (120+100) mm
- CE version
- Net weight: 320 kg

THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)

ACCESSORIES

- **P100/BUSCH** – 100 m³/h BUSCH pump (instead of standard pump)
- **BAR** – Additional sealing bar (1 bar to 3 bars – ex bar)
- **GAS KIT/L*** – Gas injection kit for protective atmosphere
- **PLANE** – Inclinated filling plane (for liquids)

Optional Sealing Bar configuration
for DERBY 600C-750C-960C models



* REMARK ON THE USE OF GAS INJECTION KIT: Due to a possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in any way in case of use of the machine not in accordance with the above mentioned instructions and with the ones included in the user manual.





RECORD 410

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x410 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 16 m³/h BUSCH (0,55 kW/HP 0,75)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 435 x 455 x h (115+60) mm
- CE version
- Net weight: 82 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P20/BUSCH** - Enlarged 20 m³/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)



RECORD 460

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x460 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 16 m³/h BUSCH (0,55 kW/HP 0,75)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 470 x 530 x h (115+95) mm
- CE version
- Net weight: 90 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P20/BUSCH** - Enlarged 20 m³/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar
- **BI-ACTIVE SEAL** - Opposite sealing Bar installed on the lid (1 to 2 bars - ex bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)



RECORD 520

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 20 m³/h BUSCH (0,75 kW/HP 1,00)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 100 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P25/BUSCH** - Enlarged 25 m³/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar
- **BI-ACTIVE SEAL** - Opposite sealing Bar installed on the lid (1 to 2 bars - ex bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)



RECORD 520C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 25 m³/h BUSCH (0,9 kW/HP 1,2)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 122 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES

- **P40/BUSCH** - Enlarged 40 m³/h BUSCH pump (400/3/50 Hz) - (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar)
- **BI-ACTIVE SEAL** - Opposite Sealing Bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)

(*) REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.

(**) ATTENTION: To be ordered with the machine-not possible to be retrofitted / equipped on already existing machines.



RECORD 600C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x600 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 40 m³/h BUSCH (1,10 kW/HP 1,50)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 610 x 515 x h (120+95) mm
- CE version
- Net weight: 180 kg

THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)

ACCESSORIES

- **P63/BUSCH** - Enlarged 63 m³/h BUSCH pump (instead of standard pump)
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar)
- **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ex bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)



RECORD 750C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x750 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 63 m³/h BUSCH (1,5 kW/HP 2)
- Electronic vacuum control
- 10 working programs
- Standard chamber: 760 x 615 x h (120+100) mm
- Deep chamber: 760 x 615 x h (170+100) mm
- CE version
- Net weight: 195 kg

THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)

ACCESSORIES

- **P100/BUSCH** - Enlarged 100 m³/h BUSCH pump (instead of standard pump)
- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar)
- **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ex bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)
- **H-CHAMBER** - 170mm depth chamber instead of standard 120mm



RECORD 960C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x960 mm
- *Double seal* - Two parallel sealing tracks/wires
- Vacuum pump: 100 m³/h BUSCH (2,2 kW/HP 3)
- Electronic vacuum control
- 10 working programs
- Vacuum chamber: 970 x 715 x h (120+100) mm
- CE version
- Net weight: 305 kg

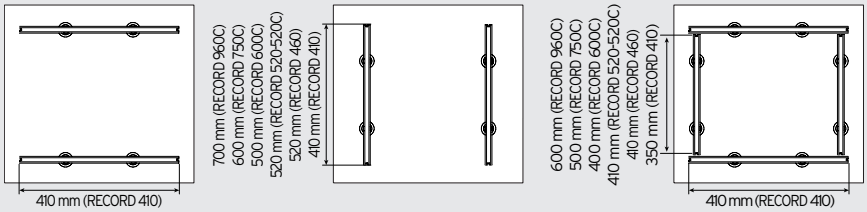
THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)

ACCESSORIES

- **BAR** - Additional sealing bar (1 bar to 3 bars - ex bar)
- **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ex bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L*** - Gas Injection kit for protective atmosphere
- **PLANE** - Inclinated filling plane (for liquids)
- **PRINTER**** - Thermal printer (built in the machine)

Optional Sealing Bar configuration

For RECORD 410 - 460 - 520 - 520C - 600C - 750C - 960C models



410 mm (RECORD 410)
460 mm (RECORD 460)
520 mm (RECORD 520-520C)
600 mm (RECORD 600C)
750 mm (RECORD 750C)
960mm (RECORD 960C)

410 mm (RECORD 410)
460 mm (RECORD 460)
520 mm (RECORD 520-520C)
600 mm (RECORD 600C)
750 mm (RECORD 750C)
960mm (RECORD 960)

(*) REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.

(**) ATTENTION: To be ordered with the machine-not possible to be retrofitted / equipped on already existing machines.

EXTERNAL VACUUM PACKAGING MACHINES



A/E SVE 340
- Stainless steel structure
- External vacuum machine
- Self-lubrificating pump
- Sealing bar: 340 mm
- Sealing bar power: 0,34-0,40 kW
- Net weight: 7,5 kg

SINGLEPHASE (V230/1/50 Hz)



A/E SVE 430
- Stainless steel structure
- External vacuum machine
- Self-lubrificating pump
- Sealing bar: 430 mm
- Sealing bar power: 0,46-0,62 kW
- Net weight: 10,5 kg

SINGLEPHASE (V230/1/50 Hz)



A/E SVE 530
- Stainless steel structure
- External vacuum machine
- Self-lubrificating pump
- Sealing bar: 530 mm
- Sealing bar power: 0,93-0,98 kW
- Net weight: 14,6 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- External vacuum kit for making vacuum in external pans (not included) with value

HAND WRAPPERS



DSP 5/E

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Film brake
- Wide film coil: 500 mm
- Power: 0,15 kW/HP 0,20
- CE version
- Net weight 7 kg

(*)

SINGLEPHASE (V230/1/50 Hz)



DSP 5/ER

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Film brake
- Wide film coil: 500 mm
- Power: 0,15 kW/HP 0,20
- CE version
- Net weight 8 kg

(*)

SINGLEPHASE (V230/1/50 Hz)



DSP 5

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE version
- Net weight 12 kg

(*)

SINGLEPHASE (V230/1/50 Hz)



DSP 15

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE version
- Net weight 13 kg

(*)

SINGLEPHASE (V230/1/50 Hz)

* Film coil not included



DSP 105

- Stainless steel floor standing manual packing station
- Designed to house an electronic checkweigher and a labelling machine; equipped with 3 power sockets (not included)
- Teflon coated cutting edge and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE version
- Net weight 31 kg

(*)

SINGLEPHASE (V230/1/50 Hz)



DSP 205

- Stainless steel floor standing manual packing station
- Predisposed for using nr. 2 coils
- Designed to house an electronic checkweigher and a labelling machine; equipped with 3 power sockets (not included)
- Teflon coated cutting edge and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE version
- Net weight 31 kg

(*)

SINGLEPHASE (V230/1/50 Hz)

* Film coil not included



STERILIZING - **KNIVES STERILIZERS**

The line of UV-C ray knife sterilisers is designed to destroy germs, bacteria, spores and mould. This makes it essential for restaurants, butcher shops and refectories.



KNIVES STERILIZERS



PAG. 100



A/E KS 8
- Stainless steel machine
- Compete of plexiglass frontal door and timer
- "UV-C" ray tecnology (in accordance with HACCP norms)
- Capacity: 8 knives
- CE version
- Net weight: 8 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **KS/KEY** - Locking closure with key



A/E KS 16
- Stainless steel machine
- Compete of plexiglass frontal door and timer
- "UV-C" ray tecnology (in accordance with HACCP norms)
- Capacity: 16 knives
- CE version
- Net weight: 12 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **KS/KEY** - Locking closure with key



A/E KS 32
- Stainless steel machine
- Compete of plexiglass frontal door and timer
- "UV-C" ray tecnology (in accordance with HACCP norms)
- Capacity: 32 knives
- CE version
- Net weight: 20 kg

SINGLEPHASE (V230/1/50 Hz)

ACCESSORIES
- **KS/KEY** - Locking closure with key

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 objective is:
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



MINERVA®
OMEGA
GROUP



9656-A

The certifying body KIWA CERMET has certified our COMPANY QUALITY SYSTEM to be in conformity with standard ***UNI EN ISO 9001:2015*** *for the following types of products and services:*
"Design, development, manufacture and marketing of machines for food processing, packaging and preservation"

This certification testifies to the Company's level of global quality and represents for us a strong motivation toward continuous improvement, in particular on the customer satisfaction Minerva Omega group s.r.l. has always invested in the development of new products, improvement of service, human resources, manufacturing equipment and information systems.
Minerva Omega group s.r.l. is a company with its sights set on the future and the Certification System will provide us.

Specifications and other features are subject to change without notice; the pictures must be considered as indicative and they can take a configuration/dimension from a similar machine.



MINERVA® OMEGA GROUP

MADE IN ITALY
Since 1945

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