

MARINE PROFESSIONAL KITCHEN EQUIPMENT



RELIABILITY, CONSISTENT PERFORMANCE, AND OPERATIONAL SAFETY FOR ONBOARD OPERATIONS.

Peelers, automatic forming machines, meat grinders, cutters, slicers, electric pizza ovens, and ice makers: Minerva Omega Group's selected equipment for food processing, dynamic preparation, and preservation in the marine industry is designed to operate without compromise, even in the most demanding conditions.

Robust stainless-steel structures and high-quality components ensure **operational continuity, maximum hygiene, safe operation, and long-term reliability**. Each machine is designed to simplify daily tasks, reduce cleaning time, and maintain **high hygiene standards, in full compliance with onboard food service regulations**.

A wide range of equipment designed **to provide you with:**

- Maximum efficiency even in limited spaces.
- Improved workflow organization.
- Guaranteed robustness.
- Long-term reliability.
- High versatility and operational flexibility.
- Consistency as well as control in intensive processing.
- Reduced waste.
- Easy cleaning.
- Continuous operation with no downtime.
- Hygiene and sanitation levels compliant with onboard food safety regulations.
- Service support and spare parts availability.





EXPERIENCE AND INNOVATION FROM AN ITALIAN COMPANY WITH A FORWARD-LOOKING VISION.

Since 1945, Minerva Omega Group has been designing, manufacturing, and distributing machines and systems for the processing, transformation, and preservation of meat and food.

We provide a complete offering tailored to the needs of customers seeking a **single partner** for excellent solutions that **support their business goals**.

We manage every phase in-house: from design to installation, through to after-sales support.

Our in-depth knowledge of the meat and food industry, combined with the acquisition of companies in the same field, has allowed us to **expand our expertise** and **product range**.

Through our **seven divisions** — **MEAT-TEK, FORM-TEK, FOOD-TEK, PIZZA-TEK, VACUUM-TEK, ICE-TEK** and **WASH-TEK** — we are now able to provide **equipment dedicated to food processing, packaging, and preservation**, as well as to **pizza and bread preparation** and **dishwashing**.

8
INCORPORATED
BRANDS

110+
COUNTRIES
SERVED

80+
YEARS OF
HISTORY

18.000 m²
PRODUCTION
FACILITIES

3
FACILITIES

5
CONTINENTS
SERVED



**FOOD-TEK
DIVISION**

SLICERS

Manual or semi-automatic slicers designed to deliver **absolute precision, continuous output, and maximum reliability**, even with high volumes and a wide variety of products. Ensuring **flawless cuts**, fast operation, easy cleaning, as well as high safety standards.



PEELERS

Peelers and mussel cleaners designed for **fast, continuous, and standardized processing**, even at high volumes. They reduce manual handling while **ensuring reliable results and maximum hygiene**. Robust construction and easily removable components ensure fast, efficient cleaning.



GRATERS

Stainless-steel **graters** designed to deliver **consistent results and fast, continuous output**, even during peak demand. A reliable solution for maintaining **high quality standards** and uninterrupted service in onboard kitchens.



FOOD CUTTERS

Designed to handle both **high volumes** and **smaller batches** with precision, they ensure **uniform results, full control, and maximum reliability**. Intuitive operation and **simplified cleaning** help streamline preparation times and improve everyday efficiency.

PROFESSIONAL EQUIPMENT DESIGNED TO IMPROVE EFFICIENCY IN CRUISE SHIP KITCHENS.



MIXER-GRINDERS WITH FEEDER

Designed to operate autonomously through an integrated auto-feeding system, our mixer grinders combine mincing and mixing in a single automated process, reducing manual handling. Continuous output, consistent results, and high efficiency are ensured even at high volumes.



FORMING MACHINES

Engineered to automate the production of burgers, meatballs, and a wide range of custom products, our forming machines deliver precise shaping and high output, even under peak demand.



ICE MAKERS

From crystal-clear, full cube ice ideal for beverages to granular ice suited for wellness areas, these solutions are built to deliver reliable performance, maximum hygiene, and full operational control.



ELECTRIC OVENS

From multi pizza ovens designed for consistent output and even baking, to compact single pizza models ideal for room service and quick reheating, our solutions ensure high quality and efficient workflow in onboard kitchens.



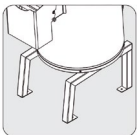


A FOCUSED APPROACH.

AISI 304 STAINLESS STEEL

Our equipment is built entirely from stainless steel — a strong, smooth-surface material that resists corrosion and ensures maximum hygiene and continuous operation.

SPECIAL MOUNTING SUPPORTS



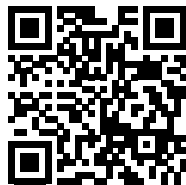
Dedicated supports allow equipment to be securely fixed to worktops or floors, ensuring stability and preventing accidental movement caused by ship motion. They also enable thorough cleaning beneath the machines, supporting maximum hygiene.

USPH REGULATIONS

Designed in compliance with *CDC Vessel Sanitation Program (VSP) Construction Guidelines*, each machine is suitable for installation on ships subject to USPH inspections.

INSTALLATION & SERVICE SUPPORT

Our equipment is designed with dedicated configurations and accessories for proper onboard installation. We provide up-to-date documentation, spare parts, and service support to ensure smooth, simple, and worry-free operation.



TO LEARN MORE, SCAN THE QR CODE
AND EXPLORE OUR WEBSITE.