



ICE-TEK

ICE MAKERS

GRANULAR, FLAKE, CUBE ICE



la minerva



minerva
omega
GROUP

Experience. Evolution. Excellence.

FROM RETAIL TO FOOD SERVICE, FROM THE FOOD AND FISH INDUSTRY TO SMALL FISH SHOPS, FROM THE MEDICAL SECTOR TO TRANSPORTATION: A PERFECT ICE SOLUTION FOR EVERY APPLICATION.

Granular ice makers: perfect granules for **fish shops, fresh food counters, and food display**. The ice cools evenly and is easy to spread on the counter.

Flake ice makers: producing ice with a wide surface, ideal for **transport, storage, and food processing**.

Cube ice makers: with their solid, full, and transparent cubes, they are perfect for **bars, hotels, restaurants, and catering**.

Whatever the scale or nature of your operation, **in-house ice production allows you to:**

- Guarantee the highest levels of hygiene, thanks to continuous production of fresh ice ready for use, eliminating storage-related risks.
- Increase operational efficiency, by managing productivity according to hourly needs and adapting easily to workflow.
- Save money, avoiding the costs of purchasing bagged ice.
- Eliminate logistical issues linked to external transport, storage, and manual handling.
- Rely on continuous availability, without the risk of running out even during peak times.





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** — **FOODTECH**, **MEATTECH**, **FORMTECH**, **PIZZATECH**, **ICE-TEK**, **VACUUMTECH**, and **WASHTECH** — 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

A COMPLETE RANGE OF ICE MAKERS,
EASY TO INSTALL AND USE, TO MEET
YOUR NEEDS.

PERFORMANCE & FEATURES.

GIM LINE

R452A

Dedicated to the production of granular ice for rapid and even cooling. Ideal thermal shock reduction for delicate products. Excellent food preservation quality thanks to the preservation of moisture levels. Available in self-contained and split versions.

- ┌ **TOTAL MECHANICAL RELIABILITY:** consistent performance even during intensive work cycles.
- ┌ **INTEGRATED PROTECTION SYSTEMS:** to prevent damage to the evaporator and other components.

- ┌ **TOTAL ACCESSIBILITY:** removable, independent panels allow fast access for maintenance and cleaning.
- ┌ **Enhanced ice production system:** new-generation evaporator and high-performance gearmotor ensure excellent results.
- ┌ **Immediate control:** LED indicators allows quick and effective diagnostics.



PRODUCTION RANGE: 360 - 1000 Kg/24h



GIM 360NB

Designed for large retail chains, this line is the perfect solution to always have ice available directly in the refrigerated display counter, with no manual refilling required. Available in self-contained and split versions.

- ┌ **FRESH ICE ALWAYS READY TO USE:** counters are continuously supplied without interruptions.
- ┌ **ZERO MANUAL REFILLS:** no more trips to the cold room. Less effort, more time for customer service.
- ┌ **NO TIME WASTED:** the machine automatically supplies the refrigerated counter before the shift, for a perfect display even before opening.
- ┌ **Greater operational efficiency:** reduced downtime and repetitive operations.
- ┌ **Optimized space:** compact design makes it perfect for under-counter installation.

FIM LINE

R452A
R290 C02

Designed for the production of dry flake ice, capable of remaining solid for longer and maintaining the right consistency over time, without altering the organoleptic properties of the cooled product. The -7°C outlet temperature enhances heat absorption from food and products, maximizing the cooling process. Available in self-contained and split versions.

└ ENERGY SAVING:

the evaporator ensures better performance with lower consumption.

└ MAXIMUM PROTECTION:

hermetic compressors offer strong protection against external agents and higher sealing reliability.

└ REDUCED MAINTENANCE:

fixed-cylinder and rotating-blade technology minimizes leakage risk, eliminating rotating parts or joints in the refrigerant circuit.

└ Compact dimensions: innovative high-conductivity



PRODUCTION RANGE:
250 - 1500 Kg/24h

system reduces power requirements, enabling smaller machine size.

└ Constant cleaning: automatic evaporator washing system activated at every start-up.

CIM LINE

R290 R452A

For crystal-clear, uniform ice cubes that give beverages a professional and refined appearance. Thanks to its density and structure, cube ice keeps drinks cold for longer without diluting them.

└ NO INSTALLATION LIMITS:

machines suitable even for confined spaces thanks to front ventilation.

└ SIMPLIFIED MAINTENANCE:

programmed alerts activate after a set number of operating hours.

└ Maximum efficiency: front filter is always accessible and easy to clean.

└ Ease of use: new, simple, intuitive control panel makes the operator's work easier and safer.



PRODUCTION RANGE: 30 - 300 Kg/ 24h

A FULL RANGE OF MODELS AT THE SERVICE OF DIFFERENT INDUSTRIES.

La Minerva ice makers are designed and built to **support multiple industries**, meeting different usage requirements and production needs.

FISH SHOPS AND SUPERMARKETS

- Preservation of fresh fish and other display products.
- Attractive product presentation at the point of sale.

MEAT INDUSTRY

- Consistent temperature control for food safety.
- Prevention of bacterial growth and preservation of food quality.

BAKERY

- Dough temperature control.
- Leavening time management.

TRANSPORT AND STORAGE

- Support for short- and medium-term transport thanks to the wide contact surface of the ice surrounding the product.
- Optimized container space thanks to the high adaptability of ice.

MEDICAL AND HOSPITAL SECTOR

- Optimal preservation and transport of biological samples.

WELLNESS AND COSMETICS

- Support in beauty treatments and cryotherapy cycles for spas and beauty centers.

BARS, CATERING, EVENTS, AND BANQUETING

- Optimal cooling of food and beverages.
- Dedicated cube ice production for bars.
- Maintains the fresh appearance of buffets and improves product presentation.
- Support in buffet and catering setups.
- Guaranteed product freshness for hours.
- Fast, efficient, quality service thanks to constant ice availability.

AVAILABLE ACCESSORIES.

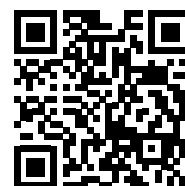
ICE STORAGE BINS

TABLES

WATER INLET FILTERS

MOTO-CONDENSING UNITS

SENSORS AND ICE CHUTE KITS



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