



MEAT-TEK
DIVISION

HYDRAULIC SAUSAGE FILLERS



laminerva



**minerva
omega**
GROUP

Experience. Evolution. Excellence.

MAXIMUM PRECISION, CONTINUOUS FILLING, AND RELIABILITY BUILT TO LAST: A COMPLETE RANGE OF SAUSAGE FILLERS FOR ANY PRODUCTION VOLUME.

La Minerva vertical hydraulic sausage fillers are designed to **deliver precise, even, and effortless filling**. From the compact **SF 22 model**, ideal for artisanal workshops and small-batch production, to the high-capacity **SF 32** and **SF 45 models**, engineered **for intensive processing** and larger production volumes. All are made from **stainless steel** — structure, cover, piston, and removable cylinder — for the highest standards of **hygiene, strength, and corrosion resistance**, with removable components that make cleaning quick and effective.

The **hydraulic system** delivers a **steady, continuous push of the product**, preventing the formation of air pockets. The **output flow regulator** and **knee control** keep the operator's hands free and allow every stage to be managed with complete control: added value that makes daily work smoother, faster, and more ergonomic.

With La Minerva sausage fillers, you can:

- **Fill with precision and continuity**, thanks to the hydraulic system that pushes the product evenly, filling after filling.
- **Eliminate air pockets** from your products, for a compact, well-presented result with better long-term preservation.
- **Handle large volumes effortlessly**, letting the machine drive the product and reducing operator effort even during the most intensive cycles.
- **Manage every stage hands-free**, thanks to the knee control that leaves full freedom of movement to position and guide the casing.
- **Adjust the output flow** to suit the type of product and casing, for optimal results across every calibre, from the finest to the largest.
- **Ensure hygiene and fast cleaning**, thanks to the stainless-steel structure and the removable cylinder, which disassembles in seconds for complete sanitization.





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

LA MINERVA SAUSAGE FILLERS: ROBUSTNESS, OPERATIONAL CONTINUITY, AND TAILORED ADJUSTMENT FOR EVERY PRODUCT.

└ Solid build and maximum hygiene:

structure made entirely from AISI 304 stainless steel, corrosion-resistant, with a piston and cover of increased thickness. The flanged cylinder, with no internal welds and a double gasket, is fully removable together with the piston, for quick and effective cleaning.

└ High productivity:

when the piston reaches the end of its stroke, the

machine stops automatically and signals to the operator, clearly and immediately, that it is ready to be reloaded, ensuring cycle consistency and preventing errors.

└ Steady flow for every mixture:

the high-pressure hydraulic system, with maximum pressure up to 200 bar, maintains steady pressure even on the densest, toughest, or coldest mixtures, keeping output continuous.



TAILORED SOLUTIONS FOR EVERY SECTOR.

Our **sausage fillers** are designed to meet the operational requirements of a wide range of industries. The goal? To help businesses **optimize daily workflows** and **expand their product offering**.

BUTCHER SHOPS

The hydraulic sausage filler makes it possible to handle recipe and calibre changes with no wasted time, applying the right pressure to each mixture while preserving its texture and flavour. The result is a distinctive product that builds customer loyalty.

FOOD SERVICE AND HOSPITALITY

It allows small batches of artisanal meat-based products and sausages to be prepared between one service and the next, without cluttering the kitchen or requiring specialized staff: speed and ease of use free up time for service and turn the kitchen into a small in-house production workshop.

┌ **Tailored adjustment:**

the high-precision oil flow regulator adjusts piston speed according to the different types of product being processed, delivering results that meet specific needs.

┌ **Simple maintenance, always under control:**

thanks to the independent hydraulic oil tank with a level indicator, everything stays under control and maintenance is quicker and easier.

┌ **No product waste:**

automatic piston decompression, which instantly stops the output flow, preventing waste and unwanted product leaks.

┌ **Quick, effortless handling:**

thanks to the structure on 4 wheels with brakes on the front wheels, handling is easy even in the tightest workspaces.

VERSIONS AND FEATURES.

C/E SF 22

C/E SF 32

C/E SF 45

┌ **CAPACITY:** 22, 32, 45 litres.



MEAT PROCESSING LABORATORIES

Built for intensive use, La Minerva hydraulic sausage fillers withstand high sustained work rates while keeping filling pressure steady, reduce downtime between cycles, and simplify washing and sanitization.

INSTITUTIONAL CATERING

Where large quantities of product are needed ready at the same times and on menus planned well in advance, the hydraulic sausage filler makes it possible to schedule recurring and periodic batches of production and to handle menu changes and demand peaks with flexibility, without relying on outside suppliers.

LARGE-SCALE RETAIL

In stores with an in-house butcher counter, La Minerva hydraulic sausage fillers integrate smoothly and deliver an excellent finished own-brand product, with no need to invest in industrial production lines.

MAIN TECHNICAL FEATURES OF OUR HYDRAULIC SAUSAGE FILLERS.

	Tank capacity	3PH Power supply	1PH Power supply	Motor power	Net weight
C/E SF 22	22 L (19 kg)	V 400/3/50 Hz	V 230/1/50 Hz	0.52 kW (0.70 HP)	100 kg
C/E SF 32	32 L (27 kg)	V 400/3/50 Hz	V 230/1/50 Hz	0.52 kW (0.70 HP)	105 kg
C/E SF 45	45 L (38 kg)	V 400/3/50 Hz	-	0.52 kW (0.70 HP)	115 kg

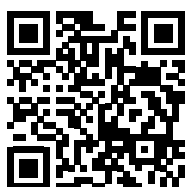
ACCESSORIES.

FOOT CONTROL

The piston operates thanks to a corded foot pedal with a 3-metre cable, which can be positioned freely around the workspace: the operator chooses the most comfortable position without being tied to the machine's fixed station. A real advantage in tighter spaces, where freedom of movement makes all the difference.

STAINLESS STEEL FUNNEL KIT

A set of stainless steel funnels in Ø 12 mm / 20 mm / 32 mm diameters, replacing the standard polyethylene funnels.



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