



MEAT-TEK
DIVISION

MEAT MIXERS



la minerva



 **minerva**
omega
GROUP

Experience. Evolution. Excellence.

MAXIMUM RELIABILITY, CONTINUOUS PRODUCTIVITY, AND OPTIMIZED OPERATIONS: A COMPLETE RANGE OF MEAT MIXERS DESIGNED TO STREAMLINE EVERY STAGE OF PREPARATION.

La Minerva counter-top and floor-standing **meat mixers** are designed to **meet the requirements of a wide range of production environments**: from compact **single-blade models**, ideal for artisan workshops and small-batch production, to high-capacity **double-blade mixers** engineered for **intensive processing** and high production volumes.

All machines are made from stainless steel and feature electropolished bowls, blades, and structures, ensuring the highest standards of hygiene, strength, and long-term corrosion resistance. Our solutions are designed to **optimize daily work, increase productivity as well as deliver uniform results**, making every stage of preparation smoother and better organized.

With La Minerva meat mixers, you can:

- Increase productivity with fast mixing systems capable of processing large quantities while reducing preparation times.
- Achieve homogeneous mixtures through blades engineered to distribute ingredients, spices, and seasonings uniformly throughout the mix.
- Improve the quality of the final product by maintaining consistent processing results, even during intensive production cycles.
- Reduce working times and operator effort through an ergonomic design and simple, intuitive controls.
- Enhance hygiene and ease of cleaning: the structure, bowl, and blades are all manufactured from stainless steel, while removable components are designed for quick sanitization, ensuring the highest standards of cleanliness and practicality.
- Simplify product discharge and mixture handling with a tilting bowl that makes operations faster and more convenient.





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

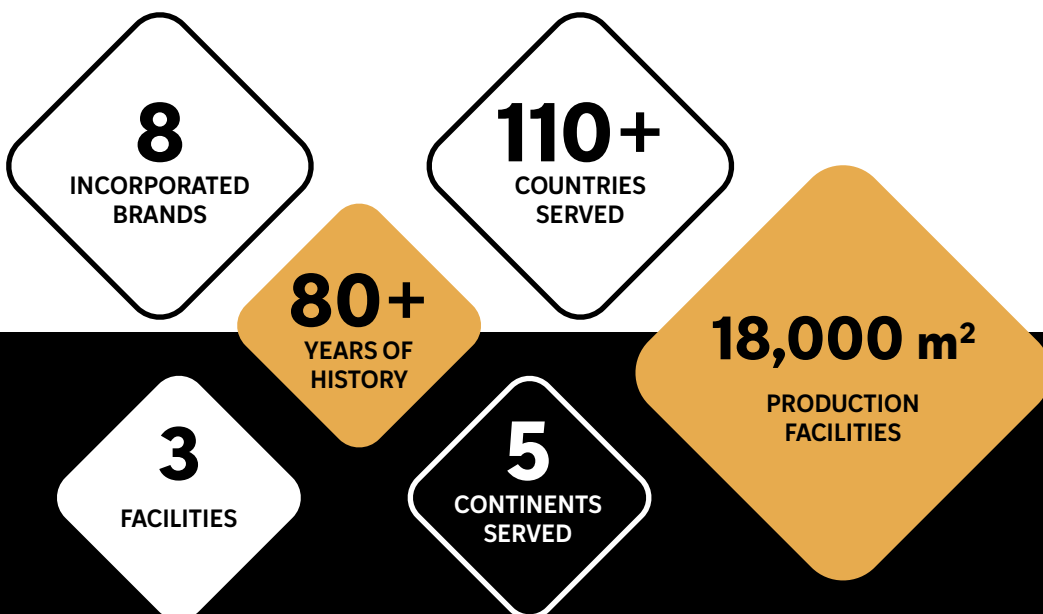
Since 1945, Minerva Omega Group has been designing, manufacturing, and distributing machines and systems for the processing, transformation, and preservation of meat and food.

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**.



LA MINERVA MEAT MIXERS: THE PERFECT BALANCE OF POWER, VERSATILITY, AND SAFETY.

┌ Power and control:

sized for intensive use, the motors are paired with simple, ergonomic controls and a reverse function for greater operational flexibility.

┌ Maximum ease of use:

the slots in the lid allow liquids, flavourings, and other ingredients to be added during processing without interrupting the mixing cycle and in complete safety.

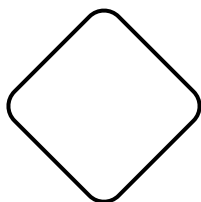
┌ Ergonomic design:

the machine height and control layout are designed according to ergonomic principles to enhance operator comfort and simplify daily tasks. On floor-standing models, the wheeled structure, featuring two swivel casters with brakes, ensures easy handling and maneuverability.

C/E MM30

Single-blade model.

┌ CAPACITY: 30L



TAILORED SOLUTIONS FOR EVERY SECTOR.

Our **meat mixers** 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 AND DELICATESSENS

The use of meat mixers reduces manual handling and the physical effort associated with traditional mixing methods, while ensuring more homogeneous and consistent mixtures. This is particularly important in the production of sausages and similar products, where the even distribution of spices, flavourings, and ingredients throughout the mixture is essential.

FOOD SERVICE AND HOSPITALITY

Meat mixers help standardize and speed up production processes in food service and food processing operations. Their versatility expands preparation possibilities and gives professionals greater freedom to create customized recipes and products.

Standard electropolishing:

electropolished bowls, blades, and structures provide greater corrosion resistance, easier cleaning, and a smoother, brighter finish. The smooth surfaces created by the treatment help reduce the corrosive effects of salt and other ingredients commonly found in mixtures.

Safety features:

24V controls, NVR safety device, and electrical components protected by an IP56-rated control panel. In addition, the lid can be opened in two positions and is equipped with safety sensors that automatically stop the machine when opened.

VERSIONS AND FEATURES.

C/E MB50 · C/E MB120
C/E MB90 · C/E MB180

Double-blade models.

┌ **CAPACITY:** from 50 to 180L



MEAT PROCESSING LABORATORIES

The stainless-steel construction, electropolishing treatment, and reliability of the self-ventilated motors make La Minerva meat mixers an ideal solution for meat processing laboratories and small food manufacturing businesses.

LARGE-SCALE RETAIL

An essential piece of equipment for butcher and deli departments, these mixers make it possible to expand and customize product offerings while maintaining production continuity, even during peak-demand periods.

MAIN TECHNICAL FEATURES OF OUR MEAT MIXERS.

	Blades nr.	Bowl capacity	3PH Motor power	1PH Motor power	Net weight
C/E MM30	1	30 L	0.75 kW (1 HP)	0.75 kW (1 HP)	55 kg
C/E MB50	2	50 L	1.85 kW (2.5 HP)	1.85 kW (2.5 HP)	127 kg
C/E MB90	2	90 L	1.85 kW (2.5 HP)	1.85 kW (2.5 HP)	137 kg
C/E MB120	2	120 L	1.85 kW (2.5 HP)	-	147 kg
C/E MB180	2	180 L	1.85 kW (2.5 HP)	-	166 kg

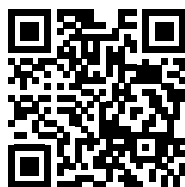
MAIN COMPONENTS.

BOWL AND STRUCTURE

The electropolished bowl and structure provide greater corrosion resistance and a smoother, brighter finish. The bowl geometry is designed to ensure homogeneous mixing and complete product turnover, while the tilting system facilitates discharge and cleaning operations.

BLADES

The electropolished, removable blades simplify disassembly and cleaning operations. Their design is engineered to ensure uniform and thorough mixing of the entire batch.



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