



FOOD-TEK
DIVISION

PEELERS



la minerva



minerva
omega
GROUP

Experience. Evolution. Excellence.

FASTER PROCESSING, LESS WASTE, HIGH PRODUCTIVITY: A COMPLETE RANGE OF PEELERS DESIGNED TO STREAMLINE EVERY PREPARATION.

La Minerva peelers always provide the right solution: from **compact table-top models**, ideal for restaurants and small businesses, to **high-capacity floor-standing machines** designed for **continuous operation** in laboratories and large-scale production environments. Each machine is built entirely from stainless steel — a guarantee of hygiene, durability, and long-term reliability. Efficient processing systems, optimized working cycles, and a design developed for ease of use transform every peeling and cleaning operation into a simple, fast process with minimal waste. **Peelers are not just equipment, but solutions** designed to **simplify daily operations, improve productivity, and ensure reliable results**. An added value that makes every preparation phase smoother and more organized.

With our peelers, you can:

- Increase productivity, thanks to fast, automated cycles which allow large volumes of product to be processed in shorter times, ensuring continuous operation.
- Reduce labor costs, as automation of peeling and washing phases simplifies work and optimizes resources both in kitchens and laboratories.
- Achieve uniform and consistent results: processing systems are designed to ensure even, homogeneous cleaning.
- Minimize waste, with controlled processing that reduces residual material and optimizes overall yield.
- Improve hygiene and ease of cleaning, thanks to stainless-steel construction, removable components, and surfaces designed for quick sanitization, ensuring high hygiene standards.





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 PEELERS: TURNING TECHNOLOGY INTO OPERATIONAL ADVANTAGE.

┌ Uncompromising safety:

low-voltage controls, integrated safety devices, sealed closures, and mechanical protections ensure full operator safety at every stage, even in wet environments.

┌ Product-specific processing:

calibrated motor speeds and dedicated surfaces adapt the process to each product, ensuring optimal peeling performance and quality.

┌ Robust and stable construction:

a solid structure with adjustable feet for floor fixing ensures stability and reliability, even under intensive use. Fully made of stainless steel, it guarantees corrosion resistance, easy cleaning, and long-term durability.

┌ Comfort and safety:

the belt-driven speed reducer ensures smooth, quiet, and safe operation.



POTATO PEELERS

Excellent peeling results, minimal waste, and outstanding ease of use.

┌ **CAPACITY:** from 5 to 50 kg

┌ **OUTPUT:** from 150 to 1000 kg/h



MUSSEL CLEANERS

Efficiently remove algae and encrustations, delivering excellent cleaning results.

┌ **CAPACITY:** from 3 to 80 kg

┌ **OUTPUT:** from 60 to 150 kg/h

TAILORED SOLUTIONS FOR EVERY SECTOR.

La Minerva peelers are designed and built to meet the diverse operational needs and production requirements of a wide range of industries.

FOOD SERVICE

Ideal equipment for small to medium-sized restaurants and businesses during daily preparation. Compact models, with outputs from 150 to 300 kg/h, provide the required capacity while fitting seamlessly into limited kitchen spaces.

LARGE-SCALE RETAIL

Ease of use and technical solutions designed for quick cleaning make these machines ideal for speeding up and standardizing food processing operations in large-scale retail environments.

└ **Easy cycle control:**

the adjustable timer manages each work cycle in a practical and precise way, maintaining the same processing standard over time.



KEY FEATURES.

ONION & GARLIC PEELERS

Engineered design and calibrated motors ensure fast and efficient peeling of delicate products.

ONION PEELERS

- └ **CAPACITY:** from 8 to 30 kg
- └ **OUTPUT:** from 240 to 700 kg/h

GARLIC PEELERS

- └ **CAPACITY:** from 3 to 8 kg
- └ **OUTPUT:** from 30 to 80 kg/h



MARINE

Floor-mounted models developed in compliance with USPH standards, designed to ensure functionality, safety, and stability even in marine environments.

PROFESSIONAL CATERING

Solutions with output capacities of up to 1,000 kg/h, designed for high-intensity operations with continuous cycles and the need for reliable, repeatable results.

FISH SHOPS

Mussel cleaners designed for the effective removal of sand, algae, and encrustations, ensuring reliable performance even in wet and demanding working conditions.

MAIN TECHNICAL FEATURES OF OUR PEELERS.

	Load capacity	Output*	Cleaning cycle*	3PH Motor power	1PH Motor power	Net weight 3PH/1PH
POTATO PEELERS						
PP5	5 kg	150 kg/h	2-3 min	0.27 kW (0.35 HP)	0.42 kW (0.56 HP)	29 kg (30)
PP5T	5 kg	150 kg/h	2-3 min	0.27 kW (0.35 HP)	0.42 kW (0.56 HP)	34 kg (35)
PP10T	10 kg	300 kg/h	2-3 min	0.75 kW (1 HP)	0.75 kW (1 HP)	45 kg (46)
PP20T	20 kg	480 kg/h	2-3 min	1.15 kW (1.50 HP)	0.90 kW (1.20 HP)	59 kg (60)
PP30T	30 kg	680 kg/h	2-3 min	1.15 kW (1.50 HP)	0.90 kW (1.20 HP)	61 kg (62)
PP50	50 kg	1000 kg/h	2-3 min	1.86 kW (2.50 HP)	1.49 kW (2 HP)	94 kg
MUSSEL CLEANERS						
PC3	3 kg	60 kg/h	2-3 min	0.27 kW (0.35 HP)	0.42 kW (0.56 HP)	29 kg (30)
PC3T	3 kg	60 kg/h	2-3 min	0.27 kW (0.35 HP)	0.42 kW (0.56 HP)	34 kg (35)
PC8T	8 kg	150 kg/h	2-3 min	0.75 kW (1 HP)	0.75 kW (1 HP)	45 kg (46)
ONION PEELERS						
OP8	8 kg	240 kg/h	2 min	0.75 kW (1 HP)	0.75 kW (1 HP)	45 kg (46)
OP30	30 kg	680 kg/h	2-3 min	1.15 kW (1.50 HP)	-	61 kg (62)
GARLIC PEELERS						
GP3T	3 kg	30 kg/h	6 min	0.27 kW (0.35 HP)	0.42 kW (0.56 HP)	34 kg (35)
GP8T	8 kg	80 kg/h	6 min	0.75 kW (1 HP)	0.75 kW (1 HP)	43 kg (44)

* The cleaning cycle and productivity are estimated and depend on the working method

MAIN COMPONENTS.

PLATE AND SURFACES

The rotating plate and side surfaces are designed according to the product being processed: coated with silicon carbide abrasive for potato and onion peeling, or made of smooth stainless steel for more delicate products such as garlic.

Mussel cleaner models feature a dedicated internal basket for removing sand and residues. The plate is easily removable for quick and effective cleaning.



DISCHARGE OUTLET AND CONTROL PANEL

The discharge outlet is equipped with a sealed closure and a mechanical safety system that prevents operator contact with moving parts, ensuring safe operation at all times. The low-voltage control panel ensures maximum reliability, even in wet environments.

AVAILABLE ACCESSORIES.



WASTE FILTER

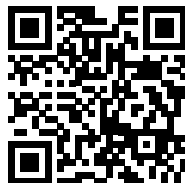
Stainless steel filter and collection tank designed to gather processing waste, preventing residues and impurities from entering and clogging the drainage system.

SOLENOID VALVE

Integrated solenoid valve for automatic control of the water inlet flow, providing greater convenience and control during the working cycle.

REMOTE CONTROL PANEL

Remote control panel designed to facilitate operation in limited spaces or non-standard installation setups, improving overall ease of use.



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