



MEATTECH

MEAT MINCERS

TABLE-TOP MODELS



la minerva



**minerva
omega**
GROUP

Experience. Evolution. Excellence.

FRESHNESS, SAFETY, AND RELIABILITY IN MEAT PROCESSING: THE PROMISE OF OUR TABLE-TOP MEAT MINCERS.

Robust and reliable traditional mincers, designed to deliver constant performance and impeccable quality in any professional environment.

Powerful and advanced refrigerated mincers, capable of **ensuring perfect hygiene conditions** and always delivering a flawless product. Not just machines, but **true partners for professionals who want to stand out**: they help reduce waste, enhance product quality, and convey professionalism and safety to the final customer.

Our **professional equipment** is designed to support the work of **butcher shops, delicatessens, retail outlets, and large-scale distribution**.

Among our table-top meat mincers, a place of excellence is held by the **refrigerated line**, which guarantees you:

- Food safety: low temperatures slow down bacterial growth and ensure product safety, while meeting hygiene regulations.
- Preservation of color and freshness: minced meat keeps its bright, natural look longer, avoiding the oxidation that causes darkening and reduces appeal.
- Greater operating flexibility: refrigeration allows intermittent use, so cleaning can be concentrated at the end of the working day.
- Reduced waste: less product discarded due to spoilage means higher yield and greater economic margins.
- Enhanced store image: working and displaying fresh, well-preserved meat conveys professionalism and a higher perception of quality to the customer.





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

3
FACILITIES

5
CONTINENTS
SERVED

18.000 m²
PRODUCTION
FACILITIES

ALL THE ADVANTAGES OF LA MINERVA
TABLE-TOP MEAT MINCERS.

- ┌ **Hygiene comes first:** the solid monobloc structure, made entirely of AISI 304 stainless steel, features smooth antibacterial satin surfaces with no gaps — preventing any dirt build-up.
- ┌ **Easy maintenance:** quick disassembly system with direct coupling mechanisms allows immediate extraction of components without tools - less downtime, more productivity.
- ┌ **High productivity:** large-capacity hopper and new-generation high-torque motors with optimized cooling ensure consistent performance over time.
- ┌ **Smart temperature control:** in refrigerated models, advanced thermal control system with programmable thermostat enables real-time monitoring.
- ┌ **Quiet operation:** transmission and motor designed to reduce vibration and noise, improving operator comfort.
- ┌ **Cutting precision:** grinding unit with reduced tolerances and high-efficiency blades ensures uniform results.
- ┌ **Space-saving design:** compact and proportioned to integrate perfectly into work counters - without sacrificing power or capacity.
- ┌ **Active safety:** certified safety devices and switches provide maximum operator protection.

TRADITIONAL TABLE-TOP MEAT MINCERS.

A/E 22 · A/E 32

- External feed inlet for complete sanitation, thanks to full disassembly of all product-contact components.
- Ideal for small-scale production without compromising quality.



TAILORED SOLUTIONS
FOR EVERY SECTOR.

La Minerva's range of meat mincers is designed and built to meet the diverse needs of multiple sectors—true tools that add value to everyday work.

BUTCHER SHOPS

- Consistent mincing that ensures quick processing and smooth, uninterrupted operation.
- Possibility to use the machine intermittently, adapting to the flow of customers during the day, without the need for repeated sanitation (refrigerated versions).
- Enhancement of the shop's image.

C/E 22N · C/E 32N

- Versatile model suitable for different types of meat.
- Compact monobloc structure for easy placement.
- High-efficiency motors with optimized consumption.



RETAIL / LARGE-SCALE RETAIL

- Safe and continuous handling of large volumes, even during periods of high demand.
- Preservation of freshness and product quality throughout the day, with no interruptions in service (refrigerated versions).
- Higher hygiene standards and full compliance with HACCP regulations, fundamental for large-scale retail (refrigerated versions).
- Ergonomic design, maximum safety, and user-friendly operation with clear controls and direct access to main functions — ideal even for less experienced operators.

TA 32X

- Optimized grinding inlet, engineered for maximum efficiency and consistently high performance.
- Enlarged hopper for high productivity.
- Ideal for intensive use.



MEAT PROCESSING LABORATORIES
(SMALL AND MEDIUM PROCESSING)

- Reliable maintenance of the cold chain, minimizing the risk of unwanted temperature rises during processing (refrigerated versions).
- Increased flexibility in logistics, thanks to the longer shelf-life of fresh minced products (refrigerated versions).
- Consistent performance on every product: from everyday cuts to premium meats, the result is always even, smooth, and reliable.

C/E 680N

- High productivity: 750 kg/h.
- Enlarged feed system increases throughput by 50–80% compared to traditional models.
- 4 HP motor designed for heavy-duty workloads.



PROFESSIONAL CATERING AND HO.RE.CA.

- On-demand mincing directly in the kitchen, ensuring superior quality and freshness.
- Safe processing of meat even for small portions, always with high hygienic standards (refrigerated versions).
- Reduced waste, as fewer scraps mean lower costs and better yield in everyday operations (refrigerated versions).
- Programmable production cycles that can be easily adapted to diverse work needs, ensuring great versatility without compromising on high performance.

REFRIGERATED TABLE-TOP MEAT MINCERS.

C/E W22 · C/E W22H*

- Ventilated refrigerated display for optimal cold distribution.
- Can be equipped with a semi-automatic hamburger attachment for fast, precise production.



C/E 22R · C/E 32R
C/E 22RH* · C/E 32RH*

- 5-sided refrigerated hopper ensuring efficient preservation.
- Refrigeration through coil circuit with high cooling capacity.

*Versions with semi-automatic hamburger attachment.



A/E 22R · A/E 32R A/E 22R HDR** A/E 32R HDR**

Compact vertical structure saving
significant counter space.



C/E 32SR

Design optimized
for wide counters.



**Versions with removable hopper and hinged lid.

TABLE-TOP MEAT MINCERS: FEATURES AND STRENGTHS.

	Head type	Refrigerated	Removable hopper	Productivity	Motor power	Hopper size	Use / Application
A/E 22	22 - External	NO	X	250 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	305 x 420 mm	LIGHT DUTY
C/E 22N	22 - Internal	NO	X	270 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	305 x 420 mm	MEDIUM DUTY
A/E 32	32 - External	NO	X	450 kg/h	3PH: 2,2 kW (3,0 HP) 1PH: 1,7 kW (2,2 HP)	325 x 530 mm	MEDIUM DUTY
C/E 32N	32 - Internal	NO	X	500 kg/h	3PH: 2,2 kW (3,0 HP) 1PH: 1,7 kW (2,2 HP)	325 x 530 mm	MEDIUM - HEAVY
TA 32X	32 - Internal	NO	X	500 kg/h	3PH: 2,2 kW (3,0 HP) 1PH: 1,7 kW (2,2 HP)	385 x 510 mm	HEAVY DUTY
C/E 680N	32 - External	NO	X	750 kg/h	3PH: 2,9 kW (4,0 HP) 1PH: 2,2 kW (3,0 HP)	548 x 440 mm	HEAVY DUTY
A/E 22R	22 - Internal	YES △	-	250 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	310 x 410 mm	LIGHT DUTY
A/E 22R HDR	22 - Internal	YES △	X	250 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	310 x 410 mm	LIGHT DUTY
C/E R22	22 - Internal	YES □	-	300 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	324 x 354 mm	MEDIUM DUTY
C/E R22H*	22 - Internal	YES □	-	300 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	324 x 354 mm	MEDIUM DUTY
C/E W22**	22 - Internal	YES □	-	300 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	324 x 354 mm	MEDIUM DUTY
C/E W22H***	22 - Internal	YES □	-	300 kg/h	3PH/1PH: 1,1 kW (1,5 HP)	324 x 354 mm	MEDIUM DUTY
A/E 32R	32 - Internal	YES △	-	450 kg/h	3PH: 2,2 kW (3,0 HP)	325 x 530 mm	MEDIUM DUTY
A/E 32R HDR	32 - Internal	YES △	X	450 kg/h	3PH: 2,2 kW (3,0 HP)	325 x 530 mm	MEDIUM DUTY
C/E R32	32 - Internal	YES □	-	500 kg/h	3PH: 2,2 kW (3,0 HP)	325 x 530 mm	MEDIUM - HEAVY
C/E R32H*	32 - Internal	YES □	-	500 kg/h	3PH: 2,2 kW (3,0 HP)	325 x 530 mm	MEDIUM - HEAVY
C/E 32SR	32 - Internal	YES △	X	500 kg/h	3PH: 2,2 kW (3,0 HP)	610 x 410 mm	MEDIUM - HEAVY
C/E 32SRH*	32 - Internal	YES △	X	500 kg/h	3PH: 2,2 kW (3,0 HP)	610 x 410 mm	MEDIUM - HEAVY

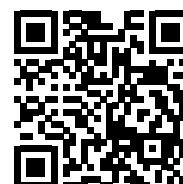
□ Refrigeration on 5 sides – hopper integrated into the circuit

△ Bottom refrigeration by induction

* Semi-automatic hamburger attachment version

** Ventilated refrigerated display version

*** Ventilated refrigerated display with semi-automatic hamburger attachment



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