



MEATTECH

MEAT MINCERS

FLOOR STANDING MODELS



la minerva



**minerva
omega
GROUP**

Experience. Evolution. Excellence.

FLOOR STANDING MEAT MINCERS BUILT FOR HIGH PRODUCTIVITY AND CONTINUOUS OPERATION.

Floor standing meat mincers are the ideal solution for butcher shops, delicatessens, and large-scale retail departments that require high productivity and uninterrupted workflows.

Designed to handle large volumes of meat in a short time, they combine structural strength, ergonomics, and maximum hygiene.

Thanks to their **stable structure** and floor-optimized design, they ensure **ease of use even during intensive cycles**, reducing operator effort and optimizing workflow.

Among our range, a place of excellence is held by the **refrigerated meat mincers**, which allow you to:

- Ensure food safety: low temperatures slow down bacterial growth, guaranteeing safe products that comply with hygiene regulations.
- Preserve freshness and color: minced meat keeps its bright, natural look longer, avoiding the oxidation that causes darkening and reduces appeal.
- Greater operational flexibility: refrigeration allows intermittent use, so cleaning can be concentrated at the end of the working day.
- Reduce waste: less product discarded due to spoilage means higher yield and greater economic margins.
- Enhance 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

REAL RESULTS AND MEASURABLE BENEFITS WITH OUR FLOOR STANDING MEAT MINCERS.

- Total reliability, 24/7:** thanks to industrial-grade components and motors designed for continuous operation, the machines deliver uniform results even when processing fibrous cuts or large volumes. This ensures uninterrupted workflows and consistent product quality throughout the day.
- Unlimited productivity:** with large-capacity hoppers and powerful high-efficiency motors, you can handle large volumes in record time. Maximum yield, minimum waiting.
- Smart refrigeration:** the integrated cooling system with programmable thermostat provides constant temperature control, keeping meat safe and fresh even during extended work cycles. This ensures compliance with food safety standards and enhances the quality of the final product.
- Ergonomic operation:** the working height has been carefully designed to make loading and unloading easier, reducing operator fatigue and increasing efficiency in continuous use conditions.
- Mobility and convenience:** the base is equipped with industrial wheels and an integrated locking system, allowing the mincer to be moved and repositioned effortlessly within the lab or retail space, adapting to different layouts and work needs.
- Energy efficiency:** high-performance motors reduce energy consumption while maintaining all the necessary power for heavy-duty use. This combines structural reliability with sustainability, lowering running costs.
- Uncompromising robustness:** the reinforced stainless-steel frame is engineered to withstand extreme stresses, ensuring absolute stability even under heavy loads. Built to last, these machines represent a long-term investment in strength and reliability.

PERFORMANCE AND FEATURES.

C/E 660F



- HIGH PRODUCTIVITY** in a compact space.
- CLEAR, FUNCTIONAL CONTROL PANEL** for quick operation.

C/E 800 · C/E 800R*



- RAISED HOPPER PROFILE** for larger capacity and improved ergonomics.

C/E 242X



- REINFORCED MOTORS (7 HP) AND ENLARGED OUTLETS** for top results even in the most intensive cycles.

C/E 842R*



- REFRIGERATED VERSIONS** for maximum food safety and extended preservation.

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.

MEAT PROCESSING LABORATORIES

- Flexible operations: the machines allow operators to move quickly from coarse cutting to fine mincing, adapting production to the specific recipe or preparation required throughout the day.
- Reduced downtime: powerful motors and solid stainless-steel structures ensure uninterrupted work, even with demanding loads, helping to maintain high efficiency.

RETAIL / LARGE-SCALE RETAIL

- Efficient management of large volumes: designed to handle significant daily workloads, they guarantee consistent production levels in supermarket meat departments.
- Reliable service during peak hours: continuous-duty motors and robust construction ensure smooth operation even at times of maximum demand.
- Product standardization: essential for the supply chain, standardized results contribute to customer loyalty and a coherent image across multiple stores.

SMALL & MEDIUM INDUSTRY

- Designed for intensive cycles: ideal for production lines requiring continuous operation.
- Scalable production: suitable for businesses that need to increase volumes gradually, without investing in complex or expensive industrial systems.

PET FOOD PRODUCTION

- High productivity: capable of processing large volumes in short times, ensuring fast and reliable results.
- Homogeneous mixing: thanks to the independent paddle mixing system, the blend remains consistent, guaranteeing each batch the same nutritional properties.
- Versatile ingredient management: suitable for red and white meat by-products, cereals, and chopped vegetables, meeting the diverse requirements of pet food formulations.

FLOOR STANDING MIXER-GRINDERS.

- ┌ **Total hygiene:** removable paddles and hopper, detachable external outlet, and smooth stainless-steel surfaces for quick, thorough cleaning.
- ┌ **Ventilated motor with thermal protection:** independent cooling system and overload protection prevent downtime.
- ┌ **Forced-air cooling for electrical parts:** directed airflow keeps critical components at safe temperatures even under heavy use.
- ┌ **Reinforced drive shaft:** designed for heavy loads, ensuring rotation stability even with large masses.
- ┌ **Sealed bearings and waterproof seals:** protect motor and transmission parts from infiltration, extending service life.



PERFORMANCE AND FEATURES.



C/E 901



┌ **TABLE-TOP OPTIMIZED VERSION**

*Refrigerated versions.

C/E 901 · C/E 901R*



┌ **REFRIGERATED VERSIONS**
for food safety and advanced preservation.

C/E 900 · C/E 900R*



┌ **INDEPENDENT PADDLE MIXER** powered by separate gearmotor, allowing constant mixing without interfering with mincing.

C/E 902 · C/E 902R*

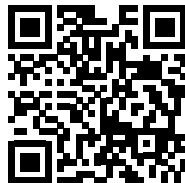


┌ **HEAVY-DUTY POWER:**
7 HP motor, productivity up to 1,500 kg/h



MEAT MINCERS: FEATURES AND STRENGTHS.

	Head type	Refrigerated	Version with Mixer	Productivity	Motor power	Hopper	Use
C/E 660F	32	-	-	750 kg/h	3PH: 2,9 kW (4,0 HP)	508 x 646 mm	MEDIUM
C/E 800	32	-	-	1500 kg/h	3PH: 4,1 kW (5,5 HP)	735 x 866 mm	MED. - HEA.
C/E 800R	32	YES	-	1500 kg/h	3PH: 5,3 kW (7,0 HP)	866 x 735 mm	MED. - HEA.
C/E 242X	42	-	-	1700 kg/h	3PH: 5,2 kW (7,0 HP)	621 x 1091 mm	HEAVY
C/E 842R	42	YES	-	1700 kg/h	3PH: 5,3 kW (7,0 HP)	755 x 918 mm	HEAVY
C/E 901	32	-	YES	800 kg/h	3PH: 2,2 kW (3,0 HP)	42 lt	MEDIUM
C/E 901T	32	-	YES	800 kg/h	3PH: 2,2 kW (3,0 HP)	42 lt	MEDIUM
C/E 901R	32	YES	YES	800 kg/h	3PH: 2,2 kW (3,0 HP)	42 lt	MEDIUM
C/E 902	32	-	YES	1200 kg/h	3PH: 2,9 kW (4,0 HP)	84 lt	MED. - HEA.
C/E 902R	32	YES	YES	1200 kg/h	3PH: 2,9 kW (4,0 HP)	84 lt	MED. - HEA.
C/E 900	32	-	YES	1500 kg/h	3PH: 5,2 kW (7,0 HP)	117 lt	HEAVY
C/E 900R	32	YES	YES	1500 kg/h	3PH: 5,2 kW (7,0 HP)	117 lt	HEAVY



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