FOODTECH

VERTICAL SLICERS

omega FOODTECH

minerva omega GROUP

Experience. Evolution. Excellence.

VERTICAL SLICERS: CARVE EVERY SLICE WITH ARTISAN PRECISION

Omega Foodtech **vertical slicers** are designed to offer **absolute precision and cutting stability**.
They **guarantee flawless results**, even with the most demanding products.
The result? A perfect balance between tradition and technology.

Choose the **slicer that meets your needs** and count on:

- Maximum precision and cutting stability, thanks to the secure product locking system with holding spikes and to the articulated product holder pressing from above.
- Smooth product feed towards the blade, with a dedicated sliding carriage for meat and cold cuts.
- Ergonomic operation: the operator works upright, facing forward, without unnatural movements or bending sideways.
- Functional design focused on precision and robustness, ensuring an impeccable cut.
- Perfect slices, synonymous with care and quality, ideal for retail.
- In high-end or gourmet contexts, where product presentation is part of quality, the vertical slicer allows you to “shape” almost transparent slices while maintaining full control over the cut.

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** — **FOOD**TECH, **MEAT**TECH, **FORM**TECH, **PIZZA**TECH, **ICE**-TEK, **VACUUM**TECH, and **WASH**TECH — 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

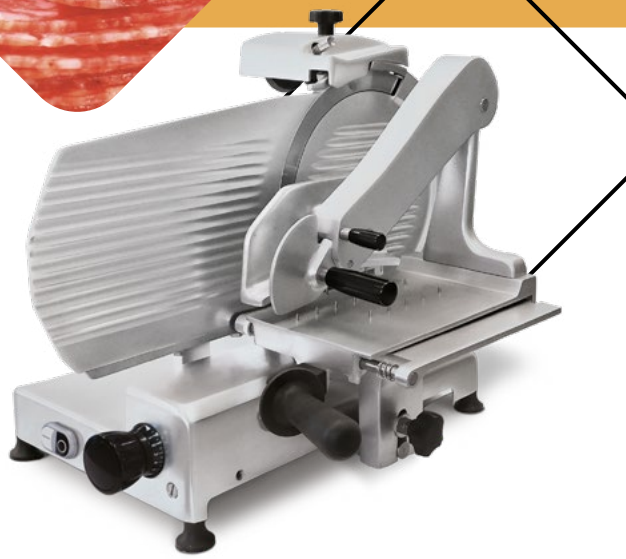
18.000 m²
PRODUCTION FACILITIES

3
FACILITIES

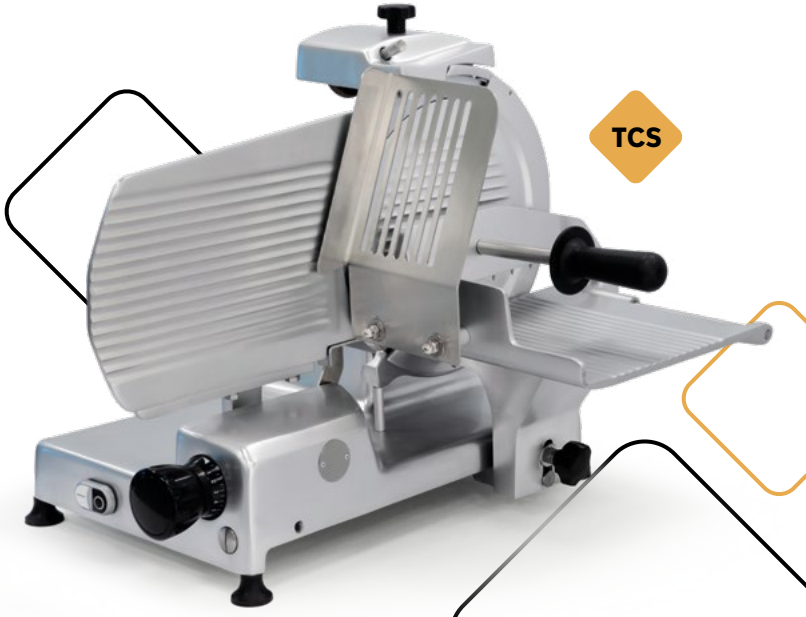
5
CONTINENTS SERVED

FLEX LINE | TS • TCS

A compact yet powerful line of slicers, engineered to deliver reliability, safety, and precision. Their versatile design makes them the perfect choice for both small catering businesses and retail environments.



- **PROFESSIONAL LOCKING SYSTEM**: the stainless steel clamp, developed for cold cut specialists, delivers outstanding stability and precision with every slice.
- **VERSATILE HYBRID CARRIAGE**: a unique solution that blends the strengths of gravity and vertical slicers, created to process meats and diverse products with outstanding efficiency.
- **Perfect for those who refuse to compromise** on quality and final result.



TAILORED SOLUTIONS FOR EVERY SECTOR.

Omega's 4 lines of vertical slicers are designed and built to **meet the diverse needs of multiple sectors**—true tools that add value to everyday work.

FLEX

SMALL RESTAURANTS

- The versatile hybrid carriage makes it easy to move from slicing cold cuts to processing meat, giving maximum operational freedom even where space is limited.
- Perfect for businesses with a dynamic menu, combining the easy loading of gravity slicers with the precise control of vertical models.

FLEX

PROFESSIONAL CATERING

- Compact and efficient: professional-level performance even where space is limited.
- The stainless-steel product clamp ensures safe operation even with the most delicate and premium cold cuts.

OUR COMPLETE RANGE OF VERTICAL SLICERS: PERFORMANCE AND FEATURES

LEAN LINE | ASE • ACE

A line equipped with a quick-release blade cover, specifically designed for installation in counters only 70 cm deep, without sacrificing performance.

- **REDUCED MAINTENANCE**: the blade cover with knob-and-lever fastening system, with no pins or traditional rods, allows rapid disassembly of components. The transmission group is protected from liquid infiltration.
- **OPTIMIZED DIMENSIONS**: the compact structure with non-protruding feet allows easy placement in the available space.
- **Stylish design**: extensive use of stainless-steel parts ensures visual uniformity and elegance, enhancing the working environment.
- **Quick cleaning, no compromises**: both the base plate and sliding carriage (cold cut version) are made entirely of stainless steel, redefining the concept of hygiene. The stainless-steel clamp for cold cuts is removable and dishwasher-safe. The product holder block is free of visible fastening systems.

ASE

ACE

FLEX / LEAN / GEAR / MAESTRO

COLLECTIVE CATERING

- Certifiable hygiene: stainless steel surfaces that can be easily inspected and sanitized.
- Uniform results: ensures constant slice thickness, crucial for standardized recipes. The version with integrated scale supports portion standardization in collective catering.

FLEX / LEAN / GEAR / MAESTRO

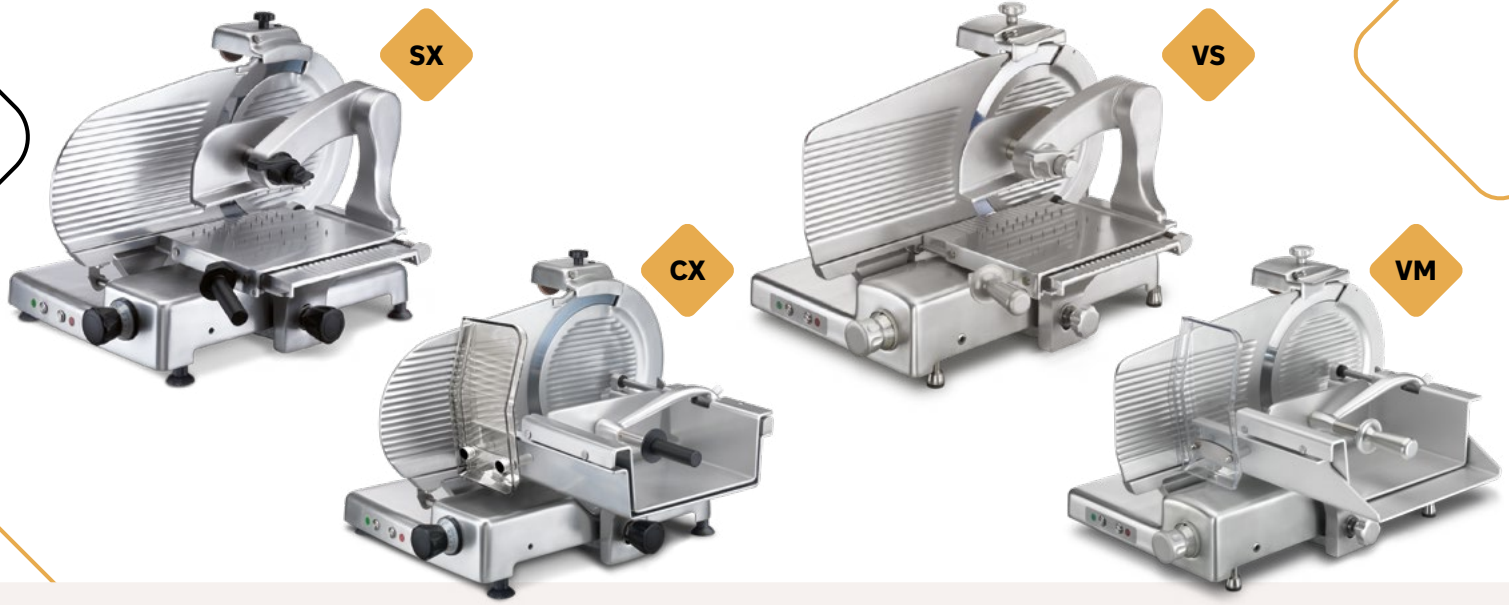
DELIS / GROCERY STORES

- Fast and efficient operation: quick-release systems and simplified maintenance minimize downtime during daily use.
- Modern aesthetics: a refined design that harmonizes with store décor, enhancing a professional and welcoming atmosphere.

GEAR LINE | SX • CX • VS • VM

A line characterized by gear transmission, a system able to guarantee constant power even in the toughest operating conditions.

- **HIGH TRANSMISSION POWER**: releases all the force needed to slice hard and tough products, such as aged cold cuts or cheeses.
- **EFFECTIVE SLICING AT LOW TEMPERATURES**: high performance even when cutting semi-frozen foods.
- **UNIFORM SLICING**: the gear system keeps perfect synchrony between motor and blade, at constant speed.
- **No slippage, no friction, no power loss**: the reduced blade rotation speed ensures consistent movement.
- **Long-term value**: its structure, reliability, proven technology, and mechanical operation ensure high performance over time.



LEAN / GEAR / MAESTRO

RETAIL / LARGE-SCALE RETAIL

- Waste reduction and high output.
- Continuous operation.
- Ergonomics and ease of use, even for less experienced operators.
- Reliable every day: stainless steel solutions and components that resist wear and help reduce maintenance costs.

MAESTRO

LABORATORIES

- Artisanal precision slicing: uniform slices, uncompromising in visual quality.
- Ideal for niche products such as aged cold cuts, premium cheeses, and delicate meats, where the visual appeal of slicing is part of the product's value.
- A tool for excellence: for professionals who put quality and the presentation of the finished product first.

MAESTRO LINE | S • C

A line with a refined look that combines practical, functional, and optimal solutions. A perfect synthesis of structural strength, smooth operation, and intelligent construction.

- **STRENGTH AND STABILITY**: the extremely robust structure in anodized aluminum alloy with reinforced thickness withstands even the toughest stresses.
- **Impeccable results**: carriages designed for specific product types (cold cuts or meat) ensure top-quality slicing results.
- **Stable product support**: guaranteed along the full carriage stroke up to the cutting area, provided by the stainless-steel block, ideal for slicing fresh meat.

- **Maximum hygiene, practicality, and protection of the product holder**: stainless steel clamps are removable and dishwasher-safe.
- **Reliable controls**: stainless steel, resistant to shocks and wear.

MAESTRO LINE | SB • CB | with Integrated Scale

In working contexts where every second counts, this model with integrated scale represents a real improvement to workflow.

- **LESS MOVEMENT, MORE PRECISION**: with the scale integrated into the machine, the operator avoids continuous movement from slicer to fiscal scale, focusing on slicing and reducing downtime.
- **HIGH SERVICE QUALITY PERCEPTION**: the integrated, clearly visible display allows weight monitoring during slicing, preventing waste and enabling fast customer service.

MAIN TECHNICAL FEATURES.

	Model	Blade Diameter	Max Slice Thickness	Transmission	Motor Power	Use
FLEX LINE	TS (cold cuts)	300-350 mm	15 mm	BELT	0,26 kW (0,35 HP)	LIGHT - MEDIUM
	TCS (meat)	300-350 mm	15 mm	BELT	0,26 kW (0,35 HP)	LIGHT - MEDIUM
LEAN LINE	ASE K (cold cuts)	350-370 mm	20 mm	BELT	0,37 kW (0,50 HP)	MED. - INT.
	ACE K (meat)	350-370 mm	20 mm	BELT	0,37 kW (0,50 HP)	MED. - INT.
GEAR LINE	SX (cold cuts)	350-370 mm	23 mm	GEAR	0,33 kW (0,44 HP)	INTENSIVE
	CX (meat)	350-370 mm	23 mm	GEAR	0,33 kW (0,44 HP)	INTENSIVE
	VS (cold cuts)	350-370 mm	24 mm	GEAR	0,37 kW (0,50 HP)	INTENSIVE
	VM (meat)	350-370 mm	24 mm	GEAR	0,37 kW (0,50 HP)	INTENSIVE
MAESTRO LINE	S (cold cuts)	350-370 mm	23 mm	BELT	0,37 kW (0,50 HP)	INTENSIVE
	C (meat)	350-370 mm	23 mm	BELT	0,37 kW (0,50 HP)	INTENSIVE

AVAILABLE ACCESSORIES.

CUSTOM COLORS

Personalize your slicer with custom finishes.

TEFLON-COATED PARTS

Blade or plate, blade, and cover. Perfect for sticky products like cheese. Reduce friction and waste.

ALUMINUM KNOBS
(LEAN/GEAR/MAESTRO ONLY)

Polished anodized aluminum for durability and style.

AUTO SHUT-OFF
(MAESTRO LINE ONLY)

Energy savings and protection during sharpening operations.

TO LEARN MORE, SCAN THE QR CODE
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minerva omega GROUP
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UNI EN ISO 9001:2015

MADE IN ITALY