VACUUMTECH

VACUUM PACKAGING MACHINES

TABLE-TOP AND FLOOR MODELS

la minerva

minerva omega GROUP

Experience. Evolution. Excellence.

DELIS, RESTAURANTS, FOOD PRODUCTION CENTERS, INDUSTRIES: A VACUUM PACKAGING MACHINE FOR EVERY SECTOR.

Compact table-top models, ideal for artisanal labs, restaurants, and delis, where maximum efficiency must fit into **minimal space**.

High-capacity floor-standing models, designed for production centers, centralized kitchens, and food processing industries that require **continuous operation** and **top performance**.

Whatever the scale or nature of your operation, **vacuum packaging allows you to**:

- Extend shelf-life, both in refrigerated displays and cold rooms, as well as during processing.
- Improve hygiene standards in line with HACCP protocols, and convey a clean, well-maintained, detail-oriented environment.
- Preserve the food's natural, nutritional, and sensory properties.
- Offer customers a wide variety of ready-to-use packaged products.
- Simplify product storage and transportation.
- Optimize daily operations through pre-packaging in advance.
- Minimize waste through the preservation of unused food items.

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

A WIDE RANGE OF VACUUM PACKAGING MACHINES TO MEET EVERY NEED.

- **Sturdy construction**:
  body and components made of impact- and wear-resistant stainless steel.
- **Simplified controls**:
  intuitive interfaces ensure smooth, safe operation, even in demanding conditions.
- **Easy parts management**:
  standardized components across the range streamline spare parts logistics.
- **Low maintenance**:
  professional oil-bath pumps with Gas Ballast technology to extend oil life and reduce wear.

PERFORMANCE & FEATURES.

SLAM LINE

Robust, compact, easy to install, and intuitive to use — making it an ideal solution even for first-time operators. 6 table-top and 1 floor-standing model.

- **SPACE-SAVING DESIGN**:
  ideal for small workspaces.
- **NO LEARNING CURVE**:
  operators can achieve full productivity from day one, saving time and reducing errors.
- **One-touch start**:
  6 pre-set programs deliver perfect results with no setup required.

OUR FULL RANGE OF MODELS DESIGNED TO SERVE DIVERSE SECTORS.

La Minerva vacuum packaging machines are designed and built to **support a wide variety of sectors**, meeting different usage needs and production requirements.

SLAM / DERBY

LOCAL FOOD OUTLETS

- Shorter customer wait times thanks to pre-prepared dishes;
- Reduced contamination risk in open-kitchen environments.

SLAM / DERBY

DELIS

- Wider product offering, with a broader range of items suitable for take-away;
- Enhanced product appeal, making displays more attractive to customers.

DERBY

PROFESSIONAL KITCHENS

- Recipe consistency thanks to standardized processes and precise ingredient control.
- Improved workflow, minimizing the risk of errors or delays.

DERBY LINE

A wide range of machines—6 table-top and 4 floor-standing—suitable for both small and larger operations. Maximum flexibility and control.

- **HIGHER RELIABILITY, LOWER MAINTENANCE**: pump oil preheating removes moisture and impurities.
- **GENTLE HANDLING UNDER CONTROL**: the Soft-Air function guarantees gentle and precise handling, even for delicate or fragile items.
- **10 customizable programs** for multiple needs.
- **User guidance with LEDs** and built-in vacuum gauge for real-time control.

RECORD LINE

High-performance machines for structured professional environments demanding reliability and operational efficiency. 3 table-top and 4 floor-standing models.

- **ADJUSTABLE VACUUM LEVEL** via dedicated sensor for precise, absolute vacuum control.
- **SUITABLE FOR LIQUIDS AND VOLATILE PRODUCTS**: the Extra Vacuum and Cycled Vacuum modes give powders and fluids time to stabilize between cycles.
- **GENTLE HANDLING UNDER CONTROL**: the Soft-Air function guarantees gentle and precise handling, even for delicate or fragile items.
- **Adaptable to any working condition**: the pressure sensor's automatic calibration system guarantees high-precision performance in all environments.
- **Higher reliability, lower maintenance**: pump oil preheating removes moisture and impurities.
- **10 customizable programs** for all product types.
- **BUSCH high-performance pumps**: fast, consistent vacuum cycles.

DERBY / RECORD

COLLECTIVE CATERING

- Streamlined production planning, facilitating weekly or monthly menu scheduling.
- Longer shelf-life for raw or cooked products, helping to reduce food waste.

DERBY / RECORD

LARGE-SCALE RETAIL

- Fewer unsold products, due to extended sales windows.
- Bulk purchasing at optimal times, lowering procurement costs.

RECORD

FOOD PROCESSING INDUSTRY

- Traceability and labeling, ensuring more accurate supply chain control.
- Advanced preservation, maintaining consistent product quality even after several weeks.

KEY TECHNICAL FEATURES OF OUR VACUUM PACKAGING MACHINES.

	SLAM LINE	**DERBY** LINE	**RECORD** LINE
Sealing Bar Range	from 270 to 520 mm	from 270 to 960 mm	from 410 to 960 mm
Pump Capacity	6-20 m3h	6-100 m3h	16-100 m3h BUSCH
Vacuum Time Setting	6 pre-set options	**S**	**S**
Solder Time Setting	6 pre-set options	**S**	**S**
Filling Tiles	**O**	**S**	**S**
Inclined Filling Plane for Liquids	**O**	**O**	**O**
Custom Programs	-	10	10
Oil Preheating	-	**S**	**S**
Soft-Air	-	**S**	**S**
Double Sealing	-	**O**	**S**
Additional Sealing Bars	-	**O** (from 410 upwards)	**O**
MAP – Modified Atmosphere	-	**O**	**O**
External Vacuum Container	-	**O**	**O**
Absolute Vacuum Electronic Sensor	-	-	**S**
Extra Vacuum & Cycled Vacuum	-	-	**S**
Counter-bar on Lid	-	-	**O**
Thermal Printer	-	-	**O**

S = STANDARD | **O** = OPTIONAL

AVAILABLE ACCESSORIES.

MODIFIED ATMOSPHERE PACKAGING (MAP)

Machine ready for use with specific gas mixtures that replace air to create a protective atmosphere. An advanced technology that extends product freshness and shelf-life while preserving taste, texture, and nutritional value.

INCLINED TRAY FOR LIQUIDS

An angled insert plate designed to ensure correct positioning and efficient vacuum sealing of products containing liquids.

EXTERNAL VACUUM KIT

An optional add-on that enables the machine to create vacuum in external containers, including valve-equipped plastic tubs or glass jars.

ADDITIONAL SEALING BARS

Up to 3 additional sealing bars that allow more bags to be processed during the same vacuum cycle.

THERMAL PRINTER
(RECORD ONLY)

Prints food labels for faster, more precise traceability and packaging management.

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

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