WASHTECH

DISHWASHING
EQUIPMENT

la minerva

GAM International by Minerva Omega Group

minerva omega GROUP

Experience. Evolution. Excellence.

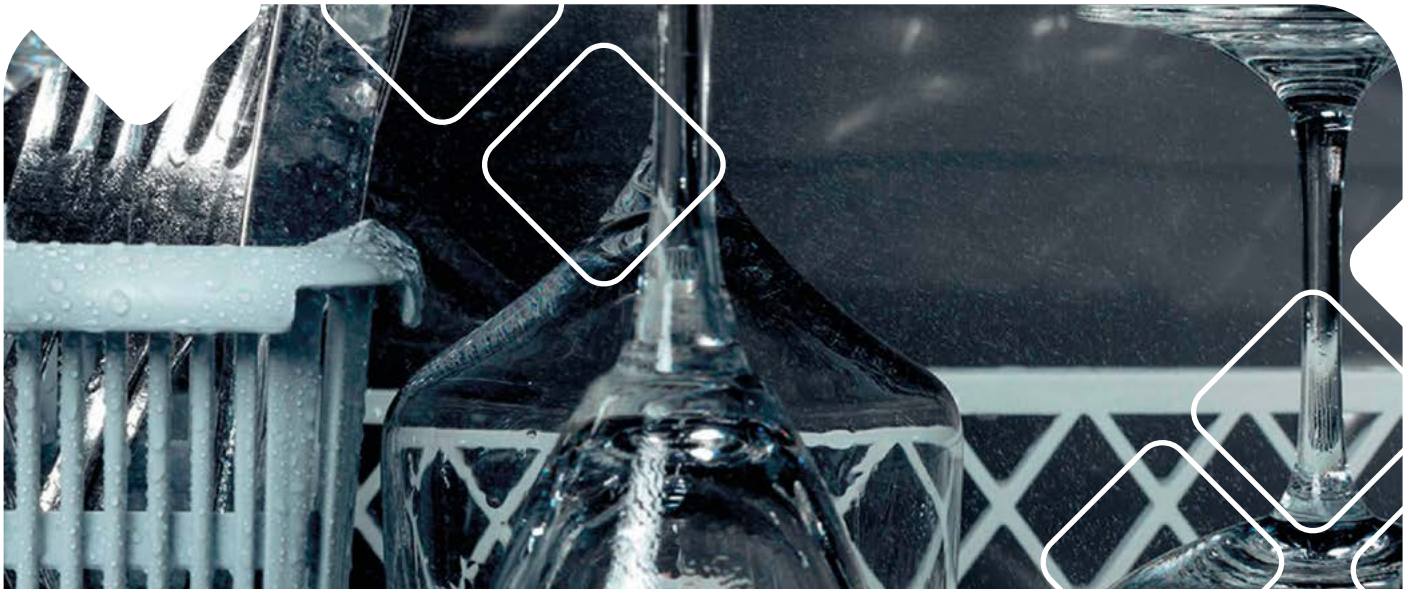
HYGIENE, RELIABILITY AND INNOVATION FOR PROFESSIONAL FOODSERVICE.

The GAM International by Minerva Omega Group **dishwashing equipment** line combines **efficiency and hygiene with innovative design solutions** that reduce noise, consumption, and weak points, ensuring machines built to last.

Whether it's for a supermarket, bar, restaurant, or large canteen, we offer targeted systems for glasses, plates, pots, and items of any size, ensuring **deep cleaning, maximum reliability, and flawless results every time**.

A wide range of **professional dishwashers designed to offer you**:

- Acoustic comfort and reduced consumption thanks to the full double-wall structure (available only on digital lines) which lowers kitchen noise, limits heat loss, and saves energy.
- Hygiene and long-lasting durability with a fully molded tank, free from welds, guides, or fragile profiles. Easier cleaning, no weak points.
- Guaranteed robustness, with a soft-opening and closing door and a special dual-flow pump ensuring constant pressure and reducing risk of internal pipe damage.
- Constant power: continuous high-pressure water flow guarantees complete cleaning and flawless results.
- Intuitive operation with optimized cycles, dedicated programs, and simple control panels.
- Reliability: integrated filters and rinsing systems ensure consistent performance and reduce maintenance needs.



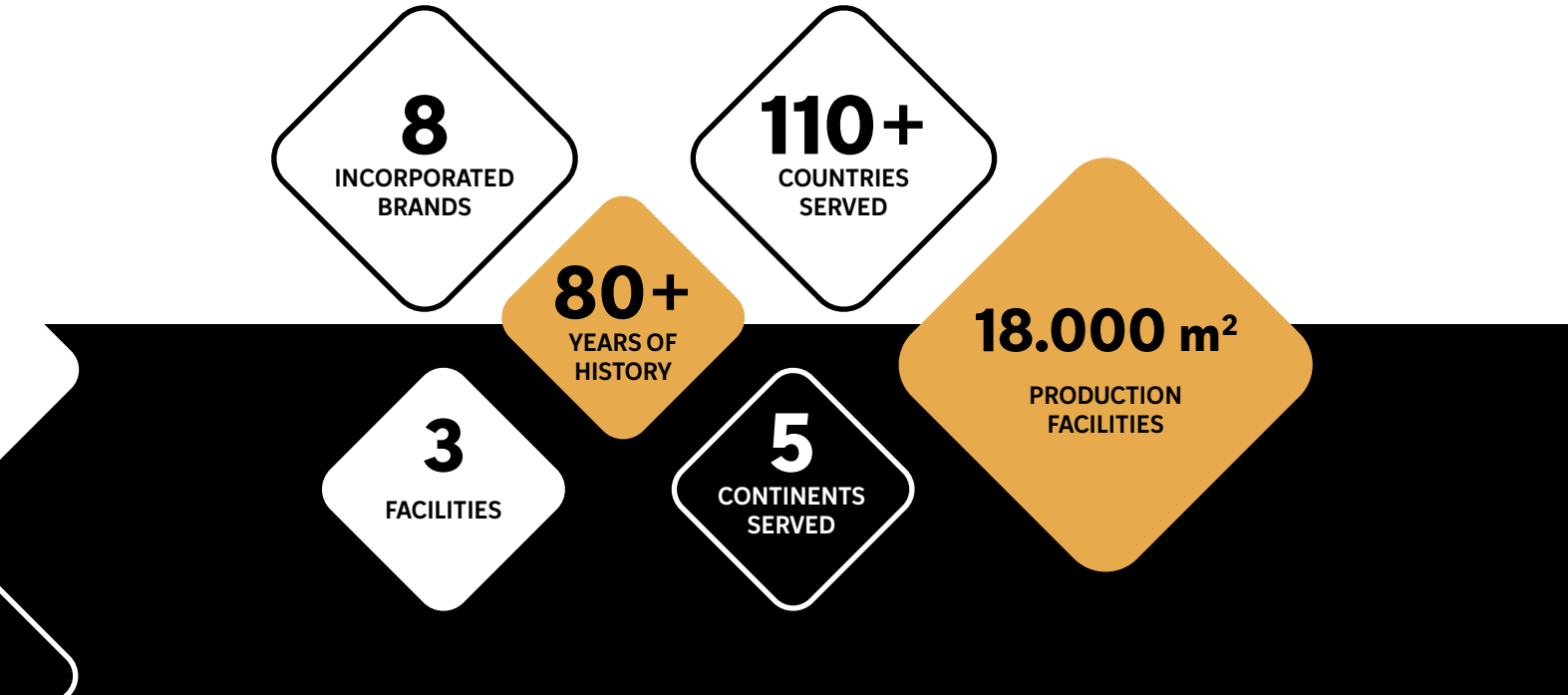
EXPERIENCE AND INNOVATION FROM AN ITALIAN COMPANY WITH A FORWARD-LOOKING VISION.

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**.



PERFORMANCE AND FEATURES OF OUR PROFESSIONAL DISHWASHING LINE.

GLASSWASHERS

Designed for bars, pubs, and businesses with intensive use of glasses, cups, and mugs. Compact and fast, they ensure brilliant results even on delicate glassware while reducing service times.

from 35x35 to 40x40cm

rectangular / round rack

digital / electromechanical versions

- **OPTIMIZED SPACE**: small dimensions fit even the tightest kitchens.
- **FASTER SERVICE**: short cycles keep glasses and cups always ready to use.
- **Consistent quality**: gentle yet effective washing, even on glass and porcelain.
- **User-friendly**: intuitive start and controls, suitable even for untrained staff.
- **Simple maintenance**: quick installation and easy technical access reduce downtime.

UNDERCOUNTER DISHWASHERS

Built for heavy loads, ideal for restaurants, canteens, and professional kitchens, ensuring superior capacity and versatility.

50x50 cm

rectangular rack

digital / electromechanical versions

- **HIGHER PRODUCTIVITY**: large load capacity reduces service handling times.
- **ADAPTABILITY**: diversified programs based on the degree of dirt.
- **LOWER CONSUMPTION**: optimized water and energy use to reduce operating costs.
- **Easy maintenance**: durable stainless steel components, easy to access.
- **Continuous wash cycle with automatic final rinse**: user-controlled for consistent flow and maximum hygiene.

CAPOT DISHWASHERS

Perfect for restaurants, canteens, and medium-to-large kitchens, also suitable for supermarkets. The hood opening improves ergonomics and optimizes workflow.

from 50x50 to 60x50 cm

rectangular rack

digital / electromechanical versions

- **MAXIMUM CAPACITY, NO DOWNTIME**: handles plates, trays and utensils with ease.
- **NEW HOOD LIFTING SYSTEM**: reduces operator effort, eliminates jamming risks, even if lifted from the side.
- **Operator ergonomics**: hood opening makes loading and unloading effortless.
- **Continuous wash cycle with automatic final rinse**: user-controlled, for consistency and hygiene.
- **In-line integration**: compatible with inlet and outlet tables for continuous processes.
- **Robust and hygienic construction**: full stainless steel structure, sturdy and easy to sanitize.

WARE WASHERS

The essential choice for supermarkets, laboratories, and industrial kitchens with large utensils and equipment.

from 50x60 to 131x70 cm

rectangular rack

digital version

- **UNMATCHED CLEANING PERFORMANCE**: high-pressure jets remove even the toughest dirt.
- **DEEP CLEANING**: intensive programs with longer times and stronger water action against stubborn dirt.
- **Greater capacity**: wide opening for pots, trays, and bulky equipment.
- **Optimized times**: fast cycles minimize downtime even with large loads.
- **Robust and hygienic construction**: full stainless steel structure, sturdy and easy to sanitize.

TAILORED SOLUTIONS FOR EVERY SECTOR

GAM International by La Minerva dishwashing solutions are designed and built to **meet the diverse needs of multiple sectors**—true tools that add value to everyday work.

GLASSWASHERS
UNDERCOUNTER DISHWASHERS

BARS, PUBS & CAFÉS

- Brilliant glasses and cups in no time, reducing waiting times at the counter.
- Compact solutions that optimize the limited space behind the counter.

UNDERCOUNTER DISHWASHERS
CAPOT DISHWASHERS / WARE WASHERS

RESTAURANTS & DELICATESSENS

- Efficient handling of peak service periods with fast and consistent washing.
- Diversified cycles ensuring the cleaning of plates, utensils, and trays in one continuous flow.

CAPOT DISHWASHERS / WARE WASHERS / CONVEYOR-TYPE DISHWASHERS

CANTEENS & COLLECTIVE CATERING

- Continuous washing flows supporting high volumes and frequent shifts.
- Reduced downtime thanks to integration with inlet and outlet tables.

UNDERCOUNTER DISHWASHERS
WARE WASHERS

ARTISANAL KITCHENS & FOOD PRODUCTION FACILITIES

- Effective removal of stubborn dirt from trays and professional utensils.
- Increased daily productivity thanks to fast cycles replacing manual washing.

CAPOT DISHWASHERS / WARE WASHERS / CONVEYOR-TYPE DISHWASHERS

INDUSTRIAL KITCHENS, LARGE-SCALE FACILITIES & SUPERMARKETS

- Automated washing for very high volumes, with uninterrupted operation.
- Deep sanitization of utensils and dishware, compliant with the highest professional standards.

50x50 cm

rectangular rack

digital version

CONVEYOR-TYPE DISHWASHERS

The most productive solution for canteens and large kitchens requiring maximum automation.

- **SIMPLIFIED PEAK MANAGEMENT**: ideal for kitchens serving hundreds of meals per shift.
- **TAILOR-MADE MODULARITY**: stainless steel structure, configurable and integrable in automated workflows.
- **Maximum productivity**: conveyor system ensures continuous dish feeding.
- **Cost control**: optimized cycles reduce water and energy consumption.

MAIN ACCESSORIES.

BUILT-IN WATER SOFTENER

Prevents limescale, keeping the machine efficient. Improves washing quality and extends the life of internal components.

DEDICATED BASKETS AND INSERTS

Custom solutions to optimize load capacity and protect delicate items.

INLET AND OUTLET TABLES
(FOR CAPOT AND CONVEYOR-TYPE DISHWASHERS)

Facilitate continuous workflow, speed up operations, and improve workstation ergonomics.

DRAIN PUMP

Improves washing by draining dirty water at every cycle, allowing installation even without floor drains or with raised drains.

OPTIMIZED RINSE SYSTEM WITH BREAK TANK AND RINSE BOOSTER PUMP

Keeps water temperature constant during rinsing, with stable pressure and flow, significantly reducing consumption.

HEAT RECOVERY UNIT

Recovers heat and humidity generated during the washing cycle, transforming them into energy. Also eliminates the need for an external extractor hood.

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

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UNI EN ISO 9001:2015

MADE IN ITALY