MEATTECH

BONE SAWS

TABLE-TOP AND FLOOR MODELS

la minerva

minerva omega GROUP

Experience. Evolution. Excellence.

A COMPLETE RANGE OF BONE SAWS THAT GUARANTEE PRECISION, POWER, AND SAFETY WITHOUT COMPROMISE.

La Minerva bone saws always provide the **right solution**: from the compact **table-top models**, ideal for butcher shops and delicatessens, to the robust and stable **floor-standing models**, perfect for large-scale retail and industrial laboratories. Each machine is built entirely from **stainless steel** – a guarantee of **hygiene, durability, and safety**. **High-performance motors**, integrated safety systems, and a design optimized for daily use make **every cut fast, precise, and waste-free**.

A bone saw is not just equipment – it is a **reliable partner** for professionals who work with meat every day with passion and skill. It is the added value that **enhances the quality of the final product**.

With La Minerva bone saws, you can:

- Increase productivity: perform continuous, rapid cuts while reducing processing times.
- Achieve precise and consistent results: every cut is clean and uniform, improving product presentation and ensuring consistency in size and thickness.
- Reduce waste: sharp blades and mechanical efficiency allow better separation of meat and bone, maximizing usable material.
- Improve safety: integrated devices such as blade guards, NVR with coded sensors, and electronic or mechanical braking systems (depending on the model) minimize risks for the operator.
- Boost hygiene and simplify cleaning: stainless-steel structures, smooth surfaces, and removable components make sanitization easier while reducing microbial growth.
- Enjoy versatility: with the right blades, our models can handle various types of meat and bones, adapting to different operational 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**.

8
INCORPORATED BRANDS

110+
COUNTRIES SERVED

80+
YEARS OF HISTORY

18.000 m²
PRODUCTION FACILITIES

3
FACILITIES

5
CONTINENTS SERVED

ADVANTAGES OF LA MINERVA TABLE-TOP BONE SAWS.

- **Compact dimensions**:
  optimized to fit workbenches without sacrificing power or cutting capacity.
- **Clean, precise cuts**:
  robust, accurate construction ensures uniform cutting, flawless finishing, and minimal product waste.
- **Electronic braking**:
  rapid blade stop ensures active safety for operators and full compliance with the strictest regulations.
- **Reliable electronics**:
  class 4 control units and sensors guarantee maximum reliability, protection from electrical disturbances, and consistent performance, even in heavy-duty use.
- **Absolute sturdiness**:
  full stainless-steel construction ensures resistance, long-lasting durability, and complete hygiene.
- **Operator comfort**:
  optimized design reduces noise and vibration, improving working comfort.
- **Easy cleaning**:
  smooth surfaces and removable parts reduce sanitization time, fully aligned with HACCP standards.

A/E **155**

A/E **182**

C/E **165**

C/E **182**

TAILORED SOLUTIONS FOR EVERY SECTOR.

La Minerva's range of bone saws is designed and built to meet the diverse needs of multiple sectors — ensuring **operational speed, efficiency, and maximum safety**.

BUTCHER SHOPS

- Reduced fatigue: operators work with less physical effort, thanks to smooth mechanical motion and powerful motors that make every cut easier.
- High working speed: allows meat and bones to be cut much faster, optimizing service times during peak hours.
- Adaptable to all shops: table-top models are ideal for smaller spaces, while floor-standing models meet the needs of shops with higher workloads.
- Professional image: a butcher's counter equipped with a modern, high-performance bone saw conveys to the end customer a clear message of efficiency, professionalism, and care for the product.

LARGE-SCALE RETAIL DISTRIBUTION

- High performance: powerful motors ensure prolonged use without loss of productivity, even under continuous workloads.
- Impeccable hygiene: top levels of safety and hygiene are guaranteed – a key factor in environments where machines are highly visible to the public.
- Operational versatility: suitable for different types of meat (fresh or frozen) and even fish with hard bones, allowing one machine to serve several departments.
- Professional image: robust, technologically advanced equipment conveys to the customer an impression of seriousness, quality, and care in product preparation.

PROFESSIONAL AND COLLECTIVE KITCHENS

- Fast operation: enables rapid processing of bones and frozen products, which is crucial in kitchens where hundreds or thousands of meals must be prepared daily.
- Standardized portions: regular, uniform cuts ensure portion consistency, an essential requirement in mass catering and collective food service.
- Staff safety: thanks to advanced electronic and mechanical protection systems, even less experienced staff can use the machine with confidence and in complete safety.

ADVANTAGES OF LA MINERVA FLOOR BONE SAWS.

- **Heavy-duty power**:
  high-performance motors designed for continuous operation, ensuring clean cuts even on hard bones and large volumes.
- **Electronic safety braking**:
  rapid blade stop system ensures complete operator protection.
- **Advanced electronics**:
  class 4 control unit and sensors for precise control, surge protection, and reliable performance under intensive use.
- **LED monitoring**:
  status indicators provide immediate visual feedback, enhancing operational safety.
- **Constant blade tensioning**:
  innovative friction system keeps the blade at optimal tension, guaranteeing uniform cuts, longer blade life, and fewer manual adjustments.
- **Reinforced structure**:
  thick stainless-steel frame designed for intensive use and maximum stability.
- **Professional precision**:
  high-quality blade delivers clean, uniform cuts, preserving product quality and reducing waste.

C/E **205**

C/E **243F**

C/E **285F**
C/E **320F**

MODELS WITH **FIXED** WORKTABLE.

C/E **285P**
C/E **243P**

MODELS WITH **SLIDING** WORKTABLE.

C/E **320P**

Both the fixed and sliding parts of the worktable can be fully tilted, giving complete access to the interior for quick, simple, and thorough cleaning.

Double adjustment system: allows maximum cutting precision, even for very thin slices.

Sliding table on bearings: ensures smooth, effortless movement and precise cutting, even in demanding operations.

Double blade guide system: guarantees stability, smoothness, and precision during cutting, reducing vibrations and lateral deviations.

C/E **249P**

MEAT PROCESSING PLANTS

- Operator safety: advanced electronic and mechanical protections safeguard staff during continuous operations, while sliding tables help reduce physical strain.
- Overall efficiency: shorter cutting times, reduced effort, and higher productivity contribute to lowering operational costs.
- Less waste: precise, cleaner cuts reduce the loss of raw material and increase the commercial yield of processed products.

FISH INDUSTRY

- Specialized blades: make it possible to cut whole fish, fillets with bones, or frozen blocks without difficulty, while maintaining the structure of the product intact.
- Cutting precision and quality: uniform, clean cuts improve presentation and reduce damage to the flesh – a key element for commercial value.
- Operational flexibility: machines can be adapted to both industrial fishmongers and processing plants, covering the different needs of the seafood industry.

MAIN TECHNICAL FEATURES OF OUR TABLE-TOP BONE SAWS.

	Blade Length	Cutting Height	Cutting Width	Worktable Dimensions	Motor Power	Use
A/E **155**	155 cm	21 cm	18 cm	39 x 43,5 cm	3PH: 0.75 kW (1.0 HP) 1PH: 0.75 kW (1.0 HP)	LIGHT
C/E **165**	165 cm	24 cm	19 cm	47 x 48,5 cm	3PH: 1.1 kW (1.5 HP) 1PH: 1.1 kW (1.5 HP)	MEDIUM
A/E **182**	182 cm	25 cm	19 cm	40 x 43,5 cm	3PH: 0.75 kW (1.0 HP) 1PH: 0.75 kW (1.0 HP)	LIGHT
C/E **182**	182 cm	28 cm	19 cm	47 x 48,5 cm	3PH: 1.1 kW (1.5 HP) 1PH: 0.9 kW (1.25 HP)	MEDIUM

MAIN TECHNICAL FEATURES OF OUR FLOOR STANDING BONE SAWS.

	Worktable Type	Blade Length	Cutting Height	Cutting Width	Worktable Dimensions	Motor Power	Use
C/E **205**	Fixed	205 cm	33 cm	23 cm	60 x 57 cm	3PH: 1.1 kW (1.5 HP) 1PH: 1.0 kW (1.35 HP)	MEDIUM
C/E **243F**	Fixed	243 cm	35 cm	29 cm	71,5 x 69,5 cm	3PH: 1.1 kW (1.5 HP)	MED. - HEA.
C/E **243P**	Sliding	243 cm	35 cm	29 cm	83 x 73,5 cm	3PH: 1.1 kW (1.5 HP)	MED. - HEA.
C/E **249P**	Sliding	249 cm	30 cm	29 cm	71 x 69 cm	3PH: 1.1 kW (1.5 HP)	HEAVY
C/E **285F**	Fixed	285 cm	40 cm	33 cm	90 x 91 cm	3PH: 1.5 kW (2.0 HP)	HEAVY
C/E **285P**	Sliding	285 cm	40 cm	33 cm	88 x 88 cm	3PH: 1.5 kW (2.0 HP)	HEAVY
C/E **320F**	Fixed	320 cm	41 cm	41 cm	97,5 x 115 cm	3PH: 2.2 kW (3.0 HP)	HEAVY
C/E **320P**	Sliding	320 cm	41 cm	41 cm	104 x 112,5 cm	3PH: 2.2 kW (3.0 HP)	HEAVY

TO LEARN MORE, SCAN THE QR CODE
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MADE IN ITALY