



FOOD-TEK
DIVISION

TA/TE MEAT MINCERS

TABLE-TOP MODELS



omega
FOODTECH



**minerva
omega**
GROUP

Experience. Evolution. Excellence.

RELIABILITY, ROBUSTNESS, AND SAFETY: A LINE OF MEAT MINCERS THAT HAVE SERVED PROFESSIONALS FOR GENERATIONS. BUILT TO LAST A LIFETIME.

Since the 1960s, **TA/TE table-top meat mincers** have been inherited from **one generation to the next, shaping the very tradition of the trade**. Passed down from father to son, they represent a real handover of skills and tradition that continues across the world today.

Over the years, they have established themselves as icons of **power, safety, and reliability**, becoming not only indispensable tools and trusted allies in everyday work, but also genuine **symbols in the food industry**.

The TE 22 and TA 32 models carry on a legacy that has lasted for more than half a century: a story of **Italian expertise and passion** that still keeps the same promise alive today — **to achieve what others cannot**.

With our TA/TE meat mincers, you can:

- Count on a flawless grind that increases perceived value. Minced meat becomes your business card, showing customers professional care and attention.
- Convey a sense of great reliability, thanks to preparations that keep their appearance and uniformity unchanged.
- Offer superior sensory quality, with a compact, even cut and a precise grind that preserves color and texture while respecting the raw material.
- Strengthen customer trust, with results that meet expectations and turn a daily gesture into a mark of distinctiveness and quality.





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

WITH OUR TA/TE MEAT MINCERS, YOU CAN MINCE ALL THE MEAT YOU NEED AND MEET YOUR CUSTOMERS' DEMANDS.

┌ **Compact and sturdy structure:**

aluminum and stainless steel AISI 304, with an elegant design that fits even into smaller spaces.

┌ **Total reliability:**

powerful motors and oil-bath gear transmission, able to handle even the toughest products with guaranteed results.

┌ **Maximum performance in all conditions:**

the grinding unit (head, worm, locking ring) is perfectly balanced with motor power and transmission. Careful

studies and tests ensure a defined, precise, and uniform grind, which translates into maximum output and no waste - a concrete benefit that brings out the full value of the raw material.

┌ **Quick and thorough cleaning:**

all food-contact components are made of stainless steel and can be easily removed for fast, accurate, and safe sanitation.

PERFORMANCE AND FEATURES.

TE 22

A meat mincer that is easy to use and ready to work immediately. When simplicity goes hand in hand with productivity.

┌ **Pure functionality:** essentiality, made into a machine. Ready to use at once — load, switch on, and start producing.

┌ **Quick and simple maintenance:** release lever for removing the grinding group in just a few seconds.



VERSATILE SOLUTIONS FOR EVERY SECTOR.

The TA and TE table-top meat mincers by Omega FoodTech are designed to satisfy diverse operational needs and production requirements across many industries.

BUTCHER SHOPS

- Constant productivity: fast processing with no interruptions.
- Superior finished product quality. Color, yield, and appearance are always excellent.
- A unique design, recognizable in every detail.

PROFESSIONAL CATERING AND HO.RE.CA.

- Ability to program the production cycle and adapt it to diverse work needs, while maintaining high performance.
- Absolute reliability. No downtime.
- Perfect for small spaces: designed to make the best use of every centimeter.

└ **Maximum safety:**

safety protections are purely mechanical, without complex systems, guaranteeing great reliability even in the most demanding work environments.

TA 32

A model designed to maximize productivity and bring out the best qualities of the meat. Color customization available, including the iconic red.

- └ **Large hopper:** generously sized bowl to ensure maximum productivity.
- └ **Enterprise grinding system:** preserves fibers and does not alter the natural color of the product.



RETAIL AND LARGE-SCALE RETAIL DISTRIBUTION

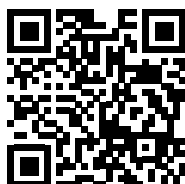
- Machines ready to use with no complex adjustments, for immediate operation.
- Ergonomic design, safety, and ease of use with clear controls and direct access to main functions. Suitable also for less experienced operators.
- Greater efficiency and competitiveness with reduced waste.
- Immediately visible quality, leading to total customer satisfaction.

FOOD PROCESSING LABORATORIES

- Consistent results on every product: from simple daily cuts to premium meats, the outcome is always uniform and homogeneous.
- No drop in performance, even under heavy workloads.
- Long-lasting durability thanks to solid construction and components designed to endure.

MAIN TECHNICAL FEATURES OF OUR MEAT MINCERS.

	Head Type	Removable Hopper	Productivity	Motor Power	Hopper Size (LxWxH)	Use
TE 22 Three-phase	Internal	YES	270 kg/h	0.75 kW (1.0 HP)	220x340x50 mm	MEDIUM – HEA.
TE 22 Single-phase	Internal	YES	270 kg/h	1.1 kW (1.5 HP)	220x340x50 mm	MEDIUM – HEA.
TA 32 Three-phase	Internal	YES	500 kg/h	2.2 kW (3 HP)	350x490x90 mm	HEAVY
TA 32 Single-phase	Internal	YES	500 kg/h	1.8 kW (2.5 HP)	350x490x90 mm	HEAVY



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