



FORM-TEK  
DIVISION

# BB LINE

## AUTOMATIC BATTER-BREADING MACHINES

### TECHNOLOGY THAT DELIVERS RESULTS

With advanced solutions,  
we make every product crunchy,  
appealing, and irresistible.

Designed to bread quickly and evenly meat and vegetable burgers, meatballs, nuggets, and sticks of different shapes and weights, **our automatic batter-breading machines deliver a compact coating, without gaps or excess, perfect at first glance.**

**Ideal for in-line connection with our forming machines,** they also work efficiently as stand-alone units.

The stainless-steel structure, compact design, and quick disassembly of components ensure **high performance, ease of use, and impeccable hygiene** in any professional setting.



 **la minerva**



## KEY FEATURES AND BENEFITS

### CONTINUOUS IN-LINE PRODUCTION

The batter-breading machines can be easily connected to La Minerva forming and meatball machines, enabling full automation of the production cycle.

### MAXIMUM HYGIENE AND EASY CLEANING

All models are designed to be easily disassembled, making cleaning and maintenance of the product-contact components simple and safe.

### ROBUST STRUCTURE AND QUALITY MATERIALS

Entirely made of stainless steel, the batter-breading machines guarantee reliability and long-lasting durability, even in demanding environments.

### EFFICIENCY AND FLEXIBILITY

Fixed or variable speed and modular conveyor belt make it possible to adapt the machine to different production rates and formats. Large tanks (15 L for batter, 30 kg for breading) and the integrated air-blow system to remove excess batter (BB 150T and BB 240T) allow the use of a wide variety of coatings and batters, even with different ingredients and consistencies.

WE DESIGN AND MANUFACTURE OUR PRODUCTS TO **DELIVER REAL VALUE** TO PROFESSIONALS IN THE FOOD INDUSTRY.

## BB 150 / BB 150T / BB 240T

DESIGNED TO MEET THE NEEDS OF DIFFERENT SECTORS:



SMALL-SCALE INDUSTRY



FOOD AND MEAT LABORATORIES



GASTRONOMY



CATERING

	BB 150	BB 150T	BB 240T
<b>Productivity</b>	approx. 2000–3000 pcs/h	approx. 2000–3000 pcs/h	approx. 3000–4000 pcs/h
<b>Power consumption</b>	0,18 kW (0,25 HP)	0,25 kW (0,33 HP)	0,80 kW (1,07 HP)
<b>Power supply</b>	230 / 1 / 50 (V/Hz)	230 / 1 / 50 (V/Hz)	230 / 1 / 50 (V/Hz)
<b>Belt speed</b>	fixed: 10 m/min	variable: 9–15 m/min	variable: 9–15 m/min
<b>Max belt width (inlet)</b>	150 mm	150 mm	240 mm
<b>Batter tank</b>	-	-	15 L
<b>Breading tank</b>	-	-	30 kg
<b>Excess batter air-blow</b>	-	X	X
<b>Net weight</b>	55 kg	110 kg	150 kg

### AVAILABLE VERSIONS

**BB 150** – Compact table-top version, fixed speed.

**BB 150T** – Floor-standing version with variable speed and air-blow system for removing excess batter.

**BB 240T** – Top-of-the-range floor-standing version with 240 mm belt, 15 L batter tank and 30 kg breading tank, variable speed, and integrated air-blow system for removing excess batter.



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



**MINERVA OMEGA GROUP s.r.l.**  
Via del Vetraio, 36 • 40138 Bologna • Italy  
+39 051 530.174 • info@minervaomegagroup.com  
[www.minervaomegagroup.com](http://www.minervaomegagroup.com)



nr. 9656-A

