



Experience. Evolution. Excellence.





Minerva Omega Group designs, manufactures, and sells machines and systems for the processing, transformation, and preservation of meat and food products. We offer a complete range of solutions to meet the needs of customers who increasingly look for a **single partner able to provide excellent equipment to achieve their goals.**

We manage every stage of the production process internally, from design to installation, while also ensuring widespread and effective after-sales service. Our aim is to cover the entire customer value chain, offering a **wide and diversified selection of equipment to maximize both productivity and profitability.**

We respond to the challenges of an evolving market with strategies and solutions based on **experience, know-how, and innovation,** while always striving for excellence.

For us, excellence is not a final destination, but a constant **motivation to improve.**

Experience

Evolution

Excellence



80 YEARS OF EXPERTISE AND INNOVATION FOR AN ITALIAN COMPANY ALWAYS LOOKING AHEAD.

Founded in Bologna in 1945 by Mario Chiodini under the name La Minerva di Chiodini, the company soon grew from a small family-run workshop into an **industrial reality and a reference point for the international market** of meat processing equipment.

Thanks to numerous acquisitions, including Omega Foodtech and GAM International, **Minerva Omega Group expanded its expertise and broadened its solutions** to include equipment for meat and food processing, pizza and bread preparation, packaging, dishwashing and preservation.

An ongoing evolution that helps us address market requirements in an increasingly complete way.



*The workshop in the 1950s
and the company headquarters in 1962*

Today's headquarters



TWO PRODUCT BRANDS, ONE GROUP COMMITTED TO SERVING DIFFERENT MARKETS WITH OUTSTANDING SOLUTIONS.

From our headquarters in Bologna, Northern Italy, and the Omega production site in Lombardy, we operate globally through a distribution network covering over **100 countries in 5 continents**.

To anticipate and respond to market needs, our **R&D team focuses on continuous innovation**. With in-house management of every stage of design and production, we have become **highly specialized in developing customized solutions**, supporting clients directly through our **two brands**:



100+
COUNTRIES
SERVED

5
CONTINENTS
SERVED

18,000 m²
PRODUCTION
FACILITIES

SUSTAINABILITY

We actively promote **environmental, social, and economic sustainability**. Since 2010, our **solar power system** has supplied 80% of our annual energy consumption.

Our production lines use less energy while achieving higher productivity, thanks to high-efficiency motors. We employ robotic systems to increase precision and lighten heavy tasks, and we use **software** to optimize sheet metal cutting and **reduce material waste**.

The machines we manufacture are increasingly safe, efficient, and durable.

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la minerva



MEAT-TEK
DIVISION

A wide range of meat processing equipment, designed to consistently ensure operator safety, reliable functionality and performance, effortless and fast cleaning, as well as outstanding processing capacity.

Advanced forming solutions that combine speed and productivity with precision and versatility. Designed for in-line integration, they simplify every stage of preparation, with no restrictions on recipes.



FORM-TEK
DIVISION



PIZZA-TEK
DIVISION

Versatile equipment for pizza and baked goods. Rapid heating and precise temperature retention are combined with advanced baking systems to ensure proper oxygenation and hydration of the dough.

Our vacuum packaging machines deliver precise vacuum and sealing performance, combined with user-friendly operation and fast packaging speed, supported by high-power pumps.



VACUUM-TEK
DIVISION



ICE-TEK
DIVISION

Along with excellent ice quality, our machines are known for easy installation and simple maintenance. Granular, flake, or cube ice all offer long-lasting durability and high energy efficiency.

The full technology and quality of our professional washing systems, engineered to deliver superior cleanliness and hygiene, together with remarkable energy efficiency and reduced consumption.



WASH-TEK
DIVISION



FOOD-TEK
DIVISION

The food processing division, common to both La Minerva and Omega FoodTech brands, is known for machines that combine cutting efficiency and reliability with user-friendliness and versatility.



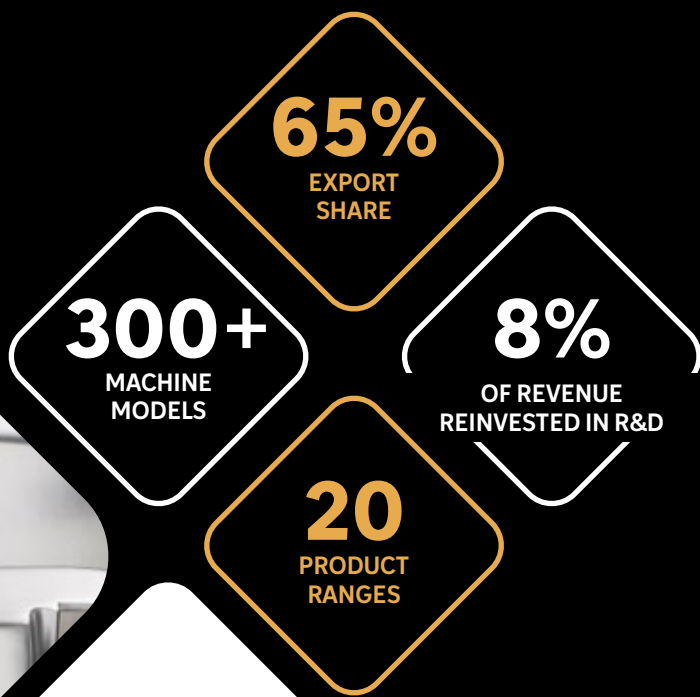


OUR EXTENSIVE RANGE: A UNIQUE VALUE FOR OUR CLIENTS.

Deep knowledge of the meat and food industry, together with the acquisitions made over time, has enabled us to consolidate our experience, enhance our skills, and broaden our portfolio, driving the continuous evolution of our Group.

Today we can offer a wide range of equipment in multiple versions to meet the needs of the food industry: from small-scale industry to Ho.Re.Ca., from large-scale retail to gastronomy, from laboratories to delicatessens and butcher shops.

As part of our commitment to continuous improvement, starting in 2024 we are focusing strongly on optimizing internal processes and transitioning to lean management, to ensure faster responses and higher quality in both products and services for our clients.



Experience

Evolution

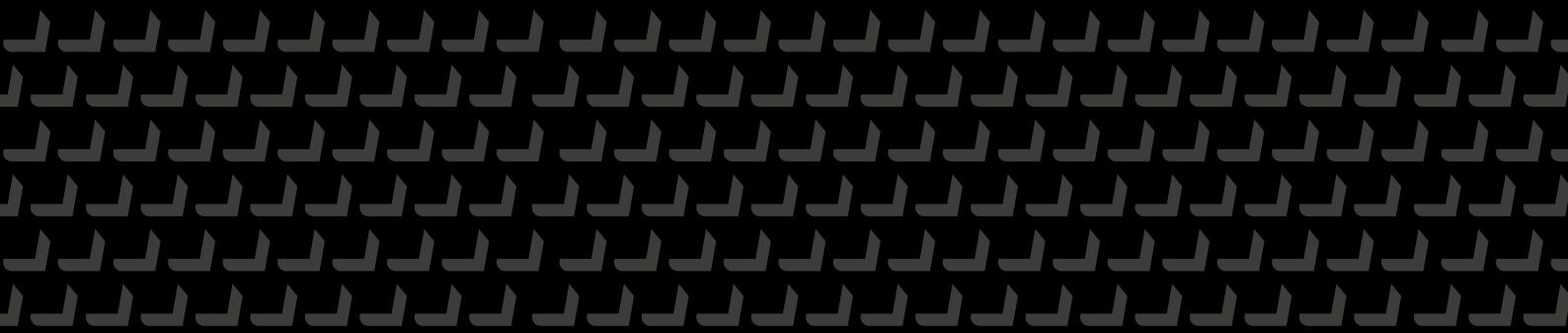
Excellence

WE SUPPORT PROFESSIONALS WHO BELIEVE IN THE VALUE OF FOOD AND RELY ON THE BEST TO GIVE THEIR BEST.

We aim to **be excellent for those who pursue excellence and value the quality of results** as well as quantity. For us, excellence is not a destination but a motivation to keep improving, offering our clients the equipment best suited to their work.

Our pursuit of excellence drives continuous evolution, with **increasingly innovative and environmentally sustainable solutions.**

By managing production in-house, we maintain full control over every stage of the process. **We design machines to last for decades and ensure they remain fully operational through readily available spare parts and attentive after-sales service.**





WITH RESPONSIBILITY AND ENTHUSIASM,
WE EMBRACE THE CHALLENGES
OF A WORLD IN CONSTANT EVOLUTION.

We love food because it brings together tradition and innovation, past and future. Professionals who prepare food are always looking forward, learning and experimenting to improve day after day. This is why **we rely on the best technologies to lead the way in a world that never stops evolving** and constantly presents new challenges.

We stand alongside those who devote their time, care, and attention to food, providing them with the best equipment to highlight the value of selected ingredients, refine their work, and deliver excellence to their customers.

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WE ARE COMMITTED TO CERTIFICATIONS AND TO THE SAFETY OF OUR PRODUCTION PROCESSES, ENSURING RELIABILITY AND EXPERTISE.



nr. 9656-A



Intertek



Intertek

We comply with the highest quality and safety standards, ensuring reliability for customers, suppliers, and regulatory bodies.

All our machines are certified by Kiwa Cermet Italia, an independent body accredited by Accredia for ISO 9001 certification schemes and authorized by the Italian Ministry of Health for **food machinery certification**.

Kiwa Cermet Italia certifies and guarantees the safety and reliability of our equipment.

All materials in contact with food comply with Italian and European MOCA regulations, ensuring the suitability of surfaces and components.

For the North American and Canadian markets, we hold ETL Sanitation and cETLus Safety product certifications.

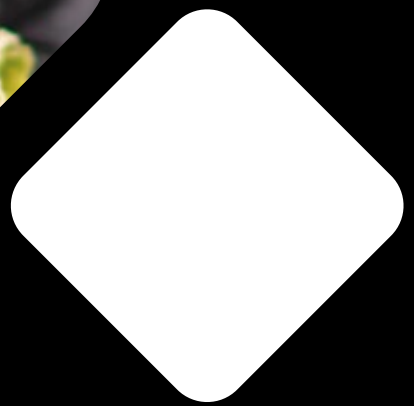
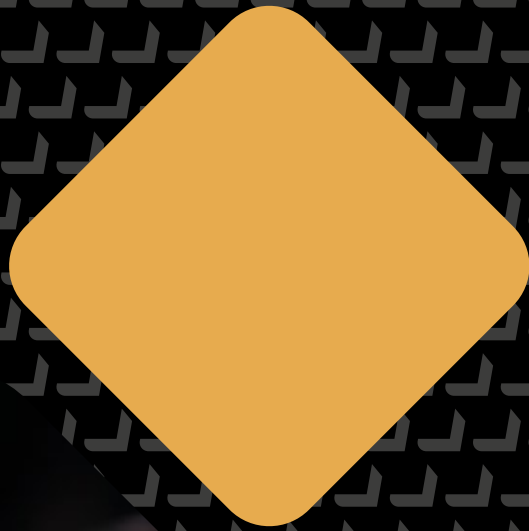


100% Recyclable

Our machines are made of stainless steel, a sustainable material that is fully recyclable. Unlike other materials, which often lose quality in the recycling process, stainless steel **maintains its high standards even after reuse**.

Recycling stainless steel not only reduces environmental impact but also saves energy and natural resources.

The aluminum and food-grade plastics we use are also fully recyclable.





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