

LAVORAZIONE  
CARNE

MEAT  
PROCESSING



# HAMBURGATRICI, POLPETTATRICI E IMPANATRICI

## HAMBURGER, MEATBALL AND BATTER-BREADING MACHINES



YOUR TALENT, **OUR TECHNOLOGY**

  
MADE IN ITALY  
Since 1945

 **MINERVA<sup>®</sup>**  
**OMEGA**  
GROUP

# HAMBURGATRICI AUTOMATICHE HAMBURGER FORMING MACHINES



C/E 653 R



C/E H SMART



C/E 653



C/E H MAX

 C/E H SMART | C/E 653 - C/E 653 R (versione refrigerata) | C/E H MAX

Le nostre formatrici automatiche sono ideali per la produzione in serie di hamburger, polpette, nuggets e bastoncini di **diverse forme e grammature regolabili, utilizzando carni rosse o bianche, pesce, verdure, legumi**, anche miscelati con altri ingredienti di condimento. Tutti i modelli permettono una facile regolazione dello spessore delle porzioni, con una **produttività fino a 2100 pz/ora**. Le macchine sono facili da smontare per la pulizia e manutenzione di tutte le parti a contatto con il prodotto da formare, per una massima igiene ed un semplice utilizzo in sicurezza per gli operatori.

 C/E H SMART | C/E 653 - C/E 653 R (refrigerated version) | C/E H MAX







Our automatic hamburger machines are ideal for the mass production of hamburgers, meatballs, nuggets and sticks of **different shapes and adjustable weights, using red or white meat, fish, vegetables, legumes**, even mixed with other seasoning ingredients. All models allow easy adjustment of the thickness of the portions, with a **productivity of up to 2100 pcs/hour**. The machines are easy to disassemble for cleaning and maintenance of all parts in contact with the product to be shaped, for maximum hygiene and safety for the operators.

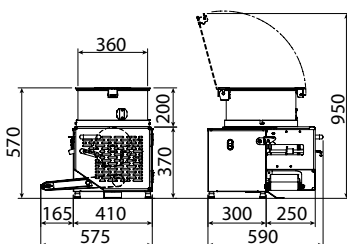
## CARATTERISTICHE TECNICHE:

- Struttura in acciaio inox e alluminio anodizzato (C/E H MAX solo acciaio inox)
- Coperchio in metacrilato trasparente (C/E H MAX solo acciaio inox)
- Vetrina in metacrilato trasparente (C/E 653, C/E 653 R) o sportello in acciaio inox (C/E H SMART, C/E H MAX)
- Vasca con fondo, completamente estraibile (solo C/E H MAX)
- **Pulizia filo** manuale (C/E H SMART e C/E 653-653 R) o **automatica elettrica** (C/E H MAX)
- Raschiatore a filo e nastro trasportatore di serie estraibile
- Pala a innesto e smontaggio rapido per C/E H SMART e C/E H MAX (pala in acciaio inox)
- Rulli in Delrin® intercambiabili ad una o due forme
- Convogliatore prodotto estraibile in Delrin® (solo C/E H MAX e C/E 653-653 R)
- Velocità variabile (C/E 653-653 R) che raddoppia con l'ausilio del rullo polpette
- **Su richiesta:** Interfogliatore per stratificazione hamburger, Variatore di velocità da 2100 a 2800 pz/h (C/E 653-653 R), Pala maggiorata e vasca da 40 L (C/E 653-653 R), Pulizia filo automatica pneumatica (C/E 653-653 R), Comando a pedale

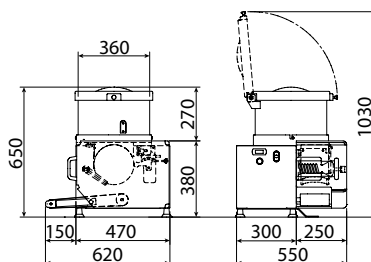
## TECHNICAL SPECIFICATIONS:

- Stainless steel and anodized aluminium structure (C/E H MAX fully stainless steel)
- Transparent methacrylate lid (C/E H MAX fully stainless steel)
- Transparent methacrylate (C/E 653, C/E 653 R) or stainless steel (C/E H SMART, C/E H MAX) frontal door
- Tank with bottom, fully removable (C/E H MAX only)
- Manual (C/E H SMART and C/E 653-653 R) and **automatic electric** (C/E H MAX) **wire cleaning**
- Standard scraper and removable outfeed conveyor belt
- Fast coupling and changing paddle for C/E H SMART and C/E H MAX (stainless-steel paddle)
- Exchangeable Delrin® cylinder, one or two shapes
- Removable Delrin® product conveyor (C/E H MAX, C/E 653-653 R only)
- Variable speed (C/E 653-653 R) doubling with the meatball cylinder
- **On request:** Paper interleaver device for hamburger stacking function, Speed variator from 2100 to 2800 pcs/h (C/E 653-653 R), Wider paddle and 40 L tank (C/E 653-653 R), Automatic pneumatic wire cleaning (C/E 653-653 R), Foot control pedal

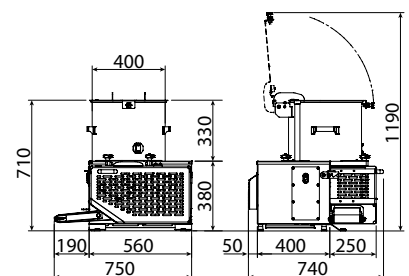
|                                 |         | C/E H SMART   | C/E 653   | C/E 653 R | C/E H MAX   |
|---------------------------------|---------|---|---|-----------|---|
| Capacità vasca - Tank capacity  | L       | 18  | 23  |           | 40  |
| Produttività - Productivity     | pcs/h   | 1.000   | 2100  |           | 2100  |
| Potenza assorbita - Power input | kW (HP) | 0,3 (0,4)   |   | 0,75 (1)  | 0,75 (1)  |
| Forma - Shape                   | ø mm    |  max Ø 120<br> 2 x Ø 28 - 45 mm (cylindrical) |  max Ø 125<br> 2 x Ø 28 - 45 mm (cylindrical) |           |  max Ø 135<br> 2 x Ø 28 - 45 mm (cylindrical) |
| Peso netto - Net weight         | Kg      | 48  | 53  | 63        | 77  |



C/E H SMART



C/E 653 - C/E 653 R



C/E H MAX

Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)

# FORMATRICI DI POLPETTE MEATBALL FORMING MACHINES



C/E MBF



C/E HF



## 🇮🇹 C/E HF | C/E MBF

Le nostre formatrici di polpette automatiche sono ideali per la produzione e formatura in serie di polpette di **diversi formati e grammature**, utilizzando **carni rosse o bianche, pesce, verdure, legumi**, anche miscelati con altri ingredienti di condimento. L'**hamburgatrice automatica con polpettatrice integrata C/E HF** ha una produttività di ~ 3000 hamburger/ora e di ~ 6000 polpette/ora e prevede una funzione di stratificazione degli hamburger. **C/E HF** è brevettata ed è certificata ETL Sanitation e cETL Safety. **C/E MBF**, invece, è in grado di ricevere il prodotto lavorato e di dargli forma tondeggiante, oltre che di convogliare le polpette depositandole su un banco o su altre attrezzature – come le impanatrici – per cicli di lavorazione successivi. La polpettatrice automatica deve essere abbinata in linea alle hamburgatrici automatiche C/E H SMART, C/E 653 (R) e C/E H MAX.

### CARATTERISTICHE TECNICHE:

#### C/E HF

- Struttura, vetrina, vasca e coperchio in acciaio inox
- Vasca con fondo, completamente estraibile da 40 L
- Nastro trasportatore di uscita estraibile
- Rulli in Delrin® intercambiabili ad una o due forme
- Pala inox a innesto e smontaggio rapido
- Pulizia filo raschiatore automatica pneumatica
- Interoformatore per stratificazione hamburger (altezza utile di stratificazione: 80 mm)
- Variatore di velocità, velocità regolabile
- Oliatore (per polpette)

#### C/E MBF

- Struttura in acciaio inox
- Nastro trasportatore di uscita regolabile in altezza e smontabile
- Gruppo rullo e contro-rullo (mezzaluna) smontabili
- Su richiesta: Variatore velocità, Oliatore per prodotti particolarmente collosi

## 🇬🇧 C/E HF | C/E MBF

Our automatic meatball forming machines are ideal for the mass production and shaping of meatballs of **different sizes and weights**, using **red or white meat, fish, vegetables, legumes**, even mixed with other seasoning ingredients. The **automatic hamburger maker with integrated meatball maker C/E HF** has a productivity of ~ 3000 hamburgers/h and ~ 6000 meatballs/h, and includes a hamburger layering function. **C/E HF** is patented and ETL Sanitation and cETL Safety certified. **C/E MBF**, on the other hand, is able to receive the processed product and give it a rounded shape, as well as to convey the meatballs and deposit them on a bench or other equipment – such as automatic batter-breading machines – for subsequent processing cycles. The automatic meatball forming machine has to be combined in line with the C/E H SMART, C/E 653 (R) and C/E H MAX automatic hamburger machines.



### TECHNICAL SPECIFICATIONS:

#### C/E HF

- Stainless steel structure, hopper, front door and lid
- Fully removable 40 L tank with bottom
- Removable outfeed conveyor belt
- Exchangeable Delrin® cylinder, one or two shapes
- Stainless-steel fast coupling paddle easily removable
- Pneumatic electric wire cleaning for scraper device
- Paper interleaver device for hamburger stacking function (useful stacking height: 80 mm)
- Speed variator, adjustable speed
- Oil feeder (for meatballs)

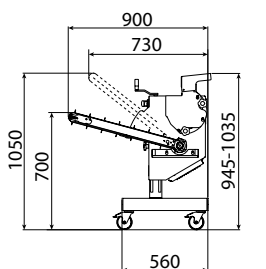
#### C/E MBF

- Stainless steel structure
- Removable outfeed conveyor belt with adjustable height
- Removable roller and counter-roller units (halfmoon-shaped)
- On request: Speed variator, Oil feeder for particularly gluey and sticky products

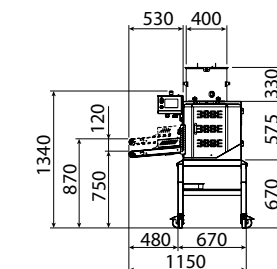
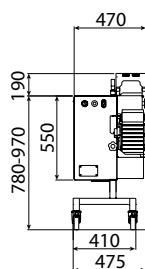
|  |                  | C/E MBF   | C/E HF  |
|--|------------------|---|---|
| Capacità vasca - Tank capacity   | L                | -   | 40  |
| <b>HAMBURGERS/PATTIES</b><br>Produttività max. - Max. productivity (*) | hamburgers/h     | -   | ~ 3000  |
| <b>POLPETTE/MEATBALLS</b><br>Produttività max. - Max. productivity (*) | meatballs/h (**) | ~ 4000  | ~ 6000  |
| Potenza assorbita - Power input  | kW (HP)          | 0,18 (0,24)   | 0,9 (1,2)   |
| Forma - Shape  | ø mm             |  min Ø 28 - max Ø 39 |  min Ø 25 - max Ø 39 |
| Peso netto - Net weight  | Kg               | 59  | 160   |

(\*) Approssimativo, a seconda dell'impasto  
Approximate, depending on the mixture

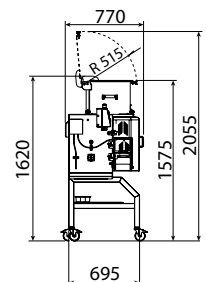
(\*\*) Considerando formato doppio  
Considering double size



C/E MBF



C/E HF



# IMPANATRICI AUTOMATICHE AUTOMATIC BATTER-BREADING MACHINES



BB 150



BB 150T



BB 240T

 BB 150 | BB 150T | BB 240T

 BB 150 | BB 150T | BB 240T

Le nostre impanatrici automatiche sono ideali per l'impanatura in serie di hamburger, polpette, nuggets e bastoncini di diverse forme, con grammature e ingredienti diversi. Tutti i modelli possono essere **combinati in linea con le nostre formatrici automatiche** di hamburger e polpette, con una produttività fino a 4000 pz/ora. Le macchine sono facili da smontare per la pulizia e manutenzione dei componenti, per una massima igiene ed un semplice utilizzo in sicurezza per gli operatori.

Our automatic batter-breading machines are ideal for mass breading of hamburgers, meatballs, nuggets, and sticks in various shapes and weights made with different ingredients. All models can be combined **in line with our automatic hamburger and meatball forming machines**, for a productivity of up to 4000 pcs/h. The machines are easy to disassemble for cleaning and maintenance of all parts, for maximum hygiene and safety for operators.

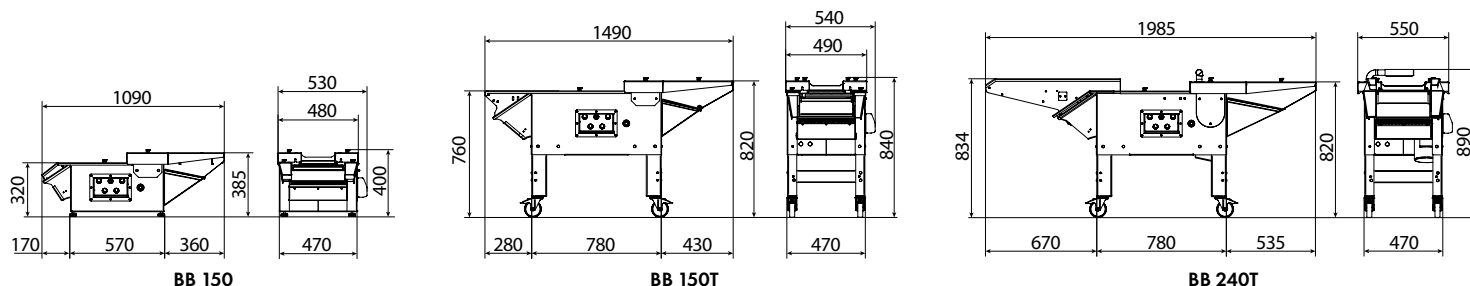
## CARATTERISTICHE TECNICHE:

- Struttura in acciaio inox
- Larghezza variabile del nastro di ingresso
- Veloce accoppiamento con macchine formatrici automatiche
- Inverter per l'inversione di moto per lo scarico dell'impanatura residua
- Velocità fissa o variabile
- Serbatoio pastella da 15 L (solo BB 240T)
- Serbatoio impanatura da 30 Kg (solo BB 240T)
- Soffio per la rimozione della pastella in eccesso (solo BB 150T e BB 240T)
- **Su richiesta:** Tavolo in acciaio inox con ruote per collegamento in linea con hamburgatrici C/E H SMART - C/E653(R) - C/E H MAX - C/E HF; Nastro trasportatore aggiuntivo per la produzione in linea di polpette con formatrice automatica C/E HF; Rullo pressatore

## TECHNICAL SPECIFICATIONS:

- Stainless steel structure
- Variable conveyor belt width
- Fast coupling with automatic forming machines
- Inverter for reverse motion for residual bread discharging
- Fixed or variable speed
- 15 L batter tank (BB 240T only)
- 30 Kg breadcrumbs tank (BB 240T only)
- Blower for excess batter removal (BB 150T and BB 240T only)
- **On request:** Wheeled stainless steel table for in-line connection with C/E SMART - C/E H 653(R) - C/E H MAX - C/E HF forming machines; Additional conveyor belt for in-line production of meatballs with C/E HF automatic forming machine; Pressure roller

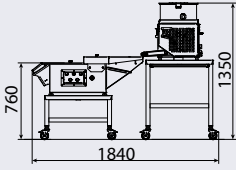
|  |         | BB 150                 | BB 150T                | BB 240T                |
|--|---------|------------------------|------------------------|------------------------|
| Produttività - Productivity                            | pcs/h   | approx.<br>2000 - 3000 | approx.<br>2000 - 3000 | approx.<br>3000 - 4000 |
| Potenza assorbita - Power input                        | kW (HP) | 0,18 (0,25)            | 0,25 (0,33)            | 0,80 (1,07)            |
| Alimentazione - Power supply                           | V/Hz    | 230/1/50               |                        |                        |
| Velocità - Speed                                       | m/min   | fixed<br>10            | variable<br>9-15       | variable<br>9-15       |
| Larghezza nastro ingresso<br>Input conveyor belt width | mm      | 150                    | 150                    | 240                    |
| Peso netto - Net weight                                | Kg      | 55                     | 110                    | 150                    |



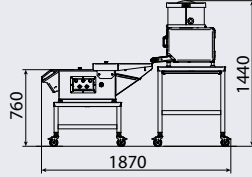
Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)

**ABBINAMENTO IMPANTRICI CON HAMBURGATRICI - FORMING AND BATTER-BREADING MACHINES PAIRINGS\***

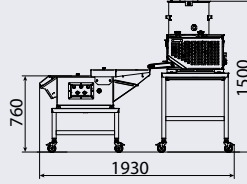
**BB 150 + C/E H SMART**



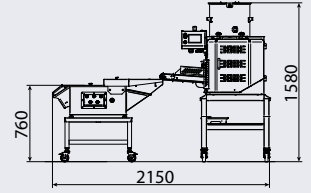
**BB 150 + C/E 653 (R)**



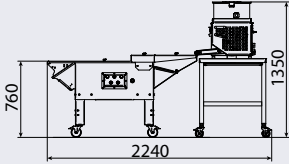
**BB 150 + C/E H MAX**



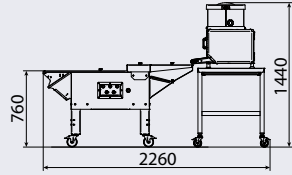
**BB 150 + C/E HF**



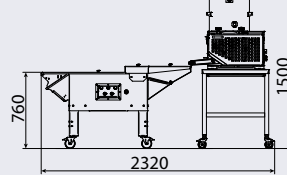
**BB 150T + C/E H SMART**



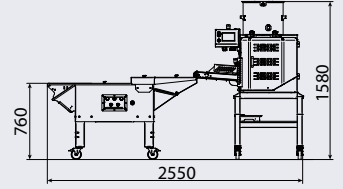
**BB 150T + C/E 653 (R)**



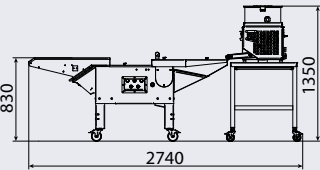
**BB 150T + C/E H MAX**



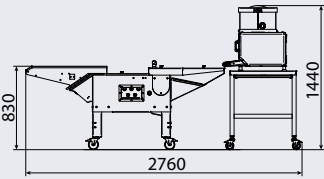
**BB 150T + C/E HF**



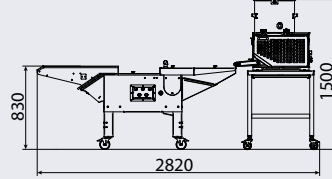
**BB 240T + C/E H SMART**



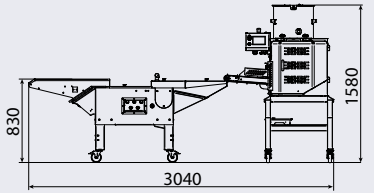
**BB 240T + C/E 653 (R)**



**BB 240T + C/E H MAX**

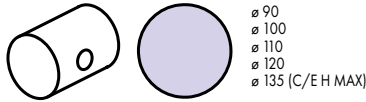


**BB 240T + C/E HF**

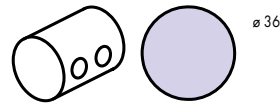


**FORME STANDARD - STANDARD SHAPES\***

**SINGOLE - SINGLE**

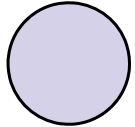


**DOPPIE (x 2) - DOUBLE (x 2)**



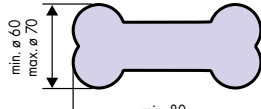
**FORME SPECIALI - SPECIAL SHAPES\***

**TONDO - ROUND**

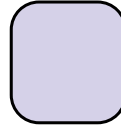


min.  $\varnothing$  40 - max.  $\varnothing$  125

**OSSO - BONE**

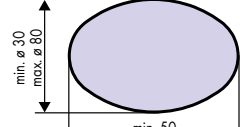


**QUADRATO - SQUARE**

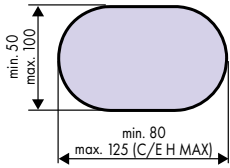


min. 50 - max. 125 (C/E H MAX)

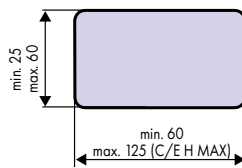
**ELLISSE - ELLIPSE**



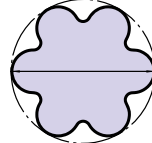
**OVALE - OVAL**



**RETTANGOLO - RECTANGLE**

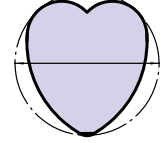


**FIORE - FLOWER**



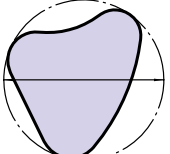
min. 85 - max. 125 (C/E H MAX)

**CUORE - HEART**



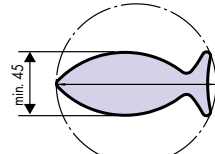
min. 40 - max. 125 (C/E H MAX)

**COTOLETTA - STEAK / CUTLET**



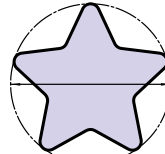
min. 60 - max. 125 (C/E H MAX)

**PESCE - FISH**



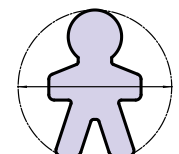
min.  $\varnothing$  95 - max.  $\varnothing$  125 (C/E H MAX)

**STELLA - STAR**



min.  $\varnothing$  60 - max.  $\varnothing$  120

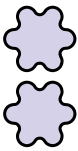
**BURGER MAN**



min.  $\varnothing$  115 - max.  $\varnothing$  125 (C/E H MAX)

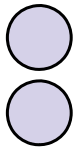
**FORME SPECIALI DOPPIE - SPECIAL DOUBLE SHAPES\***

**DOPPIO FIORE (x 2)  
DOUBLE FLOWER (x 2)**



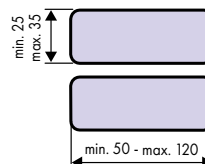
min.  $\varnothing$  36 - max.  $\varnothing$  45

**DOPPIO TONDO (x 2)  
DOUBLE ROUND (x 2)**

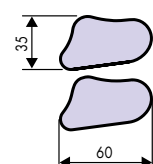


min.  $\varnothing$  25 - max.  $\varnothing$  45

**BASTONCINI DOPPI (x 2)  
DOUBLE NUGGET/STICK (x 2)**



**COTOLETTE DOPPIE (x 2)  
DOUBLE STEAK/CUTLET (x 2)**



\* Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)



**Minerva Omega group s.r.l.**

Via del Vetraio, 36 - 40138 Bologna - Italy  
Tel. +39 051 530.174 - Fax +39 051 535.327  
laminerva@laminerva.it



[www.minervaomegagroup.com](http://www.minervaomegagroup.com)



I dati del presente documento sono indicativi e soggetti a variazioni senza preavviso e senza responsabilità per l'Azienda.  
*Specifications in this document are approximate and are subject to change without notice and without responsibility for the Manufacturer.*

