

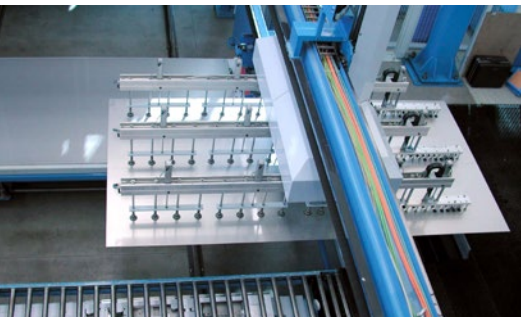
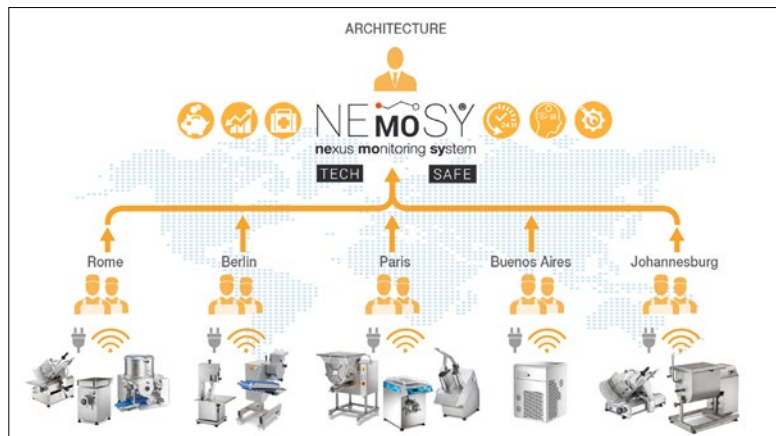
Minerva Omega Group: solo Made in Italy e nuove tecnologie IoT

DI MARCO SASSOLI

Una qualità totale che viene garantita dall'automazione di processi produttivi, da investimenti continui, da una ricerca e sviluppo di nuove soluzioni.



Bologna. Nel DNA di Minerva Omega Group c'è la tecnica, la progettazione meccanica, la produzione. Una tradizione che ha radici lontane, ma così profonde da essere diventata un punto di forza indispensabile per la difesa della qualità e di una produzione centralizzata ed esclusivamente Made in Italy, aspetto che rende così eccellenti e diverse le sue macchine. Chi visita la sede di Bologna vede organizzazione, aree attrezzate con linee automatizzate per le lavorazioni delle lamiere, magazzini di prelievo e impianti di taglio laser con carico e scarico automatici, robot di piegatura, centri di lavoro a 5 assi per lavorazioni meccaniche di precisione dei componenti, magazzini verticalizzati, linee di assemblaggio e finitura, cabine climatiche attrezzate per i test ambientali ed il collaudo finale delle macchine. *“Essere autosufficienti è sempre stata una nostra caratteristica - dicono in Minerva Omega Group - perché per i nostri clienti desideriamo garantire una produzione veloce, sicura e certificata per qualità”*. Qualità totale, si potrebbe affermare, risultato dell'automazione di processi produttivi, di investimenti continui, di ricerca e sviluppo di nuove soluzioni. Come NeMoSy, ad esempio, il sistema IoT studiato per rendere “intelligenti” le sue macchine, in grado già oggi di interagire e dialogare con gli operatori migliorando i consumi energetici, la manutenzione predittiva e la loro sicurezza lavorativa attraverso il monitoraggio e l'analisi costante di dati/macchina.



MINERVA OMEGA GROUP: ONLY MADE IN ITALY AND NEW IOT TECHNOLOGIES

In Minerva Omega Group DNA there's technique, mechanical design, manufacturing. A tradition which lies far back in the past, but so deep-rooted that It has become an essential strong point for the safeguard of the quality and characterized by a centralised production line exclusively Made in Italy. That's the aspect which makes their machines so good and different.

Whoever visits the head office in Bologna, can witness the organization: designated areas with automated production lines for metal sheets processing, warehouses and laser cutting systems with automated load and unload, robot bending machines, 5 axis machines for precision-mechanical processing of the components, vertical storage systems, assembly and finishing lines, climatic rooms for ambient tests and final tests of the machines.

“Being self-sufficient has always been our distinguishing trait - they say in Minerva Omega Group - since we aim to guarantee a fast, safe and high quality production for our customers.” Total Quality, we could say, resulting from the automation of the production lines, and from the continuing investments for research, aimed to develop new solutions. We can take NeMoSy as an example. That's the innovative IoT system developed in order to make the machines “smart”. As of today the whole machine inventory can be monitored and managed remotely from a web platform. This allows to reduce energy consumption, to plan predictive maintenance and to improve the safety of the operators, thanks to the analysis of machines data.

TRUST IN MADE IN ITALY

An automatic patty former line for the production of hamburgers, medallions, meatballs, sticks and many other special shapes, with the desired dimensions. Various ingredients such as beef, chicken, fish can be processed in combination with grated bread, eggs, cheese, soy and spices. These machines are characterized by high productivity: some models reach up to 2.100 cycles/hour with high precision of the desired portions.

All Automatic Patty former machines included in our product range are equipped with a completely removable stainless steel hopper. All the components that come into contact with meat or the other mixtures are approved for use with foods, in compliance with the provisions of HACCP procedure. Some models are equipped with an adjustable outfeed conveyor belt which can be connected in line with other automatic packaging systems. Highest cleanliness, ease of use and maximum safety for the operators.

Versions with refrigerated hopper to keep the cold chain unaltered and reduce bacterial proliferation. (more cleanliness, less wastes, machine always ready for use).

Machines in compliance with CE standards.



All Minerva Omega Group machines can be "smart" thanks to **NEMOSY** (NEXus MOnitoring SYstem), an innovative technology for monitoring and managing the whole machine inventory remotely from a web platform. Application designed for end-users, safety officers (**SAFE**), persons in charge of maintenance and assistance (**TECH**) and many more. **IoT (Internet of Things) is already a reality for our machines.**