

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.



NEMOSY[®]
nexus monitoring system



HOST 2017
SMART LABEL
INNOVATION AWARD

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.**