

LAVORAZIONE
CARNE

MEAT
PROCESSING



HAMBURGATRICI, POLPETTATRICI E IMPANATRICI

HAMBURGER, MEATBALL AND BATTER-BREADING MACHINES



YOUR TALENT, **OUR TECHNOLOGY**


MADE IN ITALY
Since 1945

 **MINERVA[®]**
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.

CARATTERISTICHE TECNICHE:

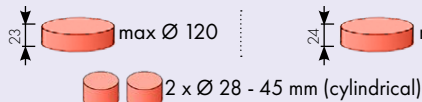
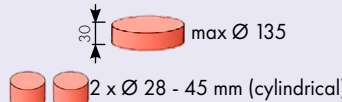
- Struttura in acciaio inox e alluminio anodizzato (C/E H MAX solo acciaio inox)
- Coperchio in metacrilato trasparente (C/E H MAX solo acciaio inox)
- Vetrina in metacrilato trasparente (C/E 653, C/E 653 R) o sportello in acciaio inox (C/E H SMART, C/E H MAX)
- Vasca con fondo, completamente estraibile (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:** Interfolgiatore 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

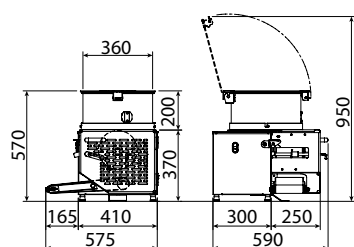
 C/E H SMART | C/E 653 - C/E 653 R (refrigerated version) | C/E H MAX

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.

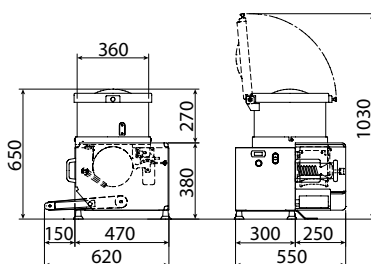
TECHNICAL SPECIFICATIONS:

- 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

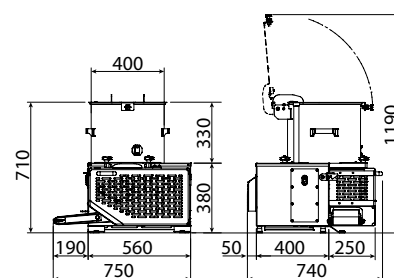
		C/E H SMART	C/E 653	C/E 653 R	C/E H MAX
Capacità vasca - Tank capacity	L	18	23		40
Produttività - Productivity	pcs/h	1.000	2100		2100
Potenza assorbita - Power input	kW (HP)	0,3 (0,4)	0,75 (1)		0,75 (1)
Forma - Shape	ø mm				
Peso netto - Net weight	Kg	48	53	63	77



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 sferica, 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
- Interfogliatore 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 spherical 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, frontal 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)

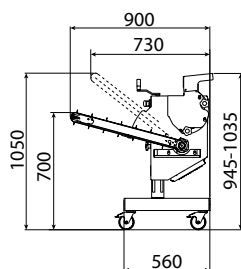
C/E MBF

- 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

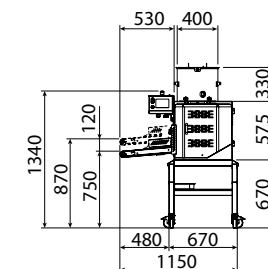
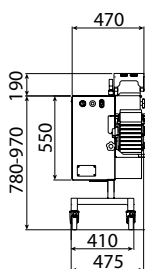
		C/E MBF	C/E HF
Capacità vasca - Tank capacity	L	-	40
HAMBURGERS/PATTIES Produttività max. - Max. productivity (*)	hamburgers/h	-	~ 3000
POLPETTE/MEATBALLS Produttività max. - Max. productivity (*)	meatballs/h (**)	~ 4000	~ 6000
Potenza assorbita - Power input	kW (HP)	0,18 (0,24)	0,9 (1,2)
Forma - Shape	Ø mm	 min Ø 28 - max Ø 39	 max Ø 135  min Ø 25 - max Ø 39
Peso netto - Net weight	Kg	59	160

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

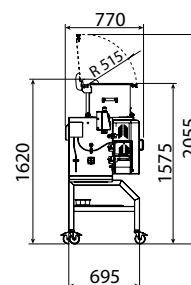
(**) Considerando formato doppio
Considering double size



C/E MBF



C/E HF



IMPANATRICI AUTOMATICHE AUTOMATIC BATTER-BREADING MACHINES



BB 150

BB 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.

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)

BB 150T

BB 240T

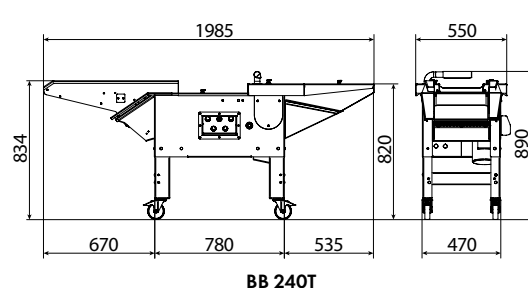
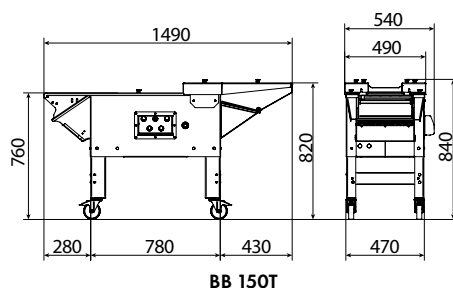
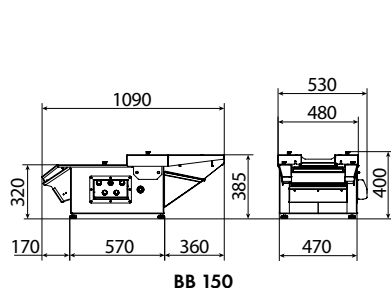
BB 150 | BB 150T | BB 240T

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.

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)

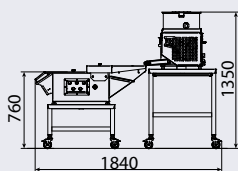
		BB 150	BB 150T	BB 240T
Produttività - Productivity	pcs/h	approx. 2000 - 3000	approx. 2000 - 3000	approx. 3000 - 4000
Potenza assorbita - Power input	kW (HP)	0,18 (0,25)	0,25 (0,33)	0,80 (1,07)
Alimentazione - Power supply	V/Hz	230/1/50		
Velocità - Speed	m/min	fixed 10	variable 9-15	variable 9-15
Larghezza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



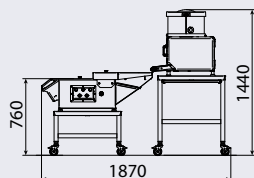
Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)

ABBINAMENTO IMPANATRICI CON HAMBURGATRICI - FORMING AND BATTER-BREADING MACHINES PAIRINGS*

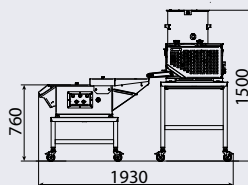
BB 150 + C/E H SMART



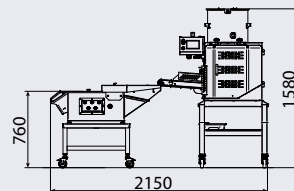
BB 150 + C/E 653 (R)



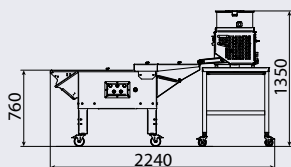
BB 150 + C/E H MAX



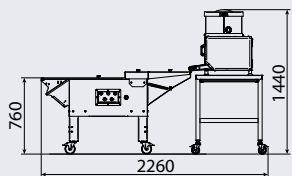
BB 150 + C/E HF



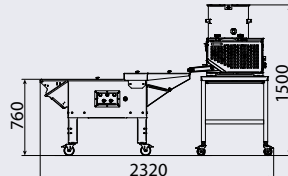
BB 150T + C/E H SMART



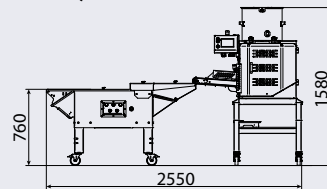
BB 150T + C/E 653 (R)



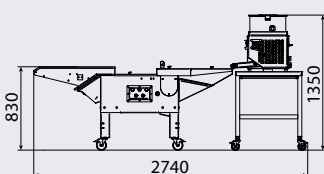
BB 150T + C/E H MAX



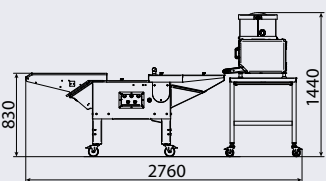
BB 150T + C/E HF



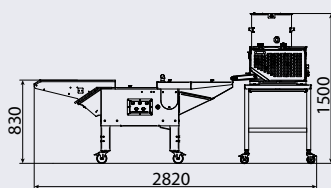
BB 240T + C/E H SMART



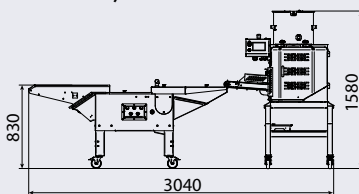
BB 240T + C/E 653 (R)



BB 240T + C/E H MAX

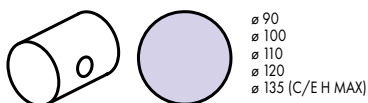


BB 240T + C/E HF

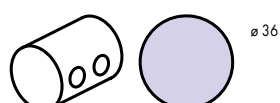


FORME STANDARD - STANDARD SHAPES*

SINGOLE - SINGLE

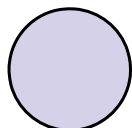


DOPPIE (x 2) - DOUBLE (x 2)



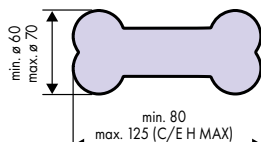
FORME SPECIALI - SPECIAL SHAPES*

TONDO - ROUND

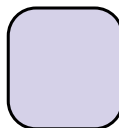


min. ø 40 - max. ø 125

OSSO - BONE

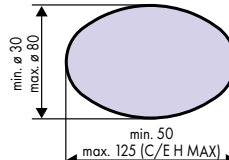


QUADRATO - SQUARE

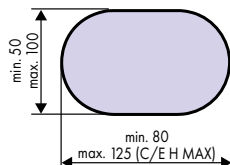


min. 50 - max. 125 (C/E H MAX)

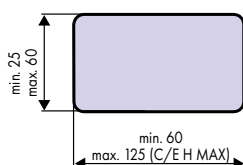
ELLISSE - ELLIPSE



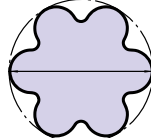
OVALE - OVAL



RETTANGOLO - RECTANGLE

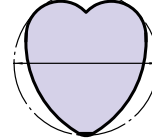


FIORE - FLOWER



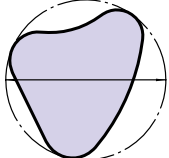
min. 85 - max. 125 (C/E H MAX)

CUORE - HEART



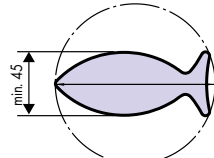
min. 40 - max. 125 (C/E H MAX)

COTOLETTA - STEAK / CUTLET



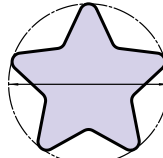
min. 60 - max. 125 (C/E H MAX)

PESCE - FISH



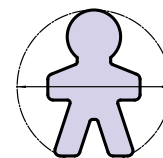
min. ø 95 - max. ø 125 (C/E H MAX)

STELLA - STAR



min. ø 60 - max. ø 120

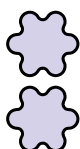
BURGER MAN



min. ø 115 - max. ø 125 (C/E H MAX)

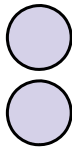
FORME SPECIALI DOPPIE - SPECIAL DOUBLE SHAPES*

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



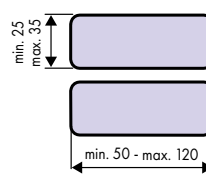
min. ø 36 - max. ø 45

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

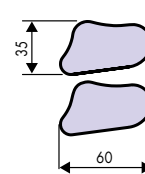


min. ø 25 - max. ø 45

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)



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