FORM-TEK
DIVISION

AUTOMATIC FORMING EQUIPMENT

la minerva

minerva omega GROUP

Experience. Evolution. Excellence.

HAMBURGER FORMERS, MEATBALL FORMERS, BATTER-BREADING MACHINES: CHOOSE OUR FORMING SOLUTIONS AND DIVERSIFY YOUR OFFER.

Forming equipment that can produce perfect **hamburgers**, evenly shaped **meatballs**, and crispy **breadings**.
Equipment that combines artisanal **know-how** and tradition with the **technological innovation** of modern Italian engineering.

The result: faster, safer, more accurate, and diversified daily production that guarantees **higher product quality and greater customer satisfaction**.

Choose our **forming solutions** and achieve:

- High productivity, with faster production, reduced working time, and improved management of peak workloads.
- More choice for your customers: not only meat and hamburgers, but also plant-based products like vegan patties, customized mixes, gourmet preparations, and pastry products to meet new consumer trends.
- Product standardization: every shape has the same appearance, ensuring consistent quality and uniform presentation.
- Improved customer experience thanks to professional product presentation that conveys freshness, quality, and consistency, increasing consumer satisfaction and loyalty.
- Immediate economic return, thanks to an affordable investment that allows even small businesses to cut operating costs, increase productivity, and automate repetitive manual work.

EXPERIENCE AND INNOVATION FROM AN ITALIAN COMPANY WITH A FORWARD-LOOKING VISION.

Since 1945, Minerva Omega Group has been designing, manufacturing, and distributing machines and systems for the processing, transformation, and preservation of meat and food.
We provide a complete offering tailored to the needs of customers seeking a **single partner** for excellent solutions that **support their business goals**.

We manage every phase in-house: from design to installation, through to after-sales support.

Our in-depth knowledge of the meat and food industry, combined with the acquisition of companies in the same field, has allowed us to **expand our expertise** and **product range**.

Through our **seven divisions** — **MEAT-TEK**, **FORM-TEK**, **FOOD-TEK**, **PIZZA-TEK**, **VACUUM-TEK**, **ICE-TEK** and **WASH-TEK** — we are now able to provide **equipment dedicated to food processing, packaging, and preservation**, as well as to **pizza and bread preparation** and **dishwashing**.

8
INCORPORATED BRANDS

110+
COUNTRIES SERVED

80+
YEARS OF HISTORY

18.000 m²
PRODUCTION FACILITIES

3
FACILITIES

5
CONTINENTS SERVED

HAMBURGER FORMING MACHINES

The high-precision forming system guarantees consistently uniform shapes with no compromise on product quality. Stainless-steel frames, designed for easy disassembly and cleaning, ensure maximum hygiene. Integrated safety devices provide complete operator protection at all times.

SMART

- **COMPACT EXCELLENCE**: all the technology you need in just 59 cm of width. Easy to fit anywhere.
- **SIMPLE OPERATION** thanks to a quick-release paddle, compatible across all lines.
- **Manual wire cleaning system** active while the machine is running. Designed for safe, immediate cleaning without stopping production.

MAX

- **SUPERIOR STURDINESS**: built to resist the toughest processing. A safe, long-lasting investment for top-level performance.
- **HIGH-INTENSITY PRODUCTION**, thanks to a 40-liter hopper.
- **Thorough cleaning**, with a fully removable hopper structure.
- **Automatic electric wire cleaning system**, powered by an integrated auxiliary motor, without the need for compressed air.

TAILORED SOLUTIONS FOR EVERY SECTOR.

La Minerva automatic forming machines are designed and built to **meet the diverse needs of multiple sectors**, supporting them in improving operations and expanding their product range.

BUTCHER SHOPS

- Possibility to diversify the offer with “just-in-time” recipes to meet the expectations of the most demanding customers.
- Fast and uniform production: saving time and ensuring constant quality standards.
- Enhanced store image.

CATERING & COLLECTIVE FOOD SERVICE

- Faster service and better management of peak workloads.
- Reduced labor costs thanks to process automation.

RETAIL / LARGE-SCALE RETAIL

- Integration of in-house production: lower purchase costs from external suppliers.
- Enhanced display counters, with consistent, attractive products.
- Support in managing and adapting production to customer peaks.

FLEX

Italian Patent Pending

- **VERSATILITY FOR DIFFERENT RECIPES AND SHAPES**, highly adaptable to your production process.
- **AUTOMATIC MECHANICAL WIRE CLEANING SYSTEM, MANAGED DIRECTLY BY THE MAIN MOTOR**, eliminating the need for compressed air or auxiliary motors.
- **NEW GENERATION MOTOR**, ensuring high performance with constant torque and stability. Perfect even for heavy doughs.
- **Available with refrigeration**, for food safety, optimal dough consistency, and precise forming — ideal also for delicate pastry products.
- **Available with variable speed**, offering production flexibility for different doughs and peak workloads.

FOOD PRODUCTION LABORATORIES

- Increased production capacity through continuous production lines.
- Easy integration with other machines in the production cycle.

PASTRY & CONFECTIONERY

- Rapid production of large quantities.
- Possibility to create new and creative shapes with dedicated molds, always achieving uniform results.

CRUISE INDUSTRY

- Easier service for large passenger volumes, especially during peak hours.
- Staff can be employed in other customer service or kitchen tasks, improving overall productivity.

MEATBALL FORMING MACHINES

Our automatic meatball formers are designed for speed and consistent shapes. From meat to fish, legumes, vegetables, and even pastry preparations, every product is compact and regular. Reduced working times, less waste, maximum hygiene, and safety are guaranteed.

MBF

- **FULL INTEGRATION** with La Minerva forming machines for seamless production.
- **Improved forming**, with an oiling system for smooth, uniform shaping even with sticky mixtures.

BATTER BREADING MACHI

The secret to perfect breading lies in the technology: with our automatic breading machines, every product becomes crispy, uniform, and irresistible.

- **IN-LINE PRODUCTION WITHOUT INTERRUPTIONS**, easily connected to La Minerva hamburger and meatball forming machines for full-cycle automation.
- **REDUCED WASTE**, thanks to automatic recirculation of excess breadcrumbs, flours, and mixes (not available on tabletop models).
- **Adaptability**, with fixed or variable speed and modular belts to fit different production needs.
- **Easy to use**, with intuitive controls and quick adjustments for different mixtures and sizes.

PET FOOD

- Increased productivity while ensuring consistent product standards.
- Autonomy in recipes and production of customized formats, in line with the growing premium pet food market.

A REVOLUTIONARY MULTIFUNCTIONAL MACHINE.

HF

- **EXCLUSIVE PATENTED TECHNOLOGY**:
  3 functions in a single compact machine:
  · production of hamburgers, nuggets, cutlets, cookies, vegan and pastry products;
  · automatic product layering and stacking;
  · production of round products such as meatballs, croquettes, confectionery.
- **Maximum efficiency in limited spaces**: one compact machine that replaces more complex installations, optimizing workspace.
- **Production adaptability**, thanks to the easy switch between different product types, with no interruptions or downtime.

Intertek Intertek

NES AVAILABLE MODELS:

BB 150

Compact table-top version, fixed speed, up to 3,000 pcs/h.

BB 150T

Floor model, variable speed, with batter removal air-blow. Up to 3,000 pcs/h.

BB 240T

Top-of-the-range floor model with 240 mm belt, 15 L batter tank, 30 kg breading tank, variable speed, and integrated air-blow. Up to 4,000 pcs/h.

MAIN TECHNICAL FEATURES OF OUR FORMING EQUIPMENT.

	SMART	MAX	FLEX	MBF	HF
Functions	Hamburger production	Hamburger production	Hamburger production	Meatball production	• Hamburger production; • Automatic layering & stacking; • Meatball production
Max Product Diameter	120 mm	135 mm	130 mm	-	135 mm
Max Product Thickness	23 mm	30 mm	30 mm	-	30 mm
Meatball Diameter	-	-	-	* from 25 to 39 mm	* from 25 to 39 mm
Productivity	1000 pcs/h	2100 pcs/h	2100 pcs/h	-	up to 3000 pcs/h
Hopper Capacity	18 L	40 L	30 L	-	40 L
Wire Cleaning System	Manual (with machine running)	Automatic / Electric (with auxiliary motor)	Automatic / Mechanical (integrated into main motor)	-	Automatic with compressed air system

* Fixed size, non-adjustable.

AVAILABLE ACCESSORIES.

FOOT CONTROL PEDAL

Allows hands-free control for smoother operation and maximum hygiene — even when the operator's hands are busy handling the product.

SPEED VARIATOR

Allows production to be adjusted to different requirements and workload peaks.

INTERLEAVER

Makes stacking hamburgers faster and easier, while ensuring safer, more hygienic handling by keeping them away from direct surface contact.

EXTENDED CONVEYOR BELT

Gives operators more working space and greater control over the product — ideal for high-volume production.

TO LEARN MORE, SCAN THE QR CODE AND **EXPLORE OUR WEBSITE**.

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