



FOOD-TEK
DIVISION

GRAVITY SLICERS



omega
FOODTECH



**minerva
omega**
GROUP

Experience. Evolution. Excellence.

CHOOSE THE SLICER THAT SUITS YOUR PRODUCT AND ADD VALUE TO YOUR WORK, ENHANCING YOUR CUSTOMERS' EXPERIENCE.

Manual gravity slicers deliver **speed, flexibility, and precision**, ensuring **absolute reliability** even during extended use and when slicing products of different shapes and textures.

Semi-automatic gravity slicers are the ideal solution for businesses that need to **boost productivity** with a tool that combines tradition and technology.

With **Omega gravity slicers** you can count on:

- Exceptional versatility and maximum operational flexibility, to handle a wide range of products.
- Possibility to maintain a consistent slicing rhythm for perfectly uniform, attractive slices ready to serve.
- Ease of use, even for less experienced staff.
- Speed, simplicity, and high precision, even during intensive daily use.
- Process standardization at high volumes and rapid slicing, for semi-automatic models.





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



CORE LINE | GSE K • GLT

An entry-level line focused on quality and reliability. A smart, affordable investment for small retailers and foodservice operators.

- **FUNCTIONAL TECHNOLOGY WITH AN ACCESSIBLE APPROACH**, without compromising on professionalism.
- **Ideal for small-scale production** with no sacrifice on quality or final results.



FLEX LINE | GS • GST

A complete range of slicers with a truly professional spirit. Every model is built on a rational design focused on achieving high performance.

- **SMART ERGONOMICS**: perfectly fits countertop spaces, allowing natural movement for medium to heavy workloads.
- **EFFORTLESS PRECISION SLICING**: with the 45° blade tilt on the GST and 25° on the GS, together with the ergonomic loading surface, even large products can be sliced smoothly and effortlessly.

- **Solid, hygienic, functional design**: every curve prevents food residue buildup and speeds up cleaning.

TAILORED SOLUTIONS FOR EVERY SECTOR.

Omega's 6 lines of gravity slicers are designed and built to meet the diverse needs of multiple sectors—true tools that add value to everyday work.

CORE

SMALL-SCALE FOODSERVICE

- Optimized for use in shared environments, quiet yet highly efficient.
- Ideal for compact spaces: from cafés and bistros to small restaurants and even food trucks.

FLEX

PROFESSIONAL FOODSERVICE

- Greater productivity and enhanced service quality: extended food pusher stroke allows the full use of the carriage, handling large products without portioning, reducing prep time while preserving product integrity.

FLEX / LEAN / GEAR / MAESTRO / DYNAMIC

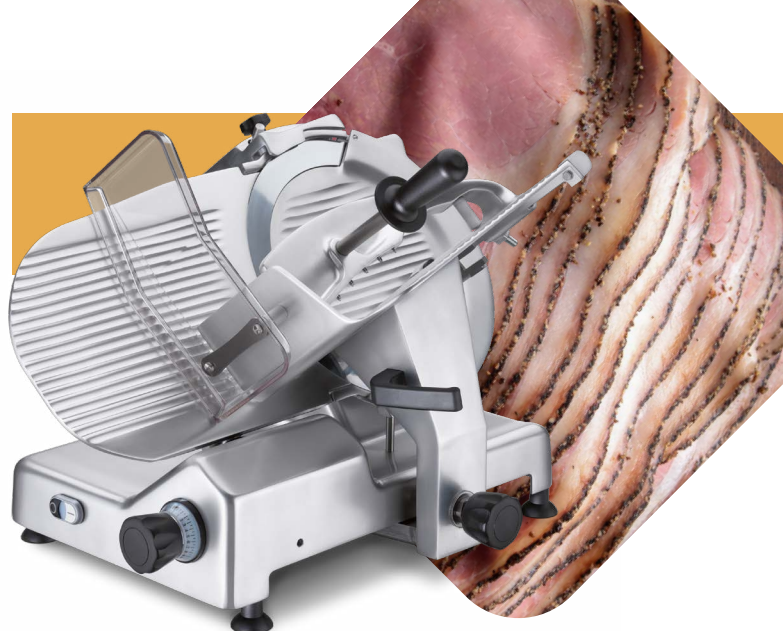
CATERING

- Maximum control: smooth, precise movements that support the operator's work.
- Reliability ensured by robust, oversized components for solid performance.
- Stable yet easy to move: ergonomic design and quick to operate.

LEAN LINE | GLE

A line featuring a quick-release blade cover, engineered to fit counters as shallow as 70 cm while still delivering full performance.

- └ **REDUCED MAINTENANCE** thanks to quick-release components. Blade cover with quick-release lever. The transmission unit remains safely protected from liquid infiltration.
- └ **CUTTING-EDGE DESIGN SOLUTIONS** that enhance everyday user experience and ensure maximum hygiene, with a quick-release blade cover and smooth blade surfaces free from fastening elements.



- └ **Space-optimized design:** a compact structure with non-protruding feet ensures effortless installation, even in tight spaces.

GEAR LINE | GXE • GLX

A line distinguished by gear transmission, delivering steady power even in the toughest operating conditions.

- └ **HIGH TRANSMISSION FORCE:** designed for hard and tough products such as cured meats and cheese.
- └ **EFFECTIVE SLICING AT LOW TEMPERATURES:** excellent performance when cutting chilled foods.
- └ **CONSISTENT SLICING:** gear drive maintains perfect synchronization between motor and blade.
- └ **Zero slippage, zero friction,** allowing the motor to perform at its full potential.
- └ **Value over time:** the gear drive inspires confidence and delivers long-term performance — a proven,

robust, long-lasting technology with decades of know-how behind it.



FLEX / LEAN / GEAR

DELICATESSENS, BUTCHER SHOPS, GROCERY STORES

- Diversified production, repeated several times a day.
- Reduced operating costs over time.
- Standardized components for easy maintenance.

LEAN / GEAR / MAESTRO

RETAIL / LARGE-SCALE RETAIL

- Reduced waste and higher yield.
- No downtime.
- Ergonomic and easy to use, even for less experienced operators.

MAESTRO / DYNAMIC

FOOD PROCESSING LABORATORIES

- Reduced operator effort.
- Increased productivity.
- Full adaptability to company workflow: variable stroke, speed, and slice number.

OUR COMPLETE RANGE OF GRAVITY SLICERS: PERFORMANCE AND FEATURES

MAESTRO LINE | RAY G

A refined look for an advanced, safe, ergonomic user experience that protects the integrity of the product being processed.

- ┌ **SMART POWER:** the latest-generation motor delivers high performance with quiet, vibration-free running and no heat transfer to nearby surfaces.
- ┌ **IMPECCABLE RESULTS:** the blade's low rotation speed, adjustable from 100 to 180 rpm depending on the product, ensures a precise, gentle cut that preserves the product's organoleptic qualities.
- ┌ **CAPACITIVE TOUCH CONTROL PANEL:** smooth, easy-to-sanitize surface. Guided sharpening mode. Display for setting and viewing blade speed.
- ┌ **STATUS LIGHTS:** bright, clearly visible LED bars show operating status, helping you constantly monitor blade exposure and increase safety during both use and cleaning.



- ┌ **Efficiency and low consumption:** the motor maintains constant torque, minimizing effort even when slicing tougher products. The auto-shutoff engages after a period of inactivity for added safety, and the drive system maintains its efficiency over time.

MAESTRO LINE | RAY GB • Version with Integrated Scale

In workplaces where every second counts, this model with integrated scale provides a real boost to workflow efficiency.



- ┌ **LESS MOVEMENT, GREATER PRECISION:** no need to constantly move from slicer to scale—the operator can focus on slicing, reducing downtime.
- ┌ **ENHANCED SERVICE QUALITY:** integrated display allows real-time weight monitoring, reducing waste and serving customers faster.



DYNAMIC LINE | G/A

A semi-automatic line delivering efficiency without compromise, blending high performance with operator comfort.

- ┌ **WORKFLOW PLANNING:** integrated slice counter and programmable slicing quantities—ideal for portioned production such as ready meals, trays, platters.
- ┌ **TIME AND RESOURCE EFFICIENCY:** while the machine operates autonomously, the operator can handle other tasks.
- ┌ **REDUCED OPERATOR STRAIN:** automation becomes the operator's ally, reducing fatigue and stress.
- ┌ **Modularity:** adjustable carriage stroke and slicing speed, adaptable to product size and production needs.
- ┌ **Precise weight accuracy:** perfect for regular-shaped products such as cheese blocks or compact cured meats.
- ┌ **Auto shut-off after inactivity:** saves energy, increases safety, reduces heat transfer, preserves transmission and motor life.



MAIN TECHNICAL FEATURES.

	Model	Blade	Slice Thickness	Transmission	Motor	Use
CORE LINE	GSE K	220-250-275 mm	15 mm	BELT	0,19 - 0,22 kW (0,25 - 0,30 HP)	LIGHT
	GLT	300 mm	15 mm	BELT	0,26 kW (0,35 HP)	LIGHT
FLEX LINE	GS	300-350 mm	21 mm	BELT	0,32 - 0,37 kW (0,42 - 0,50 HP)	MEDIUM
	GST	300-350 mm	23 mm	BELT	0,32 - 0,37 kW (0,42 - 0,50 HP)	INTENSIVE
LEAN LINE	GLE	350-370 mm	23 mm	BELT	0,37 kW (0,50 HP)	MED. - INT.
GEAR LINE	GXE	300 mm	15 mm	GEAR	0,30 kW (0,40 HP)	MEDIUM
	GLX	350-370 mm	23 mm	GEAR	0,33 kW (0,44 HP)	MED. - INT.
MAESTRO LINE	RAY G	350-370 mm	24 mm	BELT	0,37 kW (0,50 HP)	INTENSIVE
DYNAMIC LINE	GA	350-370 mm	24 mm	BELT	0,57 kW (0,76 HP)	INTENSIVE

AVAILABLE ACCESSORIES.

CUSTOM COLORS

(EXCEPT CORE LINE)

Personalize your slicer with custom finishes.

TEFLON-COATED PARTS

Blade or plate, blade, and cover. Perfect for sticky products like cheese. Reduce friction and waste. Cleaning is simplified, too.

PRODUCT FIXING DEVICE

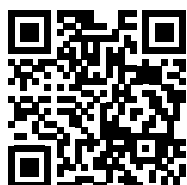
(EXCEPT CORE LINE)

Keeps product stable for accurate slicing, removable for cleaning.

ALUMINUM KNOBS

(LEAN, GEAR, MAESTRO, DYNAMIC ONLY)

Polished anodized aluminum for durability and style.



TO LEARN MORE, SCAN THE QR CODE
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