

PRIMAX OVERVIEW

2023



PRIMAX IS PART OF TALENTA, PROFESSIONAL KITCHEN SYSTEMS AND PRODUCTS DIVISION OF SOMEK GROUP

Integrated and bespoke systems for professional kitchens, which harmoniously combine high-end aesthetics and superior performance levels.

5 Companies to offer turnkey solutions for the **catering** and **hospitality industry**, characterised by endorsed standards of efficiency and durability to meet the requirements of high-end customers.

 **TALENTA** COMPANIES

 **GICO**

Bespoke professional kitchens with high performance and reliability characteristics, supporting international chefs in developing high-end catering for 50 years.

 **INOXTREND**

Professional stainless steel ovens to meet professional catering requirements.

 **PIZZAGROUP**

Design and production of ovens and equipment for pizzerias. Technological solutions that preserve traditional Italian flavour throughout the world.

 **PRIMAX**

Design and production of blast chillers and equipment to preserve foodstuffs in professional kitchens.

 **OXIN**

Design and production of heavy-duty bespoke professional kitchens, in stainless steel to guarantee high performance and long life.

COLD MADE IN ITALY

Since 2009 Primax supports catering professionals with certified food preservation systems. It designs and manufactures cold control equipment such as **blast chillers**, **multi-function refrigerators**, **refrigerated bases** and **refrigerated waste boxes**.

Over the years, it has developed professional products dedicated to the cold chain that are highly technological and efficient.

They are distinguished by their construction quality, which guarantees their resistance to intensive use and durability over time.

Primax solutions are smart and remotely manageable, intuitive to program and easy to clean. They feature a solid and essential design, created to blend perfectly into the kitchen environment.



PRIMAX IN FACTS

2009

Primax Srl is born. The adventure in the design and construction of refrigeration machinery dedicated to professional kitchens begins. Corporate offices and production facilities are based in San Vito al Tagliamento PN.



2022

The company celebrates its evolution by renewing its corporate identity. It presents itself with the claim "Primax, cold made in Italy" and a new website, redesigned in content and design.



2018

The company joins SOMEK group, along with more than 20 Italian companies. Membership in an international group brings financial security to the company and new production skills.



2023

Presentation of new ranges of food preservation machinery. Refrigerated solutions and blast chillers that look at environmental sustainability, interconnected and increasingly smart.



PRIMAX IN NUMBERS

+60

COUNTRIES

+14

YEARS OF
EXPERIENCE

+25

EMPOLYEEES

+3500

SQ METERS
PRODUCTION
PLANT

+1250

BLAST
CHILLERS SELL
PER YEAR

+38%

€5M
TURNOVER IN
2021
(VS 2020)

BLAST CHILLERS

Blast chilling and/or freezing

Rapidly chill food, bringing the core of each item to 0 to 3 °C. Freeze food to temperatures of -18 °C and below.

SOFT and HARD blast chilling

Processing cycles with different levels of intensity, to use according to the size and type of food to freeze.

Core probe

The probe constantly measures the temperature at the core of the item and automatically manages the blast chilling and/or freezing cycles.

Pre-chilling

Create the ideal conditions to start a cycle of blast chilling and/or freezing, guaranteeing high-quality results.

Maintenance

This feature is automatically activated at the end of every cycle, maintaining the same temperature for 24 hours.

HACCP

It's possible to verify the outcome of blast chilling and/or freezing cycles conducted overnight, with saved alerts.



Blast chillers quickly cool food to low temperatures. Increasingly used by professionals in the industry, blast chilling is the safest way to ensure optimal preservation of raw materials and already cooked dishes. It fights against the multiplication of pathogens and microorganisms and extends the average life of products, reducing waste. Food stays fresh longer while its properties are unaltered.

BLAST CHILLERS

EASY LINE



3 livelli
3 levels

—
620 x 670 x 670 mm



5 livelli
5 levels

—
790 x 820 x 890 mm



10 livelli
10 levels

—
790 x 820 x 1460 mm



15 livelli
15 levels

—
790 x 820 x 1800 mm

BLAST CHILLERS

FAST LINE



3 livelli
3 levels

—
620 x 670 x 670 mm



5 livelli
5 levels

—
790 x 720 x 860 mm



10 livelli
10 levels

—
790 x 820 x 1430 mm

UPRIGHT REFRIGERATORS

Refrigeration

R290 refrigerant gas, GWP 3. Overhead system for better performance and less heat dispersion.

Connectivity

Connection to Nube according to Industry 4.0 criteria, for greater control, even remotely

Control panel

Bright touch panel with flush keys so that it's easy to clean.

Tropicalized

Designed to work in climate class 5, it guarantees excellent performance even when the temperature outside is up to 40 °C with 50% humidity.

Auto defrost

Hot gas defrost with automatic condensation evaporation.

HACCP

Display alarms and buzzers, including HACCP features



Upright refrigerators are indispensable elements in professional kitchens, allowing for the preservation of food and its original characteristics. Made entirely of 0.8 mm thick stainless steel, Primax has designed these industrial refrigerators for stability, aesthetics and simplicity in terms of cleaning and maintenance.

UPRIGHT REFRIGERATORS

SAFE LINE 700



Porta cieca
Solid door

720 x 835 x 2060 mm



Porta a vetri
Glass door

720 x 835 x 2060 mm

SAFE LINE 1400



Porta cieca
Solid door

1440 x 835 x 2060 mm



Porta a vetri
Glass door

1440 x 835 x 2060 mm

REFRIGERATED COUNTERS

Refrigeration

Environmentally-friendly refrigerant gas (R290, GWP 3), uniform temperature in all compartments.

Insulation

Full insulation thanks to the elevated thickness and three-compartment magnetic seals.

Auto defrost

Hot gas defrost with automatic condensation evaporation.

Functional design

Integrated handles along the entire length and rounded inner corners for maximum hygiene and easy cleaning.

Customization

Available from 1 to 4 compartments, customizable with a worktop, with backsplash, drawers, wheels or feet.

HACCP

Electronic touch control panel with display and audio alerts, including HACCP features.

Refrigerated counters create space and organisation in professional kitchens. Entirely customisable, they offer a worktop, practical drawers, wheels or feet. Operations flow better, while guaranteeing food safety.



REFRIGERATED COUNTERS

S-TABLE LINE



1 vano refrigerato
1 refrigerated compartment

950 x 615 x 760 mm



2 vani refrigerati
2 refrigerated compartments

1300 x 615 x 660^(A)/710^(B)/760^(C) mm



3 vani refrigerati
3 refrigerated compartments

1780 x 615 x 660^(A)/710^(B)/760^(C) mm



4 vani refrigerati
4 refrigerated compartments

2260 x 615 x 660^(A)/710^(B)/760^(C) mm

REFRIGERATED COUNTERS FOR BEVERAGE

Refrigeration

Environmentally-friendly refrigerant gas (R290, GWP 3), uniform temperature in all compartments.

Insulation

Full insulation thanks to the elevated thickness of the structure and high-grip magnetic seals.

Auto defrost

Defrosting when the compressor stops, with automatic condensation evaporation.

Functional design

Rounded inner corners for maximum hygiene and easy cleaning.

Customization

Available from 1 to 4 compartments, customizable with a worktop, with backsplash, drawers, wheels or feet.

HACCP

Electronic touch control panel with display and audio alerts, including HACCP features.

Refrigerated counters to ensure your beverages are always chilled. They easily adapt to any type of business, from small cafes to large industrial kitchens. Designed to keep the temperature within constant and uniform, even when completely full.



REFRIGERATED COUNTERS FOR BEVERAGE

TENDER LINE



1 vano refrigerato
1 refrigerated compartment

930 x 685 x 850 mm



2 vani refrigerati
2 refrigerated compartments

1510 x 685 x 850 mm



3 vani refrigerati
3 refrigerated compartments

1740 x 685 x 850 mm



4 vani refrigerati
4 refrigerated compartments

2320 x 685 x 850 mm

REFRIGERATED CONTAINERS FOR WASTE

Refrigeration

Environmentally-friendly refrigerant gas (R290, GWP 3), uniform temperature in all compartments.

Insulation

60 mm thick insulation in high-density CFC-free and HCFC-free polyurethane.

Auto defrost

Defrosting when the compressor stops, with automatic condensation evaporation.

Customization

Versions from 1 to 3 modules, designed to hold wheeled bins, 120 or 240 L.

A smart solution to store food scraps, designed to neutralize unpleasant odours and stop the spread of bacteria. Indispensable for all high production hospitality enterprises.



REFRIGERATED CONTAINERS FOR WASTE

WASTE LINE



1 vano refrigerato
1 refrigerated compartment

—
per 1 contenitore 120 L o 240 L
for 1 bin 120 L or 240 L

—
1100 x 875 x 1280 mm



2 vani refrigerati
2 refrigerated compartments

—
per 2 contenitori 120 L o 240 L
for 2 bins, 120 L or 240 L

—
1750 x 875 x 1280 mm



3 vani refrigerati
3 refrigerated compartments

—
per 3 contenitori 120 L o 240 L
for 3 bins, 120 L or 240 L

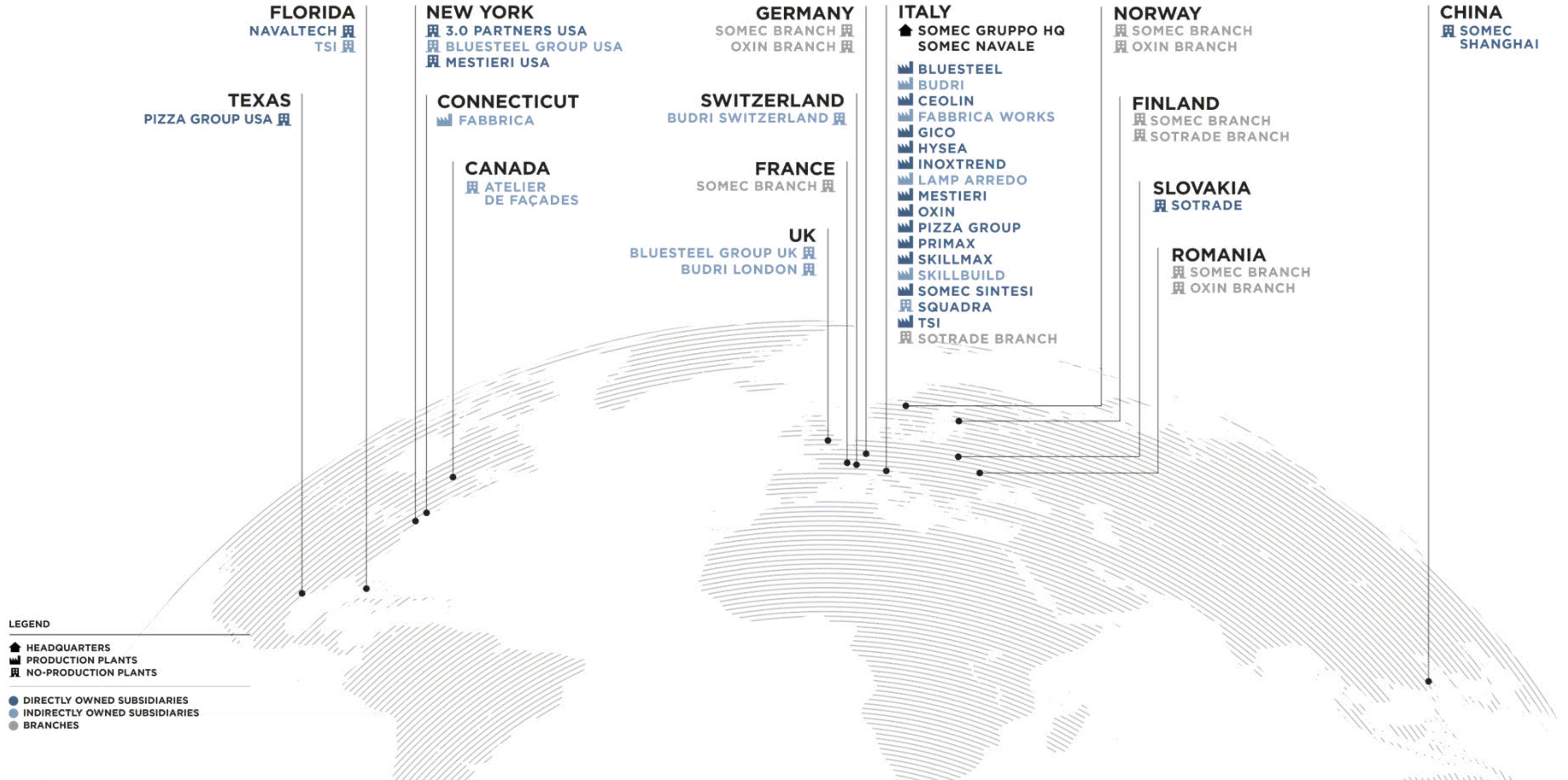
—
2250 x 875 x 1280 mm



THE HUB OF ITALIAN CONSTRUC- TION QUALITY

SOMEC GROUP IS ONE OF THE WORLD'S LEADING EXPERTS IN
THE CONSTRUCTION OF COMPLEX TURNKEY PROJECTS.

GLOBAL DELIVERY



A WORLD OF COMPANIES

IN 3 MACRO SEGMENTS:



SOMEC
NAVALE

SOMEC
SINTESI

SOMEC
NAVALTECH

SOMEC
SOTRADE



SISTEMI
DI ARCHITETTURE
NAVALI E
FACCIAE CIVILI

FABBRICA

**FABBRICA
WORKS**

AFM

bluesteel

SQUADRA



SOMEC
OXIN



TALENTA:
SISTEMI
E PRODOTTI
DI CUCINE
PROFESSIONALI

GICO

INOXTREND

PIZZAGROUP

PRIMAX

OXIN

TALENTA



SOMEC
TSI

SOMEC
HYSEA



MESTIERI:
PROGETTAZIONE
E CREAZIONE
DI INTERNI
DI PREGIO
PERSONALIZZATI

SKILLMAX

SKILLBUILD

BUDRI

lamparredo

CEOLIN

MESTIERI
SOMEC GRUPPO



PRIMAX



COLD
MADE IN ITALY