



INDUSTRIAL ELECTRONICS

WATER TECHNOLOGY

Start well, mix better

WATER TECHNOLOGY

Excellence in water control and cooling

START WELL,

MIX BETTER

The same dough, in all seasons

As the seasons change, so the ambient conditions do and always getting the same final product becomes a challenge. **Water**, representing **up to 40% of a recipe**, is an excellent way to **rebalance** these variations and keep the **dough** at the **optimal temperature**.

Control with precision the quantity and the temperature of the water and get predictable and constant results

Start well, with proper water!

Having the **correct amount of water** at the **desired temperature** means to create the necessary conditions for an **optimal leavening process** and to allow the **other machines in the line** to **express their potential** to the fullest.

Precisely chill, dose and mix... knead, divide, round and bake better!

The potential of electronics, at the service of your passion

State of the art electronics managed by **intelligent software** means interacting with a **simple and intuitive interface** and having **all information** at your fingertips, **locally and remotely**, but also having a **reliable control** to get the best out of each machine.

Take advantage of all the potential of STM electronics and ensure the best performance to your equipment



REMOTE SW UPDATE



TELEASSISTANCE



REMOTE MANAGEMENT



STM-CLOUD NOTIFICATIONS



HIERARCHICAL ACCOUNTS



DATA BACKUP



OUR COOLING POWER,

A wide range of **Touch Water Chillers**, all equipped with **smart electronics** and designed with the **best components**, in order to **ensure the water you want at the temperature you wish** in total **safety** and **hygiene**



STM Control Technology inside: all advantages of STM electronics in one touch

Advanced control electronics ensures that the cooling circuit always works in **the most favorable conditions**, thanks to the synergy with regulating devices that **optimize the performance and useful life** of your **Touch Water Chiller**.

A **7" touch screen display** allows you a **comfortable and immediate** interaction with your **Touch Water Chiller**, **locally and remotely**, for daily activities and for extraordinary operations such as: **automatic washing, self switch-on and off** programming and **Self Help section** consulting.

Take advantage of the electronic's potential of and drive your best result



Cooling process

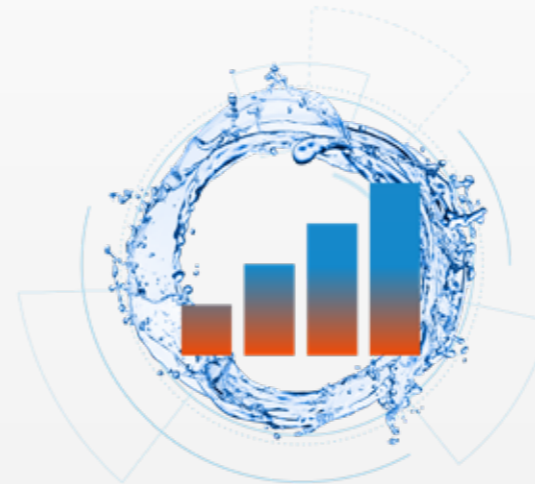


Guide to frequently asked questions



Sanitation process

TAILORED FOR YOU



Scalable performance and precision

Whether your production requires **150 liters of chilled water** in an hour or if it requires **2000 liters**, we guarantee you the **water for every batch** at the **temperature you want**, always. Our range of Touch Water Chillers is designed to **meet the most diverse needs**.

The water you need at the temperature you want, always



Smart and effective chilling, without waste

A **minimum accumulation tank**, sized on the single batch, **no contamination** with the incoming hot water during the delivering phase and a **modern and efficient chilling system** to cool the water between one batch and the following, are the perfect ingredients to have your **cold water at a constant temperature** in **optimized dimensions**.

Maximize your result, minimize dimensions



Cooling power: a simple and reliable formula

You can share with us **the requirements of your project** and **the specific conditions** of your installation, we will translate them for you into **Required cooling power**, a univocal and reliable indicator that guarantees you an **optimal sizing of your Touch Water Chiller**.

Enjoy quick delivery times and tailor-made offers, carefree!

TOUCH WATER CHILLERS

Cooling power at your fingertips



AUTOMATIC DOSER - MIXERS

STM automation for industry



TOP COMBO



TOUCH WATER CHILLER

Power and hygiene always under control

MODEL	TANK	SUPPLY (V/Ph/Hz)	LITERS/H*	COOLING POWER** (Kw)
TWC ECO	50	400/3+N/50Hz	150	2,8
		208/3+N/60Hz	180	3,5
TWC PRO 1	80	400/3+N/50Hz	220	3,8
		208/3+N/60Hz	250	4,0
TWC PRO 2	80	400/3+N/50Hz	360	7,0
		208/3+N/60Hz	380	7,5
TWC IND 1	150	400/3+N/50Hz	560	10,9
		208/3+N/60Hz	670	13,0
TWC IND 2	150	400/3+N/50Hz	1100	21,6
		208/3+N/60Hz	1250	23,4
TWC BIG 1	300	400/3+N/50Hz	1680	32,4
		208/3+N/60Hz	1700	33,0
TWC BIG 2	300	400/3+N/50Hz	2150	41,5
		208/3+N/60Hz	2000	38,8
Options	Alimentary detergent for cleaning the hydraulic circuit (10 l tank)			
	USB + ETHERNET			
	Dosing kit (TWC ECO model)			
	Wheels (TWC ECO, TWC PRO 1 and TWC PRO 2 models)			
Notes	1) * Tested and referred performance with inlet water temperature = 18°C, required water temperature = 3°C and ambient temperature = 35°C			
	2) ** Referred performance to water temperature = 3°C and ambient temperature = 35°C			



DOMIX 60-70

Smart electronics for best performances

- REMOTE MANAGEMENT AND ASSISTANCE**
Via Ethernet, thanks to the STM-Cloud System
- MAXIMUM PRECISION**
±0,5°C in temperature ±1% in quantity
- CONFIGURABLE HARDWARE**
Models with 3 or 2 inlets, sized 1/2" or 3/4" and with 1 or 2 outlets for mixers
- EASY MAINTENANCE**
Self-diagnosis program to support
- 99 RECIPES**
For simple, double, in percentage, or multiple deliveries + 2 Specials
- EASY TO USE**
10" color touch screen
- INTELLIGENT SOFTWARE**
The performances improve with usage



TriDOMIX 50-100

Convenience and automatic performance, in all seasons

- INTEGRABLE WITH PLC**
With ModBUS registers via RS 485 serial interface
- GOOD PRECISION**
±1,5°C in temperature ±1% in quantity (sequential deliveries)
- CONFIGURABLE HARDWARE**
Models with 3 inlets, sized 1/2" or 3/4"
- EASY MAINTENANCE**
All components are easily replaceable
- 99 RECIPES**
For simple, double and in percentage deliveries + 2 special recipes
- EASY TO USE**
Alphanumeric keypad + Special keys and functions leds

THERMOSTATIC DOSER - MIXERS

The most popular models for professionals



DOMIX 45A

The most popular semi-automatic model

- EXCELLENT PRECISION**
±1°C in temperature and ±1% in dosing.
Automatic By-pass
- 80 RECIPES**
For 80 simple deliveries + 1 without control on the quantity
- CONFIGURABLE HARDWARE**
Kit for 3 water inlets available
- EASY TO USE**
User interface with alphanumeric keyboard
- SIMPLE INSTALLATION**
Mounting kit included
- PERFECT INTEGRATION WITH STM CHILLERS**
Remote pump command included

DOMIX 45

The complete and reliable option

- EXCELLENT PRECISION**
±1°C in temperature and ±1% in dosing.
Manual By-pass
- 80 RECIPES**
For 80 simple deliveries + 1 without control on the quantity
- CONFIGURABLE HARDWARE**
Kit for 3 water inlets available
- EASY TO USE**
User interface with alphanumeric keyboard
- SIMPLE INSTALLATION**
Mounting kit included
- PERFECT INTEGRATION WITH STM CHILLERS**
Remote pump command included

DOMIX 35

Simplicity has never been so strong

- EXCELLENT PRECISION**
±1°C in temperature and ±1% in dosing
- 1 RECIPE**
The last selection is kept in memory
- CONFIGURABLE HARDWARE**
Kit for 3 water inlets available
- SIMPLE INSTALLATION**
Mounting kit included
- PERFECT INTEGRATION WITH STM CHILLERS**
Remote pump command included
- STAINLESS STEEL**
Maximum durability

DOMIX 30 PLUS

Compact sizes, mixing unit plus

- EXCELLENT PRECISION**
±1°C in temperature and ±1% in dosing
- 1 RECIPE**
The last selection is kept in memory
- CONFIGURABLE HARDWARE**
Kit for 3 water inlets available
- SIMPLE INSTALLATION**
Mounting kit included
- PERFECT INTEGRATION WITH STM CHILLERS**
Remote pump command included
- ABS**
Good durability

MANUAL DOSER - MIXERS

The simplest models, with STM Quality

DOSER - MIXERS AND DOSERS

For high flows rates



DOMIX 30

The perfect mix between simplicity and completeness

GOOD PRECISION
±1,5°C in temperature and ±1% in dosing

1 RECIPE
The last selection is kept in memory

CONFIGURABLE HARDWARE
Kit for 3 water inlets available

SIMPLE INSTALLATION
Mounting kit included

PERFECT INTEGRATION WITH STM CHILLERS
Remote pump command included

ABS
Good durability

DOMIX 25

Reliability is convenience

GOOD PRECISION
±1,5°C in temperature and ±1% in dosing

1 RECIPE
The last selection is kept in memory

CONFIGURABLE HARDWARE
Kit for 3 water inlets available

INSTALLATION
Mounting kit as option

POSSIBLE INTEGRATION WITH STM CHILLERS
Remote pump command as option

ABS
Good durability

DOMIX 125

High flows, easy management

EXCELLENT PRECISION
±1°C in temperature and ±1% in dosing

1 RECIPE
The last selection is kept in memory

INTEGRABLE WITH PLC
With ModBUS registers via RS 485 serial interface (only for setting the quantity)

PERFECT INTEGRATION WITH STM CHILLERS
Remote pump command included

ABS
Good durability

HIGH FLOWS
Ensured by 3/4" hydraulics and the 1" mixing unit

DOX 125

Maximum simplicity for high flow rates

EXCELLENT PRECISION
Maximum tolerances of ± 1%

1 RECIPE
The last selection is kept in memory

INTEGRABLE WITH PLC
With ModBUS registers via RS 485 serial interface (only for setting the quantity)

PERFECT INTEGRATION WITH STM CHILLERS
Remote pump command included

ABS
Good durability

HIGH FLOWS
Ensured by 3/4" hydraulics

DOSERS

When one inlet is enough



DOX 45

Solid precision

EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$

80 RECIPES
For 80 simple deliveries + 1 without control on the quantity

INTEGRABLE WITH PLC
Via RS 485 serial interface (only for setting the quantity)

SIMPLE INSTALLATION
Mounting kit included

PERFECT INTEGRATION WITH STM CHILLERS
Remote pump command included

INOX
Maximum durability

EASY TO USE
User interface with alphanumeric keyboard

DOX 30

Compact functionality

EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$

1 RECIPE
The last selection is kept in memory

INTEGRABLE WITH PLC
Via RS 485 serial interface (only for setting the quantity)

SIMPLE INSTALLATION
Mounting kit included

PERFECT INTEGRATION WITH STM CHILLERS
Remote pump command included

ABS
Good durability

DOX 25

The basic with STM quality

EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$

1 RECIPE
The last selection is kept in memory

INTEGRABLE WITH PLC
Via RS 485 serial interface (only for setting the quantity)

INSTALLATION
Mounting kit as option

POSSIBLE INTEGRATION WITH STM CHILLERS
Remote pump command as option

ABS
Good durability

AQUA TRANSFER

Dough-mixer distributor

AQUA TRANSFER

Easily serve up to 6 dough mixers

EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$

PERFECT INTEGRATION WITH STM CHILLERS
Through the Input for remote START / STOP option

CONFIGURABLE HARDWARE
Available models to serve 2, 4 or 6 dough-mixers with 1/2" or 3/4" S.V. and 16mm or 22mm hydraulic connections

EASY TO USE
Simple and intuitive interface

SIMPLE INSTALLATION
Mounting kit included



The dough-mixer distributor **STM Aqua Transfer** is an accessory designed to make it **easy and automatic** to serve up to **6 mixers** with the same **DOX or DOMIX STM**.

Aqua Transfer offers a **simple and intuitive interface** from which you can **select the mixer** you want to serve, give the **START** to the water delivery or pause it using the **STOP** button.

MODEL	DESCRIPTION
AT EASY_2	Water distributor to serve 2 dough-mixers , with 1/2" S.V. and 16mm hydraulic connections. Compatible with DOX and DOMIX 25/30/45.
AT EASY_4	Water distributor to serve 4 dough-mixers , with 1/2" S.V. and 16mm hydraulic connections. Compatible with DOX and DOMIX 25/30/45.
AT EASY_6	Water distributor to serve 6 dough-mixers , with 1/2" S.V. and 16mm hydraulic connections. Compatible with DOX and DOMIX 25/30/45.
AT MEDIUM_2	Water distributor to serve 2 dough-mixers , with 1/2" S.V. and 22mm hydraulic connections. Compatible with DOMIX 60/TriDOMIX 50.
AT MEDIUM_4	Water distributor to serve 4 dough-mixers , with 1/2" S.V. and 22mm hydraulic connections. Compatible with DOMIX 60/TriDOMIX 50.
AT MEDIUM_6	Water distributor to serve 6 dough-mixers , with 1/2" S.V. and 22mm hydraulic connections. Compatible with DOMIX 60/TriDOMIX 50.
AT LARGE_2	Water distributor to serve 2 dough-mixers , with 3/4" S.V. and 22mm hydraulic connections. Compatible with DOMIX 70/TriDOMIX 100.
AT LARGE_4	Water distributor to serve 4 dough-mixers , with 3/4" S.V. and 22mm hydraulic connections. Compatible with DOMIX 70/TriDOMIX 100.
AT LARGE_6	Water distributor to serve 6 dough-mixers , with 3/4" S.V. and 22mm hydraulic connections. Compatible with DOMIX 70/TriDOMIX 100.

SPECIAL DOSERS

Oil and viscous liquids



The **OilDOX** and **OilDOX NP** dosing systems represent the **ideal solution** for the **automated dosing of oils and viscous liquids**, ensuring **precision and hygiene** in the process and **safety** in the working environment. All components are **food-grade certified per l'alimentare** and **chemically compatible**: the oil carried from the tank to the dough does not undergo any contamination, **maintaining** its **organoleptic characteristics**.

The use of the **OilDOX** also helps **to keep clean the mixing area** avoiding the risks related to oil or viscous liquids on the floor.

The **OilDOX** can dose **different liquids**, with the proper pump tube and the appropriate setting of the relative **internal parameter**. The **memory** keeps always the last setting.

OilDOX

Hygiene and precision for oil and viscous liquids



EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$



DOSING DIFFERENT VISCIOUS LIQUIDS
Calibrating the liter counter



INTELLIGENT SOFTWARE
With almost empty tank warning



INTEGRABLE WITH PLC
Via RS 485 serial interface (only for setting the quantity)



CONFIGURABLE HARDWARE
With peristaltic pump



STAINLESS STEEL
Maximum durability

OilDOX NP

Hygiene and precision for dosing under pressure or falling oil



EXCELLENT PRECISION
Maximum tolerances of $\pm 1\%$



DOSING DIFFERENT VISCIOUS LIQUIDS
Calibrating the liter counter



INTELLIGENT SOFTWARE
With almost empty tank warning



INTEGRABLE WITH PLC
Via RS 485 serial interface (only for setting the quantity)



CONFIGURABLE HARDWARE
Without peristaltic pump



STAINLESS STEEL
Maximum durability

WATER TECHNOLOGY

Excellence in water control and cooling

WELCOME TO THE FUTURE

Start well, mix better

Choose **your model** and create the **perfect combination!**



TOUCH WATER CHILLERS
Cooling power at your fingertips



DOX & DOMIX
Wide range of models, with STM quality and experience



TOP COMBO



STM WATER TECHNOLOGY

Start well, mix better



STM Water Technology is the department in STM that develops **high-performance products** for **water management** in the baking process. Thanks to the **synergy** with the **STM Control Technology** department, we can offer a wide range of solutions to **effectively satisfy every need**: from the simplest to the most innovative **Industry 4.0** models, we guarantee that the performances are always in line with the **high STM Quality standards**.



STM CONTROL TECHNOLOGY

Touch the power of total control



STM Control Technology is the STM department that has developed a specific know-how in the **design and production of electronic controllers** for the bakery sector. **Extremely versatile and fully customizable** control systems, which allow full machine supervision, parameter optimization and complete control even remotely thanks to the **STM-Cloud System**.

An important **reference** of our competence is represented by the **STM DOMIX and CHILLERS**, marketed in more than 70 countries in the world that exploit their electronic component to win a **strategic competitive advantage**.



STM INNOVATION

We believe that innovation is the engine towards the development, for this we continuously invest resources for updating skills and technologies and we encourage our team to exploit the advantages of a multidisciplinary approach to identify cutting-edge solutions in every project.



STM SERVICE +

A supporting team with a contact person for each geographical area, answers within 24 hours, 2-year product warranty and spare parts available for at least 10 years.



STM TOTAL QUALITY

Over the years we have developed and we continue to refine a precise and rigorous method for the continuous improvement of the processes, that allows us to offer to our customers the the highest quality and efficiency, together with flexibility, that is since always in our DNA.