

WATER TECHNOLOGY

Excellence in water control and cooling

EXPRESS YOUR POTENTIAL
Start well, mix better

Welcome to the future

START WELL,

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

MIX BETTER



REMOTE
SW UPDATE



TELEASSISTANCE



REMOTE
MANAGEMENT



STM-CLOUD
NOTIFICATIONS



HIERARCHICAL
ACCOUNTS



DATA
BACKUP



OUR COOLING POWER, TAILORED FOR YOU

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 electronics' potential and drive your best result



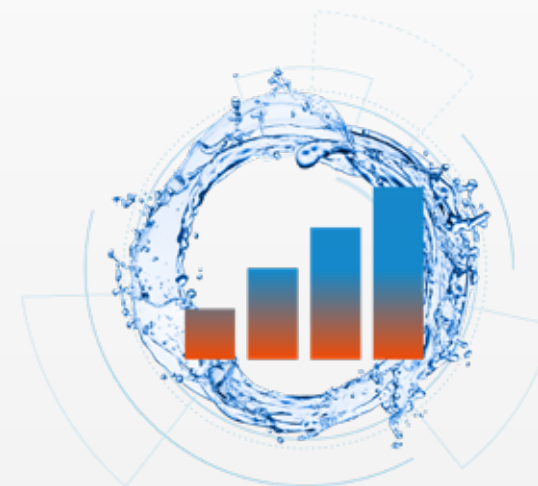
Cooling process



Guide to frequently asked questions



Sanitation process



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	LITERS/H*	COOLING POWER** (Kw)	SUPPLY (V/Ph/Hz)
TWC ECO	50	150	2,8	400/3+N/50Hz
		180	3,5	208/3+N/60Hz
TWC PRO 1	80	220	3,8	400/3+N/50Hz
		250	4,0	208/3+N/60Hz
TWC PRO 2	80	360	7,0	400/3+N/50Hz
		380	7,5	208/3+N/60Hz
TWC IND 1	150	560	10,9	400/3+N/50Hz
		670	13,0	208/3+N/60Hz
TWC IND 2	150	1100	21,6	400/3+N/50Hz
		1250	23,4	208/3+N/60Hz
TWC BIG 1	300	1680	32,4	400/3+N/50Hz
		1700	33,0	208/3+N/60Hz
TWC BIG 2	300	2150	41,5	400/3+N/50Hz
		2000	38,8	208/3+N/60Hz
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)			
	Wall fixing kit (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



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

DOSER - MIXERS AND DOSERS

For high flows rates

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" 1/2 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 DOMIX**
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 **STM DOX or DOMIX**.

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** 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 message (adjustable warning level)

 **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 message (adjustable warning level)

 **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

EXPRESS YOUR POTENTIAL

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



EXPRESS YOUR POTENTIAL 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**.



EXPERIENCE YOUR VISION Control, innovate, lead



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 highest quality and efficiency, together with flexibility, that is since always in our DNA.