

DOMIX 60 70

The best full automatic
water doser-mixer series.



stm

INDUSTRIAL ELECTRONICS

WATER FOR BAKERS

THE DOMIX 60 AND THE DOMIX 70 REPRESENT THE BEST FULL AUTOMATIC WATER DOSER-MIXERS.

THIS LINE IS PARTICULARLY SUITABLE FOR INDUSTRIAL AND TECHNOLOGICALLY ADVANCED ENVIRONMENTS WITH A HIGH PROCESS AUTOMATION AND DEMANDING THE HIGHEST QUALITY STANDARDS.

MAIN FEATURES

Maximum precision in regulating and in maintaining the water temperature. The error margins are lower than $\pm 1\%$ on the dosing and $\pm 0.5\text{ }^{\circ}\text{C}$ on the temperature.

Automatic mixing system, ensuring the set temperature is reached in few seconds in the worst conditions, managing in a completely automatic way the process of dosing, mixing and discarding the water not in temperature.

10" large colour touch screen (first in the world) as user interface, to allow a very simple and intuitive interaction with the machine.

Memory storage for **99 recipes**, which can be **single, double or multiple**.

External probe with a 5m spiral extendable cable, to measure and show the ambient, the flour or the dough temperature.

Output for remote command of the water chiller pump, for a **full integration of the DOMIX with a water chiller** (e.g. STM SCWR-D-TR series).

Communication options for the remote management: **START/STOP** remote commands, **RS-485** serial interface with MODBus protocol, **USB** and **Ethernet** ports, or a complete user interface, like the one on the machine. An output for the **"End of dosing"** signal is also available.

Universal supply: 100 ÷ 240 V / 50 ÷ 60 Hz.

*The water doser-mixers **DOMIX** are indispensable to standardize and optimize the quality of the dough in the bakery products, both in the industrial and in the artisanal bakeries. The **DOMIX** allow a permanent watch of the water quantity and temperature, to accurately control the leavening process.*



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BUILD YOUR MODEL ACCORDING TO YOUR NEEDS:

Both the *DOMIX 60* (with 1/2" inlets) and the *DOMIX 70* (with 3/4" inlets) can be further tailored in order to manage at best every situation: you can choose to have 3 or 2 water inlets and two or one mixer outlets.

Every combination is possible, build yours!



DOMIX 60.2.1



DOMIX 60.3.2

DOMIX 60 AND DOMIX 70

Two different inlet dimensions:

60 1/2" inlets

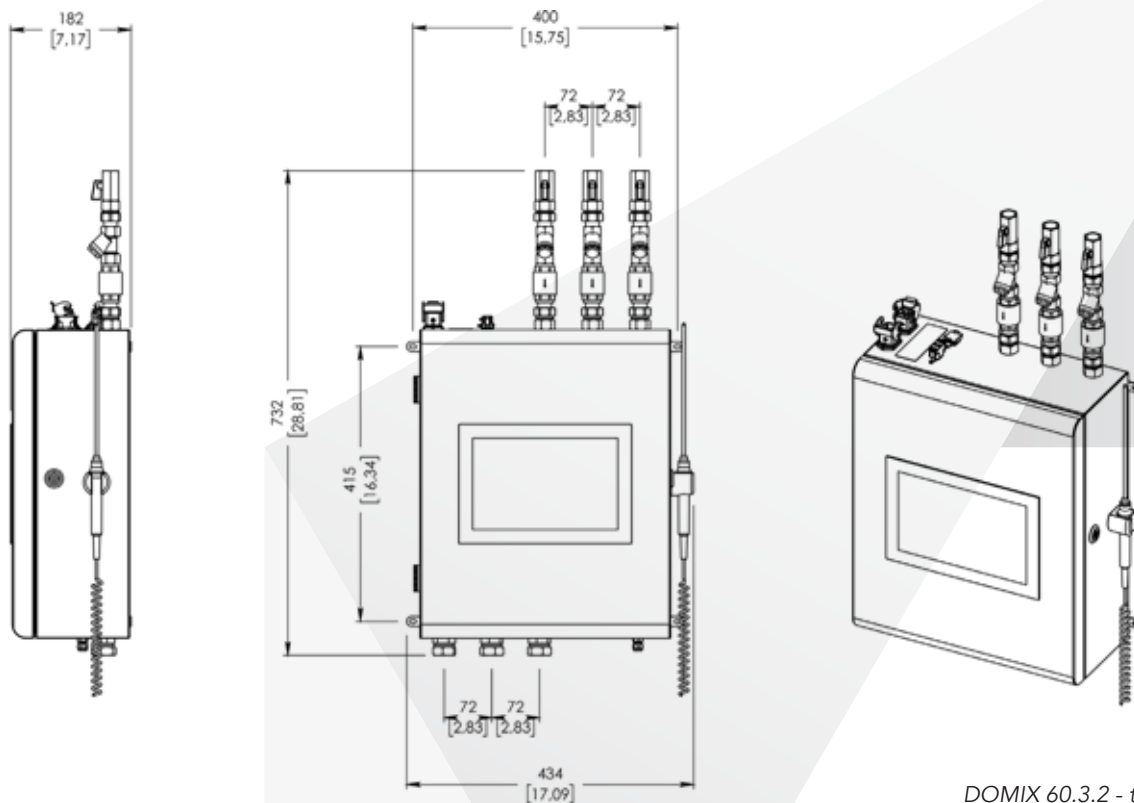
70 3/4" inlets



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DOMIX 60.3.2 - technical drawings

	DOMIX 60.2.1	DOMIX 60.3.1	DOMIX 60.2.2	DOMIX 60.3.2	DOMIX 70.2.1	DOMIX 70.3.1	DOMIX 70.2.2	DOMIX 70.3.2
UNIVERSAL POWER SUPPLY	85 ÷ 240 V - 50/60 Hz							
TOTAL ABSORBED POWER	60 VA							
HYDRAULIC INLETS	2x1/2" F	3x1/2" F	2x1/2" F	3x1/2" F	2x3/4" F	3x3/4" F	2x3/4" F	3x3/4" F
NR. OF MIXERS TO BE SERVED	1		2		1		2	
HYDRAULIC OUTLETS	nr.1 food grade delivery hose 2,5m long with 22mm stainless steel curves		nr.2 food grade delivery hoses 2,5m long with 22mm stainless steel curves		nr.1 food grade delivery hose 2,5m long with 22mm stainless steel curves		nr.2 food grade delivery hoses 2,5m long with 22mm stainless steel curves	
MAXIMUM INLET TEMPERATURE	65 °C (150 °F)							
REGULATION RANGE	1 ÷ 60 °C (34 ÷ 140 °F)							
PRECISION ON TEMPERATURE	±0,5 °C (±0,9 °F)							
MAXIMUM INLET PRESSURE	0,5 MPa (5 bar)							
MINIMUM INLET PRESSURE	0,1 MPa (1 bar)							
MAXIMUM BATCH	999,9 L; 999 lb + 15oz; 999,9 lb							
DOSING PRECISION	±1%							
FLOW RATE AT 0,1 MPa AND 20°C	22 L (48 lb)				35 L (77 lb)			
FLOW RATE AT 0,5 MPa AND 20°C	55 L (121 lb)				80 L (176 lb)			
INTERNAL PROBE	Thermocouple K							
EXTERNAL PROBE	Thermoresistance Pt 1000 Class A							
RECIPES IN MEMORY	99 (single, double or multiple batch)							
FUSES	over current and over voltage internal protections							
USER INTERFACE	10" tft colour capacitive touch screen							