stm
INDUSTRIAL ELECTRONICS

WATER TECHNOLOGY

Start well, mix better

TOUCH WATER CHILLERS

Performance and hygiene at your fingertips

Cooling process

Guide to the Frequently Asked Questions

Sanitation process

PERFORMANCE AND HYGIENE

TOUCH WATER CHILLERS

Electronic innovation dedicated to the Bakery sector

Hygiene & performance totally under control

STM water chillers are the only ones able to supply water **constantly at 2°C** throughout the **whole day** and during **each delivery,** even with high ambient temperatures (over 38°C). To guarantee this result, STM chillers come sized to the **specific needs and production conditions** of each customer: the tank capacity, although commonly used, is not a valid reference of the performances of a chiller, as these are due by the useful cooling power. All STM Water chillers are equipped with a colour **7" touch interface** that allows a precise and intuitive management of each phase of the process, **locally and remotely,** thanks to the connection to the **STM-Cloud System.**

	TANK Liters	HOURLY PRODUCTION* L/h 50 Hz/ 60 Hz	COOLING POWER** Kw 50 Hz/ 60 Hz	MAX ABSORBED POWER*** Kw 50 Hz/ 60 Hz	WEIGHT Kg	DIMENSIONS mm		
						W	D	H
STM ECO	50	150/170	4,2/4,8	3,0/3,9	145	725	705	1440
STM PRO 1	50	210/250	6,6/7,6	3,8/4,5	180	660	730	1110
STM PRO 2	80	360/400	10,3/11,4	5,4/6,6	240	750	980	1300
STM IND 1	120	500/580	14,5/16,7	7,2/8,8	430	755	1410	1580
STM IND 2	220	1000/1150	28,3/32,5	13,0/16,9	500	780	1860	1640
STM BIG 1	220	1500/1750	42,1/48,4	16,7/21,2	520	780	1860	1640
STM BIG 2	270	2000/2350	57,0/65,6	25,5/32,3	750	880	2200	2000

* Performance referred and tested with Inlet water temperature = 18°C, Requested water temperature = 3°C and Ambient temperature = 35°C | ** Performance referred to Water temperature = 15°C and Ambient temperature = 32°C | *** The values may change according to the requested power supply

TAILOR-DESIGNED
We size and adapt our offers to the specific needs and working conditions of each customer to ensure the best performances

PERFORMANCE AND RAPIDITY
The desired temperature of the outlet water is ensured throughout the whole delivery. The high efficiency and fast cooling of the plate heat exchanger allow to avoid contamination between the incoming hot water and the chilled water

AUTOMATIC HYGIENE
Total hygiene in the processes and longevity of the components are ensured thanks to the guided system of sanitation that preserves the hydraulic circuit from limestone and bacteria

DURABILITY AND HYGIENE
The main components are in stainless steel (plate heat exchanger, pump) to guarantee maximum reliability

ENERGY SAVING
The auto switch-on and -off program, together with the efficient cooling system, avoid unnecessary energy waste in thermostating periods

CONTROL AND SAFETY
The STM controller with 7" color touch interface allows a precise and intuitive management of each phase of the process, locally but also remotely, thanks to the connection to the STM-Cloud System.

STM-CLOUD SYSTEM
Simplify your future

Your resources at your fingertips

All STM water chillers are equipped with Sensatic touch control panels, **natively connectable** to the STM-Cloud System, designed to allow **remote management and assistance,** both from APP and web browser. It is also possible to remotely access the **history** of the processes performed and update the software. Any Internet connection is sufficient and **no network configurations are necessary.**

REMOTE SW UPDATE

TELEASSISTANCE

REMOTE MANAGEMENT

STM-CLOUD NOTIFICATIONS

HIERARCHICAL ACCOUNTS

DATA BACKUP

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 highest quality and efficiency.

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