

Start well, mix better



TOUCH WATER CHILLERS

The best of refrigeration in one touch



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Performance & hygiene always 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**.



Cooling process



Guide to the Frequently Asked Questions



Sanitation process

	TANK Liters	POWER SUPPLY V/PH/Hz	HOURLY PROD* L/h	COOLING POWER** kW	DIMENSIONS mm		
					H	W	D
TWC ECO	50	400/3+N/50Hz	145	2,8	1435	700	735
		208/3+N/60Hz	170	3,5			
TWC PRO 1	80	400/3+N/50Hz	210	3,8	1450	600	800
		208/3+N/60Hz	250	4,0			
TWC PRO 2	80	400/3+N/50Hz	360	7,0	1540	740	900
		208/3+N/60Hz	400	7,5			
TWC IND 1	150	400/3+N/50Hz	500	10,9	1460	950	1720
		208/3+N/60Hz	580	13,0			
TWC IND 2	150	400/3+N/50Hz	1000	21,6	1970	1210	1860
		208/3+N/60Hz	1150	23,4			
TWC BIG 1	300	400/3+N/50Hz	1500	32,4	1800	1100	1200
		208/3+N/60Hz	1750	33,0			
TWC BIG 2	300	400/3+N/50Hz	2000	41,5	1800	1100	1200
		208/3+N/60Hz	2350	38,8			

* 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 = 3°C and Ambient temperature = 35°C



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

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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, together with flexibility, that is since always in our DNA.