



TOUCH WATER CHILLERS

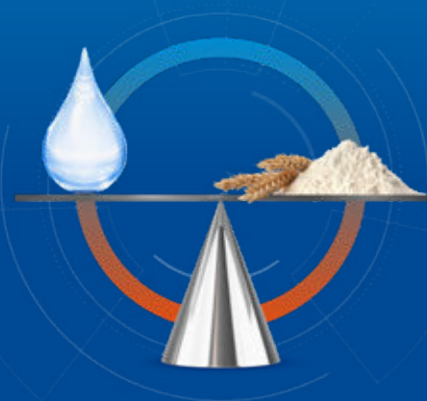
Cooling power at your fingertips

EXPRESS YOUR POTENTIAL
Start well, mix better

Welcome to the future

START WELL,

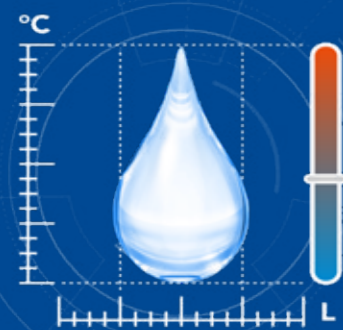
MIX BETTER



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 electronics' potential and drive your best result

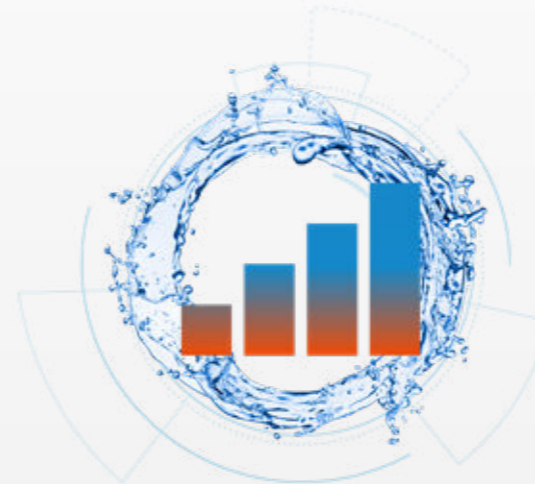


Cooling process

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



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

- * Tested and referred performance with inlet water temperature = 18°C, required water temperature = 3°C and ambient temperature = 35°C
- ** Referred performance to water temperature = 3°C and ambient temperature = 35°C

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