

DOMIX

The most reliable
water-doser mixers.



DOMIX 60.3.2



DOMIX 30M



DOMIX 45A



stm

INDUSTRIAL ELECTRONICS

WATER FOR BAKERS

DOMIX: A COMPLETE LINE OF RELIABLE WATER DOSER-MIXERS

DOMIX 60.2 - 60.3 - 70.2 - 70.3 The very best of STM technology

These machines represent **the synthesis of STM technology**, ensuring the **achievement of the desired temperature in few seconds** even in the worst conditions, thanks to a new and completely automatic mixing system. A **10" full-colour touch screen display** as user interface offers the most intuitive and comfortable interaction. **Top performances** are assured, with $\pm 0,5$ °C max error in temperature and $\pm 1\%$ in quantity. There is memory for 99 recipes (single, double or multiple dosing). A complete line with 2 or 3 water inlets and 1/2" (DOMIX 60) or 3/4" (DOMIX 70) pipes is foreseen. For **remote management** the following **communication options** are available: RS 485, USB, Ethernet and Remote Start/Stop.



TriDOMIX 50

TRIDOMIX 50 - 100 The automatic for big batches

The **selected temperature is reached automatically** at the end of the dosing with **sequential deliveries**, starting from the cold water, in order to preserve the yeast in the dough. **99 recipes** can be stored in memory, including 49 double and some special ones. The process of mixing and dosing is performed totally automatically with errors, for big batches, lower than $\pm 1,5$ °C in temperature and $\pm 1\%$ in quantity. The use of the **by-pass** is necessary **only for checking the reachability of the set point** before proceeding to the delivery in the dough.

DOMIX 45 - 45A The classic models, a complete option

These models rely on a **high precision thermostatic mixing unit** (± 1 °C) maintaining the set temperature even in case of variations of the inlet temperatures and pressures. The **by-pass** discards the water out of the acceptable temperature range, thus allowing an **accurate control**. The by-pass is managed **automatically in the DOMIX 45A** and manually in the DOMIX 45. Other features are the external temperature probe, the stainless steel case and the memory for 80 recipes. These are **the most popular models**, representing a **complete and reliable solution**.

DOMIX 35 A simple and robust model

This machine is equipped with the same **high-precision thermostatic mixing unit** as the 45 line ensuring the same accuracy and repeatability of quantity and temperature with a tolerance lower than $\pm 1\%$ and ± 1 °C. The case is in stainless steel and the **last selection is always kept in memory**. A **simple model, lasting many years**.



DOMIX 60.3.2



DOX 30M

DOX 25M The economic model

This model shares the **intuitive user interface** with the 30 line, but the **hydraulics are installed externally**. It's an economic model but assures precision in the dosing and in the mixing with tolerances lower than $\pm 1\%$ and $\pm 1,5$ °C.

DOX 125M The high flow Manager

It's conceived as the 25 line but the 1" pipes and the wide hydraulic components ensure a **very high flow**.

DOX 45 - DOX 30 - DOX 25 - DOX 125 Only Dosing

STM offers a range of models **with only the dosing function**, while the water temperature is only shown. Each model reflects the characteristics of the line it belongs to.



DOMIX 45A



OilDOX

STM produces also the oil doser **OilDOX**, that allows to dose with great precision oil and other high viscosity liquids, and a complete range of **WATER CHILLERS** able to **provide water at 2 °C every time you need**. They are equipped with a **cleaning system** against lime scale and bacteria and an **energy saving function** that are particularly appreciated.



DOX 125



Professional Water Chiller

STM offers 24 MONTHS WARRANTY on the whole DOMIX line.

	DOMIX 70.3	DOMIX 70.2	DOMIX 60.3	DOMIX 60.2	TriDOMIX 100	TriDOMIX 50	DOMIX 45A	DOMIX 45	DOX 45	DOMIX 35	DOX 30G	DOX 30M	DOX 30	DOX 25M	DOX 25	DOX 125M	DOX 125
DOSE AND MIX OR DOSE	DM	DM	DM	DM	DM	DM	DM	DM	D	DM	DM	DM	D	DM	D	DM	D
TEMPERATURE PRECISION	$\pm 0,5$ °C $\pm 0,9$ °F	$\pm 1,5$ °C $\pm 2,7$ °F	$\pm 1,5$ °C $\pm 2,7$ °F	± 1 °C $\pm 1,8$ °F	± 1 °C $\pm 1,8$ °F	-	± 1 °C $\pm 1,8$ °F	± 1 °C $\pm 1,8$ °F	$\pm 1,5$ °C $\pm 2,7$ °F	-	$\pm 1,5$ °C $\pm 2,7$ °F	-	± 1 °C $\pm 1,8$ °F	-			
DOSING PRECISION	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$	$\pm 1\%$
MIXING	automatic	automatic	automatic	automatic	automatic sequential	automatic sequential	thermostatic	thermostatic	-	thermostatic	thermostatic	thermostatic	-	thermostatic	-	thermostatic	-
WATER CONNECTIONS	3/4"	3/4"	1/2"	1/2"	3/4"	1/2"	1/2"	1/2"	1/2"	1/2"	3/4"	1/2"	1/2"	1/2"	1/2"	1"	1"
3-WAY KIT	automatic	opt.	automatic	opt.	automatic	automatic	opt.	opt.	-	opt.	opt.	opt.	-	opt.	-	-	-
STAINLESS STEEL BOX	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	-	-	-	-	-	-	-
DISPLAY	touch	touch	touch	touch	lcd	lcd	digit	digit	digit	digit	digit	digit	digit	digit	digit	digit	digit
BY PASS	automatic	automatic	automatic	automatic	automatic	automatic	automatic	manual	-	-	-	-	-	-	-	-	-
RECIPES IN MEMORY	99	99	99	99	99	99	80	80	80	1	1	1	1	1	1	1	1
EXTERNAL PROBE	yes	yes	yes	yes	yes	yes	yes	yes	-	-	-	-	-	-	-	-	-
INSTALLING KIT+DELIVERY HOSE AND REMOTE PUMP COMMAND	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	opt.	opt.	yes	yes
COMMUNICATION OPTIONS	Ethernet, USB, RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	opt.	opt.	RS 485, Rem. Start/Stop	-	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop	RS 485, Rem. Start/Stop			
FLOW WITH INLET @ 1 BAR	25 l/min 55 lb/m	25 l/min 55 lb/m	22 l/min 49 lb/m	22 l/min 49 lb/m	35 l/min 77 lb/m	22 l/min 49 lb/m	18 l/min 40 lb/m	18 l/min 40 lb/m	25 l/min 55 lb/m	18 l/min 40 lb/m	18 l/min 40 lb/m	15 l/min 33 lb/m	25 l/min 55 lb/m	15 l/min 33 lb/m	25 l/min 55 lb/m	60 l/min 132 lb/m	90 l/min 198 lb/m
FLOW WITH INLET @ 5 BAR	65 l/min 143 lb/m	65 l/min 143 lb/m	55 l/min 121 lb/m	55 l/min 121 lb/m	80 l/min 176 lb/m	55 l/min 121 lb/m	40 l/min 88 lb/m	40 l/min 88 lb/m	55 l/min 121 lb/m	40 l/min 88 lb/m	40 l/min 88 lb/m	35 l/min 77 lb/m	55 l/min 121 lb/m	35 l/min 77 lb/m	55 l/min 121 lb/m	100 l/min 220 lb/m	145 l/min 320 lb/m

WE GIVE CERTAINTY TO THOSE WHO GIVE US CONFIDENCE.

Relying on STM because:

STM is Excellence.

Our brand is acknowledged for reliability and durability, with a wide range of high performance products designed to last for many years.

STM is Service.

95% of orders are processed within 3 days from receipt. Our customers can rely on a precise and prepared after-sales service, giving assistance in the main European languages.

STM is Quality.

The ISO 9001 certification confirms our "modus operandi" in the control of the internal processes, promoting a Continuous Improvement.

STM is Listening.

We establish an exclusive relationship with each customer to develop a tailored solution, to make it simple what is complex. Our technical department is at your disposal to design customized products.

IN STM WE WORK TO MAKE OF YOUR NEEDS EXCLUSIVE SOLUTIONS.



STM PRODUCTS S.R.L.
VIA SCHIAPARELLI, 15 - 37135 VERONA - ITALY
TEL: +39 045 58 57 00

www.stm-products.com - sales@stm-products.com