

Start well, mix better



DOMIX 60-70

The best automatic water doser-mixers



DOMIX 60.2.1
DOMIX 60
1/2" inlets



DOMIX 70.3.2
DOMIX 70
3/4" inlets

THE BEST AUTOMATIC WATER DOSER-MIXERS

DOMIX 60-70

Electronic innovation dedicated to the Bakery sector

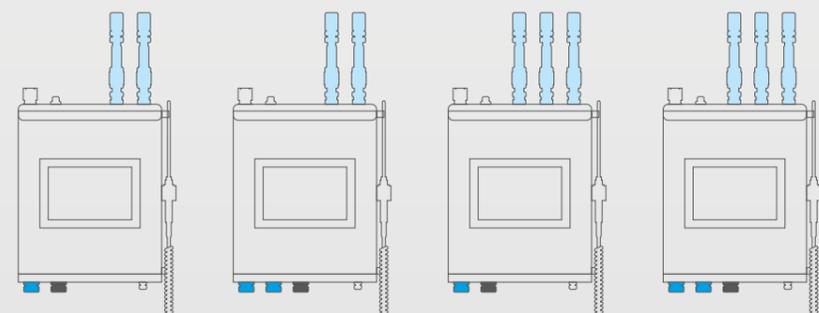
Continuous monitoring, guaranteed results

The automatic doser-mixer line **Domix 60-70** is equipped with an advanced software that guarantees **maximum precision** in water mixing, allowing the batches to be **standardized** to obtain **uniform quality that can be repeated over time**.

A **10" color touch interface** allows to perform all the tasks in an **easy and intuitive** way, with the possibility of storing up to **99 recipes** with **single, double or multiple deliveries**.

The models of this series are **ready for Remote Control** via RS 485 interface or Ethernet port. Thanks to the **STM-Cloud system**, it is possible to make the most of the potential of Remote Control and Teleassistance both via APP and via Web browser.

Configure your model



● WATER INLETS / ● OUTLETS / ● BY-PASS



REMOTE ASSISTANCE AND MANAGEMENT

Possibility of connection to the STM-Cloud System, for remote management, updates download and remote assistance



MAXIMUM PRECISION

Minimum tolerances (± 0.5 °C on temperature) thanks to a unique and performing automatic mixing system



CONFIGURABLE HARDWARE

Available models with 3 or 2 inlet, sized 1/2" or 3/4" and with 1 or 2 outlets for mixers



INTELLIGENT SOFTWARE

The performances of the machine improve thanks to a self-learning system able to consider the specific working conditions



99 RECIPES

To program simple, double or multiple deliveries. 2 Special recipes allow to work in critical conditions (without liter-counter or internal temperature probe)



SIMPLE TO USE

10" color touch interface for simple and intuitive interaction and captivating graphics



FAQ SECTION

The answers to the most frequently asked questions available directly on the machine display



EASY MAINTENANCE

All components are easily replaceable and a self-diagnosis program helps identifying main problems



2 YEAR WARRANTY

STM Guarantee for 24 months

	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	
Maximum inlet temperature	65 °C (150 °F)							
Regulation range	1 ÷ 60 °C (34 ÷ 140 °F)							
Precision on temperature and on quantity	$\pm 0,5$ °C ($\pm 0,9$ °F) / $\pm 1\%$							
Max/min inlet pressure	0,5 MPa (5 bar) / 0,1 MPa (1 bar)							
Maximum batch	999,9 L; 999 lb + 15oz; 999,9 lb							
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)			
Recipes in memory	99 (for single, double or multiple deliveries)							
User interface	10" tft color capacitive touch screen							

WATCH THE VIDEO OF PRESENTATION AND FIRST USE



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DOX AND DOMIX High precision dosing and mixing

In the baking process, the **water management** phase is fundamental: being at the beginning of the process and representing about **50% of the dough**, it has direct repercussions on the **quality** of the **final product**. Our range of **dosers** and **dosers-mixers** is able to satisfy the most diverse needs, always ensuring compliance with the STM **performance** and **precision standards**, in order to **easily manage** the dosage of water and oil. Our most advanced dosing and mixing systems are ready for remote control and assistance.

TOUCH WATER CHILLER Maximum hygiene and constant temperature are assured

The innovative **high efficiency STM Chillers** allow to supply the **required quantity of water** at the **desired temperature** (down to 2 °C) keeping it **constant for all the deliveries**, a condition that ensures quality and repeatability of the final product. Our water chillers are equipped with an **automatic washing system** that periodically removes **limestone** and **bacteria** that might form in the tank and in the hydraulic circuit, maintaining **perfect cleanliness** and **hygiene** of water and components. Thanks to the 7" **touch electronic controller**, it is easy to have all the phases under control, to access the most relevant information locally or remotely thanks to the connection to the **STM-Cloud System**. It is also possible to **program daily self switch on and off** with a considerable **energy saving**.



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.