



INDUSTRIAL ELECTRONICS

CONTROL TECHNOLOGY

Touch the power
of total control



SENSATIC OVENS

Electronic controllers
for bakery, confectionery, gastronomy

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SENSATIC represents the complete line of STM electronic controllers and summarizes over 30 years of experience in industrial electronics applied to the bakery, confectionery and gastronomy sectors.



CO-CREATION

We take special care of **developing new products**. Together with our client we create the "heart / brain" of his new machine and for this we engage a multidisciplinary team.



TIME TO MARKET

We pay particular attention to managing the **times** for the design, the development, the industrialization and the production of every new control system, thanks to the STM Total Quality method.



FLEXIBILITY

The STM Total Quality method allows us to manage small and large production lots and to respond quickly to requests for the development of new features on existing products.



CUSTOMIZED SOFTWARE

We choose the controller that best suits the customer's needs, we listen to its requirements, we add new features, we refine the User Interface (UI) following aesthetic and usability requirements.



CUSTOMIZED HARDWARE

We offer **hardware modular solutions**. Operator panels, with 4.3" to 10" touch screen display, standard or touch keypads, different families of processors suitable for any required performance, actuation electronics with maximum scalability in terms of Inputs and Outputs.



STM-CLOUD SYSTEM

Simplify your future

All the new generation STM controllers are natively connected to the STM-Cloud platform, an internet connection is sufficient and no network configurations are necessary. The STM-Cloud System has been designed to simplify the activities of tele-diagnostics and predictive maintenance.

ROTOR OVENS



ROC-TP2

99 PROGRAMS AUTOMATIC SWITCH-ON

FROM 1 TO 5 PHASES PER PROGRAM

EASY TO USE

IOT - INDUSTRY 4.0



ROC-6D

99 PROGRAMS AUTOMATIC SWITCH-ON

FROM 1 TO 3 PHASES PER PROGRAM

TACTILE KEYBOARD (ROC-6D-G)



ROC-E

COOKING THERMOSTAT

COOKING TIMER

STEAM TIMER

Product detail

ELECTRIC DECK OVENS



DEOC-TP2

99 PROGRAMS AUTOMATIC SWITCH-ON

STEAM GENERATOR MANAGEMENT

EASY TO USE

IOT - INDUSTRY 4.0



DEOC

99 PROGRAMS AUTOMATIC SWITCH-ON

STEAM GENERATOR MANAGEMENT

TACTILE KEYBOARD (DEOC-G)

CONVECTION OVENS



VEGOC

20 PROGRAMS

FROM 1 TO 6 PHASES PER PROGRAM

PRODUCT PROBE

FAN ROTATION REVERSAL

Product detail

The most advanced controller ever. It offers the most advanced technological solution: 7" touch screen for an extraordinary experience of use, connection to the STM-Cloud System for remote telediagnosis and predictive maintenance.

Versatile and rich in his operation, it's the perfect synthesis of robustness and reliability. It's available with plexiglass touch panel or, alternatively, in aluminium and mechanical keyboard.

Simple and customizable, suitable for ovens of any size, it is an interesting alternative to the typical electromechanical control solution.

The new generation of controllers. 7" touch screen display for an intuitive interaction and the connection to the STM-Cloud System for remote diagnosis and predictive maintenance.

Perfect for any kind of deck oven, it is available with top and bottom temperature control or with chamber temperature control. The product line includes plexiglass or aluminium keyboards.

Controller suitable for every need, it has advanced features, such as cooking with the product probe and reversing the direction of rotation of the fans.



REMOTE SW UPDATE



REMOTE ASSISTANCE



REMOTE MANAGEMENT



STM-CLOUD NOTIFICATIONS



HIERARCHICAL ACCOUNTS



DATA BACK-UP



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 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 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.