

Touch the power  
of total control



# SENSATIC MIXERS

Electronic controllers  
for bakery, confectionery

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## Electronic controllers for bakery, confectionery

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

The SENSATIC MIXERS range includes control systems designed to combine maximum ease of use for the operator, absolute precision in process regulation and complete configurability, so to adapt to any type of mixer.



### 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.

## SPIRAL MIXERS



### FSMC-TP2



99 PROGRAMS



FROM 1 TO 10 PHASES PER PROGRAM



FIXED OR VARIABLE SPIRAL SPEED



FIXED OR VARIABLE BOWL SPEED



EASY TO USE



IOT - INDUSTRY 4.0

The new generation of controllers for spiral mixers, with a 7" touch screen display for immediate use, up to 99 programs with multiple phases, spiral and bowl inverter, connection to the STM-Cloud System for remote diagnosis and predictive maintenance.



### FSMC



90 PROGRAMS



FROM 1 TO 3 PHASES PER PROGRAM



FIXED OR VARIABLE SPIRAL SPEED



FIXED BOWL SPEED



TEMPERATURE CONTROL

A classic controller, it adds important features to the typical electromechanical management of the spiral mixer. Up to 90 programs, temperature control and inverter management to vary the spiral speed are the main features.

## PLANETARY MIXERS



### PMC



99 PROGRAMS



FROM 1 TO 3 PHASES PER PROGRAM



VARIABLE TOOL SPEED

Ready to transform a simple machine into a last generation planetary machine. Up to 4 pre-set speeds, to make everyday work faster and more precise, 99 programs to create and store in memory the most frequent jobs.



## 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.



REMOTE SW UPDATE



REMOTE ASSISTANCE



REMOTE MANAGEMENT



STM-CLOUD NOTIFICATIONS



HIERARCHICAL ACCOUNTS



DATA BACK-UP



## STM CONTROL TECHNOLOGY

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**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.