

Water Line



Catalogue 2025



Since **1982**, Sitep has continued to develop **reliable water measurement and control systems**, designed to meet the specific needs of baking and pastry making, and versatile across all sectors.



We take pride in standing out for the extremely **low maintenance required by our machines**, thanks to components that are optimally managed by **our internally developed software**.



Indice

p. 08	FLOW METERS
p. 10	Analog Flow Meters
p. 12	Digital Flow Meters
p. 18	CHILLERS
p. 21	Storage Chillers
p. 25	Continuous Chillers



The **flow meters** in our catalog range from the **simplest models to the most advanced ones**, featuring automatic water mixing.

Our **chillers** can be **installed on the floor or wall-mounted**, with an hourly output starting from 50 liters, available in both continuous and storage versions.



Main Products

FLOW METERS ANALOG & DIGITAL

Our water-focused line represents the core of SITEP's **reliability** in baking and pastry processes. **From flow meters for precise and consistent dosing to chillers designed to maintain ideal temperatures**, each product is engineered to ensure efficiency, integration, and control during dough preparation. A complete range created to meet the expectations of the most demanding professionals.



mod. Smart 30H

Analog and digital flow meters for precise water dosing in doughs.

Reliable and easy to integrate, they ensure consistent control and long-lasting quality.

WATER CHILLERS STORAGE & CONTINUOUS



mod. R100E

Compact and efficient water chillers, ideal for maintaining consistent temperatures in dough.

Precision, high performance, and control at every stage of the production process.



Flow Meters

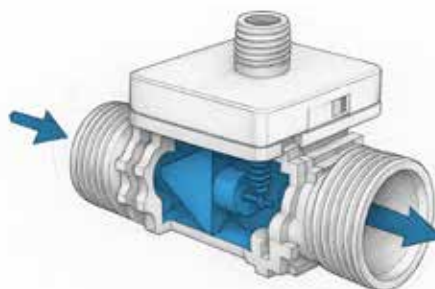


mod. Easy30Mix

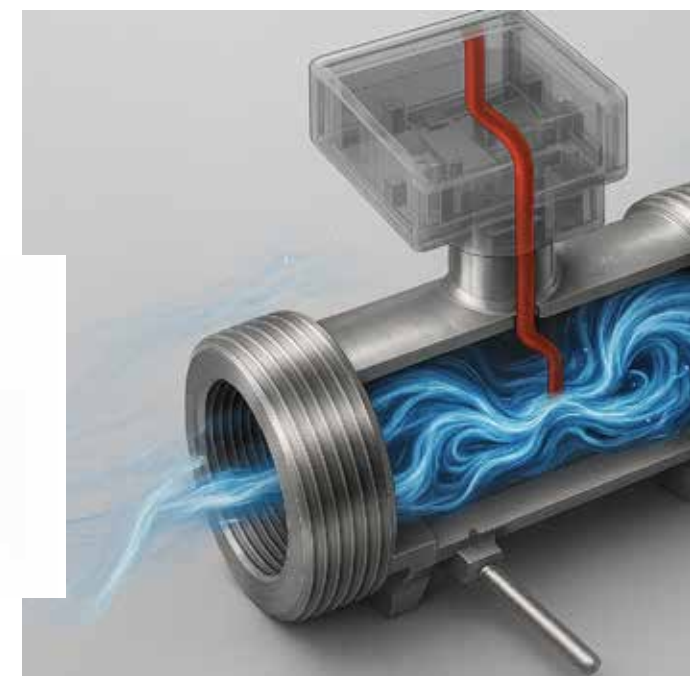
Vortex Sensors: the technological heart of our flow meters

All our flow meters are equipped with Vortex technology with an encapsulated piezoceramic sensor, capable of detecting the vortices generated by the flow and converting them into a signal proportional to the flow rate.

Thanks to the absence of moving parts, this technology ensures high precision, long maintenance-free life, low pressure drop, and complete absence of metals in the parts in contact with water, thus guaranteeing reliable and safe performance over time, **as the sensor is resistant to limescale.**



SITEP flow meters are designed to ensure precise and reliable water dosing, an essential element in dough-making processes. Available in **both analog and digital versions**, they offer versatile solutions that are easily integrated into production systems, ensuring continuity, control, and consistent quality over time.



Vortex Technology

How flow measurement is performed on all SITEP flow meters

How It Works?

1. BARRIER

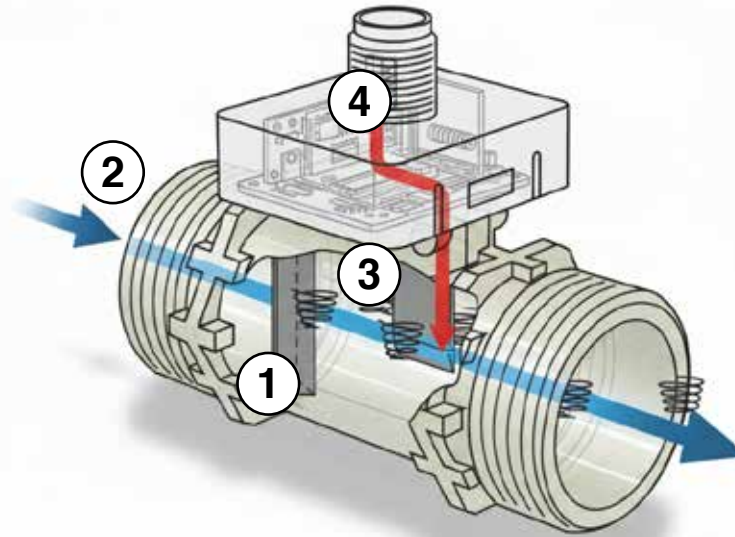
Alternating vortices rotating in opposite directions are generated behind a barrier immersed in a flow.

2. VORTEX FLOW

The vortices detach from the edges of the barrier, forming a Kármán vortex street in the water flow. The distance between individual vortices is constant.



Measurement Principle



3. SENSOR

The frequency of the vortices passing over the sensor depends on the flow rate and is proportional to the flow.

4. PULSE

The sensor detects these vortices, which are then converted into an electrical frequency signal. The recorded frequency corresponds to the volume of water that has passed through the measuring tube at that specific moment.

What are the advantages?

- Minimal flow obstruction > Low pressure drop
- High long-term stability > No maintenance required
- Solid-state water flow sensor with no moving parts and metal-free wetted components > No mechanical wear
- Body made of fiberglass-reinforced plastic > Maximum durability and performance
- Fully encapsulated piezoceramic sensor to detect vortices > Protection against moisture and mechanical stress
- Integrated temperature sensor > High resistance to interference

3



Encapsulated Piezoelectric Sensor

SMART Analog Flow Meters

Mod. SMART30H / SMART30HMIX

Ideal for those looking for the simplest model that can count liters without requiring regular maintenance.



Manual Temperature Control (Optional)

In addition to the temperature value displayed, it is also possible to manually set the desired temperature by simply adjusting the optional external mixing valve.

Easy to Use

The integrated programming keypad allows intuitive and immediate interaction with the device.

Available Optional

Manual Mixing Valve.

Technical Specifications

- Accuracy: $\pm 1\%$
- Pressure: 0.5 – 5 bar
- Mesh discharge tube (3 meters) with stainless steel curve for mixer connection

30H or 30H MIX: Which One to Choose?

The SMART30HMIX, compared to the simpler version (SMART30H), features a manual mixer for hot and cold water at the inlet.

EASY Analog Flow Meters

Mod. EASY30 / EASY30MIX /
EASY30ZERO

Perfect for those seeking the authenticity of Made in Italy: equipped with ergonomic buttons and designed to require no regular maintenance.



Manual Temperature Control (EASY30MIX only)

The mixing valve and integrated thermometer allow manual setting of the desired temperature.

Easy to Use

The integrated programming keypad allows intuitive and immediate interaction with the device.

Available Optional

Manual Mixing Valve.

NEW

EASY30ZERO, the Zero Pressure flow meter designed to be connected to a water chiller, allows you to avoid the cost of a booster pump and use only the gravity pressure*.

(*At least 30 cm of height between the chiller outlet and the flow meter inlet)

Technical Specifications

- Accuracy: $\pm 1\%$
- Pressure: 0.5 – 5 bar
- Mesh discharge tube (3 meters) with stainless steel curve for mixer connection

Which Model to Choose?

The EASY30MIX, compared to the simpler version (EASY30), features a manual mixer for hot and cold water at the inlet.

The EASY30ZERO is the most economical solution, designed primarily for connection to a storage water chiller without a booster pump.

Digital Flow Meters Classic

Mod. GT30 / GT30-REM /GT30MIXC /
GT30MIXC-REM

Ideal for those looking for a stainless steel product that can dispense liters even in pulses according to their own recipe.



Manual Temperature Control

The mixing valve with integrated probe allows manual adjustment of the water temperature.

Ideal for Soft Doughs

The pulse function dispenses small amounts of water, perfect for highly hydrated doughs.

Suitable for Intensive Use

Stainless steel structure and valve with anti-limescale ceramic slider for maximum durability.

Intuitive and Complete

Integrated touch screen panel for automatic temperature management, custom recipes, and cost estimation.

Available Optional

7" color touch screen with Ethernet port for remote control (smartphone/PC)

Two or three direct water outlets (instead of just one)

Manual Mixing Valve

Technical Specifications

- Accuracy: $\pm 1\%$
- Pressure: 0.5 – 5 bar
- Mesh discharge tube (3 meters) with stainless steel curve for mixer connection

GT30... Which One to Choose?

GT30

Basic, flow meter only, without mixer.

GT30-REM

With remote display connected via a 5-meter cable.

GT30MIX

With manual mixing valve.

Digital Flow Meters with Automatic Mixer

Mod. PRO30MIX / PRO50MIX

Ideal for those seeking the highest level of professionalism, requiring automatic control of temperature and water volume for perfect dough in any season.



Automatic Temperature Control

Thanks to pulse solenoid valves, the PRO model dispenses water at the set temperature, automatically correcting any fluctuations. It features 3 water inlets and a drain.

Ideal for Soft Doughs

The pulse function allows dispensing in small doses for highly hydrated doughs.

Durable for Intensive Use

Stainless steel structure and pulse solenoid valve system for long-lasting performance.

Easy to Use

Integrated touch screen for temperature management, custom recipes, and cost calculation.

Optional

7" color touch screen with Ethernet port for remote control via smartphone or PC

Two or three direct water outlets (instead of just one)

Technical Specifications

- Accuracy: $\pm 1\%$
- Pressure: 0.5 – 5 bar
- Mesh discharge tube (3 meters) with stainless steel curve for mixer connection

ChatGPT ha detto:

PRO30 vs PRO50: Which One to Choose?

The PRO30 model is designed for small to medium-sized bakeries and laboratories, with a flow rate of 30 l/min suitable for everyday needs.

The PRO50 model, on the other hand, is specifically designed for large companies and industrial production centers. It can deliver up to 50 liters per minute, providing the same precision and reliability as the PRO30, but with higher capacity to meet demanding production rates.

Digital Flow Meters (USA / Canada) with Automatic Mixer

Mod. PRO30MIX IX UL

Certification 



Fully Stainless Steel

All internal hydraulic components are made from a single metal: AISI 316 stainless steel.

UL Certified

The PRO30MIX IX UL model is UL certified (NSF/ANSI/CAN 61) for the North American market.

Automatic Temperature Control

Ensures consistently precise water dispensing thanks to the pulse solenoid valve system. The set temperature is maintained constantly, automatically correcting any fluctuations.

No More Unnecessary Water Waste

The physical-statistical model underlying Sitep's software allows unprecedented water mixing, resulting in minimal water waste.

Durable for Intensive Use

The AISI 316 stainless steel structure, highly resistant to corrosion, combined with the pulse system **UNAFFECTED BY LIMESCALE**, ensures long-lasting reliability even in demanding work environments.

Easy to Use

The integrated touch screen allows intuitive management of temperature, custom recipes, and operational cost calculations.

Optional

7" color touch screen with Ethernet port for remote control via smartphone or PC

Two or three direct water outlets (as an alternative to the standard single-outlet configuration)

Technical Specifications

- Accuracy: $\pm 1\%$
- Pressure: 0.5 – 5 bar
- 3 m mesh tube with stainless steel curve included
- 2 side hooks

Ideal for the USA and Canadian markets





mod. PRO30MIX 7"



Thanks to the internally developed software, up to 20 custom recipes can be stored for efficient and repeatable dosing.



Water Chillers



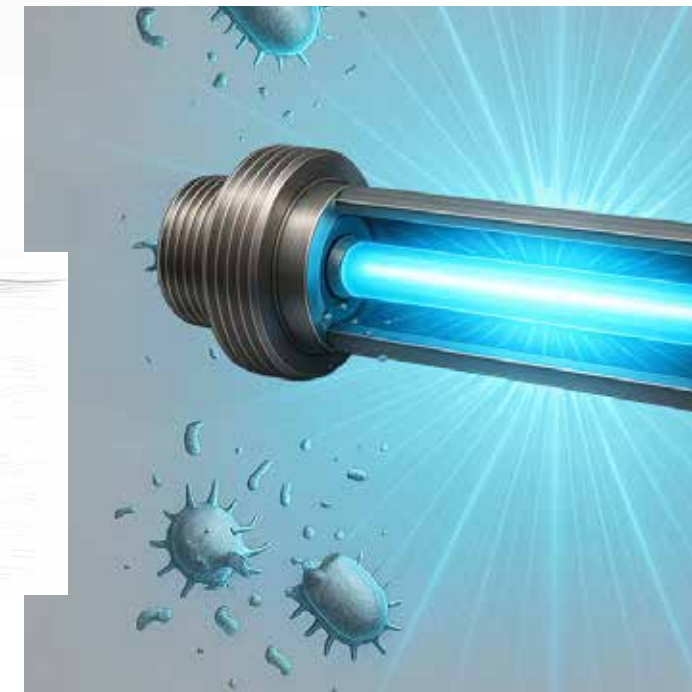
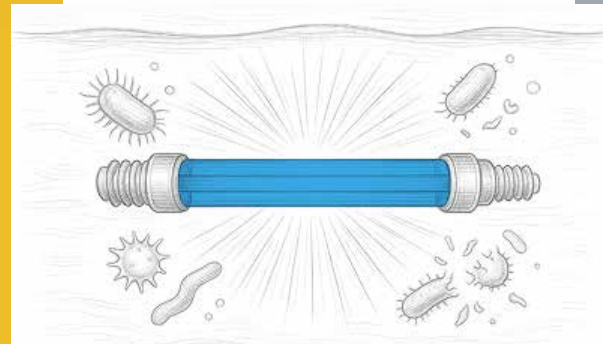
mod. C-R200

UV technology in storage coolers

This technology keeps the microbial content of the water low, prevents the risk of Legionella, and reduces maintenance needs, providing safer water in any usage context.

OPTIONAL for those who want a storage chiller with consistently low bacterial levels, without worrying about sanitization or periodically emptying the tank.

Our water chillers can be equipped with **germicidal Ultraviolet (UV) lamps**, ensuring **safe, natural, and chemical-free water treatment**. UV irradiation destroys the DNA of bacteria, viruses, and protozoa, preventing their proliferation and **reducing bio-film formation** in storage tanks.



Germicidal UV Technology for Water Chillers

Ideal for those who want to ensure safe, bacteria-free water with an innovative and eco-friendly system.

The installation of UV lamps (Ultraviolet rays) in a storage water chiller offers numerous advantages, especially regarding water hygiene and safety.

Elimination of Bacteria and Viruses

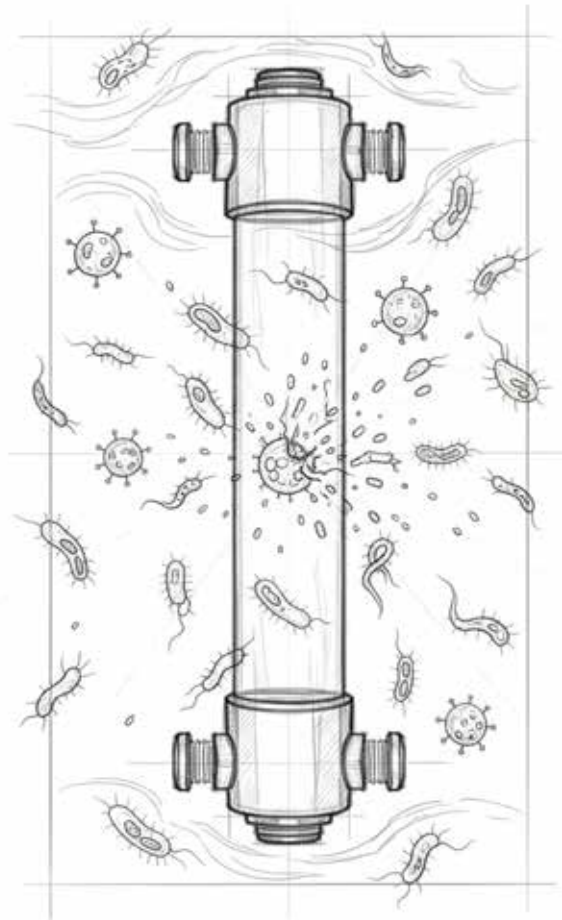
UV light destroys the DNA of microorganisms such as bacteria, viruses, and protozoa, preventing them from proliferating in the water.

Reduction of Biofilm

In storage tanks, a biofilm of microorganisms can form on internal surfaces. UV irradiation inhibits this growth.

Maintenance of Water Quality

In storage systems, water can stagnate, increasing the risk of contamination. UV lamps ensure a constant level of microbiological safety. Health inspections are increasingly extended to the entire production process and are no longer limited to the final product: incoming water treated with UV rays eliminates a hazardous variable that would otherwise always need monitoring.



Alternative to Chemical Disinfectants

Unlike chlorine or ozone, UV disinfection does not alter the taste, odor, or chemical composition of the water.

Legionella Prevention

In storage water coolers, especially in warm environments, the risk of Legionella proliferation is higher. UV light helps minimize this risk.

Reduced Maintenance

By limiting microbial growth, UV lamps decrease the need for frequent cleaning and chemical treatments.

One Less Variable in Fermentation

Fermentation times vary based on many factors. If the incoming water has a high bacterial load, it is usually the “bad” bacteria that need to be eliminated before the actual fermentation process begins.

Double Choice, Same Reliability

EASYLINE

Essential or Technological.

The **SITEP** water treatment lines are divided into two distinct options, designed to meet different operational needs.

Easyline or Inox, solutions engineered to always ensure reliability, efficiency, and integration in production processes, with particular **attention to materials, design, and performance**.



Ideal for those who need up to 200 liters/hour of water and appreciate a simple design that conceals high performance.

The Easyline range is designed to offer a more economical version of the classic storage water cooler, without sacrificing efficiency and convenience. It features a plastified steel structure and a resin tank to ensure strength and lightness. Available only as a storage model, also in the wall-mounted version to optimize laboratory space.



INOX



Ideal for those who want stainless steel products with hourly capacities ranging from 50 to 1.000 liters.

The Inox line combines maximum durability, hygiene, and a professional aesthetic. Made entirely of stainless steel, it is designed for those seeking high performance and refined design, including the space-saving wall-mounted version. Available in continuous flow or storage models, also in the wall-mounted version to optimize laboratory space.

Storage Water Coolers

Ideal for those who need a high water output quickly, suitable for wall-mounted or floor-standing installation.



Technical Specifications

- Minimum temperature: +1°C
- Easyline: food-grade plastic-coated tank
- Inox: Stainless steel tank

Zero floor space in the “Wall-Mounted” version

Can be installed on the wall using the included brackets, freeing up space in the lab and can be positioned above the mixer, optimizing workflow.

Water always at the right temperature (Optional: Heating Kit)

With the dedicated kit, the cooler can automatically heat or cool water up to +35°C according to the desired temperature.

Save an hour a day (Optional: Dosakit)

The Dosakit, with pulse flow meters and touch screen, allows precise and automated dosing. With the addition of the 30 l/min autoclave pump, water is delivered directly to the mixer at the set temperature and quantity, eliminating time waste and reducing errors.

Where do you save 60 minutes?

With more than 10 doughs per day, 5–7 minutes are saved for each manual dosing avoided.

Also suitable for hot climates

The tropicalized refrigeration unit ensures maximum performance even with ambient temperatures up to +45°C.

How to choose?

How much water do you need at most for a single dough?

How often do you make dough?

By answering the questions above, you will find out how much water you need per hour.

Continuous water chillers

Ideal for those with intermittent use and for whom slight seasonal variations in water temperature are not an issue.



Technical Specifications

- Minimum temperature: +1°C
- Tank made of food-grade plastic-coated resin

Hygienic and Safe Chilled Water

The chiller prevents bacterial growth thanks to the stainless steel coil that avoids contact with air. The double circuit ensures hygiene even in case of refrigeration system failure.

Heating (Optional)

With the optional heating kit, water can be adjusted up to +35°C, matching the desired temperature.

Save an Hour a Day with Dosakit

The flow meter with pulse discharge and touch screen (optional) delivers water at the correct temperature and quantity directly to the mixer, eliminating errors and saving up to 60 minutes per day.

High Performance Even at +45°C

The tropicalized refrigeration unit ensures optimal operation even in very hot environments.

Easy Installation and Maintenance

Automatic tank filling, submersible pump, and discharge without auxiliary pumps simplify **installation and maintenance**.



www.sitep.net