



“L'AMBASSADEUR” BROCHURE

SOMMAIRE



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ARE YOU A BAKER? AN ARTISAN BAKER?

WHY INSTALL AN ASTREÏA MILL IN YOUR BUSINESS?

Beautiful design combined with Astreïa innovation !

The Astreïa mill is a real distinguishing factor, creating a dynamic atmosphere at the point of sale and a shared experience for customers.

A real communicative tool, its transparent design and architecture show how the grain is transformed into flour.



STANDARDS

- Compliance with **food standards** (flour contact with PETG and 304L stainless steel)
- Compliance with **hygiene standards**
- Compliance with store **safety standards**
- Respecting **André and Pierre Astrié's** process

MILL SPECIFICATIONS

- This mill has been designed without a sieve to produce wholemeal flour
- It allows your customers to see the wheat stored in the **transparent hopper**, the millstones turning and the flour filling the bag in front of them
- Guaranteed throughput of **18 kg/h of wholemeal flour**
- **Manual adjustment** of the hopper feed rate and the spacing between the millstones.
- Solid ash wood elements protected with ecological 0% VOC protective oil
- **Comfortable noise level**, around 75dB (A)
- Millstone rotation speed of 225 rpm
- Grinds **all types of sufficiently dry grain** (between 12 and 14% moisture content): soft wheat, durum wheat, buckwheat, spelt, small spelt, rye, corn, chickpeas, rice, chestnuts...

PRODUCT DESIGN & SOURCE OF MATERIALS

- Millstones in **Sidobre granite**, 50cm diameter
- Mechanically **welded frame**
- **Manufactured in our workshop in France**
- 1-year parts and labor **warranty**



TECHNICAL SPECIFICATIONS



GRAIN STORAGE HOPPER

- Transparent hopper – 100kg grain capacity
- Manual top filling
- Automatic mill shut-off if hopper is empty
- Easy emptying with supplied hose (Ø60)
- Hopper can be easily removed by 2 people once it is emptied
- Slide gate to block the grain flow at hopper outlet (if required)

CASING

- Protected rotating wheels
- Precise wheel gap adjustment via handwheel
- Secure arch with transparent ferrule
- Forced ventilation system under the arch (12V DC axial fan) to prevent condensation problems (only in version without sieve shaker)
- Removable stainless steel spout for easy removal and cleaning of millstones
- Allows connection of sieve shaker

FLOUR OUTPUT STORAGE

- Solid wood bag holder for 25kg open-mouth craft bags
- Strap with quick-release fastener makes the bag dust-tight
- Air release handle to evacuate humid air
- Automatic shut-off when flour bag is full (capacity sensor)

REINFORCED CHASSIS

- 4 swivel wheels with total locking (adapted to food industry standards)
- 55L sliding storage drawer
- Reduced overall dimensions 840x1270mm (with bag support). Height 1775mm
- Mill weight (empty without grain) = 300kg
- Integral Plexiglas housing :
 - Integrated gate for access to adjustment controls
 - Sides independent of each other and easily disassembled by gripping the hollow handles

ELECTRICAL EQUIPMENT

- Three-phase power supply – 380V
- Power ratings of 0.8kW in single, integral flour version and 1.2kW in version coupled with sieve shaker
- CEE male plug 5x16A (3P+N+T) with 5m cable
- Electrical box integrated under the mill, allowing operation in single version or with the Astreïa sifting machine
- Mill electrical controls accessible from a built-in console discretely integrated into the mill's wooden cladding (except emergency stop button)

AN ASTREÏA SIFTER FOR YOUR BUSINESS

OPERATION AND TECHNICAL SPECIFICATIONS

- The sifter works exclusively with L'ambassadeur Astreïa mill
- It connects directly to the mill, without tools
- A switch on the mill control panel allows you to run the mill with the sifting machine, or to run the sifting machine alone
- The 4-bag version of the sifter can operate in total autonomy for a full hopper of wheat (100kg), enabling the bagging of 4 x 20kg bags (T80 flour)
- Milling time of around 5.5 hours for a full hopper
- Numerous technical features developed to limit the emission of flour dust while avoiding condensation problems
- Function to separate small and large grain bran as a factory standard feature



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FLOURS

- 300µ sieve (T80 equivalent). Supplied with the sifting machine
- 700µ sieve for separating small bran from coarser bran. Supplied (other mesh sizes available on request)
- You can produce flours equivalent to T110 (470µ) - T150 (800µ) by exchanging your sieve (optional)

STORAGE OF OUTPUT FLOUR

- Automatic shut-off when all flour bags are full
- Supports suitable for 25kg bags & strap with quick-release fastener makes the bag dust-tight
- Coarse bran bag and fine bran bag (70L cotton canvas bags, supplied)
- 12V fan linked to a dust filtration drawer in the sieve box
- Filter drawer with integrated cleaning system, removable without tools
- 12V fan at end of bagging trough

SIEVE CLEANING & MAINTENANCE

- All components in the feed flow (flour and bran) are easy to clean
- Everything is accessible and can be dismantled without tools
- Complete cleaning with a vacuum cleaner is extremely easy

REINFORCED CHASSIS

- 4 swivel wheels, 2 of which are fully lockable at the rear (adapted to food industry standards)
- Compact dimensions 1150x2135mm (with bag holder). Height 1165mm
- Sieve weight (empty) = 100kg

POWER SUPPLY

- Three-phase - 380V - must be coupled with Ambassadeur Astreïa mill
- Low power consumption: 1.2 kW for mill + sifter unit
- Connection to the mill via a single plug





AMBASSADEUR MILL CONFIGURATIONS

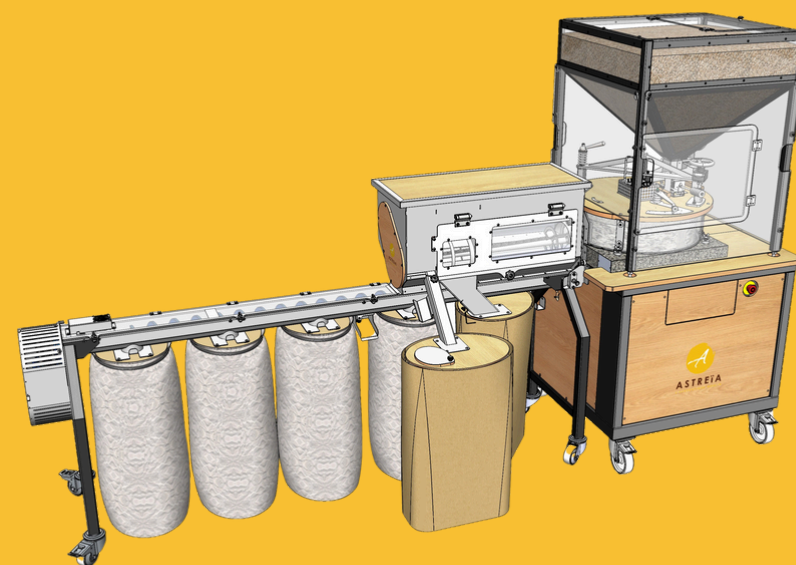
WHOLEMEAL FLOUR

DIRECT OUTPUT



SIFTED FLOUR

2 VERSIONS : 1 OR 4 BAGS



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Integral Plexiglas housing
 - sides independent of each other
 easily disassembled by hand via
 recessed handles
 - with integrated door for easy access
 to the adjustment controls

Grain Supply hopper
 - 100kg wheat capacity
 - manual top filling
 - quick emptying possible (Ø60 hose supplied)
 - guillotine valve at the bottom to allow or completely
 stop the grain flow.
 -hopper can be easily removed by 2 people
 once the grain has been emptied

Electric control panel and motor
 totally invisible
 (accessible by removing the wooden panel)

Runner stone casing + outlet spout
 - adapted to food contact
 (PETG and 304L stainless steel)
 - built-in fan IP68 (in version
 without Sifter)

Wooden elements made of solid
 ash wood protected with ecological
 0% VOC protective oil (fit for food contact)

precise adjustment of the spacing
 between the millstones using an
 indexed handwheel

invisible control panel
 (except emergency stop button)

4 castor wheels with brake lock
 (position to be respected during operation)

wholemeal flour bag support easily disassembled
 - suitable for 25kg open-mouth paper bags
 - quick-release buckle strap supplied for securing bag
 - with canvas air filter sleeve (+ 12V electric fan under the casing)
 - built-in capacitive sensor stops the mill when the bag is full

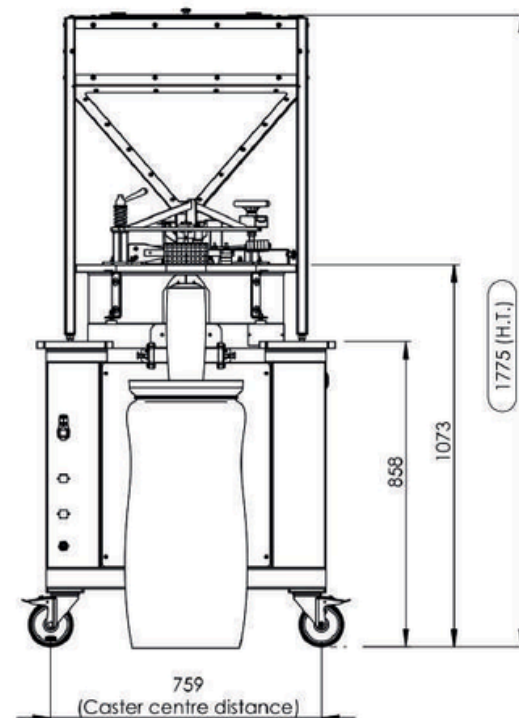
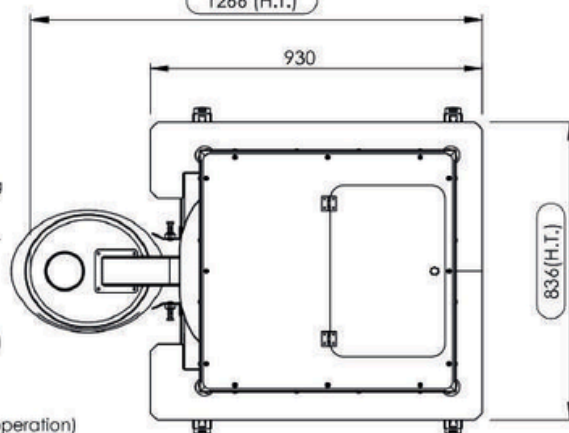
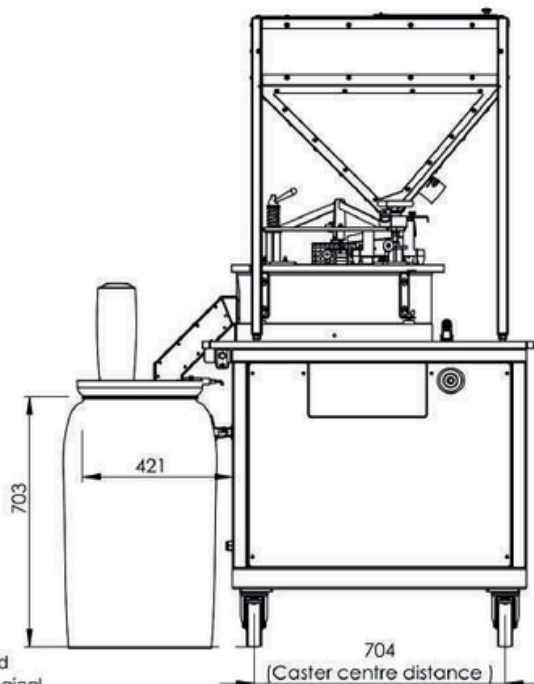
Important safety notes:

Do not move the mill with the hopper full of wheat.

--> empty the wheat hopper before this operation and unhook the flour bag

--> to ensure that the mill is stable during operation, the user must ensure that the


4 wheels rest on the ground and are locked



Weight of the mill with hopper empty :
 300kg

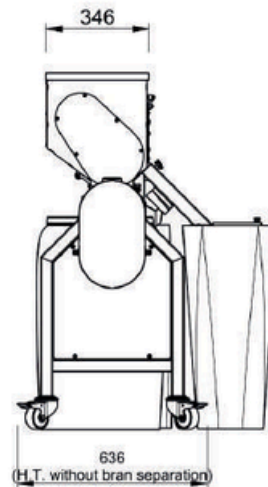
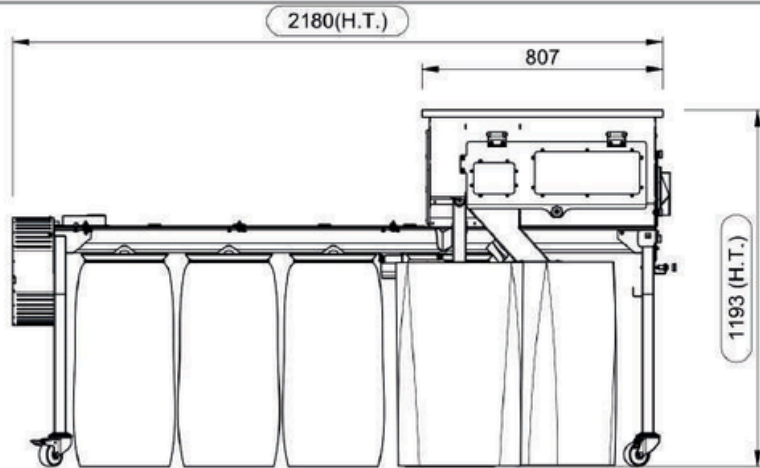
B	26/08/24	MaJ technique 2024
A	09/03/23	Création
Rev.	date	modifications
No. PLAN : ML50BT-301c_ENGLISH		

MOULIN TYPE BOULANGERIE - V4 - version 2024

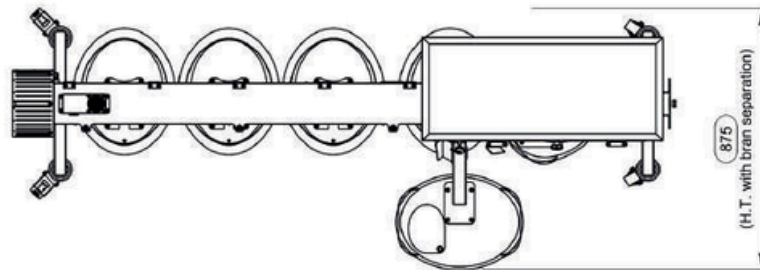
Nom destinataire		Format : A3	Echelle: 1:15	FEUILLE : 1/1	 L'AUTENTIQUE MOULIN
AUTEUR	YRB				
VERIF.					
SAUF INDICATION CONTRAIRE LES COTES SONT EN MILLIMETRES					

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édité le 27/08/2024 par Astreia



Total weight of sifter in 4 bag version:
100kg



Working principle of the sifter:

- The sifter works only in combination with the Astreia Ambassador (ML50BT) mill.
- It is physically coupled to the mill at a dedicated connection point
- It is electrically connected to the mill using a Harting-type connector.
- A switch on the mill's control panel allows turning on the sifter alone (for purging the sifter) or in combination with the mill (normal use).
- A filter cleaning system is built into the sifting chamber to keep the machine running at all times at optimal temperature and humidity levels.
- 2 options for managing the bran: either separate the fine bran from the coarse bran which are then collected in 2 separate bags, or collect it all in the same bag..

Maintenance/cleaning of the sifter:

- all the components in the material flow (flour and bran) are easy to clean because everything is accessible and can be disassembled. For example, a vacuum cleaner can reach everywhere for complete cleanout.

Sifter Autonomy:

The 4-bag version of the sifter can operate autonomously for a full hopper of wheat (100kg) which will give 4 x 20kg bags of T80 type flour after 5.5hours of autonomous milling

Competitive advantages:

- long autonomous operation: around 5.5 hours for a full hopper (100kg of wheat)
- easy to clean completely by vacuum cleaning
 - example: if you want to change the sieve and therefore change the type of flour
 - > about 20 minutes to dismantle, clean completely and reassemble
- many technical features developed to limit the risk of inhaling flour dust:
 - > fan combined with a dust filtration drawer in the sifting box
 - > careful sealing of the areas affected by the flour flow
- low power consumption: less than 1.3 kW for the mill + sifter assembly
- very practical sampling of all products (flour, fine bran and coarse bran) without stopping the sifter

Access door to sifting zone of flour and bran

Flour Sifting zone

Fine Bran sifting zone

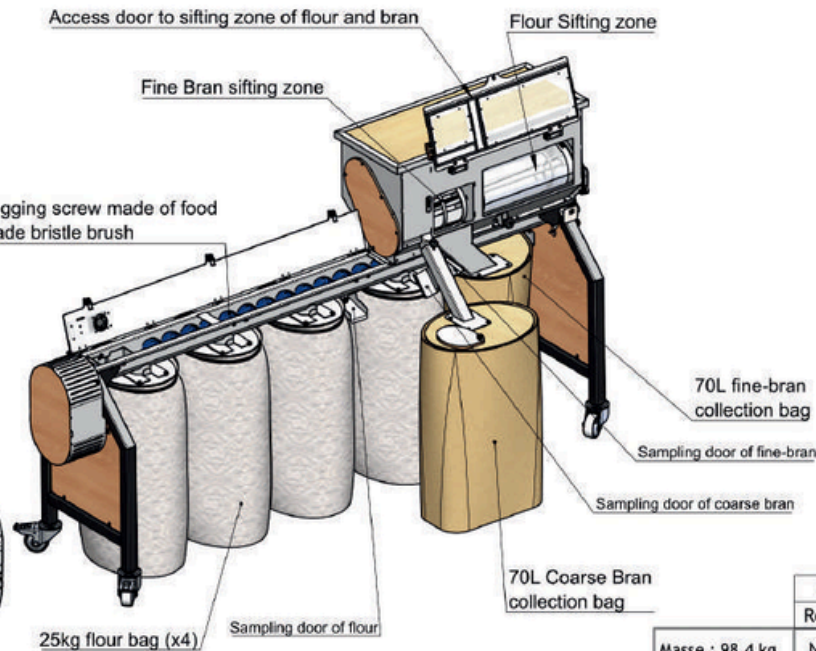
Bagging screw made of food grade bristle brush

12V fan for ventilation of bagging ramp

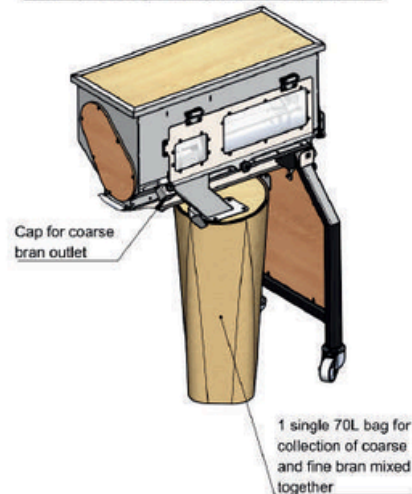
Powerful fan in sifting chamber with removable filtering drawer

Flour inlet zone
Connection point to the mill ML50BT

Connection part mounted to the mill.



Detail of setup without bran separation



A	15/06/24	Création
Rev.	date	modifications
Masse : 98.4 kg		No. PLAN : TAM50-Tamiseuse4S-MEP_ENGLISH

TAMISEUSE VERSION 4 SACS

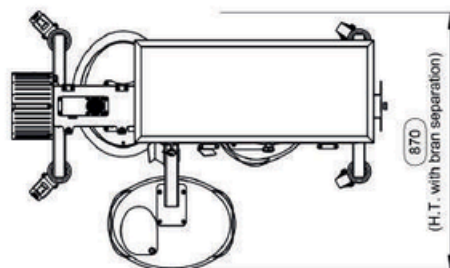
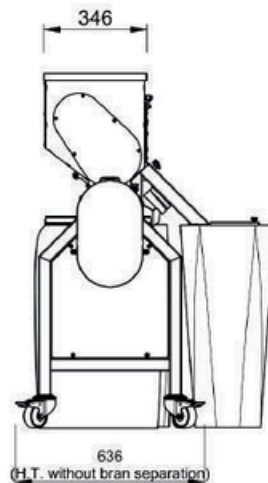
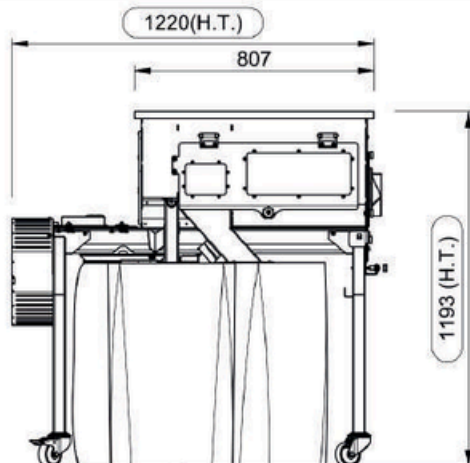
Sous-ensemble: TAMISEUSE

AUTEUR	YRB	Format : A3	Echelle: 1:18	Commande:	FEUILLE :
VERIF.					1/2
SAUF INDICATION CONTRAIRE LES COTES SONT EN MILLIMETRES					

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édité le 26/08/2024 par Astreia



Total Weight of the 1 Bag Sifter:
87kg

Working principle of the sifter:

- The sifter works only in combination with the Astreia Ambassadeur (ML50BT) mill.
- It is physically coupled to the mill at a dedicated connection point
- It is electrically connected to the mill using a Harting-type connector.
- A switch on the mill's control panel allows turning on the sifter alone (for purging the sifter) or in combination with the mill (normal use).
- A filter cleaning system is built into the sifting chamber to keep the machine running at all times at optimal temperature and humidity levels.
- 2 options for managing the bran: either separate the fine bran from the coarse bran which are then collected in 2 separate bags, or collect it all in the same bag..

Maintenance/cleaning of the sifter:

- all the components in the material flow (flour and bran) are easy to clean because everything is accessible and can be disassembled. For example, a vacuum cleaner can reach everywhere for complete cleanout.

Sifter autonomy:

The 1-bag version of the sifter can operate autonomously for a 20kg bag of Type T80 flour, i.e. approximately 25kg of wheat, which represents approximately 1.5 hours of milling time.

To empty a full hopper of wheat (around 100kg) you will need to change the bag of flour 3 times.

Competitive advantages:

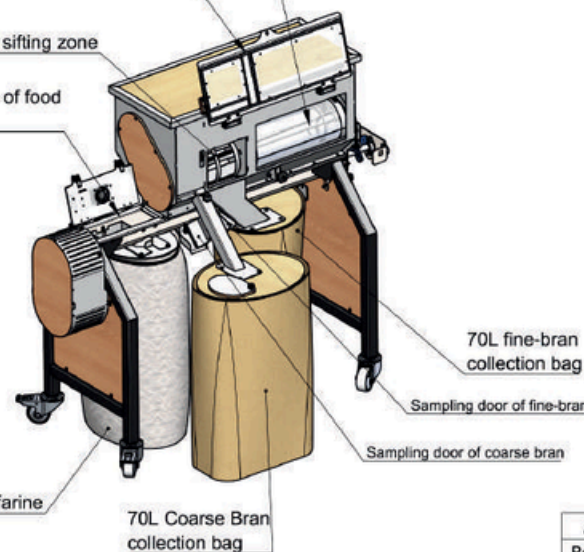
- the 1-bag version is very compact --> ideal for shops with limited space available
- easy to clean completely by vacuum cleaning
- example: if you want to change the sieve and therefore change the type of flour
- > about 20 minutes to dismantle, clean completely and reassemble
- many technical features developed to limit the risk of inhaling flour dust:
- > fan combined with a dust filtration drawer in the sifting box
- > careful sealing of the areas affected by the flour flow
- low power consumption: less than 1.3 kW for the mill + sifter assembly
- very practical sampling of all products (flour, fine bran and coarse bran) without stopping the sifter

Access door to sifting zone of flour and bran

Flour Sifting zone

Fine Bran sifting zone

Bagging screw made of food grade bristle brush



sac 25kg farine

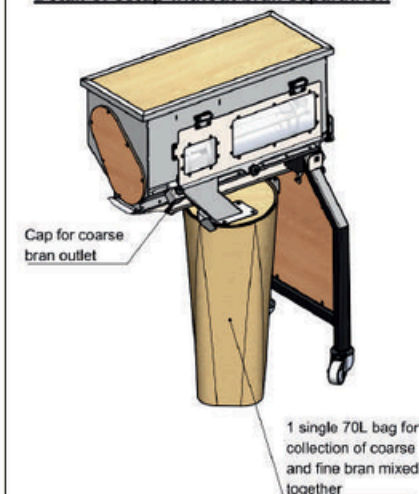
70L Coarse Bran collection bag

70L fine-bran collection bag

Sampling door of fine-bran

Sampling door of coarse bran

Detail of setup without bran separation



Cap for coarse bran outlet

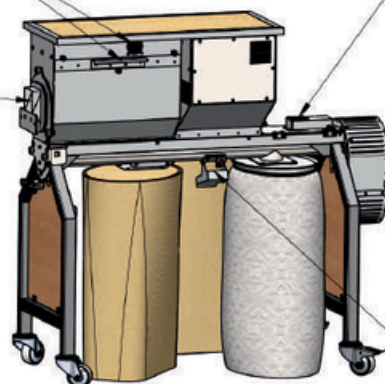
1 single 70L bag for collection of coarse and fine bran mixed together

Powerful fan in sifting chamber with removable filtering drawer

12V fan for ventilation of bagging ramp

Flour inlet zone
Connection point to the mill ML50BT

Connection part mounted to the mill.



Sampling door of flour

A	15/06/24	Création
Rev.	date	modifications
Masse : 85.1 kg		No. PLAN : TAM50-Tamiseuse1S-MEP_ENGLISH

TAMISEUSE VERSION 1 SAC			Sous-ensemble: TAMISEUSE		
AUTEUR	Nom destinataire	Format : A3	Echelle: 1:18	Commande:	FEUILLE :
VERIF.	YRB				1/2
SAUF INDICATION CONTRAIRE LES COTES SONT EN MILLIMETRES					
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COST-EFFECTIVENESS OF THE ASTREÏA AMBASSADEUR MILL

CALCULATION BASIS: PER TON OF WHEAT SORTED / BRUSHED

- Purchase price of organic wheat flour at 1,20€/kg (1200€ per tonne)
- A tonne of sorted/brushed wheat is available at 600€
- With its 80% yield, L'ambassadeur mill will produce 800kg of flour for 1t of wheat. The kilo of flour produced will therefore be 0.75€. So you save 450€ on each ton of flour

OTHER SOURCES OF INCOME

- High-quality flour sold in a variety of pack sizes (1kg, 2kg, etc.)
- Increase in customer traffic due to "L'Ambassadeur"'s role at the point of sale
- Increase in revenue (driven by a higher average basket size for customers entering the bakery, encouraging the purchase of specialty breads over baguettes)

THIS STUDY DOES NOT TAKE INTO ACCOUNT

- Public image advantages (educational initiative, greater transparency and promotion of local agriculture)
- Customer loyalty
- Participation in the development of a more resilient bakery model, with an emphasis on 'local' and the revival of traditional expertise
- Offering your staff new challenges through the use of freshly milled flour produced on-site



ASTREÏA MILLING



100% SEED PRESERVATION

Astreïa flour is obtained from a single pass between the millstones. It reflects the whole grain's seed and kernel: a guarantee of quality flour. The result is a topof-the-range, nutritious flour.

ASTRIÉ PROCESS

The millstones on Astreïa mills roll the grain thinly. This process preserves gluten-starch bonds for breadmaking.

The Astrié process achieves an extraction rate of 80% in a single run.

MICROMETRIC ADJUSTMENT

Astreïa mills are simple to use and robust, with few electronic components. There are just two settings: the distance between the 2 millstones, and the grain flow rate.

REFINED QUALITY

You use a high quality, refined flour which, for the same amount of wheat, enables you to work with softer doughs. Astreïa milling provides better rise, more aroma and better development in the oven.





WHY CHOOSE ASTREÏA ?



- Made in France
- The simplicity and robustness of the mill
- High quality flour output
- The after-sales care, the support...Each mill is made by a craftsman who knows the entire manufacturing process to ensure flawless after-sales service
- The training included for operating the mill
- To ensure that the resulting flour is a true reflection of the crushed seed.
- For its unique concept, a distinctive, educational tool for the general public.



**LET'S STAY IN
TOUCH !**

ASTREÏA

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