



ASTRÉÏA

CATALOGUE

2021

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1.

UNDERSTAND

THE MILL

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THE ASTRIÉ MILL IN A NUTSHELL !

The Astréia Mill allows you to obtain a very high quality flour, in the most effective way. It replicates without any modification Pierre and Andre Astrié's findings.

QUALITY & FINESSE

The quality and finesse of the grind is our strength. In a single milling pass you will obtain an extraction rate of 80% and a non-heated nor oxidised flour.





EXTRACTION RATE

In most other mills, many milling passes between the millstones or cylinders are necessary to obtain such an extraction rate (80%).

NUTRITIONAL VALUES

With the Astréia Mill (Astrié type), you will efficiently acquire a fine, nutritious and genuine flour giving the best results that your wheat or grain has to offer. A truly local product.

WHY CHOOSE ASTRÉÏA?

- For the respect of André and Pierre Astrié's invention
- To have the most performant Mill on the market (with an extraction rate of 80% in one milling pass)
- To obtain a flour quality worthy of a local produce standard, a true reflection of the ground grain.
- To work and trade with an efficient, motivated and professional team.
- For our capacity to adapt to unusual and specific projects.
- For our competitive lead times (8 months maximum)

2.

COMPARING

MILLS

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Comparing Flour Mills, all types

TYPE	Cylinder	Traditional Stone Mills	Astrié
PRINCIPLE	Fast crushing between cylinders	Crushing: exerted by the top millstone weight	Grain proceeding via a spring system
NUMBER OF MILLING PASSES	Between 7 and 8	Between 2 and 4	1
ACTION APPLIED ON GRAIN	Crushing the grain into smaller and smaller particles. The grain follows a complex path in many crushers and sifters.	Slower procedure. Grinding of the grain and mixing of all 3 components: bran, kernel and germ.	Slower procedure and extraction rate of 80% in one milling pass which allows to preserve the starch-gluten links of the grain and many nutrients
FLOUR OBTAINED	Very standardised flour answering to the industrial norm. The flour contains bran and gluten but not the germ, which carries the grain's most valuable nutrients Flour is quick to obtain and cheaper.	The more passes are done through the mill, the more the grain is heated and oxidized, even more so if pneumatic transport is used. The division of the sifting area in 3 compartments will leave the germ in the 1st one only ! The rest of the flour is less digestible.	The flour obtained is the complete reflection of the grain's nutritional benefits. It is possible to obtain different rates of ashes by changing sieves. Each sieve allows you to obtain different flour without tarnishing its quality with only one mill.

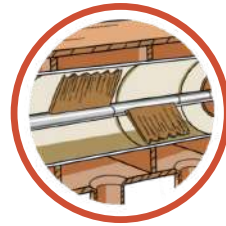
Comparing Millstone Flour Mills

NAME	Tyrol	Samap	Astrié
ORIGIN	Austria	France	France
MILL ASPECT	Wooden structure	Mill on a stand	Agricultural equipment
MILLSTONE TYPE	Naxos stone (Greece), Corundum	Naxos stone (Greece), Corundum	Granite from Sidobre (Tarn, France)
MILLSTONE DIMENSIONS	30 to 160 cm	20 to 35 cm	50 to 100 cm
VIGILANCE POINT	The stones tend to separate and increase the gap. Check that they are well fixed on a central shaft	Rotation speed is quite fast and it is associated with a cooling system	Make sure the manufacturer is the original and not a foreign retailer
MAIN LIMITATION	The grain is grinding by very abrasive equipment. This results in a flour rich in cellulose, not as easy to digest	The rotary sifting chamber is separated from the mill. This type of set up can impact the yield	Historically, the manufacturing time is significant regardless of the manufacturer. Second hand mill are not available

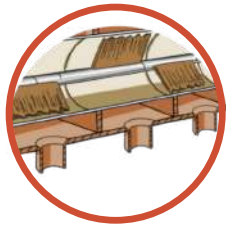
Traditionnal Stone-mill



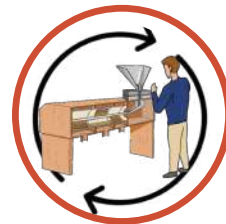
The grain is ground by the grinding wheel's weight.



Brushes force the flour through the sieve. More bran ends up in the flour



The 3 different compartments contain different quality of flours. The most nutritious flour is found in the first compartment. In the second and third compartment the flour contains more and more residues.



The milling exits have a different granulometry due to the grinding effect of the grinding wheel's weight. Therefore, several milling passes are necessary to obtain an extraction rate of 80%. Moreover the different milling passes oxidise and heat the flour.

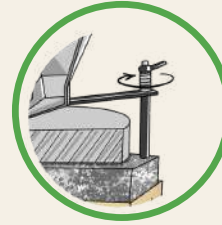


Different professionals intervene in the assembly process of the mill leading to coherence and after sales service issues

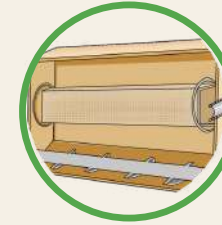
Astrié's mill



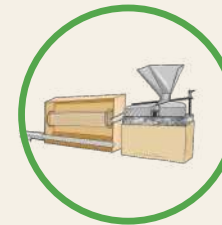
The grain is not ground and crushed but thinly "unfolded" with the help of a spring-loaded system



The gap between the stones can be easily set manually via the mechanical lever provided



The sieve provides a unique flour quality. To change the ash content (55, 80, 110, 130... mg of ash/10g of flour) the sieves can be easily swapped out.



Only one milling pass is needed for an 80% extraction rate. No human intervention is needed during the process.



Purchase directly from the manufacturer who creates and manufactures the mill entirely. Increased transparency in the origin of the raw materials and the after-sales support.



3.

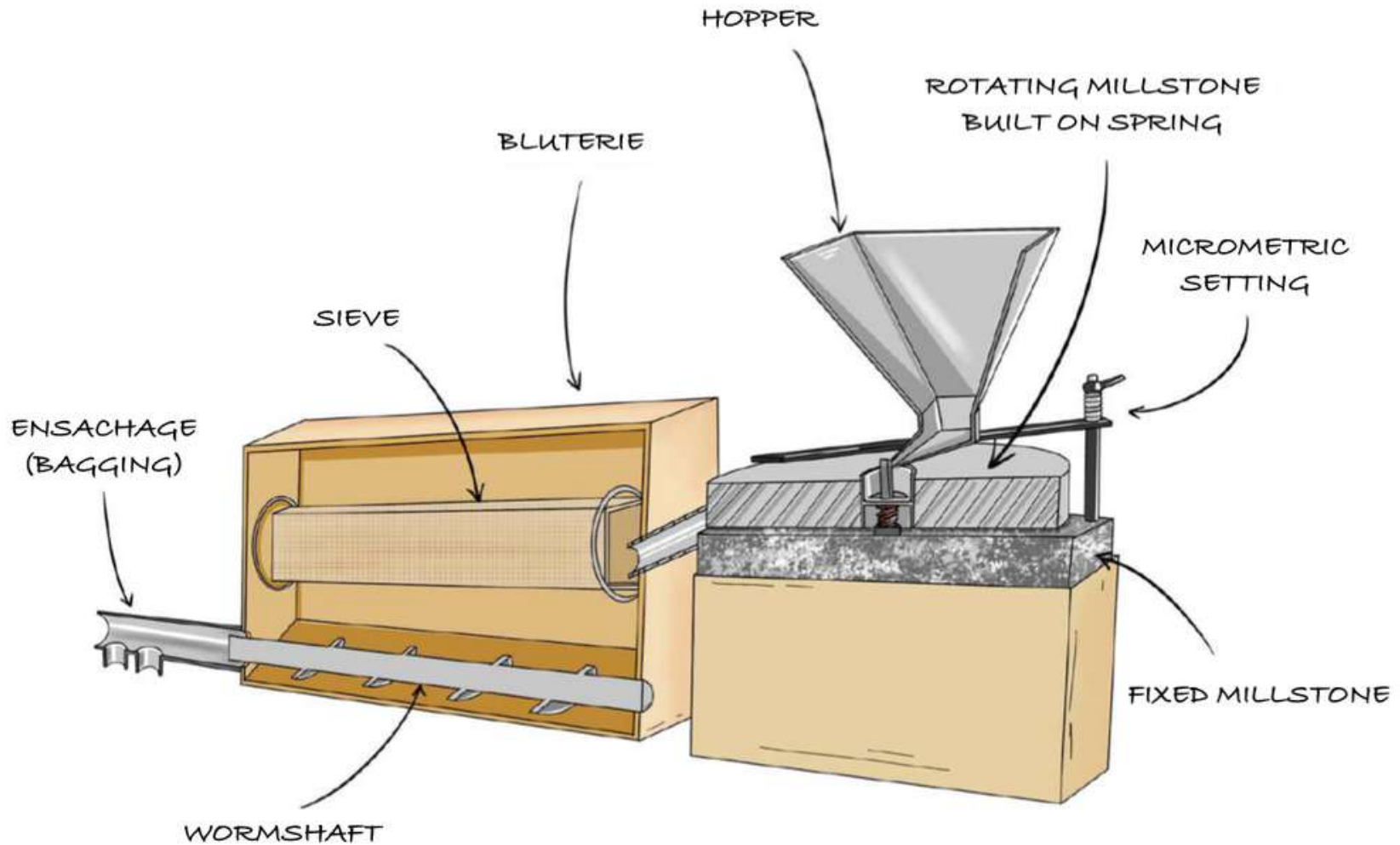
TECHNICAL

ANALYSIS

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Plan découpe d'un Moulin Astrié



Technical characteristics Of the Astréïa's mill

THE MILL

- Millstone made of Sidobre granite with a diameter of Ø50cm or Ø100cm
- Manual setting of the grain flow-rate and of the gap between the stones
- Automatic shut-off when the hopper is empty
- Hopper grain capacity: 45-50 kilos of grain
- Ø50cm Mill : 1.88m long, 1m wide, 1.43m high (see plan)
- Ø100cm Mill : 2,30m de long, 1,32m wide, 1,60m high (see plan)

ROTARY SIFTING CHAMBER

- The chamber is made out of birch plywood
- Glue is formaldehyde free
- The rotary sifting chamber is always sold with the mill
- Rotary sifting chamber capacity : 70kg (mill Ø50cm) to 140kg of flour (Ø100cm)

THE SIFTING

- Included sieve: 300µ mesh (equivalent flour T80)
- Optional sieves : 250µ (equiv. T65), 470µ (equiv. T110), 670µ (equiv. T130) et 800µ (equiv. T150)

OTHER

- Power supply : three-phase - 380V - 50Hz - 1,2kW
- Male plug branded "Walther" 16A



Several options to save time with your Astréïa Mill

Automatic screw-conveying system to get the flour out of the rotary sifting chamber ("extraction")

- Sifted flour is transported to the bagging system or simply out of the sifting chamber into a container of your choice
- Flour collection slope to guide the sifted flour (stainless steel)
- Screw conveyor shaft at the bottom of the rotary sifting chamber (stainless steel)
- Rotary sifting chamber's exit tube (stainless steel)

Automatic flour bagging system ("ensachage")

- A screw conveyor distributes the flour (stainless steel)
- Easy connection to the rotary sifting chamber
- Stainless steel tube fitted with 5 (or 8) T-shape fittings for bag filling
- Designed to fill 25 kilo bags
- Length: 1.91m (1910mm), plan to raise the height of the mill based on the bag height (see plan)
- Adjustable bagging support included
- Mechanical shut-off sensor automatically stops the mill after all bags are filled





ESTIMATED YIELD

- DAILY : Up to 300 kilos of flour/24H (Ø50cm mill)
- DAILY : Up to 600 kilos/24H (Ø100cm mill)
- MONTHLY : Up to 6 Tonnes of flour for a 50cm mill, operating 5 full days per week
- MONTHLY : Up to 12 Tonnes of flour for a 100cm mill, operating 5 full days per week

Astréia's mill as an instructive approach in shops

Educate your customers on how the mill works, a picture is worth a thousand words

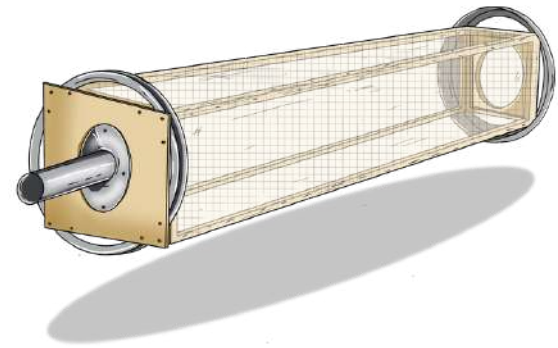
- The vat covering the runner stone is available in a transparent food-grade plastic, revealing the rotating stone
- The front face of the rotary sifting chamber can also be made of transparent food-grade plastic to allow a seethrough structure



One Astréia mill, Several types of flour

THE SIFTING

- Included Sifter: 300 μ mesh (flour equiv. T80)
- Optional sifter : 250 μ mesh (equiv. T65)
- Optional sifter : 470 μ mesh (equiv. T110)
- Optional sifter : 670 μ mesh (equiv. T130)
- Optional sifter : 800 μ mesh (equiv. T150)





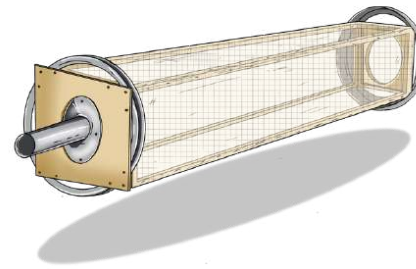
4.

GOING FURTHER

THE SIFTING

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Which sieve for your project ? (1/2)



FOCUS ON SIEVES
AND CEREALS

WHEAT FLOUR

Choose your :

Sieve mesh of 800 μ with a flour equiv. T150, wholemeal flour

Sieve mesh of 600 μ with a flour equiv. T130, wholemeal flour

Sieve mesh of 470 μ with a flour equiv. T110

Sieve mesh of 300 μ with a flour equiv. T80, bread flour

Sieve mesh of 250 μ with a flour equiv. T65, all purpose/plain flour (see note page 2)

CHICKPEA, LENTIL, CORN FLOURS...

Choose a sieve mesh of 600 μ (equiv T130)

BUCKWHEAT

Settings are very similar to the wheat flour setting:

Sieve mesh of 300 μ , for a slightly dark flour (80% yield)

Sieve mesh of 470 μ , for a flour more grey and a better yield

Buckwheat can go through the mill as a whole (with it's shell)

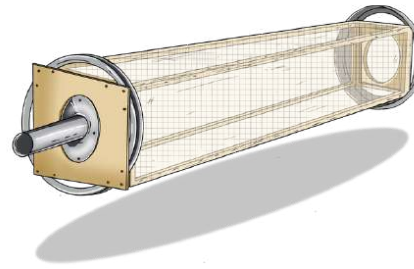
The shell is simply sifted out during the sieving process.

GOOD TO KNOW

If you wish to buy an extra or spare sieve later, feel free, we can make it in a matter of days and send it out to you! Sieves can be delivered by regular carriers.



Which sieve for your project ? (2/2)



FOCUS ON SIEVES
AND CEREALS

SPELT FLOUR

Choose a sieve mesh of 600 μ (equiv T130) or 800 μ (equiv T150)

SEMOLINA

Choose a sieve mesh of 800 μ (equiv T150)

PASTA

Choose a sieve mesh of 800 μ (equiv T150)

PIZZA

Use flour equivalent to T65 (250 μ mesh), the pizza maker will need to work the dough differently and the texture/taste will be different for the consumer.

*SIEVE
250 MICRONS

A Sieve mesh of 250 μ (T65) is the smallest sieve possible for the Astréia Mill, in order to minimise the impact on the yield. The yield decreases of 5 to 10% with a 250 μ sieve.



5.

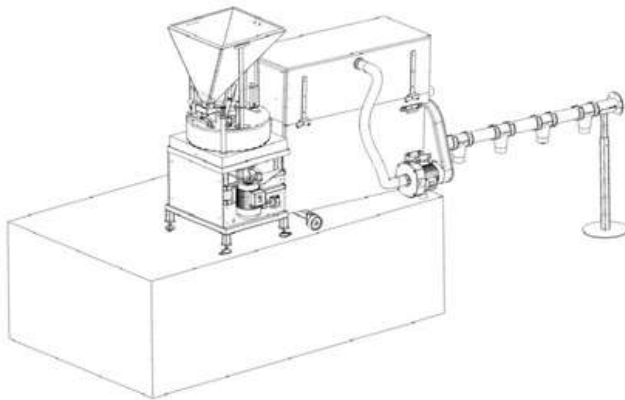
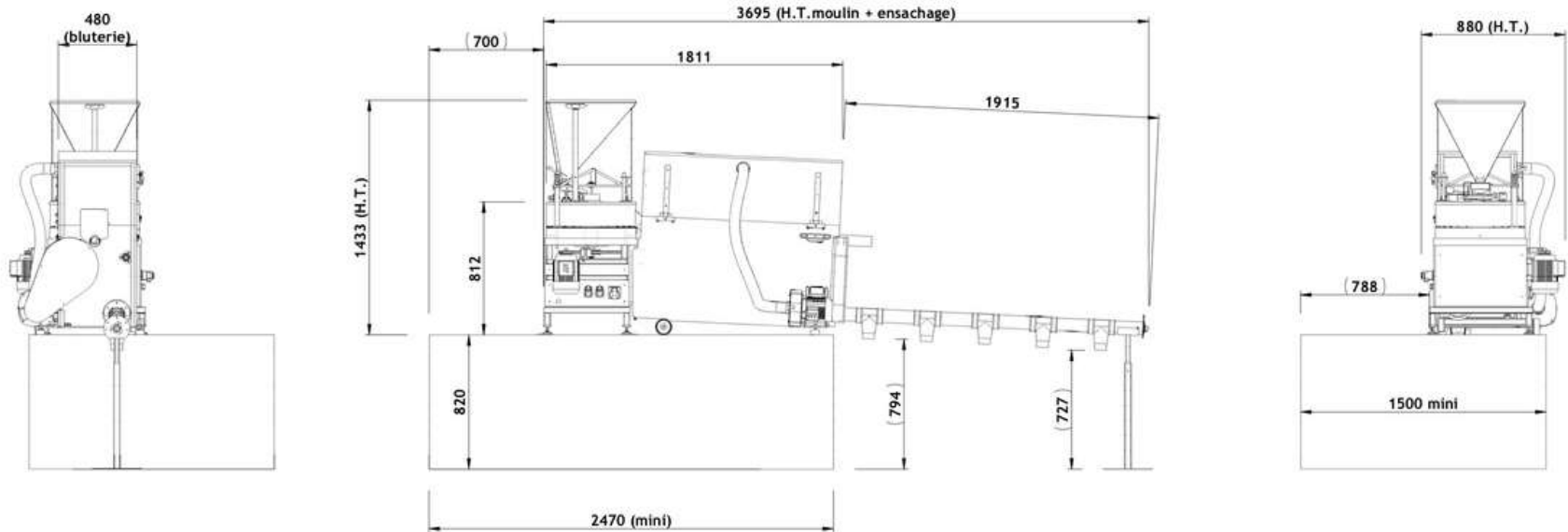
MEASURE

THE MILL

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Site plan of an Astréïa's mill (50cm)



Détail poids des sous-ensembles:

- Moulin tout équipé sur châssis = 200kg
- Bluterie = 90kg
- Rampe ensilage 5 sacs + pied = 25kg

Soit un total d'environ 315kg

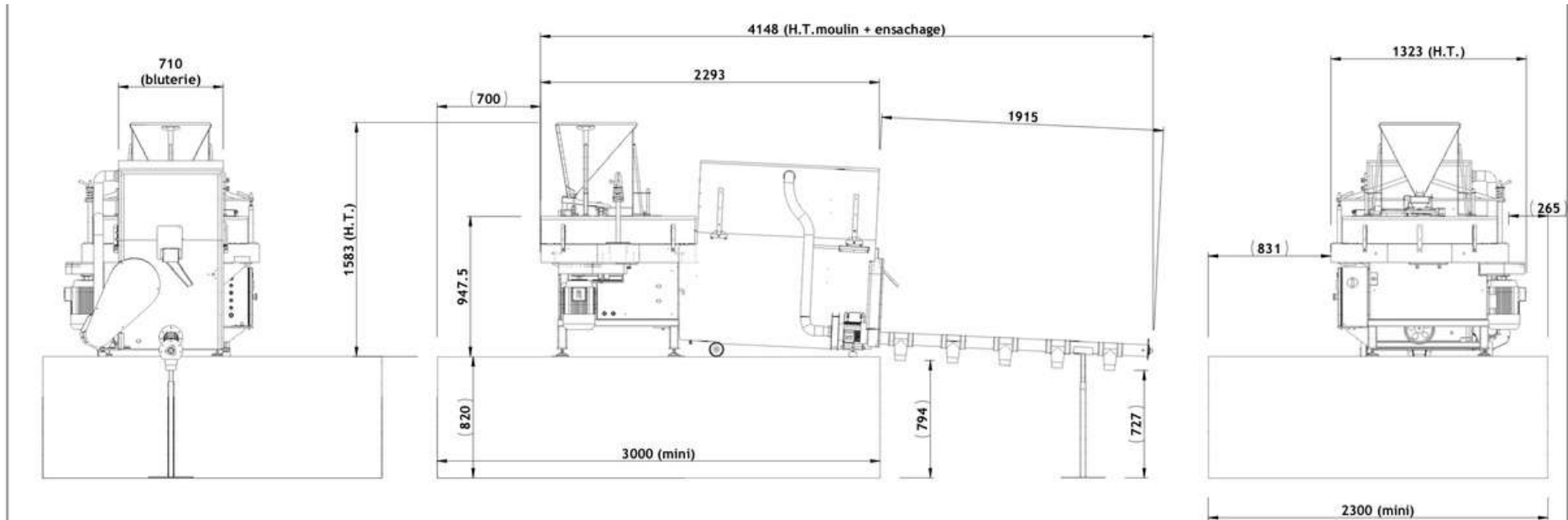
A	25/05/20	Création
Rev.	date	modifications
No. PLAN : ML50-103		

ENCOMBREMENT MOULIN COMPLET				Sous-ensemble: MOULIN ML50	
Nom dessinateur		Format : A3	Echelle: 1:26	Commande:	
AUTEUR: YRB				FEUILLE :	
VERIF:				1/1	
SAUF INDICATION CONTRAIRE LES COTES SONT EN MILLIMETRES					

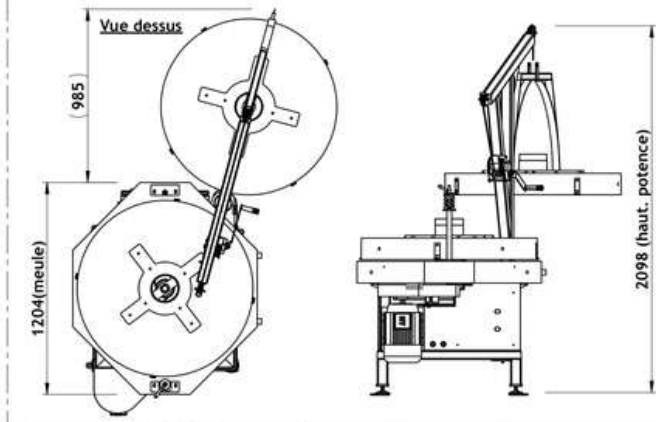
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Site plan of a Astréïa's mill (100cm)



Encombrement avec potence+meule



Détail poids des sous-ensembles:

- Moulin tout équipé sur châssis = 750kg
- Bluterie = 110kg
- Potence + palonnier = 40kg
- Rampe ensilage 5 sacs + pied = 25kg

Soit un total d'environ 930kg

A	05/05/20	Création
Rev.	date	modifications
No. PLAN : ML100-103		

ENCOMBREMENT MOULIN COMPLET			Sous-ensemble: MOULIN ML100	
Nom dessinateur	Format : A3	Echelle: 1:26	Commande:	FEUILLE :
AUTEUR: YRB				1/1
VERIF:				
SAUF INDICATION CONTRAIRE LES COTES SONT EN MILLIMÈTRES				

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A close-up photograph of a stone millstone, showing its rough, textured surface and a metal bolt with a nut passing through it. The lighting is warm, highlighting the natural grain and imperfections of the stone.

OUR COMMITMENTS

- An Astrié's mill compliant with safety and food-contact standards
- Qualified and experienced professionals in carpentry, bakery, field crops, mechanics, engineering, design techniques and fabrication
- A moral commitment for people and the environment : our employees build the mill from A to Z, there is no outsourcing
- We support cereal producers and bakers with a growing demand of organic products

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