



ALMA
PRO

Innovating to create value
locally and sustainably



CATALOG FLOUR MILLS



FABRICATION
FRANÇAISE

A FAMILY STORY



Founded in 2003 by Marie and Roger Garcia, Alma Pro is a french family business specializing in the design and manufacture of stone-ground flour mills and bagging solutions.

Joined by their two children, Manuel and Sébastien, "Authenticity in the service of taste" has always been part of our commitments.

**Our stone mills are made in France, in a spirit of collective work and respect for our territory, according to our founding values:
Trust, Transparency, Authenticity, Listening and Kindness.**

We are committed to creating eco-friendly and innovative solutions that have a positive impact on businesses, the environment, and taste.

As a mission-driven company, our commitment is to «Innovate to create value locally and sustainably.»



THE MILLSTONE

Stone has been used for over 8,000 years to transform grain ; it's the basis of our diet. The millstone fits perfectly into our time; it meets several needs:

- **Naturalness and authenticity:** it's a return to the roots of healthy and local food;
- **Creating value:** it helps the development of family or craft businesses;
- **Diversity of taste:** by multiplying small workshops, each terroir can express itself;
- **Versatile:** it grinds a wide range of seeds and materials;
- **A simple, one-pass process.**

A SOFT GRIND

Our natural granite millstones guarantee excellent grain grinding without overheating, in a single pass

It's easy to create fine flours that retain the germ and protein matrix of the grain; these parts are beneficial to our health.

Slow and continuous, this gentle milling process preserves the nutritional and flavor qualities of the grain.

OUR SKILLS

It is with a passion for our craft that we reinterpret the technologies of the past in this contemporary context.

We explored and analyzed several historical methods of millstone and mill manufacturing, we have chosen to adapt the «Paradis» shape for our natural granite millstones

This shape was used by the leading French millstone manufacturers located in La Ferté-sous-Jouarre (77) during the 19th century, the golden age of millstone grinding in France.



WHICH MILL TO CHOOSE?



**Because there is more than one way to grind,
there is more than one type of mill.**

Explore our mills designed to meet your requirements:

- Desired hourly output**
- Operating autonomy**
- Types or materials to be ground**
- Flour or semolina preferred?**
- The mill's operating environment**

**Technical comparison
Follow the guide!**



SUMMARY

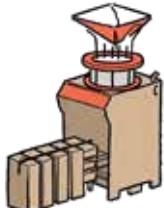


TRADITIONAL MILL

P7

FOR LOVERS OF OLD MILLS

MADE ENTIRELY OF WOOD AND STONE, THEY ARE THE WORTHY SUCCESSORS OF THE OLD MILLS.



MiLTi MILL

P11

THE MILL FOR FARMS IN SHORT SUPPLY CHAINS

SIMPLE, STABLE AND ROBUST, LET IT WORK ON ITS OWN



AMPLYO MILL

P15

FOR THE AGRI-FOOD SECTOR

ALL STAINLESS STEEL FOR PROCESSING CEREALS, LEGUMES, TUBERS, DRIED FRUITS AND FATTY BY-PRODUCTS



MÉLIA MILL

P19

THE MILL IN THE SHOP

AESTHETICALLY PLEASING, QUIET, AND DUST-FREE, IT INTEGRATES VERY WELL INTO STORES.



MICRO-MILLING PRO100

P23

FROM 400 TO 1,500 KG OF FLOUR PER MILLSTONE PER DAY

A PRECISE AND ROBUST TOOL FOR OPTIMAL GRAIN UNWINDING



OTHER EQUIPMENT

P26

FOR PREPARING GRAIN: SORTERS, HULLERS, AND WHEAT BRUSHES

FOR BAGGING FLOUR, PASTA, ETC.: BAGGING MACHINES, SEALERS, SEWING MACHINES

FOR MAKING PASTA: PRESSES, DRYERS, COMPLETE GRAIN-TO-PASTA PRODUCTION LINES



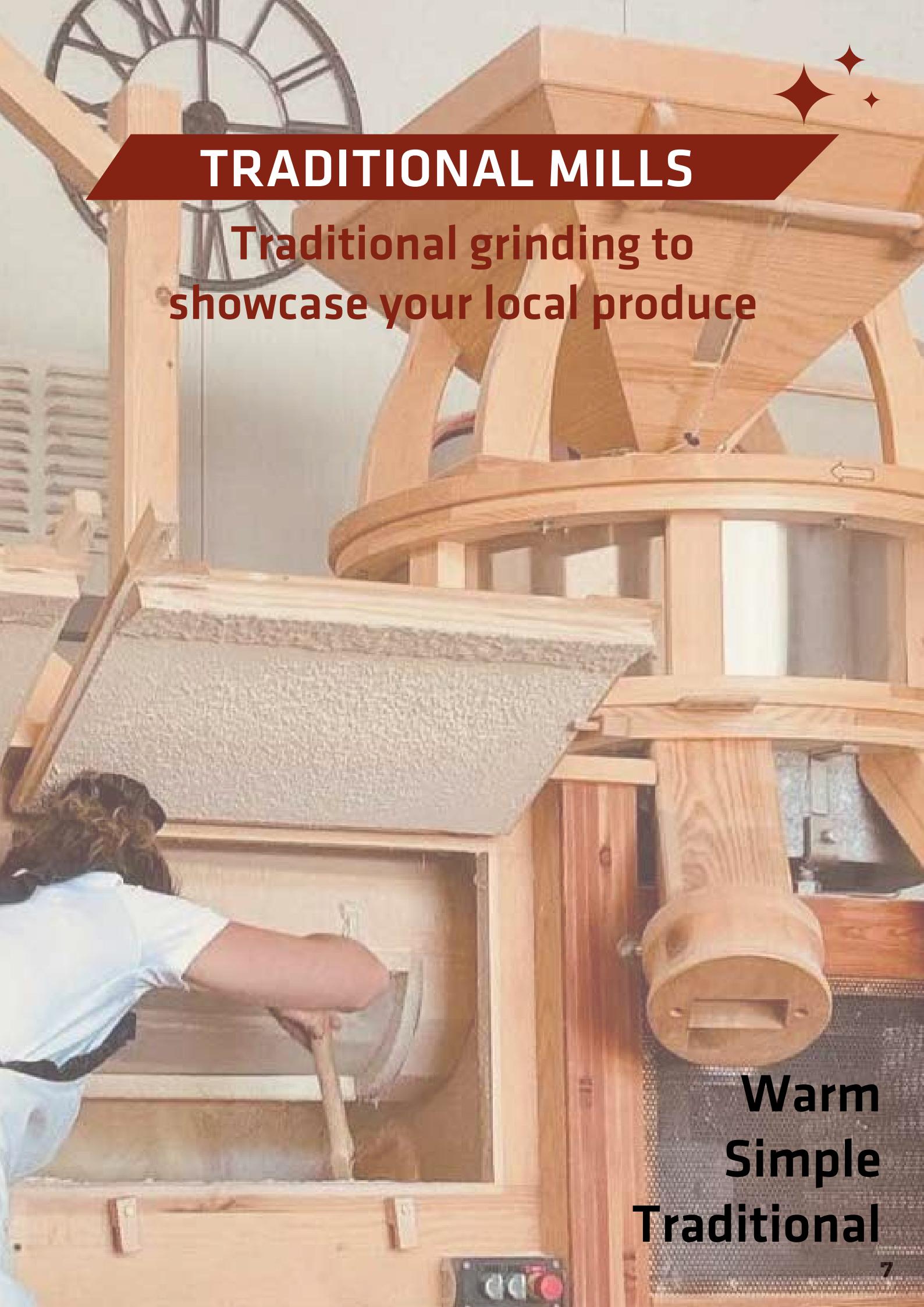
SERVICES

P28

BEFORE PURCHASE: TRAINING COURSES, ADVICE SHEETS, TUTORIALS, 3D IMPLEMENTATIONS, TRIALS...

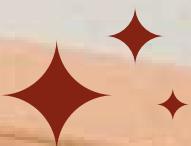
AFTER PURCHASE: DELIVERY, INSTALLATION, COMMISSIONING, TRAINING, FOLLOW-UP, MAINTENANCE...





TRADITIONAL MILLS

Traditional grinding to
showcase your local produce



Warm
Simple
Traditional

TRADITIONAL MILLS

These are our historic mills; they incorporate all the elements of mills from bygone eras. Designed by enthusiasts, for enthusiasts of traditional milling.

PERFORMANCE

- Throughput of up to 40 kg/h depending on the model, grain hardness, and fineness
- Flour extraction rate of up to 84% depending on mill operation

PRODUCTION CONTROL

- Simple adjustments: grain feed rate and millstone spacing
- Integrated flexible sifting: allows for sifting into multiple fractions
- Flours, semolina, bran: a wide selection of sifters available

VERSATILITY

- Suitable for all types of dry cereals and legumes (<14.5% moisture): soft wheat, durum wheat, rye, spelt, buckwheat, einkorn, millet, maize, sorghum, lentils,

SECURITY

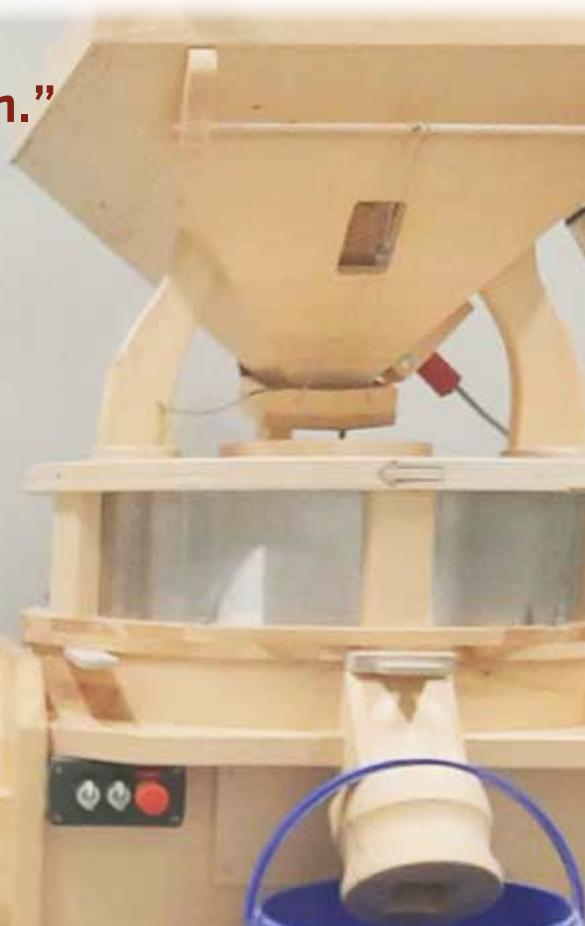
- Automatic mill stop when the hopper is empty
- Mill stop when the sifter is opened

MATERIALS

- Traditional design in pine
- Natural granite millstones

**“I process some of our grain into flour;
it gives meaning to the farming profession.”**

- Francis Brault

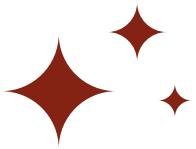




Model	30	50	70
Flour flow	Up to 10 kg/h	Up to 20 kg/h	Up to 40 kg/h
Wheel diameter (mm)	300	500	700
Hopper capacity	15 kg	35 kg	60 kg
Dimensions (mm)	L=1400 P=880 H=1450	L=2150 P=1200 H=1750	L=3050 P=1500 H=2450
Energy	230 V 1.15 kW	400 V 3.37 kW	400 V 6.25 kW
Weight	100 kg	320 kg	900 kg
Sifter	✓	✓	✓
Set of 3 sieves 1x 224µ + 1x 350µ + 1x 750µ	✓	✓	✓
6-bag bagging ramp	Optional	Optional	Optional
Transparency of the grinding wheel housing	Optional	Optional	Optional

* The flow rates and extraction rates shown here are indicative only; they depend on the grain, its characteristics, its condition and the context of use of the mill.





MiLTi MILL

**The farm mill for
short supply chain diversification**

**Simple
Robust
Versatile
Self-contained**



The MiLTi mill and its 6-bag filling ramp:

- Autonomous production of 150 kg of sifted flour in approximately 9 hours
 - Automatic stop of the entire system when bags are full
 - No need to raise the mill

FABRIQUÉ EN FRANCE

MILTI MILL

The MILTI mill is designed for agricultural structures seeking an accessible, simple and low-tech processing solution with low energy consumption.

A GENTLE GRIND

Our natural granite millstones ensure excellent grain flow.

This gentle milling process preserves the nutritional and flavor qualities of the grain. Cold-milled flour, milled in a single pass, retains the germ and the protein matrix. These parts of the grain are beneficial to our health.

PERFORMANCE

- Up to 20 kg/h of flour depending on grain hardness and chosen fineness
- An extraction rate of up to 84% of soft wheat flour depending on mill operation 20 kg/h

PRODUCTION CONTROL

- Easy to use
- Precise grinding wheel elevation to 0.00 mm
- Vibrating chute feeding system (precise and versatile)
- Simple adjustments: grain flow and grinding wheel spacing
- Grinding wheel mounted on a compensating spring
- Integrated compact sieving

VERSATILITY

- Grains and legumes: wheat, rye, spelt, buckwheat, einkorn, millet, maize, sorghum, lentils, fonio, millet, cowpeas, peas, etc.
- Others: cassava, yam, banana, starchy fruits, breadfruit, sweet potato, etc.

SAFETY & MAINTENANCE

- Automatic mill stop when the hopper is empty
- Requires minimal tools for mill maintenance
- Mill stops when the sifter is opened
- Meets current CE standards

DESIGN

- Traditional plywood design: beech or birch depending on availability
- Simple and robust design
- Natural granite grinding wheels
- Compact: less than 1m² footprint for grinding and sifting

MAINTENANCE

- Easy, thorough cleaning: grinding wheels raised by 10 cm
- Quick removal of the grinding wheel housing and sifter



Model

Flow rate adjustment via metering screw precise and versatile



Integrated sifter under the millstones
3 fractions: flour / semolina / bran



Belt drive grinding wheel on ball joint & shock absorber spring



MILTI 50

Flour flow

Up to 20 kg/h

Wheel diameter
(mm)

500

Hopper capacity

15 kg

Dimensions
(mm)

L= 800 P=900 H=1500

Energy efficiency

230 V - 1.5 kW

Weight

120 kg

Sifter

3 fractions:
flour, semolina and bran

Sieve set included

One 350µ sieve in the first position (flour)
One 750µ sieve in the second position (semolina)

Bagging ramp

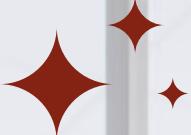
Option

**Transparency of the
grinding wheel housing**



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AMPLYO MILL

Versatility in the Agri-food sector



Cereals
Oil cakes
Légumes
Co-products
Spent grains

Inox
Accurate
Compact

FABRIQUÉ EN FRANCE

AMPLYO MILL

As its name suggests, the AMPLYO mill can grind a wide variety of different materials. Specifically designed for food processing facilities, it stands out thanks to its all-stainless-steel construction, guaranteeing optimal hygiene.

PERFORMANCE

- Flour throughput of up to 25 kg/h depending on the material being milled
- Extra-thick stone grinding wheels for optimal grain flow
- Integrated sifter to separate up to 3 fractions (e.g., flour, semolina, bran)

PRODUCTION CONTROL

- Each milling parameter is precise, controllable, and therefore repeatable
- Wide range of rotational speeds: from ultra-low to high speed
- Flour temperature setting for guaranteed cold extraction
- Patented millstone elevation accurate to 0.00 mm
- Precise grain flow control
- Ergonomic and user-friendly control panel for production management

POLYVALENCE

- Grains and legumes: wheat, rye, spelt, buckwheat, einkorn, millet, maize, sorghum, lentils, fonio, millet, cowpeas, peas, etc...
- Other: cassava, yam, banana, starchy fruits, breadfruit, sweet potato, tea leaves...
- By-products: brewer's grains, apple pomace, oilseed cakes...

DESIGN

- Stainless steel, stone, and HDPE contact surfaces
- Natural granite grinding wheel
- Easy integration for food processing plants, central kitchens, or laboratories
- Compact: less than 1 m² footprint for grinding and sieving

SAFETY & MAINTENANCE

- Automatic mill stop when the hopper is empty
- Mill stop when the sifter is opened
- Meets current CE standards
- No belt, direct drive

HYGIENE / CLEANING

- Simplified thorough cleaning: grinding wheels raised by 10 cm
- Quick removal of the grinding wheel housing and sifter



Model	AMPLYO
Flour flow	Up to 25 kg/h
Diameter of grinding wheels (mm)	550
Wheel speed	from 60 to 150 rpm
Hopper capacity	35 kg
Dimensions (mm)	L=1400 P=850 H=1700
Energy sobriety	230V - 50hz - 2 kW
Weight	300 kg
Flour temperature instructions	
Dust suction	Optional
Sifter	3 fractions: flour, semolina and bran
Sieve set included	350µ + 750µ sieve (flour + semolina)
Transparency of the grinding wheel housing	
Bagging ramp	Optional

Control precision



* The flow rates and extraction rates shown here are indicative only; they depend on the grain, its characteristics, its condition and the context of use of the mill.

Jean-Pierre OLIVERO



That mill behind the bakery window has revolutionized my business. My bread and my customers' perception have changed. It's a real breath of fresh air for my business."

Franck DEBIEU

«The advantage of working with fresh flours is to regain organoleptic qualities, vitamins, and a good fermentation of the sourdough starters.»





MÉLIA MILLS

The mill in your bakery shop



Pain garni
aux figues
3,30€
400g

Pain garni
aux olives
3,30€
400g

fougasse aux
olives
3,30€
400g

**SIRHA
EUROPAIN
AWARDS
2022**

**Silent
Precise
Aesthetic**

FABRIQUÉ EN FRANCE

MÉLIA MILLS

**The bakers' mill
where they create and shape
bread in a different way!**



PERFORMANCE

- Flour throughput varies from 5 to 40 kg/h depending the model and its location (noise level)

PRODUCTION CONTROL

- Precise grain flow control
- Patented millstone elevation accurate to 0.00 mm
- Flour temperature setting for guaranteed cold extraction
- Wide range of rotation speeds: from ultra-low to high speed
- Ergonomic and simple control panel for production monitoring
- Each milling parameter is precise, controllable, and therefore repeatable

COMFORT OF INTEGRATION

- Ability to operate below the 60 dB threshold in «slow milling mode»
- Reduced exposure to flour dust with special equipment
- 230 V single-phase power supply - easy to plug

ENERGY SOBRIETY

Thanks to its patented direct transmission, the Mélia range has been designed with energy efficiency in mind, including low electricity consumption.

SECURITY

- Automatic mill stop when the flour reaches its maximum temperature
- Automatic mill stop when the hopper is empty
- Beltless, direct drive

DESIGN

- Mill combining tradition and modernity
- Transparent casing to observe the grinding process

VERSATILITY

- Suitable for all types of cereals and legumes



Model	MÉLIA 30	MÉLIA 50	MÉLIA 70
Flour flow	up to 8 kg/h	up to 20 kg/h	up to 40 kg/h
Wheel diameter (mm)	300	500	700
Wheel speed	from 100 to 320 rpm	from 60 to 200 rpm	from 50 to 170 rpm
Hopper capacity	25 kg	25 kg	25 kg
Dimensions (mm)	L=820 P=800 H=1025	L=820 P=840 H=1785	L=970 P=1020 H=1820
Energy sobriety	230V - 700 W	230V - 1200 W	230V - 1500 W
Weight	120 kg	350 kg	780 kg
Flour temperature guidelines			
Table on wheels	Optional	-	-
Dust extraction system	Optional	Optional	Optional
Sifter	Optional	Optional	Optional
Customization of the mill	Optional	Optional	Optional

Control precision



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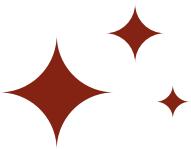


“The mill allowed us to experiment with different varieties and to take my grain cultivation further.”

Flavien Carcaud

PRO100 MILLING LINE

Up to 1500kg of flour per day



Precise
Robust
Quality control

PRO100 MILLING LINE

A PRO100 milling line can integrate one or two PRO100 millstones into the same sifter for an hourly throughput of 85 kg of flour per hour per millstone.

PERFORMANCE

- Up to 84% flour extraction (300 µm) in a single pass
- Hourly throughput of 85 kg of flour per hour per millstone

ENERGY SOBRIETY

- High-performance geared motor: only 4 kW required
- 26% energy savings, 37 Wh per kilogram of ground grain
- Can be powered by a 230 V single-phase supply

PRODUCTION CONTROL

- Each milling parameter is precise, controllable, and therefore repeatable
- Wide range of rotational speeds: from ultra-low to high speed
- Flour temperature setting for guaranteed cold extraction
- Patented millstone elevation accurate to 0.00 mm
- No added pressure: the rotating millstone is free-floating on the axis of rotation
- Precise grain flow control via micro-seal
- Ergonomic control panel for perfect production control

Control precision



MATERIALS

- Mill combining wood (or HDPE), stone, and steel
- Wooden or stainless steel sifter
- Robust and durable mechanics: the mill's distribution system is oversized
- No belts, direct drive
- Transparent millstone housing for observing the grinding process
- Patented high-performance grain distribution

VERSATILITY

- Suitable for all types of cereals and legumes

SECURITY

- Automatic mill shut-off when the hopper is empty
- Amperometric indicator to prevent overheating

SINGLE-STORY INSTALLATION = SIMPLICITY



THROUGHPUT UP TO 80 KG/H OF 300-MICRON FLOUR
POWER CONSUMPTION AT 400V ~ 37 WH/KG OF GROUND GRAIN

INSTALLATION ON AN UPPEROOR = AUTONOMY & ERGONOMICS



OUR MACHINE CATALOGUES



Discover our other catalogues

**SORTERS, BRUSHES,
HULLERS**



FLOUR MILLS



**PASTA MACHINES &
DRYERS**



BAG PACKERS



OUR SERVICES

We or the supplier will accompany you at every stage of your project.

BEFORE PURCHASE

- TRAINING, CONSULTING AND EQUIPMENT TESTING**
 - What if you started at the beginning?
- 3D IMPLANTATION**
 - For a personalized project

WHEN ORDERING

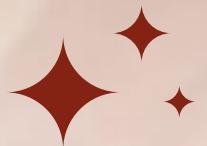
- INSTALLATION, COMMISSIONING AND TRAINING**
 - Before departure, the mill is tested with your own grain.
 - Equipment training provided at our facilities.
 - Delivery, installation, and travel available upon request.

FOLLOW-UP

- ACCOMPANIMENT**
 - Personalized business support
 - Optimize your yields
- AFTER-SALES SERVICE**
 - On-demand equipment maintenance
 - Online store for spare parts and accessories
 - Responsive support and fast service



[More details here](#)



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