

numitec Milling Technology

QUALITY STARTS WITH MILLING

millomat
SERIES

✓ Completely dust-free

✓ Universal use

✓ Quick changeover

✓ No residue

✓ 100% flour yield

✓ Gentle grinding



numitec Millomat. Fully automatic. Fully efficient. Full production, hour after hour.

ANATOMY OF THE MILLOMAT

What makes the Millomat so special?



1 The mill

The core of the Millomat is its patented mill, which consists of a strike plate and milling discs.

2 The feed mechanism

Grain is fed in by volume, building up a cushion of flour in the mill that protects the grain during milling.

3 Pneumatic transport

The flour is gently drawn off out of the mill chamber by a vacuum, directly through the sieve, and transported onward.

4 Filter technology

The jet filter enables the Millomat to run 24 hours a day. The flour dust that is filtered out is returned to produce a flour yield of 100%.

5 Controller

Intuitive displays make the Millomat easy to operate.

6 The output station

The Millomat maintains a vacuum all the way to the output station. This keeps the surrounding area absolutely free of flour dust.

MILLOMAT VARIANTS

Technical details

Power
Weight
Capacity

80

MILLOMAT
10.55 kW
ca. 600 kg
ca. 80 kg/h

100

MILLOMAT
10.8 kW
ca. 800 kg
ca. 100 kg/h,
opt. up to 150 kg/h

300

MILLOMAT
24.5 kW
ca. 1200 kg
ca. 300 kg/h

500

MILLOMAT
42.5 kW
ca. 1800 kg
ca. 500 - 650 kg/h

Options

LED signal lamp
Remote maintenance
Magnetic separator
Air cleaner for cleanout chute
Color touchscreen

Add-ons

Multicutter
Multicrusher
BIG BAG outputstation with sackrack

YOUR FLOUR IS UNDER CONTROL WITH numitec

We can help you plan and organize your flour packaging, with big bags, crates, sacks, and much more.



PRODUCTS FOR MILLING

In addition to common types of grain, the mill can process pseudograins, legumes, and even herbs.



Spelt



Chickpeas



Oregano



Rye



Buckwheat



Turmeric

SIEVE ANALYSIS

Grinding spelt grains in the Millomat



Sieve size	2,00 mm	1,00 mm	0,70 mm	0,50 mm	0,40 mm
< 160 μ	28%	38%	42%	58 %	67%
< 250 μ	11%	13%	16%	20%	25%
< 315 μ	6%	8%	9%	11%	3%
< 710 μ	38%	39%	30%	11%	5%
< 1400 μ	17%	1%	-	-	-
> 1400 μ	-	-	-	-	-

FOR EVERY USER GROUP

Specific, customized solutions for every stage in the value chain



Bakers

The best flour:
The oxygenation effect of the air incorporated in the flour gives the best volume yield for baked goods.



Millers

A perfect addition:
Modular design provides many options for integrating in existing systems.



Farm markets

From 5 kg to 500 kg:
The Millomat grinds small batches with no losses for 100% flour yield.



Herbs & spices

With the Treffler Multi-cutter or Multicrusher, products that would clog up the hopper such as herbs and spices can be pre-cut and then ground.

Our satisfied customers



cibaria
BioVollkornBäckerei


**ÖLMÜHLE
OBERSCHWABEN**

Tested by experts

The German Federal Research Institute for Nutrition, or Max Rubner Institute (MRI), and the Institut for Grain Processing (IGV) have selected Millomat over many other providers. Ease of use, top grinding results, and clean, hygienic processing are the key features that convinced the institutes to buy the Millomat. There can be no greater recognition of the Millomat than this. Bakers who use the Millomat know what makes their baked goods so excellent—quality starts with milling!



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