

## GLEN 340 QUART MIXER



- **Planetary Style Bowl Mixer for Use in Bakeries, Institutional Kitchens, Other Food Preparation Centers, and Pharmaceutical Facilities (for Tablet Granulations, Cosmetics, Toiletries, and Abrasive Compounds)**

# AMF

## GLEN 340 QUART MIXER

### FEATURES & BENEFITS

#### Superior Safety and Sanitation

- Stainless steel rotating head assembly, beater drive shaft, locking ring, and mixer guard with safety interlocks
- Mounted NEMA electrical panel and operator controls located on the side of the mixer, with separate pushbutton controls for mixer functions

#### Optional Accessories to Enhance Performance

- Standard and steam-jacketed mixing bowls available
- Custom designed column bowl dumper and stainless steel exhaust hoods also available
- A variety of mixing attachments to meet your production requirements

### MECHANICAL FEATURES

- Heavy duty cast frame
- Stainless steel rotating head assembly, beater drive shaft, and locking ring
- High efficiency Class F insulated Eurodrive gearmotor for dependability and long life
- Gates polychain drive system
- Lexan/stainless steel mixer guard with safety interlocks
- 2 HP raising and lowering motor for rotating head

### ELECTRICAL FEATURES

Operator interface controls on the electrical panel door includes the following:

- Automatic recipe mode for 15 recipes (password protected)
- 5 independent programmable steps for each recipe
- Precise digital timing control
- Manual mode for running single speed with timer
  
- Push button controls for:
  - Start
  - Stop/Emergency stop
  - MCR reset
  - Bowl up/down/stop function

NEMA 4 stainless steel machine mounted electrical enclosure including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- AC Inverter

PLC control

Alarm warning light and horn



Control Panel

## OPTIONS

- Tin spray finish
- Stainless steel cast
- 2-wing stainless steel beater with rubber edge
- 4-wing stainless steel beater with rubber edge
- Stainless steel round whip
- Stainless steel spiral whip
- Bronze dough hook
- 2-wing stainless steel abrasive beater
- Stainless steel mixer guard with safety interlocks in lieu of Lexan
- Stainless steel exhaust hood
- Stainless steel bowl
- Stainless steel steam jacketed bowl
- Cast iron bowl truck
- Additional machine manuals
- Recommended spare parts kits
- CE compliant design
- Explosion proof option per NEC Class 1, Division 1, Group D

### Optional Glen 340 Column Bowl Dumper Features:

- Heavy duty tubular construction
- 4 swivel casters
- 2 waist high handles
- Strategically located floor locks
- Capacity: 1,000 lb. (454 kg)
- Floor level loading
- Quick adjust discharge height
- All stainless steel spiral exterior - 3/16" (5 mm) heavy duty column
- Complete with all electrical controls
- Easy access to all components
- Positive chain lift and return with safety brake
- Variable discharge angle up to 45
- 2 HP gearmotor with electrical brake
- USDA accepted



Optional Column Bowl Dumper

## SPECIFICATIONS

**Bowl Capacity:** 85 gallons/322 liters/11.3 cubic feet

### Electrical Requirements:

Approximate Main Power: 20 KVA

Available in any standard voltage

Equipped with control transformer to provide 115 volt control circuit

### Agitator Speed:

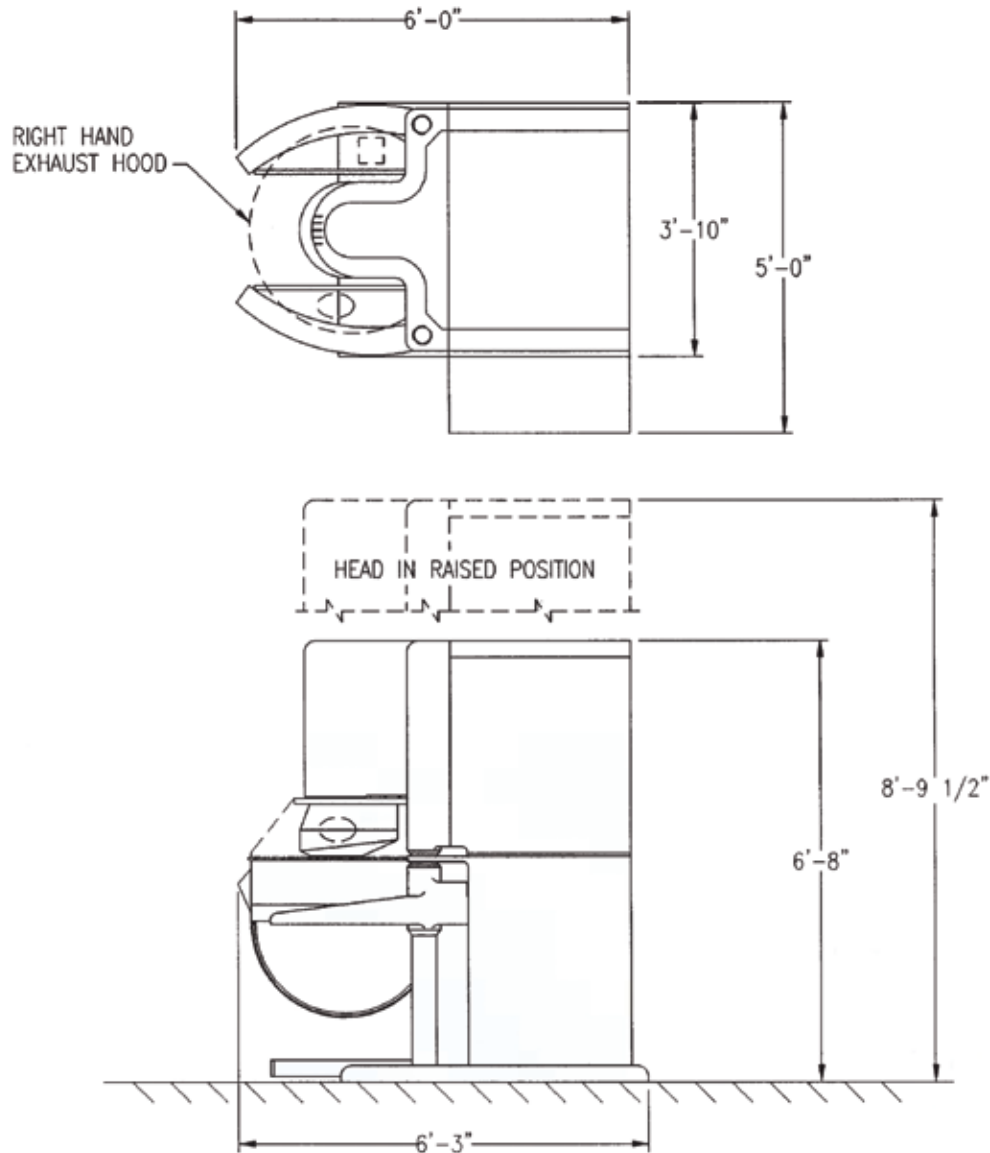
Continuously variable through a Toshiba inverter drive from 45 to 330 rpm

**Approximate Shipping Weight:**  
6,000 lb. (2722 kg)

**Approximate Shipping Dimensions:**  
84" x 60" x 84"  
(2134 mm x 1524 mm x 2134 mm)

## GLEN 340 QUART MIXER

### DIMENSIONAL DRAWING



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**[www.amfbakery.com](http://www.amfbakery.com)**

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

# AMF

Packaging - Processing  
**Bid on Equipment**  
1-847-854-8577  
[www.bid-on-equipment.com](http://www.bid-on-equipment.com)

## GLEN 340 QUART MIXER



*Shown Without Guard*

- **90% New Components**

**REMANUFACTURED**

# AMF

## GLEN 340 QUART MIXER REMANUFACTURED

### MECHANICAL FEATURES

- All new bearings and seals
- New limit switches
- New digital RPM indicator
- New mixer saddle (if necessary)
- New guide posts (if necessary)
- New gears and shafts (if necessary)
- New stainless steel safety bowl guard with limit switch
- Equipment meets OSHA requirements



*Stainless Steel Bowl Safety Guard*

### ELECTRICAL FEATURES

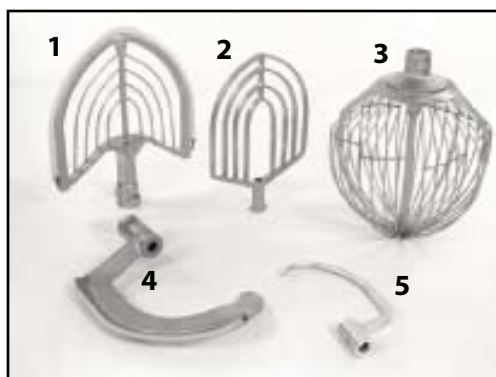
- New Toshiba or Mitsubishi 15 HP inverter drives
- New 3 HP raising and lowering motor
- New digital Eagle plug-in timer
- New main disconnect switch and starters
- New Allen Bradley NEMA 4 push button station with protective guard
- New electrical wiring enclosed in liquid tight conduit
- New CAD electrical drawings

### OPTIONS

- Electroless nickel plated frame
- New stainless steel bowl and dolly
- New heavy duty stainless steel accessories – 4 wing beaters, flat beater, dough hook, wire whip



*Stainless Steel Bowl and Dolly*



*Accessories*

- 1 - Two-wing rubber edge
- 2 - Two-wing without rubber edge
- 3 - Spiral whip with center post
- 4 - Cookie hook with rubber edge
- 5 - Cookie hook without rubber edge

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