

# AE-10B Series 10 Qt Countertop Mixer

**Ideal for :**

- Weekend Caterers
- Specialty Bakeries
- Light Meringues
- Additional Capacity

American Eagle® AE-10 series mixers are part of our comprehensive line of heavy-duty, high-quality machines. The ten quart mixers are the smallest, commercially-approved mixers available from American Eagle. They are perfect for smaller catering operations, or for helping expand existing capacity during peak times. Best of all, we offer unbeatable value pricing on all machines and accessories, contributing to low overall cost of ownership. Contact an American Eagle representative today to find the right sized mixer for your operation!

**Standard Features**

- Durable belt and gear-driven transmission
- Small footprint can be suitable for countertop installation
- Heavy-duty construction and motor
- 3 Fixed agitator speeds
- Push button controls for one touch convenient shifting
- Easily interchangeable mixing accessories
- Approvals: NSF No. 8, ETL, CSA, CE

**Standard Accessories**

- Durable aluminum alloy spiral dough arm
- Lightweight aluminum alloy flat beater
- Stainless steel wire whip
- 10 Qt. high-polish, stainless steel bowl

**Standard Warranty**

- 1 year parts and ninety days labor
- Must register with American Eagle

**Other Available Sizes:**

- AE-20A 20 Qt Planetary Mixer w/ Guard
- AE-30A 30 Qt Planetary Mixer w/ Guard
- AE-40P 40 Qt Planetary Mixer



American Eagle: Value, Quality, and Reliability

**Specifications Summary (see reverse for detailed)**

Model	Safety Guard	Agitator (RPMs)	Motor	Voltage	Dimensions W x D x H	Ship Weight
AE-10B	No	135 243 478	1/3 H.P.	115V/60Hz/1Ph	19.1"x 20.9" x 31.6"	174Lbs (132 net)



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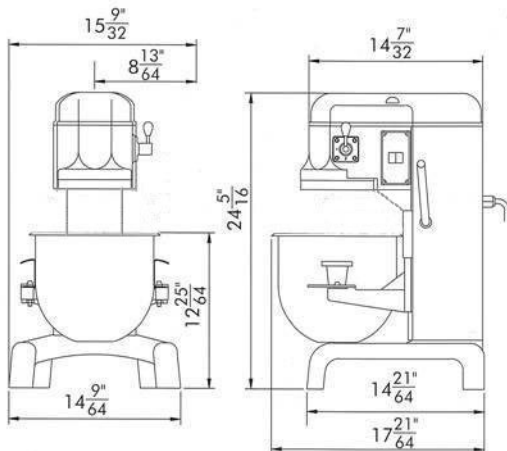
# AE-10B Series 10 Qt Countertop Mixer

## Specifications

*Due to continuous product improvement, specifications may change without notice*

<p><b>Motor:</b> 1/3 H.P. &amp; 7 Amps. Motor overload protection. In the event of overload, machine must be powered off and on again.</p> <p><b>Transmission:</b> Easy-to-maintain transmission and lubrication lasts for years. Specially designed, PVC fiber belt for extra resiliency.</p> <p><b>Speed Gear:</b> Conveniently mounted on side of machine. To change speeds, first turn off the machine. Move the lever into position so that the gears lock, then resume mixing.</p> <p><b>Agitator Speeds:</b> Three fixed speeds. Higher RPM than larger mixers deliver additional versatility to your kitchen.</p> <table border="0" style="margin-left: 40px;"> <tr> <td>1st Low</td> <td>135</td> </tr> <tr> <td>2nd Med</td> <td>243</td> </tr> <tr> <td>3rd High</td> <td>478</td> </tr> </table>	1st Low	135	2nd Med	243	3rd High	478	<p><b>Quality Materials:</b> 100% High-polish stainless steel bowl and wire whip are easy to clean. Commercially approved aluminum alloy accessories designed to be easily interchangeable. Heavy-duty alloy steel frame.</p> <p><b>Voltage:</b> 115V /60 Hz / 1Ph (7 Amps) Permissible voltage range: 105 Volts to 126 Volts (+/- 10%)</p> <p><b>Cord &amp; Plug:</b> 6 ft. flexible three wire cord and approved plug, which fits into a grounded receptacle. Any electrical connections or phase changes must be made by qualified personnel in accordance with applicable codes and regulations.</p> <p><b>Base Finish:</b> NSF approved enamel gray paint. Heat treated to resist denting, rusting, or scratching.</p>	<p><b>Shipping Information:</b></p> <p>Freight Class: 85 Net Weight: 137 Pounds (62.1 kgs.) Shipping Weight: 177lbs.(80 kgs.)</p> <p>Shipping Dimensions: 20"W x 24"D x 39"H (51cm x 61.8cm x 100cm) Crates are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.</p> <p><b>Dimensions:</b> Foot Print = 14.1"W x 14.3"L (36.5cm x 37.7 cm) Overall Width = 15.3" (39.9 cm) Overall Depth = 17.3" (45.3 cm) Overall Height = 24.3" (63.0cm)</p>
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Dimensions in Millimeters (10mm = 1cm):



Dimensions in Inches:

