

AE-21 Series 20 Quart Mixer

Ideal for :

- Professional Caterers
- Small Cafeterias
- Small Bake Shops
- Bed & Breakfast

American Eagle® AE-21 twenty quart mixers are part of our comprehensive line of heavy-duty, high-quality machines. We offer unbeatable value pricing for the total package with all-inclusive accessories. The durable construction assures overall low cost of ownership. Contact an American Eagle representative today to find the right sized mixer for you!

Standard Features

- 100% gear-driven transmission, long life gear box
- Precision-milled, heat-treated steel alloy gears for durability
- Universal #12 Hub for attachment compatibility
- Small footprint can be placed on countertop or floor
- Heavy-duty construction and powerful motor
- Push button control offers one-touch convenience
- Easy maintenance and time-saving versatility
- Approvals: NSF No. 8, ETL, CE, CSA

Standard Accessories

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

Deluxe Safety Guard

- High-polish heavy duty stainless steel
- Easy-slide opening with interlocking safety mechanism
- Securely welded ingredient chute for added recipe versatility
- See through design for greater convenience

Other Deluxe Options

- AE-S12 Vegetable Slicer Attachment
- AE-V12 Vegetable Shredder Attachment
- AE-G12NH Meat Grinder Attachment
- AE-T12H Meat Tenderizer Attachment
- 15 minute timer

Standard Warranty

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



American Eagle: Value, Quality, and Reliability



Specifications Summary (see reverse for detailed)

Model	Safety Guard	Agitator (Fixed Speed)	Motor	Voltage V/Hz/Ph	Machine Dimensions W x D x H	Ship Weight
AE-21	No	106 297 359	¾ H.P.	110/60/1	20.78"x 21.56" x 31.37"	266 Lbs (222 net)
AE-21A	Yes	106 297 359	¾ H.P.	115/60/1	20.78"x 21.56" x 31.37"	275 Lbs (231 net)



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AE-21 Series 20 Quart Mixers

Specifications

Due to continuous product improvement, specifications may change without notice

Motor: ¾ HP & 11Amps. Motor overload protection w/ reset button. Machine must be powered off and on after the overload is triggered.

Transmission: Easy-to-maintain transmission and lubrication lasts for years. Long lasting gears and shaft made from heat-treated steel alloy, and mounted on ball bearings.

Electrical:

6 ft. flexible three wire cord and ground plug.

115V /60 Hz / 1Ph (11 Amps)
220V /60 Hz / 3Ph (2.2 Amps)*

*Special order only

Construction: High polish stainless steel and aluminum alloy is sanitary, lightweight, and durable. Quality materials make this mixer easy to maintain with low cost of ownership.

Base Finish: NSF approved enamel gray paint. Heat treated to resist rust, scratches, and dents.

Agitator Speeds:

Stop machine to shift speed gears

1st	Low	106
2nd	Med	297
3rd	High	359

Deluxe Options

Safety Guard

Heavy gauged metal safety guard stands up to the toughest challenges. High polish stainless steel meets food industry sanitation needs. Interlocking mechanism prevents mixing until guard is fully closed. Ingredient chute securely welded and fully attached.

Weight & Dimensions

Shipping Information:

Freight Class:85
Net Weight: 222 lbs. (101 kgs.)
Shipping Weight: 266 lbs.(121 kgs.)
*Net Weight: 231 lbs. (105 kgs.)
*Shipping Weight: 275 lbs.(125 kgs.)
*Indicates weight inclusive of guard

Packed: 20.78" x 24.31" x 36.86"
(53 cm x 62 cm x 94 cm)

Crates are affixed to a skid (pallet). The weight and dimensions of this skid are not included above and may vary from shipment to shipment.

Machine Dimensions:

Foot Print = 16" x 15.5"
(40.8cm x 39.4cm)
Overall Width = 20.78" (53 cm)
Overall Depth = 21.57" (55 cm)
Overall Height = 31.37" (80 cm)

#12 Compatible Attachments

Your AE-21 series mixer comes equipped with a universal #12 hub capable of extending the versatility and function of your mixer. We recommend these great American Eagle products:

AE-T12H Meat Tenderizer Head

Attaches to the #12 Universal hub and transforms tougher meats into delicious, salable product. See meat tenderizer spec sheet for details.

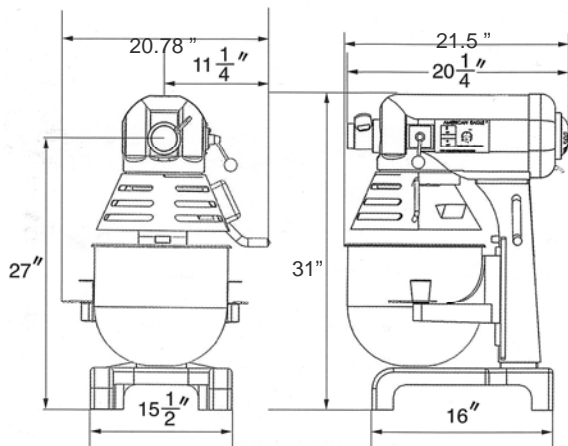
AE-V12 Shredder/AE-S12 Slicer

Featuring 100% Stainless steel plates, both shredder and slicer fit into the universal size #12 hub. Will handle vegetables, fruits, and cheeses. See shredder spec sheet for details.

AE-G12NH Meat Grinder Head

100% stainless steel delivers exceptional performance and durability. Choose from 10 different plate sizes and make everything from hamburger to sausage. See meat grinder spec sheet for details.

Inches:



Millimeters:

