

AE-30 Series 30 Quart Mixer

Ideal for :

- Mid-Sized Diners ▪ School Cafeterias
- Professional Caterers ▪ Mid-Sized Bakeries

American Eagle ® AE-30 series 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 your operation!

Standard Features

- 100% gear-driven transmission, long life gear box
- Precision-milled, heat-treated steel alloy gears for durability
- Universal #12 Hub for additional attachment capabilities
- Recommended for floor placement
- Heavy-duty construction and powerful motor
- Versatile agitator has 3 pre-set speeds
- Easy maintenance and time-saving functionality
- Approvals: NSF No. 8, ETL, CE, CSA

Standard Accessories

- Durable aluminum alloy spiral dough arm
- Lightweight aluminum alloy flat beater
- Flexible stainless steel wire whip
- 30 Qt. high-polish, stainless steel bowl
- 15 Minute timer

Deluxe Safety Guard

- Interlocking safety mechanism, easy-slide opening
- See through guard for added convenience
- Heavy-duty, high polish stainless steel

Deluxe Options

- 20 Qt Adapter Set
 - 20 Qt Bowl
 - 20 Qt Spiral Dough Arm, Flat Beater, or Wire Whip
- AE-S12 Vegetable Slicer Attachment
- AE-V12 Vegetable Shredder Attachment
- AE-G12NH Meat Grinder Attachment
- AE-T12H Meat Tenderizer Attachment

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 (RPMs)	Motor	Voltage	Dimensions W x L x H	Ship Weight
AE-30	No	95 190 350	1 H.P.	115/60/1	22.6" x 21.8" x 43.9"	485Lbs (396 net)
AE-30A	Yes	95 190 350	1 H.P.	115/60/1	22.6" x 21.8" x 43.9"	496Lbs (407 net)



3557 S. Halsted St, Chicago, Illinois 60609
800-836-5756 • sales@ameagle.biz

AE-30 Series 30 Quart Mixers

Specifications

Due to continuous product improvement, specifications may change without notice

Motor: 1 HP & 16 Amps. 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 grounded plug.
115V /60 Hz / 1Ph (16 Amps)
220V /60 Hz / 3Ph (3.6 Amps)*
**Special order only*

Construction: High polish stainless steel food and aluminum alloy materials are sanitary, lightweight, and durable. Heavy duty Quality materials and design make the 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 gear speeds.

1st Low	95 rpm
2nd Med	190 rpm
3rd High	350 rpm

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.

20 Qt Reduction Accessories

30Qt to 20Qt adaptor, 20Qt Stainless Steel Bowl, 20 Qt Whip, Beater, Hook.

Shipping Information:

Freight Class: 85
Net Weight: 407 lbs. (185 kgs)
Shipping Weight: 496 lbs.(225 kgs.)
Packing Crate: 23.5"W x 27"L x 50"H
(59.69 cm x 69.2cm x 126cm)
Crates are affixed to a wooden skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.

Machine Dimensions:

Foot Print = 22.0" x 20.1"
(51cm x 56cm)
Overall Width = 22.6" (57.5 cm)
Overall Length = 21.8" (55.4 cm)
Overall Height = 43.9" (111.5cm)

#12 Compatible Attachments

Your AE-30 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 vegetable, fruit, cheese, and more. 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.

