

AE-40P Series 40 Quart Mixer

Ideal for :

- Noodle Shops ▪ Neighborhood Pizzerias
- Store Bakery Dept ▪ Mid-Sized Restaurants

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
- Pre-set speed designed to work with heavier dough
- Two additional speeds to handle a variety of other batter
- Easy maintenance and time-saving versatility
- Approvals: NSF No. 8, ETL, CE, CSA

Standard Accessories

- Stainless steel spiral dough arm
- Stainless steel flat beater
- Aluminum alloy wire whip
- 40 Qt. high-polish, stainless steel bowl
- 15 Minute automatic timer

Deluxe Options

- 20 Qt Reduction 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
- Easy use, slide-open safety guard

Standard Warranty

- 1 year parts and labor
- Must mail registration to American Eagle
- Use of heavy dough on high speed voids warranty

American Eagle® AE-40P series mixers are part of our comprehensive line of heavy-duty, high-quality machines. High-torque planetary motion offers performance at an unbeatable price. With an all-inclusive accessories package, the AE-40 mixer is the ideal multi-function machine. Contact an American Eagle representative today to find the right sized mixer for your store's volume needs!



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-40P	No	90 186 340	1.5 H.P.	220/60/1	25.7" x 27.1" x 48.0"	519Lbs (440 net)
AE-40PA	Yes	90 186 340	1.5 H.P.	220/60/1	25.7" x 27.1" x 48.0"	530Lbs (451 net)



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

AE-40P Series 40 Quart Mixers

Specifications

Due to continuous product improvement, specifications may change without notice

<p>Motor: 1.5 HP & 10 Amps. Motor overload protection w/ reset button. Machine must be powered off and on after the overload is triggered.</p> <p>Transmission: Easy-to-maintain transmission and lubrication lasts for years. Gears and shaft made from heat-treated steel alloy, and mounted on ball bearings.</p> <p>Electrical: 6 ft. flexible three wire cord. Installation must be made by qualified electrician in accordance with all applicable laws & codes 220V /60 Hz / 1Ph (10 Amps) 220V /60 Hz / 3Ph (4.1 Amps)* <i>*Special order only</i></p> <p>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.</p> <p>Base Finish: NSF approved enamel gray paint. Heat treated to resist rust, scratches, and dents.</p> <p>Agitator Speeds: Stop machine to shift gears</p> <table border="0"> <tr> <td>1st Low</td> <td>90 rpm</td> </tr> <tr> <td>2nd Med</td> <td>186 rpm</td> </tr> <tr> <td>3rd High</td> <td>340 rpm</td> </tr> </table>	1st Low	90 rpm	2nd Med	186 rpm	3rd High	340 rpm	<p>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.</p> <p>20 Qt Reduction Accessories 30Qt to 20Qt adaptor, 20Qt Stainless Steel Bowl, 20 Qt Whip, Beater, Hook.</p> <p>Shipping Information: Freight Class: 85 Net Weight: 451 lbs. (205 kgs) Shipping Weight: 530 lbs.(240 kgs) Packing Crate: 32"W x 28"L x 58" (59.69 cm x 69.2cm x 126cm) 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>Machine Dimensions: Foot Print = 22.8" x 25.4" (58.0cm x 64.6cm) Overall Width = 25.7" (65.2 cm) Overall Length = 27.1" (68.8 cm) Overall Height = 48.0" (122cm)</p>	<p>#12 Compatible Attachments Your AE-40 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:</p> <p>AE-T12H Meat Tenderizer Head Attaches to the #12 Universal hub and transforms tougher meats into delicious, salable product. See meat tenderizer specification sheet for details.</p> <p>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 specification sheet for details.</p> <p>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 specification sheet for details.</p>
1st Low	90 rpm							
2nd Med	186 rpm							
3rd High	340 rpm							

