

# AE-60 Pizza Mixer w/ Optional Power Lift

Improved features for restaurant, pizza, or bagel operations!

### 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
- Heavy-duty construction and powerful motor
- Pre-set speed designed to work with heavier dough
- Additional high speeds prepare egg, cream, cakes, and more
- Easy maintenance and time-saving versatility
- Approvals: NSF No. 8, ETL, CE, CSA

### Compare our All-Inclusive Standard Accessories

- Lightweight aluminum alloy spiral dough arm
- Durable aluminum alloy flat beater
- Stainless steel alloy wire whip
- 15 minute automatic timer
- 60 Qt. high-polish, stainless steel bowl
- Heat lamp for lighted bowl area and yeast development
- Specially designed bowl truck reduces tipping & spillage
- Optional one touch automatic bowl lift control

### Deluxe Options available at Additional Cost

- 30 Qt Reduction Set
- AE-V12 Vegetable Shredder/S12 Slicer 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 high speed on heavier dough voids warranty

### Other Available Sizes:

- AE-40PA: 40 Qt Pizza Mixer with Guard
- AE-60P4: 60 Qt Pizza Mixer (4 speeds)
- AE-60P4A: 60 Qt Mixer with Guard
- Special Order: AE-80P4A 80 Quart Mixer

American Eagle® AE-60 series mixers are the premier machine for high-volume restaurant, bakery, and pizza operations. Specially designed speed modifications offer high-torque motion without sacrificing versatility at higher speeds. Best of all, this mixer comes with an upgraded, all-inclusive standard package. The result is excellent multi-function performance at an unbeatable price.



Bowl lowers directly into truck

Lower or lift bowl with touch of a button!

American Eagle: Value, Quality, and Reliability

### Specifications Summary (see reverse for detailed)

Model	Bowl Lift	Guard	Agitator (RPMs)	Motor	Electrical V/Hz/Phase (Amps)	Overall Dimensions W x D x H	Ship Weight Pounds
AE-60N4A	Power	Yes	75 133 223 393	3 H.P.	220/60/1 (21)	40" x 25" x 55"	1185 (1001 net)
AE-60N4	Power	No	75 133 223 393	3 H.P.	220/60/1 (21)	40" x 25" x 55"	1174 (990 net)
AE-60P2A	Manual	Yes	69 138	3 H.P.	220/60/3 (8.5)	40" x 25" x 55"	1185 (1001 net)
AE-60P2	Manual	No	69 138	3 H.P.	220/60/3 (8.5)	40" x 25" x 55"	1174 (990 net)



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

# AE-60 Pizza Mixer w/ Optional Power Lift

## Specifications

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

<p><b>Motor:</b> 3 HP motor has overload protection for components. Machine must be powered off and on after the overload is triggered.</p> <p><b>Transmission:</b> Easy-to-maintain transmission and grease packed ball bearings last for years. Gears and shaft made from heat-treated steel alloy, and mounted on ball bearings.</p> <p><b>Electrical:</b> 6 ft. flexible three wire cord. Installation must be made by qualified electrician in accordance with all applicable laws &amp; codes. 4 Speed Machines: 220V /60 Hz / 1Ph (21 Amps) 2 Speed Machines: 220V /60 Hz / 3Ph (8.5 Amps)</p> <p><b>Base Finish:</b> NSF approved enamel gray paint. Heat treated to resist rust, scratches, and dents.</p> <p><b>Construction:</b> High polish stainless steel food surfaces meets industry sanitation demands. Heavy duty stainless steel and seamless construction make this mixer easy to maintain with low cost of ownership.</p> <p><b>Agitator Speeds:</b> Stop mixer to change speed gears. <u>60N4, 60P4</u></p> <table border="0"> <tr> <td>1st Stir</td> <td>75</td> <td><u>AE-P2</u></td> </tr> <tr> <td>2nd Low</td> <td>133</td> <td>1st 69</td> </tr> <tr> <td>3rd Med</td> <td>223</td> <td>2nd 138</td> </tr> <tr> <td>4th High</td> <td>393</td> <td>(rpms)</td> </tr> </table>	1st Stir	75	<u>AE-P2</u>	2nd Low	133	1st 69	3rd Med	223	2nd 138	4th High	393	(rpms)	<p><b>Upgraded Design Features</b></p> <p><b>Safety Guard:</b> 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><b>Automatic Bowl Lift Control:</b> One touch of a button lifts and lowers the bowl. Then, simply release the bowl from arm and wheel the bowl away.</p> <p><b>30 Qt Reduction Accessories:</b> 60Qt to 30Qt adaptor, 30Qt Stainless Steel Bowl, 30 Qt Whip, Beater, Hook.</p> <p><b>Shipping Information:</b> Freight Class: 85 Net Weight: 1001 lbs. (454 kgs) Shipping Weight: 1185 lbs. (537 kgs.) Packing Crate: 47"L x 32"W x 65"H (119 cm x 81.3 cm x 165 cm) 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>Machine Dimensions:</b> Foot Print = 24" x 30" (67 cm x 78 cm) Overall Width = 27.9" (70.8 cm) Overall Length = 40" (103.9 cm) Overall Height = 55" (143 cm)</p>	<p><b>#12 Compatible Attachments</b></p> <p>Your AE-60 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><b>AE-T12H Meat Tenderizer Head</b> Attaches to the #12 Universal hub and transforms tougher meats into delicious, salable product. See meat tenderizer spec sheet for details.</p> <p><b>AE-V12 Shredder and Grater</b> Featuring interchangeable stainless steel plates, the shredder/grater attachment will handle a variety of vegetables, fruits, and cheeses. See specification sheet for details.</p> <p><b>AE-S12 Vegetable Slicer</b> Featuring 100% Stainless steel plates, this versatile slicer adjusts to 3 sizes for a variety of professional cuts. See specification sheet for details.</p> <p><b>AE-G12NH Meat Grinder Head</b> 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.</p>
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### Dimensions (inches):

