

AE-80 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
- 30 minute automatic timer
- 80 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

- 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

American Eagle® AE-80 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.



American Eagle: Value, Quality, and Reliability

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



Specifications Summary (see reverse for detailed)

Model	Bowl Lift	Guard	Agitator (RPMs)	Motor	Electrical V/Hz/Phase	Overall Dimensions W x D x H	Ship Weight Pounds
AE-80P4A	Manual	Yes	93 140 220 330	3 H.P.	220/60/3	42" x 27" x 57"	1521 (1279 net)



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

AE-80 Pizza Mixer w/ Optional Power Lift

Specifications

Due to continuous product improvement, specifications may change without notice

<p>Motor: 3 HP motor has overload protection for components. Machine must be powered off and on after the overload is triggered.</p> <p>Transmission: 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>Electrical: 6 ft. flexible three wire cord. Installation must be made by qualified electrician in accordance with all applicable laws & codes. 4 Speed Machines: 220V /60 Hz / 3Ph</p> <p>Base Finish: NSF approved enamel gray paint. Heat treated to resist rust, scratches, and dents.</p> <p>Construction: 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>Agitator Speeds: Stop mixer to change speed gears.</p> <table border="0"> <tr> <td colspan="3">80 P 4 A</td> </tr> <tr> <td>1 s t</td> <td>Stir</td> <td>93</td> </tr> <tr> <td>2 n d</td> <td>Low</td> <td>144</td> </tr> <tr> <td>3 r d</td> <td>Med</td> <td>220</td> </tr> <tr> <td>4 t h</td> <td>High</td> <td>330</td> </tr> </table>	80 P 4 A			1 s t	Stir	93	2 n d	Low	144	3 r d	Med	220	4 t h	High	330	<p>Upgraded Design Features</p> <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>Automatic Bowl Lift Control: One touch of a button lifts and lowers the bowl. Then, simply release the bowl from arm and wheel the bowl away.</p> <p>Shipping Information: Freight Class: 85 Net Weight: 1279 lbs. (580 kgs) Shipping Weight: 1521 lbs. (690 kgs.) Packing Crate: 52"L x 39"W x 67"H (132 cm x 99 cm x 170 cm) The weight and dimensions of this skid are included above and may vary from shipment to shipment.</p> <p>Machine Dimensions: Foot Print = 21" x 32" (53 cm x 81 cm) Overall Width = 27.9" (70.8 cm) Overall Length = 42" (106.7 cm) Overall Height = 57" (145 cm)</p>	<p>#12 Compatible Attachments Your AE-80 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 spec sheet for details.</p> <p>AE-V12 Shredder and Grater 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>AE-S12 Vegetable Slicer 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>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 sheet for details.</p>
80 P 4 A																	
1 s t	Stir	93															
2 n d	Low	144															
3 r d	Med	220															
4 t h	High	330															

Dimensions (inches):

