



AMERICAN EAGLE[®]

FOOD MACHINERY, INC.

The Value Leader in Commercial Bakery & Restaurant Equipment!

PRODUCT CATALOG



QUALITY • VALUE • RELIABILITY



Introduction

American Eagle Food Machinery has been providing value-added food service solutions to a broad range of industry professionals for over 30 years. We are headquartered in Chicago, “America’s busiest meeting place,” and the site of many national and international shows where restaurant, hospitality, and food service professionals gather. Chicago is also a city of neighborhoods, with restaurants featuring foods from every ethnic origin. Whether you are a five-star chef making French pastries, or a restaurateur making deep-dish pizza, you can count on American Eagle Food Machinery to provide a versatile range of products for you! As proud members of NAFEM, we are committed to:

QUALITY

We are uncompromising in the quality of machine design and materials. We built our reputation over decades of tireless effort, and believe that quality manufacturing best serves the environment, our customers, and our company in the long term. High quality means increased sustainability and reduced materials waste and is part of our vision to be a responsible manufacturer and distributor.

VALUE

We believe in maximizing value for our customers by offering high quality equipment with versatile designs at the best prices. Our goal is to help customers boost productivity and lower operating costs, no matter what kind of business they operate. We strive to design and develop products that are affordable and can serve many functions in a food-service operation.

RELIABILITY

We commit to honesty and integrity in both our business relationships and in our products. We stock over 90% of our products and parts in Chicago so that we can provide reliable support in a timely manner and ensure the best possible customer satisfaction.

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Scan the QR Code above to visit our website to find out more about us, our products, access detailed specification sheets, videos and more!

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Specifications and Shipping Information

Model	Capacity	Motor	Amps	RPMs (Auger)	Voltage V/HZ/PH	Shipping Dimensions	Ship Weight	Net Weight
AE-G12N	250 lbs/hr +	1 HP	8	170	115/60/1	18" L x 13" W x 16" H	62 lbs	59 lbs
AE-G22N	450 lbs/hr +	1.5 HP	16	170	115/60/1	23" L x 16" W x 20" H	84 lbs	79 lbs

- Durable 100% metal gear driven transmission
- 100% Stainless steel head and casing
- High quality polished stainless steel finish
- No sharp corners for easy cleaning and food safety
- Low maintenance motor design is fully enclosed
- Tested and certified to NSF No. 8, CSA and CE standards
- Standard #12 Hub powers multiple optional attachments (See next page for available attachments)

Patented rifled chamber design



Included in the box



AE-G12N
1HP Meat Grinder



AE-G22N
1.5HP Meat Grinder



Optional Accessories

3-Hole Plate (0mm)

1/16" Plate (2mm)

5/32" Plate (4mm)

1/4" Plate (6mm)

5/16" Plate (8mm)

3/8" Plate (10mm)

1/2" Plate (12mm)

9/16" Plate (14mm)

5/8" Plate (16mm)

11/16" Plate (18mm)

3/4" Plate (20mm)
AE-G22N Only

AE-HP100 4" Patty Press



- Durable cast aluminum base
- Large stainless steel bowls
- Compact size for easy storage
- Weighs only 12 lbs
- Heavy duty rubber feet for extra stability
- Convenient push button reset for quick reloading
- Ergonomically friendly design
- Built in wax paper holder



AE-HP100
4" Hamburger Press



#12 Hub Attachments



AE-MC12NH
Meat Cutter

- Large 3.5" diameter blades quickly cut through meats such as steak, boneless chuck, game meat, chicken breast, and more
- Fixed blade spacing, available cut sizes: 1/8", 3/16", 1/4", 1/2"
- Perfect for hunters, butchers, restaurants, other food services
- Standard #12 hub design works with both AE-G12N and AE-22N
- Durable high polished stainless steel construction

- Complete kit includes a stainless steel knife, stainless steel feeder pan, stainless steel 1/4" (6mm) plate, stainless steel 5/16" (8mm) plate, a plastic meat pusher, and plastic sausage stuffing funnel
- Heavy duty all stainless steel #12 meat grinder head
- Patented rifled chamber design and quick pass auger reduces jams and food waste

AE-G12NH
Grinder Head



AE-JS12H
Jerky Slicer

- Easily slice meat into 1/4" thick strips. Perfect for jerky or fajitas
- 64 heavy duty knives mounted on 2 stainless steel shafts
- Durable high polished stainless steel construction
- Standard #12 hub design, works with both AE-G12N and AE-G22N
- Dual combs prevent meat from becoming stuck in the knives
- Easily disassembled for cleaning and maintenance

- Complete kit includes a stainless steel knife, stainless steel feeder pan, stainless steel 1/4" (6mm) plate, stainless steel 5/16" (8mm) plate, a plastic meat pusher, and plastic sausage stuffing funnel
- Heavy duty all stainless steel #22 meat grinder head, fits #12 hub
- Patented rifled chamber design and quick pass auger reduces jams and food waste

AE-G22NH
Grinder Head



AE-VS12NH
Vegetable Cutter

- Unique dual hopper design, 2.5" diameter top, 6x7" bottom
- Durable ball bearings keep the drive shaft running smoothly
- Process tomatoes, cheese, cucumbers, carrots, celery, potatoes, lettuce, onions, fruit and much more
- Durable cast aluminum construction, available in polished or matte finishes, recommended for pairing with AE-G22N
- Available stainless steel disks: 1/4", 5/16", and adjustable slicing

- Easily tenderize tough meat cuts, up to 1 inch thick
- 64 heavy duty knives mounted on 2 stainless steel shafts
- Dual combs prevent meat from becoming stuck in the knives
- Standard #12 hub design works with both AE-G12N and AE-G22N
- Durable high polished stainless steel construction

AE-TS12H
Meat Tenderizer



Dimensions and Shipping Information

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Ship Weight
AE-TS12H AE-JS12H	12" L x 7.4" W x 10.25" H	12 lbs	15.5" L x 9.5" W x 13" H	14 lbs
AE-MC12NH	9" L x 9" W x 9" H	15 lbs	12" L x 12" W x 12" H	17 lbs
AE-G12NH	13" L x 10" W x 10" H	13 lbs	16.5" L x 13" W x 10" H	15 lbs
AE-G22NH	16" L x 12" W x 11" H	18 lbs	16.5" L x 13" W x 10" H	20 lbs
AE-VS12NH	17" L x 13" W x 14" H	20 lbs	19.5" L x 15.5" W x 13" H	24 lbs

Food and Vegetable Processors

Our patented American Eagle® AE-GV22 vegetable cutter is the best value on the market. It's designed to give you the competitive edge in price, savings, and features. The vegetable cutter head is easily disassembled for cleaning and maintenance.

- Extra-large chamber opening fits everything you need
- 1.5 HP motor unit is compatible with many #12 attachments
- Durable 100% metal gear driven, no plastic gears or shafts
- Jam-free drive shaft rotates smoothly, designed to last
- Low-maintenance motor design is fully enclosed
- Ideal for food service and most restaurant applications
- Great hash browns, salads, coleslaw, block cheese, and more
- Efficiently shred cabbage, carrots, cucumbers, potatoes, onions, tomatoes, etc.



AE-GV22
Vegetable Cutter Kit



Slicing Disk w/ Spacers



5/16"



1/4"



AE-VC30
Commercial Food Processor
and Vegetable Cutter

The American Eagle® AE-VC30 food processor and vegetable cutter saves time and labor costs. Its heavy-duty, high-quality design includes a variety of available disks that makes vegetable preparation work easy. Five disks are included with the machine: 5/64", 5/32", 1/8" shredding disks and 5/64", 5/32" slicing disks. Easily dice, chop, create strips, cut wavy vegetables, and slice with numerous optional disks.

- Polished cast aluminum is strong, light, and durable
- Withstands even the most demanding commercial kitchens
- Seamless, water-resistant design is food safe
- Meets or exceeds ETL certification standards
- Ergonomic 45-degree operation is perfect for any work space
- Safety switch stops machine when cover is lifted 12"
- 2" diameter round hopper best for carrots, cucumber, etc.
- 6" x 3" large hopper accommodates larger whole vegetables
- Hand wash recommended for stainless steel blades & disk holders



Optional Storage Rack



5/64" Slice



5/42" Shred



5/32" Shred



5/32" Slice



5/18" Shred

Specifications and Shipping Information

Model	Capacity	Motor	Amps	RPMS	Voltage V/HZ/PH	Shipping Dimensions	Ship Weight	Net Weight
AE-GV22	675 lbs/hr	1.5 HP	16	170	115/60/1	Box 1: 18" L x 13" W x 16" H Box 2: 19.5" L x 15.5" W x 13" H	96 lbs	86 lbs
AE-VC30	661 lbs/hr	3/4 HP	16	270	115/60/1	24" L x 14" W x 19.6" H	65 lbs	55 lbs

Meat Slicers



AE-MS10
10" Meat Slicer

American Eagle AE-MS10 and AE-MS12 Meat Slicers are easy to install, use, and clean. Our slicer features a durable polished aluminum and stainless steel construction, and safety guard that prevents operator contact with the blade. The compact design makes the machine convenient for small spaces, and helps you make the most of valuable counter-top space.

- Attachable sharpening stones conveniently re-sharpen blades
- Precise numerical dial eliminates guesswork
- Advanced polymer safety guard will not crack or yellow with use
- Low-maintenance ¼ HP (AE-MS10) and ½ HP (AE-MS12) enclosed motor
- Quality components such as the multi-traction drive belt & electronics
- Ideal for deli, food service and most restaurant applications
- Slice frozen or thawed meats from (see below)
- ETL tested and certified to NSF, CSA, and CE standards



Attachable sharpening stones



AE-MS12
12" Meat Slicer



Adjustable thickness dial



Non-slip rubber feet

Specifications

Model	Motor	Voltage V/Hz/Ph	Blade Diameter	Meat Tray Width	Finger Guard	Rated Meat Temperature**	Cheese Slicing	Slicing Thickness
AE-MS10	1/4 HP	115V/60Hz/1Ph	10 in 25.4 cm	6.3 in 16 cm	Yes	34°F (1°C)	No	1/64 in - 1/2 in 0.2mm - 12mm
AE-MS12	1/2 HP	115V/60Hz/1Ph	12 in 30.5 cm	8.67 in 22 cm	Yes	21°F (-6°C)	Yes	1/64 in - 6/10 in 0.2mm - 15mm

Dimensions and Shipping Information

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Ship Weight
AE-MS10	18.1"W x 16.5"L x 15.4"H	39 lbs	21"W x 19"L x 16"H	45 lbs
AE-MS12	23.5"W x 20.5"L x 19.5"H	60 lbs	25"W x 22"L x 19"H	65 lbs

American Eagle® planetary mixers provide any food service operation with the versatility they need, at an affordable price. We offer all-inclusive accessory packages on mixers of all sizes. All planetary mixers meet or exceed commercial sanitation requirements. From the smallest 10 Qt to the largest 80 Qt capacity, our equipment is great for small caterers to large scale baked-goods manufacturers. Specially designed speed modifications offer high-torque motion without sacrificing versatility at higher speeds. Convenient push button controls and timers come standard with most equipment. The result is excellent multi-function performance at an unbeatable price.

Specifications

Model	Capacity	Motor	Voltage V / HZ / PH	Amps	Transmission	Agitator Speeds	Safety Guard	Timer
AE-80N4A	80 Quart Bowl	3 HP	220 / 60 / 3	21	Belt + Gear Driven	4	Yes	15 Min
AE-60N4A	60 Quart Bowl	3 HP	220 / 60 / 1	21	Gear Driven	4	Yes	15 Min
AE-40PA	40 Quart Bowl	1.5 HP	220 / 60 / 1	10	Gear Driven	3	Yes	15 Min
AE-300A	30 Quart Bowl	1.5 HP	115 / 60 / 1	8.6	Gear Driven	3	Yes	30 Min
AE-200A	20 Quart Bowl	1 HP	115 / 60 / 1	6.5	Gear Driven	3	Yes	30 Min
AE-10NA	10 Quart Bowl	2/3 HP	115 / 60 / 1	6	Gear Driven	3	Yes	No



Heavy duty precision machined gears



AE-80N4A
80QT Hybrid Drive
Planetary Mixer



AE-60N4A
60QT Planetary Mixer



AE-40PA
40QT Planetary Mixer

Dimensions and Weights

Model	Overall Dimensions	Foot Print	Net Weight
AE-80N4A	28.4" W x 41.7" L x 58" H	28"W x 33.5"D	1323 lbs (600 kg)
AE-60N4A	27.5" W x 40.5" L x 58" H	26"W x 31"D	1001 lbs (454 kg)
AE-40PA	27" W x 27" L x 47" H	24"W x 24"D	440 lbs (200 kg)
AE-300A	23.5" W x 23" L x 37" H	22"W x 19"D	250 lbs (169 kg)
AE-200A	23" W x 24.5" L x 35" H	23"W x 24.5"D	214 lbs (98 kg)
AE-10NA	19.1" L x 16.1" W x 25" H	16.1"W x 19.1"D	149 lbs (68 kg)



AE-200A
20QT Planetary Mixer



AE-300A
30QT Planetary Mixer



AE-10NA
10QT Planetary Mixer



Standard accessories included with all mixers:
1 beater, 1 dough hook, and 1 wire whip

American Eagle® hub attachments offer incredible benefits and extra functionality. Decrease recipe preparation time by adding meat cutting, tenderizing, cheese shredding, or vegetable slicing accessories. All attachments are #12 hub standard compatible and will fit American Eagle® planetary mixers and the AE-G12NM or AE-G22NM motor kits.



AE-G22NH
Grinder Head



AE-MC12NH
Meat Cutter



AE-VS12NH
Vegetable Shredder



AE-200A control panel



AE-JS12H
Jerky Slicer



AE-G12NH
Grinder Head



AE-TS12H
Meat Tenderizer

American Eagle® spiral mixers provide your food service operation with the best mixer for the best tasting dough. Used for decades in European-style bakeries, spiral mixers can imitate hand-kneading and rolling motions. The gentle, coordinated movement of bowl and agitator controls blending and prevents overdeveloped dough. The dough stays cooler, mixes in less time, and has better consistency. American Eagle spiral mixers meet every baker's challenge: high-capacity, high-efficiency machines at an affordable price. These fixed bowl mixers make a variety of dough suitable for everything from bagels to pizza.



Multiple V-belt design with embedded fibers



AE-125K
250QT Spiral Mixer



AE-100K
220QT Spiral Mixer



AE-75K
190QT Spiral Mixer



AE-5080
125QT Spiral Mixer



Efficient dual flywheel V-belt drive system

- Dual motor system separately controls bowl and agitator
- Dual 30-minute timer (60 minutes total) *option available for AE-1220
- Heavy-duty, single mold cast iron with quality NSF approved coating
- 6-foot long power cable (separate 220 V/60/3 Plug should be installed by professional)
- Tested and certified to NSF No. 8, CSA & CE Standards
- 100% stainless steel bowl rotates in both directions
- Thermal overload protection, Safety guard with auto shutoff
- Extra strong multiple V-belt drive design with embedded fibers
- Adjustable leveling casters keeps machine operation optimal
- Guard opening standard on all models makes it easy to add ingredients while mixing



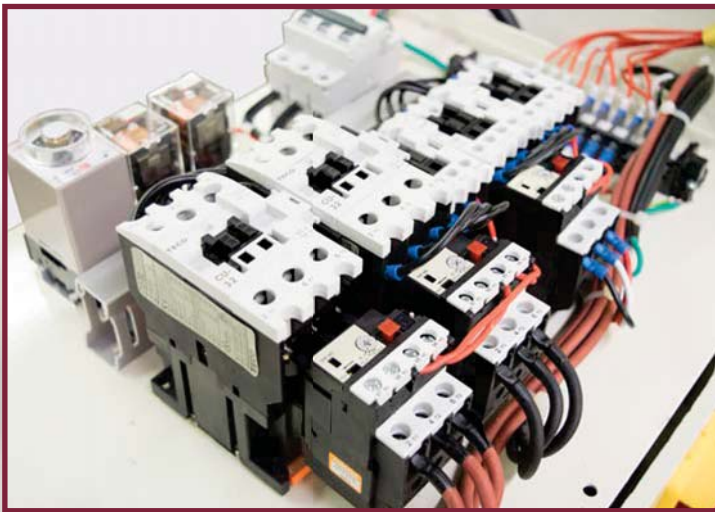
AE-1220
40QT Spiral Mixer



AE-3050
80QT Spiral Mixer



AE-4065
100QT Spiral Mixer



High quality, easily accessible electronics



AE-4065 control panel with dual timers

Specifications, Dimensions and Weights

Model	Capacity	Motor (Agitator/Bowl)	Amps	Overall Dimensions (w/Guard Raised)	Foot Print	Net Weight
AE-125K	250 Quarts	15 HP / 7.5 HP	40 / 30	37.4"W x 61"L x 57.5" (86.6") H	36" W x 61" L	2205 lbs
AE-100K	220 Quarts	15 HP / 7.5 HP	40 / 30	37.4"W x 61"L x 57.5" (84.6") H	34" W x 59" L	2051 lbs
AE-75K	190 Quarts	11.5 HP / 5 HP	31.5 / 24	31.7"W x 47.4"L x 50" (68.5") H	24.5" W x 44" L	1213 lbs
AE-5080	125 Quarts	7 HP / 3 HP	24.2 / 16.3	30"W x 44.9"L x 49.2" (68.5") H	43" L x 26" W	1147 lbs
AE-4065	100 Quarts	5 HP / 2 HP	18 / 15	26.8"W x 40.9"L x 45" (59.8") H	39" L x 25" W	993 lbs
AE-3050	80 Quarts	3 HP / 1 HP	10 / 3.6	22.9"W x 33.5"L x 45" (57.9") H	32.2" W x 16.5" L	880 lbs
AE-1220	40 Quarts	1.5 HP / 0.5 HP	7 / 4	20"W x 33"L x 38" (48.5") H	15" W x 32.8" L	331 lbs

Dimensions and Weight

Model	Overall Dimensions	Net Weight
AE-DS45B	69.7" L x 32.3" W x 24.4" H	261 lbs (118 kg)
AE-DS52B	81.9" L x 35.3" W x 24.4" H	274 lbs (124 kg)
AE-DS52	82" L x 35.5" W x 44.5" H	448 lbs (203 kg)
AE-DS65	98" L x 39.8" W x 48.0" H	525 lbs (238 kg)
AE-DS65L	116" L x 39.8" W x 48.0" H	597 lbs (270 kg)
AE-PS01	32.3" L x 27.6" W x 31.9" H	298 lbs (136kg)

Bakers rejoice! Get the consistent dough you want, at a price point you want. American Eagle® commercial dough sheeters produce perfect results every time! Bakers can save time and labor, with minimal upfront investment or training. The dough sheeter's adjustable thickness produces a wide variety of products. Whether you need a bench style, foot pedal, or 2-pass system, we can find the right sheeter for your business. Competitive pricing and reliability make us the value leader in the industry.

- Overload protection for motor, and emergency stop
- OSHA compliant safety guard with auto-shutoff
- 100% gear and chain driven transmission
- Stainless steel rollers and sanitary polyurethane belts
- Adjustment handle with integrated clutch fixes active roller
- Heavy duty 6-ft long power cord (220V/60/1 plug should be installed by licensed professional)
- Standard sync drive (output conveyor is faster than input)
- Dual retractable trays catch dough on each side (floor model)
- Convenient flour tray on top and bottom (floor model)



AE-DS52
1/2 HP Dough Sheeter



AE-DS45B
1/2 HP Dough Sheeter

AE-PS01
1 HP Countertop Dough Roller

Easily accessible controls



Stainless steel active roller



Specifications

Model	Motor	Voltage V/HZ/PH	Adjustable Thickness	Max Dough Batch	Working Surface	Safety Guard	Foot Pedals
AE-DS45B	1/2 HP	220/60/1	.04" to 1.18" (1mm to 30mm)	8.82 lbs (4kg)	16.9" x 69" (43cm x 175cm)	Yes	No
AE-DS52B	1/2 HP	220/60/1	.04" to 1.57" (1mm to 40mm)	11lbs (5kg)	19.5" x 81" (50cm x 206cm)	Yes	No
AE-DS52	1/2 HP	220/60/1	.01" to 1.57" (1mm-40mm)	11lbs (5kg)	19.75" x 81.5" (50cm x 207cm)	Yes	Yes
AE-DS65	1 HP	220/60/1	.01" to 1.57" (1mm-40mm)	14.3 lbs (6.5kg)	25.6" x 97.5" (65cm x 248cm)	Yes	Yes
AE-DS65L	1 HP	220/60/1	.01" to 1.57" (1mm-40mm)	15.4 lbs (7kg)	25.6" x 116" (65cm x 295cm)	Yes	Yes
AE-PS01	1 HP	115/60/1	0.04 to 0.7in (1mm to 18mm)	8" x 3" Max Input	18" Diameter Max Output	No	No

Elite Series Dough Sheeters



Specifications

Model	Motor	Voltage V/HZ/PH	Adjustable Thickness	Max Dough Batch**	Working Surface	Safety Guard	Foot Pedals
AE-DSE45B	1/2 HP	220/60/1	.04" to 1.18" (1 to 30mm)	8.82 lbs (4kg)	17.7" x 67" (45cm x 170cm)	Yes	No
AE-DSE52B	1/2 HP	220/60/1	.04" to 1.18" (1 to 30mm)	12.1 lbs (5.5kg)	20.5" x 67" (52cm x 170cm)	Yes	No
AE-DSE52	1 HP	220/60/1	.01" to 1.18" (1-30mm)	12.1 lbs (5.5kg)	20.5" x 82.7" (52cm x 210cm)	Yes	Yes
AE-DSE65	1 HP	220/60/1	.01" to 1.18" (1-30mm)	15.4 lbs (7kg)	25.6" x 98.4" (65cm x 250cm)	Yes	Yes
AE-DSE65L	1 HP	220/60/1	.01" to 1.18" (1-30mm)	15.4 lbs (7kg)	25.6" x 118.1" (65cm x 300cm)	Yes	Yes

We're proud to offer a new generation of American Eagle dough sheeters. The American Eagle Elite Series dough sheeter brings you the very best features available on the market today. We have taken a new look to every aspect of our standard series dough sheeter and added more refinement, premium finishing, and more safety features. The result is excellent value on lifetime cost of ownership. This sheeter is designed to deliver the ultimate in precision, performance, and durability.



AE-DSE52
1 HP Dough Sheeter



AE-DSE52B
1/2 HP Dough Sheeter

- All the great features and reliability of our standard series dough sheeter
- Quality ETL, CE certified electric components and motor with added H.P.
- Easier roller adjustments with integrated lock on handle, locking safety guards
- Front mounted, upgraded control panel with integrated power status light
- Extra heavy duty table stabilizers for quieter operation
- Retractable dual catch pans are standard, even on bench models
- No production holdups with sync drive (output conveyor is faster than input)
- Integrated roller guides on each table keeps the conveyor belts from slipping
- Enamel finish is treated to resist rust, scratches and dents
- Easy-to-clean surfaces featuring enamel and extra heavy gauge steel



Locking safety guard



Stainless steel active roller



AE-DSE65
1 HP Dough Sheeter

Dimensions and Weights

Model	Overall Dimensions	Net Weight
AE-DSE45B	70.9" L x 31.9" W x 23.6" H	261 lbs
AE-DSE52B	70.9" L x 35.8" W x 23.6" H	274 lbs
AE-DSE52	82.7" L x 35.8" W x 44.5" H	388 lbs
AE-DSE65	98.4" L x 39.8" W x 48.0" H	477 lbs
AE-DSE65L	118.1" L x 39.8" W x 48.0" H	552 lbs

Integrated locking adjustment handle



Stainless Steel Dough Sheeters

Specifications

Model	Motor	Voltage V/HZ/PH	Adjustable Thickness	Max Dough Batch	Working Surface	Safety Guard	Foot Pedals
AE-DS52-SS	1/2 HP	220/60/1	.01" to 1.57" 1mm-40mm	11 lbs (5kg)	19.75" x 81.5" 50cm x 207cm	Yes	Yes
AE-DS65-SS	1 HP	220/60/1	.01" to 1.57" 1mm-40mm	14.3 lbs (6.5kg)	25.6" x 97.5" 65cm x 248cm	Yes	Yes
AE-DS65L-SS	1 HP	220/60/1	.01" to 1.57" 1mm-40mm	15.4 lbs (7kg)	25.6" x 116" 65cm x 295cm	Yes	Yes

American Eagle® commercial stainless steel series dough sheeters offer the same functionality and reliability as the standard series with the added benefit of 100% stainless steel construction for ultimate durability and cleanliness.



AE-DS52-SS (Folded)
1 HP Dough Sheeter



AE-DS52-SS
1 HP Dough Sheeter



Easy to access controls



Mountable foot pedals

Stainless steel safety guard



Dimensions and Weights

Model	Overall Dimensions	Net Weight
AE-DS52-SS	82" L x 35.5" W x 44.5" H	448 lbs (203 kg)
AE-DS65-SS	98" L x 39.8" W x 48.0" H	525 lbs (238 kg)
AE-DS65L-SS	116" L x 39.8" W x 48.0" H	597 lbs (270 kg)

Dough Moulders and Rollers



Dimensions and Weights

Model	Overall Dimensions	Net Weight
AE-DM32	53" L x 26" W x 42.5" H (135cm x 66cm x 108cm)	451 lbs (204 kg)
AE-DM31	40" L x 24" W x 42.5" H (102cm x 61cm x 108cm)	310 lbs (141 kg)
AE-DM28	39.4" L x 20.9" W x 41.7" H (100cm x 53cm x 106cm)	320 lbs (145 kg)

American Eagle offers a full line of dough moulders, suitable for every bakery need. The two-stage design automatically sheets, then curls dough. Our dough moulders are designed for a variety of baked goods, not just bread. We offer the full-sized rapid AE-DM32, or the compact, dual level AE-DM31. Our newest addition, the AE-DM28, can further enhance dough processing capabilities with a unique dual mode operation, providing an option to run in sheeting only mode.



Stainless steel roller and curling chain

AE-DM31
1/2 HP Dough Moulder



AE-DM32
1 HP Rapid Dough Moulder



AE-DM28
1/2 HP Mini Dough Moulder

- Treated enamel finish resists rust and corrosion
- Heavy-duty cast iron frame and heavy gauge steel panels
- Thermal overload protection helps protect motor
- Stainless steel curling chains, sanitary polyurethane conveyor belts
- Powerful 1/2 HP Motor (1 HP for AE-DM32), with on/off button
- Heavy-duty stainless steel rollers (AE-DM32 features polypropylene rollers)
- Permanently lubricated gear, chain, and belt driven transmission
- Easy to operate controls for input/output and intuitively placed buttons

Specifications

Model	Motor	Power Spec V/HZ/PH/Amps	Pieces/ Hour	Roller Size	Dough Piece Weight Range	Sheeting Roller Adjustment Range	Pressure Board Adjustment Range
AE-DM32	1 HP	220 / 60 / 1 / 6A	700-1000	3.75" Dia x 15.25" L 9.5cm Dia x 39cm L	1.1oz to 10.1oz 30g to 285g	0.06" to 0.87" 1.5mm to 22mm	.38" to 2.2" 9.5mm to 56mm
AE-DM31	1/2 HP	115 / 60 / 1 / 8A 220V Available	600-800	3" Dia x 12" L 7.6cm Dia x 30cm L	1.1oz to 8.5oz 30g to 240g	0.03" to 1.02" 1mm to 26mm	.38" to 1.6" 9.5mm to 41mm
AE-DM28	1/2 HP	220 / 60 / 1 / 4A	400-600	3.75" Dia x 11" L 9.5cm Dia x 28cm L	1.1oz to 12.3oz 30g to 350g	0.06" to 0.59" 1.5mm to 15mm	.38" to 1.6" 9.5mm to 41mm

Dough Dividers and Rounders

Specifications

Model	Motor	Voltage V/HZ/PH	Pieces Per Cut	Dough Weight Per Batch	Productivity Pieces/Hour
AE-DD30R	1 HP	220/60/1	30 Pieces	2.8 to 6.3 lbs	6000-7000
AE-DD36R	1 HP	220/60/1	36 Pieces	2.6 to 6.9 lbs	6000-7000
AE-DD36	1/4	115/60/1 220V Available	36 Pieces	2.4 to 14 lbs	6000 - 7000

American Eagle © dough dividers and rounders provide any food service operation with excellent dough processing capabilities, at an affordable price. Instead of making balls by hand after cutting with a manual divider, our semi-automatic machine divides and rounds the dough in two easy steps. Increase your labor efficiency today, with minimal investment and upfront training. Our machines maintain the delicate textures and flavors of your recipe. Your customers will appreciate the puffer dough texture and perfect taste. You will appreciate having a better, consistent product.

- Powerful motor & heavy-duty cast iron or heavy gauge steel construction
- Self-lubricating, enclosed motor is sanitary and low-maintenance
- Stainless steel cutting knives, divider rounders feature tilting head for easier cleaning
- Heat treated enamel white finish resists rust, scratches, and dents
- Divider Rounders feature variable speed lever for easy rounding control
- Power indicator light / operation indicator light
- AE-DD36 features safety shutoff when tray is removed
- Divider Rounders feature safe, dual stage, semi-automatic operation



AE-DD36
1/4 HP Dough Divider



AE-DD36R
1 HP Dough Divider & Rounder



AE-DD30R
1 HP Dough Divider & Rounder

Dimensions and Weights

Model	Overall Dimensions (w/Lever)	Foot Print	Net Weight
AE-DD30R	21.5"W x 26.5"L x 55" (83"H)	21.5"W x 21"D	794 lbs.
AE-DD36R	21.5"W x 26.5"L x 55" (83"H)	21.5"W x 21"D	794 lbs.
AE-DD36	20.5"W x 17"L x 49"H	20.5"W x 17"D	396 lbs.



AE-DD36R Stainless steel dough cutter

Elite Series Dough Dividers and Rounders



Dimensions and Weights

Model	Overall Dimensions (w/Lever)	Foot Print	Net Weight
AE-DDE30R	27"W x 29.3"L x 53.7" (77.8"H)	23"W x 23"D	796 lbs
AE-DDE36R	27"W x 29.3"L x 53.7" (77.8"H)	23"W x 23"D	796 lbs



Precision dividing head and stainless steel knives

Introducing the latest addition to the AE Elite Series family of equipment. Our Elite Series Dough Divider and Rounder equipment is designed for the discerning chef who requires precise weights, and perfect finishing. We've redesigned, upgraded, and refined the features of the dough divider rounder. New premium features include the unique dual cam design, more powerful motor, additional stabilizing shafts, smoother cutting surfaces, more ergonomic rounding control handle, and adjustable stabilizing feet. The result is quiet, smooth, and precise operation that is easy to learn, and produces great results for years to come.



AE-DDE36R
2 HP Dough Divider & Rounder



AE-DDE30R
2 HP Dough Divider & Rounder



Secondary cam



Extra large ram and spindle rods with built-in safety locking tabs

Specifications

Model	Motor	Voltage V/HZ/PH	Pieces Per Cut	Piece Weight Range	Batch Dough Weight	Productivity Pieces/Hour
AE-DDE30R	2 HP	220/60/1	30 Pieces	1.375 - 3.875 oz (40 - 110 g)	2.5 - 7.25 lbs (1200 - 3300 g)	6000-7000
AE-DDE36R	2 HP	220/60/1	36 Pieces	1.125 - 2.5 oz (32 - 70 g)	2.5 - 5.5 lbs (1150 - 2520 g)	6000-7000

American Eagle® bread slicers are ideal for supermarket bakeries and retail bake shops. They offer excellent performance and value for the cost. A variety of thickness specifications allow you to choose the slice that is perfect for you! They are simple to operate and slice through all types of bread, from crusty artisan to soft sandwich. Unlike manual slicing, our bread slicers help maintain the bread's shape. Your customers will appreciate the consistent looking slices. Bread slicing is an added service that sets your store apart to the customer. With American Eagle bread slicers it's easy to train new employees for operation and professional service.

- Sanitary all stainless steel food contact surfaces
- Durable heat treated alloy steel blades
- Heavy duty steel frame
- NSF approved paint finish resists rust, scratches, and dents
- Fixed blade design is available in range of sizes: 3/8", 1/2", 5/8", 3/4", 1.0" Cuts
- Maintenance free belt drive, thermal overload protection helps protect motor



AE-BS01
1/2 HP Bread Slicer



AE-BS06
1/4 HP Bread Slicer



AE-BS02
1/3 HP Bread Slicer

Dimensions and Weights

Model	Overall Dimensions	Net Weight
AE-BS06	24.8"W x 24.8L" x 27.0"H (63cm x 63cm x 69cm)	154 lbs (70 kg)
AE-BS02	23.5"W x 23.5"L x 24.75"H (60cm x 60cm x 63cm)	176 lbs (80 kg)
AE-BS01	30"W x 30.5"L x 32.6"H (76cm x 72cm x 83cm)	253 lbs (115 kg)

Specifications

Model	Feed Type	Loaves/Minute	Max Loaf Length	Motor	Voltage V/HZ/PH	Amps	Cut Sizes Available	Bagging Shelf	Crumb Drawer	Safety Guard
AE-BS06	Gravity	4	14.75"	1/4 HP	115/60/1	3	3/8", 1/2", 5/8" 3/4", 1.0"	No	No	No
AE-BS02	Push Lever	7.5	15"	1/3 HP	115/60/1	4	3/8", 1/2", 5/8" 3/4", 1.0"	Yes	Yes	No
AE-BS01	Push Lever	7.5	15"	1/2 HP	115/60/1	7	3/8", 1/2", 5/8" 3/4", 1.0"	Yes	Yes	Yes



The Value Leader in Commercial Bakery & Restaurant Equipment!



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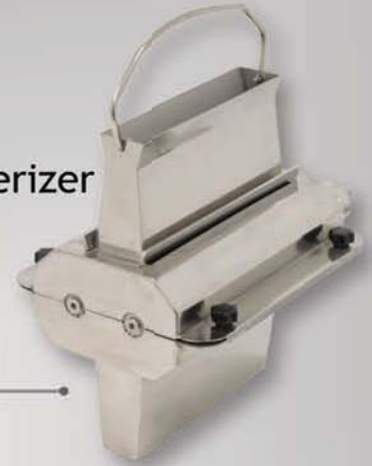
AMERICAN EAGLE[®]

FOOD MACHINERY, INC.



AE-MC12NH
Meat Cutter

AE-TS12H
Meat Tenderizer

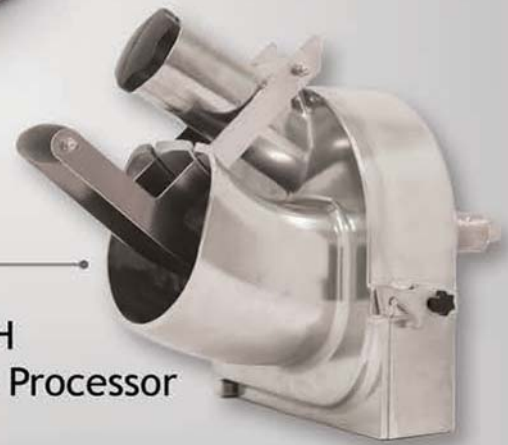


AE-G12N
Meat Grinder

AE-JS12H
Jerky Slicer



AE-VS12NH
Vegetable Processor



Unmatched Versatility