



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-3050
80 Quart Fixed Bowl
Spiral Mixer

773.376.0800 (P) • 773.376.2010 (F) • 3131 S. Canal St. Chicago, IL 60616

Spiral Mixing Technology: The Secret To The Best Dough!

American Eagle® Spiral Mixers Imitate Hand Kneading And Rolling Motions. The Gentle Coordinated Movement Of Bowl And Agitator Keeps Dough Cool While Mixing For Consistent Texture. Dough Doesn't Over-Develop And Blends In Half The Time As A Comparable Planetary Mixer!

Quality Design

- Dual Motor System, 3 HP Agitator, 1 HP Bowl
- Heavy Duty, Unimold Cast Iron Construction
- Superior Electronic Components And Wiring Ensure Reliable Operation
- Multiple-V-belt Drive Design With Embedded Fibers For Extra Strength
- Motor Start-Up Relay System Reduces Stress On Belts
- Enamel Coating Resists Scratches, Dents, And Rust
- ETL Certified To Conform To NSF/ANSI 8, CSA, CE Standards

**Reliable
 Electronics
 For Superior
 Service Life**



Standard Features

- Dual 30 Minute Timers Automatically Switch Between Low And High Speed
- 3 Mode Reversible Mixing Bowl (Clockwise, Stop, Counter-Clockwise)
- Thermal Overload Protection
- Safety Guard With Auto-Shutoff
- Guard Opening For Adding Ingredients While Mixing
- **OPTIONAL: Digital Control Panel**
- 1 Year Limited Warranty*
- Heavy Duty, 7 Foot, Four Wire Power Cable*

Other Available Sizes

- AE-1220 40 Quart, 44 lbs Dough, 26 lbs Flour
- AE-5080 125 Quart, 176 lbs Dough, 100 lbs Flour
- AE-75K 190 Quart, 264 lbs Dough, 145 lbs Flour
- AE-100K** 220 Quart, 330 lbs Dough, 220 lbs Flour

*Warranty must be registered, Improper wiring to plug and electrical service will void warranty, improper installation voids warranty, refer to operation manual for details. Extended Warranty available at extra cost.

** Special Order Item

Proud Member of:

 North American Association of
 Food Equipment Manufacturers

Quality • Value • Reliability



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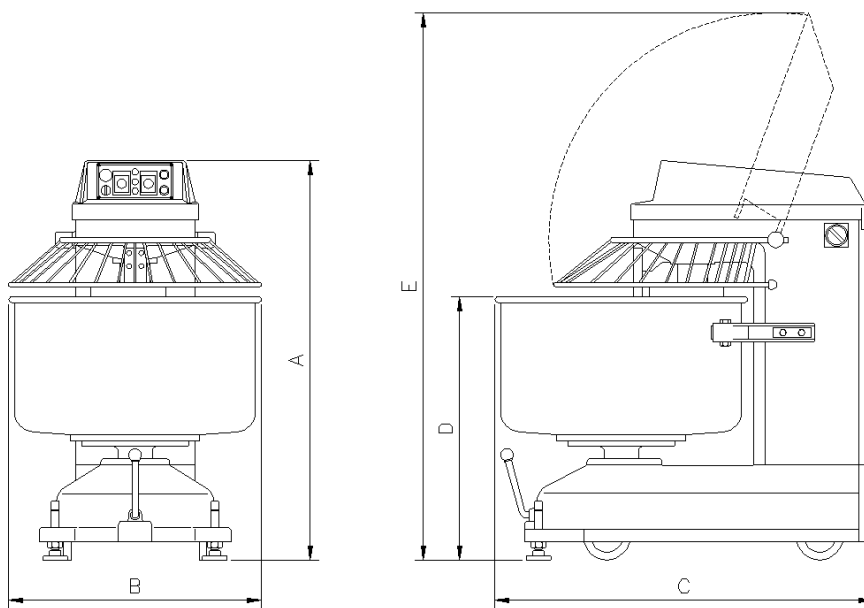
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80 Quart Fixed Bowl
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sales@ameagle.biz • www.americaneaglemachine.com

Lower Your Total Cost Of Ownership With American Eagle® Spiral Mixers! Quality Design, Competitive Pricing, And Reliable Support Make Us The Value Leader In The Industry.

Specifications

| Model | Capacity*** | Motor | Voltage V/HZ/PH | Amps | Transmission | Agitator Speeds (RPMs) | Safety Guard | Timer |
|---------|--|----------------------------|-----------------|----------|--------------|------------------------|--------------|-------------------------------|
| AE-3050 | 80 Quarts Max 66 lbs of flour Max 110 lbs of dough | 3 HP Agitator 1 HP Bowl | 220 / 60 / 3 | 10 / 3.6 | Belt Driven | Low: 138 High: 276 | Yes | Dual 30 min (60 min total) |



| Measurements | | |
|--------------|--------|-------------|
| Dimension | Inches | Centimeters |
| A | 45 | 114 |
| B | 22.9 | 58 |
| C | 33.5 | 104 |
| D | 30.7 | 78 |
| E | 57.9 | 147 |

Line drawing is referenced for dimensions, current product may vary due to changes in guard or switch design

Dimensions and Shipping Information

| Model | Overall Dimensions (w/Guard Raised) | Foot Print | Net Weight | Shipping Dimensions**** | Ship Weight | Freight Class |
|---------|-------------------------------------|-----------------|---------------------|-------------------------|----------------------|---------------|
| AE-3050 | 22.9"W x 33.5"L x 45" (57.9") H | 32.2"L x 16.5"W | 880 lbs (400 kg) | 50"W x 35.6"L x 57"H | 1058 lbs (480 kg) | 85 |

***Capacity will be diminished depending on dough density, rated capacities are for typical bread dough. Overloading will void warranty.

****Crates are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.



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