



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-4065 / AE-5080
100 Quart / 125 Quart
Fixed Bowl Spiral Mixers

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

Spiral Mixing Technology: The Secret to Better 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. Enjoy The Best Productivity With Higher Bowl Capacity And Significantly Reduced Blending Times Compared To A Planetary Mixer!

Quality Design

- Dual Motor System Separates Bowl And Agitator Loads
- Heavy Duty, Single Mold Cast Iron Construction
- Premium Electronic Components For 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

**Top-Tier
Electronics
Provide
Superior
Service Life**



Other Available Sizes

- AE-1220 40 Quart, 44 lbs Dough, 26 lbs Flour
- AE-3050 80 Quart, 110 lbs Dough, 66 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



AE-5080 Shown



Standard Features

- Dual 30 Minute Timers With Automatic Switching Between Low And High Speed
- 3 Mode Reversible Mixing Bowl (Clockwise, Stop, Counter-Clockwise)
- Thermal Overload Protection
- Safety Guard With Auto-Shutoff
- Front Guard Opening For Adding Ingredients While Mixing
- OPTIONAL: Digital Control Panel
- Warranty: 1 Year Limited Parts / 90 Days Labor*
- Heavy Duty, 7 Foot, Four Wire Power Cable*

Proud Member of:

North American Association of
Food Equipment Manufacturers

Quality • Value • Reliability



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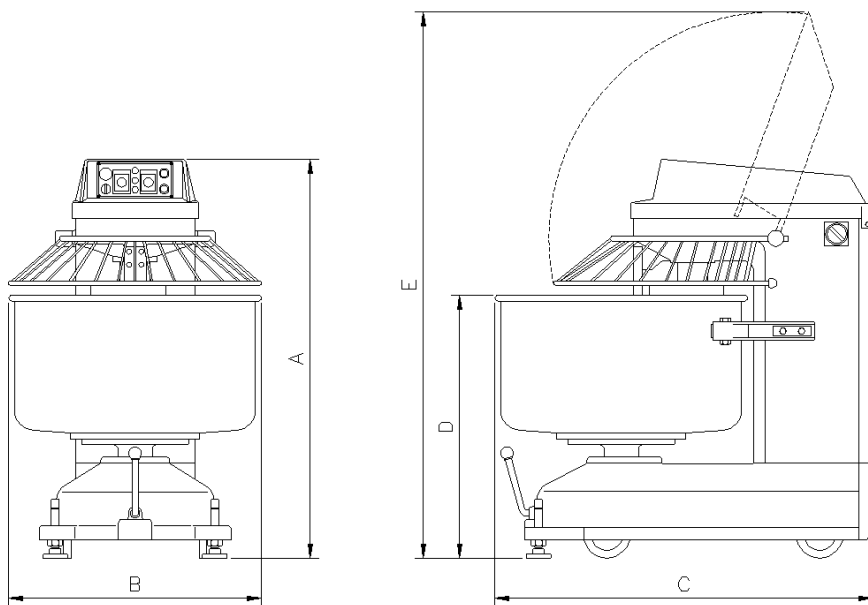
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sales@ameagle.biz • www.americaneaglemachine.com

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-4065	100 Quarts Max 88 lbs flour Max 154 lbs dough	5 HP Agitator 2 HP Bowl	220 / 60 / 3	18 / 15	Belt Driven	Low: 138 High: 276	Yes	Dual 30 min (60 min total)
AE-5080	125 Quarts Max 100 lbs flour Max 176 lbs dough	7 HP Agitator 3 HP Bowl	220 / 60 / 3	24.2 / 16.3	Belt Driven	Low: 122 High: 243	Yes	Dual 30 min (60 min total)



Line drawing is referenced for dimensions, current product may vary due to cosmetic design changes

Measurements

AE-4065		
Dimension	Inches	Centimeters
A	44.9	114
B	26.8	68
C	40.9	104
D	31.1	79
E	59.8	152
AE-5080		
Dimension	Inches	Centimeters
A	49.2	125
B	30	71
C	44.9	114
D	32.3	82
E	68.5	174

Dimensions and Shipping Information

Model	Overall Dimensions (w/Guard Raised)	Foot Print	Net Weight	Shipping Dimensions****	Ship Weight	Freight Class
AE-4065	26.8"W x 40.9"L x 45" (59.8") H	39" L x 25" W	993 lbs (450 kg)	30" W x 48.5" L x 57" H	1058 lbs (480 kg)	85
AE-5080	30"W x 44.9"L x 49.2" (68.5") H	43" L x 26" W	1147 lbs (520 kg)	34" W x 52" L x 60" H	1250 lbs (567 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



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