



**AMERICAN EAGLE**<sup>®</sup>  
**FOOD MACHINERY, INC.**

**AE-200K / AE-250K**  
**190 Quart / 250 Quart**  
**Removable 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!***

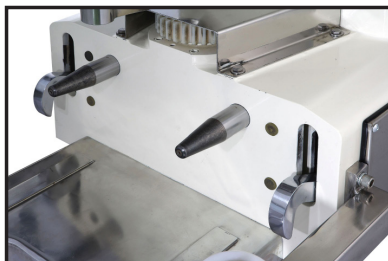
American Eagle® Spiral Mixers Provide Coordinated Movement Of Bowl And Agitator To Keep Dough Cool While Mixing For Consistent Texture. The Large Removable Bowl Designs Are The Perfect Size For Larger Industrial Dough Mixing Operations!

### ***Quality Design***

- Dual Motor System Separates Bowl And Agitator Loads
- Heavy Duty, Unimold Cast Iron Construction
- Multiple V-belt Drive With Embedded Fibers For Extra Strength
- Motor Start-Up Relay System Reduces Torque Stress On Belts
- Removable Bowl Cart With Integrated Wheels Provides Easy Movement
- ETL Certified To Conform To NSF/ANSI 8, CSA, CE Standards
- Enamel Coating Resists Scratches, Dents, And Rust



**AE-200K Shown**



**Interlocking Bowl Hooks And Dual Pin System Ensures Perfect Fit Between Bowl And Mixer Base**



**Ergonomic Handle Relieves Worker Fatigue**

**Removable Bowl Cart Integrates Easily Into Industrial Dough Production Line**

### ***Standard Features***

- Dual 30 Minute Timers Automatically Switch Between Low And High Speed
- 3 Mode Reversible Mixing Bowl (Stop, Clockwise, and Counter-Clockwise)
- Thermal Overload Protection
- Hydraulic Lift System For Raising And Lowering Safety Guard. Auto-Shutoff Ensures Guard Must Be Lowered To Operate
- Guard Opening For Adding Ingredients While Mixing
- Heavy Duty, 7 Foot, Four Wire Power Cable\*
- 1 Year Limited Warranty\*

Proud Member of:  
  
 North American Association of Food Equipment Manufacturers

**Quality • Value • Reliability**



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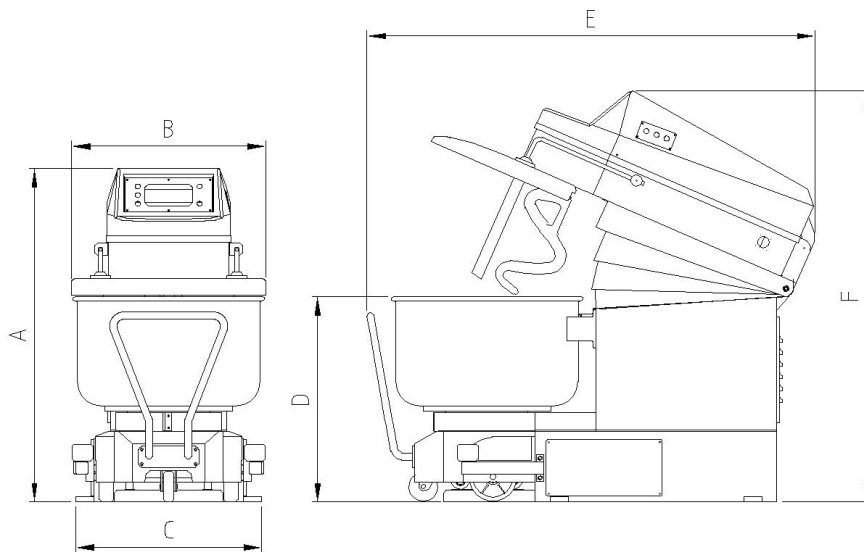
sales@ameagle.biz • www.americaneaglemachine.com

**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-200K	190 Quarts Max 165 lbs flour Max 264 lbs dough	8.5 HP Agitator 3 HP Bowl	220 / 60 / 3	24-31 Agitator 9.7 Bowl	Belt Driven	Low: 118 High: 235	Yes	Dual 30 min (60 min total)
AE-250K	250 Quarts Max 275 lbs flour Max 396 lbs dough	15 HP Agitator 5 HP Bowl	220 / 60 / 3	38-43 Agitator 13.9 Bowl	Belt Driven	Low: 131 High: 262	Yes	Dual 30 min (60 min total)

**Measurements**



AE-200K		
Dimension	Inches	Centimeters
A	54.4	138.1
B	31.7	80.5
C	30.3	77
D	33.5	85
E	73.1	185.7
F	67.1	170.4
AE-250K		
Dimension	Inches	Centimeters
A	57.2	145.4
B	33.5	85
C	35.4	89.8
D	35.7	90.7
E	86.3	219.1
F	73.1	185.6

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

**Dimensions and Shipping Information**

Model	Overall Dimensions (w/Guard Raised)	Foot Print	Net Weight	Shipping Dimensions***	Ship Weight	Freight Class
AE-200K**	30.3"W x 73"L x 54.4" (67.1") H	30" W x 73" L	2469 lbs (1120 kg)	38"W x 74"L x 63"H	2575 lbs (1168 kg)	85
AE-250K**	35.7"W x 86.3"L x 57" (73.1") H	35" W x 86" L	2535 lbs (1150 kg)	40"W x 83.5"L x 69"H	3989 lbs (1809 kg)	85

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

\*\* 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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