

AE-30GA 30 Quart Planetary Mixer Gold Series

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Our Gold Series Planetary Mixers are engineered with craftsmanship to create artisanal and refined products. With its unique gold finish, the AE-30GA adds distinction to any food preparation process. We're setting the gold standard for the next generation of food machinery.

Designed for Precision

- Reliable 1 HP Motor with Thermal Overload Protection and Reset
- Compact Floor Standing Design Reduces Footprint
- 15 Minute Timer with Automatic Shutoff
- Well Constructed 100% Gear-Driven Transmission, Precision Milled, Heat Treated Steel Alloy Gears and Shafts
- Solid Cast Iron Construction
- Durable Stainless Steel Guard with Safety Sensor
- Industry Standard #12 Hub for Additional Attachments
- Enamel Coating Resists Scratches, Dents, And Rust
- Heavy Duty, 6 Foot Hard Wired Power Cable and Plug



Additional Features

- ETL Certified To Conform To NSF/ANSI 8, CSA, CE Standards
- Attachable Feed to Easily Add Ingredients
- Rubber Feet and Arms for Secure Placement on Floors
- 1 Year Limited Warranty*
- Optional Digital Control Panel
- Also Available: AE-20GA 20 Qt Gold Series Planetary Mixer















Accessories

- High Polish 30 Quart Stainless Steel Bowl
- Aluminum Dough Hook
- Stainless Steel Wire Whip
- Aluminum Beater



Quality • Value • Reliability



AE-30GA 30 Quart Planetary Mixer Gold Series

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Maximize the productivity of your operation with a number of optional attachments shown below!

| Machine Specifications | | | | | | | | | | | | |
|------------------------|---|-------|--------------------|--------------|----------------------------------|-----------------|-------|--|--|--|--|--|
| Model | Capacity**** | Motor | Voltage V/HZ/PH | Transmission | Agitator Speeds (RPMs)** | Safety Guard | Timer | | | | | |
| AE-300A | 30 Quarts Max 20 lbs of flour Max 32 lbs of dough | 1 HP | 115/60/1 | Gear Driven | 1st: 115 2nd: 214 3rd: 390 | Yes | Yes | | | | | |

Optional Accessories

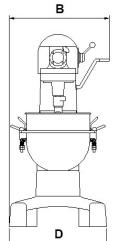
- AE-G12NH Meat Grinder Head
- AE-VS12NH Vegetable Cutter
- AE-TS12H Meat Tenderizer
- AE-JS12H Jerky Slicer
- AE-MC12NH Meat Cutter

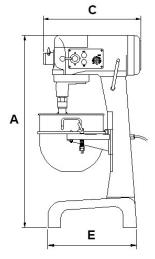




AE-VS12NH







| Dimensions | | | | | | | |
|------------|------------------|--|--|--|--|--|--|
| Α | 43.5" (110.5 cm) | | | | | | |
| В | 23" (57.5 cm) | | | | | | |
| С | 22" (56 cm) | | | | | | |
| D | 22" (56 cm) | | | | | | |
| Е | 19" (48 cm) | | | | | | |

| Dimensions and Shipping Information | | | | | | | | | | |
|-------------------------------------|---------------|-----------------|--------------------|------------------------------|-------------------------|------------------|--|--|--|--|
| Model | Net Weight | Gross Weight | Shipping Weight | Crate Dimensions | Shipping Dimensions*** | Freight Class | | | | |
| AE-30GA | 408 lbs. | 478 lbs. | 503 lbs. | 27.5" W x 23.75" L x 50.5 "H | 40" W x 36" L x 55.5 "H | 85 | | | | |

^{*}Warranty must be registered. Use of high speed with heavy dough will void warranty, changing speeds improperly will void warranty

^{****}Capacity may be diminished depending on dough density and absorption ratio. Capacity listed is assuming a 60% absorption ratio.



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^{**}To change speeds, first turn off the machine. Move the lever into position so that the gears lock, then resume mixing.

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