



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

**AE-60N4A**  
**60 Quart Floor Standing**  
**Planetary Mixer**

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

**Lower Your Total Cost Of Ownership With American Eagle® Mixers! All Inclusive Accessories, Competitive Pricing And Reliable Support Make Us The Value Leader In The Industry.**

### Quality Design

- Powerful 3 HP Motor
- Heavy Duty, Rigid Cast Iron Construction
- Industry Standard #12 Hub For Additional Attachments
- 100% Gear Driven Transmission, Precision Milled Heat Treated Steel Alloy Gears And Shafts
- Enamel Coating Resists Rust, Scratches, And Dents
- ETL Certified To Conform To NSF/ANSI 8, CSA, CE Standards
- Heavy Duty, 7 foot 3-Wire Power Cable\*



Bowl Lowered



### Standard Features

- Power Bowl Lift - Raise/Lower With Button Controls!
- 15 Minute Automatic Timer
- 4 Fixed Speeds, 360° Gear Shifter For Convenience
- Safety Guard With Auto-Shutoff
- 1 Year Limited Warranty\*

### Standard Accessories

- High Polish 60 Quart Stainless Steel Bowl
- Aluminum Dough Hook
- Stainless Steel Wire Whip
- Aluminum Beater
- Bowl Truck



### Optional Accessories

- AE-G12NH Meat Grinder Head
- AE-TS12H Meat Tenderizer
- AE-VS12NH Vegetable Processor
- AE-JS12H Jerky Slicer
- AE-MC12NH Meat Cutter
- 60 to 30 Quart Reduction Kit



Proud Member of:  
**NAFEM**  
 North American Association of  
 Food Equipment Manufacturers

**Quality • Value • Reliability**



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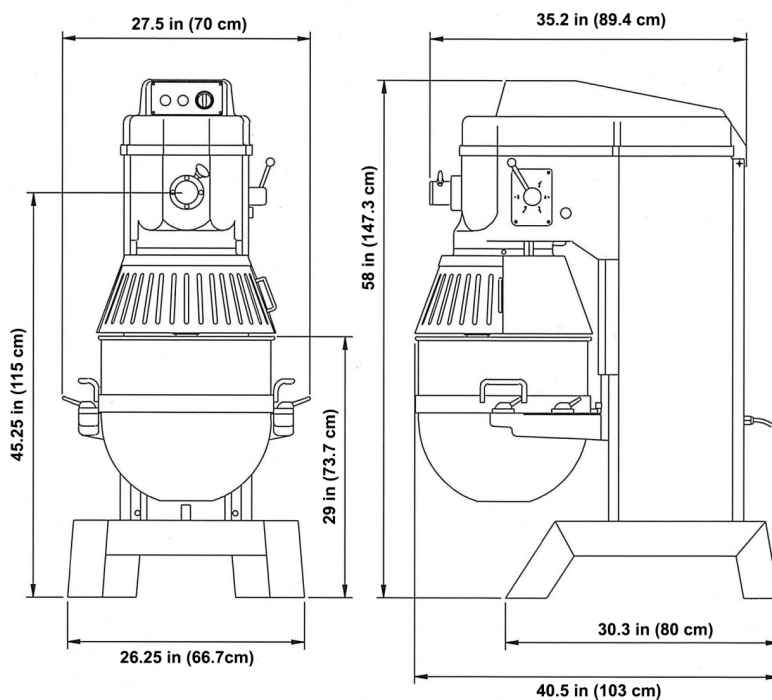
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**60 Quart Floor Standing**  
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sales@ameagle.biz • www.americaneaglemachine.com

**American Eagle® 60 Quart Planetary Mixers Are Perfect For Handling Heavier Doughs In A Pizza, Bakery, Donut, Or Restaurant Business! Special Gear Modifications And Extra Thick Shafts And Agitators Provide Industry Leading Longevity And Durability.**

**Specifications**

| Model    | Capacity**  | Motor | Voltage V/HZ/PH | Amps | Transmission | Agitator Speeds (RPMs)***                   | Safety Guard | Timer  | Power Bowl Lift |
|----------|---|-------|-----------------|------|--------------|---|--------------|--------|-----------------|
| AE-60N4A | 60 Quart Bowl<br>Max 48 lbs of flour<br>Max 96 lbs of dough | 3 HP  | 220/60/1        | 21   | Gear Driven  | 1st: 75<br>2nd: 133<br>3rd: 223<br>4th: 393 | Yes          | 15 min | Yes             |



**Other Available Sizes:**

- AE-10NA 10 Quart Gear Driven Mixer
- AE-20NA 20 Quart Gear Driven Mixer
- AE-30NA 30 Quart Gear Driven Mixer
- AE-40PA 40 Quart Gear Driven Mixer
- AE-80N4A 80 Quart Hybrid Drive Mixer (Belt And Gear Driven, Special Order)

**Dimensions and Shipping Information**

| Model    | Overall Dimensions        | Foot Print    | Net Weight           | Shipping Dimensions**** | Ship Weight          | Freight Class |
|----------|---------------------------|---------------|----------------------|-------------------------|----------------------|---------------|
| AE-60N4A | 27.5" W x 40.5" L x 58" H | 26" W x 31" D | 1001 lbs<br>(454 kg) | 47" W x 32" L x 65" H   | 1185 lbs<br>(537 kg) | 85            |

\*Warranty must be registered. Proper electrical installation required, improper wiring will void warranty. See manual for details. Extended warranty available at extra cost

\*\*Capacity may be diminished depending on dough density and absorption ratio. Rated capacities for typical bread dough. See manual for details

\*\*\*Use of high speed with heavy dough or overloading machine will void warranty, changing speeds improperly will void warranty. To change speeds, first turn off the machine. Move the lever into position so that the gears lock, then resume mixing. See manual for details

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



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