



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

**AE-MC12N / MC22N**  
**Countertop**  
**Meat Cutter Kits**

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

*American Eagle® meat cutter kits are part of our full line of heavy-duty meat processing machines. Easily slice meat into strips that are perfect for fajitas, stir-fry, salads, soups, and more!*

## Quality Design

- Powerful 1 HP (MC12N) or 1.5 HP (MC22N) Motor
- Fixed Blade Spacing, Four Output\* Sizes Available: 1/8", 3/16", 1/4" and 1/2"
- 100% Durable Steel Alloy Gear Driven transmission
- Low Maintenance, Permanently Lubricated, Sealed Motor For Food Safety
- Heavy Duty, Single Piece Combs Prevent Meat From Becoming Trapped Between Blades
- Ball Bearing Mounted Stainless Steel Shafts For High Volume Processing and Extra Smooth Operation
- Easy To Clean, Seamless, Attractive, High Polish Stainless Steel Housing
- Extra Large, 3.75"L x 2"W Input Chute Accommodates Thick Cuts of Meat\*\*
- Adjustment Knobs Ensure Blades Touch For The Best Cutting Performance



**AE-MC12N**  
**1HP MEAT CUTTER KIT**



**AE-MC22N**  
**1.5HP MEAT CUTTER KIT**

## Standard Features

- Forward/Reverse switch\*\*
- Mounted Blade Adjustment Knobs
- Motor Overload Protection With Reset
- Standard #12 Hub For Attachments
- Warranty: 1 Year Parts / 1 Year Labor\*\*\*



**Bottom Mounted Combs**

**Easily Removable Outside Housing For Cleaning\*\*\*\***



## Ideal For

- Skirt Steak
- Boneless Chuck
- Tough Game Meat
- Fajita Meat
- Chicken Breast

## Optional Accessories

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



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

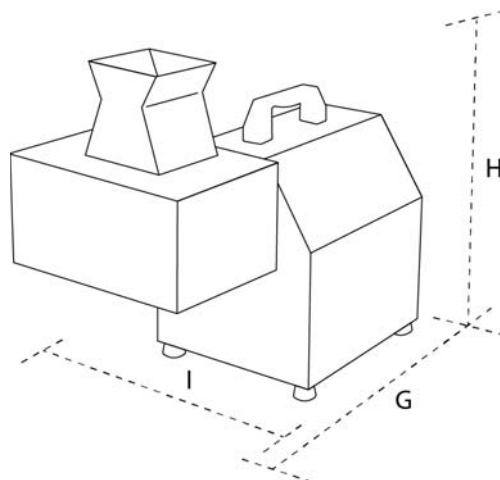
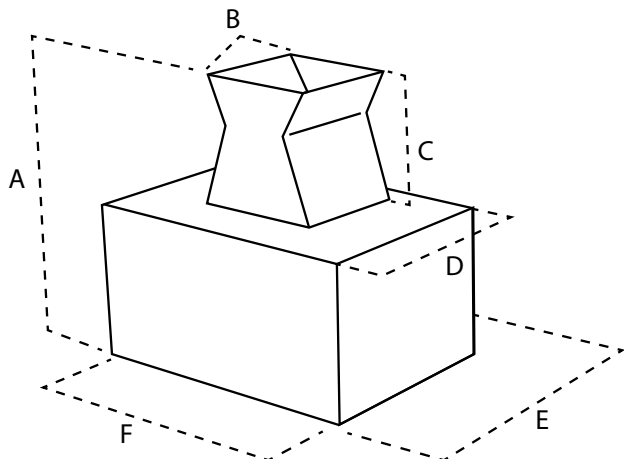
**Quality • Value • Reliability**



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**Specifications and Shipping Information**

Model	Motor	Amps	RPMs	Voltage V/HZ/PH	Input Chute	Blade Diameter	Net Weight	Shipping Dimensions <sup>#</sup>	Ship Weight <sup>#</sup>
AE-MC12N	1 HP	8	170	115/60/1	3.75" x 2"	3.5"	67 lbs	19" L x 16.5" W x 16" H	72 lbs
AE-MC22N	1.5 HP	16	170	115/60/1	3.75" x 2"	3.5"	87 lbs	23" L x 16.5" W x 20" H	92 lbs

**Optional AE-G12NH Meat Grinder Head**

- Includes Stainless Steel Feeder Pan, Meat Pusher and Stuffer Tube (3/4"), 1/4" (6mm) and 5/16" (8mm) Stainless Steel Plates, and a Stainless Steel Knife

**Optional AE-TS12H Meat Tenderizer Head**

- Durable stainless steel construction, fits standard #12 hub
- Transforms tougher meats into delicious, salable product

**Optional AE-JS12H Jerky Slicer Head**

- Durable stainless steel construction, fits standard #12 hub
- Easily slice meat into strips, perfect for jerky or fajitas

**Optional AE-VS12NH Vegetable Processor**

- Dual Hopper Chamber accommodates large variety of items, fits standard #12 hub, comes with 1/4" SS Shredding Plate
- Optional Slicer Plate is adjustable to following sizes using spacers: 1/16" (none), 1/8" (thin spacer), 3/16" (thick spacer)
- Optional Shredder Plate sizes available: 1/4", 5/16"

**Measurements**

Dimension	AE-MC12N		AE-MC22N	
	in	cm	in	cm
A	8.75	22.3	8.75	22.3
B	3.75	9.5	3.75	9.5
C	3.85	9.8	3.85	9.8
D	6.4	16.3	6.4	16.3
E	8.8	22.4	8.8	22.4
F	8.9	22.6	8.9	22.6
G	16.25	41.3	17.75	45.1
H	14.75	37.5	17.75	45.1
I	11.5	29.2	11.5	29.2

\* 1/8" and 3/16" models available at extra cost. Spacing is fixed and not adjustable, size must be selected when ordering.

\*\* Feeding bones through the meat cutter will void warranty. Reverse mode should only be used with meat grinder head, using reverse on any other attachment may cause damage not covered by warranty.

\*\*\* Warranty must be registered. Please refer to manual on proper assembly. Improper use voids warranty. 1 year labor warranty only applies to machines manufactured starting from 2016. Warranty does not cover accessories such as combs or wear and tear items such as knives or blades.

\*\*\*\* Meat Cutter head is hand wash only, A wire brush or air compressor is recommended to thoroughly clean in between the blades.

\* May Ship In Two Boxes, Estimated Combined Dimensional Weight



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