



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

## **AE-TS12 / TS22** **Countertop** **Meat Tenderizer Kits**

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*American Eagle® meat tenderizer kits are part of our full line of heavy-duty meat processing machines. Easily tenderize tough, lower quality meat into salable, wonderfully textured cuts of meat. Perfect for marinades, stir-fry, ethnic cuisines, and more!*

### **Quality Design**

- Powerful 1 HP (TS12) or 1.5 HP (TS22) Motor
- 100% Gear Driven Transmission With Durable Steel Alloy Gears
- Permanently Lubricated, Sealed Motor Design For Food Safety and Low Maintenance
- Heavy Duty, Single Piece Stainless Steel Combs Prevent Meat From Becoming Trapped Between Blades
- 64 Heavy Duty Star Shaped Knives Mounted On Two Stainless Steel Shafts Knits Meat On Both Sides At The Same Time\*
- Attractive, High Polish Stainless Steel Housing With No Sharp Corners or Seams For Easy Cleaning
- Large 7"L x 1.1"W Input Chute Accommodates Big Cuts Of Meat



**AE-TS12**  
**1HP MEAT TENDERIZER KIT**



**AE-TS22**  
**1.5HP MEAT TENDERIZER KIT**

### **Standard Features**

- Forward/Reverse switch\*
- Motor overload protection with reset
- Standard #12 hub for attachments
- Non-slip rubber feet
- Warranty: 1 Year Parts / 1 Year Labor\*\*



**Easily Disassembled**  
**Attachment Head For**  
**Cleaning\*\*\***

### **Ideal For**

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

### **Optional Accessories**

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

**AE-MC12NH Installed**



**AE-JS12H**



**AE-VS12NH**



**AE-G12NH**



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

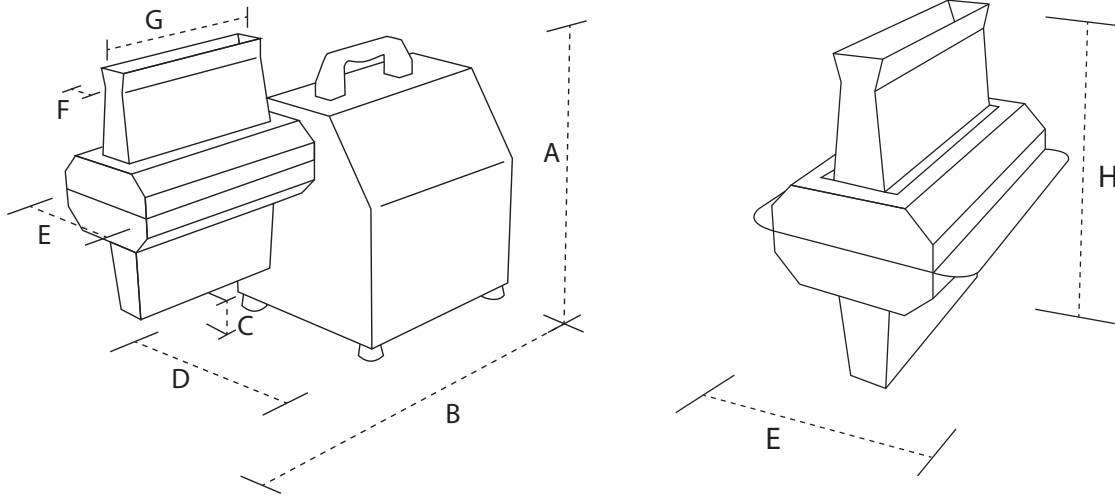
**Quality • Value • Reliability**



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**Specifications and Shipping Information**

Model	Motor	Amps	RPMs	Voltage V/HZ/PH	Input Chute	Knife Width	Net Weight	Shipping Dimensions***	Ship Weight***
AE-TS12	1 HP	8	170	115/60/1	7" x 1.1"	2.5"	64 lbs	19" L x 16.5" W x 16" H	69 lbs
AE-TS22	1.5 HP	16	170	115/60/1	7" x 1.1"	2.5"	84 lbs	23" L x 16.5" W x 20" H	89 lbs

**Optional AE-MC12NH Meat Cutter Head**

- Durable stainless steel construction, fits standard #12 hub
- Easily and quickly cut a variety of meats

**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-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-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-TS12		AE-TS22	
	in	cm	in	cm
A	14 in	35.6 cm	17.1 in	43.4 cm
B	19.25 in	48.9 cm	20.5 in	52.1 cm
C	3.6 in	9.1 cm	6.5 in	16.5 cm
D	9.5 in	24.1 cm	9.7 in	24.6 cm
E	7.4 in	18.8 cm	7.4 in	18.8 cm
F	1 in	2.5 cm	1 in	2.5 cm
G	7.1 in	18 cm	7.1 in	18 cm
H	10.25 in	26 cm	10.25 in	26 cm

\* Feeding bones through the meat tenderizer will cause damage not covered under 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 Tenderizer 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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