

# AE-20 Series 20 Quart Mixer

**Ideal for :**

- Professional Caterers   ▪ Small Cafeterias
- Small Bake Shops       ▪ Bed & Breakfast

**Standard Features**

- 100% gear-driven transmission, long life gear box
- Precision-milled, heat-treated steel alloy gears for durability
- Universal #12 Hub for additional attachment capabilities
- Small footprint can be placed on countertop or floor
- Heavy-duty construction and powerful motor
- Easy maintenance and time-saving versatility
- Approvals: NSF No. 8, ETL, CE, CSA

**Standard Accessories**

- Lightweight aluminum alloy spiral dough arm
- Durable aluminum alloy flat beater
- Stainless steel wire whip
- 20 Qt. high-polish, stainless steel bowl
- 15 Minute timer

**Deluxe Safety Guard**

- Interlocking safety mechanism, easy-slide opening
- See through guard for added convenience
- Heavy-duty, high polish stainless steel

**Other Deluxe Options**

- 10 Qt adapter set
  - 10 Qt bowl
  - 10 Qt spiral dough arm, flat beater, or wire whip
- AE-VS12 Vegetable Slicer/Shredder Attachment
- AE-G12NH Meat Grinder Attachment
- AE-T12H Meat Tenderizer Attachment

**Standard Warranty**

- 1 year parts and ninety days labor
- Must register with American Eagle

American Eagle® AE-20 series mixers are part of our comprehensive line of heavy-duty, high-quality machines. We offer unbeatable value pricing for the total package with all-inclusive accessories. The durable construction assures overall low cost of ownership.



American Eagle: Value, Quality, and Reliability

**Specifications Summary (see reverse for detailed)**

Model	Safety Guard	Agitator (Fixed Speed)	Motor	Voltage	Dimensions W x L x H	Ship Weight
AE-20	No	106 297 359	½ H.P.	110/60/1	19.1"x 20.9" x 31.6"	269Lbs (209 net)
AE-20A	Yes	106 297 359	½ H.P.	115/60/1	19.1"x 20.9" x 31.6"	276Lbs (216 net)



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# AE-20 Series 20 Quart Mixers

## Specifications

*Due to continuous product improvement, specifications may change without notice*

<p><b>Motor:</b> ½ HP &amp; 11Amps. Motor overload protection w/ reset button. Machine must be powered off and on after the overload is triggered.</p> <p><b>Transmission:</b> Easy-to-maintain transmission and lubrication lasts for years. Long lasting gears and shaft made from heat-treated steel alloy, and mounted on ball bearings.</p> <p><b>Electrical:</b> 6 ft. flexible three wire cord and grounded plug. 115V /60Hz /1Ph (11 Amps) 220V /60 Hz / 3Ph (2.2 Amps)* <i>*Special order only</i></p> <p><b>Construction:</b> High polish stainless steel and aluminum alloy is sanitary, lightweight, and durable. Quality materials make this mixer easy to maintain with low cost of ownership.</p> <p><b>Base Finish:</b> NSF approved enamel gray paint. Heat treated to resist rust, scratches, and dents.</p> <p><b>Agitator Speeds:</b> Stop machine to shift speed gears.</p> <table border="0"> <tr> <td>1st</td> <td>Low</td> <td>106</td> </tr> <tr> <td>2nd</td> <td>Med</td> <td>297</td> </tr> <tr> <td>3rd</td> <td>High</td> <td>359</td> </tr> </table>	1st	Low	106	2nd	Med	297	3rd	High	359	<p><b>Safety Guard:</b> Heavy gauged metal safety guard stands up to the toughest challenges. High polish stainless steel meets food industry sanitation needs. Interlocking mechanism prevents mixing until guard is fully closed.</p> <p><b>10 Qt Reduction Accessories:</b> 20Qt to 10Qt adaptor, 10Qt Stainless Steel Bowl, 10 Qt Whip, Beater, Hook.</p> <p><b>Shipping Information:</b> Freight Class: 85 Net Weight: 216 lbs. (97.98 kgs.) Shipping Weight: 276 lbs.( 125.2 kgs.) Packing Crate: 20"W x 24"D x 39"H (51cm x 61.8cm x 100cm) Crates are affixed to a wooden skid (pallet). The weight and dimensions of this skid are included below and may vary from shipment to shipment.</p> <p><b>Machine Dimensions:</b> Foot Print = 16.2" x 14.4" (41.7cm x 38.0 cm) Overall Width = 19.1" (48.6 cm) Overall Depth = 20.9" (53.0 cm) Overall Height = 31.6" (80.2cm)</p>	<p><b>#12 Compatible Attachments</b> Your AE-20 series mixer comes equipped with a universal #12 hub capable of extending the versatility and function of your mixer. We recommend these great American Eagle products:</p> <p><b>AE-T12H Meat Tenderizer Head</b> Attaches to the #12 Universal hub and transforms tougher meats into delicious, salable product. See meat tenderizer spec sheet for details.</p> <p><b>AE-V12 Shredder/AE-S12 Slicer</b> Featuring 100% Stainless steel plates, both shredder and slicer fit into the universal size #12 hub. Will handle vegetable, fruit, cheese, and more. See shredder spec sheet for details.</p> <p><b>AE-G12NH Meat Grinder Head</b> 100% stainless steel delivers exceptional performance and durability. Choose from 10 different plate sizes and make everything from hamburger to sausage. See meat grinder spec sheet for details.</p>
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