



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-3050
80 Quart Fixed Bowl
Spiral Mixer

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

Spiral Mixing Technology: The Secret To The Best Dough!

American Eagle® Spiral Mixers Imitate Hand Kneading And Rolling Motions. The Gentle Coordinated Movement Of Bowl And Agitator Keeps Dough Cool While Mixing For Consistent Texture. Dough Doesn't Over-Develop And Blends In Half The Time As A Comparable Planetary Mixer!

Quality Design

- Dual Motor System, 3 HP Agitator, 1 HP Bowl
- Heavy Duty, Unimold Cast Iron Construction
- Superior Electronic Components And Wiring Ensure Reliable Operation
- Multiple-V-belt Drive Design With Embedded Fibers For Extra Strength
- Motor Start-Up Relay System Reduces Stress On Belts
- NSF Approved Enamel Coating Resists Scratches, Dents, And Rust
- ETL Certified To NSF No. 8, CSA, CE Standards

**Reliable
Electronics
For Superior
Service Life**



Standard Features

- Dual 30 Minute Timers Automatically Switch Between Low And High Speed
- 3 Mode Reversible Mixing Bowl (Clockwise, Stop, Counter-Clockwise)
- Thermal Overload Protection
- Safety Guard With Auto-Shutoff
- Guard Opening For Adding Ingredients While Mixing
- 1 Year Limited Warranty*
- Heavy Duty, 7 Foot, Four Wire Power Cable*

Other Available Sizes

- AE-1220 40 Quart, 44 lbs Dough, 26 lbs Flour
- AE-5080 125 Quart, 176 lbs Dough, 100 lbs Flour
- AE-75K 190 Quart, 264 lbs Dough, 145 lbs Flour
- AE-100K** 220 Quart, 330 lbs Dough, 220 lbs Flour

*Warranty must be registered, Improper wiring to plug and electrical service will void warranty, improper installation voids warranty, refer to operation manual for details. Extended Warranty available at extra cost.

** Special Order Item

Proud Member of:

North American Association of
Food Equipment Manufacturers

Quality • Value • Reliability



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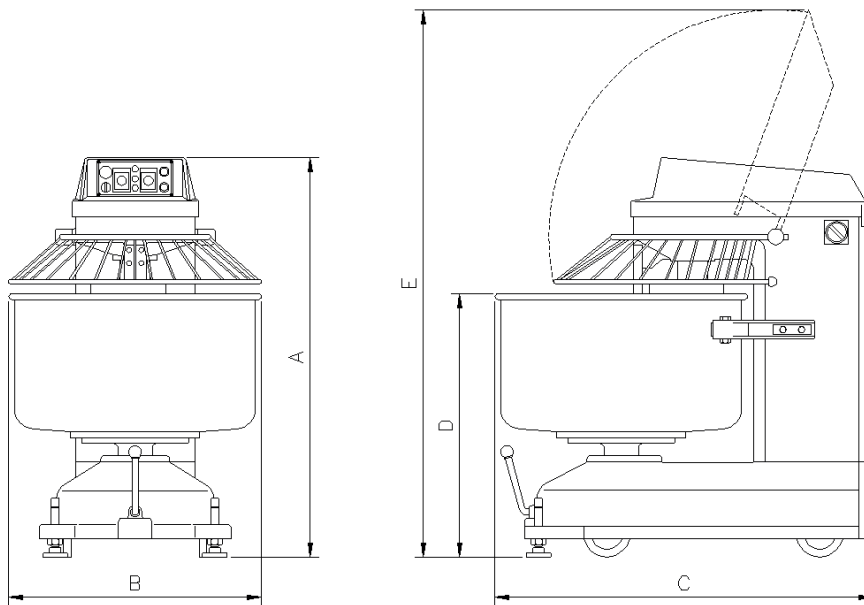
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80 Quart Fixed Bowl
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sales@ameagle.biz • www.americaneaglemachine.com

Lower Your Total Cost Of Ownership With American Eagle® Spiral Mixers! Quality Design, Competitive Pricing, And Reliable Support Make Us The Value Leader In The Industry.

Specifications

Model	Capacity***	Motor	Voltage V/HZ/PH	Amps	Transmission	Agitator Speeds (RPMs)	Safety Guard^	Timer
AE-3050	80 Quarts Max 66 lbs of flour Max 110 lbs of dough	3 HP Agitator 1 HP Bowl	220 / 60 / 3	10 / 3.6	Belt Driven	Low: 138 High: 276	Yes	Dual 30 min (60 min total)



Measurements

Dimension	Inches	Centimeters
A	45	114
B	22.9	58
C	33.5	104
D	30.7	78
E	57.9	147

Line drawing is referenced for dimensions, current product may vary due to changes in guard or switch design

Dimensions and Shipping Information

Model	Overall Dimensions (w/Guard Raised)	Foot Print	Net Weight	Shipping Dimensions****	Ship Weight	Freight Class
AE-3050	22.9"W x 33.5"L x 45" (57.9") H	32.2"L x 16.5"W	880 lbs (400 kg)	50"W x 35.6"L x 57"H	1058 lbs (480 kg)	85

^Safety guard can be upgraded to stainless steel wire style at additional cost.

***Capacity will be diminished depending on dough density, rated capacities are for typical bread dough. Overloading will void warranty.

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



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