

AE-1220 40 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 better 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 blends in half the time as a comparable planetary mixer!

Quality Design

- Dual motor system, 1.5 HP Agitator, 0.5 HP Bowl
- Heavy-duty, single mold cast iron construction
- Heavy-duty multiple V-belt drive transmission
- Reversible mixing bowl with fixed design, handles 44lbs dough
- Superior electronic components and wiring ensure reliable operation
- Motor start-up relay system reduces stress on belts
- NSF approved heat treated enamel coating resists scratches, dents, and rust
- ETL certified to conform to: NSF No. 8, CSA, CE standards

Standard Features

- Convenient foward/reverse/stop switch for bowl
- 2 fixed agitator speeds with convenient control switch
- Thermal overload protection
- Safety guard with auto-shutoff

** Special Order Item

- Front guard opening for adding ingredients while mixing
- Heavy Duty, 7 foot, four wire power cable*
- Warranty: 1 year parts / 90 days labor*

Other Available Sizes:

- AE-3050 80 Quart, 110 lbs dough, 66lbs flour
- AE-4065 100 Quart, 154 lbs dough, 99 lbs flour
- AE-5080 120 Quart, 176 lbs dough, 110 lbs flour
- AE-75K 190 Quart, 264 lbs dough, 145 lbs flour
- AE-100K** 220 Quart, 330 lbs dough, 220 lbs flour
- AE-125K** 250 Quart, 396 lbs Dough, 275 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.



CE

Quality • Value • Reliability

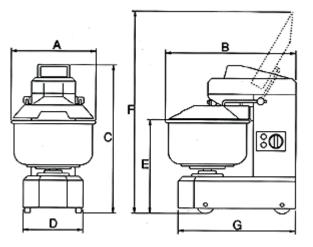


AE-1220 40 Quart Fixed Bowl Spiral Mixer

sales@ameagle.biz • www.americaneaglemachine.com

Lower your total cost of ownership with American Eagle ® spiral mixers! Quality design, competitve 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-1220 | 40 Quarts Max 26 lbs. of flour Max 44 lbs of dough | 1.5 HP Agitator 0.5 HP Bowl | 220 / 60 / 3 | 7 / 4 | Belt Driven | 1st: 142 2nd: 284 | Yes | No | |



| Measurements | | | | | | | |
|--------------|--------|-------------|--|--|--|--|--|
| Dimension | Inches | Centimeters | | | | | |
| А | 20 | 50.8 | | | | | |
| В | 33 | 83.9 | | | | | |
| С | 38 | 96.5 | | | | | |
| D | 15 | 38.1 | | | | | |
| E | 25.5 | 64.77 | | | | | |
| F | 48.5 | 123.2 | | | | | |
| G | 29.8 | 75.7 | | | | | |

| Dimensions and Shipping Information | | | | | | | | | |
|-------------------------------------|--|---------------|----------------------|--------------------------|----------------------|------------------|--|--|--|
| Model | Overall Dimensions (w/Guard Raised) | Foot Print | Net Weight | Shipping Dimensions**** | Ship Weight | Freight Class | | | |
| AE-1220 | 20"W x 33"L x 38" (48.5") H | 15"W x 32.8"D | 331 lbs. (150 kg) | 25.2"W x 40.2"L x 48.5"H | 450 lbs. (204 kg) | 85 | | | |

***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.



Quality • Value • Reliability