



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-VC30
Continuous Feed
Food Processor

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

American Eagle® Food Processors Offer Excellent Slicing And Shredding Capabilities Standard! Dice, Cube, Julienne, French Fry Cut, And Wavy Cut With A Number Of Optional Disks.

Ideal For:

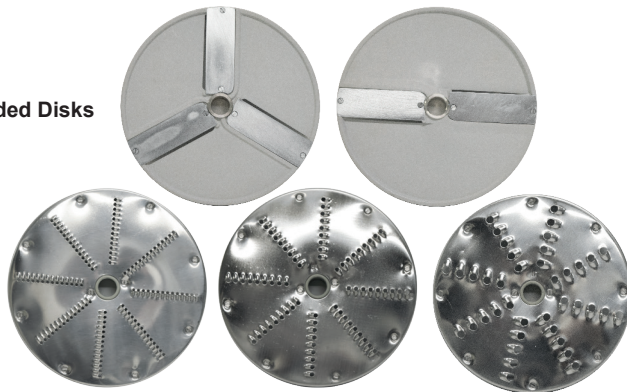
- Salad Or Fresh Menu
- Professional Chef
- Fast Food Or Pizzeria
- Supermarket Deli

Quality Design

- Powerful 3/4 HP Motor, Maintenance Free Belt Drive
- Dual Hopper System (6" x 3" Semi-Circle Shaped Large Hopper, 2" Diameter Round Hopper) Accommodates A Variety Of Vegetables And Cheeses
- Ergonomically Friendly 45 Degree Angled Work Surface
- Easy To Clean, Attractive And Durable Cast Aluminum Construction
- Top Cover Lifts For Convenient Access To Disks And To Clean Machine
- Integrated Food Pusher Turns On Machine When Lowered For Extra Safety
- ETL Certified To NSF No.8, CSA, And CE Standards



Included Disks



Standard Accessories

- Plastic Food Pusher, Cleaning Brush*
- Slicing Disks: 5/64" (2mm) and 5/32" (4mm)
- Shredding Disks: 5/42" (3mm), 5/32" (4mm), and 5/18" (7mm)
- *Optional Disks and Rack Available. See Other Side For Details*

Standard Features

- Automatic Safety Stops Machine When Built-In Food Pusher Or Disk Cover Is Lifted
- Independent On/Off Push Buttons
- Thermal Overload Protection
- Heavy Duty 7 Foot Cord With NEMA 5-15P Plug
- Non-Slip Rubber Feet
- 1 Year Limited Warranty**

Proud Member of:

 North American Association of
 Food Equipment Manufacturers

Quality • Value • Reliability



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

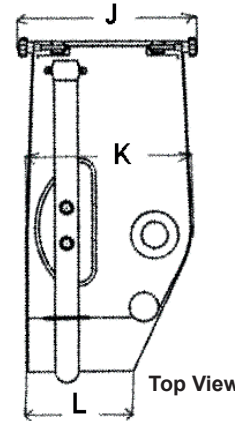
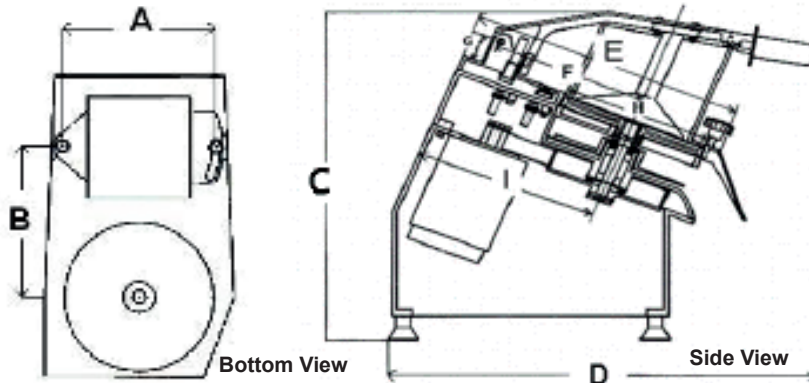
AE-VC30
Continuous Feed
Food Processor

sales@ameagle.biz • www.americaneaglemachine.com

Perfect, Crisp, And Professional Cuts Every Time! Dice • Wavy Cut • Slice • French Fry Cut • Shred & Grate • Julienne

Specifications and Shipping Information

Model	Capacity	RPMs	Motor	Voltage V/HZ/PH	Net Weight	Overall Dimensions	Shipping Dimensions***	Ship Weight***
AE-VC30	661 lbs/hr	270	3/4 HP	115/60/1	55 lbs	23.4"L x 10.6"W x 19.6"H	24"L x 14"W x 24"H	65 lbs



Measurements

	in	cm
A	6.8	17.2
B	6.7	16.9
C	19.6	49.8
D	23.4	59.5
E	15.0	38.2
F	8.5	21.5
G	1.5	3.9
H	8.1	20.6
I	10.0	25.5
J	8.9	22.6
K	10.6	26.8
L	5.7	14.5

Optional Disk Storage Rack



Available Disk Options

Part Numbers	Sizes	Purpose	Reference Photos#	Use Method
AE-VC30/ JD2.5, JD4, JD10	2.5mm 4mm 10mm	Julienne Disk		Use Alone
AE-VC30/ S3, S4, S7	3mm 4mm 7mm	Shredding Disk		Use Alone
AE-VC30/ SL2, SL4, SL14	2mm 4mm 14mm	Straight Blade Slicing Disk		Use Alone
AE-VC30/ E1, E2, E5	1mm 2mm 5mm	Curved Blade Slicing Disk For Soft Food		Use Alone
AE-VC30/ PB2, PB4	2mm 4mm	Crinkle/Wavy/Ruffle Cut		Use Alone
AE-VC30/ T8, T10	8mm 10mm	Top Slicing Disk		Use Alone OR With B8/B10 Disks D8/D10/D12/D20 Disks
AE-VC30/ D8, D10, D12, D20	8mm 10mm 12mm 20mm	Bottom Dicing Disk****		Must Use With T8 or T10 Disks
AE-VC30/ B8, B10	8mm 10mm	Bottom French Fry Disk****		Must Use With T8 or T10 Disks

** Warranty must be registered. Please refer to manual on proper installation/removal of disks. Improper use voids warranty. Warranty does not cover accessories or items subject to normal wear and tear such as knives, disks, or plates.

*** Shipping dimensions and weights are estimated and may vary between shipments

Photo is for reference only, actual disks may look or be manufactured differently to achieve required cut size or thickness specifications

**** These disks do not work alone, top disk must first slice the food, then pass food through to the bottom dicer for finishing

* Disks Are Hand Wash Only

Proud Member of:

 North American Association of
 Food Equipment Manufacturers

Quality • Value • Reliability