

AE-30GA 30 Quart Planetary Mixer Gold Series

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Our Gold Series Planetary Mixers are engineered with craftsmanship to create artisanal and refined products. With its unique gold finish, the AE-30GA adds distinction to any food preparation process. We're setting the gold standard for the next generation of food machinery.

Designed for Precision

- Reliable 1 HP Motor with Thermal Overload Protection and Reset
- Compact Floor Standing Design Reduces Footprint
- 15 Minute Timer with Automatic Shutoff
- Well Constructed 100% Gear-Driven Transmission, Precision Milled, Heat Treated Steel Alloy Gears and Shafts
- Solid Cast Iron Construction
- Durable Stainless Steel Guard with Safety Sensor
- Industry Standard #12 Hub for Additional Attachments
- NSF Approved Heat Treated Enamel Paint Resists Rust, Scratches, and Dents
- Heavy Duty, 6 Foot Hard Wired Power Cable and Plug



Additional Features

- ETL Certified to NSF No. 8, CSA, CE Standards
- Attachable Feed to Easily Add Ingredients
- Rubber Feet and Arms for Secure Placement on Floors
- 1 Year Limited Warranty*
- Optional Digital Control Panel
- Also Available: AE-20GA 20 Qt Gold Series Planetary Mixer















Accessories

- High Polish 30 Quart Stainless Steel Bowl
- Aluminum Dough Hook
- Stainless Steel Wire Whip
- Aluminum Beater



Quality • Value • Reliability



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Maximize the productivity of your operation with a number of optional attachments shown below!

Machine S	pecifications								
Model	Capacity****	Motor	Voltage V/HZ/PH	Transmission	Agitator Speeds (RPMs)**	Safety Guard	Timer		
AE-30GA	30 Quarts Max 20 lbs of flour Max 32 lbs of dough	1 HP	115/60/1	Gear Driven	1st: 115 2nd: 214 3rd: 390	Yes	Yes		

Optional Accessories

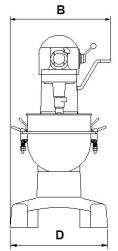
- AE-G12NH Meat Grinder Head
- AE-VS12NH Vegetable Cutter
- AE-TS12H Meat Tenderizer
- AE-JS12H Jerky Slicer
- AE-MC12NH Meat Cutter

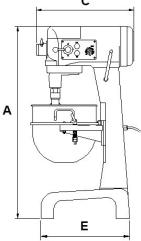




AE-VS12NH







Dimensions					
Α	43.5" (110.5 cm)				
В	23" (57.5 cm)				
С	22" (56 cm)				
D	22" (56 cm)				
E	19" (48 cm)				

Dimensions and Shipping Information							
Model	Net Weight	Gross Weight	Shipping Weight	Crate Dimensions	Shipping Dimensions***	Freight Class	
AE-30GA	408 lbs.	478 lbs.	503 lbs.	27.5" W x 23.75" L x 50.5 "H	40" W x 36" L x 55.5 "H	85	

^{*}Warranty must be registered. Use of high speed with heavy dough will void warranty, changing speeds improperly will void warranty

^{****}Capacity may be diminished depending on dough density and absorption ratio. Capacity listed is assuming a 60% absorption ratio.



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^{**}To change speeds, first turn off the machine. Move the lever into position so that the gears lock, then resume mixing.

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