



**AMERICAN EAGLE**<sup>®</sup>  
**FOOD MACHINERY, INC.**

## #12 Hub Attachments

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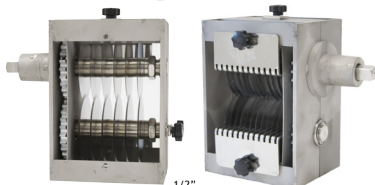
**American Eagle® #12 Hub Attachments Provide Unmatched Versatility And Efficiency! Choose From Five Different High Quality Attachments.**

### AE-MC12NH - Meat Cutter

- Large 3.5" x 2" Input Chute Accommodates Large Cuts. Can Strip Or Dice Tough Meat With Ease, Perfect For Stir-Fry, Fajitas, Soups, Salads, And More!
- Fixed Stainless Steel Blades And Spaces. Available in 1/2", 1/4", 3/16", and 1/8" Output Sizes
- Ball Bearing Mounted Shafts Designed For High Volume
- Attractive High Polish Stainless Steel Construction, Durable Bottom Mounted Combs Prevent Stuck Meat



AE-MC12NH



AE-MC12NH  
Inside Top View



AE-G12NH



AE-G12NH  
Disassembled

Bottom  
Mounted Combs

### AE-TS12H or AE-JS12H Meat Tenderizer or Jerky Slicer

- Large 7" x 1.1" Input Chute Accommodates Thick Cuts And Transforms Meat Into Delicious, Salable Product
- **AE-TS12H:** 64 Heavy Duty Star Shaped Knives Mounted On Two Stainless Steel Shafts Knit Meat On Both Sides
- **AE-JS12H:** 64 Heavy Duty Circular Knives Mounted On Two Stainless Steel Shafts Slice Meat Into 1/4" Strips
- Attractive High Polish Stainless Steel Construction, Durable One Piece Combs Prevent Stuck Meat



AE-VS12NH

Polished  
Finish

### AE-VS12NH - Vegetable Cutter

- Unique Dual Hopper Design, 2.5" Diameter Top, 6x7" Bottom. Drive Shaft Mounted On Ball Bearings
- Processes Tomatoes, Cheese, Cucumbers, Carrots, Celery, Potatoes, Lettuce, Onions, Fruits, And More!
- Durable Cast Aluminum Construction, Available in Polished or Matte Finish
- Stainless Steel Disks: 1/4", 5/16", Adjustable Slicing

### AE-G12NH/G22NH - Meat Grinder

- Heavy Duty All Stainless Steel #12 or #22 Meat Grinder
- Patented Rifled Chamber Design And Quick Pass Auger Reduces Jams And Food Waste
- Includes Feeder Pan, 1/4" (6mm) Plate, 5/16" (8mm) Plate, SS Knife, Meat Pusher, 3/4" Sausage Stuffer Tube. Optional Plate Sizes Available.



AE-TS12H  
Disassembled



AE-TS12H  
AE-JS12H  
Assembled



AE-JS12H  
Disassembled

Proud Member of:  
  
 North American Association of  
 Food Equipment Manufacturers

**Quality • Value • Reliability**



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**Enhance Your Food Processing Capabilities With American Eagle® #12 Hub Attachments! Quality Design, Competitive Pricing, And Reliable Support Make Us The Value Leader In The Industry.**

## Specifications

Model	Sizes Available	Recommended RPM Range*	Productivity**	Body Construction	Blade Construction
AE-TS12H AE-JS12H	1/4"	130-190	180-360 lbs / Hour	Stainless Steel	Stainless Steel
AE-MC12NH	1/2", 1/4", 3/16", 1/8"	130-190	250-550 lbs / Hour	Stainless Steel	Stainless Steel
AE-G12NH	#12 Head (2.75" Dia)	170-200	250-550 lbs / Hour	Stainless Steel	Stainless Steel
AE-G22NH	#22 Head (3.25" Dia)	170-200	450-750 lbs / Hour	Stainless Steel	Stainless Steel
AE-VS12NH	1/4", 5/16" Shred 1/16", 1/8", 3/16" Slice	170-340	Cheese: 100-400 lbs / Hour Vegetables: 450-675lbs / Hour	Cast Aluminum	Stainless Steel



**AE-TS12H**  
Attached To 1HP Motor



**AE-MC12NH Meat Cutter Attached To 1.5HP Motor**



**Matte Vegetable Cutter Attached To 1.5HP Motor**

## Dimensions and Shipping Information

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Ship Weight
AE-TS12H AE-JS12H	12" L x 7.4" W x 10.25" H	12 lbs	15.5" L x 9.5" W x 13" H	14 lbs
AE-MC12NH	9" L x 9" W x 9" H	15 lbs	12" L x 12" W x 12" H	17 lbs
AE-G12NH	13" L x 10" W x 10" H	13 lbs	16.5" L x 13" W x 10" H	15 lbs
AE-G22NH	16" L x 12" W x 11" H	18 lbs	16.5" L x 13" W x 10" H	20 lbs
AE-VS12NH	17" L x 13" W x 14" H	20 lbs	19.5" L x 15.5" W x 13" H	24 lbs



**AE-60N4A With Vegetable Cutter Attached**

\* Recommended Range References Optimal Use Values, Using Attachments On Motors Outside Of This Range May Lead To Undesirable Results. Higher RPMs Required For Optimal Processing Of Some Kinds Of Vegetables Or Cheese.

\*\* Productivity Estimated Based On Continuous Operation. Ratings Will Be Diminished Based On Cheese Hardness, Cheese Productivity Is Estimated Based On Softer Cheese.

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