# AMERICAN EAGLE

# AE-GIZSS(C) MEAT GRINDER OPERATION INSTRUCTIONS



The AMERICAN EAGLE #12 Meat Grinder is intended for heavy duty work in commercial food processing applications. Their exceptional reliability and attractive, compact designs make them ideal for open kitchens.

#### FEATURES

- \* ENERGY-EFFICIENT MOTOR WITH PRECISION GEAR DRIVE \* FORWARD/REVERSE SWITCH AND RESET BUTTON
- \* COMPACT SIZE WITH NO SHARP CORNERS OR SEAMS
- \* CONFORMS TO ALL SAFETY STANDARDS \* COMPLIES WITH HYGIENE STANDARDS
- \* DESIGNED FOR EASY MAINTENANCE

# AMERICAN EAGLE FOOD MACHINERY, INC.

3557 South Halsted Street-Chicago, Illinois 60609-1606 (773)376-0600-Fax (773)378-2010-Customer Service (888)390-000-Order Hot Line (800)836-6756 E-mail: ameaglef118/gol.com http://www.americaneaglemachine.com

# AMERICAN FACI

# AE - G12SS/AE-G12C MEAT GRINDER

## OVERVIEW

The new American Fanle AF-G12SS and AF-G12C Meat processing applications. Their exceptional reliability and attractive compact designs make them ideal for open kitchens.

#### Features

. Powerful, energy-efficient 1/4 hp motor · Precision gear drive for years of trouble-free service · Stainless steel food-contact parts Complete Stainless steel unit on AE-G12SS. ·Chrome finished head with enamel base on AE-G12C

. Conforms to all safety standards · Fasy-to-remove attachments and orinder head

### OPERATION

IMPORTANT: Before connecting your unit to the power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power. 1. For first-time use, remove the grinder head and wash parts thoroughly. Reassemble according to the diagram

included in these instructions 2. Before grinding, tighten the thumb screw clockwise until secure. Do not use a tool or over-tighten

3. Prepare meat for grinding by remove all skin and bones. Then cut the meat into appropriately sized pieces for

4. Feed meat into the principle chamber with the special meat number that was included with your machine. Never use fingers, bands, or any other objects.

5. Equipped with enough crease for several years usage. DO NOT FILL. If needed use Lithium general purpose grease

6. After use, disconnect the unit from the power supply and disassemble the head. Wash thoroughly to prevent contamination.

7. If motor quits, use Reset button to reinstate power surge

NOTE: During grinding, meat should be discharged from the grinder smoothly. If the discharge is not smooth or if it is

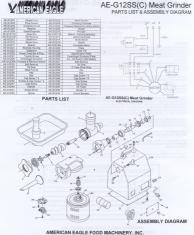
Possible Cause 1. Coupling Ring too tight.

Remedy Loosen and hand-tighten only until snug. Don't over-tighten. Remove Discharge Plate and clean, then re-instal May be sharpened, recommend replacing. 3. Blade edges have dulied.

Available for 115V, 60Hz, Single-Phase.							
Model	Productivity (lbs/hour)	Blade Speed (RPM)	Motor	Voltage	Dimensions (inches)	Weight (lbs)	
AE-G12SS AE-G12C	220	170 00 00	3/4	110/16/01	16x9x16	66	

	2 attachment hub.		
* Chrome:	olide finish orinder h	is ode di bee	rafeble.
Standard A	ccessories	0	stonal Acce
* as cutter			ss 5/37" pla





AMERICAN EAGLE FOOD MACHINERY, INC.

3557 South Halsted Street • Chicago, Illinois 60609-1606

(773)376-0800-Fax(773)378-2010-Customer Service (888)390-0800-0rder Hot Line (800)834-6754