



## AE-G22S Meat Grinder Operation Instructions



**AE-G22S**

The AMERICAN EAGLE #22 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 application and/or front end meat operations. It is designed to grind the heaviest of textured meat available.

### FEATURES

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

**AMERICAN EAGLE FOOD MACHINERY, INC.**

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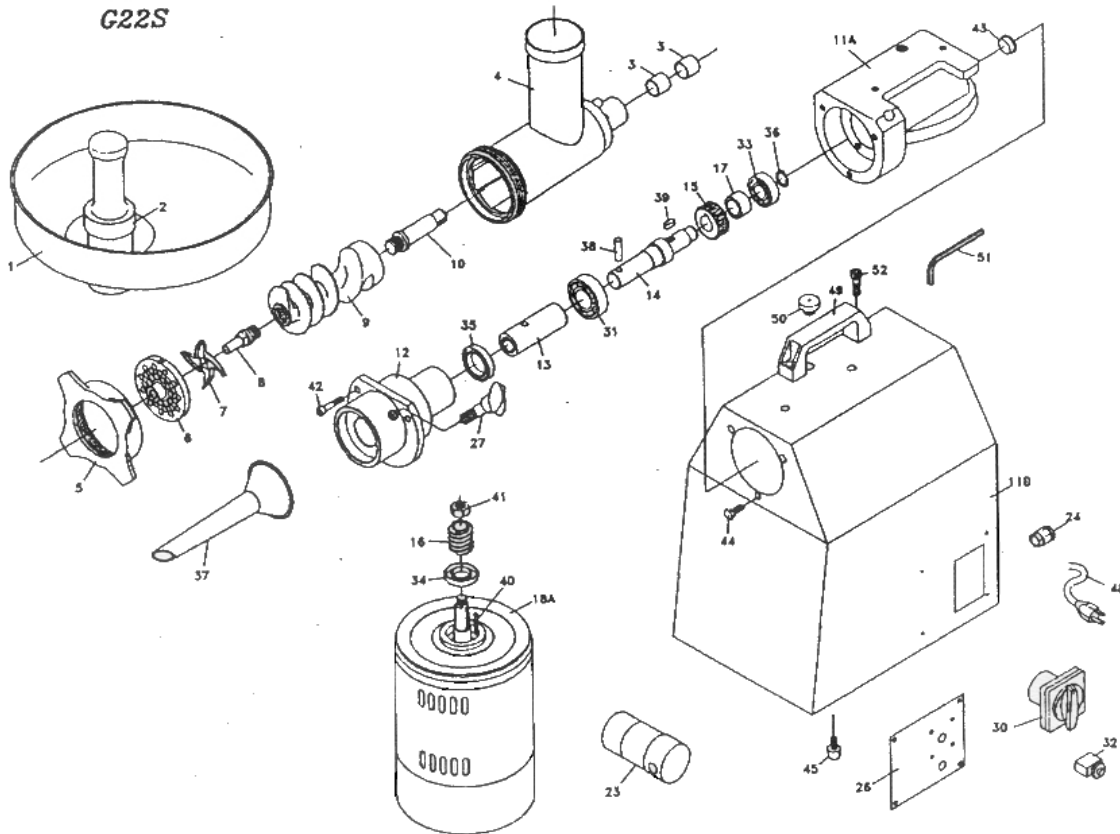
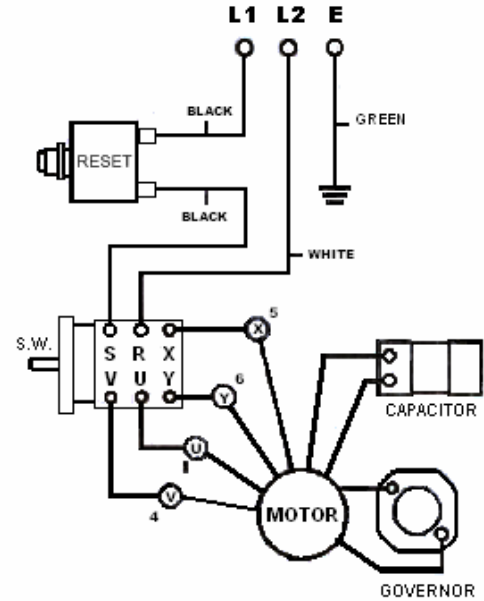
# AE-G22S Meat Grinder

## PARTS LIST & ASSEMBLY DIAGRAM

### PARTS LIST

AE-G22S/01	Feeder Pan	AE-G22S/02	Meat Pusher
AE-G22S/03	Bearing	AE-G22S/04	Grinder Head
AE-G22S/05	Coupling Cover	AE-G22S/06	Pressure Plate
AE-G22S/07	Reamer	AE-G22S/08	Holder
AE-G22S/09	Spiral Propeller	AE-G22S/10	Plunger
AE-G22S/11A	Gear Box	AE-G22S/11B	Housing
AE-G22S/12	Attachment Hub	AE-G22S/13	Hub Shaft
AE-G22S/14	Worm Shaft	AE-G22S/15	Worm Gear
AE-G22S/16	Worm	AE-G22S/17	Spacer
AE-G22S/18A	Complete Motor	AE-G22S/23	Capacitor
AE-G22S/24	Cable Tie	AE-G22S/25	
AE-G22S/26	Plate	AE-G22S/27	Thumb Screw
AE-G22S/28	Centrifugal Governor Plate	AE-G22S/29	Centrifugal Governor
AE-G22S/30	Forward & Reverse Switch	AE-G22S/31	Ball Bearing
AE-G22S/32	Reset	AE-G22S/33	Ball Bearing
AE-G22S/34	Oil Seal	AE-G22S/35	Oil Seal
AE-G22S/36	C-Type Snap Ring	AE-G22S/37	Meat Funnel
AE-G22S/38	Pin	AE-G22S/39	Key
AE-G22S/40	Key	AE-G22S/41	Nut
AE-G22S/42	Screw	AE-G22S/43	Oil Cover
AE-G22S/44	Screw	AE-G22S/45	Rubber Foot
AE-G22S/46		AE-G22S/47	
AE-G22S/48	Power Cord Set & Plug	AE-G22S/49	Handle
AE-G22S/50	Grease Taper	AE-G22S/51	
AE-G22S/52	Screw	AE-G22S/53	Spacer

### ELECTRICAL DIAGRAM



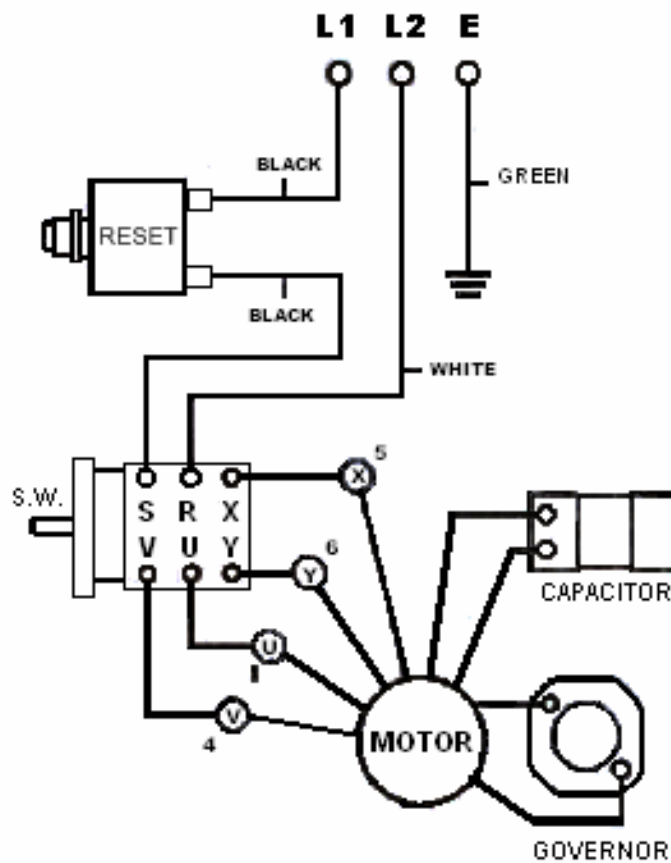
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## AE-G22S Meat Grinder ELECTRICAL DIAGRAM



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# AE - G22S MEAT GRINDER

## OVERVIEW

The new American Eagle AE-G22S Meat Grinders are intended for heavy duty work in commercial food processing applications. Their exceptional reliability and attractive, compact designs make them ideal for open kitchen application and/or front end meat operations. It is designed to grind the heaviest of textured meat available.

### Features

- Powerful, energy-efficient 1.5 hp motor
- 100% maintenance free-never needs lubricating or oiled
- Trustworthy under the most demanding conditions
- Available in 115V, 60Hz, single-phase
- Suitable for any open kitchen and/or supermarket
- Easy-to-remove attachments and grinder head



AE-G22S

## 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 grinding.
4. Feed meat into the grinding chamber with the special meat pusher that was included with your machine. Never use fingers, hands, or any other objects.
5. Equipped with enough grease 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.
8. Use Reverse then forward to release Spiral Propeller blockage.
9. Use a transformer or stable supply unit 10% voltage higher than required by the motor.

**NOTE:** During grinding, meat should be discharged from the grinder smoothly. If the discharge is not smooth, or if it is in the form of a paste, the following causes and remedies should be considered:

### Possible Cause

1. **Coupling Ring too tight.**
2. Discharge Plate is blocked.
3. Blade edges have dulled.
4. **Overloading and motor stop**

### Remedy

- Loosen and hand-tighten only until snug. Don't over-tighten.**  
 Switch reverse in second.  
 May be sharpened, recommend replacing.  
**Switch off and reset again.**

## SPECIFICATIONS

Available for 115V, 60Hz, Single-Phase.

Model	Productivity (lbs/hour)	Blade Speed (RPM)	Motor HP	Voltage	Dimensions (inches)	Weight (lbs)
AE - G 22 S	450	170	1.5	115/60/1	20x12.4x20	100



\* Adjustable ss#22 meat grinder head can be attached to any #12 attachment hub.  
 \* No. 12 (standard size) Hub accommodates a variety of attachments for food grinding, shredding, slicing, etc.

### Standard Accessories

- \* ss cutter
- \* ss 15/64" plate
- \* ss 5/32" plate
- \* Funnel
- \* Stuffer

### Optional Accessories

- \* ss 5/16" plate

