



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

**AE-60N4A**  
**60 Quart Floor Standing**  
**Planetary Mixer**

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

*Lower your total cost of ownership with American Eagle<sup>®</sup> mixers! All-inclusive accessories, competitive pricing, and reliability make us the value leader in the industry.*

## Quality Design

- Powerful 3 HP motor
- Heavy-duty, rigid cast iron construction
- Industry standard #12 hub for additional attachments
- 100% gear driven transmission, precision milled heat treated steel alloy gears and shafts
- NSF approved heat treated enamel grey paint resists rust, scratches, and dents
- ETL certified to conform to: NSF No. 8, CSA, CE standards
- Heavy-duty, 6 foot 3-wire power cable\*



Bowl Lowered



## Standard Features

- Power bowl lift - raise/lower bowl with button controls!
- 15 minute automatic timer
- 4 fixed speeds, 360° gear shifter for convenience
- Safety guard with auto-shutoff
- Warranty: 1 year parts / 90 days labor\*

## Standard Accessories

- High polish 60 quart stainless steel bowl
- Aluminum dough hook
- Stainless steel wire whip
- Aluminum beater
- Bowl truck



## Optional Accessories

- AE-G12NH Meat Grinder Head
- AE-TS12H Meat Tenderizer
- AE-VS12NH Vegetable Processor
- AE-JS12H Jerky Slicer
- AE-MC12NH Meat Cutter
- 60 to 30 Quart Reduction Kit



AE-G12NH



AE-TS12H



AE-VS12NH



AE-MC12NH



AE-JS12H

Proud Member of:  
  
 North American Association of  
 Food Equipment Manufacturers

**Quality • Value • Reliability**



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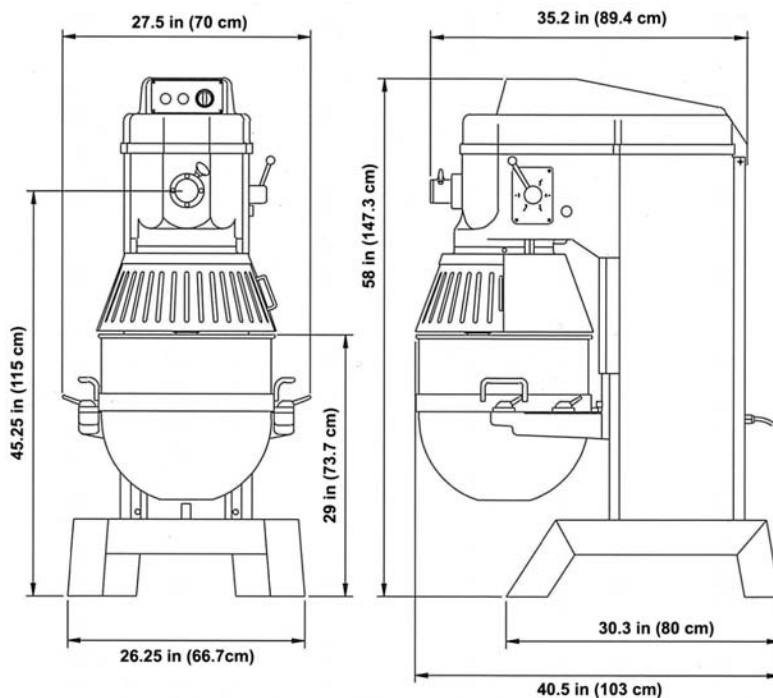
**AE-60N4A**  
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sales@ameagle.biz • www.americaneaglemachine.com

*American Eagle® 60 Quart Planetary Mixers are perfect for handling heavier doughs in a restaurant, bakery, donut, or pizza business! Call us to find out more about our full line of mixers and optional accessories that can enhance the efficiency of your operations!*

**Specifications**

Model	Capacity**	Motor	Voltage V/HZ/PH	Amps	Transmission	Agitator Speeds (RPMs)***	Safety Guard	Timer	Power Bowl Lift
AE-60N4A	60 Quart Bowl Max 48 lbs of flour Max 96 lbs of dough	3 HP	220/60/1	21	Gear Driven	1st: 75 2nd: 133 3rd: 223 4th: 393	Yes	15 min	Yes



**Other Available Sizes:**

- AE-10NA 10 Quart Planetary Mixer
- AE-20NA 20 Quart Planetary Mixer
- AE-30NA 30 Quart Planetary Mixer
- AE-40PA 40 Quart Planetary Mixer
- AE-80N4A 80 Quart Planetary Mixer (Special Order)

**Dimensions and Shipping Information**

Model	Overall Dimensions	Foot Print	Net Weight	Shipping Dimensions****	Ship Weight	Freight Class
AE-60N4A	27.5" W x 40.5" L x 58" H	26" W x 31" D	1001 lbs (454 kg)	47" W x 32" L x 65" H	1185 lbs (537 kg)	85

\*Warranty must be registered. Proper electrical installation required, improper wiring will void warranty. See manual for details

\*\*Capacity may be diminished depending on dough density and absorption ratio. Rated capacities for typical bread dough. See manual for details

\*\*\*Use of high speed with heavy dough or overloading machine will void warranty, changing speeds improperly will void warranty. To change speeds, first turn off the machine. Move the lever into position so that the gears lock, then resume mixing. See manual for details

\*\*\*\*Crates are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary



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