



AMERICAN EAGLE®

FOOD MACHINERY, INC.

"The Value Leader in Commercial Bakery and Restaurant Equipment!"

773-376-0800 (P) • 773-376-2010 (F) • 3131 S. Canal St. Chicago, IL 60616

Visit us online for more product information:

www.americaneaglemachine.com

Mixers, Dough Sheeters, Dough Dividers, Meat Slicers, and more!

AE-BS06 COUNTERTOP BREAD SLICER OPERATION MANUAL



WARRANTY REGISTRATION

GO TO: WWW.AMERICANEAGLEMACHINE.COM OR

MAIL THE ENCLOSED WARRANTY REGISTRATION CARD

WARRANTY NOT VALID UNLESS REGISTERED!

**REGISTRATION MUST BE COMPLETED WITHIN 30 DAYS OF
PURCHASE AND INCLUDE A COPY OF INVOICE OR RECEIPT**

SAVE THIS MANUAL FOR FUTURE REFERENCE

Proud Member of:
NAFEM
North American Association of
Food Equipment Manufacturers

Quality • Value • Reliability



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AE-BS06 *Operation Manual*

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FOR FUTURE REFERENCE, PLEASE RECORD THE FOLLOWING INFORMATION:

MODEL: _____ DATE OF PURCHASE: _____

SERIAL: _____ PURCHASED FROM: _____

PURCHASED BY: _____ INVOICE / RECEIPT #: _____

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Introduction and Notice to User

Thank you for choosing to purchase an American Eagle machine! American Eagle Food Machinery, Inc. has been manufacturing and distributing restaurant and bakery equipment for over 30 years. Our machines are designed for heavy duty, commercial use, and are ETL certified to NSF No. 8, CSA, and CE standards. As long as the equipment is properly maintained and used in accordance with this manual, you will enjoy years of productive service. **You are responsible for understanding safe and proper use of the machine.**

To prevent illness, sickness or death caused by food-borne pathogens, the machine and machine parts should be cleaned in accordance with state and local health department regulations. All food contact surfaces are manufactured from 100% food grade stainless steel, making them very durable and easy to clean. While cleaning and before operating, visually inspect the machine and parts for any damage. **Do not use the machine if anything is damaged!**

NOTE: Unpack the machine as soon as possible. If the machine is damaged, contact the carrier within fifteen (15) days of delivery. Immediately contact American Eagle about the machine. **After fifteen (15) days there will be no options to remedy any shipping damage.**

NOTE: You should receive: bread slicer, warranty card, and a manual.

*If you are missing anything, need assistance, need service/repairs, or want to order accessories, **contact American Eagle at 773.376.0800 or 800.836.5756.** See next page for key components, specifications, included accessories and optional accessories.*



This Caution Sign will be used in the manual to warn you against injury or potential injury to the **Operator**



This Warning Sign will be used in the manual to warn you against damage or potential damage to the **Machine**

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Key Components and Specifications



Specifications

Model	Motor	Voltage V/HZ/PH	Amps	Feed Type	Loaves/Min	Max Loaf Length	Ship Weight	Net Weight
AE-BS06	1/4 HP	115/60/1	3	Gravity	4	14.75"	199 lbs.	154 lbs.

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IMPORTANT SAFETY RULES



- **ONLY** install equipment on a clean, level, non-skid surface and in a well-lit area.
- **ALWAYS** make sure that your outlet meets the electrical specifications of the machine. Check the name plate for the correct specifications. **Using the wrong electrical specifications may create hazards and will void the warranty.**
- **DO NOT** bypass safety features on this equipment, alter, or modify any component from its original condition. Doing so may create hazards and will void the warranty.
- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the slicer in extremely hot or cold air temperatures. Only operate the slicer between 45°F and 95°F (7.2°C to 35°C).



- **DO NOT** put fingers into the slicing area during operation. Secure all articles of loose clothing, jewelry, and hair before operating. If the piece of the last bread can not be sliced and removed easily, please do not try to push it out with fingers from the chute or try to take it out from the front.



- **DO NOT** put hands into the feed when opening pusher of slicer.



- **ALWAYS UNPLUG BEFORE CLEANING, SERVICING, OR REMOVING PARTS.**
- **KEEP** the motor unit unplugged when not in use to prevent accidental start up.
- **DO NOT** put an inflexible material into slicing area.
- This bread slicer is designed and constructed for **BREAD PROCESSING ONLY**.



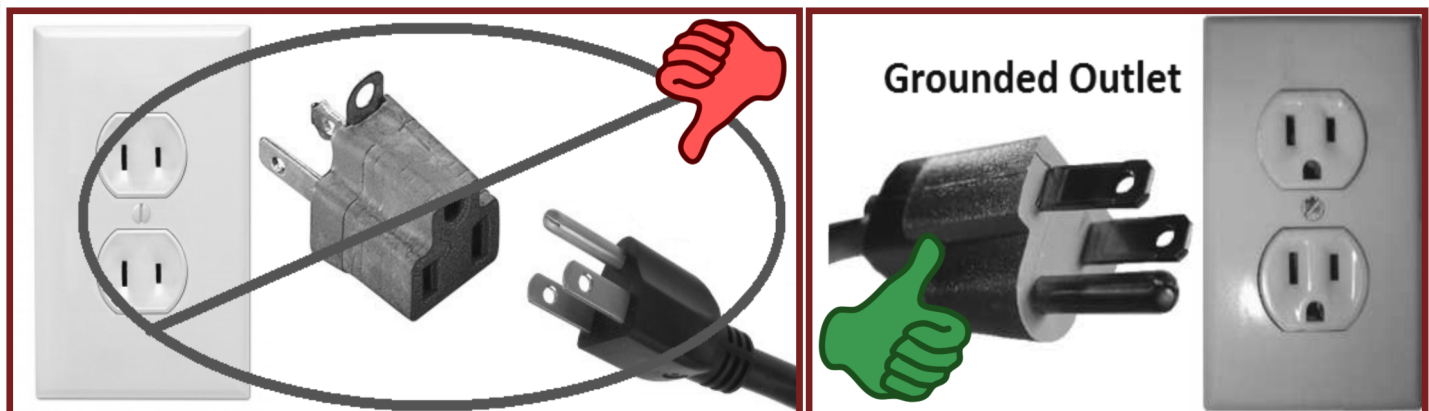
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Installation Instructions

INSTALLATION:

1. Read this manual completely before installation or operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand what is written in this manual. **Contact American Eagle if you need assistance.**
2. Carefully remove protective crate and skid to prevent damage to the machine and parts.
3. Placing the bread slicer on a smooth surface (ie. table, counter, etc.) allowing working area large enough for putting bread on guide board and packing the sliced bread. It is not necessary to affix the machine to the table, but a smooth surface is important to prevent vibrations. If the slicer vibrates seriously during operation, we recommend a rubber pad to be put underneath the frame of the slicer.
4. Thoroughly clean the machine before using. Refer to Cleaning Procedures section.
5. Contact American Eagle if you have any questions or problems with the installation or operation of this slicer. **Do not return to retailer or dealer!**



THIS MACHINE IS DESIGNED WITH A THREE-PRONG PLUG FOR PROPER GROUNDING. THE OUTLET USED WITH THE PLUG MUST BE PROPERLY GROUNDED. CONTACT AN ELECTRICIAN TO FIX YOUR OUTLET IF IT IS NOT THE PROPER TYPE BEFORE OPERATING THE MACHINE. DO NOT REMOVE OR CUT OFF THE THIRD GROUND PRONG OR USE AN ADAPTER PLUG.

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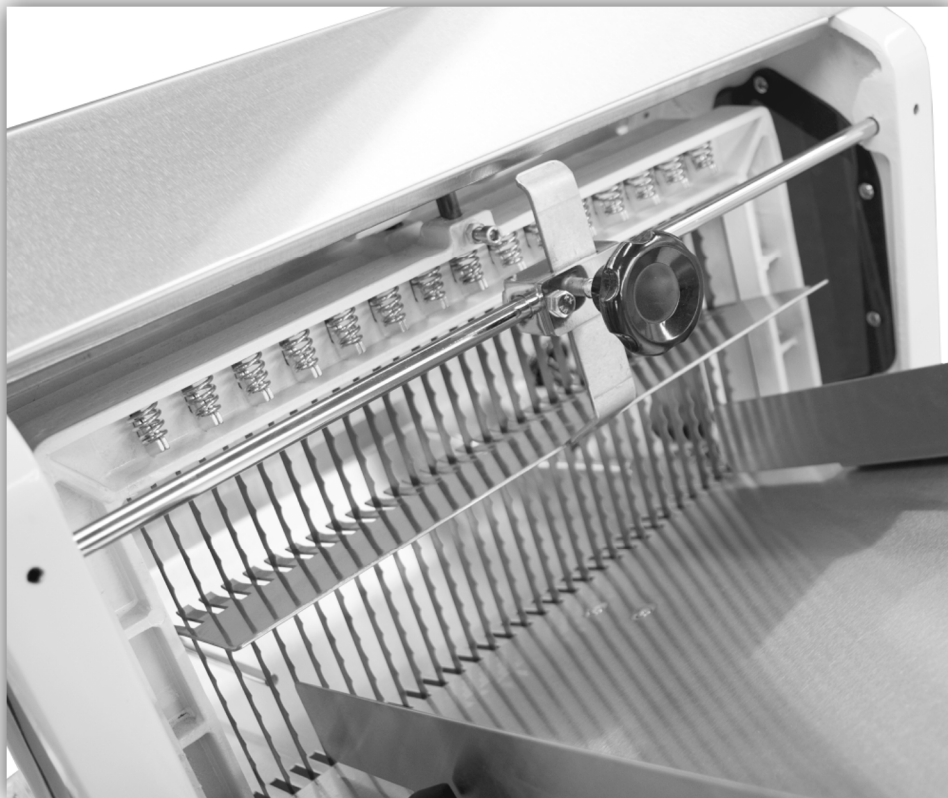


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Operating Instructions

1. Adjust the guide bars so that the bread fits through but does not rotate while sliding or slicing.
2. Turn on the machine with the red switch. (**Under ANY circumstances, do not put hand into slicing area when machine is plugged in or has been started**).
3. Place the bread on the upper guide board, and allow gravity will pull the bread to the blades for slicing.
4. Take the bread from the bottom guide board.





Cleaning & Maintenance Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO THE MACHINE:



- **BEFORE CLEANING, SERVICING, OR REMOVING COMPONENTS**, always turn the bread slicer off and disconnect it from the power outlet.



- **DO NOT** attempt to clean while the slicer is in operation.
- **DO NOT** immerse the slicer unit in water.



- **DO NOT PRESSURE WASH, SPRAY DOWN, OR POUR WATER** onto the slicer.
- **DO NOT** use products that contain sodium hypochlorite (bleach) on the slicer.



- **DO NOT** use **ABRASIVE MATERIAL** such as **SCRUBBER PAD**, or **STEEL WOOL** to clean the machine. This will scratch the polished surface of the stainless steel.

- **ALWAYS FOLLOW** the directions on the sanitizer container or those provided by the vendor. Allow the parts to air dry, or wipe dry before placing them back in the slicer.
- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the entire slicer on a regular basis as any component of the slicer can get contaminated during use. **You are responsible for adhering to all guidelines and laws established by local municipal and/or state health departments to prevent contamination of the machine and the processed food.**



It is critical to properly **CLEAN THE ENTIRE MACHINE** and follow the instructions very carefully on your sanitizer container to properly kill harmful bacteria and pathogens.

Chlorine, iodine or quaternary ammonium are common sanitizers safe to use.



IMPORTANT: Use of cleaning solutions **NOT DESIGNATED** for stainless steel or using excessive amounts of sanitizer will cause damage to machine not covered by warranty. To understand proper sanitizer concentration, thoroughly read the FDA FOOD CODE: section 4-501.114, Manual and Mechanical Ware Washing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness.

Visit www.servsafe.com for information on kitchen and equipment sanitation procedures.

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Cleaning & Maintenance Procedures

CLEANING:



1. The bread slicer should be cleaned daily; wipe slicer with a clean damp cloth or a brush to aid in cleaning operation. **A metal brush is not recommended.**

2. Compressed air can also be used to clear crumbs away from operating components.

MAINTENANCE:

REPLACEMENT OF SLICING BLADES

1. To remove front knives frame for replacement of blades, it is necessary to take off the components of knives frame (see Figure 1).

2. Take the screw out, then you can loosen the tension of blade and change blade (see Figure 2).

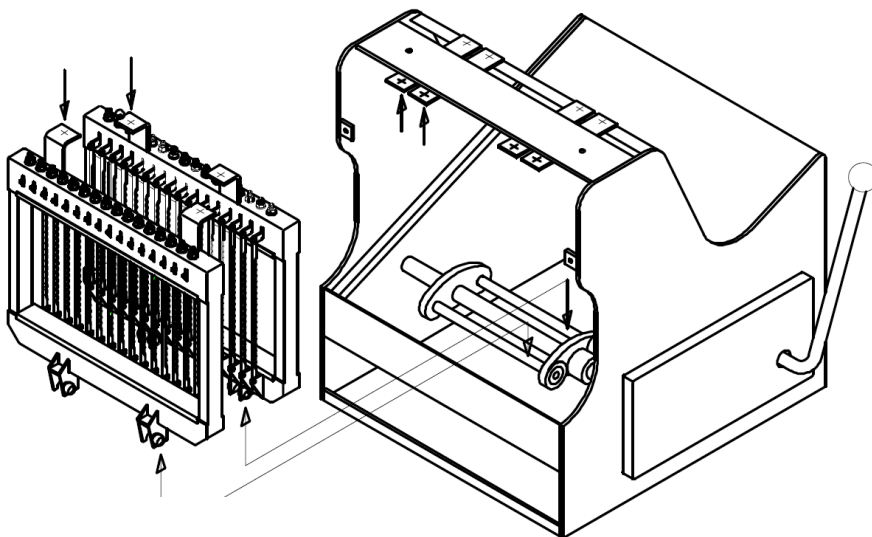


FIGURE 1.

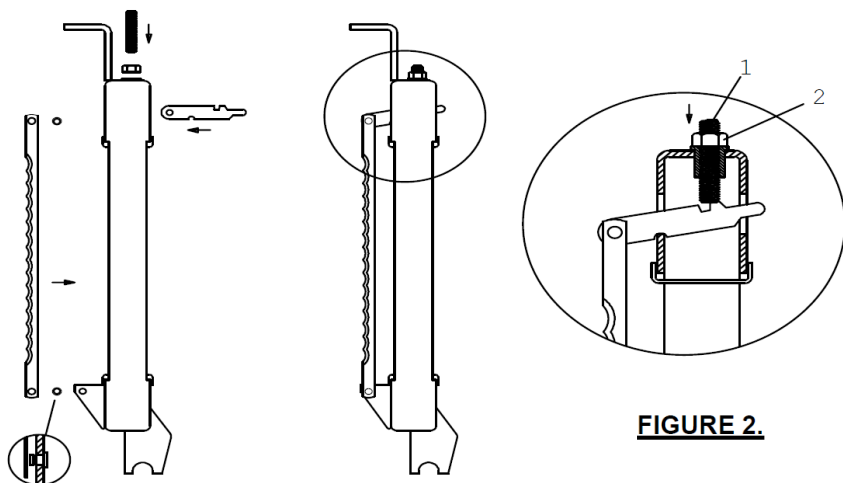


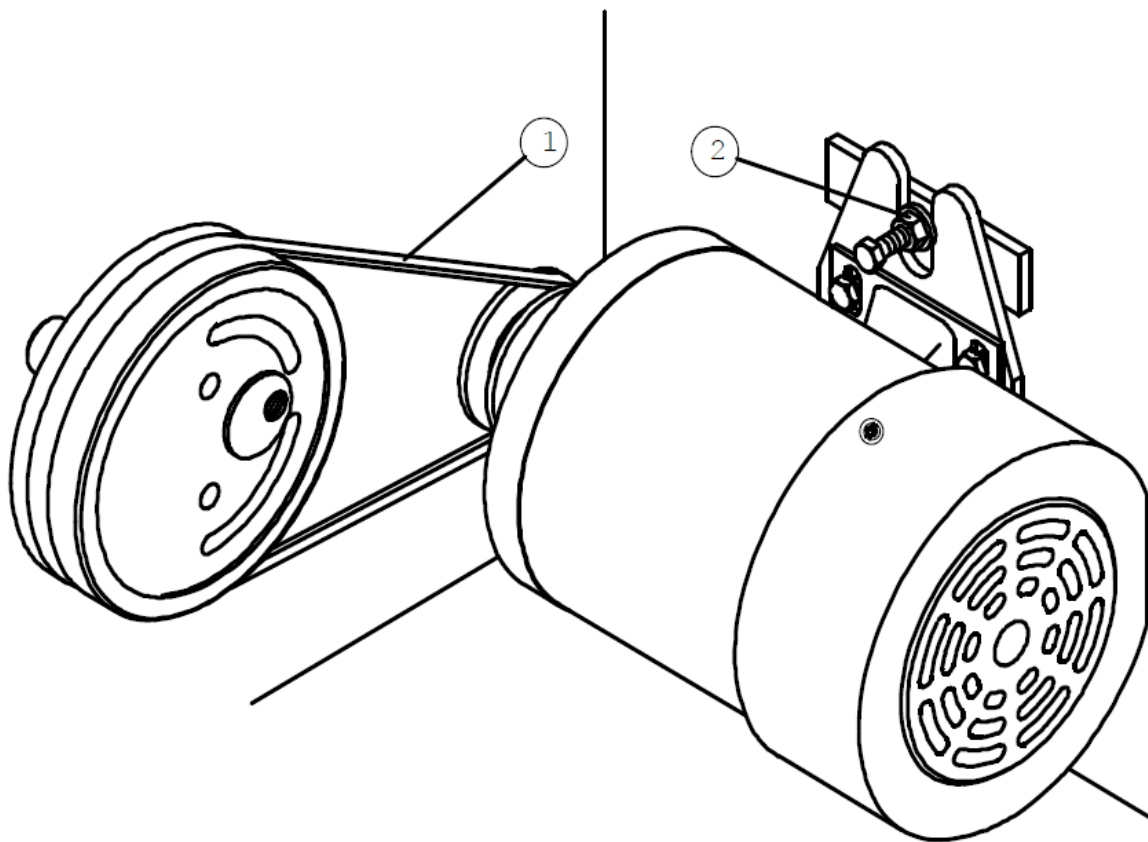
FIGURE 2.



Cleaning & Maintenance Procedures

ADJUSTING BELT OF DRIVE PULLEY

1. The tension of belt of drive pulley (#1) becomes loose occasionally which causes inefficient slicing .
2. To adjust belt:
 - Take off the guard board to expose the transmission mechanism
 - Loosen bolt (#2) to move motor to get proper tension
3. The tension should be rechecked after first working day to make sure it is at the proper position.





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Troubleshooting

Issue	Possible Solutions
The bread slicer does not turn on.	Check if the electric cord is connected.
	Check the breaker of the building.
	If the slicer is still not working, call American Eagle or a service agent.
The slicer does not slice properly.	Make sure the bread is not hot while attempting to slice.
	Check if the blades are clean.
	Check the guide adjustment.
	Check and replace the blades if blades are broken or dulled.



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Limited Warranty Statement

Parts: 1 Year • Labor: 1 Year

All equipment, which is sold under American Eagle Food Machinery, Inc. (AEFM) trademark and used for commercial purposes, is warranted against defects in materials and workmanship for a period of one year parts and labor, except as specifically defined below. The warranty period begins from the date of original purchase as evidenced by original retail purchase receipt or invoice. This warranty is given solely to the original owner/user of the product from a retail store or dealer. No warranty is given to subsequent transferees.

WARRANTY EXCLUSIONS (Items not covered under warranty):

All equipment accessories such as meat grinder knives, spiral propeller/augers, grinder plates, knobs, Teflon washers, and slicer blades. Any expendable supply items subject to normal wear-and-tear. Other adjustments required due to installation, setup, or normal wear of machine.

WARRANTY PROCEDURE: *Contact customer service for an RMA (Return Merchandise Authorization) number.*

NO WARRANTY SERVICE WILL BE PROVIDED UNLESS EXPLICITLY AUTHORIZED BY AEFM. AEFM will repair or, at its option, replace the defective product or part. Any replacement item will be refurbished and warranted with the balance of original warranty period or 90 days, whichever expires last.

- To obtain warranty service, the owner/end user will be responsible for the costs of returning all items to AEFM's warehouse. **SAVE ALL ORIGINAL PACKAGING** or use comparable packaging. Any damage caused during a return process will void the warranty.
- No warranty will be available for motors or parts damaged by improper use, overloading equipment, or using improper electrical service, as determined by AEFM, or an AEFM Authorized Service Technician
- AEFM may at its option, authorize an Advance RMA and ship a replacement product or part prior to receiving a defective item. Such cases will require credit card authorization on file. The MSRP cost will be charged for any items not returned within fifteen (15) days of receiving the replacement.
- AEFM may at its option, authorize a third party service agency to perform on-site repairs for items greater than 100 lbs.

Any Factory Refurbished Equipment carries a warranty period of 90 days parts, 45 days labor

THIS WARRANTY IS ONLY VALID IF A PROPERLY COMPLETED WARRANTY REGISTRATION FORM AND COPY OF PURCHASE RECEIPT OR INVOICE HAS BEEN RECEIVED BY AEFM, INC. WITHIN THIRTY (30) DAYS FROM PURCHASE DATE. Any defects in materials or workmanship must be reported within thirty (30) days of occurrence and said occurrence being within warranted time period.

REGISTER WARRANTY ONLINE: WWW.AMERICANEAGLEMACHINE.COM OR REFER TO WARRANTY CARD.

This warranty is void if damage occurs because of freight or shipping damage, accident, carelessness, abuse, improper installation, lack of proper maintenance and cleaning, acts of God or Nature, or if the equipment is installed or operated in any manner contrary to installation and operating instructions. In those cases, repairs will be made at the owner's request and authorization, at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this warranty.

LIMITATION OF LIABILITY: The liability of AEFM is expressly limited to repairing or replacing equipment that proves to be defective in materials or workmanship within the warranty period. AEFM expressly excludes liability for incidental or consequential damages to purchaser/owner or any third party, including but not limited to and without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses or statutory or exemplary damages whether through negligence, strict liability or otherwise.

OTHER WARRANTIES: This warranty is in lieu of all other warranties, express or implied. AEFM expressly disclaims any implied warranty of merchantability or expressed or implied warranty of fitness for a particular purpose. This is the sole Warranty Agreement between AEFM, Inc. and the owner/end user. No other agreement is implied, authorized or assumed, whether by AEFM or any third party.

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