



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-DDE30R / 36R

ELITE SERIES DOUGH DIVIDER ROUNDER 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



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-DDE30R / 36R *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. 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: the dough divider, 3 divider-rounder plates, push rod, 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**

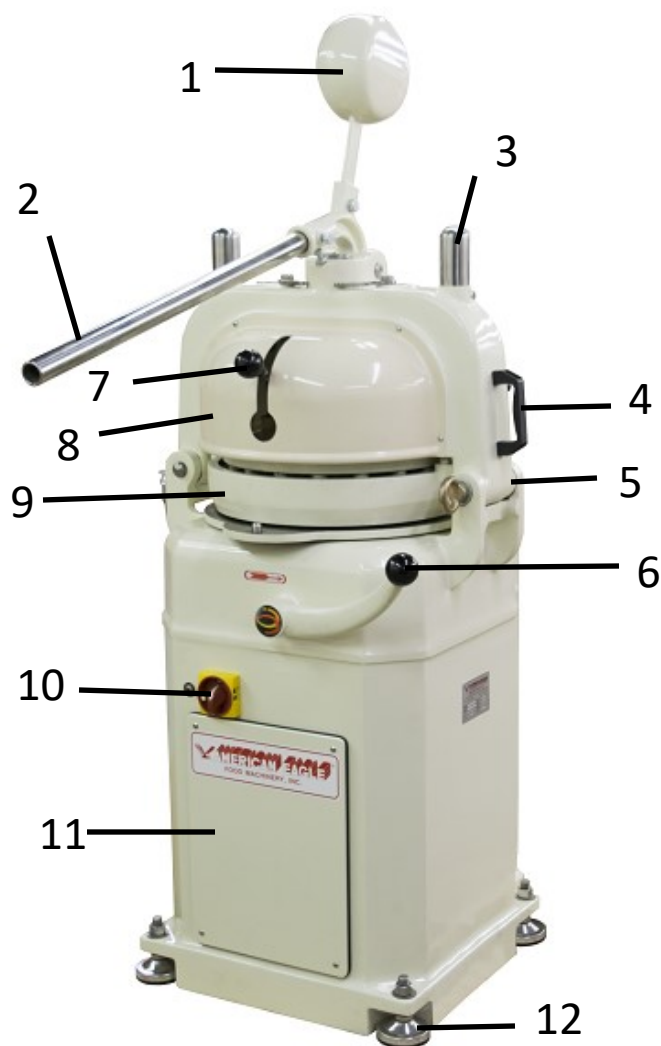


This Warning Sign will be used in the manual to warn you against damage or potential damage to the **Machine**

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Key Components and Specifications

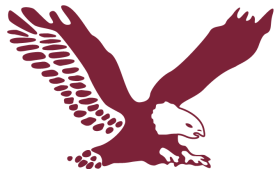


EXTERNAL PARTS

1	Lever Counter Weight
2	Lever
3	Ram Locking Pin
4	Handle
5	Head Locking Pin
6	Rounding Lever
7	Dividing Handle
8	Canopy
9	Ring
10	On/Off Power Switch
11	Access Panel
12	Adjustable Feet

Specifications

Model	Pieces Per Cut	Motor	Voltage V/HZ/PH	Piece Weight Range	Batch Dough Weight	Ship Weight	Net Weight
AE-DDE30R	30	2 HP	220/60/1	1.375 - 3.875 oz (40 - 110 g)	2.5 - 7.25 lbs (1200 - 3300 g)	885 lbs.	796 lbs.
AE-DDE36R	36	2 HP	220/60/1	1.125 - 2.5 oz (32 - 70 g)	2.5 - 5.5 lbs (1150 - 2520 g)	885 lbs.	796 lbs.



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** use this machine for any applications other than food processing.
- **DO NOT** leave the machine in operation unattended.

- Keep people off the machine while operating and ensure there are no children standing close to the machine.

- Observe maintenance and safety inspection schedules.

- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.

- **DO NOT OPERATE** the dough divider in extremely hot or cold air temperatures. Only operate the dough divider between 45°F and 95°F (7.2°C to 35°C).



- Keep hand, clothing & rigid objects **away** when machine in operation.
- When using it for dividing and rounding, the total one time batch weight should never exceed 3kg (AE-DDE36R) or 3.6kg (AE-DDE30R). Follow the ranges listed in the specifications for recommended maximums. The weights listed here are absolute maximums, processing dough at these maximums on a regular basis **will greatly reduce the service life of your machine.**

- Do not use the machine if any hard materials are mixed into the dough. The estimated weight ranges are assumed to be from Dough with a 60% absorption ratio.



- **Any type of overloading or physical abuse will void the warranty**



Installation Instructions

INSTALLATION:

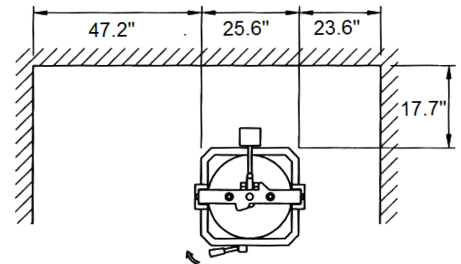


Immediately before unpacking the dough divider, check it for possible shipping damage. If you find the packaging material or the machine is damaged before unpacking, contact the carrier within 3 days of delivery. Our responsibility ceases when merchandise is delivered to the transportation company and receipted for. Also, take notice to the bright red notice on each crate—1) Caution and 2) Freight condition.



Before installing your dough divider, be sure to check that your electrical service specifications match those of your dough divider as printed on divider's nameplate.

1. Install the dough divider with sufficient clearance as shown on the figure on the right for operation and cleaning. The machine must be installed on a horizontally level floor.
2. To install 4 anti-vibration pads fixed at four corners of the equipment, ensure the pads have been steadily fixed and make a hole 1/2" in diameter at each corner.
3. Ensure all covers and screws are secure as some may become loose during shipping. If anything is found loose, please re-tighten as needed.
4. Please perform a test run on to make sure the rounding table is turning in the proper direction. It should turn counter-clockwise as per the red arrow's direction.
5. Ensure that the control push rod is securely mounted into the holder on top. Use a small hand wrench to loosen the screw, insert the rod, then tighten the bolt to secure the control push rod on top
6. Thoroughly clean the machine before using. Refer to Cleaning Procedures section.
7. Contact American Eagle if you have any questions or problems with the installation or operation of this grinder. **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.



Cleaning & Maintenance Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



- **BEFORE CLEANING, SERVICING, OR REMOVING COMPONENTS**, always unplug the machine.



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



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



- **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.

- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the trays and the dividing knives 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.



Cleaning & Maintenance Procedures



Note: the machine should be cleaned daily!

- Make sure the unit is turned off and disconnected from the power outlet.
- Loosen the adjusting ring on the secondary cam until the top and bottom parts have separated.
- Pull out the holding pin. With another person, pull up the top of machine, and allow it to rest on the built in steel holder such that the head is tilted.
- Press down the dividing handle and push the cutting handle, allowing the cutting knife to fully extend and become exposed. Use an air compressor or a brush to clean the knife and divider head of any loose pieces of dough or flour. Wipe down the divider head outer ring and rounding plate with a damp cloth. It's very important to keep the rounding plate and both sides of the plastic dough tray clean.
- Never use harsh chemicals such as bleach or ammonia to clean or wipe the surfaces, oftentimes a damp cloth is enough to keep everything clean. When necessary, use a recognized food safe cleaner to clean the food contact surfaces, or a mild soap/water solution.
- After cleaning the dough tray, allow it to air dry. Do not expose the dough tray to extreme temperatures or move between very damp or dry humidity as the plastic will deteriorate much more quickly. Ensure that you store the trays in a cool-dry location when not in use.

Maintenance:

- The machine is designed to be very low maintenance, but due diligence must be executed to keep the machine clean daily and ensure the moving parts are lubricated properly.
- Please check the oil level of the slide bearing underneath the rounding plate every 3 months. The oil level should be about 0.2" (5mm) higher than both convex sides for normal operation. If the oil level is low, please add R68 oil rated for medium circulation.
- To check the oil level, follow these steps: loosen the secondary cam until it separates, then pull out the holding pin that locks the divider head in place, with another person's help pull up the divider head so that it tilts into the steel holder/stopper, then use two hands to lift up the rounding plate. The oil level should be about 0.2" (5mm) higher than both convex sides for normal operation.
- It is best to use the machine regularly, for any extended or long term storage, apply a thin layer of food safe lubricant on all exposed surfaces and machine parts to prevent rust/corrosion.



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PRE-CLEANING:

1. The machine ships with a thin layer of white colored oil/grease on some of the surfaces to help prevent corrosion during storage and shipping. Please clean this shipping grease residue on the knives, dividing plate, rounding table, holding ring, and all other food contact surfaces prior to use.
2. Be sure to also clean and thoroughly sanitize the plastic dough tray
3. Before beginning normal production, please use about 2kg dough to repeatedly operate the machine to ensure any remaining surfaces are free of the shipping grease

OPERATION:

1. First, test to make sure that the dividing head lowers far enough, there is an adjustment bolt on the base of the dividing handle that stops the handle when fully lowered. Place the dough tray on the rounding plate, then place a sheet of parchment paper on top of the dough tray. Lower the dividing head. Try to pull out the parchment paper as it should slide out easily with a little resistance. If it stays stuck and you tear the paper trying to pull out the parchment paper, you will need to raise the adjustment bolt such that the dividing handle gets stopped at a slightly higher position. If it slides out too easily and you feel no resistance, then the adjustment bolt needs to be lowered slightly so that the dividing handle gets stopped at a slightly lower position.
2. Before operating, keep the push rod in the upright position and adjust the machine to correct dough piece size that you want.
3. The size adjustment is controlled by the secondary cam in the back of the machine. To adjust the piece weight, pull the spring loaded stopper out and then turn the outer adjusting ring. This cam will adjust the height of the moulding space. The numbers on the cam refer to the piece weight of dough in terms of grams. I.E. adjusting to line 60 refers to 60 grams per piece of dough.



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4. Ensure that the adjustment ring is secured with the spring loaded stopper as a loose ring will negatively affect the dough output.
5. Turn on the power switch in front of the machine to start the motor.
6. Test the rounding plate by pushing the front control lever downward. Familiarize yourself with the control lever so that you can get a better idea of how much you need to press the front control lever to control the speed of the rounding plate to get the results you want. The rounding plate should move in the counter-clockwise direction.
7. Prepare the dough and place it on the plastic dough tray. Ensure that the dough is spread out enough to cover up the circles on the dough tray.
8. Slide the dough tray onto the rounding plate until the hole in the plate matches up with the pin on the rounding table. Ensure that the tray is fixed steadily and does not move.
9. Pull down the dividing lever, then push the cutting handle which will allow you to press the dividing lever down fully to divide the dough.
10. While keeping the dividing lever down, push down the front control lever to begin moving the rounding plate, you can start slow and speed up by pressing down on the front control lever more. Allow the rounding plate to move for about 3-5 seconds, then shift it back gradually.
11. Once the rounding plate has stopped, lift the dividing lever up fully and remove the plastic dough plate with the rounded dough pieces from the machine.
12. You may repeat this procedure until you are done processing your dough.
13. When processing is complete, turn off the power to the motor.



Troubleshooting



WARNING: REPAIRS AND NON-PERIODIC MAINTENANCE SHOULD BE CONDUCTED BY QUALIFIED SERVICE PERSONNEL. CONTACT AMERICAN EAGLE OR YOUR DEALER TO FIND A SERVICE AGENT IN YOUR AREA.

- If the rounder seems to work slowly, the most common cause is that the belt is loose after many years of use. Remove the front cover and adjust the belt by tightening the adjustment screws.
- If you notice cams and shafts not moving as easily, you may add a lubricant oil such as A360B white mineral oil lubricant or Phillips PF food machinery grade oil to help decrease friction. **Never use general oil or cooking oil to do maintenance as general oil is not NSF approved and cooking oil will cause damage to the equipment.** You are responsible for ensuring that the lubricant you choose to use is NSF approved for food safety purposes.

Issue	Possible Solutions
Machine does not run	Check electrical power supply.
	Reset motor starter by pressing on/off button.
	Check the belt
Dough pieces do not round	



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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 knobs, springs, plastic dividing spacers, handles, levers, and dividing 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 improperly 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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