



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

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www.americaneaglemachine.com

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

AE-DM32

COMMERCIAL DOUGH MOULDERS 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:

North American Association of
Food Equipment Manufacturers

Quality • Value • Reliability



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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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AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-DM32 *Operation Manual*

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. 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 moulder, 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**

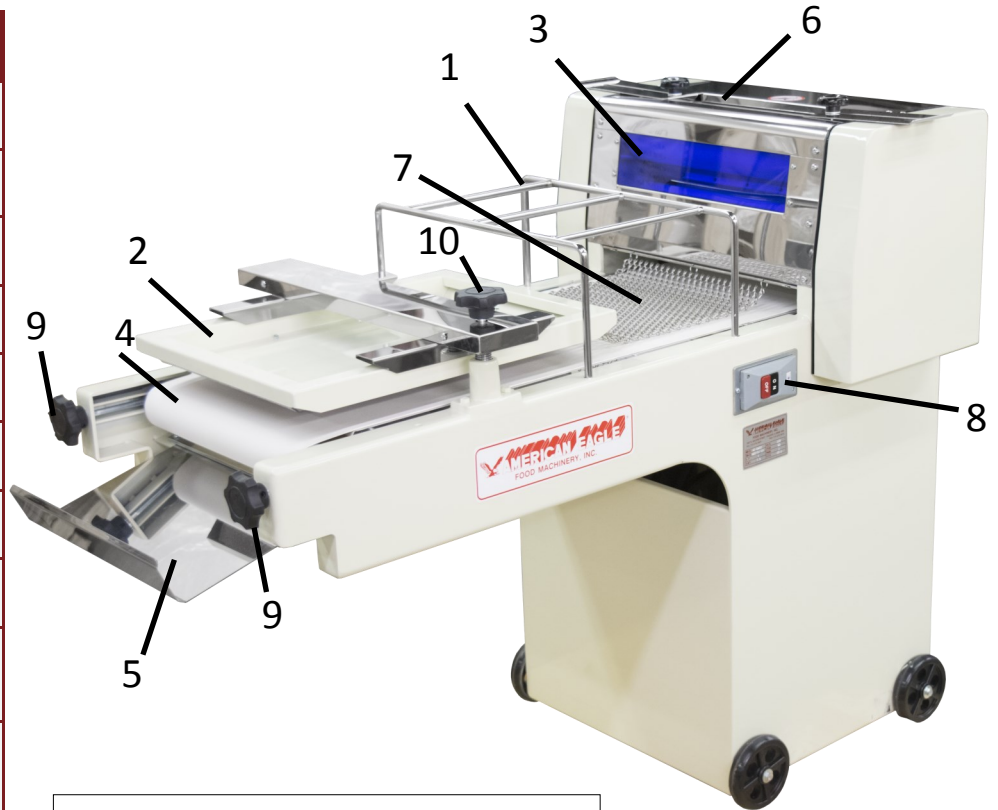
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Key Components and Specifications

EXTERNAL PARTS

1	Food Tray Stand
2	Pressure Board
3	Roller Viewing Window
4	Conveyor Belt
5	Catching Tray
6	Dough Feed Chute
7	Curling Wire Mesh
8	On/Off Switch
9	Conveyor Belt Adjustment Knobs
10	Pressure Board Adjusting Knob
11	Dough Roller Adjustment Knobs







Specifications

Model	Motor	Voltage V/HZ/PH	Roller Size	Dough Piece Weight Range	Pieces/Hour	Ship Weight	Net Weight
AE-DM32	1 HP	220/60/1	3" Dia x 12" L 7.6cm x 30cm	1.1oz to 10.1oz 30g to 285g	700-1,000	567 lbs.	451 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. Secure all loose clothing, hair, jewelry, or accessories before operating.
- Observe maintenance and safety inspection schedules.
- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the dough moulder in extremely hot or cold air temperatures. Only operate the dough moulder between 45°F and 95°F (7.2°C to 35°C).
 - Keep hand, clothing & rigid objects **away** when machine in operation.
-  Always use at least two people to move or install the machine. This will help prevent any injury as the machine is very heavy
- **The machine is limited for use of moulding dough. Please don't feed any hard materials or hazardous materials into machine.**
- Do not use the machine if any hard materials are mixed into the dough. The estimated batch weights are assumed to be from Dough with a 60% absorption rate, adjust weight accordingly
-  **Any type of overloading or physical abuse will void the warranty.**
- **ALWAYS UNPLUG BEFORE CLEANING, SERVICING, OR REMOVING PARTS.**



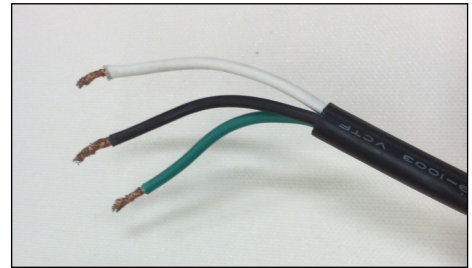
Installation Instructions

INSTALLATION:

 Immediately before unpacking the dough moulder, 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 note of any notices on each crate such as —1) Caution and 2) Freight condition.

1. Install the dough moulder with sufficient clearance; leave about 15in (40cm) at both sides and back of machine to allow enough space to move around the machine. The machine must be installed on a horizontally level floor.
2. Ensure all covers and screws are secure as some may become loose during shipping. If anything is found loose, please re-tighten as needed.

3. **Use a professional electrician to ensure that the power supplied to the machine matches what is stamped on the nameplate! Improper electrical connection will void your warranty! If there is a conflict between the spec sheet or manual and the nameplate, the nameplate is authoritative.**



4. Please perform a test run on to make sure the conveyer belts remain on track and do not shift to one side.
5. If the belts are shifting, you may need adjust the belts. While running, the belts should remain stationary on each roller.
6. Thoroughly clean and sanitize the machine before using. You may need to run a few test batches of dough through the equipment during the cleaning process. Refer to Cleaning and Maintenance Procedures section.
7. Contact American Eagle if you have any questions or problems with the installation or operation of this dough moulder. **Do not return the machine to the retailer or dealer!**



THIS MACHINE IS DESIGNED FOR USE WITH 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 CONNECT THE WIRES TO A PLUG THAT LACKS THE PROPER GROUNDING PRONG.



Cleaning & Maintenance Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



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



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



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



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

- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the trays, rollers and the conveyer belts, as these can become 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** food safe or using excessive amounts of sanitizer may 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: Basic cleaning procedures should be performed daily!

- Turn off the power switch / unplug the machine before cleaning.
- Cleaning the machine daily is important preventative maintenance that ensures the proper operation of this machine.
- Wipe down all outside surfaces thoroughly with a damp cloth. If necessary use a mild soap/ warm water solution, and then rinse with a mild soda/vinegar solution. Rinse thoroughly with a damp cloth.
- 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.
- Do not use soap/water solution on conveyer belts as this can cause damage discoloration.
- You may need to sometimes clean underneath the machine and vacuum any flour or dough residue trapped under the working surfaces.
- In order to remove all remaining pieces of dough from the conveyer belt after daily use, lightly use a plastic scraper or a very soft bristle brush while the machine in is operation. Do not place too much pressure on the conveyer belt, as this could cause damage.





Cleaning & Maintenance Procedures

Deep Cleaning Procedure: Performed at least monthly

1. Turn off the power switch / unplug the machine before cleaning.
2. In order to properly clean the rollers and the inside of the machine, the top and back panels must be removed from the machine. Simply remove the screws as well as the adjusting knobs holding the panels in place. Be careful removing the back panel as it weighs just under 15 lbs. (see figure 1 and 2 below)
3. Adjust rollers to widest spacing to allow thorough cleaning with soft bristle brush or damp cloth. Make sure that the rollers are completely dry before replacing the top and rear panels. (see figure 3 below)
4. If any large pieces of dough remain on the rollers, use a plastic scraper to ensure that all dough is removed.
5. Vacuum out any dirt, flour, or dough that may have collected in the rear housing and replace the panels.



Fig.1



Fig. 2

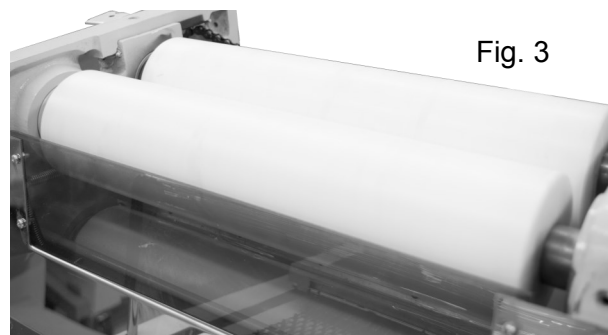


Fig. 3



Cleaning & Maintenance Procedures

Maintenance:

1. Cleaning the machine daily is important preventative maintenance that ensures the proper operation of this machine.
2. Keep inside components and outside housings of machine clean. The motor and conveyor belts should be clear of all dough and flour after operation each day.
3. Make sure that all flour and dough is clear from electrical components. Check the cables for any loose connections. If any cables or components are damaged, replace them immediately.
4. Periodically check running parts, such as motor, conveyor belt, and rollers to see if there's noise coming from any of these items.
5. If the belts begin to come loose on the machine, make the proper adjustments to ensure that the belts are properly tightened and aligned on the roller.
6. Inspect the machine once every 2 weeks of use to ensure that all screws are properly tightened and all covers and components are properly secure.
7. Check if all fixed screws and parts are in right position, and are tightened properly.
8. Check power cable once a month to make sure that no damage has been caused to the cable. If damage is noticed, unplug the machine, and stop operation right away. Replace power cable immediately.



Operating Instructions

1. Before operating, please clean the machine first. Refer to pages 6 – 8 of this manual.
2. As for operation of key functions, please refer to page 3 for diagram of key components.

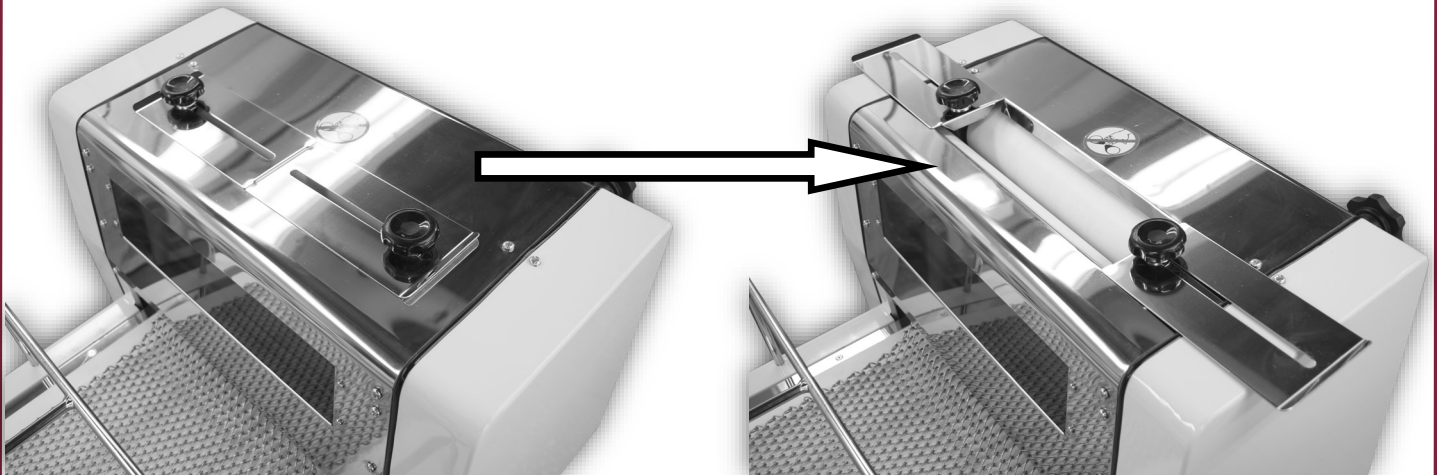
#	Part	Function
1	Tray Stand	Allows for trays to be placed without disturbing the operation.
2	Pressure Board	Flattens and rolls the dough.
3	Roller Viewing Window	Allows the user to see the roller.
4	Conveyor Belt	Carries dough across rolling and moulding functions on the machine.
5	Dough Catch Tray	Catching Tray for rolled and moulded dough.
6	Dough Feed	Feed dough into hopper. Adjustable size of input.
7	Curling Wire Mesh	Allows the dough to curl longer or shorter.
8	On/Off Switch	Turns the machine on or off.
9	Roller Adjustment Knobs	Adjusts positions of rollers for belts as well as roller for the dough.
10	Pressure Board Adjusting Knob	Adjust height of moulded dough pressure board.



Operating Instructions

OPERATION METHODS

1. According to requirements, adjust the size of the input hopper, the spacing distance of the upper and lower rollers, the height of pressure board, and the position of catching tray.
2. Push ON switch to start the machine.
3. Put the dough into the input hopper to proceed moulding, and adjust all parts to meet requirements.
4. Dough can be moulded in quick succession, but not at the same time. Wait for one piece of dough to finish moulding before placing another piece of dough into the input hopper. This will ensure that dough does not become stuck in the input hopper, pressure board, or curling wire mesh.
5. Push OFF switch to stop the machine.





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.

Issue	Method	Member
Not Working	Check to make sure switch is "ON" or not	Operator
	Check to make sure the dough moulder is plugged in	
Motor makes noise and has stopped running.	Check rollers and conveyor belt to see if there's anything stuck on them	Professional mechanic/electrician
	Check electric supply to see if it matches the specified Voltage, Hertz, and Phases	
	Check the polarity of the plug installed on the machine	
Belt is too slow	Tighten the conveyor belts by adjusting the roller adjustment knobs.	Operator
Dough pieces stuck together.	Adjust the spacing of rollers	Operator
	Adjust the tension on the conveyor belt	
	Increase time between feeding	
Running with noise.	Check if the machine is stable on the floor	Operator
	Check if all fixed parts and screws on the outside housing of the machine are secured	
	Check and adjust conveyor belts.	
Leakage of electricity.	Check to see if any electric wires or the motor are broken and/or wet.	Professional mechanic/electrician
	Check if the electric transformer is leaking electricity.	



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-DM32 Operation Manual

1 Year 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 belts, tightening knobs, rollers, and wire meshes. 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 changing directions or gears improperly (i.e. not allowing motor to stop completely before switching between forward and reverse, or switching gears without stopping), 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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