



**AMERICAN EAGLE**<sup>®</sup>  
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](http://www.americaneaglemachine.com)

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

## AE-G12N AND AE-G22N MEAT GRINDER OPERATION MANUAL

AE-G22N  
#22 Meat Grinder 1.5HP



AE-G12N  
#12 Meat Grinder 1HP



3152594



3152594



### WARRANTY REGISTRATION

GO TO: [WWW.AMERICANEAGLEMACHINE.COM](http://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**



## Index

INTRODUCTION AND NOTICE TO USER.....	2
KEY COMPONENTS AND SPECIFICATIONS .....	3
IMPORTANT SAFETY RULES .....	4
INSTALLATION INSTRUCTIONS.....	5
ASSEMBLY INSTRUCTIONS.....	6-8
OPERATING INSTRUCTIONS .....	9
MEAT GRINDER PLATE SELECTION GUIDE.....	10
SAUSAGE STUFFING AND USAGE TIPS.....	11
CLEANING PROCEDURES.....	12-13
TROUBLESHOOTING .....	14
LIMITED WARRANTY STATEMENT.....	15

FOR FUTURE REFERENCE, PLEASE RECORD THE FOLLOWING INFORMATION:

MODEL: \_\_\_\_\_ DATE OF PURCHASE: \_\_\_\_\_

SERIAL: \_\_\_\_\_ PURCHASED FROM: \_\_\_\_\_

PURCHASED BY: \_\_\_\_\_ INVOICE / RECEIPT #: \_\_\_\_\_



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

## **AE-G12N & G22N** *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, 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 grinder head components 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: Save all packaging for future use when needed to transport or ship the machine!** The original box provides the best protection against shipping damage.

**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: motor unit, one (1) stainless steel knife, two (2) grinder plates (6mm and 8mm), spiral propeller/auger, feed chamber, coupling ring, feeder pan, meat pusher, sausage stuffer, handle and handle screws, allen wrench, 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**

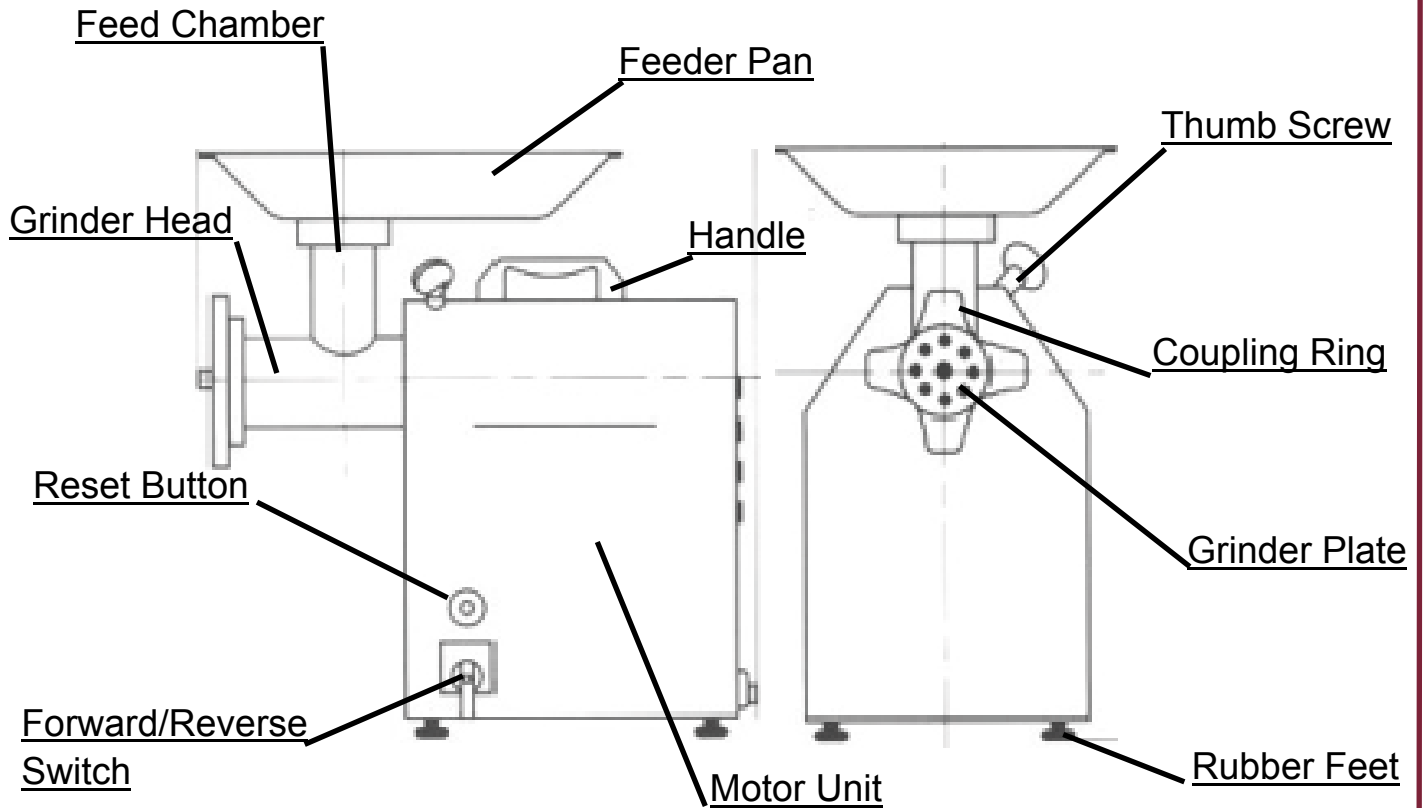


This Warning Sign will be used in the manual to warn you against damage or potential damage to the **Machine**

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



**Key Components and Specifications**



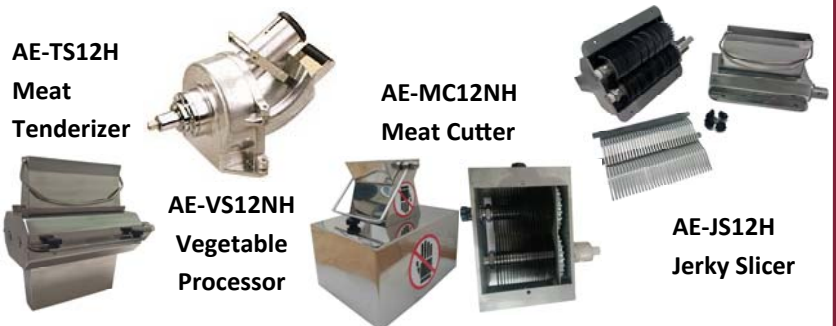
**Specifications**

Model	Capacity	Motor	Voltage V/HZ/PH	Amps	RPMs (Auger)	Operating Temperature	Ship Weight	Net Weight
AE-G12N	250lbs/hour	1 HP	115/60/1	8	170	45°F-95°F (7.2°C-35°C)	62 lbs.	59 lbs.
AE-G22N	450lbs/hour	1.5 HP	115/60/1	16	170	45°F-95°F (7.2°C-35°C)	84 lbs.	79 lbs.

**Included in box:**



Both AE-G12N and AE-G22N motor units feature standard #12 hubs to use for a variety of *optional* attachments:





## 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** the grinder without the feed chamber and feeder pan installed.
- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the grinder in extremely hot or cold air temperatures. Only operate the grinder between 45°F and 95°F (7.2°C to 35°C).



- **DO NOT** put fingers into feed chamber during operation. Secure all articles of loose clothing, jewelry, and hair before operating.



- **ONLY USE THE MEAT PUSHER NOT YOUR HAND** to push meat into the grinder.
- **ALWAYS UNPLUG BEFORE CLEANING, SERVICING, OR REMOVING PARTS.**
- **KEEP** the motor unit unplugged when not in use to prevent accidental start up.
- **TEAM LIFT ITEM: USE TWO PEOPLE TO MOVE THE GRINDER.**



- **DO NOT OPERATE CONTINUOUSLY WITHOUT MEAT BEING IN THE GRINDER HEAD/FEED CHAMBER.**



- **AMERICAN EAGLE GRINDERS ARE INTENDED FOR GRINDING THAWED, CHILLED, OR FRESH MEAT ONLY. GRINDING COMPLETELY FROZEN MEAT OR OTHER TYPES OF PRODUCTS MAY CAUSE DAMAGE NOT COVERED BY THE WARRANTY.**



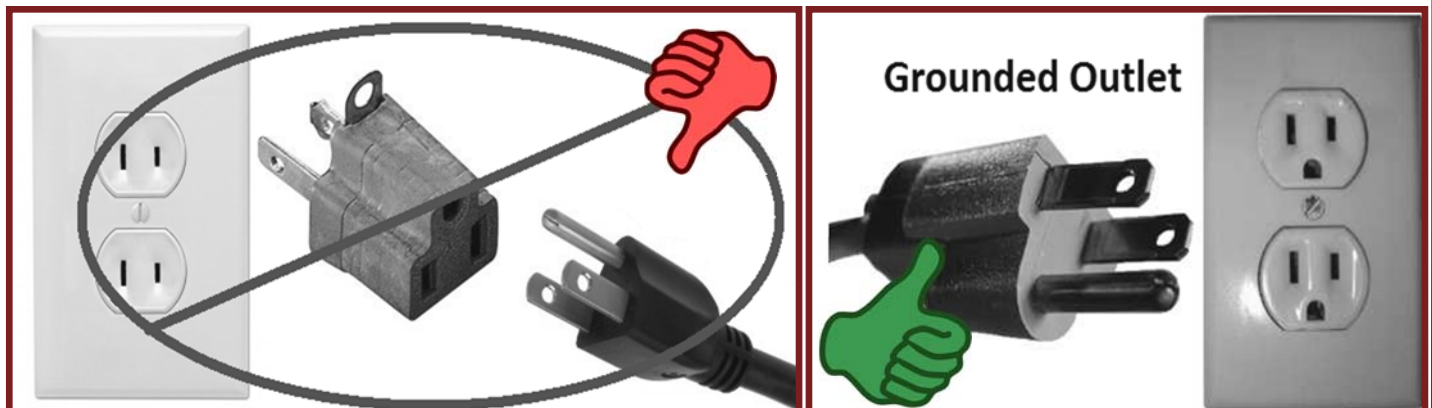
- **GRINDER IS CAPABLE OF GRINDING SMALL, SOFT ANIMAL BONES SUCH AS BONES FROM CHICKEN OR RABBIT. DO NOT GRIND LARGE, DENSE ANIMAL BONES SUCH AS FROM COWS, PIGS, DEER, ETC. DAMAGE FROM BONES ARE NOT COVERED UNDER WARRANTY.**
- **WARNING: Splintered bones can get into digestive tract of pets and cause severe injury or even death to your pet. Grind bones at your own risk.**
- **ONLY use reverse mode on the motor unit with the grinder head and not any optional attachments. Using reverse on other attachments will cause damage not covered by warranty.**  
**Allow motor to stop completely before switching between forward and reverse.**



## 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. Remove the two screws from the top of the grinder by using the allen wrench that was included with the grinder.
3. Place the handle on top of the grinder, then insert the two screws into the holes of the handle. Install the handle on the motor unit by tightening the screws with the allen wrench. **Hand tighten only!**
4. Remove the grinder from the box.
5. Inspect and make sure the rubber feet are securely screwed to the grinder.
6. Inspect the meat grinder to check that all parts have been provided.
7. Thoroughly clean the machine before using. Refer to Cleaning Procedures section.
8. 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 GROUNDING. 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.**



## Assembly Instructions

### GRINDER HEAD ASSEMBLY:

**NOTE:** Please see our website at [www.americaneaglemachine.com](http://www.americaneaglemachine.com) for an instructional video on proper assembly. **Damage from improper assembly is not covered under warranty!**

**NOTE:** American Eagle recommends pairing one plate with one knife for optimal grinding results. Over time, grinder/plate combination develops a wear pattern that fits them together for the best possible grind. Refer to plate selection guide. Pick one of the included plate options to use with the included knife. Call 773.376.0800 to order plates and knives.



1. To avoid injury, unplug the meat grinder before assembling the grinder head.



2. Insert the feed chamber into the hub, ensure the pin on the feed chamber aligns with the hole on the motor unit and the feed chamber is fully inserted. See Figure 1.



3. Tighten the thumb screw clockwise until it is secure. Do not use a tool or over tighten! See Figure 2.



Figure 1



Figure 2



## Assembly Instructions

4. Make sure the Teflon washer is mounted on the spiral propeller/auger. See Figure 3

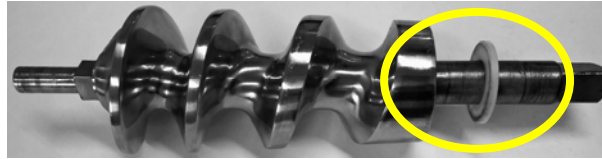


Figure 3

5. Make sure the spiral propeller/auger is facing the correct direction. Slide the spiral propeller/auger into the feed chamber with the Teflon washer installed. See Figure 4

6. Rotate and push the spiral propeller/auger until it locks into the motor unit. Ensure the auger is firmly secure and fully inserted into the internal hub. See Figure 5

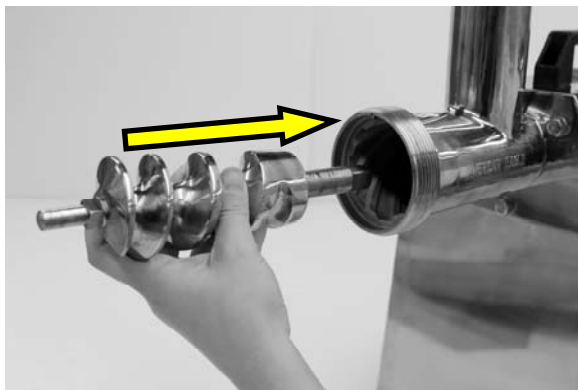


Figure 4



Figure 5

7. Place the knife onto the auger with the flat side (cutting edges) facing out. See Figure 6

8. Place the grinder plate onto the auger pin and rotate it until the notch in the plate lines up with the pin on the feed chamber, make sure the plate locks in place and doesn't rotate. See Figure 7



Figure 6



Figure 7





## Assembly Instructions

- Place the coupling ring onto the feed chamber and rotate clockwise.
- Hand tighten the coupling ring and then rotate it backward (counterclockwise) very slightly, at most  $\sim 1/8$ ". **Do not use a tool or over tighten!** See Figure 8 and Figure 9.



Figure 8

**THEN**

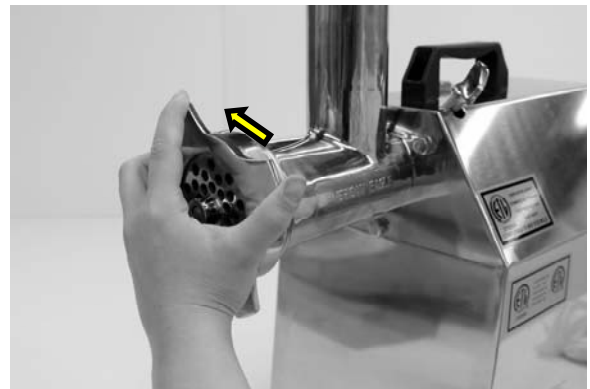


Figure 9

- Place the feeder pan onto the feed chamber and make sure it is fully inserted. See Figure 10

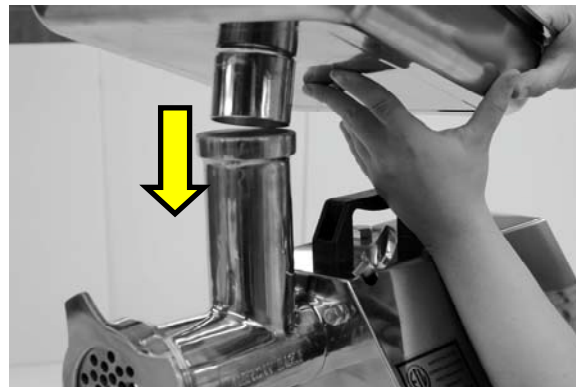


Figure 10

- Make sure the forward/reverse switch is in the OFF position and plug the grinder in.



**IMPORTANT:** The coupling ring holds all components together and should not be loose, but should not be too tight. Over-tightening the coupling ring will cause motor strain and cause damage to the grinder not covered under warranty.



## Operating Instructions

1. Remove all skin and bones from meat before grinding. Cut the meat strips slightly smaller than the opening of the feed chamber. Meat must fall easily into the feed chamber. **Note: Refer to plate guide to help determine which size plate to use for desired final product.**
2. Place the meat on the feeder pan and place a container under the feed chamber to catch the ground meat.
3. Turn the forward/reverse switch to the forward (FOR) position. **DO NOT OVER-TURN!**



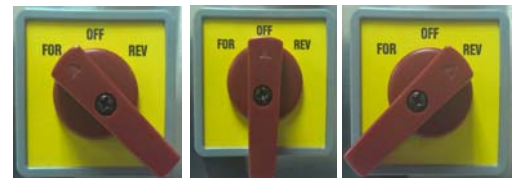
4. Feed the meat into the feed chamber using the meat pusher. **Do not use your hands!** ***Do not force the meat through the feed chamber***, allow the meat strips to fall into the feed chamber and let the auger do the work to pull the meat through.

5. When finished processing, turn the forward/reverse switch to OFF, unplug the grinder.

**Note About Reverse Mode:** In the unlikely event that the grinder jams, **switch to OFF and allow grinder to stop completely.** Then run the motor in reverse by turning the forward/reverse switch to REV for a few seconds. **ONLY USE REVERSE MODE WITH GRINDER HEAD. DO NOT USE REVERSE WITH OPTIONAL ATTACHMENTS.**



**NOTE: DO NOT OVER-TURN THE FORWARD/ REVERSE SWITCH.** Damage from over-turning is not covered under warranty! See photos on right.



### **HELPFUL MEAT PROCESSING TIPS:**

- When a finer grind is desired, pass the meat two (2) or three (3) times, beginning with a larger hole plate and swapping to the smaller plates in later passes. Chill the meat thoroughly to 32°F-34°F (0°C-1°C) in between each pass to reduce loss of juices and retain texture.
- Trim a handful of fat from meat. Process the fat through the feed chamber to help lubricate grinder head for enhanced results.
- Always refrigerate freshly ground meat and cook within 24 hours, or freeze the meat if you do not plan to use immediately.
- For best drying results, prepare sausage 24-48 hours prior to use.



**Meat Grinder Plate Selection Guide**

	<b>AE-G12N Part No.</b>	<b>AE-G22N Part No.</b>	<b>Hole Size (mm)</b>	<b>Hole Size (in)</b>	<b>Typical Usage</b>
	AE-G12N/08-02	AE-G22N/06-02	2 mm	1/16"	Very Fine - Second/Third Grind, Bologna, Hamburger, Beef Jerky, and Franks
	AE-G12N/08-04	AE-G22N/06-04	4 mm	5/32"	Fine - Second/Third Grind, Breakfast Sausage, Hamburger, Polish and Italian Sausage
	AE-G12N/08-06	AE-G22N/06-06	6 mm	1/4"	Medium - First/Second Grind, Hamburger, Salami, Sausage, and Pepperoni
	AE-G12N/08-08	AE-G22N/06-08	8 mm	5/16"	Coarse - First/Second Grind, Hamburger, Salami, Coarser Sausage, and Pepperoni
	AE-G12N/08-10	AE-G22N/06-10	10 mm	3/8"	Coarse - First Grind, Chilli meat and Chorizo
	AE-G12N/08-12	AE-G22N/06-12	12 mm	1/2"	Very Coarse - First Grind, Chill and Stew Meat
	AE-G12N/08-14	AE-G22N/06-14	14 mm	9/16"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-16	AE-G22N/06-16	16 mm	5/8"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-18	AE-G22N/06-18	18 mm	11/16"	Very Coarse - First Grind, or Tougher Chunking Meat
	N/A	AE-G22N/06-20	20 mm	3/4"	Very Coarse - First Grind, or Tougher Chunking Meat
	AE-G12N/08-00	AE-G22N/06-00	0 mm	3 Hole Plate	Pass-through, Must use when sausage stuffing



## Sausage Stuffing and Usage Tips

### GENERAL PROCEDURE FOR STUFFING SAUSAGE:

**IMPORTANT:** The 0mm stuffing plate (3 hole plate) must be used and installed without the knife when stuffing sausage.

1. Place the preferred grinder plate and knife in the feed chamber and grind meat to the desired size. Refer to grinder plate selection guide to help you determine which plates to use.
2. In a large container or mixer, mix spices and other ingredients to the ground meat. Do not use the grinder to mix other ingredients in the feed chamber. ***For best results, chill the mixed ground meat to 32°F-34°F before stuffing or running the meat through a second pass.***
3. Put the grinding plate on the auger in the feed chamber and the stuffing tube over the plate. **DO NOT install knife.** See Figure 11 and Figure 12
4. Tighten the coupling ring over the stuffing tube and grinder plate, ensure that it has secured the grinder plate and stuffing tube. **Do not over-tighten the coupling ring!** See Figure 13.



Figure 11



Figure 12



Figure 13



5. Place a sausage casing over the stuffing tube, then run the ground meat through grinder again.

### Helpful Usage Tips:

- During grinding, the meat should feed into and come out of the feed chamber smoothly. If the meat output is not smooth, or if it is mushy and in paste form, refer to troubleshooting section.
- If you hear a metal grinding sound or the motor unit turns off, refer to troubleshooting section.
- **Knives and plates are best matched as a set.** For best grinding results, pair one plate with one knife and replace both at the same time when the pair has become dull or worn.
- **ALWAYS** follow food safety guidelines provided by the USDA. Visit: [www.fsis.usda.gov](http://www.fsis.usda.gov) or visit: [www.servsafe.com](http://www.servsafe.com) for more information.



## Cleaning Procedures

### TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



- **BEFORE CLEANING, SERVICING, OR REMOVING COMPONENTS**, always turn the grinder off and disconnect the motor unit from the power outlet.



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



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



- **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 grinder
- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the entire grinder on a regular basis as any component of the grinder 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](http://www.servsafe.com) for information on kitchen and equipment sanitation procedures.



## Cleaning Procedures

### **GRINDER HEAD DISASSEMBLY, CLEANING & SANITIZING:**

1. Make sure the unit is turned off and disconnected from the power outlet.
2. Remove the feeder pan from the feed chamber.
3. Remove the coupling ring by turning it counterclockwise until it is completely loose.
4. Take the grinder plate off of the spiral propeller/auger and then remove the knife.
5. Remove the auger from the feed chamber. **DO NOT LOSE THE TEFLON WASHER!**
6. Loosen the thumb screw by turning it counterclockwise 3-4 times. **DO NOT REMOVE!**
7. Take the feed chamber off of the motor unit.
8. Clean and sanitize the disassembled components and the motor unit housing with a mild detergent and warm water solution.
9. Use a wire brush to remove any meat stuck inside the plate holes. To prevent damage to plate, do not strike the plate against a hard surface or hit the plate to remove meat.
10. Wipe the plates and knives with mineral oil/cooking oil, or spray on a coating of food grade silicone after cleaning. This step will help protect the plates and knives from premature wear.
11. Make sure that all surfaces are **cleaned, sanitized, and allowed to air dry** before reassembling or storing. Follow instructions in previous section for reassembly.






**NOTE ABOUT DISHWASHERS: ALL GRINDER HEAD COMPONENTS AND FEEDER PAN ARE PURE FOOD GRADE STAINLESS STEEL. HOWEVER, A DISHWASHER MAY STILL BE ABLE TO CAUSE DAMAGE TO COMPONENTS THAT HAVE DEVELOPED MANY SCRATCHES OR SURFACE DAMAGE. DAMAGE CAUSED BY DISHWASHER IS NOT COVERED BY WARRANTY. INSPECT COMPONENTS AND IF IN DOUBT, HAND WASH PARTS WITH MILD DETERGENT AND WARM WATER SOLUTION.**



**NOTE:** Do not wash the knife or plate with steam or hot water immediately after grinding chilled meat. Very rapid changes in temperature will cause damage to components. Allow components to warm more gradually before washing.



## Troubleshooting

Issue	Cause	Solution
During operation, the motor unit sounds abnormal or is straining	Trying to grind completely frozen meat	Remove the meat from the grinder and let the meat thaw before continuing to grind the product
	Coupling ring is installed too tightly	Loosen the coupling ring. Hand tighten it, then rotate the coupling ring back slightly
	Knife or plate edges have worn or dulled	Replace the knife and plate
	Teflon washer not installed	Remove spiral auger and attach the Teflon washer 
During operation the grinder makes a metal grinding or squeaking noise	Coupling ring is installed too tightly	Loosen the coupling ring. Hand tighten it then rotate the coupling ring back slightly
	Teflon washer not installed	Remove spiral auger and attach the Teflon washer. 
Motor unit stops working suddenly during operation  NOTE: If motor constantly stops and you need to reset often, there may be an additional hazard. Stop use and contact American Eagle	Machine has been overloaded	Turn the forward/reverse switch to OFF. Let the unit cool off for 10-15 minutes before starting again. Press the Reset button, then resume
	Coupling ring installed too tightly	Turn the forward/reverse switch to OFF. Let the unit cool off for 10-15 minutes. Loosen the coupling ring. Hand tighten, then rotate the coupling ring slightly. Press the reset button, then resume
	Teflon washer not installed	Remove spiral auger and attach the Teflon washer 
During grinding meat backs up the feed chamber	Knife or plate edges have worn or dulled	Replace the knife and plate
During grinding the meat output is not smooth or is mushy and in paste form	Meat is too warm	Chill the meat to 32°F-34°F (0°C-1°C)
	Coupling ring is on too tight	Loosen the coupling ring. Hand tighten it then rotate the coupling ring back slightly
	Grinder plate or feed chamber is partially blocked	Turn the forward/reverse switch to the REV position for a few seconds. Clean out plate and feed chamber
	Knife or plate edges have worn or dulled	Replace the knife and plate



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

## **AE-G12N & G22N** *Operation Manual*

### **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 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](http://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.

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