



AMERICAN EAGLE[®]
FOOD MACHINERY, INC.

AE-G12N / G22N
Countertop
Meat Grinders

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

American Eagle® Meat Grinders Feature Patented Design, All-Inclusive Accessories, And Competitive Pricing, Making Them The Best Value For Foodservice Professionals, Hunters, Butchers, Pet Owners, Or Home Enthusiasts Alike!

Quality Design

- Powerful 1 HP (G12N) or 1.5 HP (G22N) Motor
- 100% Stainless Steel Grinder Head With Rifled Chamber And Quick Pass Auger Reduces Jams And Food Waste
- 100% Durable Steel Alloy Gear Driven Transmission
- Permanently Lubricated, Sealed Motor Design For Food Safety And Low Maintenance
- Superior Electronics And Shielded Wiring Ensure Reliable Operation
- Easy To Clean, Attractive, High Polish Stainless Steel Housing With No Sharp Corners Or Seams
- ETL Certified To NSF No.8, CSA, And CE Standards

AE-G12N
 #12 MEAT GRINDER



AE-G22N
 #22 MEAT GRINDER



RIFLED
 GRINDER
 HEAD
 CHAMBER



Standard Accessories

- Stainless Steel Feeder Pan
- Meat Pusher and Stuffer Tube (3/4")
- 1/4" (6mm) Stainless Steel Plate
- 5/16" (8mm) Stainless Steel Plate
- Stainless Steel Knife



Standard Features

- Forward/Reverse switch*
- Motor Overload Protection, Reset Button
- Standard #12 Hub For Optional Attachments
- Non-Slip Rubber Feet
- Warranty: 1 Year Parts / 1 Year Labor**

Optional Accessories

- AE-TS12H Meat Tenderizer Head
- AE-JS12H Jerky Slicer Head
- AE-VS12NH Vegetable Cutter
- AE-MC12NH Meat Cutter Head
- AE-HP100 4" Hamburger Patty Press

AE-TS12H Installed



AE-VS12NH



AE-JS12H



AE-HP100



AE-MC12NH



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

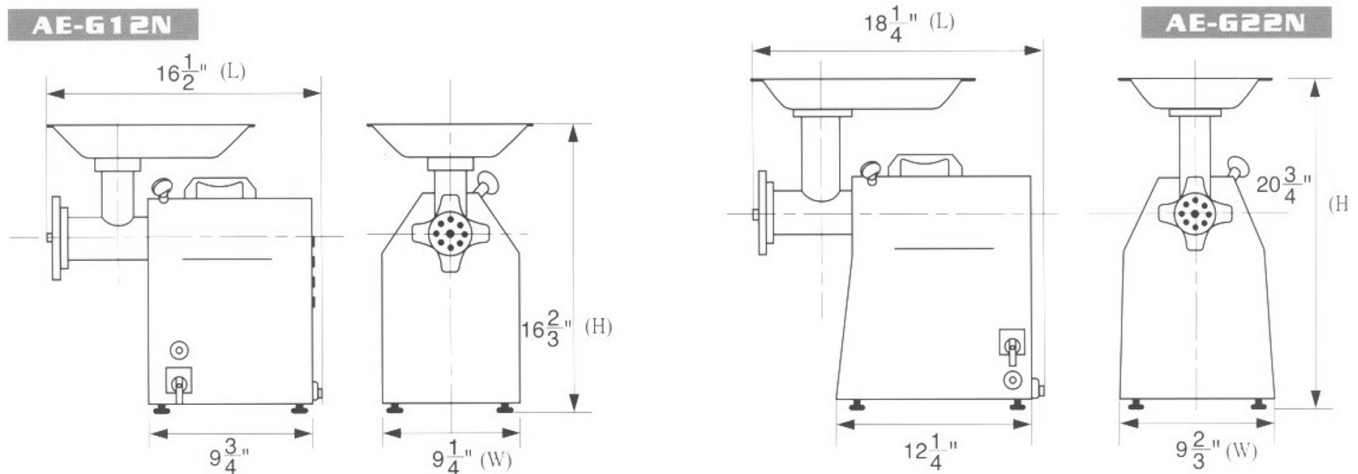
Quality • Value • Reliability



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sales@ameagle.biz • www.americaneaglemachine.com



Specifications and Shipping Information

Model	Capacity	Motor	Amps	RPMS (Auger)	Voltage V/HZ/PH	Shipping Dimensions	Ship Weight	Net Weight
AE-G12N	250 lbs/hr	1 HP	8	170	115/60/1	18" L x 13" W x 16" H	62 lbs	59 lbs
AE-G22N	450 lbs/hr	1.5 HP	16	170	115/60/1	23" L x 16" W x 20" H	84 lbs	79 lbs

Optional AE-TS12H Meat Tenderizer Head

- Durable Stainless Steel Construction, Fits Standard #12 Hub
- Transforms Tougher Meats Into Delicious, Salable Product

Optional AE-JS12H Jerky Slicer Head

- Durable Stainless Steel Construction, Fits Standard #12 Hub
- Easily Slice Meat Into Strips, Perfect For Jerky Or Fajitas

Optional AE-VS12NH Vegetable Cutter

- Dual Hopper Chamber Accommodates Large Variety Of Items, Fits Standard #12 Hub, Comes With 1/4" SS Shredding Plate
- Optional Slicer Plate Is Adjustable To Following Sizes Using Spacers: 1/16" (None), 1/8" (Thin Spacer), 3/16" (Thick Spacer)
- Optional Shredder Plate sizes available: 1/4", 5/16", 3/32"

Optional AE-MC12NH Meat Cutter Head

- Durable Stainless Steel Construction, Fits Standard #12 Hub
- Easily Slice Or Shred Meat, Perfect For Fajitas Or Ethnic Cuisine!

Optional AE-HP100 4" Hamburger Patty Press

- Durable Stainless Steel Construction And Convenient Paper Liner Holder. Quickly Transform Ground Beef Into Hamburger Patties!

Optional Grinder Plates

Description	AE-G12N Part #	AE-G22N Part #
3-Hole Plate (0mm)***	AE-G12N/08-00	AE-G22N/06-00
1/16" (2mm)	AE-G12N/08-02	AE-G22N/06-02
5/32" (4mm)	AE-G12N/08-04	AE-G22N/06-04
1/4" (6mm)	AE-G12N/08-06	AE-G22N/06-06
5/16" (8mm)	AE-G12N/08-08	AE-G22N/06-08
3/8" (10mm)	AE-G12N/08-10	AE-G22N/06-10
1/2" (12mm)	AE-G12N/08-12	AE-G22N/06-12
9/16" (14mm)	AE-G12N/08-14	AE-G22N/06-14
5/8" (16mm)	AE-G12N/08-16	AE-G22N/06-16
11/16" (18mm)	AE-G12N/08-18	AE-G22N/06-18
3/4" (20mm)	N/A	AE-G22N/06-20

* Reverse mode should only be used with meat grinder head, using reverse on other attachments may cause damage not covered by warranty

** Warranty must be registered. Please refer to manual on proper assembly of grinder head. Improper use voids warranty. 1 year labor warranty only applies to machines manufactured starting from 2016. Warranty does not cover accessories or items subject to wear and tear such as knives or plates.

*** This plate must be used when stuffing sausage



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