



**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

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[www.americaneaglemachine.com](http://www.americaneaglemachine.com)

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

## **AE-GV22 COUNTERTOP VEGETABLE CUTTER KIT OPERATION MANUAL**



### **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**



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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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FOOD MACHINERY, INC.

## **AE-GV22** *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 cutter 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, hub attachment, food pusher, shredding/slicing disk, 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**

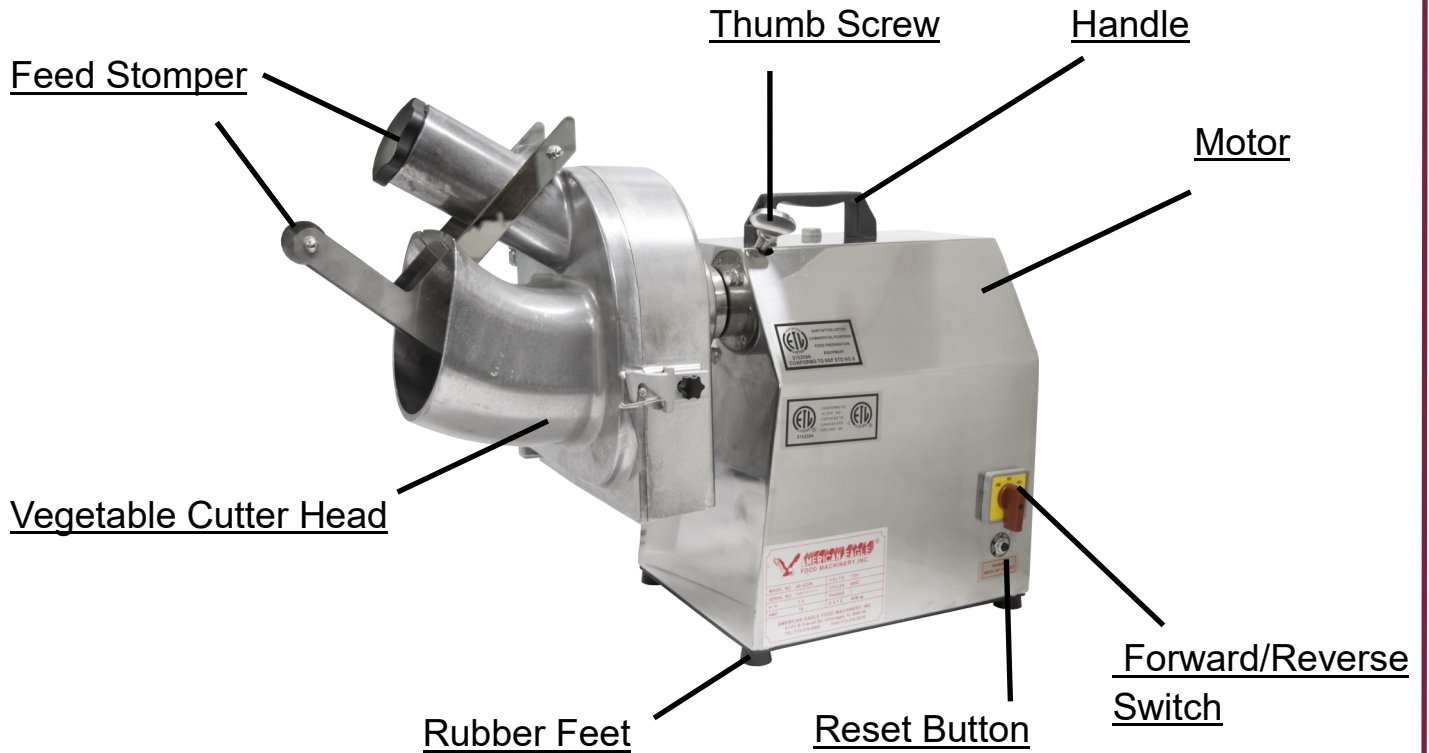


This Warning Sign will be used in the manual to warn you against damage or potential damage to the **Machine**

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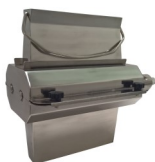
**Key Components and Specifications**



| Specifications |        |                 |      |              |                        |             |            |
|----------------|--------|-----------------|------|--------------|------------------------|-------------|------------|
| Model          | Motor  | Voltage V/HZ/PH | Amps | RPMs (Auger) | Operating Temperature  | Ship Weight | Net Weight |
| AE-GV22        | 1.5 HP | 115/60/1        | 8    | 170          | 45°F-95°F (7.2°C-35°C) | 86 lbs.     | 96 lbs.    |

**AE-GV22 motor units feature standard #12 hubs to use for a variety of optional attachments:**

**AE-TS12H**  
**Meat Tenderizer**



**AE-MC12NH**  
**Meat Cutter**




**AE-G22NH**  
**Meat Grinder**

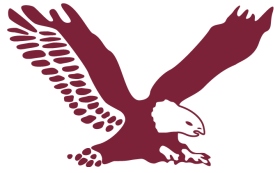


**AE-JS12H**  
**Jerky Slicer**



### Plate Selection Guide

|  | Part No.     | Hole Size (mm)                           | Hole Size (in)                    | Typical Usage   |
|--|--------------|--|-----------------------------------|---|
|  <p>Slicing Disk w/ Spacers</p> | AE-VS12NH/10 | Adjustable:<br>1.6 mm, 3.2 mm,<br>4.8 mm | Adjustable:<br>1/16", 1/8", 3/16" | lettuce, radishes, chinese vegetables, cucumbers, cabbage, onion, carrots, peppers, zucchini, celery, potatoes, cole slaw |
|  <p>1/4"</p>                   | AE-VS12NH/26 | 6.35 mm                                  | 1/4"                              | cheese, cole slaw, bread crumbs   |
|  <p>5/16"</p>                 | AE-VS12NH/25 | 8 mm                                     | 5/16"                             | cheese, cole slaw, bread crumbs   |



## 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 cutter without the feed chamber installed.
- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the cutter in extremely hot or cold air temperatures. Only operate the cutter 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.
- **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 CUTTER.**
- **DO NOT USE REVERSE MODE.** Using reverse on any attachment other than the grinder head will cause damage not covered by warranty.
- **DO NOT OPERATE CONTINUOUSLY WITHOUT FOOD BEING IN THE CUTTER HEAD/FEED CHAMBER.**
- **AMERICAN EAGLE CUTTERS ARE INTENDED FOR CUTTING THAWED, CHILLED, OR FRESH FOOD ONLY. CUTTING COMPLETELY FROZEN FOOD OR OTHER TYPES OF PRODUCTS MAY CAUSE DAMAGE NOT COVERED BY THE WARRANTY.**
- **CUTTER IS CAPABLE OF CUTTING, AND IS INTENDED FOR USE WITH VEGETABLE AND FRUIT. DO NOT CUT 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. Cut bones at your own risk.

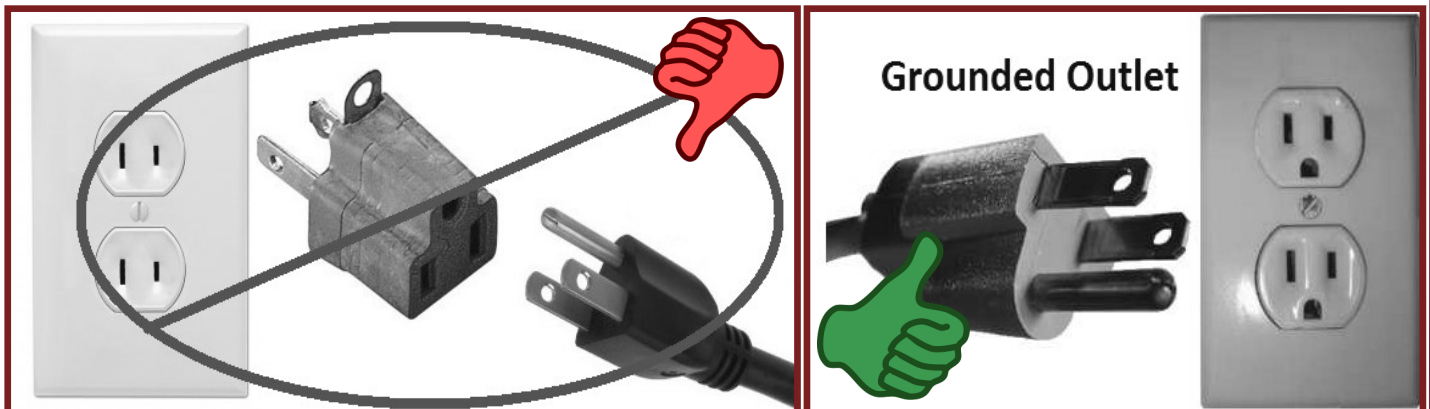




## Installation Instructions

### 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 motor by using the allen wrench that was included with the cutter.
3. Place the handle on top of the motor unit, 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 motor from the box using the newly installed handle.
5. Inspect and make sure the rubber feet are securely screwed to the cutter.
6. Inspect the vegetable cutter 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 cutter. **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

### CUTTER 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!**



1. To avoid injury, unplug the vegetable cutter before assembling the cutter 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**

### **To Remove Accessory from Power Unit:**

1. Loosen Thumb Screw on power unit until hub is loose. You do not need to take the thumb screw completely out to remove the unit.
2. To Remove the Disc Holder Assembly (*you must completely remove the attachment from the power unit before completing this portion*)
  - Raise Buckle (part #18\*) to open Front Cover. During your first use, you can turn the opened attachment on its side like an open book to help you align the notch and locking pin. To view the notch and pin, look under the slicing knife from the underside of the accessory. (It may be necessary to rotate the disc slightly to see the notch and locking pin.)
  - Carefully align the notch on slicing disc assembly to the pin of the housing. You can turn the Shaft (#13 at the back of accessory\*) clockwise until pin aligns with the notch. Carefully remove disc with holders (assembled together) and clean. The disc holder assembly may be changed out with a shredder or grater plate assembly.

### **To Install The Disc-Holder Assembly:**

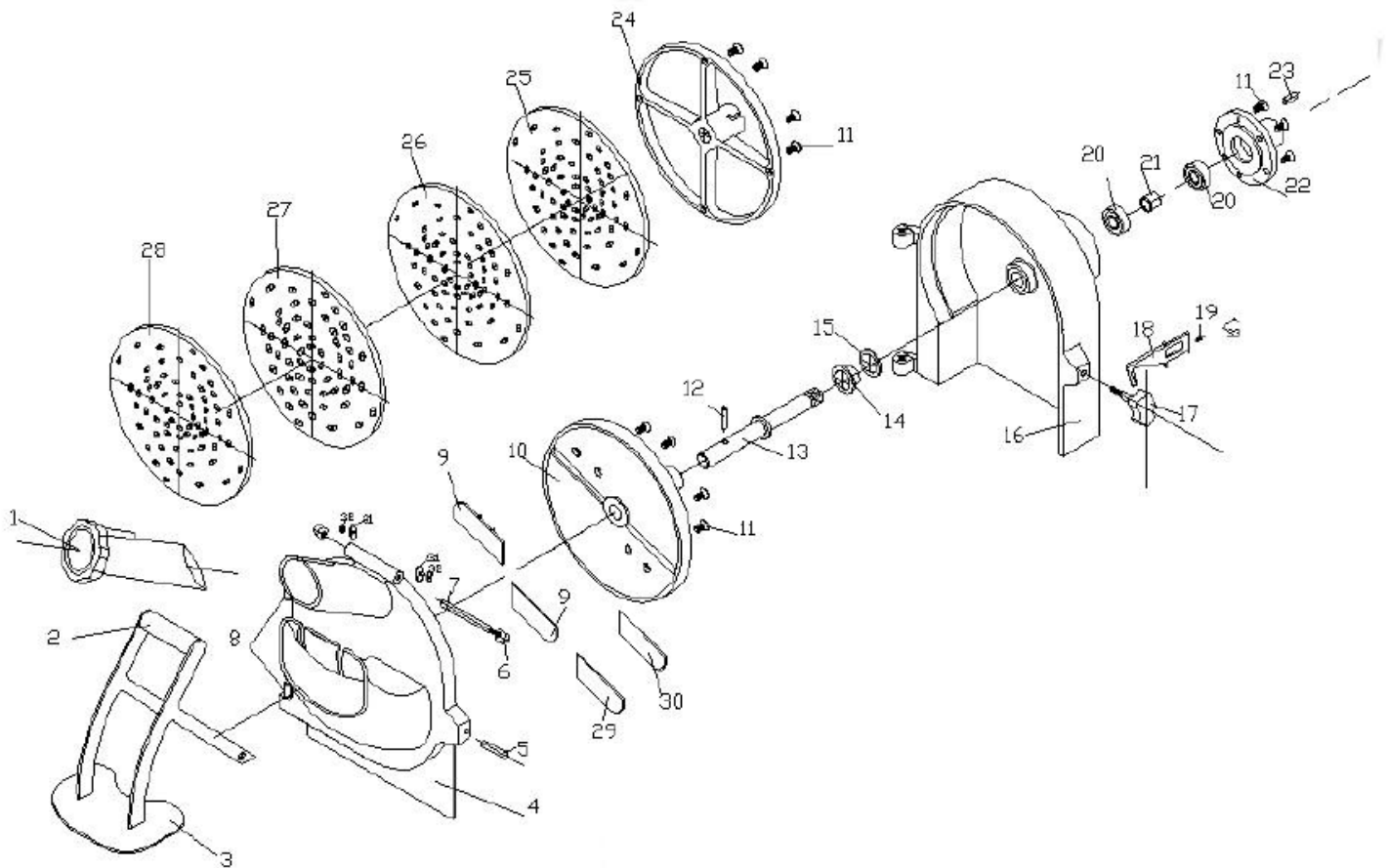
1. Place the disc on the shaft so that the cutting edges face you.
2. Carefully turn the shaft (#13 at the back of the accessory\*) clockwise until pin aligns with the notch on the holder. Push the disc holder assembly down and turn to lock both disc and pin into place.

**\*NOTE: REFER TO DIAGRAM ON PAGE 8 FOR PART REFERENCE**



## Assembly Instructions

### Parts Diagram:





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**AE-GV22**  
*Operation Manual*

## Assembly Instructions

### To Adjust Slice Thickness By Adding/Removing Spacers:



**WARNING: KNIVES ARE SHARP. WEAR PROTECTIVE GLOVES.**

Your slicing attachment comes with two sets of spacers for each blade. For your convenience, one set of spacers is already installed with your new attachment for a 1/8" slice. Additionally, there are four long and four short screws.

#### **Adjusting from 1/8" to 3/16" slicing:**

Unscrew the knife from the back of disc and add one spacer to the spacer already installed for each side. Use the two longer size screws to hold both spacers and blade together. Make sure the knife is on straight and that the cutting edge faces you. Repeat for the other blade.

#### **Adjusting from 1/8" to 1/16" slicing:**


Unscrew the knife from the back of the disc; place **only** the blade on each side, using two shorter size screws to attach the blade to the disc. Make sure the knife is straight and the cutting edge faces you. Repeat for the other blade.



## Operating Instructions

1. Cut the vegetable slightly smaller than the opening of the feed chamber. It must fall easily into the feed chamber.
2. Place the vegetable in the cutter opening and place a container under the feed chamber to catch the cut vegetable.
3. Turn the forward/reverse switch to the forward (FOR) position. **DO NOT OVER-TURN! DO NOT TURN THE SWITCH IN THE REVERSE POSITION!**
4. Feed the vegetable into the feed chamber. ***Do not force the vegetable through the feed chamber***, allow the vegetable to fall into the feed chamber and let the gravity do the work to pull the vegetable through.
5. When finished processing, turn the forward/reverse switch to OFF, unplug the cutter.

**NOTE: DO NOT OVER-TURN THE FORWARD/REVERSE SWITCH. ALSO, DO NOT**

 **REVERSE.** Damage from over-turning or using reverse mode is not covered under warranty! See photos on right.





## Cleaning Procedures

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



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



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



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



- **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.

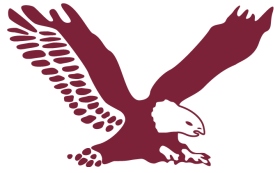
- **ALWAYS FOLLOW** the directions on the sanitizer container or those provided by the vendor. Allow the parts to air dry, or wipe dry before placing them back in the cutter.
- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the entire cutter on a regular basis as any component of the cutter 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

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

1. Make sure the unit is turned off and disconnected from the power outlet.
2. Loosen the thumb screw by turning it counterclockwise 3-4 times. **DO NOT REMOVE!**
3. Take the feed chamber off of the motor unit.
4. Loosen each side screw on the feed chamber, and carefully remove the blades.
5. Clean and sanitize the disassembled components and the motor unit housing with a mild detergent and warm water solution. Be careful to clean all components. Check blades see if all in good shape during cleaning. To keep the blades sharp & precise, a knife sharpening stick may be used to sharpen the cutting edge. Replacement blades are available through American Eagle or authorized dealers.
6. Use a wire brush to remove any vegetable stuck between cutting blades.
7. Wipe all blades with mineral oil/cooking oil, or spray on a coating of food grade silicone after cleaning. This step will help protect the blades from premature wear.
8. 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 CUTTER HEAD COMPONENTS 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 blades with steam or hot water immediately after cutting chilled vegetables. Very rapid changes in temperature will cause damage to components. Allow components to warm more gradually before washing.



**CAUTION:** NEVER reassembled wet components back to store. NEVER run vegetable cutter without it locked firmly on the motor base.





## Troubleshooting

| Issue  | Possible Solutions  |
|--|---|
| The machine cannot be started, or stops while it is running and cannot be restarted. | Check the power plug is securely fitted into the power supply socket.               |
|  | Check the fuse box for the premises that it is not tripped and have correct rating. |
| Lower capacity or poor cutting results.  | Make sure the correct cutting tool is used.   |
|  | Check the knives and shredder plates are in good condition and are sharp.           |
| Shredding plate loose or rattling.   | Inspect Shredder plate assembly to assure plate is shouldered firmly on the pins.   |
|  | Replace plates.   |



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## AE-GV22 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 plates, spacers, knobs, screws, 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.

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