



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-HP100 MANUAL COUNTERTOP PATTY PRESS 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



Index

INTRODUCTION AND NOTICE TO USER.....	2
KEY COMPONENTS AND SPECIFICATIONS	3
SAFETY RULES / INSTALLATION & OPERATING INSTRUCTIONS.....	4
CLEANING PROCEDURES.....	5
TROUBLESHOOTING	6
LIMITED WARRANTY STATEMENT.....	7

FOR FUTURE REFERENCE, PLEASE RECORD THE FOLLOWING INFORMATION:

MODEL: _____ DATE OF PURCHASE: _____

SERIAL: _____ PURCHASED FROM: _____

PURCHASED BY: _____ INVOICE / RECEIPT #: _____

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AE-HP100 *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 food contact surfaces 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: 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: Patty Press, 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	Patty Size	Productivity	Weight Range	Thickness Range	Ship	Net
AE-HP100	4 in (10 cm)	Up to 100 patties/min	2 oz - 8 oz	0.25 in - 1 in	15 lbs.	12 lbs.



Safety Rules / Installation & Operating Instructions

IMPORTANT SAFETY RULES:



- **ONLY** install equipment on a clean, level, non-skid surface and in a well-lit area.
- **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** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the patty press in extremely hot or cold air temperatures. Only operate the patty press between 45°F and 95°F (7.2°C to 35°C).
- **DO NOT** put fingers into the pressing area during operation. Secure all articles of loose clothing, jewelry, and hair before operating.



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. Install the machine onto a solid, stable, non-slip surface. This area should be large enough to allow easy access and cleaning.
3. Put the cellophane/paper discs into the holder at the top of the machine.
4. Thoroughly clean the machine before using. Refer to Cleaning Procedures section.
5. Contact American Eagle if you have any questions or problems with the installation or operation of this patty press. **Do not return to retailer or dealer!**

OPERATING INSTRUCTIONS:

1. Put 1 cellophane/paper disc into the holder.
2. Place a small quantity of minced meat, according to the thickness required.
3. Place another cellophane disc on the meat.
4. Pull the lever down to form the hamburger.
5. Lift the lever, which will lift the hamburger for easy removal.



Cleaning Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



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



- **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 patty press.
- Carefully clean the machine with damp cloth and then wipe with a dry cloth.
- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the entire patty press on a regular basis as any component of the patty press 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



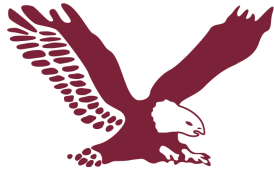
on your sanitizer container to properly kill harmful bacteria and pathogens. **Chlorine, iodine or quaternary ammonium are common sanitizers safe to use.**

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.

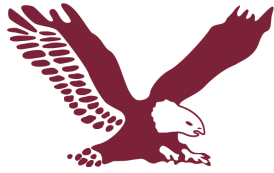


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AE-HP100
Operation Manual

Troubleshooting

Issue	Cause	Solution
Patty press is not completely closing or pressing the patties small enough	Meat is frozen	Wait for meat to completely thaw, and try again
	Meat under the tray	Raise the tray, and clean the underside thoroughly



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AE-HP100 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, knobs, and handles. 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 equipment or parts damaged by improper 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.AMICANEAGLEMACHINE.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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