



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

*"The Value Leader in Commercial Bakery and Restaurant Equipment!"*

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

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

## **AE-MC12N / MC22N MEAT CUTTER OPERATION MANUAL**



**AE-MC12N**  
**#12 Meat Cutter 1HP**



**AE-MC22N**  
**#22 Meat Cutter 1.5HP**

### **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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# AE-MC12N & MC22N Operation Manual

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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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## **AE-MC12N & MC22N** *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, 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-MC12N	1 HP	115/60/1	8	170	45°F-95°F (7.2°C-35°C)	72 lbs.	67 lbs.
AE-MC22N	1.5 HP	115/60/1	16	170	45°F-95°F (7.2°C-35°C)	92 lbs.	87 lbs.

Both AE-MC12N and AE-MC22N motor units feature standard #12 hubs to use for a variety of *optional* attachments:

**AE-TS12H**  
Meat Tenderizer



**AE-VS12NH**  
Vegetable Processor



**AE-G12NH**  
Meat Grinder



**AE-JS12H**  
Jerky Slicer





## 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 the cutter without thoroughly washing it before first use.** Parts have been sprayed with H1 grade machinery oil for storage purposes, which is not safe for consumption.
- **DO NOT OPERATE** the cutter without the stainless steel housing installed on the machine.
- **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 the cutter opening 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 PLACING MEAT IN THE CUTTER HEAD.**
- **AMERICAN EAGLE CUTTERS ARE INTENDED FOR CUTTING THAWED, CHILLED, OR FRESH MEAT ONLY. CUTTING COMPLETELY FROZEN MEAT OR OTHER TYPES OF PRODUCTS MAY CAUSE DAMAGE NOT COVERED BY THE WARRANTY.**
- **CUTTER CAN NOT CUT SOFT ANIMAL BONES SUCH AS CHICKEN OR RABBIT. 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.**



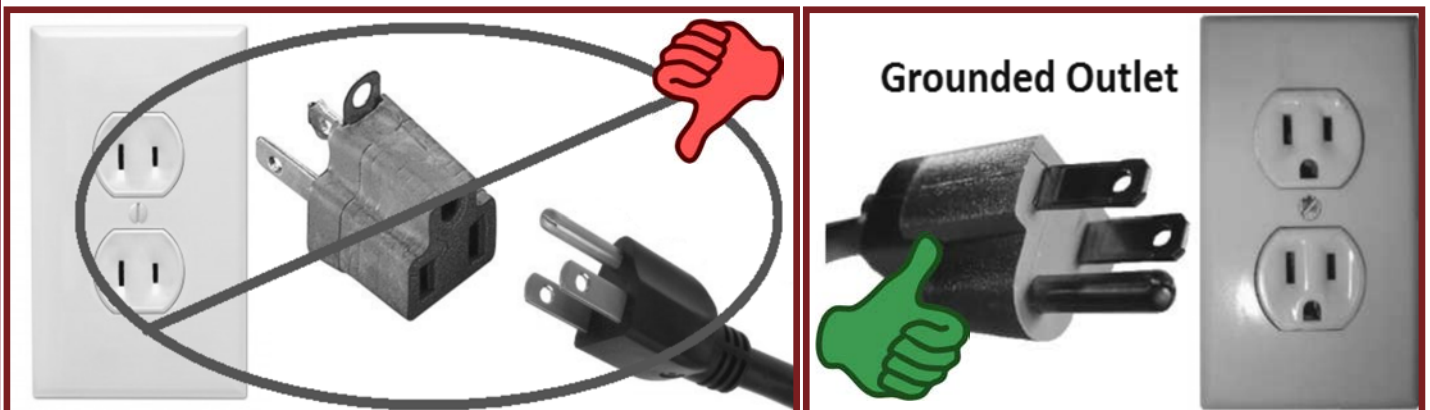
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FOOD MACHINERY, INC.

**AE-MC12N & MC22N**  
*Operation Manual*

## 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 cutter by using the allen wrench that was included with the cutter.
3. Place the handle on top of the cutter, 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 cutter from the box.
5. Inspect and make sure the rubber feet are securely screwed to the cutter motor.
6. Inspect the meat cutter to check that all parts have been provided.
7. **Thoroughly clean the machine before using!** Parts have been sprayed with H1 grade machinery oil for storage, which is not safe for consumption. 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 PRONG OR USE AN ADAPTER PLUG.**

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## 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 meat cutter before assembling the cutter head.



2. Insert the attachment into the hub, ensure the pin on the attachment aligns with the hole on the motor unit and the attachment 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

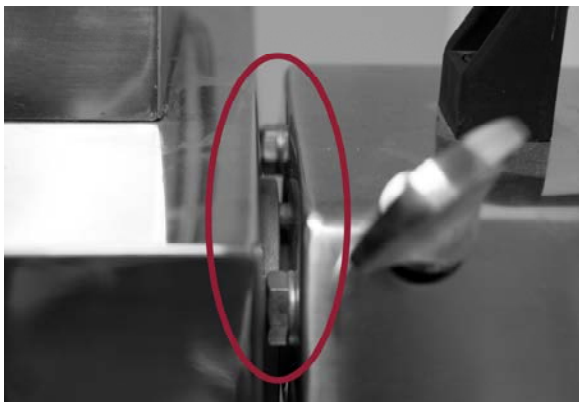


Figure 3

4. Make sure that cutter head is flush to the meat grinder motor. After the attachment is installed, it should resemble figure 3. If it does not resemble figure 3, the attachment housing needs to be adjusted to provide proper space.

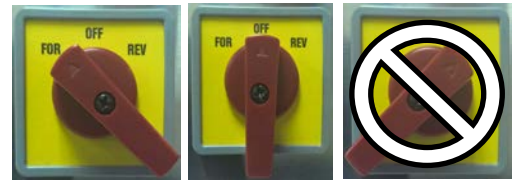


## Operating Instructions

1. Remove all skin and bones from meat before cutting. If necessary, cut the meat slightly smaller than the cutter opening. Meat must fall easily into the opening.
2. Place the meat in the cutter opening and place a container under the attachment to catch the cut meat.
3. Turn the forward/reverse switch to the forward (FOR) position. **DO NOT OVER-TURN THE SWITCH. DO NOT PUT SWITCH IN REVERSE POSITION!**
4. Feed the meat into the cutter opening. ***Do not force the meat through the opening***, allow the meat to fall into the attachment and let the gravity do the work to pull the meat through.
5. When finished processing, turn the forward/reverse switch to OFF, and 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.



### HELPFUL MEAT PROCESSING TIPS:

- When smaller cuts are desired, pass the meat through a second time. 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.
- In addition to chilling the meat before processing, use non-stick cooking spray such as PAM on the cutting blades to help lubricate the blades and help the meat pass through more easily.
- Always refrigerate freshly cut meat and cook within 24 hours, or freeze the meat if you do not plan to use it immediately.





## 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 motor.
- **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 meat cutter attachment off of the motor unit.
4. Loosen each side screw on the feed chamber, and carefully remove the blade shafts.
5. Clean and sanitize the disassembled components and the motor unit housing with a mild detergent and warm water solution. Be careful while cleaning all components. Check blades see if all blades are in good shape during cleaning. Otherwise blades need to be replaced.
6. Use a long, soft bristle, wire brush to remove any meat 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: THE ATTACHMENT IS NOT DISHWASHER SAFE.**



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



**CAUTION:** NEVER reassemble cutter attachment with wet components. NEVER run meat cutter without being locked firmly on the motor base.



**SCAN THIS QR CODE** for a full cleaning demonstration, showing you step-by-step instructions.



## Troubleshooting

Issue	Cause	Solution
During operation, the motor unit sounds abnormal or is straining	Trying to cut completely frozen meat	Remove the meat from the cutter and let the meat thaw before continuing to cut the product.
	Blade edges have worn or dulled	Replace the blades.
During operation the cutter makes a squeaking noise	Knob is fasten too tight	Loosen the minor adjustment knob located on the front of the cutter. This will relieve pressure on the blades.
Motor unit stops working suddenly during operation	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.
NOTE: If motor constantly stops and you need to reset often, there may be an additional hazard. Stop use and contact American Eagle	Tightening knob is fastened too tightly, or there is an obstruction within the cutter head	Turn the forward/reverse switch to OFF. Let the unit cool off for 10-15 minutes. Remove the meat cutter attachment from the motor, inspect the cutter head and be sure to remove all obstructions in the attachment. Press the reset button, then resume.
During cutting, meat backs up the cutter opening	Blade edges have worn or dulled	Replace the blades
During cutting, the meat output is not smooth	Meat is too warm	Chill the meat to 32°F-34°F (0°C-1°C)
	Tightening knobs are too tight	Loosen the tightening knobs. Hand tighten the tightening knob. (Adjustment knob should be loose enough to loosen by hand.)
	Cutter opening is partially blocked	Turn the forward/reverse switch to OFF. Let the unit cool off for 10-15 minutes. Remove housing and remove block.
	Blade edges have worn or dulled	Replace the blades.



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## AE-MC12N & MC22N 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 knobs 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.AMICANEAGLEMACHINE.COM](http://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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