



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-PS01 COUNTERTOP DOUGH ROLLER 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



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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-PS01
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. 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: the dough roller, 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**

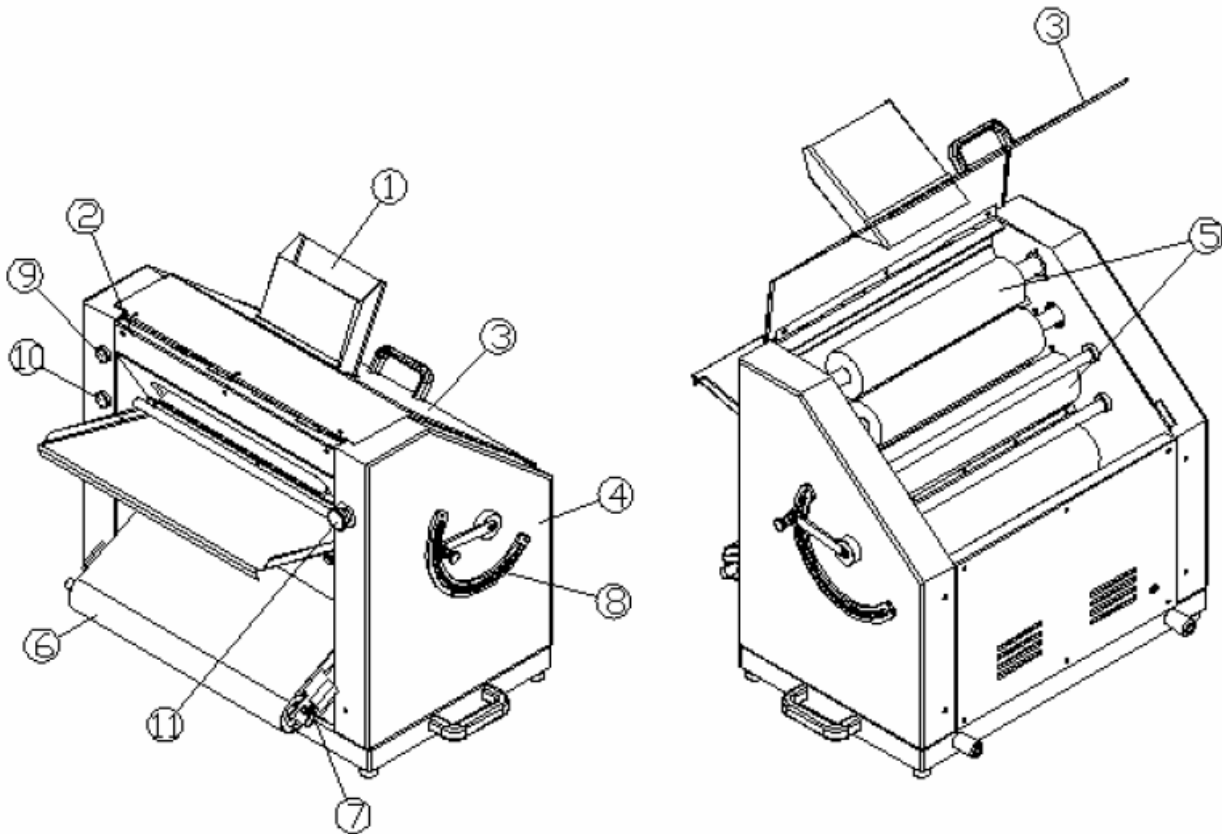


This Warning Sign will be used in the manual to warn you against damage or potential damage to the **Machine**

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Key Components and Specifications



EXTERNAL PARTS





1	Dough Chute	4	Side Cover	7	Conveyor Adjusting Screw	10	Start Switch
2	Main Housing	5	Transmission Roller	8	Roller Setting Handle	11	Emergency Stop
3	Upper Lift Cover	6	Conveyor Belt	9	Stop Switch		

Specifications

Model	Motor	Voltage V/HZ/PH	Roller Size	Adjustable Thickness	Max Output Diameter	Ship Weight	Net Weight
AE-PS01	1 HP	115/60/1	3.5" Dia	0.04" to 0.07" 1mm to 18mm	18"	386 lbs.	298 lbs.



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 this machine for any applications other than food processing.
- **DO NOT** leave the machine in operation unattended.
- Keep people off the machine while operating and ensure there are no children standing close to the machine.
- Observe maintenance and safety inspection schedules.
- **DO NOT OPERATE** outdoors without shelter from rain, snow, dirt and dust.
- **DO NOT OPERATE** the dough roller in extremely hot or cold air temperatures. Only operate the dough roller between 45°F and 95°F (7.2°C to 35°C).
 - Keep hand, clothing & rigid objects **away** when machine in operation.
-  Always use at least two people to move or install the machine. This will help prevent any injury as the machine is very heavy
- **Any type of overloading or physical abuse will void the warranty**
-  **ALWAYS UNPLUG BEFORE CLEANING, SERVICING, OR REMOVING PARTS.**
 - The machine is limited for use of moulding and rolling dough. Please do not feed in any rigid objects or poisonous objects into machine to process.
- Operators should wear tightly fitted clothing and tie up hair or wear a hairnet to prevent clothes and hair from falling into machines.



Installation Instructions

INSTALLATION:



Immediately before unpacking the dough roller, check the machine for possible shipping damage. If you find the packaging material or the machine is damaged before unpacking, contact the carrier within 3 days of delivery. Our responsibility ceases when merchandise is delivered to the transportation company and receipted for. Also, take notice to the bright red notice on each crate—1) Caution and 2) Freight condition.

1. Install the dough roller with sufficient clearance from walls and other objects for operation and cleaning. The machine must be installed on a horizontally level floor.
2. Ensure all covers and screws are secure as some may become loose during shipping. If anything is found loose, please re-tighten as needed.



3. **Use a professional electrician to ensure that the power supplied to the machine matches what is stamped on the nameplate! Improper electrical connection will void your warranty! If there is a conflict between the spec sheet or manual and the nameplate, the nameplate is authoritative.**
4. Please perform a test run on to make sure the conveyer belts remain on track and do not shift to one side or the other.
5. If the belts are shifting, you may need to check to make sure the belts are properly mounted in the built in roller guides. The belts have an extruded section on each outer edge that runs underneath the belts. This extruded section should fit into the roller guides. Please adjust the belts as necessary.
6. Thoroughly clean the machine before using. Refer to Cleaning Procedures section.
7. Contact American Eagle if you have any questions or problems with the installation or operation of this sheeter. **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 GROUNDED. 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.



Cleaning & Maintenance Procedures

TO AVOID SERIOUS INJURY AND DAMAGE TO MACHINE:



- **BEFORE CLEANING, SERVICING, OR REMOVING COMPONENTS**, always unplug the machine.



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



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



- **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 and components to air dry, or wipe dry with soft cloth.
- To prevent illness or death caused by food-borne disease, bacteria, and pathogens, it is important to clean and sanitize the machine as it 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.



Cleaning & Maintenance Procedures



Note: the machine should be cleaned daily!

- Turn off the power switch and unplug the motor before cleaning.
- Wipe down all surfaces thoroughly with a damp cloth. If necessary use a mild soap/hot water solution, and then rinse with a mild soda/vinegar solution. Rinse thoroughly with a damp cloth.
- Never use harsh chemicals such as bleach or ammonia to clean or wipe the surfaces, oftentimes a damp cloth is enough to keep everything clean. When necessary, use a recognized food safe cleaner to clean the food contact surfaces, or a mild soap/water solution.
- You may need to sometimes clean underneath the machine and vacuum any flour or dough residue trapped under the working surfaces.
- Open lid to clean scraping plates and rollers of leftover dough.

Maintenance:

- The machine is designed to be very low maintenance and all panels are coated in a special rust resistant, water resistant layer to prevent food from becoming stuck to surfaces, but due diligence must be executed to keep the machine clean daily and ensure the moving parts are lubricated properly.
- The conveyer belts are made of canvas and so due care must be exercised to prevent damage to the belts
- It is best to use the machine regularly, for any extended or long term storage, apply a thin layer of food safe lubricant on the control rod, roller handle, and roller bearings to prevent rust/corrosion
- There may be times you need to remove the cover to check the limit switches and ensure flour or food residue is not trapped in the switch, preventing the machine safety guard from operating normally.
- Check running parts (eg. Motor, conveyor, roller) if there's noise and make proper adjustment. Check up screws and tighten again. Check if all fixed screws and parts are in right position.
- If you notice the roller or conveyors not moving as easily, you may need to remove the cover and add a lubricant oil such as A360B white mineral oil lubricant or Phillips PF food machinery grade oil to help decrease friction in the chain transmission. **Never use general oil or cooking oil to do maintenance as general oil is not NSF approved and cooking oil will cause damage to the equipment.** You are responsible for ensuring that the lubricant you choose to use is NSF approved for food safety purposes.



Operating Instructions

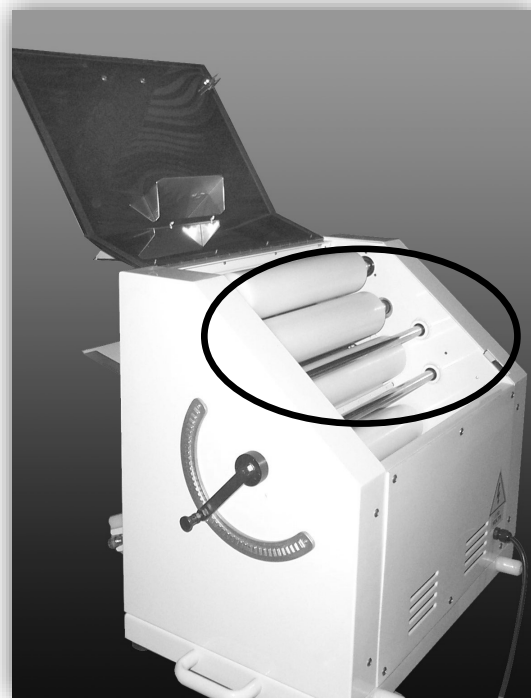
PRE-CLEANING:

1. The machine ships with a thin layer of white colored oil/grease on some of the surfaces to help prevent corrosion during storage and shipping. Please clean this shipping grease residue prior to use.
2. Be sure to also clean and thoroughly sanitize the dough chute and catch tray.
3. Although the machine comes shrink wrapped, it is possible that dust or dirt has accumulated on the conveyor belts or rollers during the shipping and transportation process. You may use a mild soap/detergent and water solution to clean the conveyor belts and rollers prior to use.

FRONT



REAR

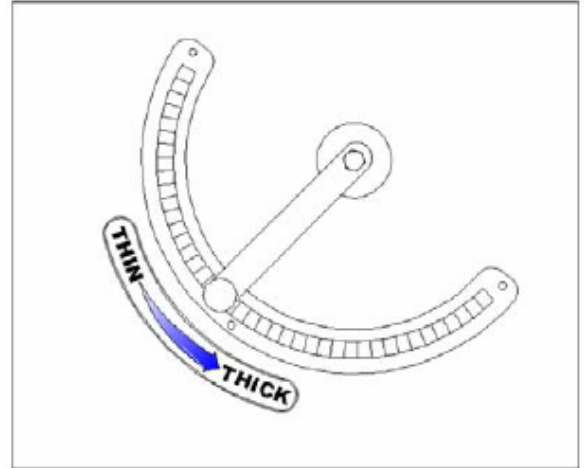




Operating Instructions

OPERATION:

1. By operating the roller setting handle to adjust the gap between upper roller and lower roller as large as possible according to the dough measurement. During the following rolling process, gradually adjust the gap smaller and smaller, until the sheet dough reaches the desired thickness.
2. Turn on the electric power.
3. Drop dough into the dough chute to proceed moulding and adjust all parts to meet requirements.
4. Push switch "Off" to stop the machine.





Troubleshooting



WARNING: REPAIRS AND NON-PERIODIC MAINTENANCE SHOULD BE CONDUCTED BY QUALIFIED SERVICE PERSONNEL. CONTACT AMERICAN EAGLE OR YOUR DEALER TO FIND A SERVICE AGENT IN YOUR AREA.

Issue	Possible Solutions
Not working	Check switch is "ON" or not
	Check Emergency Stop switch and power switch is at right position or not.
Motor has noise and has stopped running	Check rollers and conveyor for any obstructions
	Check electric supply (plugged in, proper phase)
	Check rollers and ball bearings. Make sure that they still run smoothly.
Dough sticks together	Adjust the space distance of transmission roller.
	Adjust the space distance of conveyor.
	Feed in dough in fixed location and weight, add flour as necessary.
Running with noise	Check if the machine is stable on the floor. Make adjustments as required
	Check and tighten all fixed parts and screws on outside housing of machine.
	Check and adjust belts. Belts should stay aligned the entire time of use.
Leakage of electricity	Check if wires and motor are broken and wet.
	Check outlet to ensure that the supply is not the point of failure.



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AE-PS01
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 1 year parts and 90 days 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 belts, knobs, bearings, buttons. 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 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.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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