

Planetary Mixers

American Eagle® planetary mixers provide any food service operation with the versatility they need, at an affordable price. We offer all-inclusive accessory packages on mixers of all sizes. All planetary mixers meet or exceed commercial sanitation requirements. From the smallest 10 Qt to the largest 80 Qt capacity, our equipment is great for small caterers to large scale baked-goods manufacturers. Specially designed speed modifications offer high-torque motion without sacrificing versatility at higher speeds. Convenient push button controls and timers come standard with most equipment. The result is excellent multi-function performance at an unbeatable price.

Specifications

Model	Capacity	Motor	Voltage V / HZ / PH	Amps	Transmission	Agitator Speeds	Safety Guard	Timer
AE-80N4A	80 Quart Bowl	3 HP	220 / 60 / 3	21	Belt + Gear Driven	4	Yes	15 Min
AE-60N4A	60 Quart Bowl	3 HP	220 / 60 / 1	21	Gear Driven	4	Yes	15 Min
AE-40PA	40 Quart Bowl	1.5 HP	220 / 60 / 1	10	Gear Driven	3	Yes	15 Min
AE-300A	30 Quart Bowl	1.5 HP	115 / 60 / 1	8.6	Gear Driven	3	Yes	30 Min
AE-200A	20 Quart Bowl	1 HP	115 / 60 / 1	6.5	Gear Driven	3	Yes	30 Min
AE-10NA	10 Quart Bowl	2/3 HP	115 / 60 / 1	6	Gear Driven	3	Yes	No



Heavy duty precision machined gears



AE-80N4A
80QT Hybrid Drive
Planetary Mixer



AE-60N4A
60QT Planetary Mixer



AE-40PA
40QT Planetary Mixer

Dimensions and Weights

Model	Overall Dimensions	Foot Print	Net Weight
AE-80N4A	28.4" W x 41.7" L x 58" H	28"W x 33.5"D	1323 lbs (600 kg)
AE-60N4A	27.5" W x 40.5" L x 58" H	26"W x 31"D	1001 lbs (454 kg)
AE-40PA	27" W x 27" L x 47" H	24"W x 24"D	440 lbs (200 kg)
AE-300A	23.5" W x 23" L x 37" H	22"W x 19"D	250 lbs (169 kg)
AE-200A	23" W x 24.5" L x 35" H	23"W x 24.5"D	214 lbs (98 kg)
AE-10NA	19.1" L x 16.1" W x 25" H	16.1"W x 19.1"D	149 lbs (68 kg)