

3557 S. Halsted St, Chicago, Illinois 60609 800-836-5756 • sales@ameagle.biz

AE-V12 Vegetable Shredder AE-S12 Vegetable Slicer

American Eagle AE-V12 & AE-S12 attachments offer incredible benefits to restaurant operators:

- Decreases recipe preparation time
- Less waste & consistently professional look
- Saves on labor and training costs
- Delivers efficiency & bottom-line savings





#12 Hub Motor or Mixer Hub Compatible AE-V12 attached to AE-G22 Grinder Motor

A variety of plate sizes and adjustable range of thickness:

- Grate or shred all types of cheese
- Cut a variety vegetables and fruits
- Shred cabbage, carrots, and potatoes

Standard Features

- Made from food-safe quality aluminum alloy for durability
- Stainless steel, "S" knife is precision-milled and ground for sharp, clean cuts
- Easily adjust slice plates by adding spacers for thickness control
- Safe, easy-to-use dual hopper chamber design. Opens for easy cleaning
- Unit is easily disassembled for cleaning, lubricating and adjusting
- Can be used on most mixer hubs or meat choppers #12 power hub compatibility

Standard Warranty on Motor Unit Only

- 1 year parts and ninety days labor
- Must register with American Eagle





Specifications Summary (See reverse for details)

Power Hub Size	Available Slice/Cut Sizes	# Sizes for Shredder/Grater	Plate Diameter	Ship Weight	Overall Dimensions W x D x H
#12	Three	Four	9.25 inches	20 Lbs (18 net)	17.24" x 12.2" x 14.37"



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Specifications

Due to continuous product improvement, specifications may change without notice

Machine Specifications

Recommended for pairing with AE-G22N Motor: 1.5 HP (16 Amps)
Motor overload protection w/ reset button. Grease packed chamber requires no additional maintenance or oil changes. Totally enclosed to prevent food contamination.

Recommended RPM Range: 170 to 340

Quality Materials: Hardened steel alloy knives maintain sharpness for years of performance. Sanitary, commercially-approved aluminum alloy has an attractive matte finish and seamless design.

Construction: Computerized mold and cast system for precise, consistent parts. Generous chamber size ensures fit for a variety of vegetable and fruit sizes.

Maintenance: Machine's strong, yet lightweight materials make it easy to remove from hub and disassemble for cleaning. Interchangeable plates are also easy to adjust and use.

Dimensions

Net Weight: 18 Pounds (8.18 kgs.) Shipping Weight: 20 Lbs (9.1 kgs.) Shipping Dimensions: 19.69"W x 14.76"D x 13.4"H (50 cm x 37.5 cm x 34cm)

Overall Width = 17.24" (43.8 cm) Overall Depth = 12.2" (31 cm) Overall Height = 14.37" (36.5 cm)

Other Deluxe Attachments AE-T12H Meat Tenderizer Head

Attaches to the #12 Universal hub and transforms tougher meats into delicious, salable product. See meat tenderizer specifications for details.

AE-G12NH Meat Grinder Head

100% stainless steel delivers exceptional performance and durability. Choose from 10 different plate sizes and make everything from hamburger to sausage. See meat grinder specifications for details.

Plate & Slice Specifications AE-V12 Shredder Plate

Part

AE-V12/25 5/16" (8 mm)
AE-V12/26 3/16" (6 mm)
AE-V12/27 3/32" (2.5 mm)
AE-V12/28 Grater (0 mm)

Available Hole Sizes:

AE-S12 Slicing Plate with three adjustable sizes

AE-S12/10 1/16" (1.59 mm)
AE-S12/29 1/16" Thin Spacer
AE-S12/30 3/16" Thick Spacer

Adjustable Slice Thickness

Additional plate spacers may be in between plate and slicing knife to adjust slice thickness. Add thin spacer to adjust slice thickness to 1/8". Add thick spacer to adjust thickness to 3/16".

Double Hopper Chamber System

Safety design for minimal hand contact with blades while machine is in operation. Narrow top chamber accommodates a variety of long items such as celery, cucumber, or carrots. Wide chamber with deep opening designed for cabbage, potatoes, fruits, cheeses, and more.



