GNOCCHI MACHINE | COUNTER TOP

SIENA



AGX2 COUNTER TOP SOFT GNOCCHI



STANDARD FEATURES

- Arcobaleno Counter Top Gnocchi Machine comes equipped with standard forming cup having Gnocchi size of 5/8" (17mm)
- Gnocchi can be made using ready made mix, recipes with fresh potatoes, dehydrated potato flakes, flavorings, puree, ricotta cheese, eggs and more...
- The soft gnocchi dough is placed into a filling cup and pressed out by a pressure dispensing system (piston)
- Gnocchi can be produced smooth or with ridges simply by adjusting a knob
- Built in flour duster to dust gnocchi to help prevent sticking
- Simple and easy to operate
- Parts in contact with the dough are made of stainless steel, food grade materials and are completely removable for cleaning
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & ACCESSORIES

 □ Additional forming cups with gnocchi size of: 1/2" (12mm) 9/16" (14mm) 1/4" (7mm) - Mini Gnocchi (Chicche)
□ Pasta trays - Perforated - Dim: 15.5^rW x 23.5^rD x 2.75^rH
□ Pasta trays - Solid - Dim: 15.5^rW x 23.5^rD x 2.75^rH
□ APC20 Mobile pasta cart with 20 trays



■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality —at NO COST to you! Call for details.



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Model	AGX2 - 2 Punch
Hourly Production	Up to 35-50 lbs/hr
Standard Gnocchi Size	5/8" (17mm)
Electrical Power	220/1/60Hz 6 Amps
Nema Plug	L6-15
Cord Length	6 ft
Machine Dimensions	13.5″W x 16″D x 34″H
Shipping Dimensions	18"W x 20"D x 39"H
Machine Weight	95 lbs
Shipping Weight	120 lbs
Shipping Class	85



One standard forming cup with Gnocchi size of 5/8" (17mm) comes equipped with machine.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2020 Arcobaleno™, LLC