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" (16mm) and 2 openings to produce 2 gnocchi at a time (2 punch)
- 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) with 4 openings 9/16" (14mm) with 4 openings

1/4" (7mm) with 6 openings - Mini Gnocchi (Chicche)

- □ Pasta trays Perforated Dim: 15.5"W x 23.5"D x 2.75"H
- □ Pasta trays Solid Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ 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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AGX2 TECHNICAL SPECIFICATIONS

AGX2 - 2 Punch
Up to 35-50 lbs/hr
5/8" (16mm)
220/1/60Hz 6 Amps
L6-15
6 ft
13″W x 15″D x 28″H
18″W x 20″D x 39″H
95 lbs
120 lbs
85



One standard forming cup with Gnocchi size of 5/8" (16mm) and 2 openings comes equipped with machine.







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