GNOCCHI MACHINE | INDUSTRIAL

ALESSANDRA



AGX6

INDUSTRIAL DUTY — SMOOTH OR RIDGED





STANDARD FEATURES

- Production of home made gnocchi using fresh potato, dehydrated potato flakes, flour and more
- Gnocchi can be either smooth or with ridges
- Length and ridges can be adjusted in a few seconds
- Automatic flour duster sprinkles flour onto gnocchi to avoid sticking
- Forming group easy to remove for cleaning & adjustment in size
- Easy disassembly for cleaning
- All parts made from food grade materials
- Sturdy compact and reliable machines
- Simple to operate
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & ACCESSORIES

- ☐ 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
- ☐ Forming groups different size Gnocchi
- ☐ Mini gnocchi (chiache) 3/8" x 7/16"
- ☐ 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.



GNOCCHI MACHINE | INDUSTRIAL



AGX6 TECHNICAL SPECIFICATIONS

Model	AGX6 - 6 Punch
Hourly Production	450-550 lbs/hr
Standard Gnocchi Size	3/8" - 1/2" diameter
Electrical Power	220/3/60Hz 3HP
Nema Plug	L15-20
Cord Length	8 ft
Machine Dimensions	35.50″W x 44″D x 67″H
Shipping Dimensions	39″W x 48″D x 70″H
Machine Weight	495 lbs
Shipping Weight	565 lbs
Shipping Class	85







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