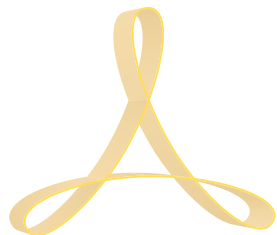


SIENA



ARCOBALENO™

GNOCCHI MACHINE MODEL AGX2+4

TRADITIONAL + CHICCHE GNOCCHI

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____



STANDARD FEATURES

- Comes with two forming groups for traditional gnocchi (2 punch) and one for chicche (4 punch)
- Automatic flour duster sprinkles flour onto gnocchi to avoid sticking
- Adjustment knob for smooth or ridges for gnocchi
- You can add gnocchi mixture to the machine while the machine is operating
- Adjustable speed on cutting blade to determine desired length and size of gnocchi
- Machine on casters
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - solid and perforated
- ☐ APC-20 Mobile pasta cart with 20 trays



■ WARRANTY

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

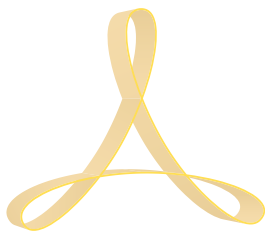


■ TRY BEFORE YOU BUY

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.



Specifications subject to change without notice due to policy of continuous product improvement.



GNOCCHI MACHINE

MODEL AGX2+4

TRADITIONAL + CHICCHE GNOCCHI

ARCOBALENO™

TECHNICAL SPECIFICATIONS

Model	AGX2+4
Hourly Production	125-200 lbs/hr depending on size of gnocchi & operator
Electrical Power	220/3/60Hz 3 Amps
Machine Dimension	22"W x 34"D x 60"H
Shipping Dimension	30"W x 40"D x 64"H
Net Weight	185 lbs
Shipping Weight	260 lbs
Shipping Class	85



Traditional Gnocchi



Chicche Gnocchi