

GNOCCHI MACHINE | INDUSTRIAL

ALESSANDRA



ARCOBALENO®
PASTA MACHINES

AGX6

INDUSTRIAL DUTY — SMOOTH OR RIDGED



STANDARD FEATURES

- Production of homemade gnocchi using fresh potato, dehydrated potato flakes, potato gnocchi mixes, flavorings, puree, ricotta cheese and more...
- The gnocchi dough can be fed continuously without having to stop the machine
- Gnocchi can be with ridges or smooth simply by adjusting a knob
- Variable speed to adjust the length and size of gnocchi while the machine is operating
- Machine equipped with automatic 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
- Machine on casters for easy mobility
- 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 (chicche) 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! Call for details.



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AGX6 TECHNICAL SPECIFICATIONS

Model	AGX6 - 6 Punch
Hourly Production	Up to 450-550 lbs/hr
Standard Gnocchi Size	3/8" - 1/2" diameter
Electrical Power	220V/3/60Hz 3HP
Nema Plug	L15-20
Cord Length	8 ft
Machine Dimensions	35.50"W x 44"D x 67"H
Shipping Dimensions	35"W x 48"D x 78"H
Machine Weight	495 lbs
Shipping Weight	605 lbs
Shipping Class	125

