

GNOCCHI MACHINE

ALEXA



ARCOBALENO®
PASTA EQUIPMENT

AGX2+4

TRADITIONAL + CHICCHE GNOCCHI



STANDARD FEATURES

- Production of homemade gnocchi using fresh potato, dehydrated potato flakes, potato gnocchi mixes, flavorings, puree, ricotta cheese and more...
- Comes with two forming groups: one for traditional gnocchi (2 punch) and one for chicche (4 punch)
- 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
- 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.



GNOCCHI MACHINE



AGX2+4

TECHNICAL SPECIFICATIONS

Model	AGX2+4
Hourly Production	Up to 125-200 lbs/hr (depending on size of gnocchi & operator)
Electrical Power	220V/3/60Hz 3 Amps
Nema Plug	L15-20
Machine Dimensions	22"W x 34"D x 60"H
Shipping Dimensions	31"W x 41"D x 62"H
Machine Weight	185 lbs
Shipping Weight	285 lbs
Shipping Class	125



Traditional Gnocchi



Chicche Gnocchi