

GNOCCHI MACHINE

ALEXA



ARCOBALENO™
PASTA EQUIPMENT

AGX2+4

TRADITIONAL + CHICCHE GNOCCHI



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 - 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.



GNOCCHI MACHINE



AGX2+4 TECHNICAL SPECIFICATIONS

Model	AGX2+4
Hourly Production	125-200 lbs/hr depending on size of gnocchi & operator
Electrical Power	220/3/60Hz 3 Amps
Nema Plug	L15-20
Machine Dimensions	22"W x 34"D x 60"H
Shipping Dimensions	30"W x 40"D x 64"H
Machine Weight	185 lbs
Shipping Weight	260 lbs
Shipping Class	85



Traditional Gnocchi



Chicche Gnocchi

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