

MODELS# AFG 201 and AFG 601 GNOCCHI MACHINES

Gnocchi are various sizes soft potato dumplings with or without flavorings of herbs or vegetable. Those delicious tasting, delicate potato dumplings appearing more and more often in upscale restaurants these days. They either served as a mouth watering appetizer or as a beautifully looking side dish to the main course. Our gnocchi production machines come in two models (difference - production rate, dimensions) and work with almost any recipe.

FEATURE:

- * All units provided with adjustable flow flour dusting hoppers.
- * Two handsomely finished screened trays and one solid flour catch tray supplied.
- * Continuous dough feeding hopper has safety-interlock cover.
- * Size of gnocchi and depth of grooves fully adjustable



SPECIFICATIONS	MODEL AFG 201	MODEL AFG 601
Production Rate	150 lbs. per Hr.	500 lbs. per Hr
Motor	3/4 Horsepower	2-1/2 Horsepower
Electrical Requirements	220 Volt, 3 Phase or (220 Volt, Single Phase on request for additional cost)	220 Volt, 3 Phase or (220 Volt, Single Phase on request for additional cost)
Dimensions:	18" x 36" x 56"	26" x 44" x 65"
Shipping Weight:	200 lbs.	500 lbs.

