



by **emiliomiti**

Gnocchi Maker GN2



Adjustable gnocchi size



Removable filling hopper

The GN2 gnocchi maker offers commercial gnocchi production in a small footprint design. The GN2 has a production range of 130-175 lbs/hr (60-80 kg/hr) and has a base of just 19.5" wide by 33" deep. GN2 is designed to use cooked potatoes or a dehydrated potato flake mixture. Adjustments allow you to adjust the size and length of the gnocchi as well as profile of the gnocchi, either smooth or ridged. An automatic flour duster helps avoid product sticking. The GN2 is constructed of heavy duty stainless steel, designed for any kitchen or commercial production environment.

FEATURES

- › 130-175 lbs/hr production (60-80 kg/hr)
- › Designed to work with cooked potatoes or dehydrated potato flake mixture
- › Adjustable gnocchi length and size
- › Adjustment for smooth or ridged gnocchi
- › Automatic flour duster to avoid sticking

OPTIONAL ATTACHMENTS

1. **Drying Trays:** Perforated or solid pasta drying trays to sort freshly produced gnocchi.



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TECHNICAL SPECIFICATIONS

Model	GN2
SKU	GN2
Length	33"
Width	19.5"
Height	55.75"
Weight	176 lbs
Features	Production: 130-175 lbs/hr (60-80 kg/hr) Power: 220 Volt, Three Phase, 8 Amps Warranty: 1 year limited
Package Includes	GN2 Gnocchi Maker 3 Pasta Drying Trays Owners Manual

NOTES