



(Tecnologie Alimentari) Srl



## Gnocchi Former GN 2 - 4

The Gnocchi Former is designed to produce the traditional potato gnocchi dough. It can be either warm or cool and allows the production of ridged gnocchi or plain in different diameters and length sizes.

Main technical features:

- Stainless steel tank and feeding screw
- Variable speed teflon coated Gnocchi forming.
- Automatic mixing
- Stainless steel structure, all food contact parts are made in stainless steel or a food grade material.



Machine	Unit	GN2	GN4
Hourly Output	Kg	60 - 100	120 - 200
Holes	N.o.	2	4
Size	mm.	464 x 700 x 1200	700 x 900 x 1600

