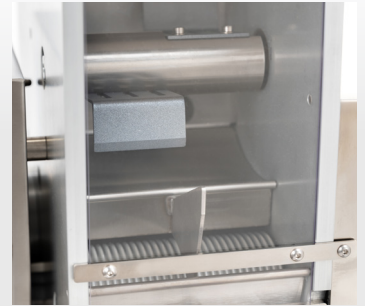




by **emiliomiti**

Gnocchi Maker G2

by La Monferrina



Adjustable gnocchi length



Removable filling canister

The G2 gnocchi maker brings commercial gnocchi production to a restaurant and small batch producer scale in a compact tabletop design. The G2 has a production range of 22-35 lbs/hr (10-16 kg/hr) and produces gnocchi that measures 14mm in diameter and approximately 20mm in length. The G2 is a piston style machine meaning the gnocchi is pressed through before forming. Piston style machines are designed to use a dehydrated potato flake mixture. Potatoes can be used if processed to a texture acceptable for the piston style press. The G2 is constructed of heavy duty stainless steel, designed for any kitchen environment.

FEATURES

- › 22-35 lbs/hr production (10-16 kg/hr)
- › Produces 14mm x 20mm gnocchi
- › Removable filling canister
- › Designed to work with dehydrated potato flakes

OPTIONAL ATTACHMENTS

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



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TECHNICAL SPECIFICATIONS

Model	G2
SKU	LM42046
Length	13"
Width	15"
Height	35"
Weight	95 lbs
Features	Production: 22-35 lbs/hr (10-16 kg/hr) Power: 220 Volt, Single Phase Warranty: 1 year limited
Package Includes	G2 Gnocchi Maker Removable Filling Canister NEMA 6-15 Power Cord Owners Manual

NOTES