



(Tecnologie Alimentari) Srl



## Gnocchi Former GN 6

The Gnocchi Former GN 6 is designed to produce the traditional potato gnocchi, especially suitable for high volume production. The dough can be either warm or cool and allows the production of ridged or plain gnocchi in different diameters and length sizes, with the possibility to change the size while the machine is running.

Main technical features:

- ✓ Variable speed teflon coated Gnocchi forming.
- ✓ Automatic flour duster.
- ✓ Shaking table for the transport of finished product.
- ✓ All food contact parts are made in stainless steel or a food grade material.
- ✓ The machine can be dismantled completely to facilitate cleaning operations.
- ✓ Electric cabinet in stainless steel with command, control and safety devices.
- ✓ Control push-button panel a side of the machine according to CE standards.

On request:

- ✓ Separate continuous dough feeder device, set on castors, with quick release for cleaning and with adjustable speed whilst the machine is running by electronic variator.
- ✓ Dusting flour recovery system.

| Machine       | Unit | GN6              |
|---------------|------|------------------|
| Hourly Output | Kg   | 180 - 300        |
| Holes         | N.o. | 6                |
| Size          | mm.  | 750 x 900 x 1500 |



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