



The Pacojet 1 System includes:

- 1 Pacojet 1 machine
- 1 pacotizing blade
- 1 spray guard
- 2 pacotizing beakers with lids
- 1 outer protective beaker
- 1 chrome-steel spatula
- 1 instruction manual
- 1 recipe book
- Cleaning kit:
- 1 blue washing insert
- 1 blue sealing ring
- 1 green rinsing insert

Pacojet 1 is compact yet powerful:

- Makes one portion in 20 seconds or an entire beaker (1.0 L) in less than 4 minutes.
- In one hour Pacojet 2 can make up to:
 - 15 L of sorbet or ice cream in 15 different flavours
 - 15 kg of fine farcemeat for pâtés, terrines, fluffy mousses
 - 150 portions of soup in 15 varieties and much more!

**Increase your profits and menu versatility:
Discover the unique Pacojet Coupe Set with Pacojet 1**

The Pacojet Coupe Set expands the application range of Pacojet 1 to processing fresh, non-frozen foods in various styles, e.g. raw/cooked meat, fish, herbs, vegetables, fruit, eggs, cream etc.

Chop, mince, purée, whip, cream, foam and/or mix to the desired texture in 60 seconds—all without generating heat.

The Pacojet Coupe Set includes an instruction manual and the following:

- Whipping Disk:** whip cream and egg white, mix or foam fruit based creams, milkshakes etc.
- 2-Blade Cutter:** for coarse textures: herbs, vegetables, meat/fish (e.g. for steak tartare)
- 4-Blade Cutter:** for fine textures: farces, purées, mousses (e.g. terrines/pâtés)
- Cutter Tongs:** Lets you safely affix the cutter blades

Technical Data PACOJET 1

Rated power:	1000 W
Voltage:	220-240 V / 50 Hz or 60 Hz 110-120 V / 60 Hz
Dimensions:	498 x 82 x 360 mm (H x W x D) 7.9 x 14.2 x 19.7 in. (H x W x D)
Net weight:	14.0 kg / 30 lb.
Beaker capacity:	1.0 L (max. fill 0.8 L / 28 fl. oz.)
Rate of rotation:	Motor: 10 000 rpm Pacotizing blade: 2 000 rpm
Overpressure:	approx. 1.2 bar / 17.4 psi



For more information contact:

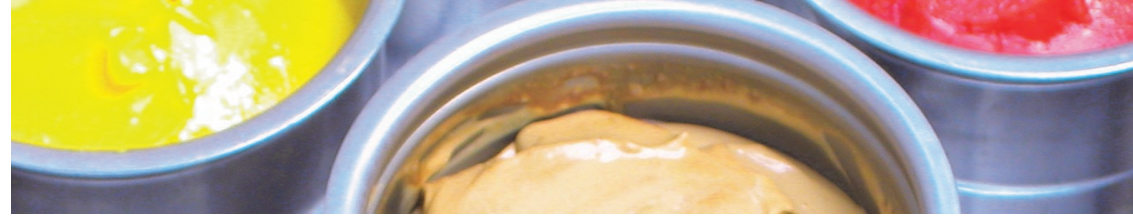
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PACOJET 1

WHEN COOKING BECAME SWISS.™

the original

DISCOVER THE MAGIC OF PACOTIZING WITH PACOJET 1





PACOJET 1

Pacojet is a unique food processor widely used by chefs around the World to produce a large variety of both sweet and savoury recipes.

Pacojet takes the work out of making superior quality frozen desserts. From 100% natural sorbets, made only from fresh fruit, to smooth ice creams, which can be either full-fat, yoghurt based or even dairy-free. But that's not all!

Pacojet can also be used to process savoury recipes ranging from light, airy mousse and fine pâtés or farces to vegetable and herb concentrates with which an infinite variety of soups and sauces can be created.

Whatever ingredients a chef's imagination conjures up, Pacojet can purée it to perfection.

With the **Coupe Set*** Pacojet can process fresh, non-frozen foods as well and doubles as a cutter, mixer or whipper. Raw or cooked meat, fish, vegetables, fruits, berries, eggs, cream, milk etc. is filled into a beaker. With the appropriate attachment, Pacojet will chop, mince, purée, whip, foam and mix the contents to the desired texture in just 60 seconds.

Key Benefits:

- 'Pacotizing' enhances natural flavour and produces a superior end product of exceptional consistency and taste.
- Freezing locks in freshness and aroma.
 - No preservatives, no additives needed.
- Enables reduction in sugar and fat without sacrificing quality or taste
- Saves time, labour, raw material.
 - Eliminates straining through a sieve.
 - Fast! Makes 1 litre in under 4 minutes.
- Very versatile. Many applications.
- Convenient: prepare recipes anytime, then freeze and store until needed.
- Processes without breaking freezing chain. Partly used beaker can be safely put back in freezer. No waste.
- Crystallization is no longer an issue because beakers can be 'repackotized' several times without loss in quality.
- Cleaning cycle takes only 1 minute.

*The Pacojet Coupe Set is a Pacojet accessory kit available at your Pacojet sales point.

Take the frozen beaker (your recipe frozen to -22°C / -8°F) out of the freezer and attach directly to the machine.



-22°C
(-8°F)

A high-speed blade (2000 rpm) "shaves" an extremely fine layer with each revolution and processes a portion in just 20 seconds...



-22°C
(-8°F)

-12°C
(10°F)

...producing a creamy, very finely-textured end product to -12°C (+10°F), the ideal serving temperature for frozen desserts. Serve or hold in an ice cream cabinet or service freezer at -12°C to -15°C (10° to 5°F).

Discover the magic of 'pacotizing' with Pacojet 1

Proven worldwide for over 20 years, Pacojet 1 is the original Pacojet kitchen machine that elevates ordinary cooking to culinary excellence.

Pacotizing enables chefs to 'micro-purée' fresh, frozen foods into ultralight mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing.

Intensive flavours, natural colours and vital nutrients are captured in individual, ready-to-serve portions.

