

PACOJET 2

WHEN COOKING BECAME SWISS™

New

DISCOVER THE MAGIC OF
PACOTIZING WITH PACOJET 2

PACOJET

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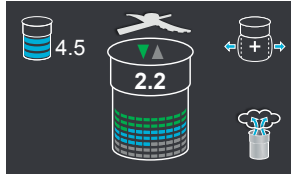
Discover the magic of 'pacotizing' with Pacojet 2

Pacojet 2 is the next generation kitchen machine that elevates ordinary cooking to culinary excellence. Pacotizing enables chefs to 'micro-purée' fresh, frozen foods into ultra-light 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.



PACOJET 2

Innovative features developed for Pacojet 2:



- **New colour graphic display and touchscreen with intuitive icons**
- **New, revolutionary pacotizing features for fresh, frozen foods:**
 - **Whole and decimal portions** – perfect for precise quantities
 - **Optional air pressure mode with automatic depressurization** – pressure release during a processing cycle possible
 - **Overfill rescue function** – senses and recovers overfilled beaker contents automatically without need to thaw
- **New, special programs for processing fresh, non-frozen foods with the Pacojet Coupe Set*:**
 - **'Cutting/Chopping'** – for tartar, farces, herbs, etc.
 - **'Mixing/Whipping'** – for liquid foodsAll without generating heat – a processing cycle takes just 1 minute!
- **Easier to operate and now customizable:**
 - **Comprehensive, illustrated instruction manual**
 - **Complete cleaning cycle shown on the display** – visual guidance for simple and hygienic cleaning of the machine
 - **Customization of user settings** – customize your Pacojet 2 to fit your preferences and needs
- **Extended performance life:**
 - Exclusive, Swiss engineered brushless motor with an extended 5 year warranty: outstanding performance and reliability, significantly more quiet and practically wear-free
- **New international Pacojet 2 recipe book** – featuring exquisite culinary inspirations created by Pacojet Chefs from around the World
- **High-quality accessories with sustainable value** – all Pacojet 1 accessories are compatible with Pacojet 2.

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

Making your culinary dreams come true.

The next generation Pacojet 2 offers innovations with exceptional user value – perfect for chefs with the highest expectations, food-service systems, intense use and more ...

- **Creativity unleashed** – design signature cuisine, rediscover succulent classics and astound guests with bold, culinary artistry
- **Exquisite results** – natural, vibrant colours, intense aromas, ultra-fine textures and exceptional taste
- **Profitable economics** – save time, curb costs and reduce waste for maximized revenue
- **Fast and easy to clean** – 1 minute per automatic cleaning cycle

A reputation of excellence

Developed and manufactured in Switzerland, the Pacojet's high precision machinery and superior quality ensure consistent performance and long life.



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The Pacojet 2 System includes:

- 1 Pacojet 2 machine
- 1 pacotizing blade
- 1 spray guard
- 2 pacotizing beakers with lids
- 1 outer protective beaker
- 1 chrome-steel spatula
- 1 instruction manual
- 1 international recipe book

Cleaning kit:

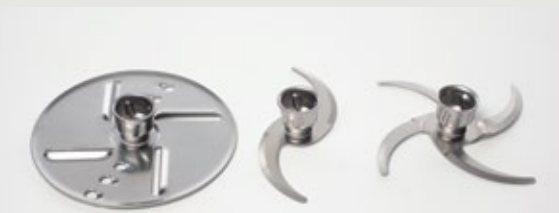
- 1 blue washing insert
- 1 blue sealing ring
- 1 green rinsing insert

Pacojet 2 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
- 15 kg herb or spice concentrate for sauces, oils etc., or
- 150 portions of soup in 15 varieties
- and much more!



The Pacojet Coupe Set for non-frozen foods is available separately from your Pacojet sales point

Increase your profits and menu versatility:

Discover the unique Pacojet Coupe Set with Pacojet 2

Pacojet 2 offers dedicated functions for the Pacojet Coupe Set, expanding its application range 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 just 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 2

Rated power:	950 W
Voltage:	230–240V/50–60Hz 90–120V/50–60Hz
Dimensions:	(height × width × depth) 498 × 182 × 360 mm / 7.9 × 14.2 × 19.7 in.
Net weight:	15.7 kg / 35 lb.
Beaker capacity:	1.0 L / 1.2 Qt. (h: 135 mm, Ø: 130 mm)
Maximum fill:	0.8 L / 28 fl. oz.
Ideal pacotizing temperature for frozen foods:	–22 °C / –8 °F
Rate of rotation:	Motor: 6,000 rpm Pacotizing blade: 2,000 rpm
Overpressure:	approx. 1.2 bar / 17.4 psi

For more information contact:

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