



PACOTIZING UNIT

PACOJET 1 SYSTEM

Item #: 39671

100% natural sorbets, ice creams and more with Pacojet in your kitchen!

MORE TASTE
MORE VARIETY
MORE PROFIT



WHEN COOKING BECAME SWISS™



Authorized Dealer

PACOTIZING UNIT

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Pacojet is unique food processor widely used by many famous chefs worldwide to produce a large variety of both sweet and savory recipes. Pacojet takes the work out of making quality superior frozen desserts. From 100% natural sorbets, made only from fresh fruit, to smooth ice creams which can be either full fat, yogurt-based or even dairy-free. But that's not all! Pacojet can also be used to process savory recipes ranging from light, airy, mouse 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. We guarantee it!

Features:

- Pacotizing enhances natural flavor 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, labor, raw material. Eliminates straining through a sieve. Fast! Makes 1 liter 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 WASTAGE!
- Crystallization is no longer an issue because beakers can be repacotized" several times without loss in quality
- Cleaning cycle takes only 1 minute.

A Pacojet System includes:

- 1 Pacojet Machine
- 1 pacotizing blade
- 1 spray guard
- 2 pacotizing beakers with lid
- 1 outer "protective" beaker
- 1 chrome spatula
- 1 recipe book
- 1 instruction manual

- Cleaning kit:
- 1 washing insert
 - 1 sealing ring
 - 1 rinsing ring

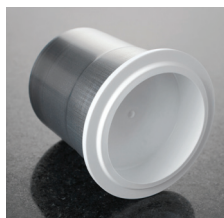


PACOJET System Technical Information

ITEM NUMBER	39671
MODEL	PACOJET 1
RATED INPUT POWER	1000 Watts
BEAKER CAPACITY	1 L / 1.2 QT
ELECTRICAL	110V / 60 Hz
IDEAL PACOTIZING TEMPERATURE	-22°C / -8°F
DIMENSIONS DWH	15" x 8" x 20" / 38.1 cm x 20.3 cm x 50.8 cm
WEIGHT	30 lbs / 14 kg
SHIPPING WEIGHT	37.4 lbs / 17 kg
PACKAGING DIMENSIONS	23.62" x 11.81" x 19.68" / 60 cm x 30 cm x 50 cm

Pacojet Accessories:

(Sold separately)



Set of 4 Beakers with lids (Optional)
Item#: 39675



Lids also available in different colours

Coupe Set

Item#: 39743



2-Blade Cutter
For course texture: meat/fish (eg. Tartare), Herbs, etc.)



4-Blade Cutter
For fine texture: mousses, purees (eg. terrines/pâtés).



Whipping Disc
For whip cream, egg whites or mix/foam, fruit based creams, milk shakes etc.



Cutter Tongs
Lets you safely affix the cutter blades

Annual Preventive maintenance tune-up package

Item#: 39675

- Replacement of all pressure tubes
- Replacement of damaged clutch belts
- Re-greasing of clutch
- Replacement of scraper seal
- Cleaning and re greasing of profile drive shaft
- Inspection of motor for wear and tear
- Inspection of magnetic blade holder
- Inspection of capacitors on the main processor print
- Inspection of blade and back splash guard (provided they are sent with the machine)
- Shipping charges and tax are extra

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PACOTIZING UNIT

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Here's how it works:



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



-8°F



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



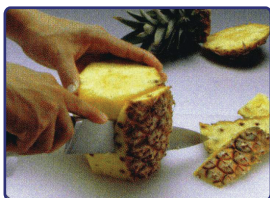
-8°F



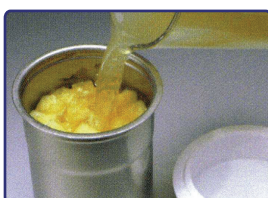
10°F

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

Here's an example of how easy it is to make a pineapple sorbet using our PACOJET



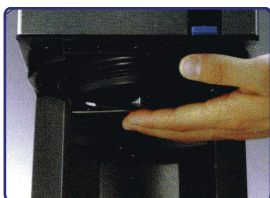
1. Peel and dice a fresh pineapple, including the core. (Simply snap the blade on to magnetic end of the shaft)



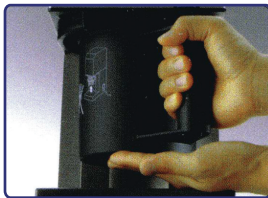
2. Fill approx. 25 oz. of fruit into a beaker. Top up with pineapple juice. Sweeten only if desired. - No additives, no preservatives



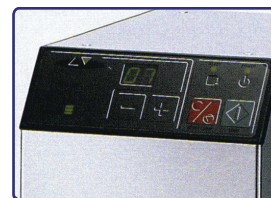
3. Place in a deep freezer at -22°C / -8°F for minimum 24 hours or shock freeze. This locks the freshness and aroma.



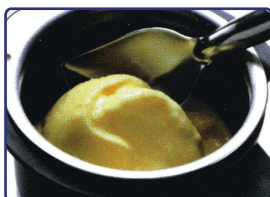
4. Whenever you wish to make the sorbet, set up the Pacojet for processing. (Simply snap the blade on to magnetic end of shaft)



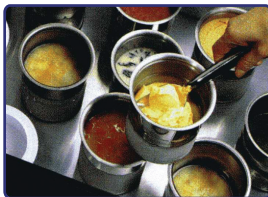
5. Now take the frozen beaker out of the freezer, attach it to the Pacojet, and process it directly in its deep frozen state. (Simple and fast!)



6. You can select to process as little as you need or do the whole beaker. In just seconds, the frozen fruit is puréed to an extremely fine texture.



7. The result is an incredibly smooth and creamy (pineapple) sorbet at ideal serving temperature (10°F)



8. Process a variety of beakers and hold ready for service in a service freezer at about 10° to 5°F (-10°C to -15°C)



9. Partly used beakers are put back in the deep freezer for future use. (Safe! Pacotizing does not break the freezing chain. No wastage)

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PACOJET SYSTEM



PACOJET COMPARISON



Pacojet
Junior



Pacojet
1



Pacojet
2



Pacojet
2 Plus

Function Comparison

	Junior	1	2	2 Plus
New Programmable Automatic Repeat Function	-	-	only for whipping	✓
New Blade Locking System For Pacotizing® Blade / Coupe Set	-	-	-	✓
Chopping/Cutting (Coupe Set)	-	✓	✓	✓
Whipping (Coupe Set)	-	✓	✓	✓
Rinsing/Cleaning	✓	✓	✓	✓
Beaker Processing	Entire beaker, 1-10 portions	Entire beaker 1-10 whole portions	Entire beaker, 1-10 and decimal portions	Entire beaker, 1-10 and decimal portions
Display Control	Buttons	Buttons	Touch	Touch
Beaker Overflow Protections	✓	-	✓	✓
Selectable Overpressure	-	-	✓	✓
Blade Locking System	-	-	-	✓
Motor	Carbon brushed	Carbon brushed	Brushless	Brushless
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor/5 years motor	1 year parts and labor/5 years motor
Pacotizing® Speed (Entire Beaker)	4:30 minutes	4:00 minutes	4:00 minutes	4:00 minutes
Pacotizing® Speed Last Beaker Portion	4:30 minutes	1:20 minutes	1:20 minutes	1:20 minutes
Stand-By Mode	✓	-	-	-
Design Options	Orange / Blue	Metallic	Metallic	Metallic

Included Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade “Gold-Plus”	-	-	-	1
Pacotizing® Blade “Standard”	1	1	1	-
Pacotizing® Beaker	1	2	2	2
Beaker Lid (White)	1	2	2	2
Spray Guard	1	1	1	1
Protective Outer Beaker	1	1	1	1
Spatula	-	1	1	1
Rinsing Insert (Green)	1	1	1	1
Sealing Ring (Blue)	1	1	1	1
Cleaning Insert (Blue)	1	1	1	1
International Recipe Book	-	1	1	1
User Manual	1	1	1	1

Compatible Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade “Gold-Plus”	-	-	-	✓
Pacotizing® Blade “Gold”	✓	✓	✓	-
Pacotizing® Blade “Standard”	✓	✓	✓	-
Coupe Set Plus	-	-	-	✓
Coupe Set Standard	-	✓	✓	-
Pacotizing® Beaker	✓	✓	✓	✓
Spray Guard	✓	✓	✓	✓
Protective Outer Beaker	✓	✓	✓	✓
Rinsing Insert (Green)	✓	✓	✓	✓
Sealing Ring (Blue)	✓	✓	✓	✓
Cleaning Insert (Blue)	✓	✓	✓	✓

DOS OR DON'TS

Dos

Don'ts

Before 1st use	Thoroughly clean the Pacojet machine and accessories with particular attention to fully cleansing the pacotizing beakers	
Preparing Pacotizing Beakers	- Fill pacotizing beakers only up to the maximum fill-line. - The surface of the beaker contents must be level and flat	NEVER overfill a pacotizing beaker above the maximum fill-line. You risk damaging the machine. - Beaker contents should not contain empty cavities or air pockets
Freezing (>24h)	Freeze pacotizing beakers with content for at least 24 hours in a standard 4-star freezer at -22°C (-8 °F)	- Don't pacotize a beaker unless it is completely frozen solid. You risk breaking your pacotizing blades or damaging the motor. - Do not place ready-frozen preparations into a pacotizing beaker for pacotizing!
Before Re-Freezing	Always smooth down the contents surface of partially used pacotizing beakers.	
Liquid Nitrogen(LN2), Carbonation(CO2)& Co.		Never pacotize beaker contents frozen with liquid nitrogen(LN2) or that contains carbonation(CO2), etc. The pacotizing beaker could explode
Pacotizing Blade Care	- Replace a bent or damaged pacotizing blade immediately. - Pacotizing blades should be replaced yearly. - After cleaning, care for your pacotizing blades by oiling them with a food safe lubricant	
Affixing the Pacotizing Blade and the Spray Guard	- Always affix the pacotizing blade/spray guard assembly directly onto the splined, magnetic shaft. - Listen for a “click” of the pacotizing blade/spray guard assembly snapping into position on the shaft. - Always ensure there is a pacotizing blade attached correctly to the magnetic end of the shaft before pacotizing a beaker with frozen contents.	- Never put the pacotizing blade/spray guard assembly on the beaker before pacotizing. - Do not start the machine if the pacotizing blade/spray guard assembly is not correctly attached to the shaft. You risk extensive damage to your machine.
Cleaning	- Clean Pacojet after every use or at least at the end of the day. - Always use a steel pacotizing beaker to hold water when washing or rinsing. Using the protective outer beaker alone may cause the shaft to block.	
Maintenance & Repair	- Keep the original shipping carton and Styrofoam supports. - Have your Pacojet inspected once a year for maintenance.	