



PACOJET 2

WHEN COOKING BECAME SWISS.™

**DISCOVER THE MAGIC OF
PACOTIZING WITH PACOJET 2**

J E T

PACOJET 2

Innovative features developed for Pacojet 2:



- **New color 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.

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-puree' fresh, frozen foods into ultra-light mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Intensive flavors, natural colors and vital nutrients are captured in individual, ready-to-serve portions.





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 guest with bold, culinary artistry
- **Exquisite results** - natural, vibrant colors, 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.



WHEN COOKING BECAME SWISS™





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 flavors
- 15 kg of fine farcement for pates, terrines, fluffy mousses
- 15 kg herb or spice concentrate for sauces, oils etc., or
- 150 portions of soup in 15 varieties
- and much more!

**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, puree, 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, purees, mousses (e.g. terrines/pates)

Cutter Tongs

Lets you safely affix the cutter blades

Technical Data PACOJET 2

Rated Power:	950 W
Voltage:	120V/60Hz.
Dimensions:	(height x width x depth) 498 x 182 x 360mm / 7.9 x 14.2 x 19.7 in
Net Weight:	15.7 kg / 35 lb.
Beaker capacity:	1.0 L / 1.2 Qt. (h: 135 mm, Ø: 130mm)
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



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



Distributed exclusively in the USA By:

**SWISS
CULINARY
EQUIPMENT**

For more information contact:

Swiss Culinary Equipment
PO Box 49338
Greensboro, NC, 27419

Sales@SwissCulinaryEquipment.com

336.763.9392

Copyright, Disclaimer

All rights reserved. Reproduction, duplication, translation, storage and electronic processing as well as any kind of distribution are permitted only with prior written permission of the publisher.

The publishers and their authorized agents accept no liability arising from personal, property or financial damages.

© 2013, Pacojet AG

