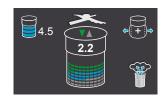




PACOJET 2

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 foods
 All 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.





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 \times width \times depth) 498 \times 182 \times 360 mm / 7.9 \times 14.2 \times 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: Pacotizing blade:	6,000 rpm 2,000 rpm
Overpressure:	approx. 1.2 bar / 17.4 psi	

For more information contact:

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