

pacojet



The Must-Have
Cooking System



pacotizing® excellence since 1992

Sorbets & Ice Creams



Farces & Mousses



Soups & Concentrates



Doughs & Fillings



The secret behind the ultimate culinary experience

From the top chefs' secret helper to an absolute "must-have": the Pacojet has become indispensable in successful professional kitchens worldwide. Why? This unique cooking system combines unlimited creativity with superb results while saving costs.

Pacotizing® micro-purees fresh deep-frozen food preparations into a silky-smooth texture without thawing. That's how culinary creations come to life in their pure and natural form – a superlative experience for all the senses:

- **A burst of flavor on the tongue:**
Pacotizing® increases the surface area of the ingredients many times over, intensifying the aromas.
- **An explosion of color:**
The special processing technique preserves the fresh natural colors of your ingredients.
- **Velvety-smooth mouthfeel:**
Pacotizing® produces ultra-fine, airy textures.

Delight your guests with exquisite taste sensations!

The easy way to fine cuisine



Pacotizing® redefines classic preparation methods from the ground up. The starting point is the use of market-fresh ingredients – herbs, vegetables, fish, meat or fruits. No matter what you want to create with your Pacojet – you can reach your goal in three easy steps.

1. Prepare > 2. Freeze and store > 3. Pacotize®

- **Reduced workload:**

Time-consuming tasks such as peeling, straining, blanching, ice water bath, etc. are no longer necessary.

- **Ready to serve à la minute:**

The deep-frozen creations are always fresh and quick to access – increasing flexibility.

- **Recipes guaranteed to succeed:**

Excellent results every time in three easy steps.

See for yourself: preparing top-quality dishes really is that simple.



Prepare and fill:
Easy preparation of fresh ingredients
(cut into pieces, add liquid)



Freeze and store:
Freeze for at least 24 h at -20 °C / -4 °F



Pacotize® individual portions:
For service or mise en place

Maximizing quality and value



Optimized food costs:
Far beyond the fillet – prepare entire meals with next to no food wastage.



Considerable time savings:
Laborious work steps such as straining or cooling in an ice water bath are no longer necessary.



Top-quality results:
Guaranteed success – your guests will keep coming back for more.

To choose Pacojet is to invest in your own success. This cooking system maximizes cost savings, reduces workload and eliminates overproduction and food wastage.

- **Preserves market freshness:**
Fresh ingredients are processed immediately and stored deep-frozen in a pacotizing® beaker.
- **Total utilization:**
Optimized food costs, ingredients can be processed in their entirety – including high-quality flavor- and nutrient-rich food scraps, such as fruit peels and vegetable stalks.
- **Economical in-house production:**
Key menu components can be prepared in advance, ready to serve à la minute.
- **Calibrated portion control:**
Processes only the exact quantities needed – the rest remains deep-frozen.
- **Added value:**
Exquisite results lead to higher customer satisfaction.

A profitable investment: the Pacojet sustainably improves the efficiency of your kitchen.

Save money with Pacojet

Sample calculation broccoli soup

Concentrate from broccoli stalks		
	€/kg	Total
0.4 kg broccoli stalks	2.00	0.80
0.3 l vegetable stock	1.00	0.30
Yields 1 pacotizing® beaker		
Soup base		
0.5 l cream	2.40	1.20
0.7 l broth	1.00	0.70
spices	1.00	1.00
Cost of goods		4.00
Yields 2 liters of soup = 10 portions		
Cost of goods / portion		0.40 €
Potential selling price / portion		5.00 €



Broccoli soup made from stalks is an example of how Pacojet adds value.



Let your creativity take center stage!

Using the programmable automatic repeat function, recipes can be preset to pacotize® repeatedly with over-pressure. Culinary sensations are precisely produced à la minute while saving you time. Furthermore, the blade locking system for the "Gold-PLUS" pacotizing® blade simplifies safe handling.



Excellent results à la minute

The programmable automatic repeat function of the Pacojet 2 PLUS opens up a wide variety of creative avenues in pacotizing® consistent, exceptional results.

- Consistencies can be made even **lighter and creamier**. Pacotized® contents can be brought to the desired serving temperature à la minute – **producing an exquisite, multi-faceted sensation in the mouth.**
- **Emulsions** reach a **high level of quality** – homogenous and more stable. **Pastes and farces can be perfectly mixed and made even smoother.**
- **The fresh, natural colors of the ingredients** can be **intensified through** repeated pacotizing®.



Time savings without compromise

According to your preferences, the pacotizing® process can be repeated **once or several times, either by the beaker or by individual portions** – saving you valuable time.

- **Refreezing** between pacotizing® processes **is not necessary.**
- Outstanding results are produced **efficiently à la minute.**
- The automatic programming function of up to 9 repeats reduces workload, **saving you money.** Productivity and equipment utilization are optimized.



1 x pacotizing®



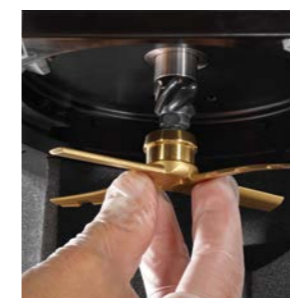
5 x pacotizing®



5 x pacotizing® texture

Revolutionary blade locking system

The blade locking system ensures that the **"Gold-PLUS" pacotizing® blade** is securely anchored, **even with repeated pacotizing®.**



Beaker by beaker
profit



Beaker recommendation based on number of guests and applications										
	Mousses/ Farces	Concentrates	Soups/ Purees	Doughs/ Fillings	Ice Creams	Sorbets	Special Preparations	Cleaning	Reserve	Required beakers
Guests	Number of beakers per application									Total
up to 20	2	2	4	2	6	4	2	1	1	24
20–60	3	4	6	3	9	6	3	1	1	36
60–90	4	4	8	4	12	8	4	1	1	46
90–120	6	6	12	6	18	12	6	1	1	68

Make your **Pacojet cooking system even more** profitable by ensuring you **have the optimal number of beakers on hand**. Requirements are based on the average number of guests and applications. We will be pleased to advise you on the most advantageous supply for your needs.

Pacojet 2 PLUS. Overview.

Pacojet 2 PLUS: Standard delivery contents

- **Pacojet 2 PLUS device**
For pacotizing® frozen food preparations with repeat function and new blade locking system
- **1 Pacotizing® beaker**
Chrome steel with tight-fitting lids
 - **Protective outer beaker**
 - **Spray guard**
- **“Gold-PLUS” pacotizing® blade***
hardened titanium-nitride
 - **Instruction manual**

*The “Gold-PLUS” pacotizing® blade and the specific Pacojet 2 PLUS Coupe Set are **not** compatible with Pacojet 1, Pacojet Junior and Pacojet 2.

Product specifications	
Rated capacity	950 W
Voltage (variants)	220–240 V / 50–60 Hz 100–120 V / 50–60 Hz
Dimensions (mm)	498 x 182 x 360 mm (H x W x D)
Net weight	15.7 kg
Beaker capacity	1.2 l (H: 135 mm, Ø 130 mm)
Maximum beaker fill volume	0.8 l = 10 portions
Ideal pacotizing® temperature for processing frozen foods	-20 °C / -4 °F
Over-pressure	approx. 1 bar

Optional accessories

Pacotizing® blade “Gold”



Titanium-nitride hardened

Pacojet insulating box
(for 4 beakers)



Pacotizing® beakers and lids not included

Colored beaker lids



Color-coded beaker lids
Set of 10 lids per color

Pacojet 2 PLUS Coupe Set (cutter tongs, whipping disk, 2-blade cutter, 4-blade cutter)

By choosing to purchase a Coupe Set, you can extend the **Pacojet 2 PLUS versatility** to process fresh, non-frozen foods.

Pacojet 2 PLUS Coupe Set



Cutter tongs to safely attach the sharp blade cutters



Whipping disk

Cream, egg whites, fruit creams, milkshakes, and much more



2-blade cutter

Rough chopping: herbs, vegetables, meat, fish



4-blade cutter

Fine textures: farce, purees, mousse (e.g. terrines, pies)



Smooth raspberry cream



Freshly-prepared tatar with guacamole



Airy smoked salmon mousse

Further information on the Coupe Set at www.pacojet.com or request our brochure.



Discover the **full variety**
of potential uses



Sorbets &
Ice Creams

Mousses &
Farces

Soups &
Concentrates

Doughs &
Fillings

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pacotizing® excellence since 1992

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