

# Bar Concept

Mixology

Pacojet at the Bar

# Co-creation Partner Bar Elisabeth Zürich



## Mixologist- Denis Lungu

- Co-owner and chef the bar
- Winner of the La Hechicera Competition
- Winner of the Thomas Henry Coffee Tonic Competition
- Master classes by Dennis Zoppi
  - Cocktail Art & Design
  - Multisensory Cocktails
  - Cocktail coffee masters
- Master classes by Giovanni Ceccarelli
  - Cocktail Master
  - Fermentations
- Campari Academy
  - Modern technology
  - Twist on classics and homemade.

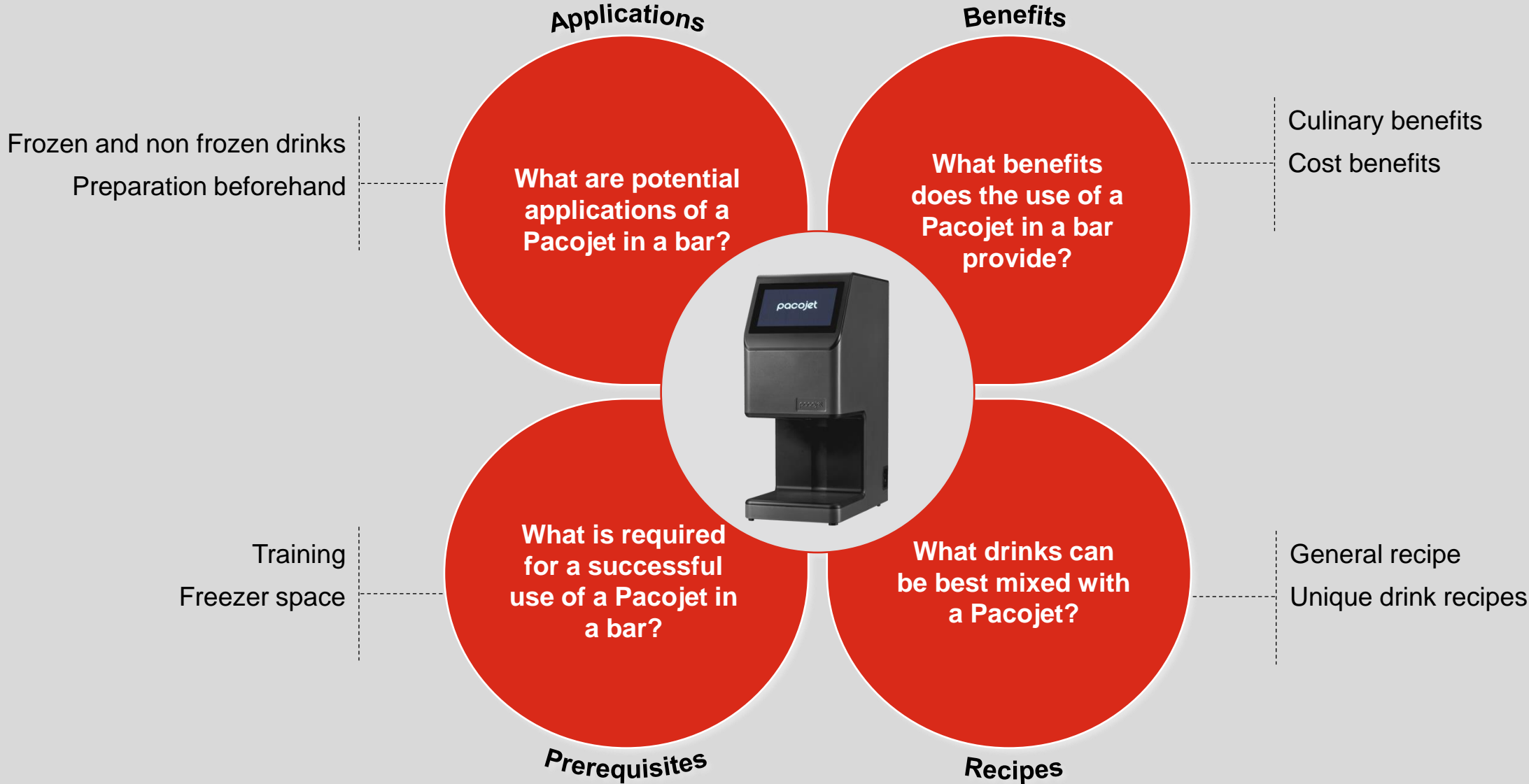


# Social Media – Reference Story

pacojet

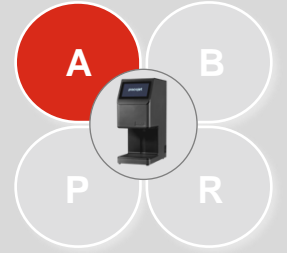


# The results of our Bar Concept



# Applications of the Pacojet in a bar

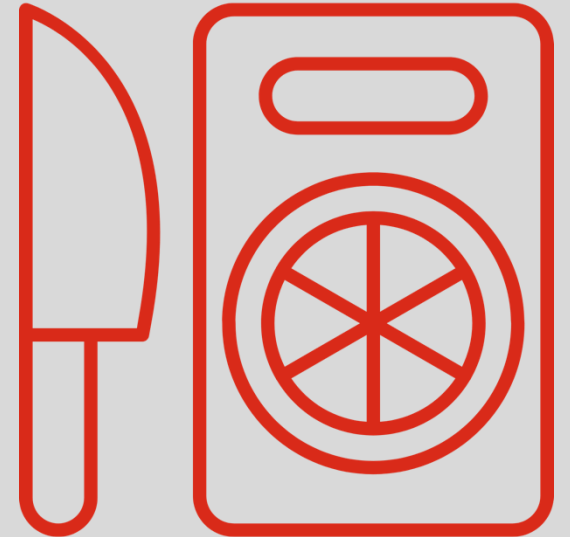
pacojet



Prepare aromatic, fresh drinks (non frozen) using the coup set

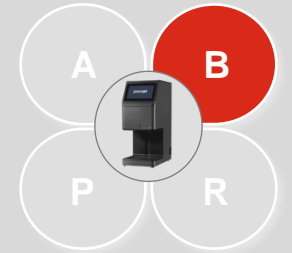


Develop and make refreshing frozen and non frozen drinks



Prepare the base for your drinks before hand saving time during the peak hours

# Benefits when using Pacojet in a bar



## Culinary benefits

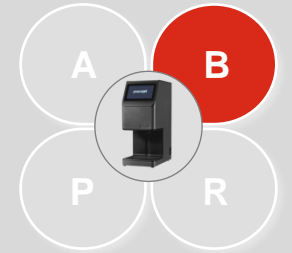
- Flavors are intensified
- No heat in the process the flavor stays the same
- Vitamins are preserved
- The fresh products used are preserved for longer
- The colour of the ingredients remains and is more intensified
- The frozen drink melts slower than with normal ice or crushed ice
- Texture is smoother
- During the melting process you have two textures



## Cost / efficiency benefits

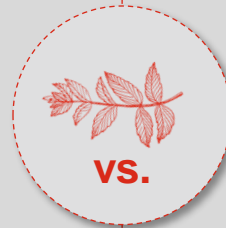
- No overproduction
- No food waste
- Optimized workload
- No strain
- No muddling
- Time saving
- Frozen – just in time production
- Removes the need to purchase expensive flavorings and add-ins by creating in-house natural infusions

# Benefits - Savings (Example mint flavoring)



## Mojito classic

- 20g mint cost CHF 2.50\*
- Per drink you use around 5g of mint. This results in **4 drinks**.
- Cost per drink for mint is **CHF 0.62**.
- Revenue for 1 drink is CHF 18; for **4 drinks** it's **CHF 72**.



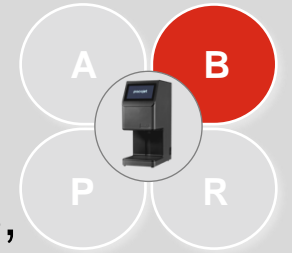
## Mojito with mint flavoring

- 20g of mint cost CHF 2.50, which results in 266ml of flavoring.
- Per drink you use around 25ml of flavoring. This results in **10 drinks**.
- Cost per drink for mint **CHF 0.25**; savings of **60%** on cost of mint.
- Revenue for **10 drinks** is **CHF 180**.



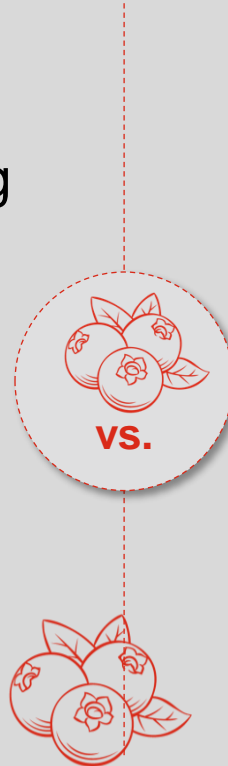
**Savings per drink on mint ≈ 60%**

# Benefits - Savings (Example Blueberry puree)



## Blueberry classic

- 125g of blueberries cost CHF 3\*.
- Per drink you use around 20g of blueberries. This results in **6 drinks.**
- Cost per drink for blueberries **CHF 0.50.**
- Revenue for 1 Drink is CHF 18 in total for **6 drinks** is **CHF 108**



## Blueberry puree with Pacojet

- 125g of blueberries cost CHF 3, which gives you 800ml of puree.
- Per drink you use around 25ml of puree, which gives you **32 drinks.**
- Cost per drink for blueberries **CHF 0.10**, saving **80%** of the cost.
- Revenue for **32 drinks** is **CHF 576.**



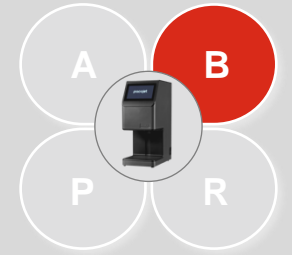
**Savings per drink on blueberries ≈ 80%**



# Benefits - Ingredients costs saving

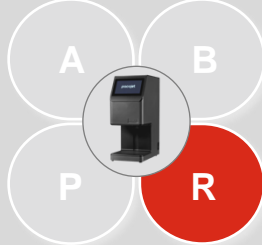
pacojet

Thanks to the almost residue-free use and leftover recycling of fresh ingredients with Pacojet you need to buy at least 25% less ingredients.



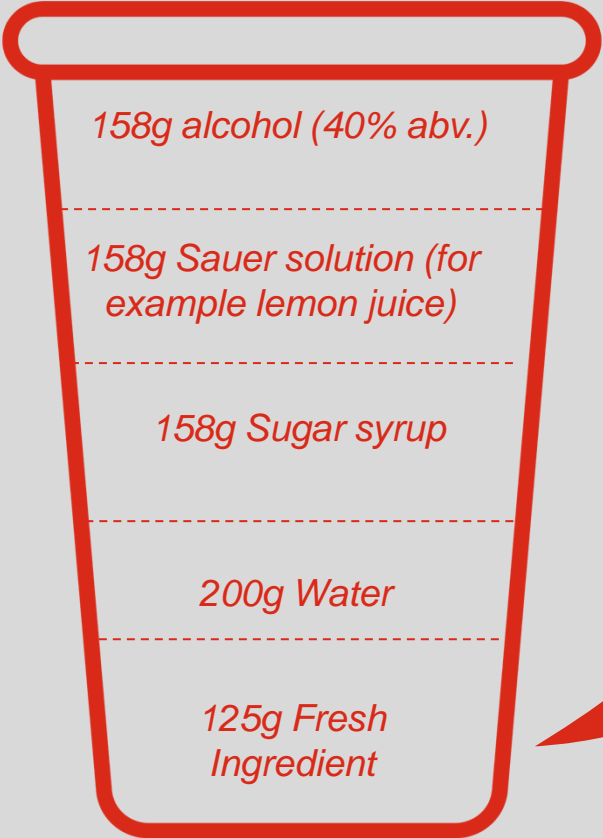
- 2 orders of fresh ingredients like herbs and fruit per week for total CHF 500.
- 25% of CHF 500 = CHF 125 CHF per week.
- CHF 125 x 50 weeks = 6'250 CHF/ year.





# Recipe – General Frozen Application

## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 times with normal pressure and put it back in the freezer. Pacotize® once with jet mode when needed.

## «One beaker many applications»

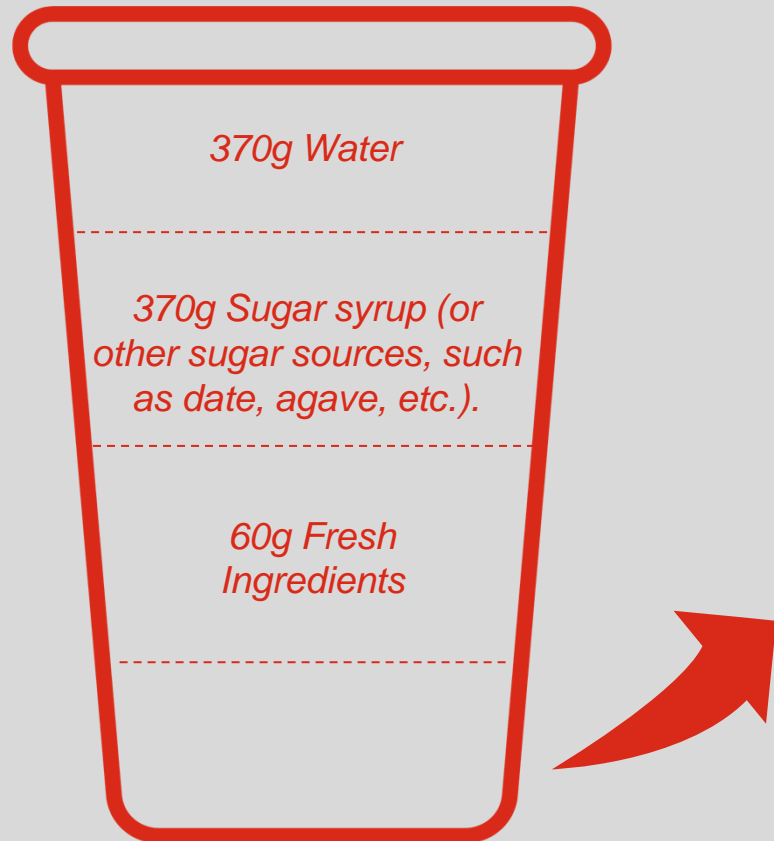
Choose ingredients you like, considerate water content/fat/ fibers/etc... because is going to affect the dilution or texture of the end products. For example, if you use watermelon there will be a higher % of liquid, if you use nuts there will be a higher % of fat, If you use ginger there will be a higher % of fiber.

- Higher % of liquids = Lower alcohol %
- Higher % of Fat= Creamier
- Higher % of Fibers= “sandier”

# Recipe – General Flavoring



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.

«One beaker many applications»

- This technique is thought to give your cocktails a different way of flavoring, for example you want to create a matcha martini, you prepare your matcha water, freeze it, pacotize, calculate the level of flavor you want to give to your cocktail, add your matcha water to your vodka, store it in the freezer and serve it when needed.

# Recipe – General Puree



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.

«One beaker many applications»

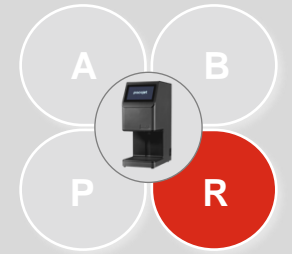
- This technique is thought to give your cocktails a different way of mix, for example you want to create a blueberry drink, you prepare your blueberry puree and can then mix it with the alcohol of your liking.

# Good to know



- **Beaker**
  - Don't fill the beaker over the fill line
  - The mix has to be smoothed and should not have air holes in it
  - The beaker should stand straight when freezing
  
- **Ingredients**
  - Higher % of Fat= Creamier
  - Higher % of Fibers= "sandier"
  - Sugar syrup 1 to 1 mix
  
- **Freezing temperature**
  - Normal freezing temperature for all mixes is -20C° 24h hours

# Recipe Overview



## ➤ Flavoring

- Mint
- Basil

## ➤ Purees

- Blueberry
- Strawberry

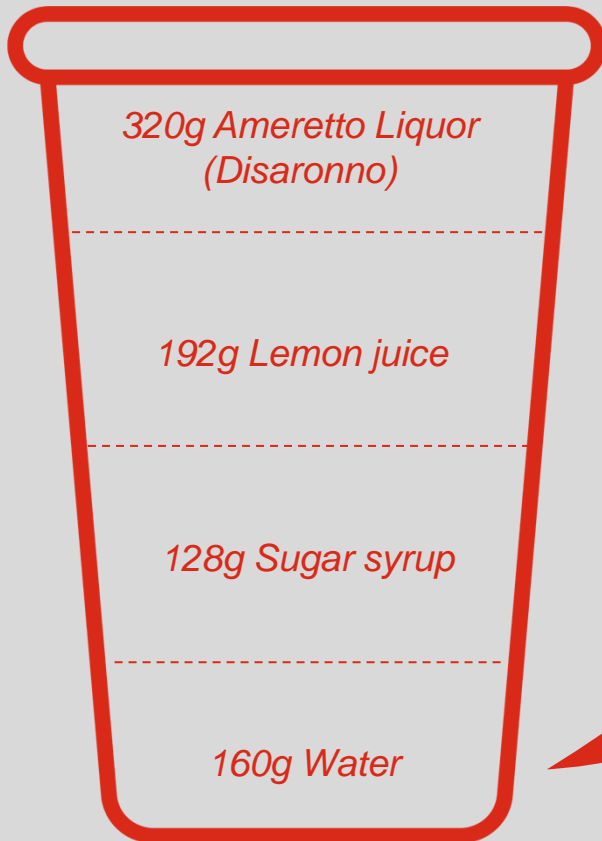
## ➤ Drinks

- Frozen Amaretto Sour
- Frozen Aperol
- Frozen Basil Smash Gin
- Pacojet Gin
- Pina Colada
- Frozen Mojito
- Frozen Blueberry Vodka Sour
- Frozen Watermelon Martini Vodka
- Frozen Strawberry Vodka
- Frozen Date Honey Melon
- Cucumber Mint Twist Gin
- Frozen Olive Sour Vodka
- Gin sour mint (alcohol free)
- Hot Drink with Rum
- Cordial
- Twist of Paloma Tequila
- Green Bloody Mary Base

# Recipe – Frozen Amaretto Sour



## Ingredients



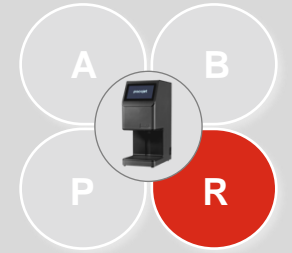
## Preparation



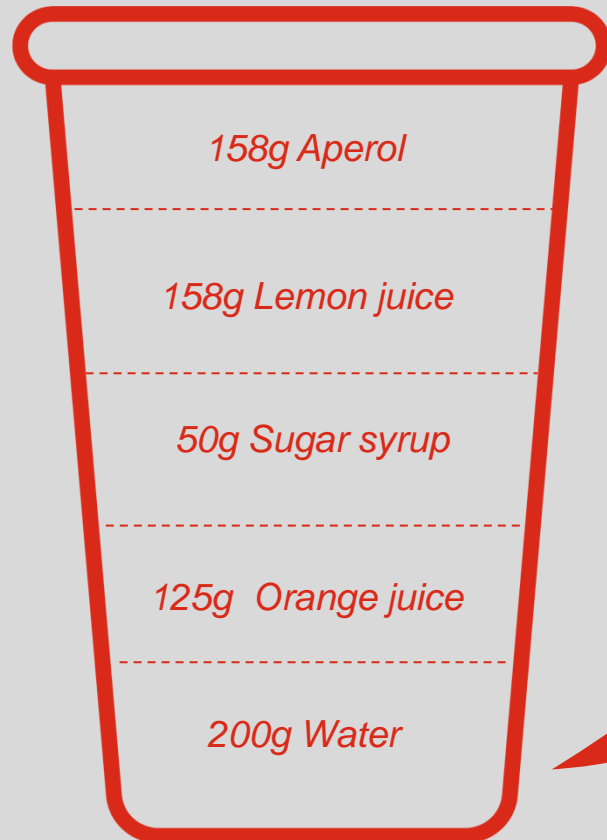
Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Frozen Aperol



## Ingredients



## Preparation

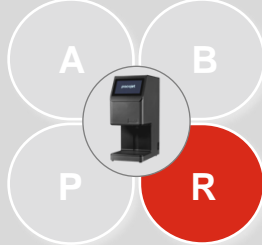


Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.





# Recipe – Frozen Basil Smash Gin



## Ingredients



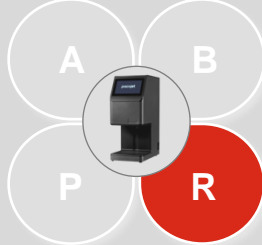
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3 - 6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Pacojet Gin



## Ingredients



## Preparation



Lightly toast the spices and pour into a pacotizing® beaker with the orange zest and ginger and cover with water. Close with lid and label. Freeze at -20 °C for at least 24 h. When needed, pacotize® with normal pressure.

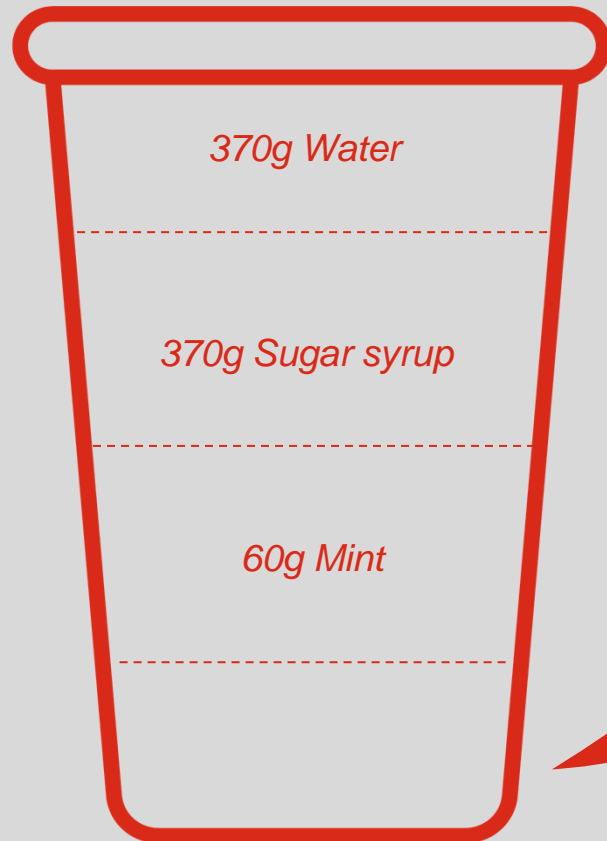


Mix with alcohol and pass through a fine sieve before use.

# Recipe – Mint Flavoring



## Ingredients



## Preparation

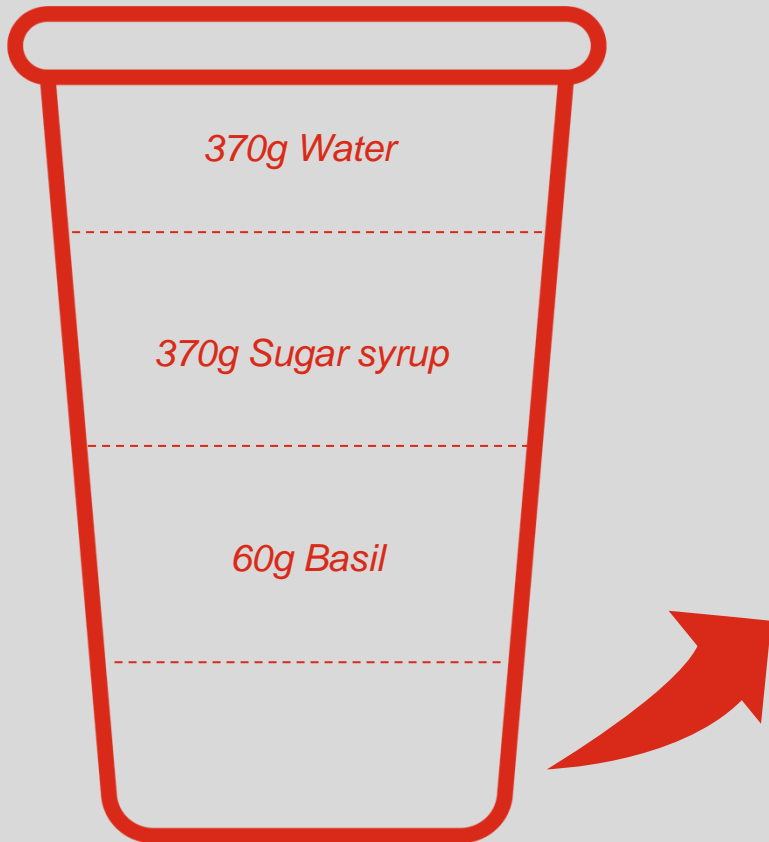


Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.

# Recipe – Basil Flavoring



## Ingredients



## Preparation



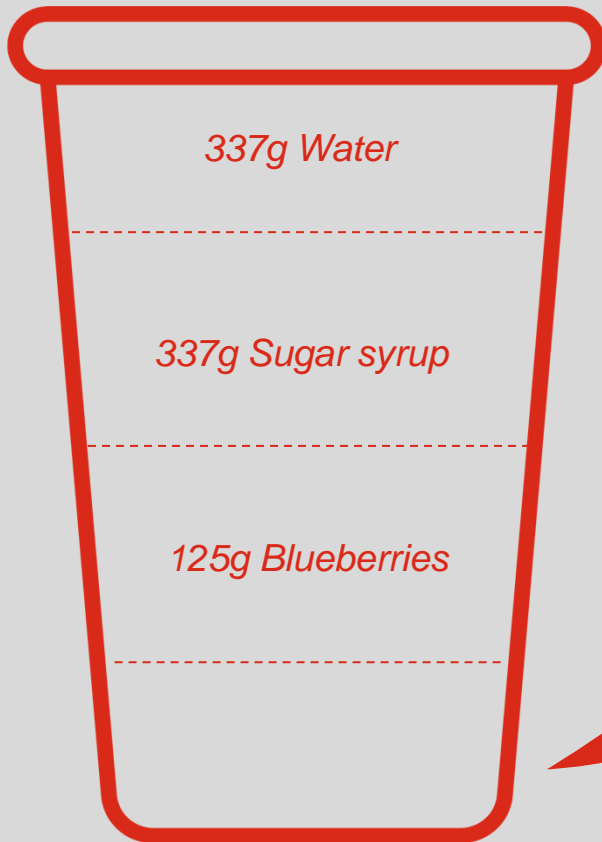
Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.



# Recipe – Blueberry Puree



## Ingredients



## Preparation



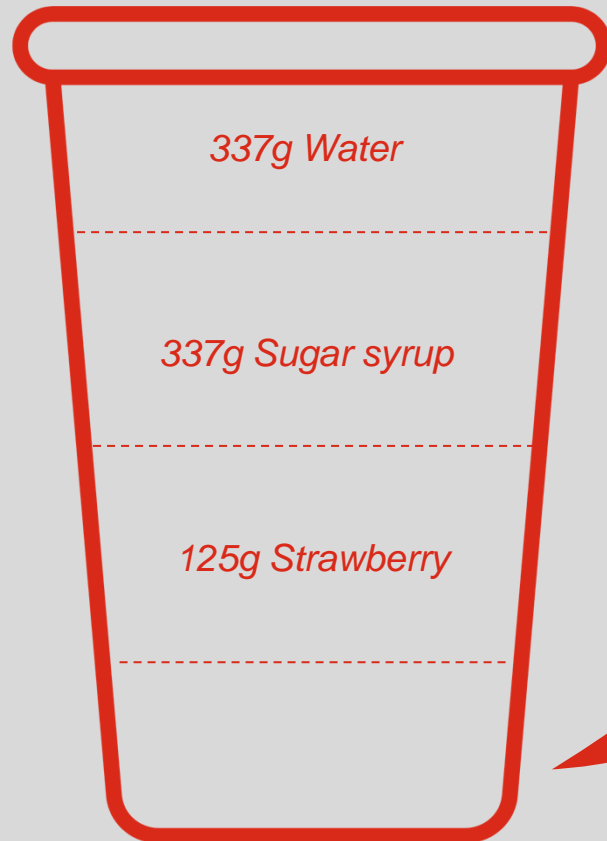
Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.



# Recipe – Strawberry Puree



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.

# Recipe – Pina Colada



## Ingredients



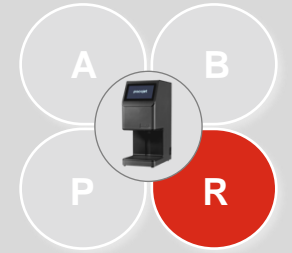
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Frozen Mojito



## Ingredients



## Preparation

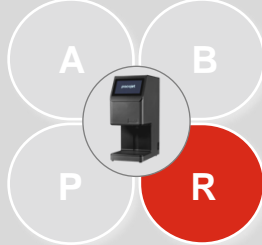


Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.





# Recipe – Frozen Blueberry Vodka Sour



## Ingredients



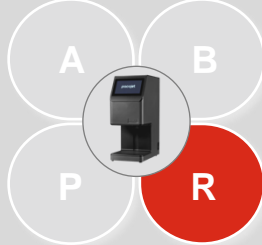
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Frozen Watermelon Martini Vodka



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Frozen Strawberry Vodka



## Ingredients



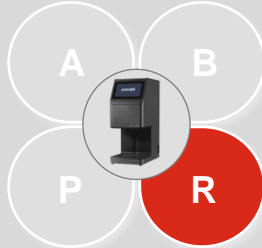
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Date Honey Melon Frozen



## Ingredients



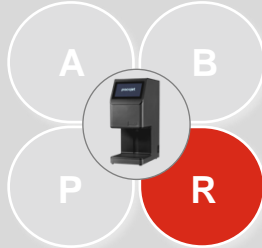
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Cucumber Mint Gin Twist



## Ingredients



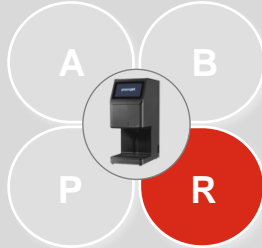
## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Frozen Olive Sour Vodka



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3-6 time with normal pressure and put it back in the freezer. Pacotize® as needed 1 time with the jet mode.



# Recipe – Gin sour mint (alcohol free)



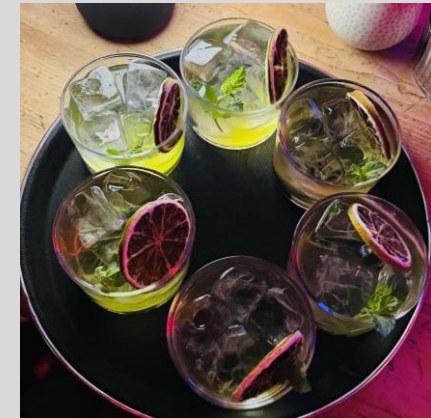
## Ingredients



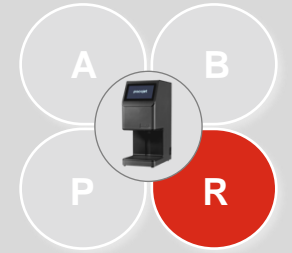
## Preparation



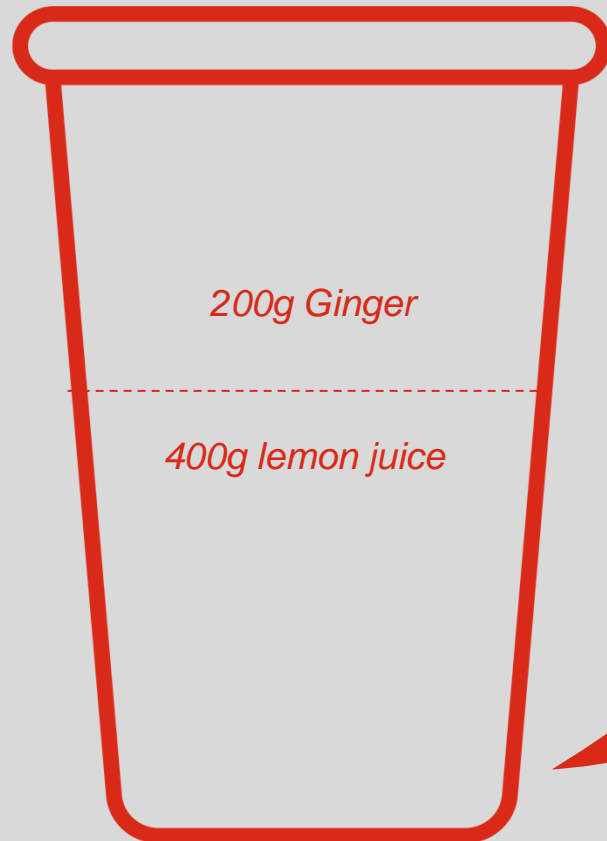
Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.



# Recipe – Hot Drink with Rum



## Ingredients for the ginger base



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed and mix with the following ingredients for one drink.

## Cocktail





# Recipe – Cordial



## Ingredients Cordial Base

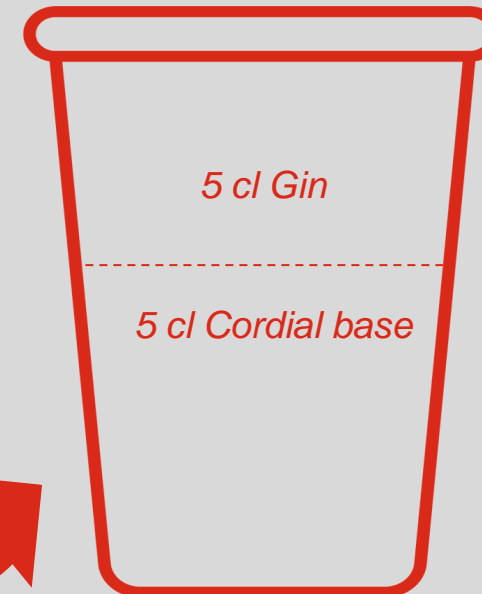


## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed and mix with the following ingredients for one drink.

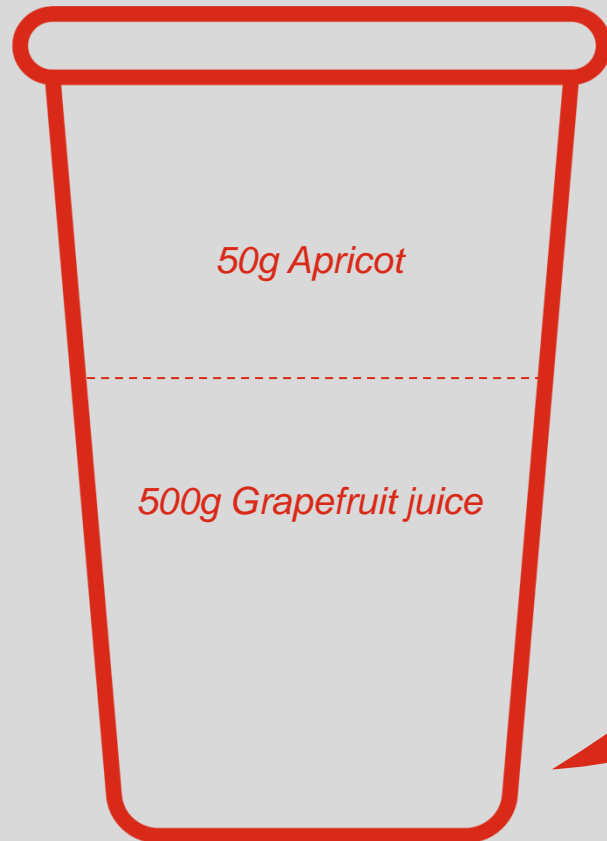
## Cocktail



# Recipe – Twist of Paloma Tequila



## Ingredients Base

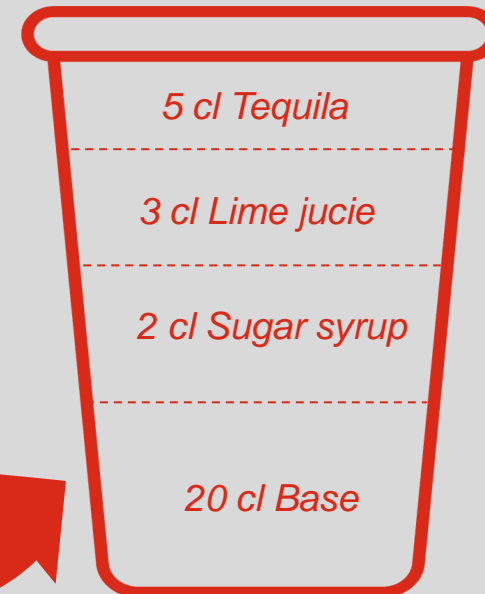


## Preparation

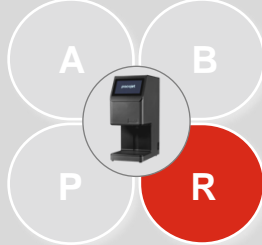


Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed and mix with the following ingredients for one drink.

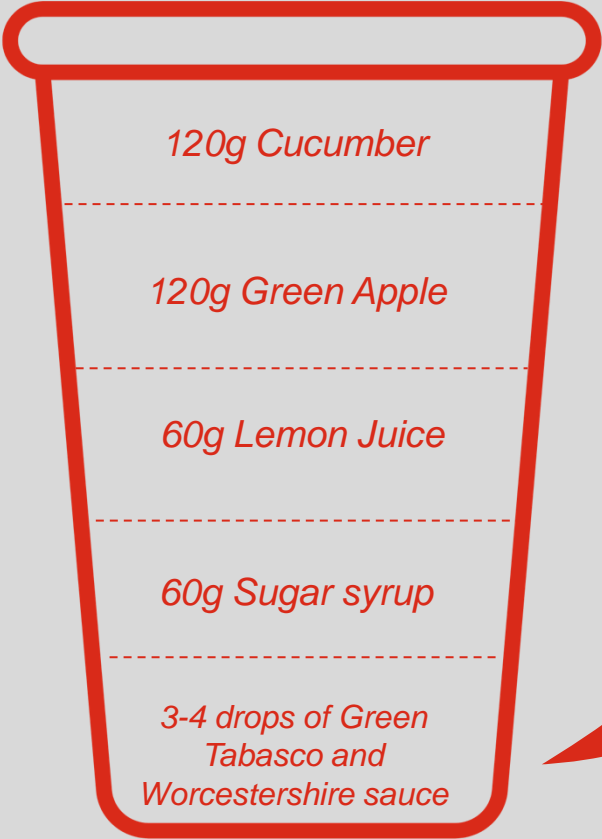
## Cocktail



# Recipe – Green Bloody Mary Base



## Ingredients



120g Cucumber

120g Green Apple

60g Lemon Juice

60g Sugar syrup

3-4 drops of Green Tabasco and Worcestershire sauce

## Preparation



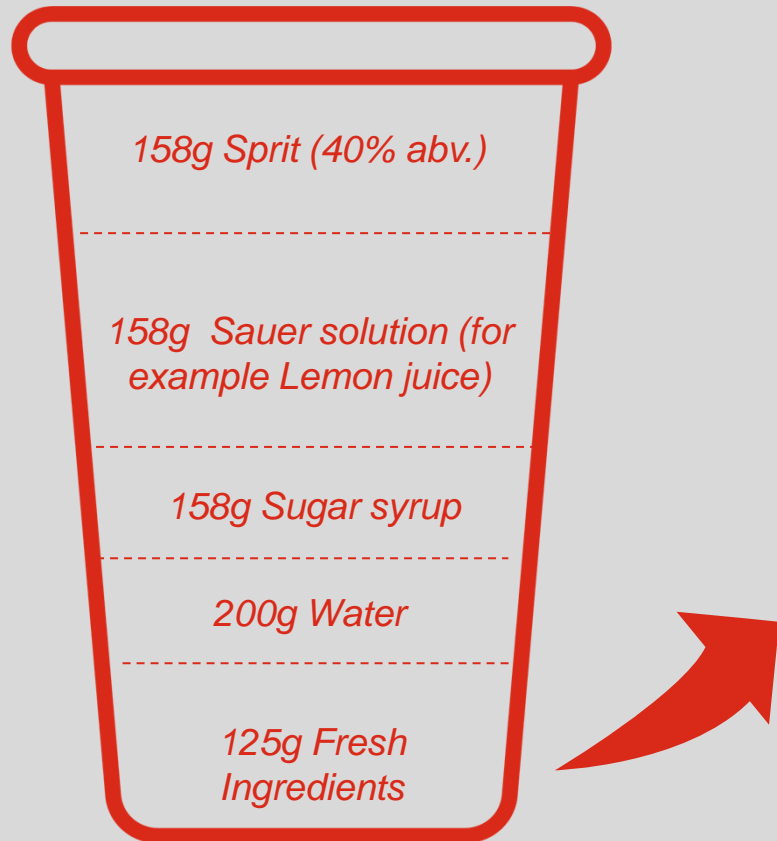
Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed and mix with Vodka.



# Recipe – General Frozen



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® 3 - 6 times with normal pressure and put it back in the freezer. Pacotize® once with jet mode when needed.

## «One beaker many applications»

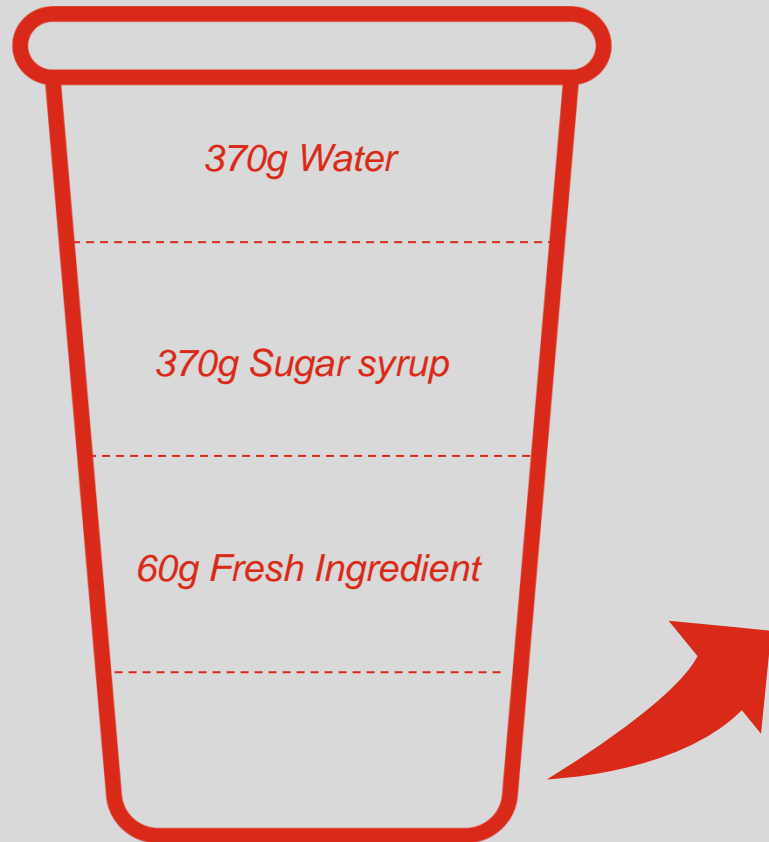
Choose ingredients you like, considerate water content/fat/ fibers/etc... because is going to affect the dilution or texture of the end products. For example if you use watermelon there will be a higher % of liquid, if you use nuts there will be a higher % of fat, If you use ginger there will be a higher % of fiber.

- Higher % of liquids = Lower alcohol % in the mix
- Higher % of Fat= Creamier
- Higher % of Fibers= “sandier”

# Recipe – General Flavoring



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.

«One beaker many applications»

- This technique is thought to give your cocktails a different way of dilution, for example you want to create a matcha martini, you prepare your matcha water, freeze it, pacotize, calculate the dilution you want to give to your cocktail, add your matcha water to your vodka, store it in the freezer and serve it when needed.

# Recipe – General Puree



## Ingredients



## Preparation



Pour into a pacotizing® beaker and freeze at -20°C /24h. Pacotize® as needed.