

PACO<sup>®</sup>  
J E T

# The Must-Have Cooking System



WHEN COOKING BECAME SWISS.™



# Quality Results

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 min. 0°F to  
max. -9°F



**Pacotize individual portions:**  
For service or mise en place



Profitability

# 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

<b>Concentrate from broccoli stalks</b>		
	<b>€/kg</b>	<b>Total</b>
0.4 kg broccoli stalks	2.00	0.80
0.3l vegetable stock	1.00	0.30

<b>Yields 1 pacotizing beaker</b>		
<b>Soup base</b>		
0.5l cream	2.40	1.20
0.7l broth	1.00	0.70
spices	1.00	1.00
Cost of goods		4.00

<b>Yields 2 liters of soup = 10 portions</b>		
<b>Cost of goods / portion</b>		<b>0.40 €</b>
<b>Potential selling price / portion</b>		<b>5.00 €</b>



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





Quality

# Precision technology made in Switzerland



'Perfection down to the last detail' has been the Pacojet mantra for 25 years. Like the invention itself, the production of this revolutionary cooking system is **100% Swiss**. Its exceptional precision technology meets the highest quality standards. That's why we're confident in offering a special five-year guarantee on the powerful and virtually wear-free brushless motor of the Pacojet 2.

#### **User-friendly and precise – this is how the Pacojet works:**

- Easy touchscreen operation
- Menu-specific portion control: Pacotize the entire beaker contents all at once, in 10 precisely-calibrated portions as needed, or even in decimal portions!
- Selectable air pressure mode with automatic depressurization
- Monitoring and rescue function for overfilled beaker
- Programmable user settings
- Simple, display-guided hygienic cleaning of the food area
- Portion counter to monitor total capacity

WHEN COOKING BECAME SWISS.™

A promise of quality you can count on!



# 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	3	6	3	9	6	3	1	1	35
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.



Basic package

# The Pacojet 2 Basic package

## Standard delivery contents



1. **Pacojet 2 device**  
Pacotizes deep-frozen food preparations and cuts, chops or whips non-frozen food preparations
2. **2 Pacotizing beakers**  
(chrome steel) with tight-fitting lids
3. **Protective outer beaker**
4. **Spray guard**
5. **Pacotizing blade "Standard"**
6. **Rinsing insert**
7. **Sealing ring and Cleaning insert**
8. **Spatula**
9. International **recipe book**
10. User Manual (not shown)

Product Specifications	
Rated capacity	950W
Voltage (variants)	220–240V/50–60Hz 90–120V/50–60Hz
Dimensions (mm)	498 x 182 x 360mm (H x W x D)
Net weight	15.7 kg
Beaker capacity	1.0l (H: 135 mm, Ø 130mm)
Maximum fill volume	0.8l
Ideal pacotizing temperature for deep-frozen food preparations	-18 °C to -23 °C 0 °F to -9 °F
Air pressure	approx. 1 bar



**Additional pacotizing beakers**  
Set of 4, 6 or 10 beakers

**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 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's versatility** to process fresh, non-frozen foods.

**Pacojet 2 Coupe Set**



**Cutter tongs** to safely attach the sharp blade cutters



**Whipping disk**

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



*Smooth raspberry cream*

**2-blade cutter**

Rough chopping: herbs, vegetables, meat, fish



*Freshly-prepared tataré with guacamole*

**4-blade cutter**

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



*Airy smoked salmon mousse*

Further information on the Coupe Set at [www.pacojet.com](http://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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PACO<sup>®</sup>  
J E T

NEW

Pacojet 2 PLUS. Perfection à la minute.



THE PACOJET DIFFERENCE – WE PACOTIZE<sup>®</sup>.



## Pacojet 2 PLUS

# Let your creativity take center stage!

The Pacojet 2 PLUS takes pacotizing® to a whole new level. 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 revolutionary new blade locking system for the "Gold-PLUS" pacotizing® blade simplifies safe handling.



### Excellent results à la minute

The new, 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 **new 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 innovative new blade locking system ensures that the **"Gold-PLUS" pacotizing® blade** is securely anchored, **even with repeated pacotizing®**. The blade can be easily removed for cleaning.



# Pacojet 2 PLUS. Overview.

## Pacojet 2 PLUS: Standard delivery contents



1. **Pacojet 2 PLUS device**  
For pacotizing® frozen food preparations with repeat function and new blade locking system
2. **2 Pacotizing® beakers**  
Chrome steel with tight-fitting lids
3. **Protective outer beaker**
4. **Spray guard**
5. **"Gold-PLUS" pacotizing® blade\***  
hardened titanium-nitride
6. **Rinsing insert**
7. **Sealing ring**
8. **Cleaning insert**
9. **Spatula**
10. **Pacojet 2 PLUS international recipe booklet**
11. Instruction manual (not shown)

Product specifications	
Rated capacity	950W
Voltage (variants)	220–240V/50–60Hz 100–120V/50–60Hz
Dimensions (mm)	498 x 182 x 360mm (H x W x D)
Net weight	15.7 kg
Beaker capacity	1.2l (H: 135 mm, Ø 130mm)
Maximum beaker fill volume	0.8l = 10 portions
Ideal pacotizing® temperature for processing frozen foods	-18°C to -23°C
Over-pressure	approx. 1 bar

5-year special warranty on the brushless motor with registration.

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

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