



# PACOTIZING UNIT

## PACOJET 2 SYSTEM

Item #: 40530

### 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 'micropurée' fresh, frozen foods into ultralight mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Intensive flavours, natural colours and vital nutrients are captured in individual, ready-to-serve portions.



WHEN COOKING BECAME SWISS.™



**New & Improved**

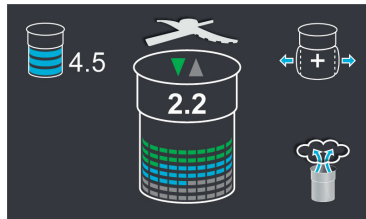


Authorized Dealer

# PACOJET 2 SYSTEM



## 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
- **High-quality accessories with sustainable value**
  - all Pacojet 1 accessories are compatible with Pacojet 2

\* Register your new Pacojet 2 machine within 4 weeks from the date of purchase to activate your special five (5) year warranty on the motor

## A Pacojet System Includes

### 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!



\* **Recipe book** featuring exquisite culinary inspirations created by Pacojet chefs from around the World

### Pineapple Yogurt (Ice Cream) recipe:

#### Ingredients for 1 litre (1.2 quart)

- 350g / 12oz pineapple (ripe)
- 200ml / 10oz yogurt (natural/unsweet)
- 100ml / 3.5 fl.oz heavy cream (35%)
- 85g / 3oz sugar

#### Preparation:

1. Peel and dice the pineapple (including core).
2. Fill yogurt, heavy cream and the sugar in a beaker and mix well. Add the pineapple and mix again.
3. Level the surface and place in freezer at -8°F/-22°C for 24 hours. Pacotize and serve.

For more recipes, please visit <http://www.pacojet.com/en/recipes/>

## OMCAN INC.

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## Pacojet Accessories (Sold Separately)

### Item#: 39675 Set of 4 Beakers with lids



### Item#: 39828 Annual preventive maintenance tune-up package

- Replacement of all pressure tubes.
- Replacement of damaged clutch belts.
- Re-greasing of clutch.
- Replacement of scraper seal.
- Cleaning and re-greasing of profile drive shaft.
- Inspection of motor for wear and tear.
- Inspection of magnetic blade holder.
- Inspection of blade and black splash guard (provided they are sent with the machine).
- Inspection of capacitors on the main processor print.
- Shipping charges and tax are extra.

### Item#: 39733 Pacotizing Blade "Gold"

- Hardened with titanium-nitride
- Last 3x longer than the regular blade



### Item#: 41698

#### Insulating Box

- The practical Insulating Box for 4 pacotizing beakers is a big help to protect your deep-frozen preparations from undesired warmth. (Delivered without Pacotizing Beakers or Lids.)



### Item#: 41699 Display Protective Foil For Pacojet 2 (2 pcs.)

- Anti-bacterial
- Anti-scratch



## Coupe Set (Sold Separately)

### 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.

### Item#: 39743



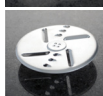
#### 2-Blade Cutter

For course textures: meat/fish, herbs/vegetables (e.g. steak tartare)



#### 4-Blade Cutter

For fine textures: mousses, purees, farces (e.g. terrines/pâtés).



#### Whipping Disc

For whip cream, egg whites or mix/foam, fruit based creams, milkshakes etc.



#### Cutter Tongs

Lets you safely affix the cutter blades



Before



After

## PACOJET 2 System Technical Information

ITEM NUMBER	40530
MODEL	PACOJET 2
RATED INPUT POWER	950 Watts
BEAKER CAPACITY	1 L / 1.2 QT
RATE OF ROTATION	Motor: 6000 rpm, Pacotizing blade: 2000 rpm
OVERPRESSURE	approx. 1.2 bar / 17.4 psi
ELECTRICAL	110-120V / 60 Hz
IDEAL PACOTIZING TEMPERATURE	-22°C / -8°F
DIMENSIONS DWH	19.7" x 14.2" x 7.9" / 50cm x 30cm x 20cm
WEIGHT	35 lbs / 15.7 kg
SHIPPING WEIGHT	48.4 lbs / 22 kg
PACKAGING DIMENSIONS	23.62" x 11.81" x 19.68" / 60cm x 30cm x 50cm



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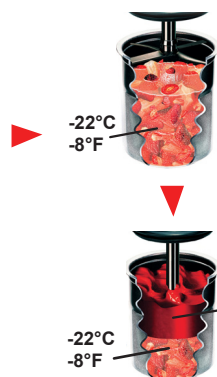
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## Here's how it works:



1. Take the frozen beaker (your recipe frozen to -22°C / -8°F) out of freezer and attach directly to the machine



2. A hi-speed blade (2000 rpm) "shaves" an extremely fine layer with each revolution and processes a portion in just 20 seconds

3....producing a creamy, very finely -textured end product to +10°F (-12°C), the ideal serving temperature for frozen desserts. Serve or hold in ice cream cabinet or service freezer at 10° to 5°F (-12° to -15°C)



## Here's an example of how easy it is to make a pineapple sorbet using our PACOJET



1. Peel and dice a fresh pineapple, including the core. (Simply snap the blade on to magnetic end of the shaft)



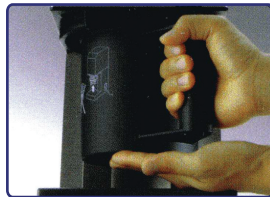
2. Fill approx. 25 oz. of fruit into a beaker. Top up with pineapple juice. Sweeten only if desired. - No additives, no preservatives



3. Place in a deep freezer at -22°C / -8°F for minimum 24 hours or shock freeze. This locks the freshness and aroma.



4. Whenever you wish to make the sorbet, set up the Pacojet for processing. (Simply snap the blade on to magnetic end of shaft)



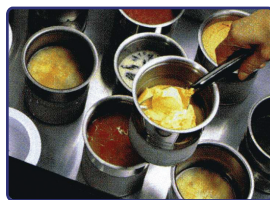
5. Now take the frozen beaker out of the freezer, attach it to the Pacojet, and process it directly in its deep frozen state. (Simple and fast!)



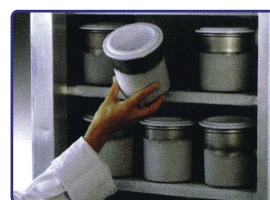
6. You can select to process as little as you need or do the whole beaker. In just seconds, the frozen fruit is puréed to an extremely fine texture.



7. The result is an incredibly smooth and creamy (pineapple) sorbet at ideal serving temperature (10°F)



8. Process a variety of beakers and hold ready for service in a service freezer at about 10° to 5°F (-10°C to -15°C)



9. Partly used beakers are put back in the deep freezer for future use. (Safe! Pacotizing does not break the freezing chain. No wastage)



Scan or simply go to  
<http://youtu.be/P2ISuwHlo3E>  
and watch the  
**Pacojet Concept video**



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