



PACOTIZING UNIT

PACOJET 2 PLUS SYSTEM

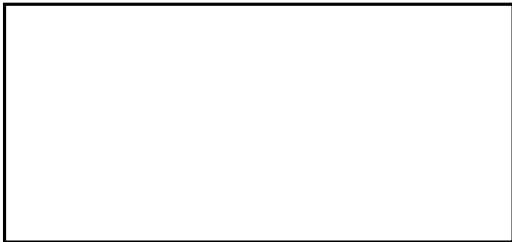
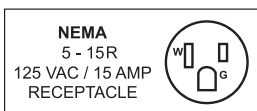
Item: 44628



The Pacojet 2 PLUS takes pacotizing® to a whole new level. Thanks to the new programmable automatic repeat function, recipes can be pacotized® up to 9 times with over pressure - saving you valuable time. The innovative new blade locking system ensures that the “Gold-PLUS” pacotizing® blade is securely anchored, also for repeated pacotizing®.



WHEN COOKING BECAME SWISS.™



Authorized Dealer

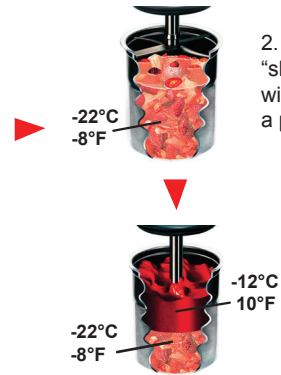
PACOJET 2 PLUS SYSTEM



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 deserts. Serve or hold in ice cream cabinet or service freezer at 10° to 5°F (-12° to -15°C)



Innovative features developed for Pacojet 2 Plus



- **NEW** Programmable automatic repeat function
- **NEW** blade locking system ensures that the pacotizing® blade "Gold-PLUS" is securely anchored
- **NEW** pacotizing® "Gold-Plus" offers an even more durable alternative for heavy users with its titanium-hardened blade (2x more life than the standard blade)
 - Intuitive touchscreen navigation
- Portion counter to monitor utility to date
- Simple, display-guided, system cleaning
- Rescue function for processing overfilled beakers
- Processing food with or without over-pressure
- Powerful brushless motor
- Application specific portioning: process entire beakers at once or work micro-portion specific
- Four calibratable processing modes: pacotizing, cutting/chopping, mixing and cleaning

Technical Specification

ITEM NUMBER	44628
MODEL	PACOJET 2 PLUS
RATED INPUT POWER	950 Watts
BEAKER CAPACITY	1.2 L (H: 135 mm, Ø 130 mm)
BEAKER PROCESSING	Entire beaker, 1-10 and decimal portions
AIR PRESSURE	approx. 1 bar
ELECTRICAL	110-120V / 60 Hz
IDEAL PACOTIZING TEMPERATURE	-18 to -23 °C/0 to -9 °F
NET WEIGHT	35 lbs/ 16 kg
GROSS WEIGHT	50 lbs/ 22.7 kg
NET DIMENSIONS	19" x 7" x 14"/ 498 x 182 x 360 mm
GROSS DIMENSIONS	24" x 12" x 18"/ 609.6 x 305 x 457 mm



Warranty: 1 year parts and labor

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 E-mail: sales@omcan.com
 Website: www.omcan.com



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PACOJET 2 PLUS SYSTEM



Pacojet 2 Plus Includes

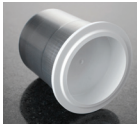
1. (2) Pacotizing® beakers
2. (2) Beaker lids (white)
3. Spray guard
4. Protective outer beaker
5. Pacotizing® blade "Gold-PLUS" (ONLY compatible to Pacojet 2 Plus)
6. Cleaning insert (blue)
7. Sealing ring (blue)
8. Rinsing insert (green)
9. Spatula
10. International recipe book 2 PLUS



Optional Accessories (Sold Separately)

Beakers with lids (Set of 4)

Item#: 39675



Colored lid for beaker

- Item# 41295: Yellow
- Item# 41296: Blue
- Item# 41297: Red
- Item# 41298: Green
- Item# 41299: Gold



Annual preventive maintenance tune-up package

Item#: 39828

- 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.

Coupe Set PLUS

Whipping disk PLUS, 2-blade cutter PLUS, 4-blade cutter PLUS, cutter tong



Insulating Box

Item#: 41698

• 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.)



Display Protective Foil For Pacojet 2 (Set of 2)

Item#: 41699

- Anti-bacterial, Anti-scratch



Coupe Set PLUS Coupe Set PLUS has new blade-locking mechanism and it is only compatible to Pacojet 2 Plus

The Coupe Set PLUS extends the Pacojet's range of functions to working with fresh, non-frozen foods. In just 60 seconds, it can cut, chop, mince, mix, blend or whip fresh ingredients - gently and without transferring heat. The blades or the whipping disk pass downwards through the entire contents, ensuring a unique replicable exquisite result.

Coupe Set PLUS is particularly valued for:

- Uniform result consistency
- No heat transfer - preserves hygiene, freshness and color
- Gentle processing of herbs and spices - no loss of flavor, no crushing, no bruising
- Efficiency: processes fresh meats, fish or shrimp into a fine tartare in just 60 seconds.



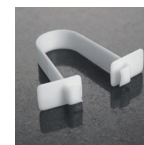
2-Blade Cutter



4-Blade Cutter



Whipping Disc



Cutter Tong

2-Blade Cutter: To chop meat, fish, vegetables, herbs, fruit, nuts, and much more.

- Processes meat or fish into a perfect tartare, with no change in color
- Processes vegetables, herbs, fruit, nuts etc.

4-Blade Cutter: To process farces, mousses, purees, terrines, spreads, sauces, herbal oils and much more.

- Mince fine fish or meat farces for creamy terrines or spreads
- Mixes ultra light mousses
- Purees sauces, herbal oils, herb butter, garnishes etc.

Whipping Disc: To whip liquids, ingredients such as egg whites, fruit creams, milkshakes and much more.

- Whips cream and egg whites
- Foams milk, mixes drinks/milkshakes etc.
- Whips cream to a stiff texture, even with up to one-third additional ingredients.

Cutter Tong: To safely affix the extremely-sharp cutter blades.

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PACOJET COMPARISON



Pacojet
Junior



Pacojet
1



Pacojet
2



Pacojet
2 Plus

Function Comparison

	Junior	1	2	2 Plus
New Programmable Automatic Repeat Function	-	-	only for whipping	✓
New Blade Locking System For Pacotizing® Blade / Coupe Set	-	-	-	✓
Chopping/Cutting (Coupe Set)	-	✓	✓	✓
Whipping (Coupe Set)	-	✓	✓	✓
Rinsing/Cleaning	✓	✓	✓	✓
Beaker Processing	Entire beaker, 1-10 portions	Entire beaker 1-10 whole portions	Entire beaker, 1-10 and decimal portions	Entire beaker, 1-10 and decimal portions
Display Control	Buttons	Buttons	Touch	Touch
Beaker Overflow Protections	✓	-	✓	✓
Repeated Processing	-	-	-	✓
Selectable Overpressure	-	-	✓	✓
Blade Locking System	-	-	-	✓
Motor	Carbon brushed	Carbon brushed	Brushless	Brushless
Pacotizing® Speed (Entire Beaker)	4:30 minutes	4:00 minutes	4:00 minutes	4:00 minutes
Pacotizing® Speed (Last Beaker Portion)	4:30 minutes	1:20 minutes	1:20 minutes	1:20 minutes
Stand-By Mode	✓	-	-	-
Design Options	Orange / Blue	Metallic	Metallic	Metallic
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor

Included Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade "Gold-Plus"	-	-	-	1
Pacotizing® Blade "Standard"	1	1	1	-
Pacotizing® Beaker	1	2	2	2
Beaker Lid (White)	1	2	2	2
Spray Guard	1	1	1	1
Protective Outer Beaker	1	1	1	1
Spatula	-	1	1	1
Rinsing Insert (Green)	1	1	1	1
Sealing Ring (Blue)	1	1	1	1
Cleaning Insert (Blue)	1	1	1	1
International Recipe Book	-	1	1	1
User Manual	1	1	1	1

PACOJET 2 PLUS SYSTEM



Compatible Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade “Gold-Plus”	-	-	-	✓
Pacotizing® Blade “Gold”	✓	✓	✓	-
Pacotizing® Blade “Standard”	✓	✓	✓	-
Coupe Set Plus	-	-	-	✓
Coupe Set Standard	-	✓	✓	-
Pacotizing® Beaker	✓	✓	✓	✓
Spray Guard	✓	✓	✓	✓
Protective Outer Beaker	✓	✓	✓	✓
Rinsing Insert (Green)	✓	✓	✓	✓
Sealing Ring (Blue)	✓	✓	✓	✓
Cleaning Insert (Blue)	✓	✓	✓	✓

DOS OR DON'TS

Dos

Don'ts

Before 1st use	<ul style="list-style-type: none"> Thoroughly clean the Pacojet machine and accessories with particular attention to fully cleansing the pacotizing beakers 	
Preparing Pacotizing Beakers	<ul style="list-style-type: none"> Fill pacotizing beakers only up to the maximum fill-line. The surface of the beaker contents must be level and flat 	<ul style="list-style-type: none"> NEVER overfill a pacotizing beaker above the maximum fill-line. You risk damaging the machine. Beaker contents should not contain empty cavities or air pockets
Freezing (>24h)	<ul style="list-style-type: none"> Freeze pacotizing beakers with content for at least 24 hours in a standard 4-star freezer at -22°C(-8 °F) 	<ul style="list-style-type: none"> Don't pacotize a beaker unless it is completely frozen solid. You risk breaking your pacotizing blades or damaging the motor. Do not place ready-frozen preparations into a pacotizing beaker for pacotizing!
Before Re-Freezing	<ul style="list-style-type: none"> Always smooth down the contents surface of partially used pacotizing beakers. 	
Liquid Nitrogen(LN2), Carbonation(CO2)& Co.		<ul style="list-style-type: none"> Never pacotize beaker contents frozen with liquid nitrogen(LN2) or that contains carbonation(CO2), etc. The pacotizing beaker could explode
Pacotizing Blade Care	<ul style="list-style-type: none"> Replace a bent or damaged pacotizing blade immediately. Pacotizing blades should be replaced yearly. After cleaning, care for your pacotizing blades by oiling them with a food safe lubricant 	
Affixing the Pacotizing Blade and the Spray Guard	<ul style="list-style-type: none"> Always affix the pacotizing blade/spray guard assembly directly onto the splined, magnetic shaft. Listen for a “click” of the pacotizing blade/spray guard assembly snapping into position on the shaft. Always ensure there is a pacotizing blade attached correctly to the magnetic end of the shaft before pacotizing a beaker with frozen contents. 	<ul style="list-style-type: none"> Never put the pacotizing blade/spray guard assembly on the beaker before pacotizing. Do not start the machine if the pacotizing blade/spray guard assembly is not correctly attached to the shaft. You risk extensive damage to your machine.
Cleaning	<ul style="list-style-type: none"> Clean Pacojet after every use or at least at the end of the day. Always use a steel pacotizing beaker to hold water when washing or rinsing. Using the protective outer beaker alone may cause the shaft to block. 	
Maintenance & Repair	<ul style="list-style-type: none"> Keep the original shipping carton and Styrofoam supports. Have your Pacojet inspected once a year for maintenance. 	