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.™

NEMA
5 - 15R
125 VAC / 15 AMP
RECEPTACLE

Made in SWITZERLAND

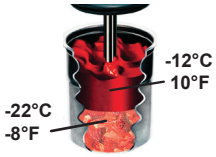
Authorized Dealer

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
- 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, with up to five-years of warranty
- 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/5 years motor

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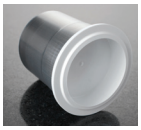
PACOJET 2 PLUS SYSTEM

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.
- Minces 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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2019 E.O.E.

PACOJET 2 PLUS SYSTEM

PACOJET COMPARISON

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	√	-	√	√
Selectable Overpressure	-	-	√	√
Blade Locking System	-	-	-	√
Motor	Carbon brushed	Carbon brushed	Brushless	Brushless
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor/5 years motor	1 year parts and labor/5 years motor
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

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	● Thoroughly clean the Pacojet machine and accessories with particular attention to fully cleansing the pacotizing beakers	
Preparing Pacotizing Beakers	● Fill pacotizing beakers only up to the maximum fill-line. ● The surface of the beaker contents must be level and flat	● **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)	● Freeze pacotizing beakers with content for at least 24 hours in a standard 4-star freezer at -22°C(-8 °F)	● 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	● Always smooth down the contents surface of partially used pacotizing beakers.	
Liquid Nitrogen(LN2), Carbonation(CO2)& Co.		● Never pacotize beaker contents frozen with liquid nitrogen(LN2) or that contains carbonation(CO2), etc. The pacotizing beaker could explode
Pacotizing Blade Care	● 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	● 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 oft he shaft before pacotizing a beaker with frozen contents.	● 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	● 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	● Keep the original shipping carton and Styrofoam supports. ● Have your Pacojet inspected once a year for maintenance.	