



# 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

# 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

| Concentrate from broccoli stalks             |      |               |
|----------------------------------------------|------|---------------|
|                                              | €/kg | Total         |
| 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

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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)                                             | 220–240 V / 50–60 Hz<br>90–120 V / 50–60 Hz |
| Dimensions (mm)                                                | 498 x 182 x 360 mm (H x W x D)              |
| Net weight                                                     | 15.7 kg                                     |
| Beaker capacity                                                | 1.0 l (H: 135 mm, Ø 130 mm)                 |
| Maximum fill volume                                            | 0.8 l                                       |
| Ideal pacotizing temperature for deep-frozen food preparations | -18 °C to -23 °C<br>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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