



PACOJET JUNIOR SYSTEM

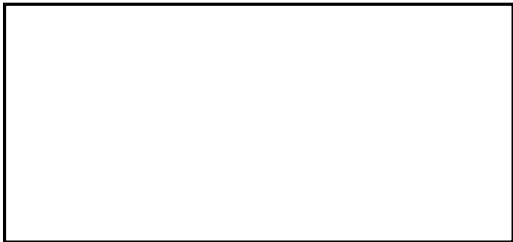
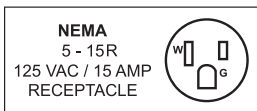
Item: 46437 / 46438



This lower-cost, entry-level model focusses on the essential competency of pacotizing: i.e. micro-pureeing freshly-prepared, deep-frozen foods without thawing – with the same high quality you’ve come to expect. The world of pacotizing is now accessible in original quality to even the most price-sensitive consumer!



WHEN COOKING BECAME SWISS.™



Authorized Dealer

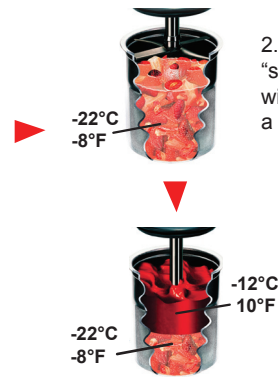
PACOJET 2 PLUS SYSTEM



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 desserts. 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



- Easy to operate Buttons control display
- Application specific portioning: process entire beakers at once or in 10 individual portions
- Energy-saving standby function
- Monitoring and rescue function for processing overfilled beakers
- Manual pressure release
- Easy and hygienic cleaning with included accessories

Technical Specification

ITEM NUMBER	46437 (BLUE)	46438 (ORANGE)
MODEL	PACOJET JUNIOR	
RATED INPUT POWER	1000 Watts	
BEAKER CAPACITY	1.2 L (H: 135 mm, Ø 130 mm)	
BEAKER PROCESSING	Entire beaker, 1-10 portions	
AIR PRESSURE	approx. 1 bar	
ELECTRICAL	110-120V / 60 Hz	
IDEAL PACOTIZING TEMPERATURE	-18 to -23 °C/0 to -9 °F	
NET WEIGHT	28 lbs/ 12.9 kg	
GROSS WEIGHT	45 lbs/ 20 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



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PACOJET 2 PLUS SYSTEM



Pacojet 2 Plus Includes

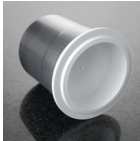
1. (1) Pacotizing® beakers and (1) Beaker lids (white)
2. Protective outer beaker
3. Spray guard
4. Pacotizing® blade "Standard"
5. Rinsing insert (green)
6. Sealing ring (blue)
7. Cleaning insert (blue)



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.

Pacotizing® blade "gold"

Item# 39733

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



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.)



Recipe

Ginger Cinnamon Hibiscus Ice Cream



Ingredients for 1 Beaker

- 250g Heavy cream
- 250g Milk
- 60g Sugar
- 3pc. Eggs
- 30g Hibiscus syrup
- 3pc. Hibiscus blossom (tea)
- 2pc. Cinnamon stick
- 50g White chocolate
- Ginger, to taste

Preparation:

Step 1: Fill the pacotizing® beaker

- (1) Mix cream, milk, eggs and sugar well.
- (2) Heat up to 82°C, constantly stirring.
- (3) Stir in hibiscus syrup and white chocolate.
- (4) Add cinnamon sticks and hibiscus blossoms,
- (5) steep for 20 minutes and
- (6) remove cinnamon sticks and hibiscus blossoms.
- (7) Peel and grate ginger and add to the mixture, to taste.
- (8) Fill into a pacotizing® beaker.

Step 2: Freeze

- (1) Seal the pacotizing® beaker,
- (2) label and
- (3) freeze at -22 °C for at least 24 hours.

Step 3: Pacotize®

For more recipes, please visit <https://pacojet.com/en/category/recipe/>

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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/5 years motor	1 year parts and labor/5 years motor

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

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. 	