

# PACOJET COMPARISON



Pacojet  
**Junior**



Pacojet  
**1**



Pacojet  
**2**



Pacojet  
**2 Plus**

## Function Comparison

	Junior	1	2	2 Plus
<b>New Programmable Automatic Repeat Function</b>	-	-	only for whipping	✓
<b>New Blade Locking System For Pacotizing® Blade / Coupe Set</b>	-	-	-	✓
<b>Chopping/Cutting (Coupe Set)</b>	-	✓	✓	✓
<b>Whipping (Coupe Set)</b>	-	✓	✓	✓
<b>Rinsing/Cleaning</b>	✓	✓	✓	✓
<b>Beaker Processing</b>	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
<b>Display Control</b>	Buttons	Buttons	Touch	Touch
<b>Beaker Overflow Protections</b>	✓	-	✓	✓
<b>Repeated Processing</b>	-	-	-	✓
<b>Selectable Overpressure</b>	-	-	✓	✓
<b>Blade Locking System</b>	-	-	-	✓
<b>Motor</b>	Carbon brushed	Carbon brushed	Brushless	Brushless
<b>Pacotizing® Speed (Entire Beaker)</b>	4:30 minutes	4:00 minutes	4:00 minutes	4:00 minutes
<b>Pacotizing® Speed (Last Beaker Portion)</b>	4:30 minutes	1:20 minutes	1:20 minutes	1:20 minutes
<b>Stand-By Mode</b>	✓	-	-	-
<b>Design Options</b>	Orange / Blue	Metallic	Metallic	Metallic
<b>Warranty</b>	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
<b>Pacotizing® Blade "Gold-Plus"</b>	-	-	-	1
<b>Pacotizing® Blade "Standard"</b>	1	1	1	-
<b>Pacotizing® Beaker</b>	1	2	2	2
<b>Beaker Lid (White)</b>	1	2	2	2
<b>Spray Guard</b>	1	1	1	1
<b>Protective Outer Beaker</b>	1	1	1	1
<b>Spatula</b>	-	1	1	1
<b>Rinsing Insert (Green)</b>	1	1	1	1
<b>Sealing Ring (Blue)</b>	1	1	1	1
<b>Cleaning Insert (Blue)</b>	1	1	1	1
<b>International Recipe Book</b>	-	1	1	1
<b>User Manual</b>	1	1	1	1

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## 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

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