



PACO[®]
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NEW

Pacojet 2 PLUS. Perfection à la minute.



THE PACOJET DIFFERENCE – WE PACOTIZE[®].



Pacojet 2 PLUS

Let your creativity take center stage!

The Pacojet 2 PLUS takes pacotizing® to a whole new level. Using the programmable automatic repeat function, recipes can be preset to pacotize® repeatedly with over-pressure. Culinary sensations are precisely produced à la minute while saving you time. Furthermore, the revolutionary new blade locking system for the "Gold-PLUS" pacotizing® blade simplifies safe handling.



Excellent results à la minute

The new, programmable automatic repeat function of the Pacojet 2 PLUS opens up a wide variety of creative avenues in pacotizing® consistent, exceptional results.

- Consistencies can be made even **lighter and creamier**. Pacotized® contents can be brought to the desired serving temperature à la minute – **producing an exquisite, multi-faceted sensation in the mouth.**
- **Emulsions** reach a **new level of quality** – homogenous and more stable. **Pastes and farces can be perfectly mixed and made even smoother.**
- **The fresh, natural colors of the ingredients** can be **intensified through** repeated pacotizing®.





Time savings without compromise

According to your preferences, the pacotizing® process can be repeated **once or several times, either by the beaker or by individual portions** – saving you valuable time.

- **Refreezing** between pacotizing® processes **is not necessary**.
- Outstanding results are produced **efficiently à la minute**.
- The automatic programming function of up to 9 repeats reduces workload, **saving you money**. Productivity and equipment utilization are optimized.



1 x pacotizing®



5 x pacotizing®



5 x pacotizing® texture

Revolutionary blade locking system

The innovative new blade locking system ensures that the **"Gold-PLUS" pacotizing® blade** is securely anchored, **even with repeated pacotizing®**. The blade can be easily removed for cleaning.



Pacojet 2 PLUS. Overview.

Pacojet 2 PLUS: Standard delivery contents



1. **Pacojet 2 PLUS device**
For pacotizing® frozen food preparations with repeat function and new blade locking system
2. **2 Pacotizing® beakers**
Chrome steel with tight-fitting lids
3. **Protective outer beaker**
4. **Spray guard**
5. **"Gold-PLUS" pacotizing® blade***
hardened titanium-nitride
6. **Rinsing insert**
7. **Sealing ring**
8. **Cleaning insert**
9. **Spatula**
10. **Pacojet 2 PLUS international recipe booklet**
11. Instruction manual (not shown)

Product specifications	
Rated capacity	950W
Voltage (variants)	220–240V/50–60Hz 100–120V/50–60Hz
Dimensions (mm)	498 x 182 x 360mm (H x W x D)
Net weight	15.7kg
Beaker capacity	1.2l (H: 135 mm, Ø 130mm)
Maximum beaker fill volume	0.8l = 10 portions
Ideal pacotizing® temperature for processing frozen foods	-18°C to -23°C
Over-pressure	approx. 1 bar

5-year special warranty on the brushless motor with registration.

*The "Gold-PLUS" pacotizing® blade and the specific Pacojet 2 PLUS Coupe Set are **not** compatible with Pacojet 1, Pacojet Junior and Pacojet 2.

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WHEN COOKING BECAME SWISS.®