



# Pacojet Junior

EN User Manual





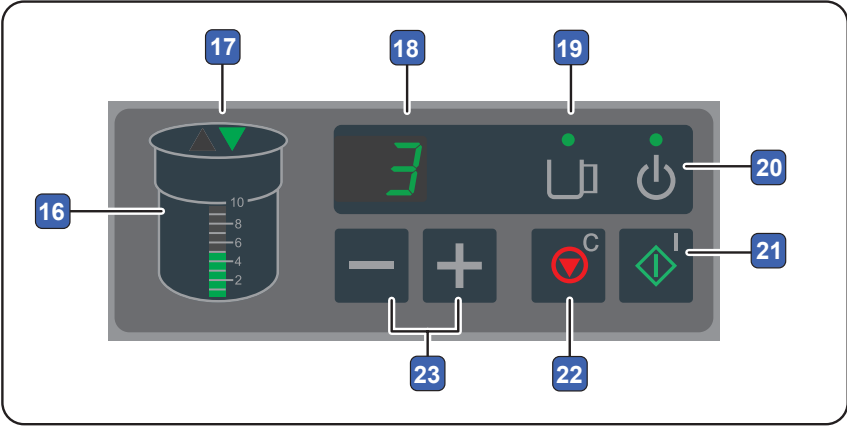


Figure 2



Figure 1









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## 1. About this document

### 1.1 General information

This user manual contains all information required to ensure safe handling of the *Pacojet Junior*. Read this document carefully before starting up the machine and follow all safety notes.


Always operate and use this device in the manner described in this manual.

Any deviation from the processes described in this manual can result in injuries to the operator or damage to the device and its accessories in certain circumstances.

This user manual is part of the *Pacojet Junior* and must be made available at all times. If the device changes hands, this document must be given to the new owner.

### 1.2 Standards for illustrations

An illustration of the basic device and its accessories is located on the fold-out page at the start of this user manual (figure 1: *Pacojet Junior* and accessories; figure 2: display). The references included in the text relate to the numbers used in these two illustrations. This layout enables readers to maintain an overview of the device, the display, and accessories at all times.

1, 2, ...	Consecutive numbers are used to present a series of consecutive steps in a process.
	A number inside a circle shows the a step shown in an illustration.
•	A bullet point at the start of a section marks the start of a list of individual aspects linked by a similar subject.

### 1.3 Definition of key terms

All main components and accessories in the *Pacojet Junior* that come into contact with food during the pacotizing process make up the **direct food processing system**.

## 2. Using the *Pacojet Junior*

### 2.1 Proper and improper use

The *Pacojet Junior* is a kitchen device for commercial and private use. Pacotizing enables chefs to “micro-puree” fresh, deep-frozen foods without thawing into ultra-light mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings.

Any usage that goes beyond the description provided here, including the processing of other substances, can cause injuries and damage. Any improper usage as defined here is not permitted!

### 2.2 Aspects relating to food hygiene

While working with food, always observe hygiene standards and comply with any legal standards concerning food preparation.

Only ever process fresh, boneless, frozen produce.

Before pacotizing, produce must be frozen at a temperature of between -18 °C and -23 °C for a period of at least 24 hours.

Depending on the content of the food preparation, the core temperature may increase up to -3 °C during pacotizing. Consequently, pacotized food must be processed quickly to prevent it from spoiling and posing a health risk. Any unrequired food left inside the beaker after pacotizing, whether frozen or un-frozen, should be placed back into the freezer immediately. Before doing so, ensure that the processed food inside the beaker is smoothed flat. Only ever process (boneless) food in the machine. Other materials are expressly prohibited.

### 3. Safety notes

Read the following safety notes in full to prevent injury and damage. Do not start up the device until you have read and understood these notes.

In the event of uncertainty or questions, please contact your PACOJET sales point before starting up the device (see Chapter “15. Customer service” on page 34).

#### 3.1 General safety

- The *Pacojet Junior* must always be used in accordance with the instructions provided in this user manual. Failure to observe this manual can result in injuries, damage to the device, and / or contamination of the food being processed.
- The *Pacojet Junior* may only be used by persons who been instructed in how to operate it safely.
- The device and its accessories must be kept away from and stored out of reach of children under the age of 8.
- The device should only be used by children over the age of 8 and persons with limited physical, sensory, and mental ability if they have been instructed in how to use it and are being supervised. They must understand the risks involved in using the device.
- Children must not play with the device. Children must always be supervised when cleaning the device.
- The device is sealed and may only be opened, repaired, and serviced by an official service partner.
- Never remove any accessories (e.g., protective and / or pacotizing beakers) while the device is running.
- Only original PACOJET accessories intended for this device may be used during operation.
- Never use any accessories from other devices in the *Pacojet* line (e.g., *Pacojet 1, 2 or 2plus*) if they are intended specifically for these devices.
- The accessories provided must only ever be used for the purposes described in this user manual.

- The *Pacojet Junior* must never be placed in direct proximity to outlets or kitchen devices that are prone to splattering or emit heat, grease, or steam.
- Take care when unpacking the *Pacojet Junior* as the device is heavy. If possible, seek assistance from another person when unpacking the device. Make sure you do not bump or injure yourself when unpacking and positioning the device. Some parts of the device have sharp edges.
- The device emits noises during operation. See the emissions values in Chapter “10. Technical specifications”.
- Always unplug the power supply if the device is left unsupervised for long periods of time.
- Never attempt to bypass the safety switch installed on the *Pacojet Junior* for making sure that protective and pacotizing beakers are attached correctly.
- Never start the device without a pacotizing and protective beaker.
- Do not open any screwed covers or the device housing.
- Never modify the device, its components, or accessories.
- Before using the device for the first time, perform an initial cleaning process in accordance with Chapter “8.1.3 Initial cleaning process”.
- The *Pacojet Junior* must never be used to process products or ingredients that release gas during processing and, as a result, cause the pressure in the pacotizing beaker to rise in an uncontrolled manner, such as liquid nitrogen (N) in its pure form or carbon dioxide (CO<sub>2</sub>) in a bound state when the product in the beaker contains carbon dioxide.

### 3.2 Risk resulting from electrical current

- Before connecting the *Pacojet Junior* to the mains power supply, make sure that the mains voltage / frequency specified on the type plate is guaranteed. Only ever use the device with the AC current specified on the type plate.
- For additional protection, we recommend installing a residual current circuit breaker with 20 mA.
- If you detect any abnormalities (e.g., smoke, noises) during operation, switch off the device straight away and disconnect it from the mains (unplug the device).
- Only ever use the device when it is free from technical faults.
- Check the device and connecting cable for external damage before each use. Never use the device, connecting cable, and accessories if they are damaged.
- If you notice any damage to the device or its accessories during operation, switch off the *Pacojet Junior* at the mains switch and unplug the mains plug.
- Always have the device repaired by an official PACOJET service partner. Never repair the device yourself.
- Never submerge the device in water. Do not expose the device to high levels of moisture.
- Always unplug the power supply if the device is left unused for long periods of time.
- When disconnecting the device from the mains, always take hold of the plug itself and not the connecting cable.
- Never touch the connecting cable and mains plug with wet hands.
- Make sure that the connecting cable does not get twisted or trapped. Keep it away from sharp edges.

### 3.3 Warnings

In addition to the general safety notes provided here, the user manual also contains other instructions pertaining to specific processes. These warnings relate to the specific action being described and refer to potential hazards during operation.

The following symbols and types of notice refer to various levels of risk and additional notes:



### **Warning**

**Refers to a potentially dangerous situation. Failure to avoid this situation could lead to severe or fatal injuries.**

- A bullet point refers to measures that must be applied or avoided to eliminate or avoid the risk.



### **Caution**

**Refers to a potentially dangerous situation. Failure to avoid this situation may lead to injuries.**

- A bullet point refers to measures that must be applied or avoided to eliminate or avoid the risk.

### **Note**

**Refers to a potentially dangerous situation. Failure to avoid this situation may lead to damage.**

- A bullet point refers to measures that must be applied or avoided to avoid damaging the device and its accessories.



**This symbol refers to additional information or tips on handling the device.**

## **4. Scope of delivery**

The scope of delivery comprises the following components:

- 1 *Pacojet Junior* (1)
- 1 spray guard (8), including 1 preliminary scraper (8a)
- 1 pacotizing blade (9)
- 1 pacotizing beaker (10)
- 1 beaker lid, white (11)
- 1 protective beaker (12)
- 1 rinsing insert, green (13)
- 1 blue sealing ring (14)
- 1 cleaning insert, blue (15)

The accessories provided must only ever be used with the *Pacojet Junior*. Exceptions are referred to separately. Use with other devices is prohibited.

## 5. Description of the device

### 5.1 Properties

The *Pacojet Junior* is an innovative kitchen device for commercial and private use. It can be used to carefully process frozen produce without needing to defrost it. The device creates fine purees and mousses in a single process. The food is processed using positive pressure, which helps to make its flavor more intense. This process is referred to as *pacotizing*.

### 5.2 Structure – Overview of components and accessories

The item numbers listed in the following table refer to the illustration of the *Pacojet Junior* and its accessories on the fold-out page.

The *Pacojet Junior* (figure 1) consists of the following elements and accessories:

Item number	Operating element / accessory	Function
1	<i>Pacojet Junior</i>	Basic device
2	Pacotizing shaft and blade holder	Enables the pacotizing blade to be attached securely.
3	Insert	Enables the protective beaker to be screwed in and held securely.
4	Display	Enables the <i>Pacojet Junior</i> to be operated.
5	Mains switch	Switches the device on or off. "0" - Device switched off. "1" - Device switched on.
6	Connecting cable	Supplies the <i>Pacojet Junior</i> with power.
7	Depressurization button	Enables the positive pressure produced during the pacotizing process to be released. The device must be depressurized after each pacotizing process.
8	Spray guard with preliminary scraper (8a)	Protects the device from being splattered with food during the pacotizing process.
9	Pacotizing blade	Blade for pacotizing frozen food preparations.
10	Pacotizing beaker	Holds the food to be processed by the <i>Pacojet Junior</i> .
11	Beaker lid (White)	Seals the pacotizing beaker and allows for hygienic storage.
12	Protective beaker	Holds the pacotizing beaker, allows for safe handling, and is used to secure the pacotizing beaker to the <i>Pacojet Junior</i> .



Item number	Operating element / accessory	Function
13	Rinsing insert (green)	Is used in conjunction with the pacotizing blade for rinsing cycles.
14	Blue sealing ring	Seals the pacotizing beaker during the cleaning process.
15	Cleaning insert (blue)	Cleans the food processing system. Is used without the pacotizing blade.

### 5.3 Display

Item number	Operating element	Function
16	BEAKER CONTENTS INDICATOR	Shows the current processing status: <ul style="list-style-type: none"> <li>• Fill level of the pacotizing beaker (10)</li> <li>• Progress of the pacotizing process</li> <li>• Final processing status at the end of the pacotizing process</li> </ul> <u>Processed frozen produce</u> is represented by a flashing bar. <u>Unprocessed frozen produce</u> is represented by a bar that is lit up continuously. The indicator goes out when the protective beaker (12) is removed.
17	UP/DOWN DISPLAY	Indicates whether the pacotizing blade (8) is moving up or down while the pacotizing process is in progress.

Item number	Operating element	Function
18	PORTION QUANTITY INDICATOR	<p>Indicates how many portions will be pacotized before the process starts (see also “PORTIONING KEYS”). If this indicator is dark, the entire pacotizing beaker (10) will be processed.</p> <p>Each finished processed portion is deducted from the total on the indicator.</p> <p>At the end of the pacotizing process, the number of portions processed flashes.</p> <p>If the programmed quantity is larger than the actual quantity in the beaker, the quantity that still needs to be pacotized will be displayed at the end of the pacotizing process. This remaining quantity can be processed once another pacotizing beaker is inserted into the device.</p> <p>If you do not wish to process any further portions, you can delete the remaining quantity in the display using the “STOP/RESET” KEY.</p> <p>For certain types of error, this display may also contain an <u>Error message</u>. (See Chapter “9. Defects” on page 31).</p>
19	READY DISPLAY	<p>Lights up when the protective beaker (12) has been attached correctly to the device. The <i>Pacojet Junior</i> can now be programmed and started.</p>
20	POWER DISPLAY	<p>The POWER DISPLAY has two functions.</p> <ol style="list-style-type: none"> <li>1.) After it is switched on, the <i>Pacojet Junior</i> is in “operating mode”.</li> </ol> <p>The device can now be programmed.</p> <ol style="list-style-type: none"> <li>2.) If no action is taken within 5 minutes (i.e., no buttons are operated or processes initiated), the device switches to “standby mode” and the display lights up RED.</li> </ol>
21	START KEY	<p>The START KEY has two functions.</p> <ol style="list-style-type: none"> <li>1.) Switches the device from “standby mode” to “operating mode”.</li> <li>2.) Starts the device once programming is complete.</li> </ol>

Item number	Operating element	Function
22	STOP/RESET KEY	<p>The STOP/RESET KEY has two functions.</p> <p><u>1. Interrupt function</u> Operating this key during the pacotizing process stops the current process. The <i>Pacojet Junior</i> switches to retract, the pacotizing blade (9) returns to its start position, and the device switches off automatically. This function can be used to pacotize a small quantity without any advance programming.</p> <p><u>2. Delete function</u> Operating the key before the start of a process deletes a pre-programmed quantity.</p>
23	PORTIONING KEYS “+”/“-”	<p>These keys can be used to enter the required number of portions to be processed. One pacotizing beaker (10) can hold a maximum of <b>10</b> portions. The programmed portion quantity is shown in the portion quantity indicator before and after the pacotizing process.</p> <p>The <i>Pacojet Junior</i> only processes the programmed number of portions. This quantity can be removed after processing. The produce left in the beaker can be frozen again and processed later.</p> <p>See also “PORTION QUANTITY INDICATOR”.</p>

## 6. Getting started

This chapter describes how to prepare the *Pacojet Junior* before you use it for the first time.

### 6.1 Unpacking the device



#### Caution

**Risk of injury caused by unpacking the device and its accessories incorrectly!**

- Take care when unpacking the device, it is heavy.
- If possible, seek assistance from another person when unpacking the device.
- Make sure you do not bump or injure yourself when unpacking the device. Some parts of the device have sharp edges.

Unpack the *Pacojet Junior*. Remove the packaging material, adhesive strips, and protective films from the device.



Store the packaging material (cardboard box and styrofoam inserts) for transport, storage, and possible returns (e.g., in the event of maintenance).

## 6.2 Checking the scope of delivery

Check the contents of the packaging to make sure all parts are complete and in a good condition (see Chapter “4. Scope of delivery” on page 10).

If you notice any defects or missing accessories, please contact your PACOJET sales point or your official PACOJET service partner immediately (see Chapter “15. Customer service” on page 34).

## 6.3 Setting up the device / underlying conditions for setup

### Note

#### Damage due to overheating!

**A lack of ventilation may cause the device to overheat due to poor ventilation and air circulation.**

- Cool air must be able to be sucked into the back of the device and blown out of the bottom of the device without hindrance.
- The air vents must never be obstructed or blocked.

- Position the device on a safe, stable, flat, and dry surface.
- Arrange the mains power cable so that it cannot be damaged by edges or hot surfaces.
- The mains switch (5) must remain freely accessible

**Never** operate the device *under the following conditions:*

- In direct proximity to a heat source
- On a vibrating base
- On a hot surface
- Directly next to a fan or air conditioning unit
- Directly next to an outlet for moist or greasy vapors
- Directly next to an outlet for warm or hot air
- Directly next to water points and devices that are cleaned with a water hose or steam jet
- Without the rubber feet
- When the gap between the back of the device and other objects is < 10 cm.

Make sure there is enough room for movement in the area around the *Pacojet Junior*. This is the only way to guarantee safe operation of the device.

Failure to observe the list of setup conditions may result in malfunctions and damage to the *Pacojet Junior*.

## 6.4 Connecting the device to the mains

The connecting cable and mains plug (6) are located on the right-hand side of the device. When using an extension lead, make sure it is earthed in accordance with the relevant regulations.



### **Warning**

#### **Risk of severe injuries caused by defective electrical components!**

- Always check the device for damage before use.
- Never use the device if it is damaged.
- Always have the device repaired by an official service partner.

### **Note**

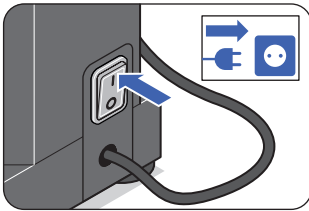
#### **Damage to property caused by incorrect electrical connections!**

**Failure to observe the necessary specifications for electrical connections may result in damage to the device.**

- The *Pacojet Junior* must always be operated in accordance with the specifications for electrical performance listed on the type plate (see also Chapter “10. Technical specifications” on page 32).
- The mains voltage must never deviate from the specified value by more than 10%.

## 6.5 Switching the device on and off

### 6.5.1 Switching on the device



Switch on the device by moving the mains switch (5) to position “I”. The device is in “operating mode”. The *Pacojet Junior* can now be programmed.

### 6.5.2 Standby mode

If no action is taken within 5 minutes, the device switches to “standby mode”. When the “START KEY” (21) is operated, the device switches back to “operating mode”.

### 6.5.3 Switching off the device

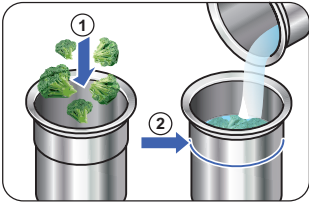
Switch off the device by moving the mains switch (5) to position “0”. The POWER DISPLAY (20) goes out.

## 7. Pacotizing frozen food preparations

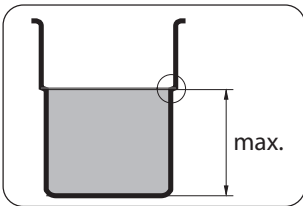
### 7.1 Preparations

Before the frozen food is pacotized, a series of preparations have to be completed.

Complete the following steps:



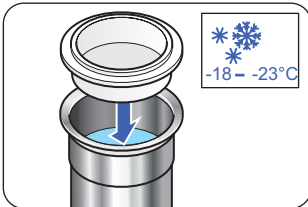
1. Fill the pacotizing beaker(s) (10) with the food to be processed. Fill any empty space with liquid (water, stock, etc.). Do not fill the pacotizing beaker above the maximum beaker fill line.



#### Note

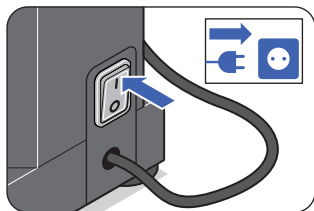
##### Damage to property caused by incorrect filling of the pacotizing beaker!

- Never exceed the maximum fill line (see marking).
- Remember that the food preparation could potentially expand during processing.
- There must not be any air pockets in the prepared food preparation.
- The surface must be smooth and flat.



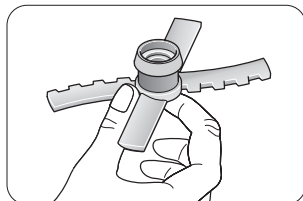
2. Close the pacotizing beaker (10) with the supplied beaker lid (11) and leave the contents in a freezer at a temperature of  $-18\text{ }^{\circ}\text{C}$  to  $-23\text{ }^{\circ}\text{C}$  for at least 24 hours. Make sure that the pacotizing beaker is positioned upright in the freezer so that the surface of the pacotizing beaker freezes flat.

## 7.2 Pacotizing



1. Switch on the *Pacojet Junior* at the mains switch (5): the device switches to “operating mode”. The *Pacojet Junior* is ready for use.

If the device is in “standby mode”, operate the “START KEY” to switch to “operating mode”.



- 2.



### **⚠ Caution**

**Risk of injury due to incorrect handling of the pacotizing blade!**

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades!



Insert the pacotizing blade (9) into the spray guard (8) by inserting the head of the pacotizing blade into the hole in the spray guard.

While doing so, make sure that the flat side of the spray guard is pointing downwards towards the pacotizing blade.

Before completing this step, make sure that the preliminary scraper (8a) is attached to the spray guard and that the lip of the scraper is pointing towards the pacotizing blade.

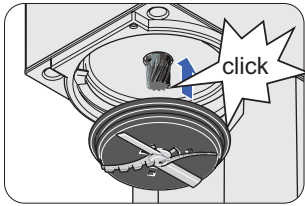


- 3.

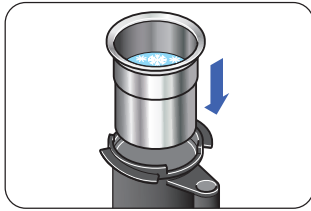
### **Note**

**Damage to property caused by incorrect attachment of the pacotizing blade to the spray guard!**

- Never attach the combination of the pacotizing blade (9) and spray guard (8) to the protective beaker (12) / pacotizing beaker (10) before processing. This can result in damage to the device and its accessories!
- Always attach the combination of the pacotizing blade and spray guard to the beveled magnetic blade holder **before** attaching the protective beaker.



Secure the combination of the spray guard (8) and pacotizing blade (9) to the pacotizing shaft with blade holder (2). The blade holder must engage and hold the pacotizing blade and spray guard securely. You will hear a clicking noise when the pacotizing blade is secured properly.



4.

### Note

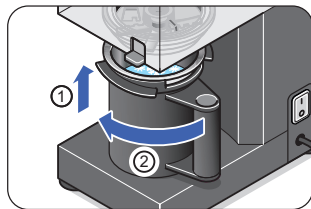
#### Damage to the device and accessories due to food not being fully frozen!

- The food preparation must not have started to thaw.
- Make sure that the food preparation in the beaker has frozen evenly at between  $-18\text{ }^{\circ}\text{C}$  and  $-23\text{ }^{\circ}\text{C}$  for at least 24 hours and sticks firmly to the pacotizing beaker.

Remove the pacotizing beaker (10) containing the frozen food preparation from the freezer.

Remove the beaker lid (11).

Insert the pacotizing beaker into the protective beaker (12).



5.

### Note

#### Damage to property caused by incorrect use of the protective / pacotizing beakers!

- Never attach the protective beaker (12) without first inserting the pacotizing beaker (10).

Attach the protective beaker (12) with the pacotizing beaker (10) to the *Pacojet Junior*.

To do this, slide the upright protective beaker with pacotizing beaker upwards into the rounded mold on the base to center it ①.

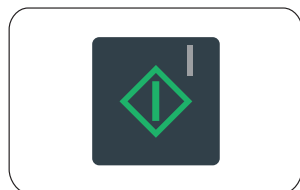
Start this step by making sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the device. Turn the protective beaker from right to left approximately  $90^{\circ}$  to the left until the stop in the holder ②.

The handle will point forwards when the protective beaker is attached correctly.





6. Select the number of portions you wish to process. Use the PORTIONING KEYS (23) for this purpose. See also Chapter “5.3 Display” on page 12. Remember that the device needs to be in “operating mode” (see “START KEY” on page 13).



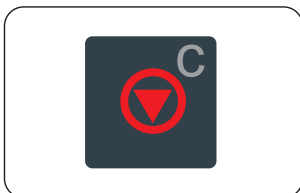
7. Start the pacotizing process by pressing the START KEY (21).

The motor starts and sets the pacotizing shaft, blade holder (2), and pacotizing blade (9) in motion. You can track the pacotizing blade’s vertical motion using the UP/DOWN DISPLAY (17).

Any portions already processed are indicated by the flashing BEAKER CONTENTS INDICATOR (16).

Unprocessed portions are represented by a bar that is lit up continuously.

Once the pacotizing process is complete, the pacotizing shaft and blade holder (2) retracts with the pacotizing blade to the start position and comes to a stop. The motor switches off.



If necessary, the pacotizing process can be interrupted or halted at any time by operating the RESET/STOP key (22). In this case, the pacotizing shaft (2) retracts to the start position.

See also Chapter “5.3 Display” on page 12.

### 7.3 Overfill protection



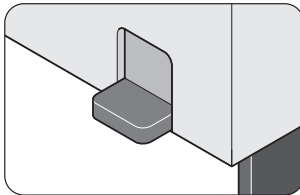
During the pacotizing process, the volume of the frozen content in the beaker can expand by up to 30%. As a result, the food preparation in the pacotizing beaker must not be filled higher than the maximum beaker fill line (see Chapter “7.1 Preparations” on page 17).

To limit the consequences of overfilling, the *Pacojet Junior* is equipped with a control and assistance function. The error P0 is emitted if the beaker is overfilled. The device pacotizes the mixture up to the fill limit and then retracts the shaft to the start position. The error is displayed until the beaker is removed.

Despite the presence of this control and assistance function, users are required to comply with the maximum fill quantity of the pacotizing beaker at all times.

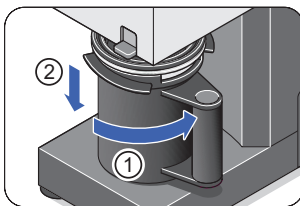
### 7.4 After pacotizing

When the device has switched itself off automatically, complete the following steps:



1. Depressurize the pressurized pacotizing beaker (10).

To do this, press and hold the DEPRESSURIZATION BUTTON (7) until all of the pressure has been released.

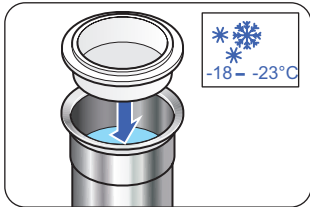
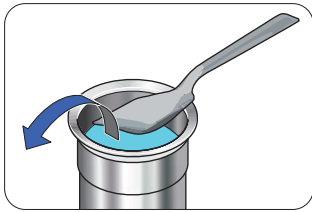


2. Remove the protective beaker (12) with the pacotizing beaker (10).  
To do this, turn the protective beaker approximately 90° to the right and into the start position (handle pointing right) ① and slide it out at the bottom ②.

The spray guard (8) and pacotizing blade (9) will be attached to the protective beaker.



3. Remove the spray guard (8) and pacotizing blade (9) from the pacotizing beaker by pulling lightly on one of the three tabs on the spray guard.



4. Remove the pacotizing beaker (10) from the protective beaker (12). Remove the pacotized food preparation and prepare for further use.
5. If necessary, smooth off any unused pacotized mixture in the beaker, creating a flat, horizontal surface. Place the beaker lid (11) on the pacotizing beaker (10) and freeze it at a temperature between  $-18\text{ }^{\circ}\text{C}$  and  $-23\text{ }^{\circ}\text{C}$ .
6. If you do not plan to use the *Pacojet Junior* again straight away, complete a rinsing cycle. See Chapter "8.1.4 Rinsing cycle" on page 25 for information on this process.

## 7.5 Refreezing



If there is any unpacotized mixture left in the beaker, the pacotizing beaker (10) can be frozen again at a temperature between  $-18\text{ }^{\circ}\text{C}$  and  $-23\text{ }^{\circ}\text{C}$ . To do this, the surface of the food preparation must be smoothed flat. Then seal the pacotizing beaker with a beaker lid (11) and immediately return the beaker to the freezer in an upright position.

## 8. Cleaning and maintenance

### 8.1 Cleaning the *Pacojet Junior*

Cleaning is particularly important because the *Pacojet Junior* is a food processing device. It is especially important when working with animal proteins and fats (milk, meat, fish, etc.).

**Consistent** application of the cleaning regulations and processes described below is particularly important for:

- Guaranteeing a high quality product
- Extending the *Pacojet Junior's* service life
- Preventing the build-up of germs in the device and therefore guaranteeing the necessary hygiene standards

Failure to observe the cleaning regulations will also reduce maintenance intervals.

## Note

### Damage due to improper cleaning.

- Never submerge the *Pacojet Junior* in water.
- Never hold the *Pacojet Junior* under running water.
- Never hose down the *Pacojet Junior* with a hose, steam cleaner, or similar.

The *Pacojet Junior* is designed in a way that allows the direct food processing system (all components that come into contact with food) to undergo a complete cleaning process without the device having to be dismantled.

The cleaning process is more or less completely automatic.

### 8.1.1 Cleaning cycles / when to clean

The *Pacojet Junior* has two cleaning cycles which must be carried out in certain situations.

- **Rinsing cycle:** In this cycle, the green rinsing insert (13) and pacotizing blade (8) are used to remove general food residue.
- **Cleaning cycle:** In this cycle, the system is subjected to a full, hygienic clean. The cleaning cycle is made up of three steps:
  1. **Rinsing cycle:** Warm water, the green rinsing insert (13), and the pacotizing blade (9) are used to remove general food residue from the pacotizing shaft, blade holder (2), and insert (3).
  2. **Cleaning cycle:** Warm water, the blue sealing ring (14), the blue cleaning insert (15), and a non-foaming disinfectant are used to remove germs.
  3. **Rinsing cycle:** Warm water, the green rinsing insert (13), and the pacotizing blade (9) are used to remove any leftover disinfectant.

To achieve the best possible cleaning results, the steps should always be performed according to this description.

The following cleaning processes are **mandatory** in order to make sure the device remains functional and guarantee the necessary standard of hygiene:

- **Before using the device for the first time:** Complete a full cleaning cycle.
- **Before using for the first time each day:** Complete a full cleaning cycle.
- **At the end of the working day:** Complete a full cleaning cycle.
- **After long periods without use:** Complete a full cleaning cycle.
- **Between pacotizing different food preparations** (e.g., switching from sweet to savory): Complete a rinsing cycle.

## 8.1.2 Cleaning agents



### Caution

**Risk of injury caused by unsuitable cleaning agents.**

**Using the wrong type of cleaning agents may lead to the food in the processor being contaminated with toxic substances.**

- Never use foaming cleaning agents.
- Never use harsh, corrosive cleaning agents.
- Never use toxic cleaning agents.

### Note

**Risk of damage caused by the use of unsuitable cleaning agents.**

- Never use foaming cleaning agents.
- Never use harsh, corrosive cleaning agents (risk of dissolving aluminum, plastic, and rubber components).

For the best possible hygienic cleaning results, always use a **non-foaming disinfectant that has been approved for use with food**.

The following cleaning agent is an example of a product suitable for cleaning the Pacojet Junior:

- Steinfels Easy MIC alkaline.

Please contact your PACOJET sales point or your official PACOJET service partner for information about suitable cleaning agents.

## 8.1.3 Initial cleaning process

The *Pacojet Junior* and its accessories must be cleaned before the device is used for the first time.

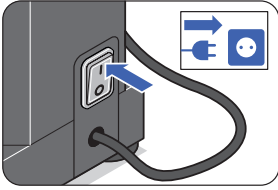
Thoroughly rinse the accessories (spray guard (8), pacotizing blade (9), pacotizing beaker (10), beaker lid (11), protective beaker (12), rinsing insert (green) (13), blue sealing ring (14), and cleaning insert (blue) (15) with hot water using a commercially available washing-up liquid.

After cleaning, remove any leftover cleaning agent.

Furthermore, a *complete cleaning cycle* is also mandatory (see “8.1.5 Cleaning cycle” on page 27).

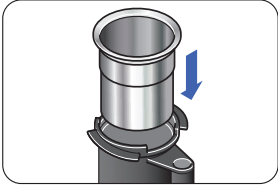
### 8.1.4 Rinsing cycle

Complete the following steps:

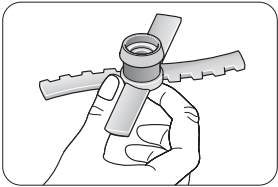


1. Switch on the *Pacojet Junior* at the mains switch (5).  
The device switches to “operating mode”.  
The device is ready for operation.

If the device is in “standby mode”, operate the “START KEY” to switch to “operating mode”.



2. Insert the empty pacotizing beaker (10) into the protective beaker (12).



3.



#### **⚠ Caution**

**Risk of injury due to incorrect handling of the pacotizing blade!**

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades!



Insert the pacotizing blade (9) into the rinsing insert (13) by inserting its hollow component into the hole in the rinsing insert.

While doing so, make sure that the flat side of the rinsing insert is pointing downwards towards the pacotizing blade.

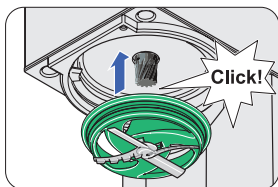


4.

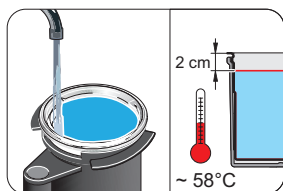
### Note

#### Damage to the device and accessories due to incorrect attachment of the rinsing insert and pacotizing blade.

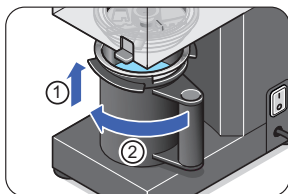
- Never attach the combination of the rinsing insert (13) and pacotizing blade (9) to the protective beaker (12) / pacotizing beaker (10) before rinsing. This can result in damage to the device and its accessories!
- Always attach the combination of the rinsing insert and pacotizing blade to the blade holder on the pacotizing shaft (2) **before** attaching the protective beaker.



Secure the combination of the rinsing insert (13) and pacotizing blade (9) to the blade holder (2) on the pacotizing shaft. The blade holder must engage and hold the pacotizing blade and rinsing insert securely. You will hear a clicking noise when the pacotizing blade is secured properly.



5. Fill the pacotizing beaker (10) with **warm** water (approx. 58 °C) until it reaches about 2 cm below the top of the beaker.



6.

### Note

#### Damage to property caused by incorrect use of the protective / pacotizing beakers!

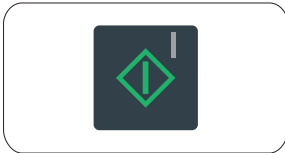
- Never attach the protective beaker (12) without first inserting the pacotizing beaker (10).

Attach the protective beaker (12) with the pacotizing beaker (10) to the *Pacojet Junior*.

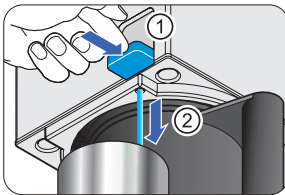
To do this, slide the upright protective beaker with pacotizing beaker upwards into the rounded mold on the base to center it ①.

Start this step by making sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the device. Turn the protective beaker from right to left approximately 90° to the left until the stop in the holder ②.

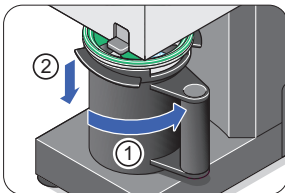
The handle will point forwards when the protective beaker is attached correctly.



7. Press the START KEY (21). The rinsing cycle starts. Remember that the device needs to be in “operating mode” for this (see “START KEY” on page 13).



8. During the rinsing cycle, you can press the depressurization button (7) to rinse the depressurization hose. To do this, press the depressurization button while the pacotizing shaft (2) is moving up ①. Make sure that you hold a container at the end of the depressurization hose in order to catch the rinse water that sprays out ②.



9. At the end of the rinsing cycle (the motor stops), remove the protective beaker (12) with the pacotizing beaker (10). To do this, turn the protective beaker approximately 90° to the right ① and slide it out at the bottom ②. The rinsing insert (13) and pacotizing blade (9) will be attached to the protective beaker.

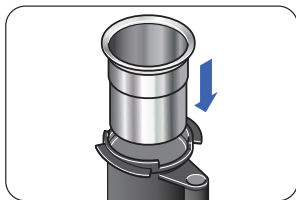
### 8.1.5 Cleaning cycle

Complete the following steps:

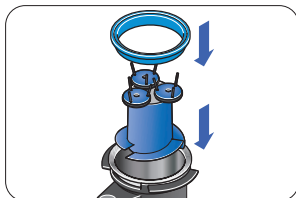
#### Rinsing cycle

Rinse the device as described in Chapter “8.1.4 Rinsing cycle” on page 25.

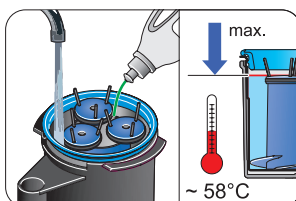




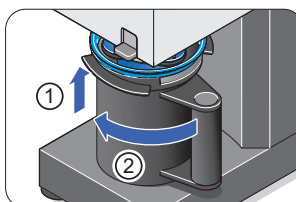
1. Insert the empty pacotizing beaker (10) into the protective beaker (12).



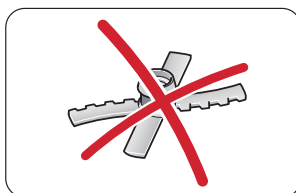
2. Place the blue cleaning insert (15) into the pacotizing beaker (10) with the brushes pointing upwards. Then place the blue sealing ring (14) onto the pacotizing beaker.



3. Fill the pacotizing beaker (10) with **warm water** (approx. 58 °C) until it reaches the bottom edge of the brushes. Add the specified quantity of cleaning agent (see Chapter “8.1.2 Cleaning agents” on page 24).



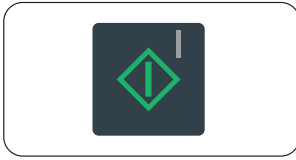
4. Attach the protective beaker (12) with the pacotizing beaker (10) to the *Pacojet Junior*. To do this, slide the upright protective beaker with pacotizing beaker upwards into the rounded mold on the base to center it ①. Start this step by making sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the device. Turn the protective beaker from right to left approximately 90° to the left until the stop in the holder ②. The handle will point forwards when the protective beaker is attached correctly.



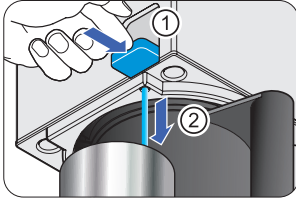
### Note

#### Risk of damage caused by using the wrong accessories!

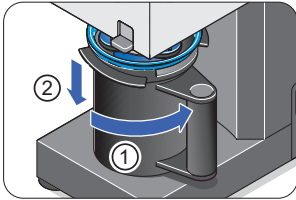
- Never use the pacotizing blade (9) for the cleaning cycle.



5. Press the START KEY (21). The cleaning cycle starts. Remember that the device needs to be in “operating mode” for this (see “START KEY” on page 13).



6. During the cleaning cycle, you can press the depressurization button (7) to rinse the depressurization hose. To do this, press the depressurization button while the pacotizing shaft (2) is moving up (1). Make sure that you hold a container at the end of the depressurization hose in order to catch the water that sprays out (2).



7. At the end of the rinsing cycle (the motor stops), remove the protective beaker (12) with the pacotizing beaker (10). To do this, turn the protective beaker approximately 90° to the right and slide it out at the bottom (1). Remove the blue cleaning insert (15) and the blue sealing ring (14) (2). Empty the pacotizing beaker.

### Rinsing cycle

Rinse the device as described in Chapter “8.1.4 Rinsing cycle” on page 25.

### 8.1.6 Cleaning the surface of the device

The device’s cladding and base can be wiped down with a non-fuzzing cloth and commercially available cleaning agent.

### 8.1.7 Cleaning the accessories

The components included in the following list can be cleaned in a dishwasher:

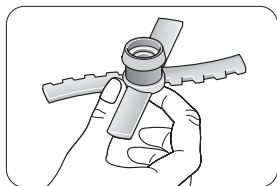
- Spray guard (8)
- Pacotizing blade (9)
- Pacotizing beaker (10)
- Protective beaker (12)
- Rinsing insert, green (13)
- Blue sealing ring (14)
- Cleaning insert, blue (15)

To make sure the pacotizing blade, spray guard, and preliminary scraper (8a) are free from germs, complete the following steps:

- Rinse the components to remove large pieces of residue
- Place into a cleaning solution (see Chapter “8.1.2 Cleaning agents” on page 24) to kill off any germs. Then rinse off under running water or in the dishwasher.

Due to its dimensional stability, the beaker lid (11) can only be used in certain dishwashers. It is resistant to temperatures between  $-25\text{ }^{\circ}\text{C}$  and  $+85\text{ }^{\circ}\text{C}$ .

Please check the temperature used by your dishwasher before cleaning the beaker lid.



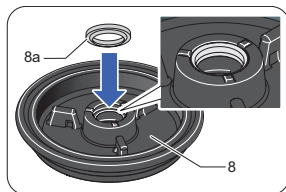
### **⚠ Caution**

#### **Risk of injury due to incorrect handling of the pacotizing blade!**

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades!

Because the pacotizing blade (9) is only stainless to a limited extent, it should be handled in the same way as a meat grinder blade to prevent the possible build-up of rust.

The pacotizing blade is easy to lubricate when it has been cleaned. To do this, use a grease or oil that is approved for use with food.



Furthermore, the preliminary scraper (8a) should be removed from the spray guard (8) on a regular basis so that both components can be cleaned properly and checked for damage. When placing the preliminary scraper back into the spray guard, make sure that the lip of the preliminary scraper points towards the pacotizing beaker (the spray guard's flat bottom).


## **8.2 Maintenance**

We recommend having the *Pacojet Junior* serviced by an official PACOJET service partner at least once a year (after around 2,000 fully processed beakers) (see Chapter “15. Customer service” on page 34).

In order to guarantee a quick and seamless service process, we recommend organizing service appointments with your official PACOJET service partner in advance. What's more, we also recommend returning the *Pacojet Junior* in its original packaging along with the pacotizing blade (9), the protective beaker (12), and the spray guard (8).

## 9. Defects

If the measures described below do not successfully rectify the problem or if your issue is not described in the list below, please contact your official PACOJET service partner (see Chapter “15. Customer service” on page 34).

Problem	Cause	Measure
<p>The <i>Pacojet Junior</i> stops even though the required quantity has not been processed, either in full or in part. The portion quantity indicator (18) shows “EE”.</p> 	<p>The device has overloaded. (Overloading normally occurs if a food preparation recipe cannot be processed.)</p>	<p>Switch off the device at the mains switch (5) and then switch it back on again after approx. 5 seconds.</p> <p>If the portion quantity indicator no longer shows “EE”, you can start processing further beakers straight away.</p> <p>If the portion quantity indicator still shows “EE” when the device is switched back on, the mechanical overload protection mechanism has been activated. Contact your official PACOJET service partner.</p>
<p>The Pacojet is not generating any positive pressure during the pacotizing process.</p>	<p>The surface of the spray guard (8) is not flat. Because this component makes sure that the processing system is sealed, the surface of the material on the seal’s lips must be clean and undamaged.</p>	<p>Check the spray guard for any contamination or damage. Clean any dirt off the spray guard.</p> <p>If the device still fails to build up any pressure, contact your official PACOJET service partner.</p>
<p>The pacotizing blade (9) does not engage with the blade holder (2) anymore.</p>	<p>The pacotizing blade is held by the blade holder when the motor is stationary. The blade may be rejected if the blade holder or pacotizing blade is dirty.</p>	<p>Clean the connection piece and the hole in the pacotizing blade.</p> <p>If the pacotizing blade still does not engage with the beveled magnetic blade holder, contact your official PACOJET service partner.</p>

## 10. Technical specifications

<b>Rated power</b>		1000 W
<b>Standby consumption</b>		< 0.5 W
<b>Mains voltage</b>	PJJE	220-240 V/50 Hz
	PJJK	220 V/60 Hz
<b>Positive pressure</b>		approx. 1 bar
<b>Transfer of power</b>		Belt drive gearbox
<b>Noise emissions</b>	Sound pressure level (LPA)	78.1 db(A)
<b>Dimensions (mm)</b>		498 x 182 x 360 (Height x Width x Depth)
<b>Weight (kg)</b>	<i>Pacojet Junior</i> (1)	12.90
	Spray guard (8)	0.09
	Pacotizing blade (9)	0.06
	Pacotizing beaker (10)	0.35
	Beaker lid (11)	0.01
	Protective beaker (12)	0.30
	Rinsing insert (13)	0.10
	Sealing ring (14)	0.03
	Cleaning insert (15)	0.13
<b>Materials</b>	Casing / cover plate	Sheet steel, coated
	Base of the device	Die cast aluminum (coated)
	Chassis components	Polyamide

<b>Materials</b>	Pacotizing shaft and blade holder (2)	Stainless steel
	Spray guard (8)	Nitrile rubber, food safe
	Standard pacotizing blade (9)	Cast steel
	Pacotizing beaker (10)	Stainless steel
	Beaker lid (11)	Polypropylene, food safe
	Protective beaker (12)	Polyamide (15%, glass fiber reinforced)
	Rinsing insert, green (13)	Nitrile rubber, food safe
	Blue sealing ring (14)	Nitrile rubber, food safe
	Cleaning insert, blue (15)	Plastic

## 11. Certification

### 11.1 Compliance with standards

Please refer to insert.

### 11.2 EU declaration of conformity

(Copy of EU declaration of conformity)

## 12. Transport and storage

### 12.1 Transport

#### Note

#### Damage due to improper transportation!

- Avoid jolts and impacts during transport.
- Avoid contamination, high temperatures, and moisture.
- Transport the device in its original packaging.

Before transporting the device, always complete the following steps:

1. Remove and empty the pacotizing beaker (10).
2. Perform a full cleaning cycle (see Chapter: "Cleaning"). Clean the accessories and pack them away.
3. Switch off the device at the mains switch (5) and disconnect the connecting cable (6) from the mains.
4. Secure any loose components (e.g., the connecting cable (6)).
5. Pack the device into its original packaging.

## 12.2 Storage

Store the *Pacojet Junior* in a dry, dust-free, and cool location. Position the device on a stationary, stable surface so that it sits securely.

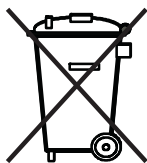
Protect the *Pacojet Junior* from direct sunlight.

To make sure it is protected as safely as possible, store the device in its original packaging when not in use.

## 13. Disposal

### 13.1 *Pacojet Junior*

#### 13.1.1 Non-EU countries and countries outside Europe



Never dispose of electrical devices with household waste.

Always collect these up separately and have them recycled in an environmentally friendly process.

Always observe national and regional requirements for waste disposal when disposing of the device. Contact your local authorities or disposal companies if necessary.

#### 13.1.2 European Union

Do not dispose of the *Pacojet Junior* with household waste. Dispose of the device in accordance with the provisions of the European Directive “2002/96/EC on Waste Electrical and Electronic Equipment” and its application in national laws. Electrical devices / tools that are no longer fit for use must be collected up and recycled in an environmentally friendly process by a collection point.

## 13.2 Packaging

Keep the original packaging material (cardboard box and styrofoam inserts) throughout the *Pacojet Junior*'s entire product life. It provides the required level of protection for transportation.

Take the packaging to an environmentally friendly disposal point with the device.

## 14. Warranty notes

The warranty and guarantee provisions for the *Pacojet Junior* are described in the document enclosed and on our website (see Chapter “15. Customer service” on page 34).

## 15. Customer service

In the event of technical problems or questions regarding device operation and maintenance, please contact your official PACOJET service partner. To find the service partner responsible for your device, please ask your PACOJET sales point.

Before contacting Pacojet, attempt to rectify any problems using the information in Chapter “9. Defects” on page 31. If you are still unable to solve the issue then our staff will be happy to help.

<b>Switzerland (Corporate headquarters)</b>	PACOJET AG Bundesstrasse 9 CH-6300 Zug Switzerland
<b>Website</b>	<a href="http://www.pacojet.com">www.pacojet.com</a>
<b>Email</b>	<a href="mailto:info@pacojet.com">info@pacojet.com</a>





Pacojet AG  
Bundesstraße 9  
CH-6300 Zug  
Switzerland  
Tel. : +41 41 710 25 22  
Fax.: +41 41 710 25 38  
E-Mail: [info@pacojet.com](mailto:info@pacojet.com)  
[www.pacojet.com](http://www.pacojet.com)