pacojet

Stand out through unforgettable quality.
The new Pacojet 4.



pacotizing® excellence since 1992

A reliable partner.



From the best kept secret among top chefs to an absolute must-have kitchen device. In thousands of successful professional kitchens world-wide, chefs serve up their passion for quality with the help of Pacojet. That's because this unique cooking system allows them to use market-fresh ingredients to produce a limitless diversity of high-quality dishes: sorbets, ice creams, farces, mousses, soups, concentrates, doughs, batters, and much more.

Pacotizing® involves the micro-pureeing of fresh, deep-frozen foods using over-pressure without thawing. This allows the foods to shine in their purest, most natural form. It results in a unique flavor sensation you can reproduce any time at the touch of a button.

Experience with all the senses.





Flavor explosions on the tongue

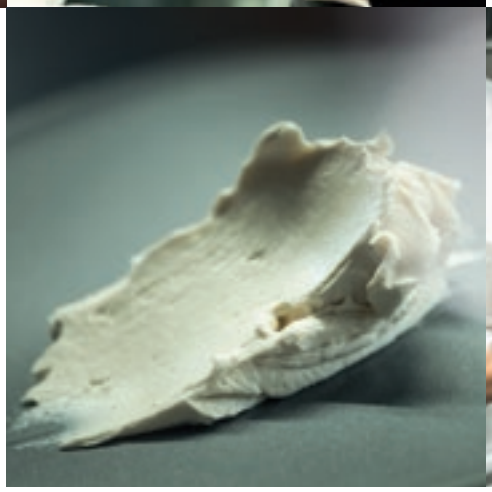
Pacotizing® greatly increases the surface area of the ingredients. This intensifies their flavors.





A feast for the eyes

The special pacotizing® process preserves the fresh, natural colors of the foods.





A creamy, delicate mouthfeel

Because pacotizing® micro-purees the ingredients and incorporates up to approx. 1 bar of air pressure, this creates ultra-fine and airy textures.

One system.
Many applications.













Pacojet is highly versatile, offering you virtually limitless applications – from aromatic pestos and creative macron fillings to airy-light goat cheese mousse. And every dish is guaranteed to be sheer perfection. Unleash the full potential of your Pacojet and create a wide range of dishes.

Inspiring recipes

You can find lots of recipes on www.pacojet.com or in the free Pacojet App.







Pacotizing®. A quick and easy process for top-quality dishes.

Pacotizing® starts with market-fresh ingredients. No matter what you want to make with the Pacojet, all it takes is three simple steps to achieve top-quality results.

1

Prepare and fill

Simple preparation of the fresh ingredients: cut into pieces and add liquid





2

Freeze and store

At least 24 hours at -20°C

3

Pacotize® by the portion

For service or mise en place



A quantum leap in technology.
The new Pacojet 4.



Innovative settings for an efficient pacotizing® experience.

The Pacojet 4 supports you with the specific requirements of your kitchen. Its features deliver outstanding results with maximum productivity.



①

New: Jet® mode

Choose between pacotizing® with the classic pacotizing® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity.

②

Working with overpressure and normal pressure

When using overpressure, the Pacojet works at up to 1 bar. This results in a volume expansion of approx. 20–30%. This is ideal for creating foods such as mousses with a creamy-light consistency and for intensifying flavors.



③

Expanded automatic repeat function

Pacotizing® on repeat up to 10 times. This results in particularly light and creamy consistencies with maximum time-efficiency.

Intelligent features for easy and safe use.

The intelligent features of the Pacojet 4 offer practical user guidance, and workflows can be further standardized.



Easy to use

Large touchscreen

The large touchscreen provides intuitive user guidance with an animated assistance feature. The user interface is designed for use in professional kitchen environments.

Save recipe settings

Saving and loading settings for preparing your favorite recipes makes your kitchen even more efficient.

Standby feature

During prolonged periods of inactivity, the Pacojet switches to energy-saving standby mode (the inactivity period can be adjusted), yet is instantly ready to use when you touch the display.

Easy cleaning process

You can clean your Pacojet very easily in two stages using the Pacojet Cleaning Tabs.

Work safely

Detection mode

The detection modes of the Pacojet 4 aid in the correct use of the device and protect it against damage.

The tool detection feature ensures that the correct tool has been properly attached.

With the spray guard detection feature, you can be confident that the spray guard is positioned correctly.

The fill level detection feature notifies you when the pacotizing® beaker is too full.

WIFI feature

Connecting the Pacojet via WIFI allows the Pacojet Service Center to detect error sources quickly and easily.



Essential Pacojet accessories.

The practical Pacojet accessories are essential for achieving the tried-and-tested, top-quality results when pacotizing®, and for expanding the processing options of the Pacojet.





The Pacojet Coupe Set

With the Pacojet Coupe Set, the functionality of the Pacojet is expanded to include the processing of non-frozen foods.

Coupe Set blade

The Coupe Set blade is ideal for chopping meat, fish, vegetables, herbs, fruits, nuts, etc.

Whipping disk

The whipping disk is suitable for processing liquid foods such as cream and egg whites, and for making fruit creams, milk shakes, mixed drinks, etc.

Pacojet Cleaning Tabs

The Pacojet 4 can be cleaned quickly in two stages at the touch of a button and with no additional equipment. The high-quality Pacojet Cleaning Tabs are the perfect detergent for the task: they have been specifically developed for the professional and efficient cleaning of Pacojet devices. They clean antibacterially, and are compact and very easy to use.



You can find more information about the accessories at

www.pacojet.com

What Pacojet has embodied for 30 years.

Limitless creativity and diversity

so that you can conjure up unique dishes

Flavor sensations that are guaranteed to impress

which can be easily reproduced any time at the touch of a button

Efficient workflows

that don't require time-intensive tasks such as peeling

Flexibility in the kitchen

thanks to the use of deep-frozen foods that are prepared in advance and available any time, fresh and quick, when needed for service

Sustainable, cost-effective production

with zero waste (incl. high-quality flavor and nutrient carriers such as fruit peel and vegetable stems) and no excess production

Profitable investment

with an amortization within six months

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Become part of the ever-grow-ing Pacojet community with over 80,000 satis ied customers world-wide and immerse yourself in the digital world of pacotizing®.

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