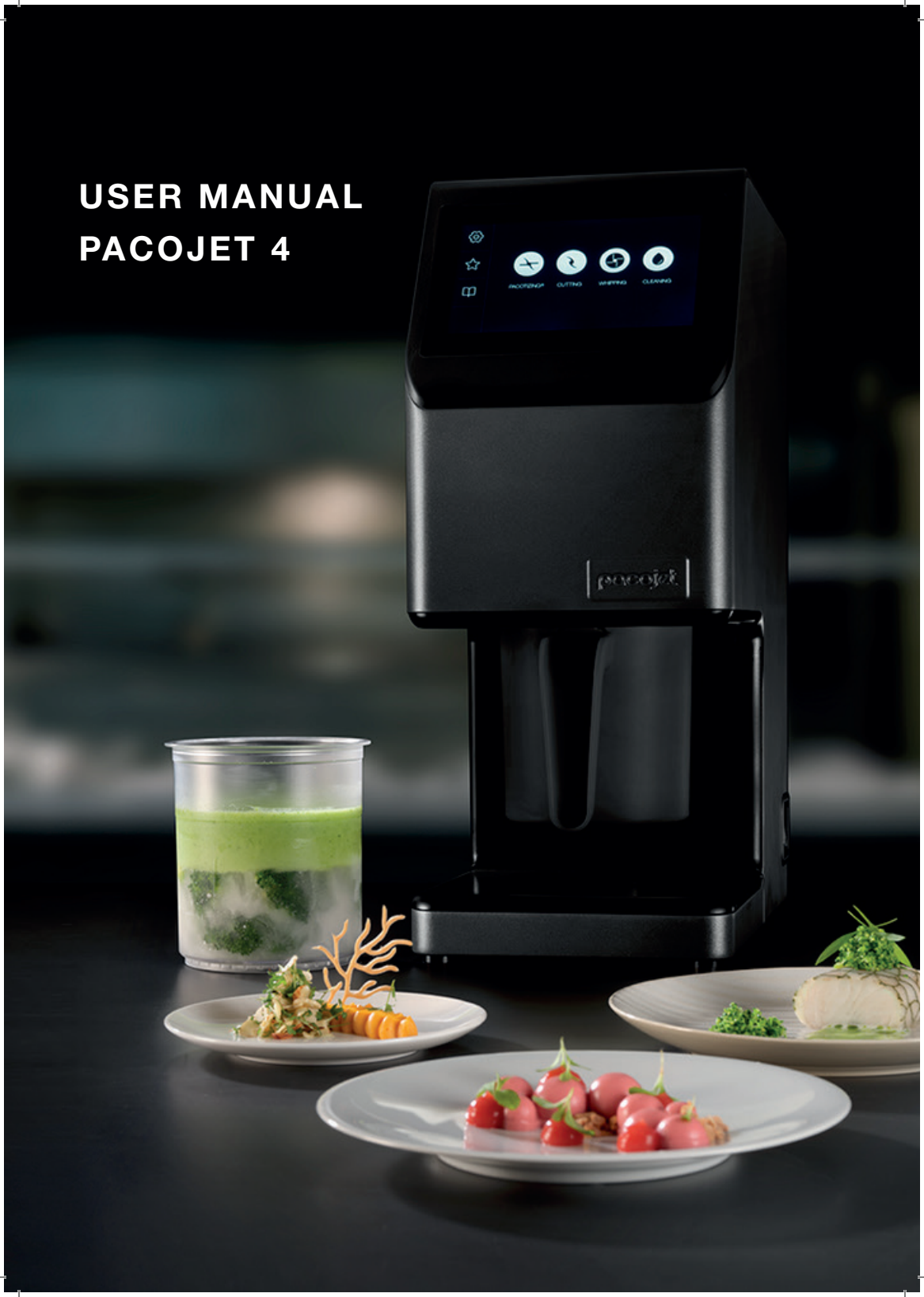
USER MANUAL
PACOJET 4



INHALT

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IMPORTANT SAFETY INSTRUCTIONS

Read the following safety instructions in their entirety before using the device for the first time! Follow safety instructions, operating the device only once you understand these instructions.
Operate and use the device and its accessories only as described in this operating manual. Noncompliance can result in injury, damage to the device, and/or contamination of the food to be processed.
In the event of uncertainty or unanswered questions, please contact your Pacojet distributor/dealer or fill out the contact form (www.pacojet.com/en/contact).

OPERATING CONDITIONS

1. Only (boneless) foods may be processed. Processing of other substances is expressly prohibited and can result in injury or device damage.
2. Do not make any modifications to the device, its components, or its accessories. Reconstruction, modification, or alteration of the design or individual parts to change the application range, the usability of the machine, or its components is prohibited.
3. Never start the device without a pacotizing® beaker.
4. Use only a dry spray guard.
5. Do not operate the device outdoors.
6. The device may only be placed on flat, stable, firm, dry surfaces.
7. The device is not suitable for continuous mass production of food products. If, as an example, 15 full pacotizing® beakers are processed one after another without interruption, a break of two hours must be observed.
8. These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food (IEC 60335-2-64).

TERMS OF USE

9. The device may only be operated by persons who have been trained in its safe use.
10. The device and its accessories are to be kept out of reach of children under the age of 8.
11. Only under supervision and after safe handling instruction can the device be operated by children age 8 and older; persons with limited physical, sensory, or mental capacity; or persons with lack of experience. The hazards associated with use of the device must be understood.
12. Children being supervised not to play with the appliance.
13. The device is sealed and may only be opened, repaired, and serviced by an official service partner.
14. Do not remove any components (e.g., pacotizing® and/or protective outer beaker) during device operation. Do not touch any moving parts.
15. Only original PACOJET® components, intended for this device type, may be used for device operation.
16. Do not use components that are intended for any other PACOJET® device type (e.g., Pacojet 1, 2, 2 PLUS, or Junior). Exceptions for Pacojet 2 PLUS: pacotizing® blade, synthetic pacotizing® beaker and chrome steel pacotizing® beaker.
17. Do not place any objects on the device.
18. Unpack the device carefully, working with a partner if possible due to the weight. Take care not to bump or injure yourself during unpacking and setup!
19. Noise emission occurs during device operation. Avoid unnecessary exposure.
20. Hearing protection according to the noise level should be used at one‘s own discretion.
21. Never operate the device under the following conditions:
    - directly beside a heat source
    - on a hot surface
    - in the immediate vicinity of hot, splashing, greasy, or steaming openings and kitchen appliances, fans, or air conditioners
    - directly beside water connections and devices that are cleaned with a water hose or steam jet

22. Place the device on a firm, flat surface at a distance of at least 10 cm to any other object.
23. Place the device such that it cannot tip over.
24. If the device is operated in a location that moves (e.g., ship’s galley), it must be secured against tipping over.
25. There is a risk of the baseplate falling when removing it from the device.
26. Under no circumstances may products be processed by the device or added in for processing if they release gas during processing, which can cause an uncontrolled pressure increase in the pacotizing® beaker (e.g., liquid nitrogen (N) in pure form or carbon dioxide (CO_2) in bound form for carbonation).
27. Never use liquid nitrogen (N) to cool/freeze the pacotizing® beaker. The pacotizing® and protective outer beaker could otherwise break, resulting in eye injury due to ejected parts. The base of the pacotizing® beaker can become loose.
28. Do not use a pacotizing® beaker with a heavily bulged base.
29. **Note:** Remove the protective outer beaker if the device will not be used.

ELECTRICAL POWER SUPPLY

30. Disconnect the device from power if it will be unattended for an extended period.
31. Do not tamper with any safety switches!
32. Do not open the device housing or any covers that are permanently fastened.
33. Do not operate the device if any components are defective or have been tampered with. Should the device fail to function properly, immediately turn it off, disconnect it from power, and contact your service partner.
34. The power cable may only be replaced by authorized service personnel.
35. Only use the device if it is free of all technical defects.
36. Only operate the device at the voltage specified on the label.
37. Check the device and power cable for external damage before each operation.

38. Do not immerse the device in water or liquid. Do not expose the device to increased moisture.
39. Disconnect the device from power if it will not be used for an extended period.
40. Never touch the power cable or plug with wet hands.

CLEANING AND MAINTENANCE

41. Perform an initial cleaning before using the device for the first time.
42. If the device has not been used for an extended period, the 2-stage cleaning process must be conducted before first use.
43. Improper cleaning can result in device damage.
44. Use of foaming, abrasive, or corrosive cleaning agents can damage the device.
45. Improper handling of cleaning agents is prohibited.
46. Caution is advised when touching frozen pacotizing® beakers, as damage from frost can occur.
47. The pacotizing® blade and Coupe Set are not dishwasher safe.
48. Damage due to overheating: The device can overheat due to insufficient ventilation or insufficient air circulation. Cooling air must be able to be drawn in and blown out unimpeded at the back of the device. The ventilation ports on the back of the device must not be obstructed/blocked.
49. Place the power cable such that it cannot be damaged by edges or hot surfaces.
50. The power switch must always be freely accessible.

GENERAL INFORMATION/TECHNICAL SPECIFICATIONS

GENERAL INFORMATION

This operating manual contains all information and instructions required for safe handling of the device. Please read through the included safety instructions carefully before using the device for the first time.

Pacotizing®

The core function of the device is pacotizing®. This function processes deep-frozen foods into ultra-fine preparations without thawing. The device micro-purées and mousses in one step. Processing happens in the standard function using overpressure, resulting in volume expansion and flavor intensification.

The device also offers cutting and whipping functions. See the section titled “PACOTIZING® – CUTTING – WHIPPING” for a description of each function.

Aspects related to safe food handling

Follow hygienic practices and comply with food safety regulations during food preparation! The food preparation to be processed may heat up during pacotizing®; therefore, subsequent food preparation must occur quickly to avoid spoilage and thus a health hazard.

Instructions for use

Before pacotizing®, the food product must have been deep frozen for at least 24 hours in a pacotizing® beaker at a temperature of –4°F to achieve a steady temperature of –4°F in the pacotizing® beaker.

During food preparation, the contents of the pacotizing® beaker may not exceed the fill line. Cavities must be filled with liquid (water, broth, etc.).

After filling the pacotizing® beaker and before re-freezing food preparations remaining in the pacotizing® beaker, the surface must be smoothed out.

Pacojet Coupe Set

The optional Pacojet Coupe Set is exclusively for non-frozen, boneless food preparations that can be processed repeatedly without a change in temperature caused by heat transfer.

TECHNICAL SPECIFICATIONS

Device description
The Pacojet 4 is an innovative kitchen appliance that is suitable for commercial use. It processes deep-frozen foods into micro-purées and mousses in one step without thawing.

Product image	

Rated power	1500 W

Power supply	
PJ4 J	220 – 240 V / 50 – 60 Hz
PJ4 F	220 – 240 V / 50 – 60 Hz
PJ4 G	220 – 240 V / 50 – 60 Hz
PJ4 I	220 – 240 V / 50 – 60 Hz
PJ 4 S	220 – 240 V / 50 – 60 Hz
PJ4 B	100 – 127 V / 50 – 60 Hz
PJ4 P	100 – 127 V / 50 – 60 Hz
PJ4 N	100 – 127 V / 50 – 60 Hz
PJ4 L	220 – 240 V / 50 – 60 Hz

Network connection	
WLAN	802.11 b/g/n 2.4 GHz

Overpressure	Approx. 1 bar

Power transmission	Timing belt

Device control	Electronic unit, microprocessor controlled

Noise emission	
Sound pressure level (LPA)	76.4 dB (A)

Dimensions (mm)	497 x 204 x 365 (height x width x depth)

Weight (kg)	
Pacojet 4	22.5
Spray guard	0.1
Pacotizing® blade	0.06
Pacotizing® beaker	0.15
Beaker lid	0.03
Protective outer beaker	0.25

Materials	
Housing	Aluminum, coated
Baseplate	Aluminum, coated
Chassis parts	Steel
Beaker lid	HDPE, food-safe
Pacotizing® shaft with tool coupler	Stainless steel
Spray guard	TPE/HDPE, food-safe
Pacojet 4 pacotizing® blade	Cast steel
Pacotizing® beaker	PETG (Tritan), food-safe
Protective outer beaker	Polypropylene (fiberglass-reinforced)

Distributor headquarters	Pacojet International AG CH-6300 Zug Switzerland

SCOPE OF DELIVERY



1 Device
2 Protective outer beaker*
3 Spray guard including 1 preliminary scraper
4 Pacotizing® blade
5 Beaker lid*
6 Synthetic pacotizing® beaker

* Dishwasher safe.

Also included in the scope of delivery: quick reference and safety instructions

Should you discover any defects or missing components, please contact your PACOJET sales office or your official PACOJET service partner immediately (**www.pacojet.com/service-en**). Accessories and spare parts can be purchased at **www.pacojet.com** under the “Accessories” tab.

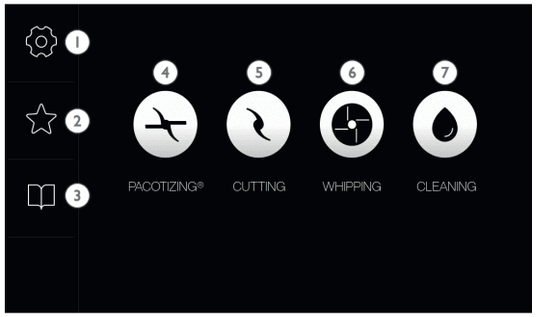
Coupe Set (sold separately from 2023):



1 Coupe Set blade
2 Whipping disk
3 Cutter tongs

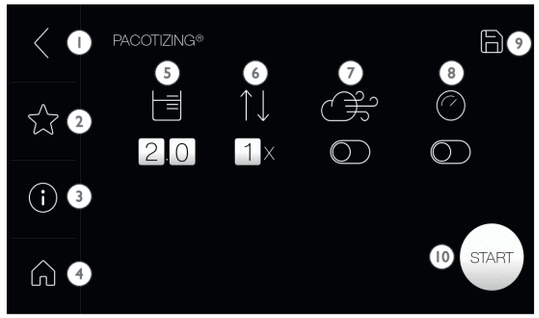
TOUCHSCREEN

START MENU



1 Settings
2 Favorites
3 Manual
4 Pacotizing®
5 Cutting
6 Whipping
7 Cleaning

PACOTIZING®/CUTTING/WHIPPING



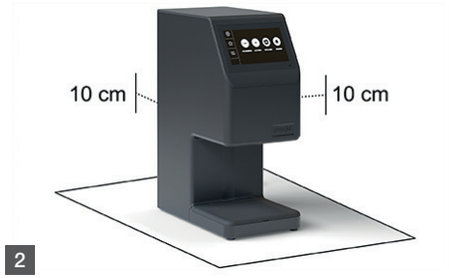
1 Back to previous menu
2 Favorites
3 Information about pacotizing®
4 Back to main menu
5 Selection of quantity to be pacotized®: entire beaker, portions, or tenths of portions
6 Number of repeats
7 Normal pressure/overpressure
8 Jet® Mode: rapid processing on/off
9 Save settings as favorite
10 Start process

GETTING STARTED



1

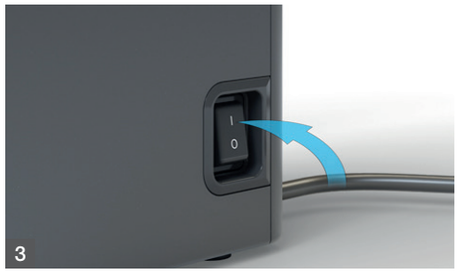
Unpack the device. Check the contents of the package for completeness and proper condition (see section titled **“SCOPE OF DELIVERY”**).



2

Place the device on a firm, flat surface at a distance of at least 10 cm to any other object.

Note: Please observe the safety instructions.



3

Plug the power cable into an outlet. Turn the device on by placing the power switch in the “I” position. The device will be in operating mode.



4

The start menu will appear on the touchscreen. The processing modes (pacotizing®, cutting, and whipping) and cleaning mode as well as settings, favorites, and the manual can be selected here.



Note: Wi-Fi: Accept the Analytics Policy in the settings under **WLAN** to ensure optimal remote assistance if service is needed.



Note: If the device is not used for several minutes, it switches over to standby mode. The display will turn off. A white LED will light up on the right side under the touchscreen. The device switches back to operating mode when the touchscreen is touched. The standby time can be changed in **“SETTINGS.”**

PACOTIZING® – CUTTING – WHIPPING

BEFORE PACOTIZING®



1

Fill the pacotizing® beaker with the food preparation.



Note: Ensure when filling the pacotizing® beaker that a smooth surface can be created, the beaker is filled no higher than the fill line, and there are no cavities (if necessary, fill these with liquid – water, broth, etc.). Mixtures must not be frozen too hard.

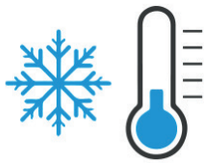


Note: An overfilled pacotizing® beaker will be detected, and the volume will be reduced down to the maximum permissible. After this automated process is complete, remove the pacotized® mass from the pacotizing® beaker and start the process again.



2

Close the pacotizing® beaker with the included beaker lid.



3

Allow the contents to reach a deep freeze in the freezer for at least 24 hours at a temperature of –4°F.

Caution: Insufficiently frozen food preparations (no colder than –4°F) can result in damage to the device and accessories! Ensure that the pacotizing® beaker is set level in the freezer so that the surface freezes flat in the pacotizing® beaker. Do not go back and add already frozen food preparations to the pacotizing® beaker.

Pro tip: Write the date and time so that anyone can know when the product was frozen and thus the soonest it can be pacotized®.

PACOTIZING®



1

Insert the preliminary scraper into the spray guard.

Pro tip: The preliminary scraper and spray guard are newly labeled with PACOJET. During assembly, both logos should be facing up.



2

Insert the pacotizing® blade into the spray guard.



3

Attach the combination of the spray guard, preliminary scraper, and pacotizing® blade to the tool coupler on the pacotizing® shaft. The pacotizing® blade is properly attached when it holds tightly to the tool coupler.

Note: The tool pot and tool coupler must be free of residue prior to tool attachment. Damage by improper attachment of the pacotizing® blade to the spray guard is possible!



4

Remove the pacotizing® beaker with the food preparation from the freezer. Remove the beaker lid. Place the pacotizing® beaker inside the protective outer beaker.

Note: The supplied pacotizing® beaker is made of synthetic material. A pacotizing® beaker made of chrome steel as well as its appropriate protective outer beaker are available.



5

Attach the pacotizing® beaker and protective outer beaker. The protective outer beaker is properly mounted when it has locked in place.



6

Select “Pacotizing®” in the main menu.



7

Select the number of portions (left number = whole portions, right number = tenths of portions) using the appropriate number in the number line displayed.

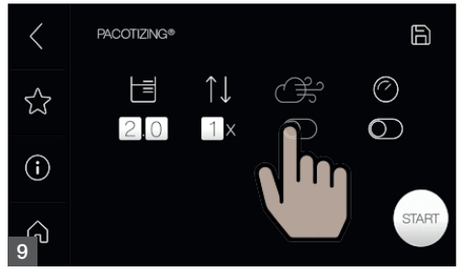
Selecting the symbol pacotizes® the entire contents of the pacotizing® beaker.



8

Select the number of automatic repeats using the number line.

Note: The number of repeats applies to the area that is pacotized®.



9

If you wish to pacotize® without overpressure, turn overpressure off.

Note: Pacotizing® with overpressure changes the consistency (volume expansion, flavor intensification) of the pacotized® mass.



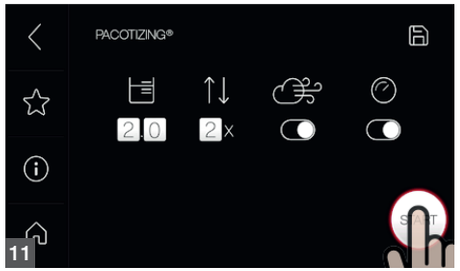
10

Press the Jet® Mode button for faster processing (processing time 90 seconds). This automatically changes the number of repeats to 2, which can be changed later.

Note: The recipes at **www.pacojet.com** that are specifically meant for Jet® Mode are identified by the symbol .The information symbol on the touchscreen displays the steps required.

"Softer" recipes with a high fat and sugar content are generally suitable for rapid processing. Avoid its use for recipes with a high water content. Frequent use of the rapid processing feature (Jet® Mode) can result in increased wear of the pacotizing® blade. Never use liquid nitrogen!

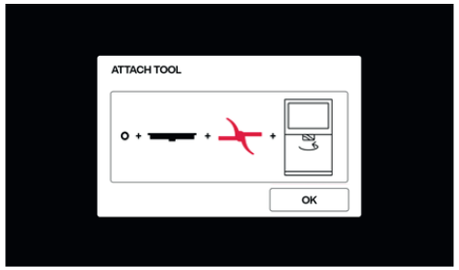
Caution: Overload/overcurrent can occur if the mass is too hard!



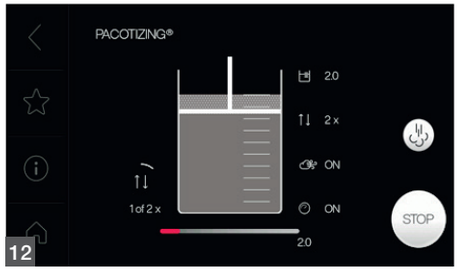
11

Press "Start" to start the pacotizing® process.

Note: The processing operation can be followed on the touchscreen.



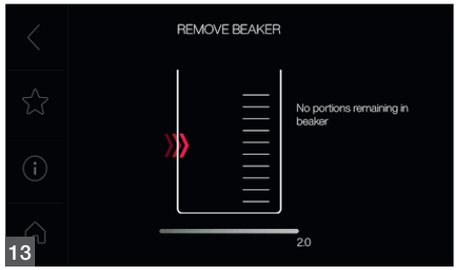
Note: If the spray guard is not properly attached or if a tool unsuitable for the pacotizing® process is used, an error message will appear.



12

During the pacotizing® process, the selected parameters as well as the processing progress are displayed.

Note: The pacotizing® process can be stopped at any time by pressing "Stop."



13

Once the pacotizing® process is complete, the display shows the portions remaining in the beaker.

Note: If the beaker contents are insufficient for the number of portions desired, this will be indicated. Load a new, sufficiently filled pacotizing® beaker.



14

Twist the protective outer beaker out after pacotizing®. Pressing the lever on the handle of the protective outer beaker makes it easier to remove.



15

Note: If the entire contents of the beaker will not be used, the contents must be smoothed out before re-freezing.

CUTTING



1

Insert the preliminary scraper into the spray guard.

Pro tip: The preliminary scraper and spray guard are newly labeled with PACOJET. During assembly, both logos should be facing up.



2

Attach the Coupe Set blade to the device together with the spray guard with the help of the cutter tongs. The Coupe Set blade is properly attached when it holds tightly to the tool coupler. Attach the pacotizing® beaker and protective outer beaker.

Note: The tool pot and tool coupler must be free of residue prior to tool attachment.



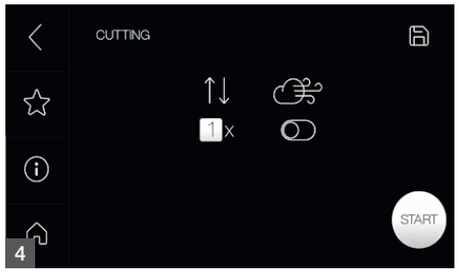
Caution: Risk of injury! Never touch the sharp edges of the Coupe Set blade. Only grab the Coupe Set blade by the tool pot or by using the cutter tongs.



3

Select “Cutting” in the main menu.

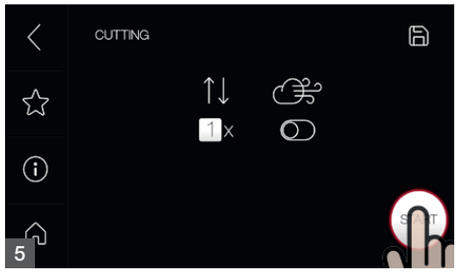
Note: Only fresh, non-frozen foods are suitable for cutting. Never try to cut bones or very hard foods (e.g. nutmeg)!



4

Set the number of repeats and whether to cut with normal pressure or overpressure.

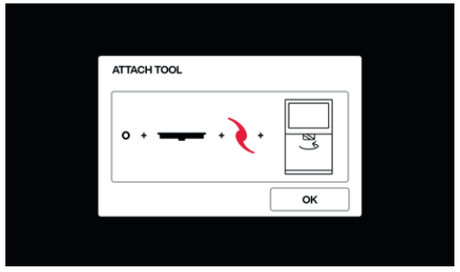
Note: The information symbol ⓘ on the touchscreen displays the steps required.



5

Press “Start” to start the cutting process.

Note: The processing operation can be followed on the touchscreen.



Note: If the spray guard is not properly attached or if a tool unsuitable for the cutting process is used, an error message will appear.



6

Remove the Coupe Set blade with the help of the cutter tongs.

WHIPPING



1

Insert the preliminary scraper into the spray guard.

Pro tip: The preliminary scraper and spray guard are newly labeled with PACOJET. During assembly, both logos should be facing up.



2

Insert the whipping disk into the spray guard.



3

Attach the whipping disk together with the spray guard to the device. The whipping disk is properly attached when it holds tightly to the tool coupler. Attach the pacotizing® beaker and protective outer beaker.

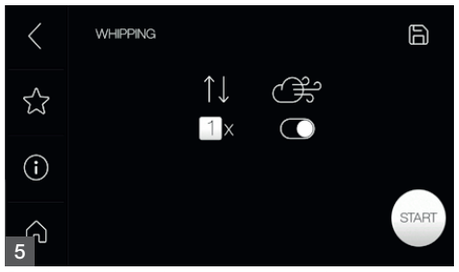
Note: The tool pot and tool coupler must be free of residue prior to tool attachment.



4

Select “Whipping” in the main menu.

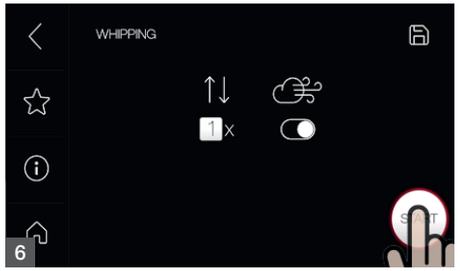
Note: Liquids and soft foods that can be mashed with a fork (e.g., bananas, egg whites, cream) are suitable for whipping.



5

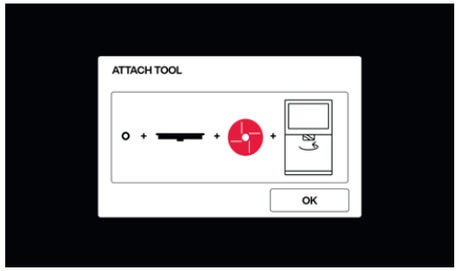
Set the number of repeats and whether to whip with normal pressure or overpressure.

Note: The information symbol ⓘ on the touchscreen displays the steps required. Risk of foaming! Set the number of repeats low, as some foods can expand substantially. Observe the maximum fill quantity of 400 ml.



Press “Start” to start the whipping process.

Note: The processing operation can be followed on the touchscreen.

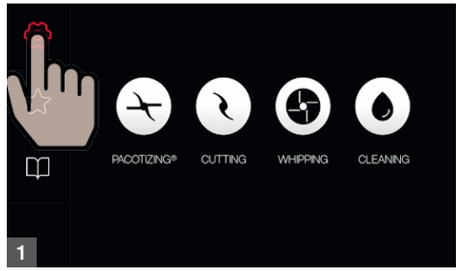


Note: If the spray guard is not properly attached or if a tool unsuitable for the whipping process is used, an error message will appear.

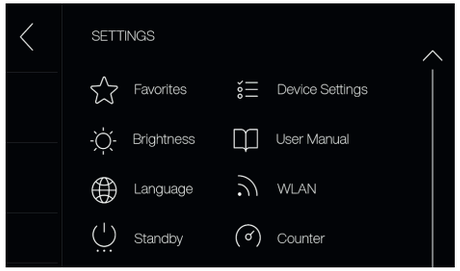


Carefully remove the whipping disk.

SETTINGS



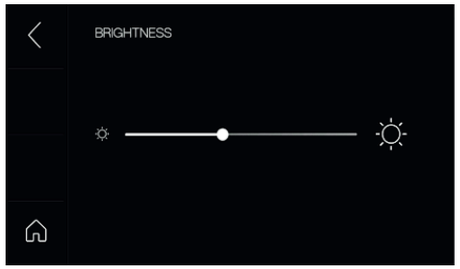
Select “Settings” in the main menu.



Settings that can be selected from the menu.



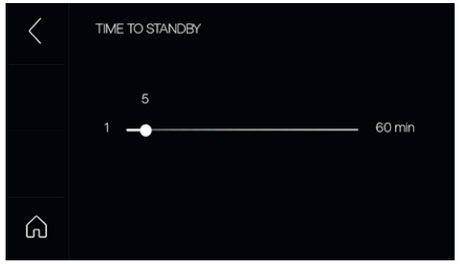
Favorites: Your most important recipes are saved with their processing settings (portion size, number of repeats, normal pressure/overpressure, rapid processing).



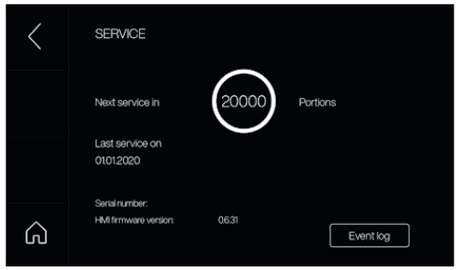
Brightness: Touchscreen brightness setting.



Language: You can choose from the following languages: English, German, Italian, French, Spanish.



Standby: The device switches to standby mode after 1 to 60 minutes.



Service: Displays the time to next service, date of the last service, and log data. Firmware version is displayed.

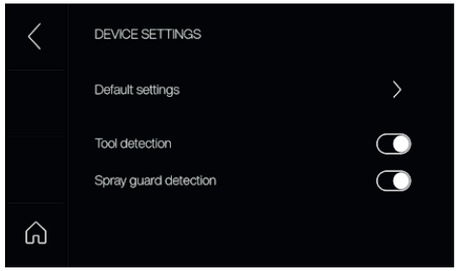
Note: The “Event Log” button provides further access for service centers.



User manual: Help with using the device and link to the online user manual.

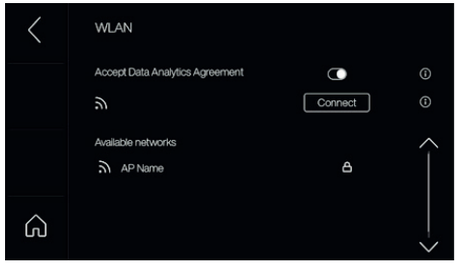


WLAN (1): Accept the Analytics Policy to ensure optimal remote assistance if service is needed.



Device settings

- **Default settings:** Storage of a desired processing default (portions, repeats, normal pressure/overpressure, rapid processing on/off) per processing operation.
- **Tool detection:** Activate/deactivate tool detection. Tool detection is active by default. If the tool for a processing operation is missing from the device, a warning will be displayed.
- **Spray guard detection:** Activate/deactivate spray guard detection. Spray guard detection is active by default. If the spray guard is missing, a warning will be displayed.

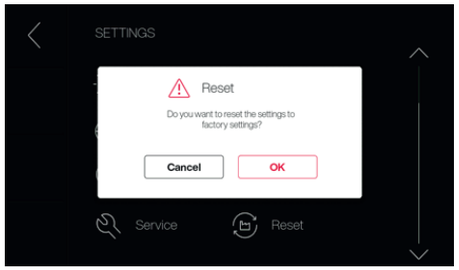


WLAN (2): Shows available WLAN networks and connectivity (Connect).

Note: Acceptance of the Analytics Policy can be withdrawn at any time.

1	2	3	4	5	6	7	8	9	0
è	#	$	%	&	*	-	+	(	)
é	à	!	;	/	?	,	.		
+/-	X	-	*	'	´	`	{	}	©
£	€	^	@	„	_	=	[		]
<	>	!	¢	|	\	?	,	.	

WLAN (3): Characters that can be used to enter WLAN password and favorites.



Factory reset: If the device is reset to factory settings, all data and settings will be lost (e.g., favorites). Counter and Event Log will not be reset.



Counter: Shows the number of processed portions and cleanings.

FCC Statement

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) this device may not cause harmful interferences, and

(2) this device must accept any interference received, including interferences that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.
- Any changes or modifications not expressly approved by Alator AG could void the user’s authority to operate the equipment.

RSS Statement

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada’s licence-exempt RSS(s). Operation is subject to the following two conditions:

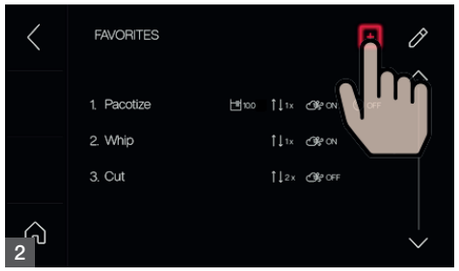
1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.
3. The compliance distance is zero.

FAVORITES

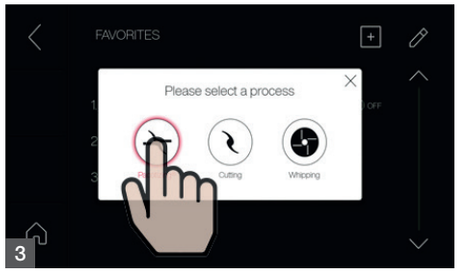
SAVE RECIPE SETTINGS



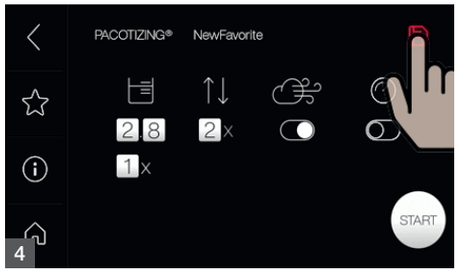
Device settings for pacotizing®, cutting, or whipping for repeated or later use can be stored as favorites by pressing “Save.” Select “Favorites” in the main menu.



Select the plus sign.

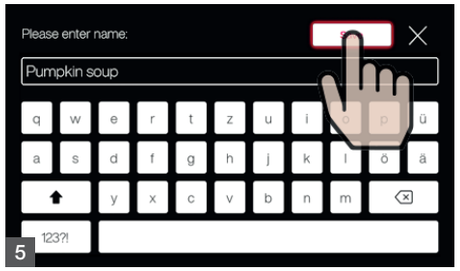


Select a process.



Select the desired parameter and then confirm it using the save symbol.

Note: The number of portions for the recipe can be set as an additional parameter of a favorite.



Enter the recipe name using the keyboard and press “Save.”



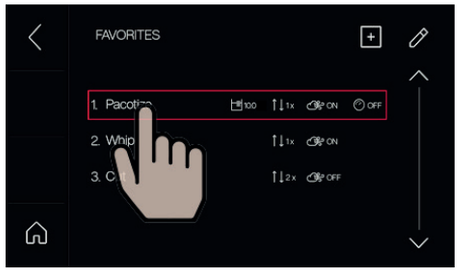
Press “Save” to confirm the recipe.

Note: A maximum of 20 recipes can be saved.

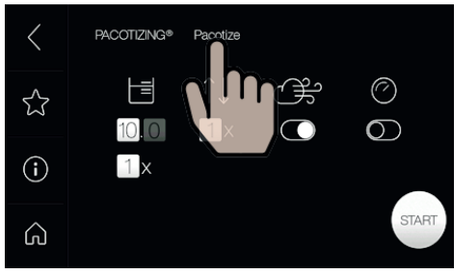
EDIT FAVORITES



Select “Favorites” in the main menu.



Saved favorites are displayed under Settings > Favorites. The respective parameters can be edited by selecting the recipe.



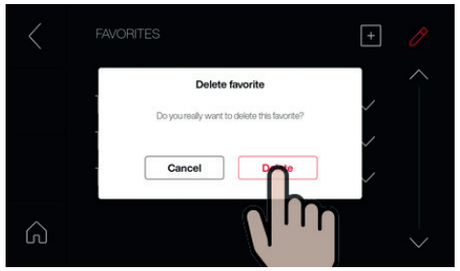
Rename recipe: Select the recipe name to rename the recipe.



Select the pencil symbol to reorder the list or delete a favorite.



Reorder list: The order of the favorites can be changed using the arrows.



Delete favorite: Selecting the bin icon beside a recipe allows it to be deleted following confirmation.

CLEANING

Note: It is absolutely **mandatory** that the following cleaning procedures be carried out to maintain the functionality of the device and to ensure cleanliness.

- **Before first use:**
  Conduct a complete cleaning cycle.
- **At the end of the day:**
  Conduct a complete cleaning cycle.
- **After extended periods of disuse:** Conduct a complete cleaning cycle.

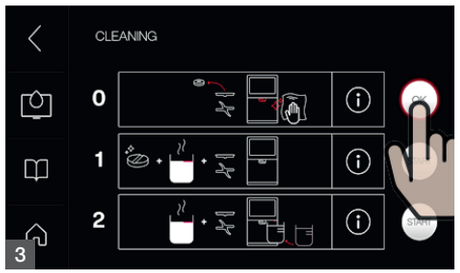
2-STAGE CLEANING PROCESS



1
Remove the preliminary scraper from the spray guard and clean it separately using a non-marring object. The preliminary scraper is not installed during the cleaning process.



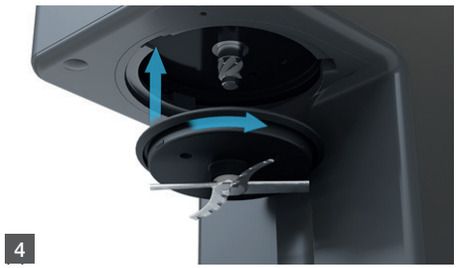
2
Select “Clean” in the main menu.



3
Clean the tool coupler with a soft, non-abrasive brush and cloth. Press “OK” to check off the first cleaning cycle as complete.



Pro tip: Press the arrow to the right of a cleaning cycle to view instructions.



4
Ensure that the spray guard is attached to the tool coupler together with the pacotizing® blade.

Note: The tool pot and tool coupler must be free of residue prior to tool attachment.



5
Place an empty pacotizing® beaker in the protective outer beaker and drop in a Pacojet cleaning tablet or a non-foaming disinfecting agent.

Caution: The Pacojet cleaning tablet should not be touched with bare hands. Do not touch your eyes or mucous membranes after handling the cleaning agent. Read the warnings on the tablet packaging before using the Pacojet cleaning tablets!



6
Fill the pacotizing® beaker with warm water between 104°F and 136.4°F. Do not exceed the fill level marking.



7
Attach the protective outer beaker to the device.



8
Press “Start” to start the cleaning process.



9
Remove the spray guard with the pacotizing® blade and rinse these. Empty the pacotizing® beaker after cleaning.



10

For the rinsing process: Ensure that the spray guard is attached to the tool coupler together with the pacotizing® blade.



11

Place the pacotizing® beaker inside the protective outer beaker.



12

Fill the pacotizing® beaker with warm water between 104°F and 136.4°F. Do not exceed the fill level marking.



13

Attach the protective outer beaker to the device.



14

Place a container under the vent opening.



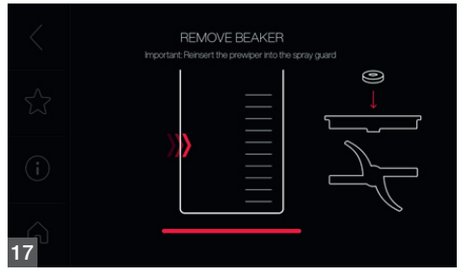
15

Press “Start” to start the rinsing process.



16

Caution: Rinse water is drained automatically.



17

Note: The touchscreen indicates when the cleaning process has been stopped prematurely or when it is complete.



18

Remove the spray guard with the pacotizing® blade and rinse these. Empty the pacotizing® beaker after cleaning.



19

Note: The drip tray can be removed for cleaning. The pacotizing® beaker, beaker lid, and protective outer beaker can be washed in the dishwasher. The beaker interface on the device and the tool coupler can be cleaned with a brush and washcloth.
The pacotizing® blade can rust. Lightly grease the pacotizing® blade after cleaning it. Food-safe oil or grease must be used for this.



20

Insert the preliminary scraper back into the spray guard after cleaning.

Pro tip: The preliminary scraper and spray guard are newly labeled with PACOJET. During assembly, both logos should be facing up.

Note: If the device isn’t cleaned as required, a warning will appear after 100 portions stating that the device must be cleaned or the warranty will be void.

CLEAN SCREEN



Select “Clean” in the main menu.



Select the touchscreen symbol on the left side to clean the screen. A countdown appears to show how much time remains in cleaning the touch-screen.

MAINTENANCE AND TROUBLESHOOTING

MAINTENANCE BY SERVICE PARTNER



20'000



Note: Maintenance by a Pacojet service partner is recommended after 20,000 portions or one year.

Send the protective outer beaker, pacotizing® blade with spray guard, and the device to the service partner in the original packaging.

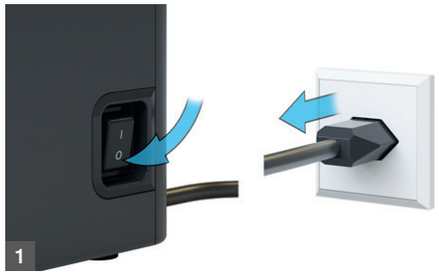


Note: Wi-Fi: Connect the device by going to **WLAN** in the settings to ensure optimal remote assistance if service is needed.

TROUBLESHOOTING A DEVICE THAT IS LOCKED UP: REMOVING THE BASEPLATE

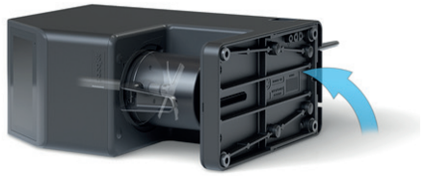
The baseplate must be removed if the shaft stops during the pacotizing® process and no longer rises up after the following steps have been performed in order:

- Turn the device off and back on again.
- If the shaft does not automatically rise back up, rotate the protective outer beaker out and back in. Allow the mass to thaw a bit if necessary and repeat this step.
- If the problem persists, please contact your certified Pacojet Service Partner. After contact has been confirmed, proceed as follows:



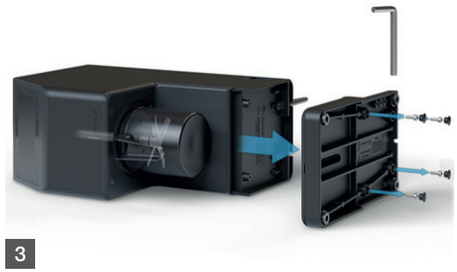
1

Turn the device off and unplug it.



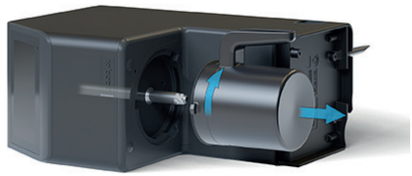
2

Carefully lay the device on its side.



3

Loosen the four baseplate screws with a hex key and remove the baseplate.



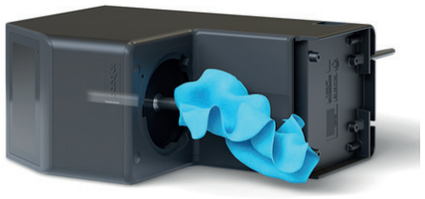
4

Carefully remove the protective outer beaker and the pacotizing® beaker from the shaft.



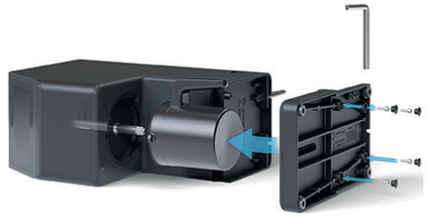
5

Remove the pacotizing® blade and spray guard as applicable.



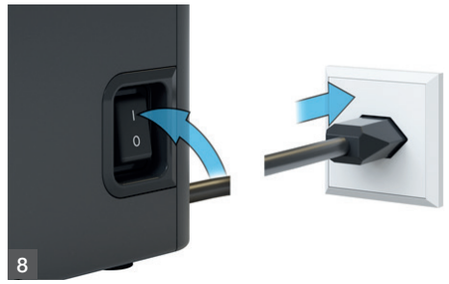
6

Clean the shaft and the tool coupler with a wash-cloth.



7

Reattach the protective outer beaker. Attach the baseplate by inserting the four screws and tightening them with a hex key.



8

Carefully set the device upright. Plug the device in and turn it on.

Note: Insert a protective outer beaker and then turn the device back on. The shaft will then rise back up automatically.



9

If the shaft does not rise back up, send the protective outer beaker, pacotizing® blade with spray guard, and device to the service partner in the original packaging.

ERROR MESSAGES

Code	Description	Behavior	Text
001	Motor controller unavailable	Log entry, notice: Device error – please restart	Could not communicate with motor controller
002	Tool detection unresponsive	Log entry	Tool sensor unresponsive
006	Overpressure sensor unresponsive	Log entry	Tool sensor unresponsive
007	Beaker detection failure	Log entry, notice: Device error – please restart. Machine locked.	Improper condition of the beaker sensors
008	Touch controller unresponsive	Log entry	Could not communicate with touch sensor
009	Display unresponsive	Log entry	Could not communicate with display
010	Valve control unresponsive	Log entry, notice: Device error	Improper condition of the pressure valve
011	Motor fault Torque motor overcurrent	Log entry, notice: Mass too hard	Processing mass is too hard
012	Motor fault Feed motor overcurrent	Log entry, notice: Mass too hard	Processing mass is too hard
013	Overload	Log entry, notice: Mass too hard	Processing mass is too hard
014	Undervoltage	Log entry, notice: Mass too hard	Processing mass is too hard
015	Motor speed feedback false	Log entry, notice: Mass too hard	Processing mass is too hard
016	Pump fault (improper current consumption)	Log entry	A pump error has occurred
019	Incompatible motor controller firmware	Log entry, notice: Device error – please restart. Machine locked.	The firmware of the motor controller does not match specification
021	EEPROM unavailable	Log entry	EEPROM unavailable
022	MPC not calibrated	Log entry, notice: Device error – please restart. Machine locked.	Could not calibrate motor controller
023	HMI system error – restarted	Log entry, notice: Restarted due to unrecognized error	System had to restart due to locking up
024	MPC update unsuccessful	Log entry	Could not update motor controller
025	Hall sensors plausibility check failed	Log entry, notice: Device error – please restart. Machine locked.	Improper condition of the hall sensors

Fault: Overcurrent and overload

The cause of these faults can be that a mass is unsuitable for Jet® Mode processing.

Note: Contact your certified **Pacojet Service Partner**.

REPLACEMENT OF WEAR PARTS

The following components are wear parts and must be replaced as needed:

- Pacotizing® blade
- Pacotizing® beaker
- Preliminary scraper
- Coupe Set blade
- Whipping disk



www.pacojet.com

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