



PACOTIZING UNIT

PACOJET 2 SYSTEM

Item #: 40530

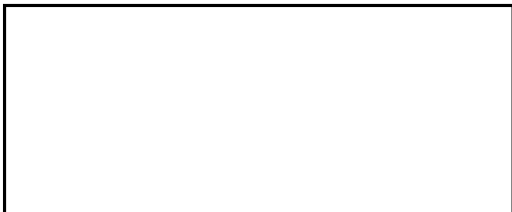
Discover the magic of 'pacotizing' with Pacojet 2

Pacojet 2 is the next generation kitchen machine that elevates ordinary cooking to culinary excellence. Pacotizing enables chefs to 'micropurée' fresh, frozen foods into ultralight mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Intensive flavours, natural colours and vital nutrients are captured in individual, ready-to-serve portions.



New & Improved

WHEN COOKING BECAME SWISS.™

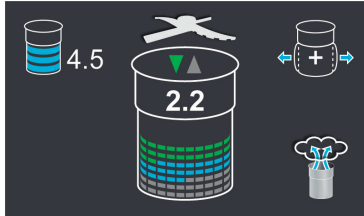


Authorized Dealer

PACOJET 2 SYSTEM



Innovative features developed for Pacojet 2



- **New colour graphic display and touchscreen with intuitive icons**
- **New, revolutionary pacotizing features for fresh, frozen foods:**
 - Whole and decimal portions - perfect for precise quantities
 - Optional air pressure mode with automatic depressurization
 - pressure release during a processing cycle possible
 - Overfill rescue function - senses and recovers overfilled beaker contents automatically without need to thaw
- **New, special programs for processing fresh, non-frozen foods with the Pacojet Coupe Set:**
 - 'Cutting/Chopping' - for tartar, farces, herbs, etc.
 - 'Mixing/Whipping' - for liquid foods. All without generating heat - a processing cycle takes just 1 minute!
- **Easier to operate and now customizable:**
 - Comprehensive, illustrated instruction manual
 - Complete cleaning cycle shown on the display - visual guidance for simple and hygienic cleaning of the machine
 - Customization of user settings - customize your Pacojet 2 to fit your preferences and needs
- **Extended performance life:**
 - Exclusive, Swiss engineered brushless motor with an extended 5 year warranty*: outstanding performance and reliability, significantly more quiet and practically wear-free
- **High-quality accessories with sustainable value**
 - all Pacojet 1 accessories are compatible with Pacojet 2

* Register your new Pacojet 2 machine within 4 weeks from the date of purchase to activate your special five (5) year warranty on the motor

A Pacojet System Includes

Pacojet 2 is compact yet powerful:

Makes one portion in 20 seconds or an entire beaker (1.0 L) in less than 4 minutes.

In one hour Pacojet 2 can make up to:

- 15 L of sorbet or ice cream in 15 different flavours
- 15 kg of fine farcemeat for pâtés, terrines, fluffy mousses
- 15 kg herb or spice concentrate for sauces, oils etc., or
- 150 portions of soup in 15 varieties and much more!



* **Recipe book** featuring exquisite culinary inspirations created by Pacojet chefs from around the World

Pineapple Yogurt (Ice Cream) recipe:

Ingredients for 1 litre (1.2 quart)

- 350g / 12oz pineapple (ripe)
- 200ml / 10oz yogurt (natural/unsweet)
- 100ml / 3.5 fl.oz heavy cream (35%)
- 85g / 3oz sugar

Preparation:

1. Peel and dice the pineapple (including core).
2. Fill yogurt, heavy cream and the sugar in a beaker and mix well. Add the pineapple and mix again.
3. Level the surface and place in freezer at -8°F/-22°C for 24 hours. Pacotize and serve.

For more recipes, please visit <http://www.pacojet.com/en/recipes/>

OMCAN INC.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

E-mail: sales@omcan.com

Website: www.omcan.com

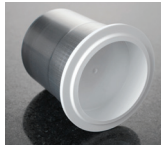


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Pacojet Accessories (Sold Separately)

Item#: 39675
Beakers with lids (Set of 4)



Lids also available in different colours:

- Item# 41295: Yellow
- Item# 41296: Blue
- Item# 41297: Red
- Item# 41298: Green
- Item# 41299: Gold



Item#: 39828
Annual preventive maintenance tune-up package

- Replacement of all pressure tubes.
- Replacement of damaged clutch belts.
- Re-greasing of clutch.
- Replacement of scraper seal.
- Cleaning and re-greasing of profile drive shaft.
- Inspection of motor for wear and tear.
- Inspection of magnetic blade holder.
- Inspection of blade and black splash guard (provided they are sent with the machine).
- Inspection of capacitors on the main processor print.
- Shipping charges and tax are extra.

Item#: 39733
Pacotizing Blade "Gold"

- Hardened with titanium-nitride
- Last 3x longer than the regular blade



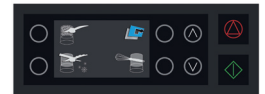
Item#: 41698
Insulating Box

- The practical Insulating Box for 4 pacotizing beakers is a big help to protect your deep-frozen preparations from undesired warmth. (Delivered without Pacotizing Beakers or Lids.)



Item#: 41699
Display Protective Foil For Pacojet 2 (2 pcs.)

- Anti-bacterial
- Anti-scratch



Coupe Set (Sold Separately)

Increase your profits and menu versatility:

Discover the unique Pacojet Coupe Set with Pacojet 2

Pacojet 2 offers dedicated functions for the Pacojet Coupe Set, expanding its application range to processing fresh, non-frozen foods in various styles, e.g. raw/cooked meat, fish, herbs, vegetables, fruit, eggs, cream etc.

Chop, mince, purée, whip, cream, foam and/or mix to the desired texture in just 60 seconds - all without generating heat.

Item#: 39743



2-Blade Cutter

For course textures: meat/fish, herbs/vegetables (e.g. steak tartare)



4-Blade Cutter

For fine textures: mousses, purees, farces (e.g. terrines/pâtés).



Whipping Disc

For whip cream, egg whites or mix/foam, fruit based creams, milkshakes etc.



Cutter Tongs

Lets you safely affix the cutter blades



Before



After

PACOJET 2 System Technical Information

ITEM NUMBER	40530
MODEL	PACOJET 2
RATED INPUT POWER	950 Watts
BEAKER CAPACITY	1 L / 1.2 QT
RATE OF ROTATION	Motor: 6000 rpm, Pacotizing blade: 2000 rpm
OVERPRESSURE	approx. 1.2 bar / 17.4 psi
ELECTRICAL	110-120V / 60 Hz
IDEAL PACOTIZING TEMPERATURE	-22°C / -8°F
DIMENSIONS DWH	19.7" x 14.2" x 7.9" / 50cm x 30cm x 20cm
WEIGHT	35 lbs / 15.7 kg
SHIPPING WEIGHT	48.4 lbs / 22 kg
PACKAGING DIMENSIONS	23.62" x 11.81" x 19.68" / 60cm x 30cm x 50cm



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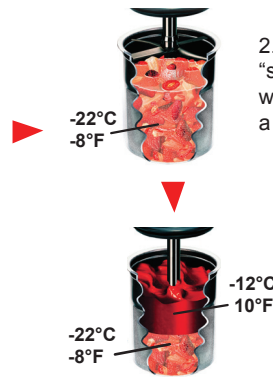
PACOJET 2 SYSTEM



Here's how it works:



1. Take the frozen beaker (your recipe frozen to $-22^{\circ}\text{C} / -8^{\circ}\text{F}$) out of freezer and attach directly to the machine



2. A hi-speed blade (2000 rpm) "shaves" an extremely fine layer with each revolution and processes a portion in just 20 seconds

3....producing a creamy, very finely -textured end product to $+10^{\circ}\text{F} (-12^{\circ}\text{C})$, the ideal serving temperature for frozen desserts. Serve or hold in ice cream cabinet or service freezer at 10° to 5°F (-12° to -15°C)



Here's an example of how easy it is to make a pineapple sorbet using our PACOJET



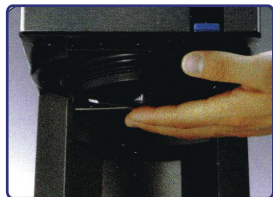
1. Peel and dice a fresh pineapple, including the core. (Simply snap the blade on to magnetic end of the shaft)



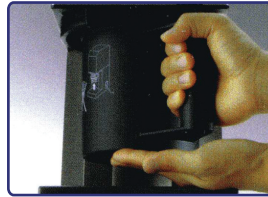
2. Fill approx. 25 oz. of fruit into a beaker. Top up with pineapple juice. Sweeten only if desired. - No additives, no preservatives



3. Place in a deep freezer at $-22^{\circ}\text{C} / -8^{\circ}\text{F}$ for minimum 24 hours or shock freeze. This locks the freshness and aroma.



4. Whenever you wish to make the sorbet, set up the Pacojet for processing. (Simply snap the blade on to magnetic end of shaft)



5. Now take the frozen beaker out of the freezer, attach it to the Pacojet, and process it directly in its deep frozen state. (Simple and fast!)



6. You can select to process as little as you need or do the whole beaker. In just seconds, the frozen fruit is puréed to an extremely fine texture.



7. The result is an incredibly smooth and creamy (pineapple) sorbet at ideal serving temperature (10°F)



8. Process a variety of beakers and hold ready for service in a service freezer at about 10° to 5°F (-10°C to -15°C)



9. Partly used beakers are put back in the deep freezer for future use. (Safe! Pacotizing does not break the freezing chain. No wastage)



Scan or simply go to <http://youtu.be/P2ISuwHlo3E> and watch the **Pacojet Concept video**



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PACOJET COMPARISON



Function Comparison

	Junior	1	2	2 Plus
New Programmable Automatic Repeat Function	-	-	only for whipping	✓
New Blade Locking System For Pacotizing® Blade / Coupe Set	-	-	-	✓
Chopping/Cutting (Coupe Set)	-	✓	✓	✓
Whipping (Coupe Set)	-	✓	✓	✓
Rinsing/Cleaning	✓	✓	✓	✓
Beaker Processing	Entire beaker, 1-10 portions	Entire beaker 1-10 whole portions	Entire beaker, 1-10 and decimal portions	Entire beaker, 1-10 and decimal portions
Display Control	Buttons	Buttons	Touch	Touch
Beaker Overflow Protections	✓	-	✓	✓
Repeated Processing	-	-	-	✓
Selectable Overpressure	-	-	✓	✓
Blade Locking System	-	-	-	✓
Motor	Carbon brushed	Carbon brushed	Brushless	Brushless
Pacotizing® Speed (Entire Beaker)	4:30 minutes	4:00 minutes	4:00 minutes	4:00 minutes
Pacotizing® Speed (Last Beaker Portion)	4:30 minutes	1:20 minutes	1:20 minutes	1:20 minutes
Stand-By Mode	✓	-	-	-
Design Options	Orange / Blue	Metallic	Metallic	Metallic
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor/5 years motor	1 year parts and labor/5 years motor

Included Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade "Gold-Plus"	-	-	-	1
Pacotizing® Blade "Standard"	1	1	1	-
Pacotizing® Beaker	1	2	2	2
Beaker Lid (White)	1	2	2	2
Spray Guard	1	1	1	1
Protective Outer Beaker	1	1	1	1
Spatula	-	1	1	1
Rinsing Insert (Green)	1	1	1	1
Sealing Ring (Blue)	1	1	1	1
Cleaning Insert (Blue)	1	1	1	1
International Recipe Book	-	1	1	1
User Manual	1	1	1	1

PACOJET COMPARISON



Compatible Accessories Comparison

	Junior	1	2	2 Plus
Pacotizing® Blade “Gold-Plus”	-	-	-	✓
Pacotizing® Blade “Gold”	✓	✓	✓	-
Pacotizing® Blade “Standard”	✓	✓	✓	-
Coupe Set Plus	-	-	-	✓
Coupe Set Standard	-	✓	✓	-
Pacotizing® Beaker	✓	✓	✓	✓
Spray Guard	✓	✓	✓	✓
Protective Outer Beaker	✓	✓	✓	✓
Rinsing Insert (Green)	✓	✓	✓	✓
Sealing Ring (Blue)	✓	✓	✓	✓
Cleaning Insert (Blue)	✓	✓	✓	✓

DOS OR DON'TS

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