

PACOJET COMPARISON



Pacojet
Junior



Pacojet
1



Pacojet
2



Pacojet
2 Plus

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	-
Rinsing Insert (Green)	1	1	1	-
Sealing Ring (Blue)	1	1	1	-
Cleaning Insert (Blue)	1	1	1	-
International Recipe Book	-	1	1	-
User Manual	1	1	1	1

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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. 	