



SERVING THE FOOD INDUSTRY SINCE 1951

Pacojet 2 Plus

ITEM: 44628

MODEL: 2PLUS

pacojet

2 PLUS

Takes pacotizing® to a whole new level.

Thanks to the new programmable automatic repeat function, recipes can be pacotized® up to 9 times with over pressure – saving you valuable time. The innovative new blade locking system ensures that the “Gold-PLUS” pacotizing® blade is securely anchored, also for repeated pacotizing®

FEATURES

- Programmable automatic repeat function
- Blade locking system ensures that the pacotizing® blade “Gold-PLUS” is securely anchored
- Pacotizing® “Gold-PLUS” offers an even more durable alternative for heavy users with its titanium hardened blade (2x more life than the standard blade)
- Intuitive touchscreen navigation
- Portion counter to monitor utility to date
- Simple, display-guided, system cleaning
- Rescue function for processing overfilled beakers
- Processing food with or without over-pressure
- Powerful brushless motor, with up to five-years of warranty
- Application specific portioning: process entire beakers at once or work micro-portion specific
- Four calibratable processing modes: pacotizing®, cutting/chopping, mixing and cleaning



Telephone: 1-800-465-0234

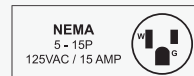
Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



Authorized Dealer



HOW IT WORKS



Take the frozen beaker (your recipe frozen to -22°C / -8°F) out of freezer and attach directly to the machine



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



-12°C
 10°F
 -22°C
 -8°F

...producing a creamy, very finely -textured end product to -12°C , the ideal serving temperature for frozen deserts. Serve or hold in ice cream cabinet or service freezer at -12° to -15°C



TECHNICAL SPECIFICATION

Item	44628
Model	2PLUS
Beaker Capacity	1.2 L (H: 135mm , Dia: 130mm)
Maximum Beaker Fill Volume	0.8 L = 10 Portions
Power	950 W
Electrical	110-120V / 60 Hz
Pacotizing Temperature	-18 to -23°C / 0 to -9°F
Net Weight	35 lb. / 15.7 kg.
Net Dimensions	14.2" x 7" x 20" / 361 x 178 x 508 mm
Gross Weight	50 lb. / 23 kg.
Gross Dimensions	24" x 12" x 18" / 610 x 305 x 457 mm
Plug Type	NEMA 5-15P

PACOJET 2 PLUS INCLUDED ACCESSORIES



Pacotizing® blade



Pacotizing® Chrome Steel beaker with lid



Pacojet Synthetic Protective Outer Beaker



Spray Guard



Instruction Manual

OPTIONAL ACCESSORIES



46702



46701



39675



47855



47741



41698




47792



47793



41699

Item	Item Name	Description	Compatible	Quantity / Case (pcs.)
46702	Pacojet Transparent Synthetic Pacotizing Beaker with Lid - set of 12	For additional pacotizing® beaker requirements	Pacojet 2 Plus & legacy models (with Protective Beaker 47854)	Set of 12
46701	Pacojet Transparent Synthetic Pacotizing Beaker set of 10 + 1 Chrome Steel Protective Outer Beaker	For additional pacotizing® beaker requirements	Pacojet 2 Plus & legacy models	Set of 10 + 1
39675	Chrome Steel Pacotizing Beakers with Lids	For additional chrome steel pacotizing® beaker requirements	Pacojet 2 Plus & legacy models	Set of 4
47855	White Beaker Lid 	Stackable Lid for Pacotizing Beaker	All Pacotizing Beakers	1
47741	Pacojet Synthetic Protective Outer Beaker for Synthetic Beakers #46702	The Pacojet Synthetic Protective Outer Beaker is specifically designed for use with synthetic beakers. This protective outer beaker provides an additional layer of durability and safety, safeguarding the inner beaker during the Pacojet process	Pacojet 2 Plus & legacy models	1
41698	Insulating Box for Chrome Steel Pacotizing Beakers with Lids	The practical Insulating Box for 4 pacotizing beakers is a big help to protect your deep-frozen preparations from undesired warmth. Proven very handy to transport deep-frozen pacotizing beakers	Only for Chrome Steel Pacotizing Beakers with Lids (39675)	1 (Fits 4 Beakers)
39828	Annual preventive maintenance tune-up package	<ul style="list-style-type: none"> • 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. 	Pacojet 2 Plus	1
47792	Pacotizing Blade	Pacotizing® blade for Pacojet 4 /Pacojet 2 Plus	Pacojet 2 Plus	1
47793	Tool Coupling	Replacement for existing coupling tool for Pacojet 4 and 2 PLUS; Also useful for using new blades with legacy models	Adapts legacy models (Pacojet 1 & 2)	1
41699	Display Protective Foil	Clean the display with a clean, soft, lint-free cloth to remove oil, grime and dust. Particle remnants can cause blisters underneath the protective foil.	Pacojet 2 / Pacojet 2 Plus	1

OPTIONAL ACCESSORIES

CLEANING TAB FOR PACOJET

The high-quality Pacojet cleaning tabs are specifically developed for the professional and efficient cleaning of Pacojet devices and are very easy to use.

What Are The Advantages of The Pacojet Cleaning Tabs?

- Dosage and efficiency are perfectly matched to the needs of the Pacojet
- Antibacterial cleaning (non-foaming), which eliminates 99,99 % of bacterial contamination
- Compact and easy to handle
- Support cleaning according to HACCP standards

Why Is A Regular Cleaning of The Pacojet Important?

- Preventing germ infestation of the device and ensuring necessary hygiene standards (HACCP)
- Extending the service life of the Pacojet
- Ensuring high product quality and unadulterated taste experience



48700

Item	48700
Description	Cleaning Tab for Pacojet – 60 pcs per jar
Compatible With	Pacojet 4, Pacojet 2 Plus and all the older models

Coupe Set PLUS*

extend the Pacojet's range of functions to working with fresh, non-frozen foods.

The Coupe Set PLUS extends the Pacojet's range of functions to working with fresh, non-frozen foods. In just 60 seconds, it can cut, chop, mince, mix, blend or whip fresh ingredients - gently and without transferring heat. The blades or the whipping disk pass downwards through the entire contents, ensuring a unique replicable exquisite result.

Coupe Set PLUS is particularly valued for:

- Uniform result consistency
- No heat transfer - preserves hygiene, freshness and color
- Gentle processing of herbs and spices - no loss of flavor, no crushing, no bruising
- Efficiency: processes fresh meats, fish or shrimp into a fine tartare in just 60 seconds.



Item	46531
Compatibility	Pacojet 2 Plus
Includes	4 Items
	<ul style="list-style-type: none"> • 2-Blade Cutter: For course textures: meat, fish, herbs, vegetables • 4-Blade Cutter: For fine textures: mousses, purees • Whipping Disc: Creams, egg whites or mix/foam, milkshakes etc. • Cutter Tongs: Lets you safely affix the cutter blades



2-Blade Cutter



4-Blade Cutter



Whipping Disc



Cutter Tongs

PAOCJET COMPARISON



Function Comparison

	Junior	12		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	1 year parts and labor

Included Accessories Comparison

	Junior	12		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			
Protective Outer Beaker	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

PAOCJET COMPARISON

Compatible Accessories Comparison

	Junior	12	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. 	