



**The Pacojet 4 supports you with the specific requirements of your kitchen and provides outstanding results with maximum productivity.**

Deep-frozen foods made with fresh ingredients are micro-pureed using overpressure without thawing. This allows the foods to shine in their purest, most natural form. The result is dishes packed with flavor and featuring ultra-fine, airy textures. This special process preserves the fresh, natural colors and the nutrients of the foods.



## Specifications

Item	47755
Model	PACOJET 4
Beaker Capacity	1L
Maximum beaker fill volume	0.8 L = 10 portions
Power	1,500 W
Electrical	120 V / 60 Hz / 1 Ph
Overpressure	approx. 1 bar
Sound emission	76.4 dB (A)
Pacotizing Temperature	-18 to -23 °C / 0 to -9 °F
Net Weight	50 lbs / 22.5 kg
Gross Weight	51 lbs / 23 kg
Net Dimensions (WDH)	8" x 14" x 19.6" / 204 x 365 x 497 mm
Gross Dimensions (WDH)	10" x 16" x 21" / 254 x 406.4 x 533.4 mm

## Included Accessories (1 of each)



Pj4 Pacotizing® Blade



Synthetic Beaker



Protective Outer Beaker



Beaker Lid (White)



Spray Guard



Start Guide And Safety Instructions



### 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.

### New Features

- Tool Detection - ensures that the correct tool has been properly attached.
- Spray Guard Detection - you can be confident that the spray guard is positioned correctly.
- Max Capacity Notification - tells you when the pacotizing® beaker is too full.
- WIFI Connection: Connecting the Pacojet via WIFI allows the
- Pacojet Service Center to detect error sources quickly and easily.
- Standby: 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.



### Device Setting

- The Jet® mode: Choose between pacotizing® with the classic Pacotize® 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. Expanded automatic repeat mode
- Pacotize® on repeat up to 10 times: This results in particularly light and creamy consistencies with maximum time efficiency.
- Work with overpressure or normal pressure: When using overpressure, the Pacojet works at up to 1bar. 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.

### Removable Cover

Removable cover of the base plate for easy, hygienic cleaning

### Easy Cleaning

Thanks to the display-guided cleaning program, you can clean your Pacojet device very easily at the press of a button and without additional equipment.

Pacojet Cleaning Tabs  
#48700 #48701 (Sold Separately)

Specifically developed for the professional and efficient cleaning of PJ devices. The dosage and efficiency of the tabs are perfectly matched to the needs of the PJ. They clean antibacterially, are compact, very easy to use and support cleaning according to HACCP standards.



## Pacotizing® Impressively Simple

A quick and easy process for top-quality dishes.



1

### Prepare and fill:

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



2

### Freeze and store:

Freeze for at least 24 hours at min. -20°C



3

### Pacotize® individual portions:

For service or mise en place



## The Repeat Pacotizing® Function

With the Pacojet's programmable, automated repeat function, the pacotizing® result can be further optimized as required in terms of blending, consistency, stability, and color.

Depending on the recipe, the pacotizing® process can be repeated up to 10 times by the beaker or the portion without releasing overpressure. This saves time because no interim stages such as repeat freezing are required.



### Limitless creativity and diversity

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



### Flavor sensations that are guaranteed to impress

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



### Efficient workflows

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



### Sustainable, cost-effective production

with zero waste (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



### 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



**Comparison** Device settings Pacojet models

		Pacojet 4	Pacojet 2 PLUS	PJ 2 (PJJ, PJ1)
<b>NEW</b> Jet® mode		X		
Automatic programmable repeat function		X (10x)	X (9x)	
Overpressure		X	X	X

**Pacotizing®  
Beaker Fill  
Volume**

A quick and easy process for top-quality dishes.












	Total volume*		
	1x pacotize®	2x pacotize®	3x pacotize®
Ice creams (Anglaise)	+ 15-30%	+ 30-55%	not recomm.
Sorbets (from fresh fruit)	+ 15-30%	+ 30-60%	not recomm.
Mousses	+ 10-25%	+ 25-35%	+ 35-45%
Farces	+ 10-25%	+ 25-35%	+ 35-45%
Concentrates and soups	+ 0-50%	+ 0-100%	+ 0-100%
Doughs and pastries	+ 10-25%	+ 25-35%	+ 35-45%
Pastes e.g. Pure nuts e.g. Nuts with oil	+ 10% + 10-25%	+ 10% + 25-35%	+ 10% + 35-45%

\*based on the non-pacotized®, frozen pacotizing® beaker contents





**Compatibility Accessories** *(Optional)*

Item	Description	Pacojet 4	Pacojet 2 PLUS	Pacojet 2 (PJJ, PJ1)
 46702	Synthetic Beaker With White Lid (Set Of 12) For PJ2 PLUS & PJ4	X	X	
 47741	Protective Beaker PJ2 PLUS For Synthetic Pacotizing Beakers		X	
 47772	Coupe Set For PJ4 Accessory Kit	X		
 47792	Pacotizing Blade For PJ4 / PJ2 PLUS	X	X	
 47793	Tool Coupling For PJ4 / PJ2 PLUS	X	X	
 47851	Protective Beaker PJ4 For Chrome Steel Pacotizing Beakers	X		
 47852	Preliminary Scraper For PJ4	X		
 47853	Spray Guard For PJ4	X		
 47854	Protective Beaker PJ4 For Synthetic Pacotizing Beakers	X		
 47855	White Beaker Lid For PJ4	X		
 48700	Cleaning Tab (60 Pcs/Jar)	X	X	X



## For The Best Possible Cleaning Of Your Pacojet

The high-quality Pacojet Cleaning Tabs were specifically developed for the professional and efficient cleaning of Pacojet devices and can be used very easily.

Item	Description
48700	Cleaning Tab (60 Pcs/Jar)



## 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?

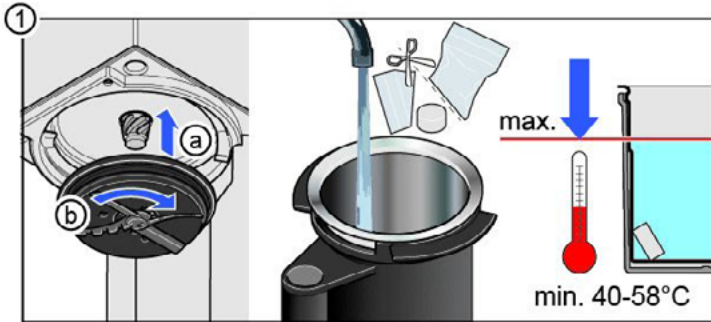
- Preventing germ infestation of the device and ensuring necessary hygiene standards (HACCP)
- Extending the service life of the Pacojet
- Ensuring high product quality and unadulterated taste experience

**Avoid direct contact** with Pacojet Cleaning Tab may cause burns to the skin and severe eye damages.

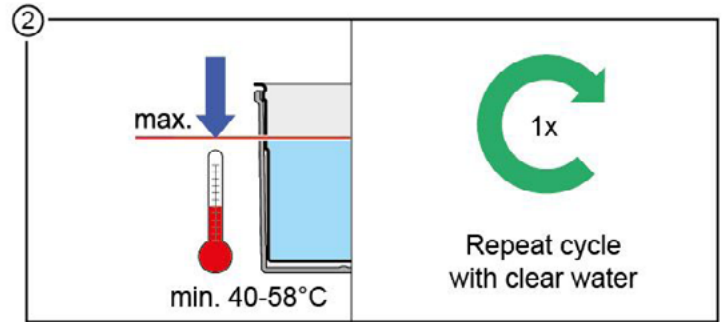
**Protect from heat:** The cleaning tabs must not be stored (even for a short time) in the immediate vicinity of a heat source (heater, direct sunlight).

The Pacojet Cleaning Tabs can also be used in the 3-step cleaning process. In this case, the cleaning tab is added during the second cleaning step.

## 2-Step Cleaning Process



Attach the Pacotizing® blade and spray guard, fill the Pacotizing® beaker to the maximum fill line with 105 - 135°F warm water, add a Pacojet Cleaning Tab, attach the Pacotizing® beaker and protective beaker, start cleaning process.



Perform rinsing cycle with clear water and stop the cleaning process.

