



Basic package

The Pacojet 2 Basic package

Standard delivery contents



1. Pacojet 2 device
Pacotizes deep-frozen food preparations and cuts, chops or whips non-frozen food preparations
2. 2 Pacotizing beakers (chrome steel) with tight-fitting lids
3. Protective outer beaker
4. Spray guard
5. Pacotizing blade "Standard"
6. Rinsing insert
7. Sealing ring and Cleaning insert
8. Spatula
9. International recipe book
10. User Manual (not shown)

Product specifications	
Rated capacity	950 W
Voltage (variants)	220 – 240 V / 50 – 60 Hz 90 – 120 V / 50 – 60 Hz
Dimensions (mm)	19.7 x 7.2 x 14.2 in (H x W x D)
Net weight	15.7 kg / 35 lb
Beaker capacity	1.0l / 1.2 Qt.(H: 135mm, Ø 130mm)
Maximum fill volume	0.8l / 28 fl. oz.
Ideal pacotizing temperature for deep-frozen food preparations	-18 °C to -23 °C 0 °F to -9 °F
Air pressure	approx. 1 bar



Additional pacotizing beakers
Set of 4, 6 or 10 beakers

Optional accessories

Pacotizing blade "Gold"



Titanium-nitride hardened

Pacojet insulating box
(for 4 beakers)



Pacotizing beakers and lids
not included
**Not available in the US

Colored beaker lids



Color-coded beaker lids
Set of 10 lids per color
**Not available in the US

Pacojet 2 Coupe Set (cutter tongs, whipping disk, 2-blade cutter, 4-blade cutter)

By choosing to purchase a Coupe Set, you can extend the Pacojet 2's versatility to process fresh, non-frozen foods.

Pacojet 2 Coupe Set



Cutter tongs to safely attach the sharp blade cutters



Whipping disk
Cream, egg whites, fruit creams, milkshakes, and much more



Smooth raspberry cream

2-blade cutter
Rough chopping: herbs, vegetables, meat, fish



Freshly-prepared tataré with guacamole

4-blade cutter
Fine textures: farce, purees, mousse (e. g. terrines, pies)



Airy smoked salmon mousse

Further information on the Coupe Set at www.pacojet.com or request our brochure.