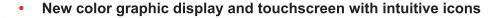
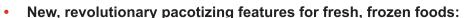




PACOJET 2

Innovative features developed for Pacojet 2:





- Whole and decimal portions perfect for precise quantities
- Optional air pressure mode with automatic depressurizationpressure release during a processing cycle possible
- Overfill rescue function senses and recovers overfilled beaker contents automatically without need to thaw



- '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
- New international Pacojet 2 recipe book featuring exquisite culinary inspirations created by Pacojet chefs from around the world
- High-quality accessories with sustainable value all Pacojet 1 accessories are compatible with Pacojet 2
 - *The Pacojet Coupe Set is a Pacojet accessory kit available at your Pacojet sales point.













Making your culinary dreams come true.

The next generation Pacojet 2 offers innovations with exceptional user value - Perfect for chefs with the highest expectations, food-service systems, intense use and more...

- Creativity unleashed design signature cuisine, rediscover succulent classics and astound guest with bold, culinary artistry
- **Exquisite results -** natural, vibrant colors, intense aromas, ultra-fine textures and exceptional taste
- Profitable economics save time, curb costs and reduce waste for maximized revenue
- Fast and easy to clean 1 minute per automatic cleaning cycle

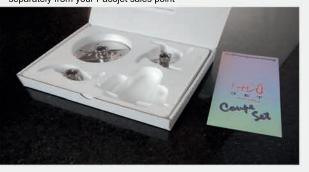
A reputation of excellence

Developed and manufactured in Switzerland, the Pacojet's high precision machinery and superior quality ensure consistent performance and long life.





The Pacojet Coupe Set for non-frozen foods is available separately from your Pacojet sales point



Distributed exclusively in the USA By:



For more information contact:

Advanced Gourmet:

Street: 5C Wendy Ct. Greensboro, NC 27409 Mail: PO Box 18542, Greensboro, NC 27419 P: 336.856.2919

P: 336.856.2919 F: 336.217.8838 sales@PacojetUS.com

www.PacojetUS.com

The Pacojet 2 System includes:

- 1 Pacojet 2 machine
- pacotizing blade
- 1 spray guard
- 2 pacotizing beakers with lids
- 1 outer protective beaker
- 1 chrome-steel spatula
- 1 instruction manual
- 1 international recipe book

Cleaning kit:

- 1 blue washing insert
- 1 blue sealing ring
- 1 green rinsing insert

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 flavors
- 15 kg of fine farcement for pates, terrines, fluffy mousses
- 15 kg herb or spice concentrate for sauces, oils etc., or
- 150 portions of soup in 15 varieties
- and much more!

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

The Pacojet Coupe Set includes an instruction manual and the following:

Whipping Disk

Whip cream and egg white, mix or foam fruit based creams, milkshakes etc.

2-Blade Cutter

for coarse textures: herbs, vegetables, meat/fish (e.g. for steak tartare)

4-Blade cutter

for fine textures: farces, purees, mousses (e.g. terrines/pates)

Cutter Tongs

Lets you safely affix the cutter blades

Technical Data PACOJET 2

Rated Power:	950 W	
Voltage:	120V/60Hz.	
Dimensions:	(height x width x depth) 498 x 182 x 360mm / 7.9 x 14.2 x 19.7 in	
Net Weight:	15.7 kg / 35 lb.	
Beaker capacity:	1.0 L / 1.2 Qt. (h: 135 mm, Ø: 130mm)	
Maximum Fill:	0.8 L / 28 fl. oz.	
Ideal Pacotizing temperature for frozen foods:	-22 °C / -8 °F	
Rate of rotation:	Motor: Pacotizing blade:	6,000 rpm 2,000 rpm
Overpressure:	approx. 1.2 bar/17.4 psi	



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