

PACO[®]
JET

SWISS
MADE

The Pacojet Coupe Sets for Pacojet 2 and Pacojet 2 PLUS

More applications, exceptional results

For
non-frozen
foods



WHEN COOKING BECAME SWISS.[®]





Additional Value

2-blade cutter



4-blade cutter



Whipping disk



Freshly prepared Peak performance "à la minute"

Mince, chop, puree, whip, foam or mix: Extend the functionality of your Pacojet 2 and Pacojet 2 PLUS. The Pacojet Coupe Set allows you to process fresh, non-frozen foods with unique benefits.

Pacojet rotates the blade cutters or the whipping disk equally downwards through your fresh ingredients from the top of the beaker to the bottom, ensuring exquisite results every time.

- **Cut without crushing:** By processing with the extremely sharp blade cutters, the colors and structure of your ingredients are preserved between the cut edges.
- **No heat transfer:** Due to fast processing and intelligent construction, there is no transfer of heat. Perfect for maintaining taste, color and hygiene.
- **Undiluted flavor:** The top-down processing ensures that the blades work with uniform consistency even with no liquids added.
- **100% yield:** Even the smallest quantities can be perfectly processed and completely removed from the beaker.
- **Maximum freshness:** In a processing time of only one minute, the Pacojet 2 and Pacojet 2 PLUS can produce e. g. two portions of tartare, five portions of cream, etc. "à la minute".
- **Advantages of the repeat function:** Time savings and perfect consistencies with the whipping disk for Pacojet 2 and all Pacojet 2 PLUS processing methods.

The Pacojet Coupe Set is simply indispensable for getting the most versatility out of your Pacojet 2 and/or Pacojet 2 PLUS!




Attention! The Pacojet Coupe Set PLUS is only compatible with Pacojet PLUS devices. Please refer to the Pacojet Coupe Set Operating Manual.
For Pacojet 1 and 2: Between each processing cycle, check to ensure that the Coupe Set tool used is properly secured.



The precision tool for top-quality results

The Pacojet **Coupe Sets** have a wide range of applications. Textures can be modified by processing foods using the repeat function and over-pressure mode.

Pacojet **Coupe Set** applications and texture variation

Pacojet Coupe Set	Meat	Fish
 <p>2-blade cutter Chops meat/fish, vegetables, herbs, fruit, nuts, and much more.</p>	<p>One cycle: <i>Tartare with a loose consistency, coarse farces, stuffings, ground meat, and much more</i></p> <p>Example with over-pressure: <i>Beef tartare is made finer and more compact</i></p>	<p>One cycle: <i>Tartare with loose consistency, coarse fish farce, fish burger, and much more</i></p> <p>Example with over-pressure: <i>Very fine tartare with the consistency of a mousse</i></p>
 <p>4-blade cutter For farces, mousses, purees, terrines, spreads, sauces, herbal oils, and much more.</p>	<p>Two cycles: <i>Fine farces for creamy terrines, spreads</i></p>	<p>Two cycles: <i>Fine farces for creamy terrines/spreads, airy fish mousse</i></p>
 <p>Whipping disk For liquid ingredients: Creams and egg whites, fruit creams, milkshakes, mixed drinks, and much more.</p> <p>Advantages of the repeat function: Time savings and perfect consistencies e. g. creams, egg whites, and much more.</p>		<p>Two cycles: <i>Airy creamy, smoked fish mousses (precut fish with the 4-blade cutter)</i></p>
<p>Cutter tongs</p>	<p>To safely mount the extremely sharp 2-blade and 4-blade cutters</p>	

Advantages of Pacojet Coupe Set PLUS:

- **The repeat function** of the Pacojet 2 PLUS expands the processing options.
- Individual programming of the repeat function simplifies work processes and **saves time**.
- The repeat function of the Pacojet 2 PLUS is available for all Coupe Set tools.
With Pacojet 2 this function is only available for the whipping disk.



Before / after: examples for the highly-versatile functionality for "mise en place" or processing "à la minute". Finely-chopped herbs, nuts, farces, fish tartare, whipped cream and much more.

options (with examples)

Vegetables	Nuts	Herbs	Desserts
<p>One cycle: Finely-chopped fresh vegetables</p>	<p>One cycle: Finely-chopped nuts</p>	<p>Two cycles: Finely-chopped and easy-to-sprinkle herbs</p>	<p>One cycle: Ground chocolate callets/drops</p>
<p>One cycle: Purees (cooked vegetables)</p>	<p>Two or more cycles: e. g.: Cashew mousse, peanut butter (for the vegetarian/vegan kitchen)</p>	<p>Two cycles: Herbal oils, herbal butter, garnishes</p>	<p>One or two cycles: Purees, coulis, sauces, and much more</p>
		<p>Two cycles: Herbal cream cheese-mousse, herbs quark spreads</p>	<p>One or several cycles: Whipped creams, beaten egg whites, flavored whipped creams with natural fruit purees</p> <p>Example with over-pressure: Silky-smooth creams with a looser texture that are stabilized to last longer</p>

- **Airier and even creamier consistencies** thanks to the repeat function
- A whole new "melt-in-your-mouth"
- Emulsions reach a whole new level
- Pastes and farces are mixed even more finely and perfectly





Tartare

100g sirloin steak/1 bundle chives/10g olive oil/1 splash mineral water/1/2tsp. Dijon mustard/a dash of chili oil

Dice the meat and place in a pacotizing® beaker. Process once with the 2-blade cutter without over-pressure. Chop chives into fine rings and add to the tartare with olive oil, water, mustard and chili oil. Mix together and season.

Guacamole

2 avocados/1 tomato/10g olive oil/15g lime juice/5g coriander leaves/salt/pepper

Cut avocados in half. Remove the pits and peel. Slice tomato into quarters. Place in a pacotizing® beaker with the remaining ingredients. Process twice using the 2-blade cutter without over-pressure. Season with salt and pepper.



Chicken Praline

300g chicken breast/10g oyster sauce/bread crumbs

Dice the meat and place in a pacotizing® beaker with the oyster sauce. Process once with the 4-blade cutter without over-pressure and form small balls. Roll in the breadcrumbs and fry briefly in hot fat.

Poultry Farce

400g poultry/300g cream/12g salt

Dice poultry and place in a pacotizing® beaker with the remaining ingredients. Process twice with the 4-blade cutter with over-pressure.



Raspberry Mousse

350g cream 35%/100g raspberries or raspberry puree/40g powdered sugar

Chill the cream and a pacotizing® beaker well. Place all ingredients in the chilled pacotizing® beaker and whip twice using the whipping disk with over-pressure.

Milkshake

200g cold milk/1-2 scoops ice cream

Place the milk and ice cream into a pacotizing® beaker. Whip twice using the whipping disk with over-pressure.

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THE PACOJET DIFFERENCE – WE PACOTIZE®.