



Pacotizing®

Difficulties chewing and swallowing?
Enjoy all the familiar flavors – filament free



THE PACOJET DIFFERENCE – WE PACOTIZE®.



Quality results

Pacotized[®] instead of pureed

Pacojet makes the ultra-fine difference

The Pacojet is the perfect tool for producing special diets. This unique cooking system sets a new standard of quality with a minimum of preparation and a maximum of economy. Pacotizing[®] micro-purees fresh frozen food preparations with over-pressure. No other processing methods can create finer textures.

When pacotizing[®]:

- Fresh foods maintain their natural flavor and intense colors
- Even foods high in fiber and roughage "transform" into ultra-fine and filament-free consistencies
- Nutritional content is retained



Productivity

Process overview

1. Prepare and fill the pacotizing® beakers

Cut fresh ingredients into pieces and place into pacotizing® beakers. Add liquid.

2. Freeze and store

Freeze at -22 °C for at least 24 hours.

3. PACOTIZE®

Pacotize® the quantity needed. The frozen recipe is micro-pureed and filament free.

4. Gel/boil

Add remaining ingredients e.g. broth, cream, caloric additives and gelling agents. Heat to the required core temperature.



6. Serve / Regenerate

Plate the formed meal components, regenerate, add sauce and serve.



A variety of special diets



Sprayed in the glass or as a topping



Poured into a terrine form and cut



Poured into food forms

The Pacojet cooking system simplifies the preparation of special diets. This streamlines the organization of the healthcare kitchen, saving time while improving flexibility and safety.

- **Efficient planning**

Instead of preparing individual special diet menus, you can make in-house convenience products at minimal cost by increasing production quantities.

- **Fewer work steps, streamlined processes**

Labor intensive activities such as peeling, pureeing, straining or pre-cooking are a thing of the past. Easy operation by kitchen and healthcare staff with guaranteed success.

- **Compliance with the cold chain**

HACCP standards and the 4-C rules are respected.



The same menus for normal and special diets through planned, increased production

Because every cent counts

Strict budget considerations in the healthcare kitchen make the economical handling of food absolutely essential. The Pacojet enables you to get the most out of your goods. It eliminates food waste and the need for expensive, industrially-manufactured convenience products. Calibrated portion control delivers the exact quantities needed.

- **Optimized purchasing of goods**

Market fresh foods are preserved in the pacotizing® beaker at -22°C. Daily shopping is unnecessary. Processing ingredients in the Pacojet also allows you to use the same foods for both normal and special diets, resulting in additional savings potential.

- **Maximized utilization of foodstuffs**

All edible food components such as veins, peels and stalks can be used. In addition, you can pacotize® the exact number of portions needed. The rest remains frozen.

- **Multifunctional**

Make all your menu items fresh on-site, even for altered textures. Control the quality and safety of your menu items, enhancing customer satisfaction and retention. The Pacojet can be used to prepare a variety of dishes such as soups, sauces, purees, farces, mousses, ice creams and sorbets. Due to the variable portion control, the preparation of both normal and special diets will yield consistent, exceptional quality.



Maximized utilization of foodstuffs



Variable production quantities – from single portions to several beakers





Delivery contents

The Pacojet cooking system at a glance

Standard delivery contents

1. Pacojet 2 **PLUS** machine **NEW**
2. 2 pacotizing® beakers
3. Protective outer beaker
4. Spray guard
5. Pacotizing® blade "Gold-PLUS"*
6. Rinsing insert
7. Sealing ring
8. Cleaning insert
9. Spatula



Product specifications

| | | | |
|--------------------|--------------------------------------|---|--------------------------|
| Rated capacity | 950W | Beaker capacity | 1.2l (H: 135mm, Ø 130mm) |
| Voltage (variants) | 220–240V/50–60Hz 100–120V/50–60Hz | Maximum beaker fill volume | 0.8l = 10 portions |
| Dimensions (mm) | 498 x 182 x 360mm (H x W x D) | Ideal pacotizing® temperature for processing frozen foods | -18°C to -23°C |
| Net weight | 15.7 kg | Over-pressure | approx. 1 bar |

5 year special warranty on the brushless motor with registration.

*The "Gold-PLUS" pacotizing® blade and the Pacojet Coupe Set PLUS are **not** compatible with the Pacojet 1, Pacojet Junior und Pacojet 2.



Pacojet Coupe Set PLUS

The Pacojet Coupe Set PLUS extends the Pacojet's range of functions to processing fresh, non-frozen foods.

Inquire about the Coupe Set brochure for further details.



Pacojet recipe book

The Pacojet recipe book provides inspiration for special needs cooking. For more recipe ideas and information, visit

www.pacojet-care.com and www.pacojet.com

SWISS CULINARY EQUIPMENT

www.pacojet.com

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