

Figure 1 • Abbildung 1 • Illustration 1 • Figura 1

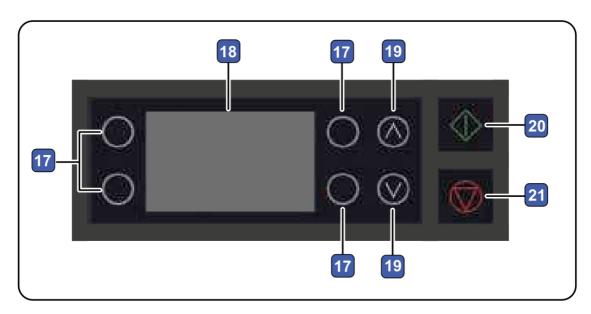


Figure 2 • Abbildung 2 • Illustration 2 • Figura 2

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Mode d'emploi	
Istruzioni per l'uso	
Manual de instrucciones	

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### 1. About this document

### 1.1 General information

This operating manual contains all information required to ensure safe handling of the *Pacojet 2 Plus*.

Read this document carefully before starting up the machine and follow all safety notes. Always operate and use this appliance in the manner described in this manual. Any deviation from the processes described in this manual can result in injuries to the operator or damage to the appliance and its accessories in certain circumstances. This operating manual is part of the *Pacojet 2 Plus* and must be made available at all times. If the appliance changes hands, this document must be given to the new owner.

### 1.2 Standards for illustrations

An illustration of the basic appliance and its accessories is located on the fold-out page at the start of this operating manual (figure 1: *Pacojet 2 Plus* and accessories; figure 2: display). The references included in the text relate to the numbers used in these two illustrations. This layout enables readers to maintain an overview of the appliance, the display, and accessories at all times.

1, 2,	Consecutive numbers are used to present a series of consecutive steps in a process.
1	The number surrounded by a circle shows the work steps contained in an illustration.
•	A bullet point at the start of a section marks the start of a list of individual aspects linked by a similar subject.

### 1.3 Definition of key terms

All main components and accessories in the *Pacojet 2 Plus* that come into contact with food during the pacotizing process make up the **direct food processing system**.

### 2. Using the Pacojet 2 Plus

### 2.1 Proper and improper use

The *Pacojet 2 Plus* is an innovative, commercially usable kitchen appliance for processing food (such as restaurant kitchens, hospital kitchens, canteens, coffee houses, bakeries, butchers, etc.). Only ever process (boneless) food in the machine. Other materials are expressly prohibited.

The core function of the *Pacojet 2 Plus* is pacotizing. Here, fresh, frozen foods are processed without thawing to ultrafine preparations. The appliance creates fine purees and mousses in a single process. The food is processed using overpressure, which helps to make its flavor more intense.

Pacojet 2 Plus is not suitable for continuous mass production of food.

The most important innovation of the *Pacojet 2 Plus* is its ability to process food preparations repeatedly. With programming and continuous overpressure, several pacotizing operations can be performed in one processing cycle. The quality of the result of each specific recipe can thus be maximized.

In conjunction with the optional *Pacojet 2 Plus Coupe Set*, non-frozen food preparations can also be repeatedly processed without any temperature changes.

Note: Due to the revised blade holder design, the processing tools and (pacotizing blade and parts of the *Pacojet 2 Plus Coupe Set*) as well as the blade holder differ from other PACOJET device types (e.g. *Pacojet 2* or *Pacojet Junior*). Thus, *Pacojet 2 Plus* processing tools are not compatible with those of other PACOJET generations. Please refer to the separate user manual of the *Pacojet Coupe Set*.

Any usage that goes beyond the description provided here, including the processing of other substances, can cause injuries and damage. Any improper usage as defined here is not permitted!

### 2.2 Aspects relating to food hygiene

While working with food, always observe hygiene standards and comply with any legal standards concerning food preparation!

Only ever process fresh, boneless foods.

Before pacotizing, produce must be frozen at a temperature of between -18°C and -23°C for a period of at least 24 hours.

The processed food may be heated to a temperature of -3°C during the pacotizing process. For this reason, the pacotized product must be dealt with quickly to prevent it from spoiling and posing a health risk. Any product left in the pacotizing beaker should be smoothed over and frozen again without delay.

When working with the *Pacojet Coupe Set*, only use fresh, non-frozen, bone-free foods. For this reason, you must ensure rapid processing of the food to prevent it from spoiling and posing a health risk.

Only ever process (boneless) food in the machine. Other materials are expressly prohibited.

### 3. Important safety notes

Read the following safety notes in full to prevent injury and damage! Do not start up the appliance until you have read and understood these notes.

In the event of uncertainty or questions, please contact your PACOJET sales point before starting up the appliance (see chapter 18. Customer service 46).

### 3.1 General safety

- The Pacojet 2 Plus must always be used in accordance with the instructions provided in this operating manual. Failure to observe this manual can result in injuries, damage to the appliance, and/or contamination of the food being processed.
- The Pacojet 2 Plus is a commercially usable kitchen appliance for processing food (e.g. in restaurant kitchens, hospital kitchens, canteens, coffee houses, bakeries, butchers, etc.). The appliance is not suitable for continuous mass production of food.
- Pacojet 2 Plus may only be used by persons who have been instructed in how to operate it safely.

- Pacojet 2 Plus and its accessories must be kept away from and stored out of reach of children under the age of 8.
- The Pacojet 2 Plus may only be used by children over the age of 8 and persons with limited physical, sensory, and mental ability if they have been instructed in how to use it and are being supervised. They must understand the risks involved in using the appliance.
- Do not allow children to play with the Pacojet 2 Plus. Do not allow children to use or clean the appliance without supervision
- The *Pacojet 2 Plus* is sealed and may only be opened, repaired, and serviced by an official service partner.
- Never remove any accessories (e.g., protective and/or pacotizing beakers) while the appliance is running. Do not touch any moving parts.
- Only original PACOJET accessories intended for the Pacojet 2 Plus may be used during operation.
- Never use any accessories from other appliance types in the Pacojet line (e.g., Pacojet 1, 2 or Junior) if they are intended specifically for these appliances.
- The accessories provided must only ever be used for the purposes described in this operating manual.
- The Pacojet 2 Plus must never be placed in direct proximity to openings and kitchen appliances that are prone to splattering or emit heat, grease, or steam.
- Take care when unpacking the Pacojet 2 Plus as the appliance is heavy. If possible, seek assistance from another person when unpacking the appliance. Make sure you do not bump or injure yourself when unpacking and positioning the appliance. Some parts of the appliance have sharp edges!
- Operation of the Pacojet 2 Plus creates an airborne sound emission.
   See the emission values in chapter 13. Technical specifications
   44.
- Always unplug the power supply if the Pacojet 2 Plus is left unsupervised for long periods of time.
- Never attempt to bypass the safety switch installed on the Pacojet 2 Plus for making sure that protective and pacotizing beakers are attached correctly.

- Never start the Pacojet 2 Plus without a pacotizing beaker / protective outer beaker.
- Do not open any screwed covers or the appliance housing.
- Never modify the Pacojet 2 Plus, its components, or accessories.
- Before using the Pacojet 2 Plus for the first time, perform an initial cleaning process in accordance with chapter 11.1.3 Initial cleaning process 33.
- The Pacojet 2 Plus must never be used to process products or ingredients that release gas during processing and, as a result, cause the pressure in the pacotizing beaker to rise in an uncontrolled manner, such as liquid nitrogen (N) in its pure form or carbon dioxide (CO<sub>2</sub>) in a bound state when the product in the beaker contains carbon dioxide.
- Never use liquid nitrogen (N) to cool/freeze the pacotizing beaker.
   Failure to do so may result in breakage of the attachment tabs and cause eye damage due to ejected parts.
- Do not operate the appliance outdoors.
- Do not operate the appliance if components have been faulty or tampered with. Never override the interlock switches.
   If the appliance does not work properly, switch it off immediately, disconnect the appliance from the mains and then contact your service partner.

### 3.2 Risk resulting from electrical current

- Before connecting the Pacojet 2 Plus to the mains power supply, make sure that the mains voltage/frequency specified on the type plate is guaranteed. Only ever use the appliance with the AC current specified on the type plate.
- For additional protection, we recommend installing a residual current circuit breaker with 20 mA.
- If you detect any abnormalities (e.g., smoke, noises) during operation, immediately switch off the *Pacojet 2 Plus* and disconnect it from the mains (unplug the mains plug).
- Only use the Pacojet 2 Plus when it is in a perfect working order.
- Check the Pacojet 2 Plus and the connecting cable for external damage before each use. Never use the appliance, connecting cable, and accessories if they are damaged.

- If you notice any damage to the appliance or its accessories during operation, switch off the *Pacojet 2 Plus* at the mains switch and unplug the mains plug.
- Always have the Pacojet 2 Plus repaired by an official PACOJET service partner. Never repair the appliance yourself.
- Never submerge the Pacojet 2 Plus in water or liquids.
   Do not expose the appliance to high levels of moisture.
- Disconnect the *Pacojet 2 Plus* from the power supply if it is not going to be used for a long period of time.
- When disconnecting the *Pacojet 2 Plus* from the mains, always take hold of the plug itself and not the connecting cable.
- Never touch the connecting cable and mains plug with wet hands.
- Make sure that the connecting cable does not get twisted or trapped. Keep it away from sharp edges.
- Never use the *Pacojet 2 Plus* without a grounding plug. There is a risk of electric shock if the appliance is used without a grounding plug.

### 3.3 Warnings

In addition to the general safety notes provided here, the operating manual also contains other instructions pertaining to specific processes. These warnings relate to the specific action being described and refer to potential hazards during operation.

The following symbols and types of notice refer to various levels of risk and additional notes:



## **⚠** Warning

Refers to a potentially dangerous situation. Failure to avoid this situation could lead to severe or fatal injuries.

• A bullet point refers to measures that must be applied or avoided to eliminate or avoid the risk.



### **⚠** Caution

Refers to a potentially dangerous situation. Failure to avoid this situation may lead to injuries.

• A bullet point refers to measures that must be applied or avoided to eliminate or avoid the risk.

### **Note**

Refers to a potentially dangerous situation. Failure to avoid this situation may lead to damage.

• A bullet point refers to measures that must be applied or avoided to avoid damaging the appliance and its accessories.



This symbol refers to additional information or tips on handling the appliance.

### 4. Scope of delivery

The scope of delivery comprises the following components:

- 1 Pacojet 2 Plus (1)
- 1 spray guard (8), including 1 preliminary scraper (8a)
- 1 pacotizing blade "Pacojet 2 Plus" (9)
- 2 pacotizing beaker (10)
- 2 beaker lid, white (11)
- 1 protective outer beaker (12)
- 1 rinse insert, green (13)
- 1 beaker seal, blue (14)
- 1 cleaning insert, blue (15)
- 1 spatula (16)

The accessories provided may only be used with the *Pacojet 2 Plus*. Use with other appliances is excluded. Exceptions are referred to separately.

### 5. Description of the appliance

### 5.1 Properties

The *Pacojet 2 Plus* is an innovative kitchen appliance for commercial use. It can be used to carefully process frozen produce without needing to defrost it. The appliance creates fine purees and mousses in a single process. The food is processed using positive pressure, which helps to make its flavor more intense. This process is referred to as pacotizing.

The most important innovation of the *Pacojet 2 Plus* is its ability to process food preparations repeatedly. With programming and continuous overpressure, several pacotizing operations can be performed in one processing cycle. The quality of the result of each specific recipe can thus be maximized.

With the help of the *Pacojet Coupe Set* non-frozen food can also be processed without temperature changes (chopping, cutting, whipping, mixing). Please refer to the separate user manual of the *Pacojet Coupe Set*.

### 5.2 Structure – Overview of components and accessories

The item numbers listed in the following table refer to the illustration of the *Pacojet 2 Plus* and its accessories on the fold-out page.

The Pacojet 2 Plus (figure 1) consists of the following elements and accessories:

Item number	Operating element/ accessory	Function
1	Pacojet 2 Plus	Basic appliance
2	Pacotizing shaft with specific blade holder <i>Pacojet 2 Plus</i>	Allows secure attachment of processing tools that are compatible with <i>Pacojet 2 Plus</i> .
3	Insert	Enables the protective outer beaker to be screwed in and held securely.
4	Depressurization hose	Regulates the air pressure during processing.
5	Control panel	Enables the Pacojet 2 Plus to be operated.
6	Mains switch	Switches the appliance on or off. "0" - Appliance switched off. "I" - Appliance switched on. The switch lights up green.
7	Connecting cable	Supplies the <i>Pacojet 2 Plus</i> with power.
8	Spray guard with preliminary scraper (8a)	Protects the appliance from being splattered with food during processing.
9	Pacotizing Blade «Gold-Plus» with blade head (9a)	Specific processing tool for pacotizing frozen food preparations with <i>Pacojet 2 Plus</i> . The blade head serves as a connecting piece between the pacotizing shaft and the processing tool.
10	Pacotizing beaker	Holds the food to be processed by the <i>Pacojet 2 Plus</i> .

Item number	Operating element/ accessory	Function
11	Beaker lid (White)	Seals the pacotizing beaker and allows for hygienic storage.
12	Protective outer beaker	Holds the pacotizing beaker, allows for safe handling, and is used to secure the pacotizing beaker to the <i>Pacojet 2 Plus</i> .
13	Rinse insert (green)	Is used in conjunction with the <i>Pacojet 2 Plus</i> pacotizing blade for rinsing cycles.
14	Beaker seal (blue)	Seals the pacotizing beaker during the cleaning process.
15	Cleaning insert (blue)	Cleans the direct food processing system. Is used without the pacotizing blade.
16	Spatula	Allows smoothing after pacotizing and removal of the food preparation from the pacotizing beaker.

## **5.3** Control panel

The control panel of the *Pacojet 2 Plus* (figure 2) consists of the following elements:

Item number	Operating element	Function
17	SELECTOR BUTTONS	The SELECTOR BUTTONS are used to select the options/processing functions displayed on the color display.
18	COLOR DISPLAY	All currently available options are displayed on the high-resolution COLOR DISPLAY.
19	ARROW BUTTONS	Use the ARROW BUTTONS to make increasing and decreasing settings (e.g. portion selection).
20	START BUTTON	Press the START button to start the processing cycle gestartet. To do this, the appliance must be in ready mode with the protective and pacotizing beaker correctly attached. angeflanschtem Schutz- sowie Pacossierbecher im betriebsbereiten Modus befinden.

ltem number	Operating element	Function
21	STOP/RESET/ HOME BUTTON	<ul> <li>The STOP/RESET/HOME BUTTON is used: <ul> <li>to interrupt the active processing step</li> <li>in ready mode, to reset the programmed processing options</li> <li>and return to the home screen.</li> </ul> </li> <li>If this button is pressed during pacotizing, the Pacojet 2 Plus immediately switches to retract (UP/DOWN display), runs back to the starting position and switches off automatically.</li> <li>This method allows the processing of a small amount "by feel", i. e without preset portion quantity.</li> </ul>

### 6. Getting started

This chapter describes how to prepare the *Pacojet 2 Plus* before you use it for the first time.

### 6.1 Unpacking the appliance



### **A** Caution

# Risk of injury caused by unpacking the appliance and its accessories incorrectly!

- Take care when unpacking the appliance, it is heavy.
- If possible, seek assistance from another person when unpacking the appliance.
- When unpacking, be careful not to bump or injure yourself.
   Some parts of the appliance have sharp edges.

Unpack the *Pacojet 2 Plus*. Remove the packaging material, adhesive strips, and protective films from the appliance.



Store the packaging material (cardboard box and Styrofoam inserts) for transport, storage, and possible returns (e.g., in the event of maintenance).

### 6.2 Checking the scope of delivery

Check the contents of the packaging to make sure all parts are complete and in a good condition (see chapter 4. Scope of delivery 14).

If you notice any defects or missing accessories, please contact your PACOJET sales point or your official PACOJET service partner immediately (see chapter 18. Customer service 46).

### 6.3 Setting up the appliance / underlying conditions for setup

### Note

### Damage due to overheating!

### Insufficient ventilation or air circulation may cause the appliance to overheat.

- Cool air must be able to be sucked into the back of the appliance and blown out of the bottom of the appliance without hindrance.
- The air vents must never be obstructed or blocked.
- Position the appliance on a safe, stable, flat, and dry surface.
- Position the appliance so that it can not tip over.
- If the appliance is operated at moving work platforms (for example, ship's galley), it must be secured against tipping over.
- Arrange the mains power cable so that it cannot be damaged by edges or hot surfaces.
- The mains switch (6) must remain freely accessible.

#### **Never** operate the appliance

- in direct proximity to a heat source
- on a vibrating base
- on a hot surface
- directly next to a fan or air conditioning unit
- directly next to an outlet for moist or greasy vapors
- directly next to an outlet for warm or hot air
- directly next to water points and appliances that are cleaned with a water hose or steam jet
- · without the rubber feet
- when the gap between the back of the appliance and other objects is < 10 cm

Make sure there is enough room for movement in the area around the *Pacojet 2 Plus*.

This is the only way to guarantee safe operation of the appliance.

Failure to observe the list of setup conditions may result in malfunctions and damage to the *Pacojet 2 Plus*.

### 6.4 Connecting the appliance to the mains

The connecting cable and mains plug (7) are located on the right-hand side of the appliance. When using a extension cord, make sure it is earthed in accordance with the relevant regulations.



### **⚠** Warning

Risk of severe injuries caused by defective electrical components!

- Always check the appliance for damage before use.
- Never use the appliance if it is damaged.
- Always have the appliance repaired by an official service partner.

### Note

Damage to property caused by incorrect electrical connections!

Failure to observe the necessary specifications for electrical connections may result in damage to the appliance.

- The Pacojet 2 Plus must always be operated in accordance with the specifications for electrical performance listed on the type plate (see also chapter 13. Technical specifications 44).
- The mains voltage must never deviate from the specified value by more than 10 %.

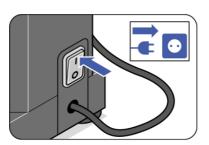
### 6.5 Switching the appliance on and off

### 6.5.1 Switching on the appliance



#### Repeat function not available.

If the combination of spray guard and processing tool is attached to the appliance before it is turned on, the repeat function will not be available.



Switch on the appliance by moving the mains switch (6) to position "I". The appliance is in "operating mode". The mains switch lights up green and the start menu appears on the display. From here the three basic processing methods (pacotizing, chopping/cutting, whipping/mixing) as well as the submenu can be selected.

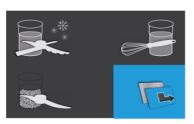
### 6.5.2 Switching off the appliance

Switch off the appliance by moving the mains switch (7) to position "0".

### 7. Appliance settings

Pacojet 2 Plus allows the programming of various settings.

You can get to the Settings menu from the start display by doing the following:

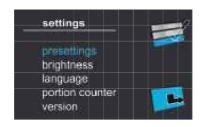


(a) Press the SELECTOR BUTTON (17 – bottom right) once.



(b) Press the SELECTOR BUTTON (17 – top right) once.

The Settings menu is divided into:



- Presettings
- Brightness
- Language
- Portion counter
- Version

#### **Presettings:**

The *Presettings* submenu allows the user to set the following parameters:

- **a.)** Default processing mode "Mode", which is automatically selected by the appliance when a pacotizing beaker with protective outer beaker is screwed into the appliance. The functions Neutral (pacotizing), Chopping (chopping/cutting) as well as Mixing (whipping/mixing) can be selected.
- **b.)** Overpressure behavior of the appliance. You can define whether to process with or without overpressure (with normal pressure), regardless of the processing mode.
- **c.)** Reset allows you to set the time from which settings that have been defined for individual processes will be reset, that is, from the time the beaker was changed or when the appliance was turned on.
- **d.)** Factory settings lets you to reset the settings to the factory settings.

#### **Brightness:**

The brightness menu item lets you to adjust the display contrast using the ARROW BUTTONS (19).

#### Language:

The menu item *language* lets you change the display language.

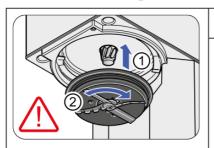
#### **Portion counter:**

The menu item *portion counter* shows you the total number of processed portions.

#### Version:

The menu item *version* shows you the software version of the appliance.

### 8. Pacotizing frozen food preparations



### Note

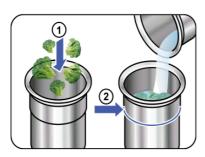
# Incorrect attachment of the accessories may damage the appliance and its accessories!

- Before starting the processing, make sure that the processing tool is attached properly.
- Never operate the appliance with improperly attached processing tools.
- Never operate the appliance with accessories of other types of the Pacojet series (e.g. Pacojet 1 and 2 or Pacojet Junior).

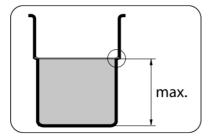
### 8.1 Preparations

Before the frozen food is pacotized, a series of preparations have to be completed.

Complete the following steps:



**1.** Fill the pacotizing beaker(s) (10) with the food to be processed. Fill any empty space with liquid (water, stock, etc.).





### **A** Caution

# Risk of injury due to overfilling of the pacotizing beaker!

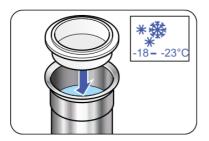
If the pacotizing beaker is overfilled, the resulting pressure that arises during processing will not be able to dissipate, resulting in the ejection of parts that could result in eye injury.

- Never exceed the maximum fill line (see marking).
- Remember that the food preparation could potentially expand during processing.

### **Note**

# Damage to property caused by incorrect filling of the pacotizing beaker!

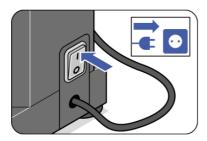
- Never exceed the maximum fill line (see marking).
- Remember that the food preparation could potentially expand during processing.
- There must not be any air pockets in the prepared food mixture.
- The surface must be smooth and flat.



2. Close the pacotizing beaker (10) with the supplied beaker lid (11) and leave the contents in a freezer at a temperature of -18°C to -23°C for at least 24 hours. Make sure that the pacotizing beaker is positioned upright in the freezer so that the surface of the pacotizing beaker freezes flat.

Do not place any previously frozen food mixtures into the pacotizing beaker.

### 8.2 Pacotizing



Switch on the *Pacojet 2 Plus* at the MAINS SWITCH (6): the appliance switches to "operating mode".
 *Pacojet 2 Plus* is ready for use.



#### Repeat function not available.

If the combination of spray guard and processing tool is attached to the appliance before it is turned on, the repeat function is not available.



2.



### **A** Caution

# Risk of injury due to incorrect handling of the pacotizing blade!

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades.



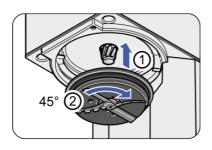
Before completing this step, make sure that the preliminary scraper (8a) is attached to the spray guard and that the lip of the scraper is pointing towards the pacotizing blade. Insert the pacotizing blade (9) into the spray guard (8) by inserting the head of the pacotizing blade into the hole in the spray guard. While doing so, make sure that the flat side of the spray guard is pointing downwards towards the pacotizing blade.



' Note

# Damage to property caused by incorrect attachment of the pacotizing blade to the spray guard!

- Never attach the combination of the pacotizing blade (9) and spray guard (8) to the protective outer beaker (12)/pacotizing beaker (10) before processing. This can result in damage to the appliance and its accessories.
- Always properly attach the pacotizing blade and spray guard combination to the blade holder of the pacotizing shaft (2) <u>before</u> attaching the protective outer beaker.





Secure the spray guard (8) and pacotizing blade (9) combination to the blade holder of the pacotizing shaft (2).

To do this, attach the head (9a) of the pacotizing blade to the blade holder. Perform an eighth turn (approx. 45°) from left to right (counterclockwise). The pacotizing blade is properly secured when it is firmly attached to the blade holder.

### 4. Note

# Damage to the appliance and accessories due to food not being fully frozen!

- The food mixture must not have started to thaw.
- Make sure that the food mixture in the beaker has frozen evenly at between -18°C and -23°C for at least 24 hours and sticks firmly to the pacotizing beaker.



# **A** Caution

# Risk of injury due to incorrect handling of the pacotizing beaker!

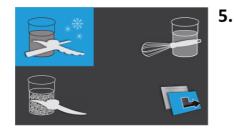
Since the pacotizing beaker is frozen when it is removed from the freezer, it may cause injury from fingers freezing to the pacotizing beaker.

 Always use suitable protective gloves or tongs to transport the frozen pacotizing beaker.

Remove the pacotizing beaker (10) with the food preparation from the freezer.

Remove the beaker lid (11).

Insert the pacotizing beaker into the protective outer beaker (12).



· Note

# Material damage caused by incorrect attachment of the protective/pacotizing beakers!

 Before properly fitting the protective outer beaker (12) / pacotizing beaker (10), make sure that the "pacotizing mode" is selected using the corresponding SELECTOR BUTTON (17 - top left).



### **A** Caution

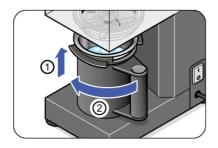
### Risk of injury due to incorrect handling of pacotizing beaker and protective outer beaker!

 When inserting the combination of pacotizing beaker and protective outer beaker, make sure fingers or other body parts are not pinched.

### Note

# Damage to property caused by incorrect use of the protective/pacotizing beakers!

 Never attach the protective outer beaker (12) without first inserting the pacotizing beaker (10).

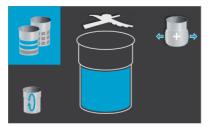


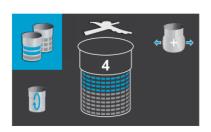
Attach the protective outer beaker (12) with the pacotizing beaker (10) to the *Pacojet 2 Plus*. To do this, slide the upright protective outer beaker with pacotizing beaker upwards into the rounded mold on the base to center it.

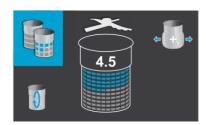
Make sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the appliance.

Turn the protective outer beaker from right to left until the stop into the holder.

The handle will point forwards when the protective outer beaker is attached correctly.





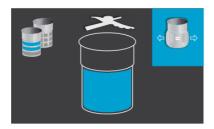


6. After properly fitting the protective outer beaker (12) / pacotizing beaker (10), the adjoining display will appear on the color display (18). In principle, the contents of the beaker can be processed independently of the filling quantity without portion specification.
Pressing the START BUTTON (20) will process the entire contents of the beaker.

### Portioning/quantity selection

To process a specific partial quantity of a beaker, proceed as follows:

- **a.)** Select the portioning icon (top left) using the SELECTOR BUTTON (17 top left).
- **b.)** Press the SELECTOR BUTTON (17 top left), to define whether portions (the fully filled pacotizing beaker contains 10 portions) and/or tenth portions are to be processed (the entire pacotizing cup contains 100 tenths portions).
- **c.)** The number of whole and/or tenth portions can then be set using the ARROW BUTTONS (19).
- **d.)** If the programmed number of servings can not be fully pacotized due to insufficient beaker contents, the number of remaining servings will appear flashing on the display. In this case, the display and the programming remain, even after removal of the protective outer beaker and can thus be used as a presetting for processing a second beaker for the required portions remaining.



**7.** The "overpressure function" allows processing with or without overpressure.

To program overpressure, select the overpressure icon (top right) using the corresponding SELECTOR BUTTON (17 - top right): with overpressure ("+") or without overpressure ("=").

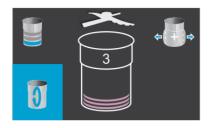
The *Pacojet 2 Plus* automatically depressurizes after each completed processing cycle.



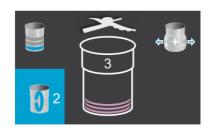
## **A** Caution

# Risk of injury during depressurization of the depressurization hose!

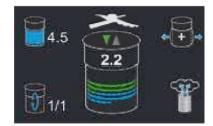
 During processing, make sure that there are no body parts under the outlet opening of the depressurization hose (4).



- **8.** With the help of the "repeat function", the already processed beaker contents can be repeatedly processed within the same process, without the pacotizing beaker (10) having to be removed from the appliance or excess pressure released. If the overpressure is selected, it will remain throughout the entire process including programmed repetitions. Complete the following steps:
  - **a.)** Select the repetition icon (bottom left) using the SELECTOR BUTTON (17 bottom left).
  - **b.)** Select the desired number of repetitions using the using the SELECTOR BUTTON (17 bottom left). Example shown here: 2 Repetitions.







**9.** Start the pacotizing process by pressing the START BUTTON (20).

The motor starts and sets the pacotizing shaft with blade holder (2), and pacotizing blade (9) in motion. The vertical movement of the pacotizing blade is shown in the display by means of a green arrow. Partial quantities that are being processed are displayed in green (example: 2.2 portions). Once the pacotizing process is complete, the pacotizing shaft and blade holder retracts with the pacotizing blade to the start position and comes to a stop.

The motor switches off and the following values are shown clearly in the display: (a) center, the number of effectively processed portions (example: 2.2 portions); (b) top left, the number of desired portions that were programmed at the beginning of the process (example: 4.5 portions); (c) bottom left, the number of repetitions that were performed (example: 1 repetition of a total of 1 programmed repetition).



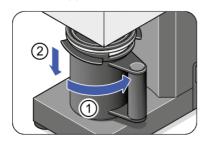


If necessary, the pacotizing process can be interrupted or stopped at any time by pressing the STOP/RESET button (21). In this case, the pacotizing shaft (2) retracts to the start position.

See also chapter 5.3 Control panel 16.

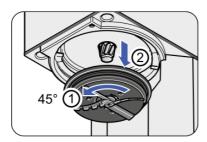
### 8.3 After pacotizing

After the appliance has automatically depressurized and switched off, proceed as follows:

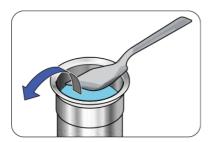


1. Remove the protective outer beaker (12) with the pacotizing beaker (10).

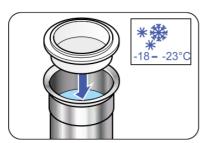
To do this, turn the protective outer beaker approximately 90° to the right and into the start position (handle pointing right) and slide it out at the bottom.



2. Turn the combination of spray guard (8) and pacotizing blade (9) one eighth turn (approximately 45°) from right to left (clockwise). Remove these downwards.



Take the pacotizing beaker (10) out of the protective outer beaker (12).
Remove the pacotized food mixture and prepare for further use.



**4.** If necessary, smooth off any unused pacotized mixture in the beaker, creating a flat, horizontal surface. Place the beaker lid (11) on the pacotizing beaker (10) and freeze it at a temperature between -18°C and -23°C.

**5.** If *Pacojet 2 Plus* is not used immediately, perform a rinse cycle (see chapter 11.1.5 Rinse cycle 34).

Then switch off the appliance at the mains switch (6).

### 8.4 Refreezing



If there is any unpacotized mixture left in the beaker, the pacotizing beaker (10) can be frozen again at a temperature between -18°C and -23°C. To do this, the surface of the food mixture must smoothed flat. Then seal the pacotizing beaker with a beaker lid (11) and immediately return the beaker to the freezer in an upright position.

### 9. Chopping/cutting unfrozen food preparations



You can chop or cut fresh, unfrozen food preparations using the 2/4 knife blade of the optional *Pacojet 2 Plus Coupe Set*.

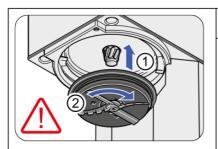
Before starting work, the *Pacojet Coupe Set* user manual must be read in its entirety. All information contained therein, including handling and safety and warning instructions, must be complied with completely.



Please refer to the user manual of the *Pacojet Coupe Set*.

In the "Chopping/Cutting" processing mode, the options "Repeat" and "Overpressure" (analogous to "Pacotizing") are available.

The "Portioning" mode is not available because chopping/cutting involves processing the entire pacotizing beaker in one pass.

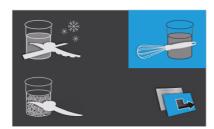


#### Note

# Incorrect attachment of the accessories may damage the appliance and its accessories!

- Before starting the processing, make sure that the processing tool is attached properly.
- Never operate the appliance with improperly attached processing tools.
- Never operate the appliance with accessories of other types of the Pacojet series (e.g. Pacojet 1 and 2 or Pacojet Junior).

## 10. Whipping/mixing unfrozen food preparations



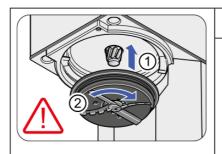
You can whip or mix fresh, unfrozen food preparations using the whipping disk of the optional *Pacojet 2 Plus Coupe Set*.

Before starting work, the *Pacojet Coupe Set* user manual must be read in its entirety. All information contained therein, including handling and safety and warning instructions, must be complied with completely.



Please refer to the user manual of the *Pacojet Coupe Set*.

In the "Whipping/Mixing" processing mode, the options "Repeat" and "Overpressure" (analogous to "Pacotizing") are available. Note that the "Portioning" option defines the approximate fill level of the pacotizing beaker so that it can process repeatedly within this.



#### Note

# Incorrect attachment of the accessories may damage the appliance and its accessories!

- Before starting the processing, make sure that the processing tool is attached properly.
- Never operate the appliance with improperly attached processing tools.
- Never operate the appliance with accessories of other types of the Pacojet series (e.g. Pacojet 1 and 2 or Pacojet Junior).

### 11. Cleaning and maintenance

### 11.1 Cleaning the Pacojet 2 Plus

Cleaning is particularly important because the *Pacojet 2 Plus* is a food processing appliance. It is especially important when working with animal proteins and fats (milk, meat, fish, etc.).

**Consistent** application of the cleaning regulations and processes described below is particularly important for:

- Guaranteeing a high quality product
- Extending the service life of the Pacojet 2 Plus
- Preventing the build-up of germs in the appliance and therefore guaranteeing the necessary hygiene standards.

Failure to observe the cleaning regulations will also reduce maintenance intervals.

### Note

### Damage due to improper cleaning!

- Never submerge the Pacojet 2 Plus in liquids.
- Never hold the Pacojet 2 Plus under running water.
- Never spray off the Pacojet 2 Plus with a hose, steam cleaner, or similar.

The *Pacojet 2 Plus* is designed in a way that allows the direct food processing system (all components that come into contact with food) to undergo a complete cleaning process without the appliance having to be dismantled.

The cleaning process is more or less completely automatic.

### 11.1.1 Cleaning cycles / when to clean

The Pacojet 2 Plus has two cleaning cycles which must be carried out in certain situations.

- Rinse cycle: In this cycle, the green rinse insert (13) and pacotizing blade (9) are used to remove general food residue.
- <u>Cleaning cycle:</u> In this cycle, the system is subjected to a full, hygienic cleaning.
   The cleaning cycle is made up of three steps:
  - 1. <u>Rinse cycle</u>: Warm water, the green rinse insert (13), and the pacotizing blade (9) are used to remove general food residue from the pacotizing shaft, blade holder (2), and insert (3).
  - 2. <u>Cleaning cycle</u>: Warm water, the blue sealing ring (14), the blue cleaning insert (15), and a non-foaming disinfectant are used to remove germs.
  - 3. <u>Rinse cycle</u>: Warm water, the green rinse insert (13), and the pacotizing blade (9) are used to remove any disinfectant residues.

To achieve the best possible cleaning results, the steps must always be performed according to this description.

The following cleaning processes are **mandatory** in order to make sure the appliance remains functional and guarantee the necessary standard of hygiene:

- Before using the appliance for the first time: Complete a full cleaning cycle.
- Before using for the first time each day: Complete a full cleaning cycle.
- At the end of the working day: Complete a full cleaning cycle.
- After long periods without use: Complete a full cleaning cycle.
- Between pacotizing different food mixtures (e.g., switching from sweet to savory):
   Complete a rinse cycle.

### 11.1.2 Cleaning agents



### **A** Caution

Risk of injury caused by unsuitable cleaning agents!

Using the wrong type of cleaning agents may lead to the food in the processor being contaminated with toxic substances.

- Never use foaming cleaning agents.
- Never use harsh, corrosive cleaning agents.
- Never use toxic cleaning agents.

### Note

### Risk of damage caused by the use of unsuitable cleaning agents!

- Never use foaming cleaning agents.
- Never use harsh, corrosive cleaning agents (risk of dissolving aluminum, plastic, and rubber components).

For the best possible hygienic cleaning results, always use a **non-foaming disinfectant that has been approved for use with food.** 

The following cleaning agent is an example of a product suitable for cleaning the Pacojet 2 Plus:

Steinfels Easy MIC alkaline.

Please contact your PACOJET sales point or your official PACOJET service partner for information about suitable cleaning agents.

### 11.1.3 Initial cleaning process

The *Pacojet 2 Plus* and its accessories must be cleaned before the appliance is used for the first time

Thoroughly rinse the accessories (spray guard (8), pacotizing blade (9), pacotizing beaker (10), beaker lid (11), protective outer beaker (12), rinse insert (green) (13), beaker seal (blue) (14), and cleaning insert (blue) (15) with hot water using a commercially available dishwashing detergent.

After cleaning, remove any leftover cleaning agent.

Furthermore, a *complete cleaning cycle* is also mandatory (see 11.1.6 Cleaning cycle 37).

### 11.1.4 Daily cleaning



### **A** Caution

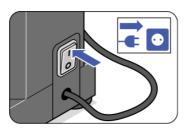
Personal injury due to insufficient cleaning!

Insufficient cleaning of the appliance may result in bacterial contamination and health hazards.

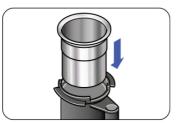
 To ensure hygiene, perform a full cleaning cycle every day after completion of work with the *Pacojet 2 Plus* (see 11.1.6 Cleaning cycle 37).

### 11.1.5 Rinse cycle

Complete the following steps:



**1.** Switch on the *Pacojet 2 Plus* at the mains switch (6). The appliance switches to "operating mode". The appliance is ready for operation.



2. Insert the empty pacotizing beaker (10) into the protective outer beaker (12).



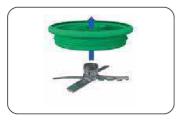
3.



# **A** Caution

# Risk of injury due to incorrect handling of the pacotizing blade!

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades.



Insert the pacotizing blade (9) into the rinse insert (13) by inserting it into the hole of the rinse insert with the blade head (9a).

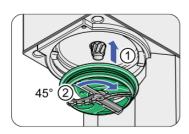
While doing so, make sure that the flat side of the rinse insert is pointing downwards towards the pacotizing blade.



4. Note

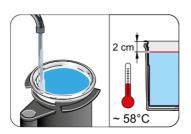
# Damage to the appliance and accessories due to incorrect attachment of the rinse insert and pacotizing blade!

- Never attach the combination of the rinse insert (13) and pacotizing blade (9) to the protective outer beaker (12)/pacotizing beaker (10) before rinsing. This can result in damage to the appliance and its accessories.
- Always attach the combination of the rinse insert and pacotizing blade to the blade holder on the pacotizing shaft (2) <u>before</u> attaching the protective outer beaker.



Attach the combination of the rinse insert (13) and pacotizing blade (9) to the blade holder (2). To do this, attach the head of the pacotizing blade to the blade holder. Perform an eighth turn (approx. 45°) from left to right (counterclockwise). The pacotizing blade is properly secured when it is

firmly attached to the blade holder.



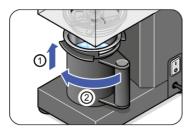
**5.** Fill the pacotizing beaker (10) with **warm** water (approx. 58° C) until it reaches about 2 cm below the top of the beaker.



**6. a.)** Use the SELECTOR BUTTON (17 - bottom right) to go to the cleaning function selection screen.



**b.)** Select the "Rinsing" option (top left) using the corresponding SELECTOR BUTTON (17 - top left). The screen for the rinse function appears.



## 7. Note

# Damage to property caused by incorrect use of the protective/pacotizing beakers!

 Never attach the protective outer beaker (12) without first inserting the pacotizing beaker (10).

Attach the protective outer beaker with the pacotizing beaker to the *Pacojet 2 Plus*.

To do this, slide the upright protective outer beaker with pacotizing beaker upwards into the rounded mold on the base to center it.

Make sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the appliance.

Turn the protective outer beaker from right to left until the stop into the holder.

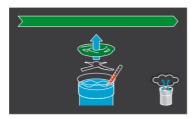
The handle will point forwards when the protective outer beaker is attached correctly.



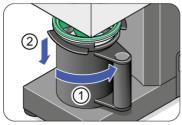
8. Press the START BUTTON (20). The rinse cycle starts. Remember that the appliance needs to be in "operating mode" for this (see START BUTTON 16).



**9.** During the rinsing process, the depressurization hose should be flushed through. To do this, briefly press the depressurization button (SELECTOR button (17) - bottom right) when the pacotizing blade (9) moves up. Be sure to place a container under the end of the depressurization hose (4).



10. After the rinse cycle has been completed (the motor stops) and automatic depressurization appears in the adjoining display with the progress bar highlighted in green.





11. Remove the protective outer beaker (12) with the pacotizing beaker (10).

To do this, turn the protective outer beaker

To do this, turn the protective outer beaker approximately 90° to the right and slide it out at the bottom.

After the protective outer beaker with pacotizing beaker has been removed, the display switches back to the main menu.

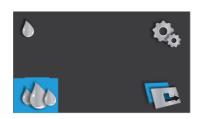
**12.** Turn the combination of rinse insert (13) and pacotizing blade (9) one eighth turn (approximately 45°) from right to left (clockwise). Remove these downwards.

### 11.1.6 Cleaning cycle

The cleaning cycle is made up of three steps: 1.) Rinse cycle, 2.) Cleaning cycle, 3.) Rinse cycle.



 To perform the cleaning cycle, you must first select the "Cleaning cycle" in the submenu.
 Use the SELECTOR BUTTON (17 - bottom right) to go to the cleaning function selection screen.



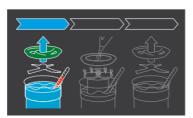
2. Select the "cleaning cycle" option (bottom left) using the corresponding SELECTOR BUTTON (17 - bottom left).

The screen for the cleaning cycle appears.

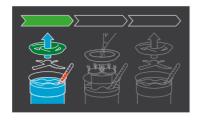
#### Rinse cycle

The first step of the cleaning cycle is a rinse cycle.

Here, proceed analogously to chapter 11.1.5 Rinse cycle 34(points 2, 3, 4, 5, 7, 8, 10, 11 and 12).



During the rinse cycle, the adjoining display appears.

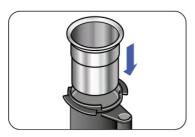


After the steps of the rinse cycle have been carried out correctly (after rinsing has finished), the adjoining display will appear.

Then perform a cleaning cycle.

### Cleaning cycle

The second step of the cleaning cycle is the cleaning cycle. Complete the following steps:



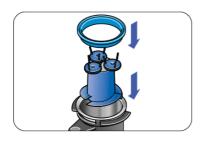
1. Insert the empty pacotizing beaker (10) into the protective outer beaker (12).



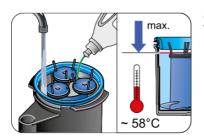
2. Note

# Risk of damage caused by using the wrong accessories!

- Never use the pacotizing blade (9) for the cleaning cycle.
- Use only the blue beaker seal (14) and the cleaning insert (blue) (15).

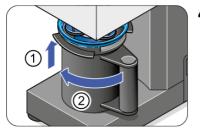


Place the cleaning insert (blue) into the pacotizing beaker (10) with the brushes pointing upwards. Then place the blue beaker seal onto the pacotizing beaker.



**3.** Fill the pacotizing beaker (10) with **warm** water (approx. 58° C) until it reaches the bottom edge of the brushes.

Add the specified quantity of cleaning agent (see chapter 11.1.2 Cleaning agents 33).



4. Attach the protective outer beaker (12) with the pacotizing beaker (10) to the Pacojet 2 Plus. To do this, slide the upright protective outer beaker with pacotizing beaker upwards into the rounded mold on the base to center it.

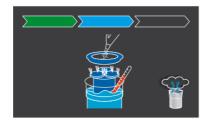
Make sure that the handle is pointing to the right in the starting position and that the top of the pacotizing beaker is flat on the appliance.

Turn the protective outer beaker from right to left until the stop into the holder.

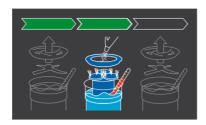
The handle will point forwards when the protective outer beaker is attached correctly.



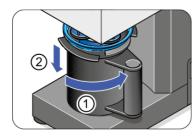
**5.** Press the START BUTTON (20). The cleaning cycle continues.



During the cleaning cycle, the adjoining display appears.



After the cleaning cycle has been completed (the motor stops) and automatic depressurization, the "cleaning cycle icon" appears with 2 green progress bars in the in the adjoining display.



**6.** Remove the protective outer beaker (12) with the pacotizing beaker (10).

To do this, turn the protective outer beaker approximately  $90^{\circ}$  to the right and slide it out at the bottom .

Remove the blue cleaning insert (15) and the blue beaker seal (14). Empty the pacotizing beaker.

### Rinse cycle

The third step of the cleaning cycle consists of an additional rinse cycle. Here, proceed analogously to chapter 11.1.5 Rinse cycle 34(points 2, 3, 4, 5, 7, 8, 10, 11 and 12). After these steps have been performed correctly, the display returns to the main menu.

### 11.1.7 Cleaning the accessories

The components included in the following list can be cleaned in a dishwasher:

- Spray guard (8)
- Pacotizing blade (9)
- Pacotizing beaker (10)
- Protective outer beaker (12)
- Rinse insert, green (13)
- Beaker seal, blue (14)
- Cleaning insert, blue (15).

To make sure the pacotizing blade, spray guard, and preliminary scraper (8a) are free from germs, complete the following steps:

- Rinse the components to remove large pieces of residue.
- Place into a cleaning solution (see chapter 11.1.2 Cleaning agents 33) to kill off any germs. Then rinse off under running water or rinse in the dishwasher.

Due to its dimensional stability, the beaker lid (11) can only be used in certain dishwashers. It is resistant to temperatures between  $-25^{\circ}$ C and  $+85^{\circ}$ C.

Please check the temperature used by your dishwasher before cleaning the beaker lid.



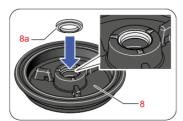


## **A** Caution

# Risk of injury due to incorrect handling of the pacotizing blade!

- Never touch the sharp edges of the pacotizing blade (9).
- Always hold the pacotizing blade with two fingers at the corners between the blades.

Because the pacotizing blade (9) is only stainless to a limited extent, it should be handled in the same way as a meat grinder blade to prevent the possible build-up of rust. The pacotizing blade is easy to lubricate when it has been cleaned. To do this, use a grease or oil that is approved for use with food.



Furthermore, the preliminary scraper (8a) should be removed from the spray guard (8) on a regular basis so that both components can be cleaned properly and checked for damage. When placing the preliminary scraper back into the spray guard, make sure that the lip of the preliminary scraper points towards the pacotizing beaker (flat bottom of the spray guard).

### 11.2 Maintenance

We recommend having the *Pacojet 2 Plus* serviced by an official PACOJET service partner at least once a year (after around 2,000 fully processed beakers) (see chapter 18. Customer service 46).

In order to guarantee a quick and seamless service process, we recommend organizing service appointments with your official PACOJET service partner in advance. In addition, we also recommend returning the *Pacojet 2 Plus* in its original packaging along with the pacotizing blade (9), the protective outer beaker (12), and the spray guard (8).

### 12. Defects

If the measures described below do not successfully rectify the problem or if your issue is not described in the list below, please contact your official PACOJET service partner (see chapter 18. Customer service 46).

Problem	Cause	Measure
Pacojet 2 Plus stops the pacotizing process, although the desired amount was not or only partially processed. The display shows the "Error screen".  ERROR  5 sec	The reason for this incomplete processing is the overload of the appliance.  Pacojet 2 Plus can be overloaded because your recipe is not processed by the appliance.  Causes for this can be:  Frozen food is too cold (<-23 ° C)  Frozen food is thawed and detached from the beaker  Pacotizing blade is dull or deformed.	Switch off the appliance at the mains switch and switch on again after 5 seconds. If the PACOJET logo appears on the display and then the start menu, you can immediately process further beakers.
SYSTEM ERROR		If the display still shows the "Error screen" after switching on the mains switch, the mechanical overload protection has been activated. In this case, contact your service partner.

Problem	Cause	Measure
Pacojet 2 Plus is not generating any overpressure during the processing cycle.	The surface of the spray guard is not flat. Because the spray guard ensures that the food processing system is sealed, the surface of the material on the seal's lips must be clean and undamaged.	Check the spray guard for any contamination or damage. In case of contamination, clean the splash guard. If still no pressure is built up, contact your service partner.
Processing tool no longer adheres to the blade holder of the pacotizing shaft.	Any contamination of the blade holder or blade head of the processing tool will increase the distance between the two so that the processing tool can no longer be attached to the pacotizing shaft.	Clean the blade holder of the pacotizing shaft and the blade head of the processing tool.  After doing this, if the processing tool still can not be attached, contact your service partner.
Repeat function not available.	The combination of splash guard and processing tool was attached to the <i>Pacojet 2 Plus</i> before switching on.	1.) Switch off the appliance by moving the mains switch (6) to position "0" (see chapter 6.5.2 Switching off the appliance 19).  2.) Remove the combination of spray guard (8) and processing tool from the appliance (see chapter 8.3 After pacotizing 29).  3.) Wait 5 seconds and then switch on the appliance again (see chapter 6.5.1 Switching on the appliance 19).  4.) Attach the combination of splash guard (8) and processing tool to the appliance again. The repeat function should be available again and programmable (see chapter 8.2 Pacotizing 23).

Problem	Cause	Measure
2	Pacotizing beaker overfilled.	To limit the consequences of overfilling, the Pacojet 2 Plus is equipped with a control and assistance function. If the beaker is overfilled an error message will be displayed ①. Pacotizing is done in as much free space that is available in the filled pacotizing beaker. Thereafter, the pacotizing shaft moves to the start position. You are prompted to remove the pacotized content ②.
	Dropping of the processing tool in repeat mode has been detected.	1.) Unscrew protective outer beaker (12) and pacotizing beaker (10) and remove (see chapter: 8.3 After pacotizing 29). 2.) Completely remove food residues from the processing tool, including the blade head, blade holder and insert. 3.) Replace the processing tool, splash guard (8), protective outer beaker and pacotizing beaker on the Pacojet 2 Plus, checking that the device is switched on before you start work (see chapter 8.2 Pacotizing 23). 4.) Repeat the programming and start the processing. When reprogramming, take already processed food preparations in the pacotizing beaker into account.

# EN 13. Technical specifications

Rated power		950 W
Mains voltage	PJ2E Plus	220-240V/50-60Hz
	PJ2 Plus	100-120V/50-60Hz
Positive pressure		approx. 1.2 bar
Transfer of power		Belt drive gearbox
Device control		Electronic unit, microprocessor-controlled
Noise emissions	Sound pressure level (LPA)	79 db(A)
Dimensions (mm)		498 x 182 x 360 (Height x Width x Depth)
Weight (kg)	Pacojet 2 Plus	14.90
	Spray guard	0.09
	Pacotizing blade	0.06
	Pacotizing beaker	0.35
	Beaker lid	0.01
	Protective outer beaker	0.30
	Rinse insert	0.10
	Beaker seal	0.03
	Cleaning insert	0.13
	Spatula	0.10
Materials	Casing/cover plate	Stainless steel
	Base of the appliance	Die cast aluminum (coated)
	Chassis components	Polyamide
	Beaker lid	Polyethylene, food safe
	Pacotizing shaft and blade holder	Stainless steel
	Spray guard	Nitrile rubber, food safe
	Pacotizing blade Pacojet 2 Plus	Cast steel
	Pacotizing beaker	Stainless steel
	Protective outer beaker	Polyamide (15%, glass fiber reinforced)

Rinse insert, green	Nitrile rubber, food safe
Beaker seal, blue	Nitrile rubber, food safe
Cleaning insert, blue	Plastic
Spatula	Stainless steel

### 14. Certification

### 14.1 Compliance with standards

Please refer to insert.

### 14.2 EU declaration of conformity

Please refer to insert.

### 15. Transport and storage

### 15.1 Transport

### Note

### Damage due to improper transportation!

- Avoid jolts and impacts during transport.
- Avoid contamination, high temperatures, and moisture.
- Transport the appliance in its original packaging.

Before transporting the appliance, always complete the following steps:

- 1. Remove and empty the pacotizing beaker (10).
- 2. Perform a full cleaning cycle (see chapter: 11.1.6 Cleaning cycle 37). Clean the accessories and pack them away.
- 3. Switch off the appliance at the mains switch (6) and disconnect the connecting cable (7) from the mains.
- 4. Secure any loose components (e.g., the connecting cable).
- 5. Pack the appliance into its original packaging.

### 15.2 Storage

Store the *Pacojet 2 Plus* in a dry, dust-free, and cool location. Position the appliance on a stationary, stable surface so that it sits securely.

Protect the Pacojet 2 Plus from direct sunlight.

To make sure it is protected as safely as possible, store the appliance in its original packaging when not in use.

## 16. Disposal

### 16.1 Pacojet 2 Plus



Never dispose of electrical appliances with household waste. Electrical appliances/tools that are no longer usable must be collected separately and sent for environmentally sound recycling by a recycling center.

Always observe national and regional requirements for waste disposal when disposing of the appliance. Contact your local authorities or disposal companies, if necessary.

### 16.2 Packaging

Keep the original packaging material (cardboard box and Styrofoam inserts) throughout the entire service life of the *Pacojet 2 Plus*. It provides the required level of protection for transportation.

Take the packaging to an environmentally friendly disposal point with the appliance.

### 17. Warranty notes

The warranty and guarantee provisions for the *Pacojet 2 Plus* are described in the document enclosed and on our website (see chapter 18. Customer service 46).

### 18. Customer service

In the event of technical problems or questions regarding appliance operation and maintenance, please contact your official PACOJET service partner. To find the service partner responsible for your appliance, please ask your PACOJET sales point.

Before contacting Pacojet, attempt to rectify any problems using the information in chapter 12. Defects 41. If you are still unable to solve the issue, then our staff will be happy to help.

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