

DOS AND DON'TS – Pacojet 4

Please note: This summary does not replace the device-specific Pacojet **USER MANUAL**. For user safety reasons, Pacojet systems must be operated in accordance with the instructions in the appliance-specific user manual. In particular please note the warnings in this regard. Failure to comply with the user manual specifications will cause all warranty and liability claims against Pacojet to be rejected.

What should I do?

Before using the Pacojet for the first time

- Connect the Pacojet 4 to the Internet (Wi-Fi).
- Before using the device for the first time, carry out an initial clean with a Pacojet Cleaning Tab.

Filling the pacotizing® beaker

- Only food should be processed, not bones.
- Do not fill the pacotizing® beaker beyond the fill line. Otherwise the device may be damaged. The beaker contents will expand by up to 30% during pacotizing® with overpressure. If the beaker is overfilled, the contents can get pressed into the device during pacotizing®, which can damage the main layer.
- The surface of the pacotizing® beaker must be even and smooth before freezing.

- There must not be any cavities in the pacotizing® beaker contents.



Deep freezing (> 24 h) at the recommended freezer temperature –20 °C.

- Freeze the filled pacotizing® beaker for at least 24 hours in a freezer at –20 °C. Pacotizing® of pacotizing® beaker contents that are too cold (colder than –23 °C) can overload the device and damage it. If the pacotizing® beaker contents are not cold enough (warmer than –18 °C), this may have a negative effect on the quality of the results.
- Check whether the surface of the pacotizing® beaker contents have frozen evenly and smoothly. If pieces of fruit or vegetables have risen during the freezing process, cover them with liquid (note the maximum fill line) and freeze again. Always smooth again the surface of a pacotizing® beaker that has been partly processed.

- Do not pacotize® the pacotizing® beaker before the contents are completely frozen. Beaker contents that are only partly frozen may cause the pacotizing® blade to break or bend. The motor has to work harder if the pacotizing® blade is bent. This causes the resulting quality of the pacotized® product to be poor, or damages the motor.
- Do not subsequently add finished, already frozen preparations in beaker form to the pacotizing® beaker!

Attaching the pacotizing® blade/spray guard

- Attach the pacotizing® blade and spray guard to the tool coupling together (screw in). You will feel a resistance when both parts are correctly inserted. If the accessories are incorrectly attached, tool recognition will detect this and an error message will be displayed.
- The pacotizing® blade and spray guard must be clean and dry.
- Ensure that every user knows how to attach the pacotizing® blade correctly (see user manual).

- Never place the pacotizing® blade/spray guard on the protective beaker when inserting the pacotizing® beaker, but attach it directly to the cutter holder.

Use the correct combination of protective beaker and pacotizing® beaker

- Every type of pacotizing® beaker (synthetic or chrome steel) has a specific protective beaker. You must only ever use the correct combination.
- Note the corresponding information on the respective protective beaker.



Pacojet 2 PLUS
Protective beaker for synthetic
pacotizing® beaker



Pacojet 4
Protective beaker for synthetic
pacotizing® beaker



Pacojet 4
Protective beaker for chrome
steel pacotizing® beaker

Liquid nitrogen (LN2), carbon dioxide (CO2), etc.

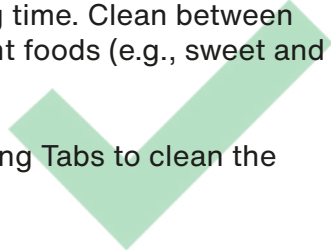
- Never pacotize® a pacotizing® beaker's contents that have been frozen using liquid nitrogen or that contain carbon dioxide or carbonic acid. The pacotizing® beaker could explode and damage the pacotizing® beaker, protective beaker or Pacojet coupling.
- * On contact with food, nitrogen immediately converts into a gas and expands explosively. There is a danger of injury to the user.

Caring for the pacotizing® blade

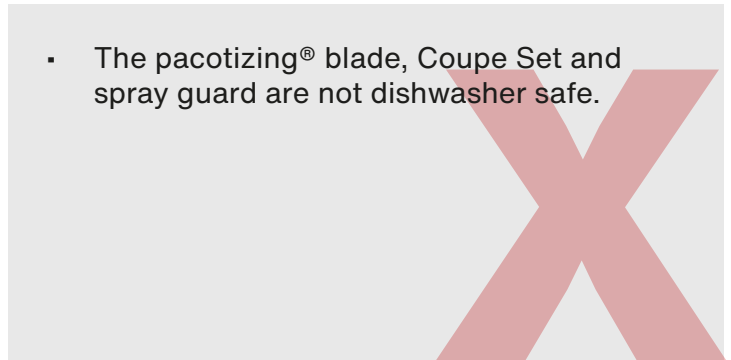
- Replace a bent or blunt pacotizing® blade immediately.
- Replace the pacotizing® blade once per year or after 20,000 portions.
- Dry the pacotizing® blade after cleaning and grease with edible oil.

Cleaning the device

- Clean the Pacojet before commencing daily use, at the end of the working day and if unused for a long time. Clean between processing different foods (e.g., sweet and savory).
- Use Pacojet Cleaning Tabs to clean the Pacojet.



- The pacotizing® blade, Coupe Set and spray guard are not dishwasher safe.



Repair and service

- Have your Pacojet serviced by a Pacojet service partner once per year or after processing 20,000 portions.



Error codes

The following error codes may be displayed on the touchscreen.

Code	Text	Explanation	Solution
1	Motor controller unavailable.	The motor controller could not be activated.	1) Press OK 2) Restart device
2	Tool sensor unavailable.	The tool sensor is not responding.	1) Press OK 2) Restart device
6	Pressure sensor unavailable.	The pressure sensor is not functioning correctly.	1) Press OK 2) Restart device
7	Beaker sensors unavailable.	The beaker sensors are not responding.	1) Press OK 2) Restart device
8	Touch sensor unavailable.	The touch sensor is not responding.	1) Press OK 2) Restart device
9	Display unavailable.	The display is not functioning correctly.	1) Press OK 2) Restart device
10	Pressure valve unresponsive.	The pressure valve is not functioning correctly.	1) Press OK 2) Restart device

11	Processing mass too hard.	A motor error has occurred.	1) Check the freezing temperature of the pacotizing® beaker/freezer (-20 °C) 2) Check whether the pacotizing® blade has been damaged and replace it if necessary.
12	Processing mass too hard.	A motor error has occurred.	1) Check the freezing temperature of the pacotizing® beaker/freezer (-20 °C) 2) Check whether the pacotizing® blade has been damaged and replace it if necessary.
13	Processing mass too hard.	The Pacojet has been overloaded.	1) Check the freezing temperature of the pacotizing® beaker/freezer (-20 °C) 2) Check whether the pacotizing® blade has been damaged and replace it if necessary.
14	Processing mass too hard.	A voltage sag has occurred.	1) Check the freezing temperature of the pacotizing® beaker/freezer (-20 °C) 2) Check whether the pacotizing® blade has been damaged and replace it if necessary.
15	Processing mass too hard.	Motor speed feedback is faulty.	1) Check the freezing temperature of the pacotizing® beaker/freezer (-20 °C) 2) Check whether the pacotizing® blade has been damaged and replace it if necessary.
16	Pump error.	A pump error has occurred.	1) Press OK 2) Restart device
17	Motor controller software.	Motor software error.	1) Press OK 2) Restart device 3) Contact Pacojet Service
23	System restarted.	The system must be restarted due to a blockage.	1) Press OK 2) Restart device

Warnings

Code	Text	Explanation	Solution
101	Service cycle reached.	The annual service is due.	Contact the Pacojet Service Centre and then send the device to it.
102	Beaker overfilled.	The pacotizing® beaker has been overfilled.	Remove the pacotized® mass and start the process again.
103	Improper tool position.	Incorrect tool position.	If the device is switched on, insert only the protective beaker (without the pacotizing® blade and spray guard). The shaft will calibrate automatically.
104	Beaker removed.	The pacotizing® beaker was removed during processing.	Start the pacotizing® process again.
105	Tool lost.	The tool was removed during processing.	Clean the tool coupling, check the pacotizing® blade (or other tool); start the process again.
106	Wrong tool.	Incorrect tool used.	* See page 7 for procedure.
107	Spray guard missing.	The spray guard was not detected. The process was interrupted. Please attach the spray guard correctly.	* See page 7 for procedure.
108	Motor 1 overheated.		1) Let the device cool down 2) Contact Service
109	Motor 2 overheated.		1) Let the device cool down 2) Contact Service
110	No overpressure.		Visually check the air outlet (silicon tube) for blockages, clean the Pacojet.
111	Overvoltage.		1) Press OK 2) Restart device
112	Motor start error.		1) Press OK 2) Restart device

114	SSL connection failed.		1) Press OK 2) Restart device 3) Contact Pacojet Service
115	SSL Client get failed.		1) Press OK 2) Restart device 3) Contact Pacojet Service
116	SSL CA get failed.		1) Press OK 2) Restart device 3) Contact Pacojet Service
117	Cloud Data send failed.	Cloud connection not possible.	Data will be sent automatically later.
118	Processing mass too hard.	The mass is too hard for Jet® Mode.	Deselect Jet® Mode and pacotize® without Jet® Mode.

*1) Click OK.

2) Switch off the device and unplug the cable from the mains socket.

3) Check whether the pacotizing® blade is clean and dry; the preliminary scraper is correctly attached to the spray guard; the spray guard is clean and dry; the pacotizing® beaker contents have a uniform freezing temperature of -20 °C, the frozen food is flattened, the pacotizing® beaker is not overfilled and the rims of the pacotizing® beaker are free of dirt; the correct protective beaker for the pacotizing® beaker (chrome steel or synthetic) has been used.

4) Operate the device again. Attach the spray guard with preliminary scraper and pacotizing® blade, as well as the pacotizing® beaker and correct protective beaker, to the Pacojet 4 in the correct manner. Now perform a pacotizing® process (important: in pacotizing® standard mode, not in Jet® mode).

5) If the error message continues to occur, perform a complete cleaning process according to the user manual, including Pacojet Cleaning Tabs.

6) Now repeat a pacotizing® process (important: in pacotizing® standard mode, not in Jet® Mode).

7) If the error message continues to be displayed, we recommend that you manually deactivate the spray guard detection and tool detection until the next regular service of the device and then inform the service center to perform a device update.