



Pacojet product FAQs

What does "pacotizing®" mean?

Pacotizing® involves the micro-puréeing of fresh, deep-frozen foods without thawing. The ingredients are processed to the finest possible homogenous texture without prior pureeing or straining. This allows the foods to shine in their purest, natural form while nutrient retention is optimized.

How do I fill the pacotizing® beaker?

Fill the pacotizing® beaker with the food to be processed. If there are cavities, fill these with liquid to the maximum fill line mark (water, stock, cream, etc.) until the surface of the pacotizing® beaker is even and smooth.

What should I bear in mind when deep-freezing my pacotizing® beaker?

Place your filled pacotizing® beaker in the deep freeze for at least 24 hours at $-20\text{ }^{\circ}\text{C}$ until the contents are completely frozen. Pacotizing® of pacotizing® beaker contents that are too cold (colder than $-23\text{ }^{\circ}\text{C}$) can overload the device and damage it. If the contents of the pacotizing® beaker are not cold enough, the quality of the result can be negatively affected.

Can I use finished, deep-frozen preparations in beaker form in the pacotizing® beaker afterwards?

Finished, frozen preparations in beaker form must not be used afterwards, as this can damage the device.

How do I clean my Pacojet before first use?

Wipe the Pacojet housing with a damp cloth and clean your pacotizing® beaker and all the accessories thoroughly. Then carry out a complete cleaning cycle according to the user manual.

What should I bear in mind when pacotizing®?

1. Spread the surface of the pacotizing® beaker contents smoothly before freezing.
2. If pieces of fruit or vegetable have risen to the top of the pacotizing® beaker during the freezing process, cover these again with liquid and return the pacotizing® beaker to the deep freeze. In this case, we recommend retaining a little liquid before deep-freezing for the first time and filling the pacotizing® beaker to just 1 cm below the maximum fill line. If you then cover floating pieces of fruit or vegetable with the retained liquid, you can top up the pacotizing® beaker to the fill line.

How do I fit the pacotizing® blade correctly?

1. Place the pacotizing® blade in the spray guard (including the preliminary scraper) by inserting the pacotizing® blade's knife head in the spray guard hole. Ensure that the flat side of the spray guard is facing down, in the direction of the pacotizing® blade.
2. Attach the combination of the pacotizing® blade and spray guard to the cutter holder (screw in). You will hear a click when it is correctly inserted. Please refer to the user manual for illustrations and a detailed description.

What does "Number of automatic repetitions" mean?

Using the Pacojet 4 and Pacojet 2 PLUS programmable repeat functions means every recipe can be pacotized® several times, as required. The pacotizing® result can be further optimized as required in terms of blending, consistency, stability and color. Depending on the recipe, the pacotizing® process can be repeated by the beaker or the portion.

What does "overpressure/normal pressure" mean?

Pacojet works with a choice of overpressure or normal pressure. When working with overpressure, up to 30% air is incorporated into the food preparation. This achieves a light and creamy mousse, for example, with a more intensive mouthfeel. Only 3–5% air is incorporated when working with normal pressure. This results in a firmer and more compact product – for more stable sorbet quenelles for a banquet, for example.

What is the Coupe Set?

With the Coupe Set blade cutters and whipping disk you can chop, mince, puree, whip, foam, or mix non-frozen foods.

Is it possible to use the Pacojet Coupe Set PLUS with the Pacojet 4?

No, the Pacojet Coupe Set PLUS is only compatible with the Pacojet 2 PLUS. The Pacojet 4 Coupe Set is available for the Pacojet 4.

Can the Pacojet 4 Coupe Set also be used for the Pacojet 2 PLUS?

No, the Pacojet 4 Coupe Set is only compatible with the Pacojet 4.

What does "chop/mince" mean?

The Pacojet Coupe Set's blade inserts expand the Pacojet's range of uses with chopping, mincing and whipping/mixing. In just 60 seconds the fresh products become absolutely evenly and gently processed, eliminating heat generation and squashing. The result is finely chopped tartars, purees and sauces at the push of a button.

What does "whip" mean?

The Pacojet Coupe Set whipping disk mixes, stirs and whips. In this way rich, creamy custards with up to one-third fruit can be prepared "à la minute." The whipping disk's unique shape keeps the preparations stiffer for longer compared to the usual commercial alternatives, so they can be stored for longer.

How do I clean my Pacojet?

Clean your Pacojet 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 the specific Pacojet Cleaning Tabs or a non-foaming, disinfectant cleaning agent to clean the Pacojet.

Before commencing the cleaning process, you should remove the preliminary scraper from the spray guard and clean it. The cleaning process is performed without the pre-liminary scraper.

Pacojet 4, Pacojet 2 PLUS and Pacojet 2: Follow the easy and hygienic cleaning process on the display.

Pacojet 1 and Pacojet: Junior: Read the user manual for easy, hygienic cleaning instructions.

To clean the ventilation tube, press the ventilate button during the rinsing process and hold an empty container beneath the end of the ventilation tube to collect any liquid that emerges.

Please refer to the user manual for illustrations and a detailed description.

What is the Pacojet 4's Jet® mode?

With the Pacojet 4 you can choose between pacotizing® with the classic Pacotize® mode in 4 minutes or in 90 seconds with the new Jet® mode. The Jet® mode means certain recipes with a high sugar and fat content (e.g., ice creams) can be prepared extremely quickly. This increases productivity in your kitchen.

Must the Wi-Fi associated with the Pacojet 4 be free Wi-Fi?

Connecting the Pacojet via Wi-Fi allows the Pacojet Service Center to detect error sources quickly and easily. Normal, password-protected Wi-Fi works. Wi-Fi requiring a confirmation code doesn't work.

Do the Pacojet 2 PLUS and Pacojet 4 motors still have a 5-year warranty?

There is a 1-year warranty on the whole device, not just the motor.

How many recipe settings can be stored on the device using the Pacojet 4's favorites function?

Up to 20 recipe settings can be stored.

Which recipe would be pacotized® up to 10 repetitions?

Any recipes that require a particularly fine texture: e.g., hummus, nut butters or vegetable purees.

How can I differentiate between the various protective beakers?

The Pacojet 4 Protective beaker for synthetic pacotizing® beakers is black and has 3 knobs. The correct pacotizing® beaker is described on the corresponding protective beaker.

The Pacojet 4 protective beaker for chrome steel pacotizing® beakers is dark grey and also has 3 knobs. The correct pacotizing® beaker is described on the corresponding protective beaker.

The protective beaker for the Pacojet 2 PLUS synthetic pacotizing® beaker is light grey and doesn't have any knobs. The correct pacotizing® beaker is described on the corresponding protective beaker.

Which protective beaker is compatible with which Pacojet model?

You can find a summary of accessory compatibility at pacojet.com/Pacojet System/Accessories/. You will find an overview video at pacojet.com/Events-Academy/Tutorials/.

What happens if you use the wrong combination of pacotizing® beaker and protective beaker?

The device may be damaged if used incorrectly. We offer a special protective beaker for synthetic pacotizing® beakers and a special protective beaker for chrome steel pacotizing® beakers. Please ensure that you use the protective beaker for the appropriate pacotizing® beaker.

How often should the Pacojet be serviced?

We recommend service by a Pacojet service partner once per year or after 20,000 portions.

How can I check whether my pacotizing® blade is still working?

Tap the pacotizing® blade on an even surface. The blade should rock back and forth. If it tips to one side, it is bent. Check the cutting edge for nicks.

Can I use the Pacojet 4 pacotizing® blade in older Pacojet models too?

As the "standard" and "gold" pacotizing® blades are no longer available, customers with a Pacojet 1, Pacojet 2 or Pacojet Junior have the option of upgrading their pacotizing® blade. The older Pacojet models become compatible with the Pacojet 4 pacotizing® blade by replacing the tool coupling.

Can I sharpen my pacotizing® blade myself if it is worn?

Please replace a worn pacotizing® blade with a new one to avoid damaging the device.