



GENERAL INFORMATION

This operating manual contains all information and instructions required for safe handling of the device. Please read through the included safety instructions carefully before using the device for the first time.

Pacotizing®

The core function of the device is pacotizing®. This function processes deep-frozen foods into ultra-fine preparations without thawing. The device micro-purées and mousses in one step. Processing happens in the standard function using overpressure, resulting in volume expansion and flavor intensification.

The device also offers cutting and whipping functions. See section titled “**PACOTIZING® – CUTTING – WHIPPING**” for a description of each function.

Aspects related to safe food handling

Follow hygienic practices and comply with food safety regulations during food preparation! The food preparation to be processed may heat up during pacotizing®; therefore, subsequent food preparation must occur quickly to avoid spoilage and thus a health hazard.

Instructions for use

Before pacotizing®, the food product must have been deep frozen for at least 24 hours in a pacotizing® beaker at a temperature of -20°C / -4°F to achieve a steady temperature of -20°C / -4°F in the pacotizing® beaker.

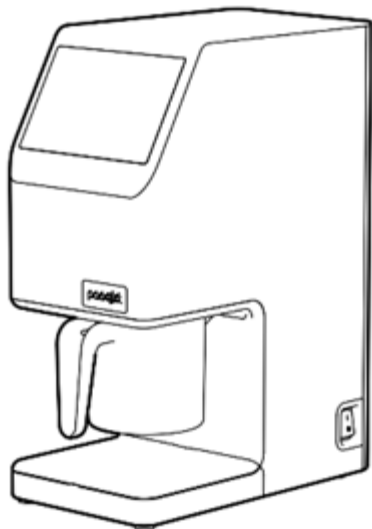
During food preparation, the contents of the pacotizing® beaker may not exceed the fill line. Cavities must be filled with liquid (water, broth, etc.).

After filling the pacotizing® beaker and before re-freezing food preparations remaining in the pacotizing® beaker, the surface must be smoothed out.

Pacojet Coupe Set

The optional Pacojet Coupe Set is exclusively for non-frozen, boneless food preparations that can be processed repeatedly without a change in temperature caused by heat transfer.

TECHNICAL SPECIFICATIONS

Device description	The Pacojet 4 is an innovative kitchen appliance that is suitable for commercial use. It processes deep-frozen foods into micro-purées and mousses in one step without thawing.	
Product image		 <p>US Pat. No. 11,666,067</p>
Rated power		1500 W
Power supply	PJ4 J	220 – 240 V / 50 – 60 Hz
	PJ4 F	220 – 240 V / 50 – 60 Hz
	PJ4 G	220 – 240 V / 50 – 60 Hz
	PJ4 I	220 – 240 V / 50 – 60 Hz
	PJ 4 S	220 – 240 V / 50 – 60 Hz
	PJ4 B	100 – 127 V / 50 – 60 Hz
	PJ4 P	100 – 127 V / 50 – 60 Hz
	PJ4 N	100 – 127 V / 50 – 60 Hz
	PJ4 L	220 – 240 V / 50 – 60 Hz
Network connection	WLAN	802.11 b/g/n 2.4 GHz
Overpressure		Approx. 1 bar

Power transmission		Timing belt
Device control		Electronic unit, microprocessor controlled
Noise emission	Sound pressure level (LPA)	76.4 dB (A)
Dimensions (mm)		497 x 204 x 365 (height x width x depth)
Weight (kg)	Pacojet 4	22.5
	Spray guard	0.1
	Pacotizing® blade	0.06
	Pacotizing® beaker	0.15
	Beaker lid	0.03
	protective beaker	0.25
Materials	Housing	Aluminum, coated
	Baseplate	Aluminum, coated
	Chassis parts	Steel
	Beaker lid	HDPE, food-safe
	Pacotizing® shaft with tool coupler	Stainless steel
	Spray guard	TPE/HDPE, food-safe
	Pacojet 4 pacotizing® blade	Cast steel
	Pacotizing® beaker	PETG (Tritan), food-safe
	protective beaker	Polypropylene (fiberglass-reinforced)
Distributor headquarters	Pacojet International AG 6343 Rotkreuz Switzerland	