

NEW

PACO<sup>®</sup>  
J E T

Pacojet Junior. Focussing on essentials.





# Pacojet Junior

Starter model or 2nd machine?  
Tastefully original!



Meet the newest member of our product line: The Pacojet Junior. This lower-cost, entry-level model focusses on the essential competency of pacotizing: i.e. micro-pureeing freshly-prepared, deep-frozen foods without thawing – with the same high quality you’ve come to expect. The world of pacotizing is now accessible in original quality to even the most price-sensitive consumer!

#### The Pacojet Junior:

- **Introduces new chefs** to the unparalleled results and cost-savings of the Pacojet cooking system.
- **Opens the door to purchasing** a starter model or additional machines.
- **Facilitates perfect preparation**, reducing workload during *à la minute service* in restaurants as well as the banquet and catering industry.

**The Pacojet Junior streamlines your mise en place – success guaranteed.**



#### Expand your horizons:

*A second Pacojet makes it even easier to profit from the full spectrum of applications.*



**Focussing on essentials:**

A glance at our comparison table shows how the Pacojet Junior can add value to your kitchen.

	Pacojet 2	Pacojet Junior
<b>Portion control</b>	Entire beaker, 1–10 portions, Decimal portions	Entire beaker, 1–10 portions
<b>Control display</b>	Touch	Buttons
<b>Pacotizing speed</b>		
Entire beaker (contents to the max. fill line)	4:00 minutes	4:30 minutes
First portion of beaker (filled to the max. fill line)	0:30 minutes	1:15 minutes
Each additional portion in the same pacotizing cycle	20 seconds	20 seconds
Last single portion in the beaker	1:20 minutes	4:30 minutes
<b>Coupe Set functions</b>	✓	–
<b>Standby mode</b>	–	✓
<b>Monitoring and rescue function for overfilled beaker</b>	✓	✓
<b>Customization of user settings</b>	✓	–
<b>Design options</b>	–	Orange or metallic blue
<b>Motor</b>	Brushless motor – Special 5-year guarantee	Brushed motor
<b>Mise en place</b>	✓	✓
<b>À la minute service</b>		
Entire beaker	✓	✓
Portions	✓	–



# The Pacojet Junior. At a glance.

## Standard delivery contents Pacojet Junior



1. **Pacojet Junior device**  
Pacotizes deep-frozen food preparations
2. **1 Pacotizing beaker**  
(chrome steel)  
with tight-fitting lid
3. **Protective outer beaker**
4. **Spray guard**
5. **Pacotizing blade "Standard"**
6. **Rinsing insert**
7. **Sealing ring and cleaning insert**
8. Recipe flyer (not shown)
9. User Manual (not shown)

Pacojet Junior specifications	
Rated capacity	1000W
Voltage (variants)	220–240V/50Hz 220V/60Hz
Dimensions (mm)	498 x 182 x 360mm (H x W x D)
Net weight	12.9kg
Beaker capacity	1,0l (H: 135mm, Ø 130mm)
Maximum fill volume	0.8l
Ideal pacotizing temperature for deep-frozen food preparations	-18°C to -23°C 0°F to -9°F
Air pressure	approx. 1 bar

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WHEN COOKING BECAME SWISS.™