

NEW

PACO[®]
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
Portion control	Entire beaker, 1–10 portions, Decimal portions	Entire beaker, 1–10 portions
Control display	Touch	Buttons
Pacotizing speed		
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
Coupe Set functions	✓	–
Standby mode	–	✓
Monitoring and rescue function for overfilled beaker	✓	✓
Customization of user settings	✓	–
Design options	–	Orange or metallic blue
Motor	Brushless motor – Special 5-year guarantee	Brushed motor
Mise en place	✓	✓
À la minute service		
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. 1bar

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WHEN COOKING BECAME SWISS.™