

Pacotized pastry creations ready for baking in 20 seconds!

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Courtesy of
Swiss Culinary Equipment



Microwave Biscuits

PACOJET PROVIDES A WASTE FREE OPTION FOR THE USER TO NEVER OVER PRODUCE OR LOSE PRODUCT. PACOJET ADDS THE ABILITY TO CAPITALIZE ON PRODUCTS AND PROVIDING USEFUL OPTIONS FOR PERISHABLE INGREDIENTS.



Chocolate Lava Cake

NO NEED TO PRE-PROCESS OR STRAIN TO CREATE THE DESIRED RESULT. SIMPLY ADD INGREDIENTS TO THE BEAKER, FREEZE & PACOTIZE. ACHIEVE USABLE PRODUCT IN SECONDS THAT IS READY WHEN NEEDED.



Bircher Muesli Cubes

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QUESTIONS? JUST CALL

Chocolate Lava Cake

140g chocolate (70%)

140g butter

140g sugar

4 eggs

80g flour

Melt chocolate and butter together.

Mix with remaining ingredients and place in a pacotizing beaker. Freeze at -22C for at least 24 hours. Pacotize twice as needed. Pour into greased cooking molds and bake at 180 C for approx. 12 minutes.





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PRICING



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