

The new trend Freshness from PACOJET



Special ice cream

PACO
JET

Pacotise with PACOJET

The most natural fresh ice cream in the world

Fresher

Simply mix fresh fruits or seasonal berries with either natural yoghurt or cream, or with water and sugar (if required), freeze, and pacotise. No preservatives, powder, or any kind of «chemicals» are required. Naturally pure! The lightest and freshest fruit ice cream in the world, with the true taste of nature!

Faster

The use of PACOJET is extremely simple. Fill the containers with raw products, freeze, and pacotise (20 seconds per portion, 20 litres of ice cream in various flavours are produced per hour). Up to 70% savings in time and labour. The simplest cleaning process. Completely hygienically safe, since the cold chain is never broken.

More profitable

One hundred per cent of your raw products can be converted into creative desserts. Increase and diversify your tasty dessert offerings. More volume is created from the product, as frozen food is pacotised under pressure. The simplest use, which means: More product, a better offering, more value, better usage and increased profits.



PACOJET is neither a mixer nor an ice cream machine. PACOJET is a multi-function piece of equipment that revolutionises working methods in every kitchen. Within seconds and in one streamlined action, this machine produces spreads, terrines, mousses, dumplings, soups, sauces, spices and curry pastes, as well as special ice cream, from freshly frozen staple foods.

These are your advantages

- Fresh and varied dessert menu with intense and natural tastes
- Enlargement of ice cream- and dessert menus
- No product waste: 100% product utilisation
- Completely hygienic and safe
- Multi-function machine with use for spreads, terrines, soups, etc., less expensive than any other ice cream machine with comparable capacities
- Above average profit margins also in comparison to the typical ice industry
- Be different from your competitors, your creations cannot be found anywhere else.
- More satisfied guests

This is how it is done

E.g.: Pineapple-Fruit Ice

Ingredients: Fresh pineapples, water, sugar
Cut the pineapple into cubes, fill the container, boil water with a dash of sugar, pour into the container, freeze and pacotise.

1001 variations

Yoghurt-ice cream, cereal-ice cream, buttermilk-ice cream, diet-ice cream, etc....

Unique PACOJET - dessert ideas

Rosemary-honey-ice cream, grapes and liquor-ice cream, etc.