

EXCEPTIONAL QUALITY IN FRESHNESS, TEXTURE AND TASTE!

100% natural sorbets, ice creams and more...
...with Pacojet in your kitchen!



MORE TASTE
MORE VARIETY
MORE PROFIT

A REVOLUTIONARY SYSTEM

Pacojet is a unique food processor widely used by many famous chefs in Europe and USA to produce a large variety of both sweet and savory recipes.

Pacojet takes the work out of making superior quality **frozen** desserts. From 100% natural sorbets, made only from fresh fruit, to smooth ice creams, which can be either full fat, yogurt-based or even dairy-free. But that's not all! Pacojet can also be used to process savory recipes ranging from light, airy mousse and fine pâtés or farces to vegetable and herb concentrates with which an infinite variety of soups and sauces can be created. Whatever ingredients a chef's imagination conjures up, Pacojet can purée it to perfection. We guarantee it!

Key Benefits

- **Pacotizing enhances natural flavor and produces a superior end product of exceptional consistency and taste.**
- **Freezing locks in freshness and aroma. No preservatives, no additives needed.**
- **Enables reduction in sugar and fat without sacrificing quality or taste.**
- **Saves time, labour, raw material. Eliminates straining through a sieve. Fast! Makes 1 liter in under 4 minutes.**
- **Very versatile. Many applications.**
- **Convenient: prepare recipes anytime, then freeze and store until needed.**
- **Processes without breaking freezing chain. Partly used beaker can be safely put back in freezer. Eliminates waste!**
- **Crystallization is no longer an issue because beakers can be "repacotized" several times without loss in quality.**
- **Cleaning cycle takes only 1 minute.**

"Pacotizing" processes frozen recipes without thawing them



Take the frozen beaker (your recipe frozen to -4°F / -20°C) out of freezer and attach directly to the machine.



-4°F ▶

A hi-speed blade (2000 rpm) "shaves" an extremely fine layer (< 2µ) with each revolution and processes a portion in just 20 seconds...



-4°F ▶

◀ 10°F

... producing a creamy, very finely-textured end product to +10°F (-12°C), the ideal serving temperature for frozen desserts. Serve or hold in ice cream cabinet or service freezer at 10° to 5°F (-12° to -15°C).

Pacojet ... a profit maker: Pacojet pays for itself in no time!

If you use Pacojet to create just one new, easy-to-make item on your menu – for example a 100% natural fresh pineapple sorbet, Pacojet can pay for itself in less than 2 months.

Pay-back Calculation

Material & Labour

• 1 large pineapple	\$ 3.50
• 1 pint juice	\$ 1.50
• peel, quarter and dice pineapple (including core), fill into beaker, top-up with juice and freeze	
• preparation time 10 to 15 minutes	\$ 9.00
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• Total cost, 2 beakers (each beaker has 1.2 quarts capacity)	\$ 14.00

Sales & Profit

• fills 2 beakers to make 20 portions (3.5 oz)	
• selling price/portion	\$ 3.00
• portions/day: 20	
• Sales revenue/day	\$ 60.00
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• Profit/day	\$ 46.00

Pay-back: less than 2 months



MAKES QUALITY A CINCH!

Preparing a wide variety of natural frozen desserts has never been this easy for an end product that good.

Our example "pineapple" shows how easy it is to make a fresh fruit sorbet:

1. Peel and dice a fresh pineapple, including the core. *(Save time and raw material cost)*



2. Fill approx. 25 oz (700 g) of fruit into a beaker. Top up with pineapple juice. Sweeten only if desired. *(Needs no additives, no preservatives)*



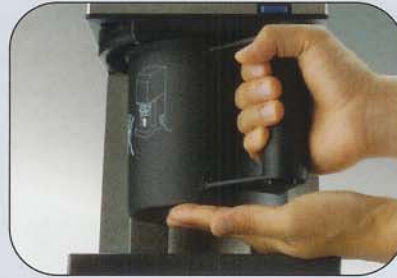
3. Place in deep freezer **** at -4°F (-20°C) for minimum 24 hours, or shock-freeze. *(Lock in freshness and aroma!)*



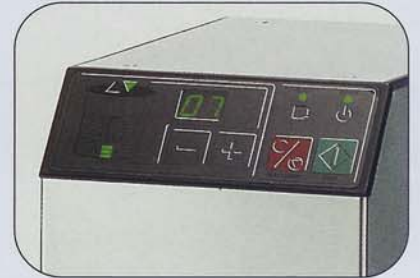
4. Whenever you wish to make the sorbet, set up the Pacojet for processing. *(Simply snap the blade on to magnetic end of the shaft)*



5. Now take the frozen beaker out of the freezer, attach it to the Pacojet, and process it directly in its deep-frozen state. *(Simple and fast!)*



6. You can select to process as little as you need or do the whole beaker. In just seconds, the frozen fruit is puréed to an extremely fine texture.



7. The result is an incredibly smooth and creamy (pineapple) sorbet at ideal serving temperature (10°F).



8. Process a variety of beakers and hold ready for service in a service freezer (ice cream cabinet) at about 10° to 5°F (-12° to -15°C).



9. Partly used beakers are put back in the deep freezer for future use. *(Safe! Pacotizing does not break the freezing chain. No wastage)*



The same technique applies to produce ice cream and other frozen desserts, (or savory recipes) that are equally high in quality.