



DOS AND DON'TS

Attention: The following information does not replace the Pacojet Instruction Manual. To ensure user security, Pacojet Systems must be operated according to the directions contained in the instruction manual. Please give special attention to the cautionary notes. Failure to comply with the recommendations in the instruction manual will result in the refusal to assume any liability or guarantee for damages.

Activity	Dos and Don'ts	Explanation	Tips
Before 1 st use	<ul style="list-style-type: none"> ✓ Thoroughly clean the Pacojet machine and accessories with particular attention to fully cleansing the pacotizing beakers. 		Use a non-aggressive, gentle dishwashing detergent.
Preparing Pacotizing Beakers	<ul style="list-style-type: none"> ✓ Fill pacotizing beakers <u>only up to</u> the maximum fill-line. ✓ The surface of the beaker contents must be level and flat ✗ NEVER overfill a pacotizing beaker above the maximum fill-line. You risk damaging the machine. ✗ <u>Beaker contents should not contain empty cavities or air pockets.</u> 	<ul style="list-style-type: none"> • When pacotizing with overpressure, the contents will expand up to 30% in volume. • In case of over fill, food will be forced past the main seal into the machine, which will gradually destroy the main bearing. • A pacotizing beaker is overfilled when the lid does not fit snugly or pushes up during freezing. 	Filling pacotizing beakers: see <i>Instruction Manual</i> Pacojet 1: When a beaker is overfilled, remove only 2 portions before processing a whole beaker (i.e. create space for expansion). If an overfilled beaker has been processed, a full cleaning cycle must be initiated immediately (see instruction manual). Pacojet 2: the machine control and assistance function for overfilled beakers will activate automatically. Follow the instructions on the display.
Freezing (>24h)	<ul style="list-style-type: none"> ✓ Freeze pacotizing beakers with content for at least 24 hours in a standard 4-star freezer at -22°C (-8 °F). ✗ Don't pacotize a beaker unless it is completely frozen solid. You risk breaking your pacotizing blades or damaging the motor. ✗ <u>Do not place ready-frozen preparations into a pacotizing beaker for pacotizing!</u> 	<ul style="list-style-type: none"> • Beaker contents must be completely frozen solid before pacotizing. • Non-frozen areas or a soft centre could cause the pacotizing blade to bend or break. Bent blades require the motor to work harder, leading to problems with texture quality or motor damage. • If the beaker contents are not cold enough, this will have a negative effect on the texture quality (too coarse or too fine). • The beaker contents must bond firmly to the pacotizing beaker while pacotizing, otherwise the machine may overload or experience damage. 	Freeze at -22 °C (-8 °F) for at least 24h. <i>Test your freezer:</i> Leave a beaker with a thermometer inside for 24h.
Before Re-Freezing	<ul style="list-style-type: none"> ✓ Always smooth down the contents surface of partially used pacotizing beakers. 	<ul style="list-style-type: none"> • An uneven content surface can damage pacotizing blades. 	

Liquid Nitrogen (LN₂), Carbonation (CO₂) & Co.	<ul style="list-style-type: none"> ✗ Never pacotize beaker contents frozen with liquid nitrogen (LN₂) or that contains carbonation (CO₂), etc. The pacotizing beaker could explode. 	<ul style="list-style-type: none"> • Nitrogen turns gaseous immediately upon contact with foodstuff, and can potentially cause an explosion and injury to the user. 	
Pacotizing Blade Care	<ul style="list-style-type: none"> ✓ Replace a bent or damaged pacotizing blade immediately. ✓ Pacotizing blades should be replaced yearly. ✓ After cleaning, care for your pacotizing blades by oiling them with a food safe lubricant. 	<p>Bent pacotizing blades:</p> <ul style="list-style-type: none"> • Produce less than optimal results • Can damage the motor. 	<p><i>Test:</i> Place pacotizing blade on a flat surface and tap on one end. The blade should vibrate/rock from side-to-side. If the blade rests on one side, it is bent.</p> <p>New pacotizing blades may be purchased from your local authorized Pacojet point of purchase. See www.pacojet.com.</p>
Affixing the Pacotizing Blade and the Spray Guard	<ul style="list-style-type: none"> ✓ Always affix the pacotizing blade/spray guard assembly directly onto the splined, magnetic shaft. ✓ Listen for a “click” of the pacotizing blade/spray guard assembly snapping into position on the shaft. ✓ Always ensure there is a pacotizing blade attached to the magnetic end of the shaft before pacotizing a beaker with frozen contents. ✗ Never put the pacotizing blade/spray guard assembly on the beaker before pacotizing. ✗ Do not start the machine if the pacotizing blade/spray guard assembly is not correctly attached to the shaft. You risk extensive damage to your machine. 	<ul style="list-style-type: none"> • An insecurely affixed blade will fall onto the contents surface and be “drilled” by the shaft, causing a loud noise. Immediately press the STOP button, before automatic shut-off (Error). Contact your designated service centre for instructions on removing the pacotizing beaker before sending the machine for repair (this is not covered by warranty). • If a pacotizing blade is not affixed, the shaft will be forced upwards into the machine housing, causing extensive damage. 	<p>The shaft protrudes from the Pacojet housing (<i>see Instruction Manual</i>)</p> <p>Safely attempt to rotate the pacotizing blade on the shaft. If properly affixed, it should meet with resistance.</p> <p>Ensure that every operator knows how to affix the pacotizing blade correctly.</p>
Cleaning	<ul style="list-style-type: none"> ✓ Clean Pacojet after every use or at least at the end of the day. ✓ Always use a steel pacotizing beaker to hold water when washing or rinsing. Using the protective outer beaker alone may cause the shaft to block. 	<ul style="list-style-type: none"> • Cleaning is easy – it takes just 60 seconds! 	<p>Use only non-foaming detergents, i.e.:</p> <ul style="list-style-type: none"> • ECOLAB® P3 Asepto 2000 etc. • ECOLAB® Micro Quat Extra • Procter & Gamble Milton Sterilizing Fluid <p>(See Pacojet 1 Instruction Manual pages 33 to 37 or Pacojet 2 Instruction Manual pages 43-50)</p>
Maintenance & Repair	<ul style="list-style-type: none"> ✓ Keep the original shipping carton and Styrofoam supports. ✓ Have your Pacojet inspected once a year for maintenance. 	<ul style="list-style-type: none"> • Original packaging provides optimum protection from damage during transport. • Regular yearly inspections ensure reliability of the machine and prolong the life of the Pacojet. 	



Problem Solving Tips

Problem	Possible Cause	Solution
Machine stops, display shows “EE” (Pacojet 1) or “Error“ (Pacojet 2) and the directional display shows ▲ „up“ an. The pacotizing beaker cannot be removed.	The pacotized ingredients in the pacotizing beaker have refrozen above/behind the blade, resulting in an overload when the shaft reverses. The beaker cannot be removed due to the extended shaft.	<ol style="list-style-type: none"> 1. Wait 20-30 minutes for the beaker to warm up. Turn off the power using the On/OFF switch. 2. To trigger the shaft to reset to the start position, press START.
Texture of the end product is too coarse or fine.	Beaker content has not been frozen cold enough.	Freeze at least 24h at -22 °C (-8°F).
Pacotizing produces a “powder snow“-like texture.	Beaker content is too cold (i.e. below -23°C/ -9°F)	Pacotize the beaker again, or pour a small amount of appropriate liquid (e.g. juice or sugar syrup for sorbet) on the frozen surface before pacotizing.
Machine makes a loud noise and/or starts to smoke when pacotizing. (1)	Pacotizing blade/Spray guard assembly has not been securely affixed to the splined, magnetic end of the shaft (which protrudes from underneath the housing of the Pacojet), allowing the blade to fall onto the frozen surface of the beaker.	<ol style="list-style-type: none"> 1. Immediately press the STOP button (if possible, before the machine shuts off automatically (EE or error screen). 2. Contact your designated service centre for instructions on removing the pacotizing beaker before sending the machine for repair. 3. Send your Pacojet to the service centre to be repaired.
Machine makes a loud noise and/or starts to smoke when pacotizing. (2)	No pacotizing blade is affixed to the splined, magnetic end of the shaft when pacotizing a frozen beaker, forcing the shaft (which cannot penetrate the ice without a pacotizing blade) to be pushed up into the underside of the Pacojet housing.	<ol style="list-style-type: none"> 1. Immediately press the STOP button (if possible, before the machine shuts off automatically (EE or error screen). 2. Contact your designated service centre for instructions.

Service Contacts:

Should you require service, please contact the authorized service centre nearest you (see www.pacojet.com) or send an e-mail to Pacojet headquarters in Switzerland: info@pacojet.com.

Thank you, and enjoy your Pacojet!

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SUGGESTED ACCESSORIES - see more at www.pacojet.com



Pacojet Coupe Set for fresh, non-frozen foods



Beaker Lids in various colours



The practical **Insulating Box** for 4 pacotizing beakers

Expand the application range of Pacojet to processing fresh, non-frozen foods in various styles, e.g. raw/cooked meat, fish, herbs, vegetables, fruit, eggs, cream, etc.

The state-of-the-art design of Pacojet's Coupe Set is a cut above conventional food processors. Instead of a fixed blade rotating on the base, the Pacojet blade (or whipping disk) rotates downward from the top all the way through the contents to achieve a uniform consistency.

Chop, mince, purée, whip, cream, foam and/or mix to the desired texture in just 60 seconds –all without generating heat.

The Pacojet Coupe Set includes an instruction manual and the following:

- **Whipping Disk:** whip cream and egg white, mix or foam fruit based creams, milkshakes etc.
- **2-Blade Cutter:** for coarse textures, herbs, vegetables, meat/fish (e.g. for steak tartare)
- **4-Blade Cutter:** for fine textures, farces, purées, mousses (e.g. terrines/pâtés)
- **Cutter Tongs:** Lets you safely affix the cutter blades

Beaker lids in various colours
White, Yellow, Blue, Red, Green and even Gold!

- Designed due to popular request and demand.
- Helpful and practical improvement in terms of visual organization in the kitchen.
- Colour definitions e.g. according to HACCP colour code guidelines (excepting the colour Gold):

- WHITE = Dairy, Eggs, Cheese, Patisserie, etc.**
- YELLOW = Poultry**
- BLUE = Fish, Seafood**
- RED = Red Meat**
- GREEN = Herbs, Vegetables, Fruit**
- GOLD = Designed for special contents of high value and/or signature items i.e. black truffles, caviar parfait, etc.**

- The standard, white lid continues to be available in single quantities.
- The coloured lids are available in boxes of 10 of one particular colour.

The practical Insulating Box for 4 pacotizing beakers is a big help to protect your deep-frozen preparations from undesired warmth.

Proven very handy to transport deep-frozen pacotizing beakers, in the area of Buffet- and Event-Catering as well as in the daily kitchen routine when several pacotizing beakers need to be pacotized subsequently.

The Insulating Box is exactly formed for pacotizing beakers and therefore offers optimal insulating properties.

How much temperature is lost when one holds deep-frozen pacotizing beakers in the Insulating Box?
 When four (4) pacotizing beakers with 800 ml content each are sealed with beaker lids and held in the tightly closed Insulating Box by a room temperature of max. 22°C the temperature loss is approx. 1°C per hour.

EPS: Expanded Polystyrene, Recyclable