Pacojet 4



Model
Pacojet 4

Product Description
Food Processing System

Product Code
APJ4

Standard Features

- The Pacojet 4 is an innovative kitchen appliance that is suitable for commercial use.
- It processes deep-frozen foods into micro-purees and mousses in one step without thawing.
- Pacojet is highly versatile, offering you virtually limitless applications – from aromatic pestos and creative macron fillings to airy-light goat cheese mousse.
- You can use your Pacojet in many different ways: for sorbets, ice creams, farces, mousses, soups, concentrates, doughs, mixtures, and much more. The special pacotizing® process intensifies the flavours of the ingredients and preserves their fresh, natural colours. It results in ultra-fine, airy textures – a unique flavour sensation you can reproduce any time at the push of a button.
- Simply fill the pacotizing® beaker with fresh ingredients, deep-freeze and store the beaker then pacotize® by the portion.
- **New: Jet® mode**
  Choose between pacotizing® with the classic pacotizing® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity.
- **Working with overpressure and normal pressure**
  When using overpressure, the Pacojet works at up to 1 bar. This results in a volume expansion of approx. 20–30%. This is ideal for creating foods such as mousses with a creamy-light consistency and for intensifying flavours.
- **Expanded automatic repeat function**
  Pacotizing® on repeat up to 10 times results in particularly light and creamy consistencies with maximum time-efficiency.
- Large touchscreen
- Save recipe settings
- Standby feature
- Easy cleaning process
- Detection mode
- Wi-Fi feature
- Pacojet App offers a variety of recipes, tips and tricks, enables recipe management with your team and monitoring of your pacotizing® beaker inventory and contents.
- **Optional Coupe Set**
  Mincing, chopping, pureeing, frothing, or blending: with the Pacojet Coupe Set, the functionality of the Pacojet is expanded to include the processing of non-frozen foods very gently and evenly for top quality results.
- Covered by Pacojet 1-year parts and labour warranty and full after sales service

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Specifications

Model	Pacojet 4
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Beaker Capacity	1.2 l Max fill volume 0.8 l = 10 portions
Beaker Dimensions (mm)	H 135 x Ø 130
Noise emission	Sound pressure level (LPA) 76.4 dB (A)
Phase (Ø)	Single
Voltage (V)	220–240
Motor	Brushless x 2
Network connection	WLAN, 802.11 b/g/n 2.4 GHz
Overpressure	Approx. 1 bar
Power transmission	Timing belt
Device control	Electronic unit, microprocessor controlled
Frequency (Hz)	50-60
Power (Watts)	1500
Power Connection	13 Amp (3 Pin Plug)
Included 	1 x Pacojet 4 1 x Pacotizing® blade 1 x Synthetic pacotizing® beaker (with lid) 1 x Protective beaker 1 x Spray guard (including preliminary scraper)
Optional Extras	Coupe set Cleaning tabs Chrome steel beakers (will need a suitable Protective beaker) Protective beaker for chrome steel beaker
Machine Dimensions D x W x H (mm)	365 x 204 x 497
Net Weight (Kg)	22.5
Packed Dimensions D x W x H (mm)	670 x 370 x 670
Packed Weight (Kg)	27
Warranty	1 year parts and labour

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 12/2025

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