

PACOJET 2

WHEN COOKING BECAME SWISS.



J E T



Instruction Manual

Original Instruction Manual in German
Read this Instruction Manual prior to use

PACOJET 2 Instruction Manual

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1 WARNING

- a) PACOJET 2 is a machine for commercial use. The machine may only be operated by persons capable of using it safely. Persons with reduced physical, sensory or mental capacities, including those with physical or mental disabilities, or persons lacking knowledge or experience, such as children, may not operate the machine.
- b) PACOJET 2 may only be used in accordance with this instruction manual. Failure to comply with the instructions can result in damage to the machine, risk of injury to the operator or in the potential contamination of the food preparations being processed.
- c) Pacojet Coupe Set (available as an optional add-on, see Sections 5.7.2, 5.7.3, 6.3 and 6.4): Refer to and comply with the separate instruction manual, particularly the safety warnings.
- d) Use caution when unpacking PACOJET 2, as the machine is heavy in weight. Please note: two persons should unpack the machine if possible to avoid bruises or injury during the unpacking and set up process. Some product parts have sharp edges.
- e) Before operating the machine for the first time, the machine must receive an initial cleansing according to section 7.2.
- f) By virtue of its function, the pacotizing blade is very sharp, thus it must be handled with special caution.

- g) The Pacojet Coupe Set (available optionally) includes two extremely sharp cutting blade attachments. Due to the risk of injury, all handling of them must be done solely using the cutter tongs. Do not touch the cutting edge of the blades! (Section 6.3)
- h) Install the PACOJET 2 on a level surface away from water splash, sinks and any equipment producing steam. Ensure that there is adequate space. The main power switch is located on the right side of the machine and must be accessible without obstruction at all times. (Section 4.1)
- i) In order to operate the machine safely, make sure that there is adequate moving space around the machine.
- j) Before connecting the machine into a power socket, ensure that the voltage and power frequency of the electrical source conform to that indicated on the machine data plate. These must correspond exactly. (Section 4.2)
- k) For additional protection, it is recommended that a 20 mA ground fault circuit protector be installed. Consult with your electrician about installation.
- l) Do not operate the machine if the power cord is damaged. Contact your Pacojet service provider. (Section 9.3)
- m) The power cord can only be replaced by a service provider explicitly authorised by Pacojet.

- n) The machine emits sound during processing. Emission data can be found in chapter 9.
- o) Only the use of original Pacojet spare parts is permitted. The use of other accessories not authorised by Pacojet is not permitted.
- p) Read the instruction manual for PACOJET 2 and familiarise yourself with the machine and its handling, operation, use and cleaning.
- q) The cleaning of PACOJET 2 and its accessories must be done in accordance with the instruction manual (Chapter 7).
- r) Handling food requires strict hygienic procedures that comply with legal food standards.
- s) Only the processing of foods is permitted. Processing anything other than foods is forbidden (Chapter 6).
- t) Never use PACOJET 2 to process ingredients that produce gases during processing that could increase pressure levels uncontrollably inside a pacotizing beaker, i.e. pure liquid nitrogen (N) or carbon dioxide (CO₂) bound in an ingredient high in carbonation (Chapter 6). Accordingly, do not add any such products during processing.
- u) Never start the machine without a pacotizing beaker being inserted in the protective outer beaker (see Chapter 6).

- v) Do not attempt to override safety sensors installed on the PACOJET 2 that ensure the proper mounting of the protective outer beaker with inserted pacotizing beaker (see Chapter 6).
- w) If the screen displays an “Error” message, consult Chapter 8. If you are still unable to resolve the issue, power off the machine and unplug it from the electrical power supply. Contact your Pacojet service provider.
- x) It is not permitted to operate PACOJET 2 with a defect. If a defect is noticed, stop use of the machine immediately, power it off using the ON/OFF switch and disconnect the power cord from the electrical outlet.
- y) The machine is sealed and may only be opened by an authorised service provider (Section 9.3).

2 Introduction

2.1 What is PACOJET 2?

PACOJET 2 is an innovative professional kitchen machine designed to puree fresh, frozen foods without thawing into ultrasmooth mousses, naturally-fresh ice creams and sorbets, as well as intensely flavourful soups, sauces and creams/fillings. This process is carried out with or without the application of pressure. Processing foods with PACOJET 2 is known as “pacotizing”.

The Pacojet Coupe Set expands the processing capabilities of the PACOJET 2 to non-frozen, fresh food products and is available separately.

2.2 Important notes

- a) This instruction manual contains all significant information that you need to use the PACOJET 2 kitchen machine, hereafter referred to as the PACOJET 2. To ensure user security, PACOJET 2 should be used according to the instructions presented in this manual. Please comply with the caution notes in Chapter 1. Failure to comply with the recommendations of this instruction manual will result in the refusal to assume any liability or guarantee for damages.
- b) The Pacojet Coupe Set is not part of the standard equipment delivered with PACOJET 2; it is available as an option. The Pacojet Coupe Set is designed exclusively for chopping, mixing and beating fresh, non-frozen foods with a Pacojet machine. Please comply strictly to the instructions given in the separate instruction manual delivered with the Pacojet Coupe Set when using this product, as well as to these instructions for the PACOJET 2.
- c) The content of this manual may be modified without previous notice.

3 Package contents

Using this instruction manual as a reference, please take a complete inventory of the package to ensure the components are complete. Contents should include:



one PACOJET 2 kitchen machine



one protective outer beaker (polyamide)



two chrome steel pacotizing beakers



one steel-cast pacotizing blade



one spray guard of black nitrile rubber incl. inner sealing ring



one rinsing insert of green nitrile rubber



one cleaning insert of blue plastic, with brushes



one blue sealing ring



two beaker lids of white polypropylene

one stainless steel spatula



Inspect to determine whether any items are missing or defective. Should this be the case, please contact the place of business where the unit was purchased and report your claim immediately. Claims for missing/defective goods must be submitted within the legally designated time limit to be considered valid.

Keep all original packaging materials following PACOJET 2 installation to protect the machine from damage should it need be transported at a later date.

4 Setting up and connecting power

4.1 Installation location

The PACOJET 2 machine should only be installed in a dry location with adequate ventilation on a stable, flat surface measuring at least 50 cm × 50 cm.

The PACOJET 2 machine must sit firmly and level, with its placement position ensuring the free-flow of cooling air for the rear intake vent. Likewise, ensure there is ample clearance underneath the machine for the free-flow of exhaust air without any obstructions.

➔ IMPORTANT!

Never use the machine:

- in direct proximity of a heat source (i.e. grill)
- in direct proximity of a source from which steam or greasy vapours are emitted (i.e. fryer)
- in direct proximity of an exhaust from which warm or hot air is emitted (i.e. combi steaming oven)
- in direct proximity of a water connection or in the area of equipment that is cleaned using a water hose or high-pressure sprayer/steamer
- on surfaces prone to heavy vibration

Non-compliance with the above instructions may result in a malfunction or damage to the machine.

4.2 Connecting the machine to an electrical power supply

The electrical power cord is located on the lower, right side, toward the back of the machine. It has a length of 1.5 m.

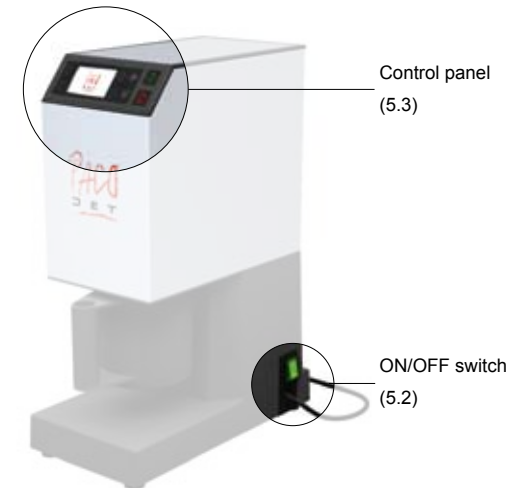
→ IMPORTANT!

The PACOJET 2 machine should only be used when the voltage and power frequency of the electrical source conform to those on the data plate. The voltage of the electrical source must conform to that indicated on the data plate. The data plate is located on the bottom side of the machine.

The PACOJET 2 machine should only be connected to an electrical source that has been adequately grounded/earthed. Wall sockets and extension cords must have functional ground fault circuit protectors.

5 PACOJET 2 control components

5.1 Review of machine controls



5.2 ON/OFF switch



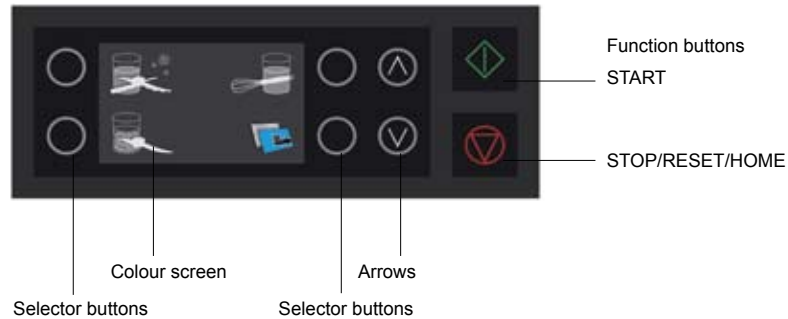
The ON/OFF switch is located toward the back of the lower, right side of the machine base. It is used to turn the machine on or off:

“O” = OFF position = PACOJET 2 is off, the switch is not illuminated.

“I” = ON position = PACOJET 2 is on, the switch is illuminated.

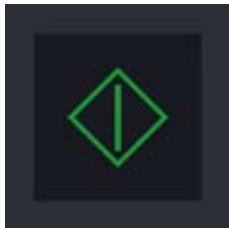
PACOJET 2 must be switched on using the ON/OFF switch to activate the colour display screen and control panel.

5.3 Control panel



The PACOJET 2 control panel has two function buttons: START and STOP/RESET/HOME. It also features a high resolution colour screen, four selector buttons for display functions and two buttons with arrows for increasing and decreasing settings. The following sections describe these in greater detail.

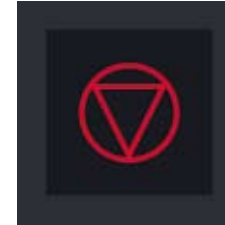
5.4 START button



The START button is used to begin a processing cycle. Before a processing cycle can begin, a pacotizing beaker must be inserted within the protective outer beaker and mounted in place and the machine must be in ready mode.

When the START button has been pressed, the processing cycle begins, meaning the blade attached to the shaft will rotate while descending to the bottom of the beaker. The processing cycle can take place with normal or overpressure according to the chosen settings. When the designated portions or the entire contents of the beaker have been processed, the shaft with the attached blade, ascend to their starting position, the beaker is automatically depressurized and the processing cycle ends. The PACOJET 2 machine remains in ready mode.

5.5 STOP/RESET/HOME button



The STOP/RESET/HOME button can be used to:

- interrupt a processing cycle that is in progress (press during a cycle to stop the process)
- reset previously selected pacotizing options (press during ready mode to reset)
- return to the home screen (press within settings mode to return to the home screen)

Pressing the STOP/RESET/HOME button during a pacotizing cycle will immediately command the shaft and pacotizing blades to retract to the starting position (UP/DOWN graphic, section 5.9), and automatically end the cycle. This method of operation permits processing random quantities of the beaker content, i.e. without preselected portions.

5.6 Display screen functions and navigation



Utilizing the ON/OFF switch to power on the PACOJET 2, the display will show the PACOJET logo for several seconds. Immediately following, the home screen will load, which features 3 processing mode icons and an icon to access cleaning and machine settings functions. From this home screen, the PACOJET 2 can now be set/programmed for the processes required.

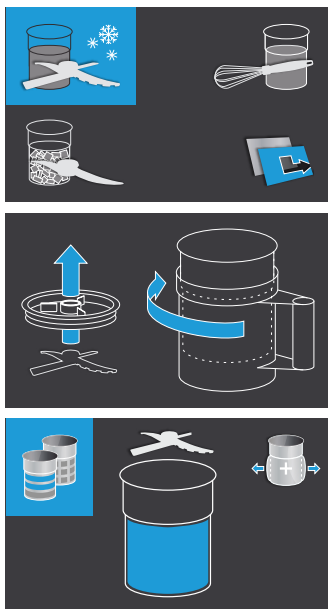
5.7 Processing modes



The 3 processing mode icons represent the 3 processing modes available : Pacotizing, Chopping/Cutting and Mixing/Whipping. When powering on the PACOJET 2 utilizing the ON/OFF switch, the home screen will appear after the PACOJET logo, on which the pacotizing mode is selected as the default.

Each processing mode can be selected by pressing the appropriate selector button adjacent to each processing mode icon, as shown on the display.

5.7.1 Pacotizing mode



Use to puree fresh, frozen foods (-18°C to -23°C) into an ultrafine texture without thawing.

All of the necessary accessories for this processing mode are included in the original PACOJET 2 system package.

To access further settings in the pacotizing mode, the pacotizing blade, the spray guard, the pacotizing beaker and the protective outer beaker must be correctly mounted in the machine.

As soon as the protective outer beaker is mounted and rotated into the correct position, the next display screen will appear with the default processing settings selected for "Process entire contents of beaker" and "overpressure"; together, with the options of selecting the processing options "whole portions and decimal portions" and/or "deactivate overpressure before pacotizing".

Each of the processing options can be selected by pressing the appropriate selector button adjacent to each processing mode icon, as shown on the display and be further defined using the arrow buttons to increase and/or decrease the settings.

5.7.2 Chopping/Cutting mode



Chopping or cutting fresh, non-frozen foods with either the 2- or 4-blade-cutter that are included in the optional Pacojet Coupe Set (see page 21).

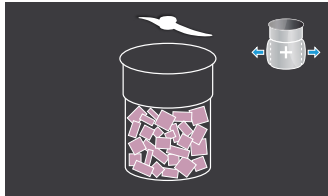
Please refer to the separate instruction manual for the Pacojet Coupe Set (see page 21), giving particular attention to the safety guidelines.

For further programming the processing options within the chopping/cutting mode, either the 2- or 4-blade-cutter must be positioned within the spray guard with the help of the cutter tongs (as supplied within the Pacojet Coupe Set package) and correctly secured onto the magnetic, splined shaft of the PACOJET 2 machine.



Then the pacotizing beaker and the protective outer beaker must be correctly mounted in the machine.

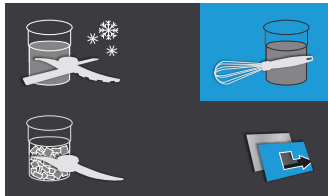




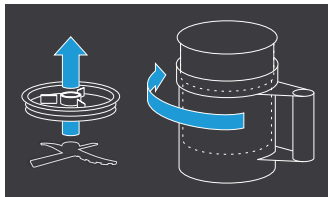
As soon as the protective outer beaker is mounted and rotated into the correct position, the next display screen will appear with the default processing settings selected for “Chop/Cut entire contents of beaker” and “overpressure”; however, with the possibility of selecting the processing option “deactivate overpressure before chopping”.

This processing option can be selected by pressing the appropriate selector button adjacent to the processing mode icon, as shown on the display and be further defined using the arrow buttons.

5.7.3 Mixing/Whipping mode



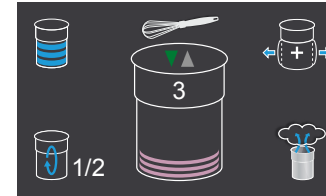
Mixing/Whipping fresh, liquid foods utilizing the pacotizing blade or the whipping disk included in the optional Pacojet Coupe Set (see page 21).



For further programming processing options within the mixing/whipping mode, either the pacotizing blade or the whipping disk (as supplied within the Pacojet Coupe Set package) must be positioned within the spray guard and correctly secured onto the magnetic, splined shaft of the PACOJET 2 machine. Then the pacotizing beaker and the protective outer beaker must be correctly mounted in the machine.



As soon as the protective outer beaker is mounted and rotated into the correct position, the next display screen will appear with the default processing settings selected for “Mixing/Whipping entire contents of beaker” and “overpressure”; however, with the options of selecting the processing options “deactivate overpressure before mixing/whipping”, “set the approximate fill volume in the pacotizing beaker in terms of portions” and “set the number of same-cycle repetitions”.



Should the same-cycle repetitions option be selected and programmed, the shaft and blade/disk will retreat to its starting position between beaker changes, or to the upper level of the selected approximate fill volume until the selected number of same-cycle repetitions is complete.



*The Pacojet Coupe Set, designed to process fresh, non-frozen foods, is not included in the original PACOJET 2 system package. The Pacojet Coupe Set is available as a optional add-on and can be purchased from a Pacojet sales point. Please refer to the separate instruction manual for the Pacojet Coupe Set, giving particular attention to the safety guidelines.

5.8 Cleaning cycles and machine settings

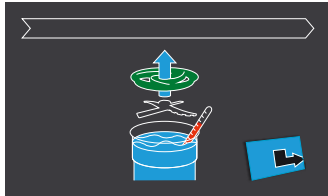


The lower right selector button next to the lower right icon can be pressed to switch to another display screen containing further options for cleaning and general machine settings (or when pressed again, to return back to the home screen).



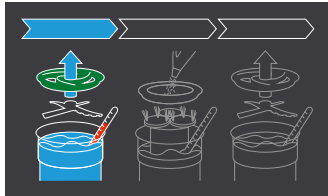
There are two cleaning cycle options on the left side of the display screen. Select the upper icon for a rinsing cycle or the lower icon for a full cleaning cycle. The settings functions can be accessed by pressing the selector button on the upper right of the control panel, adjacent to the “cog-wheels” icon shown on the display screen.

5.8.1 Rinsing cycle



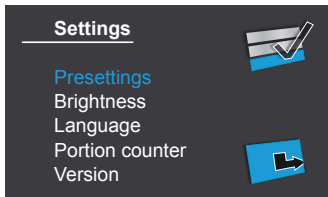
To rinse the PACOJET 2 food contact components, please see section 7.

5.8.2 Full cleaning cycle



The procedure for implementing a full cleaning cycle of the PACOJET 2 food contact components can be found in section 7.

5.8.3 Machine settings



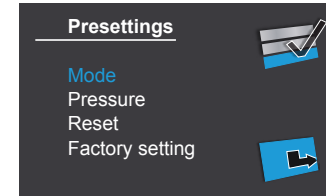
Pressing the button to access the machine settings on the selector panel will display the settings selections for “Presettings”, “Brightness”, “Language”, as well as the usage information selections “Portion counter” and “Version”.

Using the up- and down-arrow buttons, select the desired setting option and confirm the selection by pressing the button adjacent to the validation icon (check mark) on the display screen.

In the above mentioned manner, one can modify the settings for “Presettings”, “Brightness” and “Language”, programming them individually by pressing the validation button.

Using the arrow buttons and the validation button, one can also select and view the “Portion counter”, which tracks the total number of pacotized whole portions the machine has completed, or confirm the version of your machine by selecting “Version”.

5.8.4 Adjusting the presets



Select the Presettings options on the menu to customize the PACOJET 2 presets according to your needs.

The default factory settings are as follows:

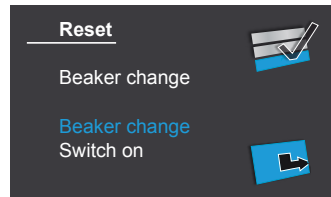
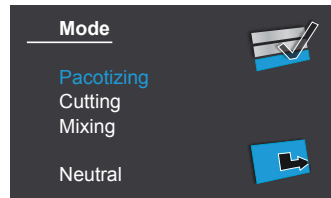
- The default processing mode is “pacotizing” as programmed at the factory.
- The “overpressure” function is set by default at the factory for each processing mode.
- Processing options chosen for a previous cycle are reset to default/factory settings after each processing task, i.e. each beaker change.

Consequently, each time the ON/OFF switch is used to power on the machine, the “pacotizing” and “overpressure” processing modes are already set. The other processing modes, chopping/cutting and mixing/whipping are also displayed on the home screen and may be selected by pressing the corresponding selector button prior to each processing task.

Users can deactivate the default setting for overpressure by using the overpressure selector or the arrows buttons before beginning a particular processing cycle.

After a processing task has been completed, the PACOJET 2 automatically returns from the previous mode selected and programmed processing option back to the default factory settings for “pacotizing” and “overpressure”.

However, it is possible to adjust and/or override the default factory- and other presets, according to a user’s particular needs.



The default factory settings can be reactivated by selecting “Factory setting” using the arrow buttons and confirming the selection by pressing the validation button.

5.9 UP/DOWN display



a) Presetting the processing mode: Using the arrow buttons to scroll through the menu and by pressing the validation button to confirm the selection, it is possible to program the presetting for each processing mode, as well as the presetting “Neutral”. Should the “Neutral” presetting be selected, the appropriate processing mode must be chosen prior to each processing task, as with this selection, no default processing mode is defined.

b) Presetting the overpressure function: Overpressure can also be deactivated by default using the arrows and the validation button.

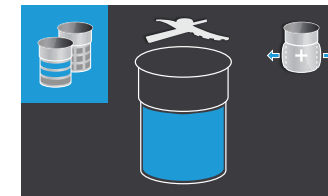
c) Resetting chosen processing options: There are two selection possibilities. PACOJET 2 can be set so that any chosen processing options will be reset to default settings either after each processing task (changing a beaker) or after powering off the machine using the ON/OFF switch.

5.10 Depressurizing during a processing cycle

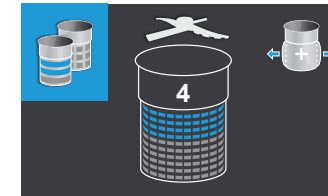


During a processing cycle with an activated “overpressure” setting, it is possible to depressurize the pacotizing beaker by pressing the appropriate selector button for “depressurize” on the control panel.

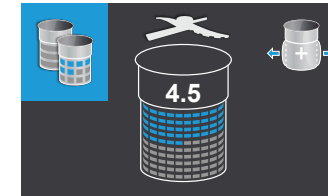
5.11 Pacotizing according to portions



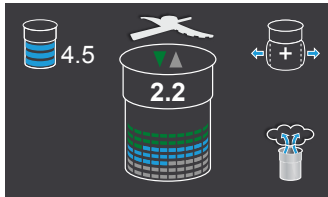
Simply by pressing the START button, the entire contents of a pacotizing beaker will be fully processed – regardless of fill quantity and without need for an indication of a specific portion amount.



To pacotize food preparations into portions, a beaker's contents filled to the maximum fill-line are divided into ten portions, each of which are further subdivided into ten decimal portions. In this respect, the total number of portions for a processing task may be programmed in full or decimal portions. This portioning feature has been calibrated according to the maximum fill-line volume of a beaker, not the actual content volume of a beaker.



5.12 Beaker content fill level and portion quantity display during pacotizing



The display screen indicates the programmed portioning details prior to pacotizing and additionally, during pacotizing, the fill quantity of the beaker and the progress of the task. At the end of the task, the pacotized quantity and the non-pacotized quantity remaining in the beaker are also indicated. This display will clear when the protective outer beaker is dismantled from the machine.

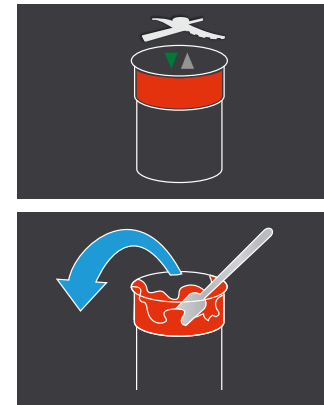
Should the number of programmed portions not be fully pacotized due to insufficient fill content, the remaining number of outstanding portions will be indicated on the display screen. In this case, the display, and consequently, the programming of the task are retained, even after the protective beaker has been dismantled and can thus be used as a presetting for processing a second beaker to complete the outstanding amount of portions programmed.

One can reset the display indicating any remaining quantities by pressing the STOP/RESET/HOME button.

5.13 Machine control and assistance function when pacotizing overfilled beakers

A pacotizing cycle can increase the volume of a beaker's initial content up to 30%, depending on the preparation of the food and the pressure setting. Therefore, the pacotizing beaker must never be filled over the maximum fill-line as indicated on the pacotizing beaker.

In order to prevent damage caused by improper use through neglecting the fill limitation directions, the PACOJET 2 is equipped with a control and assistance function.



When a pacotizing cycle has been initiated, PACOJET 2 can detect overflow immediately when the pacotizing blade meets the frozen surface. In the case of overflow, only the amount for which there remains ample volume in the beaker is pacotized, regardless of selected quantities. The pacotizing task will stop automatically after each needed interval to allow the operator to remove excess beaker content until the maximum fill-line level is achieved.

Despite this feature, take caution to strictly adhere to not overfilling pacotizing beakers above the maximum fill-line.

6 Handling the PACOJET 2

6.1 PACOJET 2 applications

PACOJET 2 is designed for pacotizing i.e. pureeing fresh, frozen food preparations (-18°C to -23°C) without thawing. Use the pacotizing blade for these tasks. In most cases, a pacotizing cycle will raise the temperature of products frozen at -18°C to -23°C by around 10°C . Thus, to preserve food hygiene, it is critical to further process pacotized food products immediately and/or rapidly return any contents remaining in beakers to the freezer.

In addition to pacotizing with the PACOJET 2, the optional Pacojet Coupe Set is available to process fresh, non-frozen food items (sections 5.7.2, 5.7.3, 6.3 and 6.4). Please refer to the separate Pacojet Coupe Set instruction manual.

6.2 Handling of fresh, frozen foods for pacotizing

6.2.1 Preparatory activities before pacotizing

Fill the pacotizing beaker with prepared foods, including liquids, up to the maximum fill-line.



→ IMPORTANT!

Never fill the pacotizing beaker above the maximum fill-line. Overfilling beakers can result in extensive contaminant ingress that can lead to defects and damage.

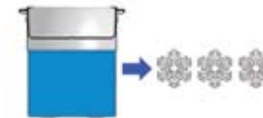
→ IMPORTANT!

Beaker content should not contain empty cavities or air pockets. Likewise, the surface of the beaker content must be flat. Disregarding these directions can damage the pacotizing blade during pacotizing.

a) seal the pacotizing beaker with a beaker lid.



b) Freeze the pacotizing beaker between -18°C and -23°C for at least 24 hours.



6.2.2 Brief description of the pacotizing process



a) ON/OFF switch (right-side, lower back). Power on.



b) Snap the pacotizing blade into the spray guard.



c) Affix the pacotizing blade, inserted into the spray guard onto the splined, magnetic shaft of the PACOJET 2 until secure.



d) Select a pacotizing beaker with the frozen food preparation from the freezer, remove the beaker lid and place it inside of the protective outer beaker.



e) Mount the protective outer beaker containing the pacotizing beaker onto the machine, rotating it securely into working position clockwise, i.e. turning it from right to left-forward.



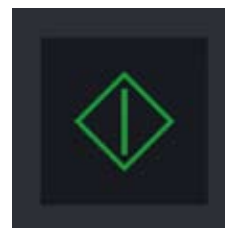
f) Select the pacotizing mode on the control panel if it has not yet been selected.



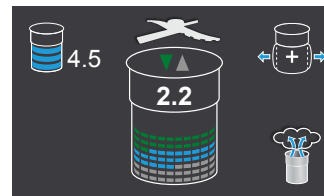
g) Next, select the number of desired complete portions and/or decimal portions.



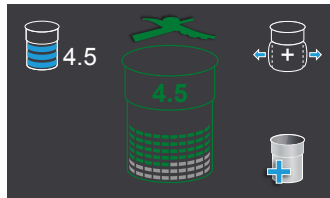
h) The overpressure function is set by default for pacotizing and may be deactivated as necessary using the selector or arrow buttons to validate the option "normal pressure".



i) Press the start button.



j) The PACOJET 2 will automatically process through the cycle as selected.



- k) Upon completion of the processing cycle, the shaft and pacotizing blade return to the start position, the beaker is depressurized automatically and the pacotizing cycle ends.



- l) Demount the protective beaker by exerting counter clockwise pressure, i.e. from left- to right-back, to withdraw it from the work position. The pacotizing blade and the spray guard will rest on the pacotizing beaker.



- m) Remove the spray guard with the pacotizing blade and retrieve the pacotizing beaker from of the protective beaker.



- n) Remove the desired amount of food that has been pacotized.



- o) Level-off any remaining product in the beaker with the spatula. Seal the pacotizing beaker with a beaker lid and immediately return it to the freezer at a temperature between -18°C and -23°C .

6.2.3 Detailed description of the pacotizing process

a) Insertion of the pacotizing blade with the spray guard into the machine



Grasp the pacotizing blade with two fingers on the corners between the blades. Place the pacotizing blade into the center hole of the spray guard, so that the hollow end fitting of the pacotizing blade snaps beyond the retaining tabs of the spray guard. Ensure that the flat side of the spray guard is facing downward against the blades.



Now affix the pacotizing blade, together with the spray guard in place above the blade and its hollow, magnetic connector piece, onto the splined, magnetic shaft, pressing up. The magnet must firmly hold the pacotizing blade and the spray guard in position.

b) Mounting the protective outer beaker onto the machine



Now choose a correctly filled and frozen pacotizing beaker from the freezer, remove the lid and place it inside the protective outer beaker.

→ IMPORTANT!

The pacotizing temperature of food preparations to be processed in the pacotizing beaker must be between -18°C and -23°C . The frozen preparation must be completely frozen for a period of at least 24 hours at the same temperature. If this does not occur, the blades or the machine may be damaged.

→ IMPORTANT!

The frozen food product must adhere firmly to the pacotizing beaker during the pacotizing process. Furthermore, the beaker contents may not thaw prior to pacotizing. In either case, the frozen product may dislodge itself from the beaker inner surface during pacotizing and result in machine overload.



Take the protective outer beaker with an inserted pacotizing beaker by its handle and place it on the base plate of the machine. Push the protective outer beaker back against the rounded back wall of the base to centre it. The beaker handle should be facing toward the right side of the machine and perpendicular to it. Now raise the protective outer beaker upward into position.

The top of the protective beaker must have flush contact with the machine, so that the tabs of the protective outer beaker fit snugly into the twist-fitting of the PACOJET 2. Now turn the beaker handle clockwise, i.e. from right to left-front, 90° until the handle is perpendicular to the front. Done correctly, the protective outer beaker will now be tightly and evenly mounted in the PACOJET 2.

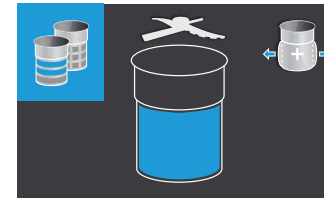
To avoid damage to the PACOJET 2 or injury to operators, the machine will only function when the protective outer beaker is properly mounted in the machine.

→ IMPORTANT!

Never mount the protective outer beaker into the PACOJET 2 with a pacotizing blade and spray guard simply resting on it, as in this case, sufficient contact of the pacotizing blade to the magnetic end of the shaft cannot be secured and the pacotizing blade may fall into the beaker. Starting the machine under this condition can damage the pacotizing blade and the shaft.

c) Programming pacotizing tasks

Select the pacotizing mode on the control panel if this has not yet been selected.



When the protective beaker is mounted correctly, the pacotizing settings are displayed immediately. The overpressure function is set by default for pacotizing prior to start and can be deactivated as required by using the selector or arrow buttons for "normal pressure" before start.

As a further processing option, one may now continue with the default presetting "pacotize the entire beaker" or one can select the amount of total and decimal portions.

d) Pacotizing



When the START button has been pressed, the PACOJET 2 will proceed through the chosen processing cycle fully automatically. Upon completion of the processing cycle, the shaft and pacotizing blade return to the start position, the beaker is depressurized automatically and the pacotizing cycle ends.

→ IMPORTANT!

Never start the machine without having inserted a pacotizing beaker into the protective outer beaker!

6.2.4 After a pacotizing cycle

Proceed as follows after the machine has automatically depressurized, stopped and completed a pacotizing cycle:

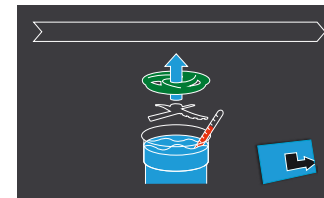


- Rotate the protective outer beaker by the handle counter clockwise, i.e. from left-front to right, 90° until it is perpendicular to the right side of the machine.
- Demount the protective outer beaker by lowering it down from the machine. The spray guard with the pacotizing blade will rest on the pacotizing beaker.
- Remove the spray guard with the pacotizing blade using one of the three tabs on the spray guard.
- Remove the pacotizing beaker from the protective outer beaker. The pacotized food is now ready for further preparation.



If the entire contents of the pacotizing beaker has not been pacotized, the remaining contents must be returned immediately to the freezer! If any pacotized food content remain in the beaker, the surface must be flattened using the spatula before replacing into the freezer.

Holding temperatures between -18°C and -23°C



- Should no further beakers be immediately processed, a rinsing cycle of the PACOJET 2 food processing system must be consequently implemented using the cleaning kit provided. Please clean the machine in accordance with the instructions found in Chapter 7.

6.3 Utilizing the machine to cut/chop fresh, non-frozen foods

One requires the 2-blade or 4-blade cutter attachments contained in the Pacojet Coupe Set, which is available as an add-on option.

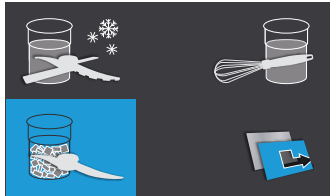


Exercise extreme caution handling the 2-blade and 4-blade cutter attachments contained in the Pacojet Coupe Set as they are very sharp! Touch only the upper/connector shaft part of the blade cutter attachment. Use the blade cutter affixing tongs included in the Pacojet Coupe Set. Do not ever come into contact with the blades of any Pacojet Coupe Set attachment.



Please adhere to the instruction manual provided separately with the Pacojet Coupe Set.

6.3.1 Cutting/Chopping procedure



- a) Fill the pacotizing beaker with small pieces of fresh, non-frozen food, then add other desired ingredients and seasonings.

→ IMPORTANT!

Never fill the pacotizing beaker above the maximum fill-line. Overfilling beakers can result in extensive contaminant ingress that can lead to defects and damage.

- b) Remove the 2-blade or 4-blade cutter attachment from the packaging of the Pacojet Coupe Set by holding only the upper/connector shaft part of the blade cutter attachment. Next, use the blade cutter affixing tongs included to clasp the centre of the blade. The connector shaft part of the blade cutter will face upward.

Install the spray guard on the cutter blade so that the cutter blade upper/connector shaft goes through the hole in the spray guard. Using the cutter tongs, bring the cutter blade and the spray guard up to the splined end of the machine shaft. Check that the cutter blade and the spray guard are affixed properly by exerting light upward pressure.



- c) Now the pacotizing beaker and the protective beaker can be mounted onto the machine as described in section 6.2.3b of the PACOJET 2 instruction manual.



- d) Select the cutting/chopping mode on the control panel if this has not yet been preselected. The overpressure function is preset as the standard default for cutting/chopping prior to each start but can be deactivated as required by pressing the “Normal pressure” button before starting the processing cycle.

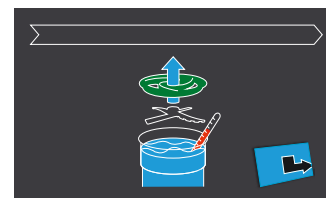
When the START button has been pressed, the PACOJET 2 will proceed through the chosen processing cycle fully automatically. Upon completion of the processing cycle, the shaft and the 2- or 4-blade cutter attachment return to the start position, the beaker is depressurized automatically and the processing cycle ends.

→ IMPORTANT!

- e) Never start the machine without having inserted a pacotizing beaker into the protective outer beaker!

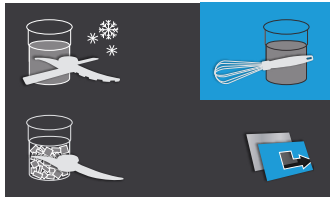
6.3.2 After the cutting/chopping procedure

- a) Demount the protective outer beaker containing the pacotizing beaker according to the PACOJET 2 instruction manual, section 6.2.4 with the spray guard resting in place.
- b) Remove the spray guard with the blade cutter attachment off the pacotizing beaker using the three tabs.
- c) Using the blade tongs, grasp the blade cutter attachment and remove it from the spray guard. The blade cutter attachment may now be cleaned immediately under running water. Further cleaning directions can be found in the separate instruction manual supplied with the Pacojet Coupe Set, which is available as an optional add-on.



- d) Should no further beakers be immediately processed, a rinsing cycle of the PACOJET 2 food processing system must be consequently initiated using the cleaning kit provided. Please clean the machine in accordance with the instructions found in Chapter 7.

6.4 Utilizing the machine for mixing/whipping fresh, liquid foods



This procedure requires the pacotizing blade or the whipping disk attachment contained in the Pacojet Coupe Set, which is available as an add-on option. Utilizing the whipping disk attachment in the mixing/whipping mode is identical to that of using the pacotizing blade.

6.4.1 Mixing/Whipping procedure

- Fill the pacotizing beaker with fresh, liquid food then add other desired ingredients and seasonings.

→ IMPORTANT!

Dense foods or foods with heavy elasticity may not be processed in the mixing/whipping mode under any circumstances, as this could cause damage to the PACOJET 2 machine.

→ IMPORTANT!

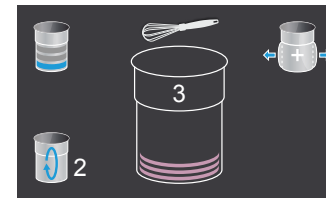
When filling the pacotizing beaker in preparation for utilizing the mixing/whipping mode, a high increase of food volume during processing must be taken into account (e.g. when whipping cream). Disregard of this warning may cause excessive contaminant ingress into the machine.

- Affix the pacotizing blade or the whipping disk contained in the Pacojet Coupe Set properly to the machine shaft together with the spray guard as described in section 6.2.3a.
- Now the pacotizing beaker and the protective beaker can be mounted onto the machine as described in section 6.2.3b of the PACOJET 2 instruction manual.

- Select the mixing/whipping mode on the control panel if this has not yet been selected.



The overpressure function is preset as the standard default for mixing/whipping prior to each start but can be deactivated as required by pressing the “normal pressure” button before starting the processing cycle.



Further programming features allow the standard default setting “mix/whip the entire beaker” or one can set the approximate fill-volume level of the beaker contents in terms of portions. The setting of the quantity of portions is useful for processing smaller content volumes within the pacotizing beaker utilizing the automatic repeat-cycle processing function. As when implemented, the shaft retreats only to the upper level of the selected approximate fill volume until the selected number of same-cycle repetitions is complete.

Accordingly, it is possible to program the number of needed mixing/whipping cycle repetitions.

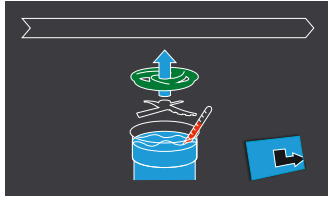
- When the START button has been pressed, the PACOJET 2 will proceed through the chosen processing cycle fully automatically. Upon completion of the processing cycle, the shaft and the pacotizing blade or the mixing/whipping disk attachment will return to the start position, the beaker is depressurized automatically and the processing cycle ends.

→ IMPORTANT!

Never start the machine without having inserted a pacotizing beaker into the protective outer beaker!

6.4.2 After the mixing/whipping procedure

Proceed according to section 6.2.4 of the PACOJET 2 instruction manual.



Should no further beakers be immediately processed, a rinsing cycle of the PACOJET 2 food processing system must be initiated consequently by using the cleaning kit provided. Please clean the machine in accordance with the instructions found in Chapter 7.

7 Cleaning PACOJET 2

7.1 General

As with all machines used in food preparation, special attention must be paid to the cleaning procedures for PACOJET 2. Meticulously adhering to the cleaning directions is especially crucial when processing animal protein and fats in the PACOJET 2 (fish, meats, dairy products, etc.).

Thorough cleaning of the machine

- is required for first-class quality products
- will extend the life of the machine
- extends the time between service calls
- helps avoid the proliferation of germs on the machine

➔ IMPORTANT!

- Never submerge PACOJET 2 in water!
- Never place the machine under running water!
- Never spray the machine with water, a high-pressure steam washer or any other similar device!

7.2 Initial cleaning

PACOJET 2 and all of its accessories must be meticulously cleaned before its first use. Use a ready available dishwashing liquid for this purpose.

The pacotizing beakers must also be thoroughly cleaned prior to the first use.

7.3 Cleaning of the direct food contact zone

The cleaning procedures defined below are absolutely required.

PACOJET 2 must be cleaned regularly by initiating a full cleaning cycle utilizing the supplied PACOJET 2 cleaning accessories that are intended for this purpose:

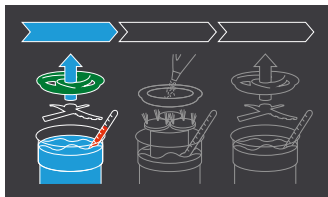
- after processing, no later than before closing up the kitchen
- after an extended period of time during which PACOJET 2 has not been in use
- before the first processing task of the day

The PACOJET 2 kitchen machine is so conceived, that any dismantling for cleaning of the machine is not necessary. The cleaning procedure is largely done automatically.



Select the cleaning function on the screen by pressing the selector button adjacent to “cleaning functions and machine settings”. One then can choose the option to initiate a full cleaning cycle or solely the rinsing cycle. Each individual task, regardless of cleaning or rinsing, lasts approx. 60 seconds.

A full cleaning cycle entails:



- a rinsing cycle with hot water for a general rinsing: green rinsing insert and the pacotizing blade.
- a cleaning cycle with hot water and detergent: blue cleaning insert with brushes and blue sealing ring, without pacotizing blade!
- a further rinsing cycle with hot water: green rinsing insert and pacotizing blade.

For an optimal cleaning result, the functional flow diagram shown above must be followed!

7.4 Detergent

In order to achieve a proper hygienic cleaning, use a non-foaming disinfecting detergent in connection with the cleaning process.

The following detergents are appropriate examples:

- ECOLAB® P3 Asepto 2000 etc.
- ECOLAB® Micro Quat Extra
- Procter & Gamble Milton Sterilizing Fluid

Consult your point of purchase to inquire about appropriate detergents for your country, as country specific differences may prevail.

➔ IMPORTANT!

Never use the following in any instance:

- foam causing detergents
- harsh, aggressive solvents that deteriorate or dissolve aluminium, rubber, plastics or painted surfaces
- toxic detergents

7.5 Rinsing cycle procedure

Accessories required: green rinsing insert with the pacotizing blade



Rinsing with the green rinsing insert removes general residue. After the cleaning cycle with the blue cleaning insert is complete, any remaining residual detergent is removed by implementing a second rinsing cycle. The rinsing cycle with the rinsing insert is also appropriate for inbetween processes, i.e. changing foods to be pacotized.

Procedure:

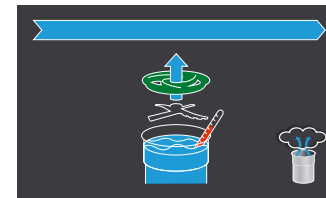


- a) Insert an empty pacotizing beaker in the protective outer beaker.
- b) Snap the pacotizing blade into the green rinsing insert.

Affix the rinsing insert together with the pacotizing blade to the machine shaft. (This procedure is identical to affixing the spray guard with the pacotizing blade to the machine shaft).



- c) Fill the pacotizing beaker with hot water to about 2 cm from the beaker brim.
- d) Insert the pacotizing beaker into the protective outer beaker and mount in place, securing by rotating in a clockwise direction.

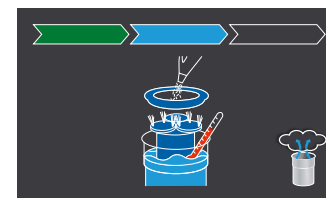


Select "rinsing cycle" from the display screen and press the START button (see section 5.8).

After the completion of a successful rinsing cycle and automatic depressurizing, a message appears on the screen informing the operator it is safe to demount the protective beaker. Demount the protective beaker from the machine and dispose of the rinsing water.

7.6 Cleaning cycle procedure

Accessories required: blue cleaning insert with blue sealing ring, without pacotizing blade!



The cleaning cycle is a part of the full cleaning procedure for PACOJET 2, which consists of pre-rinsing, cleaning and final-rinsing.

The complete cleaning procedure can be programmed by selecting the option "cleaning functions and machine settings" using the selector buttons adjacent to the display screen. Then, on the following display screen, select "full cleaning procedure" (see section 5.8).

The process of cleaning with the blue cleaning insert and disinfecting detergent will protect the PACOJET 2 food processing system from germs accumulation and also, cleanse any remaining food trace elements after a rinsing cycle.

Procedure:



- a) Insert an empty pacotizing beaker in the protective outer beaker.



- b) Place the blue cleaning insert with brushes facing up into the pacotizing beaker, then place the blue sealing ring onto the pacotizing beaker.



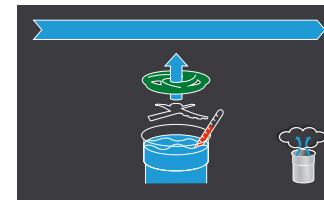
- c) Fill the pacotizing beaker with hot water up to the base of the brushes.

Add the required quantity of detergent (see section 7.4).

Mount the protective beaker onto the machine, rotating clockwise.

Press the START button and remove the protective beaker after the cleaning cycle is complete, then dispose of the remnants.

7.7 Cleaning the depressurization hose



Rinsing the depressurization hose during a cleaning or rinsing cycle is possible by pressing the selector button for the depressurization function. Be sure to hold a cup under the hose outlet to collect any cleaning- or rinse-water that will be released.



7.8 Cleaning the exterior of the machine

Rub the chrome-steel exterior and base using a damp cloth and a readily available cleansing agent.

7.9 Cleaning accessories

The parts listed below can be cleaned in a dishwasher:

- Pacotizing beaker of chrome-steel
- Protective outer beaker
- Pacotizing blade
- Spray guard, black
- Sealing ring, blue
- Rinsing insert, green
- Spatula

In order to prevent the accumulation of germs, the pacotizing blade and the spray guard must be:

- rinsed in order to remove general residue
- soaked in a cleaning/disinfectant solution to kill any germs and then
- rinsed under water or through a dishwasher

The pacotizing blade will remain rust-free with proper care. It should be handled as one would a meat-grinding blade to prevent the development of rust. After the pacotizing blade has been cleaned, it is easy to apply a film of oil. A food-safe oil or lubricant must be used.

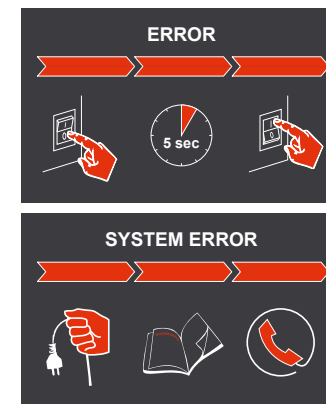
Beaker lids should only be cleaned in a dishwasher under certain conditions to preserve the integrity of their shape. They are temperature resistant between -25°C and $+85^{\circ}\text{C}$. Please verify the temperature range of your dishwasher before using it to clean beaker lids.

8 What to do when

- ? PACOJET 2 stopped the processing cycle, though the desired quantity has not been or only partially processed.

The display screen shows “error”.

The processing cycle could not be completed due to a machine overload.



Power off the machine using the ON/OFF switch. After approx. 5 seconds, power on the machine. If the PACOJET logo is shown on the display, followed by the programmed processing mode, continue processing further beakers.

If the display screen continues to show “error” after you have powered the machine off and then on again, the mechanical overload protection device has been activated. Contact your authorised service provider.

- ! PACOJET 2 can overload if the machine cannot process the specific food preparation.

Possible causes can be:

- temperature of the food preparation is too cold (less than -23°C)
- food preparation has thawed and does not adhere to the inner beaker surface
- pacotizing blade is blunt or deformed
- specific food preparation cannot be processed by PACOJET 2

? PACOJET 2 does not create overpressure during a processing cycle

The surface of the spray guard is not smooth. Since the spray guard also provides a seal during of the processing cycle, the contact surfaces must be clean and fully intact.

→ Inspect the spray guard for residue or damage. Clean if necessary. If this does not alleviate the pressure inconsistency, contact an authorised service provider.

? The pacotizing blade can no longer be magnetically affixed securely to the splined end of the machine shaft.

The pacotizing blade is held in place through a magnetic force at the end of the machine shaft. Residue collection on the end of the machine shaft or within the hollow end fitting of the pacotizing blade will weaken the magnetic bond to the extent that the pacotizing blade cannot be affixed.

→ Clean the splined end of the machine shaft and the hollow end fitting of the pacotizing blade.

9 Information

9.1 Technical Data PACOJET 2

Nominal power consumption		950 W
Rate of rotation:	Motor:	6,000 rotations per minute
	Pacotizing blade:	2,000 rotations per minute
Overpressure:	approx. 1.2 bar	
Transmission:	Gear driven belt drive	
Electronics:	Electronic controlled, microprocessor driven	
Functions:	• Monitoring/display of processing cycle progress • Precision shaft movement • Rotation speed control, according to resistance • Protective unit sensors	
Dimensions :	498 mm × 182 mm × 360 mm (height × width × depth)	
Sound emission:	79 dB(A)	
Materials:	Exterior/Upper housing:	stainless steel
	Base:	coated cast aluminum
	Frame/casing:	polyamide, 30% fibreglass reinforced
	Protective outer beaker:	polyamide, 15% fibreglass reinforced
	Rinsing insert:	nitrile rubber, food safe
	Spray guard:	nitrile rubber, food safe
	Sealing ring:	nitrile rubber, food safe
	Beaker lids:	polypropylene, food safe
	Pacotizing beaker:	stainless steel
	Pacotizing blade:	cast steel
	Shaft:	stainless steel
Weight:	Blade holder:	stainless steel
	Spatula:	stainless steel
	PACOJET 2	14.90 kg
	Protective outer beaker	0.30 kg
	Pacotizing beaker	0.35 kg
	Beaker lids	0.01 kg
	Spray guard	0.09 kg
	Cleaning insert	0.13 kg
	Sealing ring	0.03 kg
	Rinsing insert	0.10 kg
	Pacotizing blade	0.06 kg
	Spatula	0.10 kg
Mains voltage variants:		230–240 V / 50–60 Hz 90–120 V / 50–60 Hz

9.2 Accessories

The following accessories are available from your Pacojet dealer:

Item
Pacotizing beaker kit, small (4 chrome steel beakers with lids)
Pacotizing beaker kit, medium (6 chrome steel beakers with lids)
Pacotizing beaker kit, large (10 chrome steel beakers with lids)
Pacojet Coupe Set
Protective outer beaker
Pacotizing blade Standard
Pacotizing blade Gold
Spray protector
Rinsing insert (green)
Sealing ring (blue)
Cleaning insert (blue)
Spatula
PACOJET 2 Recipe Book
Adhesive labels

9.3 Maintenance and technical service

Regular maintenance will prevent downtime and will extend the performance life of your PACOJET 2 machine. Repairs and maintenance may only be performed by authorised Pacojet service providers.

To source information regarding your Pacojet service provider, contact your point of purchase or consult www.pacojet.com.

9.4 Disposal and recycling

PACOJET 2, its accessories and packaging must be recycled according to environmental regulations.

Recycle the original PACOJET 2 packaging only along with the machine itself. It is recommended to store the original packaging in the case of later transports (i.e. moving locations, for shipping to a service provider).

Only applicable to EU countries:

Do not dispose of the PACOJET 2 in a household waste bin! According to EU-Directive 2002/96/EC on electronics and electronic equipment waste and its application according to national laws, unneeded electronic equipment must be collected separately and recycled in a method appropriate to protect the environment.

9.5 Warranty notes

Please refer to the enclosure.

9.6 PACOJET 2 declaration of conformity

Please refer to the enclosure.

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Pacojet AG
Bundesstrasse 5
CH-6300 Zug
Switzerland

info@pacojet.com
www.pacojet.com