

PACOJET 2 PLUS WITH 2 GLASSES SUPPLIED

APPARATUS TO PACE, MAKE FROZEN INGREDIENTS SOFT AND CREAMY AT -22 degrees



vedi prodotto online

CODICE: 69010202

MARCA: SIRMAN



SOLUZIONI FOODSERVICE

The Pacojet is a device, invented by a Swiss engineer, which makes ingredients frozen at -22 degrees exceptionally homogeneous.

The product is not a smoothie but a particularly soft and creamy preparation.

The base from which we start is of three types: cream, sorbet and semifreddo foam and must be inserted into the appropriate glass which will go into a blast chiller freezer to drop to -22 degrees.

But for those who want it, or for those who don't have a freezer or a blast chiller, the new versions of Pacojet also process fresh ingredients.

Made of high-quality material with a nickel-chrome housing, extremely compact Pacojet - thanks to a new and unique technique - performs a fundamental task in high-quality kitchens: "pacotizing" foodstuffs.

That is: chopping, transforming various foodstuffs into purees, mousses and pates, creaming and emulsifying sorbets and ice creams from frozen bases. All in one single operation!

With Pacojet, in fact, you will have the possibility, in a very short time, to have the product finished and ready to be consumed, passing almost directly from the conservator to the serving dish.

The secret lies in eliminating defrosting times which affect work rhythms.

This offers the opportunity to prepare different types of ingredients in advance, using them immediately if necessary and in the desired quantities.

Furthermore, given the rapid processing, the excess portions can be reinserted into the cold chain before the action of thawing can damage them.

TECHNICAL FEATURES:

- Revolutions per minute 2000 rpm
- Dimensions cm. 20x36x50 h
- Air pressure 1 bar
- Processing temperature -18° / -23°
- Equipped with a brushless, low-consumption motor
- High strength with low noise level
- Manages the glass with 10 portions and tenths of each individual portion
- Works with 2 speeds in order to make the approach of the knife to the product to be processed and the return to position more efficient
- Has USB port for diagnostics
- Simple and intuitive graphic display for managing the various programs:
 - frost processing
 - fresh processing
 - cleaning