

PACOJET 4 WITH 1 GLASSES SUPPLIED

APPARATUS TO PACE, MAKE FROZEN INGREDIENTS SOFT AND CREAMY



SOLUZIONI FOODSERVICE

PACOJET 4 WITH 1 GLASSES SUPPLIED

Pacojet is highly versatile, giving you virtually unlimited applications: from aromatic pestos and creative macron fillings, to light and airy goat's cheese mousse.

Each dish is a guarantee of absolute perfection.

Unleash the full potential of your Pacojet and create a wide range of dishes

Pacojet 4 built with a new design and a new structure.

Large and practical fast and intuitive touchscreen for an extraordinary user experience.

Innovative features for an efficient pacotizing experience.

To support your kitchen, to satisfy your needs and make exceptional results possible

Thanks to the "pacossatua" technique, it performs a fundamental task in high-quality kitchens, namely: chopping, transforming various foodstuffs into purees, mousses and pâtés, creaming and emulsifying sorbets and ice creams from frozen bases. All in one single operation!

A qualitative leap in technology with absolute innovations:

- JET MODE: an efficient increase in pacotizing speed is obtained, reducing the working time of a complete glass to 90 sec, compared to the standard 4 min
- PROCESSING WITH OVERPRESSURE: allows an expansion of the volume of the processed product equal to approximately 20-30% more.
- EXTENDED AUTOMATIC REPEAT FUNCTION: increase in the number of continuous work cycles up to 10.

TECHNICAL FEATURES:

- Dimensions cm. 20.4x36.5x50 h
- Air pressure 1 bar
- Processing temperature -20 °C
- High strength with low noise level
- New manufacturing features: JET MODE, OVERPRESSURE PROCESSING, EXTENDED AUTOMATIC REPEAT FUNCTION
- Power 1500 watts
- 1ph power supply
- Glass capacity 0.8 litres
- Net weight 22.5 kg