

Pacojet 4 is an innovative commercially usable food processor. It can be used to process frozen food in one step into micro-puree and mousse without thawing.

The core function of the device is Pacotizing®. Here, deep-frozen foods are processed into ultra-fine preparations without thawing.

**RATED CAPACITY**

1500W

**POWER**

220-240 / 50/60 Hz

**DIMENSIONS**

497H x 204W x 365D

**WEIGHT**

22.5kg

**OVERPRESSURE**

Approx. 1 bar

**NETWORK**

Wireless Internet Access

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



1.



2.



3.



4.



5.

- 1. Device
- 2. Protective outer beaker
- 3. Synthetic pacotizing® beaker and lid
- 4. Spray guard including 1 preliminary scraper
- 5. Pacotizing® blade