Ever attentive to the latest market trends and the needs of its customers, Sirman presents - exclusively for Italy - the PACOJET: a masterpiece of technique, a worldwide new release and, above all, an essential and irreplaceable tool for the leading professionals in the restaurant industry.

Manufactured using quality materials, with a nickel-chrome fitting, and extremely compact, Pacojet - thanks to a new technique, unique in its class - performs a fundamental task in quality kitchens: the “pacotizin” of foods.

That is: chopping, mashing, making mousses and pâtés using different foods, whipping and emulsifying sorbets and ice cream from frozen ingredients.

All in just one operation!

Pacojet will enable you to obtain – within a very short time – the finished product ready for consumption, passing from the cold storage system to the serving dish almost directly. The secret lies in eliminating the defrosting times without altering the cold chain for the unprocessed product.

This allows different types of ingredients to be prepared in advance, and then used immediately when required and in the desired proportions.

In addition, given the rapid processing speed, the excess portions can be returned to cold storage before being damaged by defrosting.

### PACOJET II

- Equipped with a low-consumption brushless motor, it develops greater power with a decidedly lower noise level compared to Pacojet Junior.
- It manages the cup with 10 portions and tenths of each single portion.
- It has 2 speeds to enhance the knife’s efficiency when approaching the product to be processed and returning to its initial position (~100 portions).
- It features a USB port for diagnostics.
- Straightforward and intuitive graphic display for managing the various programmes: frozen processing, fresh processing and cleaning.
Creativity and a vast range of possible uses

The ideal container

Into the blast chiller and then…

…all in the freezer!

Ready to be “pacotize”

From 1 to 100 portions of flavour

Optional isolated 4 beaker box

Optional set of knives for fresh food

Pacojet Junior

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<th>bar</th>
<th>°C</th>
<th>mm</th>
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<th>kg</th>
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