

INNOVATIVE COMMERCIALLY USABLE FOOD PROCESSOR

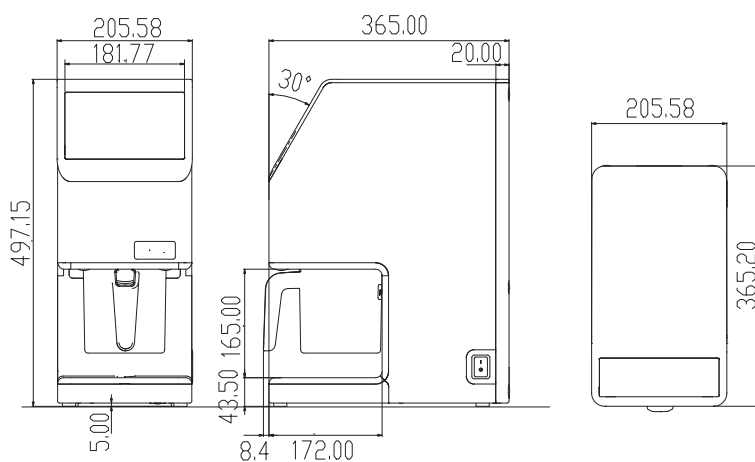
The best kept secret among top chefs now comes with over \$940 of bonus accessories to maximise your creativity.

Pacotizing involves the micro pureeing of fresh, deep frozen foods using overpressure without thawing to extract more maximum flavour and colours, and puree to an ultra fine consistency. Create vibrant sorbets, ice creams, soups, marinades, oils, sauces and more.

The Coupe Set Blade chops meats, vegetables, herbs, fruit, nuts into precise pieces that replicate knife work. The Coupe Whipping Disc creates superior volume and stability in creams and egg based foods like mousse, meringue and macarons using over pressure.

PLATINUM PACK

Code	Description
PJ4SK- PLATINUM-KIT	Pacojet 4 With Starter Kit 1 X Pacotizing Beaker 1 X Protective Beaker 1x Spray Guard 1 X Pacotizing Blade
	BONUS 1 x Coupe Set 12 x Pacotizing Beakers 1 x Cleaning Tabs 60pcs



RATED CAPACITY	WEIGHT
1500W	22.5kg
POWER	OVERPRESSURE
220-240 / 50/60 Hz	Approx. 1 bar
PRODUCT DIMENSIONS (mm)	NETWORK
436H x 204W x 365D	Wireless + Ethernet Connectivity
SHIPPING DIMENSIONS (mm)	
497H x 265W x 580D	

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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

* Dishwasher safe



Bonus Items

6. Coupe Set
7. Cleaning Tabs 60pcs
8. 12 x Pacotizing Beakers