

Stand out through unforgettable quality.
The new Pacojet 4.



A reliable partner.

From the best kept secret among top chefs to an absolute must-have kitchen device. In thousands of successful professional kitchens world-wide, chefs serve up their passion for quality with the help of Pacojet. That's because this unique cooking system allows them to use market-fresh ingredients to produce a limitless diversity of high-quality dishes: sorbets, ice creams, farces, mousses, soups, concentrates, doughs, batters, and much more.

Pacotizing® involves the micro-pureeing of fresh, deep-frozen foods using over-pressure without thawing. This allows the foods to shine in their purest, most natural form. It results in a unique flavor sensation you can reproduce any time at the touch of a button.

Experience with all the senses.

Flavor explosions on the tongue

Pacotizing® greatly increases the surface area of the ingredients. This intensifies their flavors.



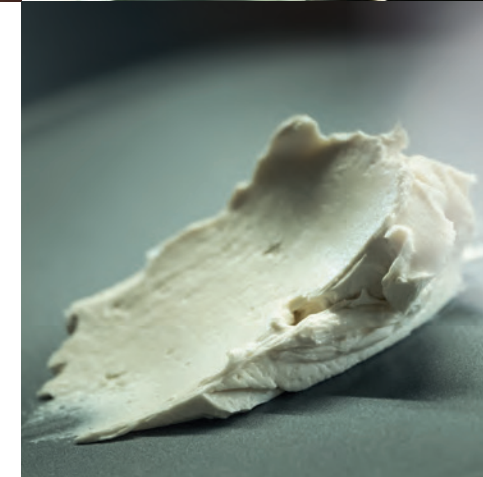
A creamy, delicate mouthfeel

Because pacotizing® micro-purees the ingredients and incorporates up to approx. 1 bar of air pressure, this creates ultra-fine and airy textures.



A feast for the eyes

The special pacotizing® process preserves the fresh, natural colors of the foods.



One system.
Many applications.



Pacojet is highly versatile, offering you virtually limitless applications – from aromatic pestos and creative macron fillings to airy-light goat cheese mousse. And every dish is guaranteed to be sheer perfection. Unleash the full potential of your Pacojet and create a wide range of dishes.





MIXOLOGY

A reliable partner. Behind the bar.

From refined frozen cocktails to aromatic infusions, Pacojet brings the precision of pacotizing® to the bar.

Using fresh ingredients and cold extraction, bartenders create drinks with intense flavour, ultra-fine texture and absolute consistency — even during peak service.

Precision in every pour.

Pure flavour

Cold extraction preserves the natural aroma, colour and freshness of fruits, herbs and spices.



Silky textures

Ultra-fine pacotizing® delivers smooth, stable drinks without ice crystals or unwanted dilution.

Visual clarity

Natural colours remain vibrant — from bright citrus to deep berry and herbaceous greens.



A reliable partner.
In the bakery and café.

From delicate creams and fillings to sorbets, spreads and signature accompaniments, Pacojet supports bakeries and coffee houses where precision and consistency matter.

Using fresh ingredients and cold processing, every preparation delivers clean flavour, refined texture and reliable results - that will impress customers and stand out from the rest.



Perfect textures

Pacotizing® creates smooth, stable creams, mousses and sorbets that are light, uniform and precise.



Pure flavour

Cold processing preserves the natural taste, aroma and colour of fruit, nuts, chocolate and dairy.

Visual precision

Natural colours remain vibrant, enhancing pastries, plated desserts and savoury café favourites.

Experience with care.
Every meal, every day.

Children's wellbeing and health begin in the kitchen. Pacojet supports childcare kitchens preparing fresh, child-friendly meals with controlled texture and natural flavour. Making daily service balanced, reliable and stress-free.

With Pacotizing®, fresh ingredients are gently transformed, preserving nutrients while delivering smooth, consistent results every day.



Natural flavour

Fresh fruits and vegetables retain their original taste — without additives or artificial flavourings.

Smooth textures

Uniform, lump-free consistencies support safe eating across different age groups.



Nutrient preservation

Cold processing helps protect vitamins and valuable nutrients often lost through heat.

Pacotizing®. A quick and easy process for top-quality dishes.

Pacotizing® starts with market-fresh ingredients. No matter what you want to make with the Pacojet, all it takes is three simple steps to achieve top-quality results.

1

Prepare and fill

Simple preparation of the fresh ingredients: cut into pieces and add liquid



2

Freeze and store

At least 24 hours at -20°C



3

Pacotize® by the portion

For service or mise en place



A quantum leap in technology.
The new Pacojet 4.



Innovative settings
for an efficient pacotizing® experience.

The Pacojet 4 supports you with the specific requirements of your kitchen. Its features deliver outstanding results with maximum productivity.



①
New: Jet® mode

Choose between pacotizing® with the classic pacotizing® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity.

②
Working with overpressure and normal pressure

When using overpressure, the Pacojet works at up to 1 bar. This results in a volume expansion of approx. 20–30%. This is ideal for creating foods such as mousses with a creamy-light consistency and for intensifying flavors.

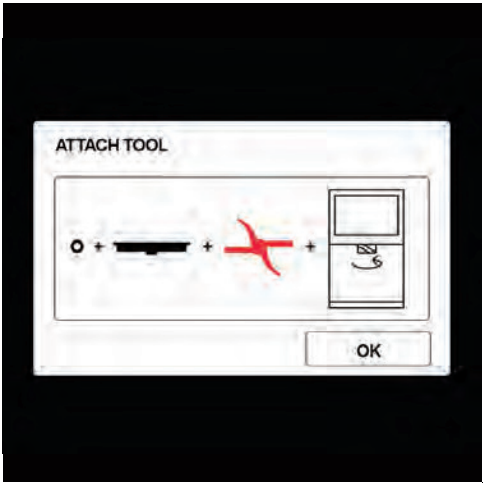


③
Expanded automatic repeat function

Pacotizing® on repeat up to 10 times. This results in particularly light and creamy consistencies with maximum time-efficiency.

Intelligent features
for easy and safe use.

The intelligent features of the Pacojet 4 offer practical user guidance, and workflows can be further standardized.



Easy to use

Large touchscreen
The large touchscreen provides intuitive user guidance with an animated assistance feature. The user interface is designed for use in professional kitchen environments.

Save recipe settings
Saving and loading settings for preparing your favorite recipes makes your kitchen even more efficient.

Standby feature
During prolonged periods of inactivity, the Pacojet switches to energy-saving standby mode (the inactivity period can be adjusted), yet is instantly ready to use when you touch the display.

Easy cleaning process
You can clean your Pacojet very easily in two stages using the Pacojet Cleaning Tabs.

Work safely

Detection mode
The detection modes of the Pacojet 4 aid in the correct use of the device and protect it against damage.

The tool detection feature ensures that the correct tool has been properly attached.

With the spray guard detection feature, you can be confident that the spray guard is positioned correctly.

The fill level detection feature notifies you when the pacotizing® beaker is too full.

WIFI feature
Connecting the Pacojet via WIFI allows the Pacojet Service Center to detect error sources quickly and easily.



Essential Pacojet accessories.

The practical Pacojet accessories are essential for achieving the tried-and-tested, top-quality results when pacotizing®, and for expanding the processing options of the Pacojet.



Pacojet Cleaning Tabs
The Pacojet 4 can be cleaned quickly in two stages at the touch of a button and with no additional equipment. The high-quality Pacojet Cleaning Tabs are the perfect detergent for the task: they have been specifically developed for the professional and efficient cleaning of Pacojet devices. They clean antibacterially, and are compact and very easy to use.

The Pacojet Coupe Set
With the Pacojet Coupe Set, the functionality of the Pacojet is expanded to include the processing of non-frozen foods.

Coupe Set blade
The Coupe Set blade is ideal for chopping meat, fish, vegetables, herbs, fruits, nuts, etc.

Whipping disk
The whipping disk is suitable for processing liquid foods such as cream and egg whites, and for making fruit creams, milk shakes, mixed drinks, etc.

You can find more information about the accessories at
www.comcater.com.au

What Pacojet has embodied for 30 years.



Limitless creativity and diversity
so that you can conjure up unique dishes



Flavor sensations that are guaranteed to impress
which can be easily reproduced any time at the touch of a button



Efficient workflows
that don't require time-intensive tasks such as peeling



Flexibility in the kitchen
thanks to the use of deep-frozen foods that are prepared in advance and available any time, fresh and quick, when needed for service



Sustainable, cost-effective production
with zero waste (incl. high-quality flavor and nutrient carriers such as fruit peel and vegetable stems) and no excess production



Profitable investment
with an amortization within six months



Become part of the ever-growing Pacojet community with over 80,000 satisfied customers worldwide and immerse yourself in the digital world of pacotizing®.

www.comcater.com.au

Comcater
191 Salmon Street
Port Melbourne VIC 3207

1300 309 262
contactus@comcater.com.au