

Cod: 42660907

Freezing cell height 2200 mm - price excluding motor 5400x5400x2200h mm



Description

Pacojet: what is it? The Pacojet is a device invented by a Swiss engineer to homogenise and puree frozen whole foods. It has a nickel-chrome housing, into which the foodstuffs to be 'pacossare', i.e. to be chopped, emulsified and homogenised to obtain a cream, ice cream or puree with an excellent consistency, are placed. How Pacojet works Frozen or fresh foodstuffs to be boned are placed inside the Pacojet. The machine independently processes the frozen food to cream and emulsify it to the desired consistency. By means of the external display it is possible to select the number of portions to be obtained, up to a maximum of ten: this feature is very important if you have to prepare precise dishes, so as not to waste excess food. The blades start working immediately and transmit, with the movement, the heat suitable for defrosting the food, working it in the meantime to create the pate or cream with the desired density. How to clean the Pacojet The Pacojet cleaning kit is supplied with the package. We recommend using water and vinegar to clean the blades and all accessories. Pacojet on Ristoattrezzature Pacojet and Pacojet II are CE-marked in our catalogue.

Dimensions

Spessore pareti	100 mm
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