



Tips and tricks for using Pacojet

General tips and tricks

Check the temperature of your freezer.

Place a thermometer in the freezer for 24 hours and ensure that the freezer temperature is $-20\text{ }^{\circ}\text{C}$.

Avoid freezer temperatures that are too high

If the contents of the pacotizing[®] beaker are not cool enough, the quality of the result can be negatively affected. The final product's consistency will be too coarse or too fine.

Freezer temperatures that are too low can cause damage.

Pacotizing[®] of the pacotizing[®] beaker contents that are too cold (below $-23\text{ }^{\circ}\text{C}$) can cause the appliance to overwork and may damage it.

Do not let the pacotizing[®] beaker's contents thaw.

When pacotizing[®], the pacotizing[®] beaker's contents must be solid inside the pacotizing[®] beaker, otherwise the appliance may become damaged.

Avoid uneven surfaces

If fruit or pieces of vegetable have risen to the top during the freezing process, cover these with liquid again and return the pacotizing[®] beaker to the deep freeze. Level the surface of a pacotizing[®] beaker's contents that have been partly used before freezing it again.

N.B.: Do not fill the pacotizing[®] beaker above the mark.

The freezing process will cause a slight dome in the middle.

As long as the dome is in the center you can pacotize® the beaker contents, as during pacotizing® the greatest pressure is applied to the center of the pacotizing® blade. If a dome occurs to the side of the pacotizing® beaker, either smooth this out with liquid or prepare the pacotizing® beaker again.

Avoid overfilling the pacotizing® beaker

The pacotizing® beaker contents must not exceed the maximum fill line. Divide the contents among several beakers.

How to identify whether your pacotizing® blade is still working

Tap the pacotizing® blade on an even surface. The blade should rock back and forth. If it tips to one side it is bent and must be replaced. Check the cutting edge regularly for nicks.

Extend the life of your pacotizing® blade

After cleaning, dry your pacotizing® blade and then grease it with a food-grade oil.

Extend the life of your Pacojet

Have your Pacojet serviced at least once per year, or as necessary, by an official service partner. To do this, retain the original packaging and polystyrene inserts for shipping.

Avoid transferring flavors and colors

Clean your Pacojet in between uses for sweet and savory foods, and after highly-colored foods such as beetroot, or foods with a strong odor such as garlic, or recipes using raw meat or fish.

Avoid “powdered snow”

Adjust the number of times you pacotize® or pour a little of a suitable liquid over the frozen beaker contents before pacotizing®.

Use high-quality food products

Pacotizing® intensifies the flavor, color and aroma. It is therefore very important that the ingredients you use are of very high quality and fresh.

Processing fresh herbs

When pacotizing® fresh herbs it releases almost all of the essential oils from the leaves. The flavor and aroma become incredibly intense.

Processing fresh fruit

Overripe fruit can create an intense flavor in ice creams and sorbets. Boiling with sugar syrup before freezing reduces the acidity and activates pectin (e.g. rhubarb).

Creating snow or powder

Reducing sugar or fat in a recipe will make the pacotized® end product more powdery. Create yogurt snow using low-fat yogurt and very little sugar.

Vegan or lactose-free dishes to hand at any time

By preserving at -20 °C, you can always have vegan or lactose-free food preparations available when required.

Tips and tricks for soups

Making soups using your Pacojet

Create creamy, delicate soups full of flavor from market-fresh ingredients. The natural colors are retained and intensified.

Create soup concentrates

By using the pacotizing® beaker filling as a flavor enhancer, you can also produce large quantities using a base soup.

Tips and tricks for farces, sausage mixtures and tartare

Create time-saving farces

If you pacotize® farces, you are omitting laborious stages such as passing through a sieve or cooling over an ice-water bath.

Pacotize® the farces repeatedly

Multiple pacotizing® makes farces even creamier, better combined and suitable for bringing back to the optimum reprocessing temperature and consistency.

Create airy or compact farces

Pacotizing® with overpressure makes farces light and airy. You can produce more compact farces for terrines and pâtés by pacotizing® at normal pressure.

Beware when pacotizing® farces

When pacotizing farces using overpressure it may cause the volume to increase considerably. You should therefore reduce the quantity in the pacotizing® beaker accordingly.

Creating farces using the Pacojet Coupe Set

The Pacojet Coupe Set does not transfer heat, as the knife processes food from top to bottom and achieves perfect, even results extremely gently.

Creating tartare using the Pacojet Coupe Set

To achieve the optimum result, normal pressure and using firmer meat, such as beef rump or topside, is recommended.

Creating sausage meat using the Pacojet Coupe Set

The sausage meat becomes more compact and holds together better when frying if overpressure is used during processing. Seasonings and herbs are distributed evenly through the sausage mixture when processed using the Coupe Set.

Tips and tricks for doughs and batters

Doughs and batters always to hand

If you store doughs and batters at -20 °C, you always have them ready for crêpes and cakes, etc., even for individual portions if necessary.

Produce light doughs and batters

Repeated pacotizing® of doughs and batters produces particularly light results. You can therefore dispense with the addition of yeast for blinis, for example.

Pacotized® flavored butters/spreads

Repeated pacotizing® not only intensifies the flavor of butters and spreads, it also makes them spread and melt very evenly, without separating.

Tips and tricks for concentrates, pastes and oils

Make creamy nut pastes

Repeated pacotizing® of nut pastes, for example, can considerably reduce the processing time because lengthy and tedious conching (up to 24 hours) is no longer necessary. The result is finer and creamier through deep freezing and repeated pacotizing®.

Produce sweet nut pastes

If the nuts are also lightly toasted before pacotizing®, this will intensify their flavor. Because of the slight caramel sweetness, these nut pastes are perfect for sweet dishes or as a spread for bread.

Heighten the color of pacotized® herbs

Herbs should be blanched briefly in order to stabilize the color and consolidate the chlorophyll. If the herbs are frozen with oil, butter or fat, the color will stabilize itself.

Tips and tricks for sorbets and ice creams

Sorbets with fresh fruit instead of purées

If you use fresh fruits, pacotized® fibre improves stability and simultaneously produces a finer, creamier texture and intense flavor.

Sorbets/ice creams too soft?

Every time the process is repeated the mass becomes warmer and therefore softer. If the result is too soft, we recommend returning the ice cream to the freezer before serving, to achieve the desired consistency.

More volume in sorbets/ice creams

Multiple pacotizing® with overpressure introduces more air and increases the volume. This is retained if the ice cream is immediately frozen again and continues if the ice cream is pacotized® again.

N.B.: Do not fill the pacotizing® beaker above the mark if you freeze it again.

Preparing lactose-free and vegan ice cream

Milk alternatives can be used to easily produce lactose-free and vegan ices with the Pacojet.

The perfect sorbet/ice cream consistency every time using Jet mode®

If Jet Mode® is used, a pacotized® sorbet or ice cream that has become too firm can be restored to the desired consistency.

Make firmer sorbets

You can also mix up the sugar syrup for your sorbets cold, until the sugar has dissolved. As a result the sorbets will be firmer than when made with boiled sugar syrup. Another option is to reduce the proportion of sugar in the syrup.

Make ice creams and sorbets for serving

In order to be able to serve ice creams and sorbets over several hours without them becoming too firm, you can store the pacotized® varieties in a freezer cabinet, for example, at around -12 °C.

N.B.: If you pacotize® the ice cream or sorbet again, the beaker will have to be deep frozen at -20 °C again.

Process fresh and overripe fruit

To retain strong flavors fruit can be processed for ice creams and sorbets, even if overripe. For some fruits and berries, it is advantageous to boil them in sugar syrup before deep freezing. This reduces the acidity and activates the pectin (e.g. rhubarb). Proportions of sugar syrup: Two parts water to one part sugar is most suitable. It may be necessary to adjust the proportion of sugar depending on the fruit's acidity and sweetness.

Incorporating crunch and flakes

If fresh, unfrozen ingredients such as chocolate, nuts, flakes etc. are added to the frozen surface before pacotizing®, they will remain in pieces in the mass.

N.B.: Do not fill the pacotizing® beaker above the mark.

Achieving an even result in the whole pacotizing® beaker

Fruit may float up to the top and seasonings sink to the bottom of the beaker during the freezing process. In the case of such recipes, the whole beaker should be pacotized® to mix the ingredients evenly.

Producing larger quantities with the Pacojet

When producing large quantities of a recipe, the mass can be mixed briefly before putting it in the beaker. This produces a uniform result in all the pacotizing® beakers.

Achieving an even texture with the fats mixed in

As the fats in a very creamy preparation can rise to the surface during the freezing process, all the contents of the pacotizing® beaker should be completely pacotized® again after freezing. This results in an even texture with the fats mixed in. You can then return the preparation to the freezer in order to pacotize® individual portions again as required.

Processing fibrous foods

In order to achieve an even finer result when processing very fibrous foods, such as corn, popcorn, etc., we recommend pacotizing® the whole beaker, freezing it again, and then pacotizing® it again.

Maximum sugar content

The proportion of sugar should not exceed 150 g per pacotizing® beaker, otherwise the mass will not be hard enough when frozen and the result accordingly too soft.

Edible peels, stems and stalks

Edible peels are processed ultra finely in the Pacojet and, thanks to the color pigments in the skins, and enhance the natural color of the pacotized® preparation. Valuable vegetable and fruit stalks can also be processed in the Pacojet. The fibrous properties of the edible stems and stalks favor a particularly creamy texture.

Tips and tricks for drinks

Special handling of alcohol

Alcohol does not freeze at -20 °C. Incorporate a maximum of 20 ml alcohol per pacotizing® beaker, more can be poured directly over the frozen contents before pacotizing®.

Reduce freezer temperatures for recipes containing alcohol

The freezing point is lowered by adding alcohol. The recipe must be frozen at -23 °C to achieve the optimum result.

Tips and tricks for mousses/foams

Pacotize® mousses repeatedly

Repeated pacotizing® makes mousses even lighter and they can be brought back to the optimum serving temperature and consistency.

N.B.: Take note of the fill volume due to how the mousse expands.

Make foams without straining

For the most part, Pacojet recipes can be poured into the siphon bottle immediately after pacotizing® and then liquefying. This means they do not have to be strained.