



FOOD PROCESSORS

**PACO
JET™**

100% natural sorbets, ice creams and more with Pacojet in your kitchen!

Pacojet is a unique food processor widely used to produce a large variety of both sweet and savory recipes. The Pacojet fits in every kitchen, it is compact, yet powerful.

PACOJET SYSTEM

Made in Switzerland.

- Freezing locks in freshness and aroma. No preservatives, no additives needed.
- Enables reduction in sugar and fat without sacrificing quality or taste.
- Saves time, labour, raw material. Eliminates straining through a sieve. Fast! Makes 1 liter in under 4 minutes.
- Very versatile. Many applications.
- Convenient: prepare recipes anytime, then freeze and store until needed.
- Processes without breaking freezing chain. Partly used beaker can be safely put back in freezer. NO WASTAGE!
- Cleaning cycle takes only 1 minute.



Model	Pacojet System
Rated Input Power	1000 W
Beaker Capacity:	1 L / 1.2 QT.
Blade Revolution	2000 RPM
Electrical	110V / 60Hz / 1
Ideal Pacotizing Temperature	-22°C / -8°F
Dimensions DWH	15" x 8" x 20"
Weight	30 lbs. / 14 kg.
Item #	39671

Annual preventive maintenance package available (optional)



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