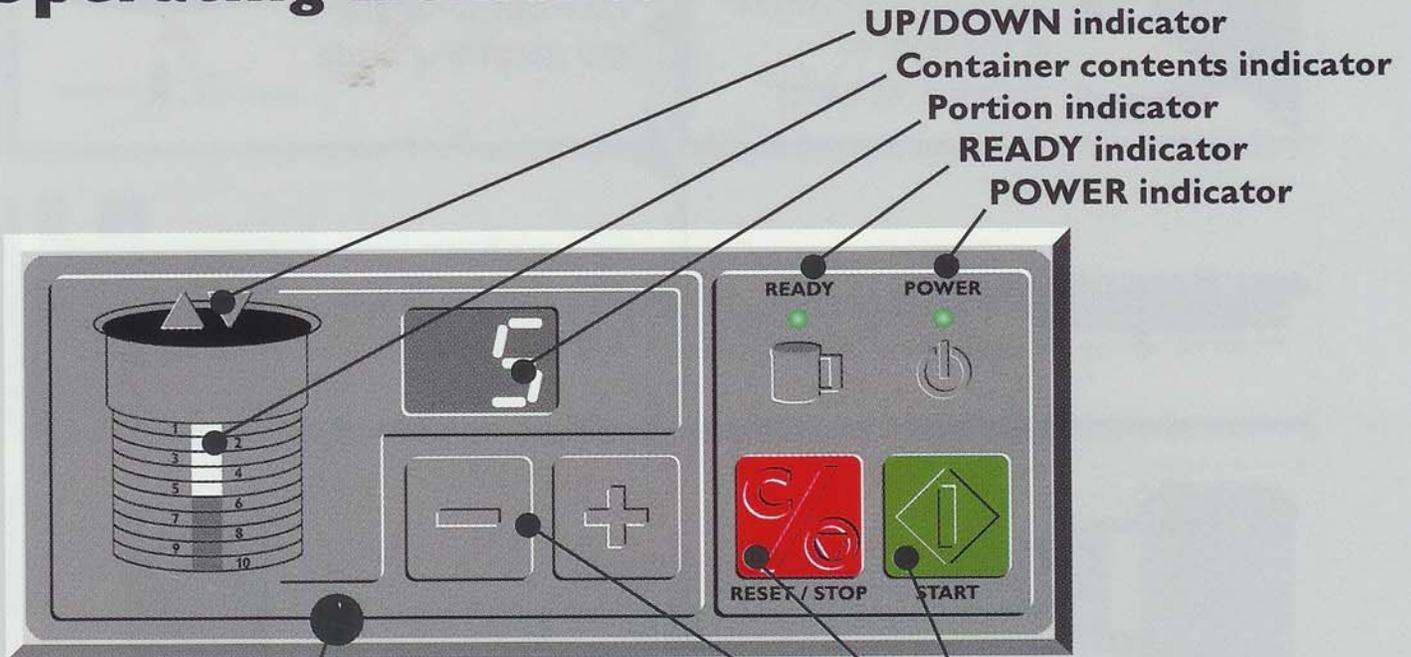
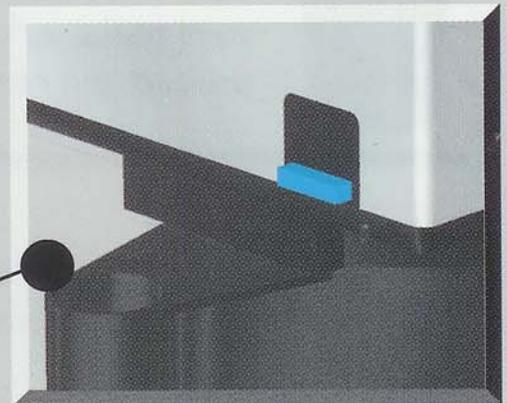
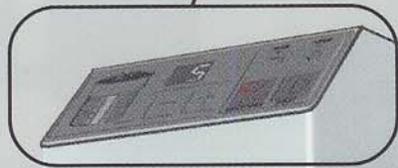


Brief Information Pacojet

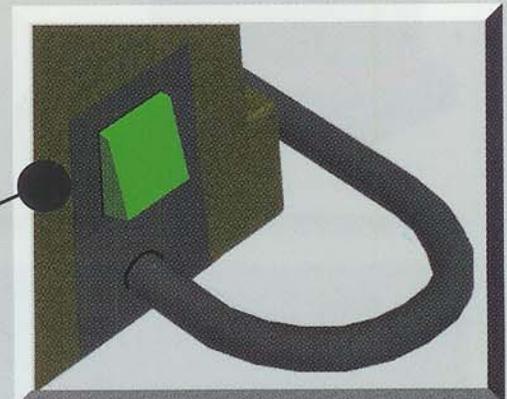
Operating Elements



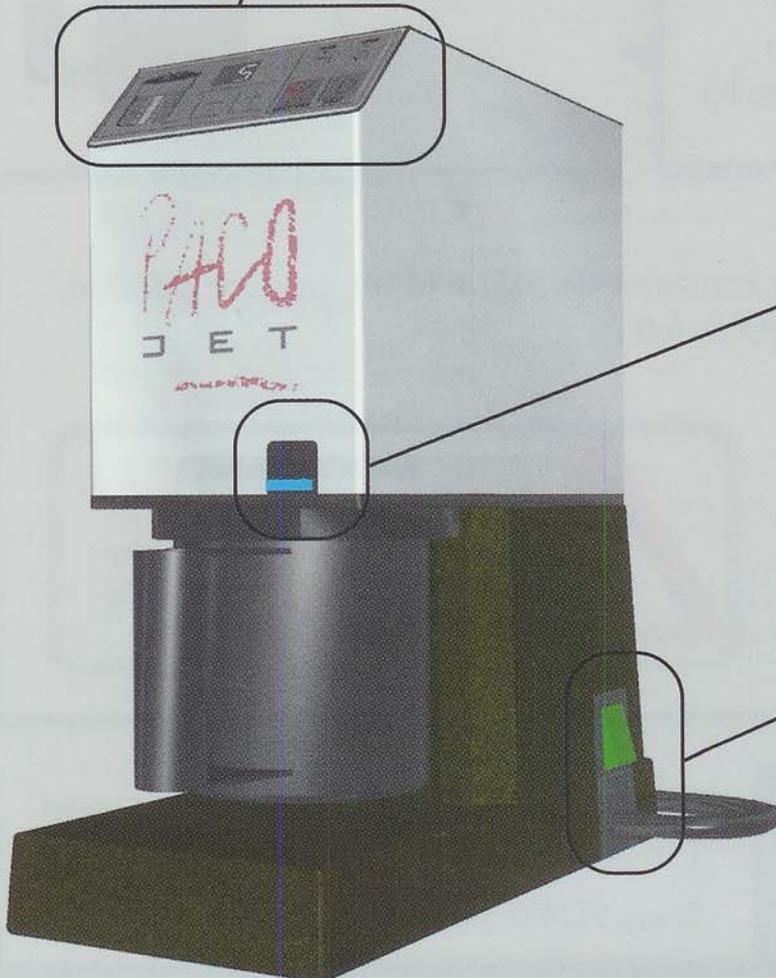
START button
STOP/RESET button
Portion selection buttons



Venting button

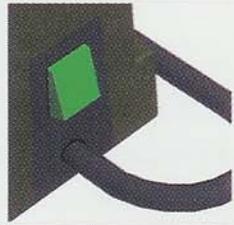


ON/OFF switch



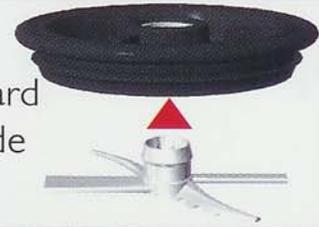
Brief description of operating steps

Please note instructions for use, especially safety instructions



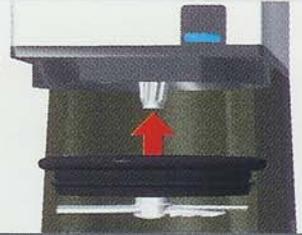
Switch the machine on (ON-OFF switch at the right of machine, at back)

Take out spray guard and pacotising blade



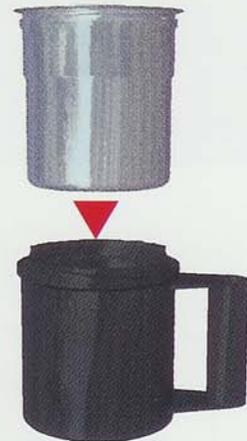
Connect pacotising blade into spray guard

Fit pacotising blade and spray guard to the machine



Place outer container ready

Place chromium steel container in outer container



Take out chromium steel container with product and remove lid



Turn outer container clockwise to the working position, ie. from right to left



IMPORTANT!

Never try to connect a container with the spray guard and the pacotising blade to the machine!



Select number of portions on control panel (1-10 portions possible).

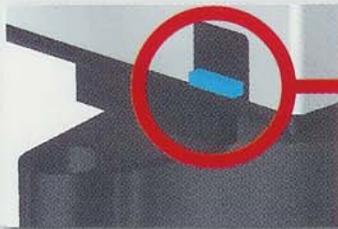
Press START button.

Brief description of operating steps

Please note instructions for use, especially safety instructions

Machine runs the selected cycle automatically.

Pacotising blade runs back to the initial position and machine switches off automatically.



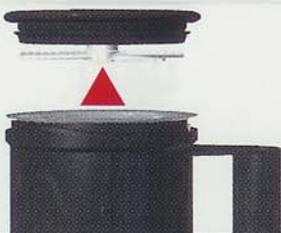
Venting Button

Warning:
Container is under
pressure !

Release container pressure with venting button.

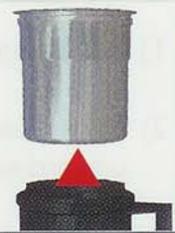


Turn outer container anticlockwise from the working position, ie. from left to right. Pacotising blade and spray guard now rest on the container.



Remove spray guard with pacotising blade from container.

Remove chromium steel container from outer container.



Remove processed food from container.

In the case of partial processing:
Immediately return container with unprocessed food to freezer (with container lid)!

Remainder

→ ❄️ ❄️ ❄️ **-18° C to -23° C**

Wash spray guard, implements and machine according to instructions.

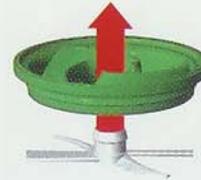
Cleaning the Pacojet

Please note the instructions for use.

Full cleaning procedure comprises a washing phase and two rinsing phases (one rinsing phase before the washing and one after the washing phase).

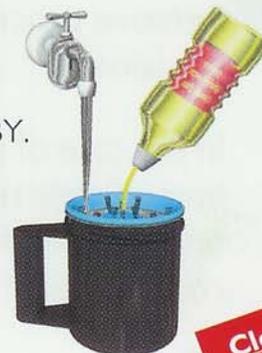
Procedure for a rinsing phase (with pacotising blade)

- 1) Place empty chromium steel container into the outer container.
- 2) Insert pacotising blade into the rinsing component.
- 3) Fit rinsing component with pacotising blade to machine (procedure identical to insertion of implement in spray guard).
- 4) Fill chromium steel container with hot water to approx. 1 cm below the container rim.
- 5) Fit outer container on to the machine by turning clockwise.
- 6) Press START button if the machine is already on STAND-BY. If not, switch on machine with the ON/OFF button first.
- 7) Press venting button after completion of rinsing phase.
- 8) Remove outer container from machine and drain off the water.



Procedure for washing phase (without pacotising blade)

- 1) Place empty chromium steel container in outer container.
- 2) Place cleaning component in the chromium steel container with brushes upward and then place the rubber seal on the chromium steel container.
- 3) Fill chromium steel container with hot water to the bottom of the brushes.
- 4) Add the required quantity of cleaning agent.
- 5) Fit outer container onto the machine by turning clockwise.
- 6) Press START button if the machine is already on STAND-BY. If not, switch on machine with the ON/OFF button first.
- 7) Press venting button after completion of washing phase.
- 8) Remove outer container from machine and drain off the water.



**Cleaning agent eg.
Milton (Procter+Gamble)
P3-Asepto (Henkel)
Asepto 2000 (Henkel)**