

Read all instructions carefully. The Pacojet has very specific operating instructions which **must** be followed. Damage due to improper use and/or misuse is not covered by the warranty.

Theme	Do's and Don'ts	Explanation	Tips
Before 1st Use	<ul style="list-style-type: none"> ✓ Scour inside new beakers with abrasive cleanser. 		
Filling Beaker	<ul style="list-style-type: none"> ✓ Fill only to line inside of beaker. ✗ Don't overfill beaker. You risk damaging the machine. 	<ul style="list-style-type: none"> • Contents will expand when 'pacotized' under pressure. • Overfilling forces food past the main seal into the machine, gradually destroying the main bearing • Beaker is overfilled when lid does not fit snugly or pushes up during freezing. 	<p>Filling beaker: See <i>Instruction Booklet (IB) p. 16 (S5.2)</i></p> <p>If an overfilled beaker has been processed, run a rinse cycle immediately. See <i>IB p. 36 (S8.8)</i></p> <p>If overfilled, process then remove 2 portions only before processing whole beaker (i.e. create room for expansion)</p>
Freezing (>24h)	<ul style="list-style-type: none"> ✓ Freeze beakers for at least 24 hours in a standard 4 star freezer. ✗ Don't 'pacotize' a beaker unless it is completely frozen. You risk breaking your blades or damaging the motor. 	<ul style="list-style-type: none"> • Contents must be frozen solid when 'pacotized'. • Soft centre could cause blades to bend or break. Bent blades require motor to work harder, leading to problems with texture quality or motor damage. • Texture quality could be affected (too coarse or too soft) if the beaker is not cold enough. 	<p>Freeze to at least -22°C (-8°F).</p> <p><i>Test your freezer:</i> Leave a beaker with a thermometer inside for 24h.</p>
Before Refreezing	<ul style="list-style-type: none"> ✓ Always smooth surface of partially-used beaker. 	<ul style="list-style-type: none"> • An uneven surface could bend or break blades. 	
Blade Care	<ul style="list-style-type: none"> ✓ Replace a bent blade immediately. ✓ Replace blade once per year. 	<p>Bent blades:</p> <ul style="list-style-type: none"> • Produce less than optimal results • Can damage motor. 	<p><i>Test:</i> Place blade on flat surface and tap on end. The blade should vibrate/rock from side to side. If blade rests on one side, it is bent.</p> <p>New blades may be purchased from your local authorized Pacojet service agent. See (www.pacojet.com) <i>Customer Service</i></p>

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Attaching Blade / Spray Guard	<ul style="list-style-type: none"> ✓ Snap blade/spray guard assembly to cog-like magnetic end of shaft ✓ Listen for the “click” of the blade/spray guard snapping into place on the shaft. ✓ Always ensure there is a blade attached to the magnetic end of the shaft before pacotizing a frozen beaker. ✓ When pacotizing beaker content several times, check after first cycle if blade is still attached to shaft ✗ Never put the blade/spray guard assembly on the beaker. ✗ Do not run machine if blade blade/spray guard is not securely attached to the shaft. You risk extensive costly damage to your machine. 	<ul style="list-style-type: none"> • An insecurely attached blade will fall onto the beaker surface and be “drilled” by the shaft, causing a loud noise. Press the red STOP button immediately before automatic cut-off (machine displays EE). Call service agent for instructions on removing beaker before sending machine for repair (not covered by warranty). • If no blade is attached, the shaft will be forced upwards into the machine housing, causing extensive damage. • With compact deep frozen content, e.g. farces, the blade might get stuck in the pacotized product in the first cycle and not return with shaft. 	<p>Shaft protrudes from Pacojet housing (<i>see IB S 5.3, p. 17 and S 7.2, pp. 27 & 28</i>)</p> <p>Safely attempt to rotate the blade on the shaft. If properly locked into place, it should meet with resistance.</p> <p>Ensure every user knows how to mount the blade correctly.</p>
Cleaning Machine	<ul style="list-style-type: none"> ✓ Clean Pacojet after every use or at least at end of day. ✓ Clean Pacojet immediately after pacotizing over-filled beaker. ✓ Always use steel pacotizing beaker to hold water when washing or rinsing. Using outer plastic beaker alone may cause the shaft to block. 	<ul style="list-style-type: none"> • Cleaning is easy – takes just 60 seconds! 	<p>To clean, use P&G's Milton or a non-foaming product containing 2% sodium hypochlorite (1 fl.oz. in a Pacojet beaker 2/3 full of warm water (<i>see IB pp. 33 to 37</i>))</p>
Liquid Nitrogen	<ul style="list-style-type: none"> ✗ Never pacotize beaker contents frozen with liquid nitrogen LN₂. Your Pacojet beaker could explode. 	<ul style="list-style-type: none"> • Nitrogen turns gaseous immediately upon contact with foodstuff, potentially causing explosion and injury to the user. 	
Carbonated Beverages	<ul style="list-style-type: none"> ✗ Do not add carbonated beverages <u>before</u> pacotizing, <u>only thereafter</u> 	<ul style="list-style-type: none"> • Adding carbonated beverages, e.g. champagne for cocktails before pacotizing could create over pressure, potentially causing explosion and injury to the user. 	<p>Pressing the blue AIR button 2-3 times during pacotizing can relieve overpressure.</p>
Repairs & Maintenance	<ul style="list-style-type: none"> ✓ Keep original shipping carton and Styrofoam supports ✓ Have your Pacojet inspected once/year for repairs or maintenance. 	<ul style="list-style-type: none"> • Original packaging provides optimum protection from damage in transport • Regular yearly inspections ensure reliability of the machine and prolong the life of the Pacojet. 	

Troubleshooting

Problem	Possible Cause	Solution
Machine stops, display shows “EE” and the direction arrow on the display panel indicates ▲ “up”. Beaker cannot be removed.	The pacotized ingredients in the beaker have refrozen above/behind the blade, resulting in an overload when the shaft reverses. The beaker cannot be removed due to the extended shaft.	Wait 20-30 minutes for the beaker to warm up. Turn off the power using the ON/OFF switch. To trigger the shaft to reset to the start position, press START.
Texture is too coarse or soft.	Beaker has not been frozen cold enough.	Freeze to at least -22°C (-8°F).
Pacotizing produces a “powder snow” texture.	Beaker is too cold (i.e. below -23°C/-9°F)	Pacotize beaker again, OR Pour a small amount of appropriate liquid (e.g. juice or sugar syrup for sorbet) on the frozen surface before processing.
Machine makes a loud noise and/or starts to smoke when pacotizing. (1)	Blade/Spray Guard has not been securely attached to the cog-like magnetic end of the shaft (which protrudes from underneath the housing of the Pacojet), allowing the blade to fall onto the frozen surface of the beaker.	Press STOP button immediately (if possible before the machine shuts down automatically (machine displays “EE”). Call service agent for instructions on how to remove the beaker before sending the machine in for service. Ship Pacojet to authorized service agent for repair.
Machine makes a loud noise and/or starts to smoke when pacotizing. (2)	No blade is attached to the magnetic end of the shaft when pacotizing a frozen beaker, forcing the shaft (which cannot penetrate the ice with no blade) to be pushed up into the underside of the housing.	Press STOP button immediately (if possible before the machine shuts down automatically (machine displays “EE”). Call service agent for instructions.

Service Contacts:

Should you require service, please contact the authorized service agent nearest you (see www.pacojet.com/...Distribution) or e-mail Pacojet Headquarters in Switzerland at info@pacojet.com. We'll do our best to be of service. Thank you, and enjoy your Pacojet!