



# GIBPAT

quality commercial  
catering equipment

## NEW PRODUCT RELEASE

# PACOJET FOOD PROCESSOR



Sorbets, icecreams, herb and spice concentrates, mousses, soups, chilli pastes, production of stuffings, farces, terrines and sauces.

- Processes frozen food, direct from the freezer.
- Choose the number of portions.
- No quantity is too big or small.
- Up to 15lt in 15 different flavours in only 1 hour.
- No friction heat - you can do tartar and parsley.
- Incredibly creamy from the extra fine shaving - blade rotates from top to bottom.
- No crystallisation problems.
- Ask us for a live demo or DVD. See how it works over. →





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## PACOJET FOOD PROCESSOR - 7 KEY BENEFITS

- 1. SPEED.** Faster than conventional icecream machines. 1lt of icecream takes 4 minutes, 1 portion 30 seconds.
- 2. FRESHNESS AND VARIETY.** Natural aromas and flavours are fully released and intensified with processing and it's easy to increase your menu variety with more fresh ingredients to choose from.
- 3. DIET FRIENDLY.** No need for stabilisers or additives. Sweeten only if desired. Gluten free is a breeze.
- 4. FLEXIBILITY.** With accessories, you can chop grind, mince, puree, foam and whip.
- 5. LABOUR AND TIME SAVINGS.** Do your mise en place once a week with extra beakers, plus, no need to strain.
- 6. BULK PRODUCTION.** Increase your profits. Purchase seasonal product when prices are lower, then use all year round while still retaining that freshness.
- 7. NO WASTE.** Use offcuts normally thrown out, plus the unused frozen portion is put back into the freezer.

With the Pacojet, preparing a wide variety of natural frozen desserts has never been this easy for an end product that is so good (for example, a fresh pineapple sorbet).  
**No quantity is too big or too small.**  
 You pre-select the quantity desired.



1

Peel and dice a fresh pineapple, including the core. This will fill two of the 1 litre beakers with approx. 700g of fruit in each. Top up with juice.  
**Needs no additives or stabilisers.**  
**Sweeten only if desired.**  
 Ideal for low fat, less sugar dietary requirements.



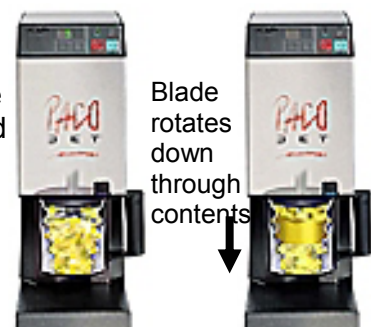
2

Place in a freezer at -20°C for a minimum of 24 hours (locks in freshness and aroma). Whenever you wish to make sorbet, take a frozen beaker out of the deep freezer and attach it to the Pacojet.



3

Process it directly in its deep frozen state. A high speed blade (2000rpm) "shaves" an extremely fine layer (<2µm) with each revolution, **processing each portion in just 30 seconds**, to produce a creamy, finely textured end product.



4

The result is an **incredibly smooth and creamy** (pineapple) sorbet which is at ideal serving temperature (-12°C) . . .



. . . an all-natural pineapple sorbet of highest quality and freshest taste.



5

Process a variety of beakers and hold ready for service in a serving freezer (ice cream cabinet) at about -12°C to -15°C. Partly used beakers are put back in the deep freezer for future use.  
**No wastage!**



6