



Pacojet Care-Catering for Healthcare Institutions

www.pacojet-care.com



Care Catering Needs...

Create customized diets to meet individual special-needs

Enhance quality of life by serving delicious cuisine

Offer meals that are appealing and easy to eat

Manage budget restrictions

... and what solutions does Pacojet offer?



Pacojet is a universal cooking system that enables chefs to 'micro-puree' fresh deep-frozen foods into an ultra-smooth mousse, cream or sauce without thawing. This unique food-preparation is called 'pacotizing'.

Pacojet in health-care kitchen:

- Create premium-quality cuisine
- Prepare enticing meals
- Labour saving, no food wastage





Create premium-quality cuisine...

...within seconds that conforms the special-care dietary requirements:

- Dysphagia diet
 - Whole food diet
 - Bland diet
 - Low in salt, cholesterol or sugar
- filament free, natural colors and aromas
 - preserves fibers, vitamins, minerals;
 - micro purees edible peels, stems, etc.
 - intensifies aromas



Prepare enticing specialty-meals

Pacojet micro-purees fresh, deep-frozen foods without thawing:

- Natural colours
- Intense aromas and delicious flavours
- Filament-free textures



Labour saving, no food wastage

Prepare, deep freeze, store and pacotize with the Pacojet cooking system.

- No need to puree or strain your foods, simply dice and place all ingredients directly in the pacotizing beakers.
- Fresh produce is sealed immediately in the pacotizing beaker and optimally stored at - 22 °C – maintaining freshness and hygiene.
- edible peels, stems, cores, etc. will be micro-pureed. Only the portions required are used, the rest goes back in the freezer for later use.





Pacojet Workflow

Dysphagia-diet menu in care catering

Filling the pacotizing beakers

- Place fresh ingredients directly into the Pacojet beaker
- No need to puree or strain your ingredients
- Freeze at -22° C for 24 hours

Prepare and plate the pacotized menu

- Pacotize the amount required
- Prepare food-shape portions
- Plate and store plated meals

Regenerate and serve

- Re-heat to required core temperature.
- Finish e.g. with sauce and serve.

Preparing daily Dysphagia-Diet Menus: Step 1: Filling the pacotizing beakers for the planned menu



1.1 Fill pacotizing beakers for each meal component, e.g. at less busy kitchen-times :

- Select and roughly chop your ingredients.
- Top up with liquid to eliminate empty cavities and ensure a flat surface.

➡ Maximum fill line must be respected



1.2 Freeze:

- Freeze at -22° C for at least 24 hours.

➡ E.g. for menu-plan of following week.

Preparing daily Dysphagia-Diet Menus: Step 2: Preparing and plating the pacotized menu



2.1 Pacotize:

-Attach beaker to the Pacojet and pacotize the amount required.

- ➡ Pacotizing a whole beaker with 1l of food-concentrate takes approx. 4 minutes.



2.2 Complete recipe and thicken:

-Pour into saucepan. Add according to recipe: e.g. stock, cream, caloric additives and a thickening agent (emulsifier, gelling agent).



2.3 Heat

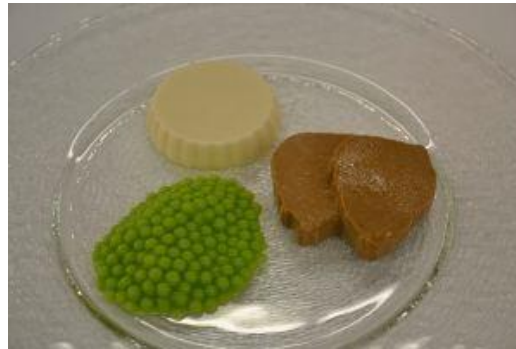
-to required temperature.

Preparing daily Dysphagia-Diet Menus: Step 2 cont'd: Preparing and plating the pacotized menu



2.4 Prepare food-shape portions:

- Immediately pour heated preparation into portion moulds, e.g. silicone forms for peas, meat slices, or carrots.
- Allow to cool and thicken.



2.5 Plate:

- Place food-shaped meal components onto plates.



2.6 Store plated meals

- appropriately for regeneration at mealtime
- ➡ e.g. for next day:
Place plated meals into freezer overnight.



Preparing daily Dysphagia-Diet Menus: Step 3: Regenerating and serving a perfectly smooth, colorful and taste intense pacotized meal in original food shapes



3.1 Regenerate:

-Re-heat to required core temperature.



3.2 Finish

-e.g. with sauce and serve



The Pacojet 2 Cooking System



The Pacojet system contains all parts necessary for pacotizing and cleaning:

- Pacojet 2 System
- Pacotizing Blade
- Spray Guard
- Pacotizing Beakers (2) with white Lids
- Outer Protective Beaker
- Chrome Steel Spatula
- Instruction Manual
- International Recipe Book
- Cleaning Kit
 - Blue Washing Insert
 - Blue Sealing Ring
 - Green Rinsing Ring



Optional Accessories



Pacojet Coupe Set

Cut, chop, mince, blend and whip fresh foods – extend Pacojet's versatility from frozen to non-frozen.

- The blade rotates gently and evenly downward through the ingredients from the top
- Preserves flavour, freshness and colour
- Passes through ingredients only once without generating heat (hygienic)
- Blade retracts automatically – no messy removal
- Easy to clean



Gold Pacotizing Blade

- Highly-durable; hardened with titanium-nitrate
- Recommended for Pacojet power users and particularly hard-frozen preparations



Additional Beakers

Set of 4, 6 or 10 Chrome Steel pacotizing beakers incl. Airtight Lid

Optional Accessories



Beaker Lids in Various Colours (Box of 10)

Helpful and practical improvement in terms of visual organization in the kitchen.

Available in the following colours:

Yellow, Blue, Red, Green and even Gold!



The practical Insulating Box for 4 pacotizing beakers

Proven very handy to transport deep-frozen pacotizing beakers.

When four (4) pacotizing beakers with 800 ml content each are sealed with beaker lids and held in the tightly closed Insulating Box by a room temperature of max. 22°C the temperature loss is approx. 1°C per hour.

WHEN COOKING BECAME SWISS.



Pacojet Beaker Quantity

The number of Pacojet beakers recommended is based on the variety of recipes and specific areas for which the Pacojet will be used.

Guidance:

45 Special-Needs Diets daily:

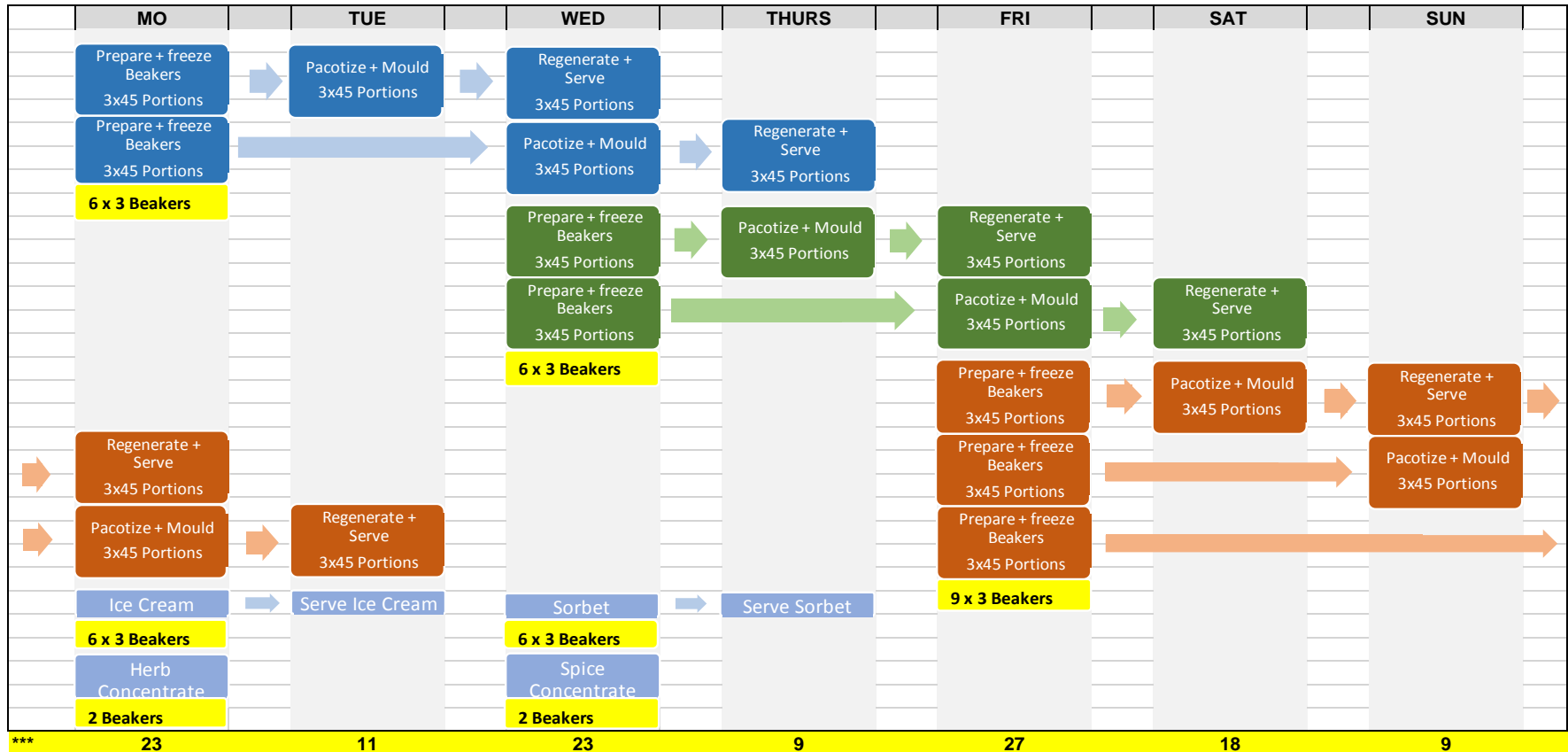
Recommendations for 3-component gelled and plated meals:

Vegetable concentrates prepared 3 x week	9-12 Beakers
Noodles or Rice prepared 3 x week	9-12 Beakers
Meat or Fish 3x week	9-12 Beakers
(Meat or Fish prepared from regular menus 1-2 weeks before)	
Total	27-36 Beakers
plus	
Extra beakers	= 6 Beakers

Additional Options:

- Spice / Herbal Concentrates:** 2 beakers each
- Regular Desserts:** Mousses, Sorbets, Ice-Creams at 10 portions / 15 scoops per pacotizing beaker
- Variations with Foams, Creams, Mousses** provide up to 30 portions / pacotizing beaker
- Fingerfood:** e.g. 22 portions à 35 g / beaker

Pacojet Beaker Quantity Production Plan Guideline



***Beakers Total in Freezer @ 12:00

Hot Meal per Day 1
 Component per Meal 3
 Serving Inhabitants 45
 Servings per Pacotizing Beaker 15
Total Beakers needed: 27
Extra Beakers recommended: 6
 assuming prep takes place at 12:00 noon

BECAME SWISS.™

Pacojet Beaker - Portions



Cucumber Variations - Base Recipe

Cucumber Mousse

Add thickening agent and whipped cream
= 20 Portions à 80 g

Cucumber Foam

Add Cream, Mascarpone & egg whites
= 30 Portions Foam in a Glass

Cucumber Cream

Thicken as desired
= 8 Portions à 100 g





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Even more value at the click of a mouse:

Recipes

developed especially for Pacojet by chefs certified in special care catering and working as head chefs in care catering institutions.

Product Information

Learn how to get the best results obtained from natural aromas and flavors of produce, meat and fish.

And that's not all!

Pacojet News, FAQs, service support, videos and more



Thank you for your attention.