



Pacotize® it!

Velvety smooth, perfectly blended:

- Sauces
- Soups
- Purees
- Ice cream
- Mousse
- Sorbet

1. Prepare > 2. Freeze and store > 3. Pacotize®

Preserve the color and flavor of your ingredients!



Contact Chef Rubber for Special Pricing

sales@chefrubber.com

(702)614-9350

www.chefrubber.com



The PACOJET reproduces a fully homogenous product every time. Even temperamental ingredients, such as **Chocolate, can be Pacotized into ganache or glaze without error.**



Application Areas:

- Spreads and Fillings
- Nut Pastes, Praline, Ganache's, Etc....
- Concentrates for Flavoring Doughs and Batters
- Vegetable and Fruit Purees for Smoothies and Coulis



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