

Pacotizing® beaker fill volume

The table below shows possible effects on volume following repeated pacotizing®. These are approximate values. Deviations are possible. The most notable effects result from repeated pacotizing® of the entire pacotizing® beaker in one processing cycle with over-pressure.

(Caution: Adjust pacotizing® beaker fill volume in advance!)

- The volume expands the most during the first pacotizing® cycle.
- Increasing the number of pacotizing® repetitions with over-pressure increases the volume and changes the consistency.
- Emulsions become finer and more stable.

Group of recipes	1 x pacotize® Total volume*	2 x pacotize® Total volume*	3 x pacotize® Total volume*
Ice creams (Anglaise)	+ 15-30%	+ 30-55%	not recommended
Sorbets (from fresh fruit)	+ 15-30%	+ 30-60%	not recommended
Mousses	+ 10-25%	+ 25-35%	+ 35-45%
Farces	+ 10-25%	+ 25-35%	+ 35-45%
Concentrates y and soups	+ 0-50%	+ 0-100%	+ 0-100%
Doughs and pastries	+ 10-25%	+ 25-35%	+ 35-45%
Pastes			
e.g. Pure nuts	+ 10%	+ 10%	+ 10%
e.g. Nuts with oil	+ 10-25%	+ 25-35%	+ 35-45%

**based on the non-pacotized®, frozen pacotizing® beaker contents*

Important:

- Depending on the recipe, the quantity of pacotizing® beaker contents must be adjusted or reduced according to the number of planned repetitions.
- If large volume expansion results due to repeated pacotizing® with the repeat function, there is a risk that pacotized® contents will be pushed into the inside of the machine and damage the device.
- Take changes in consistency and temperature into account.