

# The only 100% automatic vacuum packer

Vacuum packing for cooking or storing food, impregnations, marinades, colouring or flavouring foods, deaerating sauces... All these techniques and much more at your reach with a vacuum packer: we present **Mychef iSensor**, a revolution in the world of vacuum packing.

In automatic mode, just put the bag into the chamber and close the lid. That's all. Yes, you will achieve perfect vacuum packing without setting a single parameter and without any kind of supervision.

And in manual mode, give your creativity free reign and perform all kind of gastronomic techniques.

# iSensor

# mychef.



# iSensor



reddot design award  
winner 2018



Delta Selection  
Adi Awards  
2018



GERMAN  
DESIGN  
AWARD  
WINNER  
2019

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THE ONLY

100%

AUTOMATIC

VACUUM PACKER

## Technology that makes a difference

Mychef iSensor offers you a simple and effective user experience in automatic and manual mode.

With just **three buttons** and thanks to its illuminated LCD screen, you can manage your vacuum packer effortlessly. View the selected parameters and the activity being carried out by the

vacuum packer in a matter of seconds. A real advantage for gastronomy professionals who are seeking practicality and excellence, together with high-quality equipment.

Discover an endless list of possibilities in your cooking with Mychef iSensor.

## Bluetooth connectivity for printing labels

With the free Mychef iSensor app you can **connect your phone to your vacuum packer using Bluetooth**. Control your equipment remotely and hassle free.

You can also use the printer (optional accessory) to create adhesive labels with relevant information and stick them to the vacuum-packing bags.

Record the name of your creations, the packing and expiry dates, the storage temperature and even create a barcode to keep a full record of your productions.

Achieve better organisation and control of your food stock in your kitchen.



In automatic mode, put the food in, close the lid, and that's it!

Suitable for packing two overlapping bags and reducing production time

Double sealing to increase food safety

It protects the original shape and texture of fragile and porous food

Self-calibrating for excellent packing

It memorises up to 10 customised vacuum-packing settings

Preventive maintenance warnings

The Autoclean Oil system controls the vacuum time and cycles carried out and automatically warns when you must run the cleaning.

Option of vacuum packing with inert gas

## Achieve fast and perfect packing



By just closing the lid, Mychef iSensor automatically vacuum packs all kind of food without supervision thanks to its patented systems:

- **iVac** ensures the optimal vacuum percentage for each food
- **iSeal** regulates the sealing time and temperature for every cycle
- **SCS** automatically calibrates the vacuum packing machine

AUTOMATIC MODE

## Develop many culinary techniques



Thanks to its revolutionary patents, iSensor's manual mode is designed to perform many culinary techniques such as impregnations, marinades, foams and colouring and flavouring food, and more:

- **Multi Cycle Vacuum** repeats up to 9 consecutive vacuum-packing cycles
- **Vacuum Standby** maintains the vacuum in the chamber indefinitely

MANUAL MODE

## Automatic vacuum packers **iSensor**

- ✔ Fitted with state-of-the-art Busch pumps
- ✔ Self-cleaning oil system included
- ✔ Connection-free seal bar
- ✔ Complies with CE, UL and NSF standards



	iSensor S	iSensor M			iSensor L	
Inside chamber dimensions	328 x 385 x 162 mm	412 x 453 x 200 mm			560 x 465 x 210 mm	
Vacuum pump (m3/h)	8	10	16	20	20	
Sealing bar length	315 mm	405 mm			455 mm	455 + 455 mm