

# VACUUM PACKAGING MACHINES

Discover the range of Mychef vacuum packaging machines - there's a model for every sector.

**Butchers / Fishmongers / Other sectors**



**Restaurants / Hotels / Supermarkets**



**Food shops / Restaurants**

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# goSensor

**Mychef tabletop goSensor**  
Accessories

**68**  
69

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# iSensor

**Mychef tabletop iSensor**  
Accessories

**70**  
71

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**Mychef freestanding iSensor**  
Accessories

**72**  
72

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**External vacuum packaging machines**  
Bain-marie sous-vide

**74**  
75

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# WHY VACUUM PACKAGING MACHINES BY MYCHEF ARE THE BEST CHOICE

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## AutoClean Oil (Oil self-cleaning)

Condensed water released during bottling is automatically removed, prolonging the life of the oil and the durability of the pump. The vacuum packaging machine automatically advises you of the best time to conduct an oil self-cleaning cycle.

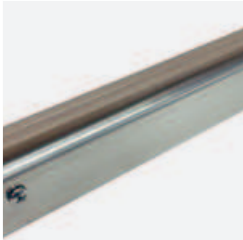
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## Connection-free sealing bar

The special design of the cordless sealing bar, together with the stainless steel vacuum chamber with its rounded edges, makes cleaning the packaging machine much easier and faster. Optimal hygienic conditions can be maintained at all times.

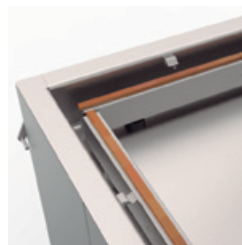
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## Sealing bars with double-etched sealing

The new design of the welding bar, with its stainless steel reinforcements, makes it more robust and durable. It allows double-etched sealing for greater food safety.

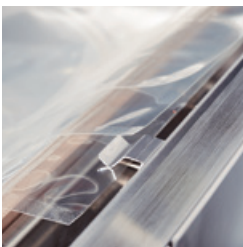
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## Sealing bars (independent)

A desired sealing configuration may be selected based on the product or application, thanks to the autonomous nature of the sealing bars. Maximise vacuum chamber space, and minimise the energy used in each cycle.

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## Packaging of overlapping bags

The special design of the sealing bar allows two bags to be packed on top of each other, achieving perfect packaging in both bags. This solution reduces production time by 50%.

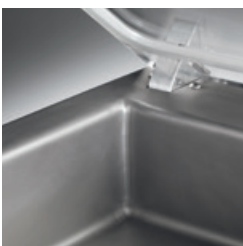
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## AISI 304 stainless steel vacuum chamber with rounded edges

High quality and durable AISI 304 stainless steel construction, with a round-edged chamber for much easier cleaning.

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## High-strength, double-damped methacrylate lid

High-strength transparent methacrylate lid with durable aluminium hinges and double shock absorption for high productivity and smooth opening.

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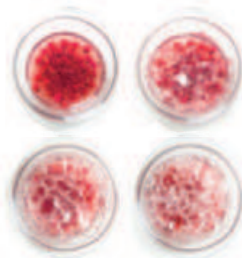


## Tilting opening system for easy maintenance

It allows easy access to all parts for maintenance, efficient cleaning of components and a convenient oil change process. Maintenance costs and time are reduced.

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**PATENTED**



### **iVac (intelligent sensor)**

iVac automatically optimises the vacuum for each product type, with no supervision required. It detects the size, quantity and type of food, even if it is liquid or porous. iVac optimises the cycle time of each package.

**PATENTED**



### **iSeal (intelligent sealing)**

iSeal automatically regulates the sealing time and temperature for each unattended cycle. Thanks to this patent, overheating is prevented and the life of all components is extended. iSeal guarantees perfect seals at all times.

**PATENTED**



### **SCS (Self-Calibration System)**

Altitude and weather conditions cause the atmospheric pressure to vary, which influences the quality of the packaging. For this reason, iSensor and goSensor are automatically calibrated without user intervention to ensure a perfect vacuum at all times.

**PATENTED**



### **MCV (Multi Cycle Vacuum)**

The patented MCV automatically generates the desired repetition of vacuum cycles, up to a maximum of 9 cycles, without supervision or the need to manually lower and raise the lid after each one. This allows you to de-aerate sauces and to colour, impregnate or flavour foods.

**PATENTED**



### **Vacuum Standby**

This function allows the vacuum inside the chamber to be maintained indefinitely. This allows the creation of solidified foams and other applications such as marinades, reducing impregnation time by up to 90% compared to the traditional technique.

### **Vac +**

It adds additional vacuum time once a complete vacuum is reached and forces the air out of the porous food. A key application is impregnation, a technique that replaces the air in the porous food with a liquid.



### **Soft Air**

Progressive air intake for better adaptability of the vacuum bag to the product to be packed. Ideal for products that can be deformed or broken during packaging. Achieve aesthetically perfect packaging to display on shelves or in showcases for sale.



### **Inert gas packaging**

Any type of food can be packaged while respecting food safety and guaranteeing the quality of the most delicate fresh foods: fish, seafood, vegetables, etc. The added inert gas also protects fragile foods that could be deformed or broken during packaging.

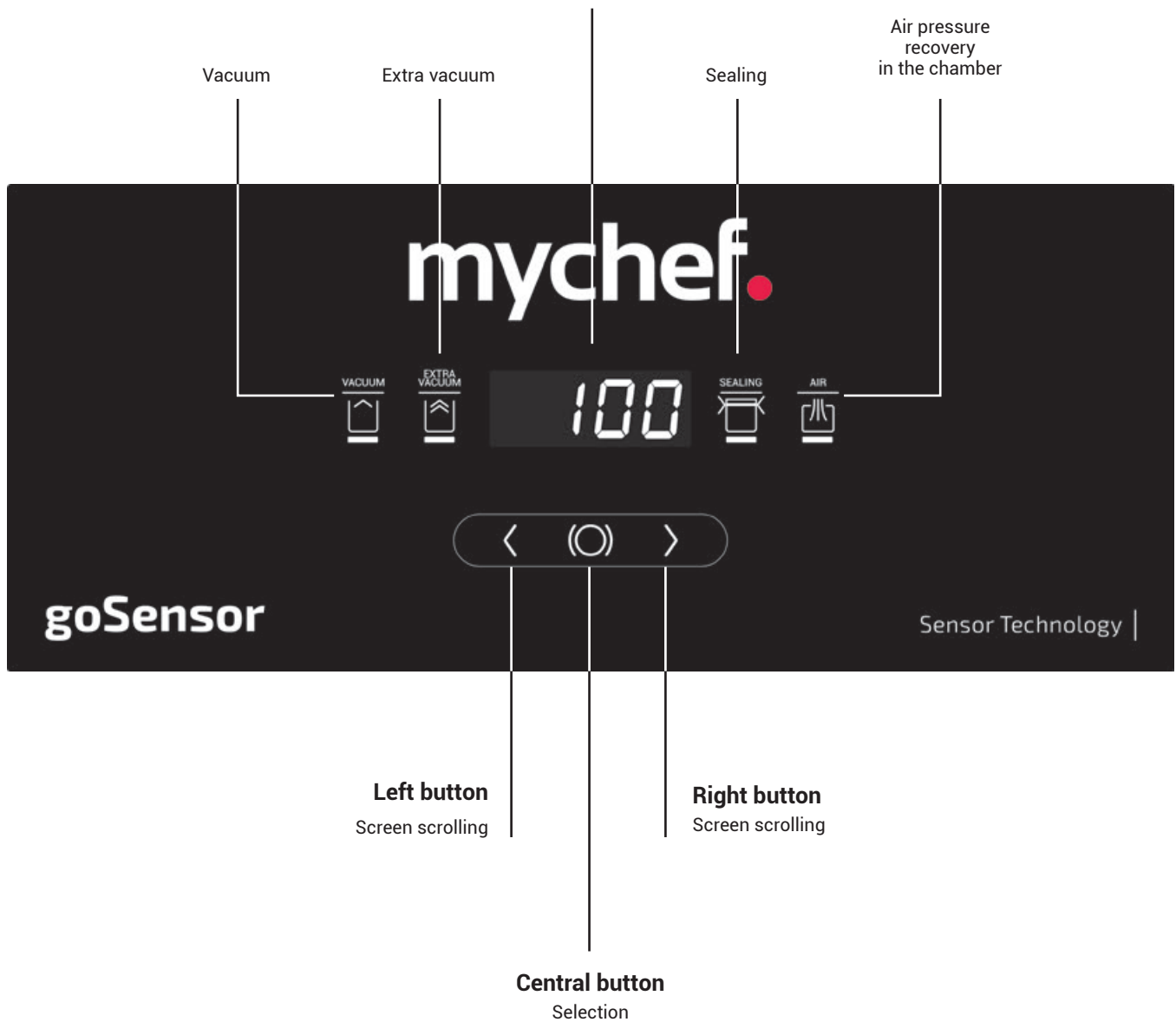


# mychef. goSensor

## THREE PACKAGING PARAMETERS AND... GOSENSOR

Practical control with three buttons and LED display that allows you to quickly and intuitively select the desired packaging parameters. Performs daily packaging without complications.

Displays all numerical parameters such as vacuum level, extra vacuum, sealing times, atmospheric recovery and oil self-cleaning



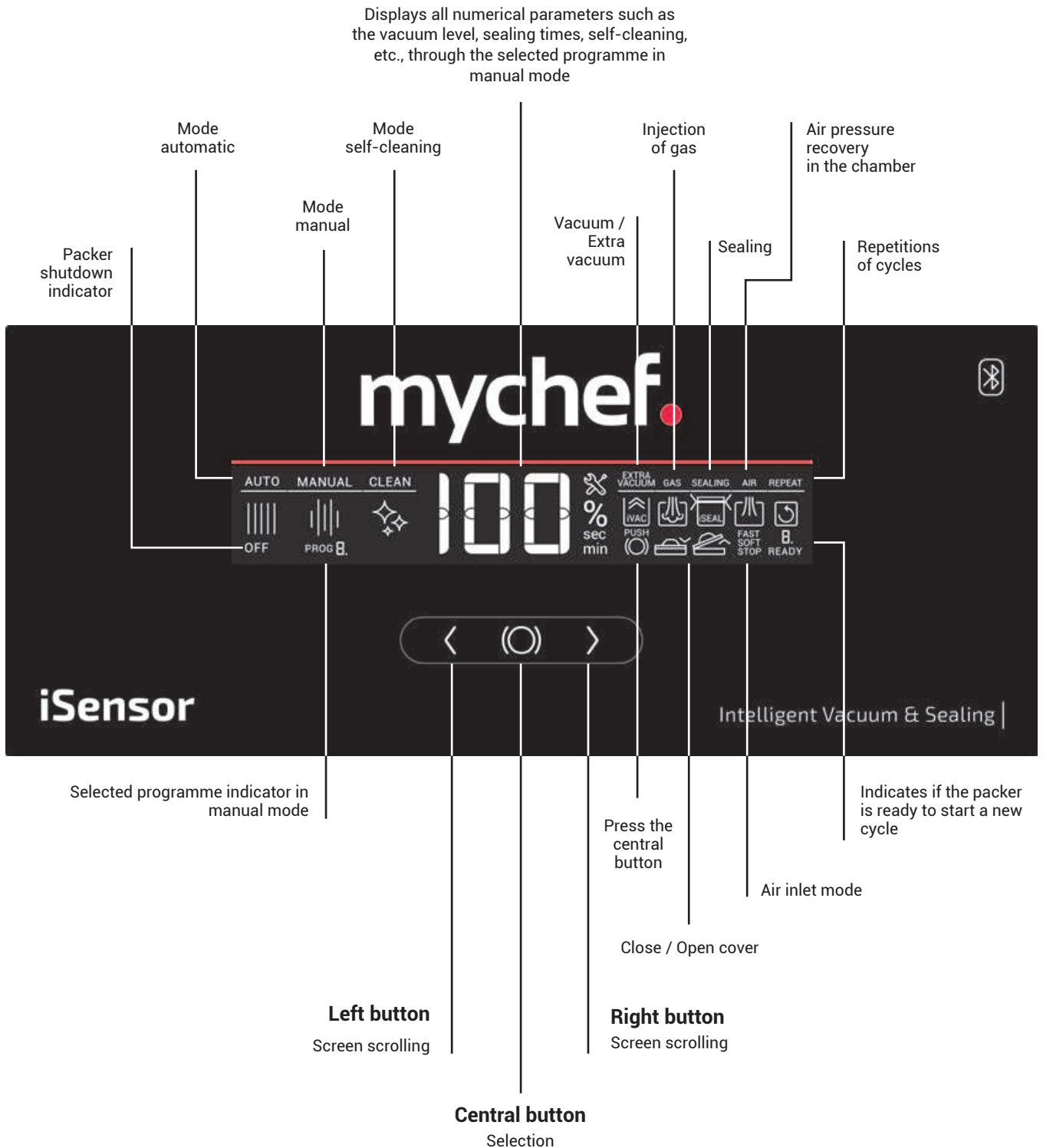
**CONTROL PANELS**

# mychef. iSensor

## THE ONLY 100% AUTOMATIC VACUUM PACKING MACHINE

Convenient three-button control with illuminated LCD screen, with two working modes. In automatic mode, simply insert the bag and lower the lid to achieve perfect packaging.

With the manual mode, you can give free rein to your creativity and perform all kinds of culinary techniques.



## TABLETOP



Butcher shops



Delicatessens



Fisheries



Restaurants



Other sectors



MODEL (STANDARD EQUIPMENT)	goSensor S		goSensor M			goSensor L	
	TGS8F1E2 € 1,783	TGS8D1E2 € 1,907	TGM101E2 € 2,154	TGM161E2 € 2,263	TGM201E2 € 2,444	TGL201E2 € 2,694	TGL202E2 € 2,988
Exterior measurements (mm) (width x depth x height)	388 x 501 x 345	388 x 519 x 389	475 x 589 x 438			620 x 599 x 453	
Lid	Flat	Dome	Dome			Dome	
Opening system	Manual	Automatic	Automatic			Automatic	
Becker vacuum pump (m <sup>3</sup> /h) (Made in Germany)	8		10	16	20	20	
Power (kW)	0.35		0.37	0.55	0.75	0.75	
Voltage (V/Ph/Hz)	230/L+N/50-60		230/L+N/50-60			230/L+N/50-60	
Chamber measurements (mm) (width x depth x height)	328 x 385 x 115	328 x 385 x 162	412 x 453 x 200			560 x 465 x 210	
Sealing bar length (mm)	315		405			455	455 + 455
Sealing bar position							
Weight (Kg)	32	36	47	48.5	55	64	67
Sensor technology	✓		✓			✓	
Liquid packaging programme	✓		✓			✓	
SCS (Self Calibration System). Patented system that automatically calibrates the vacuum packaging machine	✓		✓			✓	
Stop function. Time selection for stop	✓		✓			✓	
Vac+. Extra vacuum for porous foods	✓		✓			✓	
Soft Air. Delicate food packaging	✓		✓			✓	
AutoClean Oil. Oil self-cleaning system	✓		✓			✓	
Simple sealing 1 x 4 mm	✓		✓			✓	
Programmes	1		1			1	
LED screen	✓		✓			✓	

### OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Busch vacuum pump

€ 235

## GOSENSOR TABLETOP ACCESSORIES



### Support with wheels

AISI 304 18/10 stainless steel worktop with satin finish and strut profiles. Intermediate shelf in stainless steel. 4 Ø 80 mm wheels, two with brakes. Supplied assembled.

S / M	TVAA5060	€ 585
L	TVAA6560	€ 615

### Vacuum pump oil (Spare)

Description	Quantity		
SAE 10 Food	1 litre	TVAR0002	€ 45

### Vacuum bags for conservation

Units	Total measurements (mm)	Thickness		
100	200 x 300	90 microns	TTVAA002	€ 19
100	300 x 400	90 microns	TTVAA004	€ 36

### Vacuum cooking bags

Units	Total measurements (mm)	Thickness		
100	200 x 300	93 microns	TTVAA003	€ 32
100	360 x 400	93 microns	TTVAA005	€ 72

### Foam for core probe

Roll measurements (mm)		
20 mm x 5 m	TVAA0021	€ 98

### Vacuum bag filling cylinder

Diameter (mm)	Height (mm)		
Ø 150	150	TVAA0022	€ 38

### Black polyethylene food grade sheet

For model	Total measurements (mm)		
S	300 x 250 x 20	TVAA0027	€ 46
M	400 x 300 x 20	TVAA0028	€ 60
L	440 x 400 x 20	TVAA0029	€ 72

### Accessory for liquid packaging

For model		
S	TVAA0033	€ 68
M	TVAA0034	€ 75
L	TVAA0035	€ 79

## TABLETOP



Restaurants








Hotels



Supermarkets



MODEL (STANDARD EQUIPMENT)	iSensor S		iSensor M			iSensor L	
<b>Code</b>	TIS8D1E2		TIM101E2	TIM161E2	TIM201E2	TIL201E2	TIL202E2
<b>RRP</b>	€ 2,289		€ 2,585	€ 2,715	€ 2,932	€ 3,233	€ 3,586
<b>External measurements</b> (width x depth x height) (mm)	388 x 546 x 389		475 x 616 x 438			620 x 626 x 453	
<b>Lid</b>	Dome		Dome			Dome	
<b>Opening system</b>	Automatic		Automatic			Automatic	
<b>Busch vacuum pump</b> (m <sup>3</sup> /h) (Made in Germany) 	8		10	16	20	20	
<b>Power</b> (kW)	0.25		0.30	0.55	0.75	0.75	
<b>Voltage</b> (V/Ph/Hz)	230/L+N/50-60		230/L+N/50-60			230/L+N/50-60	
<b>Chamber dimensions</b> (width x depth x height) (mm)	328 x 385 x 162		412 x 453 x 200			560 x 465 x 210	
<b>Sealing bar length</b> (mm)	315		405			455	455 + 455
<b>Sealing bar position</b>							
<b>Weight</b> (Kg)	36		47	48.5	55	64	67
<b>Sensor technology</b>	✓		✓			✓	
<b>Automatic mode</b>	✓		✓			✓	
<b>iVac.</b> Patent ensuring the optimum vacuum percentage for each food	✓		✓			✓	
<b>iSeal.</b> Patent regulating sealing time and temperature for each cycle	✓		✓			✓	
<b>SCS (Self Calibration System).</b> Patented system that automatically calibrates the vacuum packaging machine	✓		✓			✓	
<b>MCV (Multi-Cycle Vacuum).</b> Repetition of consecutive vacuum cycles	✓		✓			✓	
<b>Vacuum standby.</b> Maintains the vacuum inside the chamber indefinitely	✓		✓			✓	
<b>Stop function.</b> Selection of the stop time	✓		✓			✓	
<b>Vac+.</b> Extra vacuum for porous foods	✓		✓			✓	
<b>Soft Air.</b> Delicate food packaging	✓		✓			✓	
<b>AutoClean Oil.</b> Oil self-cleaning system	✓		✓			✓	
<b>External vacuum connection</b>	✓		✓			✓	
<b>Double 2 x 3 mm sealing</b>	✓		✓			✓	
<b>Programmes</b>	10		10			10	
<b>LCD screen</b>	✓		✓			✓	
<b>Integrated Bluetooth</b>	✓		✓			✓	
<b>IOS/Android control app</b>	✓		✓			✓	

### OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

**Inert gas connection** (To order, replace the seventh letter of the code (E) with a G)

€ 96

## TABLETOP ISENSOR ACCESSORIES

### External vacuum kit



External vacuum attachment	–	TVAA0001	€ 76
GN 1/1 vacuum tank	Depth: 100 mm	TVAA0006	€ 99
GN 1/1 vacuum tank	Depth: 150 mm	TVAA0007	€ 119
GN 1/1 vacuum tank	Depth: 200 mm	TVAA0008	€ 136
Stainless steel cover for GN 1/1 tank	–	TVAA0009	€ 138
GN 1/2 vacuum tank	Depth: 100 mm	TVAA0010	€ 62
GN 1/2 vacuum tank	Depth: 150 mm	TVAA0011	€ 66
Stainless steel cover for GN 1/2 tank	–	TVAA0012	€ 78
GN 1/3 vacuum tank	Depth: 100 mm	TVAA0013	€ 52
GN 1/3 vacuum tank	Depth: 150 mm	TVAA0014	€ 61
Plastic cover for GN 1/3 tank	–	TVAA0015	€ 52



### Support with wheels

AISI 304 18/10 stainless steel worktop with satin finish and strut profiles. Intermediate shelf in stainless steel. 4 Ø 80 mm wheels, two with brakes. Supplied assembled.

S / M	TVAA5060	€ 585
L	TVAA6560	€ 615



### Thermal adhesive label printer

Maximum printing speed. It works by Bluetooth through the iSensor app. For 57.3 x 31.75 mm thermal labels.

Printer	TVAA0036	€ 950
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### Vacuum pump oil (Spare)

Description	Quantity		
SAE 10 Food	1 litre	TVAR0002	€ 45

### Thermal adhesive labels

Units	Total measurements (mm)		
2,100	57.3 x 31.75 mm	TVAA0037	€ 76

### Vacuum bags for conservation

Units	Total measurements (mm)	Thickness		
100	200 x 300	90 microns	TTVAA002	€ 19
100	300 x 400	90 microns	TTVAA004	€ 36

### Vacuum cooking bags

Units	Total measurements (mm)	Thickness		
100	200 x 300	93 microns	TTVAA003	€ 32
100	360 x 400	93 microns	TTVAA005	€ 72

### Foam for core probe

Roll measurements (mm)		
20 mm x 5 m	TVAA0021	€ 98

### Vacuum bag filling cylinder

Diameter (mm)	Height (mm)		
Ø 150	150	TVAA0022	€ 38

### Polyethylene food grade sheet

For model	Total measurements (mm)		
S	300 x 250 x 20	TVAA0027	€ 46
M	400 x 300 x 20	TVAA0028	€ 60
L	440 x 400 x 20	TVAA0029	€ 72

### Accessory for liquid packaging

For model		
S	TVAA0033	€ 68
M	TVAA0034	€ 75
L	TVAA0035	€ 79

## FLOOR STANDING



Restaurants










Hotels



Supermarkets



MODEL (STANDARD EQUIPMENT)	iSensor S					
	FSSB22E2	FSSB2LE2	FSSB2UE2	FSSB4E2	FSSB4LE2	FSSB4UE2
Code						
RRP	€ 5,280	€ 5,325	€ 5,705	€ 6,290	€ 6,335	€ 6,755
External measurements (width x depth x height) (mm)	853 x 537 x 1032					
Chamber dimensions (width x depth x height) (mm)	700 x 430 x 180					
Lid	Dome					
Opening system	Automatic					
Busch vacuum pump (m <sup>3</sup> /h) (Made in Germany) 	20			40		
Power (kW)	0.75			1.125		
Voltage (V/Ph/Hz)	230/L+N/50-60			400/3L+N/50 or 230/L+N/50-60		
Sealing bar length (mm)	410 + 410	410 + 630	410 + 410 + 580	410 + 410	410 + 630	410 + 410 + 580
Sealing bar position						
Sensor technology		✓			✓	
Automatic mode		✓			✓	
iVac. Patent ensuring the optimum vacuum percentage for each food		✓			✓	
iSeal. Patent regulating sealing time and temperature for each cycle		✓			✓	
SCS (Self Calibration System). Patented system that automatically calibrates the vacuum packaging machine		✓			✓	
MCV (Multi-Cycle Vacuum). Repetition of consecutive vacuum cycles		✓			✓	
Vacuum standby. Maintains the vacuum inside the chamber indefinitely		✓			✓	
Vac+. Extra vacuum for porous foods		✓			✓	
Soft Air. Delicate food packaging		✓			✓	
AutoClean Oil. Oil self-cleaning system		✓			✓	
Double 2 x 4 mm sealing		✓			✓	
Programmes		10			10	
LCD screen		✓			✓	

### OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)

€ 147

### ISENSOR FLOOR STANDING ACCESSORIES

#### Vacuum bags for conservation

Units	Total measurements (mm)	Thickness		
100	200 x 300	90 microns	TTVAA002	€ 19
100	300 x 400	90 microns	TTVAA004	€ 36

#### Vacuum cooking bags

Units	Total measurements (mm)	Thickness		
100	200 x 300	93 microns	TTVAA003	€ 32
100	360 x 400	93 microns	TTVAA005	€ 72



iSensor M						iSensor L					
FSMB42E2	FSMB44E2	FSMB4UE2	FSMB62E2	FSMB6LE2	FSMB6UE2	FSLB62E2	FSLB6LE2	FSLB6UE2	FSLB12E2	FSLB1LE2	FSLB1UE2
€ 7,145	€ 7,210	€ 7,690	€ 7,620	€ 7,685	€ 8,165	€ 8,650	€ 8,745	€ 9,285	€ 9,850	€ 9,945	€ 10,485
930 x 607 x 1046						1136 x 707 x 1050					
800 x 500 x 200						1000 x 600 x 200					
Dome						Dome					
Automatic						Automatic					
40			63			63			100		
1.125			1.5			1.5			2.25		
400/3L+N/50 or 230/3L/50-60			400/3L+N/50 or 230/3L/50-60			400/3L+N/50 or 230/3L/50-60			400/3L+N/50 or 230/3L/50-60		
460 + 460	460 + 730	460 + 460 + 680	460 + 460	460 + 730	460 + 460 + 680	560 + 560	560 + 880	560 + 560 + 880	560 + 560	560 + 880	560 + 560 + 880
	✓			✓			✓			✓	
	✓			✓			✓			✓	
	✓			✓			✓			✓	
	✓			✓			✓			✓	
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	✓			✓			✓			✓	
	✓			✓			✓			✓	
	✓			✓			✓			✓	
	10			10			10			10	
	✓			✓			✓			✓	

### OPTIONAL EQUIPMENT (PLEASE REQUEST WHEN ORDERING)

Inert gas connection (To order, replace the seventh letter of the code (E) with a G)

€ 147

### ISENSOR FLOOR STANDING ACCESSORIES

#### Food-grade polyethylene sheet

For model	Total measurements (mm)	Code	Price
S	540 x 400 x 20	TVAA0030	€ 88
M	676 x 430 x 20	TVAA0031	€ 114
L	880 x 533 x 20	TVAA0032	€ 150

#### Vacuum pump oil (Spare)

Vacuum pump	Description	Code	Price
20 (m <sup>3</sup> /h)	SAE 10 Food (1 Litre)	TVAR0002	€ 45
40 / 63 / 100 (m <sup>3</sup> /h)	SAE 30 Food (2 Litres)	TVAR0051	€ 88

# mychef. EXTERNAL VACUUM PACKAGING MACHINE



Small shops



Shops selling food



Bars



Restaurants

## Ideal for small shops, food stores, bars and restaurants

Recommended for packaging solid products without humidity. Made of stainless steel, robust, compact and light, for easy transport and storage.

Time-controlled vacuum (0.5 to 60 seconds).

Automatic (2 programmes) or manual (1 programme) working mode.

Double etching.

Only works with embossed bags.



External measurements (mm)	Vacuum pump (l/min)	Voltage (V/N/Hz)	Power (kW)	Length of usable etching (mm)	Code	RRP
370 x 260 x 130	20	230/L+N/50	0.3	350	TVE010T2	€ 478

## EXTERNAL VACUUM PACKING ACCESSORY

### Embossed storage bags for external vacuum

Units	Measurements (mm)	Code	RRP
100	200 x 300	TVEA0001	€ 31
100	250 x 350	TVEA0002	€ 43
100	300 x 400	TVEA0003	€ 59



# mychef. BAIN-MARIE SOUS-VIDE



Bars



Gastrobars



Restaurants

## Bain-marie for sous vide cooking. Ideal for bars, gastrobars and restaurants

Made of stainless steel, robust and compact.  
More tender and tasty products, without loss of weight or moisture.  
Models with capacities of 9 and 25 litres.  
Simple and intuitive operation.



Model	Measurements of exterior (mm)	Maximum capacity of the chamber	Temperature for operation (°C)	Power (kW)	Total weight (Kg)	Voltage (V/N/Hz)	Code	RRP
S	345 x 285 x 270	9 litres	45 - 100	0.4	6.5	230/L+N/50-60	SVCS0001	€ 1,046
M	350 x 550 x 320	25 litres	45 - 100	1	12	230/L+N/50-60	SVCM0001	€ 1,265

