

iSensor

INTELLIGENT
VACUUM
PACKERS



distform
foodservice solutions

iSensor

THE TRULY INTELLIGENT VACUUM PACKER

iSensor intelligent vacuum packers represent a revolution in the world of vacuum packing.

Packing has never been this easy. Just put the food in the bag and close the lid. That's all! No settings to enter. No readjustments. iSensor detects the size, amount, and type of food. It can also tell whether the food is liquid or porous, whether the bag is thick or thin, or even made of metal. iSensor monitors and regulates the temperature of the sealing bar and recalibrates automatically based on variations in atmospheric pressure.

The result is always the same: perfect vacuum packing without any human intervention.

iSensor is also revolutionary when it comes to the profitability of your business. Thanks to its smart sensors, the time it takes for each packing cycle is minimized and it uses only the necessary amount of energy. This technology protects the vacuum packer from unnecessary overloads, significantly extending the life of the pump, the sealing bar and the oil. The result is about a 50% cost saving compared to current vacuum packing technologies.

Say goodbye to constantly configuring and adjusting your vacuum packer. Just close the lid and that's it! You don't even have to press a button.

Of course, the iSensor vacuum packer can also be used in manual mode. Give full rein to your creativity to try all kinds of techniques: impregnations, foams, marinades, adding color or flavor to foods, deaerating sauces, etc.



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ADVANTAGES OF VACUUM PACKING WITH iSensor



Packing of fresh foods

Slows the proliferation of bacteria in raw foods, easily and hygienically preserving their taste and freshness for a longer period.



Packing of cooked foods

Simplifies and streamlines service through the use of rationed storage. Maintains the flavor and texture of meat and fish.



Protection against freezer burn

It prevents freezer burn, because there is no direct contact between the product and the cooling source. This allows foods to be kept in ideal conditions for preservation.



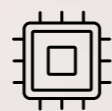
Vacuum cooking

Vacuum cooking is so gentle that foods retain their inner juices, there is hardly any evaporation, meat becomes tender, and the nutrients, aromas, and taste of the food is preserved. All of this reduces losses.



New flavors, aromas and textures

Vacuum packing makes it possible to experiment with new techniques, such as impregnations, foams, marinades, coloring and flavoring of foods, deaeration of sauces, etc.



Vacuum packing in other industries

In addition to its extensive use in the restaurant industry, vacuum packing is also useful in the electronics, jewelry and cosmetics industries.

HIGHER PROFITABILITY FOR YOUR BUSINESS



Standardized production to reduce working hours

Organizing work ahead of time leads to profit maximization. It simplifies processes and reduces labor hours.



Purchase optimization

Buy what you need in greater volume and vacuum pack it for later use. It's the smart way to purchase while saving time and money.



Precise cost control

Ensures precise cost control through exact portions, reducing waste.



Storage that reduces losses

Easily organize your food inventory by date. In addition, vacuum-packed foods are always stored in ideal conditions, protected from outside contaminants and lengthening the useful life of the product by reducing losses due to spoilage.



iSensor

AUTOMATIC MODE

Put the food in, close the lid, and that's it!

Vacuum packing has never been this easy. With iSensor's automatic mode, just put the food in the bag and close the lid. There is no need to configure settings or to make adjustments. The iSensor smart vacuum packer calculates the perfect vacuum based on food type, bag thickness and atmospheric conditions.

Its smart sensors control the entire process and the result is always the same: perfect and efficient vacuum packing without human intervention.



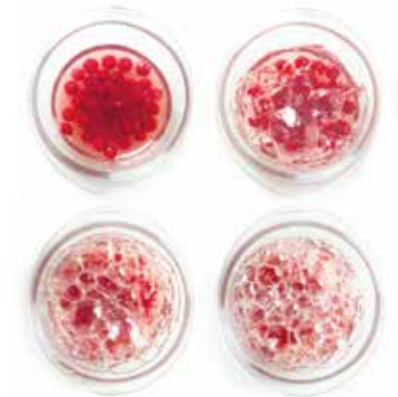
Patented technologies that make your work as easy as possible, with perfect packing and maximum efficiency



iVac (smart sensor)

Intelligent packing without human intervention

The iVac smart sensor automatically sets the optimum vacuum for every product type. It detects the size, quantity, food type, and also whether it is liquid or porous. By optimizing the packing cycle without human intervention, iVac avoids fluid spillings in the chamber, protecting the pump oil from contamination and extending its useful life.



iSeal (smart seal)

Smart sealing without human intervention

iSeal automatically regulates the sealing time and temperature for every cycle, without human intervention. This patented technology prevents overheating of the sealing bar, lengthening the useful life of all its components. iSeal ensures a perfect seal every time, regardless of the number of cycles performed or the thickness of the bag. In addition, iSeal can seal metal bags.



SCS (self-calibrating system)

100% safe packing

Elevation above sea level and weather conditions cause atmospheric pressure to vary. These changes impact the quality of vacuum packing. This is why the packer self-calibrates automatically, without user intervention, to ensure perfect vacuum packing every time.



All the features that you need

Assume complete control of all the packing parameters, vacuum percentage, cycle repetition, sealing time and the percentage of inert gas based on the application that you need. Create and organize your own packing programs and save them for later use.

Give free rein to your creativity and experiment with techniques such as impregnations, foams, marinades, coloring and flavoring foods, deaerating sauces, etc.



Vac + Extra vacuum for porous foods

Add additional vacuum time once 100% vacuum packing has been reached, in order to force the air out of porous foods. One very interesting application of this feature is impregnation, a technique that replaces the air in the porous food with a liquid.

Soft Air

For packing delicate or special foods

Air enters gradually so that the vacuum bag can better adapt to the product being vacuum packed. Ideal for products that can lose their shape or break during packing. Achieves aesthetically perfect packing for display on grocery shelves or in display cases.



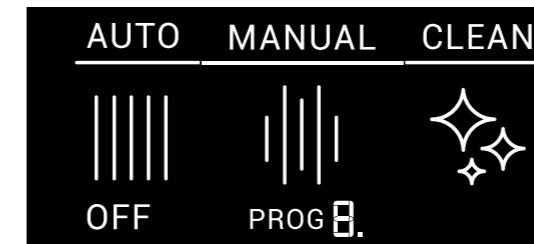
Vacuum packing with inert gas For fresh or delicate foods

Package any type of food while observing food safety guidelines and ensuring the freshness of even the most delicate foods, such as fish, seafood, vegetables, etc. The inert gas added to the packaging protects fragile foods that could lose their shape or be broken during packaging (salads, pasta, etc.).

External vacuum kit

Vacuum pack in Gastronorm containers

The external vacuum packing accessory makes it possible to pack foods in special Gastronorm containers. External vacuum packing is used when it is necessary to preserve the volume and freshness of delicate foods: salads, pasta, etc. In addition, its standard dimensions make it easy to transport and to store.



Program memory

Easy access to saved programs

All models allow you to store up to 10 different vacuum programs. You can configure the packing parameters, save them and use them for a later packing procedure. All with the help of an easy-to-use rotary control.

Creativity at your service...



MCV (Multi Cycle Vacuum)

Consecutive vacuum cycle repetitions

The patented MCV automatically generates the desired number of vacuum cycle repetitions (up to 9 cycles) without having to supervise the process or lower and raise the lid manually after each cycle. This makes it possible to deaerate sauces and to color, impregnate, or flavor foods.



Vacuum Standby

Maintain the vacuum inside the chamber

The Vacuum Standby function makes it possible to maintain the vacuum in the chamber for an indefinite period of time. This allows you to create solidified foams or other applications such as marinades, reducing the impregnation time by up to 90% compared to traditional techniques.



Food preservation in hermetically sealed containers or jars

Store foods that are used daily, preserving their organoleptic properties

This alternative use prevents foods from going rancid or oxidizing, as can happen with tree nuts, coffee beans, spices and dehydrated foods, which can break down or lose their shape if packed in vacuum bags. By using the vacuum packer this way you can keep products crisp and dry, prolonging their useful life.



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QUALITY THAT MAKES A DIFFERENCE



Smart screen Intuitive and user friendly

New LCD screen and rotary control with central push button. Structured in three main modes, its operation is fully intuitive. In automatic mode, it packs and seals perfectly without the need to enter any settings.

Connection-free seal bar Ideal sanitary conditions

The unique, wire-free sealing bar design, together with the vacuum chamber made of stainless steel with rounded corners, allows for faster and easier cleaning.



Etched double-seal sealing bars More robust and long-lasting

New sealing bar design, more robust and with stainless steel reinforcements. Provides an etched double seal for greater food safety.

Independent sealing bars Configure your sealing bars

Independent sealing bars allow you to choose the desired sealing configuration based on the product or application. Maximize the space in the vacuum chamber and minimize the energy used in each cycle.



Vacuum packing of overlapping bags Double your production in the same time

The special design of the sealing bar allows you to package two bags at a time with a perfect vacuum seal on both. This solution reduces production time by 50%.



AISI 304 stainless steel vacuum chamber with rounded corners

Much easier to clean

Build of high-quality, durable, AISI 304 stainless steel with a chamber with rounded corners for easy cleaning.

High-strength, double-damped methacrylate lid

Soft, long-lasting opening

High-strength transparent methacrylate lid with high-durability aluminum hinges and double damping for high productivity and easy opening.



Hinged opening system for ease of maintenance

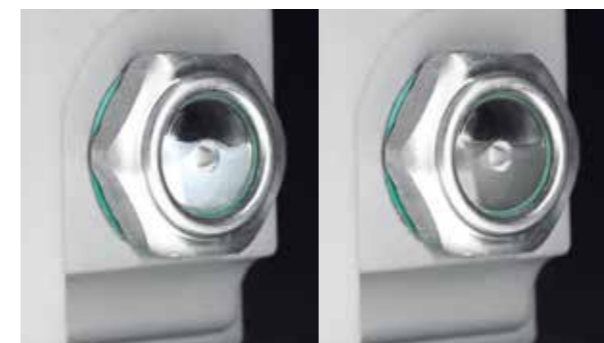
Saves maintenance time

The hinged opening system provides easy access to all parts for maintenance, effective cleaning of components and a convenient oil-changing process. Reduces costs and maintenance time.

Vacuum by BUSCH

The most reliable, highest-quality pumps

All iSensor models are equipped with Busch vacuum pumps, famous for their excellent reliability and quality. Their leading-edge technology ensures a high vacuum level in continuous operations.



Before Autoclean Oil

After Autoclean Oil

Autoclean Oil (Self-cleaning oil system)

Save time and money when changing oil

iSensor vacuum packers are equipped with the Autoclean Oil system. This system automatically removes the condensed water that is released during packing, prolonging the useful life of the oil and the durability of the vacuum pump. Spend less time and money on maintenance. iSensor will alert you automatically of the right time to perform a self-cleaning of the oil.

General specifications

iSensor

Smart vacuum packers

	Tabletop	Freestanding
Smart LCD screen. Intuitive and user friendly.	●	●
Three operating modes. Automatic mode. Manual mode. Oil self-cleaning.	●	●
Display of all phases of the vacuum packing cycle.	●	●
Up to 10 work programs.	●	●
Rotary control with central push-button.	●	●
Removable, connection-free sealing bars.	●	●
Etched double-seal sealing bars.	●	●
2x3 mm double seal.	●	×
2x4 mm double seal.	×	●
Independent sealing bars. Choose the desired configuration.	●	●
Vacuum packing of overlapping bags.	●	●
iVac. Smart sensor. Sets optimal vacuum automatically without human intervention.	●	●
iSeal. Smart seal. Automatically regulates sealing time and temperature without human intervention.	●	●
SCS. Self-calibrating system with no need of human intervention.	●	●
MCV. Consecutive vacuum cycle repetitions.	●	●
Vac+. Extra vacuum for porous foods.	●	●
Vacuum Standby. For maintaining vacuum within the chamber for an indefinite period.	●	●
Soft Air. Gradual air inlet for packing delicate or special foods.	●	●
Vacuum packing with inert gas. For fresh or delicate foods.	○	○
Bag holder to prevent movement of the bag when inert gas is injected.	●	●
Reliable, high-quality Busch vacuum pump.	●	●
Autoclean Oil, self-cleaning oil system with automatic alert.	●	●
Rear display for checking oil level in vacuum pump.	●	●
Hinged opening system for ease of maintenance.	●	×
AISI 304 18/10 stainless steel vacuum chamber with rounded corners for easy cleaning.	●	●
Polyethylene plate inside the chamber that increases the speed of the vacuum and regulates the working height.	●	●
High-strength transparent methacrylate cover.	●	●
High-strength aluminum hinges and double damping for intensive use.	●	●
External vacuum connection.	●	×
External vacuum kit .	○	×

● Standard ○ Optional × Incompatible

New control panel

Easy and intuitive

Backlit 6.5" LCD screen.

Divided into three operating modes. (automatic mode, manual mode, and oil self-cleaning) for simultaneous display of all values.

Intuitive and user friendly. Allows all phases of the vacuum packing cycle to be displayed at all times.

Convenient interaction using the rotary control with central push-button.

AUTOMATIC MODE

Select the automatic mode simply by turning the control; there is no need to enter settings. iSensor intelligently performs the perfect vacuum, controlling the vacuum percentage with iVac and the ideal seal with iSeal.

Fast and easy, with the best possible result.



MANUAL MODE

Choose manual mode by turning the control. Choose the vacuum packing settings, vacuum percentage, cycle repetition, sealing time, percentage of inert gas, and the type of air input based on the the application you want. Create and organize your own packing programs and save them for later use. An array of features for incredible results.



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TABLETOP MODELS



Model	Outside dimensions (mm)	Vacuum pump (m³/h)	Power supply (V/L+N/Hz)	Power (kW)	Chamber dimensions (mm)	Sealing length (mm)	Sealing bar position
S	388 x 491 x 382	BUSCH 6	230/L+N/50-60	0,25	328 x 385 x 162	315	
M	475 x 561 x 454	BUSCH 10	230/L+N/50-60	0,30	412 x 453 x 200	405	
M	475 x 561 x 454	BUSCH 16	230/L+N/50-60	0,55	412 x 453 x 200	405	
M	475 x 561 x 454	BUSCH 20	230/L+N/50-60	0,75	412 x 453 x 200	405	
L	620 x 571 x 469	BUSCH 20	230/L+N/50-60	0,75	560 x 465 x 210	455	
L	620 x 571 x 469	BUSCH 20	230/L+N/50-60	0,75	560 x 465 x 210	455 + 455	

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FREESTANDING MODELS

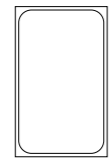


Model	Outside dimensions (mm)	Vacuum pump (m³/h)	Power supply (V/L+N/Hz)	Power (kW)	Chamber dimensions (mm)	Sealing length (mm)	Sealing bar position
S	853 x 537 x 1032	BUSCH 20	230/L+N/50	0,75	700 x 430 x 180	410 + 410	
S	853 x 537 x 1032	BUSCH 20	230/L+N/50	0,75	700 x 430 x 180	410 + 630	
S	853 x 537 x 1032	BUSCH 20	230/L+N/50	0,75	700 x 430 x 180	410 + 410 + 580	
S	853 x 537 x 1032	BUSCH 40	400/3L+N/50 230/3L/50	1,125	700 x 430 x 180	410 + 410	
S	853 x 537 x 1032	BUSCH 40	400/3L+N/50 230/3L/50	1,125	700 x 430 x 180	410 + 630	
S	853 x 537 x 1032	BUSCH 40	400/3L+N/50 230/3L/50	1,125	700 x 430 x 180	410 + 410 + 580	
M	930 x 607 x 1046	BUSCH 40	400/3L+N/50 230/3L/50	1,125	800 x 500 x 200	460 + 460	
M	930 x 607 x 1046	BUSCH 40	400/3L+N/50 230/3L/50	1,125	800 x 500 x 200	460 + 730	
M	930 x 607 x 1046	BUSCH 40	400/3L+N/50 230/3L/50	1,125	800 x 500 x 200	460 + 460 + 680	
M	930 x 607 x 1046	BUSCH 63	400/3L+N/50 230/3L/50	1,5	800 x 500 x 200	460 + 460	
M	930 x 607 x 1046	BUSCH 63	400/3L+N/50 230/3L/50	1,5	800 x 500 x 200	460 + 730	
M	930 x 607 x 1046	BUSCH 63	400/3L+N/50 230/3L/50	1,5	800 x 500 x 200	460 + 460 + 680	
L	1136 x 707 x 1050	BUSCH 63	400/3L+N/50 230/3L/50	1,5	1000 x 600 x 200	560 + 560	
L	1136 x 707 x 1050	BUSCH 63	400/3L+N/50 230/3L/50	1,5	1000 x 600 x 200	560 + 880	
L	1136 x 707 x 1050	BUSCH 63	400/3L+N/50 230/3L/50	1,5	1000 x 600 x 200	560 + 560 + 880	
L	1136 x 707 x 1050	BUSCH 100	400/3L+N/50 230/3L/50	2,25	1000 x 600 x 200	560 + 560	
L	1136 x 707 x 1050	BUSCH 100	400/3L+N/50 230/3L/50	2,25	1000 x 600 x 200	560 + 880	
L	1136 x 707 x 1050	BUSCH 100	400/3L+N/50 230/3L/50	2,25	1000 x 600 x 200	560 + 560 + 880	

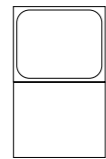
External vacuum kit

The external vacuum packing kit allows you to vacuum pack foods in special reinforced Gastronorm containers.

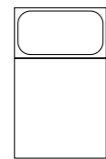
This system allows you to maintain the freshness and volume of the product without having to inject inert gas or use vacuum bags.



1/1 Capacity



1/2 Capacity



1/3 Capacity



Table with casters for vacuum packer

AISI 304 18/10 brushed stainless steel countertops with reinforcing omega brackets.
Stainless steel shelf.
The vacuum packer is located at the ideal working height.

White polyethylene board

Positions the product at the desired height for an optimum seal. Shortens packing times by reducing the space in the chamber, thus offering better performance. Manufactured with high-quality white polyethylene, with different dimensions for each model of vacuum packer.



Vacuum bags

For preserving or cooking.
Different sized bags and convenient packs.



Foam for core probe

20 mm x 5 m roll for placing over the vacuum bag to prevent the probe from perforating it. Maintains an absolute vacuum.



Cylinder for filling vacuum bags

Made of methacrylate with a diameter of 150 mm. Ideal for helping to fill vacuum bags without spillage and for keeping the sealing area of the bag clean.



Accessory for packing liquids

Made with AISI 304 18/10 stainless steel.
Helps with the proper placement of vacuum bags with liquids and prevents the packed material from boiling over into the vacuum chamber.



External vacuum packers

Ideal for small shops, supermarkets, gourmet, restaurants and bars

Designed for vacuum packing solid products without moisture.

Made with stainless steel; sturdy, compact, and lightweight for easy transport and storage.

Time-controlled vacuum (0.5 to 60 seconds).

Automatic (2 settings) or manual (1 setting) work mode.

Double seal.

Works only with embossed bags.



Vacuum Double Boiler

Low temperature cooking system for vacuum-packed products.

Achieve more tender and tastier products without weight or moisture loss.

Strong and compact, made with stainless steel.

Static double boiler (bain marie) for vacuum cooking.

Models with different capacities: 9 liters and 25 liters with separator option.

Temperature control of $\pm 0.1^{\circ}\text{C}$

Simple and intuitive operation. The temperature and time can be rapidly adjusted.



Model S



Model M



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