

mychef.



goSensor

Practical and competitive vacuum packing

Vacuum packing in the easiest and most convenient way is within your reach with Mychef goSensor. This professional vacuum packer from the Mychef range is especially recommended for **butchers, delis, fishmongers** and **restaurants** that want hassle-free daily vacuum packing at a competitive price.

Its practical three-button control allows you to quickly and intuitively select the desired vacuum-packing parameters. Similarly, its robust materials and dome-shaped methacrylate lid let you work with large-size pieces.

Show off practical and competitive vacuum packing with Mychef goSensor.



Butchers



Fishmongers



Other sectors

goSensor

Three vacuum-packing parameters and... goSensor!

4-mm-thick seal

Extracts air from
porous food using the
Vac+ function

Self-calibration

It features the SCS
(Self Calibration
System), a
patented system
that runs self-
calibration to
ensure external
pressure
conditions do not
influence the final
vacuum packing.

Preventive maintenance warnings

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

Specific liquid vacuum-packing programme

The specific liquid
vacuum-packing
programme enables
the vacuum packer
to automatically
stop when it reaches
the ideal vacuum
state.

Protects delicate and fragile shapes

The Soft Air function gradually recovers the atmospheric pres-
sure after sealing to ensure fragile food or products with delicate
shapes do not deform during vacuum packing.





High-volume creations with uniform results

The vacuum packer saves the last setting used to reproduce it at a later date, thus, you will always achieve identical results.

Select the vacuum-packing percentage, the extra vacuum time and sealing time and the atmospheric pressure recovery mode using the **three-button control** to benefit from optimal vacuum packing. And if you want to oversee the activity being carried out by Mychef goSensor, just check its **status lights**.

Welcome to practicality and unique control in professional vacuum packers.

Technology designed for your satisfaction

- ✓ **Becker vacuum pumps (made in Germany)**
- ✓ **Compatible with plain, foil and embossed bags**
- ✓ **Complies with CE, UL and NSF standards**



	goSensor S		goSensor M			goSensor L	
Lid	Flat	Dome	Dome			Dome	
Inside chamber dimensions	328 x 385 x 115 mm	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

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