

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 pressure 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	
<b>Lid</b>	Flat	Dome	Dome			Dome	
<b>Outside dimensions</b>	388 x 501 x 345 mm	388 x 519 x 389 mm	475 x 589 x 438 mm			620 x 599 x 453 mm	
<b>Inside chamber dimensions</b>	328 x 385 x 115 mm	328 x 385 x 162 mm	412 x 453 x 200 mm			560 x 465 x 210 mm	
<b>Vacuum pump (m3/h)</b>	8		10	16	20	20	
<b>Sealing bar length</b>	315 mm		405 mm			455 mm	455 + 455 mm

**mychef.**

**[www.mychefcooking.com](http://www.mychefcooking.com)**

**[info@mychefcooking.com](mailto:info@mychefcooking.com)**

Barcelona, Spain