

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.

goSensor

mychef.

www.mychefcooking.com

info@mychefcooking.com

+34 900 102 623

Barcelona, Spain



goSensor

Three vacuum-packing parameters and... goSensor!

Are you looking for a quick and easy-to-use professional vacuum packer? Trust Mychef goSensor!

This functional machine offers you a convenient user experience and a full quality guarantee.

Mychef goSensor uses its **sensor technology** to carry out perfect, effortless work whatever the food, liquid or material inserted into the bag. You just have to choose the desired vacuum-packing settings and close the lid. It's that easy!

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.

4-mm-thick seal

Extracts air from porous food using the Vac+ function

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.



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.

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.

Non-culinary use of Mychef goSensor

There are many non-culinary sectors where you can use Mychef goSensor with the utmost confidence:

-  **Health:** sanitary implements are usually vacuum packed to ensure utmost hygiene and to prevent direct handling.
-  **Chemistry:** vacuum packing chemical substances offers safety and means that their properties are better conserved.
-  **Jewellery:** vacuum packing means it is possible to store small high-value parts and protect them from external conditions.
-  **Electronics:** vacuum packing small-sized electronic parts keeps moisture at bay, preventing oxidation.

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**



Lid	goSensor S		goSensor M			goSensor L	
	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