

KitchenBoss G210

KitchenBoss Food Vacuum Sealer Machine G210-Silver Instruction Manual

Model: G210 | Brand: KitchenBoss

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the KitchenBoss Food Vacuum Sealer Machine. Keep this manual for future reference.

- **Heat Sealing Strip Warning:** When the sealing procedure is complete, avoid immediately touching the heat sealing strip as it can be hot from residual heat.
- **Lid Locking:** Ensure the lid is firmly pressed down on both sides until a "click" sound is heard, indicating it is securely locked. This is crucial for proper vacuum sealing.
- **Bag Placement:** Do not cover the bag mouth to the position of the exhaust duct. Improper placement will prevent the quick pumping operation.
- **Open Cover Protection:** The machine is designed to automatically turn off the heat element when the cover is opened, enhancing safety.
- **Liquid Content:** When vacuum sealing moist foods, ensure there isn't excessive liquid that could be drawn into the machine, potentially contaminating it. Clean any liquid pooling immediately.

2. PACKAGE CONTENTS

Your KitchenBoss Food Vacuum Sealer Machine package includes the following items:

- Vacuum Sealer Machine x 1
- 15x25cm Vacuum Sealer Bags x 5
- Accessory Hose x 1
- User Manual x 1
- Vacuum Gasket x 1

- Storage Bag x 1



Figure 1: Contents of the KitchenBoss G210 Vacuum Sealer package. Includes the main unit, five vacuum bags, an accessory hose, user manual, and a vacuum gasket.

3. PRODUCT OVERVIEW

The KitchenBoss Food Vacuum Sealer Machine G210-Silver is designed for efficient and convenient food preservation.

Key Features:

- **Super Suction:** Achieves -70 KPa suction for faster and more thorough air removal, locking in nutrients.
- **Convenient Storage:** Features a bottom wire slot for cable management and includes a storage bag for dust-free keeping.
- **Wide Voltage Power Supply:** Operates on 110V-240V, suitable for various scenarios.
- **Double Locking Design:** Requires firm pressing on both sides to lock the latch, ensuring perfect

vacuuming and sealing.

- **External Vacuuming:** Equipped with a vacuum hose for use with compatible vacuum canisters.

Technical Specifications:

- **Brand:** KitchenBoss
- **Model Number:** A01G210-US
- **Material:** Stainless Steel
- **Color:** G210-Silver
- **Product Dimensions:** 15"L x 4.7"W x 2.7"H
- **Item Weight:** 4.7 Pounds
- **Power Source:** AC
- **Operation Mode:** Automatic
- **Wattage:** 100 watts
- **Voltage:** 120V

4. SETUP

Before first use, ensure all packaging materials are removed from the unit.

1. Unpack the vacuum sealer and all accessories.
2. Locate the power cord at the back of the unit. The cord can be stored in the integrated cable slot when not in use.
3. Plug the power cord into a suitable 110V-240V AC outlet. The control panel lights will illuminate.
4. Open the lid by pressing the "OPEN" button. Familiarize yourself with the vacuum chamber and sealing strip.

Super High Vacuum
Long Freshness Time
high vacuum level -70KPa

-70KPa

KitchenBoss®

Pushing Dry VAC Minor VAC Seal Only

OPEN Push down

Vs

others -40KPa

KitchenBoss
Up to **180** days

Others
Only **30-60** days

NEW

Quality problems
exchange new

The advertisement features a KitchenBoss G210 Vacuum Sealer in the top left, with a green checkmark indicating its superior performance. To the right, a circular inset shows a competitor's device with a red 'X' and the text 'others -40KPa'. Below this, a comparison of meat freshness is shown with a vertical line: the left side is bright red and labeled 'KitchenBoss Up to 180 days', while the right side is dark and labeled 'Others Only 30-60 days'. At the bottom left, a 'NEW' badge and a logo for 'Quality problems exchange new' are displayed. The top right corner contains the main headline and the specific vacuum level '-70KPa'.

Figure 2: The KitchenBoss G210 Vacuum Sealer ready for use with various food items.

More Usage Scenarios Introduction

Keep fresh in the most suitable way



Figure 3: Illustration of different food types suitable for vacuum sealing, including dry foods, chilled fresh, fresh fruit, meat, and fragile foods.

5. OPERATING INSTRUCTIONS

The KitchenBoss Food Vacuum Sealer Machine offers multiple modes for different food types and sealing needs.

5.1 Basic Vacuum Sealing Steps:

1. Place the food into a vacuum bag. Ensure the bag mouth is clean and dry.
2. Place the open end of the bag into the vacuum chamber, ensuring it is within the dotted line and does not cover the exhaust port.
3. Close the lid and press down firmly on both sides until you hear two "clicks," indicating the latches are engaged.
4. Select the appropriate mode (Dry VAC, Moist VAC, Inching, or Seal Only). The machine will automatically start the process.
5. Once the process is complete, press the "OPEN" button to release the locks and open the lid.

Less Crowd Gathering, More Safety



Buy In Bulk To Reduce The Number Of Trips



Bulk Storage, Vacuum Packing For More Savings

Figure 4: Internal view of the vacuum sealer, highlighting the vacuum bag entrance within the dotted line and the vacuum extraction port.

5.2 Dry Vacuum Sealing (Dry VAC):

Use this mode for dry food items such as nuts, grains, or granola bars.

1. Follow steps 1-3 from "5.1 Basic Vacuum Sealing Steps."
2. Press the "Dry VAC" button. The machine will vacuum the air and then seal the bag.
3. Once the process is complete, press the "OPEN" button.

Your browser does not support the video tag.

Video 1: Demonstration of dry vacuum sealing with the KitchenBoss G210. Shows placing food in a bag, positioning it in the sealer, and activating the 'Dry VAC' function.

5.3 Moist Vacuum Sealing (Moist VAC):

This mode is suitable for moist food items like fresh meat, fish, or fruits with some moisture content.

1. Follow steps 1-3 from "5.1 Basic Vacuum Sealing Steps."
2. Press the "Moist VAC" button. The machine will vacuum the air and then seal the bag.
3. Once the process is complete, press the "OPEN" button.

Your browser does not support the video tag.

Video 2: Demonstration of moist vacuum sealing with the KitchenBoss G210. Shows sealing a piece of meat using the 'Moist VAC' function.

5.4 Seal Only:

Use this function to seal bags without vacuuming, ideal for delicate items like potato chips or snacks that might be crushed by vacuum pressure.

1. Place the open end of the bag into the vacuum chamber, ensuring it is within the dotted line.
2. Close the lid and press down firmly on both sides until you hear two "clicks."
3. Press the "Seal Only" button. The machine will seal the bag without removing air.
4. Once the process is complete, press the "OPEN" button.

Your browser does not support the video tag.

Video 3: Demonstration of using the 'Seal Only' function on the KitchenBoss G210. Shows sealing a bag of small, delicate items.

5.5 External Container Vacuuming:

The G210 is equipped with an accessory hose to vacuum seal compatible external canisters.

1. Connect the accessory hose to the vacuum extraction port on the machine.
2. Connect the other end of the hose to the vacuum port on your compatible canister.
3. Close the canister lid securely.
4. Press the "Moist VAC" button (or refer to canister instructions for specific mode). The machine will extract air from the canister.
5. Once vacuuming is complete, disconnect the hose.

Equipped With Vacuum Hose Inside

Compatible with vacuum canister for evacuation



Figure 5: The KitchenBoss G210 Vacuum Sealer connected via hose to an external vacuum canister for sealing coffee beans.

6. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer.

- **Cleaning:** Wipe the exterior of the machine with a damp cloth. Do not immerse the unit in water. Clean the vacuum chamber and sealing strip regularly, especially after sealing moist foods, to prevent residue buildup.
- **Gasket Replacement:** The package includes a spare vacuum gasket. If the original gasket becomes worn or damaged, replace it to maintain proper sealing.
- **Cable Storage:** Utilize the integrated cable storage design on the back of the machine to keep the power cord tidy and prevent damage when not in use.

Quick Storage Dust Free & Hassle Free

Store and use at any time



Figure 6: The cable storage design on the back of the KitchenBoss G210 Vacuum Sealer, and the unit being stored in its dust-proof bag.

7. TROUBLESHOOTING

If you encounter issues with your KitchenBoss Food Vacuum Sealer, refer to the following common solutions:

- **Machine Not Vacuuming/Sealing:**

- Ensure the lid is securely locked on both sides (listen for two "clicks").
- Check that the vacuum bag is correctly placed within the vacuum chamber's dotted line and not obstructing the exhaust port.
- Verify the vacuum gasket is clean and properly seated. Replace if damaged.
- For moist foods, ensure excessive liquid is not being drawn into the machine. This can interfere with sealing.

- **Incomplete Seal:**

- After the first sealing attempt, the machine will re-check the seal. If incomplete, it will attempt to seal again.
- Ensure the bag material is compatible with vacuum sealing.
- Allow the sealing strip to cool slightly between uses if performing multiple seals in quick succession.

- **Seal Only Function Vacuums First:**

- If the "Seal Only" function vacuums for a few seconds before sealing, ensure the bag is positioned correctly and the lid is firmly closed. This might indicate a slight delay in mode recognition or a need for a firmer lock.

8. WARRANTY AND SUPPORT

KitchenBoss is committed to providing quality products and customer satisfaction.

- **Quality Assurance:** In case of quality problems, the product is eligible for exchange.
- **Contact Support:** For any disputes, questions, or support needs, please refer to the contact information provided in your product packaging or user manual. An email address for customer service is typically provided.