

KitchenBoss G200

KitchenBoss Vacuum Sealer Machine G200-Red User Manual

Automatic Vacuum Sealing for Dry & Moist Foods

1. INTRODUCTION

Thank you for choosing the KitchenBoss G200-Red Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation of your new appliance. Please read it thoroughly before use and retain it for future reference.

2. SAFETY INFORMATION

- Always ensure the power cord is securely plugged into a grounded outlet.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children.
- Do not operate if the power cord or plug is damaged.
- Allow the sealing strip to cool down between uses to prevent overheating.
- Use only KitchenBoss vacuum sealer bags or rolls for optimal performance.

3. PACKAGE CONTENTS

Verify that all items are present in your package:



Package Includes:

Vacuum Sealer Machine x 1
 15x25cm Vacuum sealer Bags X5
 Accessory Hose X 1
 User Manual X 1
 Vacuum Gasket X 1



Image: KitchenBoss Vacuum Sealer Machine and included accessories.

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

4. SETUP

Before first use, unpack all components and place the vacuum sealer on a flat, stable surface. Ensure there is enough space around the unit for proper ventilation.



Image: The vacuum sealer features a convenient cable storage design on the back for neat organization.

The unit features a cable storage design on the back for convenient and tidy storage when not in use. Simply wrap the power cord around the designated area.

5. OPERATING INSTRUCTIONS

5.1. Basic Vacuum Sealing (VAC Seal)

This mode is ideal for most dry and moist foods, providing a strong vacuum and secure seal.

1. **Prepare the Bag:** If using a vacuum roll, cut the desired length and seal one end using the 'Seal Only' function (see section 5.3). Ensure the bag is clean and dry inside the sealing area.
2. **Place Food in Bag:** Place the food item into the vacuum bag, leaving at least 3 inches of space from the top edge for proper sealing.
3. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it is within the dotted line and covers the vacuum extraction port.



Image: Ensure the vacuum bag entrance is placed within the dotted line for effective sealing.

4. **Close the Lid:** Close the lid firmly by pressing down on both ends until you hear two distinct clicks, indicating it is securely locked.
5. **Start Vacuum Sealing:** Press the **VAC Seal** button. The machine will automatically vacuum the air from the bag and then proceed to seal it. The indicator lights will show the progress.



Image: The KitchenBoss Vacuum Sealer efficiently removes air and seals food for extended freshness.

6. **Release and Remove:** Once the sealing process is complete and the indicator lights turn off, press the **OPEN** button to release the lid. Carefully remove the sealed bag.

5.2. Advanced Features

5.2.1. Inching Function (Manual Control)

The **Inching** function provides manual control over the vacuum process, which is ideal for delicate or fragile foods like bread, cookies, or chips that could be crushed by a full vacuum.



Image: Manual control using the 'Inching' button allows for precise vacuuming of delicate items.

To use: Place the bag as described in section 5.1. Instead of pressing VAC Seal, press and hold the **Inching** button. Release the button when the desired vacuum level is reached, then immediately press the **Seal Only** button to seal

the bag.

5.2.2. Seal Only Function

The **Seal Only** function allows you to seal bags without vacuuming. This is useful for creating custom-sized bags from a roll or for sealing bags of liquid or items that do not require vacuuming.



Image: One-touch automatic vacuum sealing simplifies the food preservation process.

To use: Place the bag as described in section 5.1. Close the lid. Press the **Seal Only** button. The machine will heat and seal the bag without removing air.

5.2.3. External Container Vacuuming

The KitchenBoss G200-Red can also vacuum seal external containers using the included accessory hose. This is perfect for preserving items in vacuum canisters or wine bottles.



Image: The vacuum sealer is equipped with a vacuum hose for compatibility with vacuum canisters, allowing for versatile food evacuation.

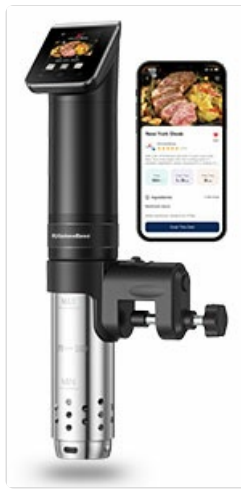


Image: Step-by-step guide for operating the vacuum tank evacuation feature.

To use: Insert one end of the accessory hose into the extraction port on the vacuum sealer. Connect the other end to the vacuum port on your compatible container. Close the sealer lid. Press and hold the **Inching** button until the desired vacuum is achieved in the container. The machine will stop automatically when the vacuum is complete.

5.3. Operational Benefits

The KitchenBoss G200-Red offers superior vacuum power, reaching up to -60KPa, which helps to lock in nutrients and extend food freshness significantly compared to traditional storage methods.



Image: The KitchenBoss vacuum sealer provides super high vacuum for extended freshness, up to 180 days for certain foods.

It supports a wide range of food types and uses, from dry goods to moist foods, and even delicate items.



Image: Introduction to more usage scenarios, demonstrating how to keep fresh in the most suitable way for various food types.

The extra-large sealing width of 12 inches accommodates a variety of bag sizes, making it versatile for different food items.



Image: The vacuum sealer features an extra-large sealing width of 12 inches, accommodating wider bags.

The machine's design also promotes bulk storage, which can lead to significant savings and fewer trips for groceries.



Image: Bulk storage with vacuum packing can lead to more savings and potentially less crowd gathering.

5.4. Product Demonstration Video

Video: Official demonstration of the KitchenBoss vacuum sealer machine, showcasing its features and ease of use.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your vacuum sealer.



Image: The piano lacquer surface of the vacuum sealer is designed for easy cleaning.

- **Exterior Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. The piano lacquer surface is easy to clean. Do not use abrasive cleaners or solvents.
- **Vacuum Chamber:** Clean any food residue or moisture from the vacuum chamber and sealing strip using a damp cloth. Ensure these areas are completely dry before closing the lid or using the machine again.
- **Gaskets:** Periodically check the foam gaskets around the vacuum chamber for any damage or debris. Clean gently with a damp cloth.

7. TROUBLESHOOTING

If you encounter issues with your KitchenBoss Vacuum Sealer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Machine does not turn on	Not plugged in; Power outlet issue	Ensure power cord is fully inserted; Try a different outlet.
No vacuum or poor vacuum	Lid not properly closed; Bag not positioned correctly; Bag is wet or wrinkled; Gaskets are dirty or damaged.	Press down firmly on both sides of the lid until it clicks; Ensure bag opening is flat and within the vacuum chamber; Dry bag opening; Clean or replace gaskets.
Bag does not seal properly	Sealing strip is dirty or wet; Overheating; Bag material incompatible.	Clean and dry sealing strip; Allow machine to cool for 20-30 seconds between seals; Use KitchenBoss vacuum sealer bags.
Food crushed during vacuuming	Too much vacuum for delicate food.	Use the 'Inching' function for manual control over vacuum pressure.

8. SPECIFICATIONS

Feature	Detail
Brand	KitchenBoss
Model Number	G200
Color	G200-Red
Material	Acrylonitrile Butadiene Styrene
Product Dimensions	15 x 4.7 x 2.7 inches
Item Weight	3.83 pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	110 watts
Voltage	120V
Max Vacuum Pressure	-60 KPa
Max Sealing Width	12 inches

9. WARRANTY AND SUPPORT

KitchenBoss products are designed for durability and performance. For warranty information or technical support,

please refer to the contact details provided with your product packaging or visit the official KitchenBoss store online. You can visit the [KitchenBoss Store](#) for more information and product accessories.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question