

Bonsenkitchen vs3905

Bonsenkitchen VS3905 Automatic Food Vacuum Sealer Machine

User Manual

1. INTRODUCTION

The Bonsenkitchen VS3905 Automatic Food Vacuum Sealer Machine is designed to remove air from vacuum bags, preserving food freshness up to seven times longer than traditional storage methods. This machine helps prevent freezer burn, reduces spoilage, and minimizes food waste. It features multiple working modes, a built-in cutter for custom bag sizes, and user-friendly operation.

2. IMPORTANT SAFETY INFORMATION

- Read all instructions before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Do not operate with a damaged cord or plug.
- Avoid touching hot surfaces, especially the sealing strip, immediately after use.
- Ensure the appliance is placed on a stable, flat surface.
- Use only manufacturer-recommended accessories.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Bonsenkitchen VS3905 vacuum sealer:

- **Control Panel:** Features buttons for Soft, Normal, Stop, and Seal modes.
- **Vacuum Chamber:** Area where air is removed from the bag.
- **Sealing Strip:** Heats to create a secure seal on the bag.
- **Built-in Cutter:** Integrated sliding cutter for custom bag sizes.
- **Lid Latches:** Buttons on both sides to open and close the lid securely.

- **Moisture Trap:** Collects any liquids or moisture during the vacuum process.

Dry & Moist Modes for Easy Sealing

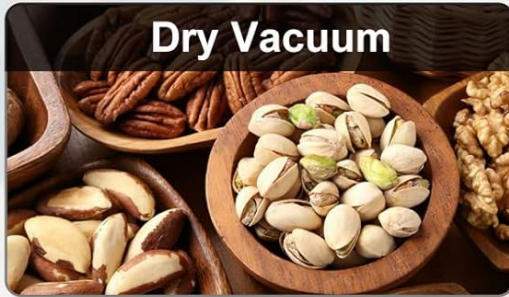


Figure 1: Bonsenkitchen VS3905 Vacuum Sealer showing control panel and mode options.

Full Starter Kits

Multi-functional kits can satisfy your different demands.



Figure 2: The vacuum sealer with its full starter kit, including vacuum roll and bags.

4. SETUP

4.1 Unpacking and Initial Preparation

1. Remove the vacuum sealer from its packaging.
2. Place the appliance on a clean, dry, and flat surface.
3. Plug the power cord into a standard electrical outlet.

4.2 Preparing a Vacuum Bag from a Roll

The built-in cutter allows you to create custom-sized bags from the vacuum roll:

1. Open the lid of the vacuum sealer by pressing the release buttons on both sides.
2. Place one end of the vacuum roll into the sealing area.
3. Close the lid firmly until it latches.
4. Press the "Seal" button. The red indicator light will illuminate, indicating the sealing process.

5. Once the light turns off, the seal is complete. Open the lid and remove the sealed end of the roll.
6. Extend the roll to the desired length for your food item, ensuring enough space for sealing.
7. Close the lid over the extended roll. Slide the built-in cutter across to create a clean cut, forming your custom bag.



Figure 3: Demonstrating the use of the built-in sliding cutter to create custom-sized bags.

5. OPERATING INSTRUCTIONS

5.1 Vacuum Sealing Food

1. Place the food item into the prepared vacuum bag. Ensure there is at least 3 inches of empty space at the top of the bag for proper sealing.
2. Open the lid of the vacuum sealer.
3. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip and within the drip tray.
4. Close the lid firmly until both side latches click into place.

5. Select the appropriate mode:

- **"Dry" Mode:** For solid food items (e.g., nuts, grains, dried fruits).
- **"Moist" Mode:** For poached, simmered, or steamed food with some moisture (e.g., raw meats, marinated items).
- **"Soft" Mode:** For delicate items like bread or pastries to prevent crushing.

6. Press the selected mode button (e.g., "Normal" for dry, "Moist" for wet). The machine will automatically start the vacuuming process, followed by sealing.

7. The indicator light will change during the process. Once the light turns off, the cycle is complete.

8. Press the release buttons on both sides to open the lid and remove your vacuum-sealed food.



-50Kpa Strong Suction
and Advanced Sealing Motor
Faster and Safer

Sealing Time: 10-20s



Figure 4: The vacuum sealer in action, demonstrating its strong suction power to remove air from a bag containing a can.



Figure 5: Examples of various food types that can be vacuum sealed, including meat, vegetables, seafood, dried food, and fruits.

5.2 Video Demonstrations

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Video 1: Demonstration of the Bonsenkitchen VS3905 Automatic Food Sealer Machine in use for food preservation.

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Video 2: A user's review and demonstration of the vacuum sealing process with the Bonsenkitchen VS3905.

6. MAINTENANCE

6.1 Cleaning the Appliance

- Always unplug the appliance before cleaning.
- Wipe the exterior of the vacuum sealer with a soft, damp cloth. Do not use abrasive cleaners.
- Clean the vacuum chamber and sealing strip area with a damp cloth. Ensure no food particles or liquids remain.

- The moisture trap (drip tray) can be removed and washed with warm, soapy water. Ensure it is completely dry before reinserting.
- Do not immerse the main unit in water.

6.2 Replacing Sealing Rings

The vacuum sealer comes with two replacement sealing rings. If you notice a decrease in vacuum performance or an incomplete seal, the sealing rings may need to be replaced. Carefully remove the old rings and insert the new ones, ensuring they are properly seated in their grooves.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged in. Test the outlet with another appliance.
Bag does not vacuum properly.	Bag not placed correctly; lid not latched; sealing rings dirty/damaged.	Ensure the bag opening is flat in the vacuum chamber. Close the lid firmly until it clicks. Clean or replace sealing rings.
Bag does not seal.	Sealing strip dirty/damaged; bag material incompatible.	Clean the sealing strip. Ensure you are using compatible vacuum sealer bags.
Air leaks into sealed bag.	Incomplete seal; sharp edges on food; bag defect.	Reseal the bag. Ensure food items do not have sharp edges that could puncture the bag. Inspect bags for defects.

8. SPECIFICATIONS

- **Brand:** Bonsenkitchen
- **Model Number:** VS3905
- **Material:** ABS
- **Color:** White
- **Item Weight:** 0.9 Kilograms
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 130.00 Watts
- **Voltage:** 120 Volts
- **UPC:** 765756170321

9. WARRANTY AND SUPPORT

The Bonsenkitchen VS3905 Food Vacuum Sealer Machine comes with a **12-month warranty** from the date of purchase. This warranty covers manufacturing defects and ensures product quality.

For any questions, technical support, or warranty claims, please contact Bonsenkitchen Customer Service:

- **Phone:** 1-888-965-8032
- **Email:** customer-service@bonsenoa.com

Please have your model number (VS3905) and purchase information ready when contacting support.



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