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KitchenBoss G210

KitchenBoss Vacuum Sealer Machine G210 Instruction Manual

Model: G210 | Brand: KitchenBoss

INTRODUCTION

Thank you for choosing the KitchenBoss G210 Vacuum Sealer Machine. This appliance is designed to preserve food freshness up to 3 to 6 times longer than traditional storage methods, making it ideal for various food types and sous vide cooking. This manual provides detailed instructions for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your device.



Image: The KitchenBoss G210 Vacuum Sealer in use, demonstrating its primary function of sealing food for preservation.

SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Ensure the lid is properly locked before starting any operation to prevent malfunction and ensure safety.
- Avoid covering the vacuum pumping port on the right side of the vacuum chamber with the vacuum bag during operation.
- The appliance features an automatic heating stop when the cover is opened, reducing accidental contact risk.

PRODUCT OVERVIEW

The KitchenBoss G210 features a sleek design with intuitive controls for efficient food preservation.



Image: Internal view of the vacuum sealer highlighting the vacuum chamber, sealing bar, and the vacuum extraction port.

Key Components:

- **Control Panel:** Features illuminated buttons for "Inching", "Dry VAC", "Moist VAC", and "Seal Only" modes.
- **Vacuum Chamber:** The area where the open end of the vacuum bag is placed for air extraction.
- **Sealing Bar:** Heats to create a strong, airtight seal on the vacuum bag.
- **Lid Locking Mechanism:** Located on both ends of the cover, requiring a "click" sound to confirm proper closure.
- **External Vacuum Hose Port:** Allows connection of the included hose for vacuuming canisters and jars.
- **High Temperature Resistant Cotton (EPDM):** Ensures durability and consistent sealing performance.

SETUP

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging. Retain packaging for

future storage or transport.

2. **Initial Cleaning:** Wipe down the exterior of the appliance with a damp cloth. Ensure the vacuum chamber and sealing bar are clean and dry before first use.
3. **Power Connection:** Plug the power cord into a standard electrical outlet. The appliance is designed with internal wire storage slots for convenience.
4. **Lid Preparation:** Before operation, ensure the lid is properly closed and locked. Press down on both ends of the cover until you hear a "click" on each side, indicating it is securely latched.

OPERATING INSTRUCTIONS

The KitchenBoss G210 offers multiple sealing modes for various food types and preservation needs.



Image: Step-by-step guide for vacuum sealing, illustrating proper bag and lid handling.

General Vacuum Sealing Process:

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag. Ensure the bag is clean and dry inside the sealing area.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag inside the vacuum chamber recess. Ensure the bag inlet is within the dotted line area and does not cover the vacuum pumping port on the right side.
3. **Close and Lock:** Close the cover and press downward on both ends until you hear a "click" on each side, indicating the lid is securely locked.
4. **Select Mode:** Choose the appropriate sealing mode based on your food type:
 - **"Dry VAC":** For dry foods like grains, nuts, or dried meats.
 - **"Moist VAC":** For moist or wet foods such as fresh meats, fruits, or vegetables.
 - **"INCHING":** For delicate or soft foods like bread or pastries. This mode allows manual control over the vacuum level. Press and hold the "INCHING" button to vacuum, and release to stop and seal.
 - **"Seal Only":** To create a seal without vacuuming, useful for making custom-sized bags from rolls or sealing bags that do not require vacuuming.

5. **Start Operation:** Press the selected mode button (e.g., "Dry VAC", "Moist VAC"). The machine will automatically vacuum and then seal the bag. For "INCHING" mode, manually control the vacuum.
6. **Release and Open:** Once the sealing process is complete, press the "OPEN" button to release the locks and open the lid. Remove the sealed bag.

Using the External Vacuum Hose:

The G210 is compatible with most vacuum jars and canisters for external vacuum operations.



Image: Demonstrates the use of the external vacuum hose for sealing food in canisters.

1. Connect one end of the vacuum hose to the external vacuum hose port on the appliance.
2. Connect the other end of the hose to the port on your vacuum-compatible jar or canister.
3. Close the lid of the vacuum sealer and ensure it is locked.
4. Press the "VAC.hose" button (if available, or use a general vacuum mode if the machine automatically detects the hose) to begin the vacuum process for the container.
5. Once vacuuming is complete, remove the hose.

Extra Large Sealing Width : **12 inch**



Image: The vacuum sealer demonstrating its 12-inch sealing width capability.

Note on Bag Width: The maximum sealing width is 12 inches. Ensure your vacuum bags do not exceed this width.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your KitchenBoss G210 Vacuum Sealer.

- **Cleaning the Exterior:** Wipe the stainless steel cover and body with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning the Vacuum Chamber:** Use a damp cloth to wipe out any food residue or moisture from the vacuum chamber. Ensure it is completely dry before closing the lid or next use.
- **Cleaning the Sealing Bar:** Carefully wipe the sealing bar with a dry cloth. Do not scratch or damage the heating element.
- **Sealing Cotton Replacement:** The appliance is equipped with a spare high-temperature resistant sealing cotton. If the existing cotton shows signs of wear or damage, refer to the diagram in the product overview section for its

location and replace it carefully.

- **Storage:** Store the appliance in a dry place. The internal wire storage slots help keep the power cord tidy.

TROUBLESHOOTING

If you encounter issues with your KitchenBoss G210, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on or operate.	Not plugged in; power outlet issue; lid not properly locked.	Ensure the power cord is securely plugged in. Check the power outlet. Confirm the lid is pressed down on both ends until a "click" is heard.
Vacuuming is weak or incomplete.	Bag not properly placed; vacuum bag covering the pumping port; lid not fully sealed; bag leakage.	Ensure the bag inlet is fully inside the vacuum chamber recess and not covering the pumping port. Check that the lid is securely locked. Inspect the bag for any holes or tears.
Bag does not seal properly.	Sealing bar dirty or wet; bag material incompatible; high-temperature resistant cotton worn.	Clean and dry the sealing bar. Ensure you are using compatible vacuum sealer bags. Check and replace the high-temperature resistant cotton if necessary.
"INCHING" mode not working as expected.	Button not held down continuously.	For "INCHING" mode, you must press and hold the button to control the vacuum level, then release to seal.

SPECIFICATIONS

Brand	KitchenBoss
Model Number	G210
Colour	Silver
Product Dimensions	38.1 x 13.97 x 6.99 cm
Item Weight	1.8 kg
Power/Wattage	100 Watt-hours
Voltage	120 Volts (AC)
Material	Stainless Steel
Auto Shut-off	Yes
Operation Mode	Automatic
UPC	748294013107

WARRANTY AND SUPPORT

KitchenBoss is committed to providing high-quality products and excellent customer service. For any assistance, questions, or information regarding your KitchenBoss G210 Vacuum Sealer, please contact KitchenBoss customer

support. We are proud of our after-sales service and are always here to assist you.
Please refer to your product packaging or the official KitchenBoss website for the most current warranty information and contact details.