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## KitchenBoss G208-Black

# KitchenBoss Food Vacuum Sealer Machine User Manual

Model: G208-Black

## INTRODUCTION

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Thank you for choosing the KitchenBoss Food Vacuum Sealer Machine. This appliance is designed to preserve food freshness by removing air from specially designed bags and containers, significantly extending their shelf life. It features both automatic and manual vacuum sealing modes, suitable for a variety of food types including dry and moist items. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance of your vacuum sealer.



Image: The KitchenBoss G208-Black Food Vacuum Sealer Machine, showcasing its sleek carbon fiber panel and a vacuum-sealed bag containing a cut of meat with rosemary. Fresh vegetables are visible in the background, illustrating the machine's purpose in food preservation.

## SAFETY INFORMATION

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- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- 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 and attachments recommended by the manufacturer.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly latched before operating.
- Avoid touching the sealing strip immediately after use, as it may be hot.

## PACKAGE CONTENTS

Verify that all items are present in the package:

- KitchenBoss Vacuum Sealer Machine (Model G208-Black)
- User Manual
- Replacement Vacuum Gasket
- External Vacuum Hose
- 5 x 6x10 inch Vacuum Sealer Bags



Image: An illustration of the KitchenBoss G208 Vacuum Sealer package contents, showing the main unit, a replacement vacuum gasket, an external vacuum hose, a user manual, and a pack of 6x10 inch vacuum sealer bags.

## PRODUCT OVERVIEW AND FEATURES

The KitchenBoss G208-Black vacuum sealer is designed for efficient food preservation with multiple functions.

## Key Features:

- **Double Sealing Mode:** Offers both automatic and manual vacuum sealing for diverse food types.
- **Multifunctionality:** Includes "Dry" mode for regular foods, "Moist" mode for soft foods, and "Seal Only" for creating custom-sized bags or sealing without vacuum.
- **External Vacuum Function:** Equipped with vacuum tubes for connecting to vacuum tanks or canisters for extended preservation.
- **Unique Design:** Features a carbon fiber panel for a distinct aesthetic.
- **Anti-melt Bag Design:** Incorporates a built-in temperature control chip to prevent bag melting during sealing.



Image: The KitchenBoss vacuum sealer highlighting its three main functions: "WET" for wet food like salmon, "DRY" for dry food like nuts, and "SEAL ONLY" for making sealing bags from rolls.



Image: The KitchenBoss vacuum sealer connected via its external hose to vacuum canisters, illustrating its capability to vacuum seal various containers, jars, lunch boxes, and even wine bottles with appropriate accessories.

## SETUP

Before first use, ensure the appliance is clean and dry. Place the vacuum sealer on a flat, stable surface. Plug the power cord into a standard electrical outlet.

## OPERATING INSTRUCTIONS

### Vacuum Sealing Bags:

- Prepare the Bag:** Place the food item into a vacuum sealer bag. Ensure there is at least 3 inches of space between the food and the top of the bag to allow for proper sealing.
- 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 marking the vacuum bag entrance. Make sure the vacuum extraction port is not covered by the bag.
- Close the Lid:** Close the lid and press downward firmly on both ends until two "click" sounds are heard, indicating the lid is securely latched.
- Select Mode and Start:**
  - For dry foods, press the "DRY" button.
  - For moist or delicate foods, press the "WET" button.

The vacuum sealer will automatically start the vacuuming process and then seal the bag.

- Release and Open:** Once the sealing process is complete, press the "OPEN" button to release the locks and open the lid. Carefully remove the sealed bag.



Image: A detailed view of the vacuum sealer's interior, indicating the correct placement of the vacuum bag entrance within the dotted line and emphasizing that the vacuum extraction port should not be covered.

# HOW TO USE

1.



Place the food into vacuum sealer bag. **Place the open of the bag into vacuum chamber.**

2.



Down the lid and **press downward on both end of lid** until two "click" is heard.

3.



**Press "WET"/ "DRY" Seal button,** the vacuum sealer will start vacuum and seal.

4.



**Press "Open" button** to release locks and open the lid.

Image: A step-by-step visual guide demonstrating the operation: 1. Placing food in the bag and positioning it in the chamber. 2. Pressing down on the lid until it clicks. 3. Pressing the "WET" or "DRY" button to vacuum and seal. 4. Pressing "OPEN" to release the lid.

## Using "Seal Only" Mode:

This mode is ideal for sealing bags without vacuuming, or for creating custom-sized bags from a roll.

1. Place the open end of the bag onto the sealing strip.
2. Close the lid and press down firmly until it clicks.
3. Press the "SEAL ONLY" button. The machine will heat and seal the bag.
4. Once the sealing indicator light turns off, press "OPEN" and remove the sealed bag.

## Using the External Vacuum Function:

The external vacuum hose allows you to vacuum seal compatible containers, jars, and wine stoppers.

1. Connect one end of the external vacuum hose to the vacuum port on the appliance.
2. Connect the other end of the hose to the port on your vacuum-compatible container or accessory.

3. Ensure the container lid is securely closed or the wine stopper is properly inserted.
4. Press the "EXTERNAL" button (if available, or use the appropriate vacuum button if the machine automatically detects external connection). The machine will begin to vacuum the container.
5. Once vacuuming is complete, the machine will stop. Remove the hose from both the appliance and the container.

## Free Vacuum Hose Equipped

Compatible with vacuum canister for vacuumization



Image: The KitchenBoss vacuum sealer demonstrating the use of its external vacuum hose, connected to a glass jar filled with cherry tomatoes, illustrating its capability to vacuum seal external containers.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your KitchenBoss vacuum sealer.

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum chamber and sealing strip with a damp cloth after each use, especially if any food residue or moisture is present. Ensure these areas are completely dry before closing the lid or storing.

- The sealing strip may be hot after use; allow it to cool before cleaning.
- The vacuum gasket can be removed for cleaning if necessary. Ensure it is properly reinstalled before next use.
- Store the appliance in a dry place with the lid unlatched to prevent compression of the sealing gasket, which can affect its performance over time.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet.
Machine is not vacuuming properly.	Lid not latched; bag not positioned correctly; sealing gasket dirty/damaged.	Ensure the lid is firmly pressed down until two clicks are heard. Reposition the bag so the opening is flat and fully inside the vacuum chamber, not covering the vacuum port. Clean or replace the sealing gasket if it appears dirty or damaged.
Bag is not sealing.	Sealing strip dirty/damaged; bag material incompatible; too much moisture.	Clean the sealing strip. Ensure you are using proper vacuum sealer bags. For moist foods, pre-freeze or place a paper towel at the top of the bag to absorb excess moisture.
Air leaks into the bag after sealing.	Improper seal; sharp objects in bag; bag puncture.	Inspect the seal for wrinkles or incomplete areas; re-seal if necessary. Ensure no sharp food items are puncturing the bag. Use a new bag if a puncture is suspected.

## SPECIFICATIONS

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Attribute	Detail
Brand	KitchenBoss
Model Number	G208-US
Material	Carbon Fiber (panel)
Color	G208-Black
Product Dimensions	15.5" L x 6" W x 3.2" H
Item Weight	3.87 Pounds
Power Source	AC
Operation Mode	Automatic, Manual
Wattage	100 watts
Voltage	120V



**KitchenBoss®**  
Vacuum Sealer,  
Enjoy the  
Convenience of Life.

Image: A comparison table illustrating how the KitchenBoss vacuum sealer extends food freshness significantly compared to conventional storage methods for various food types like meat, seafood, snacks, vegetables, and fruits.

## WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided in your product packaging or visit the official KitchenBoss website. Keep your purchase receipt as proof of purchase for warranty claims.

A digital version of the user guide may also be available online: [KitchenBoss G208 User Guide PDF](#)

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## Related Documents - G208-Black

 <p><b>KitchenBoss</b> INSTRUCTION MANUAL VACUUM SEALER G210 &amp; G200</p>	<p><a href="#"><u>KitchenBoss G210 &amp; G200 Vacuum Sealer Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the KitchenBoss G210 and G200 Vacuum Sealers, covering operation, maintenance, troubleshooting, and warranty information.</p>
 <p><b>CAN SEALER</b> Operation Instructions Please read the instructions carefully before using</p>	<p><a href="#"><u>Intelligent Can Sealer Operation Instructions and Specifications</u></a></p> <p>Comprehensive operation instructions, maintenance guide, specifications, and troubleshooting for the intelligent can sealer. Includes details on sealing height adjustment and circuit diagram.</p>
 <p><b>Smartwatch</b> user manual</p>	<p><a href="#"><u>Smartwatch User Manual - G208</u></a></p> <p>Comprehensive user manual for the G208 Smartwatch by Shenzhen Weiwo Intelligent Electronics Co., Ltd. Learn about setup, features like heart rate monitoring, sleep tracking, notifications, and specifications.</p>
	<p><a href="#"><u>Fisher &amp; Paykel 60cm Vacuum Seal Drawer (VB60SDBI-SET) - Quick Reference Guide</u></a></p> <p>Concise guide to the Fisher &amp; Paykel 60cm Vacuum Seal Drawer (VB60SDBI-SET), detailing its features for sous vide cooking, food preservation, and kitchen integration, along with specifications and dimensions.</p>
	<p><a href="#"><u>IMIPAW WiFi Pet Feeder: User Guide and App Operations</u></a></p> <p>Comprehensive guide to setting up and using the IMIPAW WiFi Pet Feeder, including manual operation steps and detailed instructions for the companion PETTECH mobile app.</p>

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## [Chard 6-Tray Food Dehydrator: Use and Care Manual](#)

Comprehensive guide for operating and maintaining your Chard 6-Tray Black Food Dehydrator with Adjustable Time and Temperature. Includes safety precautions, detailed instructions for drying fruits, vegetables, and meats, cleaning tips, and warranty information.