

## Bonsenkitchen VS2000

# Bonsenkitchen VS2000 Precision-Compact 4-in-1 Food Vacuum Sealer Machine Instruction Manual

Model: VS2000

## 1. INTRODUCTION

Thank you for purchasing the Bonsenkitchen VS2000 Precision-Compact 4-in-1 Food Vacuum Sealer Machine. This manual provides essential information for safe operation, maintenance, and troubleshooting. Please read it thoroughly before using the appliance and retain it for future reference.

## 2. SAFETY INSTRUCTIONS

- 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 the appliance with a damaged cord or plug.
- Use only Bonsenkitchen vacuum bags and rolls for optimal performance.
- Ensure the appliance lid is properly locked before starting any operation.
- Avoid vacuum sealing foods with excessive liquid directly, as this can damage the machine. Dry the mouth of the bag if necessary.
- Allow the appliance to cool down for 15 minutes after sealing 30 bags continuously to prevent overheating.

## 3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your vacuum sealer:

## 5 OPERATING MODES



Chips



Nuts



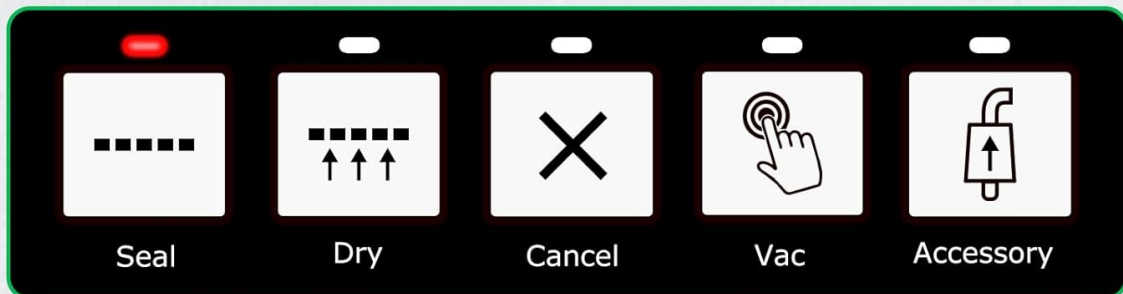
Meat



Bread



Jar



**SEAL**   
(FRUITS/POWDE/BREAD)

Image: Bonsenkitchen VS2000 Vacuum Sealer Machine. This image shows the overall design of the vacuum sealer, highlighting its compact form factor and the control panel with various mode buttons.

### Control Panel Overview

# ACCESSORY VACUUM SYSTEM



Jars



Containers



Wine Cork



Image: Control panel of the Bonsenkitchen VS2000. The panel displays five operating modes: Seal, Dry, Cancel, Vac, and Accessory, each with an illustrative icon.

- **Seal:** For sealing bags without vacuuming.
- **Vac & Seal (Dry/Moist):** Automatic vacuum and seal for dry or moist foods.
- **Cancel:** Stops the current operation.
- **Vac (Pulse Vac):** Manual control over vacuuming for delicate or soft foods.
- **Accessory:** For use with external vacuum containers or wine stoppers.

## 4. SETUP

1. Unpack the vacuum sealer and all accessories.
2. Place the appliance on a flat, stable, and dry surface.
3. Ensure the power cord is securely plugged into a suitable electrical outlet (120 Volts).
4. Open the appliance lid by pressing the buttons on both sides of the machine.
5. Prepare your food and place it into a Bonsenkitchen vacuum bag, ensuring at least 1 inch (2.5 cm) of space between the food and the top of the bag.



# KEEP FOOD FRESH 8X LONGER

Be a good partner in your kitchen



	Conventional Food Storage	Bonsenkitchen Vacuum Sealer
Dried Fruit / Nuts 	2-3 Day	25-30 Day
Seafood / Meat 	2-3 Day	7 Day
Fruits / Vegetable 	1-2 Day	3-5 Day

Image: A visual guide showing four steps: 1. Place vacuum bag flat into the vacuum chamber. 2. Close the appliance lid to lock. 3. Choose vacuum mode to one-touch seal. 4. Light off, open the lid.

## 5. OPERATING INSTRUCTIONS

### 5.1. Vacuum Sealing Bags

1. Open the appliance lid.
2. Place the open end of the vacuum bag into the vacuum chamber, ensuring it lies flat and smooth.
3. Close the appliance lid firmly until you hear a click on both the left and right sides, indicating it is locked.
4. Select the appropriate mode:
  - For dry food, press the 'Vac & Seal' button.
  - For moist food, press the 'Moist' button (if available, otherwise use 'Vac' with caution).
  - For delicate items, press the 'Vac' button and manually stop vacuuming by pressing 'Cancel' once desired vacuum level is reached, then press 'Seal'.
5. The machine will automatically vacuum and seal. The indicator light will turn off when the process is complete.
6. Press the release buttons on both sides to open the lid and remove the sealed bag.

## 5.2. Sealing Only

1. Place the bag to be sealed onto the sealing strip.
2. Close the appliance lid firmly until it locks.
3. Press the 'Seal' button. The machine will seal the bag without vacuuming.
4. Once the indicator light turns off, open the lid and remove the sealed bag.

## 5.3. Using the Accessory Function

The 'Accessory' mode is designed for vacuuming jars, sous vide bags, and other external containers using the included accessory hose.



Image: Bonsenkitchen VS2000 demonstrating the accessory vacuum system, showing the hose connected to a jar for vacuum sealing.

1. Connect one end of the accessory hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port of your container (jar, sous vide bag, etc.).
3. Close the appliance lid firmly.
4. Press the 'Accessory' button. The machine will begin vacuuming the container.
5. The machine will stop automatically when the desired vacuum level is reached.

## 6. MAINTENANCE AND CLEANING

### 6.1. Cleaning the Appliance

- 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. Ensure no food particles or liquids remain.
- Dry all parts thoroughly before storing or next use.

### 6.2. Storage

- Store the appliance in a cool, dry place.
- For compact storage, the lid can be closed, but do not lock it to prevent compression of the sealing gaskets.

## 7. TROUBLESHOOTING

If you encounter issues with your Bonsenkitchen VS2000, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Air was removed from the bag but now air has re-entered.	Too many wrinkles at the sealing part of the bag.	Replace the flat vacuum bag and lock the left and right locks of the upper cover.
Vacuum pump is running, but bag is not evacuating.	The upper cover lock is not locked.	Ensure both sides of the upper cover are locked securely.
Unable to complete vacuum seal.	Broken bag.	Use an unbroken vacuum bag for suction.
Wet pumping food cannot be vacuumed.	Food has too much marinade/liquid.	Pour off the marinade, dry the marinade on the seal, and then vacuum. Alternatively, freeze the marinade in the refrigerator first to form a lump, then vacuum.

### Troubleshooting Videos:

#### Vacuum Pocket Folds

Your browser does not support the video tag.

Video: This video demonstrates how to resolve issues with vacuum bags not sealing properly due to wrinkles or folds in the bag. It shows the correct placement of the bag to ensure a tight seal.

#### The Top Cover is Not Closed

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Video: This video illustrates the importance of securely locking the vacuum sealer's top cover on both sides to ensure proper vacuuming and sealing. It shows what happens when the lid is not fully closed and how to correct it.

Insufficient Suction of the Vacuum Machine

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Video: This video addresses common reasons for insufficient suction, such as improper bag placement or issues with the sealing mechanism, and provides solutions to improve vacuum performance.

Vacuum Wet Food

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Video: This video provides guidance on how to properly vacuum seal wet or marinated foods to prevent liquid from entering the machine and compromising the seal. It suggests drying the bag's mouth or pre-freezing liquids.

8. SPECIFICATIONS

Specification	Value
Brand	Bonsenkitchen
Model Number	VS2000
Material	ABS
Color	Black
Product Dimensions	15.7"L x 6.5"W x 3.9"H
Item Weight	2.6 Pounds
Power Source	AC
Operation Mode	Semi-Automatic
Wattage	120 watts
Voltage	120 Volts

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase additional accessories, please visit the official Bonsenkitchen website or contact their customer service. Keep your purchase receipt as proof of purchase. **Contact Information:** Refer to the product packaging or Bonsenkitchen's official website for the most up-to-date contact details.

