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› Bonsenkitchen Vacuum Sealer Machine User Manual

Bonsenkitchen VS3201

Bonsenkitchen Vacuum Sealer Machine User Manual

Model: VS3201

Brand: Bonsenkitchen

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Bonsenkitchen Vacuum Sealer Machine. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Bonsenkitchen Vacuum Sealer Machine, showcasing its sleek stainless steel design and a vacuum-sealed steak in front, illustrating its primary function.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when the appliance is used by or near 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 attachments recommended by the manufacturer.
- Do not use outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- This appliance is for household use only.

PACKAGE CONTENTS

Verify that all items are present and in good condition upon opening the package.

- 1 x Bonsenkitchen Vacuum Sealer Machine (Model: VS3201)
- 1 x Vacuum Roll Bag (11 inches x 10 feet)
- 2 x External Suction Hoses
- 3 x Suction Cups
- 1 x User Manual

FRIENDLY STARTER KITS

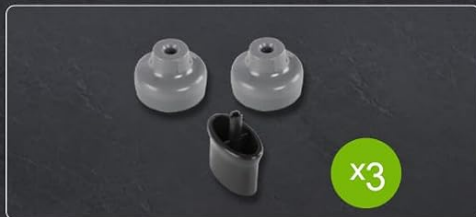
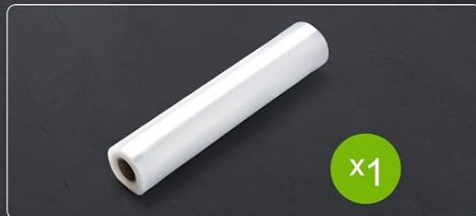


Image: A visual representation of the Bonsenkitchen Vacuum Sealer Machine and its included accessories: a roll of vacuum bags, two external suction hoses, three suction cups, and the user manual.

PRODUCT FEATURES AND COMPONENTS

The Bonsenkitchen Vacuum Sealer Machine is designed for optimal food preservation with its advanced features.

- **Powerful Suction:** 160W - 70KPA motor for quick vacuum sealing (6-15 seconds).
- **6 Operating Modes:** Seal, Vac & Seal, Gentle, Accessory, and Marinate modes for diverse food types.
- **Built-in Cutter:** Integrated 13.43-inch wide cutter for custom-sized bags.
- **Roll Bag Storage:** Convenient slot for storing vacuum roll bags.
- **Accessory Storage:** Dedicated storage for the external suction hose and suction cups.
- **Control Panel:** Intuitive buttons for mode selection and operation control.

MULTIFUNCTIONAL OPERATING MODES



Image: An overhead view of the Bonsenkitchen Vacuum Sealer's control panel, highlighting the various operating modes such as Seal, Vac & Seal, Pulse Vac, Marinate, and Accessory.

SETUP

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Placement:** Place the machine on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper operation.
3. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.
4. **Initial Check:** Ensure the sealing strip and vacuum chamber are clean and free of debris.
5. **Bag Roll Installation (Optional):** If using a roll bag, open the top cover and place the roll into the designated storage slot.

Seal				
Vac & Seal				
Pulse Vac				
Marinate				
Accessory				

Image: A three-step visual guide demonstrating how to use the built-in cutter: opening the top cover, pulling out the desired bag length, and sliding the cutter to create a custom-sized vacuum bag.

OPERATING INSTRUCTIONS

General Vacuum Sealing Process

- 1. **Prepare Bag:** Use Bonsenkitchen professional vacuum bags for optimal results. Ensure the bag is clean and dry.
- 2. **Fill Bag:** Place food items into the vacuum bag, leaving at least 3 inches of space from the top edge for sealing.
- 3. **Position Bag:** Open the appliance lid by pressing the left and right locks. Place the open end of the vacuum bag flat into the vacuum chamber. Ensure the bag is smooth and free of wrinkles over the sealing strip.
- 4. **Close Lid:** Close the appliance lid firmly until you hear two "click" sounds, indicating it is securely locked.
- 5. **Select Mode:** Press the "Power" button to turn on the machine. Select your desired mode (e.g., Vac & Seal, Seal, Pulse Vac, Marinate, Accessory) based on the food type and desired outcome.
- 6. **Start Operation:** The machine will automatically begin the selected process.
- 7. **Release:** Once the process is complete, the indicator light will turn off. Press the release buttons on both sides to open the lid and remove the sealed bag.

GLOBEFISH TECHNOLOGY

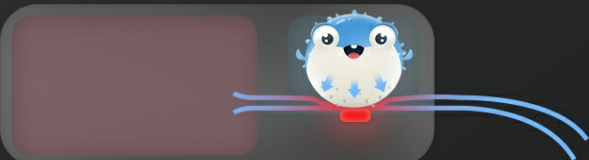
High-Speed Continuous Working ,Vacuum sealing 40 packs less than 15 minutes

VACUUMING



- Vacuuming will be twice as fast with GLOBEFISH technology-when the sealing strip shrinks effectively and the bag's airway remains unobstructed.

SEALING



- Sealing efficiently, when the sealing strip expands, the vacuum bag will press against the heating wire.

Image: A visual sequence showing the four main steps for vacuum sealing: opening the lid, placing the bag in the chamber, closing the lid until it clicks, and selecting the desired mode to start.

Specific Operating Modes

- **Seal Mode:** For sealing bags only, without vacuuming. Ideal for delicate foods or creating custom-sized bags from a roll.
- **Vac & Seal Mode:** Automatic vacuuming and sealing. Suitable for dry foods like nuts, coffee beans, and non-liquid meats.

VAC & SEAL MODE

One-touch automatic vacuum and seal



Non-liquid meat



Nuts



Coffee Bean



Sausages



Bonsenkitchen

Image: Examples of food items such as non-liquid meat, nuts, coffee beans, and sausages, illustrating their suitability for the Vac & Seal mode.

- **Pulse Vac Mode:** Manually control the vacuum process. Press and hold "Pulse Vac" to vacuum, release to stop. Press "Seal" to seal. Recommended for soft or moist foods like bread, marshmallows, strawberries, or bloody meat to prevent crushing or liquid overflow.

PULSE VAC MODE

Manually control the vacuum time and stop it at any time!

Choose Pulse Vac mode for soft food and moist food

For soft food, press and hold "Pulse Vac" until you achieve desired vacuum, and then the vacuum sealer will seal automatically.
For moist food, press and hold the "Pulse Vac", release the button once the liquid reaches the top of the vacuum bag. After the automatic sealing of the machine is completed, press "Seal" button again for a better seal.



Bread



Cotton candy



Strawberry



Bloody meat

Image: Examples of soft and moist food items like bread, cotton candy, strawberries, and bloody meat, demonstrating the use of Pulse Vac mode for controlled vacuuming.

- **Marinate Mode:** Utilizes vacuum cycles to rapidly marinate food, saving time compared to traditional methods. Requires an external vacuum container.



Image: The Bonsenkitchen Vacuum Sealer connected via an external hose to a container filled with food, illustrating the Marinate mode for quick food marination.

- **Accessory Mode:** For use with external vacuum accessories such as canisters, jars, or wine stoppers.



Image: A three-step visual guide showing how to connect and use the external accessory hose with the vacuum sealer for vacuuming containers, jars, or ziplock bags.

Applications

The Bonsenkitchen Vacuum Sealer can be used for various food preservation and preparation needs:

- **Sous Vide Cooking:** Prepare food for precise temperature cooking.
- **Meal Preparation:** Portion and store meals for future consumption.
- **Prevent Freezer Burn:** Protect frozen foods from dehydration and flavor loss.



Image: A collage showing three common applications of vacuum sealing: preparing food for sous vide cooking, organizing ingredients for meal preparation, and preventing freezer burn on stored items.

MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
- **Exterior Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Vacuum Chamber and Sealing Strip:** Carefully wipe the vacuum chamber and sealing strip with a damp cloth to remove any food residue or moisture. Ensure these areas are completely dry before next use.
- **Drip Tray:** If present, remove and clean the drip tray regularly to prevent bacterial growth. Wash with warm, soapy water and rinse thoroughly.
- **Storage:** Store the appliance in a dry, cool place with the lid unlatched to prevent compression of the sealing gaskets.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; machine malfunction.	Ensure power cord is securely plugged into a working outlet. Try a different outlet. If problem persists, contact customer support.

Problem	Possible Cause	Solution
Bag does not vacuum properly.	Bag not positioned correctly; bag opening not flat; bag is wet; air leakage; bag type not suitable.	Ensure bag opening is fully inside the vacuum chamber and flat. Check for wrinkles or debris on the sealing strip. Ensure bag is dry. Use only embossed vacuum sealer bags.
Bag does not seal.	Sealing strip is dirty or wet; heating element issue; bag material.	Clean and dry the sealing strip. Ensure the bag is properly aligned over the heating element. Use appropriate vacuum sealer bags. Allow machine to cool if used continuously.
Vacuum is weak or slow.	Vacuum chamber or gaskets are dirty; lid not properly locked; continuous use causing overheating.	Clean the vacuum chamber and gaskets. Ensure the lid is securely locked with two clicks. Allow the machine to cool down between uses if performing multiple seals.

SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model Number	VS3201
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Bright Silver
Product Dimensions (L x W x H)	3.9" x 15.7" x 6.5"
Item Weight	4.2 Pounds
Power Source	AC
Operation Mode	Semi-Automatic
Wattage	160 watts
Voltage	120 Volts

WARRANTY AND SUPPORT

Bonsenkitchen products are designed and manufactured to the highest quality standards. This product comes with a standard manufacturer’s warranty. For detailed warranty information, product support, or service inquiries, please refer to the warranty card included in your package or visit the official Bonsenkitchen website.

Contact Information: Please refer to the contact details provided in your product packaging or on the official Bonsenkitchen website for the most up-to-date support information.

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