

Bonsenkitchen Vacuum Sealer Machine

Bonsenkitchen Vacuum Sealer Machine Instruction Manual

Model: Vacuum Sealer Machine (ASIN: B0CZF68898)

1. INTRODUCTION

Thank you for choosing the Bonsenkitchen Vacuum Sealer Machine. This appliance is designed to preserve food freshness by removing air from specially designed bags and sealing them. Proper use of this machine can extend the shelf life of various foods, reduce waste, and assist with meal preparation and sous vide cooking. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.



Image 1.1: The Bonsenkitchen Vacuum Sealer Machine shown with a vacuum-sealed steak and accompanying vacuum sealer rolls.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before using this appliance.

- Do not operate the appliance with a damaged cord or plug.
- 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 use outdoors.
- Use only manufacturer-recommended attachments.
- Avoid contact with moving parts.
- Do not use the appliance for purposes other than its intended use.
- Ensure the power supply voltage matches the rating label on the appliance.

3. PRODUCT OVERVIEW

3.1 Components and Controls

The Bonsenkitchen Vacuum Sealer Machine features a user-friendly design with multiple operating modes and integrated conveniences.

MULTIFUNCTIONAL OPERATING MODES



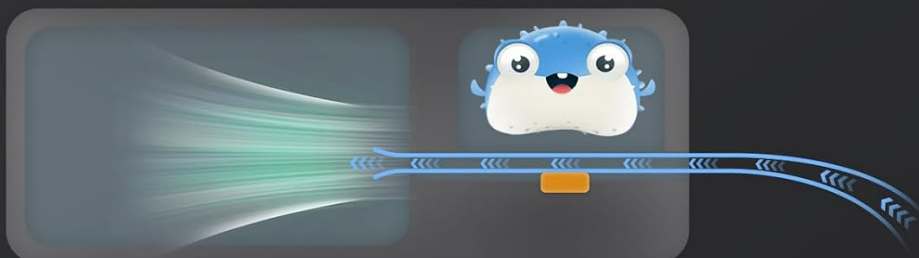
Image 3.1: Overview of the control panel and various operating modes.

1. **Seal Button:** Initiates sealing without vacuuming.
2. **Vac & Seal Button:** Automatically vacuums and seals.
3. **Pulse Vac Button:** Allows manual control over the vacuum process, ideal for delicate or moist foods.
4. **Marinate Button:** Used for vacuum marinating with an external canister (not included).
5. **Accessory Button:** For use with external vacuum accessories like wine stoppers or jar sealers (not included).
6. **Power Button:** Turns the machine on/off.
7. **Built-in Cutter:** Located within the lid for custom bag sizing.
8. **Roll Bag Holder:** Integrated storage for vacuum sealer rolls.

GLOBEFISH TECHNOLOGY

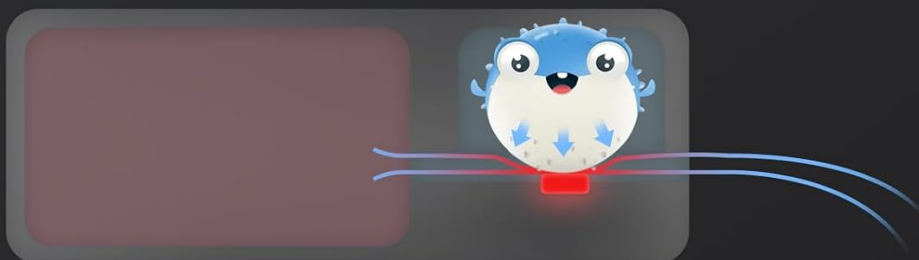
High-Speed Continuous Working
Vacuum sealing 40 packs less than 15 minutes

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 3.2: The built-in cutter and roll bag storage feature, along with accessory ports.

4. SETUP

4.1 Unpacking

Carefully remove the vacuum sealer from its packaging. Retain the packaging for future storage or transport. Inspect the machine for any signs of damage. If damaged, do not operate and contact customer support.

4.2 Placement

Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is adequate space around the machine for operation and ventilation. Keep it away from heat sources and water.

4.3 Loading a Vacuum Bag Roll

1. Open the lid of the vacuum sealer.
2. Place a Bonsenkitchen vacuum sealer roll into the integrated roll bag holder.
3. Pull out the desired length of bag material.

4. Use the built-in cutter to cut the bag to your required size. Ensure to leave enough space (at least 3 inches) at the top for sealing after filling.
5. Create a bottom seal for the custom bag by placing one end of the cut bag into the sealing area and pressing the 'Seal' button.

It is recommended to use Bonsenkitchen professional vacuum bags (VB3206/VB3207/VB3211) for optimal performance, as they feature deep air passages for a better seal.

Multiple Use

Increase storage time of nutrition and flavor, 6 times longer

Boiling

Microwave

Frozen

Sous Vide Cooking

Food Storage

-4°F to 230°F
-20°C to 110°C

Image 4.1: Bonsenkitchen vacuum sealer rolls, designed for optimal sealing.

5. OPERATING INSTRUCTIONS

The Bonsenkitchen Vacuum Sealer Machine offers multiple modes to suit various food types and preservation needs.

5.1 General Vacuum Sealing Steps

1. Prepare your food and place it inside the vacuum bag, ensuring the open end of the bag is clean and dry. Do not overfill the bag.
2. Place the open end of the bag into the vacuum channel of the machine. Ensure it lies flat and is within the

sealing area.

3. Close the lid firmly until you hear a click on both sides, indicating it is locked.
4. Select the desired operating mode (Vac & Seal, Pulse Vac, or Seal).
5. Once the process is complete, the indicator light will turn off. Press the release buttons on the sides to open the lid and remove the sealed bag.

5.2 Operating Modes

- **Vac & Seal:** This mode automatically vacuums air from the bag and then seals it. It is suitable for most dry foods such as nuts, coffee beans, non-liquid meats, and sausages.



Image 5.1: Foods commonly sealed using the Vac & Seal mode.

- **Pulse Vac:** For moist or fragile foods like bread, vegetables, or pickles, this mode allows you to manually control the vacuum process. Press and hold the 'Pulse Vac' button to vacuum, and release when the desired vacuum level is reached. The machine will then automatically seal.
- **Seal:** Use this mode to create a seal without vacuuming. This is useful for making custom-sized bags from a roll or for sealing bags that do not require vacuuming.
- **Marinate:** This function is designed for use with an external vacuum marinating canister (sold separately). It creates a vacuum within the canister to speed up the marinating process.
- **Accessory:** This mode is for connecting external vacuum accessories such as wine stoppers or jar sealers

(sold separately) to vacuum air from bottles or containers.

5.3 Globefish Technology for Continuous Working

The Bonsenkitchen Vacuum Sealer Machine incorporates Globefish technology, enabling high-speed continuous operation. This allows the machine to vacuum seal up to 40 bags in less than 15 minutes. This efficiency is achieved by optimizing the sealing strip's shrinking and expansion, ensuring an unobstructed airway during vacuuming and a tight seal against the heating wire.



Image 5.2: Illustration of Globefish Technology for high-speed continuous sealing.

5.4 Using Bonsenkitchen Vacuum Bags

Bonsenkitchen vacuum sealing bags are designed with deeper air passages for a superior seal, effectively locking in moisture and preventing freezer burn. These BPA-free bags are versatile and can be microwaved, frozen, reused, washed, boiled, and are dishwasher safe. They are suitable for sous vide cooking up to 230°F (110°C).



Image 5.3: Features of Bonsenkitchen vacuum sealer bags.



- **Vacuum Channel:** Clean the vacuum channel and sealing area with a damp cloth to remove any food particles or moisture. Ensure these areas are completely dry before next use.
- **Sealing Strip:** Gently wipe the sealing strip with a damp cloth. Be careful not to damage it.
- **Storage:** Store the machine in a clean, dry place with the lid unlatched to prevent compression of the sealing gaskets, which can affect future sealing performance.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Bag not correctly placed; lid not fully closed; bag leakage; moisture in vacuum channel.	Ensure the open end of the bag is flat and fully inside the vacuum channel. Close the lid firmly until it clicks. Check the bag for holes or tears. Clean and dry the vacuum channel.
Bag does not seal.	Sealing strip dirty or damaged; bag not positioned correctly; too much moisture.	Clean the sealing strip and ensure it is dry. Reposition the bag. Ensure the bag opening is dry.
Vacuumping takes too long or is weak.	Vacuum channel obstruction; worn gaskets.	Check for and remove any obstructions in the vacuum channel. Contact customer support if gaskets appear worn.

8. SPECIFICATIONS

Brand: Bonsenkitchen

Model: Vacuum Sealer Machine

Material: Stainless Steel

Color: Silver

Operation Mode: Automatic

Wattage: 135 watts

ASIN: B0CZF68898

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact Bonsenkitchen customer service. You can typically find contact details on the manufacturer's official website or through your point of purchase.

For further assistance, please visit the [Bonsenkitchen Store on Amazon](#).

