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## Bonsenkitchen VS2000-40P

# Bonsenkitchen VS2000-40P Vacuum Sealer Machine User Manual

Model: VS2000-40P | Brand: Bonsenkitchen

## INTRODUCTION

Thank you for choosing the Bonsenkitchen VS2000-40P Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation of your new appliance. Proper use and maintenance will ensure optimal performance and extended food preservation. Please read all instructions carefully before first use and retain this manual for future reference.

## PRODUCT OVERVIEW



The Bonsenkitchen VS2000-40P Vacuum Sealer Machine, ready for use, demonstrating its ability to preserve food by removing air from packaging.

The Bonsenkitchen VS2000-40P is a compact and efficient vacuum sealer designed to extend the freshness of your food. It features multiple operating modes to accommodate various food types and preservation needs. Its powerful suction and airtight sealing technology help prevent freezer burn and spoilage, keeping food fresh for significantly longer periods.

## PACKAGE CONTENTS

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## INCLUDED ITEMS

- ① Vacuum sealer x1
- ② 6in. x 10in. Pre-cut Bags x20
- ③ 8in. x 12in. Pre-cut Bags x20
- ④ Accessory Hose x1
- ⑤ External Interfaces x2



The package includes the Bonsenkitchen vacuum sealer, 20 pieces of 6x10 inch vacuum bags, 20 pieces of 8x12 inch vacuum bags, an air suction hose, and two external interfaces for versatile use.

- Bonsenkitchen VS2000-40P Vacuum Sealer Machine x 1
- Vacuum Bags (6in x 10in) x 20
- Vacuum Bags (8in x 12in) x 20
- Air Suction Hose x 1
- External Interfaces x 2
- User Manual x 1

## SETUP

1. **Unpack the Appliance:** Carefully remove all components from the packaging. Inspect the unit for any damage.
2. **Initial Cleaning:** Wipe the exterior of the machine with a damp cloth. Ensure the sealing strip and vacuum chamber are clean and dry before use.
3. **Remove Protective Cardboard:** Open the appliance lid by pressing the buttons on both sides. Remove the protective cardboard strip located inside the vacuum chamber. **Important: Do not discard this cardboard.** Store it inside the machine when not in use to prevent compression of the sealing gaskets, which can affect vacuuming efficiency.
4. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The Power indicator light will illuminate.

# Multi-Function-Meet Your Needs



Automatic vacuum & seal for dry food

Manually control the vacuum process-for moist food or fragile food

Seal

Vac & Seal

Pulse Vac

Accessory

Only seal, not vacuum

Vacuum for jars



This image displays the various functions of the vacuum sealer, including options for sealing only, automatic vacuum and seal for dry foods, manual pulse vacuum for delicate or moist items, and an accessory mode for external vacuuming.

- **'Vac & Seal' Mode:** This is the automatic one-touch mode for vacuuming and sealing. It is ideal for firm, dry foods that do not deform easily, such as meats, nuts, and vegetables. Simply place the bag, close the lid, and press 'Vac & Seal'.



The 'Vac & Seal' mode is ideal for firm foods like meat, nuts, ham, and vegetables, automatically removing air and sealing the bag with a single touch.

- **'Pulse Vac' Mode:** This mode allows manual control over the vacuum process. It is suitable for soft or moist foods, such as bread, delicate pastries, or foods with liquid, where precise vacuum control is needed to prevent crushing or liquid overflow. Press and hold 'Pulse Vac' until desired air removal, then release and press 'Seal'.



The 'Pulse Vac' mode allows manual control over the vacuum process, suitable for delicate or moist foods such as bread, potato chips, or berries, preventing crushing or liquid overflow.

- **'Seal' Mode:** This function is for sealing only, without vacuuming. It is useful for resealing bags of snacks like potato chips or creating custom-sized bags from a roll.
- **'Accessory' Mode:** This mode is designed for use with external vacuum accessories, such as vacuum canisters, jars, or wine stoppers. Connect the accessory hose to the port on the machine and the accessory, then select this mode.



The 'Accessory' mode extends the sealer's functionality to vacuum seal jars, containers, sous vide bags, and even wine bottles using the included hose and interfaces.

## USAGE INSTRUCTIONS

### Basic Vacuum Sealing Steps:

- Prepare the Bag:** Place the food item into a Bonsenkitchen vacuum sealer bag. Ensure there is at least 3 inches of empty space between the food and the top edge of the bag to allow for proper sealing.
- Position the Bag:** Open the appliance lid. Place the open end of the vacuum bag evenly into the vacuum chamber, ensuring it lies flat over the sealing strip without wrinkles.
- Close the Lid:** Firmly press down on both sides of the appliance lid until you hear two distinct clicks, indicating that the lid is securely latched.
- Select Mode:** Choose the appropriate operating mode ('Vac & Seal', 'Pulse Vac', or 'Seal') based on your food type. For most dry foods, 'Vac & Seal' is recommended.
- Start Operation:** Press the selected mode button. The machine will automatically begin the vacuuming and sealing process. Indicator lights will show the progress.
- Release the Bag:** Once the indicator lights turn off, the process is complete. Press the release buttons on both sides of the machine to open the lid and remove your sealed bag.



A step-by-step visual guide for operating the vacuum sealer: 1. Place the vacuum bag flat into the vacuum chamber. 2. Close and lock the appliance lid. 3. Choose 'Vac & Seal' for one-touch operation. 4. Open the lid once the light goes off.

### Tips for Optimal Sealing:

- Ensure the open end of the bag is clean and dry. Moisture or food particles can prevent a proper seal.
- For moist foods, consider pre-freezing for a short period to solidify liquids, or use the 'Pulse Vac' mode for manual control.
- Do not overfill bags. Leave adequate space for the vacuum and seal.
- For delicate items, use 'Pulse Vac' to prevent crushing.

### KEEP FOOD FRESH 6X LONGER

Effectively blocks air from entering and prevents meat from freezer burn

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

This image illustrates the benefit of vacuum sealing, showing how it effectively blocks air to prevent freezer burn and extends food freshness significantly compared to conventional storage methods.

### MAINTENANCE

#### Cleaning the Appliance:

- Always unplug the appliance before cleaning.
- Wipe the exterior with a soft, damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing strip regularly to remove any food residue or moisture. A clean sealing strip is crucial for effective sealing.
- Ensure all parts are completely dry before storing or next use.

## Storage:

When storing the appliance for extended periods, do not lock the lid. Place the protective cardboard strip (removed during setup) between the upper and lower sealing gaskets to prevent compression and maintain their integrity. Store in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on	Power cord not properly plugged in	Ensure the power cord is securely plugged into the outlet and the machine.
Vacuum pump is running, but bag is not evacuating	Bag not correctly placed or sealed	Adjust the bag to ensure it is flat and wrinkle-free in the vacuum chamber. Make sure the appliance lid is latched down completely (left and right snap locking). Check for foreign objects or debris on the upper or lower gasket.
Bag is not sealing properly	Sealing strip is dirty or wet; bag is wrinkled	Clean and dry the sealing strip. Ensure the bag is smooth and free of wrinkles. Allow the machine to cool down if used continuously.
Too much liquid is sucked into the machine	Attempting to vacuum seal overly moist foods	For moist foods, pre-freeze them or use the 'Pulse Vac' mode to control vacuuming manually. Ensure sufficient space between food and bag opening.

## SPECIFICATIONS

**Brand:** Bonsenkitchen

**Model:** VS2000-40P

**Material:** Acrylonitrile Butadiene Styrene (ABS)

**Color:** Black

**Product Dimensions:** 15.25" L x 5.7" W x 3.04" H

**Item Weight:** 2.7 Pounds

**Power Source:** AC

**Operation Mode:** Automatic

**Wattage:** 135 watts

**Voltage:** 120 Volts

## WARRANTY AND SUPPORT

Bonsenkitchen is committed to providing high-quality products. This product comes with a **3-Year Quality Commitment**, extending the original one-year coverage period by an additional two years. For any questions, technical support, or warranty claims, please refer to the contact information provided in your product packaging or visit the official Bonsenkitchen website.