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Bonsenkitchen VS3201

Bonsenkitchen Vacuum Sealer Machine

Model: VS3201

Brand: Bonsenkitchen

INTRODUCTION

The Bonsenkitchen Vacuum Sealer Machine is designed to preserve food freshness by removing air from storage bags. This process helps to extend the shelf life of various food items, preventing freezer burn and dehydration. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your vacuum sealer.

PRODUCT FEATURES

- **Fast Sealing & Continuous Operation:** Equipped with Globefish technology, this machine can continuously vacuum seal up to 40 bags in approximately 15 minutes, ensuring efficient food preservation.
- **Multifunctional Operation:** Features multiple modes including *Vac & Seal* for automatic vacuuming and sealing, *Pulse Vac* for manual vacuum control, *Seal* for quick bag sealing without vacuum, *Marinate* for use with external vacuum canisters, and an *Accessory* port for vacuuming wine bottles or jars.
- **Built-in Cutter and Bag Storage:** Includes a 13.43-inch built-in cutter for custom bag sizing and a large bag roll slot for convenient storage, reducing waste.
- **Convenient Accessories Storage:** Dedicated storage space for accessories ensures all components are kept together, preventing loss and saving space. The stainless steel surface is easy to clean and durable.
- **Starter Kit Included:** Comes with 1 vacuum sealer machine, 100 vacuum sealer bags, 1 roll bag (11in*20ft), 1 external air suction hose, and 1 user manual.

SETUP

1. **Unpack the Machine:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect for Damage:** Check the machine and accessories for any signs of damage. Do not use if damaged.

3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Prepare Bags:** If using a roll, utilize the built-in cutter to create bags of the desired length. Seal one end of the bag using the "Seal" function before vacuuming.



Image: The Bonsenkitchen Vacuum Sealer Machine, demonstrating its use with a vacuum-sealed steak and showing the integrated bag storage and cutter area. Various fresh produce are visible in the background, indicating food preservation.

OPERATING INSTRUCTIONS

General Operation

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag. Ensure the open end of the bag is clean, dry, and free of wrinkles.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it is flat and extends past the sealing bar.

3. **Close the Lid:** Press down firmly on both sides of the lid until you hear a click, indicating it is securely latched.
4. **Select Function:** Choose the desired function based on your needs.

Specific Functions

- **Vac & Seal:**

This mode automatically vacuums the air out of the bag and then seals it. Ideal for most solid food items.

- a. Prepare and position the bag as described above.
- b. Press the "Vac & Seal" button. The machine will automatically remove air and then heat seal the bag.
- c. Wait for the indicator light to turn off, then press the release buttons (if present) or lift the lid to open.

- **Pulse Vac:**

Provides manual control over the vacuum process, allowing you to stop vacuuming at any point. Useful for delicate foods that might be crushed by full vacuum pressure.

- a. Prepare and position the bag.
- b. Press and hold the "Pulse Vac" button to start vacuuming.
- c. Release the button when the desired vacuum level is reached.
- d. Immediately press the "Seal" button to seal the bag.
- e. Wait for the indicator light to turn off, then open the lid.

- **Seal:**

This function only seals the bag without vacuuming. Useful for creating bags from a roll or resealing snack bags.

- a. Position the bag's open end over the sealing bar.
- b. Close the lid securely.
- c. Press the "Seal" button. The machine will heat seal the bag.
- d. Wait for the indicator light to turn off, then open the lid.

- **Marinate (with External Canister):**

Use this function with an external vacuum canister (sold separately) for marinating food quickly.

- a. Place food and marinade into a compatible vacuum canister.
- b. Connect one end of the external air suction hose to the accessory port on the vacuum sealer and the other end to the canister's port.
- c. Close the vacuum sealer lid.
- d. Press the "Marinate" button. The machine will cycle vacuum and release to infuse the marinade.
- e. Once complete, disconnect the hose and open the canister.

- **Accessory (for Wine/Jars):**

This function allows you to vacuum seal wine bottles with a stopper or vacuum-sealable jars using the external air suction hose.

- a. Attach the appropriate accessory (wine stopper, jar sealer) to the external air suction hose.
- b. Connect the hose to the accessory port on the vacuum sealer.
- c. Place the accessory firmly onto the wine bottle or jar.
- d. Close the vacuum sealer lid.
- e. Press the "Accessory" button. The machine will vacuum the air.
- f. Once complete, disconnect the hose.

MAINTENANCE

- **Cleaning the Machine:**

Always unplug the appliance before cleaning. Wipe the exterior of the machine with a damp cloth and mild soap. Do not immerse the unit in water or any other liquid. Clean the vacuum channel and sealing bar regularly to prevent food residue buildup.

- **Cleaning the Drip Tray:**

If your model has a removable drip tray, remove it and wash with warm, soapy water. Rinse thoroughly and dry completely before reinserting.

- **Sealing Strip Care:**

Ensure the sealing strip and gaskets are clean and free of debris. This helps maintain a proper vacuum seal. If they appear worn or damaged, contact customer support for replacements.

- **Storage:**

Store the vacuum sealer in a clean, dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.

TROUBLESHOOTING

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 support.
Machine is not vacuuming properly.	Lid not latched; bag not positioned correctly; sealing gaskets dirty or damaged; bag material issue.	Ensure lid is firmly latched on both sides. Reposition bag so opening is fully within the vacuum channel. Clean or inspect gaskets for damage. Use only recommended vacuum sealer bags.
Bag does not seal.	Sealing bar or strip dirty; bag end is wet or wrinkled; heat sealing element issue.	Clean the sealing bar and ensure the bag end is dry and flat. Allow machine to cool if used continuously. If problem persists, contact support.
Air leaks into the bag after sealing.	Improper seal; sharp edges on food; bag puncture.	Reseal the bag, ensuring a clean, flat seal. For sharp foods, use a paper towel or soft material to cushion sharp points. Inspect bag for punctures before use.

SPECIFICATIONS

Attribute	Detail
Brand	Bonsenkitchen
Model	VS3201
Colour	Silver Black + 100 Bags
Product Dimensions	392 x 238 x 98 mm (15.43 x 9.37 x 3.85 inches)
Net Weight	2.9 kg (6.39 lbs)
Gross Weight	3.39 kg (7.47 lbs)
Power/Wattage	135 watts
Voltage	120V
Material	Stainless Steel
Max Sealing Width	300 mm (11.8 inches)
Operation Mode	Manual



Image: Product packaging displaying key specifications such as model number (VS3201), product dimensions, net weight, gross weight, and maximum sealing width, along with manufacturing and warranty details.

WARRANTY AND SUPPORT

The Bonsenkitchen Vacuum Sealer Machine comes with a **36-month warranty** from the date of purchase, covering manufacturing defects and malfunctions under normal use. Please retain your proof of purchase for warranty claims.

For technical support, warranty inquiries, or replacement parts, please contact Bonsenkitchen customer service:

Email: customer-service@bonsenoa.com

Manufacturer: Bonsen Electronics Limited

Address: No. 11, Lunpinchong Industrial Zone, Hojia Town, Dongguan City, Guangdong Province, China.