

Bonsenkitchen VB11

Bonsenkitchen Precut Vacuum Sealer Bags VB11 - 6" x 9" (500 Count) Instruction Manual

Model: VB11

1. INTRODUCTION

The Bonsenkitchen VB11 Precut Vacuum Sealer Bags are designed for efficient food preservation. These 6" x 9" bags are suitable for use with most vacuum sealer machines and are constructed from commercial-grade, BPA-free materials. They are intended to extend food freshness by creating an airtight seal, preventing freezer burn, and facilitating meal preparation and sous vide cooking.

2. KEY FEATURES

- **Economical & Time Saving:** Large packaging quantity (500 bags) for long-term use. Pre-cut design saves time during food preservation.
- **Safe & BPA Free:** Made from commercial food-grade, BPA-free materials, safe for all food types and sous vide cooking up to 195°F (90°C).
- **Universal Design:** Compatible with most major brand vacuum sealers, including Bonsenkitchen machines, ensuring a reliable seal.
- **Long-Term Preservation:** Features deeper air passages for a superior seal, maintaining food moisture and freshness up to 6 times longer, and preventing freezer burn or dehydration.
- **Versatile Applications:** Suitable for microwaving, freezing, boiling, and sous vide cooking. Reusable.

3. SETUP AND PREPARATION

These bags are pre-cut and ready for use. No assembly is required for the bags themselves. Ensure your vacuum sealer machine is clean and in good working order before use.

1. **Inspect Bags:** Before use, visually inspect each bag for any tears or punctures that could compromise the seal.
2. **Prepare Food:** Place the food item into the bag, ensuring there is sufficient space (at least 2-3 inches) between the food and the open end of the bag for proper sealing. Avoid overfilling.
3. **Clean Sealing Area:** Wipe any moisture or food particles from the inside of the bag near the opening to ensure a strong, consistent seal.

PERFECT SIZE FOR FOOD STORAGE

500
pcs



Pre-cut Mouth



Smooth & Textured
double sided

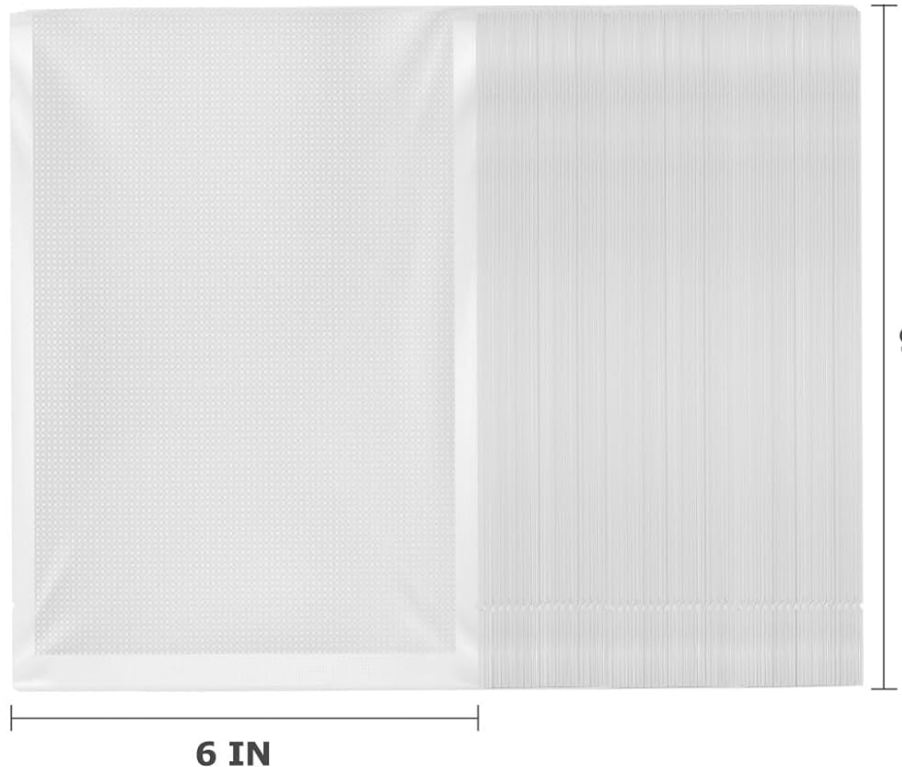


Figure 1: Bag dimensions and features. This image illustrates the 6" x 9" size of the vacuum sealer bags, highlighting the pre-cut mouth for easy opening and the smooth and textured double-sided construction designed for optimal vacuum sealing.

4. OPERATING INSTRUCTIONS

4.1. Vacuum Sealing

1. **Position Bag:** Place the open end of the bag into the vacuum sealer's vacuum channel, following your specific sealer's instructions.
2. **Initiate Sealing:** Close the vacuum sealer lid and activate the vacuum and seal function. The machine will remove air from the bag and then heat-seal the opening.
3. **Verify Seal:** After the process is complete, open the lid and remove the bag. Check the seal to ensure it is complete and airtight. A good seal will appear clear and uniform.



Figure 2: Bonsenkitchen vacuum sealer bags in packaging. This image displays the product box for the 500-count, 6" x 9" vacuum sealer bags, featuring a vacuum-sealed steak and highlighting key benefits like BPA-free material and extended freshness.

4.2. Sous Vide Cooking

Bonsenkitchen vacuum sealer bags are suitable for sous vide cooking. Ensure the food is properly sealed in the bag before placing it in a water bath.

- **Temperature Range:** Bags can withstand temperatures up to 195°F (90°C).
- **Immersion:** Submerge the sealed bag completely in the temperature-controlled water bath.

MULTIPLE USE



Frozen



Microwave



Boiling



Sous Vide cooking



Food Storage



-4°F to 230°F
-20°C to 110°C

Figure 3: Multiple applications of vacuum sealer bags. This image demonstrates the versatility of the bags for freezing, microwaving, boiling, sous vide cooking, and general food storage, indicating their temperature resistance from -4°F to 230°F (-20°C to 110°C).

4.3. Microwaving and Boiling

For reheating or cooking, these bags can be used in a microwave or boiling water.

- **Microwave Use:** When microwaving, always puncture the bag with a small hole to allow steam to escape.
- **Boiling Use:** Ensure the bag is fully submerged in boiling water.
- **Temperature Range:** Bags can withstand temperatures up to 230°F (110°C).

5. MAINTENANCE AND STORAGE

- **Cleaning (for Reusability):** If reusing bags, wash them thoroughly with warm, soapy water and rinse completely. Ensure bags are fully dry before re-sealing. Note: Reusing bags is generally recommended for non-raw meat or non-oily foods to prevent cross-contamination and ensure effective sealing.
- **Storage:** Store unused bags in their original protective box in a cool, dry place away from direct sunlight and sharp objects.

Decent Packaging Design



Protective Box



Clean



Dustproof



Tidy



Figure 4: Recommended storage for vacuum sealer bags. This image illustrates how the bags can be stored in their protective box within a kitchen cabinet, promoting a clean and dustproof storage solution.

6. TROUBLESHOOTING

• Bag Not Sealing Properly:

- Ensure the open end of the bag is clean and dry. Moisture or food particles can prevent a proper seal.
- Check for wrinkles or creases in the bag opening when placing it in the sealer. Smooth out any wrinkles.
- Verify that the bag is correctly positioned within the vacuum sealer's sealing strip.
- Ensure your vacuum sealer's sealing strip is clean and free from debris.

• Air Leaking After Sealing:

- Inspect the sealed area for any incomplete seals or small holes. Re-seal if necessary, or use a new bag.
- Check the bag itself for any punctures or tears, especially if storing items with sharp edges.
- Ensure the vacuum sealer's gasket is clean and intact, providing a tight seal during the vacuum process.

- **Incomplete Vacuum:**
 - Confirm the bag is fully inside the vacuum channel of your sealer.
 - Check that the vacuum sealer lid is securely latched.
 - Ensure there is enough space between the food and the seal area for air to be extracted.

7. SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model Number	VB11
Material	Polyethylene (PE)
Product Dimensions	6"W x 9"H (15cm x 23cm)
Number of Items	500
Special Feature	Microwave Safe, Freezer Safe, Boilable, Sous Vide Compatible
Color	Clear
Reusability	Reusable (under appropriate conditions)
BPA Free	Yes
Temperature Range	-4°F to 230°F (-20°C to 110°C)

8. WARRANTY AND SUPPORT

For information regarding product warranty or customer support, please refer to the official Bonsenkitchen website or contact their customer service directly. Contact details are typically provided on the product packaging or the manufacturer's official online resources.

You can visit the [Bonsenkitchen Store on Amazon](#) for additional product information and support.

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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