

Bonsenkitchen VS2100

Bonsenkitchen VS2100 Food Vacuum Sealer Instruction Manual

Model: VS2100

1. INTRODUCTION

Thank you for choosing the Bonsenkitchen VS2100 Food Vacuum Sealer. This appliance is designed to extend the freshness of your food by removing air and creating an airtight seal, reducing food waste and preserving flavor. Please read this manual thoroughly before operating the device to ensure safe and efficient use.



The Bonsenkitchen VS2100 vacuum sealer shown with fresh vegetables, fruits, and a vacuum-sealed bag of cucumber slices, demonstrating its food preservation capabilities.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always follow these basic safety precautions:

- Read all instructions before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Use only accessories recommended by the manufacturer.
- Unplug from the outlet when not in use and before cleaning.
- Avoid touching hot surfaces, especially the sealing strip, immediately after use.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Bonsenkitchen VS2100 Vacuum Sealer:

Multi-Function-Meet Your Needs



This image illustrates the multi-functional control panel of the VS2100, highlighting its four operational modes: Seal for bags, Vac & Seal for dry foods like nuts and vegetables, Pulse Vac for delicate or moist foods like bread and meat, and Accessory for external vacuum sealing of jars.

Key Components:

- **Control Panel:** Features buttons for different sealing modes.
- **Sealing Strip:** Heats to create an airtight seal.
- **Vacuum Chamber:** Area where air is extracted from the bag.
- **Lid Latches:** Securely close the lid during operation.
- **Accessory Port:** For connecting the external vacuum hose.

4. SETUP

Before first use, follow these steps:

1. **Unpack:** Remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any damage. Do not use if damaged.
3. **Clean:** Wipe the exterior of the appliance with a damp cloth. Ensure the sealing strip and vacuum chamber are clean and dry.

4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
5. **Power Connection:** Plug the power cord into a 220 Volt electrical outlet.



The starter kit includes the vacuum sealer, vacuum bags, an air suction tube for external vacuuming, and the instruction manual.

5. OPERATING INSTRUCTIONS

The Bonsenkitchen VS2100 offers multiple modes for various food preservation needs.

General Vacuum Sealing Steps:



A step-by-step guide demonstrating the ease of use: 1. Place the flat vacuum bag into the vacuum chamber. 2. Close the appliance lid to lock it. 3. Select the 'Vac & Seal' mode for one-touch operation. 4. Once complete, the light turns off, and you can open the lid.

1. **Prepare the Bag:** Place the food inside a Bonsenkitchen vacuum bag, leaving at least 7.5 cm (3 inches) of space between the food and the open end of the bag. Ensure the bag opening is clean and dry.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies completely within the chamber and over the sealing strip.
3. **Close the Lid:** Press down firmly on both sides of the lid until the latches click into place.
4. **Select Mode:** Choose the appropriate mode based on your food type.
5. **Start Operation:** The appliance will automatically vacuum and seal. The indicator light will turn off when the process is complete.
6. **Release and Remove:** Press the release buttons on the sides to open the lid, then remove the sealed

bag.

Operating Modes:

- **Seal Mode:** This mode only seals the bag without vacuuming. Ideal for sealing snack bags, potato chip bags, or creating custom-sized bags from a roll.
- **Vac & Seal Mode:** This is the standard automatic mode for vacuuming and sealing. It is suitable for dry foods such as nuts, dried fruits, cured meats, and most vegetables.



The Vac & Seal mode is demonstrated, showing the automatic vacuuming and sealing process for dry foods. This mode is ideal for preserving items such as meat, nuts, ham, and various vegetables.

- **Pulse Vac Mode:** This mode provides manual control over the vacuum process. It is recommended for soft, delicate, or moist foods to prevent crushing or drawing liquids into the machine. Press and hold "Pulse Vac" to vacuum, then press "Seal" to seal when the desired vacuum level is reached. If liquid is extracted, perform the sealing process twice.

PULSE VAC MODE

Manually control the vacuum process



Choose Pulse Vac mode for soft food and moist food

For soft food, hold "Pulse Vac" until you achieve your desired vacuum, then press "Seal" to seal.

For moist food, hold "Pulse Vac", and release the "Pulse Vac" and press "Seal" before the liquid flows out of the bag.

If the liquid has been pumped out of the bag, perform the sealing process twice - after the first "Seal" is completed, press "Seal" again.

Bloody meat



Bread



Potato chips



Berries



The Pulse Vac mode allows manual control over the vacuum process, suitable for soft or moist foods. This image shows its use for items like raw meat, bread, potato chips, and berries, preventing crushing or excessive liquid extraction.




- **Accessory Mode:** Use this mode with the external vacuum hose (included) to vacuum seal containers, wine bottles, or zipper bags. Connect the hose to the accessory port and the container/bottle, then select "Accessory" mode.

Food Preservation Benefits:

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	25-30 Day
 Seafood / Meat	2-3 Day	7 Day
 Fruits / Vegetable	1-2 Day	3-5 Day

This visual demonstrates how vacuum sealing extends food freshness up to 6 times longer than conventional storage. A table provides estimated preservation times: Dried Fruit/Nuts (25-30 days vs. 2-3 days), Seafood/Meat (7 days vs. 2-3 days), Fruits/Vegetables (3-5 days vs. 1-2 days).

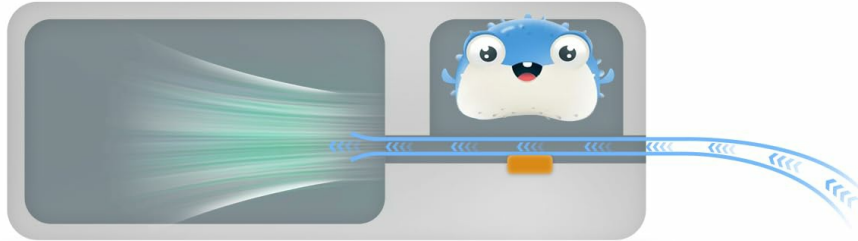
Globefish Technology:

The Bonsenkitchen VS2100 incorporates Globefish Technology for efficient and continuous vacuum sealing, allowing you to seal multiple packs quickly.

GLOBEFISH TECHNOLOGY

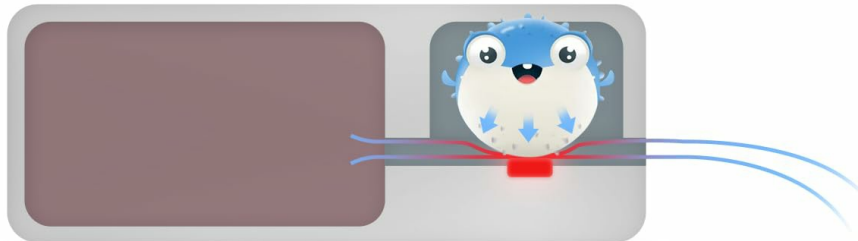
High-Speed Continuous Working
Vacuum sealing 30 packs less than 15 minutes

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.

This diagram explains the Globefish Technology, which ensures high-speed continuous vacuum sealing. The vacuuming process efficiently removes air, and the sealing process creates a secure, airtight seal by pressing the bag against the heating wire.

6. MAINTENANCE AND CLEANING

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

- **Always Unplug:** Disconnect the appliance from the power outlet before cleaning.
- **Clean Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Clean Vacuum Chamber:** Use a damp cloth to wipe any food residue or moisture from the vacuum chamber. Ensure it is completely dry before next use.
- **Clean Sealing Strip:** Gently wipe the sealing strip with a dry cloth. Do not scratch or damage the strip.
- **Gaskets:** Check the foam gaskets around the vacuum chamber for any damage or debris. Clean them gently if necessary.
- **Storage:** Store the appliance with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged in. Test the outlet with another appliance.
Vacuum pump runs, but no vacuum is created.	Lid not properly latched; bag not correctly positioned; bag opening is wet or has food debris; bag is damaged.	Press down firmly on both sides of the lid until latches click. Reposition the bag, ensuring it is flat in the vacuum chamber. Clean and dry the bag opening. Use a new bag if damaged.
Bag seals, but air remains inside.	Bag not properly positioned; too much food in the bag; moist food.	Ensure the bag opening is flat and fully within the vacuum chamber. Do not overfill bags. For moist foods, use Pulse Vac mode or pre-freeze liquids.
Seal is weak or incomplete.	Sealing strip or gaskets are dirty/damaged; bag opening is wet or wrinkled.	Clean the sealing strip and gaskets. Ensure the bag opening is dry and smooth. Allow the appliance to cool down between seals if performing multiple operations.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Bonsenkitchen
Model	VS2100
Color	Silver
Product Dimensions	38.8 x 14.5 x 7.7 cm
Weight	1.23 kg
Wattage	125 watts
Voltage	220 Volt
Material	Acrylonitrile Butadiene Styrene (ABS)
Automatic Shut-off	No
Special Features	External Vacuum

9. WARRANTY AND SUPPORT

Bonsenkitchen is committed to providing high-quality products and excellent customer service.

Customer Support:

If you have any questions, concerns, or require assistance with your Bonsenkitchen VS2100 Vacuum Sealer, please do not hesitate to contact our customer support team. We are dedicated to providing fast, efficient, and professional support to ensure your satisfaction.


Please refer to the contact information provided with your product packaging or visit the official Bonsenkitchen website for support details.

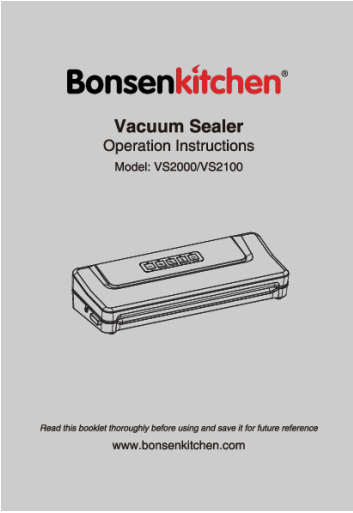


Image of a customer service representative, symbolizing the available support for product inquiries and assistance.

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Related Documents - VS2100

 <p>Bonsenkitchen Vacuum Sealer Operation Instructions Model: VS2000/VS2100</p> <p><small>Please read this booklet thoroughly before using and store it for future reference. www.bonsenkitchen.com</small></p>	<p>Bonsenkitchen VS2000/VS2100 Vacuum Sealer: Operation Instructions and Guide</p> <p>Learn how to effectively use, maintain, and troubleshoot your Bonsenkitchen VS2000/VS2100 Vacuum Sealer with this comprehensive operation guide. Covers features, functions, food safety, and more.</p>
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[Bonsenkitchen VS2000/VS2100 Vacuum Sealer: Operation Instructions and Guide](#)

Learn how to effectively use, maintain, and troubleshoot your Bonsenkitchen VS2000/VS2100 Vacuum Sealer with this comprehensive operation guide. Covers features, functions, food safety, and more.

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[\[pdf\] Instructions](#)

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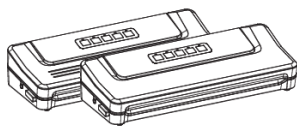
[\[pdf\] User Manual](#)

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Vacuum Sealer
Operation Instructions
Model: VS2000/VS2100



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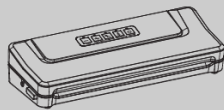
[Bonsenkitchen Vacuum Sealer VS2000/VS2100 Operation Instructions](#)

Operation instructions for the Bonsenkitchen Vacuum Sealer models VS2000 and VS2100, covering important safeguards, how to use the machine for dry/moist vacuum sealing and accessory vacuuming, troubleshooting, cleaning, storage, and guidelines for successful vacuum sealing.

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Vacuum Sealer
Operation Instructions
Model: VS2000/VS2100



Read this booklet thoroughly before using and save it for future reference
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[Bonsenkitchen Vacuum Sealer VS2000/VS2100 Operation Instructions](#)

Comprehensive operation instructions for the Bonsenkitchen Vacuum Sealer, models VS2000 and VS2100. This guide covers important safeguards, technical data, package contents, how to use the machine for various food types, cleaning and maintenance, troubleshooting, and warranty information.

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Vacuum Sealer
Operation Instructions
Model: VS2000/VS2100
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