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Kitchen in the box VS2035

Kitchen in the box Smart Vacuum Sealer Machine

Model: VS2035

1. INTRODUCTION

Thank you for purchasing the Kitchen in the box Smart Vacuum Sealer Machine. This appliance is designed to help you preserve food freshness by removing air from specially designed bags and containers, extending shelf life and maintaining flavor. Please read this manual thoroughly before operation to ensure safe and efficient use.



The Kitchen in the box Smart Vacuum Sealer Machine, shown with a vacuum-sealed steak and asparagus, demonstrating its primary function.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 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.
- Close supervision is necessary when this appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Use the appliance only for its intended household use.
- Do not use outdoors.

3. PACKAGE CONTENTS

Verify that all items are included in your package:

- Kitchen in the box Smart Vacuum Sealer Machine
- 5M Bag Roll
- 1X Air Suction Hose
- User Manual



An illustration of the complete starter kit, including the vacuum sealer, a 5-meter bag roll, an air suction hose, and the user manual.

4. PRODUCT FEATURES AND COMPONENTS

Familiarize yourself with the key features and components of your vacuum sealer:

- **Built-in Bags Storage and Cutter:** Holds vacuum bags up to 5 meters long, allowing for custom-sized bags.
- **Smart Vacuum System with Automatic Pressure Adjustment:** Ensures thorough vacuum seal by preventing air leakage.
- **Powerful Suction:** 125W power and 60kpa suction for quick air removal.
- **Detachable Magnetic Drip Tray:** Easy to attach/remove for cleaning liquid residue.
- **Double Sealing Strip:** Ensures airtight sealing for longer freshness.
- **Compact and Lightweight Design:** Easy to store and user-friendly.



Built-in Storage and Bag Cutter, Reduce Mess

The vacuum sealer features a convenient built-in storage compartment for bag rolls and an integrated cutter for custom bag sizing.



Detachable Drip Tray, Easy to Clean

The detachable magnetic drip tray can be easily removed and cleaned, simplifying maintenance after vacuuming moist foods.

5. SETUP

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance 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 operation.
4. **Power Connection:** Plug the power cord into a standard electrical outlet.
5. **Bag Roll Installation (Optional):** If using the built-in storage, insert a vacuum bag roll into the designated compartment. Pull out a desired length and use the integrated cutter to create a bag.

6. OPERATING INSTRUCTIONS

6.1 Basic Vacuum Sealing (Dry/Wet Modes)

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag. Ensure at least 3 inches of empty space between the food and the top of the bag.

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 is fully within the drip tray area and covers the vacuum nozzle.
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 Mode:** Choose the appropriate mode for your food:
 - **DRY mode:** For dry foods like meats, nuts, and vegetables.
 - **WET mode:** For moist foods such as meats and fruits.
5. **Start Operation:** Press the corresponding button (DRY or WET). The machine will automatically vacuum the air and then seal the bag.
6. **Completion:** 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.



Ultra-simple 2-step operation

Place the sealing bag flat into the vacuum chamber,
then select the desired function.

The vacuum sealer simplifies food preservation with an ultra-simple two-step operation: place the bag, then select the function.

6.2 Manual Vacuum Control (VAC Mode)

Use VAC mode for delicate foods that might be crushed by full vacuum pressure, such as bread or delicate fruits.

1. Follow steps 1-3 from Basic Vacuum Sealing.

2. Press the **VAC** button. The machine will start vacuuming.
3. Monitor the bag. Once the desired vacuum level is reached (before food is crushed), press the **SEAL** button to stop vacuuming and initiate sealing.
4. Once sealed, release the lid and remove the bag.

6.3 Sealing Only (SEAL Mode)

This mode is ideal for sealing bags without vacuuming, such as chip bags or foil packages.

1. Place the open end of the bag onto the sealing strip.
2. Close the lid firmly until it latches.
3. Press the **SEAL** button. The machine will heat the sealing strip to create a seal.
4. Once the sealing process is complete (indicator light turns off), release the lid and remove the sealed bag.

6.4 External Vacuuming (PUMP Mode)

Use the PUMP mode with external vacuum containers, bottles, or boxes.

1. Connect one end of the air suction hose to the external vacuum port on the machine.
2. Connect the other end of the hose to the port on your vacuum-compatible container.
3. Press the **PUMP** button. The machine will begin to remove air from the container.
4. Once the desired vacuum is achieved, the machine will stop automatically or you can press the button again to stop. Remove the hose.



External Vacuum System

The external vacuum system allows for vacuum-sealing of specialized containers, jars, and bottles, expanding preservation options.



Multiple Selectable Modes to Meet Your Various Needs

The vacuum sealer offers five distinct modes (SEAL, VACUUM, PUMP, DRY, WET) to accommodate various food types and preservation needs.

7. MAINTENANCE AND CLEANING

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

- **Always unplug the appliance before cleaning.**
- **Exterior Cleaning:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Drip Tray:** The detachable drip tray should be removed and washed with warm, soapy water after each use, especially when vacuuming moist foods. Rinse thoroughly and dry completely before reattaching.
- **Sealing Strip:** Gently wipe the sealing strip with a soft, damp cloth to remove any food particles. Ensure it is dry before closing the lid.
- **Vacuum Chamber:** Clean the vacuum chamber with a soft, damp cloth.
- **Storage:** Store the appliance in a dry, cool place with the lid unlatched to prevent compression of the sealing gaskets.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet issue.	Ensure power cord is securely plugged in; Try a different outlet.
Bag does not vacuum properly.	Bag not positioned correctly; Bag is damaged; Moisture in vacuum chamber.	Ensure bag opening is flat and fully inside the vacuum chamber; Use a new bag; Clean the vacuum chamber and drip tray.
Bag does not seal.	Sealing strip is dirty or wet; Lid not properly latched.	Clean and dry the sealing strip; Press down firmly on both sides of the lid until it clicks.
Vacuum is weak.	Gaskets are dirty or worn; Bag is too full.	Clean the gaskets; Ensure enough space in the bag.

9. SPECIFICATIONS

- **Brand:** Kitchen in the box
- **Model:** VS2035
- **Material:** Plastic
- **Color:** Silver
- **Item Weight:** 3.6 Pounds
- **Power Source:** DC
- **Operation Mode:** Manual
- **Wattage:** 120 watts
- **Voltage:** 140V
- **Package Dimensions:** 16.3 x 8.31 x 4.65 inches

10. WARRANTY AND SUPPORT

Kitchen in the box products are manufactured to the highest quality standards. For warranty information or technical support, please refer to the contact details provided on the product packaging or visit the official Kitchen in the box website. Please retain your proof of purchase for any warranty claims.

For further assistance, you may visit the Kitchen in the box Store on Amazon.