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Bonsenkitchen VS1900

Bonsenkitchen VS1900 Compact Food Vacuum Sealer

Instruction Manual

INTRODUCTION

Thank you for choosing the Bonsenkitchen VS1900 Compact Food Vacuum Sealer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. Close supervision is necessary when used near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly closed and latched before operating.
- This appliance is for household use only.

PRODUCT OVERVIEW

The Bonsenkitchen VS1900 is a compact food vacuum sealer designed to extend the freshness of your food. It features multiple operating modes for various food types and includes essential accessories to get you started.



Image: Front view of the Bonsenkitchen VS1900 Compact Food Vacuum Sealer, showing its sleek black design and control panel.

Included Components:

- Bonsenkitchen VS1900 Vacuum Sealer (x1)
- Vacuum Bags (20x30cm, x5)
- External Air Suction Hose (x1)
- User Manual (x1)

Friendly Starter Kits



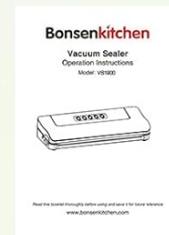
Vacuum sealer **x1**



20x30cm Bags **x5**



Air suction hose **x1**



Manual **x1**

Image: A visual representation of the Bonsenkitchen VS1900 vacuum sealer and its included accessories: vacuum bags, an air suction hose, and the user manual.

SETUP

1. **Unpack the Appliance:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect for Damage:** Check the appliance for any visible damage. Do not use if damaged.
3. **Clean the Appliance:** Wipe the sealing strip and vacuum channel with a damp cloth. Ensure it is dry before use.
4. **Place on a Flat Surface:** Position the vacuum sealer on a stable, flat, and dry surface.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. The appliance is ready for use.

OPERATING INSTRUCTIONS

The Bonsenkitchen VS1900 offers four versatile modes for different food preservation needs.

1. Seal Mode (Only Sealing)

This mode is used to seal bags without vacuuming, ideal for creating custom-sized bags from rolls or resealing snack bags.

1. Place the open end of the bag onto the sealing strip.
2. Close the lid and press down firmly on both sides until the latches click.
3. Press the "Seal" button. The indicator light will illuminate.
4. Once the light turns off, the sealing process is complete. Open the lid and remove the sealed bag.



Image: Diagram illustrating the four main functions of the vacuum sealer: Seal, Vac & Seal, Pulse Vac, and Accessory mode, with examples of food types for each.

2. Vac & Seal Mode (Automatic Vacuum & Seal)

This mode automatically vacuums air from the bag and then seals it. It is perfect for non-liquid foods such as meat, nuts, and vegetables.

1. Place the food inside a vacuum sealer bag, leaving at least 7-10 cm (3-4 inches) of space from the top.

2. Place the open end of the bag into the vacuum channel.
3. Close the lid and press down firmly on both sides until the latches click.
4. Press the "Vac & Seal" button. The appliance will automatically vacuum the air and then seal the bag.
5. Once the indicator light turns off, the process is complete. Open the lid and remove the vacuum-sealed bag.



Image: A user operating the Bonsenkitchen VS1900 in Vac & Seal mode, with asparagus being vacuum-sealed in a bag. Examples of suitable foods like meat, nuts, and ham are shown.

3. Pulse Vac Mode (Manual Vacuum Control)

This mode allows you to manually control the vacuum process, preventing delicate foods like bread from being crushed or liquids from entering the machine.

1. Place the food inside a vacuum sealer bag.
2. Place the open end of the bag into the vacuum channel.
3. Close the lid and press down firmly on both sides until the latches click.
4. Press and hold the "Pulse Vac" button to start vacuuming. Release the button when the desired vacuum level is reached.

5. Immediately press the "Seal" button to seal the bag.
6. For moist foods, if liquid starts to flow out of the bag, release "Pulse Vac" and press "Seal". If the bag has been pumped out of liquid, perform the sealing process twice by pressing "Seal" again after the first seal is complete.
7. Once the indicator light turns off, the process is complete. Open the lid and remove the sealed bag.



Image: A user demonstrating the Pulse Vac mode on the Bonsenkitchen VS1900, manually controlling the vacuum for delicate items. Examples of suitable foods like bread, potato chips, and berries are shown.

4. Accessory Mode (External Vacuum)

This mode uses the external suction hose to vacuum seal wine bottles, vacuum containers, and other compatible accessories.

1. Connect one end of the external suction hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port of your wine stopper, container, or ziplock bag.
3. Close the lid of the vacuum sealer and press down firmly on both sides until the latches click.
4. Press the "Accessory" button. The appliance will start vacuuming.
5. The vacuum process will stop automatically or can be stopped manually by pressing the button again.

6. Remove the hose from the accessory.

Accessory Mode



Jar/Canister



Red wine bottle



Ziplock bag

Image: Demonstrations of the Bonsenkitchen VS1900 in Accessory mode, showing how to vacuum seal a jar/canister, a red wine bottle, and a ziplock bag using the external suction hose.

Food Preservation Tips:

- For best results, use Bonsenkitchen professional vacuum bags with a deep opening.
- Vacuum sealing helps prevent freezer burn and extends food freshness up to 6 times longer than traditional methods.

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

Image: A visual comparison showing how vacuum sealing (left) preserves meat better than ordinary preservation (right), preventing freezer burn. A table illustrates extended freshness times for various foods.

MAINTENANCE

Cleaning:

- Always unplug the appliance before cleaning.
- Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners.
- Clean the vacuum channel and sealing strip regularly to prevent food residue buildup. Use a mild soap solution if necessary, then wipe dry.
- Ensure all parts are completely dry before storing or next use.

Storage:

- Store the appliance in a cool, dry place.

- For compact storage, the power cord can be neatly stored in the integrated cable housing.
- Do not store with the lid latched, as this can compress the sealing gaskets and affect performance over time. Keep the lid slightly ajar or unlatched.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Bag not correctly placed; lid not latched; bag is damaged; moist food.	Ensure the open end of the bag is fully inside the vacuum channel. Press down firmly on the lid until both latches click. Check the bag for holes or tears. For moist foods, use Pulse Vac mode or double seal.
Bag does not seal.	Sealing strip dirty or wet; bag not positioned correctly.	Clean and dry the sealing strip. Ensure the bag is flat across the sealing strip.
Vacuum is weak.	Gaskets are dirty or worn; vacuum channel blocked.	Clean the gaskets and vacuum channel. Ensure no food particles are blocking the air intake.

SPECIFICATIONS

Brand: Bonsenkitchen

Model Number: VS1900

Color: Black

Material: Acrylonitrile Butadiene Styrene (ABS)

Product Dimensions (L x W x H): 38.8 x 14.5 x 7.7 cm (15.28 x 5.71 x 3.03 inches)

Item Weight: 1.1 Kilograms (2.43 lbs)

Power Source: Corded Electric

Operation Mode: Automatic

WARRANTY AND SUPPORT

Bonsenkitchen products are designed for reliability and performance. For warranty information, please refer to the warranty card included with your purchase or visit the official Bonsenkitchen website. For technical support or service inquiries, please contact Bonsenkitchen customer service through their official channels.

Note: Information regarding spare parts availability is not provided in the product details.

