

Bonsenkitchen VS3201-S

Bonsenkitchen Vacuum Sealer Machine User Manual

Model: VS3201-S

1. INTRODUCTION

The Bonsenkitchen Vacuum Sealer Machine is designed to preserve food freshness by removing air from specially designed bags and sealing them. This process helps to prevent freezer burn, extend shelf life, and maintain the quality of various food items. This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your vacuum sealer.



Image Description: A Bonsenkitchen Vacuum Sealer Machine, silver and black, with a roll of vacuum bags visible inside. A vacuum-sealed package of raw steak is positioned in front of the machine, illustrating its primary function.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions thoroughly before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Unplug from the 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 attachments and accessories recommended by the manufacturer.
- 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 locked before operating.
- Allow the appliance to cool down between continuous sealing cycles to prevent overheating.

3. PACKAGE CONTENTS

Upon opening the package, please verify that all the following items are included:

- 1 x Bonsenkitchen Vacuum Sealer Machine (Model VS3201-S)
- 1 x Vacuum Bag Roll (11 inches x 10 feet)

- 2 x External Air Suction Hoses
- 1 x User Manual

FRIENDLY STARTER KITS

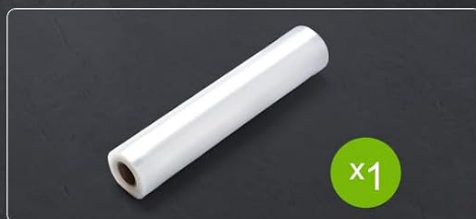


Image Description: An overhead view of the Bonsenkitchen Vacuum Sealer Machine along with its included accessories: one roll of vacuum bags, two external air suction hoses, three vacuum suction cups (two round, one elongated), and a user manual. This image highlights the 'Friendly Starter Kits' provided with the product.

4. SETUP AND INITIAL USE

4.1 Unpacking and Placement

1. Carefully remove the vacuum sealer and all accessories from the packaging.
2. Place the machine on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper operation.
3. Wipe down the exterior of the machine with a damp cloth before first use.

4.2 Loading the Bag Roll and Using the Built-in Cutter

The vacuum sealer features a convenient built-in cutter and storage for your bag roll.

1. Open the top cover of the appliance.
2. Place the vacuum bag roll into the designated storage slot. Ensure the roll unwinds smoothly towards the front of the machine.
3. Pull out the desired length of bag material.
4. Close the lid and use the built-in cutter by sliding it from left to right to create a custom-sized bag.



Image Description: A Bonsenkitchen Vacuum Sealer Machine shown with its top lid open, revealing the internal storage for a vacuum bag roll and the built-in cutter. Below the machine, three accessory components are displayed: a hose, a vacuum suction cup, and a roll bag holder, indicating the dedicated storage space for these items.

5. OPERATING INSTRUCTIONS

The Bonsenkitchen Vacuum Sealer offers multiple operating modes for various food preservation needs.

MULTIFUNCTIONAL OPERATING MODES



Image Description: An illustration detailing the multifunctional operating modes of the Bonsenkitchen Vacuum Sealer. It shows five food categories (Nut, Vegetable, Bread, Meat, Pickles) and corresponding icons for 'Seal', 'Vac & Seal', 'Pulse Vac', 'Marinate', and 'Accessory' modes, explaining their functions such as 'Only seal, not vacuum', 'Vacuum for marinated food', and 'Vacuum for jars'.

5.1 General Operation Steps

1. Prepare your food and place it inside a vacuum sealer bag, ensuring at least 3 inches of space from the top edge.
2. Open the appliance lid by pressing the left and right locks.
3. Place the open end of the vacuum bag flat into the vacuum chamber. Ensure it is smooth and free of wrinkles.
4. Close the appliance lid firmly until you hear two distinct "click" sounds, indicating it is locked.
5. Press the "Power" button to turn on the machine, then select your desired mode.

5.2 Vac & Seal Mode

This mode automatically vacuums the air out of the bag and then seals it. Ideal for dry foods like nuts, coffee beans, and non-liquid meats.

- Place the bag in the vacuum chamber as described above.

- Press the "Vac & Seal" button. The machine will automatically vacuum and then seal the bag.
- Wait for the indicator light to turn off, then press the side release buttons to open the lid and remove the sealed bag.



Image Description: An image illustrating the 'Vac & Seal' mode of the Bonsenkitchen Vacuum Sealer. It shows the machine and examples of food suitable for this mode: non-liquid meat, nuts, coffee beans, and sausages, emphasizing its one-touch automatic vacuum and seal function.

5.3 Pulse Vac Mode

This mode allows manual control over the vacuum process, ideal for soft, moist, or fragile foods that could be crushed by full vacuum pressure.

- Place the bag in the vacuum chamber.
- Press and hold the "Pulse Vac" button to start vacuuming.
- Release the button when the desired vacuum level is achieved or when liquid approaches the sealing area.
- Immediately press the "Seal" button to seal the bag.

PULSE VAC MODE

Manually control the vacuum time and stop it at any time!

Choose Pulse Vac mode for soft food and moist food

For soft food, press and hold "Pulse Vac" until you achieve desired vacuum, and then the vacuum sealer will seal automatically. For moist food, press and hold the "Pulse Vac", release the button once the liquid reaches the top of the vacuum bag. After the automatic sealing of the machine is completed, press "Seal" button again for a better seal.



Bread



Cotton candy



Strawberry



Bloody meat

Image Description: An image explaining the 'Pulse Vac' mode of the Bonsenkitchen Vacuum Sealer. It shows the machine in operation with a bag of meat being vacuumed, and examples of soft/moist foods like bread, cotton candy, strawberries, and bloody meat, for which manual vacuum control is recommended.

5.4 Seal Mode

Use this mode to seal bags without vacuuming, useful for creating custom-sized bags from a roll or sealing bags of delicate items.

- Place the open end of the bag into the sealing area.
- Close the lid and press the "Seal" button.
- The machine will heat seal the bag. Wait for the indicator light to turn off before opening.

5.5 Marinate Mode

This mode is designed for use with external vacuum canisters to marinate food quickly.

- Connect one end of the external air suction hose to the accessory port on the vacuum sealer.
- Connect the other end of the hose to the vacuum port on your marinating canister.

- Press the "Marinate" button. The machine will cycle vacuum on and off to infuse marinades into food.

BUILT IN CUTTER ROLL BAG & ACCESSORIES STORAGE

Recommended bag width $\leq 11\text{inch}$, length $\leq 20\text{ft}$;
Better use Bonsenkitchen vacuum roll bags
(VB3206/VB3207/VB3211) with specially designed for
good vacuuming and sealing effect



1 Hose

2 Vacuum Suction Cup

3 Roll Bag Holder

Image Description: An image demonstrating the 'Marinate' mode of the Bonsenkitchen Vacuum Sealer. The machine is connected via an external hose to a green vacuum container filled with food, illustrating how this mode saves time by marinating in minutes.

5.6 Accessory Mode

This mode allows you to vacuum seal external containers, wine bottles, or other accessories using the external air suction hose.

- Connect the external air suction hose to the accessory port on the vacuum sealer.
- Connect the other end of the hose to the vacuum port of the accessory (e.g., wine stopper, jar lid).
- Press the "Accessory" button to start vacuuming the container.

5.7 Globefish Technology for High-Speed Continuous Working

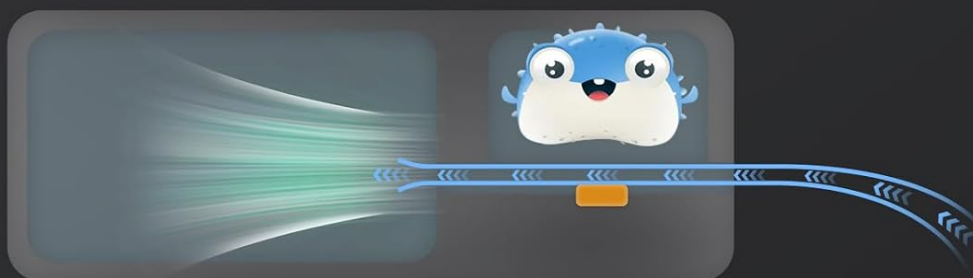
The Bonsenkitchen vacuum sealer is equipped with Globefish technology, enabling high-speed continuous operation. This allows the machine to vacuum seal up to 40 bags in less than 15 minutes.

- **Vacuuming:** The sealing strip shrinks effectively, and the bag's airway remains unobstructed, leading to faster vacuuming.
- **Sealing:** The sealing strip expands, pressing the vacuum bag against the heating wire for efficient sealing.

GLOBEFISH TECHNOLOGY

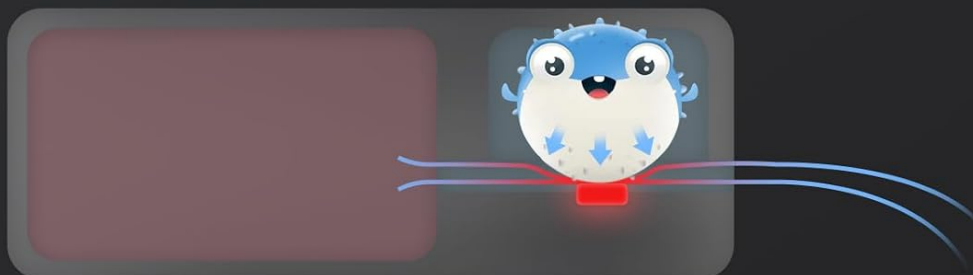
High-Speed Continuous Working
Vacuum sealing 40 packs less than 15 minutes

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.

Image Description: A diagram illustrating the 'Globefish Technology' of the Bonsenkitchen Vacuum Sealer. It shows two phases: 'Vacuuming', where air is rapidly removed as the sealing strip shrinks, and 'Sealing', where the sealing strip expands to press the bag against the heating wire for an efficient seal. This technology enables high-speed continuous operation.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Appliance

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

3. For the stainless steel surface, use a stainless steel cleaner if necessary, wiping in the direction of the grain.

6.2 Cleaning the Vacuum Chamber and Sealing Strip

1. After each use, especially when sealing moist foods, check the vacuum chamber and sealing strip for any food residue or moisture.
2. Wipe the vacuum chamber and the sealing strip with a damp cloth. Ensure they are completely dry before closing the lid or storing the appliance.
3. The gasket around the vacuum chamber can be gently wiped clean. Ensure it is free of debris to maintain a proper seal.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet issue; Machine malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the power button.
Machine vacuums but does not seal.	Sealing strip or heating element issue; Bag not positioned correctly.	Ensure the bag is flat and extends over the sealing strip. Check if the sealing strip is clean and intact. Allow machine to cool if used continuously.
Machine does not vacuum properly.	Lid not locked; Gasket dirty or damaged; Bag not suitable; Moisture in vacuum chamber.	Ensure the lid is firmly locked (two clicks). Clean the gasket and vacuum chamber. Use only embossed vacuum sealer bags. Ensure food is dry or use Pulse Vac for moist items.
Bag melts or seals improperly.	Overheating; Incorrect bag type.	Allow the machine to cool down between uses. Ensure you are using appropriate vacuum sealer bags.

8. SPECIFICATIONS

Feature	Specification
Brand	Bonsenkitchen
Model Number	VS3201-S
Material	Stainless Steel
Color	Silver Black
Product Dimensions (L x W x H)	15.43" x 9.37" x 3.85"
Item Weight	5.08 Pounds
Power Source	AC

Feature	Specification
Operation Mode	Semi-Automatic
Wattage	135 watts
Voltage	120 Volts

9. WARRANTY AND SUPPORT

The Bonsenkitchen Vacuum Sealer Machine comes with a 3-year warranty, ensuring peace of mind regarding your purchase.

For any product inquiries, technical support, or warranty claims, please contact Bonsenkitchen customer service through the official channels provided at the time of purchase or on the Bonsenkitchen website. Please have your model number (VS3201-S) and purchase details ready when contacting support.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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