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› Bonsenkitchen Vacuum Sealer Machine User Manual

## Bonsenkitchen VS3201-WS

# Bonsenkitchen Vacuum Sealer Machine User Manual

Model: VS3201-WS

Brand: Bonsenkitchen

## INTRODUCTION

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Thank you for choosing the Bonsenkitchen Vacuum Sealer Machine. This appliance is designed to preserve food freshness by removing air from specially designed bags and containers, extending the shelf life of your food up to 6 times longer than traditional storage methods. It helps prevent freezer burn, reduces food waste, and maximizes storage space in your refrigerator and freezer. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.

## IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using this appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when the appliance is used by or 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 the appliance only for its intended household use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly latched before operating.
- Allow the appliance to cool down for 20 seconds between sealing cycles to prevent overheating.

## PACKAGE CONTENTS

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Upon opening your Bonsenkitchen Vacuum Sealer Machine package, please verify that all the following items are included:

- 1 x Bonsenkitchen Vacuum Sealer Machine (Model VS3201-WS)

- 10 x 6in x 10in Pre-cut Vacuum Sealer Bags
- 10 x 8in x 12in Pre-cut Vacuum Sealer Bags
- 10 x 11in x 16in Pre-cut Vacuum Sealer Bags
- 1 x 11in x 20ft Vacuum Sealer Roll
- 1 x Air Suction Hose
- 3 x Air Suction Adapters
- 1 x User Manual



Image: All items included in the Bonsenkitchen Vacuum Sealer Machine starter kit, laid out for clear viewing.

## PRODUCT OVERVIEW

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Familiarize yourself with the components of your vacuum sealer for optimal operation.



Image: The Bonsenkitchen Vacuum Sealer Machine, highlighting its sleek design and the accessories it comes with.

## Key Components:

- **Control Panel:** Features intuitive buttons for different vacuum and sealing modes.
- **Vacuum Chamber:** The area where the bag is placed for air removal.
- **Sealing Strip:** Heats up to create an airtight seal on the bag.
- **Built-in Cutter:** Located within the lid for custom bag sizing.
- **Bag Roll Storage:** Convenient compartment for storing vacuum sealer rolls.
- **Accessory Port:** For connecting the air suction hose to external containers.

## SETUP

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Before first use, ensure the machine is clean and placed on a flat, stable surface.

### Using the Built-in Cutter and Bag Storage:

1. Open the top cover of the vacuum sealer.
2. Place a vacuum sealer roll (up to 11 inches wide) into the designated storage compartment.
3. Pull out the desired length of bag material.
4. Close the lid and slide the built-in cutter from left to right to create a custom-sized bag.
5. Seal one end of the newly cut bag using the "Seal" function before filling.

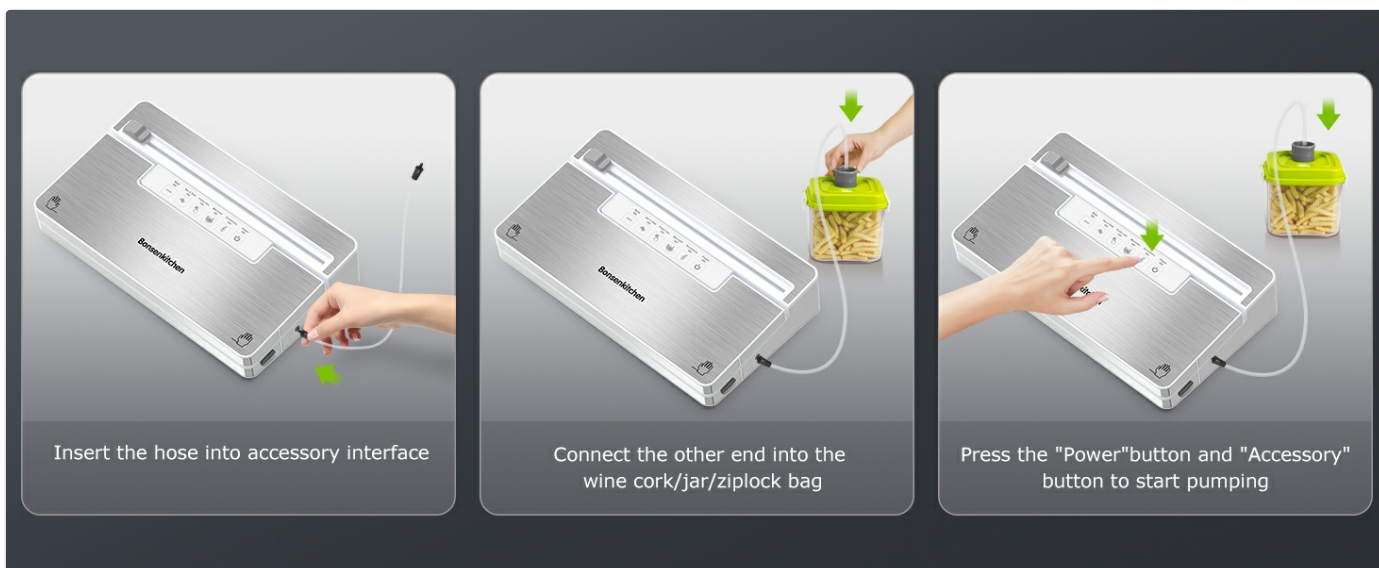


Image: Step-by-step guide on utilizing the integrated bag cutter and storage for custom bag creation.

## OPERATING INSTRUCTIONS

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



Image: Overview of the vacuum sealer's five operating modes and their primary uses.

## General Sealing Process:

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

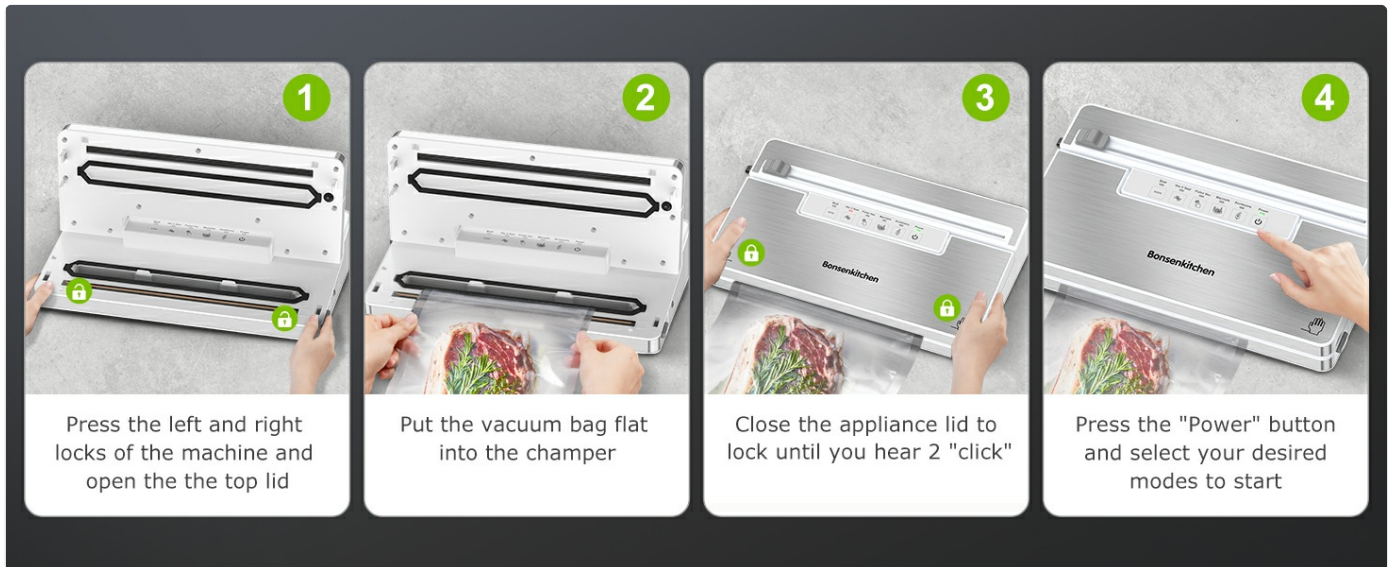


Image: A visual sequence demonstrating the steps to prepare and vacuum seal a bag of food.

### 1. Vac & Seal Mode (Automatic Vacuum & Seal for Dry Food):

This mode is ideal for dry foods such as nuts, coffee beans, and non-liquid meats. The machine will automatically vacuum the air and then seal the bag.

- Place the bag in the vacuum chamber.
- Close and lock the lid.
- Press the "Vac & Seal" button. The machine will automatically complete the vacuuming and sealing process.

## VAC&SEAL MODE

One-Touch automatic vacuum and seal dry foods



Image: The vacuum sealer operating in Vac & Seal mode, suitable for various dry food items.

### 2. Pulse Vac Mode (Manual Control for Delicate/Moist Food):

Use this mode for delicate foods like bread, marshmallows, or moist foods like strawberries and marinated meats, where you need precise control over the vacuum pressure to prevent crushing or drawing liquids into the machine.

- Place the bag in the vacuum chamber.
- Close and lock the lid.
- Press and hold the "Pulse Vac" button to start vacuuming. Release the button when the desired vacuum level is reached.
- Once vacuuming is complete, 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.



Image: The vacuum sealer in Pulse Vac mode, demonstrating its ability to handle soft or moist foods with manual vacuum control.

### 3. Seal Mode (Seal Only):

This mode is used to seal bags without vacuuming, perfect for resealing snack bags, chip bags, or creating custom-sized bags from a roll.

- Place the open end of the bag onto the sealing strip.
- Close and lock the lid.
- Press the "Seal" button. The machine will heat and seal the bag.

### 4. Marinate Mode:

This function helps to speed up the marination process for foods by creating a vacuum that opens the pores of the food, allowing marinades to penetrate deeper and faster.

- Place food and marinade into a vacuum-sealable container (sold separately).
- Connect one end of the air suction hose to the accessory port on the machine and the other end to the container's vacuum port.
- Close and lock the lid of the machine.
- Press the "Marinate" button. The machine will cycle through vacuum and release phases to infuse the marinade.



Image: The vacuum sealer connected to an external container, demonstrating the marinate function for quick flavor infusion.

## 5. Accessory Mode (External Vacuum System):

Use the accessory port and hose to vacuum seal external containers, jars, or wine bottles, preserving their contents.

- Connect one end of the air suction hose to the accessory port on the machine.
- Connect the other end of the hose to the vacuum port of your compatible container, wine stopper, or Ziplock bag with a valve.
- Close and lock the lid of the machine.
- Press the "Accessory" button to begin vacuuming the external item.



Image: Instructions for using the external vacuum system with various accessories like vacuum tanks, Ziplock bags, and wine bottles.

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer.

- **Cleaning the Appliance:** Always unplug the unit before cleaning. Wipe the exterior with a damp cloth and mild soap. Do not immerse the appliance in water.
- **Cleaning the Vacuum Chamber:** Wipe the vacuum chamber and sealing strip with a damp cloth after each use, especially if liquids or food particles have entered the area. Ensure it is completely dry before closing the lid or storing.
- **Sealing Strip Care:** The sealing strip can get hot during operation. Allow it to cool down between uses. Do not touch the sealing strip immediately after use.
- **Storage:** Store the appliance in a cool, dry place with the lid unlatched to prevent compression of the sealing gasket, which can affect future seals.

## 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 the power cord is securely plugged into a working electrical outlet.
Bag does not vacuum properly.	Bag not placed correctly; bag is damaged; vacuum chamber is wet.	Ensure the open end of the bag is flat and fully inside the vacuum chamber. Check for holes or tears in the bag. Dry the vacuum chamber thoroughly.
Bag does not seal.	Sealing strip is dirty or wet; lid not properly locked; overheating.	Clean and dry the sealing strip. Ensure the lid is firmly locked with two clicks. Allow the machine to cool down for 20 seconds between seals.
Air leaks into the bag after sealing.	Improper seal; food particles in seal area; sharp objects in bag.	Re-seal the bag. Ensure the sealing area is clean and dry. Avoid overfilling bags or including sharp objects.

## SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model Number	VS3201-WS
Material	Stainless Steel
Color	White Silver
Product Dimensions	15.43"L x 9.37"W x 3.85"H
Power Source	AC
Operation Mode	Manual
Wattage	135 watts
Voltage	120.0 V
Item Weight	6.1 pounds

## WARRANTY AND SUPPORT

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The Bonsenkitchen Vacuum Sealer Machine comes with a 3-year warranty, ensuring peace of mind regarding its quality and performance. For any product inquiries, technical support, or warranty claims, please contact Bonsenkitchen customer service through their official website or the contact information provided in your purchase documentation.

For more information and support, visit the [Bonsenkitchen Store on Amazon](#).