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› Bonsenkitchen Vacuum Sealer Machine Multi-Functional Food Sealer with 10 Vacuum Bags, Fast-Compact Design, External Vacuum System & Accessory Tube for Freshness Preservation Black

Bonsenkitchen VS1900

Bonsenkitchen Vacuum Sealer Machine VS1900 Instruction Manual

Model: VS1900 | Brand: Bonsenkitchen

INTRODUCTION

The Bonsenkitchen VS1900 Multi-Functional Food Sealer is designed to preserve food freshness up to 6 times longer than traditional methods. Its compact design and versatile operating modes make it an essential kitchen appliance for efficient meal preparation and reduced food waste.



Image: The Bonsenkitchen VS1900 Vacuum Sealer Machine in black, shown with a vacuum-sealed steak, highlighting its compact design and included vacuum bags.

WHAT'S INCLUDED

- 1 x Bonsenkitchen Vacuum Sealer Machine
- 10 x Vacuum Bags (various sizes)
- 1 x External Suction Hose
- 1 x Operating Manual

Accessory Mode



Jar/Canister



Red wine bottle



Ziplock bag

Image: A visual representation of the items included with the Bonsenkitchen VS1900 Vacuum Sealer, showing the main unit, 6in x 10in bags, 8in x 12in bags, air suction hose, and the user manual.

SETUP

1. Unpack all components from the box.
2. Place the vacuum sealer on a flat, stable surface.
3. Ensure the power cord is properly housed in the built-in cable duct for tidiness.
4. Plug the power cord into a suitable electrical outlet (120 Volts).
5. Familiarize yourself with the control panel buttons: Seal, Vac & Seal, Pulse Vac, Accessory, and Power.



Image: The compact design of the Bonsenkitchen VS1900 allows for easy storage in a kitchen cabinet, demonstrating its space-saving feature.

OPERATING INSTRUCTIONS

General Operation Steps:

1. Put the vacuum bag flat into the vacuum chamber.
2. Close the appliance lid to lock, pressing down firmly until you hear clicks on both sides.
3. Select your desired mode (Vac & Seal, Pulse Vac, Seal, or Accessory).
4. Wait for the process to complete. The light will turn off when finished.
5. Open the lid by pressing the release buttons on both sides.



Sous Vide Cooking

Enjoy the most of the deliciousness of the ingredients

Image: A step-by-step visual guide demonstrating the four simple steps to operate the vacuum sealer: placing the bag, closing the lid, selecting a mode, and opening the lid after sealing.

Operating Modes:

- **Seal Mode:** For sealing only, without vacuuming. Ideal for foil-wrapped potato chip bags or snack bags.
- **Vacuum Seal Mode:** One-touch automatic vacuuming and sealing. Suitable for non-liquid foods like meats, nuts, and vegetables.
- **Pulse Vacuum Mode:** Allows manual control of suction strength. Designed for soft foods (like bread) to prevent crushing, or for moist foods (like steak with blood) to prevent liquid overflow. Press and hold the "Pulse Vac" button until desired vacuum is reached, then release and press "Seal". For moist foods, press "Seal" again after automatic sealing for a better seal.
- **Accessory Mode:** For use with external vacuum canisters, vacuum bags, containers, etc. Connect the external suction hose to the port on the side of the machine.

Multi-Function-Meet Your Needs



Image: An overview of the Bosenkitchen VS1900's four multi-functional modes: Seal, Vac & Seal, Pulse Vac, and Accessory, with examples of food types suitable for each mode.

Video Demonstrations:

Bosenkitchen Vacuum Sealer Machine VS1900 Overview

Your browser does not support the video tag.

Video: An official overview of the Bosenkitchen VS1900 Vacuum Sealer Machine, demonstrating its features and ease of use.

MAINTENANCE

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a damp cloth. Do not immerse in water.
- Clean the vacuum chamber and sealing strip regularly to ensure optimal performance.
- The sealing strip is high-temperature resistant for durable performance.

- For optimal results, use Bonsenkitchen professional vacuum bags with a round texture.



Image: A close-up view of the vacuum sealer's high-temperature resistant sealing strip, designed for durable performance and effective sealing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power button not pressed.	Ensure unit is plugged in; press the Power button.
Bag not sealing properly.	Bag not placed correctly in vacuum chamber; sealing strip is dirty or worn.	Ensure bag is flat and fully inside chamber; clean or replace sealing strip.
Vacuumping is too slow or not strong enough.	Lid not properly locked; bag material not suitable.	Press down firmly on both sides of the lid until it clicks; use Bonsenkitchen professional vacuum bags.
Liquid flows out of the bag during vacuuming.	Using "Vac & Seal" mode for moist food.	Use "Pulse Vac" mode to manually control suction, or press "Seal" again after initial sealing.

SPECIFICATIONS

- **Brand:** Bonsenkitchen
- **Model:** VS1900
- **Material:** ABS
- **Color:** Black
- **Product Dimensions:** 15.28"L x 5.65"W x 3"H
- **Item Weight:** 2.42 Pounds
- **Power Source:** AC
- **Operation Mode:** Manual
- **Wattage:** 135 watts
- **Voltage:** 120 Volts
- **Country of Origin:** Vietnam

WARRANTY & SUPPORT

Bonsenkitchen products typically come with a standard warranty. Please refer to the operating manual included in your package for specific warranty details and contact information for customer support. For further assistance, you may also visit the official Bonsenkitchen store on Amazon or their website.

For customer service, please refer to the contact details provided in your operating manual or on the product packaging.

