

Bonsenkitchen VS3017-S1

Bonsenkitchen Vacuum Sealer VS3017-S1 Instruction Manual

Model: VS3017-S1 | Brand: Bonsenkitchen

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Bonsenkitchen Multi-Functional Food Sealer Machine, Model VS3017-S1. Please read this manual thoroughly before use and retain it for future reference.

The Bonsenkitchen Vacuum Sealer is designed to extend the freshness of your food by removing air from specially designed bags and containers, preventing freezer burn and spoilage. It features multiple operating modes and a convenient built-in cutter for ease of use.

PRODUCT OVERVIEW

The Bonsenkitchen Vacuum Sealer is a versatile appliance for food preservation. Key features include:

- Multi-Functional Operation: Four modes for various food types and sealing needs.
- Built-in Cutter & Bag Storage: For custom-sized bags and organized storage.
- Extended Food Freshness: Helps prevent freezer burn and dehydration, extending food life.
- Powerful Suction & Fast Sealing: Efficient vacuuming and airtight sealing.
- Accessory Hose: For external vacuum applications with compatible containers.



Image: The Bonsenkitchen Vacuum Sealer Machine, black and silver, with a vacuum-sealed steak in front of it.

SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children.
- Do not operate with a damaged power cord or plug.
- Use only manufacturer-recommended accessories.
- Ensure the appliance is placed on a stable, flat surface during operation.
- Allow the sealing strip to cool down between uses to prevent overheating.

PACKAGE CONTENTS

Your Bonsenkitchen Vacuum Sealer package includes:

- 1 x Bonsenkitchen Vacuum Sealer Machine
- 1 x Instruction Manual
- 5 x Pre-cut Vacuum Sealer Bags (8 x 12 inches)
- 1 x Vacuum Seal Roll (11 inches x 10 feet)
- 1 x Accessory Hose



Image: A roll of vacuum sealer bags and several pre-cut bags, included with the machine.



Image: The accessory hose and various attachments for external vacuum sealing.

SETUP AND FIRST USE

1. **Unpack the Appliance:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect for Damage:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean the Appliance:** Wipe the exterior of the vacuum sealer with a damp cloth. Ensure it is completely dry before plugging in.
4. **Power Connection:** Plug the power cord into a standard electrical outlet.
5. **Prepare Bags:** If using a roll, use the built-in cutter to create a bag of the desired length. Seal one end of the bag using the "Seal" function (see Operating Modes).



Image: Visual guide showing the steps to prepare and place a vacuum bag into the machine.

OPERATING MODES

Your Bonsenkitchen Vacuum Sealer offers four distinct operating modes:

1. **Dry Mode:** For non-liquid foods such as sausages, nuts, or coffee beans. This mode automatically vacuums and seals the bag.
2. **Vac Mode (Pulse Vac):** For soft or fragile foods like bread, berries, or marinated items. This mode allows manual control over the vacuum process, preventing crushing. Press and hold the "Pulse Vac" button until the desired vacuum level is reached, then release. The machine will automatically seal.
3. **Seal Mode:** For quick sealing of bags without vacuuming. Ideal for snack bags or creating custom-sized bags from a roll.
4. **Accessory Mode:** For external vacuum applications using the accessory hose with compatible containers like wine bottles or jars.



Image: The vacuum sealer displaying its four operating modes: Seal, Dry, Vac, and Accessory, with examples of food suitable for each mode.

VAC & SEAL MODE

One-touch automatic vacuum and seal



Image: The VAC & SEAL mode in action, demonstrating its use for non-liquid items like meat, nuts, sausages, and coffee beans.

PULSE VAC MODE

Manually control the vacuum process

Choose Pulse Vac mode for soft food and moist food

Press and hold the **"Pulse Vac"** button until the desired vacuum level is reached, then release the button, the machine will automatically seal. If the liquid is drawn out of the bag, press the **"Seal"** button again after the automatic sealing is finished for a better seal.



Marinated food



Bread



Cotton candy



Berries

Image: The PULSE VAC mode, illustrating its manual control for delicate items such as marinated food, bread, cotton candy, and berries.

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Video: A demonstration of the BonsenKitchen Vacuum Sealer Machine's various functions, including sealing different types of food and using the accessory hose for containers.

USING THE BUILT-IN CUTTER AND ROLL STORAGE

The vacuum sealer includes a built-in cutter and storage compartment for vacuum sealer rolls, allowing you to create custom-sized bags efficiently.

1. **Open the Lid:** Press the "Release" buttons on both sides of the machine to open the lid.
2. **Insert Roll:** Place the vacuum sealer roll into the designated storage area.
3. **Pull Out Bag Material:** Pull out the desired length of bag material.
4. **Cut Bag:** Slide the cutter from left to right to cut the bag material.
5. **Seal One End:** Close the lid and use the "Seal" function to seal one end of the newly cut bag, creating a pouch.

BUILD IN CUTTER AND ROLL STORAGE

Making bag easily!

Recommended bag width ≤ 11 inch, length ≤ 20 ft,
Better use Bonsenkitchen vacuum roll bags (VB3206/
VB3207/VB3211) with specially designed for good
vacuuming and sealing effect.



Image: The vacuum sealer demonstrating its built-in cutter and roll storage, showing how to create custom-sized bags.

EXTERNAL VACUUM SEALING WITH ACCESSORY HOSE

The accessory hose allows you to vacuum seal compatible external containers, such as canisters, jars, or wine bottles.

1. **Connect Hose:** Insert one end of the accessory hose into the outer port on the left side of the vacuum machine.
2. **Connect to Container:** Connect the other side of the hose to the vacuum port of your external container.
3. **Start Vacuuming:** Press the "Power" button, then select the "Accessory" button to begin pumping air out of the container.
4. **Monitor Process:** The machine will stop automatically once the desired vacuum level is achieved in the container.



Image: A three-step visual guide demonstrating how to connect and use the accessory hose for vacuum sealing external containers like jars.

FOOD PRESERVATION BENEFITS

Vacuum sealing significantly enhances food preservation:

- **Extends Freshness:** Removes air to prevent oxidation, mold, and bacterial growth, keeping food fresh up to 5 times longer.
- **Prevents Freezer Burn:** Eliminates air pockets that cause ice crystals and freezer burn, maintaining food quality.
- **Ideal for Sous Vide:** Creates airtight bags perfect for sous vide cooking, ensuring even cooking and flavor infusion.
- **Meal Preparation:** Facilitates efficient meal prepping by allowing you to portion and store ingredients or cooked meals.
- **Reduces Waste:** By extending shelf life, vacuum sealing helps minimize food waste.



Image: A visual comparison showing the difference in freshness between ordinary food preservation and vacuum-sealed preservation for meat.

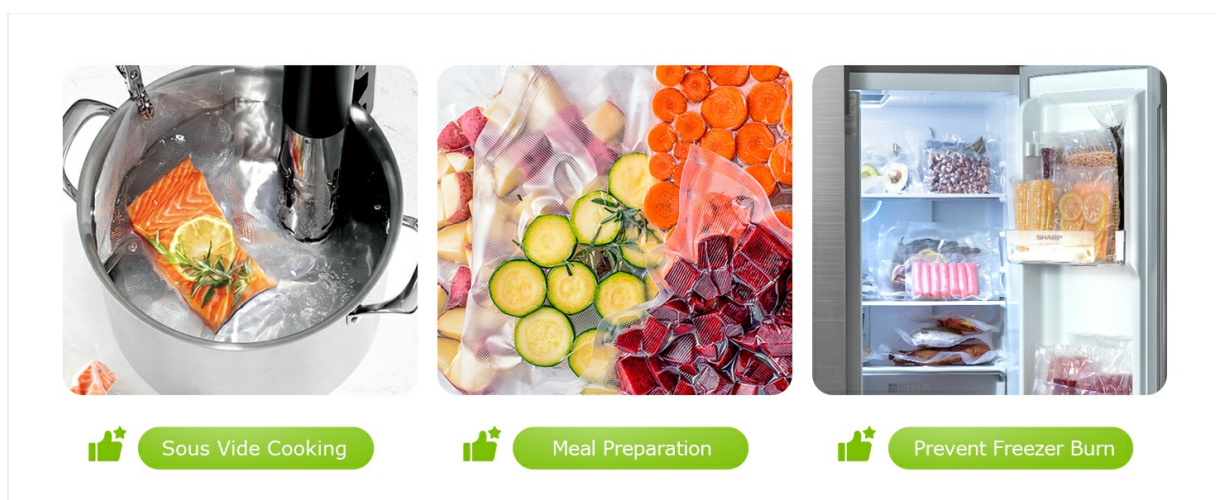


Image: Three panels illustrating the benefits of vacuum sealing: for sous vide cooking, meal preparation, and preventing freezer burn.

MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and longevity of your vacuum sealer.

- **Cleaning the Sealing Strip:** After each use, especially if sealing moist foods, wipe the sealing strip and vacuum chamber with a damp cloth to remove any food residue. Ensure it is dry before closing the lid.
- **Cleaning the Exterior:** Use a soft, damp cloth to clean the exterior of the appliance. Do not use abrasive cleaners or immerse the unit in water.
- **Storage:** Store the vacuum sealer in a dry place with the lid unlatched to prevent compression of the foam gaskets, which can affect sealing performance over time.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power button not pressed.	Ensure power cord is securely plugged in. Press the "Power" button.
Bag does not vacuum properly.	Bag not correctly placed; lid not fully latched; sealing strip dirty.	Ensure the open end of the bag is flat and fully inside the vacuum chamber. Press down firmly on both sides of the lid until it clicks. Clean the sealing strip.
Bag does not seal.	Sealing strip dirty or wet; bag material incompatible.	Clean and dry the sealing strip. Use only Bonsenkitchen vacuum bags or compatible textured bags.
Air leaks after sealing.	Wrinkle in bag; puncture in bag; insufficient sealing time.	Smooth out any wrinkles before sealing. Inspect bag for punctures. Ensure proper sealing time (machine automatically adjusts).

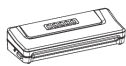

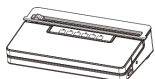
SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model Number	VS3017-S1
Color	Black
Product Dimensions	15.42"L x 6.98"W x 2.92"H
Power Source	AC
Operation Mode	Semi-Automatic
Wattage	135 watts
Voltage	120 Volts
Item Weight	4.38 pounds

WARRANTY AND SUPPORT

Protection plans are available for purchase separately to extend coverage beyond the standard manufacturer's warranty. Please check with your retailer for details on available protection plans.

Related Documents - VS3017-S1

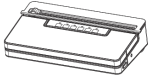
	<p>Bonsenkitchen VS3017-A Vacuum Sealer Operation Instructions</p> <p>Comprehensive operation instructions for the Bonsenkitchen VS3017-A vacuum sealer, covering important safeguards, technical data, package contents, operating procedures for roll bags and dry/moist/manual sealing, accessory vacuum use, troubleshooting, cleaning, storage, and food safety guidelines.</p>
<p>Bonsenkitchen Vacuum Sealer Operation Instructions Model: VS2000/VS2100</p>  <p><small>Read this booklet thoroughly before using and save it for future reference www.bonsenkitchen.com</small></p>	<p>Bonsenkitchen VS2000/VS2100 Vacuum Sealer: Operation Instructions and Guide</p> <p>Learn how to effectively use, maintain, and troubleshoot your Bonsenkitchen VS2000/VS2100 Vacuum Sealer with this comprehensive operation guide. Covers features, functions, food safety, and more.</p>
<p>Bonsenkitchen Vacuum Sealer Operation Instructions Model: VS3016</p>  <p><small>Read this booklet thoroughly before using and save it for future reference www.bonsenkitchen.com</small></p>	<p>Bonsenkitchen VS3016 Vacuum Sealer Operation Instructions and Guidelines</p> <p>Comprehensive operation instructions, safety guidelines, troubleshooting tips, and food preparation advice for the Bonsenkitchen VS3016 Vacuum Sealer. Learn how to preserve food effectively.</p>
<p>Bonsenkitchen Vacuum Sealer Operation Instructions Model: VS3201 EU</p>  <p><small>Read this booklet thoroughly before using and save it for future reference www.bonsenkitchen.com</small></p>	<p>Bonsenkitchen VS3201 EU Vacuum Sealer: Operation Instructions</p> <p>Discover how to effectively use your Bonsenkitchen VS3201 EU Vacuum Sealer with these comprehensive operation instructions. Learn about safety, food preparation, sealing techniques, accessory use, and troubleshooting for optimal results.</p>



Vacuum Sealer

Operation Instructions

Model: VS3201



Read this booklet thoroughly before using and save it for future reference
www.bonsenkitchen.com

[Bonsenkitchen VS3201 Vacuum Sealer Operation Instructions and Guide](#)

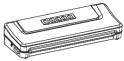
Comprehensive operation instructions, safety precautions, and troubleshooting guide for the Bonsenkitchen VS3201 Vacuum Sealer. Learn how to use different modes, prepare food, and maintain your appliance for optimal freshness.



Vacuum Sealer

Operation Instructions

Model: VS2000/VS2100



Read this booklet thoroughly before using and save it for future reference
www.bonsenkitchen.com

Bonsenkitchen Vacuum Sealer VS2000/VS2100 Operation Instructions

Comprehensive operation instructions for the Bonsenkitchen Vacuum Sealer, models VS2000 and VS2100. This guide covers important safeguards, technical data, package contents, how to use the machine for various food types, cleaning and maintenance, troubleshooting, and warranty information.