

## Bonsenkitchen VS3201-30P

# Bonsenkitchen VS3201-30P Vacuum Sealer Machine Instruction Manual

Model: VS3201-30P

## INTRODUCTION

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The Bonsenkitchen VS3201-30P Vacuum Sealer Machine is designed to preserve food freshness by removing air from specially designed bags and containers. This process helps to extend the shelf life of various foods, prevent freezer burn, and prepare items for sous vide cooking. This manual provides detailed instructions for safe operation, setup, maintenance, and troubleshooting.



Image: The Bonsenkitchen VS3201-30P Vacuum Sealer Machine, shown with included vacuum bags and a roll of film, ready for use.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not operate the appliance with a damaged cord or plug. If the appliance malfunctions or is damaged, contact customer service.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Use only Bonsenkitchen vacuum bags and accessories for optimal performance and safety.
- Avoid placing the vacuum bag directly on the heating wire during sealing, as this can damage the machine.
- Ensure the appliance lid is properly locked before starting any operation.
- Unplug the appliance when not in use and before cleaning.

## WHAT'S INCLUDED

Your Bonsenkitchen VS3201-30P package includes the following items:

- Bonsenkitchen Vacuum Sealer Machine
- 1 Roll (11in x 20ft) of Vacuum Sealer Bags
- 5 Pre-cut Vacuum Sealer Bags (8in x 12in)
- 1 Air Hose for external vacuuming
- 3 Air Suction Adapters
- User Manual



Image: A visual representation of the Bonsenkitchen Vacuum Sealer starter kit, showing all included components.

## KEY FEATURES

- **Fast & Efficient:** Vacuum seals up to 40 bags continuously in 15 minutes with airtight technology.
- **5-in-1 Multifunction:** Features Vac & Seal, Pulse Vac, Seal, Marinate, and Accessory modes for diverse food types and storage needs.
- **Built-in Cutter & Storage:** Integrated 13.43-inch cutter and roll compartment for convenient custom-sized bags.
- **GlobeFish Technology:** Ensures high-speed continuous operation and efficient sealing.
- **Stainless Steel Design:** Durable and easy-to-clean stainless steel panel.

## Multifunctional Operating Modes

## MULTIFUNCTIONAL OPERATING MODES

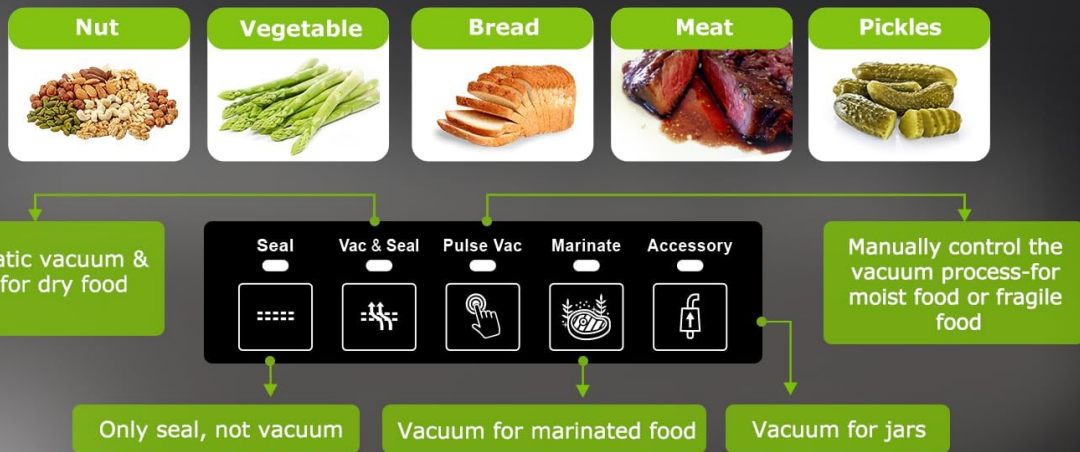


Image: An illustration of the vacuum sealer's control panel, highlighting the different modes for various food types like nuts, vegetables, bread, meat, and pickles.

### Built-in Cutter & Bag Storage





Image: The vacuum sealer with its lid open, revealing the integrated cutter and the compartment for storing a roll of vacuum bags.

## GlobeFish Technology

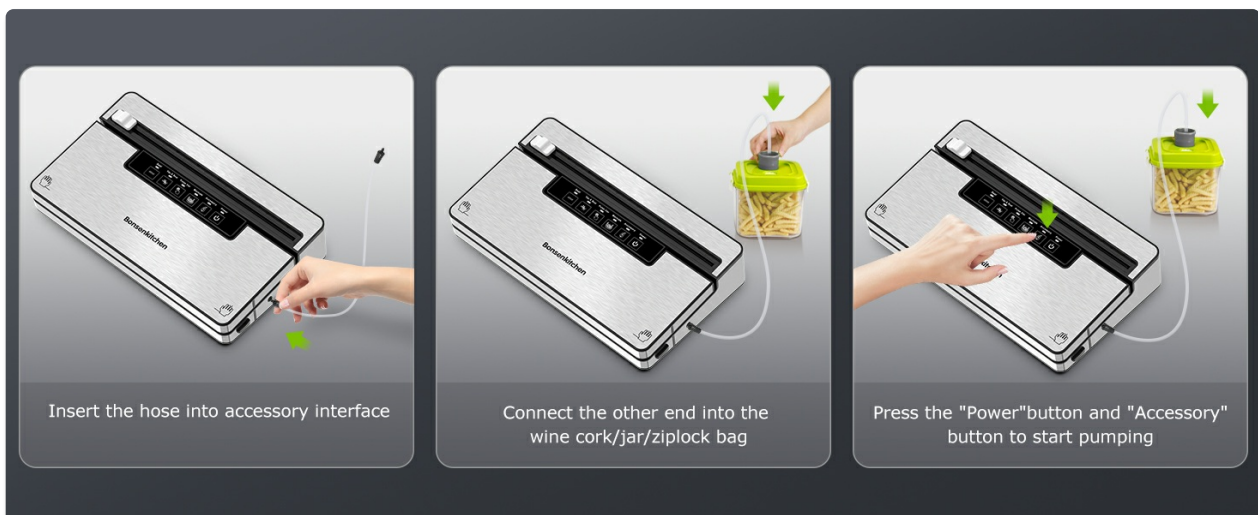


Image: A visual explanation of the GlobeFish technology, showing the vacuuming and sealing process for efficient food preservation.

## SETUP GUIDE

### Unpacking

Carefully remove all components from the packaging. Inspect the machine for any damage. Ensure all listed

accessories are present.

## Preparing the Machine

1. Place the vacuum sealer on a flat, dry surface.
2. Plug the power cord into a suitable electrical outlet. The Power indicator light will illuminate.
3. If using a roll of bags, open the top cover with both hands. Place the roll into the compartment and pull out the desired length of bag. Use the built-in cutter to create a custom-sized bag, then press the 'Seal' button to seal one end.



Image: Step-by-step guide on how to use the integrated roll storage and cutter to prepare a vacuum bag.

## OPERATING INSTRUCTIONS

### Vacuum Sealing Food

1. Place the food inside the vacuum bag, ensuring the open end is clean and dry. Leave at least 3 inches of space between the food and the top of the bag.
2. Open the appliance lid. Align the open end of the vacuum bag with the baffles on both sides and insert it into the vacuum chamber.
3. Close the appliance lid firmly until you hear two 'click' sounds, indicating it is locked.
4. Press the 'Power' button to turn on the machine.
5. Select the desired mode:
  - **Vac & Seal:** For automatic vacuuming and sealing of dry foods.
  - **Pulse Vac:** For manual control of vacuuming delicate or moist foods. Press and hold to vacuum, release to stop, then press 'Seal' to seal.
  - **Seal:** To seal bags without vacuuming, useful for resealing snack bags.
  - **Marinate:** To speed up the marinating process in external canisters.
  - **Accessory:** For vacuuming jars, wine bottles, or other containers using the external hose.
6. The machine will automatically complete the selected process. Wait for the indicator light to turn off before opening the lid.
7. Press the release buttons on both sides to open the lid and remove the sealed bag.

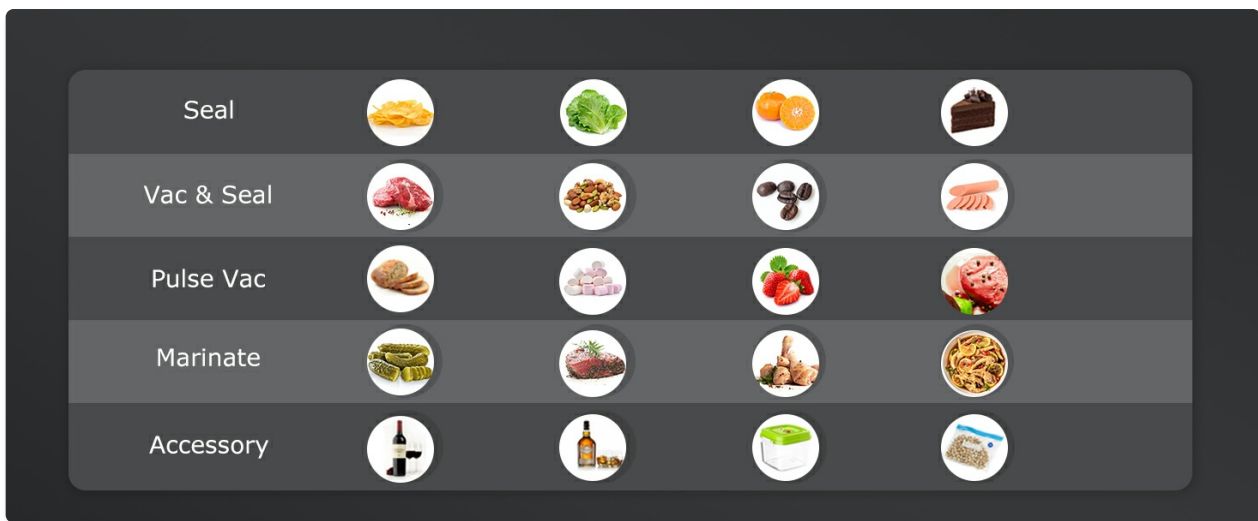


Image: A visual guide demonstrating the four main steps for vacuum sealing food using the machine.

## Using External Vacuum System

1. Connect the air hose to the accessory port on the side of the vacuum sealer.
2. Attach the other end of the hose to the vacuum port of your container, jar, or wine bottle stopper.
3. Press the 'Accessory' button on the control panel to start vacuuming. The machine will stop automatically when the desired vacuum level is reached.



Image: A three-step illustration detailing the connection and use of the external vacuum hose for various accessories.

## Demonstration Video

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Video: A demonstration of the Bonsenkitchen Vacuum Sealer Machine in operation, showcasing its powerful vacuum and sealing capabilities.

## CARE AND MAINTENANCE

- **Cleaning:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners. The stainless steel panel is designed for easy cleaning.
- **Vacuum Chamber:** Regularly clean the vacuum chamber and gaskets to prevent food particles from affecting performance.

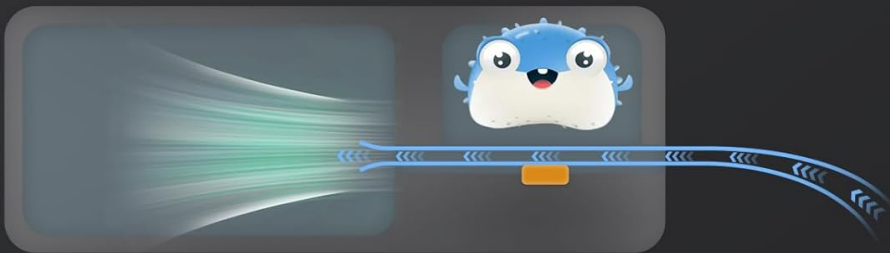


- **Heating Wire:** Exercise caution as the sealing strip can become hot during operation. Allow it to cool before cleaning.
- **Storage:** Store the appliance in a cool, dry place with the lid unlocked to prevent compression of the gaskets.

# GLOBEFISH TECHNOLOGY

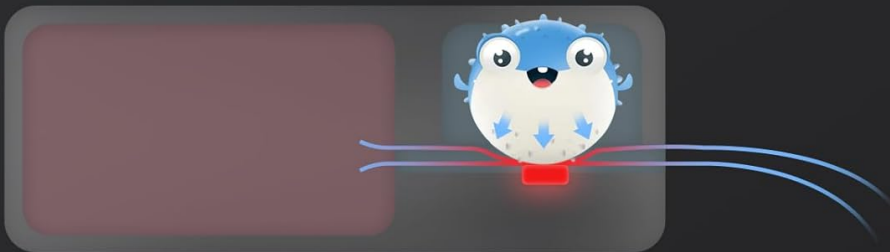
High-Speed Continuous Working  
Vacuum sealing 40 packs less than 15 minutes

## 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: The stainless steel surface of the vacuum sealer being wiped clean, illustrating the ease of maintenance.

## TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Machine does not turn on	Power cord not properly connected	Ensure the power cord is securely plugged into the outlet and the machine.



Problem	Possible Cause	Solution
Bag does not vacuum properly	Bag not correctly placed in vacuum chamber; Lid not properly locked; Gaskets are dirty or damaged; Bag is wet or has creases.	Align the bag correctly. Press down firmly on both sides of the lid until it clicks. Clean or replace gaskets. Ensure bag opening is dry and flat.
Bag does not seal	Heating wire is dirty or damaged; Bag is not heat-sealable; Overheating.	Clean the heating wire. Use only Bonsenkitchen vacuum sealer bags. Allow the machine to cool down for 15-30 minutes if used continuously.
Air leaks into sealed bag	Bag has a puncture; Food with sharp edges; Seal is incomplete.	Inspect bag for holes. Use a new bag. Place a paper towel over sharp food edges. Re-seal the bag, ensuring proper alignment.

## PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Bonsenkitchen
Model Number	VS3201-30P
Material	Stainless Steel
Color	Silver-Black
Product Dimensions	15.43"L x 9.37"W x 3.85"H
Item Weight	6.43 Pounds
Power Source	AC
Operation Mode	Manual
Wattage	135 watts
Voltage	120 Volts

## WARRANTY AND SUPPORT

The Bonsenkitchen VS3201-30P Vacuum Sealer Machine comes with a**3-Year Warranty**.

For any questions, support, or warranty claims, please contact Bonsenkitchen customer service via email: [customer-service@bonsenoa.com](mailto:customer-service@bonsenoa.com)

Please have your model number (VS3201-30P) and purchase date ready when contacting support.

