

Bonsenkitchen VS3000

Bonsenkitchen VS3000 Food Vacuum Sealer Machine User Manual

Model: VS3000

Brand: Bonsenkitchen

1. INTRODUCTION

Welcome to the Bonsenkitchen VS3000 Food Vacuum Sealer Machine user manual. This guide provides essential information for the safe and efficient operation of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.



Image: The Bonsenkitchen VS3000 Food Vacuum Sealer Machine, shown with a vacuum-sealed steak and included bags and roll.

2. IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions thoroughly before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or 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 the appliance only for its intended household purpose.
- Avoid contact with moving parts.
- 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.

3. PACKAGE CONTENTS

Please check the package contents to ensure all items are included:

- 1 x Bonsenkitchen VS3000 Food Vacuum Sealer Machine

- 5 x Pre-cut Bags (8" x 12")
- 5 x Pre-cut Bags (6" x 10")
- 1 x Roll Bag (11" x 236")
- 1 x Air Hose
- 3 x External Interfaces
- 1 x User Manual

FRIENDLY STARTER KITS



Image: Illustration of the Bonsenkitchen VS3000 vacuum sealer and its included accessories: pre-cut bags, a roll bag, accessory hose, external interfaces, and user manual.

4. PRODUCT OVERVIEW

The Bonsenkitchen VS3000 is a versatile food vacuum sealer designed to extend the freshness of your food. It features a powerful vacuum system and multiple operating modes to suit various food preservation needs.

USER-FRIENDLY DESIGN



- | | | |
|--------------------------|------------------------|-------------------------|
| 1 Multi-function Buttons | 2 Built-in Cutter | 3 Bag Roll Storage |
| 4 Durable Foam Gasket | 5 Instant Heating Wire | 6 Deeper Vacuum Chamber |

Image: Exploded view of the Bonsenkitchen VS3000 highlighting its components: Multi-function Buttons, Built-in Cutter, Bag Roll Storage, Durable Foam Gasket, Instant Heating Wire, and Deeper Vacuum Chamber.

Key Features:

- **High-Efficiency Vacuum Sealing:** Achieves professional-grade 70Kpa suction, capable of vacuum sealing up to 40 bags in 15 minutes, extending food freshness significantly.
- **5-in-1 Smart Modes:** Includes dedicated modes for "Seal" (chips/snacks), "Vac & Seal" (automatic for dry/moist food), "Pulse Vacuum" (manual control for fragile items), "Marinate" (accelerates marinating), and "Accessory" (for external containers).
- **Built-in Cutter & Storage Space:** Features an 11.81-inch integrated cutter for custom bag sizes and a large storage compartment for vacuum sealer rolls.
- **Multi-Scenario Food Preservation:** Ideal for bulk food storage, meal prepping, sous vide cooking, and reducing food waste.

5. SETUP

Follow these steps to set up your Bonsenkitchen VS3000 vacuum sealer:

1. Unpack the vacuum sealer and all included accessories from the packaging.

2. Place the machine on a flat, stable, and dry countertop or table. Ensure there is enough space around the unit for safe operation.
3. Plug the power cord into a standard electrical outlet.
4. If using a roll bag, insert it into the internal storage compartment and pull out the desired length. Use the built-in cutter to create a custom-sized bag, then seal one end using the "Seal" function.



Image: A four-step visual guide demonstrating how to start using the vacuum sealer: 1. Press release buttons to open lid. 2. Flatten bag opening and insert into vacuum chamber. 3. Close and lock lid (two clicks). 4. Select and press desired mode.

6. OPERATING INSTRUCTIONS

General Vacuum Sealing Process:

1. Prepare your food and place it inside a vacuum sealer bag, leaving at least 2-3 inches of space from the top edge.
2. Open the lid of the vacuum sealer by pressing the release buttons on the left and right sides.
3. Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the sealing strip.
4. Close the lid firmly until you hear two distinct "clicks" on both sides, indicating that the lid is securely locked.
5. Select your desired operating mode (see "5-in-1 Smart Modes" below).
6. Press the corresponding button to start the vacuuming and/or sealing process. The indicator lights will illuminate.
7. Once the process is complete, the indicator lights will turn off. Press the release buttons again to open the lid and remove your sealed bag.

5-in-1 Smart Modes:

The Bonsenkitchen VS3000 offers five specialized modes for optimal food preservation:

Mode	Description	Recommended Use
Seal	Seals the bag without vacuuming.	Sealing bags for chips, snacks, or other items where vacuum is not desired.
Vac & Seal	Automatically vacuums air from the bag and then seals it.	General vacuum sealing for dry or moist foods like meats, vegetables, and fruits.

Mode	Description	Recommended Use
Pulse Vacuum	Allows manual control over the vacuum process. Press and hold to vacuum, release to stop. Press "Seal" to seal.	Ideal for fragile items (e.g., berries, herbs, bread) or very moist foods to prevent crushing or liquid overflow.
Marinate	Creates a vacuum cycle to accelerate the marinating process.	Marinating meats, poultry, or vegetables quickly and effectively.
Accessory	Used with the external accessory hose to vacuum seal external containers.	Vacuum sealing jars, bottles, or specialized ziplock bags with a vacuum port.

FUNCTIONS FOR VARIOUS FOODS



Seal

Only seal, not vacuum



Vac & Seal

Automatic vacuum & seal for dry food



Pulse Vac

Manually control the vacuum process for moist food or fragile food



Marinate

Vacuum for marinated food



Accessory

Vacuum for wine bottles & jars

Image: Visual representation of the five operating modes: Seal (for chips), Vac & Seal (for meat, nuts), Pulse Vac (for bread, fruits), Marinate (for bacon, pickles), and Accessory (for wine bottles, containers).

Using the External Vacuum System:

The external vacuum system allows you to vacuum seal specialized containers, jars, and bottles:

1. Connect one end of the accessory hose to the external vacuum port on the Bonsenkitchen VS3000.
2. Connect the other end of the hose to the vacuum port on your compatible container, jar, or bottle stopper.

3. Ensure the container lid is properly secured.
4. Press the "Accessory" button on the vacuum sealer to begin the vacuum process.
5. Once the vacuum is complete, the machine will stop automatically. Remove the accessory hose.



Image: The Bonsenkitchen VS3000 connected to an external vacuum container, demonstrating its capability to seal vacuum jars, zipper bags, and wine bottles.

7. MAINTENANCE AND CLEANING

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

- **Cleaning the Exterior:** Always unplug the appliance before cleaning. Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning the Vacuum Chamber and Sealing Strip:** Regularly inspect and clean the vacuum chamber and the sealing strip. Food particles or moisture can affect sealing performance. Use a damp cloth to wipe these areas. Ensure they are completely dry before closing the lid or using the machine again.
- **Storage:** Store the vacuum sealer in a dry place with the lid unlatched to prevent compression of the foam gasket, which can prolong its lifespan.

8. TROUBLESHOOTING

If you encounter issues with your Bonsenkitchen VS3000, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Machine does not power on.	Power cord not properly plugged in; power outlet not working.	Ensure the power cord is securely plugged into both the machine and a functional electrical outlet. Test the outlet with another appliance.
Bag does not vacuum properly or completely.	Bag not correctly placed; lid not fully locked; bag has wrinkles or punctures; vacuum gasket is dirty or damaged.	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 two clicks are heard. Smooth out any wrinkles in the bag. Inspect the bag for holes and replace if necessary. Clean the vacuum gasket.
Bag does not seal.	Sealing strip is dirty or wet; machine overheated from continuous use; bag material is incompatible.	Wipe the sealing strip clean and ensure it is dry. Allow the machine to cool down for 20-30 seconds between seals if used frequently. Use only vacuum sealer bags designed for this appliance.
Air leaks into the bag after sealing.	Improper seal; food particles in the seal area; bag material issue.	Re-seal the bag, ensuring the seal area is clean and flat. Check for sharp edges on food items that might have punctured the bag. Ensure the bag is suitable for vacuum sealing.

9. SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model	VS3000
Material	ABS
Color	Silver
Product Dimensions (L x W x H)	15.16" x 5.51" x 2.91"
Item Weight	4.52 Pounds
Power Source	AC
Operation Mode	Manual
Wattage	135 watts
Voltage	120 Volts

10. WARRANTY AND SUPPORT

The Bonsenkitchen VS3000 Food Vacuum Sealer Machine is backed by a **3-Year Worry-Free Warranty**. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Bonsenkitchen customer service through their official channels or visit their brand store.

Official Bonsenkitchen Store: [Bonsenkitchen Store on Amazon](#)