

Bonsenkitchen VS5100

Bonsenkitchen VS5100 Food Vacuum Sealer Instruction Manual

Model: VS5100 | Brand: Bonsenkitchen

1. INTRODUCTION

The Bonsenkitchen VS5100 Food Vacuum Sealer is a powerful and efficient appliance designed for optimal food preservation. With 125 watts of power and four enhanced pumps, it provides strong suction, capable of sealing up to 50 bags in just 20 minutes. This versatile machine is ideal for meal preparation, sous vide cooking, and extending the freshness of your food. Its intuitive design includes an integrated cutter, roll organizer, and bag clip to ensure complete and hassle-free sealing. The VS5100 offers multiple functions, including vacuum, pulse vacuum, seal, extended seal, and accessory modes, allowing precise preservation for both moist and dry foods. It features an extra-wide 3.3mm heating strip for a secure seal, keeping food fresh up to 8 times longer and reducing waste.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the appliance. Keep this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Unplug from outlet when not in use and before cleaning.
- Avoid contact with moving parts.
- Do not use outdoors.
- Always ensure the lid is properly closed and latched before operating.
- The sealing strip becomes hot during use. Avoid touching it directly.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x Bonsenkitchen VS5100 Vacuum Sealer
- 1 x Vacuum Bag Roll (28 cm x 6 m)
- 10 x Pre-cut Vacuum Bags (20 cm x 30 cm)
- 1 x Air Suction Tube
- 3 x External Interfaces (for accessories)
- 1 x Bag Clip
- 1 x User Manual



Figure 3.1: Included components in the starter kit.

This image illustrates the friendly starter kit, showing the vacuum sealer along with the included bag roll, pre-cut bags, bag clip, external interfaces, air suction tube, and user manual.

4. PRODUCT OVERVIEW

Familiarize yourself with the main parts and controls of your Bonsenkitchen VS5100 Vacuum Sealer.

VISUALIZZAZIONE DEI DETTAGLI DEL **PRODOTTO**

Fornisce un design user-friendly per AIL



- | | | |
|---------------------------------|--|-----------------------------|
| 1 Area pulsanti | 2 Estensione esterna | 3 Clip per sacchetto |
| 4 Taglierina incorporata | 5 Contenitore sacchetti incorporato | 6 Camera a vuoto |

Figure 4.1: Main components of the VS5100 Vacuum Sealer.

This diagram shows the internal and external components of the vacuum sealer:

1. **Button Area:** Control panel for selecting functions.
2. **External Extension:** Port for connecting external vacuum accessories.
3. **Bag Clip:** Holds the bag in place during operation.
4. **Built-in Cutter:** For custom-sizing vacuum bags from a roll.
5. **Built-in Bag Roll Storage:** Compartment for storing the vacuum bag roll.
6. **Vacuum Chamber:** Area where air is removed from the bag.



Figure 4.2: Control panel with various food functions.

This image displays the control panel, highlighting the different modes available for various food types, including Extended Seal, Seal, Vac & Seal, Pulse Vac, and Accessory.

5. SETUP

Follow these steps to set up your vacuum sealer for first use:

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.
5. **Prepare Bag Roll (if needed):** If using a bag roll, pull it out to the desired length and use the integrated cutter to create a custom bag. Seal one end of the bag using the 'Seal' function before filling.

SIGILLATURA INTELLIGENTE, SEMPLICITÀ ASSOLUTA

Con una barra extra-large e una clip per sacchetti



Figure 5.1: Using the integrated bag clip and cutter.

This image demonstrates the use of the integrated bag clip and cutter. The bag clip helps prevent bag displacement for a better seal, and the cutter allows you to create custom-sized bags from a roll.

6. OPERATING INSTRUCTIONS

The Bonsenkitchen VS5100 offers various modes for different food types and preservation needs.

General Vacuum Sealing Steps:

SEMPLICI PASSI PER LA SIGILLATURA SOTTOVUOTO



Figure 6.1: Simple steps for vacuum sealing.

This four-step guide illustrates the vacuum sealing process:

1. Insert the open end of the bag into the vacuum chamber.
2. Close the lid by pressing down on the handle.
3. Press the "ON/OFF" button and select the desired vacuum mode to automatically seal the food.
4. When the LED indicator turns off, lift the handle to remove the bag.

Operating Modes:

- **Vac & Seal (Automatic Vacuum & Seal):** This mode automatically vacuums and seals the bag. It is ideal for most dry foods.
- **Pulse Vac (Manual Vacuum Control):** For delicate or moist foods that could be crushed or have liquids drawn into the vacuum chamber. Press and hold the 'Pulse Vac' button to vacuum, then release and press 'Seal' when the desired vacuum level is reached.
- **Seal (Sealing Only):** This function seals the bag without vacuuming. Useful for sealing bags of chips or creating custom-sized bags from a roll.
- **Extended Seal:** For a stronger, more secure seal, especially recommended for moist foods. Press the 'Extended Seal' button to activate this function, then proceed with other mode buttons.
- **Accessory (External Vacuum):** Use this mode with the included air suction tube and external interfaces to vacuum seal Mason jars, airtight containers, or zip bags. Connect the tube to the external extension port and the accessory, then select the 'Accessory' mode.

FUNZIONI PER VARI ALIMENTI



Extended Seal

Estende il processo di sigillatura quando necessario



Seal

Sigilla solo gli alimenti



Vac & Seal

Vuoto e sigillatura automatici per alimenti secchi



Pulse Vac

Controllo manuale del processo di vuoto per alimenti umidi o delicati



Accessory

Vuoto per barattoli/bottiglie/sacchetti con zip

Figure 6.2: Overview of different sealing modes for various foods.

This image visually represents the different modes of operation: Extended Seal for extending the sealing process, Seal for sealing only, Vac & Seal for automatic vacuum and sealing of dry foods, Pulse Vac for manual vacuum control for delicate or moist foods, and Accessory for external vacuuming of jars or containers.

Your browser does not support the video tag.

Video 6.1: Demonstration of Bonsenkitchen VS5100 Vacuum Sealer functions.

This video demonstrates the key features and operating modes of the Bonsenkitchen VS5100 Vacuum Sealer, including cutting bags, using the bag clip, and activating the Vac & Seal, Pulse Vac, Seal, and Extended Seal functions. It also shows the external vacuum mode for jars and highlights the benefits of food preservation and sous vide cooking.

7. MAINTENANCE AND CLEANING

Regular maintenance and cleaning will ensure the longevity and optimal performance of your vacuum sealer.

- **Cleaning the Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

- **Cleaning the Vacuum Chamber:** If liquids are accidentally drawn into the vacuum chamber, clean it immediately with a damp cloth and mild soap. Ensure it is completely dry before next use.
- **Sealing Strip:** The sealing strip can get hot. Allow it to cool down before cleaning. Gently wipe it with a dry cloth to remove any food residue.
- **Gaskets:** Check the gaskets around the vacuum chamber regularly for any damage or debris. Clean them with a damp cloth. Ensure they are properly seated for an effective seal.
- **Storage:** Store the appliance in a dry place with the lid unlatched to prevent compression of the gaskets, which can lead to poor sealing over time.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power switch off.	Ensure the power cord is securely plugged in. Test the outlet with another appliance. Press the power button.
Does not vacuum properly.	Bag not correctly placed; lid not fully closed/latched; gaskets dirty or damaged; bag material incompatible.	Ensure the open end of the bag is fully inside the vacuum chamber. Close the lid firmly until it latches. Clean or replace gaskets. Use only textured vacuum sealer bags.
Bag does not seal.	Sealing strip dirty or wet; bag wrinkled in sealing area; too much moisture in bag; sealing strip overheated.	Clean and dry the sealing strip. Ensure the bag is flat and smooth. For moist foods, use 'Extended Seal' or pre-freeze. Allow the unit to cool down between seals if doing multiple bags.
Air leaks into sealed bag.	Improper seal; sharp edges on food; bag punctured.	Reseal the bag. Ensure no sharp objects are in the bag. Double-check the bag for punctures.

9. SPECIFICATIONS

Feature	Specification
Brand	Bonsenkitchen
Model	VS5100
Color	Silver
Wattage	125 watts
Material	Stainless steel
Item Weight	3.34 Kilograms
Dimensions (Package)	44.29 x 28.8 x 16.7 cm
Power Source	Corded Electric

Feature	Specification
Operating Mode	Semi-automatic

10. WARRANTY AND SUPPORT

This Bonsenkitchen VS5100 Food Vacuum Sealer includes three years of technical support. For any questions, issues, or to claim warranty support, please contact Bonsenkitchen customer service through the retailer where the product was purchased or visit the official Bonsenkitchen website for contact information.