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Bonsenkitchen VS3016

Bonsenkitchen VS3016 Vacuum Sealer Machine User Manual

Model: VS3016

1. INTRODUCTION

Thank you for choosing the Bonsenkitchen VS3016 Vacuum Sealer Machine. This appliance is designed to preserve food freshness by removing air from specially designed bags and containers, extending the shelf life of various food items. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.

2. SAFETY INSTRUCTIONS

- Always ensure the lid is properly closed and latched before operating the machine.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for assistance.
- Use only Bonsenkitchen vacuum sealer bags and accessories for optimal performance and safety.
- Avoid sealing bags containing sharp objects that could puncture the bag.
- Allow the appliance to cool down between continuous sealing cycles to prevent overheating.

3. PRODUCT OVERVIEW

The Bonsenkitchen VS3016 Vacuum Sealer features a sleek design with intuitive controls. Key components include the control panel, sealing strip, vacuum chamber, and built-in cutter.



Image: Bonsenkitchen VS3016 Vacuum Sealer Machine with its four operating modes clearly labeled.

4. SETUP AND FIRST USE

Follow these steps to prepare your vacuum sealer for use:

1. **Unpack:** Remove the vacuum sealer from its packaging and place it on a flat, stable surface.
2. **Inspect:** Check the appliance for any damage.
3. **Clean:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners.
4. **Power On:** Plug the power cord into a standard electrical outlet. The Power indicator light will illuminate.

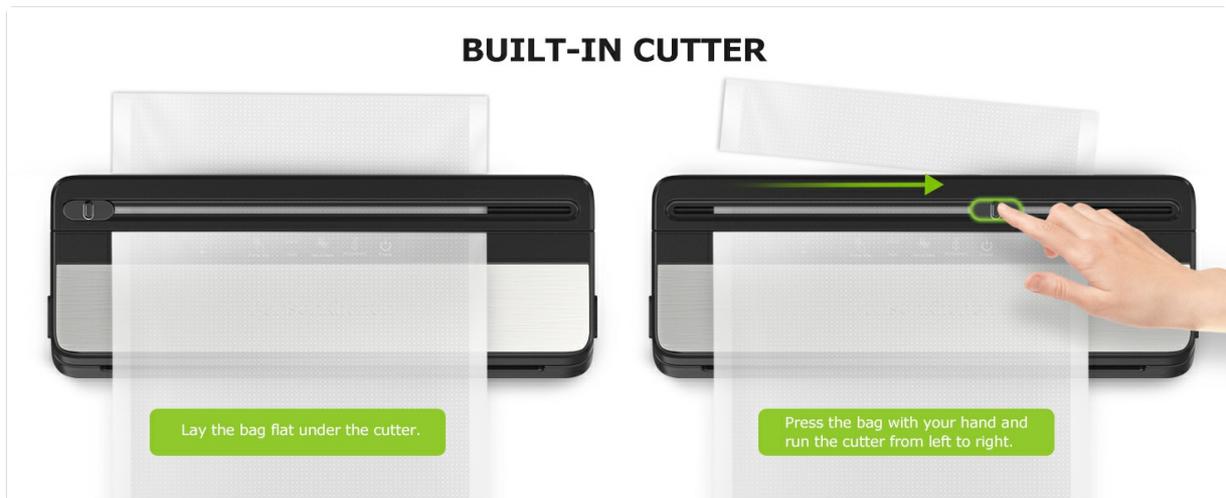


Image: A visual guide demonstrating the four simple steps for setting up and using the vacuum sealer.

5. OPERATING MODES

The VS3016 offers multiple operating modes for various food preservation needs:

5.1. Vac & Seal Mode (for Dry Foods)

This mode automatically vacuums air from the bag and then seals it. Ideal for dry items like nuts, coffee beans, and non-liquid meats.

1. Place the food item into a vacuum sealer bag, ensuring at least 3 inches of space from the top opening.
2. Open the lid of the vacuum sealer and place the open end of the bag into the vacuum chamber. Ensure the bag lies flat and does not extend beyond the chamber.
3. Close the lid firmly until you hear two "click" sounds, indicating it is locked.

4. Press the **Vac & Seal** button. The machine will automatically remove air and then seal the bag.
5. Once the process is complete, press the **Release** button on the side to open the lid and remove the sealed bag.

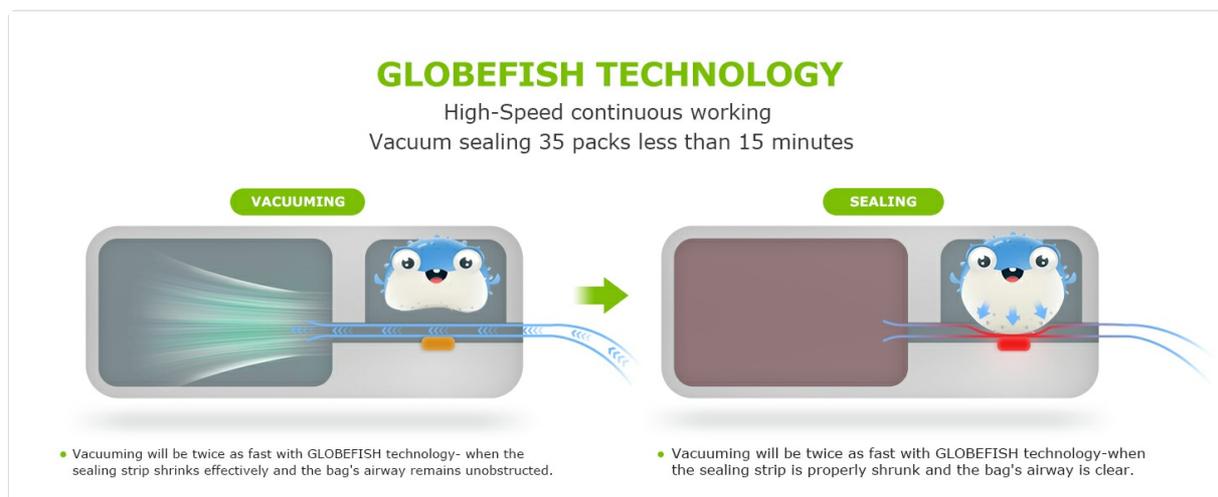


Image: The Bonsenkitchen VS3016 Vacuum Sealer demonstrating the Vac & Seal mode with a piece of meat.

5.2. Pulse Vac Mode (for Moist or Delicate Foods)

This mode allows manual control over the vacuum process, preventing crushing of delicate items like bread or over-extraction of liquids from moist foods.

1. Prepare the food and bag as described in the Vac & Seal mode.
2. Close the lid firmly until it locks.
3. Press and hold the **Pulse Vac** button. The machine will begin vacuuming.
4. Release the **Pulse Vac** button when the desired vacuum level is reached or when liquid approaches the seal area.
5. Immediately press the **Seal** button to seal the bag.
6. Once sealed, press the **Release** button and remove the bag.



Image: The Bonsenkitchen VS3016 Vacuum Sealer demonstrating the Pulse Vac mode with slices of bread.

5.3. Seal Mode

This mode seals bags without vacuuming. Useful for creating custom-sized bags from a roll or sealing bags that do not require vacuuming.

1. Place the open end of the bag onto the sealing strip.

2. Close the lid firmly until it locks.
3. Press the **Seal** button. The machine will create a seal.
4. Once complete, press the **Release** button and remove the sealed bag.

5.4. Accessory Mode (External Vacuum System)

This mode allows you to vacuum seal external containers or jars using the accessory hose.

1. Insert one end of the accessory hose into the outer port on the left side of the vacuum machine.
2. Connect the other end of the hose to the vacuum port on your external container or jar.
3. Ensure the container lid is properly secured.
4. Press the **Power** button, then press the **Accessory** button to start pumping.
5. The machine will stop automatically once the vacuum is complete.
6. Remove the hose from the container and the machine.

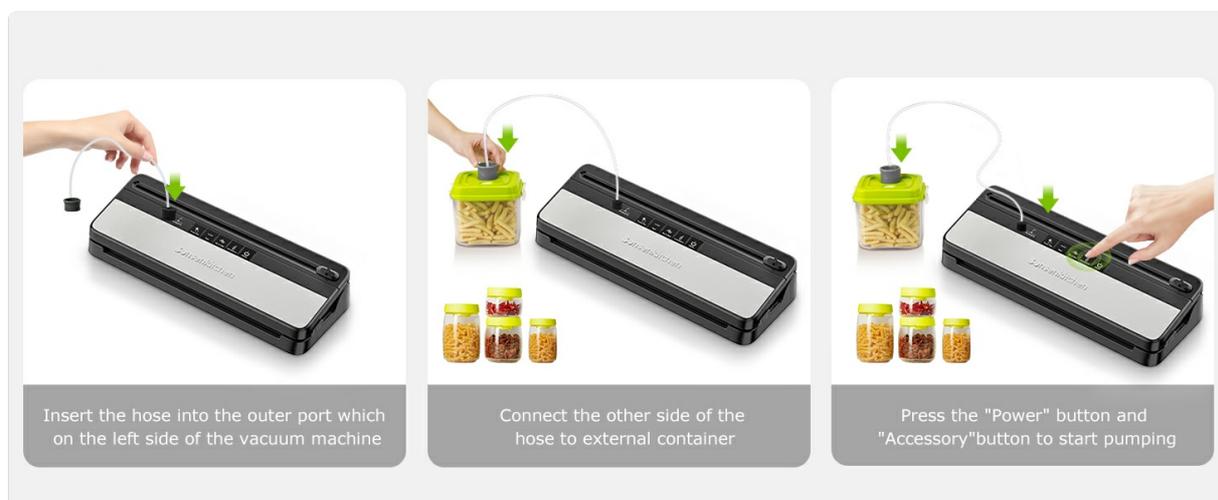
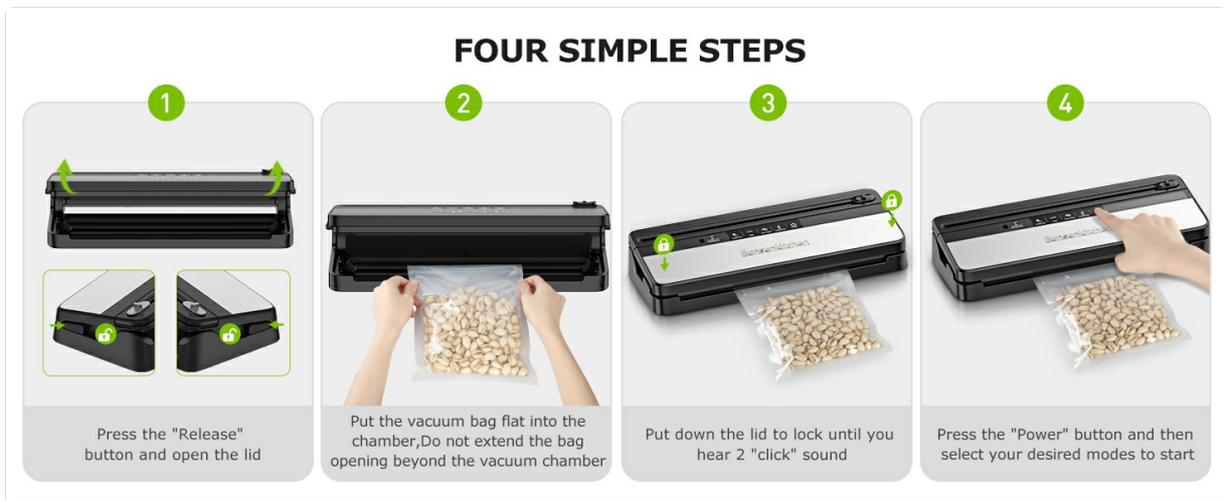


Image: A three-panel image illustrating the connection and use of the accessory hose for external vacuum sealing.

6. BUILT-IN CUTTER

The VS3016 includes a convenient built-in cutter for creating custom-sized bags from a roll, reducing waste and eliminating the need for scissors.

1. Pull out the vacuum bag roll to the desired length.
2. Lay the bag flat under the cutter guide.
3. Press the bag with your hand and slide the cutter from left to right to cut the bag.
4. Use the **Seal** mode to seal one end of the newly cut bag, creating a custom pouch.



7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your vacuum sealer.

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the machine with a soft, damp cloth. The brushed stainless steel panel is easy to clean.
3. Clean the vacuum chamber and sealing strip with a damp cloth. Ensure no food particles are left behind.
4. Dry all parts thoroughly before storing or next use.
5. Do not use abrasive cleaners, scouring pads, or solvents.



8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged in. Test the outlet with another appliance.

Problem	Possible Cause	Solution
Bag does not vacuum properly.	Bag not positioned correctly; lid not latched; bag leakage; moisture in vacuum chamber.	Ensure the bag opening is flat inside the vacuum chamber. Press down firmly on the lid until it clicks. Check the bag for punctures. Clean any moisture from the vacuum chamber.
Bag does not seal.	Sealing strip dirty or wet; bag material incompatible; machine overheated.	Clean and dry the sealing strip. Use only Bonsenkitchen vacuum sealer bags. Allow the machine to cool down for 20-30 seconds between seals.
Air re-enters bag after sealing.	Improper seal; bag puncture; food with sharp edges.	Ensure a clean, wrinkle-free seal. Check the bag for small holes. Pad sharp food items with a paper towel.

9. SPECIFICATIONS

- **Brand:** Bonsenkitchen
- **Model Number:** VS3016
- **Item Weight:** 4.52 Pounds
- **Operation Mode:** Semi-Automatic
- **GTIN/UPC:** 850067250098

10. WARRANTY AND SUPPORT

Bonsenkitchen products are manufactured to the highest quality standards. For warranty information or technical support, please refer to the contact details provided with your product packaging or visit the official Bonsenkitchen website. Please have your model number (VS3016) and purchase information ready when contacting support.

11. PRODUCT VIDEO

Watch the official product video for a visual guide on using your Bonsenkitchen VS3016 Vacuum Sealer Machine.

Your browser does not support the video tag.

Video: Official demonstration of the Bonsenkitchen VS3016 Vacuum Sealer Machine in use, showcasing its features and operation.