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## Bonsenkitchen VS3201-WS

# Bonsenkitchen VS3201-WS Vacuum Sealer Machine User Manual

## WELCOME

Thank you for choosing the Bonsenkitchen VS3201-WS Vacuum Sealer Machine. This appliance is designed to help preserve food freshness, prevent freezer burn, and extend the shelf life of various food items. Please read this manual thoroughly before operation to ensure safe and efficient use.

## Key Features

- **Fast & Efficient:** Equipped with airtight technology, capable of continuously vacuum sealing multiple bags in a short period.
- **5-in-1 Multifunction:** Offers smart modes for various food types including Vac & Seal, Pulse Vac, Seal, Marinate, and Accessory functions.
- **Energy Efficient Design:** Preserves food up to 6 times longer than traditional storage methods, reducing waste and maximizing storage space.
- **Built-in Cutter & Storage:** Features a 13.43-inch built-in cutter for custom-sized bags and a large roll compartment for convenience.
- **Friendly Starter Kits:** Includes pre-cut bags, a bag roll, air hose, and user manual to begin use immediately.

## SAFETY PRECAUTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before use.
- Do not operate the appliance with a damaged cord or plug.
- Keep the appliance away from water or other liquids.
- Do not immerse the appliance in water.
- Unplug from outlet when not in use and before cleaning.
- Keep out of reach of children.
- Use only manufacturer-recommended accessories.
- The sealing strip can become hot during use. Avoid direct contact.

## PRODUCT COMPONENTS

The Bonsenkitchen VS3201-WS Vacuum Sealer Machine comes with the main unit and several accessories to get you started.



Image: Bonsenkitchen VS3201-WS Vacuum Sealer Machine, showcasing its sleek design.



Image: Contents of the starter kit, including the vacuum sealer, 5 pre-cut bags, 1 roll (11in x 20ft), air hose, and user manual.

## GETTING STARTED: INITIAL SETUP

### Preparing the Unit

1. Place the vacuum sealer on a flat, stable surface.
2. Plug the power cord into an electrical outlet. The Power indicator light will illuminate.
3. Open the appliance lid by pressing the buttons on both sides of the machine.



Image: A user opening the lid of the vacuum sealer by pressing the side buttons.

### Creating a Custom Bag (from a roll)

1. Open the top cover of the unit.
2. Pull out the desired length of bag material from the roll compartment.
3. Slide the built-in cutter from left to right to cut the bag.
4. Place one end of the cut bag into the vacuum chamber, ensuring it is flat and smooth over the sealing strip.
5. Close the lid and press the 'Seal' button to create a sealed bottom for your custom bag.

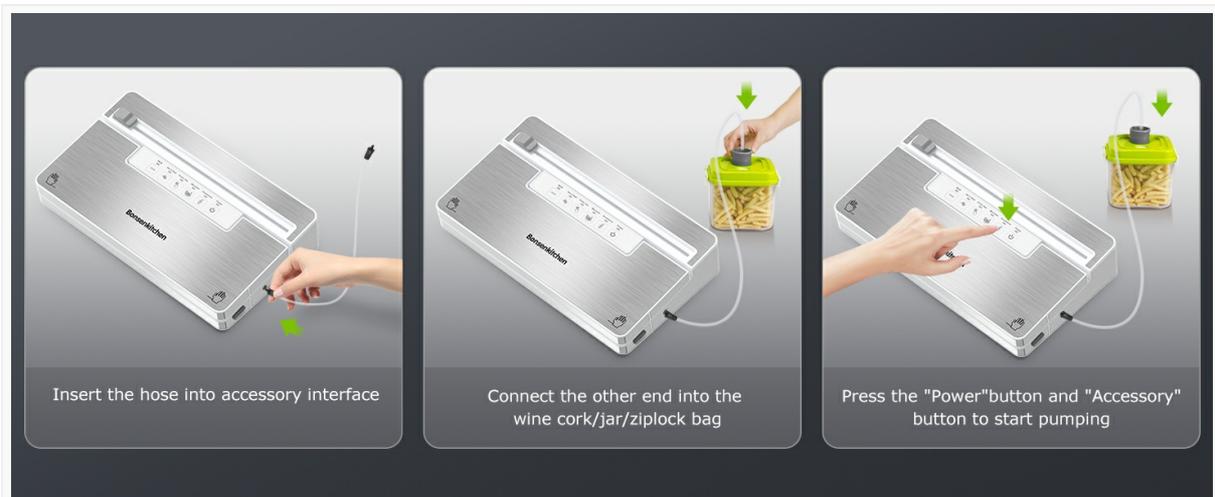


Image: Visual guide showing how to open the cover, pull out the bag roll, and use the built-in cutter to create a custom-sized bag.

## OPERATING INSTRUCTIONS

The Bonsenkitchen VS3201-WS offers multiple operating modes for diverse food preservation needs.



Image: Overview of the vacuum sealer's control panel with different modes: Seal, Vac & Seal, Pulse Vac, Marinate, and Accessory.

## General Sealing Process

1. Place the food item into a vacuum sealer bag, leaving at least 2-3 inches of space from the top.
2. Open the appliance lid by pressing the side buttons.
3. Place the open end of the vacuum bag evenly into the vacuum chamber. Ensure the bag is flat and smooth, without wrinkles.
4. Close the appliance lid firmly until you hear two 'click' sounds, indicating it is locked.
5. Select the desired operating mode.



Image: Four-step visual guide for operating the vacuum sealer: open lid, place bag, close lid, and select mode.

## Vac & Seal Mode (for dry foods)

This mode automatically vacuums and seals dry food items. Ideal for nuts, coffee beans, non-liquid meats, and sausages.

- After placing the bag and locking the lid, press the 'Vac & Seal' button.
- The machine will automatically remove air and then seal the bag.



Image: Illustration of the Vac & Seal mode, showing the vacuum sealer in action with various dry food items.

## Pulse Vac Mode (for delicate or moist foods)

This mode allows manual control over the vacuum process, preventing crushing of delicate items or drawing liquids into the machine.

- Press and hold the 'Pulse Vac' button to start vacuuming.
- Release the button when the desired vacuum level is reached.
- Press the 'Seal' button to seal the bag.



Image: Diagram explaining the Pulse Vac mode for soft and moist foods, with examples like bread, marshmallows, strawberries, and meat.

### **Seal Mode (for sealing only)**

Use this mode to seal bags without vacuuming, perfect for resealing snack bags or creating custom-sized bags from a roll.

- Place the bag opening over the sealing strip and close the lid.
- Press the 'Seal' button. The machine will create a strong seal without removing air.

### **Marinate Mode (with external canister)**

This mode uses the external vacuum hose to marinate food quickly in a compatible vacuum canister.

- Place food and marinade in a vacuum-compatible canister.
- Connect one end of the air hose to the accessory port on the vacuum sealer and the other end to the canister.
- Press the 'Marinate' button. The machine will cycle vacuum and release to infuse flavors.



Image: Diagram illustrating the Marinate mode, showing the vacuum sealer connected to an external marinating container.

### **Accessory Mode (for containers and wine bottles)**

Use the accessory port and hose to vacuum seal compatible vacuum canisters, jars, or wine bottles.

- Connect one end of the air hose to the accessory port on the vacuum sealer.
- Connect the other end to the vacuum port of your container or wine stopper.
- Press the 'Accessory' button. The machine will vacuum air from the container.



Image: Visual representation of the external vacuum system, showing its use with a vacuum tank, ziplock bag, and red wine bottle.



Image: Step-by-step guide for using the accessory mode: insert hose, connect to container/bottle, and press Power/Accessory buttons.

## CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

- **Cleaning:** Always unplug the unit before cleaning. Wipe the exterior with a damp cloth. Do not use abrasive cleaners.
- **Vacuum Chamber:** Clean the vacuum chamber and gaskets regularly to prevent food particles from affecting the seal.
- **Sealing Strip:** The sealing strip can get hot. Allow it to cool before cleaning.
- **Storage:** Store the appliance in a dry place with the lid unlocked to prevent compression of the gaskets, which could affect vacuuming performance over time.

## TROUBLESHOOTING

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

Problem	Investigation Methods
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Problem	Investigation Methods
Vacuum pump is running, but bag is not evacuating.	<ul style="list-style-type: none"> <li>Adjust the bag and try again. Make sure the opening of the bag is inside the vacuum chamber.</li> <li>Make sure the appliance lid is latched down all the way (left and right snap locking).</li> <li>Open appliance lid and make sure gaskets are inserted properly and there are no foreign objects, dirt or debris on the upper or lower gasket.</li> </ul>
When sealing the equipment, do not lock the appliance lid for a long time.	Because the gaskets may be compressed, which will affect the effect of vacuuming.

## SPECIFICATIONS

Feature	Detail
Brand	Bonsenkitchen
Model Number	VS3201-WS
Material	Stainless Steel
Color	White-Silver
Product Dimensions	15.4"L x 9.4"W x 3.9"H
Item Weight	4.45 pounds
Power Source	AC
Operation Mode	Manual
Wattage	135 watts
Voltage	120 Volts

## WARRANTY AND CUSTOMER SUPPORT

### Warranty Information

The Bonsenkitchen VS3201-WS Vacuum Sealer Machine includes a 3-year warranty, as indicated in the product's starter kit image. Please retain your proof of purchase for warranty claims.

### Contact Support

For any questions, technical assistance, or warranty claims, please refer to the contact information provided on the product packaging or the official Bonsenkitchen website. Customer reviews indicate responsive support is available.

