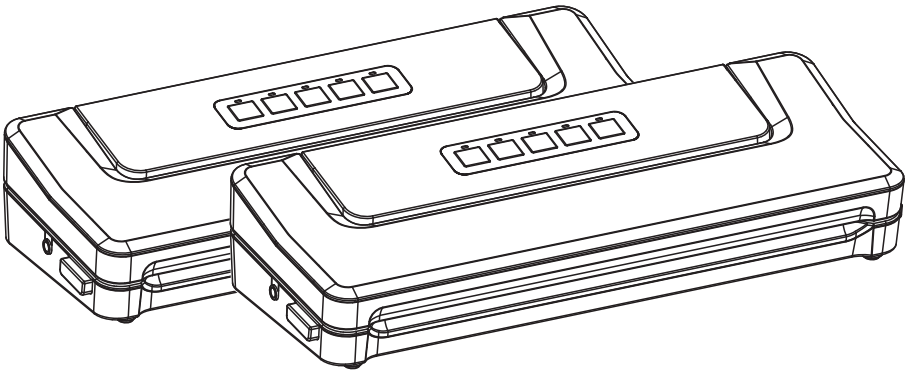


Bonsenkitchen

Vacuum Sealer Operation Instructions

Model: VS2000/VS2100



Read this booklet thoroughly before using and save it for future reference

www.bonsenkitchen.com

Contents

IMPORTANT SAFEGUARDS	1-2
KNOW YOUR VACUUM SEALER	3
TECHNICAL DATA	4
PACKAGE CONTENTS	4
OPERATING INSTRUCTIONS	5-8
· DRY/MOIST VACUUM SEAL	5-6
· ACCESSORY VACUUM.....	7
· VAC AND SEAL	8
· SEAL ONLY	8
TROUBLE SHOOTINGS	9-10
CLEANING	10
STORAGE	11
GUIDELINES FOR SUCCESSFUL VACUUM SEALING	11-14
· VACUUM SEALING AND FOOD SAFETY	11-12
· FOOD PREPARATION AND REHEATING TIPS	12-14
WARRANTY	15
ENVIRONMENT FRIENDLY DISPOSAL	15

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

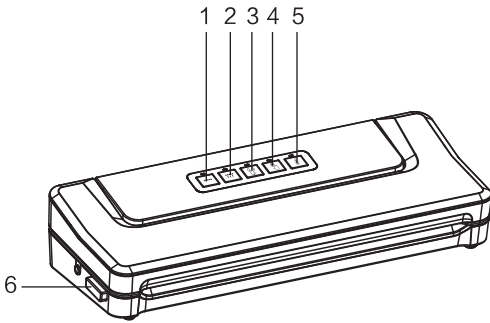
1. READ ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

2. To reduce the risk of burns, do not touch the sealing press strip while using the appliance.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use and before cleaning.
7. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way damaged. For details, contact Consumer Services at number listed below.
8. The use of an accessory not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock or injury to persons.
9. Do not use in wet locations or leave outdoors. Do not use for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
12. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Always use appliance on a dry, stable, level surface.
13. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
14. Use appliance only for its intended use.
15. Vacuum packaging is not a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

16. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel.
17. Do not open the appliance lid during operations.
18. Do not immerse the vacuum sealer in water or other liquids when cleaning it.
19. To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum Chamber and continue to hold bag until vacuum pump starts.

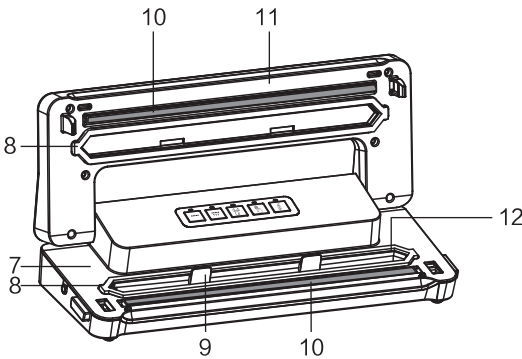
SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

KNOW YOUR VACUUM SEALER



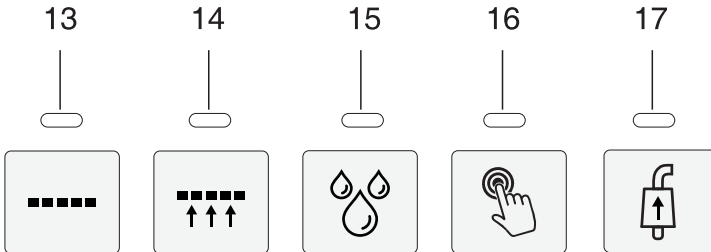
1. Buttons:

- 1) Seal
- 2) Dry
- 3) Moist
- 4) Vac
- 5) Accessory
- 6) Release Button(Left and Right)



2. Other Parts:

- 7) Lower Cover
- 8) Upper/Lower Gasket
- 9) Rear limiter
- 10) Upper/Lower Sealing Press Strip
- 11) Appliance Lid
- 12) Vacuum Chamber



3. Indicate Light:

- 13) Seal Indicator
- 14) Dry Indicator
- 15) Moist Indicator
- 16) Vac Indicator
- 17) Accessory Indicator


TECHNICAL DATA

MODEL NO.	VS2000/VS2100
POWER	120VAC 60Hz 120W
SUCTION POWER	>50kpa (>0.5bar)
PRODUCT SIZE	15.28×5.71×3.03inches (388×145×77 mm)
NET WEIGHTT	2.65lbs (1.2kg)

PACKAGE CONTENTS

ITEM	QUANTITY
VACUUM SEALER	1 PC
REPLACEMENT GASKET	1 PC
VACUUM BAG	5 PCS 7.87×11.82inches (20×30cm)
ACCESSORY	1 SET
MANUAL	1 PC

OPERATING INSTRUCTIONS

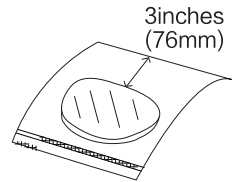
 **WARNING:** Please refer to Troubleshooting for any abnormalities during operation.

NOTE: After a long period of work the machine overheats into thermal protection mode, the Seal indicator light flashes, the machine cools for about 15 minutes, the light stops flashing and the machine resumes work.

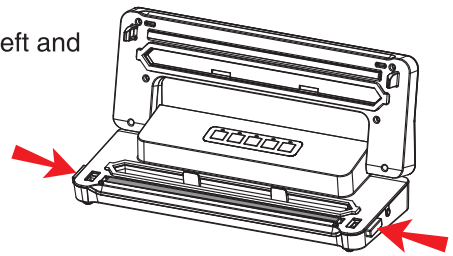
NOTE: If you want to cancel the work in the middle, you can press any button to stop.

DRY/MOIST VACUUM SEAL

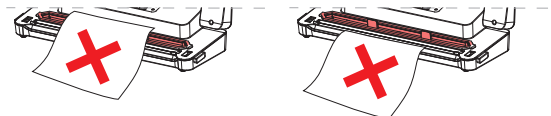
- 1: Place item(s) in bag, allowing at least 3 inches (76mm) of space between bag contents and opening of bag.



- 2: Open the appliance lid by pressing the left and right release buttons .

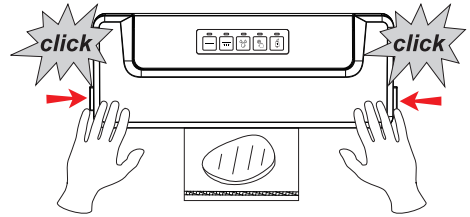


- 3: Remove the paper card and place the opening of the vacuum bag into the Vacuum Chamber.



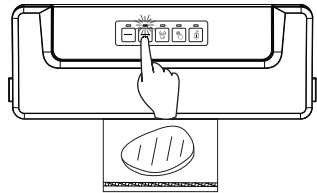
4: Close the appliance lid to lock.

(When you hear a left and right click, install it in place)



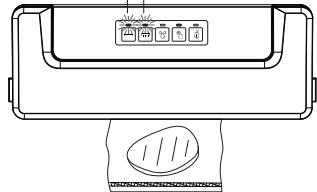
①



Red light



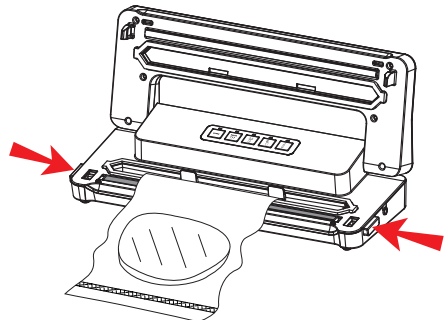
②

Red light



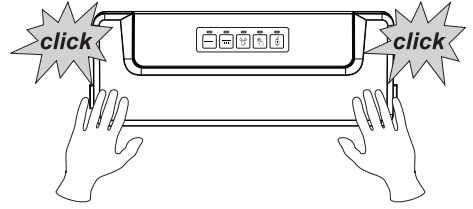
5.1: Depending on the dry/moist nature of the food, press the  or  button to start the vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.

6: When all indicator light goes off, press release buttons on both sides to open appliance lid and remove bag.

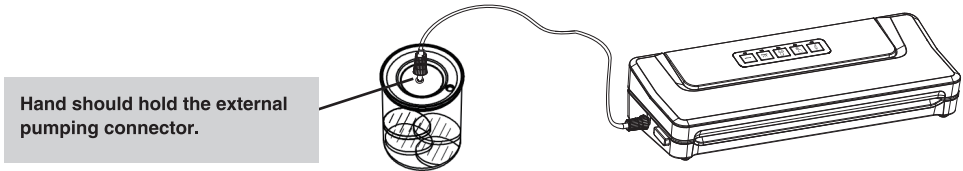


ACCESSORY VACUUM

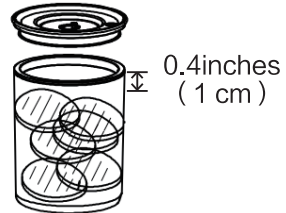
1: Left and right snap locking.



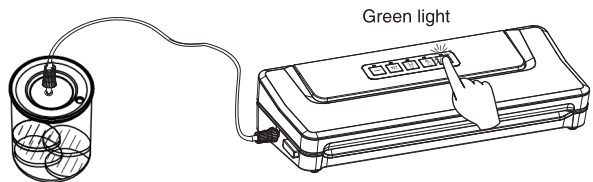
2: Insert the one end of the air suction hose into the machine interface, and another end into the vacuum storage container.



NOTE: Food is at least 0.4 inches (1 cm) away from the top of the vacuum storage container.





3: Press the  button to start vacuuming.

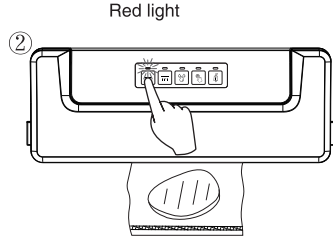
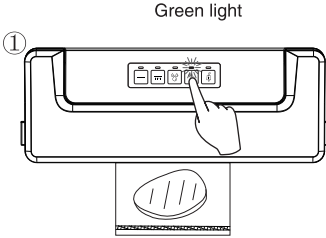


4: When accessory indicator light goes off, gently twist and remove accessory Hose from accessory and appliance.


Tips: Vacuum storage container need to be purchased additionally.

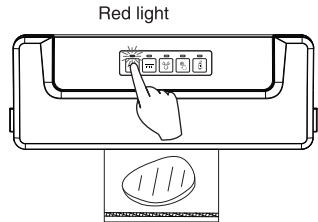
VAC AND SEAL

- 1: Press and hold  button, it will vacuum the seal as your desired, and then press  button, it will automatically heat seal.



SEAL ONLY

- 1: The bag is placed into the vacuum chamber and the appliance lid is locked, press  button, it will automatically heat seal.



TROUBLESHOOTING

Fault phenomenon	Reasons	Investigation methods
The key indicator is not on	The power plug is not plugged in properly.	Correctly insert the power plug.
	The indicator light is burnt out.	Send to the designated after sales service department for repair.
Vacuum function failure	Vacuum pumping function failure.	Use special vacuum bag.
	The upper and lower sealing rings can not rebound rapidly in the long time closing cover storage.	Remove the sealing ring, pull it flat by hand, and then install it again.
	The flap is not fully closed.	Press the flip self-locking switch "click" to close the cover normally.
	The food material itself has sharp spines, so it is easy to pierce the bag when it is evacuated.	Remove the spikes and vacuum seal.
	Abnormal pumping caused by liquid entering air pump.	Send to the designated after sales service department for repair.
Sealing function failure	The mouth of the bag is in the wrong position.	The pocket mouth should be inserted into the base slot.
	The sealing heating wire is burnt out.	Send to the designated after sales service department for repair.
	The flap is not fully closed.	Press the flip self-locking switch "click" to close the cover normally.
Do not vacuumize	Vacuum bag: if the bag is damaged, the opening of the bag is not cut flat, the opening of the bag is not placed in the air extraction chamber, the opening of the bag is wrinkled/overlapped, the bag is much full, or the reserved sealing width of the bag is insufficient, or the vacuum bag for non-vacuum machine is used	<p>Select the "DRY" or "MOIST" function. Install the external tap back to the machine before use</p> <p>Use a bag suitable for vacuum machine (size: 200mm*300mm bag), and the size and capacity meet the requirements of the product, keep the bag opening cut smooth, no damage to the bag; Place the opening of the bag at the entrance of the machine correctly according to the instructions, and push it to the bottom (it is better if the opening of the roll belt is downward)</p>
	The machine sealing work area is not smooth, resulting in seal leakage: for example, the gray sealing pad of the drip box is loose and not smooth, and there are foreign bodies left at the seal	Put the gray sealing pad of the drip box back into the machine and press it flat to keep the sealing working area clean and free of foreign matter residue.

Fault phenomenon	Reasons	Investigation methods
Vacuumizing is slow, vacuuming is not sealed; Seal without vacuuming or vacuuming incomplete.	The size of the vacuum bag is too large, or the vacuum bag is damaged and not sealed completely	Select the "DRY" or "MOIST" mode, and select a vacuum bag that meets the size and capacity of the product. For details, see "No vacuum-pumping"
	The vacuum bag is much full	It is recommended that the vacuum bag be filled with no more than 2/3 of the bag capacity
Vacuum bag sealing is incomplete there is an opening	There are foreign bodies in the sealing work area	Clean/keep the surface of parts in the machine sealing working area clean and without damage
	The opening of the vacuum bag is not even, folded or overlapped, so it is not enough to put into the machine	Keep the opening of the vacuum bag flat, press it tightly and put it flat into the entrance of the machine, and push it to the end to contact the baffle of the drip box (about 50mm). If the vacuum bag is used, it is better to put the opening of the drip box downward into the machine instead of sheet bag
Vacuum bag sealing melt through	Use of the bag non-vacuum packaging machine special vacuum bag (not high temperature resistance)	Select a vacuum bag suitable for the vacuum packaging machine
	Choose "wet pumping mode" when sealing dry substance	Select the "DRY" or "MOIST" mode according to the substance type
	The adhesive tape on the surface of the heating component of the machine is damaged (the brown adhesive tape is located above the dripping box of the machine, and the part that drops and touches the vacuum bag when vacuumizing).	Keep the sealing area clean/tape intact (the damaged should be replaced)

CLEANING

- Remove power cord from electrical outlet. Do not immerse in liquid.
- Clean the surface of the appliance with a lightly moistened cloth and a mild detergent.
- Open the appliance lid, wipe off the upper and the lower gasket, as well as the press strip with a damp cloth.

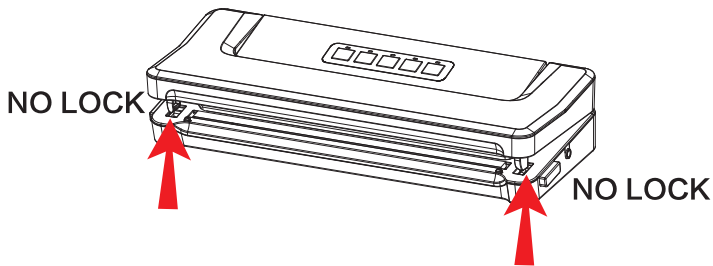
NOTE: Ensure that the appliance is dry before using it again.

STORAGE

- Clean unit thoroughly as detailed above.
- Put the paper card in the vacuum chamber.
- Close the appliance lid so that the paper card is against the appliance lid.

NOTE: The appliance lid should not be squeezed with heavy objects when storage.

NOTE: If the paper card is lost, you can replace it with other items or not use the paper card, just make sure that the left and right snaps do not lock tightly when the machine is stored.



GUIDELINES FOR SUCCESSFUL VACUUM SEALING

VACUUM SEALING AND FOOD SAFETY

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality.

Removing air can also inhibit growth of microorganisms, which can cause problems under certain

conditions:

Mold – Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum sealing can slow the growth of mold.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It causes also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as Clostridium Botulinum (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

IMPORTANT: Vacuum sealing is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

FOOD PREPARATION AND REHEATING TIPS

Thawing and Reheating Vacuum Sealed Foods– Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a Bag. You can also reheat foods in Bags by placing them in water at a low simmer below 170°F (75°C).

Preparation Guidelines for Hard Cheeses: To keep cheese fresh, vacuum seal it after each use. Make your Bag extra long, allowing one inch of bag material for each time you plan to open and reseal in addition to the 3-inch room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you're ready to reseal the cheese, just drop it in bag and reseal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.

Preparation Guidelines for Meat and Fish:For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a Bag. This helps retain the juice and shape, and guarantees a better seal.If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum sealing process.

Note: Beef may appear darker after vacuum sealing due to the removal of

oxygen. This is not an indication of spoilage.

Preparation Guidelines for Vegetables:Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

Note: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a Bag. After they have been vacuum sealed, return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.

Preparation Guidelines for Baked Goods:For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum seal as normal. Store in refrigerator.

Preparation Guidelines for Coffee and Powdery Foods:To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or canister before vacuum sealing. You can also place the food in its original bag inside a Bag, or use a Universal Lid with the original container to vacuum seal.

Preparation Guidelines for Fruits:When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal fruit in a Bag. After they have been vacuum sealed, return them to the freezer. You can vacuum seal portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a Canister.

Preparation Guidelines for Liquids:Before you vacuum seal liquids such as soup stock

pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal in a Bag. You can stack these “frozen bricks” in your

freezer. When you're ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 170°F (75°C).

To vacuum seal non-carbonated bottled liquids, you can use a Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.

Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight containers. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office, to school or the great outdoors whenever you are!

Preparation Guidelines for Snack Foods:Your snack foods will maintain their freshness longer when you vacuum seal them. For best results, use a Canister for crushable items like crackers.

Vacuum Sealing Non-Food Items

The Vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum seal items using Bags, Canisters and Accessories.

To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.

Your Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.

To have fresh water for drinking, simply fill a Bag with ice, vacuum seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.

If you're going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!

To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car, boat or RV.

WARRANTY

The warranty for this device is 12 months from the date of purchase. The warranty only covers material and manufacturing defects, but not transport damage, wear parts or damage to fragile components such as buttons or sealing rings.

The guarantee expires in case of improper handling, use of force and internal manipulations which are not carried out by our authorized service center. Your statutory rights are in no way limited by this warranty. The warranty period is not extended by repairs under the warranty. This also applies to replaced and repaired parts. The device has been manufactured with care and carefully checked before delivery.

Please keep your receipt as proof of purchase.

In case of warranty please contact our customer service:

customer-service@bonsenoa.com

ENVIRONMENT FRIENDLY DISPOSAL

Disposal:



Guideline 2012/19/EC concerning the handling, collection, recycling and disposal of electrical and electronic equipment and their components 'waste electrical and electronic equipment', known as WEEE"

The crossed symbol on a rubbish container indicates that the machine or device is not allowed to be disposed of, but must be handed over to an appropriately equipped collection point for proper recycling or disposal.

Direttive:



The packaging materials have been selected for their environmental friendliness and ease of disposal and are therefore recyclable. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.


Bonsenkitchen

Actual to receive the physical subject, Bonsentikchen reserves the right to modify the product diagram in the manual.

Manufacture: Bosen Electronics Limited

 : No.11-12, Lun Pin Chong Industrial Zone San Tun Community, Hou Jie Town 523941 Dongguan City, Guangdong PEOPLE'S REPUBLIC OF CHINA

 : customer-service@bonsenoa.com

 : 1-888-965-8032

Made in China