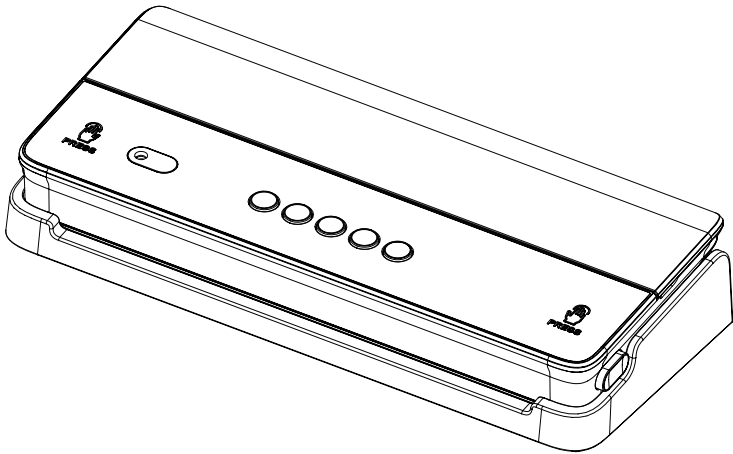


# Bonsenkitchen

## Vacuum Sealer Operation Instructions

Model: VS3017-A  
US



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

[www.bonsenkitchen.com](http://www.bonsenkitchen.com)

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# 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:

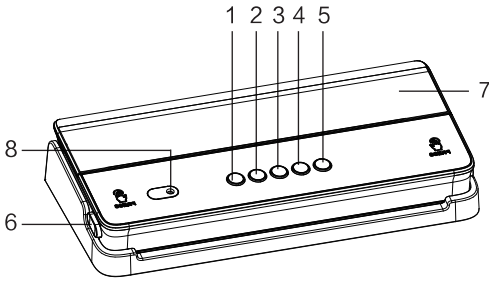
**1. READ ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.**

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 .
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.

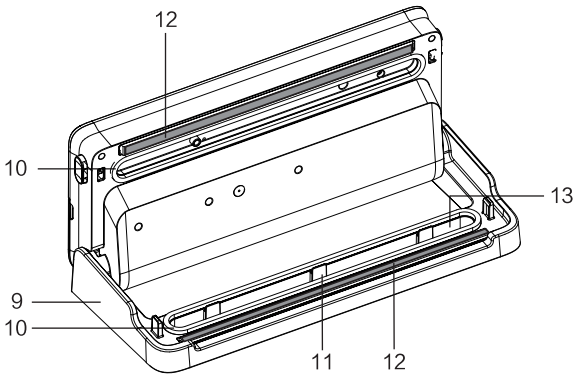
**SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY**

# KNOW YOUR VACUUM SEALER



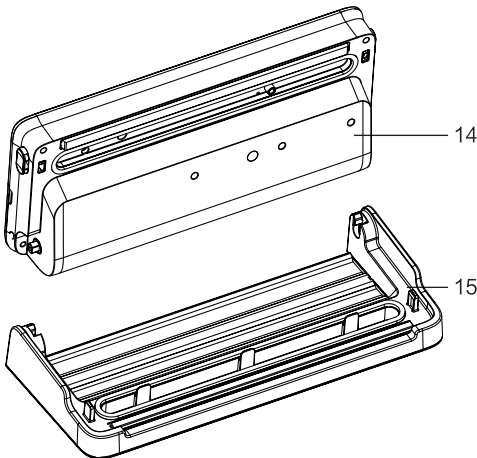
## 1. Buttons:

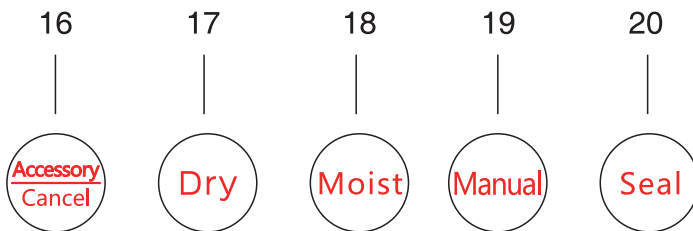
- 1) Accessory/Cancel
- 2) Dry
- 3) Moist
- 4) Manual
- 5) Seal



## 2. Other Parts:

- 6) Release Button(Left and Right)
- 7) Roll Bag Cover
- 8) Accessory Vacuum Interface
- 9) Lower Cover
- 10) Upper/Lower Gasket
- 11) Rear limiter
- 12) Upper/Lower Sealing Press Strip
- 13) Vacuum Chamber
- 14) Lid assembly
- 15) Removable base assembly





### 3. Indicate Light:

- 16) Accessory/Cancel      17) Dry Indicator      18) Moist Indicator  
19) Manual Indicator      20) Seal Indicator


## TECHNICAL DATA

MODEL NO.	VS3017-A
POWER	120V 60Hz 120W
SUCTION POWER	>50KPa (>0.5bar)
PRODUCT SIZE	15.39×7.05×2.95inches (391×179×75 mm)
NET WEIGHTT	3.86lbs (1.75kg)

## PACKAGE CONTENTS

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

# OPERATING INSTRUCTIONS

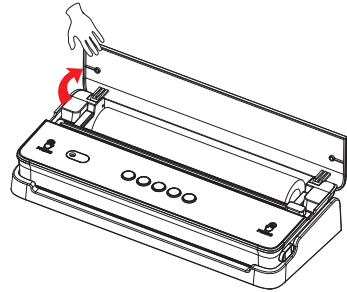
 **WARNING:** Please refer to Troubleshooting for any abnormalities during operation.

**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.

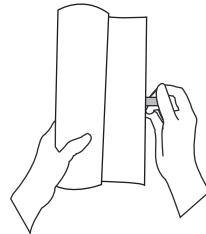
**NOTE:** If you want to cancel the work in the middle, you can press Accessory/Cancel button to stop.

## ROLL BAG USING INSTRUCTION

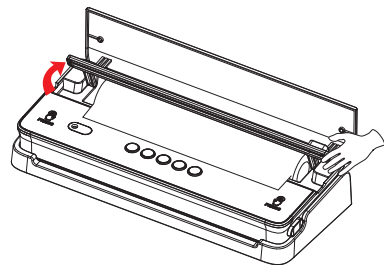
1: Open the top cover



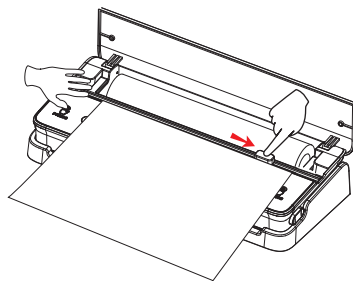
2: Pick up the rolls and tear off the seal



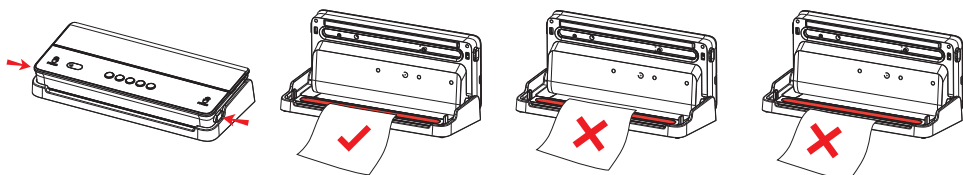
3: Take the cutter lid, Pull out the rolls 10cm and put it through the cutter opening



4: Pull out desired bag length, Close press and hold the cutter lid, and slide Bag Cutter across the roll.



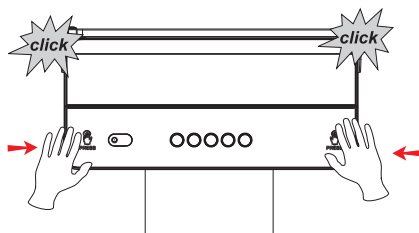
5: Press the left and right locks of the machine and open the top lid. Put in the cut out vacuum bag.



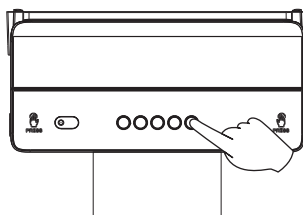
⚠ Vacuum bag beyond the vacuum tray

⚠ The vacuum bag is not put into the vacuum tray

6: Close the appliance lid to lock.  
(When you hear a left and right click, install it in place)



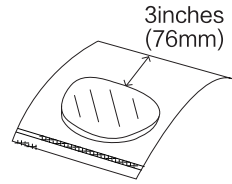
7: Trigger the SEAL switch (the SEAL light comes on and goes off to complete the sealing) Remove the vacuum bag.



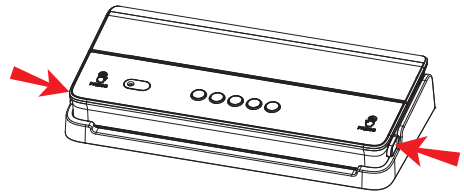


## DRY/MOIST/MANUAL VACUUM SEAL

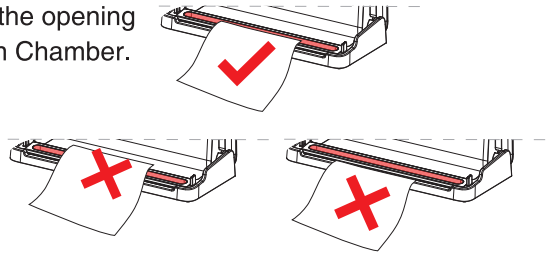
- 1: Place item(s) in bag, allowing at least 3 inches (76mm) of space between bag contents and opening of bag.



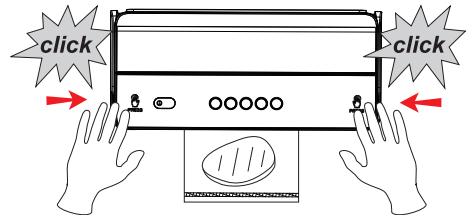
- 2: Open the appliance lid by pressing the left and right release buttons .



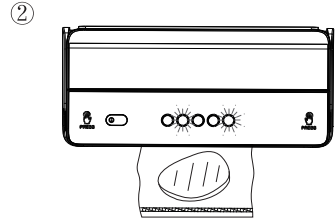
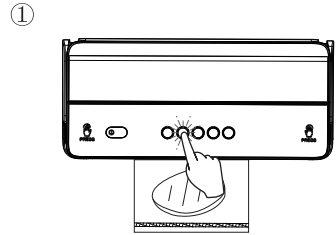
- 3: Remove the paper card and place the opening of the vacuum bag into the Vacuum Chamber.



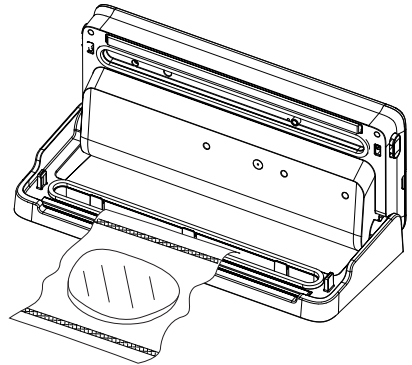
- 4: Close the appliance lid to lock.  
(When you hear a left and right click, install it in place)



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

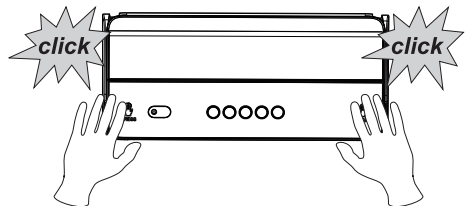


6: When all indicator light goes off, press release buttons on both sides to open appliance lid and remove bag.

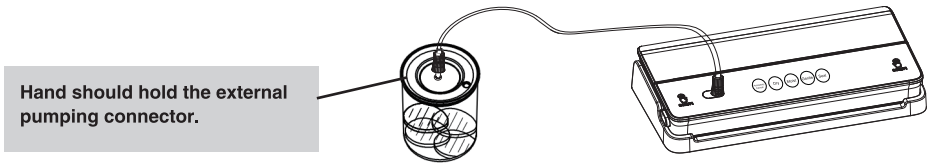


## ACCESSORY VACUUM

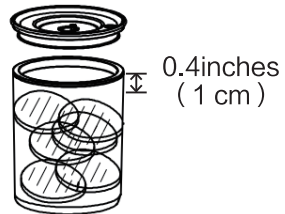
1: Left and right snap locking.



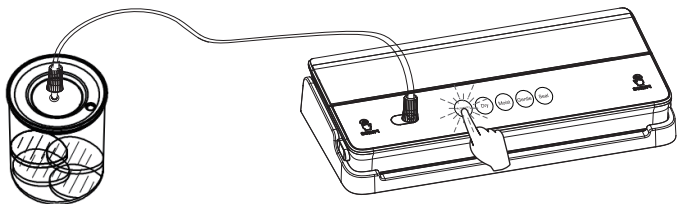
- 2: Insert the one end of the air suction hose into the machine interface, and another end into the vacuum storage container.



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



- 3: Press the Accessory/Cancel button to start vacuuming.

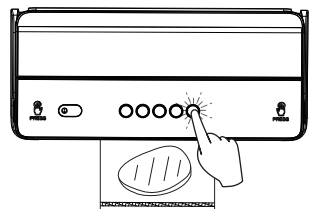


- 4: When accessory indicator light goes off, gently twist and remove accessory Hose from accessory and appliance.

**Tips: Vacuum storage container need to be purchased additionally.**

## SEAL ONLY

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



# TROUBLESHOOTING

Problem	Reason	Solution
Indicator light does not light up.	The power plug is not plugged in place.	Make sure unit is plugged in.
	The indicator light is burnt out.	Send to the designated after sales service department for repair.
	The socket is damaged.	Make sure socket is functional.
	Power cord is damaged.	Send to the designated after sales service department for repair.
No response after pressing the vacuum button or slow vacuum.	Bags can not meet the requirements of vacuum packaging or the vacuum bag is damaged.	Use bags that meet evacuation requirements and choose the correct size vacuum bag in good condition.
	The upper and lower covers of the machine are not locked tight.	Make sure the lid is latched down all the way. (When you hear a left and right click, install it in place)
	Vacuum bag is too full.	It is recommended that the vacuum bag be filled with no more than 2/3 of the bag capacity.
Sealed without completely extracting the air.	Seal pressure strip or gasket is not installed correctly or there are foreign objects.	Open unit and make sure gaskets are inserted properly and there are no foreign objects, dirt or debris on the upper or lower gasket.
	The machine is stored in the process of the upper and lower cover tightly closed for too long resulting in the upper and lower gaskets can not be restored to level.	Remove the gasket, turn over the unused side and reinstall it; or use the complimentary gasket spare parts.
	Gaps in the vacuum bag.	Make sure the bag is intact and undamaged before vacuum sealing.
	The upper and lower covers of the machine are not locked tight.	Make sure the lid is latched down all the way. (When you hear a left and right click, install it in place)
	No installed gasket.	Install the gasket and re-vacuum seal.
	The gasket is deformed.	Use the complimentary gasket spare parts.
	The opening of the bag is not properly placed in the vacuum chamber.	Adjust the bag and try again. Make sure the opening of the bag is down inside the vacuum chamber.

<b>Problem</b>	<b>Reason</b>	<b>Solution</b>
Sealed without completely extracting the air.	The width of the vacuum bag opening beyond the vacuum slot of the machine.	Use vacuum bags of the right size.
	Improper storage, resulting in deformation of the upper cover.	Send to the designated after sales service department for repair.
Air leakage during vacuum sealing (All button lights flash continuously at the same time)	The bag is not flat when sealed or the bag opening is not flat.	Make sure the bag is lying flat and the opening is flat when vacuum sealing to ensure the sealing effect.
	Gaps in the vacuum bag.	Make sure the bag is intact and undamaged before vacuum sealing.
	There are sharp objects in the bag such as fish spikes, etc., which pierce the bag during the vacuum process.	Removing sharp objects before vacuum seal.
	The opening of the bag is not properly placed in the vacuum chamber.	Adjust the bag and try again. Make sure the opening of the bag is down inside the vacuum chamber.
	Too much liquid in bag.	Freeze to solid state before vacuum sealing.
	Vacuum bag is too full.	It is recommended that the vacuum bag be filled with no more than 2/3 of the bag capacity.
	There is food and foreign matter residue in the heat seal position inside the bag opening.	Clean up and re-vacuum seal.
	Food debris around seal area.	Clean up and re-vacuum seal.
Seal function failure or seal indicator light flashing.	The sealing heating wire is burnt out.	Send to the designated after sales service department for repair.
	The upper and lower covers of the machine are not locked tight.	Make sure the lid is latched down all the way. (When you hear a left and right click, install it in place)
	Unit is overheated.	Always allow 20 seconds between seals. Under heavy usage, appliance will shut off automatically and seal indicator light will flash. Wait for 20 min. for unit to cool off.

Problem	Reason	Solution
The bag seal is melted through.	Use non-vacuum bag packaging machine special vacuum bag (not high temperature resistant)	Select vacuum bags for vacuum machines.
	Select "moist mode" when evacuating sealed dry material.	Select the "DRY" or "MOIST" mode according to the substance type.
	Continuous sealing leads to overheating of the sealing press strips and heating wire.	Open the lid to let the sealing press strips and heating wire cooling for a few minutes.
	Foreign objects in the sealing area.	Keep the sealing area clean and clean the vacuum machine regularly.
	The seal has been damaged.	Send to the designated after sales service department for repair.
Accessory vacuum function failure.	Containers can not meet the requirements of vacuum packaging.	Use containers that meet evacuation requirements.
	The connector and the container tank or external pumping interface are not connected properly.	Properly connected in place.

## 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.

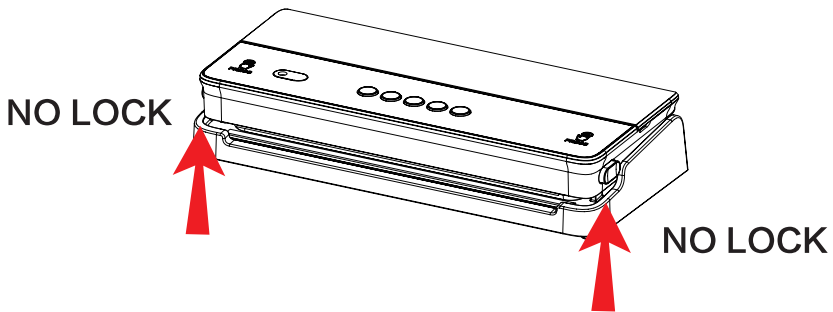
**NOTE: Ensure that the appliance is dry before using it again.**

# 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.

## Directive:



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

## **Manufacture: Bonsen 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](mailto:customer-service@bonsenoa.com)

**Made in China**

Bonsenkitchen reserves the right to modify this manual, please refer to the actual product received.