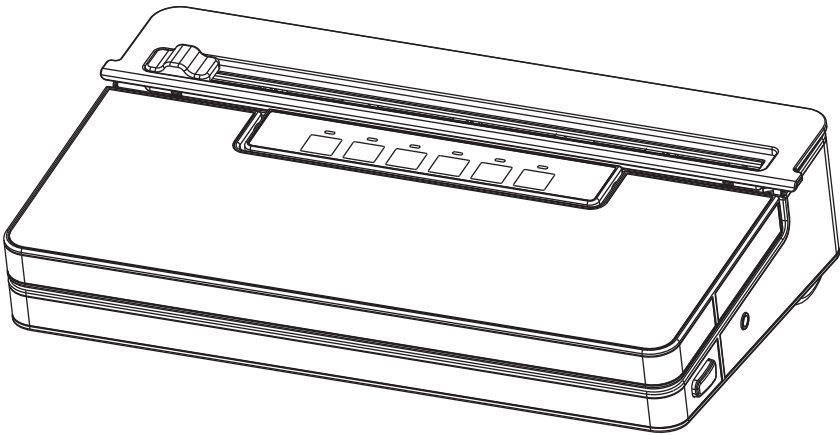


# Bonsenkitchen

## Vacuum Sealer Operation Instructions

Model: VS3201



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

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

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# Essential safety precautions & tips

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## Safely measures

- Always follow these basic precautions when using the food vacuum sealer for your safety.
- Please read the "User Manual" carefully to understand the operating instructions. Read all the instructions in this manual before use.
- Do not use the device on wet surfaces.  
Entering liquids into the machine may cause malfunctions and damage.
- Do not immerse any part of the machine, power cord, or plug in liquids to prevent electric shock. Unplug the device when not in use and before cleaning.  
If the device malfunctions or is damaged in any way, please contact consumer service via email at [customer.service@bonsenoa.com](mailto:customer.service@bonsenoa.com).
- Use the device only for its intended purpose.
- Always supervise children closely when using any electrical appliance. Do not allow the device to be used as a toy.
- Note: Use a shorter power cord to reduce the risk of entanglement or tripping. An extension cord may be used if its electrical rating is not lower than the electrical rating of this appliance. All cords should not hang over the counter or table, as they can be tripped over or inadvertently pulled, especially by children.
- Do not place on or near gas, electric stoves, or heating appliances. Exercise extreme caution when moving products containing hot liquids.
- This appliance has a polarized plug (one blade is wider than the other). For safety purposes, this plug can only be inserted into a polarized outlet one way. If the plug does not fully insert into the outlet, try again in the reversed direction. If it still does not fit, contact a qualified electrician. Do not attempt to defeat the safety purpose of this plug.

## Important tips

- Vacuum sealing does not replace the heating process for canned food. Perishable food still needs to be refrigerated or frozen.
- For optimal results, use the machine only with Bonsenkitchen bags, rolls, containers, and accessories.
- During the vacuum sealing process, small amounts of liquid, debris, or food particles may inadvertently be drawn into the vacuum channel. Empty the drip tray after each use.
- Maintain a distance of at least 2 inches (51mm) between the food and the vacuum bag opening. This ensures a tight seal and prevents the vacuum bag from being pulled out of the vacuum channel. If reusing vacuum bags, allow for an additional 2 inches (51mm) of space.

- Prevent leakage from vacuum bags. When inserting the vacuum bag into the machine, flatten the bag opening. Insert the bag into the machine, and wait for the vacuum pump to start before releasing the bag opening.
- When sealing sharp-edged foods, use a soft cushioning material (such as kitchen paper) to wrap them and prevent piercing the vacuum bag.
- When vacuum sealing containers, leave one inch of space at the top of the jar.  
Marinate meats, soups, fruits, and vegetables. For optimal results, pre-chill cured meats, soups, fruits, and blanched vegetables before vacuum sealing (refer to "Part Four: Instructions for Each Food Type").

## Package items

- 1x Vacuum Sealer
- 1x Vacuum Roll
- 1x External Suction Silicone Tube
- 2x External Suction Accessories

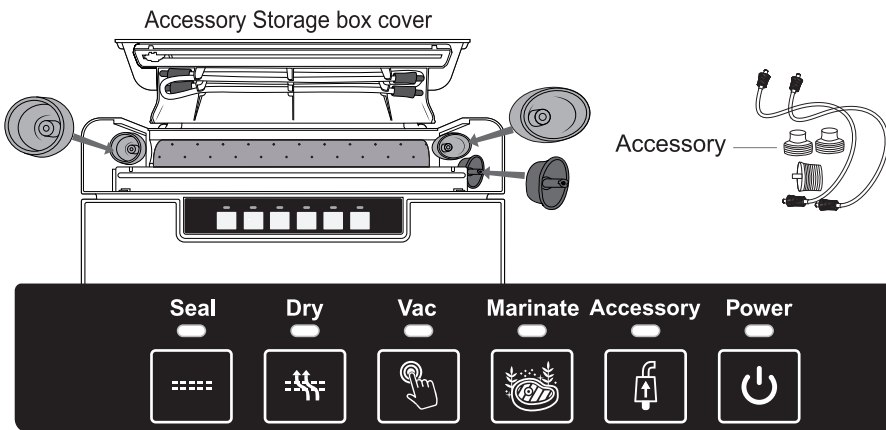
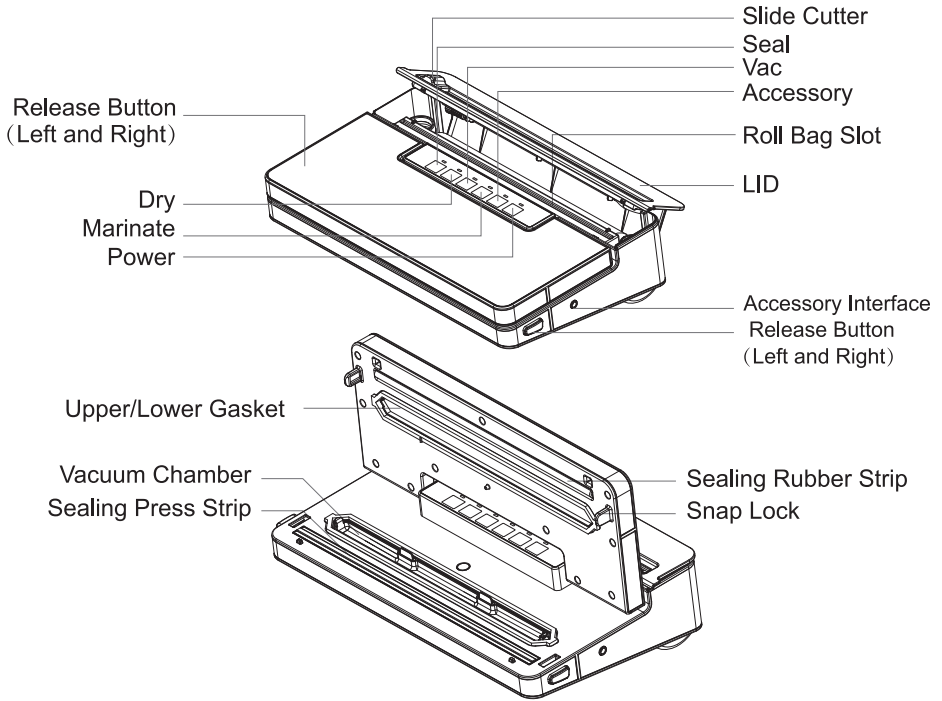
Please check the packaging for completeness and any signs of obvious damage. If the items are incomplete or damaged due to packaging or transportation problems, please contact us customer service@bonsenoa.com.

## Product parameters







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Model	VS3201
Power	120V~60Hz 135W
Vacuum degree	≥ 80Kpa
Product size	15.43x9.37x3.85inches
Net weight	4.43lbs(2.01kg)

# Product structure



# Button function description

 <p><b>Seal</b></p>	<p>Pressing the "Seal" button initiates the sealing process within the machine.</p>
 <p><b>Dry</b></p>	<p>Activating the "Dry" button triggers a vacuuming cycle intended for dehydrated food items. Following the completion of the vacuuming cycle, the machine automatically engages the sealing process.</p>
 <p><b>Vac</b></p>	<p>A prolonged press on the "Vac" button prompts the machine to execute a pulsed vacuuming protocol. This protocol allows for customized adjustment of the vacuum level in accordance with your specified requirements. After adjusting the vacuum level, pressing the "Seal" button triggers the sealing process.</p>
 <p><b>Marinate</b></p>	<p>The "Marinate" mode indicates that the machine performs an external vacuum program on items such as vacuum containers with marinated food, wine bottles and zipper bags.</p>
 <p><b>Accessory</b></p>	<p>"Accessory" mode indicates that the machine is prepared to conduct external vacuuming procedures for items such as vacuum containers, wine bottles, and zipper bags, among others.</p>
 <p><b>Power</b></p>	<p>Pressing "Power" will start the device and pressing "Power" again will turn it off.(When using other functions, press "Power" to stop.)</p>

# 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 "Power" button to stop.

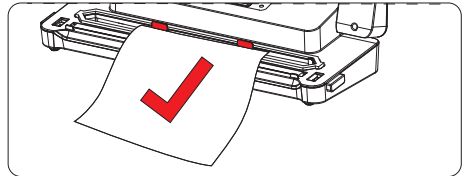
**NOTE:** Please press the "Power" button before using the function.

## - Vacuum Sealing Tips

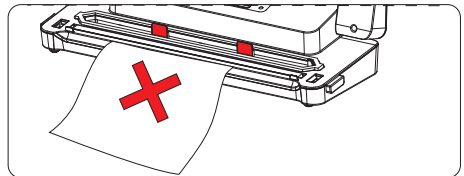
- Do not overfill the bags; leave enough space at the open end of the bag so that the bag can be placed on the vacuum chamber more positively, about 3 inches (76mm).
- Do not wet the open end of the bag. Wet bags may be difficult to seal.
- Clean and straighten the open end of the bag before sealing. Ensure no wrinkle or creases appear on the bag material, creased bags may be difficult to seal.
- Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points can penetrate and tear the bag.

## - Vacuum bag reasonable put bag step

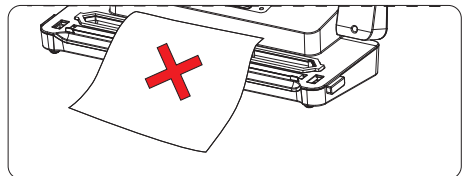
1. Align the open vacuum bag with the baffles on both sides and insert it into the vacuum chamber



2. Don't put the vacuum bag at the heating wire

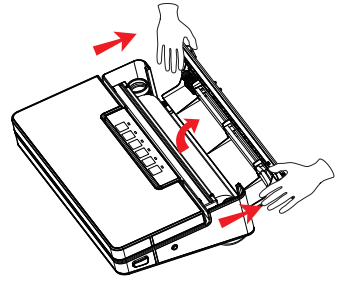


3. Do not place the vacuum bag on top of the two side baffles



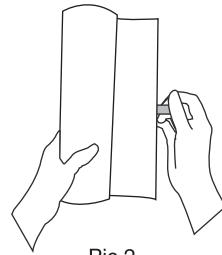
# ROLL BAG USING INSTRUCTION

1. Open the roll bag cover with both hands (Pic 1)



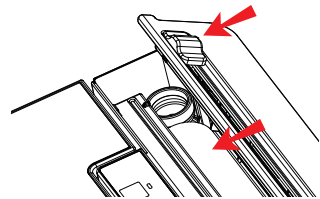
Pic 1

2. Pick up the rolls and tear off the seal (Pic 2)



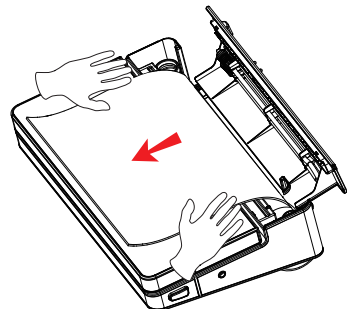
Pic 2

3. Put the roll bag to the right and the cutter to the left.(Pic 3)



Pic 3

4. Pull out the desired length of bag and then press the lid with both hands.(Pic 4)

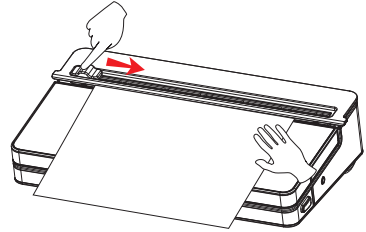


Pic 4



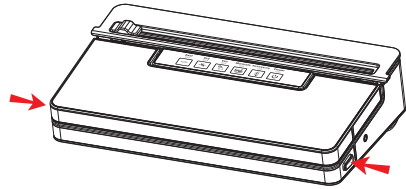
5. Run the cutter through the cutter holder (from left to right)

**Note:** Do not place the cutter on top of the vacuum bag and insert the cutter holder into the gap.(Pic 5)



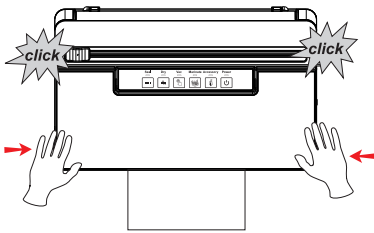
Pic 5

6. Press the left and right locks of the machine and open the top lid. Put in the cut out vacuum bag.(Pic 6)

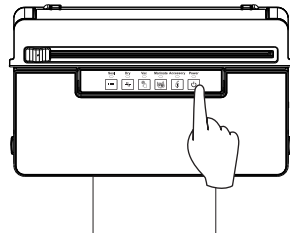


Pic 6

7. Close the appliance lid to lock. Then press the "Power" button.  
(When you hear a left and right click, install it in place) (Pic 7-8)

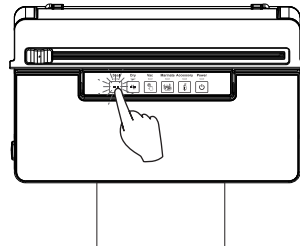


Pic 7



Pic 8

8. Trigger the "Seal" button (the Seal light comes on and goes off to complete the sealing) Remove the vacuum bag.  
(Pic 9)

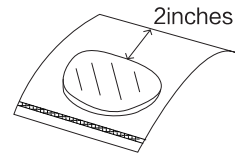


Pic 9

## - Seal

**NOTE:** Use the "Seal" function when you need to seal individual or glossy noodle and chip bags.

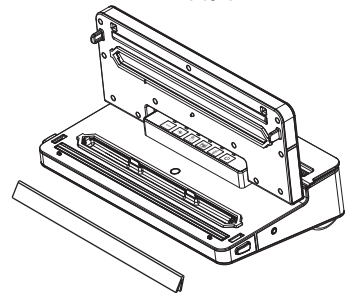
1. Place food in vacuum bag, making sure there is a 2-inch gap between food and bag opening. (Pic 1)



Pic 1

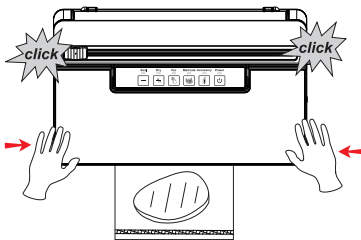
2. Open the top cover of the machine

Note: Remove the paper card for first time use.  
(Pic 2)

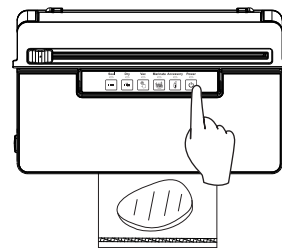


Pic 2

3. Employ both hands to flatten the bag's opening, seamlessly inserting it into the vacuum chamber. Securely lock the top cover with a distinct "double-click" sound, signifying its proper alignment. Then press the "Power" button. (Pic 3-4).

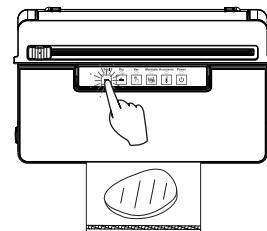


Pic 3



Pic 4

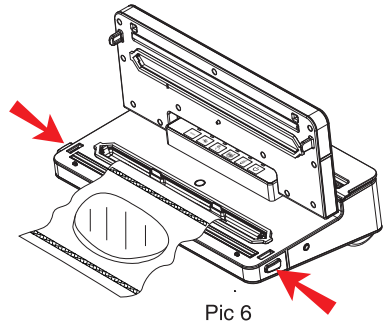
4. Press the "Seal" button to start the machine in single-seal mode. (Pic 5)



Pic 5

5. Press the "Release Buttons" situated on both sides of the machine to unlatch the top lid, facilitating retrieval of the vacuum-sealed bag. (Pic 6)

NOTE: Press the "Power" button to stop the machine from operating.

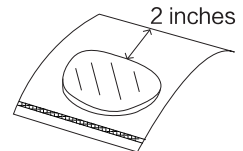


Pic 6

## - Dry

NOTE: When you need to vacuum seal food, you can use the "Dry" function.

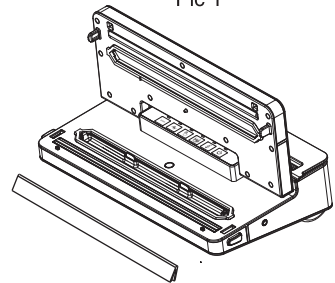
1. Place food in vacuum bag, making sure there is a 2-inch gap between food and bag opening. (Pic 1)



Pic 1

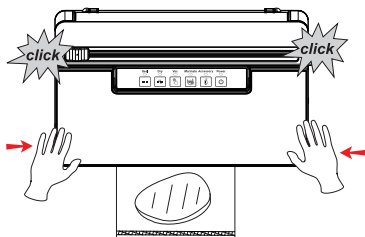
2. Open the top cover of the machine

Note: Remove the paper card for first time use (Pic 2)

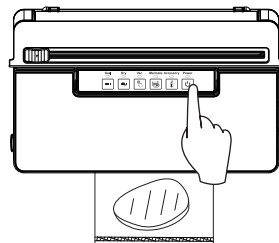


Pic 2

3. Employ both hands to flatten the bag's opening, seamlessly inserting it into the vacuum chamber. Securely lock the top cover with a distinct "double-click" sound, signifying its proper alignment. Then press the "Power" button. (Pic 3-4)

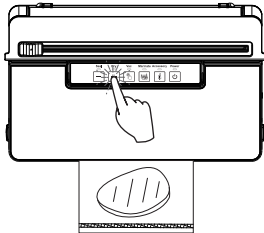


Pic 3



Pic 4

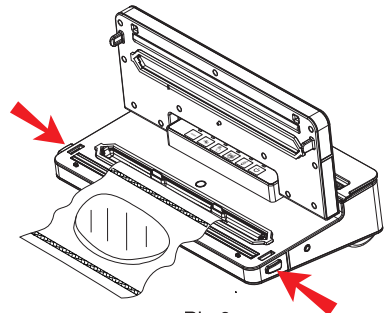
- Initiate the vacuuming process by pressing the "Dry" button. The "Dry" indicator light, in conjunction with the "Seal" indicator light, will illuminate. The machine will commence the vacuuming operation, transitioning automatically to the single-sealing sequence once the vacuuming is finalized. Patiently wait until all indicator lights extinguish, indicating the successful completion of the sealing procedure. (Pic 5)



Pic 5

- Press the "Release Buttons" situated on both sides of the machine to unlatch the top lid, facilitating retrieval of the vacuum-sealed bag. (Pic 6)

NOTE: Press the "Power" button to stop the machine from operating.



Pic 6

## - Vac

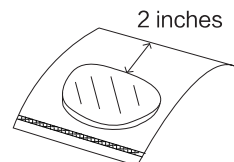
**NOTE:** Use the "Vac" function when you need to seal wet food, fragile or deformed food.

- Place food in vacuum bag, making sure there is a 2-inch gap between food and bag opening. (pic 1)

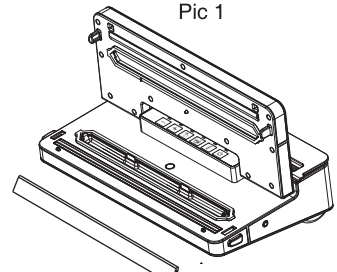
NOTE: For foods with liquids, remove the liquid from the food and keep the vacuum bag as liquid-free as possible!

- Open the top cover of the machine

Note: Remove the paper card for first time use(Pic 2)

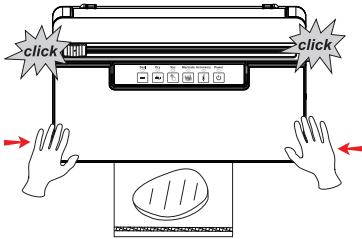


Pic 1

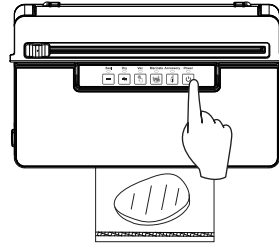


Pic 2

3. Employ both hands to flatten the bag's opening, seamlessly inserting it into the vacuum chamber. Securely lock the top cover with a distinct "double-click" sound, signifying its proper alignment. Then press the "Power" button. (Pic 3-4).

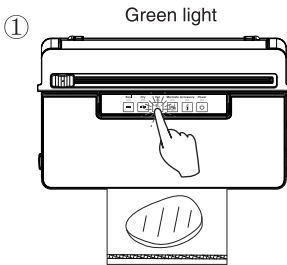


Pic 3

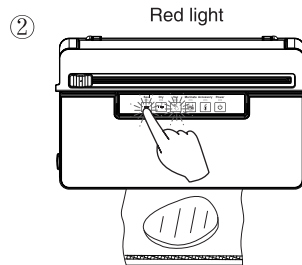


Pic 4

4. Keep pressing the "Vac" button, the machine will start the manual pumping program. When you see liquid coming up to the top of the vacuum bag, release the "Vac" button, press the "Seal" button and wait until all the indicator lights go out, indicating a successful seal. (Pic 5-6)



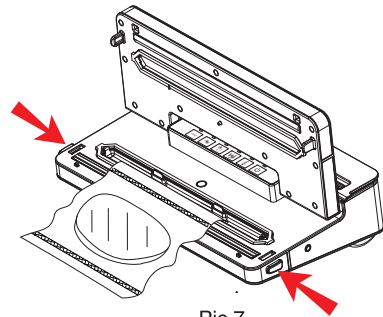
Pic 5



Pic 6

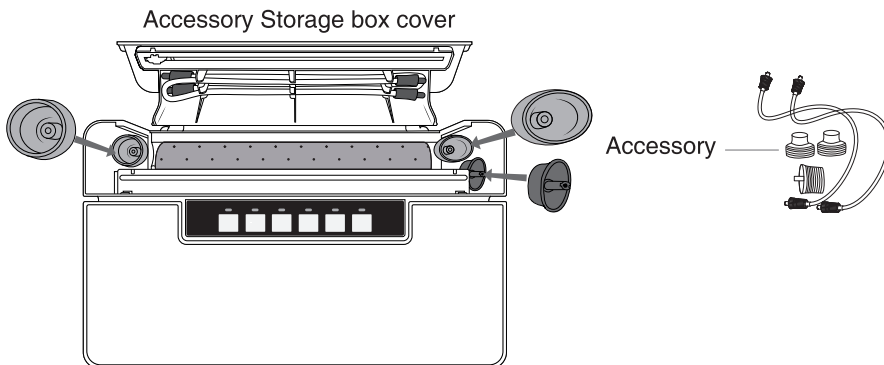
5. Press the "Release Buttons" situated on both sides of the machine to unlatch the top lid, facilitating retrieval of the vacuum-sealed bag. (Pic 7)

NOTE: Press the "Power" button to stop the machine from operating.



Pic 7

## - Accessory



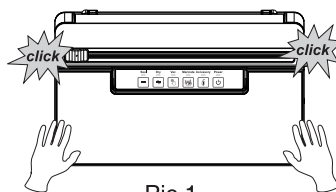
### Outside Drawer Attachment

Note: The attachment is located inside the top cover, please use both hands to lift up both sides of the top cover, you can see there is an external drawer tube and 3 different sizes of external drawer connector.

## Procedure for sealing and preserving red wine

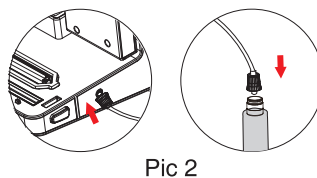
Note: Wine bottle cork accessories and other items are "For operational demonstration only, not random standard"

1. Left and right snap locking. (Pic 1)

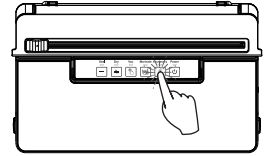


2. Place the wine cork in the mouth of the bottle.

3. Insert one end of the accessory kit's outer draw tube into the machine's "accessory interface" and the other end into the wine cork. (Pic 2)

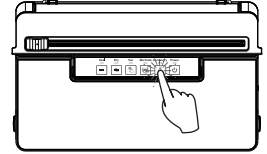


4. Press the "Power" button. (Pic 3)



Pic 3

5. Press the "Accessory" button to start pumping.  
(Maximum running time of the machine is 60 seconds.)  
(Pic 4)



Pic 4

6. Wait until extraction is complete and the indicator lights go out (except for the "Power" button indicator).

7. Pull out both ends of the outer suction tube assembly.

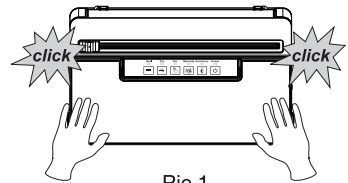
NOTE: Press the "Power" button to stop the machine from operating.

## Vacuum zipper bag external pumping process

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Note: Vacuum zipper bags of external vacuum procedures, zipper bags and other items "for operational demonstration only, non-randomized standard

1. Left and right snap locking. (Pic1)

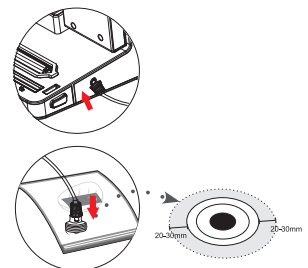


Pic 1

2. Place the food into the vacuum zipper bag and seal the opening.

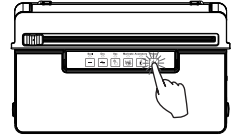
**\*Note:** Always leave a space of at least 20-30 mm between the contents and the top of the sides.

3. Insert one end of the accessory tube into the "Accessory interface" of the machine, fit the other end with a round connector that matches the size of the extraction hole and insert it into the extraction hole of the zipper bag. (Pic2)



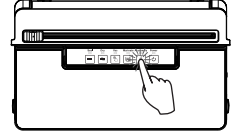
Pic 2

4. Press the “Power” button. (Pic3)



Pic 3

5. Press the “Accessory” button to start the extraction (the maximum running time of the machine is 60 seconds). (Pic4)



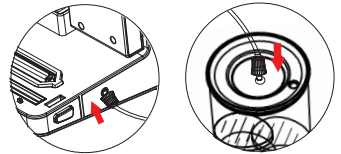
Pic 4

NOTE: Press the "Power" button to stop the machine from operating.

## - Marinate (Vacuum Jar)

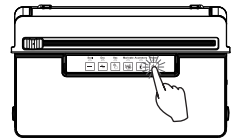
1. Place the marinated food into the vacuum tank and close the lid.

2. Insert one end of the accessory hose into the "accessory interface" of the machine, fit the other end with a round connector that matches the size of the extraction hole, and then insert it into the extraction hole of the vacuum tank. (pic1) (the labeling of the picture should be changed)



Pic 1

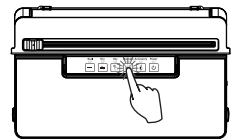
3. Press the “Power” button (pic2).



Pic 2

4. Press the pickle button (select mode). (pic3)

**NOTE:** Start pumping → Stop pumping Cycle 3 times (3.5 min. for the first cycle, 3.5 min. for the second cycle and 7 min. for the third cycle) for approx. 14 min.



Pic 3



5. Wait for all lights to go out (except the Power light) and for pumping to be completed.

6. Remove accessories.

**NOTE: Do not overfill the vacuum canister with food [leave 0.4 inches between food and canister opening].**

## Troubleshooting Table

No.	TROUBLE	CAUSES	SHOOTING
1	No vacuuming	For vacuum bags: if the bag is broken, the bag opening is not cut flat, the bag opening is not placed inside the evacuation chamber, the bag opening is wrinkled/overlapping. The bag is filled too full or the bag is not wide enough for sealing. Or use of non-vacuum machine vacuum bags	Use bags that are suitable for the vacuum machine and of the size. The capacity meets the requirements of product use, keep the bag opening cut flat and the bag is not broken; place the bag opening correctly at the entrance of the machine according to the instructions, push to the bottom will
		Machine sealing work area is not flat, resulting in sealing air leakage: such as true cavity seal ring loose, uneven, etc., sealing place has foreign body residue	Clean the foreign matter around the seal of the vacuum cavity and put the seal back into the machine and flatten it to keep the sealing work area clean. No foreign matter remains

# Troubleshooting Table

No.	TROUBLE	Causes	SHOOTING
2	Slow vacuuming. Evacuation does not seal	Vacuum bag size is large, or vacuum bag seal leakage such as broken, not sealed completely	If the capacity of the vacuum bag matches the product, refer to "No vacuum" troubleshooting.
		Vacuum bag filled with food too full	Vacuum bag filling is recommended not to exceed 2/3 of the bag capacity
3	Vacuum bag sealing incomplete, with openings	Foreign objects in the sealing work area	Clean/keep the surface of the machine sealing work area parts clean. No breakage
		The vacuum bag opening is not flush. The opening is rolled and folded or overlapped, and the position in the machine is not enough	Vacuum bag opening to maintain flush, and all the bag mouth into the vacuum cavity, to ensure that after closing the lid, the bag mouth will not move to the vacuum cavity outside.
4	Vacuum bag sealing melt through	The bags used are not special vacuum bags for vacuum packaging machines (not high temperature resistant)	Select vacuum bags suitable for vacuum packaging machines
		The tape on the surface of the heat generating component of the machine is broken	Keep sealing area clean/ tape intact (torn need to be replaced)
5	The "SEAL" function key keeps flashing and the machine cannot use other functions	The machine enters the set overheat protection state, when other functions are restricted	Leave the machine to cool naturally for about 15 minutes and then resume use when the "SEAL" function indicator goes off.

No.	TROUBLE	CAUSES	SHOOTING
6	The "Accessory" function key flashes continuously	The machine has entered the "Accessory" continuous empty pumping protection state, when the use of other functions is restricted	Leave the machine to cool down naturally for about 15 minutes, and then turn off the "Accessory" function key indicator to resume use.
7	The machine does not work, or the indicator light does not light up	Before pressing the function key, you need to press the power button first. After the power button indicator lights up, press the function key before the machine executes the corresponding function.	The power plug is not plugged in, make sure the plug is plugged in.
		Power is not on	Are the sockets working properly and make sure they are working properly.
		The machine is damaged.	The indicator light is damaged. The internal power supply of the machine is damaged, you can contact the designated after-sales service department for processing.
8	The button does not work	A short waiting time for the machine to cool down and protect between jobs.	There will be a short waiting time for the machine to cool down and protect between jobs, please wait 5 to 30 seconds before trying to start.
		After several times of continuous work, the machine will enter the forced cooling protection mode, at this time the sealing indicator flashes, after the machine has cooled down the sealing indicator no longer flashes, can continue to use	The machine will enter the forced cooling protection mode, please wait for about 15 minutes, and then restart the function key.
		Damage to the internal circuitry.	If the internal circuit is damaged, please contact the designated after-sales service department for treatment.

No.	TROUBLE	CAUSES	SHOOTING
9	Seal before the air is pumped out	<p>Part of the vacuum bag grain shallow, poor gas flow performance, will lead to the bag mouth and the bag air pressure difference is large, the use of the vacuum bag, there will be the bag air is not drained on the sealing situation.</p>	<p>Check if you are using vacuum bags. Or the same brand of vacuum bag with the machine, if not please replace the vacuum bag with the same brand of matching.</p>
		<p>In the case of continuous use of the machine, the temperature of the heating wire assembly is high, and in the process of closing the lid, the high temperature of the heating wire assembly will cause the vacuum bag gas liquidity to deteriorate, resulting in the situation of sealing before the air is drained.sealing situation.</p>	<p>Continuous working temperature is too high, please wait 2~3 minutes before use.</p>
10	Accessory does not pump	<p>Gasket Foreign bodies/unevenness can cause air leakage from the machine's true cavity and affect the pumping effect.</p>	<p>Check the gasket is not flat or there are foreign objects, resulting in poor sealing, to timely smooth the seal and clean foreign objects.</p>
		<p>Accessory loose/broken accessory positions can lead to air leaks from the machine.</p>	<p>Check whether the accessory component is loose or broken</p>
		<p>Leaking vacuum bags/vacuum tanks can lead to air leakage during pumping</p>	<p>Make sure the seal of the vacuum lock bag / vacuum jar lid is firmly closed and there is no air leakage. Broken, use your fingers to slide over the entire seal to press / hand down the lid of the vacuum jar.</p>

No.	TROUBLE	CAUSES	SHOOTING
10	Accessory does not pump	Accessory put flat will lead to air leakage at the interface, affecting the pumping effect.	The extraction hole of the bag is not on a flat surface, reposition the bag so that the extraction hole is flat on the counter and there is no food under the extraction hole.
		Vacuum bag / vacuum tank filled with too much silicone gasket / one-way valve blockage will also affect the pumping effect	See if the rubber gasket inside the lid of the vacuum jar is topped by the food, and leave a distance of about 1-2cm (the width of a finger) when loading the food.
11	There is water spraying out of the exhaust hole	If the vacuum cavity is full of liquid and not cleaned in time, the liquid in the vacuum cavity will be pumped to the inside of the machine and ejected from the exhaust hole.	When vacuuming wet food, the water being pumped is pumped into the vacuum pump and ejected through the exhaust hole.
			When pumping wet food, if you find a large amount of water being pumped out (not exceeding the capacity of the "water tank"), please stop pumping immediately to avoid liquid entering the vacuum pump, which may cause damage to the vacuum pump.
			If the vacuum pump is damaged, please contact the designated after-sales service department for handling.
12	Vacuum sealing process, no reaction according to function switch	The machine program sets the cooling time	After the machine stops, wait 10 seconds, then press the function switch.

# The Guidelines of Vacuum Sealing

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## Vacuum Sealing and Food Safety

- Vacuum sealing helps extend the shelf life of food by removing most of the air in the sealed container, which reduces oxidation and preserves nutritional value, flavor, and overall quality. Removing air can also inhibit microbial growth that can cause healthy issues under certain conditions.
- Molds, easily identified by their fuzzy appearance, cannot grow in low-oxygen environments, so vacuum sealing can slow their growth.
- Yeasts, the result of fermentation that can be identified by smell and taste, require water, sugars and moderate temperatures to grow. They can survive with or without air. Slowing yeast growth requires refrigeration, while freezing can completely stop yeast growth.
- Bacteria produce foul odors, discolor and/or soften or slimy food textures. Under the right conditions, anaerobic bacteria like *Clostridium botulinum* (which causes botulism) can grow in the absence of air, sometimes undetectable by smell or taste. Although extremely rare, it can be very dangerous.
- Maintaining cold temperatures is essential for safely preserving food. At temperatures of 4°C or lower, microbial growth is significantly reduced. Freezing at -17 °C does not kill microorganisms but prevents their growth. Vacuum-sealed perishable foods should always be frozen for long-term storage and kept refrigerated after thawing.
- It's worth noting that vacuum sealing cannot replace canning or reverse food spoilage but only delay quality changes. It's difficult to predict how long foods will retain their highest quality flavor, appearance, or texture as this depends on the age and condition of the food when it is vacuum sealed.

### **It's important to note:**

Vacuum sealing does not replace refrigeration or freezing. Any perishable foods requiring refrigeration must still be refrigerated or frozen after vacuum sealing.

### **Thawing and Reheating Tips:**

Always thaw and reheat vacuum-sealed foods in the refrigerator or microwave oven - do not thaw perishables at room temperature.

To heat bagged foods in a microwave, cut off a corner of the bag before placing it on a microwave-safe dish. However, to avoid uneven hot spots, do not reheat meat with bones or greasy foods in the bag. Foods in bags are also recommended being reheated in water with the temperature lower than 75 °C.

### **Meat and Fish Preparation Tips:**

For best results, freeze meat and fish for 1-2 hours before vacuum sealing. This helps maintain the food texture and shape, and ensures a better sealing.

If not pre-frozen, place a folded kitchen paper between the meat or fish and sealing area of the bag. The kitchen paper will absorb excess liquids during the vacuum sealing process.

**Note: Beef can appear darker in color after vacuum sealing due to deoxygenation. This is not a sign of spoilage.**

## **Vegetable Preparation Tips:**

Vegetables need blanching before vacuum packaging. This process helps prevent enzyme activity, which can cause vegetables to lose flavor, color, and texture. To blanch vegetables, place them in boiling water or microwave them until they are cooked but still crisp. The blanching time for leafy greens and peas is 1-2 minutes, while crunchy peas, zucchini slices, or broccoli require 3-4 minutes. Carrots should be blanched for 5 minutes, and corn cobs for 7-11 minutes. After blanching, immerse the vegetables in cold water to stop the cooking process. Finally, pat dry the vegetables with a towel before vacuum packaging.

## **Note:**

All vegetables, including broccoli, Brussels sprouts, cabbage, cauliflower, kale, and radishes, naturally release gases during storage. Therefore, it is essential to freeze them after blanching. When freezing vegetables, it is recommended to pre-freeze them for 1-2 hours or until solid. For freezing vegetables individually, spread them out on a baking sheet so they don't touch each other. This prevents them from freezing together. Once frozen, remove the vegetables from the baking sheet and vacuum package them in bags. After vacuum packaging, return them to the freezer.

Note: Due to the risk of anaerobic bacteria, fresh mushrooms, onions, and garlic should not be vacuum packaged.

## **Leafy Greens Preparation Tips:**

For optimal results, store leafy greens in vacuum jars. Wash the vegetables thoroughly, and then dry them with a towel or salad spinner. Once dried, place them in the jar and vacuum package. Store them in the refrigerator.

## **Fruit Preparation Tips:**

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solid. To freeze fruits individually, place them on a baking sheet and spread them out so they don't touch each other. This prevents them from freezing together. Once frozen, remove them from the baking sheet and vacuum package them in bags. After vacuum packaging, return them to the freezer.

You can use vacuum-sealed portions for baking or create a simple fruit salad with your favorite combinations all year round. If storing in the refrigerator, we recommend using jars.

## **Baked foods Preparation Tips:**

For vacuum packaging soft or baked foods, we recommend using a jar to help them maintain their shape. If using bags, pre-freeze them for 1-2 hours or until solid. To save time, you can pre-make cookie dough, pie crusts, whole pies, or mix dry ingredients and vacuum package them for later use.

## **Coffee and Powdered Food Preparation Tips:**

To prevent food powders from being sucked into the vacuum chamber, place a coffee filter or paper towel at the top of the bag or jar before vacuum packaging. You can also place the food in its original packaging bag or use a specified lid to cover the original container for vacuum packaging.

### Liquid Preparation Tips:

When vacuum packaging liquids such as soup stocks, pre-freeze them in a pot or loaf pan until solid. Remove the frozen liquid from the pot and vacuum package it in a bag. You can stack these "frozen bricks" in your freezer. When ready to use, simply cut a corner of the bag, place it in a dish for microwave heating, or simmer it gently in water below 75°C. To vacuum package non-carbonated bottled liquids, you can use a bottle stopper with the original container. Remember to leave at least one inch of space between the contents and the bottom of the bottle stopper. You can reseal the bottle after each use.

### Meal Prep, Leftovers, and Sandwich Preparation Tips:

Efficiently store ready-to-eat meals, leftovers, and sandwiches in stackable lightweight containers. They are microwavable and top rack dishwasher safe. These lightweight containers will be ready for you to head off to the office or school!

### Snacks Preparation Tips:

After vacuum packaging, snacks stay fresh for longer. For optimal results, use jars for delicate foods like cookies.

### Vacuum packaging non-food items

Vacuum packaging is also suitable for non-food items, as it protects them from oxidation, corrosion, and moisture. Simply follow the instructions for vacuum packaging with bags, including jars (not included) and accessories.

To vacuum package silverware, wrap forks in soft cushioning material like paper towels to prevent piercing the bag. Your vacuum-sealed bags are ideal for outdoor hiking. When camping and backpacking, keep matches, maps, and food dry and compact. For fresh drinking water, fill the bag with ice, seal it, and let the ice melt when needed. If you're going sailing or boating, vacuum package your food, rolls of film, and a set of dry clothes for changing. Just remember to bring scissors or a knife to open the bags.

To ensure the safety and dryness of emergency kits, vacuum package essentials such as flares, batteries, flashlights, matches, candles, and other necessities. Your emergency items will stay dry and organized in your home, car, or boat.

## Freshness Comparison Table

Freezer cabinet (41±37.4°F)	Non-vacuum storage	Vacuum storage
meat	2-3 days	12-13 days
seafood and fish	1-3 days	6-8 days
cooked meat	3-5 days	10-18 days
vegetables	3-5 days	7-10 days
fruit	4-6 days	14-20 days
egg	10-15 days	30-50 days



Freezer cabinet (3.2~ -4°F)	Non-vacuum storage	Vacuum storage
meat	2-3 months	1 year
seafood and fish	1-3 months	1 year

Room temperature (77±35.6°F)	Non-vacuum storage	Vacuum storage
meat	1-2 days	6-8 days
rice/flour	2-4 days	over 1 year
peanut/dried beans/tea	2-3 days	over 1 year

**Note:** Fruits naturally release gases to facilitate ripening, and they can deteriorate quickly in an enclosed environment. It is recommended to keep them fresh for a short period and avoid long-term storage.

## Cleaning

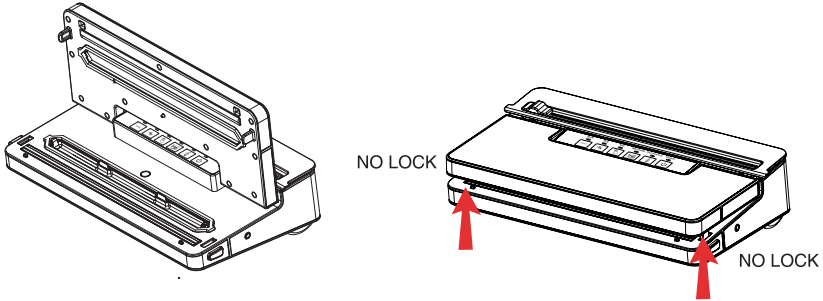
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- Unplug the power cord before cleaning.
- Make sure no moisture penetrates the device.
- Do not use abrasive or corrosive cleaners as they can damage the surface of the casing.
- Do not use hard or sharp objects to remove adhesives from the wires, as this may damage the wires or insulation.
- Clean the surface of the device with a slightly damp cloth and a mild cleaner. Wipe the upper and lower sealing rings and the sealing area with a damp cloth. Make sure the device is dry before using it.

# STORAGE

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1. Keep the unit in a flat and safe place, out of the reach of children.
2. When not in use, keep handle in unlocked position to prevent the foam gaskets from compressing or deforming. If the gaskets become deformed it can affect the function and performance of the vacuum sealer.



# Environmental disposal

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## 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.

# Warranty

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1.The machine comes with a 1-year limited warranty, starting from the date of your initial retail purchase from us. The warranty is non-transferable to any subsequent buyers or recipients.

2.We stand by our product and offer a 30-day money-back guarantee. During this period, if the product has manufacturing defects, you can return it without any additional cost. Rest assured that return shipping is free in case of manufacturing defects. Otherwise, the customer will be responsible for paying the shipping fees. Products that have been sold can also be returned.

3.If the product does not meet your expectations, please email us within 30 days of receiving it. We will assist you with the return or exchange. You will be fully refunded through your original payment form. Orders beyond 30 days may incur a 20% restocking fee, and all shipping and handling costs will be the customer's responsibility. Additional return details are listed below. Products purchased from BonsenKitchen after 60 days are not eligible for a refund.

4.If you receive a damaged product, you must notify BonsenKitchen within 48 hours of delivery. BonsenKitchen will investigate the claim and inform the shipping company about the damages. Please retain all packaging in case BonsenKitchen or the shipping company needs to inspect it. These investigations may take several days, but the replacement of the goods will be processed as soon as possible.

5.We are sorry to hear that your BonsenKitchen product arrived with defects or damages. We aim to address this issue immediately with the help of our customer support team and quality assurance team. They will need some information about your order and the issues you encountered while using the BonsenKitchen product. To report your issue, please contact our customer support team with your order number via email at [customer-service@bonsenkitchen.com](mailto:customer-service@bonsenkitchen.com). We may require you to make a short video or take some photos of the product defects and send them to [customer-service@bonsenkitchen.com](mailto:customer-service@bonsenkitchen.com). After an initial analysis of the video or Pics, if defects are confirmed upon the arrival of the goods, we will immediately send you a brand-new replacement. If we determine that you misrepresented the condition of the BonsenKitchen product and there is no defect in the product, we will provide you with the correct instructions and assist you in using the product correctly.

If you have any questions or concerns, please contact us at:

**[customer-service@bonsenkitchen.com](mailto:customer-service@bonsenkitchen.com)**

# Bonsenkitchen

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