

Bonsenkitchen

Vacuum Sealer Operation Manual

Model:VS3911



www.bonsenkitchen.com

Introduction

Congratulations on the purchase of this modern and high-quality product. This instruction manual contains important information on safety, usage and disposal. Before using the product, familiarize yourself with all handling and safety guidelines. This device may only be used as described and for the purposes indicated. Please also pass these operating instructions on to any future owner(s).

Safety Instructions

Always abide by the following safety rules and instructions when using electrical appliances and read these instructions carefully before using the vacuum sealer.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse the cord or main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate the device with a damaged cable or plug or after a malfunction of the device or after damage. Contact customer service for inspection, repair or adjustment.
- Do not use outdoors.
- Do not let the cable hang over the edge of the table or counter and do not touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not open the appliance cover during operations.
- Always ensure the upper/bottom cover in correct location during operations.
- This product is only authorized for domestic use and not for commercial or industrial purposes. It is only intended for applications described in these instructions.
- This vacuum sealer may be used by children aged 8 years old and over if they are supervised by an adult and have been told how to use the appliance safely and are aware of potential risks.
- Cleaning and maintenance may not be carried out by children unless they are 8 years old or older and are supervised.
- Children must not play with the vacuum sealer.

WARNING: Do not immerse the vacuum sealer in water or other liquids when cleaning it. If

the supplied power cord is damaged, it should be replaced by a qualified technician in order to avoid a hazard.

SAVE THESE INSTRUCTONS

OPERATING INSTRUCTIONS

- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used,
 - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 2-wire cord;
 - 3) The longer cable should be arranged so that it does not hang over the counter top or table top where it can be pulled by children or where it can be accidentally tripped over.

Placement

- Always place the vacuum sealer away from the edge of the counter top.
- Make sure the vacuum sealer is placed on a firm, flat surface.
- Do not use the vacuum sealer outdoors or near water.

WARNING: When in use do not place the vacuum sealer onto a metal tray or metal surface.

Personal Safety

WARNING: To protect against fire, electric shock and personal injury, do not immerse the plug and vacuum sealer in water or any other liquid.

WARNING: Misuse of the vacuum sealer can cause personal injury.

- Disconnect the vacuum sealer from power before cleaning and not in use.
- Allow the vacuum sealer to cool down before putting on or taking off parts and before cleaning.
- Do not move the vacuum sealer while it is switched on.

Other Safety Considerations

- Only use officially-provided attachments and accessories.
- Do not use the vacuum sealer for any use other than its intended purpose.
- Keep the vacuum sealer away from heat sources.
- When using the vacuum sealer, make sure the lid is properly in place and secure before operation.

CAUTION: To prevent damage to the vacuum sealer, do not use water or any liquid when cleaning.

Disposal of Packaging Materials

- The packaging protects the appliance from damage during carriage.

- The packaging materials have been selected for their environmental friendliness and ease of disposal, and are therefore recyclable.
- Returning the packaging to the materials cycle conserves raw materials and reduces the amount of waste that is generated. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.

NOTE:

If possible, keep the original packaging during the warranty period so that the device can be properly packed for returning in the event of a warranty claim.

Scope of Delivery

The appliance is supplied with the following components as standard:

- 1 x Vacuum Sealer
 - 20 x Vacuum Bags (0.79x1.18 inches)
 - 1 x Roll bags (1.10x11.81 inches)
 - 2 x Vacuum tubes
- ▶ Check the package for completeness and for signs of visible damage.
 - ▶ If the consignment is incomplete or damaged due to defective packaging or carriage, please contact us.

Installation Requirements

For safe and trouble-free operation of the device, the set-up location must fulfill the following requirements:

- When setting it up, place the appliance on a firm, flat and horizontal surface.
- Do not place the device in a hot, wet or extremely damp environment or in the vicinity of flammable materials.
- The mains power socket must be easily accessible, so that the power cable can be easily disconnected in the event of an emergency.

Electrical Connection

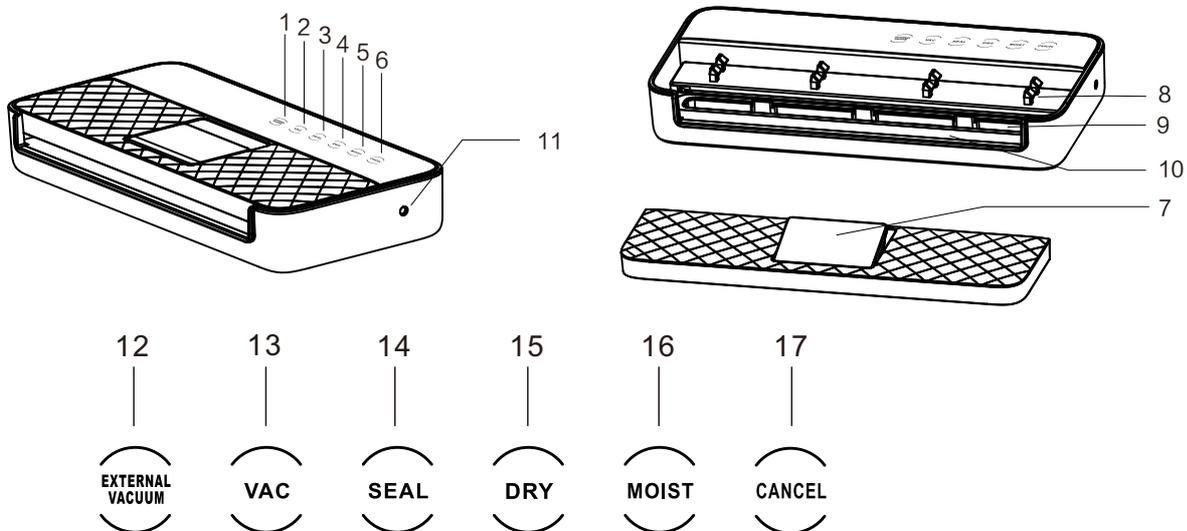
- ▶ Before connecting the device, compare the connection data (voltage and frequency) on the type plate with those of your power supply. This data must match to prevent damage to the device.
- ▶ Make sure that the power cord is undamaged and does not run over hot surfaces and/or sharp edges.
- ▶ Make sure that the power cord is not taut or bent.
- ▶ Do not let the power cable hang over edges (trip wire effect).
- ▶ Insert the plug into the mains power socket.

Sealing Vacuum Bags

- ▶ The bag width may not exceed 30cm. Otherwise it cannot be welded correctly.
- ▶ Use only nylon-PE films with a structure (points or grooves) on one side and a thickness of approximately 0.15 - 0.30 mm. Otherwise the weld seam will not be tight and the appliance may be damaged. You can recognize bags of this type from the information on the package. The quality of the weld seam will vary depending on the type and thickness of the bag.

- ▶ Open the device cover by pressing the cover release and fold the cover upwards. Place the open end of the bag in the machine so that the opening of the bag lies centrally under the lower sealing ring. The bag should not be inserted further than the rear ring and must lie between the front and sealing rear sealing ring. If the bag lies over one or both of the sealing rings, the bag cannot be properly sealed.
- ▶ The bag opening must lie flat on the welding wire. Otherwise, welding will not work properly. Close the cover of the device. The seal presses the bag onto the sealing wire to create a smooth seam. Make sure that both corners of the lid are closed. If necessary, press the top cover again so that the lid clicks in audibly and firmly. Select the mode (dry or wet). When the selection is **Dry**, the **Dry** indicator lights up. When **Moist** is selected, the indicator **Moist** will light up.
- ▶ Make sure that the weld is properly closed. A correct weld should be a smooth, straight strip without wrinkles.
- ▶ Fill the bag in such a way that no food residues or liquids can escape and enter the machine during sealing.
- ▶ Wait 15 seconds before sealing the next bag to allow the appliance to cool down.

Parts



1. Buttons:

- | | | |
|-----------------|----------|-----------|
| 1) External Vac | 2) Vac | 3) Seal |
| 4) Dry | 5) Moist | 6) Cancel |

2. Indicate Light:

- | | | |
|----------------------------|---------------------|----------------------|
| 12) External Vac Indicator | 13) Vac Indicator | 14) Seal Indicator |
| 15) Dry Indicator | 16) Moist Indicator | 17) Cancel Indicator |

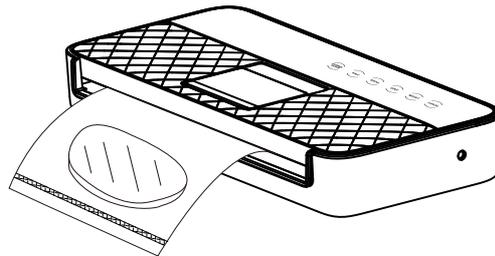
3. Other Parts:

- | | | |
|--------------------------|---|---------|
| 7) lid | 8) Snap Joint | 9) Sink |
| 10) Sealing Rubber Strip | 11) External Interface /Suction Interface | |

Operating the equipment

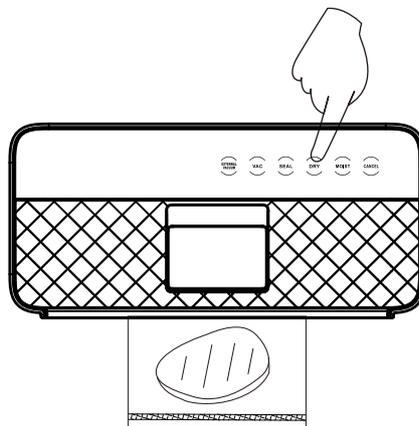
The machine will go to sleep mode if there is no operation after 5 minutes. The CANCEL button will keep flashing and other button lights off. Press the CANCEL button to reactivate the machine.

1. DRY/WET



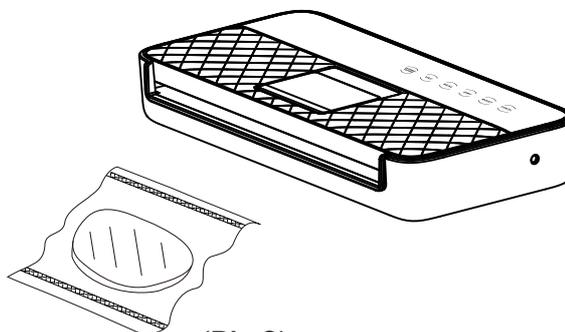
(Pic.1)

- (1). Place the machine on a flat surface, plug in the power. After filling the food to vacuum bag, put the vacuum bag flatly into the vacuum sealer.



(Pic.2)

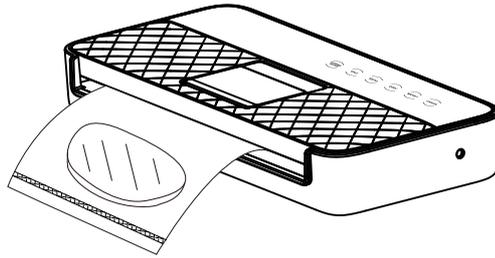
- (2). Select the "Dry " or "Wet " button according to the food (Pic.2)
The machine starts to work and automatically seal.



(Pic.3)

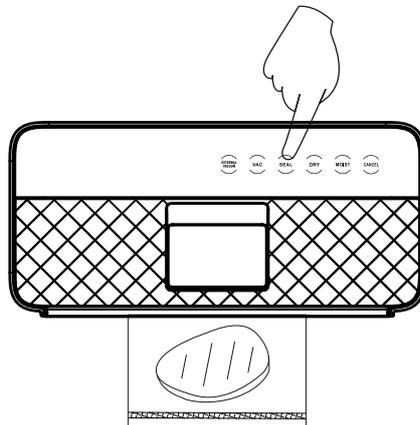
- (3). The light flash first, then the light is off, remove the bag, vacuum machine operation completed (Pic.3)

2. SEAL



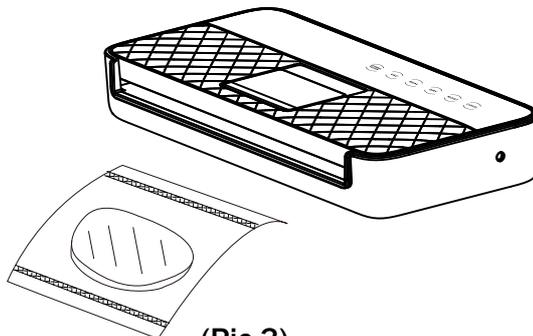
(Pic.1)

- (1). Place the machine on a flat surface, plug in the power. After filling the food to vacuum bag, put the vacuum bag flatly into the vacuum sealer.



(Pic.2)

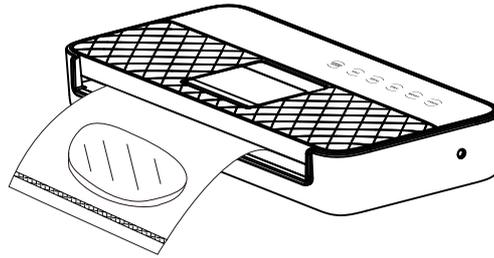
- (2). If you only need to seal the food but no need to evacuated air in the bag , just press "Seal" button (Pic.2), then the sealing indicator lights up.



(Pic.3)

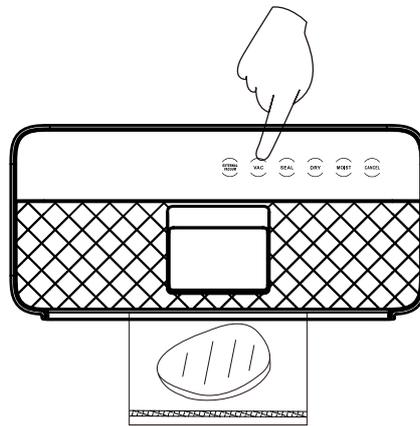
- (3). The light flash first, then the light is off, remove the bag, vacuum machine operation completed (Pic.3)

3. VAC



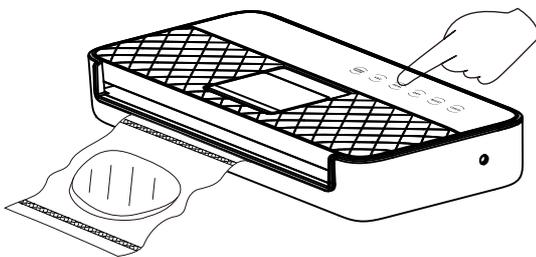
(Pic.1)

- (1). Place the machine on a flat surface, plug in the power. After filling the food to vacuum bag, put the vacuum bag flatly into the vacuum sealer.

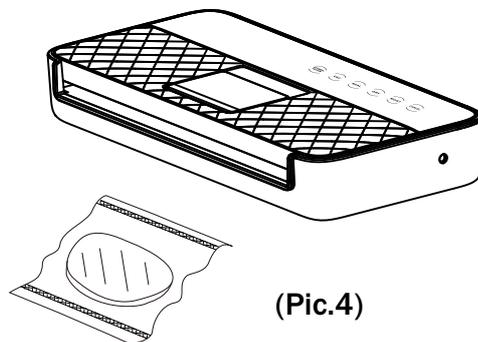


(Pic.2)

- (2). In this mode, you can control the vacuum sealer manually. If you press and hold the "VAC" button, the machine will keep working, After it meet your need, release the button to stop the machine (Pic.3), then press the "SEAL" button to seal the bag.



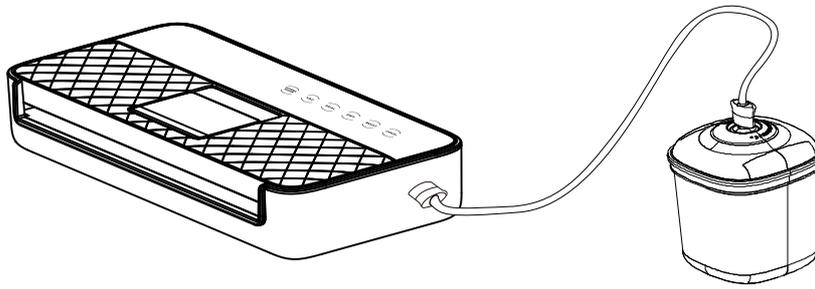
(Pic.3)



(Pic.4)

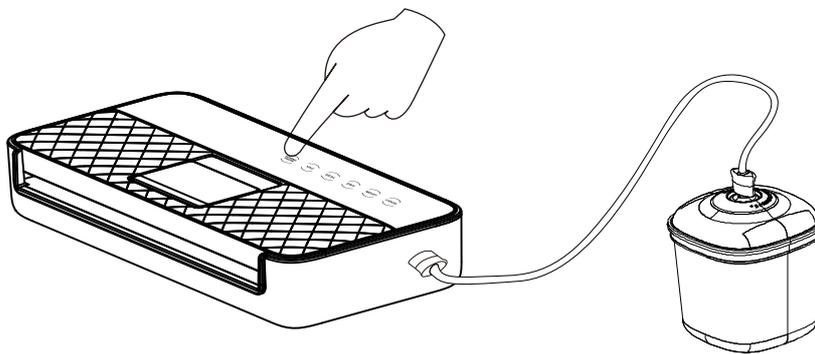
- (3). The light flash first, then the light is off, remove the bag, vacuum machine operation completed (Pic.4)

4. EXTERNAL VAC



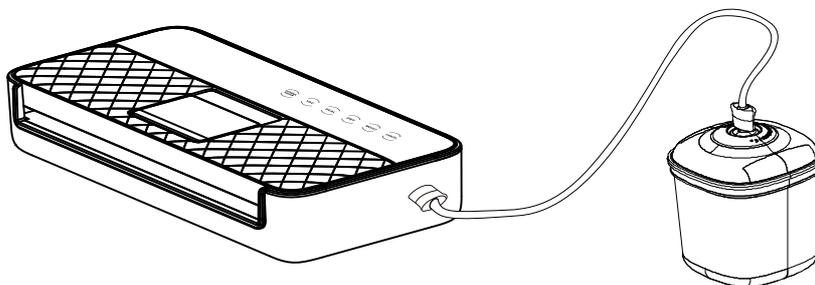
(Pic.1)

- (1). Insert one end of the pumping port into the machine valve and put the other end into Vacuum tank (two end can be switch)



(Pic.2)

- (2). Press the “EXTERNAL VAC” button, the vacuum sealer start to work.



(Pic.3)

- (3). When the light is off, remove the vacuum tube, vacuum machine operation completed (Pic.3)

NOTE: Once you have sealed 5 bags continuously, allow the appliance to cool down for about 1 minute. During this cool-down phase, you cannot start the appliance. After the cool-down phase, you can use the appliance as normal.

Cleaning

- ▶ Unplug the unit before cleaning it.
- ▶ Make sure that no moisture can penetrate into the device.
- ▶ Do not use aggressive or abrasive cleaning agents, as these can damage the surface of the housing.
- ▶ Do not use hard or sharp objects to remove adhesive from the welding wire. Otherwise the welding wire or the insulation could be damaged.
- ▶ Clean the surface of the device with a slightly moistened cloth and a mild detergent.
- ▶ Wipe off the upper and lower sealing rings as well as the press seal with a damp cloth. Make sure the device is dry before using it again.

Storage

- ▶ The unit has a built-in cable holder on the bottom of the case, on which you can wind the power cord when not in use. This will prevent the power cord from getting caught, getting dirty or becoming a source of danger by hanging loosely.
- ▶ Store the appliance in a clean, dry place protected from direct sunlight.

Warranty claim procedure

In order to ensure a quick processing of your case, please observe the following notes:

The article number can be found as a sticker on the back or underside of the device. If functional or other defects occur, please contact the specified service center by e-mail.

Customer Service: support@bonsenkitchen.com

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.

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

Freezing chamber (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: The fruit itself will release gas for ripening effect, and it is easy to deteriorate in a closed environment. It is recommended to keep it fresh for a short time, not for long.

Technical Data

Model No.: VS3911

Operating Voltage: 120V~ 60Hz

Power Consumption: 120W

Max. Width for Shrink-wrapping: 11.81 inches

Vacuum Value: >80Kpa

Noise Level: circa 77 dB

Product Dimension: 14.56×6.89×2.28 inches

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to get more perks!**



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