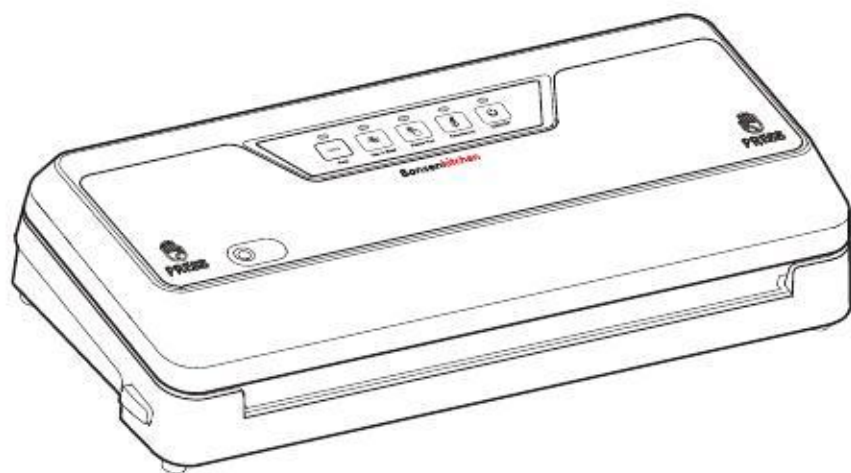


Vacuum Sealer

Operation Manual



VS3019

www.bonsenkitchen.com

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Questions?

Call:
1-888-965-8032
(U.S.A. only)

Email:
customer-service@bonsenglobal.com

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

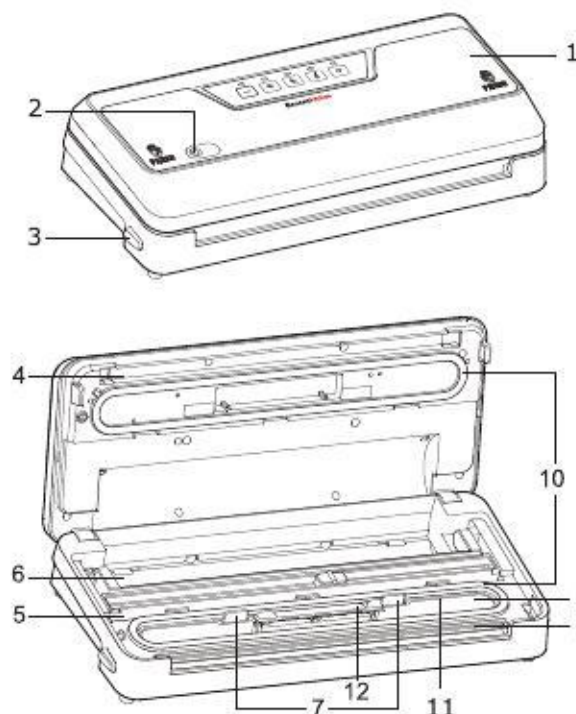
2. To reduce the risk of burns, do not touch the sealing strip or heating element while using the appliance.
3. To prevent electric shock, do not place wires, plugs, or electrical appliances in water or other liquids.
4. This appliance should not be used by children or individuals with reduced physical, sensory, or mental capabilities.
5. Close supervision is required when using any appliance near children. Children should not play with the appliance.
6. Unplug the appliance from the outlet when not in use and before cleaning.
7. Do not use the appliance if the power cord or plug is damaged. Do not use the appliance if it is malfunctioning or damaged in any way. For more information, please contact consumer services.
8. Using an accessory that is not recommended by the appliance manufacturer with this appliance may result in fire, electric shock, or injury to persons.
9. Do not use in wet areas or outdoors. Do not use for commercial purposes.
10. Do not allow the cord to hang over the edge of the table or counter, or touch hot surfaces.
11. Place the cord in a safe place where it cannot be tripped over, pulled on, or cause the user, especially children, to become entangled, which could result in the appliance being overturned.
12. Do not place the appliance on or near wet surfaces, or heat sources such as a hot gas or electric burner, or a heated oven. Always use the appliance on a dry, stable and level surface.
13. Extreme caution should be taken when sealing bags or moving an appliance that contains hot liquids.
14. Use the appliance only for its intended purpose.
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.
20. This appliance has a polarized plug (one blade is wider than the other). For safety purposes, this plug is intended to fit in a polarized outlet only one way. If the plug doesn't fit fully into the outlet, try inserting it in the opposite direction. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

21. For household use only! Do not immerse in water!
22. A household product provided with a power-supply cord that is less than 4-1/2 feet (1.4m) long shall be provided with instructions that include the following information:
- a) A short power-supply cord (or detachable short power-supply cord) is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
 - b) Extension cords (or longer detachable power-supply cords) are available and can be used if proper care is taken.
- 1) The electrical rating marked on the detachable power-supply cord or extension cord should be no less than the electrical rating marked on the product.
 - 2) If the product is of the grounded type, the extension cord must be a 3-wire grounding type.
 - 3) The longer cord should be arranged so that it does not drape over the countertop or tabletop, where it could be tripped over, snagged, or pulled unintentionally, especially by children.
23. Do not vacuum seal items with obvious liquid. For foods with liquid, remove the liquid from the food and keep the vacuum bag as liquid-free as possible. Liquid entering the machine can cause electric shock injuries.

TECHNICAL PARAMETERS

Model No.	VS3019
Power	120 V~60 Hz 135W

FEATURES AND BENEFITS



- 1) Lid
- 2) Accessory Port
- 3) Latch
- 4) Airbag-Type Sealing Strip
- 5) Cutter Holder
- 6) Roll Bag Slot
- 7) Barrier
- 8) Vacuum Chamber
- 9) Heating Element
- 10) Sealing Foam Gaskets
- 11) Removable drip tray
- 12) Bag-Mouth Clamp*

Bag-Mouth Clamp*

(1) A labor-saving clamp designed to secure the opening of the vacuum bag during operation.

(2) Press the Bag-Mouth Clamp firmly. When the upper lid is lowered, the vacuum bag is automatically clamped; when the upper lid is opened, it is released automatically.



• Functions Description

 Seal	The "Seal" button activates the main sealing function.
 Vac & Seal	The "Vac & Seal" button activates the vacuum sealing function for dry hard foods.
 Pulse Vac	Press and hold the "Pulse Vac" button to manually vacuum seal liquid, soft, fragile, or deformable foods. Release it when the desired vacuum level is reached, then press "Seal" once to finish.
 Accessory	Press the "Accessory" button to activate the external vacuum function for accessories such as a vacuum jar, red wine bottle, or zipper bag. The machine will automatically stop after the air extraction is completed.
 ON/OFF	After connecting to the power supply, the "ON/OFF" button indicator light will be on, and the machine will turn on automatically. To cancel an operation during use, press the "ON/OFF" button to stop. Once it has stopped, press the button again to restart.



NOTE: After each use, allow the appliance to cool down for 20 seconds with the lid open.

HOW TO MAKE A VACUUM BAG WITH BONSENKITCHEN ROLLS

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

1. Open the lid, then take out the roll bag and remove the sticker. (See: Pic 1)



Pic 1

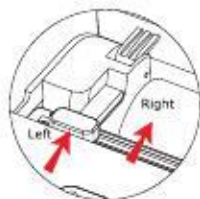
2. Put the roll bags back into the slot, then gently pull out the desired length of bag. To ensure there is enough space for vacuuming and sealing, we recommend placing the food near the vacuum sealer's middle opening. Then, pull out the vacuum bag to cover the food up to two-thirds of its length (For example, when sealing a steak). If the food is thicker, pull out a longer bag to ensure there is at least 4 inches of space between the bag opening and the food. (See: Pic 2)



Pic 2

Please note: The bag should be pulled from under the cutter holder, not through the middle gap.

3. When cutting the bag, place the cutter on the left and the roll on the right. Slide the cutter from left to right in order to cut the bag, then remove it. (See: Pic 3)



Pic 3

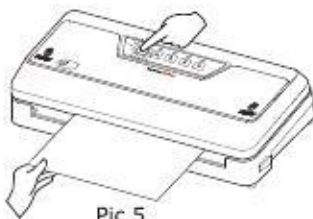
4. Open the lid, then flatten the bag opening and insert it into the vacuum chamber. Close and lock the lid. (When you hear the "click" sound, it indicates that the lid is locked.) (See: Pic 4)



Pic 4

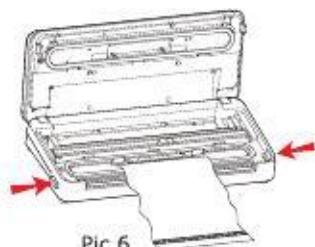
5. Press the **"Seal"** button, and the machine will start sealing the bag. The operation is completed when the indicator turns off.

Please note: To prevent the bag from moving, it is recommended to hold the bag steady and then press the **"Seal"** button. Hold the bag for about 5 seconds until the airbag-type sealing strip is fully inflated. (See: Pic 5)



Pic 5

6. Press the release buttons on the left and right, then open the lid and remove the sealed bag.
(See: Pic 6)

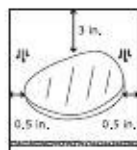


Pic 6

HOW TO VACUUM SEAL FOOD

• Vacuum sealing dry hard foods

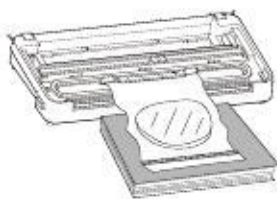
1. Place the food into the vacuum bag properly. For best results, ensure a 3-inch (76 mm) gap is between the food and the bag opening, as well as at least a 0.5-inch (12.7 mm) gap on both sides of the bag. (See: Pic 7)



Pic 7

2. Open the lid, then flatten the bag opening and after inserting the bag into the bag-mouth clamp, press the clamp firmly. Close and lock the lid. (When you hear the "click" sound, it indicates that the lid is locked.)

Please note: When placing the vacuum bag containing food into the vacuum sealer, it is recommended to place a support (such as a thick book) under the bag to ensure that the bag opening remains in place within the vacuum chamber. (See: Pic 8)



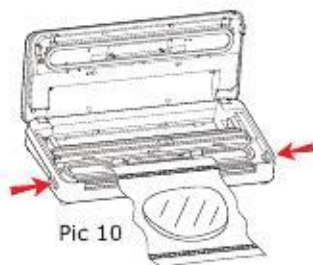
Pic 8

3. Press the "Vac & Seal" button, and the machine will start vacuuming and sealing. The operation is completed once the indicator turns off. (See: Pic 9)



Pic 9

4. Press the release buttons on the left and right, then open the lid and remove the vacuum-sealed food. (See: Pic 10)



Pic 10

• Vacuum sealing delicate, soft, or moist foods

1. Please follow the first 2 steps as above.

2. **For delicate or soft foods:** Press and hold the **"Pulse Vac"** button until the desired vacuum level is reached. Release the button, then press **"Seal"** once to complete the process.

3. **For moist foods:** Press and hold the **"Pulse Vac"** button, releasing it just before liquid reaches the bag opening. Then press **"Seal"** once for the initial seal. If any liquid has escaped, press **"Seal"** again to ensure an airtight seal. (Pic 11)

Please note: After vacuuming foods with liquid, promptly remove the removable drip tray to clean it, wipe it dry and put it back into the vacuum chamber. Failure to do so may result in liquid entering the machine and causing damage.

4. Press the release buttons on the left and right, then open the lid and remove the sealed bag. (Pic 12)



Pic 11

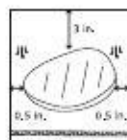


Pic 12

HOW TO SEAL FOOD

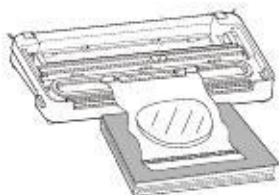
Please note: Use the "Seal" function when you need to seal leftover food, aluminum foil bags, potato chip bags and other similar packaging bags.

1. Place the food into the vacuum bag properly, and ensure a 3-inch (76mm) gap between the food and the bag opening, leaving a 0.5-inch (12.7mm) air channel on both sides of the bag. (See: Pic 13)

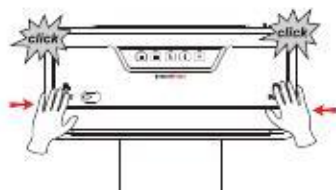


Pic 13

2. Open the lid, then flatten the bag opening and after inserting the bag into the bag-mouth clamp, press the clamp firmly. Close and lock the lid. (When you hear the "click" sound, it indicates that the lid is locked.) (See: Pic 14) (See: Pic 15)



Pic 14



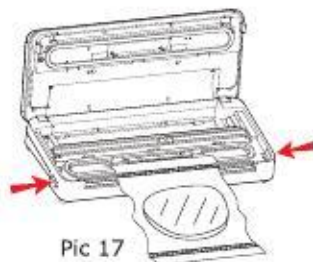
Pic 15

3. Press the "Seal" button, and the machine will start sealing. The operation is completed when the indicator light turns off. (See: Pic 16)



Pic 16

4. Press the release buttons on the left and right, then open the lid and remove the sealed bag. (See: Pic 17)



Pic 17

HOW TO USE EXTERNAL VACUUM WITH ACCESSORIES

The machine comes with three types of external interfaces for different vacuuming needs.

Please select the appropriate external interface for vacuuming.

- For jars without a large knob on the lid, depending on the port size, either insert one end of the accessory hose directly into the jars or connect the oblate external interface firstly. (See: Pic 18)
- If the jar has a large knob on lid, please use the round external interface. (See: Pic 19)



Oblate external interface

Pic 18



Round external interface

Pic 19

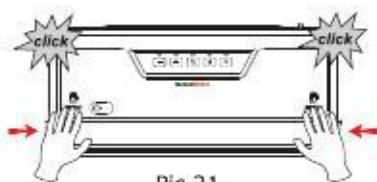


Accessory hose

1. Place the food into the vacuum jar and close it tightly. (See: Pic 20)
2. Close and lock the lid of the vacuum sealer. (See: Pic 21)



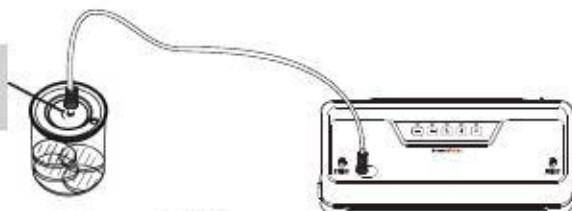
Pic 20



Pic 21

3. Insert one end of the accessory hose into the machine's accessory port. Attach the appropriate external interface to the other end and insert it into the jar's external port. (See: Pic 22)

NOTE: Please hold the external interface.



Pic 22

4. Press the "Accessory" button to activate the external vacuum function. The operation is completed when the indicator turns off. (See: Pic 23)



Pic 23

5. Remove the accessory hose.

ADDITIONAL TIPS

1. After operating for an extended period, the machine will activate its overheat protection mode, and the "Seal" indicator light will start flashing. Please wait for approximately 15 minutes for the machine to cool down until the light stops flashing, and then the machine will resume normal operation.
2. If you want to cancel any function during working, you can press the "ON/OFF" button to stop it.
3. If no operation is performed within 10 minutes, the machine will automatically enter sleep mode. To resume use, press the "ON/OFF" button to wake it up.
4. When using the Vac & Seal and Pulse Vac functions, please ensure that the accessory hose is disconnected from the accessory port.

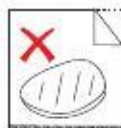


DO NOT



wet the bag opening

To avoid sealing failure, please ensure that the bag opening is dry and do not wet it.



wrinkle the bag opening

Before sealing the bag, please thoroughly clean and straighten the bag opening to ensure it is flat without wrinkles or creases. Please note that creased bags may affect the sealing effect.



vacuum items with sharp edges

Do not use vacuum bags to store items with sharp edges, such as fish bones and hard shells, as these sharp objects may penetrate and tear the bag.



put bag in the wrong place

Do not place the bag opening on the heating element, or place it over the three barriers on the inner edge of the vacuum chamber, please place the bag opening directly into the vacuum chamber.

TROUBLESHOOTING

Problems	Reasons	Solutions
Q1. The sealing light is flashing and the power light is on, the machine can not work.	The machine enters the overheating protection mode due to high temperatures from continuous use. The reasons are as follows:	Open the lid and let the machine cool for more than 15 minutes. (Note: While the machine is cooling, unplugging the power cord can restore function, but this is not recommended. The reason is that if you continue to vacuum seal without waiting for the heating wire to completely cool down, the machine will enter the overheating protection mode again after working briefly for 1 or 2 times.)
	1. The machine enters the overheating protection mode after working for a total of 20 times with sealing and vacuuming.	
	2. When the machine is used in a place where the temperature is too high (more than 25°C), the heat dissipation efficiency of the machine's heating wire decreases. This will cause the machine to enter the overheating protection mode even if it is operated less than 20 times.	
	3. The frequency of vacuum and sealing of the machine is too high. The heating wire continues to heat up for a short period of time, causing the machine to enter an overheat protection mode even if it is operated less than 20 times.	
	4. After finishing the sealing of the vacuum bag, reseal the bag opening to get a better sealing effect. However, resealing the bag will cause the heating wire to continue heating up for a short period of time, which will cause the machine to enter the overheating protection mode even if it is operated less than 20 times.	
Q2. The machine makes noise but doesn't vacuum seal / the vacuum sealing process has randomly slowed down.	1. Check if the upper and lower sealing gaskets are loose, worn out, deformed, or contain debris.	Loose: Remove the sealing gasket and put it in the refrigerator compartment for 2 hours, then reinsert it into the appliance and try again.
		Worn out: Please contact us to get a new one for replacing.
		Deformed: If the sealing gasket is deformed, wait 24 hours for it to regain shape. Once it has regained shape, reinsert it into the appliance and try again.
		Debris: Clean the debris from the sealing gasket. From there, replace one side and then place it back into the appliance to resume use.
	2. The vacuum bag opening is not completely placed in the vacuum chamber, and the air in the vacuum bag cannot be pumped out.	Please place the vacuum bag opening correctly.

Problems	Reasons	Solutions
Q2. The machine makes noise but doesn't vacuum seal / the vacuum sealing process has randomly slowed down.	3. The vacuum bag is overfilled with food and presses against the machine's lid.	1. Avoid overfilling the bag. 2. Make a larger bag if needed. Ensure at least a 3-inch (76mm) space between the food and the opening of the bag.
Q3. Vacuum sealing wet food, the seal is not successful.	Liquid is drawn into the sealing strip area, resulting in a decrease in the temperature of the sealing heating wire.	For liquid foods (such as soups or stews), freeze them before vacuum sealing for a better sealing effect.
		When filling the vacuum bag with wet food, it is necessary to clean the mouth of the bag before vacuum sealing to ensure that both the inner and outer surfaces of the sealing area are dry and clean.
		Press and hold the "Pulse Vac" button, releasing it just before liquid reaches the bag opening. Then press "Seal" once for the initial seal. If any liquid has escaped, press "Seal" again to ensure an airtight seal.
Q4. There is air leakage from the bag after sealing.	1. Sharp edges of food (such as bones or shells) may have punctured the bag.	Wrap the food with kitchen paper and reseal with a new bag.
	2. The sealed food may have generated gas due to fermentation, which may appear as air leakage.	For fruits and vegetables, it is recommended to refrigerate them after sealing to prevent fermentation and achieve better preservation. (For more information on this: Reference the VACUUM SEALING AND FOOD SAFETY PRACTICES section of this manual.)
Q5. The vacuum bag melts during sealing.	1. The heating element of the machine may be overheating, which may melt the bags.	Open the lid and let the machine cool for more than 15 minutes.
	2. The heat insulation tape of the heating component is uneven and bulging.	Please unplug the machine, wait for it to cool down, and flatten the heat insulation tape before using it again.

Problems	Reasons	Solutions
Q5. The vacuum bag melts during sealing.	3. Improper bags are being used, which may have a different melting point.	Please use BonsenKitchen vacuum sealer bags only. BonsenKitchen bags are specifically designed for use with this vacuum sealer.
Q6. Machine doesn't power on or buttons don't function.	1. The power plug isn't inserted properly.	Make sure the power plug is connected and inserted correctly to your outlet.
	2. The machine has entered sleep mode.	The machine will enter sleep mode after not working for 10 minutes. Please press the power button to restart.
	3. The machine is broken.	Contact us via: customer-service@bonsenglobal.com to begin the return and exchange process.

CLEANING AND MAINTENANCE

- Before cleaning and maintenance, make sure to unplug the power cord from any outlets.
- Do not immerse the machine or any of its parts in liquid for cleaning.** Instead, clean the appliance's surface with a lightly damp cloth and mild detergent.
- With a damp cloth, open the lid of the appliance and wipe the upper and lower gaskets, as well as the sealing strip. Make sure to dry the appliance before using it again.
- After vacuuming foods with liquid, promptly remove the removable drip tray to clean it, wipe it dry and put it back into the vacuum chamber. Failure to do so may result in liquid entering the machine and causing damage.
- Once the appliance is dry, store it in a safe place that is flat and out of the reach of children.
- When the appliance is not in use, keep it in the unlocked position to prevent the foam gaskets from compressing or deforming. Failure to do so could affect the function and performance of the vacuum sealer. (See: Pic 24)



Pic 24

VACUUM SEALING AND FOOD SAFETY PRACTICES

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container. Removing the air from a container reduces the oxidation of the food, which ultimately affects nutritional value, flavor and overall quality.

Removing air can also inhibit the 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

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

Bacteria

Identified by an unpleasant odor, discoloration, and a 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, anaerobic bacteria can be very dangerous to ingest.

To safely preserve foods, it is crucial 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, however, it stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and ensure they are kept 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 the age and condition of the food from the day it was vacuum sealed.

Please note: 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 food 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 to be reheated in water with a temperature lower than 170°F (75).

Preparation Guidelines for Hard Cheeses: To keep cheese fresh, vacuum-seal it after each use. Make your bag longer than usual, allowing 1-inch of extra bag material for each time you plan to open and reseal. This extra length will be in addition to the usual 3-inch space you leave between the contents and the seal. Simply cut the sealed edge and remove the cheese. When you're ready to reseal the cheese, just place it back in the bag and reseal.

Please note: Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum sealed.

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

Please note: Beef can appear darker in color after vacuum sealing due to deoxygenation. This is not a sign 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 the vegetables with a towel before vacuum packaging.

Please note: All vegetables (including broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored only in the refrigerator.

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until they are solidly frozen. To freeze vegetables in individual servings, first place them 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 them from the baking sheet and vacuum seal the vegetables in a bag. After they have been vacuum sealed, return them to the refrigerator.

Please note: Due to the risk of anaerobic bacteria, fresh mushrooms, onions, and garlic should never be vacuum sealed.

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

Preparation Guidelines for Coffee and Powdery Foods: To prevent food particles from being drawn into the vacuum pump, place a coffee filter or paper towel at the top of the 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 they are solidly frozen. To freeze fruit in individual servings, first place them on a baking sheet and spread them out so they are not touching. This prevents the fruit from freezing together in a block. Once the fruit is frozen, remove it from the baking sheet, vacuum seal it in a bag, and place it in the refrigerator. You can vacuum seal portions for baking, or in your favorite combinations for an 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 them in a casserole dish, loaf pan or ice cube tray until solid. Remove the frozen liquid from the pan and vacuum seal it in a bag. You can stack these "frozen bricks" in your freezer. When you're ready to use, just cut the corner of the bag and place it in a dish in the microwave or drop it 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 extra space between the contents and the bottom of the bottle stopper. You can re-seal bottles after each use.

Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches: Efficiently store your meal prep, leftovers and sandwiches in stackable, lightweight containers. These containers are microwaveable, top rack dishwasher safe and come with a custom adaptor. These lightweight containers are designed for travel, so whether you're taking it to the office, school, or the great outdoors, they are a great option for packing your meals to go.

Preparation Guidelines for Snack Foods: Your snack foods will maintain their freshness for 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 perfect for outdoor excursions. Whether you're camping or hiking, they'll keep your matches, maps, and food dry and compact.

To obtain fresh drinking water outdoor, simply fill a bag with ice, vacuum seal it, and when needed, allow the ice to melt. You can trim off a corner of the bag to create 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 3 years from the date of first purchase. The warranty only covers material and manufacturing defects. Transport damage, wear to parts or damage to the fragile filter components (such as buttons or sealing rings) do not apply.

The warranty expires in case of improper handling, use of force, and unauthorized modifications 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. This device has been manufactured with care and carefully checked before delivery.

Please keep your receipt as proof of purchase. In case of warranty issues, please contact our customer service at: **customer-service@bonsenglobal.com**.

ENVIRONMENT FRIENDLY DISPOSAL

Disposal:



Guideline 2012/19/EC concerns the handling, collection, recycling, and disposal of electrical and electronic equipment and their components, commonly referred to as Waste Electrical and Electronic Equipment (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, making them recyclable. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.



Manufacture: Bonsen Electronics Limited

📍 : No. 11, Lunpinchong Industrial Zone, Houjie Town,
Dongguan City, Guangdong Province, China,
postal code 523941.

✉ : customer-service@bonsenglobal.com

☎ : 1-888-965-8032 (U.S.A. only)

Made in China

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Please note that the actual product may differ from the images or illustrations in this manual due to ongoing updates and improvements of the product. We reserve the right to modify the product, packaging, and documentation without prior notice.