Inkbird INK-VS01

Inkbird Vacuum Sealer Machine User Manual

Model: INK-VS01

This manual provides comprehensive instructions for the safe and efficient operation of your Inkbird Vacuum Sealer Machine. Please read thoroughly before first use.

1. Introduction

The Inkbird Vacuum Sealer Machine is designed to extend the freshness of your food by removing air from specially designed bags and containers. This process helps to prevent spoilage, freezer burn, and oxidation, preserving flavor and nutrients for significantly longer periods than traditional storage methods.



Figure 1.1: Inkbird Vacuum Sealer Machine and included starter kit items.

2. What's Included

Your Inkbird Vacuum Sealer Machine comes with a complete starter kit to help you begin preserving food immediately:

- 1 x Inkbird Vacuum Sealer (Model: INK-VS01)
- 1 x Air Suction Hose
- 5 x Sealer Bags (8" x 11.8")
- 1 x Bag Roll (8" x 79")
- 1 x Power Cord
- 1 x User Manual

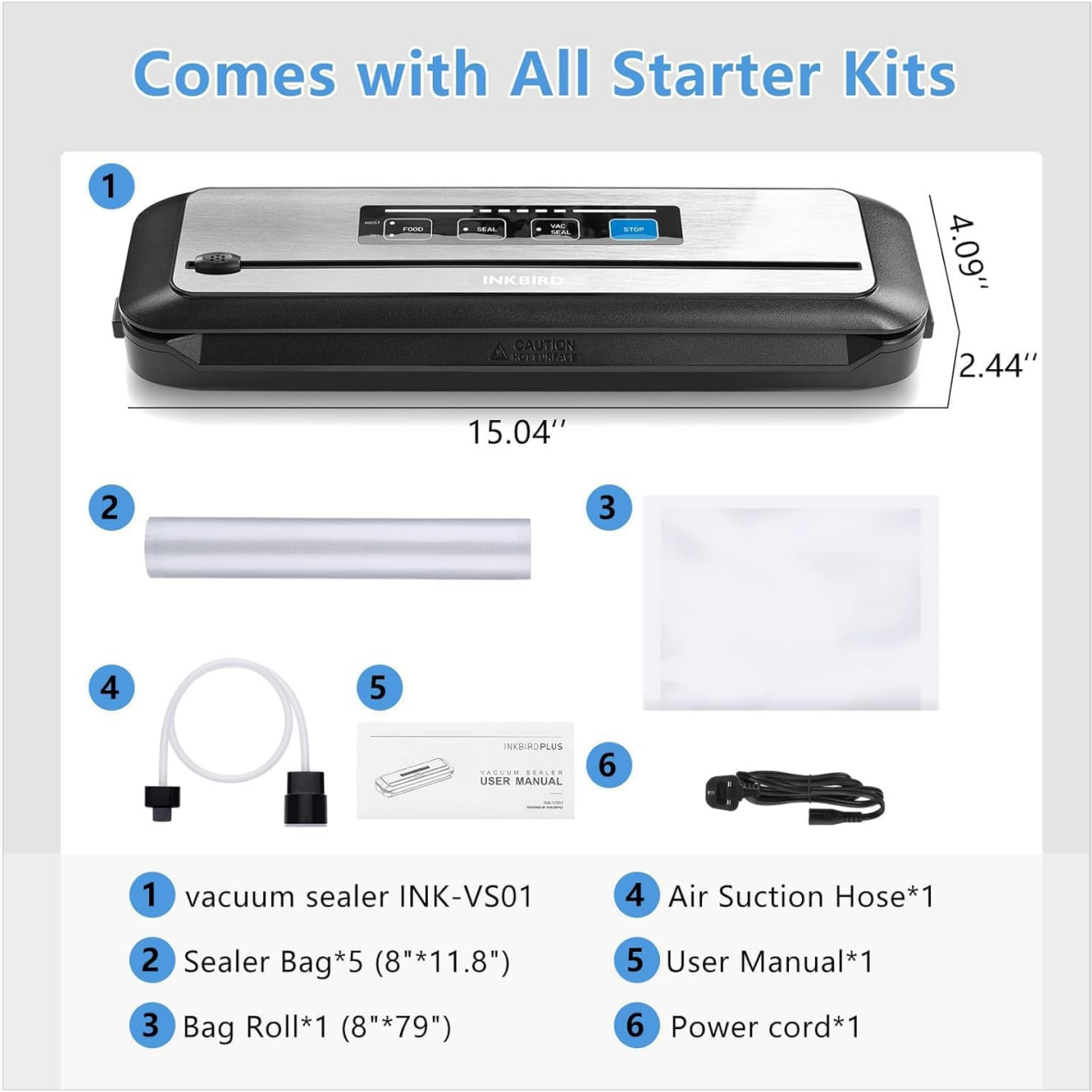


Figure 2.1: All components included in the Inkbird Vacuum Sealer starter kit.

3. Product Overview

The Inkbird Vacuum Sealer features a sleek design with intuitive controls for various sealing needs. It includes a built-in cutter for custom bag sizing and a powerful vacuum pump for efficient air removal.

Key Components:

- **Control Panel:** Features buttons for different modes (Food, Seal, Vac Seal, Stop) and indicator lights.
- **Sealing Strip:** Heats to create an airtight seal on bags.
- **Vacuum Chamber:** Area where air is extracted from the bag.
- **Built-in Cutter:** Integrated sliding cutter for precise bag cutting.
- **Safety Locks:** Securely close the lid during operation.



Figure 3.1: The integrated 11.8-inch sliding cutter for custom bag sizes.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the device and accessories for any signs of damage.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
4. **Power Connection:** Connect the power cord to the machine and then to a standard electrical outlet (110V AC).
5. **Initial Cleaning:** Wipe down the sealing strip and vacuum chamber with a damp cloth before first use. Ensure all parts are dry.

5. Operating Modes

The Inkbird Vacuum Sealer offers five distinct modes to accommodate various food types and sealing requirements:

- **Dry Mode:** Ideal for dry foods such as nuts, grains, and dried fruits.
- **Moist Mode:** Suitable for moist or marinated foods, ensuring a proper seal without excessive liquid being drawn into the machine.
- **Seal Mode:** Used to create a seal without vacuuming, perfect for snack bags or creating custom-sized bags from a roll.
- **Vac Seal Mode:** Automatically vacuums and seals the bag. This is the primary mode for most food preservation.
- **Jar Sealing Mode (External Vacuum):** Utilizes the air suction hose to vacuum air from compatible vacuum containers, jars, or wine bottles.



Figure 5.1: Overview of the five available operating modes.



Figure 5.2: Using the external vacuum hose for various containers.

6. Operating Instructions

6.1. Creating a Bag from a Roll:

1. Pull out the desired length of bag material from the roll.
2. Use the built-in cutter to cut the bag to your preferred size.
3. Place one open end of the cut bag onto the sealing strip.
4. Close the lid and press down firmly on both sides until the safety locks click.
5. Press the 'Seal' button. The indicator light will illuminate during sealing and turn off when complete.
6. Release the safety locks and remove your custom bag.

6.2. Vacuum Sealing a Bag:

1. Place the food inside the vacuum bag, ensuring the open end is clean and dry. Leave at least 3 inches of space between the food and the top of the bag.

2. Open the lid of the vacuum sealer.
3. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
4. Close the lid and press down firmly on both sides until the safety locks click.
5. Select the appropriate food mode ('Dry' or 'Moist') based on your food type.
6. Press the 'Vac Seal' button. The machine will automatically vacuum the air and then seal the bag. Indicator lights will show progress.
7. Once the process is complete and the lights turn off, release the safety locks and remove the sealed bag.



Figure 6.1: Visual guide for the vacuum sealing process.

7. Food Preservation Tips

Vacuum sealing significantly extends the shelf life of various foods. Here are some general guidelines:

Food Type	Traditional Storage	Vacuum Sealed Storage
Meat (Refrigerator)	2-3 days	8-9 days
Meat (Freezer)	6 months	2-3 years
Vegetables (Refrigerator)	1-2 days	6-8 days

Always ensure food is properly prepared before sealing. For liquids or very moist foods, pre-freeze them slightly to prevent liquids from being drawn into the vacuum pump. For delicate items, use the 'Pulse' function (if available, or manually stop vacuuming) to prevent crushing.



Figure 7.1: Comparison of food freshness with and without vacuum sealing.

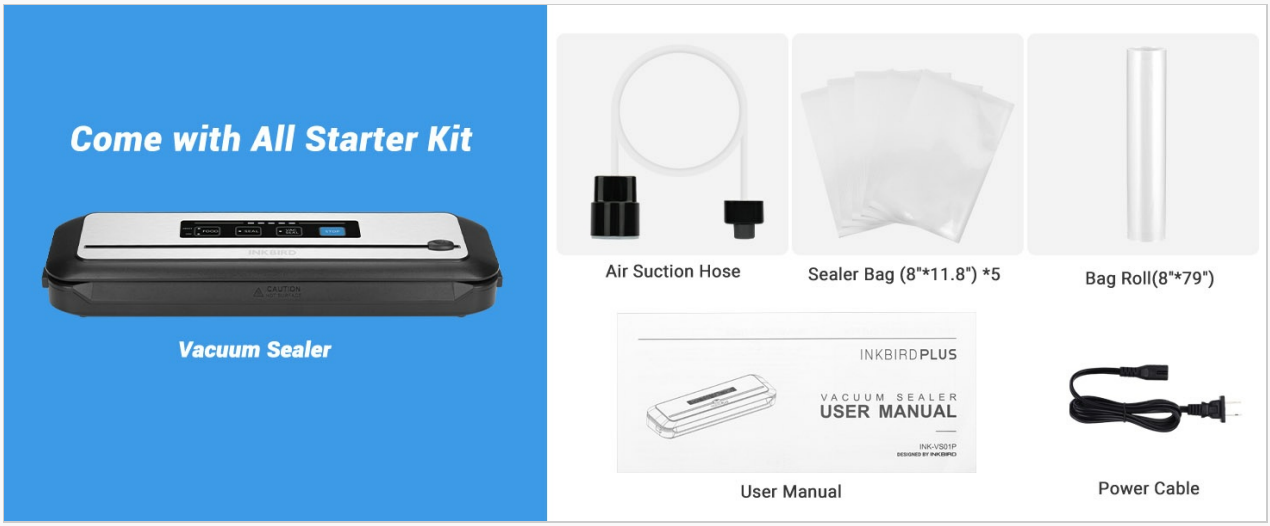


Figure 7.2: Benefits of vacuum sealing for refrigerator organization and freshness.

8. Cleaning and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

Cleaning:

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing strip after each use, especially if any food particles or liquids are present. Use a damp cloth and mild soap if necessary, then dry thoroughly.
- Do not remove the foam gasket. Wipe it clean and ensure it is dry before closing the lid.

Maintenance:

- For long-term storage, release the safety locks on both sides of the lid to prevent compression of the foam gasket, which can affect future sealing performance.
- Store the machine in a cool, dry place.



Figure 8.1: Proper cleaning and storage of the vacuum sealer.

9. Troubleshooting

If you encounter issues with your Inkbird Vacuum Sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not properly connected.	Ensure the power cord is securely plugged into the machine and the outlet.
Bag does not vacuum properly.	Bag not correctly placed in vacuum chamber; foam gasket or sealing strip dirty/damaged.	Reposition the bag; clean or replace the foam gasket/sealing strip.
Bag does not seal.	Sealing strip is dirty or wet; bag material is not compatible.	Clean and dry the sealing strip; ensure you are using Inkbird vacuum bags or compatible textured bags.
Air leaks into sealed bag.	Seal is incomplete; bag has a small puncture.	Reseal the bag; inspect the bag for holes and use a new bag if necessary.



Figure 9.1: Tips for achieving optimal vacuum sealing results.

10. Specifications

- **Brand:** Inkbird
- **Model:** INK-VS01
- **Material:** ABS plastic + stainless steel
- **Color:** Silver and Black
- **Product Dimensions:** 14.17"L x 3.93"W x 1.57"H
- **Item Weight:** 3.4 Pounds
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 110 watts
- **Voltage:** 110 Volts (AC)
- **Suction Power:** -80 kPa



Figure 10.1: Powerful suction and safety features of the Inkbird Vacuum Sealer.

11. Warranty and Support

For warranty information and customer support, please refer to the official Inkbird website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

You can also find additional resources and frequently asked questions on the Inkbird store page: Inkbird Official Store