

Inkbird INK-VS02

INKBIRD Food Vacuum Sealer Machine User Manual

Model: INK-VS02

INTRODUCTION

Thank you for purchasing the INKBIRD Food Vacuum Sealer Machine. This appliance is designed to help preserve food freshness by removing air from specially designed bags and containers, extending the shelf life of various food items. Please read this manual thoroughly before operation to ensure safe and efficient use of your new vacuum sealer.

PRODUCT FEATURES

- Built-in 20 Ft Bag Storage and 11.8" Cutter: Integrated storage for vacuum sealer bag rolls and a convenient cutter for custom bag sizes.
- Continuous Vacuum Sealing: Capable of vacuuming 200 times continuously in dry mode (3-5s each) and 50 times in moist mode (12-15s each), with an 11.8-inch sealing length. Features an overheating protection system.
- 7 Operable Modes: Includes Moist, Dry, Pulse, Seal, Canister, Stop, and Vac&Seal modes to accommodate various food types and preservation needs.
- -85KPA Strong Suction: Provides powerful air suction for effective food preservation, keeping food up to 10 times fresher.
- Easy to Clean and Store: Designed for simple cleaning with a towel and compact storage. Operates at less than 65dB for quiet use. ETL certified for quality assurance.



Image: The INKBIRD Food Vacuum Sealer Machine, showcasing its sleek design, control panel, and two vacuum-sealed bags (one with meat, one with chickpeas). Various accessories like the power cord, vacuum hose, and bag rolls are also visible.

PACKAGE CONTENTS

Upon opening your INKBIRD Food Vacuum Sealer Machine package, please ensure all the following items are present:

- 1 x INKBIRD Food Vacuum Sealer Machine (Model: INK-VS02)
- 5 x Vacuum Sealer Bags (8" x 11.8")
- 1 x Vacuum Sealer Bag Roll (11" x 118")
- 1 x Air Suction Hose
- 1 x Extra Vacuum Sealing Strip (Replacement)
- 1 x Foam Gasket (Replacement)
- 1 x User Manual

Easy to Clean and Replace Accessories



Image: A visual representation of the vacuum sealer machine and all its included accessories, such as the bag roll, pre-cut bags, air suction hose, heat-resistant tape, cotton seal, and user manual.

SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the appliance or injury to yourself, please adhere to the following safety guidelines:

- Always plug the appliance into a grounded electrical outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Avoid sealing bags containing excessive liquids directly, as this can damage the vacuum pump. Use the Moist mode for foods with small amounts of liquid, or the Canister mode for larger liquid volumes.
- Allow the appliance to cool down between continuous uses to prevent overheating.
- Use only vacuum sealer bags and accessories designed for this appliance.
- Unplug the appliance from the outlet when not in use and before cleaning.

SETUP

Before first use, prepare your vacuum sealer:

1. Unpack the vacuum sealer and all accessories.
2. Wipe down the exterior of the unit with a damp cloth.
3. Open the lid and ensure the sealing strips and foam gaskets are properly seated.
4. **Installing the Bag Roll:**

The INKBIRD vacuum sealer features a built-in roll storage and cutter. Lift the cutter bar and place the bag roll into

the designated compartment.

Built-In Roll Storage and 11.8" Cutter

Ideal for home meal preparation and making large quantities of meat to keep fresh

Up to 20 Feet Roll Bag



2-in-1 roll storage and bag cutter

VS



Only cutter, no bag storage

Image: A close-up view of the vacuum sealer's built-in roll storage, demonstrating how to insert a bag roll and pull out the material for use.

5. Using the Built-in Cutter:

To create a bag from the roll, pull the material under the cutter bar. Hold down the bag and slide the cutter from left to right to cut your desired size. Ensure one end of the bag is sealed before vacuuming.



Image: A hand demonstrating the use of the integrated 11.8-inch cutter to precisely cut a vacuum bag from the roll.

OPERATING INSTRUCTIONS

Your INKBIRD Food Vacuum Sealer offers multiple modes for optimal food preservation. Follow these steps for general operation:

General Vacuum Sealing Steps:

1. Prepare your food and place it inside a vacuum sealer bag, leaving at least 2-3 inches of space from the top seal area.
2. Open the vacuum sealer lid. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
3. Close the lid firmly until you hear two clicks, indicating the lid is securely locked on both sides.
4. Select the appropriate mode based on your food type (Dry, Moist, Pulse).
5. Press the "Vac & Seal" button. The machine will automatically vacuum the air and then seal the bag.
6. Once the process is complete and the LED light goes off, press the release buttons on the sides to open the lid and remove your sealed bag.

-85 KPA
strong suction support

10X
fresh

	Meat	Seafood	Snacks	Vegetables	Fruit
Vacuum Sealing	10-15 months	6-14 months	18-24 months	8-12 days	16-24 days
Conventional Food Storage	2-3 months	1-3 months	6 months	2-5 days	4-6 days

Image: A six-step visual guide demonstrating the process of vacuum sealing, from cutting the bag to placing food, closing the lid, and initiating the vacuum and seal function.

Understanding Operating Modes:

The INKBIRD vacuum sealer features 7 operable modes to cater to different food types and sealing requirements:

- **Dry Mode:** Ideal for foods without moisture, such as nuts, grains, and dried fruits. Vacuuming takes approximately 3-7 seconds.
- **Moist Mode:** Suitable for foods with small amounts of liquid, like raw meat, fish, or marinated items. Vacuuming takes approximately 12-15 seconds. Ensure to pour off excess liquid before sealing.
- **Pulse Mode:** Provides manual control over the vacuum process, allowing you to stop suction at any time. This is perfect for fragile or delicate foods like bread, chips, or pastries, preventing crushing.
- **Seal Only:** This mode allows you to seal bags without vacuuming. Useful for creating custom-sized bags from a roll or sealing bags that do not require vacuuming.
- **Canister Mode:** Used with external vacuum canisters (sold separately) for vacuum sealing liquids, delicate items, or items that cannot be flattened. Connect the air suction hose to the appliance and the canister.

- **Vac & Seal:** The primary automatic mode that vacuums air and then seals the bag.
- **Stop:** Allows you to stop any ongoing operation immediately.

7 Operable Modes

100% meet the family all food preservation



Moist



Dry



Pulse



Seal



Canister



Image: A visual guide to the seven operating modes: Moist, Dry, Pulse, Seal, Canister, Vac&Seal, and Stop, with examples of food types suitable for each mode.

Official Product Video:

Your browser does not support the video tag.

Video: An official product video titled "INKBIRD PLUS vacuum sealer.mov" demonstrating the features and operation of the INKBIRD vacuum sealer. This video provides a comprehensive overview of the machine's capabilities and ease of use.

MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your vacuum sealer:

- **Cleaning the Unit:** Always unplug the appliance before cleaning. Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning the Vacuum Chamber:** Wipe the vacuum chamber and sealing strips with a damp cloth after each use, especially if any food particles or liquids have entered.
- **Replacing Sealing Strips and Gaskets:** Over time, the sealing strips and foam gaskets may wear out, affecting the seal quality. Your package includes replacements. Carefully remove the old strips/gaskets and install the new ones, ensuring they are properly seated in their channels.



1.Lift the cutter up and pull out the bag from under the cutter.



2.Hold down the bag and run the cutter from "left to right" to cut the desired size.



3.Put the bag in the sealing strip,lock the safe lock on both sides,choose "seal" mode.



4.Put some food into the bag and put the bag sealing in the "vacuum chamber"



5.Press down and lock the lid on both sides,will hear two clicks sound.



6.Choose "dry" mode,then "vac&seal" mode

Image: A visual guide demonstrating how to easily clean the vacuum sealer and replace the sealing strip and foam gasket for continued optimal performance.

TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; machine overheated.	Ensure power cord is securely plugged into a working outlet. Allow machine to cool down if used continuously.
Bag does not vacuum properly.	Bag not properly placed; sealing strips/gaskets worn; bag material incompatible; food too wet.	Ensure bag opening is flat and fully inside the vacuum chamber. Check and clean/replace sealing strips/gaskets. Use only recommended vacuum sealer bags. For moist foods, use Moist mode or pre-freeze liquids.
Bag does not seal.	Lid not properly locked; sealing strip dirty/worn; bag creased.	Press down firmly on both sides of the lid until it clicks. Clean the sealing strip. Ensure the bag is flat and free of creases in the sealing area.
Vacuum is weak or inconsistent.	Vacuum chamber dirty; foam gasket not sealed; external hose connection loose.	Clean the vacuum chamber. Ensure the foam gasket is clean and properly seated. If using external hose, ensure it's securely connected.

SPECIFICATIONS

Attribute	Detail
Brand	Inkbird
Model Number	INK-VS02
Material	ABS plastic + stainless steel
Color	Silver
Product Dimensions	15.15"L x 5.7"W x 3.3"H
Item Weight	3.96 Pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	160 watts
Voltage	110 Volts (AC)
Suction Power	-85KPA
Noise Level	<65dB

WARRANTY AND SUPPORT

The INKBIRD Food Vacuum Sealer Machine comes with a**1-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For technical support, warranty claims, or any questions regarding your product, please contact INKBIRD customer service. Refer to the contact information provided in the original product packaging or visit the official INKBIRD website. You can also find additional resources and support on the[Inkbird Store on Amazon](#).

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Anonymous

Email

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question