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> Inkbird Vacuum Sealer Machine User Manual

## Inkbird vacuum sealer

# Inkbird Vacuum Sealer Machine User Manual

Model: vacuum sealer

Brand: Inkbird

## INTRODUCTION

The Inkbird Vacuum Sealer Machine is designed to preserve food freshness up to 10 times longer than traditional storage methods. This comprehensive kit includes everything you need to get started, featuring multiple sealing modes for various food types and a convenient built-in cutter and bag storage.



Image: The Inkbird Vacuum Sealer Machine shown with its complete set of accessories, including vacuum bags, a roll, and an air suction hose.

## PACKAGE CONTENTS

Please verify that all items are present in the package:

- 1 x Inkbird Vacuum Sealer Machine
- 1 x Air Suction Hose
- 1 x Bag Roll (11" x 118")
- 55 x Sealer Bags (8" x 12")
- 1 x Power Cord
- 1 x Sticky Note

- Heat-Resistant Tape
- Cotton Seal



## Comes with All Starter Kits



Image: A visual representation of all items included in the Inkbird Vacuum Sealer starter kit, such as the machine, bags, roll, and accessories.

## KEY FEATURES

- **Integrated Bag Storage and Cutter:** Features a built-in storage chamber for bag rolls up to 20 feet in length and an 11.8-inch cutter for custom bag sizing, minimizing waste and enhancing convenience.

## 11.8 inch built-in Cutter and 20 Feed bags storage



Image: Close-up view of the vacuum sealer's integrated bag roll storage and the 11.8-inch built-in cutter.

- **Powerful Suction for Extended Freshness:** Equipped with an -85kPa strong suction capability, ensuring quick and effective vacuum sealing to keep food fresh up to 10 times longer. Sealing time is less than 20 seconds.

**-85 KPA**  
strong suction support

**Keep the Food Fresh for A Long Time**

**10X fresh**

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

Image: A graphic illustrating the powerful -85KPA suction and a table comparing vacuum-sealed food freshness duration versus conventional storage for various food types.

- **Six Specialized Food Modes:** Offers versatile sealing options including Dry, Moist, Liquid, Pulse, Seal Only, and External Canister modes to accommodate a wide range of food types and textures.

# 6

## Food Modes to Keep Fresh Longer



Dry



Moist



Liquid



Pulse



Seal only



Canister

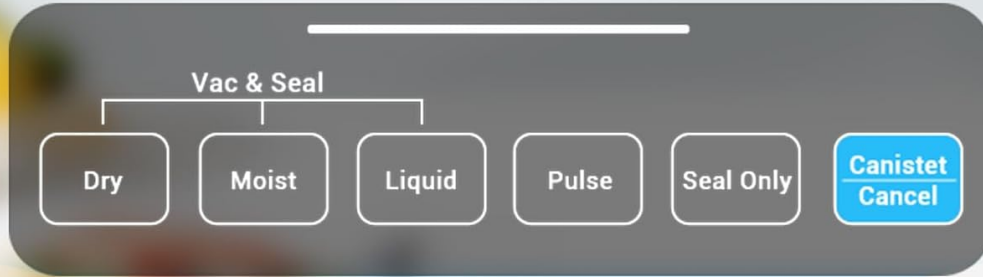


Image: The control panel of the Inkbird Vacuum Sealer highlighting the six distinct food modes: Dry, Moist, Liquid, Pulse, Seal Only, and Canister.

- **Universal Bag Compatibility:** The included 8"x12" pre-cut bags are compatible with all styles of vacuum sealers and are safe for freezer, sous vide, and microwave use, withstanding temperatures up to 280°F.
- **Easy to Clean and Store:** The machine is designed for simple cleaning and compact storage, making it a practical addition to any kitchen. Working noise is less than 65dB.



Easy to clean



Easy storage



Working voice is less than 65db, lower than other vacuum sealer

Image: A composite image showing a hand wiping down the vacuum sealer for cleaning and the machine stored neatly in a kitchen cabinet, along with a note about its low noise level.

## SETUP GUIDE

1. **Unpack the Machine:** Carefully remove the vacuum sealer and all accessories from the packaging. Retain the packaging for future storage or transport.
2. **Inspect for Damage:** Check the machine and all components for any signs of damage. If any damage is found, do not use the product and contact customer support.
3. **Place the Machine:** Position the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the machine for operation.
4. **Install Bag Roll (Optional):** If using a roll, open the lid and place the 11" x 118" bag roll into the designated storage chamber. Pull out a desired length of bag material.
5. **Create a Bag (from roll):** Use the built-in 11.8" cutter to cut the desired length of bag from the roll. Then, place one end of the cut bag into the sealing strip area and press "Seal Only" to create a bottom seal for your custom bag.

6. **Connect Power:** Plug the power cord into the machine and then into a standard 110V electrical outlet.

## OPERATING INSTRUCTIONS

### Vacuum Sealing Food

1. **Prepare the Bag:** Place the food item(s) into a vacuum sealer bag. Ensure the open end of the bag is clean, dry, and free of wrinkles. Leave at least 3 inches of space between the food and the top of the bag.
2. **Position the Bag:** 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:** Press down firmly on both sides of the lid until you hear a click, indicating it is securely latched.
4. **Select Mode:** Choose the appropriate mode based on your food type:
  - **Dry Mode:** For dry items like nuts, cereals, or dried fruits. (Vacuum time: 3-7 seconds)
  - **Moist Mode:** For slightly moist foods like seasoned meat. (Vacuum time: 12-15 seconds)
  - **Liquid Mode:** For foods with higher moisture content or marinating.
  - **Pulse Mode:** For delicate or fragile foods. Allows manual control over vacuum pressure to prevent crushing. Press the button to vacuum, release to stop.
5. **Start Sealing:** Press the selected mode button (e.g., "Dry", "Moist", "Liquid"). The machine will automatically vacuum the air and then seal the bag. For Pulse mode, press and hold the "Pulse" button until desired vacuum is achieved, then press "Seal Only".
6. **Release and Remove:** Once the sealing process is complete (indicator light turns off), press the release buttons on both sides of the machine to open the lid. Carefully remove the sealed bag.

### Using External Canister Mode

1. **Prepare Canister:** Place food into a compatible vacuum-sealable canister (not included). Ensure the canister lid is properly closed and sealed.
2. **Connect Hose:** Attach one end of the air suction hose to the machine's external vacuum port and the other end to the canister's port.
3. **Activate Canister Mode:** Press the "Canister" button. The machine will begin to remove air from the canister.
4. **Complete Process:** The machine will stop automatically once the vacuum is complete. Disconnect the hose.

# keep food fresher for 10x longer



Image: A display of different food items, including seafood, sausage, coffee beans, cereals, nuts, snacks, vegetables, and meat, all successfully vacuum-sealed using the Inkbird machine.

## MAINTENANCE AND CLEANING

- **Cleaning the Machine:**
  - Always unplug the machine before cleaning.
  - Wipe the exterior of the machine with a damp cloth and mild soap. Do not immerse the machine in water.
  - Clean the vacuum chamber and sealing strip regularly to ensure optimal performance. Use a soft cloth to wipe away any food residue or moisture.
- **Cleaning the Drip Tray:** The drip tray is removable for easy cleaning. Wash it with warm, soapy water, rinse thoroughly, and dry completely before reinserting.
- **Sealing Strip Care:** Ensure the sealing strip is clean and free of debris. If the sealing strip becomes worn or damaged, it may need to be replaced to maintain an effective seal.

- **Storage:** Store the vacuum sealer in a cool, dry place when not in use. Ensure the lid is not latched down tightly during storage to prevent compression of the foam gasket, which could affect future sealing performance.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not vacuum or seal.	Bag opening not fully inside vacuum chamber; Lid not properly latched; Bag is wet or wrinkled.	Adjust bag position, ensure it's flat; Press down firmly on lid until it clicks; Wipe bag opening dry, smooth out wrinkles.
Air remains in the bag after sealing.	Overfilled bag; Moisture in bag opening; Foam gasket dirty or damaged.	Do not overfill the bag, leave 3 inches of space; Wipe bag opening dry; Clean or replace foam gasket.
Bag melts during sealing.	Sealing strip is too hot from continuous use.	Allow machine to cool down for 20 minutes before next use.
Machine makes buzzing sound but no vacuum.	Bag not properly placed; Foam gasket issues.	Ensure bag is correctly positioned; Check/replace foam gasket.

## TECHNICAL SPECIFICATIONS

Attribute	Detail
Brand	Inkbird
Model Number	vacuum sealer
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Silver
Item Weight	2.53 Kilograms (5.57 pounds)
Product Dimensions	15.15 x 5.7 x 3.3 inches
Operation Mode	Automatic
Wattage	160 watts
Voltage	110V

## WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your Inkbird Vacuum Sealer Machine, please refer to the official Inkbird website or contact their customer service directly. Contact details are typically provided in the product packaging or on the manufacturer's official website.

You can also visit the [Inkbird Store on Amazon](#) for more information and support resources.