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## Inkbird vacuum sealer

# INKBIRD Vacuum Sealer Machine User Manual

Model: Vacuum Sealer

## 1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your INKBIRD Vacuum Sealer Machine. Please read this manual thoroughly before using the appliance and retain it for future reference.

## 2. PRODUCT OVERVIEW

The INKBIRD Vacuum Sealer Machine is designed to preserve food by removing air from specially designed bags and sealing them. This process extends the freshness of various food items, reduces freezer burn, and is ideal for sous vide cooking. The machine features a compact design and multiple operating modes to suit different food types.



Image 2.1: The INKBIRD Vacuum Sealer Machine shown with various included accessories, such as vacuum seal rolls, bags, and an air suction hose.

### Key Features:

- **Powerful Suction:** Achieves -85kPa vacuum pressure for effective air removal, preserving food up to 10 times longer.
- **Multiple Food Modes:** Includes Dry, Moist, Liquid, Pulse, Seal Only, and Canister modes for versatile food preservation.
- **Integrated Cutter and Roll Storage:** Features a built-in 11.8-inch cutter and internal storage for vacuum seal rolls, allowing for custom bag sizing and convenience.
- **Comprehensive Starter Kit:** Comes with 5 vacuum seal rolls (2x 11"x25', 2x 8"x25', 1x 11"x10') and 5 pre-cut 8"x12" food sealer bags, an air suction hose, power cord, and sticky notes.
- **Universal Compatibility:** Compatible with most standard vacuum sealer bags and rolls, suitable for freezer, sous vide, and microwave use.

## 3. SETUP

### 3.1 Unpacking and Initial Inspection

1. Carefully remove the vacuum sealer and all accessories from the packaging.
2. Inspect the unit for any signs of damage. Do not operate if damaged.
3. Ensure all components listed in the starter kit are present.



Image 3.1: The complete starter kit, including the vacuum sealer, various bag rolls, pre-cut bags, power cord, user manual, air suction hose, sticky notes, heat-resistant tape, and cotton seal.

### 3.2 Power Connection

- Place the vacuum sealer on a flat, stable, and dry surface.
- Plug the power cord into a standard 110V electrical outlet.

### 3.3 Using the Built-in Cutter and Roll Storage

The machine features a convenient built-in cutter and storage compartment for vacuum seal rolls.

1. Open the lid of the vacuum sealer.
2. Place a vacuum seal roll into the designated storage area.
3. Pull the desired length of bag material over the sealing bar.
4. Slide the cutter across the bag material to create a custom-sized bag.
5. Seal one end of the newly cut bag using the 'Seal Only' function (refer to Operating Instructions).

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



Image 3.2: A user demonstrating how to use the integrated 11.8-inch cutter to create custom-sized bags from a roll stored within the machine.

## 4. OPERATING INSTRUCTIONS

### 4.1 Preparing the Bag and Food

- Use only INKBIRD vacuum sealer bags or other compatible textured vacuum bags.
- Ensure the open end of the bag is clean, dry, and free from food particles or wrinkles.
- Leave at least 2-3 inches of space between the food and the top of the bag to allow for proper sealing.

### 4.2 Vacuum Sealing Process

1. Place the open end of the bag into the vacuum channel of the machine. Ensure it is positioned correctly over the sealing strip.
2. Close the lid firmly until both sides click into place.
3. Select the appropriate food mode based on the food type:
  - **Dry Mode:** For solid foods without moisture (e.g., dry aged beef, sausages). Vacuuming takes 3-7 seconds.



- **Moist Mode:** For foods with some moisture (e.g., seasoned meat). Vacuuming takes 12-15 seconds.
- **Liquid Mode:** Specifically designed for marinated foods or items with significant liquid content.
- **Pulse Mode:** Allows manual control over the vacuum process, ideal for fragile foods. Press and hold to vacuum, release to stop.
- **Seal Only:** Seals the bag without vacuuming, useful for making bags from rolls or sealing delicate items.
- **Canister Mode:** For use with external vacuum canisters (e.g., for soups, salads, wine). Connect the air suction hose to the machine and the canister.

- The machine will automatically vacuum and seal the bag according to the selected mode.
- Once the process is complete, the indicator light will turn off. Press the release buttons on both sides to open the lid and remove the sealed bag.

# 6

## Food Modes

to Keep Fresh Longer

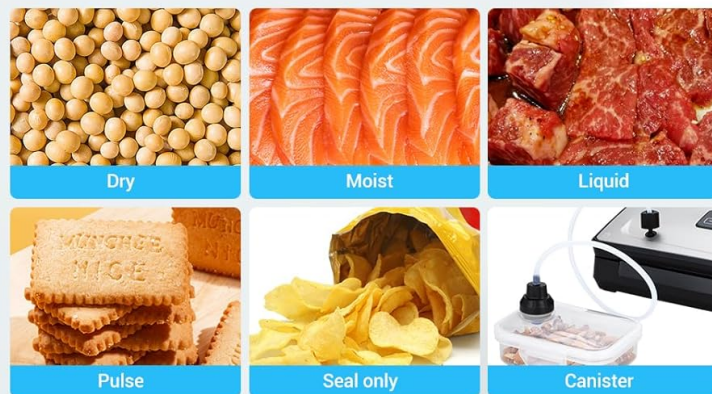


Image 4.1: The control panel of the vacuum sealer, illustrating the six distinct food modes: Dry, Moist, Liquid, Pulse, Seal Only, and Canister, each designed for different food types and preservation needs.



**-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 4.2: A visual representation of the -85kPa strong suction capability, highlighting how it helps keep various foods like meat, seafood, snacks, vegetables, and fruit fresh for extended periods compared to conventional storage.

## 5. MAINTENANCE

### 5.1 Cleaning the Appliance

- 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 channel and sealing strip regularly to ensure optimal performance. Use a mild detergent if necessary, then wipe dry.
- The removable drip tray (if applicable) should be cleaned after each use, especially when sealing moist foods.

## Compact Integrated Design



External Suction Function



Space-Saving



Easy to Clean



Replaceable Accessories

Image 5.1: An illustration demonstrating the ease of cleaning the vacuum sealer and the availability of replaceable accessories, such as the sealing strips and foam gaskets, for long-term use.

### 5.2 Replacing Accessories

Over time, certain components like the sealing strips or foam gaskets may wear out. These are replaceable to maintain the machine's sealing efficiency.

- Refer to the diagram in Image 5.1 for the location of replaceable parts.
- Gently remove the old component and replace it with a new, compatible part.
- Ensure new components are properly seated before resuming operation.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not power on.	Power cord not properly connected; power outlet malfunction.	Check power cord connection; try a different outlet.
Bag does not vacuum properly.	Bag not correctly placed in vacuum channel; bag opening is wet or wrinkled; vacuum gasket is dirty or damaged.	Reposition bag; ensure bag opening is dry and flat; clean or replace vacuum gasket.
Bag does not seal.	Sealing strip is dirty or damaged; bag material is incompatible.	Clean or replace sealing strip; ensure use of compatible vacuum sealer bags.
Vacuum is weak or inconsistent.	Lid not fully latched; vacuum channel or gasket issues.	Ensure lid is securely closed; inspect and clean vacuum channel and gaskets.

## 7. SPECIFICATIONS

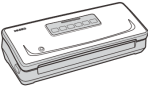
- **Brand:** Inkbird
- **Model:** Vacuum Sealer
- **Material:** Acrylonitrile Butadiene Styrene (ABS), Plastic
- **Color:** Silver
- **Product Dimensions:** 9.84"L x 7.87"W x 3.15"H
- **Item Weight:** 7.74 pounds (3.52 Kilograms)
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 160 watts
- **Voltage:** 110V
- **Max Sealing Size:** 11.8 inches
- **Vacuum Pressure:** -85kPa

## 8. WARRANTY AND SUPPORT

For warranty information or technical support, please contact INKBIRD customer service. Details can typically be found on the official INKBIRD website or through the retailer where the product was purchased.

- **Online Support:** Visit the official Inkbird website for FAQs and support resources.
- **Contact Information:** Refer to your product packaging or the Inkbird website for direct contact methods.



<div><div>INKBIRD</div><div></div><div>INK-VS02</div><div>VACUUM SEALER USER MANUAL</div></div>	<p><a href="#">INKBIRD INK-VS02 Vacuum Sealer User Manual</a></p> <p>Comprehensive user manual for the INKBIRD INK-VS02 Vacuum Sealer, detailing features, operation, safety precautions, and troubleshooting for efficient food preservation.</p>
<div></div>	<p><a href="#">INKBIRD VS01 Vacuum Sealer User Manual - Efficient Food Preservation</a></p> <p>Comprehensive user manual for the INKBIRD VS01 vacuum sealer. Learn how to preserve food efficiently with dry and moist settings, maintenance tips, and troubleshooting.</p>
<div></div>	<p><a href="#">Vacuum Sealer User Manual: SV288, SV299, SV268, SV289</a></p> <p>User manual for vacuum sealers, including models SV288, SV299, SV268, and SV289. Provides instructions on functions, operation, safety tips, troubleshooting, cleaning, and storage.</p>
	<p><a href="#">Manuel de l'utilisateur INKBIRD ISV-200W Cuiser Sous Vide</a></p> <p>Guide complet pour l'utilisation, la configuration et la maintenance du cuiseur sous vide INKBIRD ISV-200W, incluant les spécifications techniques, les opérations de base, la connexion Wi-Fi et les recommandations de sécurité.</p>
<div></div>	<p><a href="#">Vacuum Sealer User Manual: SV288, SV299, SV268, SV289 - Operation and Maintenance Guide</a></p> <p>Comprehensive user manual for the Vacuum Sealer models SV288, SV299, SV268, and SV289. Learn about functions, instructions for use, safety tips, troubleshooting, cleaning, specifications, and storage guides for optimal food preservation.</p>
<div><div>尺寸：80x160mm</div><div>类型：翻书</div></div>	<p><a href="#">INKBIRD ISV-200W Sous Vide Cooker User Manual</a></p> <p>Comprehensive user manual for the INKBIRD ISV-200W Sous Vide cooker, covering setup, operation, settings, Wi-Fi connection, important safeguards, and warranty information.</p>