

## Inkbird Vacuum Sealer Machine

# INKBIRD Vacuum Sealer Machine User Manual

Model: Vacuum Sealer Machine

## 1. INTRODUCTION

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Thank you for choosing the INKBIRD Vacuum Sealer Machine. This appliance is designed to efficiently remove air from food storage bags and containers, creating an airtight seal to extend the freshness of your food. By reducing exposure to oxygen, it helps prevent spoilage, freezer burn, and loss of nutritional value. Please read this manual thoroughly before operation to ensure safe and effective use.

## 2. SAFETY INFORMATION

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To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed when using electrical appliances. Please read all instructions before using this appliance and save them for future reference.

- Do not operate the appliance with a damaged cord or plug.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Use only accessories recommended by the manufacturer.
- Unplug from outlet when not in use and before cleaning.
- Do not use outdoors or on wet surfaces.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface.

## 3. PACKAGE CONTENTS

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Please check the box to ensure all items are present:

- 1x INKBIRD Food Vacuum Sealer
- 5x Vacuum Bags (8"x11.8")
- 1x Vacuum Roll (11"x16.4")
- 1x Air Suction Hose for containers
- 1x Foam Gasket for replacement

- 1x Sticky Note for labeling food
- 1x Power Cord
- 1x User Manual

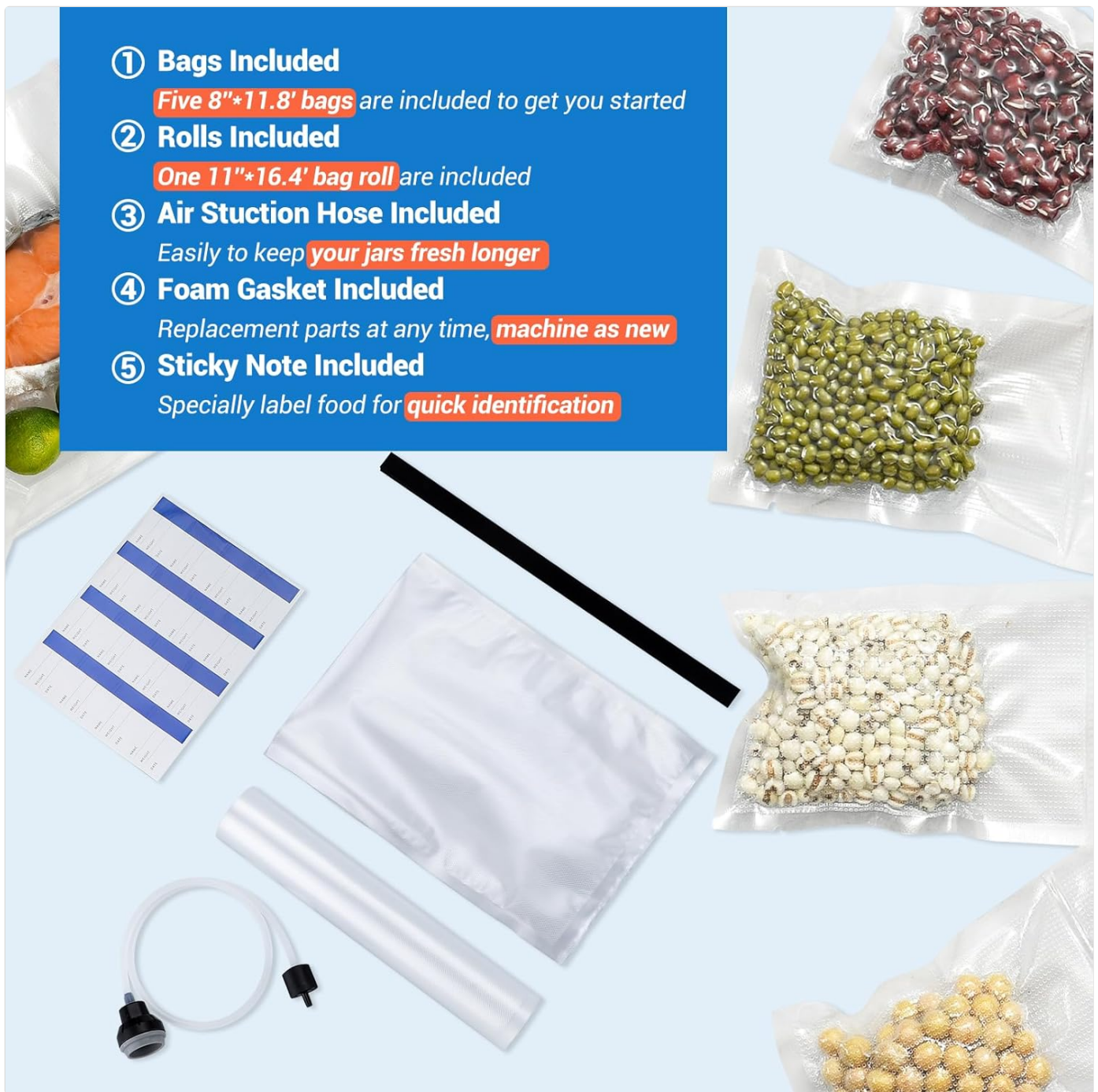


Figure 3.1: Included accessories with the INKBIRD Vacuum Sealer Machine.

## 4. PRODUCT OVERVIEW

The INKBIRD Vacuum Sealer Machine features a sleek design with intuitive controls for various food preservation needs.



Figure 4.1: INKBIRD Vacuum Sealer Machine.

### Control Panel and Modes

The control panel provides access to various functions and settings:

# 6—Various Food Sealing Modes

Easily and Reliably Seal High-Moisture Foods

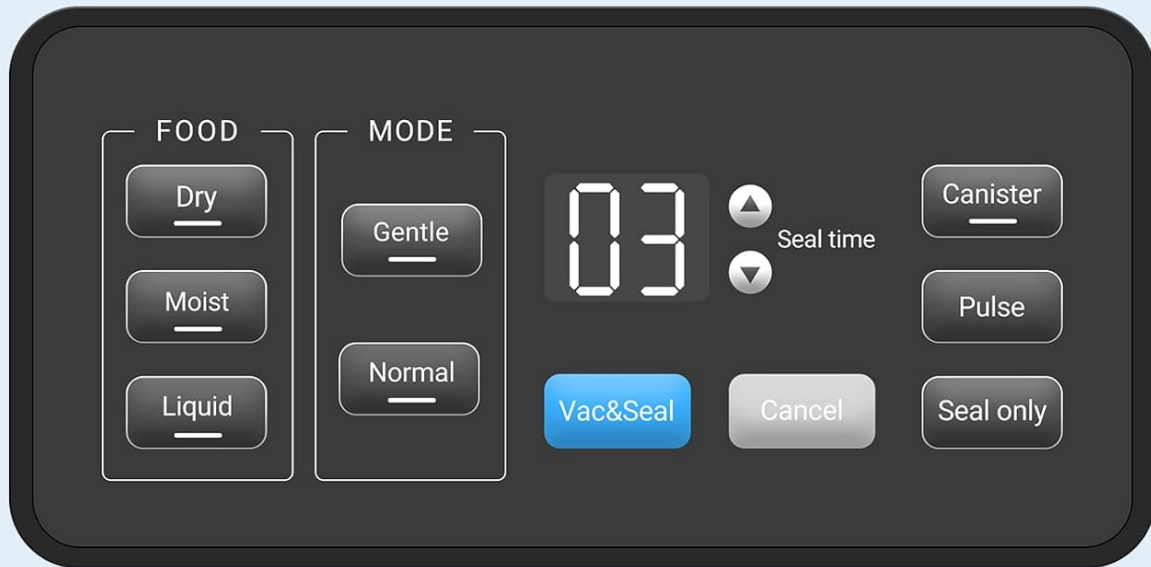


Figure 4.2: Control Panel Layout.

- **Food Modes:** Dry, Moist, Liquid (for foods with varying moisture content).
- **Vacuum Modes:** Gentle (for delicate foods) and Normal (for standard items).
- **Functions:** Canister (for external vacuuming), Pulse (manual vacuum control), Seal Only (for sealing without vacuuming).
- **Digital Display:** Shows seal time countdown and vacuum progress.

## 5. SETUP

Before first use, ensure the appliance is clean and properly positioned.

1. **Unpack:** Remove the vacuum sealer and all accessories from the packaging.
2. **Placement:** Place the unit on a dry, stable, and flat surface, ensuring adequate ventilation around the machine.
3. **Initial Cleaning:** Wipe down the exterior of the unit with a damp cloth. The removable drip tray should be washed with warm, soapy water and thoroughly dried.

4. **Power Connection:** Plug the power cord into the machine and then into a standard electrical outlet (110-120V/220-240V compatible).

## 6. OPERATING INSTRUCTIONS

### 6.1 Sealing with Vacuum Bags

This machine features a double heat seal and double vacuum pump for efficient air extraction and sealing.

## Double Heat Seal, Double Vacuum Pump

**160W** high power & **25L/min** high vacuum speed ensures maximum air extraction when sealing larger food items.

Seal width: **0.2inch**

Sealing length: **12.6"**

Vacuum pressure: **80Kpa**

Universal voltage: **110-120V/220-240V**

**Overheating protection system**

**24H continuous work**



Figure 6.1: Double Heat Seal and Double Vacuum Pump Features.

1. **Prepare the Bag:** Cut a vacuum bag to the desired length using the built-in cutter. Ensure there is enough space (at least 3 inches) between the food and the top of the bag for proper sealing.
2. **Place Food:** Place the food item inside the bag. For moist foods, pat them dry or use the Moist+ mode.
3. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it lies flat and smooth across the sealing bar.

4. **Close and Lock:** Gently press down on the lid until it automatically locks into place. The machine is designed for one-handed operation.
5. **Select Mode:** Choose the appropriate food mode (Dry, Moist, Liquid) and vacuum strength (Gentle or Normal) based on your food type. The machine offers 1-5 levels of bag thickness adjustment for optimal sealing.
6. **Start Sealing:** Press the "Vac&Seal" button. The machine will automatically vacuum the air out of the bag and then seal it. The LED display will show the progress.
7. **Release:** Once the process is complete, the machine will release the lid automatically. Remove the sealed bag.

## Automatic Locking, One-Handed Operation



*Only one hand can complete the food sealing, the cover will be closed will be automatically locked, no need to press with both hands, saving time and effort!*

Figure 6.2: Automatic Locking and One-Handed Operation.

# Variable Settings

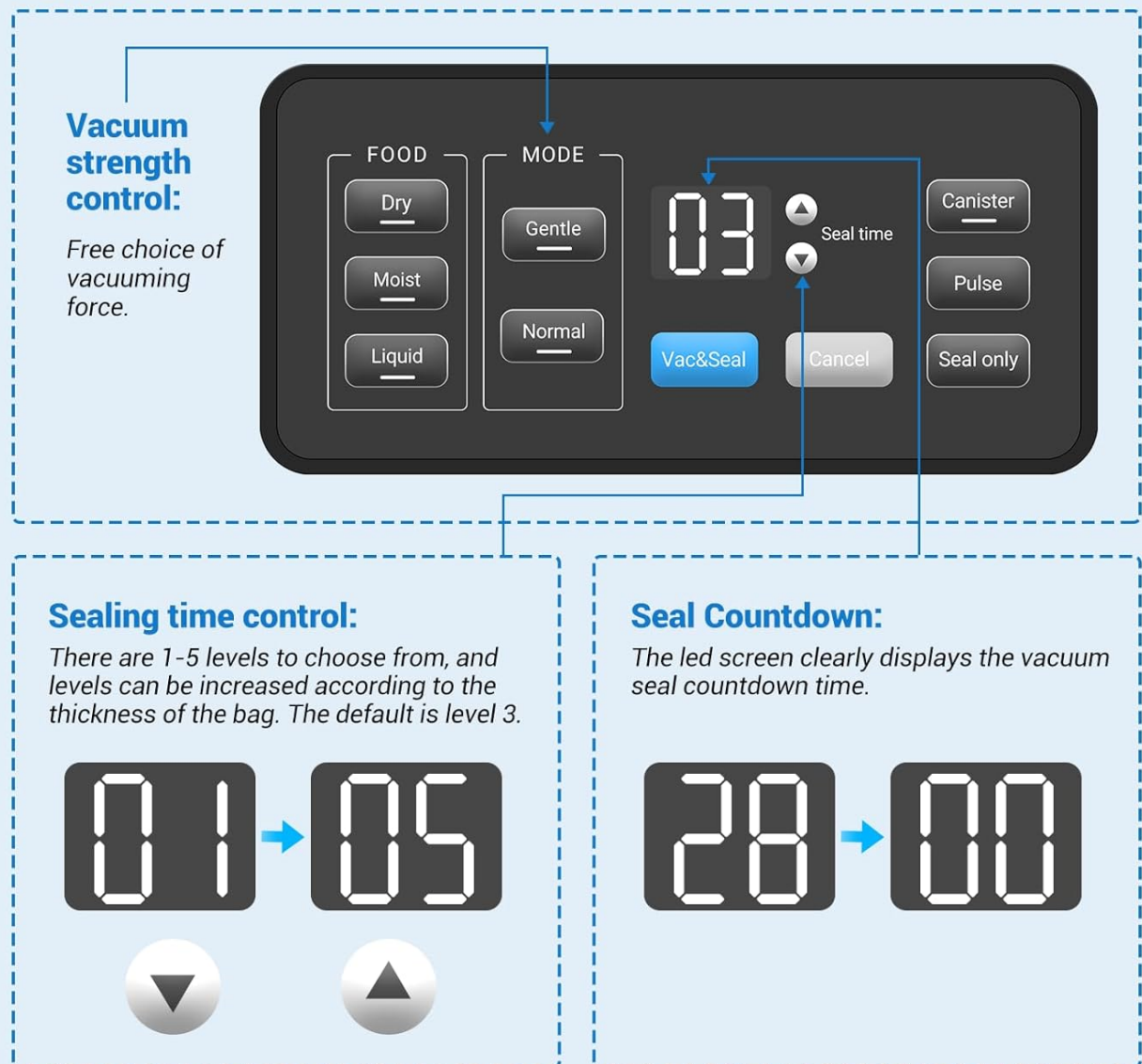


Figure 6.3: Variable Settings for Vacuum and Sealing.

## 6.2 Specific Food Modes

The INKBIRD Vacuum Sealer offers specialized modes for different food types:

# 6—Various Food Sealing Modes

Easily and Reliably Seal High-Moisture Foods

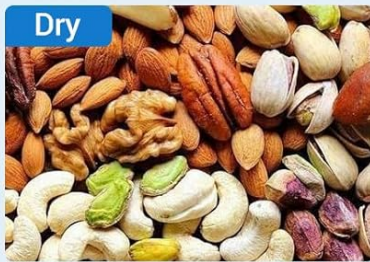


Figure 6.4: Various Food Sealing Modes.

- **Dry Mode:** Ideal for solid, dry foods like nuts, grains, and dried fruits.
- **Moist Mode:** For foods with some moisture, such as raw meats or blanched vegetables.
- **Liquid Mode (Moist+):** Specifically designed for foods with significant liquid content, like marinated meats or soups, ensuring a better vacuum and seal.
- **Canister Mode:** Use with the included air suction hose to vacuum seal compatible canisters and containers.
- **Pulse Mode:** Provides manual control over the vacuum process, allowing you to stop vacuuming at any point to prevent crushing delicate foods like bread or chips.
- **Seal Only:** Creates a seal without vacuuming, useful for making custom-sized bags from a roll or resealing snack bags.

## 6.3 Built-in Roll Storage and Cutter

The machine includes a convenient built-in storage compartment for vacuum sealer rolls and an integrated cutter for creating custom-sized bags.

- To use the cutter, pull the bag roll across the cutting bar and slide the cutter across to achieve a straight, clean cut.
- The storage chamber holds rolls up to 23 feet in length and the cutter is 11.8 inches wide.

## 7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your vacuum sealer.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. **Clean Drip Tray:** The vacuum chamber slot is detachable and can hold up to 10 oz / 300 ml of liquid. Remove the drip tray and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
4. **Clean Sealing Bar:** Carefully wipe the sealing bar and vacuum gasket with a soft cloth. Ensure no food particles or moisture are present, as this can affect sealing performance.
5. **Storage:** Store the appliance in a dry, cool place with the lid unlocked to prevent compression of the gasket, which can lead to poor seals over time.

### Detachable Design for Easy Cleaning

The vacuum slot can hold up to **300ml** of liquid without frequent cleaning and wiping, fast seal all food at once!



Figure 7.1: Detachable Drip Tray for Easy Cleaning.

## 8. 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.	Power cord not properly connected; No power from outlet.	Ensure power cord is securely plugged in. Check the power outlet with another appliance.
Bag does not vacuum properly.	Bag not correctly positioned; Gasket or sealing strip dirty/damaged; Bag has holes or is not suitable.	Reposition the bag, ensuring it is flat in the vacuum channel. Clean the gasket and sealing strip. Use only INKBIRD vacuum sealer bags. Check bag for damage.
Bag does not seal.	Sealing strip is too hot (after multiple seals); Bag is wet near the sealing area; Sealing strip/gasket dirty.	Allow the machine to cool down for 20-30 seconds between seals. Ensure the inside of the bag is dry near the seal area. Clean the sealing strip and gasket.
Vacuum is weak or inconsistent.	Drip tray full; Vacuum channel blocked; External hose not properly connected.	Empty and clean the drip tray. Clear any obstructions from the vacuum channel. Ensure the external hose is securely attached for canister use.

## 9. SPECIFICATIONS

Feature	Specification
Brand	Inkbird
Model Number	Vacuum Sealer Machine
Material	Acrylonitrile Butadiene Styrene (ABS), Plastic
Color	silver
Product Dimensions	15.59"L x 9.44"W x 4.52"H
Item Weight	6.6 pounds (3 Kilograms)
Power Source	AC
Operation Mode	Automatic
Wattage	160 watts
Voltage	110
Seal Width	0.2 inches
Sealing Length	12.6 inches
Vacuum Speed	25 L/min

Feature	Specification
Liquid Capacity (Drip Tray)	10 oz / 300 ml

## 10. WARRANTY AND SUPPORT

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INKBIRD products are manufactured to the highest quality standards. This product is covered by a manufacturer's warranty against defects in materials and workmanship from the date of purchase. Please refer to the warranty card included in your package for specific terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact INKBIRD Customer Service through the official website or the contact information provided in your product packaging. When contacting support, please have your model number and purchase information ready.