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> INKBIRD Vacuum Sealer Machine IVS-011 User Manual

Inkbird IVS-011

INKBIRD Vacuum Sealer Machine IVS-011 User Manual

Model: IVS-011

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation and maintenance of your INKBIRD IVS-011 Vacuum Sealer Machine. Please read this manual thoroughly before first use and retain it for future reference.



Image 1.1: The INKBIRD IVS-011 Vacuum Sealer Machine shown with vacuum-sealed meat and various fresh vegetables, illustrating its primary function of food preservation.

2. SAFETY INFORMATION

Your safety is paramount. The INKBIRD IVS-011 is equipped with a smart protection mechanism to prevent accidental injury during operation.

- Ensure the lid is completely closed before operating. If the lid is not fully closed, all button functions will be automatically disabled.
- When the lid is correctly closed, you will hear an audible clicking sound from the locks on both sides, indicating safe readiness for use.
- Avoid placing hands near the sealing strip during operation to prevent burns.

Smart Protection Mechanism

All button functions are automatically disabled when the lid is not closed properly to ensure safe use.



Image 2.1: Illustration of the smart protection mechanism. When the lid is not properly closed, the control panel buttons are disabled, indicated by a red 'no entry' symbol, preventing operation and enhancing user safety.

3. PACKAGE CONTENTS

Upon unpacking, please verify that all items listed below are present and in good condition:

- 1x INKBIRD IVS-011 Vacuum Sealer Machine
- 1x Power Cord
- 5x Food Bags
- 1x 1-meter Bag Roll
- 1x User Manual (this document)



Image 3.1: A visual representation of the items included in the INKBIRD IVS-011 Vacuum Sealer package, including the machine, power cord, bags, bag roll, and user manual.

4. PRODUCT OVERVIEW

The INKBIRD IVS-011 Vacuum Sealer Machine is designed to extend the freshness of various foods through efficient vacuum sealing. Key features include:

- **One-touch Operation:** Simplifies the vacuum sealing process.
- **Multiple Operating Modes:** Supports Dry, Moist, Seal, Pulse, and External Vac functions.
- **Built-in Slide Cutter:** Allows for custom bag sizing.
- **Detachable Drip Tray:** Facilitates easy cleaning and maintenance.
- **Compact Design:** For convenient storage.



Image 4.1: An overview highlighting the main features of the INKBIRD IVS-011 Vacuum Sealer, including Pulse Mode, Dry/Wet Mode, External Vac, Built-in Knife, LED Display, and strong suction.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the machine 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 suitable power outlet.
5. **Initial Cleaning:** Wipe down the exterior of the machine and the detachable drip tray with a damp cloth before first use.

6. OPERATING INSTRUCTIONS

6.1 General Vacuum Sealing Process

1. Place the open end of the food bag into the vacuum chamber of the machine.
2. Close the lid firmly. You will hear two distinct "clicks" when the lid is properly secured and locked.
3. Select the desired operating mode (Dry/Moist/Seal/Pulse/External Vac) by pressing the corresponding button. The machine will indicate its status with LED lights.

4. For automatic vacuum and seal, press the appropriate mode button. For manual control, hold down the STOP/PULSE button to activate vacuuming and release to pause. Then press the SEAL button to seal the bag.

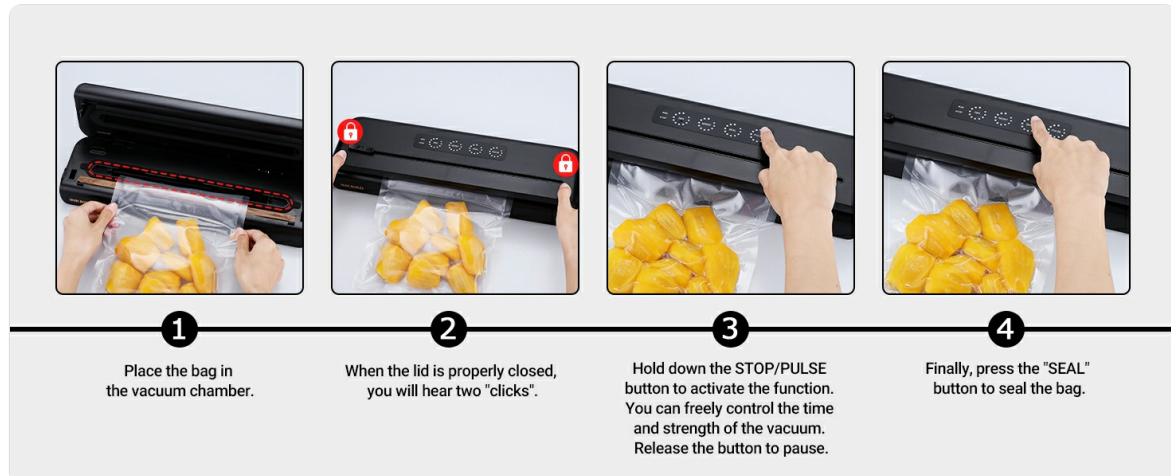


Image 6.1: A four-step visual guide demonstrating the vacuum sealing process: 1. Placing the bag, 2. Closing the lid, 3. Activating vacuum with STOP/PULSE, and 4. Sealing the bag with the SEAL button.

6.2 Operating Modes

The IVS-011 supports five operating modes:

- **Dry Mode:** Ideal for solid foods without moisture.
- **Moist Mode:** Suitable for foods with some moisture content.
- **Seal Mode:** Seals bags without vacuuming. Useful for creating custom-sized bags or sealing delicate items.
- **Pulse Mode:** Provides manual control over the vacuum process, allowing you to stop vacuuming at any point before sealing. This is useful for delicate foods that could be crushed by full vacuum.
- **External Vac:** For use with external vacuum canisters or accessories (not included).

One-touch Operation with 5 Operating Modes



Image 6.2: The control panel of the INKBIRD IVS-011, clearly showing the five operating modes: RUN/STOP, DRY, MOIST, SEAL, and PULSE, with corresponding LED indicators.

6.3 Using the Built-in Slide Cutter

The machine features a smooth slide cutter integrated into the lid, allowing you to customize the size of your vacuum bags from a roll. Simply pull the bag roll across the sealing strip, close the lid, and slide the cutter across to create a clean cut.

Smooth Slide Cutter

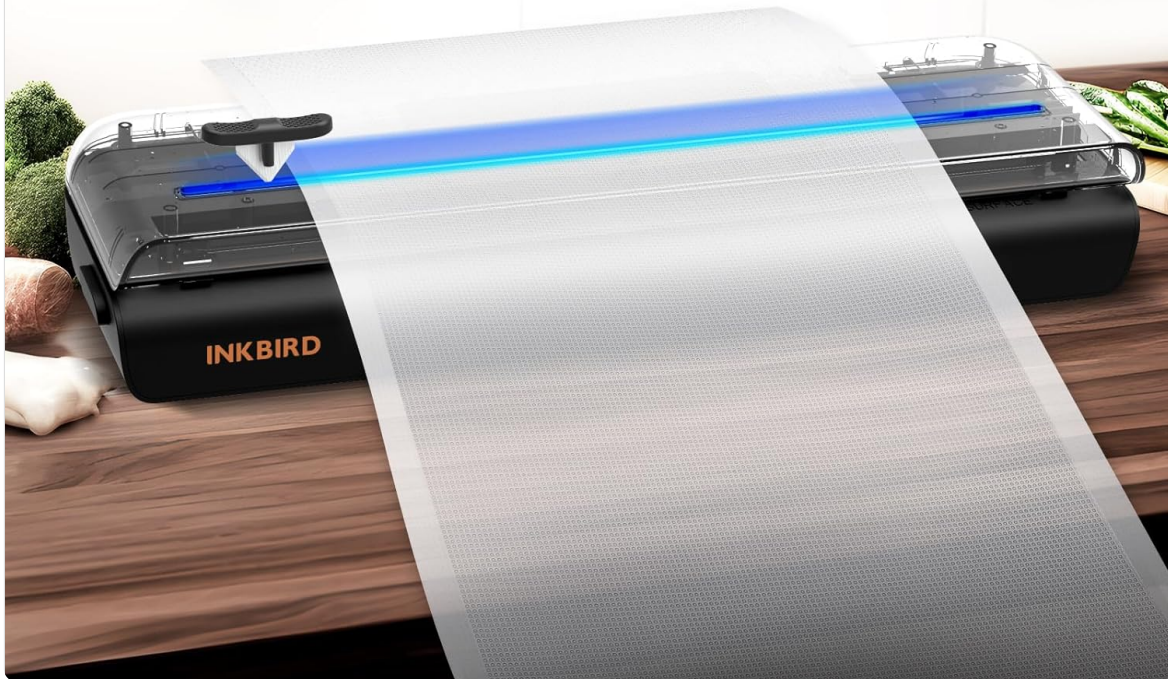


Image 6.3: The built-in side cutter on the INKBIRD IVS-011, demonstrating how to cut a vacuum bag from a roll to a custom length.

7. MAINTENANCE

7.1 Detachable Drip Tray Cleaning

The removable drip tray is located in front of the sealing strip and collects any liquids that may seep from food bags during sealing. Regular cleaning is essential to prevent liquid from entering the machine and to maintain hygiene.

- To clean, simply detach the drip tray from the machine.
- Wash the drip tray with mild soap and water, or wipe it clean with a damp cloth.
- Ensure the drip tray is completely dry before reinserting it into the machine.
- **Note:** The drip tray can hold up to 50 ml of liquid. Clean it promptly after sealing moist foods.

Detachable Drip Tray Easier to Clean and Use

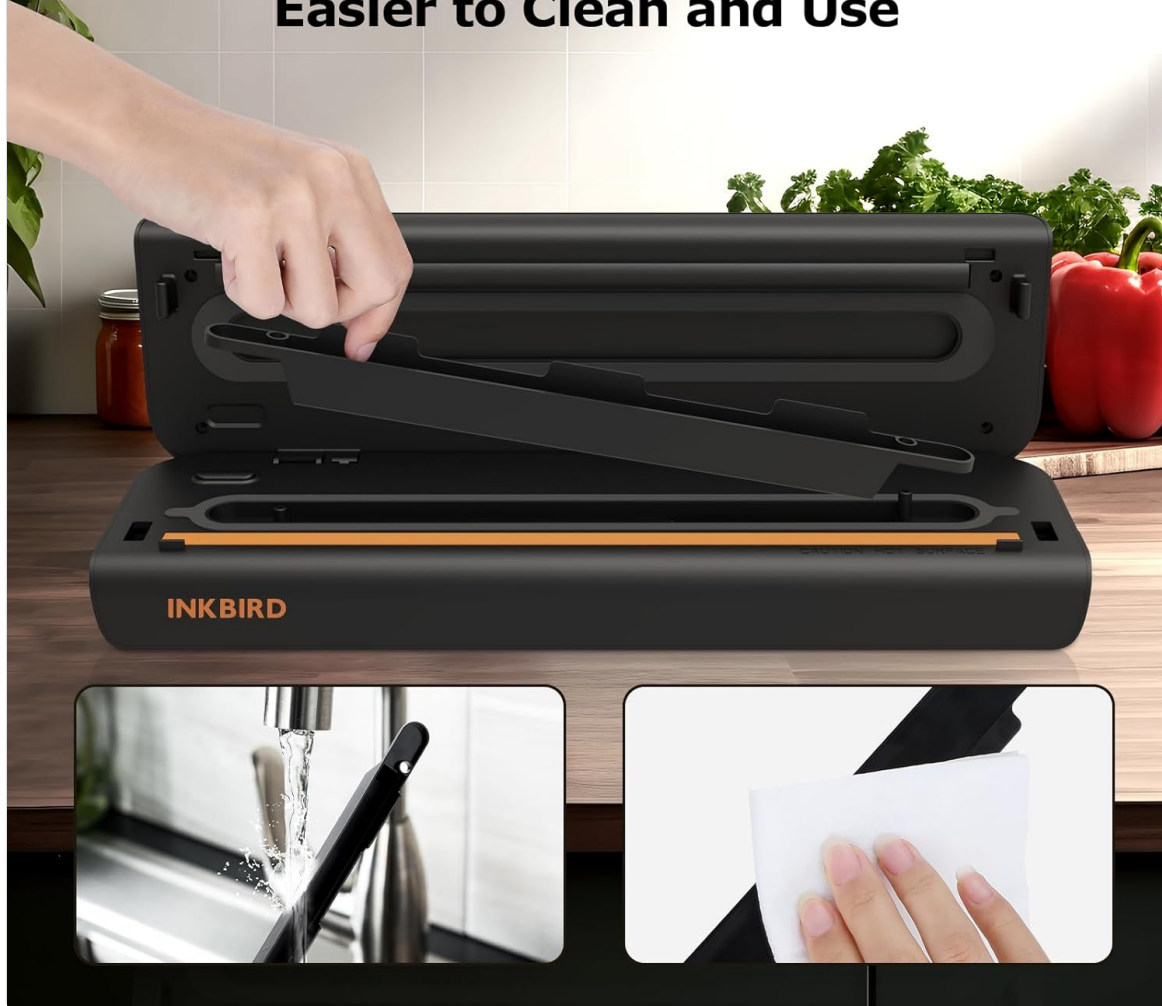


Image 7.1: The detachable drip tray of the INKBIRD IVS-011 being removed from the machine and cleaned under running water, highlighting its ease of maintenance.

7.2 General Cleaning

Wipe the exterior of the vacuum sealer with a soft, damp cloth. Do not immerse the machine in water or any other liquid. Do not use abrasive cleaners or scouring pads.

8. FOOD PRESERVATION GUIDE

Vacuum sealing significantly extends the shelf life of various foods compared to ordinary storage methods. The following table provides approximate preservation times:

Food Type	Ordinary Storage	INKBIRD Vacuum Sealing
Meat	2-3 days	12-22 days
Seafood	1-3 days	10-22 days
Vegetables	2-5 days	24-35 days
Fruits	5-7 days	30-55 days

Food Type	Ordinary Storage	INKBIRD Vacuum Sealing
Snacks	5 months	1-2 years

	Meat	Sea food	Vegetables	Fruits	Snacks
General storage	2-3days	1-3days	2-5days	5-7days	5month
INKBIRD vacuums	12-22days	10-22days	24-35days	30-55days	1-2years

Image 8.1: A visual comparison table illustrating how vacuum sealing with the INKBIRD machine extends the freshness of various food types significantly longer than general storage methods.

8.2 Storage Recommendations

Vacuum-sealed items can be stored in refrigerators, freezers, or pantries depending on the food type. The compact size of the IVS-011 allows for easy storage in kitchen drawers or cabinets.



Image 8.2: The INKBIRD IVS-011 Vacuum Sealer machine neatly stored in a kitchen drawer, demonstrating its portable and compact design for easy storage.

9. TROUBLESHOOTING

If you encounter issues with your INKBIRD IVS-011 Vacuum Sealer, please refer to the following common problems and solutions:

- **Machine Not Turning On:** Ensure the power cord is securely plugged into both the machine and a working electrical outlet. Check if the lid is fully closed and locked; the safety mechanism prevents operation if the lid is open.
- **No Vacuum or Weak Vacuum:**
 - Check if the bag is properly placed within the vacuum chamber and that the open end is flat and free of wrinkles.
 - Ensure the sealing gaskets are clean and free from food debris.
 - Verify that the lid is securely locked with two clicks.
- **Bag Not Sealing Properly:**
 - Ensure the sealing strip is clean and dry.

- Allow the machine to cool down for a few moments if it has been used continuously for multiple seals, as overheating can affect sealing performance.
- Check for any wrinkles or folds in the bag material along the sealing area.
- **Overheating (Machine Stops Working):** If the machine stops working during prolonged use, it may be due to an internal overheating protection mechanism. Turn the machine off, unplug it, and allow it to cool down for approximately 15-20 minutes before resuming operation. This is a normal safety feature.

10. SPECIFICATIONS

Specification	Detail
Brand	Inkbird
Model	IVS-011
Voltage	220 Volts
Wattage	120 watts
Power Source	Corded Electric
Operation Mode	Manual
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Black
Product Dimensions	41.9L x 17.6W x 9.6H cm
Item Weight	1.48 kg

11. WARRANTY AND SUPPORT

This product comes with a one-year warranty from the date of purchase. For any usage issues, technical assistance, or warranty claims, please contact our professional after-sales support team. Contact information can typically be found on the product packaging or the official Inkbird website.