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Inkbird INK-VS02

INKBIRD Food Vacuum Sealer Machine INK-VS02 User Manual

Model: INK-VS02

1. Product Overview

The INKBIRD Food Vacuum Sealer Machine INK-VS02 is designed to preserve food freshness by removing air from specially designed bags and containers. This unit features a built-in bag storage compartment and an integrated cutter for convenience.



Image 1.1: INKBIRD Food Vacuum Sealer Machine INK-VS02 and included accessories.

Package Contents:

- INKBIRD Food Vacuum Sealer Machine (1 unit)
- Vacuum Sealer Bags (5 pieces, 8" x 11.8")
- Bag Roll (1 piece, 11" x 118")
- Air Suction Hose (1 piece)
- Replacement Sealing Strip (1 piece)
- Replacement Foam Gasket (1 piece)
- User Manual (1 piece)



Image 1.2: Key components of the vacuum sealer machine.

2. Setup Instructions

2.1 Initial Placement and Power Connection

1. Place the vacuum sealer on a flat, stable, and dry surface.
2. Ensure the power cord is securely plugged into a compatible 110V AC outlet.

2.2 Using the Built-in Bag Storage and Cutter

The INK-VS02 features a convenient built-in storage for bag rolls and an integrated cutter to create custom-sized bags.



Image 2.1: The built-in roll storage and cutter for custom bag sizing.

1. Open the lid of the vacuum sealer.
2. Place the bag roll into the designated storage compartment.
3. Pull out the desired length of bag material.
4. Lift the cutter bar and slide the bag material underneath.
5. Hold the bag firmly and slide the cutter from left to right to cut the bag to your desired size.
6. To create a bag from a roll, seal one end using the "Seal Only" function before vacuuming.



Image 2.2: Visual guide for cutting a bag from a roll and initial sealing.

3. Operating Instructions

The INK-VS02 offers multiple operating modes to suit various food types and preservation needs.

3.1 Understanding the Operating Modes

The machine features 7 operable modes, including 5 primary food modes:

- **Dry Mode:** Suitable for foods without moisture, such as nuts, grains, or dried fruits. Vacuuming typically takes 3-7 seconds.
- **Moist Mode:** Designed for foods with small amounts of liquid, like raw meats or marinated items. Vacuuming typically takes 12-15 seconds.
- **Liquid Mode:** For foods with higher liquid content.
- **Pulse Mode:** Allows manual control over the vacuum process, ideal for fragile foods like bread or chips, preventing crushing. You can stop the vacuum at any time.
- **Seal Only:** Seals bags without vacuuming. Useful for creating custom-sized bags from a roll or resealing snack

bags.

- **Canister Mode:** For use with external vacuum canisters (sold separately) to vacuum seal liquids, salads, or wine.
- **Stop:** Halts the current operation.



Image 3.1: Overview of the 7 operating modes for diverse food preservation.

3.2 Vacuum Sealing Process (Vac & Seal)

1. Prepare your food and place it into a vacuum sealer bag. Ensure the bag is suitable for vacuum sealing.
2. Place the open end of the bag into the vacuum chamber of the machine. Ensure the bag lies flat and is free of wrinkles.
3. Close the lid of the vacuum sealer and press down firmly on both sides until you hear two distinct clicks, indicating the lid is securely locked.
4. Select the appropriate mode for your food (Dry, Moist, or Liquid) using the control panel.
5. Press the "Vac & Seal" button. The machine will automatically vacuum the air from the bag and then seal it.
6. Wait for the indicator light to turn off, signaling the completion of the process.

7. Press the release buttons on both sides to open the lid and remove your sealed food.



Image 3.2: Detailed steps for vacuum sealing food using the machine.

3.3 Using the External Canister Mode

1. Connect one end of the air suction hose to the external vacuum port on the machine.
2. Connect the other end of the hose to the port on your vacuum-sealable canister.
3. Ensure the canister lid is properly secured.
4. Select "Canister" mode on the control panel.
5. Press the "Vac & Seal" button to begin vacuuming the canister.
6. The machine will stop automatically once the vacuum is complete.

4. Maintenance

Regular cleaning and maintenance ensure the longevity and optimal performance of your vacuum sealer.

4.1 Cleaning the Machine

- Always unplug the machine before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Avoid abrasive cleaners or harsh chemicals.
- Clean the vacuum chamber and sealing strip area with a damp cloth to remove any food residue or moisture. Ensure these areas are completely dry before next use.
- Do not immerse the machine in water or any other liquid.

4.2 Replacing Sealing Strips and Foam Gaskets

The sealing strip and foam gasket are crucial for effective vacuuming and sealing. Replace them if you notice reduced performance or visible wear.



Image 4.1: Guide for cleaning and replacing the sealing strip and foam gasket.

1. Carefully remove the old sealing strip and foam gasket from their grooves.
2. Insert the new sealing strip and foam gasket into their respective positions, ensuring they are seated correctly and evenly.

5. Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Machine vacuums but does not seal.	Sealing strip is dirty or worn; bag not positioned correctly.	Clean the sealing strip. Ensure the bag is flat and extends across the entire sealing strip. Replace the sealing strip if worn.
Machine seals but does not vacuum.	Lid not properly locked; bag not in vacuum chamber; foam gasket issue.	Press down firmly on both sides of the lid until it clicks. Ensure the bag opening is fully inside the vacuum chamber. Check and clean the foam gasket; replace if damaged.
Vacuum is weak or incomplete.	Bag wrinkles; moisture in vacuum chamber; overfilling bag.	Smooth out any wrinkles in the bag. Ensure the vacuum chamber is dry. Leave at least 3 inches of space between food and bag opening.
Overheating protection activated.	Continuous use without cooling.	Allow the machine to cool down for 15-30 minutes before resuming operation.

6. Specifications

Feature	Specification
Model Number	INK-VS02
Brand	Inkbird
Material	ABS plastic + stainless steel
Color	Silver
Product Dimensions (L x W x H)	15.15" x 5.7" x 3.3"
Item Weight	4.4 pounds (2 Kilograms)
Power Source	AC
Voltage	110 Volts (Wide voltage compatible with 220V)
Wattage	160 watts
Operation Mode	Semi-Automatic
Vacuum Suction Power	-85 KPa
Continuous Vacuum Operations	Up to 200 times (Dry mode)
Sealing Length	11.8 inches
Noise Level	Less than 65dB
Bag Roll Storage	Built-in, up to 20 feet
Cutter	Built-in 11.8" cutter

7. Warranty and Support

7.1 Product Warranty

The INKBIRD Food Vacuum Sealer Machine INK-VS02 typically comes with a**1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects under normal use. Please retain your proof of purchase for warranty claims. For specific warranty terms and conditions, refer to the documentation included with your product or visit the official Inkbird website.

7.2 Customer Support

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact INKBIRD customer support. You can usually find contact information on the official Inkbird website or through your retailer.

Online Resources: For additional tips, FAQs, and product information, visit the official Inkbird website: www.inkbird.com

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