

Inkbird VS04

INKBIRD VS04 Vacuum Sealer User Manual

Model: VS04

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the INKBIRD VS04 Vacuum Sealer. Retain this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories and attachments recommended by the manufacturer.
- Do not use the appliance outdoors or for commercial purposes.
- Always unplug the appliance from the electrical outlet before cleaning or when not in use.
- Avoid contact with moving parts.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Exercise caution when handling hot sealing strips.
- Ensure the liquid slot is clean and empty before operation, especially when sealing moist foods.

PRODUCT OVERVIEW

The INKBIRD VS04 is designed to preserve food by removing air and sealing bags, extending freshness. Familiarize yourself with its components.

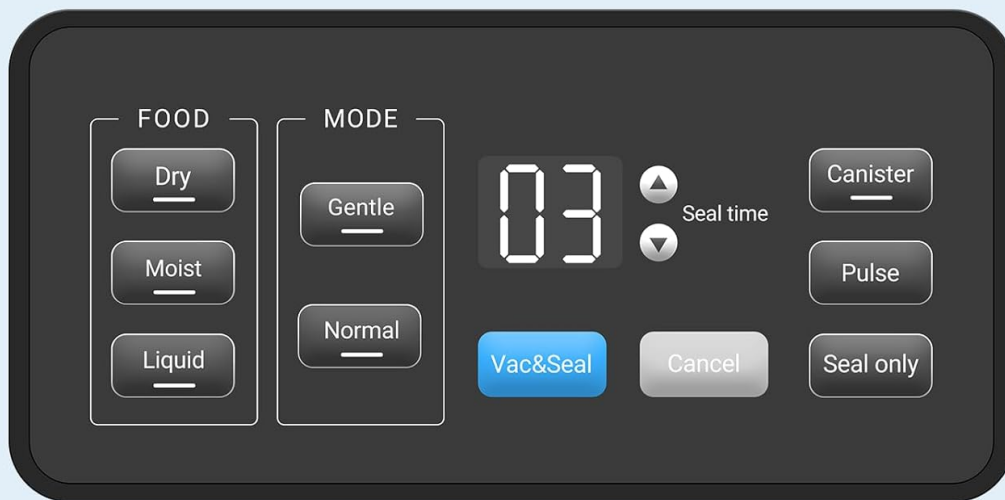
Components and Controls



This image displays the INKBIRD VS04 Vacuum Sealer alongside the included vacuum sealer rolls, providing a complete view of the product package.

6-Various Food Sealing Modes

Easily and Reliably Seal High-Moisture Foods



This image provides a detailed view of the INKBIRD VS04 control panel, highlighting the various buttons for different food and sealing modes.

- **Control Panel:** Contains buttons for various functions and modes.
- **Sealing Bar:** Heats to create an airtight seal on bags.
- **Vacuum Chamber:** Area where air is extracted from the bag.
- **Liquid Slot:** Collects excess liquid during vacuuming, detachable for cleaning.
- **Lid Latch:** Secures the lid during operation.

SETUP

Initial Setup

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper ventilation.
4. **Clean:** Wipe down the exterior of the unit with a damp cloth. Clean the liquid slot before first use.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Preparing Bags from Rolls

The INKBIRD VS04 comes with vacuum sealer rolls, allowing you to create custom-sized bags for various food items.



This diagram illustrates the available dimensions of the vacuum sealer rolls: two 11-inch by 25-foot rolls and two 8-inch by 25-foot rolls, allowing for customized bag lengths.



This image shows the packaging for the INKBIRD vacuum sealer rolls, clearly indicating the two popular sizes included: 11 inches by 25 feet and 8 inches by 25 feet.

1. Unroll the desired length of bag material, ensuring enough space for the food item plus at least 3 inches for sealing.
2. Place one end of the bag material onto the sealing bar.
3. Close the lid and press the 'Seal Only' button. The indicator light will show when sealing is complete.
4. Open the lid and remove the newly formed bag.

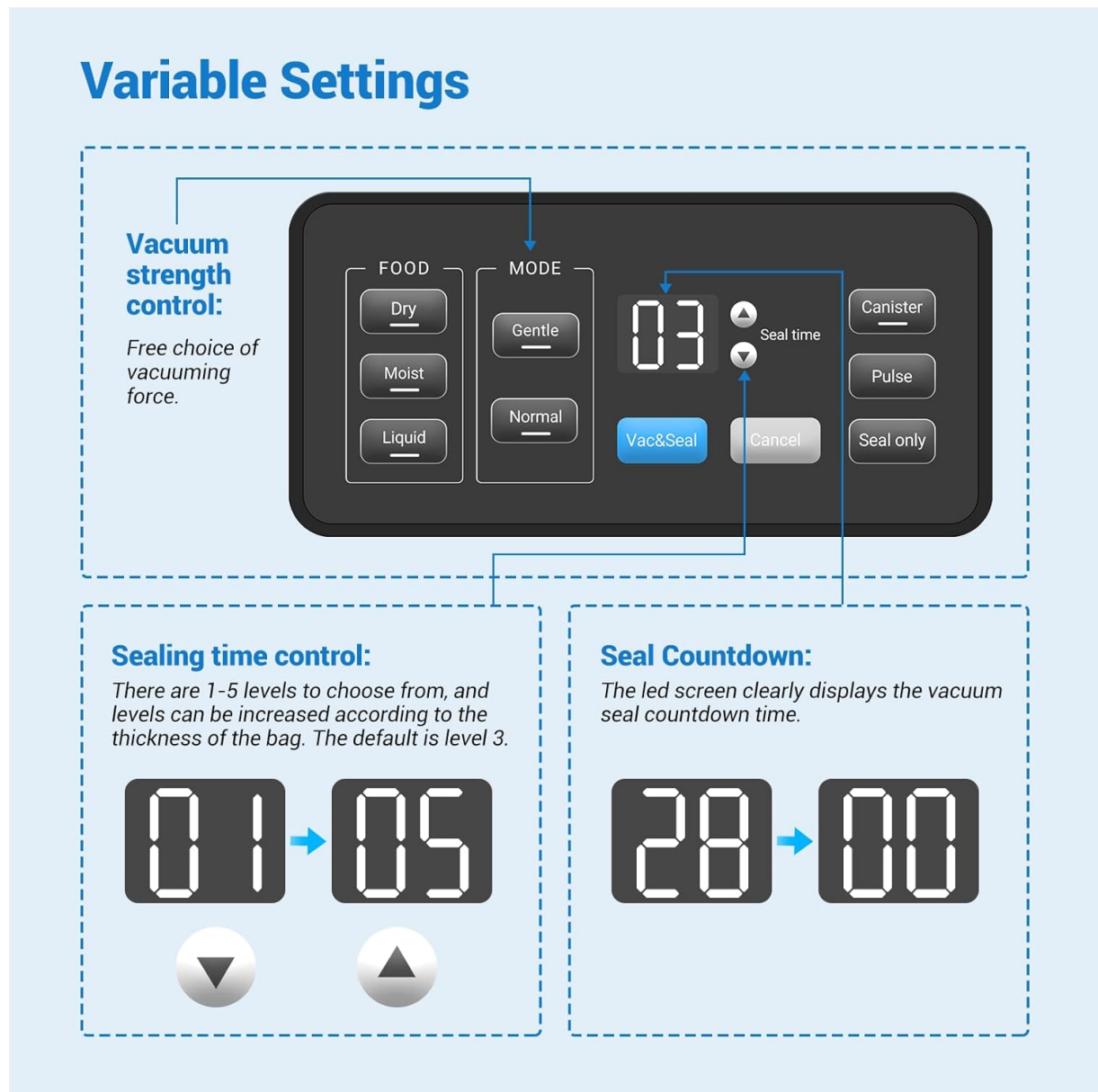
Basic Vacuum Sealing Process

1. **Prepare Food:** Place the food item inside the vacuum bag, leaving at least 3 inches of space from the top edge for sealing. Ensure the bag opening is clean and dry.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it lies flat over the sealing strip.

3. **Close Lid:** Firmly press down on both sides of the lid until it latches securely.
4. **Select Mode:** Choose the appropriate food mode (Dry, Moist, Liquid) and vacuum strength (Gentle, Normal) based on your food type.
5. **Start Process:** Press the 'Vac&Seal' button. The appliance will automatically vacuum the air out of the bag and then seal it.
6. **Monitor:** The display will show the seal countdown.
7. **Release:** Once the process is complete, press the release buttons (if applicable) or lift the lid to open. Remove the sealed bag.

Understanding the Control Panel

The control panel offers various settings for optimal food preservation.



This image details the variable settings available on the INKBIRD VS04 control panel, including options for vacuum strength control (Gentle/Normal), sealing time control (levels 1-5), and a seal countdown display.

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



This diagram highlights the advanced features of the INKBIRD VS04, including its double heat seal and double vacuum pump system, along with key specifications such as 0.2-inch seal width, 12.6-inch sealing length, and 80Kpa vacuum pressure.

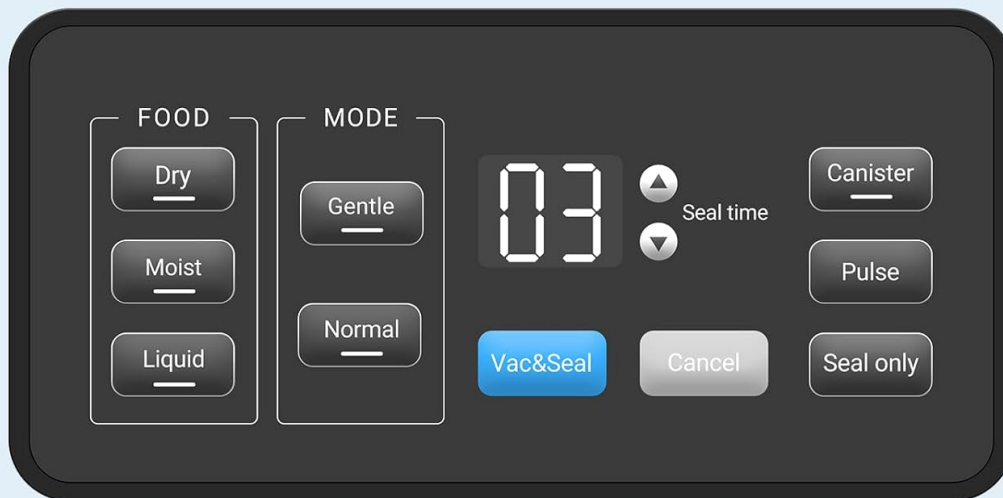
- **FOOD Modes (Dry/Moist/Liquid):** Select based on the moisture content of your food. 'Liquid' mode is for heavily marinated or wet foods.
- **MODE (Gentle/Normal):** Adjusts the vacuum strength. 'Gentle' is for delicate foods that might be crushed by strong vacuum.
- **Canister:** For use with external vacuum canisters (sold separately).
- **Pulse:** Allows manual control over the vacuum process. Press and hold to vacuum, release to stop, then press 'Seal Only' to seal.
- **Seal Only:** Creates a seal without vacuuming. Useful for making bags from rolls or sealing delicate items.
- **Vac&Seal:** Initiates the automatic vacuuming and sealing process.
- **Cancel:** Stops the current operation.
- **Seal Time:** Adjustable from 1 to 5 levels to accommodate different bag thicknesses. Default is level 3.
- **Seal Countdown:** Displays the remaining time for the sealing process.

FOOD PRESERVATION MODES

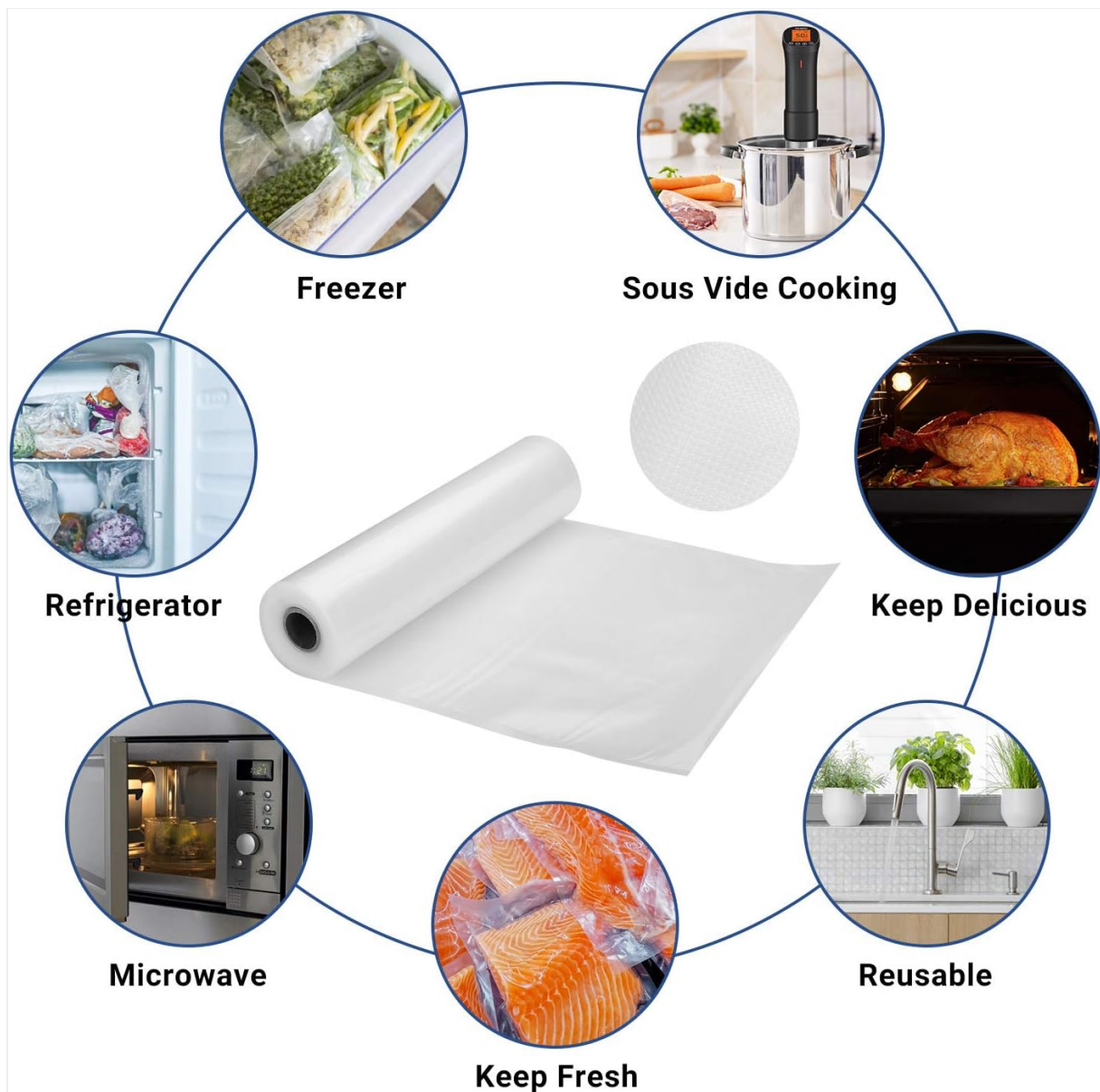
The INKBIRD VS04 offers specialized modes to optimize preservation for various food types.

6-Various Food Sealing Modes

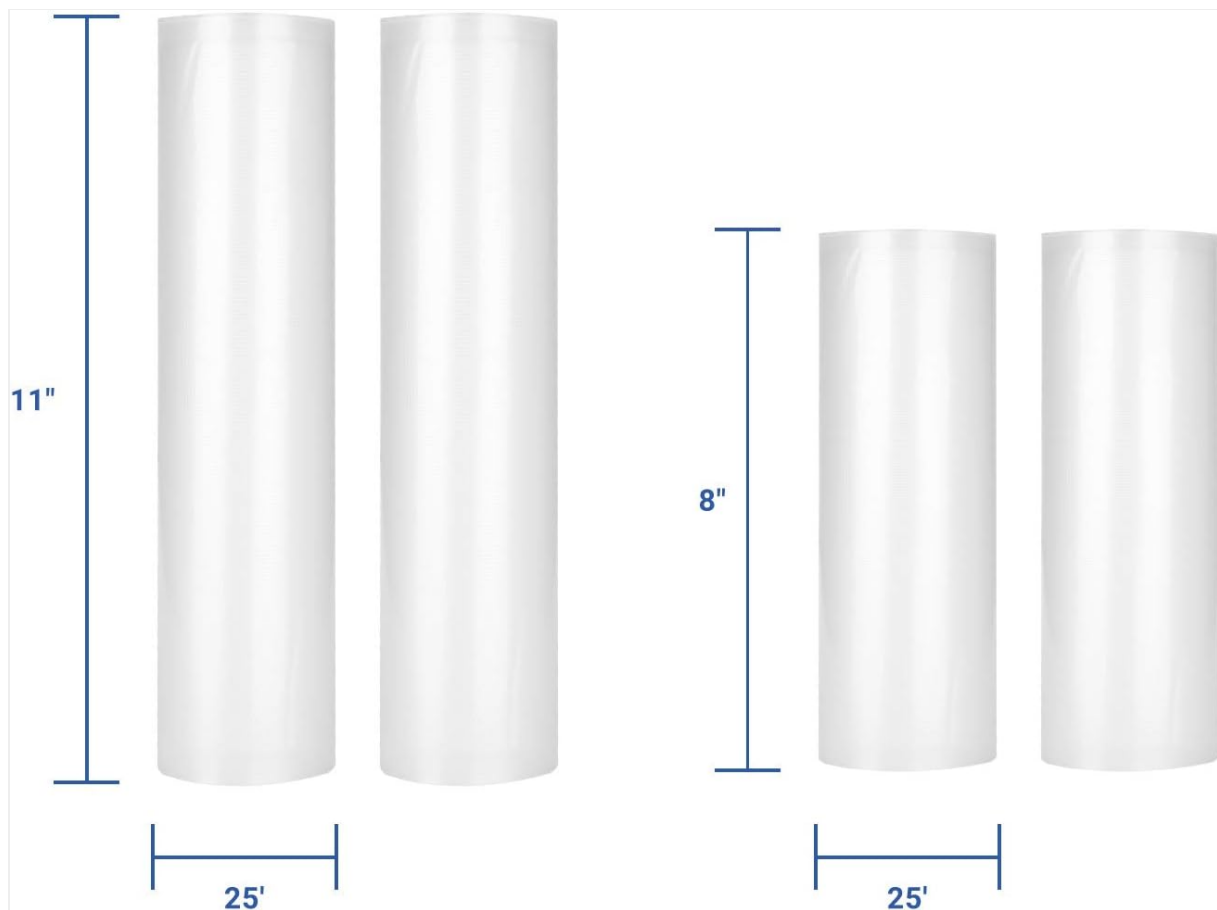
Easily and Reliably Seal High-Moisture Foods



This image visually represents the six distinct food sealing modes offered by the INKBIRD VS04: Dry, Moist, Liquid, Canister, Pulse, and Seal, each suited for different food preservation needs.



This image illustrates various applications for vacuum-sealed food, including storage in the freezer and refrigerator, preparation for sous vide cooking, microwave reheating, and general freshness maintenance.



This image features vacuum-sealed pasta, demonstrating the effectiveness of heavy-duty bags in preserving dry food items. Note: Avoid sealing items with sharp bones directly.

- **Dry Mode:** Ideal for solid, dry foods such as nuts, grains, cheese, and dried fruits.
- **Moist Mode:** Suitable for foods with some moisture, like raw or cooked meats, fish, and vegetables.
- **Liquid Mode:** Specifically designed for foods with significant liquid content, such as marinated meats, soups, or stews. This mode ensures a proper vacuum and seal without drawing liquids into the machine.
- **Gentle/Normal Vacuum Strength:** Use 'Gentle' for delicate items like bread, pastries, or soft fruits to prevent crushing. 'Normal' is for most other food types.
- **Canister Mode:** Connect an external vacuum hose (not included) to the port and select this mode to vacuum seal compatible canisters.
- **Pulse Mode:** Provides manual control over the vacuum process. This is useful for very delicate items or when you need precise control over air removal.
- **Seal Only:** Use this function to create a seal without vacuuming, perfect for making bags from rolls or sealing bags that do not require vacuuming.

MAINTENANCE AND CLEANING

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

Cleaning the Unit

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!



This image demonstrates the easy cleaning process for the INKBIRD VS04's detachable liquid slot, showing it being rinsed under running water. The slot has a capacity of up to 300ml, designed to hold liquids without frequent cleaning.

- **Always unplug the appliance before cleaning.**
- **Exterior:** Wipe the exterior of the unit with a damp cloth and mild soap. Do not use abrasive cleaners.
- **Vacuum Chamber:** Wipe the vacuum chamber with a damp cloth. Ensure it is dry before next use.
- **Liquid Slot:** The liquid slot is detachable. Remove it and wash with warm, soapy water. Rinse thoroughly and dry completely before reattaching.
- **Sealing Strip:** Gently wipe the sealing strip with a damp cloth. Do not scratch or damage it.
- Ensure all parts are completely dry before storing or using the appliance again.

Storage

Store the vacuum sealer in a dry, cool place. For best results, store the lid in the unlocked position to prevent compression of the sealing gaskets, which can affect performance over time.

TROUBLESHOOTING

If you encounter issues with your INKBIRD VS04, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Vacuum pump runs, but bag does not vacuum.	Bag not properly placed; lid not fully latched; bag has a hole; sealing strip dirty.	Ensure bag opening is flat inside the vacuum chamber. Press down firmly on the lid until latched. Inspect bag for damage. Clean sealing strip.
Bag seals, but air remains inside.	Moisture in bag opening; food too bulky; bag not suitable for vacuum sealing.	Ensure bag opening is dry. Reposition food to allow air extraction. Use only embossed vacuum sealer bags.
Bag melts or does not seal properly.	Incorrect seal time setting; sealing strip dirty or damaged.	Adjust the 'Seal Time' setting (lower for melting, higher for incomplete seal). Clean or inspect sealing strip.
Liquid is drawn into the vacuum chamber.	Too much liquid in bag; incorrect mode selected.	Use 'Liquid' mode for wet foods. Pre-freeze liquids or use a paper towel to block liquid near the seal area. Ensure liquid slot is clean.

SPECIFICATIONS

Technical Data

- **Model:** VS04
- **Power:** 160W
- **Vacuum Speed:** 25 L/min
- **Vacuum Pressure:** 80Kpa
- **Seal Width:** 0.2 inches
- **Maximum Sealing Length:** 12.6 inches
- **Voltage:** 110-120V / 220-240V (Universal)
- **Liquid Slot Capacity:** 300ml
- **Features:** Double Heat Seal, Double Vacuum Pump, Overheating Protection System, 24H Continuous Work capability.

WARRANTY AND SUPPORT

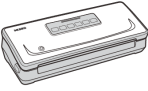
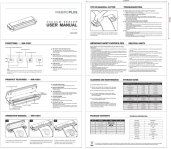
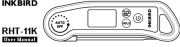


Manufacturer's Warranty

The INKBIRD VS04 Vacuum Sealer is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your product or visit the official Inkbird website for specific terms and conditions.

Customer Support

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

Related Documents - VS04

<div><p>INKBIRD</p><p>VACUUM SEALER USER MANUAL</p></div>	<p>INKBIRD INK-VS02 Vacuum Sealer User Manual</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>INKBIRD VS01 Vacuum Sealer User Manual - Efficient Food Preservation</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><p>INKBIRD</p><p>RHT-11K</p></div>	<p>INKBIRD RHT-11K Digital Thermometer User Manual Specifications & Operation</p> <p>Comprehensive user manual for the INKBIRD RHT-11K digital thermometer. Learn about technical specifications, operation, troubleshooting, calibration, and warranty information.</p>
<div><p>INKBIRD</p><p>ISC-007BW</p><p>Smoker Controller</p></div>	<p>INKBIRD ISC-007BW Smoker Controller User Manual</p> <p>Comprehensive user manual for the INKBIRD ISC-007BW Smoker Controller, detailing its features, specifications, setup, wireless connection (Wi-Fi and Bluetooth) via the Inkbird Pro app, basic operation, precautions, and FCC compliance information.</p>
<div></div>	<p>Inkbird IHT-1M Digital Meat Thermometer User Manual</p> <p>Comprehensive user manual for the Inkbird IHT-1M digital meat thermometer, detailing features, specifications, operation, maintenance, and troubleshooting for accurate cooking temperature monitoring.</p>
	<p>INKBIRD BG-HH2C Digital Food Thermometer: Specifications, Features, and Guide</p> <p>Comprehensive guide for the INKBIRD BG-HH2C Digital Food Thermometer, including detailed specifications, features, battery installation, warnings, and FCC compliance information.</p>