

INKBIRD INK-VS01 USER MANUAL

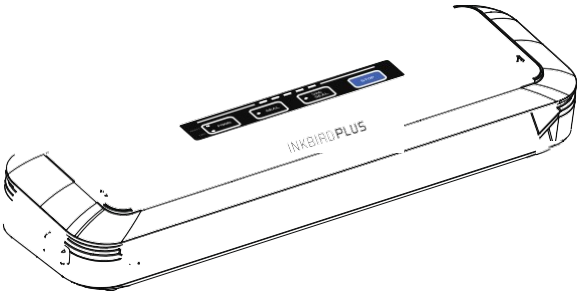
See [IVS-011 Video](#) (different model, same concept)



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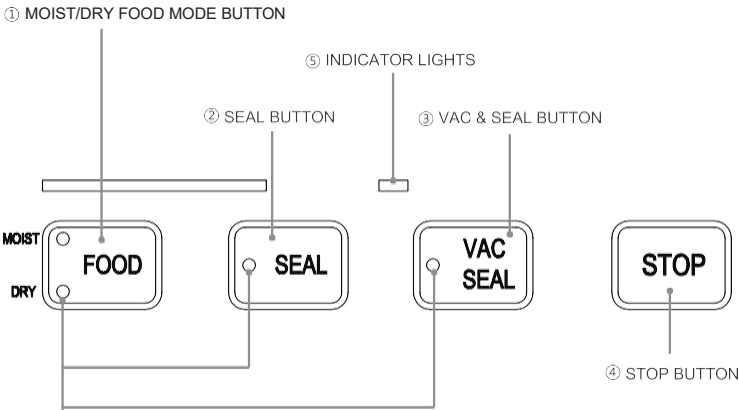
INKBIRDPLUS



VACUUM SEALER
USER MANUAL

INK-VS01

PRODUCT FEATURES — INK-VS01

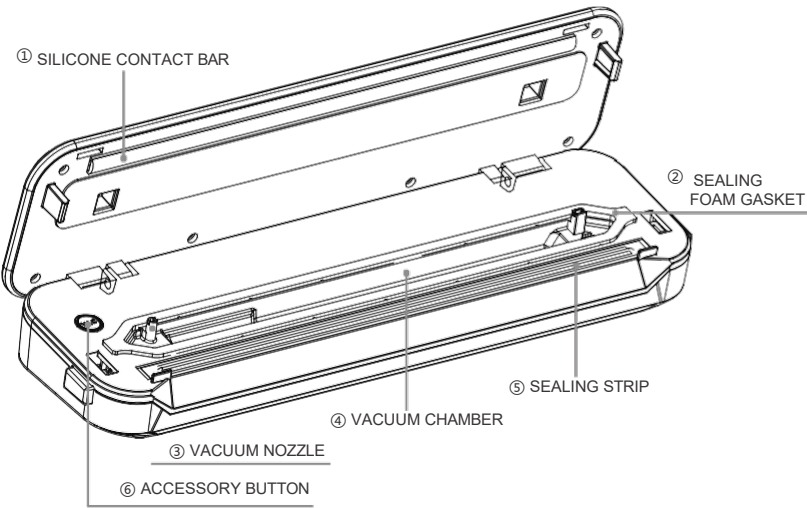


Note:
If several indicators are flashing at the same time after continuous working, it means that the device has entered the overheating protection mode. Please wait 5~10 minutes, the device will automatically return to normal mode after cooling down.

BUTTONS

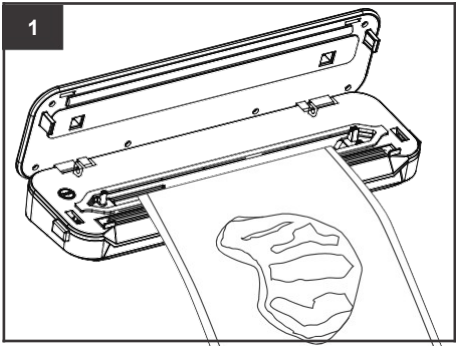
- ① MOIST/DRY FOOD MODE BUTTON**
Adjust the vacuum and sealing time according to different kinds of food.
Moist Mode: For wet foods.
Dry Mode: For dry foods and items.
- ② SEAL BUTTON**
Press the button to seal a bag no matter it is vacuumed or not. Wait 30 seconds between each seal to allow the sealer to cool down.
- ③ VAC&SEAL BUTTTTON**
Press the button to vacuum and seal a bag.
Wait 60 seconds between each use to allow the sealer to cool down.
- ④ STOP BUTTON**
Press the button to stop the current process immediately in any working state.
- ⑤ INDICATOR LIGHTS**
The indicator light will be illuminated when the appliance is under any process.

PRODUCT STRUCTURE — INK-VS01

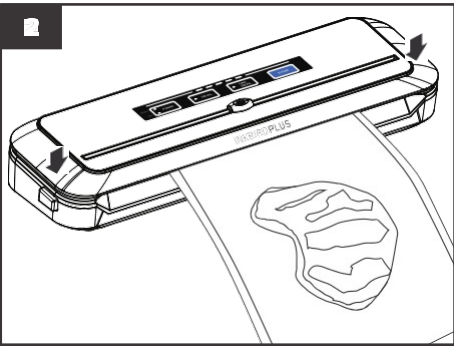


- ① **SILICONE CONTACT BAR**
Works with silicone sealing gasket to make an optimal sealing.
- ② **SEALING FOAM GASKET**
Ensure that the vacuum chamber is airtight.
- ③ **VACUUM NOZZLE**
The nozzle needs to be used together with the air hose to extract air from the bags/bottles/canisters.
- ④ **VACUUM CHAMBER**
An airtight chamber for vacuuming.
- ⑤ **SEALING STRIP**
Works with the silicone contact bar to make an optimal sealing.
- ⑥ **ACCESSORY BUTTON**
Press the button to start vacuuming a bottle or a canister with the air hose.

OPERATION INSTRUCTIONS — INK-VS01



1. Put the open end of the bag into the vacuum chamber.
Note: Please make sure that the nozzle is not blocked before using the vacuum sealer.



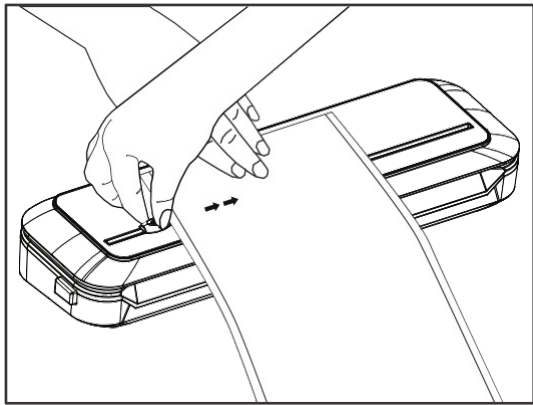
2. Close the lid and press both ends of the lid to lock it, you will hear a “clicking” sound if it is well locked.
3. Start vacuuming or sealing when the lid is locked.



4. The indicator lights will go out when the vacuum machine's work is completed. Press the unlock button at both ends of the device to take the sealed bag out.

HOW TO USE THE BAG/ROLL CUTTER

TROUBLESHOOTING



1. Close the lid and put the bag/roll on it.
2. Slide the cutter across the bag/roll to get a desired size bag.

- ① **Nothing happens when the power cord is plugged into appliance.**
 - A. Make sure the power cord is not damaged.
 - B. Make sure the power cord is correctly plugged into the electrical outlet and appliance.
- ② **Appliance is plugged in, but cannot vacuum.**
 - A. Ensure the lid is properly closed.
 - B. Ensure the opening end of the bag is correctly placed into the vacuum chamber.
 - C. If the indicator lights flashing, the appliance may become overheated. Allow it to cool for several minutes before using it again.
 - D. Check if the bag is punctured.
 - E. Check if the foam sealing gasket is deformed or damaged.
- ③ **Air is removed from the bag, but now re-entered.**
 - A. Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary.
 - B. Check the sealing seam. Any wrinkle along the sealing seam may cause air re-entering. If yes, simply cut the sealed edge and re-seal.
 - C. If there is moisture or liquid at the opening end , cut the bag and wipe it away. Then choose MOIST FOOD setting and re-seal.
 - D. If the food has been stored for a long time and the bag is full of gases, it may spoil and suggest to discard.
- ④ **Note:**
 1. To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open to accelerate heat dissipation.
 2. If the bag melts, the sealing strip may be overheated. Allow the appliance to cool for 60 seconds before using it again.
 3. For the best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.

IMPORTANT SAFEGUARDS

1. Read this manual carefully before using your vacuum sealer.
2. Make sure the power supply corresponds to the rated voltage indicated on this appliance before plugging in.
3. Do not use an extension cord with the appliance.
4. Do not immerse any part of the appliance, power cord and plug in water or other liquids.
5. Do not handle plug or appliance with wet hands.
6. Unplug from outlet when not in use.
7. Do not operate the sealer with a damaged power cord or plug.
8. Do not use the vacuum sealer on a wet or hot surface or near a heat source.
9. Always use the appliance on a level surface.
10. Do not vacuum seal liquids.
11. Do not use it as a toy. Close attention is necessary when used by or near children.
12. Use only as described in this manual.
13. The sealer is not designed for commercial use or outdoor use, please use it indoor only.
14. If the appliance or power cord is damaged, please contact the authorized customer service center.

HELPFUL HINTS

1. Do not overfill the bag. Always leave at least 7.6 cm / 3 in between bag contents and top of the bag.
2. Clean the opening end of the bag inside and outside. Flatten the bag opening.
3. When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber.
4. Make sure the bag is dry. It will be difficult to make a tight seal if the bag is wet.
5. For best results, perishables still need to be frozen or refrigerated after vacuum sealing process.
6. When you are vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a canister instead of a bag.
7. When using canisters, always leave 2.5 cm / 1 in of space at the top of canister.
8. Pre-freeze fruits vegetables before vacuum sealing for the best results.
9. Allow the appliance to cool for 1 minute between uses to avoid activating overheating protection.
10. If you are not sure whether your bag was sealed properly,simply reseal the bag.
11. For best results, use bags and canisters produced by the manufacturer.
12. Microwave: Make sure the bag is punctured before heating by microwave.

CLEANING AND MAINTENANCE

- ① Unplug the appliance before cleaning.
- ② Wipe the outer surface with a soft soapy cloth. Wipe away any food or liquid on the vacuum chamber with paper towel.
- ③ Dry the appliance thoroughly before using it again.
- ④ Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.
- ⑤ Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.

NTC THERMISTOR TEMPERATURE SENSOR

The sensor can intelligently detect the temperature of the device. When the device is overheated, the protection mode will be automatically activated, the indicator light will flash and the device cannot be operated. After the device cools down, the indicator light will stop flashing and the device will return to its normal state.

STORAGE GUIDE

In the Refrigerator (5±2 °C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	2-3 Days	8-9 Days
Seafood and Fish	1-3 Days	4-5 Days
Cooked Meats	4-6 Days	10-14 Days
Vegetables	3-5 Days	7-10 Days
Fruits	5-7 Days	14-20 Days
Eggs	10-15 Days	30-50 Days
In the Freezer (-16~-20 °C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	3-5 Months	1 Year
Seafood and Fish	3-5 Months	1 Year
Room Temperature (25±2°C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Bread	1-2 Days	6-8 Days
Rice/ Flour	3-5 Months	> 1 year
Peanuts/ Beans	3-6 Months	> 1 year
Tea Leaves	5-6 Months	> 1 year

PACKAGE CONTENTS

TECHNICAL SPECIFICATIONS

NO.	Description	Image	Qty
1	Vacuum Sealer		1
2	AC Power Cord		1
3	Accessory Hose		1
4	Bag		5
5	Roll		1

Description	Specification
Item Number	INK-VS01
Rated Voltage (US)	AC100-120V
Rated Voltage (EU/UK/AU)	AC200-240V
Rated Frequency	50Hz - 60Hz
Rated Power	110W
Sealing Time	8-12 seconds
VAC/Seal Time	10-20 seconds
Vacuum Level	> -60kPa
Dimensions	382*104*62MM (L*W*H)
Net Weight	1.05kg
Gross Weight	1.33kg



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

Other ManualsLib Projects

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