

## Overview

The INKBIRD Vacuum Sealer Machine (Model INK-VS04) is a countertop appliance designed for food preservation. It removes air from specially designed bags and seals them to extend the freshness of food items. The unit features a 160W motor with dual pumps, multiple sealing modes, and a built-in bag storage compartment with a cutter.



# Features and Specifications

## Key Features

- **160W Double Pump System:** Provides a vacuum speed of 25L/min for fast air removal.
- **6-in-1 Food Modes:** Dry, Moist, Liquid, Canister, Pulse, and Seal Only settings.
- **Adjustable Controls:** Suction strength (Gentle/Normal) and sealing time can be adjusted.
- **Removable Drip Tray:** Holds up to 300ml (10oz) of liquid and is detachable for cleaning.
- **Built-in Storage & Cutter:** Internal compartment stores vacuum seal rolls. Includes a built-in cutter for creating custom bag sizes.
- **One-Handed Operation:** The handle auto-locks when lowered.
- **Universal Voltage:** Compatible with 110-240V power sources.

## Technical Specifications

- **Brand:** Inkbird
- **Model:** Appears as INK-VS04 in customer content.
- **Material:** Acrylonitrile Butadiene Styrene (ABS), Plastic
- **Color:** Silver
- **Product Dimensions:** 15.59" L x 9.44" W x 4.52" H
- **Item Weight:** 3 Kilograms
- **Wattage:** 160 watts
- **Voltage:** 110V (Compatible 110-240V)
- **Operation Mode:** Automatic
- **Maximum Bag Width:** Less than 12.6 inches

## 25L/min Super Suction!

Dominate Air Removal & Lock Ultimate Freshness. No Freezer Burn Ever!



80  
Kpa

### INKBIRD



Dual 160W vacuum pumps

Vacuum-seal all food in 20s flat

### OTHER

Single pump only 120W

Vacuum-seal take more than 20S



## What's in the Box

- 1 x Vacuum Sealer Machine
- 5 x Vacuum Bags (8" x 11.8')
- 1 x Vacuum Roll (11" x 16.4')
- 1 x Air Suction Hose
- 1 x Foam Gasket
- 1 x Sticky Note
- 1 x Power Cord
- User Manual (this guide)

# Use Guide

## Control Panel and Parts Overview

The main unit consists of a sealing chamber with a heat strip, a vacuum channel, a locking handle, and a control panel. The control panel includes mode selection buttons, suction strength adjustment, and indicator lights.



## Initial Setup

1. Place the sealer on a clean, dry, stable, and level surface.
2. Ensure the removable drip tray is correctly inserted.
3. Plug the power cord into a compatible electrical outlet (110-240V).
4. Load a vacuum seal roll into the built-in storage compartment and thread the end through the built-in cutter and into the sealing channel.

## Basic Sealing Process

1. **Prepare Bag:** Cut a bag to your desired length using the built-in cutter or use a pre-made bag. The open end of the bag must be placed within the sealing channel.

2. **Place Food:** Insert dry or prepared food into the bag, leaving at least 3 inches of empty space at the open end.
3. **Position Bag:** Lay the open end of the bag flat across the entire width of the sealing channel, ensuring it is over the vacuum port and under the heat strip.
4. **Select Mode:** Press the mode button to cycle and select the appropriate setting for your food (Dry, Moist, Liquid, etc.).
5. **Start Sealing:** Lower the handle firmly until it auto-locks. The vacuum and sealing process will begin automatically.
6. **Completion:** The process is complete when the indicators stop and the handle unlocks. Lift the handle and remove the sealed bag.



## Explanation of Modes

- **Dry Mode:** For dry, solid foods like coffee beans, nuts, pasta, or crackers. Uses standard vacuum strength and sealing time.
- **Moist Mode:** For foods with surface moisture, such as marinated meats, damp vegetables, fish, or fresh fruit. Adjusts the process to help prevent liquid from being drawn into the machine.

- **Liquid Mode:** For liquid or semi-liquid foods like soups, sauces, or stews. Uses a gentler, pulsed vacuum or a modified sequence to minimize liquid suction.
- **Canister Mode:** Used when connecting the provided air suction hose to vacuum seal compatible food storage containers. The machine will run the vacuum pump without activating the heat sealer.
- **Pulse Mode:** Allows manual control for delicate items like chips or bread. The user can press a button to activate the vacuum in short bursts and stop before crushing the contents.
- **Seal Only Mode:** Performs a heat seal on a bag without vacuuming. Use for sealing the ends of pre-vacuumed bags or creating bags from rolls.

## Using the Suction Hose for Containers

1. Attach one end of the provided air suction hose to the port on the sealer.
2. Attach the other end to the valve on a compatible vacuum seal container.
3. Select **Canister Mode**.
4. Lower and lock the handle. The machine will activate the vacuum pump to remove air from the container.

## Cleaning and Maintenance

- **Unplug the appliance** before cleaning.
- Wipe the exterior and the sealing chamber with a soft, damp cloth. Do not immerse the main unit in water.
- **Removable Drip Tray:** Pull the tray out from the front of the unit. Wash it with warm, soapy water, rinse, and dry thoroughly before reinserting.
- Regularly check the silicone seal around the sealing channel for food debris or damage. Clean with a damp cloth if necessary.
- If liquid is accidentally drawn into the vacuum channel, stop use immediately. Unplug the machine, remove the drip tray to empty it, and allow the interior to dry completely before further use.



## Troubleshooting

- **Machine does not turn on:** Check that the power cord is securely plugged into both the outlet and the machine.
- **Vacuum is weak or does not start:** Ensure the bag is properly positioned over the vacuum port and that the bag opening is not blocked by food. Check that the drip tray is correctly seated.
- **Seal is not airtight:** The bag may be wrinkled in the seal area. Ensure the bag opening is smooth and flat across the entire heat strip. The heat strip may be dirty; clean it with a dry cloth when cool. The bag may be too thick for the selected sealing time; try adjusting the sealing time setting.
- **Liquid is drawn into the machine:** Use the 'Liquid' or 'Moist' mode for appropriate foods. Do not overfill bags with liquid. Ensure the drip tray is empty and properly installed.
- **Handle will not lock or unlock:** Ensure the process cycle is complete. Unplug the machine for 60 seconds, then plug it back in to reset.

## Safety Information

- Read all instructions before use.
- This appliance is for household use only.
- Do not operate the sealer if the power cord or plug is damaged, or if the appliance malfunctions or is damaged in any manner.
- To prevent risk of electric shock, do not immerse the cord, plug, or main unit in water or other liquids.
- Unplug the appliance when not in use and before cleaning.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- The sealing bar becomes very hot during and immediately after use. Do not touch it.
- Only use bags and rolls designed for vacuum sealing. Do not use the sealer with plastic bags not intended for this purpose.
- Do not vacuum seal sharp objects (e.g., bones with sharp points) that may puncture the bag.
- Do not vacuum seal powdery substances (e.g., flour, powdered sugar) as they may be drawn into the pump.
- Keep the appliance and its cord out of reach of children.

## Compliance and Certification

This product contains sustainability features recognized by the Global Recycled Standard (GRS), including the use of recycled materials, safer chemicals, and worker well-being practices.

Certification Number: TE-00307225.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.