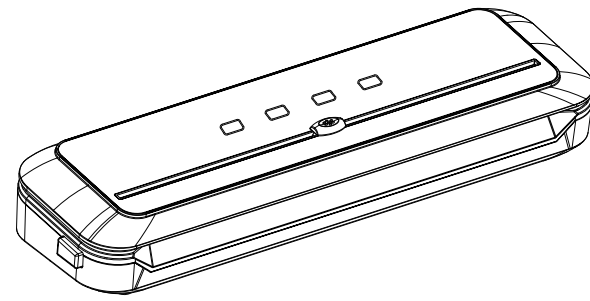


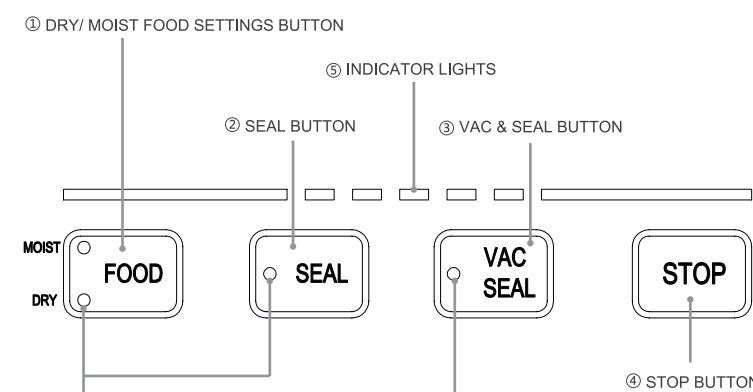
INKBIRDPLUS

VACUUM SEALER USER MANUAL

INK-VS01



FUNCTIONS — INK-VS01

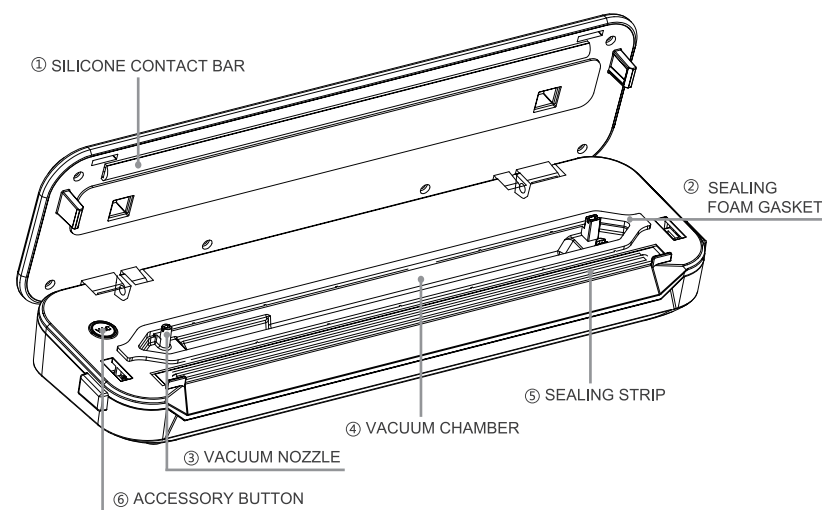


Note:

If several lights flashing at the same time after continuous working, overheating protection activated. Pls wait for 5-10 minutes for cooling down and the appliance will be back in normal mode.

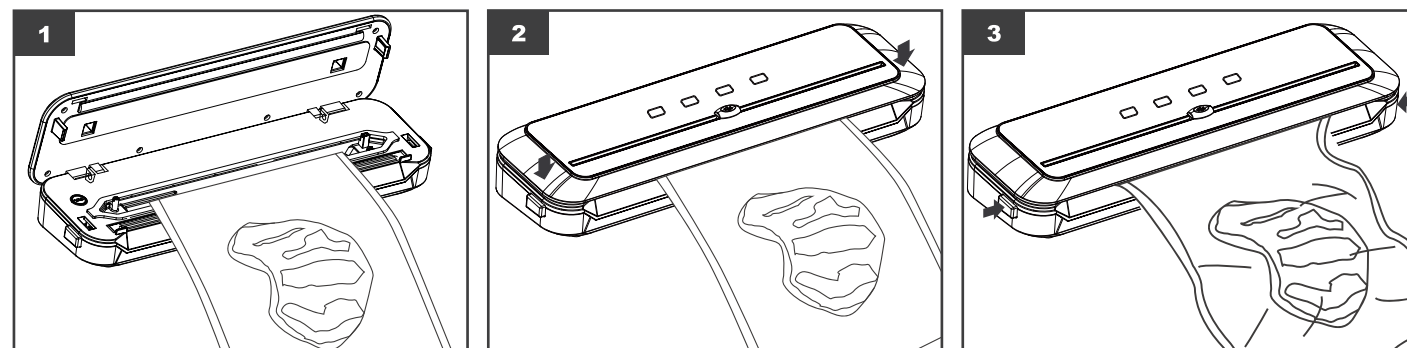
- ① **DRY/ MOIST FOOD SETTINGS BUTTON**
It will take longer time to seal moist food than dry food. The indicator light will be illuminated when the corresponding function selected.
- ② **SEAL BUTTON**
Press to create a seal no matter the bag is vacuumed or not. (Wait for 30s between seals to allow appliance to cool down)
- ③ **VAC & SEAL BUTTON**
It is the most frequently used function. Press to vacuum package and seal food airtight with a single touch. (Wait for 60s between uses to allow appliance to cool down)
- ④ **STOP BUTTON**
During any working status, press STOP button to stop current processing immediately.
- ⑤ **INDICATOR LIGHTS**
The indicator light will be illuminated when the appliance is under any process.

PRODUCT FEATURES — INK-VS01



- ① **SILICONE CONTACT BAR**
Work with silicone sealing gasket to make optimal sealing.
- ② **SEALING FOAM GASKET**
Objective to ensure vacuum chamber is airtight so the bag can be vacuumed properly.
- ③ **VACUUM NOZZLE**
This is used for removing air from bags / canisters / bottles. Do not block the vacuum nozzle when vacuuming a bag. Accessory hose is required when vacuuming a canister or bottle.
- ④ **VACUUM CHAMBER**
An airtight chamber for vacuuming.
- ⑤ **SEALING STRIP**
Work with silicone contact bar for sealing function.
- ⑥ **ACCESSORY BUTTON**
Make sure connection of the vacuum tube before vacuuming the wine stoppers, vacuum canisters. Press this button to start vacuuming bottle or canister with light flashing. It will stop automatically when reaching a certain negative pressure.

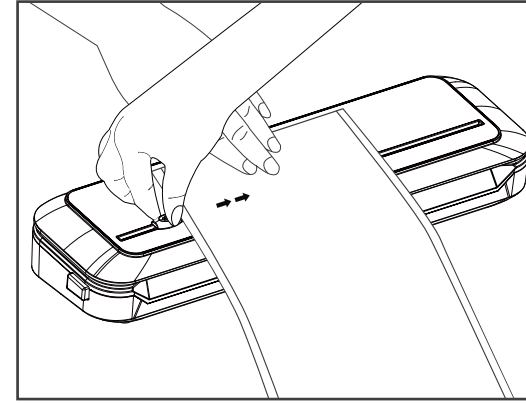
OPERATION MANUAL — INK-VS01



1. Put the open end of bag into vacuum chamber. Please do not block the vacuum nozzle.
2. Close the lid and press on both end of the lid. You will hear a "clicking" sound if the lid is properly docked. Then start to seal or vacuum & seal.
3. When the indicator lights turn off, process completed. Press unlock button at both end to open the lid and remove the sealed bag.

FRONT

TIPS ON BAG/ROLL CUTTER



Pull out desired bag length and put it on the lid. Close Appliance Lid and hold the bag by one hand, then slide bag cutter across the roll to get the needed bag length.

TROUBLESHOOTING

- 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 SAFETY NOTICE & TIPS

Please read the user manual carefully before using and follow the safety instructions.

1. Check if the Voltage indicated on the appliance is corresponding to the local mains voltage before you connect the appliance.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center for repairing.
3. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on cord.
4. Do not use an extension cord with the appliance.
5. If the supply cord is damaged, contact the manufacturer, or its service agent or similarly qualified person to buy it in order to avoid a hazard.
6. When it is not in use or to be cleaned, unplug cord from the power outlet.
7. Do not use the appliance on wet or hot surfaces, or near heat source.
8. Do not immerse any part of the appliance, power cord or plug in water or other liquids.
9. A short power cord is provided to reduce the risks of becoming entangled in a long cord or tripping over.
10. Use accessories or attachments recommended by the manufacturer only.
11. Use the appliance for its intended use only. Household use only.
12. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
13. CAUTION: HOT SURFACE. DO NOT TOUCH.
14. Wait for 60 seconds before using it again.
15. To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet at the beginning, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

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:

Smartly monitor the temperature of the appliance. Protection mode will be activated automatically when overheat, with light flash and operation unavailable. The appliance is back to normal working once cooled and the lights stop flashing.

STORAGE GUIDE

In the Refrigerator (5±2℃)	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℃)	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℃)	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

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

TECHNICAL SPECIFICATION

Description	Specification
Item Number	INK-VS01
Rated Voltage	AC100-120V/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.

BACK