

IKOO VacuPro Collection



IKOO



Why use vacuum products?



Rising consumer awareness of food preservation and the benefits of vacuum sealing for maintaining freshness is fueling market growth(CAGR 6.7% by sales units). There is an increasing demand for vacuum food storage solutions, spurred by the emphasis on **reducing food waste, extending shelf life, and preserving food quality.**



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Advantages of IKOO VacuPro Technology

Why CHOOSE IKOO's SEALER (- 8 PSI)



- **Vacuum Strength:** Stronger vacuum strength.
- **Food Freshness:** Excellent at preserving food for longer periods.
- **Moisture Removal:** Removes more air, reducing moisture more effectively and minimizing oxidation.
- **Suitability:** Best for serious food preservation and bulk storage. (5X longer, Up to 30 days)
- **Ease of Use:** One-Touch, Auto-Stop functionality at maximum pressure value, Rechargeable. Easy to store and handle.

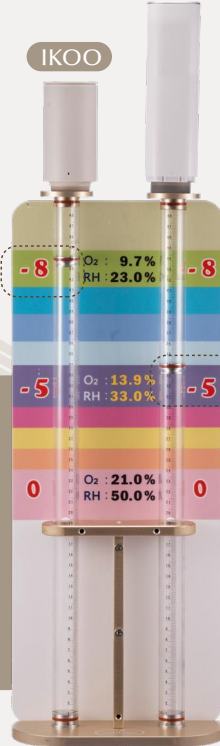


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In vacuum food storage containers, the label “PSI” refers to the level of negative pressure created by the vacuum pump

O₂: Oxygen
RH: Relative Humidity

IKOO -8PSI



Normal -5PSI

-8 PSI

Provides stronger oxidation prevention and better antibacterial effect, ideal for long-term storage or for foods that are more prone to oxidation, such as raw meat, cooked dishes, coffee beans, cheese and nuts.

-5 PSI

The storage period of food is short. It will cause more waste



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Advantages of IKOO VacuPro Technology

IKOO Fresh Vacuum Sealer(Mini & Tall)

Moisture
Removal

IKOO's VacuPro Sealer
Removes more air and moisture
effectively (Remove 30% more)

Normal Vacuum Sealer
Removes most air,
though some moisture may remain

Oxidation

Minimizes oxidation more effectively

Reduces oxidation,
though some air may remain

SMART

Auto stop function at **-8 psi**
to prevent under or over-sealing

Manual / Auto stop function at **-5 psi**

All boxes, mason jars, and vacuum bags can be used with the pump, regardless of size or material.



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Advantages of IKOO VacuPro Technology

IKOO Fresh Vacuum Sealer(Mini & Tall)

The power button is a large, sculpted surface for ease of activation

The liquid drain vent expels fluid as a safety measure, reducing risk of internal damage

A service port is accessible with a standard pin ejector tool. An internal latch releases the enclosure for disassembly & servicing



Pressure Display provides a glanceable reference for the vacuum pressure level inside a container, during the sealer's operation



The lightly textured polypropylene enclosure helps to resist fingerprinting

Long-press the power button until the light turns on to lock the device.

The silicone gasket creates a temporary seal during suction process

TALL SEALER

3L/minute airflow motor
-8 PSI of vacuum pressure

50*50*90mm

MINI SEALER

2.5L/minute airflow motor
-8 PSI of vacuum pressure

74*74*37mm

Advantages of IKOO VacuPro Technology

Valve detail advantage

Patented fit design:

Unique grab buckle design for a perfect fit.

Durable Airtightness:

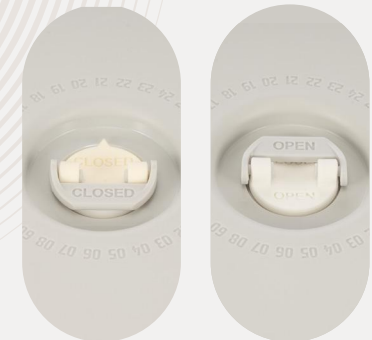
Longer-lasting seal compared to standard valves.

Simple & Intuitive:

Clean look, easy operation, and clear vacuum status reading.

Flip Valve Advantage:

Inherits all benefits of the simple valve while solving the “hard-to-open” issue.



Closed

One-touch
automatic vacuuming

Open

Release the
vacuum to open

IKOO VacuPro Glass Food Containers

- Nestable Design



- Stackable Design



- Lid material: ABS



- Unique exterior design



- Intimate time compass records



IKOO VacuPro Glass Food Containers

Safer & Healthier for Your Creations



Rectangle

3 SIZE	600 ml
	1400ml
	2780ml

Round

3 SIZE	380 ml
	900 ml
	1750ml

- One-touch vacuum sealing slows oxidation and bacteria growth, keeping your food fresh and flavorful for days longer.
- Microwave, freezer, and dishwasher safe – designed for modern kitchens.
- Perfect for meal prep, leftovers, and sous-vide cooking.



IKOO VacuPro Mason Jars

Safer & Healthier for Your Creations

3
SIZE

S 300ml
M 500ml
L 1000ml

IKOO's Vacuum Mason Jar (with Air Vent)

- **Sealing Leftover Process:** Hassle-Free Process
- **Material Used: Material Excellence:** Corrosion-free; Toxin-free; Reusable
- **Food Preservation:** Superior Freshness, Longer Preservation

Normal Mason Jar (without Air Vent)

- **Sealing Leftover Process:** Hassle-Free Process
- **Material Used: Basic Materials:** Corrosion-prone; Toxin-prone; Non-reusable
- **Food Preservation:** Moderate Freshness, Shorter Preservation



IKOO VacuPro Mason Jars



Patented silicone valve

Water & Dust Resistant Membrane
Protect sealer and improve sealing
Able to handle powder and liquid content



Unique and beautiful AS plate

High transparency, it is easier to see food



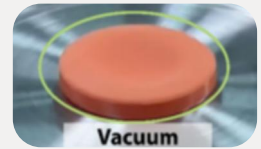
Tin-coated Iron (SPTE)

Ensure optimal cost efficiency

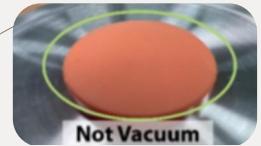


Silicone Cap Gasket

Superior to PVC gasket used in the market:
Better resilience → seal better
Safe and toxin-free under high temperatures
Reusable & environmentally friendly
Food-grade safety and can pass various food-grade tests



Vacuum



Not Vacuum

Pressure Leak Indicator

Provide early detection of pressure leak

IKOO VacuPro Seal Bag

A good vacuum storage system starts with a reliable Valve

3 SIZE	S	21 x 22cm
	M	22 x 28cm
	L	30 x 34cm

- **Preserve longer**

Maintaining the vacuum condition in storage longer than any competitors.

- **Seal Better**

Water & dust-resistant membrane
Protect sealer and improve sealing
Able to handle powder and liquid content

- **Reusable**

Durable, washable material for repeated use without loss of sealing performance.
Easy to clean and reuse, saving costs while reducing plastic waste—your smarter, greener, and more convenient choice.



Patented Valve

Less Air Less Oxidation

Keep your apples fresh, crisp,
and bursting with flavor.

Normal Seal Bag(-5 PSI):

Freshly Cut 4 Hours Later 8 Hours Later

IKOO Vacuum Seal Bag(-8 PSI):

Freshly Cut 4 Hours Later 8 Hours Later

IKOO
SealBag
(-8 PSI)



IKOO VacuPro Series

VacuPro Glass Food Container

Large-capacity premium set for ultimate food protection. Vacuum-sealed freshness preserves the original taste and nutrients.



Mini Sealer 1
Tall Sealer 1



IKOO VacuPro 6-piece
Glass Food Containers

Rectangle:
600 ml 1400 ml 2780 ml
Round:
380 ml 900 ml 1750 ml



IKOO VacuPro Mason Jar 3
S M L

S 300 ml M 500 ml L 1000 ml



IKOO VacuPro Bags 3
S M L

S 21 x 22cm M 22 x 28cm L 30 x 34cm



Less Waste, Greener Earth
— vacuum-seal for a sustainable future

IKOO VACUUM | SUSTAINABLE DEVELOPMENT **GOALS**