



ATTENTION:
If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at
877-536-7763
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MAXVAC[®] 250 VACUUM SEALER

USE & MAINTENANCE

#1393



**1 YEAR
WARRANTY**

! CAUTION !

Burns, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

LEM Products • West Chester, OH 45011 • 877-536-7763 • lemproducts.com

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **DO NOT** use the appliance for other than intended use.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children.
4. When not in use, allow unit to cool before storing. Store unit in a secure and dry place out of reach of children.
5. Thoroughly hand-wash all appliance parts and wipe down the exterior with warm soapy water prior to use. Dry thoroughly. *Not dishwasher safe. Discoloration may occur.*
6. The appliance must be connected to a dedicated 110/120vt AC electric supply only.
7. For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
8. **DO NOT** operate it with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning and storing the appliance.
10. **NEVER** unplug by pulling on the power cord, always pull directly on the plug itself.
11. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
12. To protect against the risk of electrical shock, **DO NOT** use the appliance if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
13. **CAUTION: DO NOT TOUCH** the Teflon Tape and Heat Sealing Bar due to high temperatures. The area where bags are sealed will be **HOT! USE CAUTION** when inserting and removing bags!
14. First plug appliance into electrical outlet then turn the unit to "on". To disconnect turn the appliance to "off" and then remove plug from outlet.
15. The cord should be arranged so that it will not drape over the countertop or tabletop, contact sharp edges or touch hot surfaces or where it can be pulled on by children or tripped over unintentionally.
16. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
17. Using the appliance with an extension cord may cause a decrease in electrical current, causing the motor to be over worked and possibly catch fire.
18. **DO NOT** attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting LEM repair technician Toll Free at 877-536-7763. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only.
19. The appliance is designed exclusively for domestic use and not for commercial purpose.
20. Use the appliance with supplied accessories only. Warning: the use of accessories or attachments not recommended or sold by the manufacture may cause injury, damage to personal property and may void your warranty.
21. **WARNING:** Do not use while under the influence of alcohol or prescription or non-prescription drugs as these may impair user's ability to properly assemble or safely operate the appliance.
22. Use appliance on a level, stable surface to prevent unit from overturning and possibly causing injury and/or damage to unit. Never move the appliance while unit is in use. **WARNING:** To avoid injury, allow unit to cool before moving.
23. Only use food grade vacuum bags and canisters. **DO NOT USE HOUSEHOLD BAGS!**
24. **WARNING:** To avoid dangers of suffocation, keep all plastic bags away from babies and children.
25. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

WARRANTY INFORMATION

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:
#1393 **MaxVac**® 250 Vacuum Sealer
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

TROUBLESHOOTING

BAGS WILL NOT SEAL:

- **Check for creases, folds or any holes in the vacuum bag.**
- **Excessive moisture can interfere with the sealing function:** When packaging very moist foods like fish and raw steaks it is recommended to freeze the food prior to sealing, or use a paper towel or soaker pad at the top of the bag to keep moisture from entering the sealing area.
- **Powdery items like flour or baking powder can interfere with the sealing function:** When vacuum packing powdery items wrap or package prior to placing into vacuum bag.
- **Bag may be damaged:** Discard bag and start over.
- **Bag may be over filled:** Insure 2-3" at open end and 1" on sides to allow for adequate air flow.
- **Foam gasket/Teflon tape may have dirt or grit buildup:** Clean with warm soapy cloth and wipe dry.
- **A good seal was not made between vacuum lid and the oval foam:** Apply light pressure to the lid for 3-4 seconds. This will allow the upper and lower gaskets to form an airtight chamber and engage the vacuum.
- **Heating element is broken:** Carefully remove the Teflon tape and check to be sure the heating element is in one piece, if broken replace heat strip (call 877-536-7763 for parts).

BAG WAS VACUUMED/SEALED AND NOW AIR HAS ENTERED THE BAG:

- **Bag may be damaged:** Discard bag and start over.
- **A good seal was not made between vacuum lid and the oval foam:** Apply light pressure to the lid for 3-4 seconds. This will allow the upper and lower gaskets to form an airtight chamber and engage the vacuum.
- **Check for creases, folds or any holes in the vacuum bag.**
- **Check and make sure there were no sharp edges that may have punctured the bag.** Discard bag and start over, cover sharp products with paper towel prior to vacuuming.
- **Liquid possibly was in the sealing area:** Make sure to use a soaker pad or paper towel with moist products or pre freeze moist products before sealing.
- **Check that food didn't enter the point of the seal:** Open the bag and wipe the sealing area of the bag to dry it, move the food 2-3" from the sealing area or remove and put food into a larger bag (any food particles that are caught in the sealing point can allow air to seep in).
- **Foam may be damaged or dirty:** Carefully remove upper and lower foam and flip over. Do not stretch or compress foam. Foam may need to be replaced.

STORING THE MAXVAC

Clean the unit thoroughly as described in the cleaning instructions. After the unit is clean and dry store with the lid in the UNLOCKED position. Storing the unit with the lid locked may cause the foams and gaskets to become compressed and then not perform properly. When not in use always leave the lid in the UNLOCKED position.

HOW TO MAKE A BAG

Place roll material in the roll holder. Pull out enough bag material to house the product you are sealing plus an additional 3". Place material under the cutter bar. While holding the bag and pressing down on the cutter, run the razor across the material. Place an open end of the material across the sealing bar. Press the lock on the lid. Press Seal Only. When lights go out unlock the lid. Check the seal is complete. Fill the bag and proceed to vacuum packing.

26. Tie back loose hair and clothing. Roll up long sleeves. Remove neck ties, rings, watches, bracelets or other jewelry before operating the appliance.
27. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
28. Do not attempt to disable any of the safety features that are in place. They are there for your safety.
29. Warning: The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common-sense must be used.
30. Failure to follow warnings and a safety information could result in death serious bodily injury and or property loss.

31. SAVE THESE INSTRUCTIONS

WELCOME

Thank you for your purchase of the LEM MaxVac 250 packaging system!

You now have the perfect tool to keep food fresh longer for storage in your pantry, refrigerator and freezer. By using this vacuum sealer, you will remove oxygen and seal the container, allowing the food to remain fresh longer.

To activate your **ONE YEAR WARRANTY**, return the enclosed warranty card or register online at www.lemproducts.com. Prior to use, read and understand all instructions and safeguards contained in this manual. **Enjoy your LEM MaxVac!**

SAFEGUARDS

Vacuum packaging is not a substitute for canning or other methods of food preservation. Vacuum packed perishable foods require refrigeration or freezing.

If reusing vacuum seal bags always wash first and never reuse bags that contained raw meats.

NEVER thaw frozen foods at room temperature. Thaw frozen foods in the refrigerator or microwave oven.
KEEP OUT OF REACH OF CHILDREN!

PROTECTIVE TEFLON TAPE

Teflon Tape is installed on the heat sealing bar. The Teflon Tape protects the vacuum bags during sealing!

DO NOT REMOVE THE TAPE!

NOTE: An additional heat sealing bar is included with your MaxVac.

NOTE: Additional Teflon Tape is included with your MaxVac. It is normal for the ends of the Teflon tape to discolor with time and use. Discoloration does not affect the function of the unit. If tape becomes damaged follow these instructions for replacement: Ensure unit is turned off and unplugged from outlet. Follow directions in this manual on "How to replace heat sealing bar".

PREPARING FOOD FOR SEALING

DRY FOODS

When packaging powdery items, do not remove from the original package, place into vacuum bag and seal. Loose powder can get sucked into the pump and cause damage as well as interfere with the sealing function.

VERY MOIST FOODS

Place paper towel or a soaker pad between the contents and the top of the bag before vacuum packaging moist foods. This will absorb any excess liquid and keep it from entering the vacuum chamber. Pre-freezing or sealing in a vacuum canister are also options.

DELICATE FOODS

To keep from crushing delicate foods, such as baked goods or chips, use the Manual Seal function on the LEM MaxVac or seal in a vacuum canister.

SOFT FRUITS

Pre-freezing before vacuum packaging or sealing in a vacuum canister is required in order for some foods, such as soft fruits, to retain their shape.

LIQUIDS

Freeze all liquids or moisture-rich foods, such as fish, prior to sealing. To vacuum seal items such as salsa or soup, put into a zip-top bag and freeze first. Then vacuum seal the soup or salsa, bag and all. Another option is using vacuum canisters.

CRUCIFEROUS FOODS

Broccoli, brussels sprouts, cabbage, cauliflower, turnips and kale may emit a gas that could possibly fill the sealed bag with air. Blanch or steam these foods prior to sealing.

HELPFUL TIPS

FOR BEST RESULTS USE LEM MAXVAC VACUUM BAGS: However, most national brands are compatible with the LEM MaxVac Sealer. Always use bags that are specifically manufactured for use with vacuum sealers. **DO NOT** attempt to seal other types of bags; this may void the warranty on your sealer. MaxVac Bags are 3mil. Thinner bags may burn and thicker bags may not seal completely.

COOKING OR DEFROSTING:

Microwave: Always puncture bag before placing in microwave to allow hot air to escape while heating or defrosting.

Stove top: Vacuum-packed foods can be thawed or cooked in boiling water.

SHARP OR POINTED OBJECTS: Should be wrapped in a cushioned material to avoid bag puncture.

TO PREVENT OXIDATION: Try sealing your silverware or grinder plates and knives.

FOR MORE FLAVORFUL MEATS: Place meat in vacuum bag canister with marinade, vacuum (with soaker pad), seal and refrigerate for 2-3 hours before grilling.

Vacuum packaging is not a substitution for canning.

Vacuum packaging is not a substitution for refrigeration or freezing.

Cover sharp bones or edges prior to vacuum sealing.

Allow foods and liquids to cool before vacuum sealing.

Avoid overfilling pouches. Leave a minimum of 2-3" of space between the contents and the open end of the pouch.

Prevent wrinkles from forming in the seal area.

Pouches are boilable, freezable and microwavable. When microwaving it is important to make a small cut in the pouch.

Follow all food safety regulations as outlined by the FDA at www.FDA.gov.

Some fruits and vegetables may release gases. When packaging these fruits and vegetables it is best to blanch or freeze before vacuum packaging to prevent the gas release.

Soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged due to the risk of anaerobic bacteria.

CLEANING INSTRUCTIONS

Make sure the MaxVac has completely cooled before cleaning and prior to storage.

Wipe clean all outside surfaces including the Vacuum Chamber and Vacuum Lid, gaskets and Teflon tape with a damp cloth or paper towel.

Most household spray cleaners are safe to use. Avoid spraying directly into the vent. **DO NOT** use abrasive cleansers! **DO NOT** clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock. Dry all surfaces prior to storage.

⚠ WARNING ⚠

Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is **OFF** and the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!**
Never immerse in water or other liquid.

TROUBLESHOOTING

BAG IS MELTING:

- **Bag is not intended for use with vacuum sealer:** Use only bags made for vacuum sealers.
- **Heat strip may be over heating:** Allow the unit to cool for 30-60 seconds between seals. Or allow the unit to cool with the lid open for 1-2 minutes.

THERMAL OVERLOAD SWITCH:

Your MaxVac Sealer is equipped with a thermal overload switch which will automatically shut the unit down if it overheats. If this occurs, turn the power switch to off, open lid and allow the unit to cool for 10 minutes before restarting.

MACHINE WILL NOT TURN ON:

- **Try a different outlet.**
- **Power on unit is not turned on:** Press "On", power indicator light will illuminate green.
- **Plug is not fully inserted in power cord port:** Firmly push power cord into port.
- **Plug is not fully inserted in electrical outlet:** Firmly push power cord into outlet.

VACUUM WILL NOT PULL AIR FROM BAG:

- **A good seal was not made between vacuum lid and the oval foam:** Apply light pressure to the lid for 3-4 seconds. This will allow the upper and lower gaskets to form an airtight chamber and engage the vacuum.
- **Open end of bag was not in the vacuum chamber:** Open end of bag must be inside of the chamber for vacuum to occur.
- **Vacuum port was covered:** When vacuum and sealing, keep bag clear of the vacuum port so air can be pulled from bag. Covering port will not allow for proper suction.
- **Bag may be damaged:** Inspect bag looking for damage or small holes, this will allow air to flow back into the bag. Discard bag and start new.
- **Bag may not be compatible with LEM MaxVac Sealer:** LEM MaxVac Bags work optimally with the MaxVac Packaging System. Try LEM MaxVac Bags, available at www.lemproducts.com.
- **Liquid may have entered the pump mechanism:** Turn off and unplug unit. Let stand overnight to allow pump to dry. Plug in and turn on unit as normal.

OPERATION

HOW TO VACUUM PACKAGE WITH A BAG: Insert power cord into outlet on the back of the sealer. Plug unit into power source. Blue light will illuminate and flash. Light will continue to flash until power is turned on or unit is left idle for 10 minutes plus. Press On/Off button on control panel. Power light will change to steady blue light and fan will run. Open lid. Insert product to be sealed inside of approved vacuum bag, leaving 2-3" head space for sealing. It is highly suggested to use a bag size which closely fits the product you are vacuum sealing. Check that sealing area of bag is clean of moisture and food particles. Center open end of bag into the vacuum chamber, across the heat bar. Make sure there are no folds or creases in the sealing area and bag is clear of the vacuum port. Lower the vacuum lid. (If the product is moist, it is recommended to pre-freeze or use a soaker pad or other absorbent material under or above the food, make sure to keep this material clear of the sealing area.) Engage locking mechanism on lid. Press Vacuum Seal button. When all air is removed the MaxVac will automatically seal the bag. Or when desired vacuum is reached press the Seal Only button. Allow the heating element to cool and air to exhaust. After sealing and cooling are complete lift lid lock and remove the sealed bag. DO NOT attempt to open the lid before the cycle is completed. Damage to unit or bag may occur.

HOW TO MAKE A BAG FROM VACUUM SEALER MATERIAL: Lift the back lid. Place the roll material in the roll holder. Pull out enough bag material to house the product you are sealing plus an additional 3". Place material under the cutter bar. While holding the bag with one hand and pressing down on the cutter with the other, run the razor across the material. Insert power cord into outlet on the back of the sealer. Plug unit into power source. Blue light will illuminate and flash. Light will continue to flash until power is turned on or unit is left idle for 10 minutes. Press On/Off button on the control panel. Power light will change to steady blue light and fan will run. Open lower lid. Place an open end of the material across the sealing bar making sure material is flat. Close the lid and press the lock down to engage the lock. Press Seal Only. Unit will cycle and seal the bag. It is normal for the unit to pull a vacuum for a couple seconds when sealing. When lights go out and the air is exhausted unlock the lid. Check the seal is complete. Fill the bag and proceed to vacuum packing.

HOW TO USE THE EXTERNAL PORT HOSE WITH VACUUM CANISTERS (sold separately): Lift the lid to expose the Vacuum Port Hole. Insert hose into or over Port Hole. Place product to be sealed in canister, leaving at least a ½" head space. Place lid on canister. Place other end of vacuum hose on vacuum port on lid. Press Canister on the Control Panel. MaxVac will pull air from canister and automatically release when air is exhausted from jar. **NOTE: DO NOT** pull hose from vacuum ports unit suction has been released.

CONSUMABLE PARTS

Over time the Teflon tape, heat bar and oval foam may become worn. If this occurs, the worn parts will need to be replaced. These are considered consumable parts and will not be covered under warranty. These and most parts are available by calling LEM Products at 877-536-7763. *Always ensure unit is unplugged and turned off prior to replacing parts.*

HOW TO REPLACE HEAT SEALING BAR: With unit unplugged turn the machine over. With a Phillips screwdriver remove the two screws. Carefully turn the machine upright. With a flat tip screw driver gently pry the heat sealing bar up and out of the groove where it sits. Discard bar. Replace with new heat sealing bar that is included with your unit. Turn unit back over and tighten screws to hold heat sealing bar securely in place.

HOW TO REMOVE AND REPLACE OVAL FOAM: To remove the foam: Pinch the foam at any point and lift out of groove. If foam is being removed for cleaning be very careful not to stretch the foam. To replace the foam: Place foam over groove and simply press into place, being careful not to stretch or compress foam. Follow these instructions for both upper and lower foam. If replacing foam both should be replaced at the same time. Foams are reversible and upper and lower are the same. It is very important that the foam is smooth and even.

NOTE: It is normal when the unit is sealing to pull vacuum for 2-3 seconds.



WARNING

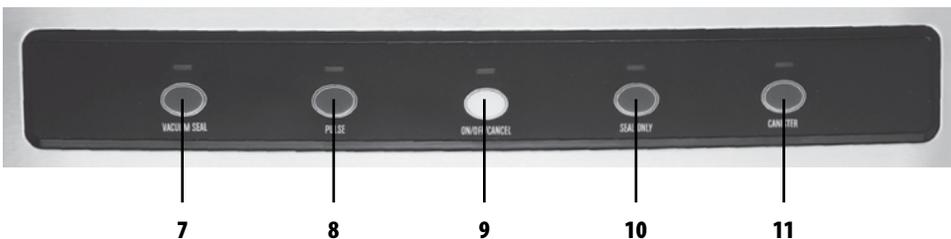
DO NOT TOUCH the Teflon Tape and Heat Sealing Bar due to high temperatures. The area where bags are sealed will be **HOT! USE CAUTION** while inserting and removing bags!

STORAGE LIFESPAN GUIDELINES

FOOD TYPE	STORAGE LOCATION	VACUUM PACKED LIFE
Fresh Beef & Veal	Freezer*	1–3 years
Fresh Pork	Freezer*	2–3 years
Fresh Fish	Freezer*	2 years
Fresh Poultry	Freezer*	2–3 years
Smoked Meats	Freezer*	3 years
Large Cuts of Meat	Freezer*	2–3 years
Ground Meat	Freezer*	1 year
Coffee Beans	Freezer*	2–3 years
Hard Cheeses	Freezer*	6 months
Fresh Produce, Blanched	Freezer*	2–3 years
Fresh Fruits	Freezer*	2–3 years
Softer Berries	Refrigerator	1 week
Harder Berries	Refrigerator	2 weeks
Pastas, Grains, Dried Beans	Room Temperature	1-1/2 years
Nuts	Room Temperature	2 years
Flour, Rice, Sugar	Room Temperature	1-2 years

***Only use information in the above chart as a guideline! Actual storage lifespans may vary. Check all food for spoilage before use.**

PARTS



SETTING FUNCTION

Vacuum Seal:

Press to begin the automatic vacuum and seal process. Vacuum time is controlled by an internal pressure gauge. Once the air inside the bag is removed, the bag will automatically seal.

Pulse:

Use for vacuum sealing delicate items. Press button and unit will vacuum as long as button is held.

Seal Only:

Use to make bags from vacuum seal material. This button will stop the vacuum process and engage the sealing process.

On/Off/Cancel:

Press to turn the machine on or off. Pressing during a function will stop the process and not complete the function.

Canister:

Use to vacuum seal canisters. (Hose & canisters sold separately). Hose must be attached to vacuum port located inside of the vacuum chamber on the right. Press button, machine will vacuum. Sensor will stop vacuuming automatically when air is removed.

MAXVAC 250 VACUUM SEALER MODEL #1393

#	DESCRIPTION	#	DESCRIPTION
1	Control Panel	7	Vacuum Seal Button
2	Vacuum Lid	8	Pulse Button
3	Vacuum Port	9	On/Off Cancel Button
4	Heat Seal Bar	10	Seal Only Button
5	Vacuum Chamber	11	Canister Button
6	Locking Mechanism	12	Roll Holder & Cutter

ITEM	PART DESCRIPTION
A	Oval Foam
B	Sealing Bar Silicone
C	Heat Seal Bar *
not pictured	Power Cord

**Extra heat seal bar included*