



MAXVAC[®] 500

Thank you for your purchase of the LEM MaxVac 500 packaging system!

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

It is highly recommended you read the entire product manual, specifically all safety guidelines, prior to using the LEM Maxvac 500 Vacuum Sealer

Get to know your MaxVac 500 Vacuum Sealer!

QUICK START GUIDE

MAXVAC 500

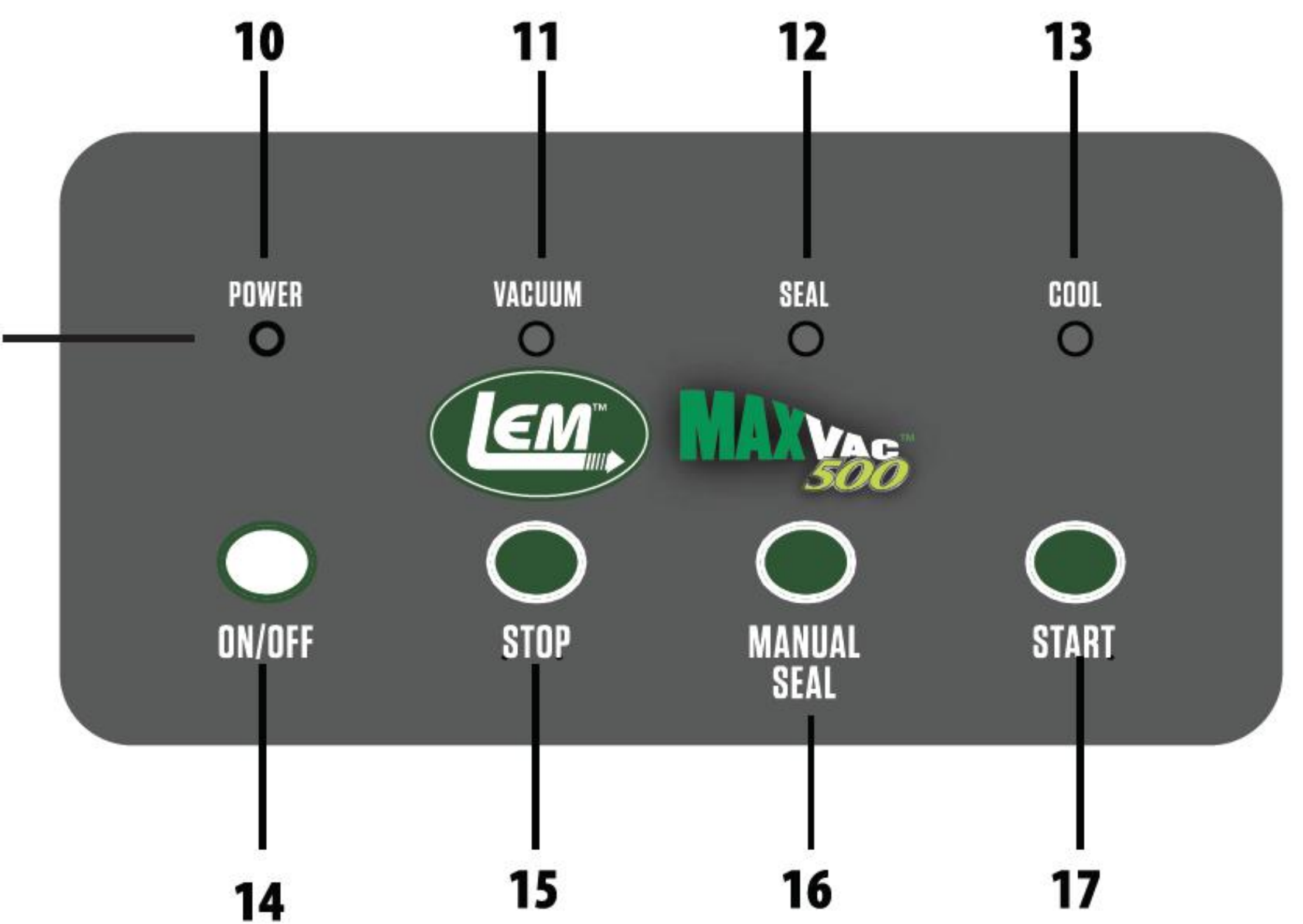


MAXVAC 500 VACUUM SEALER
MODEL #1253

#	DESCRIPTION	#	DESCRIPTION	#	DESCRIPTION	#	DESCRIPTION
1	Control Panel	7	Lid Lock	13	Cool Indicator Light	A	Oval Foam
2	Vacuum Lid	8	Circuit Breaker	14	On/Off Button	B	Sealing Bar Silicone Foam
3	Vacuum Port	9	Power Cord Port	15	Stop Button	C	Teflon Tape Top Lid
4	Heat Bar	10	Power Indicator Light	16	Manual Seal Button	D	Teflon Tape Base
5	Vacuum Chamber	11	Vacuum Indicator Light	17	Start Button	Not pictured	Heating Element
6	Roll material holder and cutter	12	Seal Indicator Light			Not pictured	Power Cord



Solid red light indicates unit is plugged in and has power.



On/Off Button:

Press to turn the unit on, the power light will turn green and fan will run. Press to turn the unit off, power light will turn red and fan will stop.

Stop Button:

Press for immediate shut down of the vacuum or sealing process.

Manual Seal Button:

Used for making bags from vacuum seal material. Also, if pressed during vacuum process, vacuum will stop and bag will be sealed.

Start Button:

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.



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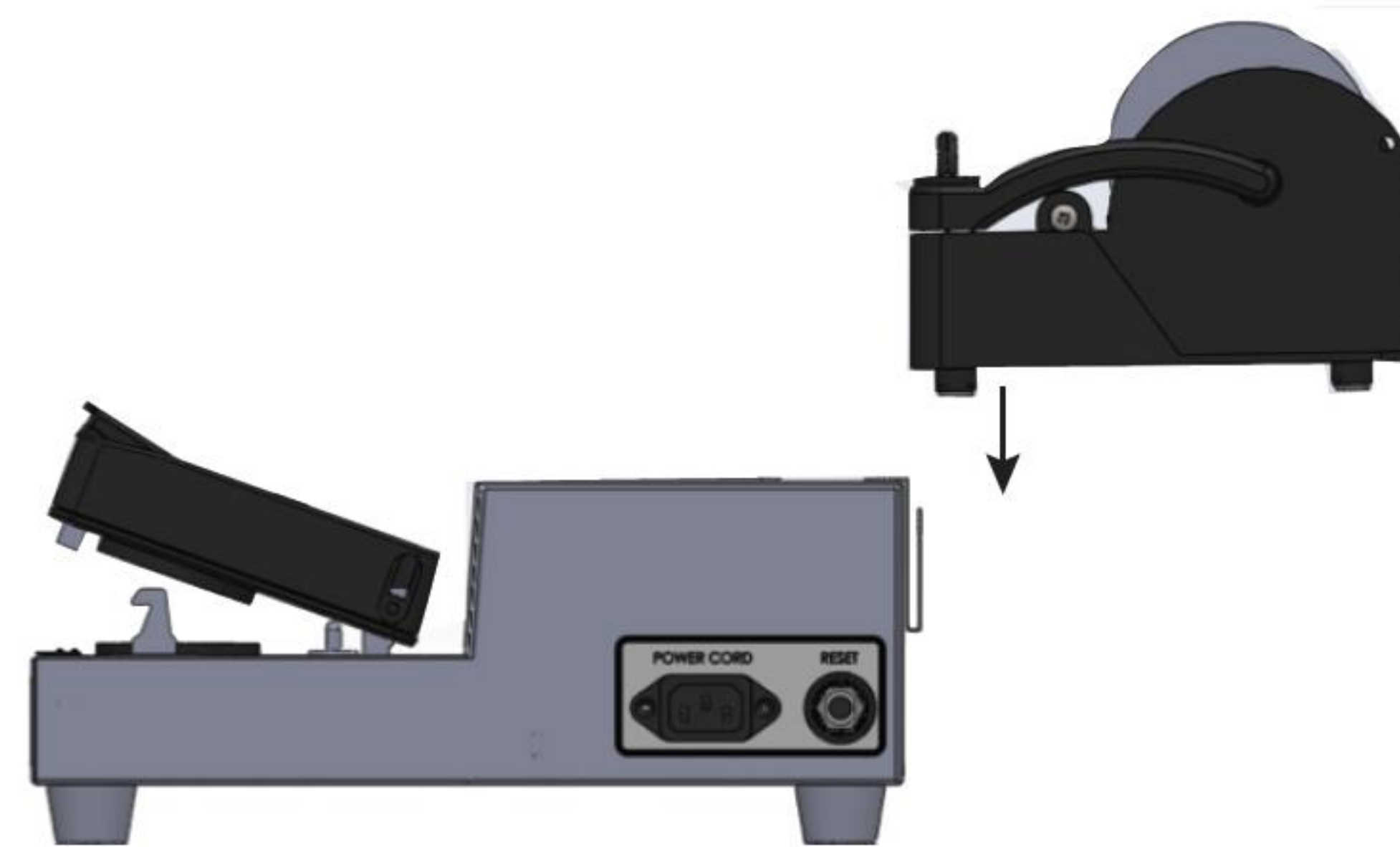
ASSEMBLY



Insert 2 baffles



Feed material under the fixed rod and cutting bar.



Attach the MaxVac

Make a Bag

Cut material:

- Lift back lid of roll holder compartment.
- Lift cutter arm, and pull material out 2-3" longer than the product you are sealing. Lower cutter arm on top of material.
- Hold bag material and while pressing down, run the cutter across.

Seal one end of the material:

- Press On/Off/Cancel button.
- Lift lid and place open end of bag across seal bar.
- Material should lay flat without any folds or wrinkles.
- Lower vacuum lid and apply firm pressure to lock the lid.
- Press Seal Only button. For best results, continue to apply light pressure to lid throughout vacuum and sealing process.
- When light goes out, lift the lock.
- Bag is made.

Vacuum Your Item

- Open lid.
- Insert product inside vacuum bag, leaving 2-3" head space .
- Check sealing area of bag is clear of moisture and food particles .
- Center open end of bag in the vacuum area between the oval foams and across the heat sealing bar.
- Lower vacuum lid.
- Engage locking mechanism.
- Press Vacuum Seal button.
- Machine will vacuum and seal bag.
- After sealing and cooling are complete and air is exhausted lift lid lock and remove sealed bag.

Congratulations! You now have vacuum packaged your item for long time storage in your pantry, refrigerator and freezer.