



MAXVAC[®] 250[®]

QUICK START GUIDE

Thank you for your purchase of the LEM MaxVac 250 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 250 Vacuum Sealer

Get to know your MaxVac 250 Vacuum Sealer!

On/Off/Cancel Button:

Press to turn unit on, solid blue light will appear and fan will run. Pressing when in use will cancel function. Press to turn unit off, flashing blue light will appear and fan will stop.

Seal Only Button:

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

Canister Button:

Use to vacuum seal vacuum canisters. Used in conjunction with vacuum hose. (Canisters and hose are sold separately.)

Vacuum Seal 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.

Pulse Button:

Use to manually control vacuum. Recommended so delicate items are not crushed.



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.

#	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	Lid Lock	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*

