

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

THIS WARRANTY COVERS THE LEM 1088:
MaxVac Packaging System
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

WARRANTY DURATION: This product is warranted to the original purchaser for a period of two (2) years 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, or to units which have been altered or modified.

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 above two year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **NO PRODUCT WILL BE EVALUATED UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the two year 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 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. Please return the product pre-paid 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 Mulhauser Road, 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.



MaxVac Packaging System

#1088

Instruction Manual



**2 YEAR
WARRANTY**

WELCOME

Thank you for your purchase of the LEM MaxVac 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 **TWO YEAR WARRANTY**, please 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 foods does not eliminate the need for refrigeration or freezing.

Vacuum packaging is not a substitute for canning or other methods of food preservation.

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

Vacuum packaging is NOT a substitute for refrigeration or freezing. Vacuum packed perishable foods require refrigeration or freezing.

NEVER thaw frozen foods at room temperature. Thaw frozen foods in the refrigerator or microwave oven.

KEEP OUT OF REACH OF CHILDREN

ALWAYS KEEP WATER AWAY FROM ELECTRICAL MOTOR

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.**

CONTACT US

If you have any questions regarding this product please contact our service team directly.

DO NOT RETURN THIS PRODUCT TO THE RETAILER BEFORE CONTACTING LEM PRODUCTS SERVICE TEAM.

LEM Products
West Chester, Ohio 45011



TROUBLESHOOTING

Machine will not turn on:

Power switch on rear of unit is not turned on - Flip switch to “On” position, power indicator light will illuminate.

Plug is not fully inserted in power cord port - Firmly push power cord into port.

Circuit breaker has tripped - Follow instructions in this manual under Circuit Breaker Information.

Vacuum will not pull air from bag:

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.

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.

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.

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 may have dirt or grit buildup - Clean with warm soapy cloth and wipe dry.

PROTECTIVE TEFLON TAPE

There are two (2) factory installed strips of Teflon Tape on the MaxVac located on the base and the lid of the unit.

DO NOT REMOVE THE TAPE

The Teflon Tape protects vacuum bags during sealing!

IF the tape becomes damaged on the base and requires replacement: Carefully remove the two screws securing the tape to the base of the heat strip. Apply new tape and secure screws being careful to avoid cross-threading screws when re-inserting in plastic base.

SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions before using the appliance.
2. Place unit on a firm level surface.
3. To avoid fire or shock hazard, plug the appliance directly into a 120V AC electrical outlet.
4. To protect surfaces from damage, lift, do not push or pull unit.
5. Use extreme caution when operating unit in the presence of children.
6. Always unplug unit when not in use, when changing parts or cleaning.
7. When unplugging, be sure to pull by the plug and not the cord.
8. To disconnect unit, turn switch to OFF position, then remove plug from outlet.
9. Use appliance only for intended household use as described in this manual. Any other use not recommended by the manufacturer may cause a malfunction or injury and void warranty.
10. To avoid the risk of fire, do not use extension cords.
11. Do not attempt to repair or adjust any electrical or mechanical functions on this unit without contacting an LEM repair technician Toll Free at 877-536-7763. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only.
12. Discontinue use if plug or outlet is hot. It is recommended that the outlet be replaced if plug or outlet is hot to the touch.

When sealer is turned off, cooling fan will no longer operate. Do not touch housing during cool down period. Housing will take a few minutes to cool down after unit is turned off. Store unit in a cool dry area.

CIRCUIT BREAKER INFORMATION

Your LEM MaxVac is equipped with a circuit breaker to protect the unit. In the event of a power disruption, abnormal operation or overheating, the motor will temporarily shut down to prevent damage.

If this should happen, follow the steps listed below:

Step 1: Turn On/Off switch (#4) to Off.

Step 2: Unplug unit.

Step 3: Wait 1 or 2 minutes, then plug unit into wall outlet again.

Step 4: Push Restart Button (#5) and release.

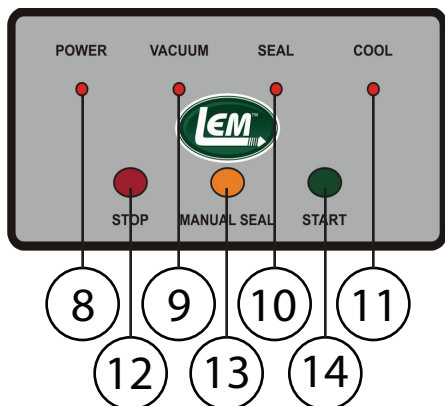
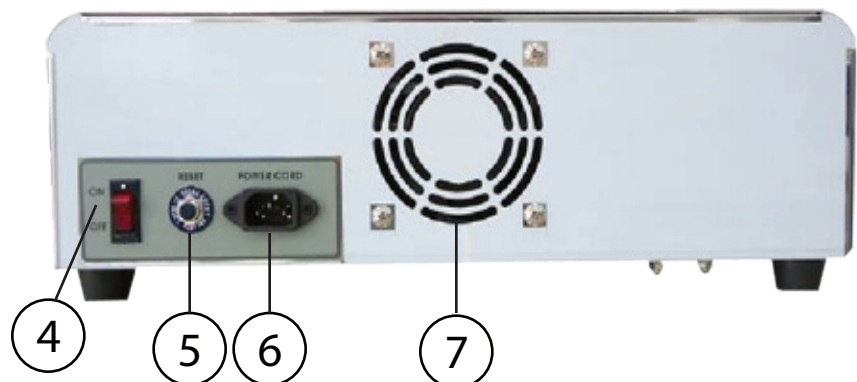
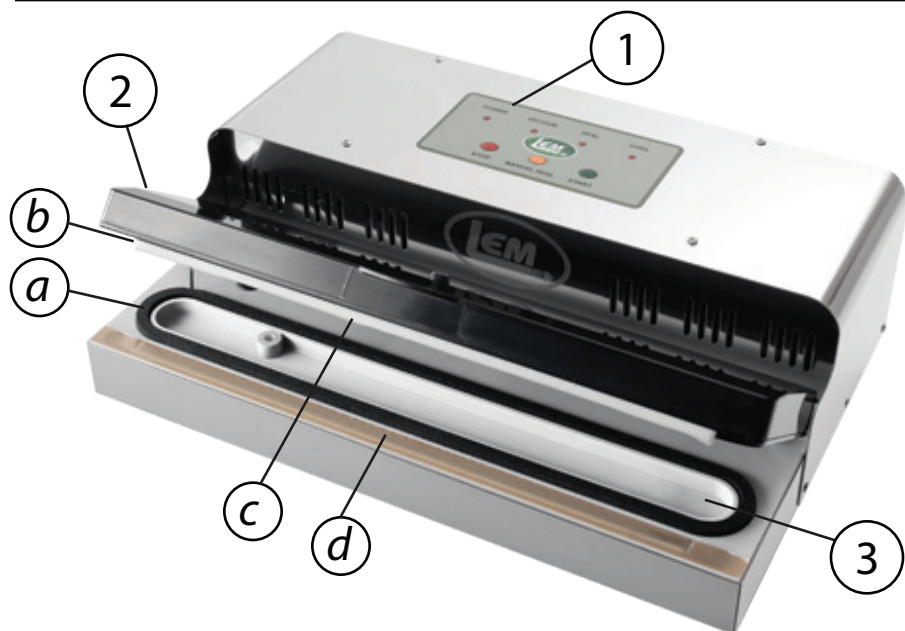
Step 5: Turn switch on.

Step 6: Resume Operation.

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.

EXPLORING YOUR VACUUM SEALER



CLEANING INSTRUCTIONS

WARNING! Before cleaning the MaxVac, make sure the power switch is in the OFF position and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

NEVER IMMERSE the MaxVac in water or other liquid.

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 with a damp cloth or paper towel.

Most household spray cleaners are safe to use. Avoid spraying directly into the vent on the front of the unit. DO NOT use abrasive cleansers!

Dry all surfaces before storing the MaxVac.

HELPFUL TIPS

AVOID OVERFILLING, leave 2-3" of bag material between the contents and the top of the bag.

USE LEM MaxVac VACUUM BAGS, for best results. However, other national brands are compatible with the LEM MaxVac Sealer.

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 with marinade, vacuum (with soaker pad), seal and refrigerate for 2-3 hours before grilling.

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.

SOFT FRUITS

Foods, such as soft fruits, require pre-freezing before vacuum packaging to retain their shape.

DELICATE FOODS

To keep from crushing delicate foods, such as bakegoods or chips, use the Manual Seal function on the LEM MaxVac.

VERY MOIST FOODS

Place paper towel or a LEM 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.

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.

CRUCIFEROUS FOODS

Prior to sealing, blanch gaseous foods (such as broccoli, brussels sprouts, cabbage, cauliflower, turnips and kale) by placing into boiling water or by steaming. After sealing, these foods may emit a gas that will fill the bag with air.

Setting Function:

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

Manual Seal Button: Use for sealing bags only. Vacuum will engage for 2 seconds and then activate the sealing process.

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.

MaxVac Vacuum Sealer Operations			
#	Description	#	Description
1	Control Panel	8	Power Indicator Light
2	Vacuum Lid	9	Vacuum Indicator Light
3	Vacuum Chamber	10	Seal Indicator Light
4	Power Switch	11	Cool Indicator Light
5	Circuit Breaker	12	Stop Button
6	Power Cord Port	13	Manual Seal Button
7	Fan Vent	14	Start Button

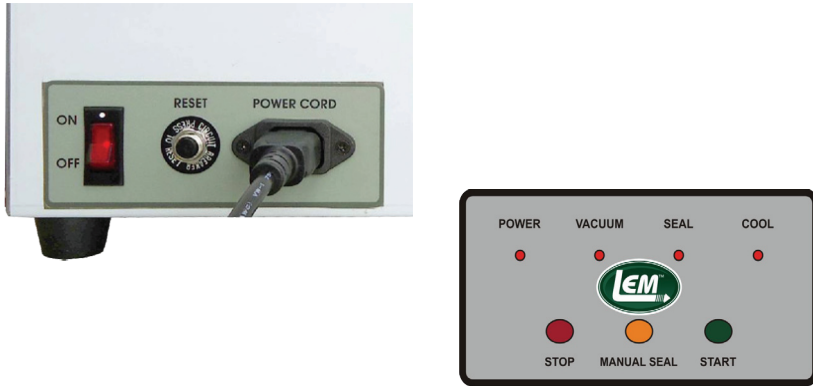
LEM Replacement Parts:		
Item	Part #	Description
a	1088-23	Oval Foam
b	1088-24	Sealing Bar Silicone Foam
c	1088-49A	Teflon Tape Top Lid
d	1088-48A	Teflon Tape Base
<i>not pictured</i>	1088-41	Power Cord

SPECIFICATIONS

Voltage	Power	Sealing Dimension	Sealing Time	Cooling Time	Machine Weight	Machine Dimension
120V 60Hz	960 W	14 1/8 x 1/5"	3 sec.	2 sec.	20 lbs 8 oz	17 1/4 x 12 x 5 13/16"

OPERATING STEPS

1 Plug in unit. Turn the power switch on. The power indicator light will illuminate and the fan will operate.



2 Fill bag with product to be sealed. Center the open end of bag into the vacuum chamber. Make sure there are no folds or creases in the sealing area.



3 Press the “start” button. Apply light pressure on the vacuum lid until the bag begins to collapse. When all air is removed, the MaxVac will automatically seal the bag.



4 After sealing, the vacuum lid will release. Allow the heating element to cool while the cool indicator light is illuminated then remove the sealed bag. Do not attempt to open the lid before the cycle is complete or you may damage the unit.

