

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

THIS WARRANTY COVERS:
LEM 1380 MaxVac Pro Chamber 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 five (5) 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. 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 above 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.

Revised January 21, 2019



**MAXVAC
PRO**

**CHAMBER
VACUUM SEALER**

USE & MAINTENANCE

#1380



**5 YEAR
WARRANTY**

⚠ 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. Product is HEAVY. Do not over-exert yourself while unpacking or moving the product. Get assistance.
3. Do not touch hot surfaces.
4. Do not touch the vacuum chamber lid, vacuum chamber or seal bar while the unit is operating.
5. **WARNING:** Lid will auto-release upon completion of seal. Keep objects away from lid.
6. Do not force lid open when sealer is in use. Use STOP button on front of unit to release lid.
7. **WARNING:** Keep vents a safe distance from other objects to allow for proper air circulation.
8. Do not block air hole in the chamber.
9. Oil must be added to unit prior to initial use. Make sure oil level is maintained at suggested level. Make sure unit is turned off and unplugged when filling.
10. Do not leave the appliance unattended if it can be switched on and operated.
11. Do not let this Vacuum Sealer come in direct contact with food. All foods should be placed in chamber vacuum bags and accessories.
12. Allow foods and liquids to cool before vacuum packaging.
13. Extreme caution and care must be used when handling any pouches containing hot liquids.
14. Machine should be stored in an upright position, in a cool dry place.
15. Do not operate in the presence of electric / gas burner, heated surface, or flammable or explosive fumes.
16. **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. When not in use, store device in a secure and dry place out of reach of children.
17. The appliance must be connected to a dedicated 110V AC electric supply only.
18. Make sure unit is in off position prior to plugging in.
19. 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.
20. Do not use an extension cord to operate unit.
21. Do not operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
22. Always unplug unit when not in use, when changing parts or cleaning.
23. Never unplug by pulling on the power cord, always pull directly on the plug itself.
24. Do not let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
25. 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.
26. To protect against the risk of electrical shock, do not use the appliance if your hands are wet or 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.
27. The appliance is designed exclusively for domestic use and not for commercial purposes.
28. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
29. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
30. Thoroughly wipe unit with warm soapy water prior to use. Do not soak. NOT DISHWASHER SAFE (discoloration may occur).
31. Use appliance on a level, stable surface to prevent tipping. Never move the appliance while unit is in use.
32. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
33. **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.

34. SAVE THESE INSTRUCTIONS

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TROUBLESHOOTING

MACHINE WILL NOT TURN ON:

- **Try a different outlet.**
- **Power switch is not on:** Press switch to "On" position, digital display light will illuminate.
- **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 base:** Apply light pressure to the lid for 2-3 seconds. This will allow the upper gasket 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.
- **Exhaust port was covered:** When vacuum and sealing keep bag clear of the exhaust port so air can be pulled from chamber. Covering port will not allow for proper extraction.
- **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 Pro Chamber Sealer:** LEM MaxVac Pro Chamber Bags work optimally with the MaxVac Pro Chamber Chamber Sealer. Try LEM MaxVac Pro Bags, available at www.lemproducts.com.
- **Oil is too low:** Check oil level. Oil must be filled $\frac{1}{2}$ - $\frac{3}{4}$ full for chamber sealer to vacuum properly.

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 always leave 2-3" head space in the bag.
- **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" head space in the bag.
- **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 gasket:** Apply light pressure to the lid for 2-3 seconds. This will allow the lid gasket 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:** Apply light pressure to the lid for 2-3 seconds. This will allow the lid gasket 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:** Always leave 2-3" head space in the bag.
- **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).

BAG IS MELTING:

- **Bag is not intended for use with chamber vacuum sealer:** Use only bags made for chamber vacuum sealers.
- **Heat strip may be over heating:** Set sealing time to 1 second.

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STORAGE LIFESPAN GUIDE

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.

SAFEGUARDS

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

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

WARNING: As with any storage container, it is important to inspect food that has been vacuum packaged for spoilage prior to consumption.

WARNING: Never vacuum package garlic or fungi (such as mushrooms). A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested.

CAUTION: Always disconnect product from power supply before performing any cleaning, inspection or maintenance.

KEEP OUT OF REACH OF CHILDREN!

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

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

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

Vacuum packaging is not a substitution for canning.

Vacuum packaging is not a substitution for refrigeration or freezing.

Use with vacuum sealer chamber pouches only.

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.

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.

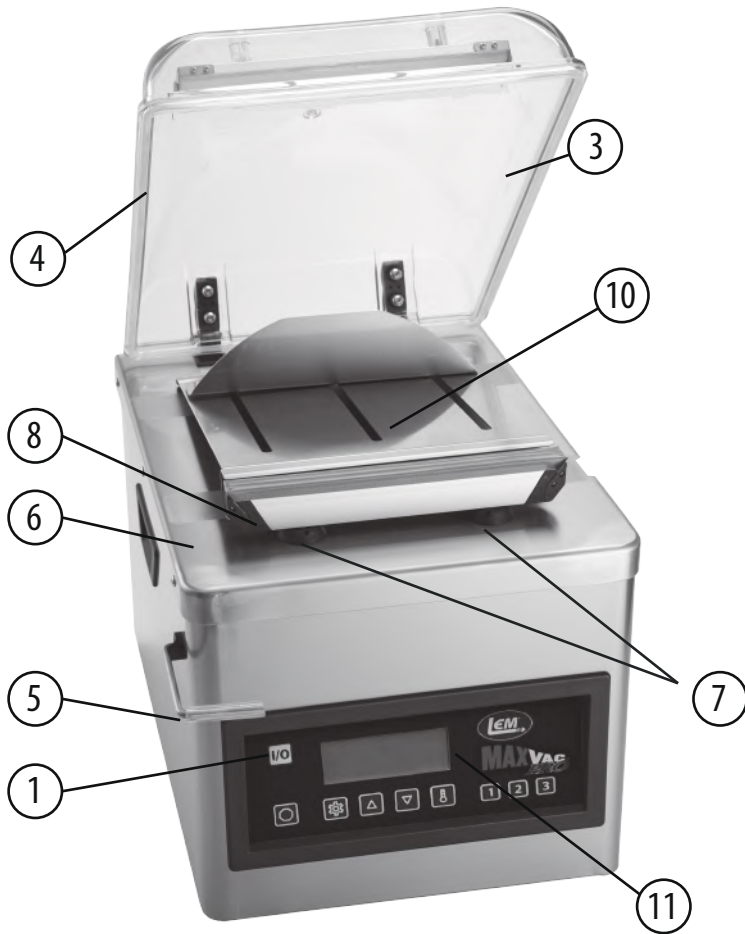
Soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged due to the risk of anaerobic bacteria.

Note: When unit is not in use store lid in the down position by utilizing the lid lock.

Note: Chamber sealer is intended to be used with chamber sealer bags only. For best results, only use recommended chamber sealer bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the chamber sealer other than the uses described in this booklet could potentially damage the appliance and void the warranty.

Note: Directions in this manual for food storage are meant as guidelines. Refer to and follow food safety regulations as authorized by the FDA at www.FDA.gov

PARTS



Parts of the LEM MaxVac Pro Chamber Sealer

- | | |
|---|-------------------------------|
| 1. On/Off | 7. Air Exhaust |
| 2. Plug Input (not shown) | 8. Seal bar |
| 3. Lid | 9. Bag Holder Bar (not shown) |
| 4. Lid Gasket | 10. Bag Holder |
| 5. Lid Lock – only to be used for storage | 11. Control Panel |
| 6. Vacuum Chamber Base | |

CLEANING INSTRUCTIONS

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

Wipe clean all surfaces including the vacuum chamber and vacuum lid, gaskets and teflon tapes with a damp cloth or paper towel.

Most household spray cleaners are safe to use. Avoid spraying directly into the vents on the unit. **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.

Prior to use and after every use wipe chamber with a warm soapy cloth and air dry.

Allow to dry completely prior to closing lid.

Always store appliance unplugged with lid down and lid lock in a cool, dry, stable area.

⚠ WARNING ⚠

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

PROTECTIVE TEFLON TAPE & HEAT BAR

There is factory installed teflon tape on the MaxVac Pro located on the heat bar of the unit. The teflon tape protects vacuum bags during sealing! **DO NOT REMOVE THE TAPE!**

NOTE: Additional teflon tape is included with your MaxVac Pro. It is normal for 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. Prior to maintenance.

NOTE: It is always a good idea to take pictures before taking something apart. This way you will have reference to look back on when reassembling.

To replace the Teflon Tape- See steps 1- 5 below.

To replace the heat bar

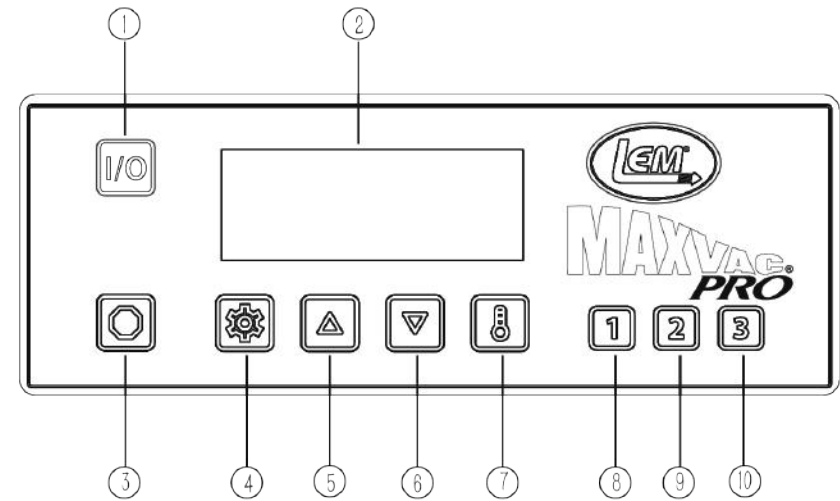
Tools needed:

- T10 torx wrench
- Small flat tip screwdriver
- Small phillips screwdriver

1. Remove the entire heat-sealing bar from the unit by pulling the whole assembly straight up off the metal posts.
2. With a T10 torx wrench remove the 2 screws that are securing the black end caps.
3. With the flat tip screwdriver gently pry off the black caps.
4. Under the black caps you will see 4 phillips screws and 2 torx screws. On both ends loosen the phillips screws and remove the torx screws.
5. Lift and remove the Teflon tape.
 - If the tape is in good condition and does not have any burning marks, you can reuse it. Set aside and keep the tape flat, unwrinkled and sticky side up.
6. The 2 heating wires will be exposed. Remove them from the heat-sealing bar.
 - Take notice that the wider wire is closest to the attached metal piece.
7. Using the removed heating wires for a templet, bend both ends of the wires and place them across the heat-sealing bar.
8. At one end tighten all screws. Make sure the heating wires are directly under the torx screw holes. This will secure the wires and the brass plate to the bar.
9. Insert other end of the 2 wires behind the brass plate. Again, make sure the wires are lined up with the holes for the torx screws. Gently pull the 2 wires as tightly as possible across the heat-sealing bar while tightening the torx screws. Tighten the phillips screws to secure the brass plate.
10. Replace Teflon tape.
 - You may need to cut it to fit properly. Refer to the tape that was removed for the best way to trim the tape.
11. Replace the black caps.
 - The holes for the bag holder should be closest to the metal plate. Tighten the torx screw to secure the black caps.
12. Replace the bag holder bar.
 - When properly assembled the bar will sit on the metal plate when in a relaxed state.
13. Replace heat-sealing bar on the unit by pressing the heat-sealing assembly down on the metal posts. The metal plate should be away from you and deeper into the chamber.

Caution: Ends of the wires may be sharp!

CONTROL PANEL



1. **Start button-** Power on/off.
2. **Digital Display**
3. **Quick Stop button-** Press to stop process. Cycle will end. Bag will not seal.
4. **Function** – Press to switch between vacuum, sealing, cooling and yield.
5. **Up** - Press to increase vacuum, sealing or cooling time.
6. **Down** – Press to decrease vacuum, sealing or cooling time. Will also zero yield.
7. **Sealing temperature-** Adjust temperature of sealing bar (high, medium, low).
8. **Preset 1 - Meat/Fish**
9. **Preset 2 - Liquid**
10. **Preset 3 - Dry**

NOTE: Chamber Sealer comes with 3 quick start presets. See chart below. Each preset can easily be customized by using the up and down arrows.

When the machine is powered on it will display the last functions which were used. You will see the preset which is being used in the upper left corner.

First time use you can use the presets or you can adjust controls to optimize vacuuming and sealing for your bags and the items you are sealing. It is best to always do a few test runs to make sure that the machine settings are set for the bag thickness being used.

PRESETS	VACUUM	SEALING	COOLING	HEAT BAR TEMP
1- Meat/Fish	38	1.8	2	Mid
2-Liquid	48	1.8	2	Mid
3- Dry	37	1.8	2	Mid

SETUP

SETUP:

Add oil

Prior to use oil must be added. Before daily use check to make sure oil level is sufficient.

NOTE: Replacement oil is vacuum pump oil.

Remove back of unit by loosening 4 corner screws.

Oil tank will be clearly visible on the left.

Remove the oil cap.

NOTE: Oil level should be $\frac{3}{4}$ full when viewed through the oil window. Do not run the sealer with less than $\frac{1}{2}$ full oil tank.

Fill oil.

Replace oil cap.

Replace back and tighten screws.

You are ready to seal.

NOTE: Damage may occur to motor if oil is filled too much or too little. It is very important to check the oil before use.

Unit should be located on a flat, steady surface that can support its weight.

Machine should always be stored horizontally. Do not obstruct venting.

Attach power cord and plug machine into grounded outlet.

Press power button- Display will illuminate.

Open lid of chamber. Release the lid lock.

First time use, you can use the presets or adjust controls to optimize sealing for your bags and the items you are sealing.

After oil is added, it is best to always do a few test runs to make sure that the machine settings are set for the bag thickness being used.

ADJUSTING THE SETTINGS:

Set the sealing bar temperature

To set the sealing bar temperature simply press the sealing temp button. This will change the temperature setting from low, medium, high or off. Always start temperature at medium or low. Medium should properly seal bags up to 0.15mm thick. (LEM chamber sealer bags are .08mm or 3 mil thick).

NOTE: Extended use at higher temperatures will shorten the life of the sealing bar/heating element and may also melt through bags. Always use the lowest temperature to accomplish a good seal. This will extend the life of the heat bar and Teflon tape.

Set the vacuum time

Press the function button. The display will show the preset vacuum time. Use the up and down buttons to adjust the vacuum time, if needed. 38 seconds is a good starting point.

CAUTION: Always use the lowest settings to accomplish the job. Using excess seal time or sealing heat will decrease the lifetime use of the seal bar and teflon tape.

Set the sealing time

Press the function button. The display will show the preset sealing time. Use the up and down buttons to adjust the sealing time, if needed. 1.8 seconds is a good starting point. If adjustment is needed move up little by little to achieve proper seal.

Set the cooling time

Press the function button. The display will show the preset cooling time. Use the up and down buttons to adjust the cooling time. 2.0 seconds is a good starting point. Adjust as needed.

NOTE: The maximum time to seal a bag is 2 seconds. If this does not achieve the results needed, press and hold the setting button (when screen is on sealing) for 10 seconds and this will allow for you to add sealing time: maximum sealing time is 3.5 seconds. Typically this setting is only need for very thick mylar bags.

USAGE

Using your chamber vacuum sealer

Select a chamber vacuum seal bag.

Choose a bag that is the proper size for the product that you are packaging. The entire bag must fit inside the chamber. (LEM chamber vacuum sealer will accept bags that are 13" L x 10" W).

Allow for 2-3" of head space at the top of the bag to ensure a quality, air tight seal.

Fill the bag with the product to be vacuum packed.

Place the bag inside the chamber.

Keep bags that contain liquids or wet product below the height of the seal bar.

Lay the pouch flat inside the chamber with the open end of the bag across the seal bar. Tuck the end of the open bag in front of the sealing bar.

Check that the bag is flat and there are no wrinkles in the sealing area.

The entire bag including the open end, must be inside the chamber for it to be properly vacuum packed.

Close the lid and press down firmly for 2-3 seconds or until the vacuum has engaged the lid. Machine will display vacuum, seal and cool times and when complete the lid will automatically lift. (Keep distance from lid when machine is in use.)

Inspect the bag

Vacuum confirmation:

Check the quality of the vacuum by looking for air pockets or leaks. If you notice that the bag is not vacuum packed tightly then increase the vacuum time by 3-5 seconds and seal again in a new bag.

Seal confirmation

Inspect the bag seal. A good seal will appear with 3mm + 1mm seals all the way across the bag. If the seal is incomplete increase the seal time by .1 second. If the seal appears white or milky or melted decrease the seal time by .1 second and seal again.

When the seal is cooled it will hold tight when the ends are separated.

Note: When the MaxVac Pro is turned off but plugged in and left idle the display will slowly dim and illuminate. This is normal and is to remind you that the machine is plugged in and can be powered on.

CIRCUIT BREAKER

This unit is equipped with a reset button. If the pump has a current over load the circuit breaker will automatically trip. If this happens, turn off power, unplug unit, wait 5 minutes. Plug in unit. Press the circuit breaker which is located inside the back panel. It's the button on the bottom right. Turn on power. Resume sealing.



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!