

MAXVAC

HOW TO VACUUM PACKAGE WITH A BAG: Plug unit into power source. Turn switch to on. Open lid. Insert product to be sealed inside of approved vacuum bag, leaving 2-3" head space for 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.) Press Auto Cycle or Manual Vacuum. Lightly press on lid. When all air is removed when using the auto function the MaxVac will automatically seal the bag. When using the manual cycle, when desired vacuum is reached press the Manual Seal button. The MaxVac will vacuum for another 2-4 seconds and then seal the bag. After sealing is completed the vacuum lid will release. Allow the heating element to cool (cool indicator light will illuminate). After cooling 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: Plug unit into power source. Turn switch to on. Open lid. Cut vacuum sealer bag material 3"+ longer than needed for product being sealed. Place one open end of material over the seal bar, making sure material is flat. (It is easier to place material curl down). While holding material in place, press Manual Seal, gently press down the lid. Unit will cycle and seal the bag. Wait until lid is released and remove the now sealed bag.

HOW TO USE THE EXTERNAL PORT HOSE WITH VACUUM CANISTERS: Lift the lid to expose the Vacuum Port Hole. Insert hose into 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 Auto Cycle 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.

OTHER USE: Resealing potato chip bags or mylar type bags. The MaxVac will seal them very well. If the bags are silver inside it will also vacuum very tightly. If the bags are like Lays potato chip bags, white inside, it may be necessary to make small cuts in the top of the bag otherwise it will not vacuum.

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 1-877-536-7763.

Always insure unit is unplugged and turned off prior to replacing parts

HOW TO REPLACE TEFLON TAPE: Open the lid. With a phillips screw driver remove the two screws at either end of the tape. Gently pull tape up to expose heat bar. Discard tape. Take backing off of replacement tape. Carefully adhere new tape to top of the heat bar and smooth out from end to end. Do not allow any wrinkles or air pockets under the tape. Replace the two screws, being careful not to over tighten and possibly strip the threads.

HOW TO REPLACE HEAT BAR: Follow directions above to remove Teflon tape. Carefully remove the 2 screws on either end of the heat bar with a phillips screw driver. NOTE: The bars that are holding the screws are tensioned, do not allow the screw to fall into the base of the vacuum sealer. Check the Teflon tape that is

under the heat bar for wear or burn spots. If tape is worn or burnt replace it prior to replacing heat bar. Place one screw into one of the eyelets of the heat bar and gently tighten into place (do not over tighten). Place other screw into other eyelet on heat bar. Using your finger or a nonmetallic flat object gently press the other tension bar towards the center so to be able to thread in the second screw. Once the heat bar is installed follow directions above on replacing the Teflon tape.

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 the 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.

TROUBLE SHOOTING:

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.

Plug is not fully inserted in electrical outlet-

Firmly push power cord into outlet.

Try a different electrical outlet.

Circuit breaker has tripped –

Follow the instructions below

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 (#5) 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 (#6) and release.

Step 5: Plug in unit.

Step 6: Turn switch on.

Step 7: 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

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 vacuum 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.

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, 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).

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