

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

THIS WARRANTY COVERS  
THE LEM 1088A: 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.

**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 any time 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. **LEM reserves the right to refuse warranty performance or product evaluation unless the original sales receipt or 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 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.



# MaxVac Packaging System

## #1088A

## 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](http://www.lemproducts.com).

Prior to use, read and understand all instructions and safeguards contained in this manual.

Enjoy your LEM MaxVac!

## SAFEGUARDS

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.**

(\*Deep Freeze Freezer)

## CONTACT US

If you have any questions regarding this product please contact our service team, toll free 1-877-536-7763.

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

LEM Products  
4440 Muhlhauser Rd  
Suite 300  
West Chester, OH 45011-9767



## 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. (page 3)

### **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 be pulled 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](http://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 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. The Teflon Tape protects vacuum bags during sealing!

### **DO NOT REMOVE THE TAPE!**

Note: Additional Teflon tape is included with your MaxVac. It is normal for the ends of 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: Insure unit is turned off and unplugged from outlet. Carefully remove the two screws securing the tape. 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. Never leave the appliance unattended when in operation. Disconnect appliance from power source before leaving work area.
3. Always unplug unit when not in use, when changing parts or cleaning.
4. To disconnect unit, turn switch to OFF position, then remove plug from outlet.
5. When unplugging, be sure to pull by the plug and not the cord.
6. To avoid fire or shock hazard, plug the appliance directly into a 120V AC electrical outlet.
7. To avoid the risk of fire, do not use extension cords.
8. 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.
9. Place appliance on a firm level surface and do not allow power cord to hang over edge of work surface.
10. Keep fingers away from sealing bar and Teflon tape. This area becomes HOT and if touched may cause serious injury.
11. To protect surfaces from damage, lift, do not push or pull unit.
12. Use extreme caution when operating unit in the presence of children.
13. 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.
14. 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.

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 (#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.

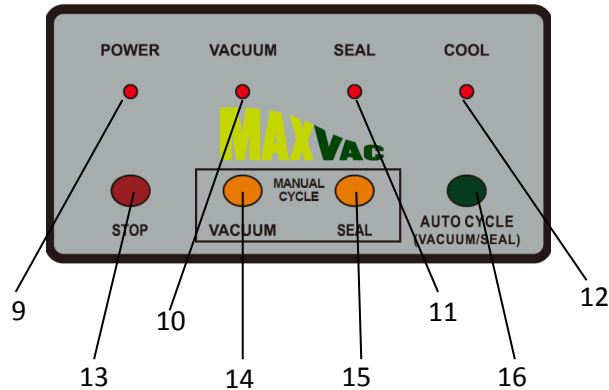
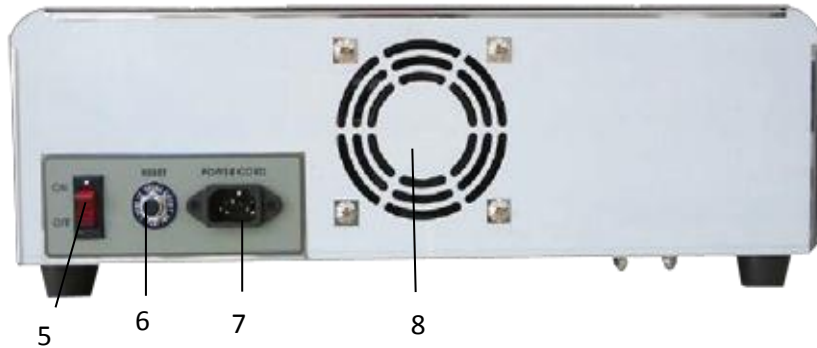
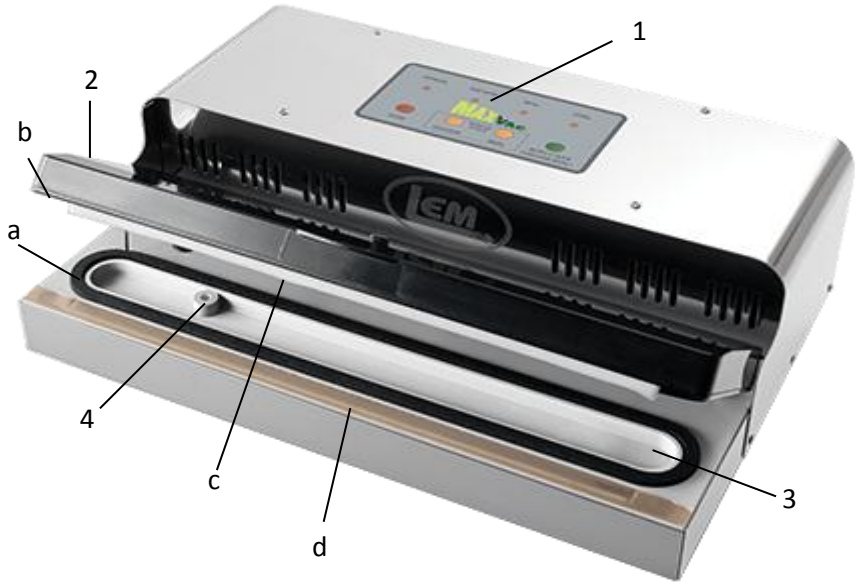
Step 5: Turn switch on.

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.

# KNOW 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 prior to storage.

# HELPFUL TIPS

**FOR BEST RESULTS USE LEM MaxVac VACUUM BAGS:** However, most national brands are compatible with the LEM MaxVac Sealer. Always use bags that are specifically manufactured for use with vacuum sealers. Do not attempt to seal other types of bags; this may void the warranty on your 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 bake goods 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. Pre-freezing is also an option.

## 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

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.

## Setting Function:

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

**Manual Vacuum Button:** Use in conjunction with Manual Seal, when more or less vacuum pull is needed. When ideal vacuum is reached manual seal must be pressed to seal bag.

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

**Auto Cycle 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	9	Power Indicator Light
2	Vacuum Lid	10	Vacuum Indicator Light
3	Vacuum Chamber	11	Seal Indicator Light
4	Vacuum Port	12	Cool Indicator Light
5	Power Switch	13	Stop Button
6	Circuit Breaker	14	Manual Vacuum Button
7	Power Cord Port	15	Manual Seal Button
8	Fan Vent	16	Auto Cycle Button

LEM Replacement Parts			Accessories**	
Item	Part #	Description	Part #	Description
a	1088-23	Oval Foam	1094	3 pc. Canister Set
b	1088-24	Sealing Bar Silicone Foam	1093	Hose for Canister Set
c	1088-49	Teflon Tape Top Lid	1089	Quart Bags
d	1088-48	Teflon Tape Base*	1090	Gallon Bags
not pictured	1088-41	Power Cord	1091/1092	Bag Material

\*extra strip included

\*\*sold separately

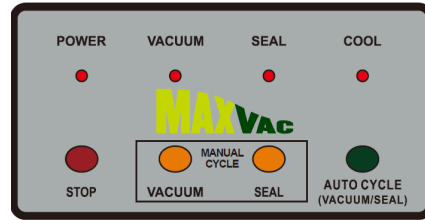
## SPECIFICATIONS

Voltage	Power	Sealing Dimension	Sealing Time	Cooling Time	Machine Weight	Machine Dimension
120V 60Hz	960W	14 1/8" x 1/5"	3 sec.	2 sec.	21 lbs. 9 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, creases or moisture in the sealing area and the bag is clear of the vacuum port. Lower vacuum lid. Lower vacuum lid.

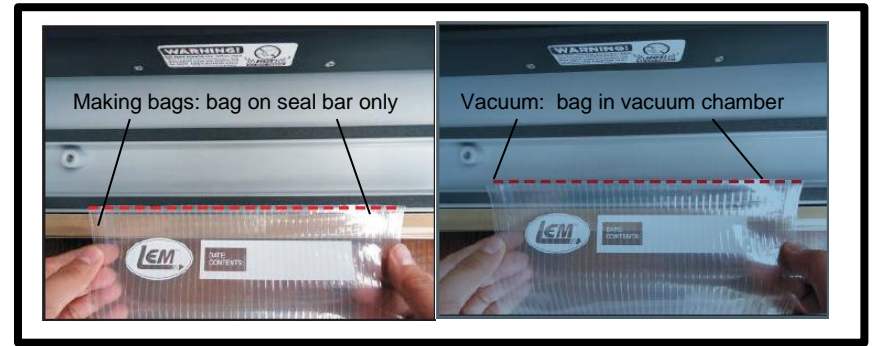


3

When using the auto function: Press the “start” button. When all air is removed, the MaxVac will automatically seal the bag.

When using the manual vacuum function: Lightly press on lid. Press the Manual Vacuum button. Vacuum will engage. Release pressure on lid. Once desired vacuum is reached press Manual Seal button, the unit will vacuum for another 2 seconds and seal the bag.

When using manual seal only (for making bags and sealing delicate items): Place open end of bag on seal bar only, not in the vacuum chamber. Press Manual Seal button, the unit will cycle and seal the bag.



4

After sealing, 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 complete or you may damage the unit.

