



ATTENTION:
If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at
877-536-7763
For more great products or a free catalog
log onto lemproducts.com



MAXVAC
100

VACUUM SEALER

USE & MAINTENANCE

1379



**1 YEAR
WARRANTY**

! CAUTION !

Burns, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

LEM Products • West Chester, OH 45011 • 877-536-7763 • lemproducts.com

⚠ 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. **DO NOT** leave the appliance unattended if it can be switched on and operated.
3. **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.
4. When not in use, allow unit to cool before storing. Store unit in a secure and dry place out of reach of children.
5. This appliance must be connected to 110V electric supply only.
6. This appliance has a polarized plug (one blade is wider than the other). It will only fit in the outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify plug in any way.
7. **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.
8. Always unplug unit when not in use, when changing parts or cleaning.
9. **NEVER** unplug by pulling on the power cord, always pull directly on the plug itself.
10. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
11. 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.
12. Unplug appliance before cleaning and follow cleaning instructions in this manual. **NEVER** rinse under tap water or other liquid.
13. To protect against the risk of electrical shock, **DO NOT** use the appliance 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.
14. The appliance is designed exclusively for domestic use and not for commercial purposes.
15. 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.
16. **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.
17. Use appliance on a level, stable surface to prevent unit from overturning and possibly causing injury and/or damage to unit. Never move the appliance while unit is in use. **WARNING:** To avoid injury, allow unit to cool before moving.
18. **CAUTION: 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** when inserting and removing bags!
19. Only use food grade vacuum bags and canisters. **DO NOT USE HOUSEHOLD BAGS!**
20. **WARNING:** To avoid dangers of suffocation, keep all plastic bags away from babies and children.
21. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

22. **SAVE THESE INSTRUCTIONS**

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

THIS WARRANTY COVERS:
LEM 1379 MaxVac 100
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year 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 March 2, 2018

TROUBLESHOOTING

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.

MACHINE WILL NOT TURN ON:

- **Once unit is plugged in wait 2-3 seconds and the blue lights will illuminate.**
- **Unit is over heated:** Unplug machine and allow to cool for 20-30 minutes before continuing.
- **Try a different outlet.**
- **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 oval foam:** Ensure both locks are engaged. 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 the 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 use 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, 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/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.

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:** Ensure that both locks are engaged. The foam and Teflon tape is clean and free of debris.
- **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 too wide for seal bar:** Use vacuum bags that are less than 12" wide.

WELCOME

Thank you for your purchase of the LEM MaxVac 100 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 **ONE YEAR WARRANTY**, 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 is not a substitute for canning or other methods of food preservation. Vacuum packed perishable foods require refrigeration or freezing.

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

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

KEEP OUT OF REACH OF CHILDREN!

MAXVAC® VACUUM SEAL BAGS

USE YOUR NEW MAXVAC 100 SEALER WITH MAXVAC VACUUM SEAL BAGS FOR A GREAT SEAL EVERY TIME!

Bags and rolls come in Quart, Pint and Gallon sizes.



Visit lemproducts.com for the full line of Sealer Bags.

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.

VERY MOIST FOODS

Place paper towel or a 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 or sealing in a vacuum canister are also options.

DELICATE FOODS

To keep from crushing delicate foods, such as baked goods or chips, use the Manual Seal function on the LEM MaxVac or seal in a vacuum canister.

SOFT FRUITS

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

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. Another option is using vacuum canisters.

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

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. MaxVac Bags are 3mil. Thinner bags may burn and thicker bags may not seal completely.

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

Vacuum packaging is not a substitution for canning.

Vacuum packaging is not a substitution for refrigeration or freezing.

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.

Follow all food safety regulations as outlined by the FDA at www.FDA.gov.

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.

CLEANING INSTRUCTIONS

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, gaskets and Teflon tapes with a damp cloth or paper towel.

Most household spray cleaners are safe to use. **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.

NOTE: Never leave machine in locked position. Damage may occur.

⚠ WARNING ⚠

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

OPERATION

HOW TO VACUUM PACKAGE WITH A BAG: Plug unit into power source. Lights will blink blue. Open lid. Insert product to be sealed inside of approved vacuum bag, leaving 2-3" head space for sealing. It is highly suggested to use a bag size which closely fits the product you are vacuum 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.) Engage locking mechanism on both sides of the lid. When properly locked, blue lights will stop blinking. (Option: change vacuum time from Normal to Gentle and seal time from Dry to Moist, based on product you are sealing). Press Vac Seal. When all air is removed the MaxVac will automatically seal the bag. Or when desired vacuum is reached press the Manual Seal button. Allow the heating element to cool. After sealing and cooling are complete lights will go out and unit will beep. **DO NOT** attempt to open the lid before the cycle is completed. Damage to unit or bag may occur. Maximum of 30 cycles can be completed before unit should have a cool down period of 20-30 minutes.

HOW TO MAKE A BAG FROM VACUUM SEALER MATERIAL: Plug unit into power source. Lights will illuminate blue. 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). Close the lid and press down on both sides to engage locks. Press Manual Seal button. Unit will cycle and seal the bag. Seal light will go out and unit will beep, press to unlock and remove the now sealed bag.

HOW TO USE THE EXTERNAL PORT HOSE WITH VACUUM CANISTERS (sold separately): Vacuum port is accessible through the lid of the vacuum sealer. Insert hose into or over Hose 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 canister lid. Locks must be engaged for the canister button to work. Press the Canister button on the Control Panel. MaxVac will pull air from the canister and automatically release when air is exhausted from jar. **NOTE: DO NOT** pull hose from vacuum ports unit suction has been released.

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. It is very important that the foam is smooth and even. Sealing Strip can also be removed for cleaning. Dry and replace prior to use.

⚠ WARNING ⚠

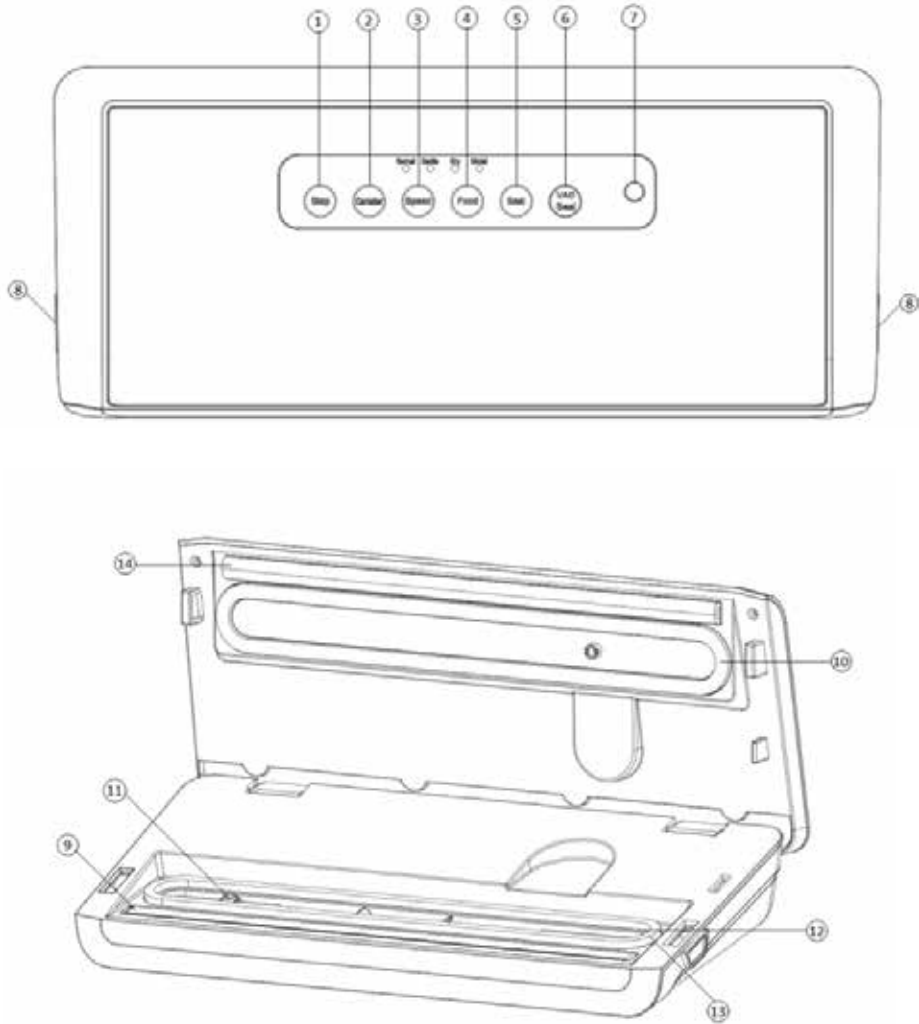
DO NOT TOUCH the Teflon Tape and Heat Sealing Bar due to high temperatures.
The area where bags are sealed will be **HOT! USE CAUTION** while inserting and removing bags!

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.**

PARTS



SETTING FUNCTION

Stop:

Stops all functions.

Canister/Pulse:

Use with external canister and hose to suction air and vacuum seal canisters (hose and canisters sold separately). Can be used to pulse vacuum for fragile foods along with the manual seal button.

Vac/Speed:

Controls vacuum time.
Normal- (default) vacuum for most uses.
Gentle - vacuum for fragile foods.

Seal/Food:

Controls sealing time.
Dry - (default) for most items to seal the bag.
Moist - use with moist foods, seals for an extended amount of time.

MAXVAC 100 VACUUM SEALER MODEL #1379

| # | DESCRIPTION | # | DESCRIPTION |
|---|----------------|----|-------------------------------------|
| 1 | Stop | 8 | Locks |
| 2 | Canister/Pulse | 9 | Heat Bar |
| 3 | Vac Speed | 10 | Upper Foam Gasket |
| 4 | Seal Food | 11 | Air Intake |
| 5 | Manual Seal | 12 | Vacuum Chamber |
| 6 | Vac & Seal | 13 | Lower Foam Gasket / Moisture Trough |
| 7 | Hose Port | 14 | Sealing Strip |