



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

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MAXVAC
GO™

VACUUM SEALER

USE & MAINTENANCE

#1721



NOTICE

For best battery performance:

1. Prior to first use or when battery is low, fully charge battery for 3 hours.
2. Prior to long time storage ensure battery is charged 40-80% (2-4 lights).



1 YEAR
WARRANTY



IMPORTANT SAFETY INFORMATION



IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

SAVE THIS MANUAL

Every user must read and fully understand this manual and its contents, especially the Important Safety Information, before using or operating the appliance. This manual must accompany this appliance.

1. Always ensure that the appliance is properly assembled and safely set up before use. Set up and store the appliance out of reach of children. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
2. Use the appliance only for its intended use. Household use only; not for commercial use. Improper use of this appliance voids the warranty.
3. **CAUTION:** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
4. **WARNING:** To avoid suffocation hazards, keep all plastic bags away from babies and children.
5. **WARNING:** This appliance is in operating condition whenever there is a charge on the battery. Always keep it out of reach of children and never leave the appliance unattended, even when it is unplugged, to prevent injury and damage to appliance.
6. **NOTICE:** DO NOT operate after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. Use the supplied charging cord or any standard USB-C to USB charging cord to charge the appliance.
8. **WARNING:** Charge, operate, and store the appliance at ambient temperatures between 50°F—104°F (10°C — 40°C). Charging and storing the appliance at temperatures outside this temperature range affects performance, increases the risk of fire, and may damage the battery. **Note: The battery generates heat when charging; if the temperature exceeds 140°F (60°C) there is risk of fire and explosion. If the temperature is lower than 32°F (0°C) the electrolyte inside the battery will produce crystals that pierce the diaphragm, causing a short circuit and risking fire and explosion.**
9. **WARNING:** Do not expose the appliance to fire or temperatures above 265°F due to the risk of explosion and serious personal injury.
10. **WARNING:** Do not incinerate the appliance, even if it is severely damaged, due to the risk of explosion and serious injury.
11. **WARNING:** Do not use an appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion, or risk of injury.
12. When disposing of this product, contact a recycling agency in your area for recycling locations. Always dispose of battery-operated products according to federal, state, and local regulations. More information: <https://www.epa.gov/recycle/used-lithium-ion-batteries>
13. **NOTICE:** Never immerse the appliance in water or expose it to rain or moisture; damage to the appliance may occur. In the event the appliance should fall into water, have the appliance examined by an authorized technician before use.
14. DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting a LEM repair technician toll-free at 877-536-7763. Doing so will void the warranty. Servicing must be performed as directed by qualified personnel only.
15. **WARNING:** DO NOT use while under the influence of alcohol or prescription or non-prescription drugs as these may impair your ability to properly assemble or safely operate the appliance.
16. **WARNING:** DO NOT TOUCH the Teflon™ Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be HOT! Be careful when inserting and removing bags!
17. Use the appliance with supplied accessories only. **WARNING:** The use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property and may void your warranty.
18. **WARNING:** To avoid injury, allow appliance to cool before moving, before putting on or taking off parts, and before cleaning and storing.

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

THIS WARRANTY COVERS:

#1721 **MaxVac®** GO 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 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 tort, 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 warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a LEM Products Service Technician. **LEM PRODUCTS 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 Products should be insured for the value of the product to cover any damages that may occur during shipping.

The appliance is designed exclusively for domestic use and not for commercial purpose.

Revised August 11, 2023

NOTES

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19. **NOTICE:** For best results use Vacuum Sealer Bags and Roll Material available at lemproducts.com. The appliance is also compatible with most national-brand vacuum sealer bags. Use only 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.
20. DO NOT attempt to disable any of the safety features that are in place. They are there for your safety. The manufacturer declines any responsibility in the case of improper use of this appliance.
21. **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. Failure to follow warnings and safety information could result in death, serious bodily injury, and/or property loss.

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ABOUT THE MAXVAC® GO VACUUM SEALER

MaxVac power on the go! This rechargeable vacuum sealer extends shelf life and prevents freezer burn by removing air and creating an airtight seal without tethering you to the nearest outlet.

- Vacuum seal meat, fish, fruits, and vegetables for long-term freezer storage.
- Create easy-to-cook sous vide bags for boil-in-bag cooking.
- When the battery runs low, plug it in and keep going.
- Take it with you camping or tailgating.

This sealer is powered by a lithium-ion battery with a standard USB-C port to allow you to charge it at home, in the car, or in the camper. This appliance includes one USB to USB-C charging cable and AC charger. It does not include car charger. **NOTICE:** We recommend using the supplied charging cable and AC charger. Other chargers may be used but they may not charge as quickly as the supplied charger.

This sealer has a built-in roll holder/cutter inside the lid that allows you to cut roll material to the desired length to create custom-sized bags. The roll holder compartment can also hold your charging cable to keep everything together on the go. This appliance comes with one Vacuum Seal Roll; additional material and bags are available at lemproducts.com.

NOTE: For best results, use Vacuum Sealer Bags and Roll Material available at lemproducts.com. The MaxVac GO is also compatible with most national-brand vacuum sealer bags. Always use bags that are specifically manufactured for use with external vacuum sealers with a mesh or embossed pattern.

Product Name: MaxVac GO

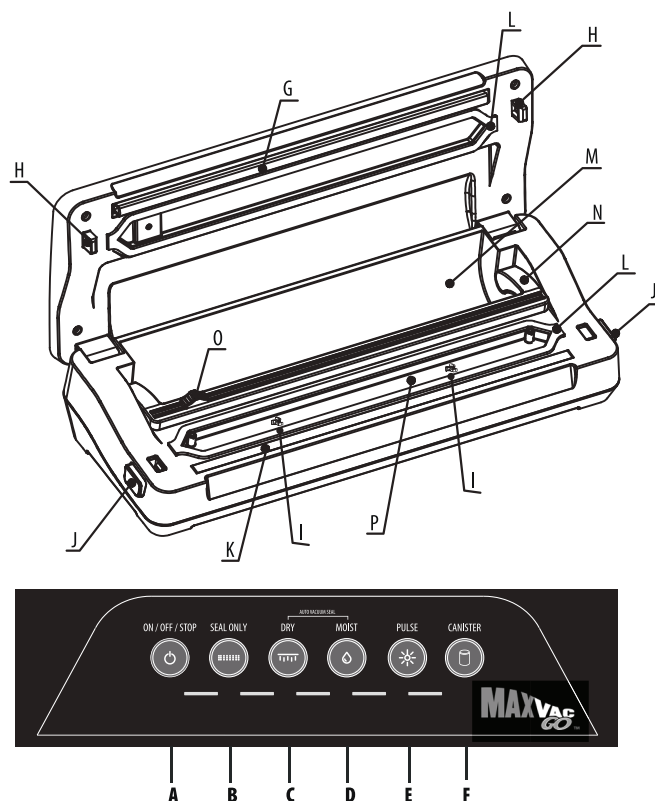
Power Input : AC110-240V 50/60Hz

Power Output: DC5V 2A

Rated Power: 80W

Sealer contains a built-in, rechargeable, lithium-ion battery.

PARTS



#	DESCRIPTION	#	DESCRIPTION
A	ON/OFF/STOP	J	Lid Lock Release buttons (one on each side)
B	SEAL ONLY	K	Heat Seal Bar (covered by Teflon Tape)
C	AUTO VAC & SEAL DRY	L	Foam Gaskets (one on lid, one around vacuum chamber)*
D	AUTO VAC & SEAL MOIST	M	Roll Holder
E	PULSE	N	Cutter Bar
F	CANISTER	O	Cutter
G	Heat Seal Pressing Bar	P	Vacuum Chamber
H	Lid Latches (one on each side)		Canister Port (pictured pg. 6)
I	Bag Clips (2)		

***Replaceable Part.** An extra set of foam gaskets is included with your sealer.

	DESCRIPTION		DESCRIPTION
Not pictured	AC Charger	Not pictured	Type C Charging Port (on back of sealer)
Not pictured	USB-C to USB Charging Cable	Not pictured	Vacuum Sealer Roll (8" x 10')

NOTE: You will see Teflon™ tape on the Heat Seal Bar. The tape protects the bags during sealing. **DO NOT REMOVE THE TEFLON TAPE.** The tape will become worn over time; therefore, additional Teflon tape is available for purchase; call LEM Products toll-free at 877-536-7763.

TROUBLESHOOTING, (CONTINUED)

Problem	Solution
Bag will not seal or doesn't seal completely	Check if liquids were drawn into the sealing area. Pre-freezing may be necessary if this happens often.
	Check placement of bag. Use bag clips inside vacuum chamber to help with placement.
	Allow vacuum sealer to cool 20 seconds between uses.
	The bag may be too thick. This vacuum sealer is not recommended for Mylar bags or any bags thicker than 4 mil.
Air is seeping back into a vacuumed bag	Check the bag for holes. Cut the bag open and reseal, or use a new bag.
	Food or moisture in the sealing area can cause a seal to fail, allowing air to seep back into the bag. Cut bag open, wipe inside bag where it will be sealed and reseal. Or, move food to a new bag, wipe inside bag where it will be sealed, and reseal.
	Make sure no sharp items punctured the bag. If sealing items with sharp edges such as bones, cover sharp edges in folded paper towel or other cushion and seal in a new bag.
	Blanch or steam broccoli, Brussels sprouts, cabbage, cauliflower, turnips, and kale prior to vacuum sealing. Left raw, these foods may emit a gas that could fill the sealed bag with air.

Note: Over time and with use, your sealer's gaskets will wear out. If your sealer is not holding the vacuum during sealing, try replacing the foam gaskets.

TROUBLESHOOTING

Problem	Solution
When I press a button, a light flashes	Vacuum sealer has low battery. Plug in and allow to charge to at least 10% or more (first indicator light is solid and second is blinking) before continuing while plugged in or allow to charge completely.
	Vacuum sealer is overheating. Allow to cool for 25 minutes with the lid open before continuing.
Nothing happens when I press a button	Make sure sealer is turned on and charged. To turn on, press and hold for ON/OFF/STOP button for 2-3 seconds.
	Both lid locks may not be fully engaged. Press the lid on the left and right sides until you hear the locks click.
	If you have been sealing frequently, let machine cool off for 25 minutes, then try again.
	Plug vacuum sealer into power source and see if lights come on.
	Check battery charge level. Charge battery if below 10% as shown with indicator lights.
Air is not being vacuumed from the bag	Check that there are no gaps, folds, wrinkles, or holes in the bag.
	Check the foam gaskets for signs of being loose, worn, or cracked, or compressed. The gaskets can be removed and flipped or replaced (an extra set came with your appliance).
	Make sure bag is positioned correctly in the vacuum chamber. Use the bag clips to ensure proper placement.
	Both lid locks may not be fully engaged. Press the lid on the left and right sides until you hear the locks click.
	Make sure you are using bags designed for external vacuum sealing with embossed texture inside to help remove air.
The bag is melting	The seal bar is overheating. Allow vacuum sealer to cool for 20 seconds (with the lid open) between uses.
	If problem continues, allow to cool with the lid open for 25 minutes before continuing.
	The bag may be too thin or not meant for vacuum sealing. Only use bags designed for vacuum sealing.
Bag will not seal or doesn't seal completely	Make sure there are no gaps, folds, wrinkles, or holes in edges of bag.
	Food or moisture in the sealing area can interfere with a seal. Wipe sealing area on the inside of the bag. Also wipe clean the Heat Seal Bar. Reseal bag.
	Make sure you are using bags designed for external vacuum sealing with embossed texture inside that are 3-4 mil. thick.

ASSEMBLY

1. Remove all parts from the box and familiarize yourself with them, using the parts list and diagram on page 4 for reference.
2. Remove the small, oval pieces of foam on the lid latches by the Vacuum Chamber. TIP: Save them and place them back on the latches during storage; see Cleanup, Care & Storage, page 11.
3. Open the lid of the sealer. You will see the included Vacuum Sealer Roll in the Roll Holder/Cutter compartment. You will also see Teflon tape on the Heat Seal Bar. This tape is designed to protect the bags during sealing. **DO NOT REMOVE THE TEFLON TAPE.**
4. Lift the Cutter Bar and pull the end of the roll underneath it. Lower the Cutter Bar back into place. Magnets will hold the cutter bar down and in position to use. Cutter will cut in both directions.

Charging

The MaxVac G0 is powered by a rechargeable lithium-ion battery, allowing you to charge the vacuum sealer and use it away from a power source. The charging port is USB-C, located on the back of the vacuum sealer just below the hinge.

The Vacuum Sealer does not ship with a fully charged battery. Before first use, charge the vacuum sealer until it is fully charged. This should take 2½ to 3 hours. See page 7 for determining battery charge level based on LED Indicator Lights.

WARNING: Charge, operate, and store the appliance at ambient temperatures between 50°F—104°F (10°C—40°C). Charging and storing the appliance at temperatures outside this temperature range affects performance, increases the risk of fire, and may damage the battery. **Note that the battery generates heat when charging; if the temperature exceeds 140°F (60°C) there is risk of fire and explosion. If the temperature is lower than 32°F (0°C) the electrolyte inside the battery will produce crystals that pierce the diaphragm, causing a short circuit and risking fire and explosion.** Do not expose the appliance to fire or temperatures above 265°F due to risk of explosion and serious personal injury. Read Important Safety Information (pages 2-3) carefully for details on battery safety.

The vacuum sealer can achieve 75 continuous Dry cycles, or 120 intermittent Dry cycles, on a single charge. The Moist function uses more power, and the battery may not be able to achieve this many cycles per charge with Moist function. We recommend allowing 1 minute for each complete cycle (vacuum, sealing, and cooling time).

NOTE: Do not continue to use when only one indicator light is on and flashing, which indicates that the battery needs charging. When battery is depleted to 10% the sealer should be plugged in for charging. (Using the vacuum sealer with low battery may cause poor sealing.) Plug it in and continue use. See Getting to Know Your Sealer on page 7 for more information on determining the battery charge.

The vacuum sealer can be used while it is charging. Allow the vacuum sealer to reach 10% charge (the first indicator light is on and the second indicator light is blinking), then continue use.

NOTICE: Remove the charger cord when charging is complete. Leaving the vacuum sealer on a charger long-term may cause battery damage.

NOTICE: Do not store the vacuum sealer with an empty battery. This will affect the lifespan of the rechargeable battery.

GETTING TO KNOW YOUR SEALER

The MaxVac GO has multiple functions for different uses. You can use it to:

- Vacuum and seal ready-made bags
- Make your own bags from vacuum sealer rolls
- Seal delicate items without vacuuming
- Seal moist foods that require extra seal time
- Seal vacuum canisters (sold separately)

Function Buttons

Refer to the Usage section, pages 9-10, for details on using each of the functions.

On/Off/Stop

- Turns appliance on and off and cancels any function in progress.
- Press and hold for 2-3 seconds to turn on or off.

NOTE: Sealer automatically shuts off after 5 minutes if a function button hasn't been pushed to save battery charge.

Seal Only

- Seals the bag/material.
- Use to create a bag using roll material, to seal a bag that is not being vacuumed, or to stop vacuum and seal immediately in the middle of an auto-vacuum cycle.
- Can be pressed at any time to stop all other functions and immediately begin sealing.
- NOTE: When using Seal Only, it is normal for appliance to vacuum a few seconds during the sealing process.

Auto Vac & Seal – Dry

- Begins the automatic vacuum and seal process.
- Most items can be sealed with this auto function.

Auto Vac & Seal – Moist

- Use for moisture-rich foods, such as fish, and soft, juicy fruits like berries.
- Begins the vacuum process; it will vacuum less and seal longer than the Dry auto function.
- NOTE: For best results, follow usage instructions for MOIST FUNCTION.
- NOTE: The Moist function will use more battery power than the Dry function.

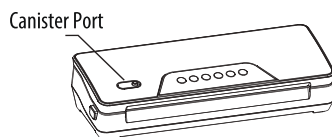
Pulse

- Manually controls the vacuum for crushable items. See PULSE FUNCTION instructions for more details.
- Hold down for continuous vacuuming or press numerous times until desired vacuum is achieved, then press Seal Only to seal your bag.

Canister

- Vacuums from the Canister Port in the lid. Press button once and the appliance will automatically stop vacuuming once vacuum is achieved.
- Both lid locks must be engaged for canister port to function properly. Lock the lid, attach a vacuum hose (sold separately) to the Canister Port in the lid, and attach to canisters or jar sealers (sold separately) to remove air.

Note: when canister port use is complete unlock both lid locks prior to storage.



CLEANUP, CARE, AND STORAGE

- Press and hold the On/Off/Stop button for 2-3 seconds until all lights turn off. Allow appliance to cool completely.
- Open vacuum sealer lid, remove the bag clips and use a damp cloth or paper towel to wipe clean the Vacuum Chamber. Dry thoroughly. Replace bag clips.
- Wipe outside surfaces, Teflon tape, and gaskets with a damp cloth or paper towel.
- Foam gaskets can be removed for cleaning but need to be carefully and fully installed for the appliance to properly function. (A set of replacement gaskets is included with the sealer.)
- Charging cord and AC charger can be stored in the roll holder.
- **NOTICE:** Store vacuum sealer with the lid closed and UNLOCKED. Storing the sealer with the lid locked may cause the gaskets to compress and not perform properly. TIP: The foam pieces on the latches that were in place for shipping can be reinserted to protect the gaskets from compression in storage.
- Always leave the lid unlocked when not in use.
- **NOTICE:** Do not store the vacuum sealer with an empty battery. This will affect the lifespan of the rechargeable battery.

NOTICE: Remove the charger cord when charging is complete. Leaving the vacuum sealer on a charger long-term may cause battery damage.

USAGE (CONTINUED)

- When the sealer beeps, press the Lid Lock Release Buttons on the sides to unlock the lid and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to vacuum sealer or bag may occur.
- WARNING:** DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be hot! Be careful when inserting and removing bags.
- Inspect the bag for a successful vacuum and seal.

PULSE FUNCTION

- The Pulse function will only vacuum while the Pulse button is held and lid is locked, allowing you to customize the vacuum level before manually sealing. This allows you to vacuum seal soft foods like berries without crushing them.
- Place your food or other items in the bag, leaving at least 2" between the top of the bag and its contents.
- Place the open end of the bag into the vacuum chamber, using the bag clips if desired. The bag clips will help ensure the best vacuum and strong seal and help hold the bag in place while the lid is lowered.
- Close the lid and press down firmly on both sides of the lid until you hear the locks click.
- Press and hold the Pulse button until the desired amount of air has been removed. (Alternatively, you can press the button multiple times until desired vacuum is achieved.)
- Press the Seal Only button to seal the bag. When the lights turn off and the vacuum sealer beeps, press the Lid Lock Release Buttons on the sides to unlock the lid and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to vacuum sealer or bag may occur.
- WARNING:** DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be hot! Be careful when inserting and removing bags.
- NOTE:** The Pulse button does not have to be continuously pressed. If released, further air will not be removed from the bag. Vacuum pressure will be maintained until the Pulse button is pressed again to continue removing air, or the Seal Only button is pressed to seal the bag, or the On/Off/Stop button is pressed to cancel the cycle and release pressure without sealing.

VACUUMING AND SEALING A CANISTER

This vacuum sealer does not include accessories for canister sealing. Vacuum canisters, jar sealers, and vacuum hose are sold separately, available at lemproducts.com.

NOTE: Using a vacuum-sealed canister or jar is NOT a replacement for water bath or pressure canning, and is best used for pasta, crackers, flour, or other dry goods as temporary airtight storage.

- Fill your vacuum canister or canning jar and jar sealer with the items you wish to seal, leaving a 2" head space.
- Canister: Place the canister lid onto the canister.
- Jar sealer: Place a canning lid, then the jar sealer onto the jar.
- Close and lock the lid of the vacuum sealer. Plug the vacuum hose into the Canister Port on the top of the lid.
- Use the other end of the vacuum hose to plug into or cover the canister port or jar sealer.
- Press the canister button; when full vacuum is achieved in the canister or jar the sealer will automatically turn off.
- Remove the hose from the canister lid or the jar sealer from the jar. The lid should be tightly suctioned to the jar or canister. When sealing canning jars, you can use a screw-on band to further secure the lid to the jar. Release sealer's lid locks.

GETTING TO KNOW YOUR SEALER (CONTINUED)

Reading the LED Indicator Lights

The MaxVac GO has five LED Indicator Lights under the Function Buttons, four blue and one orange. The blue lights indicate battery charge as well as progress through vacuuming and sealing as described below. The orange light illuminates when a seal is being made.

Battery Indicator Lights (Blue)

4 lights: 95-100% charged

3 lights: 50-95% charged

2 lights: 30-50% charged

1 light: 10-30% charged

1 light flashing: Less than 10%; needs to charge

No lights: Less than 5% charged; needs to charge

When you plug in the sealer for charging, the unlit blue lights will blink, turning solid as the battery reaches progressive charge levels.

Progress Indicator Lights

When idle: Blue lights indicate battery charge (as described above).

During auto functions: When you choose an auto function the sealer will beep once and the lights will illuminate, one at a time left to right, showing the progression of the process.

When sealing: Orange light will illuminate.

When cycle is complete: Sealer will beep twice and all lights will go out. Do not open sealer lid until cycle is complete.

NOTICE

For best battery performance:

- Prior to first use or when battery is low, fully charge battery for 3 hours.
- Prior to long time storage ensure battery is charged 40-80% (2-4 lights).

Preparing Foods for Sealing**Dry Foods:**

When sealing powdery items like flour or sugar, do not remove them from their original package. Seal the entire package in a sealer bag. **NOTICE:** Do not seal loose powder; it can get sucked into the pump, interfere with the sealing function, and damage the machine.

Moist Foods:

Place a paper towel or soaker pad between the contents and top of the bag before vacuum packaging to absorb excess liquid and keep it from pulling into the sealing area of the bag. Alternatively, you can freeze foods prior to sealing or seal them in a vacuum canister, sold separately.

Wet Foods and Liquids:

Freeze all liquids and very moisture-rich foods prior to sealing. To vacuum seal items like salsa or soup, put them into a zip-top bag and freeze first. Vacuum seal frozen soup or salsa, bag and all. Another option is using vacuum canisters.

Delicate Foods:

To keep from crushing delicate foods, such as baked goods or chips, use the Seal Only function. Use the Pulse function in conjunction with the Seal Only function to remove some of the air. Alternatively, you can seal items in a vacuum canister (hose and canisters sold separately).

Soft Fruits:

Pre-freeze soft foods like fruits before vacuum packaging to help them retain their shape, or seal them in a vacuum canister, sold separately.

Cruciferous Vegetables:

Blanch or steam broccoli, Brussels sprouts, cabbage, cauliflower, turnips, and kale prior to vacuum sealing. Left raw, these foods may emit a gas that could fill the sealed bag with air.

USAGE

Note: On the sealer's first cycle or when the sealer is cold, the appliance may not make a tight seal. Inspect the seals carefully for signs of leaks and check to see if you can pull them open. If necessary, re-seal bag below the first seal or start over with a new bag.

For best results, always use the bag size closest to the size of the item you are sealing.

Press and hold the On/Off/Stop button for 2-3 seconds. The LED Indicator Lights will turn on, showing the current battery level of the vacuum sealer (refer to Battery Indicator Lights on page 7).

For function buttons to work, both lid locks must be fully engaged or the buttons will not respond. To engage the lid locks, close the lid and press down firmly on both sides of the lid until you hear the locks click.

TO MAKE A BAG FROM A ROLL OF MATERIAL:

1. Open the lid of the vacuum sealer and lift the cutter bar. Pull out enough bag material to contain the product you are sealing, plus an additional 3".
2. Lower the Cutter Bar on the bag material. Hold the bar down and press down and slide the cutter across. The cutter will cut in both directions.
3. Place one open end of the material in the Vacuum Chamber under the bag clips, ensuring that there are no wrinkles in the material across the Heat Seal Bar.
4. Close the lid and press down firmly on both sides of the lid until you hear the locks click and all lights are illuminated.
5. Press the Seal Only button to seal one end of the material. The vacuum mechanism will run to pull the lid tight. When the appliance beeps and all lights turn off, press the Lid Lock Release Buttons on the sides to unlock the lid. This is now ready to use like a pre-made bag.
6. **WARNING:** DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be hot! Be careful when inserting and removing bags.

NOTE: It is normal for the appliance to vacuum for a couple of seconds when using Seal Only.

NOTE: Pre-made vacuum sealer bags and additional vacuum sealer rolls are available at Iemproducts.com.

TO SEAL A BAG, choose a function based on the foods you are sealing:

AUTO VAC & SEAL – DRY FUNCTION

1. Place your food or other items in the bag, leaving at least 2" between the top of the bag and its contents.
2. Move the items being sealed to the center of the bag so all air can be pulled out.
3. Place the open end of the bag into the vacuum chamber, using the bag clips if desired. The bag clips will help ensure the best vacuum and seal and hold the bag in place while the lid is lowered.
4. Close the lid and press down firmly on both sides of the lid until you hear the locks click.
5. Press the Auto Vac & Seal – Dry button. The indicator lights will show progression through the cycle (see Progress Indicator Lights on page 7). When the sealer beeps, press the Lid Lock Release Buttons on the sides to unlock the lid and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to vacuum sealer or bag may occur.
6. **WARNING:** DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be hot! Be careful when inserting and removing bags.
7. Inspect the bag for a successful vacuum and seal. **NOTE:** Seal Only can be pressed to stop the vacuuming at any time and initiate the sealing process.

AUTO VAC & SEAL – MOIST FUNCTION

The Moist function uses a lower vacuum pressure and longer seal time to vacuum and seal foods like fresh meat, vegetables, fruits, and fish. When sealing very moist foods, place a paper towel or other absorbent pad between the food and the top of the bag to absorb excess liquid. Freeze liquids like soups and wet foods like salsa in zip-top freezer bags prior to sealing. Then place them, still in their zip-top freezer bags, in vacuum seal bags and seal.

1. Place your moist food or other items in the bag. Leave at least 2" between the top of the bag and its contents.
2. Place the open end of the bag into the vacuum chamber, using the bag clips if desired. The bag clips will help ensure the best vacuum and strong seal and help hold the bag in place while the lid is lowered.
3. Close the lid and press down firmly on both sides of the lid until you hear the locks click.
4. Press the Auto Vac & Seal – Moist button. The indicator lights will show progression through the cycle (see Progress Indicator Lights on page 7). This will take approximately ten seconds longer than a normal seal to ensure a strong seal through moisture that may be in the area.