



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

Find more great products and request a
free catalog at lemproducts.com



MAXVAC^{PRO} CHAMBER SEALER

USE & MAINTENANCE

#1745



⚠ WARNING

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

Vacuum Chamber Lid is heavy and it is secure only in the fully open position. When reaching into sealer, make sure the lid is in the fully open position; otherwise, it may fall onto hands.





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.

Questions? Call LEM Products technical assistance toll-free: (877) 536-7763 M-F 8:30-4:30 EST

General Safety Information

- Use the appliance only for its intended use. Indoor use only. Domestic use only. Improper use of this appliance voids the warranty.
- **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 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.
- 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.
- Use the appliance with supplied accessories only. 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.
- **WARNING!** To avoid suffocation hazards, keep all plastic bags away from babies and children. Always unplug unit when not in use, when changing parts, or when cleaning.
- Follow all food safety regulations and information about safe food handling as outlined by the FDA at <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>. Vacuum packaging is not a substitute for canning, refrigeration, or freezing. Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. Consuming improperly stored foods poses a risk of food poisoning.
- Read all warnings and instructions in this manual. In addition, use common sense; your personal safety is your responsibility. Failure to follow warnings and safety information could result in death, serious bodily injury, and/or property loss.

Safety Information Before Use

- There is no need to use any lubricant, such as oil or water, on this appliance.
- Close supervision is required when this product is used near children.
- 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.
- Locate sealer away from electric or gas burners, heated surfaces, or flammable or explosive fumes or soft materials (do not use on top of carpets or towels).
- Use the sealer on a level, stable, flat surface to allow air to circulate under appliance. Never move the appliance while it is in use.
- Keep sealer vents 3" to 4" away from walls and other objects to allow for proper air circulation. Do not obstruct vents, including underneath.
- Don't use the appliance if it has fallen or appears to be damaged.

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

THIS WARRANTY COVERS:

1745 MaxVac Pro Chamber Sealer

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. 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 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 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 8:30 am to 4:30 pm 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 October 24, 2024

TROUBLESHOOTING

PROBLEM	SOLUTION
Bags will not seal:	A good seal was not made between vacuum lid and the gasket: Inspect gasket to ensure it does not have any breaks or tears where air could escape.
	Thickness of bag is too great. Increase seal time and try again.
	Heat Seal Bar is broken: Carefully remove the Teflon tape and check to be sure the Heat Seal Bar is in one piece, if broken, replace it (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: Inspect gasket to ensure it does not have any breaks or tears where air could escape.
	Check that there were no sharp edges in the contents that may have punctured the bag. Discard bag and start over, covering sharp products with paper towel prior to vacuuming.
	Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter. Cut bag and reseal or use a new bag.
	Liquid was in the sealing area: Always leave 2-3" head space in the bag. Wipe sealing area to clean it prior to sealing.
	Check that food or moisture 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.
	Product being vacuum sealed has air pockets inside that did not release when vacuuming.
Bag is melting:	Bag is not intended for use with chamber vacuum sealer: Use only bags made for chamber vacuum sealers.
	Heat Seal Bar may be overheating. Turn seal time down 1-2 seconds and try again.
Bag is inflating:	Bag is over-filled; use a larger bag and allow for 2-3" head space.
	Place item being vacuum-sealed in the center of the bag to allow air to escape.
	Bag is folded or kinked and air cannot escape. Make sure there are no kinks or folds in bag.
	Check that the Heat Seal Bar is seated and is not stuck in the up position.
	Open end of bag is being held closed and not allowing air to escape. Wipe open end of bag and do not press bag holder down too tightly.
Vacuum continuously runs:	Lid is not closed.
	Gasket is not sealing. Press and hold lid down for 2-3 seconds to ensure a good seal between the lid and chamber. Inspect gasket to ensure it does not have any breaks or tears where air could escape.

Safety Information During Use

- DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. The area where bags are sealed will be HOT! USE CAUTION while inserting and removing bags.
- Lid is heavy and is secure only in the fully open position. When reaching into sealer, make sure the lid is in the fully open position; otherwise, it may fall onto hands.
- Keep away from moving parts.
- Turn off and unplug and then wait until all parts have cooled before moving, cleaning and storing the appliance.

Electrical Safety Information

- For your safety, this appliance is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. Do not cut off the third (grounding) prong. Do not use an adapter.
- Do not pull or carry by the cord or use cord as a handle. Do not close a door on the cord or pull cord around sharp edges or corners. Do not operate appliance if the cord or plug is wet.
- Arrange the power cord so that it will not drape over the countertop or tabletop, contact sharp edges, or touch hot surfaces or where it can be pulled on by children or tripped over unintentionally. Do not operate it with a damaged cord or plug.
- The appliance must be connected to a dedicated 110/120V AC electric supply only. To turn it on, first plug the cord into the electric port on the chamber sealer. Then plug the cord into an electrical outlet and turn the appliance on. Turn appliance off and remove plug from outlet when not in use.
- To protect against the risk of electrical shock, never immerse the appliance in water or expose it to rain or moisture. Do not use the appliance if you are standing on a wet floor. Do not operate this appliance with wet hands or bare feet. IF APPLIANCE FALLS INTO WATER, REMOVE PLUG FROM WALL SOCKET before attempting to remove the appliance from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- Never unplug by pulling on the power cord; always pull directly on the plug itself.
- DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting a LEM Products repair technician toll-free at (877) 536-7763 M-F 8:30 am to 4:30 pm EST or email contactus@lemproducts.com. Doing so will void warranty. Servicing must be performed as directed by qualified personnel only.
- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- It is recommended not to use an extension cord with this appliance. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.

The warnings 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 supplied by the operator. Remember your personal safety is your responsibility.

ABOUT THIS APPLIANCE

The LEM MaxVac® Pro Chamber Vacuum Sealer creates an airtight seal around foods, preserving nutrients and flavor and increasing shelf life. This heavy-duty workhorse sealer has a powerful pump, pulls a tight vacuum, and has dual heat seal bars that create reliable seals again and again. Best of all, it's specially designed to also package liquids, so you can vacuum seal soups and stews as well as marinate meats.

- Vacuum seal meat, fish, fruits, and vegetables for long-term freezer storage.
- Vacuum pack soups and other liquids.
- Seal make-ahead meals and leftovers to keep them fresh longer in the refrigerator or freezer.
- Create easy-to-cook “sous vide” bags for boil-in-bag cooking.
- Vacuum seal items for camping or boating to keep them dry.

This sealer accepts bags up to 11.42” wide. For best results, we recommend MaxVac Pro Chamber Vacuum Sealer Bags:

- 6” x 9” (SKU: 1258)
- 8” x 10” (SKU: 1259)
- 10” x 13” (SKU: 1260)

The sealer may also be used with other chamber sealer bags, textured vacuum sealer bags, and Mylar bags with a thickness between 3 and 7 mil.

NOTE: In our experience and testing it has been found that this machine works best in elevations at or under 1600'. At higher elevations you may notice a weaker vacuum. To offset the high elevation, you may have to increase vacuum time to make a tighter vacuum.

NOTICE:

- There is a part installed on the canister port inside of the chamber of your Chamber sealer that is not listed or mentioned in the product manual or quick start guide. This is the canister port cover. It has a yellow label on it that states “Remove for cleaning PULL.”
- The function of this part is to keep dry particles or dust from entering the canister port. The machine will function with or without this part installed.
- You will notice if you process a cycle with this part installed it may pop off when the air is exhausted from the chamber. THIS IS NORMAL and to be expected. Simply leave the part off with normal use or you can reinstall it between cycles.
- We highly recommend if vacuum sealing dry powders to use this part as an extra precaution to keep particles from entering the vacuum. When vacuuming other products, it is up to your discretion to use or not use the port cover.
- To clean the port cover flush with running water from the underside. Allow to air dry. (Suggested maintenance once every 2 months).

CONTENTS

Important Safety Information	2,3
About MaxVac Pro Chamber Sealer, Table of Contents	4
Parts.....	5
Control Panel.....	6
Assembly, Getting Started, Tips.....	7,8
Usage.....	9,10,11
Cleanup, Care & Storage.....	12
Troubleshooting.....	13,14
Warranty Information	15

TROUBLESHOOTING

PROBLEM	SOLUTION
Appliance will not turn on:	Check that the power cord is fully inserted into the power port on the back of the chamber sealer.
	Confirm that the power cord is tightly plugged into electrical outlet. Unplug and plug back in.
	Press the ON button at the back to turn on the appliance.
	Check if electrical outlet is working by plugging in another appliance. Or try plugging sealer into a different outlet.
Nothing happens when I try to vacuum package:	Make sure the Silicone Gasket is properly installed in the Chamber Sealer Lid.
	Make sure the Chamber Sealer Lid is down.
	Make sure the entire bag is placed correctly inside Vacuum Chamber.
	Allow the appliance to cool for 40 seconds and try again. Note: To prevent overheating of the appliance, allow the appliance to cool for 40 seconds with the lid open between seals.
Air is still in the bag after vacuuming:	A good seal was not made between vacuum lid and the base: Inspect gasket to ensure it does not have any breaks or tears where air could escape.
	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 with a new one.
We recommend MaxVac Pro Chamber Sealer Bags for best results.	Bag size was too large for the product being vacuum sealed. Select a bag that is closest in size to the product you are vacuum sealing.
Bags will not seal:	Check for creases or fold in the bag along the Heat Seal Bar.
	Bag may be overfilled: Allow 2-3” head space in the bag.
	Excessive moisture can interfere with the sealing function: Wipe the sealing area of the bag to remove moisture and debris.
	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.
	Heat Seal Pressing Bar and/or Teflon tape may have dirt or grit buildup: Clean with warm soapy cloth and wipe dry.
	Heat Seal Bar is not rising. Carefully remove the Heat Seal Bar, set it back in place, and try again.

CLEANUP, CARE & STORAGE

! WARNING

- DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures. Allow appliance to cool before cleaning, maintenance, or storage.
- 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.
- DO NOT immerse the appliance in water or other liquid for cleaning.

Cleaning

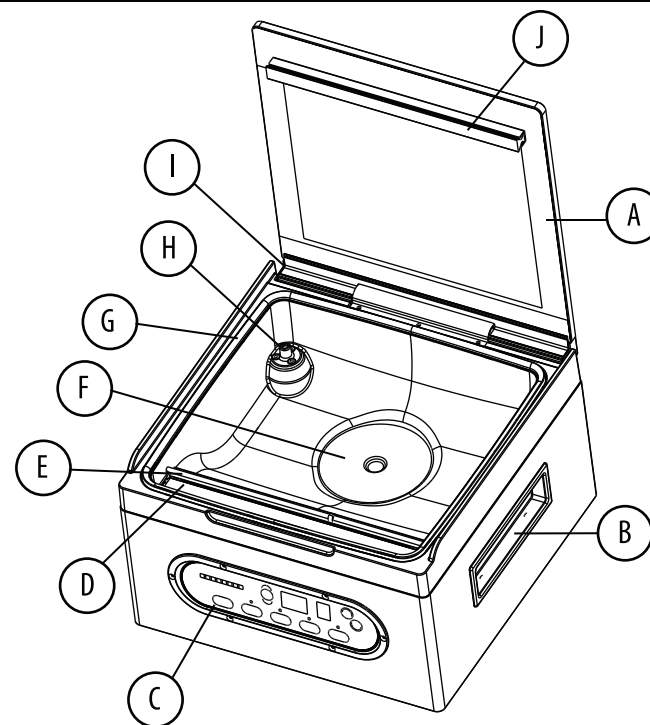
1. Cleaning and user maintenance should be performed by adults or authorized service agents.
2. Unplug sealer and allow it to cool before cleaning and storing.
3. Wipe outside of sealer with a damp cloth or sponge, using mild soap if necessary. Do not use abrasive cleaners to clean to avoid scratching surfaces of appliance. Do not use harsh chemicals.
4. Open Vacuum Chamber Lid. Lift and remove the cooled heat seal bar and wipe away any food residue or liquid on inside of lid with a damp cloth or sponge, using mild soap if necessary. Wipe the silicone gasket and pressing bar clean.
5. Wipe the Heat Seal Bar (keeping Teflon tape intact). DO NOT immerse in water.
6. Do not use harsh chemicals. Never use spray cleaners inside the vacuum chamber.
7. Allow appliance to fully air dry with lid open. Make sure sealer is thoroughly dry inside and out before using again or storing. NOTE: the gaskets around the vacuum chamber should be dried.
8. Store sealer in an upright position in a cool, dry place.

Maintenance

Over time and with use, some parts may wear out and need replacing. These are considered consumable parts and will not be covered under warranty. Call LEM Products at 877-536-7763 from 8:30am-4:30pm EST to order replacement parts.

- Teflon Tape: Replace tape when you can see wear or burn marks.
- Heat Seal Bar: Replace if appliance stops sealing properly. (One replacement bar is included.)
- Silicone Gasket: Replace if Vacuum Chamber will not hold a vacuum. (One replacement silicone gasket is included.)
- Heat Seal Pressing Bar: Replace if seals are not airtight.

PARTS



Product Name: MaxVac Pro Chamber Sealer

Rated Voltage: 100-120V AC

Pump Wattage: 180W

Vacuum Power: -.095 bar

Weight: 22.5 lbs (10,2 kg)

Overall Wattage: 320 Watts

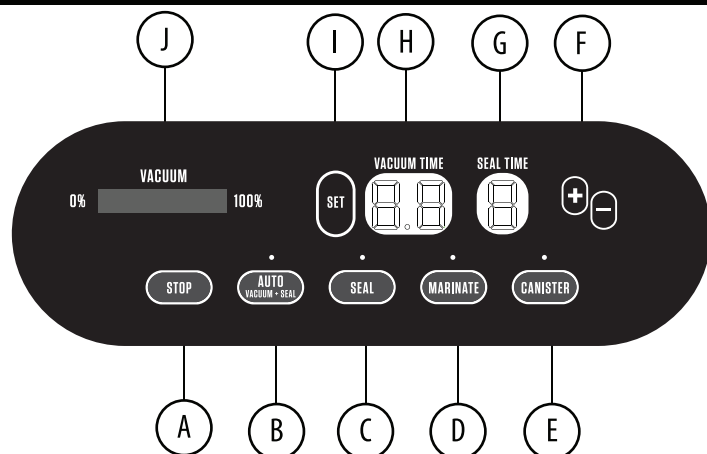
NOTE: Chamber insert- this is a foam piece that will raise the bag to be more even with the heat seal bar. It is also used to take up space (displace air) inside of the chamber. We suggest using it unless the bag or product you are vacuuming will not allow.

#	DESCRIPTION	#	DESCRIPTION
A	Vacuum Chamber Lid	G	Vacuum Chamber Gasket*
B	Handle	H	Vacuum Hose Port (for external vacuum sealing)
C	Control Panel	I	Power Cord Port & On/Off Switch
D	Seal Bar with Bag Arm	J	Heat Seal Pressing Bar
E	Heat Seal Bar*		Chamber Insert (Not Shown)
F	Vacuum Chamber		Port Filter Cover (Not Shown, installed on part H)

***Replaceable Part.** An extra Heat Seal Bar and Chamber Gasket are included with your sealer.

NOTICE: Do not remove the Teflon™ tape covering the Heat Seal Bar; this is required for proper operation. The tape will become warm over time. Additional Teflon tape is available for purchase; call LEM Products at 877-536-7763.

CONTROL PANEL



- A. Stop:** Stops unit and cancels any function in progress. Do not lift lid until you hear a beep.
- B. Auto Vacuum + Seal:** Automatically vacuums and seals in one step.
- C. Seal:** Creates a seal.
 - Use to make the first seal on a roll of material (to create a bag).
 - Pressing the Seal button during vacuuming will stop the vacuum and seal the bag.
- D. Marinate:** Quickly marinates food by a series of vacuums and holds that forces the marinade into the food. This function does not seal the bag. For details, see Usage: Marinating and Pickling on page 10.
- E. Canister:** The canister button used in conjunction with the vacuum hose will do an external vacuum and auto shut off when full vacuum is achieved.
- F. +/-:** Use in conjunction with the Set button to add or lessen vacuum or seal time.
- G. Seal Time:** Use to set the vacuum time. Shows the countdown of sealing time (3-9 seconds).
- H. Vacuum Time:** Use to set the sealing time. Shows the countdown of vacuum time (15-60 seconds).
- I. Set:** Press to toggle between vacuum and seal times. Use in conjunction with the +/- buttons to set times.
- J. Vacuum Pressure:** Eight lights indicate progress of vacuum inside the chamber. When 7 or 8 lights are lit, a good vacuum has been achieved.

Chamber sealer bags, canisters, and other supplies available at lemproducts.com

Application	Examples	Vacuum Set Time	Seal Time
General use (default)	8" x 10" and larger bags, all types of foods	30	5
Light vacuum for soft, crushable items	Baked goods, chips, fruits & berries	15	3-4
Small-size bags	Bags smaller than 8" x 10" (22cm x 25cm)	25-30	4-5
Liquids	Soups, stews, and sauces	40-50	5-7
High-vacuum packaging; marinating	Pulls extra tight vacuum around sturdy items and for marinating	60	5-7
Thicker bags	Mylar bags	30-40	7-9

USAGE, CONTINUED

Vacuum Sealing Canisters or Canning Jars

You can also use the MaxVac Pro Chamber Vacuum Sealer to vacuum seal canisters, and to seal canning jars using the Canning Jar Sealer. (Canisters, Canning Jar Sealer kit and canning jars sold separately. Vacuum hose is included.)

NOTICE: Sealing canisters or canning jars is not a substitute for canning and does not replace the need for refrigeration or freezer storage. Canister vacuum storage is short-term, airtight storage to help keep dry perishable foods fresh longer.

1. Plug in the sealer and power it on.
2. Place the food item into the canister or canning jar, leaving at least 1" (2.5 cm) of head space between contents and the rim of the canister/jar. Wipe the rim to make sure it is clean and dry.
 - Place the lid on the canister OR
 - Place the lid on the canning jar, and then place the Canning Jar Sealer on top of the lid.
3. Plug the vacuum hose into the Canister Vacuum Port.
4. Attach or hold the funnel-shaped end of the vacuum hose to the vacuum port on the canister lid or on the Canning Jar Sealer.
5. Press the Canister button to begin the vacuuming process.
6. When the process is complete the appliance will beep.
7. Remove the vacuum hose from the canister or Canning Jar Sealer.
8. Check that lid is tightly vacuumed to canister /jar.

You can also seal a pint jar or jelly jar directly in the chamber sealer. Fill the jar, allowing 1" of head space. Wipe the rim clean and place a new at lid on top of the jar, and then screw on the band until finger-tight (do not over tighten) to keep the lid secure on the jar. Place the jar on its side in the chamber. Close the lid on the vacuum sealer and press Auto Vacuum/Seal button; this will vacuum out the air and the lid will seal to the jar.

Making a Bag from a Roll of Vacuum Sealer Material

! WARNING

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

Note: The MaxVac Pro Chamber Sealer will seal vacuum sealer roll material up to 11.42" wide.

1. Pull out a length of vacuum roll material sized to the item you wish to package. Allow at least 2" of space at the top and the bottom of the food item.
2. Cut the roll material to size.
3. Place open end of the cut piece across the Heat Seal Bar in the Vacuum Chamber. Arrange the roll material so that there are no wrinkles, and it is smooth across the Heat Seal Bar. Place the Holder Arm over the material to secure it in place.
4. Close the Vacuum Chamber Lid.
5. Press "Seal" button. Appliance will vacuum for a short time to pull the lid down tightly and then will seal. When the process is complete the appliance will beep.
6. Inspect bag for a good seal.

USAGE, CONTINUED

If food is too large to place within the chamber you can use the appliance as an external vacuum sealer:

1. Insert product to be sealed in a **textured** vacuum sealer bag* that will accommodate the product to be vacuum sealed along with at least 2-3" of head space.
2. Lift the lid of the chamber and place the open end of the bag across the seal bar. Lower the bag holder bar.
3. While holding the filled bag outside and in front of the appliance, close the lid and press the Auto Vacuum/Seal button.
4. Appliance will vacuum and seal the bag. This is a great option for whole fish, long pasta, or loins of meat.

*NOTE: This technique will only work with vacuum sealer bags that have a textured interior surface. It will not work with non-textured chamber sealer bags or mylar bags.

Marinating and Pickling

You can use your Chamber Vacuum Sealer to quickly marinate or pickle foods in either vacuum seal bags or canisters. (Canisters sold separately.) This function works by expanding and contracting the fibers in the food by pulling apart and releasing, forcing the marinade into the fibers of the food.

The marinating default setting is 3 (60 sec vacuum, 10 second rest cycle) cycles. At the end of each cycle, the vacuum is released. Marinating cycles do not include sealing. If sealing is desired "seal" must be pressed following the final cycle.

Bag Marinating

1. Plug in the sealer and power it on.
2. Open the Vacuum Chamber Lid.
3. Place the food item and the marinade or pickling brine in a suitably sized vacuum sealer bag.
4. Arrange the bag so the open end lays flat over the Heat Seal Bar with no wrinkles. If the bag will not stay securely in place, place the Chamber Insert inside the Vacuum Chamber to prop up the bag, or put the item you are sealing into a larger bag. Place the Holder Arm over the bag to secure it in place.
5. Close the Vacuum Chamber Lid
6. Press the Marinate button to begin the process.
7. When the process is complete the appliance will beep.
8. If desired, press the Seal button to seal the bag.
9. Open the lid, remove the bag, and, if the bag was sealed, check for a proper seal. See Step 10 under Vacuum Packaging, on page 9.

Canister Marinating

Canisters are sold separately and are used with Vacuum hose (included).

NOTICE: When marinating product in canisters,

1. Plug in sealer and turn on.
2. Place food item(s) and marinade into canister, leaving at least 1" (2.5 cm) of head space between contents and rim of canister. Place lid on canister.
3. Plug vacuum hose into Canister Port inside of vacuum chamber in the back left corner. .
4. Hold other end of hose to the port on the canister, covering the hole completely.
5. Press the "Marinate" button to begin the marinating process.
6. When the process is complete the appliance will beep.
7. Remove the vacuum hose from the canister port.

ASSEMBLY

Open the vacuum sealer by lifting the Vacuum Chamber Lid. Check that the Heat Seal Bar is seated onto the two posts located inside the Vacuum Chamber. DO NOT remove the Teflon™ tape covering the Seal Bar; this is required for proper operation.

GETTING STARTED

Prior to first use, wipe the appliance inside and out with a damp cloth or sponge, using mild soap if necessary. Do not soak. NOT DISHWASHER SAFE. Do not use abrasive cleaners to clean to avoid scratching surfaces of appliance, especially the lid. Vacuum chamber Riser Insert is top rack dishwasher save up to 176 degrees F.

NOTICE: Use chamber sealer, mylar or textured vacuum sealer bags only. 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.

Setting up the Sealer

- Locate sealer away from electric or gas burners, heated surfaces, or flammable or explosive fumes and do not set on soft surfaces.
- Use sealer on a level, sturdy, stable surface that can support its weight to prevent it from overturning and possibly causing injury and/or damage to appliance.
- Keep sealer vents 3" to 4" away from walls and other objects to allow for proper air circulation. Do not obstruct vents, including underneath.
- Use chamber sealer bags only. DO NOT USE HOUSEHOLD BAGS! Doing so could damage the appliance and void the warranty.
- This sealer accepts bags up to 11.42" wide. We recommend MaxVac Pro Chamber Vacuum Sealer Bags:
 - 6" x 9"
 - 8" x 10"
 - 10" x 13"

⚠ WARNING

Follow all food safety regulations and information about safe food handling as outlined by the FDA at <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>. Vacuum packaging is not a substitute for canning, refrigeration, or freezing. Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. Consuming improperly stored foods poses a risk of food poisoning.

Allow foods and liquids to cool before vacuum 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. Have port cover installed to keep dry partials from entering port.

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.

GETTING STARTED, (CONTINUED)

WARNING

- Soft cheeses, fresh mushrooms, garlic, and onions should never be vacuum packaged due to the risk of anaerobic bacteria growth.
- Do not seal whole fresh bananas, whole apples, or lettuce.
- Do not reuse bags that have stored raw meat, fish, eggs, or unpasteurized cheeses due to risk of bacteria growth.
- Do not reuse bags that have been microwaved or boiled.

TIPS

Tips for Best Results

- Always use bags that are specifically manufactured for use with vacuum sealers, including chamber sealer bags, vacuum sealer bags, and Mylar bags.
- Use a paper towel to wipe moisture from the part of the bag being sealed.
- Cover sharp bones or edges prior to vacuum sealing to prevent puncturing the bag.
- Center food in the bag to allow all air to escape.
- Allow foods and liquids to cool before vacuum sealing.
- Avoid over filling bags. Leave 2" to 3" of headspace between the contents and the open end of the bag.
- Use a bag that is closest in size to the product you are vacuum sealing with the ability to have 2-3" head space.
- Keep the bag flat without any wrinkles in the seal area for a strong seal.
- To prevent wrinkles in a seal when vacuum sealing bulky items, allow at least 2" of bag material across the Heat Seal bar. If needed, prop up the item by placing the chamber insert into the chamber first, and then resting the bag on it. Then close the lid.
- We recommend waiting for 40 seconds between sealing cycles.
- Try sealing hard cheeses to keep them fresh longer. Wrap cheese in parchment or wax paper before sealing to absorb the excess moisture in the cheese and keep the cheese from deteriorating. Start with an extra-long bag to allow space for cutting open and resealing.
- Vacuum-seal batteries, matches, and other important items you want to keep dry for camping, backpacking, and boating.

Tips for Cooking and Defrosting

LEM MaxVac Pro Chamber Vacuum Bags are safe to freeze, microwave, or boil. If using a different brand of bags, check manufacturer instructions for best results.

Defrosting: Always thaw perishable food in the refrigerator or microwave. Never thaw at room temperature to avoid bacteria growth.

Microwave: Always puncture bag before placing in microwave to allow hot air to escape while heating or defrosting.

Stovetop: Vacuum-packed food can be cooked with the sous vide ("boil-in-bag") method. Place sealed bag in simmering water for the length of time needed for the type/amount of food and recipe.

USAGE

WARNING

- DO NOT TOUCH the Teflon Tape and Heat Seal Bar due to high temperatures.
- The area where bags are sealed will be HOT! USE CAUTION while inserting and removing bags!
- Vacuum Chamber Lid is heavy, and it is secure only in the fully open position. When reaching into sealer, make sure the lid is in the fully open position; otherwise, it may fall onto hands.
- Follow all food safety regulations and information about safe food handling as outlined by the FDA at <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>. Vacuum packaging is not a substitute for canning, refrigeration, or freezing. Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. Consuming improperly stored foods poses a risk of food poisoning.

NOTICE: Do not force Vacuum Chamber Lid open when sealer is in use; doing so can damage the appliance. Use STOP button on Control Panel to release lid and wait for the air to be fully exhausted and the appliance beeps before lifting the lid. Do not cover vacuum port inside the chamber.

Notes:

- We recommend waiting for 40 seconds between seals.
- If vacuum button is inadvertently pressed when lid is open, press stop to turn it off. Otherwise, vacuum pump will run for 2 minutes and then stop. Special care must be taken if auto vacuum/seal is pressed with lid open. **Heat seal bar can and will heat if function is allowed to continue.**

Vacuum Packaging

1. Plug in the sealer and power it on.
2. Choose a vacuum sealer bag that is closest in size to the food item you are sealing, allowing for 2-3" of head space at the top of the bag. Note: The entire bag must fit inside the chamber (unless external vacuum is intentionally being performed). Place the food item in the bag.
3. Open the Vacuum Chamber Lid.
4. Place the bag in the Vacuum Chamber with the open end of the bag over the Heat Seal Bar and inside of the chamber. If the bag contains liquid, keep the level of the liquid below the level of the Heat Seal Bar.
5. Arrange the bag so the open end lays flat over the Heat Seal Bar, with no wrinkles, and within the chamber. If the bag will not stay securely in place, place the Riser Insert inside the Vacuum Chamber to prop up the bag, or put the item you are sealing into a larger bag. Place the Holder Arm over the bag to secure it in place.
6. Close the Vacuum Chamber Lid.
7. Select the vacuum time and set the seal time as required. Default vacuum time is 30 seconds and default seal time is 5 seconds. These settings should accommodate most of your packaging needs.
8. Press "Auto Vacuum + Seal" button to start the vacuuming and sealing process.
9. When the process is complete air will exhaust and the appliance will beep.
10. Lift the Vacuum Chamber Lid. Remove the bag and check the quality of the vacuum by looking for air pockets or leaks. Caution: Seal area will be hot; do not touch. Check the seals for 2 clear seal marks across the top of the bag.
 - If you notice that the bag is not tightly vacuum-packed or the seal is incomplete, start over with a new bag, increasing the vacuum time by 5 seconds.
 - If the seal is incomplete, and bag is long enough to have 2-3" headspace, cut off the sealed portion of the bag or start with a new bag and increase the seal time by 1 second. If the seal appears white, milky, or melted decrease the seal time by 1 second.