



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

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.

Safety Information Before Use

- 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.
- Use appliance on a level, stable surface to prevent it from overturning and possibly causing injury and/or damage to the appliance. Never move the appliance while it is in use.
- **WARNING! DO NOT TOUCH** heat seal bar due to high temperatures. The area where bags are sealed will be HOT! USE CAUTION when inserting and removing bags.
- 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.
- To avoid injury, allow appliance to cool before moving, before putting on or taking off parts, and before cleaning and storing. Always unplug appliance when not in use, when changing parts, or when cleaning. Do not use appliance that is damaged or modified.
- DO NOT attempt to disable any of the safety features that are in place. They are there for your safety. The manufacturer denies any responsibility in the case of improper use of this appliance.
- For best results, use MaxVac® Vacuum Sealer Bags and roll material. 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.

Electrical Safety Information

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet one way. If the plug doesn't fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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

THIS WARRANTY COVERS:

LEM 1713 MaxVac® 300 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 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 covered in warranty for the balance of the original 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 Muhlhäuser 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 September 23, 2025

TROUBLESHOOTING (CONTINUED)

Problem	Solution
Bag will not seal or continuously vacuums	Check for creases, folds, or holes in the vacuum bag.
	Check for excessive moisture. Wipe sealing area with paper towel, to have a clean surface for sealing. When packaging moist foods, place a paper towel between the food and the top of the bag to absorb excess moisture. Freeze very moist foods and liquids before sealing. See "Preparing Food for Sealing" on page 7 for details.
	Powdery items may be interfering. When vacuum packing powdery items like flour or baking powder, wrap or package before placing into vacuum bag.
	Bag may be damaged. Discard the bag and try again with a fresh bag.
	Bag may be overfilled. Be sure there is 2-3" at the open end and 1" on the sides free to allow air to flow out of the bag.
	Silicon gasket may have dirt/grit buildup. Allow to cool, clean with warm soapy cloth and wipe dry. Then try again.
Bag will not seal	A good seal was not made between the silicone gaskets in the lid and the base. Run your fingers over the gaskets to ensure they are fully seated into the gasket grooves.
	After closing lid, apply light pressure to the lid for 3-4 seconds when beginning the seal. This will allow the gaskets to form an airtight chamber and engage the vacuum.
	Heating element is broken. Carefully remove the heat seal bar (it will simply pull out by using a small, flat, dull object to pry it out) and check under the silicon gaskets to see and check that the heating element is in one piece. If broken, replace the heat seal bar (call LEM Products at 877-536-7763 for parts).
Bag has lost its tight seal or vacuum	Bag may be damaged. Discard the bag and start over.
	Air was trapped around the product you are sealing. Move product to center of bag to allow for all air to escape.
	A good seal was not made between the upper and lower silicon gaskets. Apply light pressure to the lid for 3-4 seconds when beginning the seal. This will allow the gaskets to form an airtight chamber and engage the vacuum.
	Check for creases, folds, or holes in the vacuum bag.
	Check for any sharp edges that may have punctured the bag. Discard bag and start over, covering sharp products with paper towel before vacuuming.
	Liquid 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. Refer to Preparing Food for Sealing (page 7).
	Food was in the sealing area. Open the bag and wipe the sealing area of the bag to dry it. If there isn't 2-3" of space in the open end of the bag, use a larger bag. Any food particles caught in the sealing point can allow air to seep in.
	Cruciferous vegetables such as broccoli and cabbage must be blanched prior to sealing. See Preparing Foods for Sealing (page 7).
	Gasket may be damaged or dirty. Carefully remove the upper and lower gaskets and clean with warm soapy water. Dry completely and replace.

⚠ IMPORTANT SAFETY INFORMATION (CONTINUED)

- 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. Never unplug by pulling on the power cord; always pulled directly from the plug itself.
- The appliance must be connected to a dedicated 110/120V AC electric supply only. To turn it on, first plug the cord into the appliance and then plug the cord into the power outlet and then turn on the appliance. To turn off the appliance, turn off the appliance and remove plug from outlet when not in use. 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 the appliance with wet hands or bare feet. In the event the appliance should fall into water, remove the plug from the wall socket before attempting to remove the appliance from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- 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. Servicing must be performed as directed by qualified personnel only. Doing so will void warranty.

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.

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Product Name: MaxVac 300 Vacuum Sealer

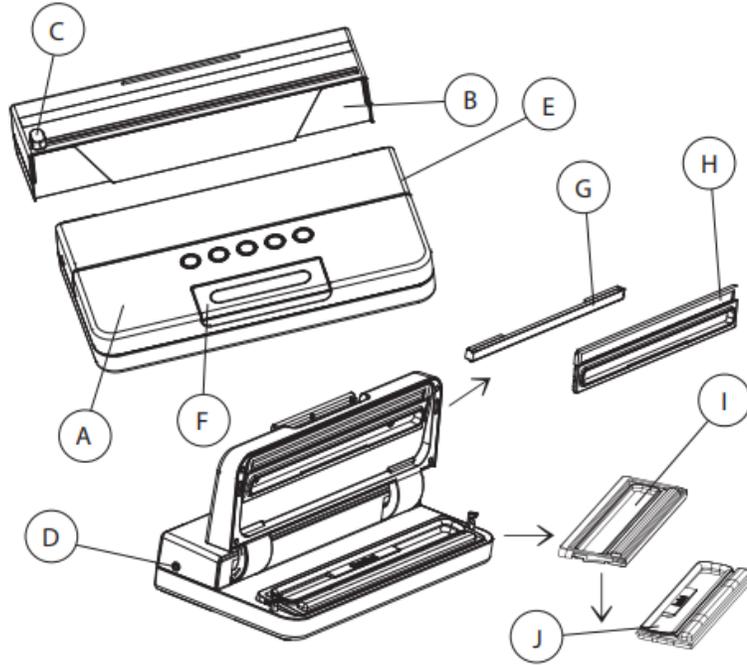
Model: 1713

Power Input: 120V 60HZ

Rated Power: 200W

Vacuum Pressure: 22hg

PARTS



#	DESCRIPTION	QTY
A	Vacuum Sealer	1
B	Roll Holder / Cutter	1
C	Cutting Blade	1
D	Canister Port	1
E	Power Port	1
F	Lid Latch	1
G	Detachable Heat Seal Bar	1
H	Upper Silicone Gasket	1
I	Drip Tray (Vacuum Chamber)	1
J	Bottom Silicone Gasket with Bag Placement Guide	1

NOTICE



To avoid damage, do not pick up appliance by roll holder. It may detach, fall, and break.

TROUBLESHOOTING

Problem	Solution
What foods should not be vacuum sealed	Do not seal soft cheese or fresh/raw garlic, onions, or mushrooms due to the risk of bacteria growth. Do not seal raw bananas, whole apples, or lettuce.
Bag is melting	Bag is not intended for use with vacuum sealer. Only use bags designed for vacuum sealers.
	Material of bag is too thin for heat sealing. Use bags at least 3mil thick.
	Heat strip is overheating. Allow the appliance to cool for 30-60 seconds between seals or allow the appliance to cool with the lid open for 1-2 minutes.
Appliance will not turn on	Appliance is not plugged into electrical outlet.
	Power cord is not fully plugged into vacuum sealer port.
	Outlet isn't working. Try a different outlet.
Vacuum will not pull air from the bag	Appliance is not turned on. Press the on/off/stop button and it will illuminate green.
	A good seal was not made between the silicone gaskets in the lid and the base. Run your fingers over the gaskets to ensure they are fully seated into the gasket grooves.
	After closing lid, apply light pressure to the lid for 3-4 seconds when beginning the sealing process. This will allow the gaskets to form an airtight chamber and engage the vacuum.
	Open end of bag was not in the drip tray (vacuum chamber). Use the bag placement guide to ensure the open end is in the correct place for a vacuum. Have at least 2" head space above food being vacuum sealed.
	Bag may be damaged. Inspect the bag for damage or small holes which may be allowing air to flow back into the bag.
	Bag may not be compatible with MaxVac® 300 Vacuum Sealer. Use MaxVac® vacuum sealer bags and rolls for best results.
	Bag is too large for the product that is being sealed. Start over with a properly sized bag.
Air space was trapped around the product you are sealing. Move product to center of bag to allow for all air to escape.	
Lid is not fully closed and locked. Close and lock lid.	
Bag is not intended for the vacuum sealer (all bags must have one side of the bag textured).	

TIPS

Food Safety

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

Cruciferous vegetables (broccoli, brussels sprouts, cabbage, cauliflower, turnips, and kale) release gases that will ruin the vacuum pack. Blanch before sealing for best results.

Soft cheeses, fresh mushrooms, garlic, and onions should never be vacuum packaged due to the risk of anaerobic bacteria growth.

Vacuum packaging is not a substitute for canning, refrigeration, or freezing.

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

Always use bags that are specifically manufactured for use with vacuum sealers (meaning they have texture on the inside of the bag and are of the correct thickness to allow for proper seal).

Use a paper towel to wipe moisture from the part of the bag being sealed.

Wrap sharp or pointed objects, such as bone, in a cushioned material to avoid puncturing the bag.

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. Center the food in a bag to allow all of the air to escape.

Allow foods to cool before sealing.

Avoid overfilling bags. Leave a minimum of 2-3" of space between the contents and the open end of the bag or top of a canister.

Keep the seal area flat when sealing to ensure a good seal. If the bag cannot lie flat, put the item in a larger bag.

Vacuum-seal batteries, matches, and other important items you want to keep dry for camping, backpacking, and boating.

Moist/wet foods - Freeze first or use an absorbent pad/paper towels to keep moisture from entering the sealing chamber.

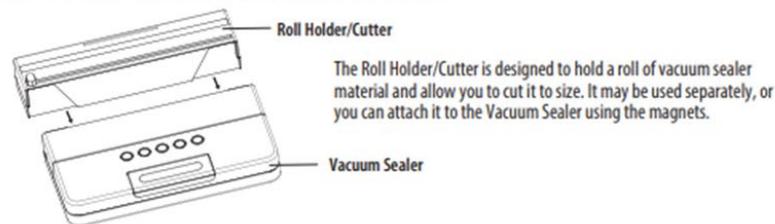
Thermal Overload Switch

When the sealer heats up, the internal fan will begin to run to cool the appliance. This is normal and to be expected.

The appliance is equipped with a thermal overload switch that will automatically shut the sealer down if it overheats. If this occurs, turn the sealer off, open lid, and allow to cool for 10 minutes before restarting. If after cool down, unit does not turn back on call LEM Products Service Department at 877-536-7763.

ASSEMBLY

1. Remove all parts from the box and familiarize yourself with them.

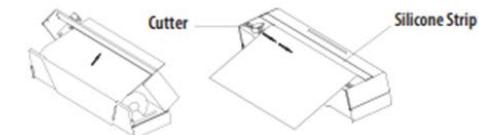


2. Open the top of the Roll Holder/Cutter. Remove power cord (where it is stored for shipment).



3. Slide the end of the roll through the slot in the lid, under the silicone strip.

(The silicone strip prevents the material from slipping back into the holder.)

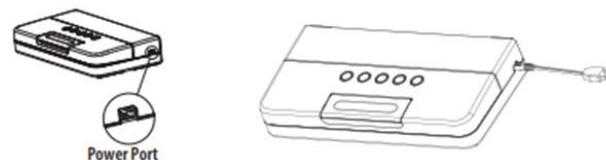


- Close Roll Holder/Cutter.

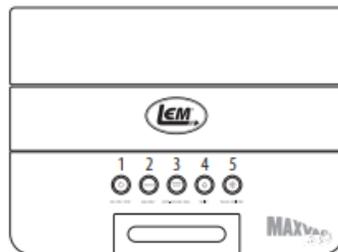
4. Open the lid of the Vacuum Sealer and familiarize yourself with the parts. You will see protective tape on the Heat Seal Bar. This is designed to protect the bags during sealing. Do not remove heat seal bar protective tape.



5. Attach power cord to power port on Vacuum Sealer. (Power cord is stored in Roll Holder/Cutter for shipment). Plug into power source. Your MaxVac® 300 Vacuum Sealer is ready for use. See USAGE INSTRUCTIONS starting on page 8.



GETTING TO KNOW YOUR SEALER



The MaxVac® 300 Vacuum Sealer 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

1. On/Off/Stop: Green Light

- Turns appliance on and off and cancels any function in progress.
- Light will pulse slowly when appliance is plugged in but not yet turned on; will light up brighter when pressed and then appliance is ready to use.

2. Seal Only: Amber Light

- Pressing will seal the bag/material.
- Use to make a seal on a roll of material to create a bag, 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.

3. Auto-Vacuum/Seal: Blue Light

- Pressing will begin the automatic vacuum and seal process. Most items can be sealed using this auto function.

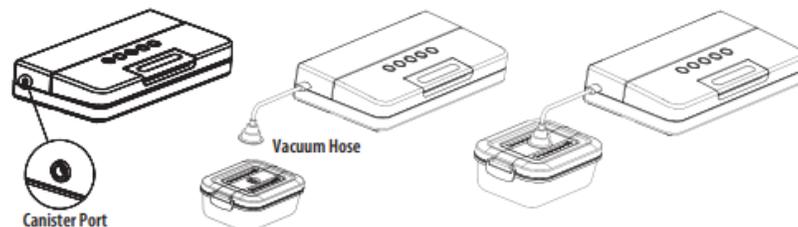
4. Moist: Blue Light

- Use for moisture-rich foods, such as fish and soft, juicy fruits like berries.
- Pressing will begin the vacuum process and it will seal sooner and longer than when on the auto function (described above).

NOTE: For best results, follow usage instructions for MOIST FUNCTION on page 9.

5. Pulse/Canister: Blue Light

- Use to manually control the vacuum process for crushable items or to vacuum seal a canister with a Jar Sealer. See PULSE FUNCTION instructions for more details (page 8).
- Gives you complete control over the vacuuming. Can be held down for continuous vacuuming or pressed numerous times until desired vacuum is achieved. Use in conjunction with Seal Only on bags. When using the canister function, you will attach a vacuum hose (sold separately) to the canister port on the left side of the sealer. Lid must be locked for the canister port to function.



DEFROSTING AND COOKING WITH VACUUM-SEALED BAGS

Most MaxVac® Sealer Bags and Rolls (except for Mylar), frozen, and microwaved. 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.

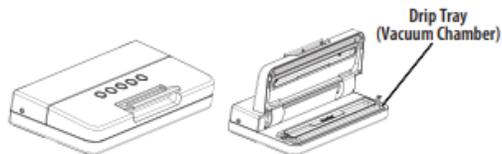
Stovetop: Vacuum-packed food can be cooked with the sous vide ("boil-in-bag") method. Place sealed bag in simmering water for the length of time needed for the type/amount of food and recipe.

MaxVac® Vacuum Bags can be reused. Simply wash with hot soapy water and hang to dry.

CAUTION: Never reuse vacuum bags that have had raw meat in them due to risk of bacterial contamination.

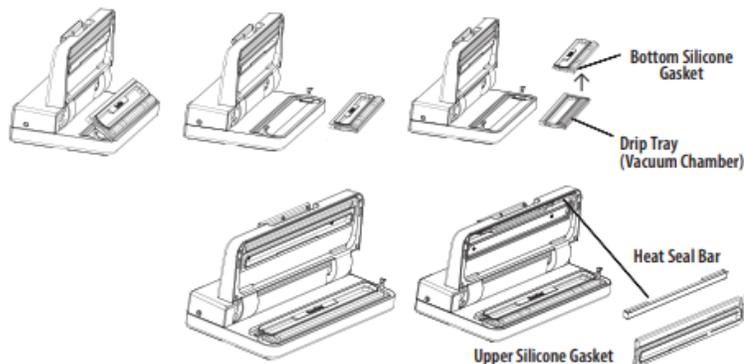
CLEAN-UP, CARE AND STORAGE

1. Turn off and unplug the appliance.
2. Allow to cool completely. Open vacuum sealer lid and remove drip tray (vacuum chamber) and clean it with warm, soapy water. Dry thoroughly.



3. Wipe outside surfaces and silicon gaskets with a damp cloth or paper towel. Reinstall drip tray (vacuum chamber).
4. Silicone gaskets can be removed for cleaning but need to be carefully and fully installed for the appliance to properly function. If the appliance is continuously vacuuming during use, gaskets are probably not properly seated.
5. If necessary, remove Silicone Gaskets as shown below and clean with a damp cloth or paper towel.

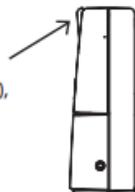
NOTE: Use care when reinserting gaskets; they must fully be seated for appliance to function successfully.



6. Inspect Vacuum Sealer for wear and replace parts, such as heat seal bar and gaskets, as needed. See parts list on page 4.
7. The sealer is compact and can be conveniently stored standing on its back for easy access in the kitchen. When storing vacuum sealer do not push the lock to the fully closed/locked position. Doing this will cause compression to the silicone gaskets which may affect vacuuming.

Replaceable parts, accessories, bags & roll material are available at LEM Products by calling 877-536-7763.

During storage the lid lock should be locked to the first lock position (closed), but not fully locked.



NOTICE: After cleaning, store with the lid closed, but UNLOCKED. Storing the sealer with the lid locked may cause the gasket to compress and not perform properly. Always leave the lid unlocked when not in use.

GETTING TO KNOW YOUR SEALER (CONTINUED)

The MaxVac® 300 Vacuum Sealer has a dual lock latch. The first lock is a partial lock that will hold the lid in place when unit is being moved or stored. The second, full lock, is for using the sealer functions. The lid must be fully locked for functions to work properly.

PREPARING FOOD 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 vacuum loose powder; it can get sucked into the pump, interfere with the vacuuming function, and damage the machine.

Moist Foods:

Use the moist setting for sealing meat, fruits, etc., that contain excess moisture. **NOTE:** This appliance is not suitable for marinating foods or vacuuming items containing large amounts of liquid. For best results, place a paper towel 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. (LEM Products also has Moisture Block Vacuum Bags available for this purpose).

TIP: Use gravity to your advantage. Pull vacuum sealer to the edge of the counter top and allow bag to hang over edge of counter (possibly supported by a drawer). Press the Moist button but keep an eye on the bag and watch for moisture to climb up towards the seal area and press seal only before it has the chance to get all the way there. This tip is for both moist and very wet foods.

Wet Foods:

Freeze all liquids or 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 Pulse/Canister button or seal in a vacuum canister (hose and canisters sold separately). Use the Pulse function in conjunction with the Seal Only function.

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 Foods:

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

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

Plug in the sealer; the green On/Off/Stop light will slowly pulse. Press the On/Off/Stop button to turn on the machine; the green will turn fully on.

TO MAKE A BAG FROM A ROLL OF MATERIAL:

1. Pull out enough bag material from underneath the silicone strip to contain the product you are sealing, plus an additional 3".
2. Lift the cutting bar with razor cutter, slip the roll material under the cutting bar and then lower cutting bar with razor on to the roll material. Start with the razor cutter all the way left or right and then push the razor cutter down and run it across the cutting bar and over the roll material to cut off your desired length of roll material to make a bag that is at least 2-3" longer than the product you are vacuum sealing.
3. Place one open end of the material in the drip tray (vacuum chamber) under the silicone bag placement guide (SureSeal Bar), ensuring that there are no wrinkles in the material along the silicone gasket.
4. Close the lid and lock it by pressing on the latch in the middle of the lid. All buttons will light when lid is successfully and fully locked., indicating that any button can now be used. The appliance will beep when a button is pressed and beep again when the process is complete. **NOTICE:** Do not lift the lid until you hear the beep. Doing so may damage your vacuum sealer.
5. Press the Seal Only button to seal one end of the material. The vacuum pump will run for a few seconds to pull the lid tight. When the appliance beeps and all lights turn on, the material is ready to use like a pre-made bag.

WARNING! DO NOT TOUCH Heat Sealing 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 lemproducts.com.

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

AUTO-VACUUM/SEAL FUNCTION (see separate instructions on page 9 for sealing moist items):

1. Place your food or other items in the bag, leaving at least 2" between the top of the bag and its contents. (Pre-made vacuum sealer bags in many varieties and sizes are available at lemproducts.com).
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 drip tray (vacuum chamber) and slide it under the bag placement guide (SureSeal Bar). This placement will help ensure a tight vacuum and strong seal.
4. Close the lid and lock by pressing the latch in the center. All buttons will light up when lid is successfully locked.
5. Press the Auto-Vacuum/Seal button. The other lights will turn off.
6. The Seal Only button will light up when the appliance automatically seals and turn off when sealing is done. When the Seal Only light goes out and appliance beeps, lift the lid lock and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to appliance or bag may occur.
7. **WARNING!** DO NOT TOUCH Heat Sealing Bar due to high temperatures. The area where bags are sealed will be HOT! Be careful when inserting and removing bags!
8. **NOTE:** Seal Only can be pressed to stop the vacuuming at any time and initiate the sealing process.

PULSE/CANISTER FUNCTION:

NOTE: The Pulse/Canister function will only vacuum while the Pulse button is held and lid is locked, giving the ability to customize the vacuum level before manually sealing. This allows you to vacuum seal soft foods like berries without crushing them.

1. Place your 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 drip tray (vacuum chamber) and slide it under the bag placement guide. This will ensure proper placement of the open end of the bag for optimal results.

USAGE (CONTINUED)

3. Close the lid and lock by pressing the latch in the center. All buttons will light up when lid is successfully locked.
4. Press and hold the Pulse/Canister button until the desired amount of air has been removed.
5. Press the Seal Only button to seal the bag. The Seal Only button will light up. (The Seal Only function will vacuum for a few more seconds to achieve a strong seal.) When the Seal Only light goes out and appliance beeps, lift the lid lock and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to appliance or bag may occur.

WARNING! DO NOT TOUCH Heat Sealing Bar due to high temperatures. The area where bags are sealed will be HOT! Be careful when inserting and removing bags!

NOTE: The Pulse/Canister button does not have to be continuously pressed. If released, further air will not be removed from the bag. Keep in mind there will be another few seconds of vacuum during sealing. Vacuum pressure will be maintained until the Pulse button is pressed again to continue removing air, 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:

Fill your vacuum canister (sold separately), or canning jar and jar sealer (sold separately) with the items you wish to seal, leaving a 2" head space. **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.

1. Canister: Place the canister lid onto the canister.
2. Jar sealer (sold separately): Place a canning lid and then the jar sealer onto the jar.
3. Close and lock the lid of the vacuum sealer. Plug the accessory hose (sold separately) into the Canister Port on the left side of the MaxVac® 300 Vacuum Sealer (as shown on page 6).
4. Use the other end of the accessory hose to plug into or cover the canister port or jar sealer.
5. Press and hold the Pulse/Canister button until the vacuum automatically turns off.

Remove the hose from the canister lid, or the jar sealer from the jar. 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.

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 drip tray (vacuum chamber) and slide under the bag placement guide. This will help ensure a the best vacuum and strong seal.
3. Close the lid and lock by pressing the latch in the center. All buttons will light up when lid is successfully locked.
4. Press the Moist button. The Seal button will light up when the appliance automatically seals and turn off when sealing is done. This will take approximately ten seconds longer than a normal seal to ensure a strong seal through moisture that may be in the area.
5. When appliance beeps, lift the lid lock and remove the sealed bag. **NOTICE:** DO NOT attempt to open the lid before the cycle is complete. Damage to appliance or bag may occur.

WARNING! DO NOT TOUCH Heat Sealing Bar due to high temperatures. The area where bags are sealed will be HOT! Be careful when inserting and removing bags!

6. Inspect the bag for a successful vacuum and seal.