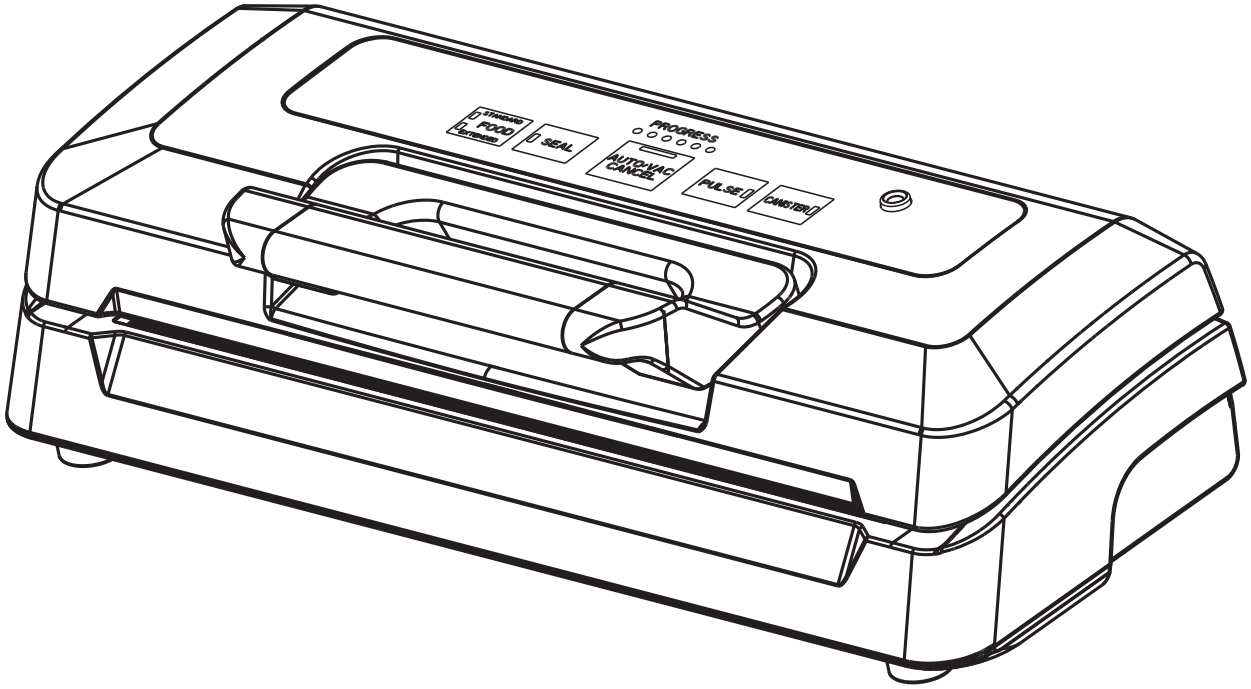
Galaxy™ equipment

User Manual



External Vacuum Sealer

with 12" Seal Bar & External Cutter

177VSM12B	04/2025

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

User Manual

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Table of Contents

Intertek 5011114

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Critical Information

- **Avoid Continuous Sealing:** Do not seal bags consecutively without allowing time for the sealing element to cool. If the "Seal" button is activated within 15 seconds of the last activation, the machine will automatically reject the command to prevent overheating.
- **Liquid Content:** Ensure that no liquid is present at the sealing location. The presence of liquid in this area can prevent proper sealing, leading to a loss of vacuum.

Warning Statements

General Safety

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the machine.
- **Instruction and Training:** Instruct and train users in the safe and correct operation of the machine to prevent accidents and achieve consistent results.
- **No Modifications:** Never modify the machine's settings, components, or features, or use them in unintended ways outside of the manufacturer’s specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the machine to avoid potential hazards.
- **Indoor Use Only:** This unit is designed for countertop use only and should be used indoors. Do not use the machine outdoors to maintain safety and proper functionality.
- **Correct Use:** Use this machine only for its intended purpose.

Electrical Safety

- **Proper Voltage:** Plug the machine into a grounded outlet with the correct voltage to prevent electrical hazards. Before plugging in or disconnecting the machine, ensure the cover is in the unlocked and upright position and that your hands are thoroughly dry.
- **Cord Safety:** To protect against electric shock, do not operate the machine in or around water or other liquids. Avoid bending the cord around corners or placing it on hot surfaces, as this could damage both the cord and the machine. When disconnecting the power cord, grasp the plug firmly and pull it out. Do not pull the plug out by the cord. Replace cords only with the manufacturer's cord set.
- **Extension Cord Use:** The use of an extension cord is not recommended. If one is used, ensure that it is rated with the same electrical specifications as the machine.
- **Unplugging:** Unplug the machine from the power source when not in use or before replacing parts.

Operational Safety

- **Stable Surface:** Ensure the machine is on a stable surface when powered on and ready for use.
- **Heat Safety:** Keep hands away from the sealing element during and immediately after use, as there is a risk of burns. Allow the unit to cool before cleaning or handling.
- **Overheat Control:** Monitor the machine during use. Keep it away from hot gases, heated ovens, electric burners, and other hot surfaces to prevent overheating.
- **No Storage During Operation:** Do not place items on top of the machine while it is in operation.

Maintenance and Cleaning

- **Cleaning and Maintenance:** Regularly clean and maintain the machine according to the Cleaning and Maintenance instructions in this manual to ensure safe and efficient operation. Cleaning and maintenance should be performed by a qualified individual or an authorized service agent.
- **No Lubricants:** There is no need to use oils or lubricants with this machine.
- **Inspect the Cord:** If the machine's cord is damaged, contact the manufacturer for a replacement.

Emergency and Labeling

- **Emergency Procedures:** Know how to turn off the machine quickly in case of emergencies or accidents.
- **Instruction Labels:** Ensure any operational or safety labels on the machine are visible and legible. Do not remove any operational or safety labels.

CAUTION:

SAVE THESE INSTRUCTIONS.

IMPORTANT
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like brie, Camembert, and ricotta).
A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.

FOOD	TYPICAL STORAGE	VACUUM FRIDGE STORAGE	VACUUM FREEZER STORAGE
Fresh Beef & Veal	1-2 Weeks	1 Month	1-3 Years
Ground Meat	1-2 Weeks	1 Month	1 Year
Fresh Pork	1 Week	2-4 Weeks	2-3 Years
Fresh Fish	3-4 Days	2 Weeks	2 Years
Fresh Poultry	1 Week	2-4 Weeks	2-3 Years
Smoked Meats	2-4 Weeks	6-12 Weeks	3 Years
Fresh Produce (Blanched)	1-2 Weeks	2-4 Weeks	2-3 Years
Fresh Fruits	3-4 Days	2 Weeks	2-3 Years
Hard Cheeses	2-4 Days	6-12 Weeks	6 Months
Sliced Deli Meats	1-2 Weeks	6-12 Weeks	Not Recommended
Fresh Pasta	1 Week	2-3 Weeks	6 Months

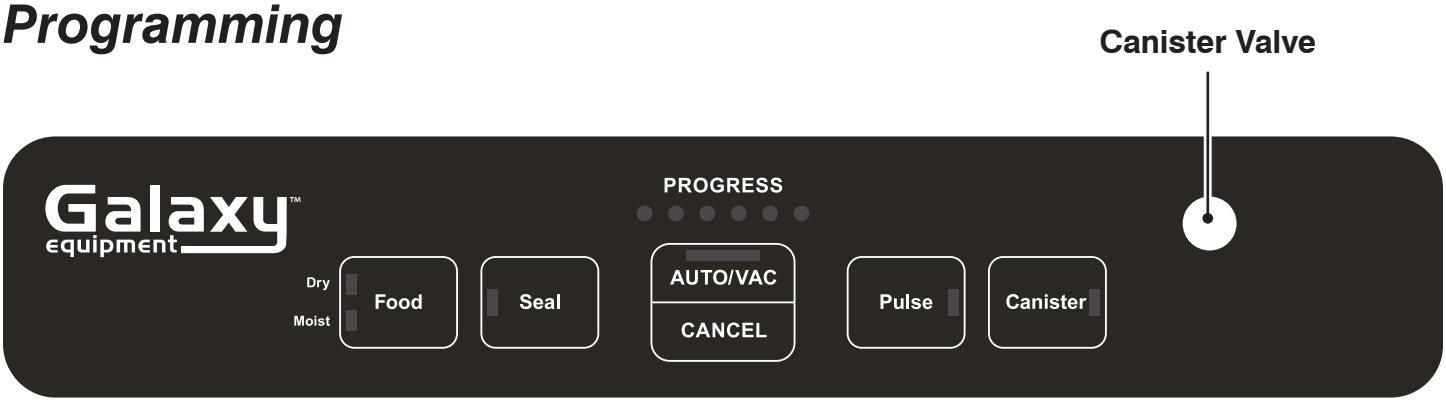
Initial Setup

- **Inspect the Packaging:** Examine the machine's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the machine or its components.
  - Remove the machine from its packaging.
  - Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.
- **Verify Package Contents:** Confirm that the packaging includes the following parts:
  a. Vacuum Packaging Machine
  b. Power Cord
  c. Canister Hose (located inside the machine in the top housing)
- **Placement:** Ensure a minimum clearance of 6" on all sides of the vacuum packaging machine to ensure proper airflow. Avoid positioning the vacuum packaging machine directly adjacent to a heat source. Place the vacuum packaging machine on a stable surface near an electrical outlet. It is required to place the vacuum packaging machine in a climate-controlled room to enhance its durability. Level placement is crucial for the vacuum packaging machine to work effectively.

Cleaning

1. **Unplug the Unit:** Always unplug the vacuum sealer before beginning any cleaning process.
2. **Avoid Immersion:** Do not immerse the unit in water or any other liquid.
3. **Use Non-Abrasive Cleaners:** Avoid using abrasive products or materials, as they can scratch the surface of the unit.
4. **Clean with Mild Soap:** Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue from the surface and around components.
5. **Thoroughly Dry:** Ensure the unit is completely dry before using it again.
   Note: The gaskets around the vacuum chamber should be thoroughly dried before reassembling. When reassembling, handle the gaskets with care to prevent damage.

Programming



- **Auto/Vac:** The Auto/Vac function runs a complete vacuum and seal cycle with a single button press. The machine pulls a vacuum and then automatically seals the bag.
- **Food (Dry/Moist):** The Food setting adjusts the vacuum and seal process based on the type of product being sealed.
  - **Dry:** Use for dry items like nuts, seeds, beans, and raw vegetables.
  - **Moist:** Use for wet or damp foods like red meat, pork, and poultry. This setting extends the vacuum time to prevent juices from interfering with the seal.
- **Canister/Canister Valve:** The Canister setting allows users to vacuum-seal items in a canister. Attach the vacuum hose to the canister (sold separately) to store dry goods under vacuum. This feature is also useful for canning, ensuring an airtight seal.
- **Pulse:** The Pulse function pulls a vacuum in short increments. It is ideal for delicate items like berries or sharp items like bones. This prevents crushing or puncturing the bag.
- **Seal:** The Seal function allows users to seal bags without pulling a vacuum. Perfect for bag rolls, users can seal one end, fill the bag, and then run a vacuum and seal cycle.
- **Progress Bar:** The Progress Bar monitors the status of an Auto/Vac, Seal, or Pulse cycle. When the bar is fully lit, the process is complete, and it is safe to unlock the handle and remove the sealed product.
- **Locking Handle:** The Locking Handle ensures an airtight seal by securing the top and bottom gaskets. Flip down the top compartment and press the handle firmly until it locks into place, confirming the machine is ready for vacuum or sealing.
- **Canister Valve for Hose:** The Canister Hose Valve is located on the top of the machine. Insert the provided hose into this valve and connect the other end to a canister. Close the lid, lock the handle, and press the Canister function to start vacuum-sealing the canister.

Operation

Vacuum Packaging a Bag

1. **Prepare the Bag:** Place the contents inside a specially designed vacuum packaging bag.
2. **Align the Bag:** Ensure the open end of the bag is straight and free of dust, wrinkles, or ripples.
3. **Position the Bag:** Insert the open end of the bag into the vacuum chamber. Make sure the air intake valve is not covered by the bag.
4. **Close the Lid:** Lower the top cover and press the front handle down firmly to lock the lid in place.
5. **Start the Vac & Seal:** Press the "Auto/Vac" button to initiate the vacuum process. The bag will seal automatically once vacuuming is complete.
6. **Progress Bar:** The progress bar keeps you updated on the time remaining in the current action.

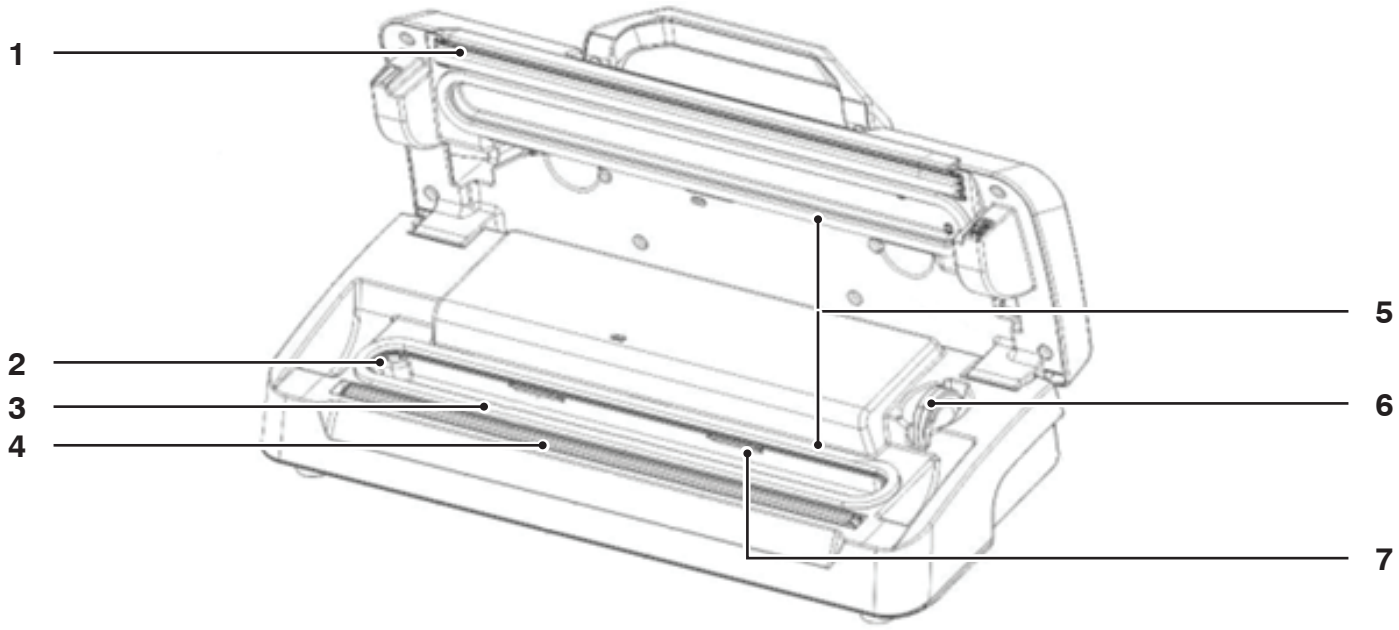
Vacuum Sealing a Canister

WARNING: DO NOT place canister or cover in a microwave or freezer.

Note: If you are going to freeze, do not fill canister more than 80%.

1. Clean the Canister: Wipe the canister cover and base to ensure they are clean and dry.
2. Prepare the Canister:
   - Place the items into the canister, making sure not to overfill it. This ensures the cover can make good contact with the canister rim.
   - Clean the cover rim and the bottom seal gasket of the canister cover.
3. Connect the Hose:
   - Insert one end of the hose into the air intake of the vacuum sealer.
   - Insert the other end of the hose into the center hole of the canister cover
4. Start the Vacuum Process:
   - Press the canister button to begin vacuuming
   - To prevent air leaks, use your hand to gently press down on the cover at the beginning of the vacuum process.
   - The machine will stop automatically when sufficient vacuum pressure is reached.
5. Remove the Hose:
   - Once the vacuum process is complete, immediately remove the hose from the canister or bowl.

Parts Identification



1. **Upper Seal Strip**
   - **Location:** Foam pad located in the upper housing, works with the sealing element in the lower housing.
   - **Function:** Pinches and holds the bag in place during the vacuum and sealing process.

   Note: Replace if damaged or worn to maintain proper machine function.
2. **Air Intake**
   - **Location:** Located in the vacuum chamber, evacuates air from the bag and chamber.
   - **Function:** Ensure the pouch does not cover the air intake valve during vacuuming to allow proper air removal.
3. **Vacuum Chamber**
   - **Location:** Indented portion of the bottom housing where the open end of the bag is placed.

   Note: Ensure the bag is positioned over the sealing element but not covering the air intake valve.
4. **Sealing Element**
   - **Location:** Heating element located in front of the vacuum chamber on the lower housing.
   - **Function:** Seals the bag during the sealing or vacuum-sealing process.

   Note: May need replacement after extended use
5. **Upper and Lower Gaskets**
   - **Location:** Two gaskets are located on the machine: one in the upper housing and one in the lower housing.
   - **Function:** Form an airtight seal when the machine is closed. Allow the air intake valve to pull air from the bag and vacuum chamber.

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6. **Removable Bag Cutter**
   - **Function:** Used to create custom-sized pouches from a bag roll. Slide along the length of the bag to cut it to size. After cutting, use the Seal function to seal one end before filling the pouch for vacuum sealing.
7. **Removable Liquid Channel**
   - **Location:** Positioned at the bottom of the vacuum chamber.
   - **Function:** Collects moisture pulled from wet or moist foods.

     Note: Can be removed and cleaned after each vacuum cycle.

Maintenance

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. **Turn Off and Unplug:** Turn off and disconnect the machine from the power source.
2. **Plug and Cord:**
   - Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
   - Check the integrity of electrical cords and plug points.
3. **Seals, Gaskets, and Hoses:** Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. **Lid and Hinges:** Examine the lid and hinges for ease of operation.
5. **Troubleshooting:** If any issues are detected, consult the “Troubleshooting” section, or contact manufacturer for recommended actions or replacements.

Replacing the Gasket

1. **Turn Off and Unplug:** Set the power switch to “O” and remove the power cord from the electrical outlet.
2. **Ensure the Unit is Cool:** Make sure the unit has completely cooled down before proceeding.
3. **Open the Lid:** Open the Acrylic Vacuum Lid.
4. **Remove the Old Gasket:**
   a. Remove the gasket from the groove on the underside of the Acrylic Vacuum Lid.
   b. Remove the gasket from the groove in the Plastic Vacuum Chamber.
5. **Install the New Gasket:**
   a. Place a new gasket in the groove of the Plastic Vacuum Chamber.
   b. Work the gasket into the groove with your fingers until it is fully seated.
   c. Position a new gasket into the groove in the Acrylic Vacuum Lid.
   d. Work the gasket into the groove with your fingers until it is fully seated.

Replacing the Teflon Tape

1. **Turn Off and Unplug:** Set the power switch to “O” and remove the power cord from the electrical outlet.
2. **Ensure the Unit is Cool:** Make sure the unit has completely cooled down before proceeding.
3. **Open the Lid:** Open the Acrylic Vacuum Lid.
4. **Remove the Old Teflon Tape:**
   a. Use a fingernail or sharp-edged tool to lift one end of the Teflon Tape covering the Seal Bar Heating Element.
   b. Grasp the loose end and slowly peel the Teflon Tape back over itself until fully removed.
5. **Prepare the New Teflon Tape:**
   a. Remove the backing from a new strip of Teflon Tape for the Seal Bar Heating Element.
   b. Avoid allowing the adhesive side of the Teflon Tape to contact anything, including itself.
6. **Apply the New Teflon Tape:**
   a. Hold one end of the Teflon Tape in each hand.
   b. Stick the left end of the Teflon Tape to the flat area on the Plastic Vacuum Chamber, just left of the Seal Bar Heating Element.
   c. Apply the Teflon Tape from left to right over the Seal Bar Heating Element.
   d. Ensure there are no wrinkles or folds in the Teflon Tape.
   e. Make sure the Teflon Tape fully covers the Seal Bar Heating Element.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Unit seals but does not pull a vacuum.	The vacuum pouch may not be correctly positioned over the seal bar.	Verify that both the top and bottom edges of the vacuum pouch are placed over the seal bar inside the vacuum chamber.
	The lip of the vacuum pouch could be obstructing the air intake valve.	Ensure the lip of the vacuum pouch is not covering the air intake valve.
	The vacuum pouch may have punctures that prevent proper vacuuming.	Inspect the vacuum pouch for any punctures. If a puncture is found, replace the pouch and restart the vacuum cycle.
Unit pulls a vacuum but does not seal.	The pouch edges might be contaminated by liquids, oils, wrinkles, or dust.	Make sure the pouch edges are clean, dry, and free from wrinkles or debris.
	The heating element may be malfunctioning and not generating heat.	Test the heating element by running a seal cycle, then carefully hover your hand over it to check for warmth (DO NOT TOUCH). If it is not warm, the heating element may need replacement.
	The seal strip in the top housing might be torn or deformed.	Check the seal strip in the top housing for tears or deformations and replace it if necessary.
	The top or bottom gaskets may be damaged or deformed.	Inspect the top and bottom gaskets for damage or deformities. Replace the gasket(s) if needed.
Vacuum pouch melting during sealing.	The vacuum pouch may be too thin for the sealing process, causing it to melt.	Switch to a thicker vacuum pouch, preferably one with a thickness of 3 mil, to prevent the pouch from melting during sealing.