



Chamber Vacuum Packaging Machines

177GVMC10, 177GVMC12

09/2020

Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

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Safety Tips

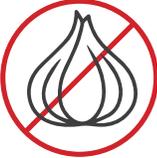
- Read this manual carefully before use
- DO NOT use on or near a heat source
- DO NOT immerse any part of the unit in water
- Unplug unit when not in use
- DO NOT pull the cord when unplugging the unit
- DO NOT operate if plug or cord is damaged
- DO NOT operate if unit is damaged or malfunctions
- Only use unit for intended use
- DO NOT allow children to use unit
- Only use a grounded outlet
- DO NOT modify the plug in any way
- DO NOT allow cord to drape over counter or tabletop
- DO NOT use near burner or oven
- Use caution when sealing hot items
- DO NOT use outdoors

Food Storage and Safety

Vacuum packaging with any model in the Galaxy line will yield unbelievable results. These machines remove up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal storage methods. You can store dry foods like pasta, cereal and flour, fresh meats like pork, chicken and beef, vegetables like carrots, potatoes and squash, or even frozen liquids like soups and drink mixes. The possibilities are endless.

Once packaged, there are a variety of unique methods to cook your stored food. You can cook the food traditionally or sous vide it for a tender and lush flavor.

Vegetables should always be blanched – cook until crispy and then submerge in cold water to stop the cooking process – to kill any enzymes that may cause out-gassing when vacuumed.

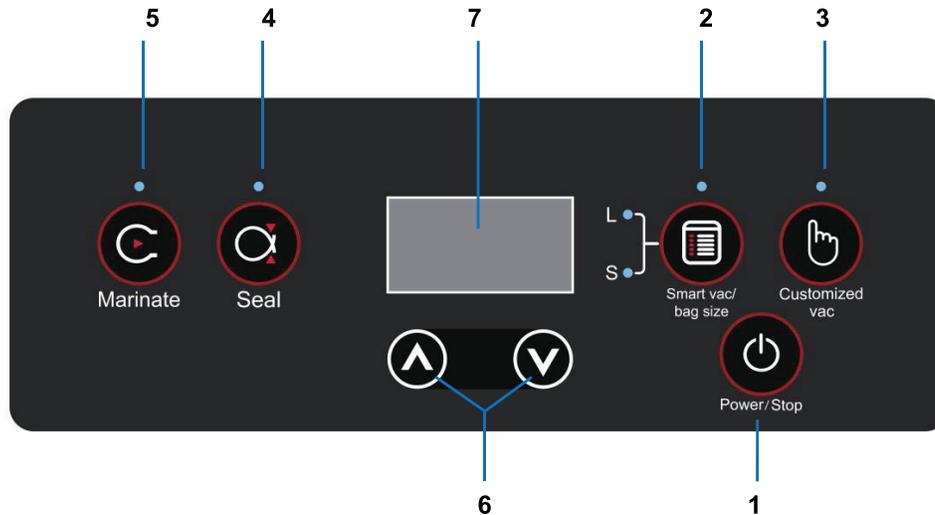


IMPORTANT
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).
 A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.



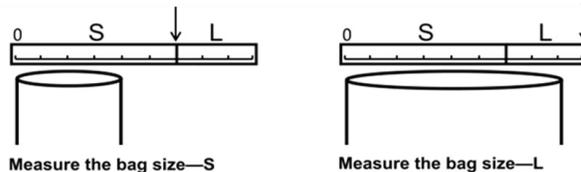
FOOD	TYPICAL STORAGE	VACUUM FRIDGE STORAGE	VACUUM FREEZER STORAGE
Fresh Beef & Veal	1-2 Weeks	1 Month	1-3 Years
Ground Meat	1-2 Weeks	1 Month	1 Year
Fresh Pork	1 Week	2-4 Weeks	2-3 Years
Fresh Fish	3-4 Days	2 Weeks	2 Years
Fresh Poultry	1 Week	2-4 Weeks	2-3 Years
Smoked Meats	2-4 Weeks	6-12 Weeks	3 Years
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

Control Panel - 177GVMC10



1. Power/Stop Button (Power/Stop) (1) Connect power source, press this button, digital display shows setting parameters, machine enters into Ready-to-work mode. Press this button again to turn off the digital display. Machine is back to Stand-by mode. (2) Press this button to stop any process of working.

2. Smart Vac/Bag Size Button Press the Smart Vac/Bag Size button (the digital display will show “Au”) and select the size of the bag you want to seal. The L and S indicator lights will light up to signify that the correct size has been chosen (L and S represent Large and Small).



3. Customized Vac Button Press the Customized Vac button to enter the manual vacuum heat sealing model. Press ▲ / ▼ to choose a vacuum time (range 0- 80s; 1 sec increments).

4. Seal Button Press the Seal Button to enter your custom seal time (0-6s). Press ▲ / ▼ to change the heat sealing time (in .5 sec increments) to your desired seal time. Smart Vac mode and Custom Vacuum Mode will both allow you to set the heat sealing time.

In the Vacuuming process, press the Seal key to stop the vacuum pumping and start the heat sealing process to seal the bag.

5. Marinate Button Press the Marinate button to enter into vacuum marinate mode. Press ▲ / ▼ to choose your marinate time between options 9, 18, and 27 minutes. Every 9 minutes is a marinate work cycle which includes vacuuming, holding the vacuum, and releasing to marinate your product.

6. ▲ / ▼ Button The ▲ / ▼ buttons, can adjust the heat-sealing time, Customized model of vacuum time, and marinate time.

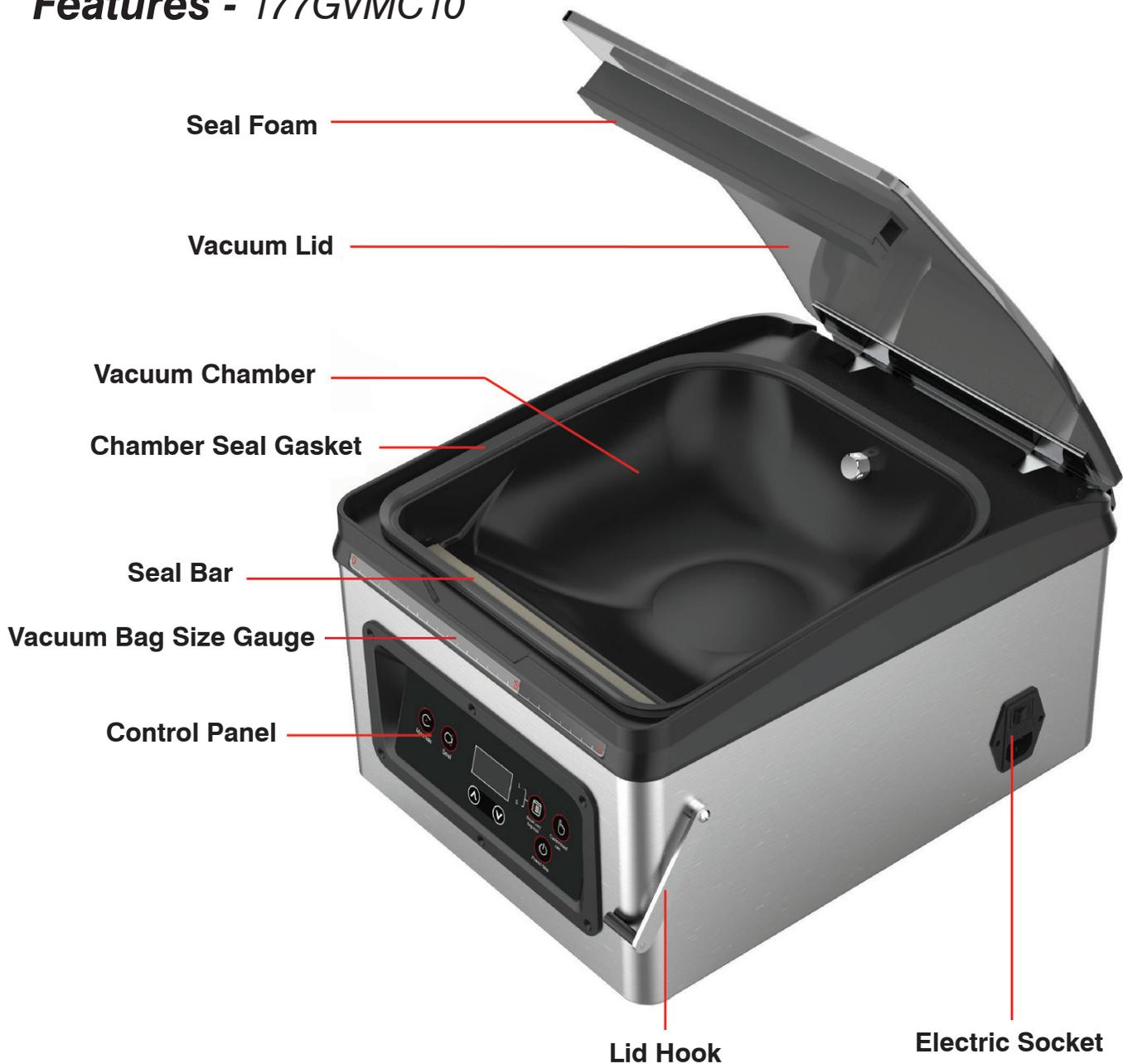
7. Digital Display The digital display will show the mode or timing being chosen for vacuum, seal, or marinate time.

Working condition: The Smart Vacuum mode shows the real-time Vacuum time and remaining heat-sealing time, the Customized Vacuum mode shows the remaining Vacuum time and remaining heat sealing time, the marinate mode shows vacuum degree and remaining marinate time.

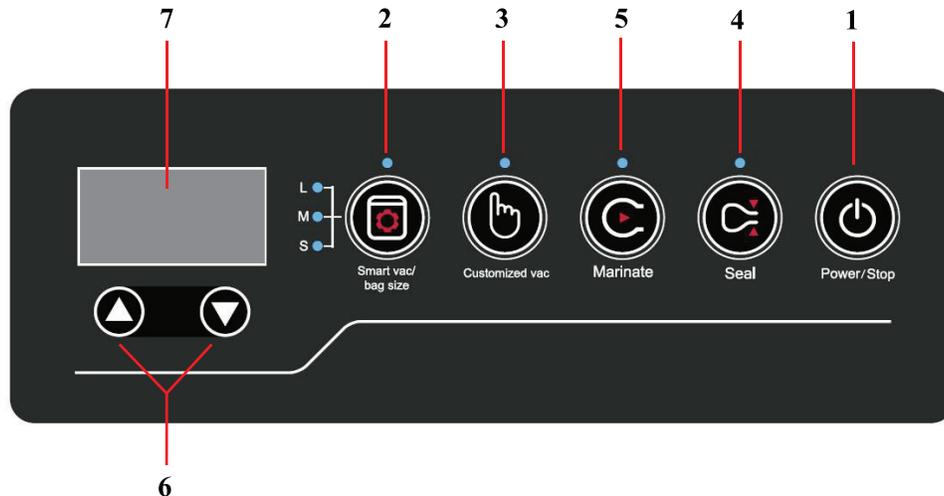
8. Start The Machine When powered on, closing the vacuum lead will start the machine with the current settings chosen.

9. Factory Data Reset Turn on the power and press and hold the “Marinate” and “Seal” keys at the same time. The machine will display “rs” and beep to restore to the factory settings.

Features - 177GVMC10

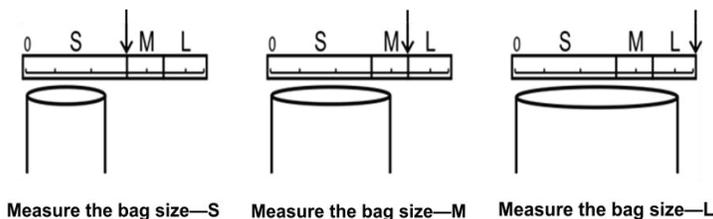


Control Panel - 177GVMC12



1. Power/Stop Button (Power/Stop) (1) Connect power source, press this button, displayer shows setting parameters, machine enters into Ready-to-work mode. Press this button again to turn off the displayer. Machine is back to Stand-by mode. (2) Press this button to stop any process of working.

2. Smart Vac/Bag Size Button Press the Smart Vac/Bag Size button (the digital display will show “Au”) and select the size of the bag you want to seal. The L, M and S indicator lights will light up to signify that the correct size has been chosen (L, M and S represent Large, Medium and Small).



3. Customized Vac Button Press the Customized Vac button to enter the manual vacuum heat sealing model. Press ▲ / ▼ to choose a vacuum time (range 0- 80s; 1 sec increments).

4. Seal Button Press the Seal Button to enter your custom seal time(0-6s). Press ▲ / ▼ to change the heat sealing time (in .5 sec increments) to your desired seal time. Smart Vac mode and Custom Vacuum Mode will both allow you to set the heat sealing time.

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Working condition: The Smart Vacuum mode shows the real-time Vacuum time and remaining heat-sealing time, the Customized Vacuum mode shows the remaining Vacuum time and remaining heat sealing time, the marinate mode shows vacuum degree and remaining marinate time.

8. Start The Machine When powered on, closing the vacuum lead will start the machine with the current settings chosen.

9. Factory Data Reset Turn on the power and press and hold the “Marinate” and “Seal” keys at the same time. The machine will display “rs” and beep to restore to the factory setting.

Features - 177GVMC12



Model Specifications



Model	GVMC10	GVMC12
Dimensions	12 ¹³ / ₁₆ "W x 16 ¹ / ₂ "D x 9 ⁵ / ₈ "H	14 ¹ / ₂ "W x 17 ¹ / ₂ "D x 10"H
Chamber Dimensions	10 ¹ / ₂ "W x 11 ³ / ₄ "D x 4"H	12 ¹ / ₄ "W x 13"D x 4"H
Body Material	Stainless Steel Housing with Transparent Lid	Stainless Steel Housing with Transparent Lid
Seal Bar	10" Wide	12" Wide
Voltage	120V	120V
Wattage	350W	380W
Seal Time	0-6 Seconds	0-6 Seconds
Vacuum Time	Smart Vac Adjustable for S and L Custom Sealing 0-80s	Smart Vac Adjustable for S, M, and L Custom Sealing 0-80s
Pump	Dry	Dry

Features

- Easy to read digital controls,
- Digital display of vacuum pressure
- Smart Vac function automates vacuum seal based on bag size
- Removable Seal Bar
- No Hassle Dry Pump
- Adjustable Vacuum and Seal Time

Operating Instructions

1. Plug in the power cord, connect the power supply, and the machine enters standby mode, the display shows "OFF".
2. Press the Power/Stop button, the machine will enter the ready working state, the display shows "ON", and wait for the mode to be selected. When you press the Power/Stop button, the display shows "CLO". Once open the vacuum lid and it gets ready to work.

Notes: When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.

Packaging with Vacuum Pouches

You can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

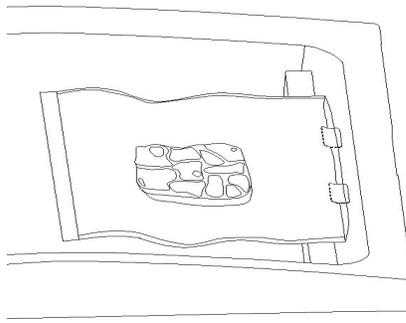
- Keeps food fresh 3-5 times longer than conventional storage bags.

- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

How to Vacuum and Seal a Pouch

NOTE: In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

1. Select a vacuum bag of the right size and place the item in the bag, allowing at least 2 inches (5 cm) between the top of the bag and the item to ensure sealing.
2. Press the Seal button, and then through ▲ / ▼, select heat sealing time (with memory function, the next work such as have not changed, you do not need to set up).
3. Vacuum Mode Selection (Smart Vacuum or Customized Vacuum)
 - If the Smart Vacuum mode is used, press the Smart Vac/bag size button to select the bag specification (L, M, S) according to the actual size of the bag. The corresponding indicator lights up, indicating that the bag of the corresponding specification is selected.
 - If the Customized Vacuum mode is used, press Customized Vac, then through ▲ / ▼, choose the required time.
4. Place the vacuum bag with the items in it flat in the vacuum chamber, place the bag mouth on the heating bar, and insert two clips into the bag mouth. The mouth of the bag should be kept clean and free from liquid and debris.



5. Close the vacuum cover and gently press 2-3s. The machine starts to vacuum and heat up automatically. If it is necessary to heat seal in advance during vacuuming, press the seal button during vacuuming to enter the heat seal.
6. When it is finished, the machine will beep three times, then automatically open the vacuum lid and is finished.
7. Remove the heat-sealed items, check the heat-sealing effect, and then refrigerate or refrigerate for storage.

Note: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 digital. If the seal is “white or milky” decrease the seal time by 1 digital.

Troubleshooting

NOTE: In order to maintain a longer lifetime, we strongly recommend to stop at least 20 seconds between each seal.

ISSUE	REMEDY
Unit won't turn on	<ul style="list-style-type: none">• Ensure the machine is properly plugged into a grounded outlet.• Check the power cord for tears, frays, or other damage. Do not use machine if the power cord is damaged.
Not achieving a complete vacuum	<ul style="list-style-type: none">• The edge of the bag must be across the seal bar, and not extend past the chamber, ensure there are no wrinkles in the bag and that the bag is inside the chamber.• Make sure the seal is complete and that the seal is clear. If the seal is spotty, incomplete, wrinkled, milky, or white colored, it is inadequate. Cut seal portion and restart the vacuum process.• Ensure both the sealer and bag are clean, dry and free of debris for the vacuum process to be successful. Wipe the surface of the seal bar and inside of the bag and try again.
Bag loses vacuum after being sealed	<ul style="list-style-type: none">• Check for sharp items such as bones, stems, cloves and others that can puncture the bags.• Some fruits and vegetables can release gases if not properly prepared before storing. Make sure to blanch or freeze food before packaging. If in doubt about the quality of the food, discard immediately.
Buttons not working	<ul style="list-style-type: none">• In rare cases, the buttons and/or programs may not work properly. If this occurs, unplug the machine and plug it back in to reset the programming.

Warranty Information

Galaxy warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Galaxy covering your Galaxy brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Galaxy reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Galaxy Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Galaxy makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Galaxy has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Galaxy shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.