



## External Vacuum Packaging Machine

**Models:** 186VME1

8/2021

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

## **Index**

<b>Important Safety Information .....</b>	<b>3</b>
<b>Identification of Key Parts .....</b>	<b>4</b>
<b>Specifications .....</b>	<b>4</b>
<b>How to Make a Bag from Roll .....</b>	<b>5</b>
<b>How to Vacuum and Seal with Bags .....</b>	<b>5</b>
<b>How to Vacuum Pack with Canisters .....</b>	<b>6</b>
<b>Troubleshooting .....</b>	<b>7</b>

## IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

Vacuum packaging with the Galaxy VME1 removes 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.

Never vacuum pack garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed from these foods, causing them to be extremely dangerous if ingested. Vegetables should always be blanched, or lightly cooked and crispy to kill any enzymes that may cause out-gassing when vacuumed.

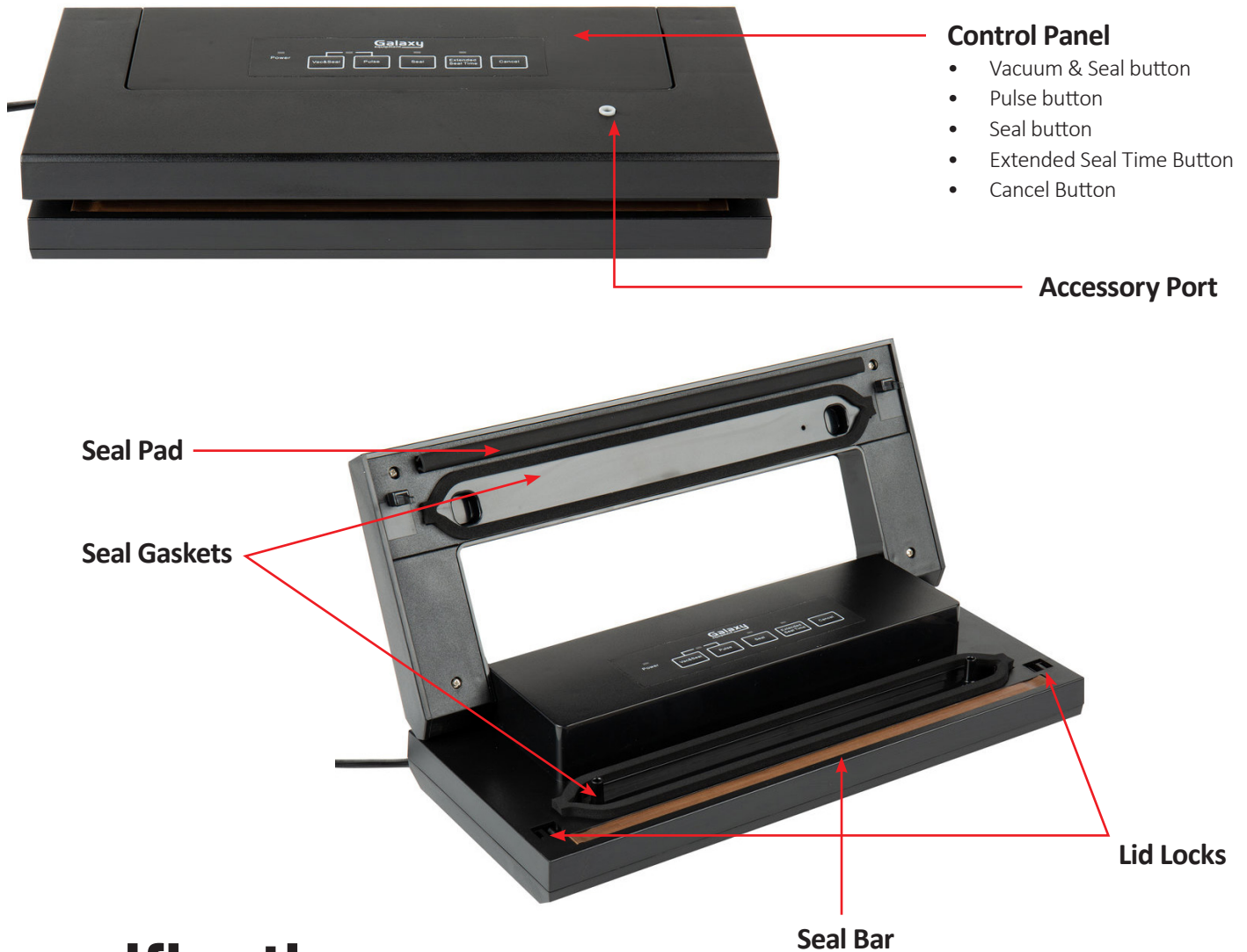
Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

**NOTE: Save these instructions for future reference.**

# User Manual



## Identification of Key Parts



## Specifications

Dimensions	15.0"W X 6.5"D X 3.0"H
Voltage	120V
Wattage	100W
Max Bag Width	12.0"
Plug Type	NEMA 1-15P



## How to Make a Bag from Roll

1. Choose suitable roll no wider than 12" and lay open end across the seal bar, making sure the bags ends do not go past the edge of the machine.
2. Close the lid by pressing firmly on both corners to lock in place.
3. Press the "Seal" button, the following sequence will occur:

**Note:** If the machine is used in a cold environment, use the "Extended Seal Time" button before starting to ensure optimum seal.

- a. Vacuum cycle begins
  - b. "Seal" Light comes on, cycle starts
  - c. Vacuum cycle ends, Lid unlocks and lifts
4. Remove bag from machine and inspect seal.

**Note:** A good seal will be clear upon inspection. Seals that are spotty, incomplete, wrinkled, milky, or white colored are inadequate. If this occurs, cut seal portion and restart process at Step 1.

5. Cut bag on the opposite end of seal to desired length.
6. Follow the instructions below for how to Vacuum and Seal with Bags.

## How to Vacuum and Seal with Bags

1. Choose suitable sized vacuum bag no wider than 12", and place item(s) in bag, leaving at least 3 inches from the contents to the top of the bag to ensure best vacuum sealing
2. Lay the open end of the bag across the seal bar, making sure the bag ends do not go past the edge of the machine.
3. Close the lid by pressing firmly on both corners to lock in place.
4. Press the "Vacuum & Seal" button to begin the process

**Note:** If vacuuming fragile or easily crushed items, use the "Pulse" button to manual control the vacuum process. Repeatedly press "Pulse" on and off a few times until you reach the desired vacuum pressure.

5. If using the "Pulse" button, press the "Seal" button to manually seal the bag. Otherwise, the machine will vacuum until it achieves proper vacuum pressure and will automatically go into seal mode.
6. After the Vacuum & Seal cycle ends, the Lid unlocks and lifts. Remove bag from machine and inspect seal.

**Note:** A good seal will be clear upon inspection. Seals that are spotty, incomplete, wrinkled, milky, or white colored are inadequate. If this occurs, cut seal portion and restart process at Step 1.

7. Store contents of bag normally. All perishable foods will need to be refrigerated or frozen to prevent spoilage.

## How to Vacuum Pack with Canisters

Note: Press "Cancel" button to stop the machine at any time. If an instant seal is needed, simply press the "Seal" button.

1. Choose container made for vacuum sealing, place items in canister making sure there is at least 1" space from the food to the lid, and that the lid is dry and free of food particles and debris. Do not overfill.
2. Place lid on top of container, and turn the knob to the "Vacuum" position.
3. Connect the hose to the Accessory Port on the machine to the port on the canister lid.
4. Close the machine lid by pressing firmly on both corners to lock in place.
5. Press the "Vacuum & Seal" button while simultaneously pressing the canister lid for 3-5 seconds.
6. After the vacuum process completes, turn the canister lid to the "Lock" position" and then remove the hose from the canister lid and machine. Wash the hose as necessary.
7. Store the canister in refrigerator or pantry, depending on item stored. Do not Freeze.
8. To open the canister, twist the knob on the canister lid to the "Open" position.

## Troubleshooting

### **Problem: Unit won't turn on**

- 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.

### **Problem: Not achieving a complete vacuum**

- The edge of the bag must be across the seal bar, and not extend past the ends of the bar, ensure there are no wrinkles in the bag and that the bag is inside the chamber seal gasket
- If packaging from a roll, make sure the first seal is complete and that the seal is clear. If the seal is spotty, incomplete, wrinkled, milky, or white colored, they are inadequate. If this occurs, cut seal portion and restart the bag making 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.

### **Problem: Bag loses vacuum after being sealed**

- 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.

### **Problem: Not vacuuming canisters properly**

- Ensure the accessory hose is properly attached to the machine and canister.
- Ensure the canister lid knob is turned to the "Vacuum" position.
- Leave at least 1" of space between the lid and the top of the food.
- Make sure there is no damage to the canister and lid. If there is a crack in either, discard and use a new one.

### **Problem: Buttons not working**

- In rare cases, the buttons and/or programs may not work properly. If this occurs, unplug the machine and re-plug it in to reset the programming.