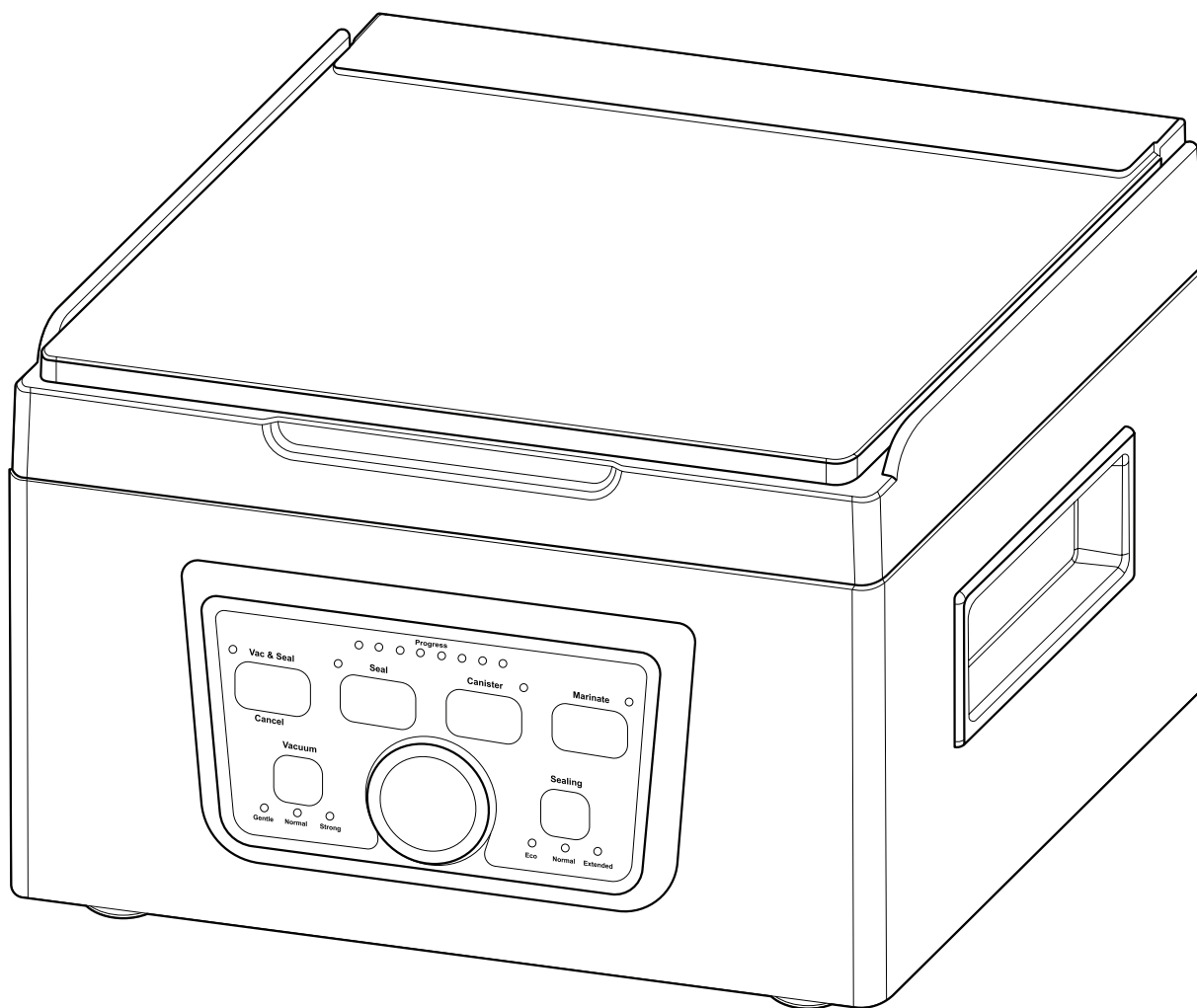




Chamber Vacuum Packaging Machines

177GVMC10P, 177GVMC12P

04/2025

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

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Critical Information

Wipe Out the Chamber Between Uses: Always wipe out the chamber after each use. Failing to remove excess water can affect the machine's vacuum performance.

Check Seals and Gaskets Regularly: Inspect seals and gaskets routinely, as these parts wear over time and may require replacement. Not replacing worn seals and gaskets can decrease the effectiveness of the vacuum.

General Safety

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the chamber vacuum packaging machine.
- **Instruction and Training:** Ensure users are instructed and trained in the safe and correct operation of the chamber vacuum packaging machine to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the chamber vacuum packaging machine's components or features beyond what is provided and recommended by the manufacturer, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the chamber vacuum packaging machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the chamber vacuum packaging machine to prevent potential hazards.
- **Indoor Use Only:** The chamber vacuum packaging machine is intended for indoor use only. Do not use it outdoors to maintain safety and proper functionality.
- **Supervision Required:** This appliance is not intended for use by persons who lack experience and knowledge unless they are supervised or instructed in the safe use of the appliance by a person responsible for their safety.

Electrical Safety

- **Dedicated Circuit:** For optimal performance and safety, the chamber vacuum packaging machine must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the appliance.
- **GFCI Outlets:** It is recommended to use the chamber vacuum packaging machine with a GFCI outlet. State and local regulations may require use of a GFCI outlet.
- **Proper Voltage:** Plug the chamber vacuum packaging machine into a grounded outlet with the correct voltage to prevent electrical hazards. Never operate the chamber vacuum packaging machine using an extension cord.
- **Cord Safety:** To protect against electric shock, do not immerse the power cord, plug or any part of the appliance in water or other liquids. Keep cords away from wet areas and avoid letting the cord hang over edges, stretch around corners, or touch hot surfaces.

Operational Safety

- **Overheat Control:** Ensure adequate ventilation (6" clearance on each side of the machine) to prevent overheating. This is especially important during periods of extended use.
- **Sharp Elements:** Keep hands away from the hot sealing element located at the front of the lower chamber of the machine to prevent burns and injuries.
- **Stable Surface:** When in the "ON" position, ensure the chamber vacuum packaging machine is placed on a stable surface, such as a table or counter, to prevent accidents.
- **No Flammable Materials:** Avoid using the chamber vacuum packaging machine near flammable materials to prevent the risk of fire. Ensure no items are stored on top of the appliance during operation.

Maintenance and Cleaning

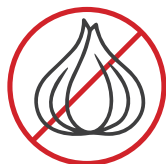
- **Unplug Before Maintenance:** Always unplug the chamber vacuum packaging machine from the outlet when not in use. With the machine unplugged, allow the machine to cool prior to cleaning, or replacing parts.
- **Cleaning Guidelines:** Regularly clean the chamber vacuum packaging machine according to the instructions to ensure safe and hygienic operation. Do not immerse any part of the appliance in water.
- **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, ensure that all components are sanitized to prevent food contamination.
- **Inspection:** Regularly inspect the chamber vacuum packaging machine for signs of wear, damage, or malfunction, and address any issues promptly. If the appliance has malfunctioned or has been dropped or damaged, please reach out to the manufacturer.

Emergency and Labeling

- **Emergency Procedures:** Know how to quickly turn off the chamber vacuum packaging machine in case of emergencies or accidents.
- **Instruction Labels:** Ensure that any operational or safety labels on the chamber vacuum packaging machine are visible and legible. Do not remove any operational or safety labels.
- **Child Safety:** Keep children away from the chamber vacuum packaging machine and its controls to prevent accidents and misuse.

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 chamber vacuum packaging machine's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the chamber vacuum packaging 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. Chamber Vacuum Packaging Machine
 - b. Seal Bar
 - c. Power Cord
- **Placement:** Ensure a minimum clearance of 6" on all sides of the chamber vacuum packaging machine to ensure proper airflow. Avoid positioning the machine directly adjacent to a heat source. Place the machine on a stable surface near an electrical outlet. It is required to place the chamber vacuum packaging machine in a climate-controlled room to enhance its durability. Level placement is crucial for the machine to work effectively.

Cleaning

1. **Unplug the Unit:** Unplug the vacuum packaging machine and allow it to cool prior to 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 dish washing 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.

Operation

Note: You must wipe out the chamber between uses for the equipment to get proper vacuum.

Connect the Power Cord

- Locate the power cord.
- Plug the female side of the cord into the back of the chamber vacuum packaging machine.
- Plug the male end into a properly rated electrical outlet.
- Flip the power switch to the "ON" position on the back of the machine.

Vacuum Packaging with Galaxy Machines

Using any model from the Galaxy line for vacuum packaging delivers exceptional results by removing up to 90% of the air from the package. This significantly extends the freshness of food—up to five times longer than traditional storage methods.

Food Types Suitable for Vacuum Packaging

- **Dry Foods:** Store items like pasta, cereal, and flour.
- **Fresh Meats:** Preserve pork, chicken, beef, and other fresh meats.
- **Vegetables:** Package vegetables such as carrots, potatoes, and squash.
- **Frozen Liquids:** Safely store soups, drink mixes, and other liquids.

Cooking Methods for Vacuum-Sealed Foods

Once vacuum-sealed, your stored food can be cooked using various methods:

- **Traditional Cooking:** Prepare your food as usual.
- **Sous Vide:** Achieve tender and flavorful results with sous vide cooking.

Important Note on Vegetables

Always blanch vegetables before vacuum packaging. Blanching involves cooking the vegetables until they are crisp, then quickly submerging them in cold water to stop the cooking process. This step is crucial, as it kills enzymes that could cause outgassing when the vegetables are vacuum-sealed.

Vacuum Strength and Seal Time Settings

Vacuum

- **Gentle:** Use “Gentle” for delicate products like bread that could be flattened during the vacuum process. This setting is also ideal for sharp items like shells or bones that could puncture the bag when vacuumed.
- **Normal:** “Normal” should be your default setting for most sealing needs. It is suitable for items like coffee beans, nuts, seeds, poultry, and meats.
- **Strong:** Use “Strong” for products with trapped air to ensure that all air is fully removed from both the product and the bag.

Sealing

- **Eco:** Choose “Eco” for the shortest seal time. This setting is ideal for thin vacuum bags.
- **Normal:** “Normal” is best for standard 3-mil or 4-mil vacuum bags.
- **Extended:** Use “Extended” for thicker vacuum bags, such as those that are 5-mil and above.

Fill Vacuum Bag

Place your desired contents into the vacuum bag.

Position Bag in Chamber

Insert the vacuum bag into the chamber and tuck the open end over the seal bar. Use the metal clamp at the front of the machine to secure the bag if necessary.

Buttons and Operation

The Vac & Seal function allows users to vacuum and seal product in one simple process.

1. **Select Vacuum Pressure:** Choose your desired vacuum pressure by pressing the "Vacuum" button and toggling between: Gentle, Normal and Strong.
2. **Select Seal Strength:** Choose your desired seal strength by pressing the "Sealing" button and toggling between: Eco, Normal and Extended.
3. **Initiate Packaging Process:** Press the Vac & Seal button to start the vacuum and sealing process.
4. **Close the Lid:** Ensure the lid is securely closed.
5. **Monitor Progress:** Watch the progress bar on the faceplate to know when the process is complete.

Seal

Use the "Seal" setting to seal the bag without vacuuming, ideal for preparing bags cut from rolls before adding contents.

1. **Prepare the Bag:** Use the "Seal" function when you only need to seal the bag without pulling a vacuum.
2. **Seal One Side of the Bag:** This is especially useful for sealing one side of a vacuum bag when cutting from a roll before placing contents inside.
3. **Complete the Seal:** Press the "Seal" button to seal the bag.

Canister (Note: Canister and hose are sold separately)

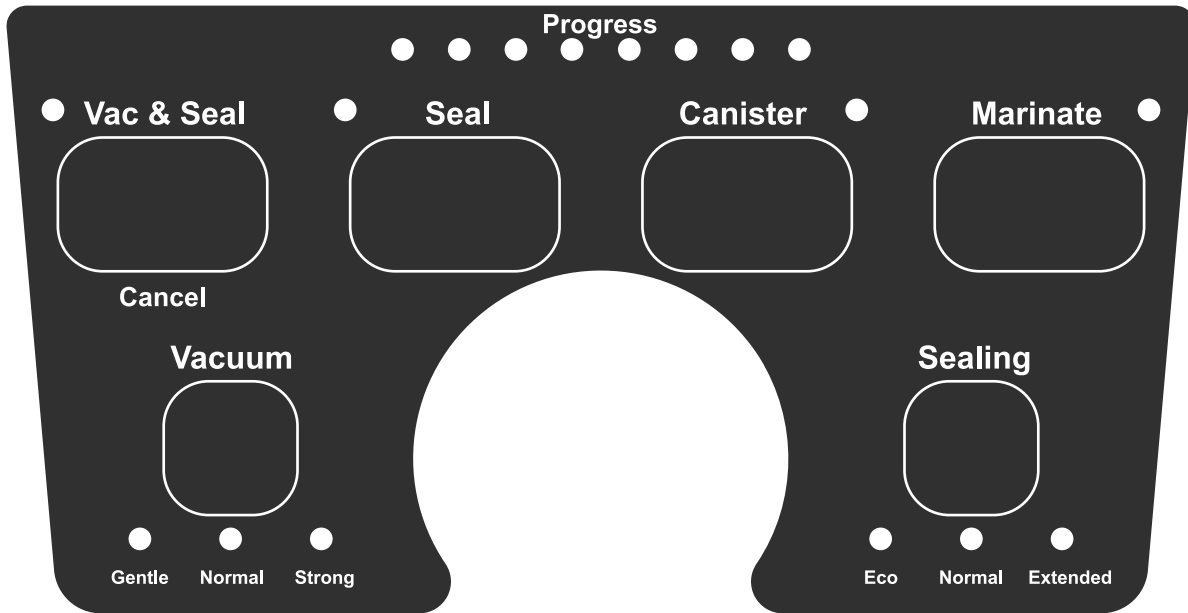
1. **Attach Canister Hose:** Connect the canister hose to the valve in the seal chamber and the top of the canister.
2. **Open the Machine Lid:** Ensure the machine lid is open.
3. **Create Airtight Seal:** Press the Canister button to create an airtight seal within the canister.

Marinate

Achieves a 12-hour marinade effect in about 30 seconds.

1. **Prepare the Food:** Place the food and marinating liquid in a vacuum bag.
2. **Run the Marinate Function:** Press the “Marinate” button to start the process. The machine will pulse and pull two full vacuums to ensure the marinade deeply penetrates the food.
3. **Check the Seal:** Note that the bag will not automatically seal after marinating. Ensure that the end of the bag that rests on the seal bar is dry and free of marinade to achieve an air tight seal.

Control Panel



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 disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine the lid and hinges for ease of operation.
6. If any issues are detected, consult the “Troubleshooting” section, or contact manufacturer for recommended actions or replacements.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Achieving a Vacuum, but not sealing.	Sealing time is set to "Normal."	Reset the sealing time to "Extended."
	Damaged or improperly set heating element.	Inspect the heating element for damage. Replace if necessary, ensure proper installation.
	Damaged or improperly installed sealing strip.	Examine the sealing strip. If damaged, replace it and ensure it is properly installed.
	Liquid on the edge of the bag.	Clean the edge of the bag and try sealing again.
Achieving a seal, but vacuum is inadequate.	Vacuumping time is set to "Normal."	Reset the vacuumping time to "Strong."
	Sharp edges on the food.	Wrap sharp edges of the food with safe paper before vacuumping.
	Liquid on the edge of the bag.	Clean the edge of the bag and try vacuumping again.
	Damaged or improperly installed sealing strip.	Inspect the sealing strip. If damaged, replace it and ensure it is properly installed.
Bag Inflates After Vacuuming.	Perishable foods not stored properly.	Freeze or refrigerate perishable foods after vacuuming to prolong shelf life. Vacuuming alone does not guarantee that food will not spoil.
	Fresh vegetables, fruits, or seeds stored at room temperature.	Refrigerate fresh vegetables, fruits, and seeds after vacuuming to prevent photosynthesis and respiration.
Bag Melts.	Sealing time is set to "Extended."	Reset the sealing time to "Normal."