



External Vacuum Packaging Machines

177GVME12SS, 177GVME16SS

08/2020

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

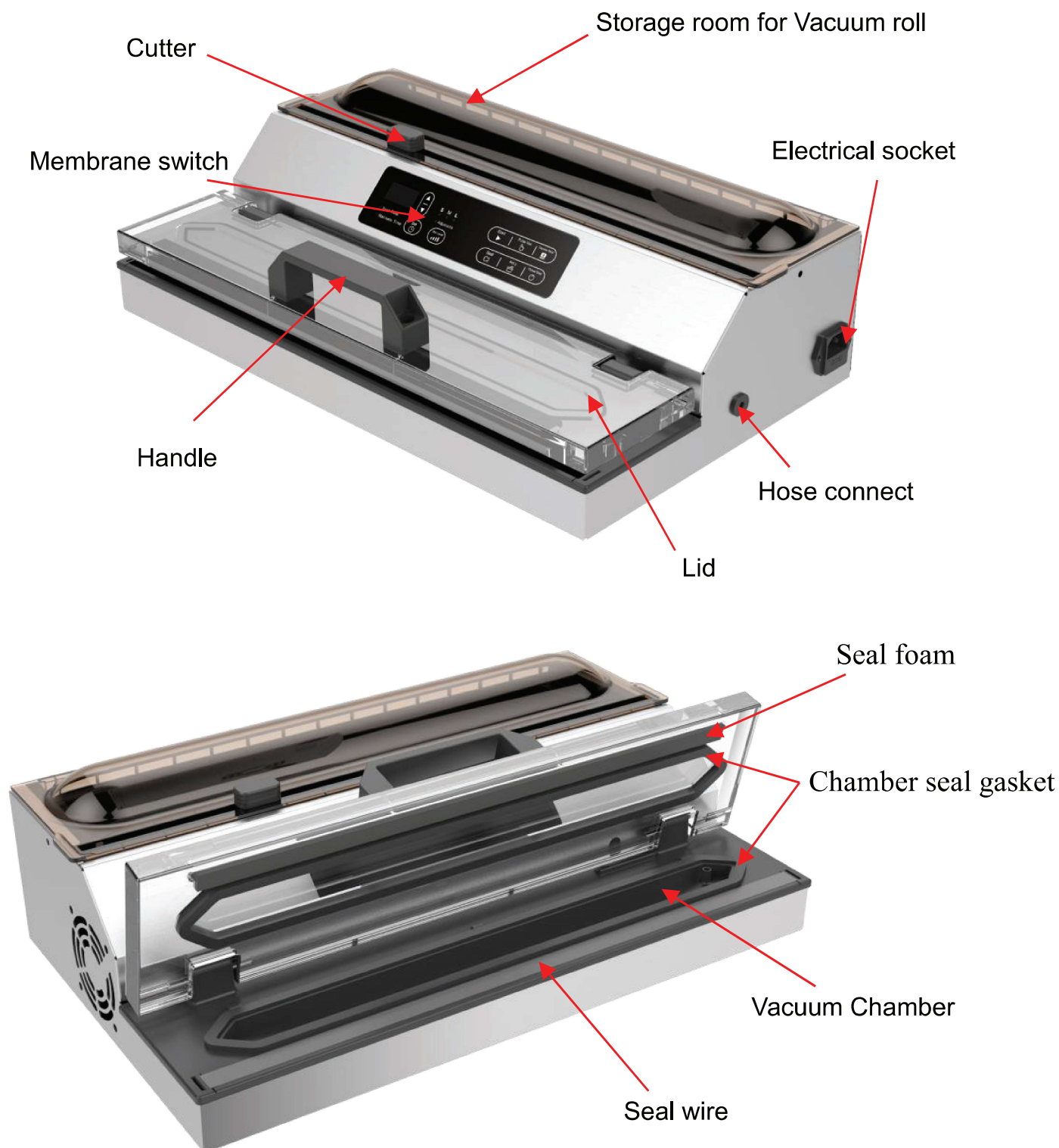
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).

A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.

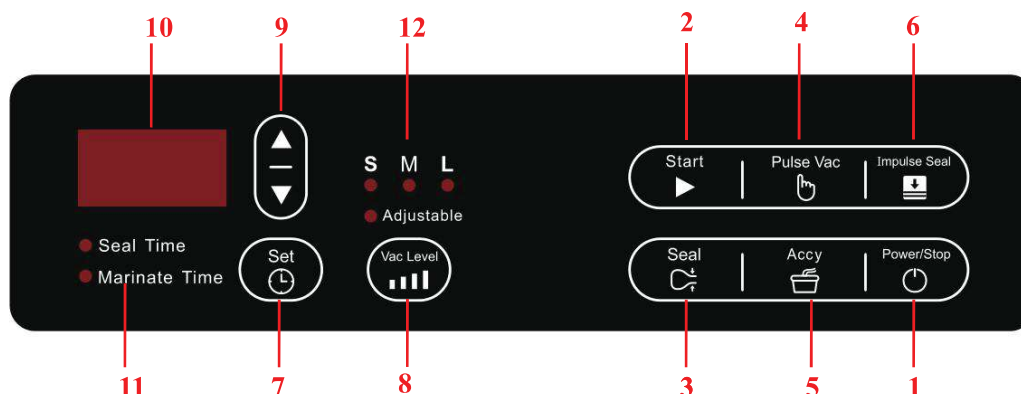


FOOD	TYPICAL STORAGE	VACUUM FRIDGE STORAGE	VACUUM FREEZER STORAGE
Fresh Beef & Veal	1-2 Weeks	1 Month	1-3 Years
Ground Meat	1-2 Weeks	1 Month	1 Year
Fresh Pork	1 Week	2-4 Weeks	2-3 Years
Fresh Fish	3-4 Days	2 Weeks	2 Years
Fresh Poultry	1 Week	2-4 Weeks	2-3 Years
Smoked Meats	2-4 Weeks	6-12 Weeks	3 Years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

Features



Control Panel



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. Auto Vacuum Button (Start) (1) Under Vacuum and Seal mode, press “Start” button, the machine will vacuum and seal automatically. *NOTE: To achieve this function, please press the lid to close it.* (2) Under Marinate mode, press “Start” button the machine will start to marinate automatically. *NOTE: To achieve this function, please ensure to open the lid.*

3. Seal Button (Seal) (1) Press “Seal” button to stop vacuum cycle and instantly seal the bag to prevent crushing delicate items. (2) Make custom-sized bags.

4. Pulse Vacuum Button (Pulse) Use “Pulse” button to prevent crushing delicate items. Press “Pulse” button choose pulse mode, then press the “Pulse” again by fingers, the machine will vacuum little by little according to your pressing on the button. *NOTE: To achieve this function, please press the lid to close it.*

5. Accessory Vacuum Button (Accy) Only for vacuum canister, bottle stopper and other accessories; press “Accessory” button, the machine starts vacuum cycle. After the vacuum cycle, machine will stop automatically WITHOUT seal. *NOTE: To achieve this function, please ensure to open the lid.*

6. Impulse Seal Button (Impulse seal) Press Impulse Seal button, the machine enters into Impulse Seal mode. You can seal the bag by opening and closing the lid now. (This mode is mainly for the bags which do not need to vacuum) *NOTE: To achieve this function, please press the lid when close it.*

7. Mode Setting Button (Set) Press the “Set” button, choose vacuum-seal mode or vacuum-marinate mode (indicator light will be on accordingly). Press the “▲” “▼” button to adjust the seal time or marinate time (the time will show on the digital displayer).

8. Vacuum Level Button (Vac Level) Press the “Vac Level” button, choose the vacuum Degree needed (indicator light will be on accordingly, with a unit of inHg). When choosing ADJUSTABLE, press “▲” “▼” button to set any vacuum degree needed (the vacuum degree will show on the digital displayer).

9. Time Adjusting Button (“▲” or “▼”) Simply adjust the seal time or marinate time “up” or “down” by using “▲” or “▼” buttons. When it is adjusted to 0, machine will not seal.

10. Digital Displayer 1. Show the vacuum degree in real time.
2. Show the seal time or marinate time.

11. Indicator lights Indicate working process.

12. Indicator lights Indicate vacuum degree.

Restore Factory Defaults Connect power source, press “Power” button, then press “▲” button and “▼” button at the same time for 3s. When the machine gives out a beep sound and shows rS, then it is successful to restore factory defaults.

Model Specifications



NEMA 5-15P

Model	GVME12SS	GVME16SS
Dimensions	15"W x 12"D x 6¼"H	19"W x 12"D x 6¼"H
Material	Stainless Steel Body	Stainless Steel Body
Seal Bar	12" Wide	16" Wide
Roll Storage	up to 12" x 50'	up to 15½" x 50'
Voltage	120V	120V
Wattage	475W	550W
Seal Time	0-6 Seconds	0-6 Seconds
Pump	Dual	Dual

Operating Instructions

How to Make a Bag from a Roll

1. Choose suitable roll no wider than 12" for GVME12SS or 15½" for GVME16SS.
This vacuum sealer includes a roll storage and cutter for your convenience.
Place the roll in the storage area and pull out the desired length of bag. Lay the edge over the cutter and move the cutting blade across to create a clean even cut.
2. Lay the open end of the bag across the seal bar, making sure the bags ends do not go past the edge of the seal pad.
3. Close the lid by pressing firmly by using the handle.
4. Select desired seal time by pressing set until the seal time light is illuminated.
Use the arrows to set your seal time from 0-6 seconds.
5. Press the "Seal" button, the following sequence will occur:
Note: If the machine is used in a cold environment, select 6 seconds for seal time.
 - a. Vacuum cycle begins
 - b. "Seal" Light comes on, cycle starts
 - c. Vacuum cycle ends, Lid unlocks and lifts
6. 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. Use built in roll cutter to cut bag on the opposite end of seal to desired length.
8. Follow the instructions below for how to Vacuum and Seal with Bags.

How to Vacuum Seal Bags

NOTE: If an instant seal is needed, simply press the “Seal” button.

1. Press the “Power” button and set your desired vacuum level and seal time using the set button.
2. Choose suitable sized vacuum bag no wider than 12” for GVME12SS or 15½” for GVME16SS, 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.
3. Lay the open end of the bag across the seal bar, making sure the bag ends do not go past the edge of the seal pad.
4. Close the lid by pressing firmly by using the handle.
5. Press the “Start” button to begin the process
Note: If vacuuming fragile or easily crushed items, use the “Pulse” button to manually control the vacuum process. Repeatedly press “Pulse” on and off a few times until you reach the desired vacuum pressure.
6. 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.
7. 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.
8. Store contents of bag normally. All perishable foods will need to be refrigerated or frozen to prevent spoilage.

How to Vacuum Seal Canisters

NOTE: Choose a 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.

NOTE: Do not overfill container.

1. Place lid on top of container, and turn the knob to the “Vacuum” position.
2. Connect the hose from the Accessory Port on the machine to the port on the canister lid.
3. Close the lid by pressing firmly using the handle.
4. Press the “Accy” button while simultaneously pressing the canister lid for 3-5 seconds.
5. 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.
6. Store the canister in refrigerator or pantry, depending on item stored. Do not freeze.
7. To open the canister, twist the knob on the canister lid to the “Open” position.

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	• 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	• 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	• 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.
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.
Buttons not working	• 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.