

Commercial Blender with Toggle Controls



Model: 177GB440

12/2019

Please read and keep these instructions. Indoor use only.

IMPORTANT SAFETY INSTRUCTIONS





When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons.

READ ALL OF THE INSTRUCTIONS BEFORE USING THIS EQUIPMENT.

1. CAUTION: Blades are sharp. Handle carefully.
2. Never remove parts or clean the blender unless it is unplugged from the electrical outlet.
3. Do not immerse the blender in water or other liquid. Doing so can result in electrical shock.
4. Avoid contact with moving parts while operating the blender.
5. Ensure you are using this blender on a properly grounded outlet. This blender comes with a 120V NEMA 5-15P plug. If unsure of your electrical configuration, contact a professional electrician before operating.
6. Do not use the blender if the cord or plug is damaged.
7. Keep the power cord on the counter in which the blender is being used. Do not allow it to hang over the counter or come in contact with liquids or hot surfaces.
8. This blender is not intended for use by children or individuals with impaired mental and/or motor skills. Individuals who lack experience operating a blender need supervision during use.
9. Do not use outdoors.
10. Secure the lid before turning the blender on.
11. To prevent damage to blender, container, or cutter assembly, DO NOT move or shake blender while in operation. If blending action stops during operation turn blender OFF, remove container from base, remove container cover, and use a thin rubber spatula to push mixture towards cutters.
12. Do not place hands or utensils in the blender jar while it is operating. Doing so can cause severe personal harm and/or damage to the blender.
13. When blending hot liquids (anything over 100°F), remove the center piece of the jar and start on the lowest speed setting. Do not stand directly over the blender while in use.
14. Ear protection is recommended if blending for long periods of time.
15. Never leave blender unattended while operating.
16. Contact the nearest authorized service agency for repair.

SAVE THESE INSTRUCTIONS

TECHNICAL INFORMATION

Model No.	Capacity	Voltage	Wattage	Hertz	Horsepower	Certifications
177GB440	44 oz.	120V	400W	60Hz	1/2	 

OPENING & INSTALLATION INSTRUCTIONS

- Inspect blender for any damage such as cracks or dents in base and container.
- Remove all plastic wrap and packaging material before use.
- Do not install blender next to or above source of heat, such as an oven or radiator. This could cause the blender to operate improperly and could shorten life of electrical parts.
- Install blender on a level countertop surface.
- Plug into a grounded 120V outlet, free of other appliances and equipment.
- Outlet should be located so that the plug is accessible when microwave is in place.

CLEANING INSTRUCTIONS

GENERAL CLEANING

1. Remove the container from the blender base and remove the jar cover.
2. Add cleaning solution to the container.
(Non-sudsing detergent and hot water (less than 115°F))
3. Scrub and flush out the container interior, cover, and filler cap to remove food residue and empty the container.
4. Fill container 1/4 full with fresh cleaning solution and place it on the base.
5. Replace the cover on the container and run the blender on 2 - HIGH speed for 2 minutes.
6. Repeat step 3 & 4 using clean rinse water (95°F).
7. Wipe down the container, filler cap, and cover with a soft cloth or sponge, dampened with fresh cleaning solution.
8. Wipe the exterior of the base with a damp cloth or sponge.

The base contains electrical components -

DO NOT immerse in water or cleaning solution.

DO NOT use a high-pressure washer or dishwasher to clean the base.

9. Allow all parts to air dry.

SANITIZING

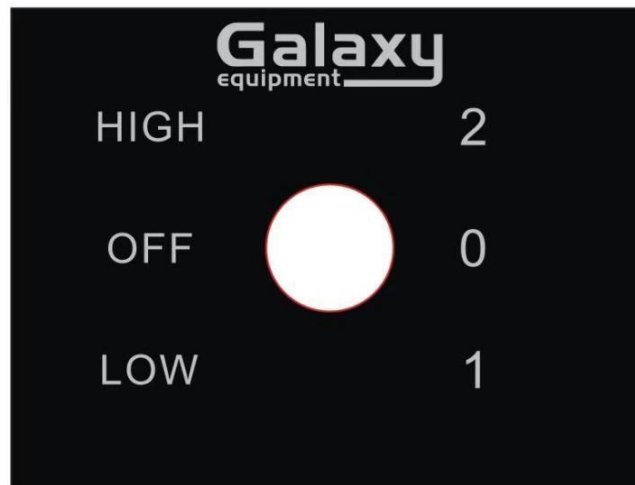
1. Wash container as instructed above.
2. Fill container 1/4 full with preferred sanitizing solution and place on base.
3. Replace cover and filler cap and run on 1 - LOW speed for 2 minutes, then empty the container.
4. Wipe the container exterior with a soft cloth or sponge dampened with sanitizing solution.
5. Remove any remaining moisture from cutter assembly by placing empty container on base and running on 2 - HIGH speed for 10 seconds.
6. Allow all parts to air dry.

NOTE: DO NOT rinse container, cover, or filler cap after sanitizing.

7. When ready to use, rinse with clean water.

CONTROLS

- 2 - HIGH
(19,000 RPM)
- 0 - OFF
- 1 - LOW
(16,000 RPM)



OPERATION INSTRUCTIONS



WARNING: ELECTRICAL SHOCK & CUT HAZARD

- Failure to follow these instructions can result in broken bones, cuts, fire, or electrical shock.
- DO NOT put hands, spoons, or other utensils into container while blending.
- ALWAYS place cover on container before blending.

Before using the blender for the first time, wash the container, cover, and cutter assembly using the Cleaning Instructions on page 3. Do not put the cutter assembly in the dishwasher, as the water pressure and temperature may damage components.

1. Place the blender on a clean, dry, and level surface.
2. Make sure that the control pane switch is set to 0 - OFF.
3. Plug the blender into a grounded 120V wall outlet, free of other appliances.
4. Place the ingredients into the container.*
5. Place the container onto the base, ensuring it rests securely.
6. Place the cover and filler cap on the container.
7. Move the selector switch to the desired speed.*
8. When blending is complete, set the selector switch to the 0 - OFF position.

DO NOT remove the container from the base until the unit has stopped.

*See Professional Blending Techniques on page 5 for optimal blending operations.

PROFESSIONAL BLENDING TECHNIQUES

ALL PRODUCT TEMPERATURES

- Use a sufficient amount of liquid to ensure that the mixture is fluid and free-running at all times.
- Pour the liquid into the container FIRST.
- Cut solid ingredients into pieces no larger than 1" cubes.
- DO NOT blend maximum volume all at once. If making a large recipe, add the ingredients to container in batches.
- DO NOT overfill the container with product. This may prevent the blender from processing the product properly.
- Process dense foods or thick mixtures in small batches, and remember that the volume of the product normally increases during processing.
- Use the filler cap to add liquids to the container while the unit is running.

COLD PRODUCT

- ALWAYS place the cover and filler cap on the container before blending.
- DO NOT use blender to crush large ice cubes. The blender is designed to crush small ice cubes or partially crushed ice for best results.
- The blender takes approximately 30-60 seconds to fully crush ice when using small cubes in combination with a liquid base.
- Chunks of frozen fruit (<1" cubes) can be added to milk or fruit juice to produce a sherbet or smoothie-style beverage.

HOT PRODUCT



WARNING: BURN HAZARD

- Failure to follow these instructions can result in burns.

- DO NOT exceed 1 Quart (1 Liter) of content when blending hot product.
- ALWAYS place the cover, but remove the filler cap before blending to prevent pressure buildup inside container.
- DO NOT stand with your face or hands directly over the container when operating the blender where steam may be released.
- ALWAYS begin on 1 - LOW speed and then, if needed, select 2 - HIGH speed to add a column of air in the center of the container.

REPLACING THE KNIFE ASSEMBLY



WARNING: CUT HAZARD

- Failure to follow these instructions can result in cuts.

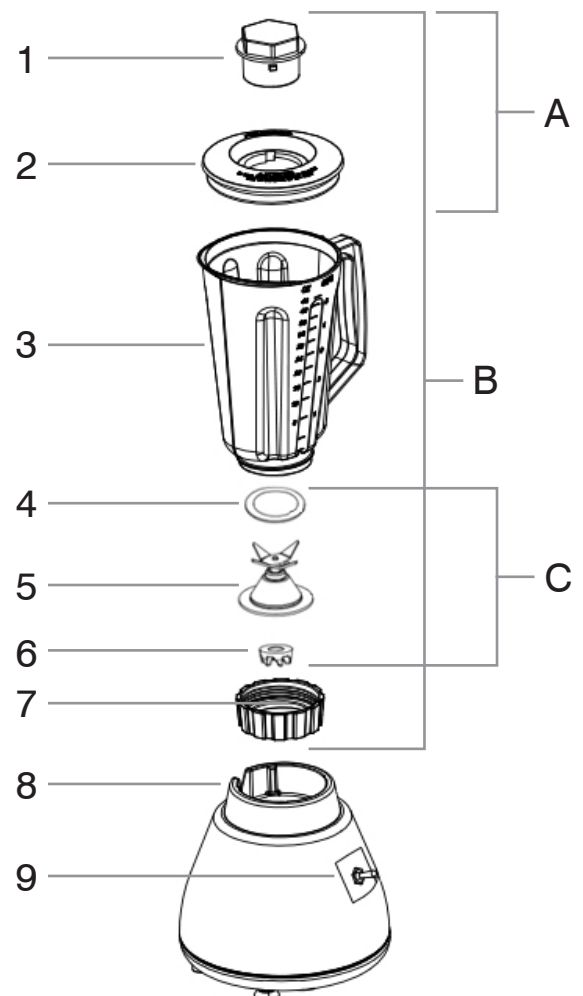
The blender knife assembly should be checked daily for worn, loose, or damaged blades. If the cutter unit assembly is worn or damaged, it should be replaced immediately to prevent injury or contamination of food product.

1. Loosen the collar on the bottom of the blender jar.
2. Remove the blender knife assembly and gasket from the bottom of the container.
3. Place the gasket on the new blender knife assembly, then install the new cutter unit assembly in the bottom of the container.
4. Securely tighten the collar onto the bottom of the container.
5. The rubber clutch disc on the blender base has reverse threads.

To replace, remove by turning it clockwise. To install the new disc, turn it onto the motor shaft counter-clockwise.

EXPLODED VIEW & PARTS LIST

PART	ITEM #	DESCRIPTION
1	177PGB440LPC	Lid Pour Cap
2	177PGB440LC	Lid Cover
3	N/A	Blender Jar
4	177PGB440GSK	Gasket
5	N/A	Knife Assembly
6	177PGB440BC	Actuator Clutch
7	177PGB440JCB	Jar Container Base
8	N/A	Blender Base
9	N/A	Control Panel Switch
A	177PGB440LID	Complete Lid Assembly
B	177GBB440JAR	Complete Jar Assembly
C	177PGB440KNF	Complete Knife Assembly



Equipment Limited Warranty

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 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.