



Manuals.plus /

- › GERYON /
- › GERYON Vacuum Sealer Machine User Manual

GERYON es5700

GERYON Vacuum Sealer Machine User Manual

Model: es5700

INTRODUCTION

Thank you for choosing the GERYON Vacuum Sealer Machine. This appliance is designed to preserve food freshness, reduce waste, and assist with various food preparation methods. It features a '4S' function: **Food Saving**, **Space Saving**, **Time Saving**, and **Money Saving**. Please read this manual carefully before use to ensure safe and optimal operation, and keep it for future reference.



Image: The GERYON Vacuum Sealer Machine in operation, sealing a bag of mixed vegetables. This illustrates the primary function of the device.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using this appliance.
- Do not operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, contact customer support.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors. For household use only.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.

- The sealing strip becomes hot during operation. Allow adequate cooling time between sealing cycles.

PACKAGE CONTENTS

Upon opening your GERYON Vacuum Sealer Machine package, please verify that all the following items are included:

- 1 x GERYON Vacuum Sealer Appliance
- 5 x Pre-cut Vacuum Bags (7.8" x 11.8")
- 1 x Heat-seal Roll (7.8" x 78")
- 1 x Vacuum Hose
- 1 x User Manual (this document)

SETUP AND FIRST USE

Before operating your GERYON Vacuum Sealer, ensure it is placed on a flat, stable surface and plugged into a suitable power outlet.

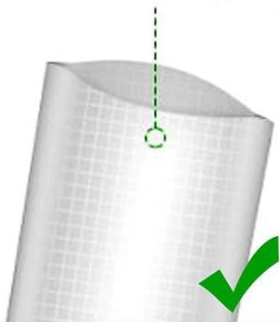
Understanding Bag Compatibility

The GERYON Vacuum Sealer is compatible with specific types of bags to ensure optimal sealing and vacuum performance.



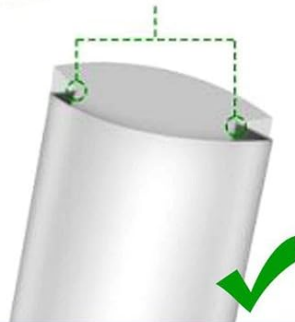
WHAT KIND OF BAGS CAN USE IN THIS VACUUM SEALER?

Vacuum Sealing Bags



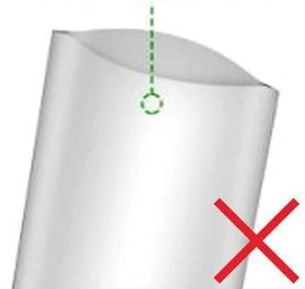
Recommend for
Vacuum and Seal

Bags with Folded Sides



Can Use for
Vacuum and Seal

Bags with **no Lines**
no Folded Side



Only for Seal
Can not for Vacuum

Image: A visual guide illustrating which types of bags are recommended for vacuum sealing (vacuum sealing bags, bags with folded sides) and which are not (bags with no lines or folded sides).

Initial Bag Preparation and Sealing

Follow these steps to prepare and seal a bag using your vacuum sealer. This process is also applicable for creating custom-sized bags from a roll.

1. **Cut the Bag Roll:** Cut the bag roll to the desired size, ensuring you leave at least 2.5 inches for sealing.
2. **Position for Sealing:** Place one end of the bag flatly on the sealing bar. Press both sides of the lid down firmly until you hear two distinct lock-up sounds, indicating the lid is securely closed.
3. **Initiate Seal:** Press the **[Seal]** button to create a sealed edge, forming a bag.
4. **Add Food:** Open the lid, add the food items into the newly formed bag, and place the open end of the bag into the vacuum chamber.
5. **Close Lid for Vacuum:** Down the lid and press firmly with both hands until it locks securely.
6. **Start Vacuum and Seal:** Press the **[VAC SEAL]** button. The indicator light will illuminate. The machine will automatically vacuum the air out and then seal the bag. The light will turn off once the vacuuming and sealing process is complete.

7. **Release and Retrieve:** Press the release button on both sides of the machine to open the lid and take out the sealed food.

NOTE: Ensure you give the appliance time to cool down. Wait at least 40 seconds between consecutive seals to prevent overheating and ensure optimal performance.

STEP 1



1. Cut the bag roll to the desired size, and leave at least **2.5 inches** for Sealing

STEP 2



2. Place one end of the bag flatly on the **sealing bar** and press both sides of the lid until hear two lock-up sounds. Then press [**Seal**] button to make a bag

STEP 3



3. Add the food to the bag and put the opening end in the **vacuum chamber**.

STEP 4



4. Down the lid and press firmly with both hands until hear two lock-up sounds.

STEP 5



5. Press [**VAC SEAL**] button. The light will be automatically off when vacuuming and sealing is finished

STEP 6



6. Press **release button** on both sides of the machine and take out the sealed food.

NOTE:

Make sure you give the appliance time to cool down. Wait at least 40 seconds between seals.

Image: A step-by-step visual guide (Steps 1-6) demonstrating how to prepare a bag, vacuum, and seal food using the GERYON Vacuum Sealer.

OPERATING INSTRUCTIONS

The GERYON Vacuum Sealer offers various functions to accommodate different food types and sealing needs.

Control Panel Overview

The control panel features intuitive buttons and indicator lights for easy operation.

- **VAC SEAL Button:** Initiates automatic vacuuming and sealing. The indicator light illuminates during the process and turns off when complete.
- **SEAL Button:** Used for sealing bags without vacuuming, or to create a custom bag from a roll. Also used to stop the vacuum process and immediately seal.
- **MODE Button:** Toggles between different food settings (Dry/Moist) and pressure settings (Normal/Gentle).
- **STOP Button:** Halts any ongoing operation.
- **Indicator Lights:** Provide visual feedback on the selected mode (Dry/Moist, Normal/Gentle) and the status of the vacuum/seal process.

Operating Modes

- **Dry Food Mode:** Ideal for solid items without moisture, such as nuts, cereals, and dried fruits.
- **Moist Food Mode:** Suitable for foods with some moisture, like raw or cooked meats, fish, and vegetables. This mode adjusts the vacuum and seal time for optimal results.
- **Normal Pressure Mode:** The standard vacuum setting for most durable food items.
- **Gentle Pressure Mode:** Use this mode to prevent crushing delicate foods such as bread, pastries, or soft fruits. Press the **MODE** button until the "Gentle" indicator light is on.

Using the Vacuum Hose (Accessory Port)

The included vacuum hose allows you to vacuum seal food in compatible vacuum canisters and with wine stoppers.

1. Insert one end of the vacuum hose into the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum canister or wine stopper.
3. Ensure the canister/stopper is properly sealed.
4. Press the **VAC SEAL** button. The machine will begin to extract air.
5. Once the vacuum is complete, the machine will stop automatically. Remove the hose.

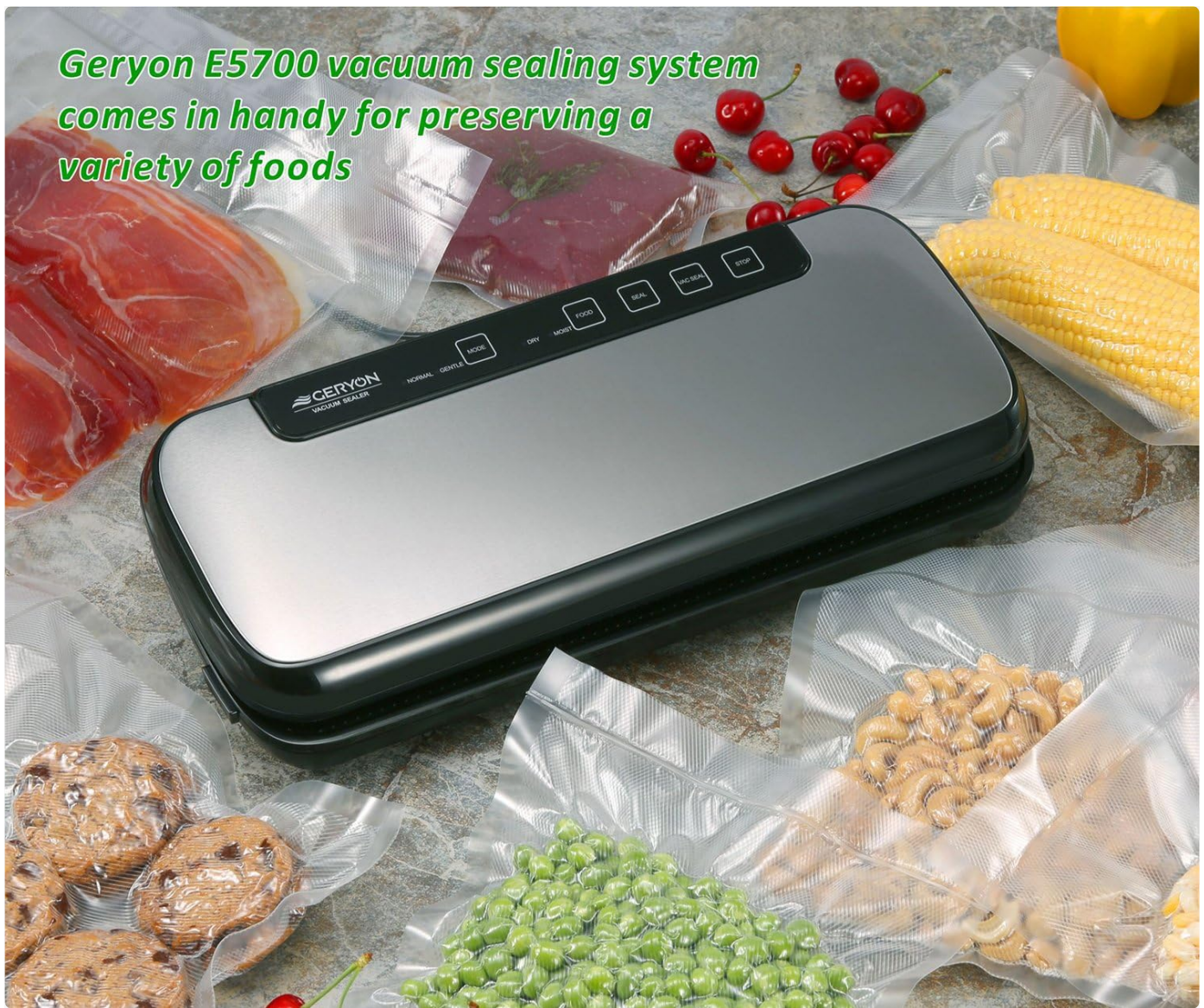


Image: The GERYON E5700 vacuum sealing system displayed with a variety of vacuum-sealed foods, demonstrating its versatility in preserving different items.

CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your GERYON Vacuum Sealer.

- **Cleaning the Appliance:** The stainless metal panel is easy to clean. Wipe the exterior of the appliance with a damp cloth and mild soap. Do not immerse the appliance in water or any other liquid.
- **Cleaning the Vacuum Chamber:** If any liquid or food particles enter the vacuum chamber, wipe it clean immediately with a damp cloth. Ensure it is completely dry before next use.
- **Cleaning the Sealing Strip:** The sealing strip can accumulate residue. Gently wipe it with a damp cloth. Do not use abrasive cleaners or scouring pads.
- **Storage:** Store the appliance in a dry, cool place. Do not store with the lid locked, as this can compress the sealing gaskets and affect performance over time.

TROUBLESHOOTING

If you encounter issues with your GERYON Vacuum Sealer, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---------------------------------------|---|---|
| Appliance does not turn on. | Not plugged in; power outlet malfunction; appliance damaged. | Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If still no power, contact customer support. |
| Bag does not vacuum properly. | Lid not properly locked; bag not positioned correctly; bag is damaged; vacuum chamber is wet. | Ensure both sides of the lid are locked. Reposition the bag so the opening is flat within the vacuum chamber. Check bag for holes or tears. Dry the vacuum chamber. |
| Bag does not seal. | Sealing strip is dirty or wet; too much moisture in the bag; appliance overheated. | Clean and dry the sealing strip. Ensure food is as dry as possible before sealing moist foods. Allow the appliance to cool for at least 40 seconds between seals. |
| Air leaks into the bag after sealing. | Improper seal; sharp edges on food; bag material incompatible. | Reseal the bag. Ensure no food particles are on the sealing area. Pad sharp food items with paper towel. Use only recommended vacuum sealer bags. |

PRODUCT SPECIFICATIONS

| | |
|---------------------------------------|-------------------------|
| Brand | GERYON |
| Model Number | es5700 |
| Material | Metal |
| Operation Mode | Manual |
| Wattage | 110 watts |
| Sealing Time | 6~10 seconds |
| Vacuum/Sealing Time | 10~20 seconds |
| Vacuum/Suction Strength | 12 Liters/minute |
| Product Dimensions (L x W x H) | 14.2 x 5.9 x 3.4 inches |
| Net Weight | 1.4 kg / 3.09 lb |
| UPC | 607994224124 |

WARRANTY AND CUSTOMER SUPPORT

The GERYON Vacuum Sealer Machine comes with a Manufacturer's Lifetime Warranty and Support. This product is ETL Approved, ensuring it meets safety standards.

For any questions, technical assistance, or warranty claims, please contact GERYON customer support.

You can also visit the official GERYON store on Amazon for more information and support resources. [GERYON Amazon Store](#).