

GERYON 5700



GERYON Vacuum Sealer Machine User Manual

Model: 5700

Brand: GERYON

1. INTRODUCTION

Thank you for choosing the GERYON Vacuum Sealer Machine. This appliance is designed to help you preserve food efficiently, reduce spoilage, and minimize food waste. It features automatic one-touch vacuum sealing, LED indicator lights, and modes for both dry and moist foods. This manual provides detailed instructions for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your vacuum sealer. Please read this manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INFORMATION

- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.

- Use only GERYON recommended accessories and attachments.
- Keep hands clear of the sealing area during operation. The sealing bar becomes hot.
- For your safety, never touch the yellow heating sealing bar directly after use. Allow it to cool down.
- Do not use the appliance outdoors or for commercial purposes. It is intended for household use only.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface during operation.

Important Tips for the Best Vacuum Sealing Result



Figure 2.1: Important Safety Tips. This image illustrates critical safety advice, including avoiding contact with the hot sealing bar and the correct method for opening the lid from both sides for safety and ease of use. It also shows how to properly place the bag into the vacuum chamber.

3. PACKAGE CONTENTS

Upon opening your GERYON Vacuum Sealer Machine package, please ensure all the following items are present:

- 1 x GERYON Vacuum Sealer Machine
- 5 x Heat-seal bags (20cm x 30cm)
- 1 x Roll of vacuum sealer material (20cm x 200cm)
- 1 x Vacuum Hose (for external canister sealing)
- 1 x User Manual (this document)

If any items are missing or damaged, please contact GERYON customer support immediately.

4. PARTS IDENTIFICATION

Familiarize yourself with the components and controls of your GERYON Vacuum Sealer Machine for optimal use.



Figure 4.1: Machine Components and Controls. This diagram labels the key parts of the vacuum sealer, including the locking hook, release button, vacuum chamber, sealing gaskets, sealing rubber strip, high temperature sealing strip, air suction hole, and canister button. It also shows the control panel buttons: STOP, VAC SEAL, SEAL, FOOD (Dry/Moist), and MODE (Normal/Gentle).



Heat-sealing strip



Switch lock



Bottom gasket



Built-in cutter



Led indicator



Smart touch button

Figure 4.2: Detailed Features. This image highlights specific features such as the heat-sealing strip, built-in cutter, switch lock, bottom gasket, LED indicators, and smart touch buttons, providing a closer look at the machine's design elements.

Control Panel Functions:

- **MODE Button:** Toggles between "Normal" and "Gentle" vacuum modes. "Normal" is for general use, "Gentle" is for delicate foods.
- **FOOD Button:** Toggles between "Dry" and "Moist" food settings. "Dry" is for foods without liquid, "Moist" is for foods with some moisture.
- **SEAL Button:** Used to create a seal without vacuuming. Ideal for making bags from a roll or sealing delicate items.
- **VAC SEAL Button:** Initiates the vacuuming process followed by automatic sealing.
- **STOP Button:** Stops any ongoing operation (vacuuming or sealing).
- **LED Indicator Lights:** Illuminate to show the selected mode and the progress of the vacuuming/sealing process.

5. INITIAL SETUP

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe down the exterior of the machine with a damp cloth. Ensure the vacuum chamber and sealing strips are clean and dry.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface, away from heat sources and water.
5. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The LED indicator lights may briefly illuminate.

6. OPERATING INSTRUCTIONS

6.1. Basic Vacuum Sealing

Follow these steps for standard vacuum sealing of food items using pre-made bags or bags cut from a roll.



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.

Figure 6.1: Step-by-Step Sealing Process. This image provides a visual guide for the entire vacuum sealing process, from cutting the bag to releasing the sealed food. It details how to prepare the bag, place food, close the lid, and initiate the vacuum and seal functions.

- 1. Prepare the Bag:** If using a roll, cut the bag to the desired size, leaving at least 2.5 inches (6.35 cm) for sealing. Seal one end of the bag by placing it flatly on the sealing bar, closing the lid, pressing both sides until you hear

two lock-up sounds, and then pressing the **SEAL** button.

2. **Add Food:** Place the food item into the bag. Ensure there is at least 2.5 inches (6.35 cm) of empty space between the food and the open end of the bag.
3. **Position the Bag:** Place the open end of the bag into the vacuum chamber. Ensure it lies flat and smooth, without wrinkles.
4. **Close the Lid:** Lower the lid and press firmly on both sides until you hear two distinct "lock-up" sounds. This ensures the lid is properly latched and the vacuum chamber is sealed.
5. **Select Settings:**
 - Press the **MODE** button to select "Normal" or "Gentle" vacuum strength. "Gentle" is recommended for soft or delicate foods.
 - Press the **FOOD** button to select "Dry" or "Moist" food type. "Moist" setting provides a slightly longer sealing time to ensure a strong seal with liquids.
6. **Start Vacuum & Seal:** Press the **VAC SEAL** button. The machine will automatically vacuum the air from the bag and then proceed to seal it. The LED indicator lights will show the progress.
7. **Release:** Once the sealing process is complete (the light will turn off), press the release buttons on both sides of the machine to open the lid. Remove the sealed food.
8. **Cool Down:** Allow the machine to cool down for at least 40 seconds between seals to prevent overheating and ensure consistent seal quality.



Figure 6.2: Vacuum Sealing in Progress. This image shows the GERYON Vacuum Sealer actively sealing a piece of meat in a vacuum bag, demonstrating the machine's primary function.

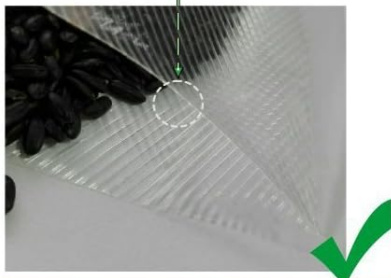


Figure 6.3: Sealed Food on Counter. The vacuum sealer is shown on a kitchen counter with a bag of vacuum-sealed sliced meat, illustrating the end result of the sealing process.



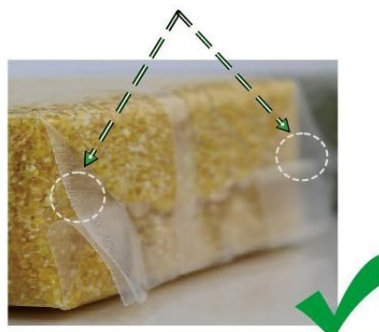
WHAT KIND OF BAGS CAN USE IN THIS VACUUM SEALER?

Vacuum Sealing Bags



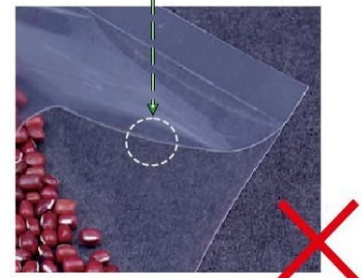
Recommend for Vacuum and Seal

Bags with Folded Sides



Can Use for Vacuum and Seal

Bags with no Lines no Folded Side



Only for Seal Can not for Vacuum

Figure 6.4: Compatible Bag Types. This image clarifies which types of vacuum sealing bags are compatible with the GERYON Vacuum Sealer, showing recommended bags for vacuum and seal, bags with folded sides for vacuum and seal, and bags with no lines/folded sides only for sealing.

6.2. Preservation with Vacuum Canisters (Accessory Port)

Your GERYON Vacuum Sealer comes with an accessory hose to vacuum seal external canisters, jars, and bottles (sold separately).



NOTE:

1. Please remove the lid before you put the canister in microwave oven. Place the canister in refrigerator for better preservation.
2. Make sure to leave at least 2.5cm (1 inch) space between objects and edge.
3. Wipe the edge of the jar, container or bottle to make sure it is clean and dry.
4. Put the lid on the canister or container, or insert the wine stopper into the bottle.

PRESERVATION WITH VACUUM CANISTERS

Figure 6.5: Canister Sealing. This image demonstrates how to connect the vacuum hose from the sealer to an external vacuum-sealable canister, illustrating the process for preserving food in containers.

1. **Prepare Canister:** Place food into the vacuum-sealable canister. Ensure the lid is clean and dry, and properly placed on the canister.
2. **Connect Hose:** Insert one end of the vacuum hose into the accessory port on the vacuum sealer (usually located on the top or side). Insert the other end firmly into the port on the canister lid.
3. **Start Vacuum:** Press the **CANISTER** button (if available, or **VAC SEAL** if the machine automatically detects the hose). The machine will begin to remove air from the canister.
4. **Disconnect:** Once the vacuum process is complete (the machine will stop automatically), remove the hose from the canister and then from the machine.

Important Notes for Canister Use:

- Always remove the lid before placing the canister in a microwave oven.
- Place the canister in the refrigerator for better preservation after sealing.
- Ensure at least 2.5cm (1 inch) space between objects and the edge of the canister.
- Wipe the edge of the jar, container, or bottle to ensure it is clean and dry before sealing.

- For wine bottles, insert the wine stopper into the bottle before vacuuming.

6.3. Sous Vide Cooking Preparation

The GERYON Vacuum Sealer is ideal for preparing food for sous vide cooking, ensuring maximum flavor and even cooking.

How to Get Started with Sous Vide Cooking?



1. Packaging Food with Geryon Special vacuum sealer bags



2. Sous Vide Cooking



3. Deep Frying



4. Enjoy your delicious food

Figure 6.6: Sous Vide Preparation. This image outlines the steps for preparing food for sous vide cooking, starting with vacuum sealing the food, followed by the sous vide cooking process, and finally, searing and enjoying the meal.



Figure 6.7: Sous Vide Application. This image shows a vacuum-sealed piece of meat being cooked in a water bath with an immersion circulator, demonstrating the practical application of vacuum sealing for sous vide.

1. **Season and Bag:** Season your food (e.g., meat, fish, vegetables) as desired and place it into a GERYON vacuum sealer bag.
2. **Vacuum Seal:** Use the **VAC SEAL** function to remove all air from the bag and create an airtight seal. For delicate items, use the "Gentle" mode.
3. **Cook Sous Vide:** Place the sealed bag into a temperature-controlled water bath for sous vide cooking.
4. **Finish:** After sous vide cooking, remove the food from the bag and finish by searing, grilling, or pan-frying for desired texture and flavor.

6.4. Sealing Non-Food Items

The GERYON Vacuum Sealer is versatile and can be used to protect various non-food items from moisture, dust, and oxidation, making it ideal for long-term storage or travel.



Figure 6.8: Non-Food Item Sealing. This image illustrates the versatility of the GERYON Vacuum Sealer, showing it being used to seal non-food items such as documents, magazines, valuables, and clothing for protection and compact storage.

- **Documents & Valuables:** Protect important papers, photos, or small valuables from moisture and air.
- **Clothing & Textiles:** Compress clothing for travel or long-term storage, saving space and protecting from odors and insects.
- **Camping & Outdoor Gear:** Keep matches, first-aid supplies, or electronics dry and compact for outdoor activities.

Simply place the item in a vacuum sealer bag and follow the basic vacuum sealing instructions (Section 6.1).

7. CARE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your GERYON Vacuum Sealer.

1. **Unplug Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
2. **Exterior Cleaning:** Wipe the exterior of the machine, especially the stainless steel top cover, with a soft, damp cloth. For stubborn stains, use a mild dish soap solution. Do not use abrasive cleaners or scouring pads.
3. **Vacuum Chamber:** Clean the vacuum chamber and around the sealing gaskets with a damp cloth or sponge. Ensure no food particles or liquids are left behind, as this can affect sealing performance.
4. **Sealing Strips & Gaskets:** Carefully wipe the upper and lower sealing gaskets and the sealing rubber strip. Ensure they are free of debris and completely dry before closing the lid. A clean and dry gasket is crucial for an effective vacuum seal.
5. **Drip Tray (if applicable):** If your model has a removable drip tray, remove and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
6. **Storage:** Store the appliance in a clean, dry place with the lid unlatched to prevent compression of the sealing gaskets, which can lead to deformation over time.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet issue; Machine malfunction.	Ensure power cord is securely plugged into a working outlet. Try a different outlet. If problem persists, contact customer support.
Bag does not vacuum properly or loses vacuum.	Lid not properly latched; Bag not correctly placed; Wrinkles in bag; Moisture/food particles in sealing area; Bag is damaged or not suitable.	Ensure lid is pressed down firmly until both sides click. Reposition bag, ensuring it is flat and smooth in the vacuum chamber. Clean sealing gaskets and heating element. Use GERYON recommended bags.
Bag does not seal.	Sealing strip/gasket dirty or wet; Overheating; Bag material issue; Not enough bag length.	Clean and dry sealing strip and gaskets. Allow machine to cool for 40 seconds between seals. Ensure bag is suitable for heat sealing. Leave at least 2.5 inches of bag space.
Vacuum sucks liquid from bag.	Too much liquid in bag; "Dry" mode selected for moist food.	Use "Moist" food setting. Pre-freeze liquids or moist foods before sealing. Leave more space between food and seal area.
Buttons are overly sensitive or unresponsive.	Touch panel sensitivity; Finger moisture/debris.	Ensure fingers are dry and clean when operating touch panel. Be precise with button presses.

9. SPECIFICATIONS

Feature	Detail
Brand	GERYON
Model Number	5700
Colour	White
Product Dimensions	8.64 x 14.99 x 36.07 cm (3.4 x 5.9 x 14.2 inches)
Item Weight	1.4 kg (3.08 Pounds)
Power/Wattage	110 watts
Voltage	120 Volts (AC)
Material	Acrylonitrile Butadiene Styrene
Operation Mode	Manual (with automatic vacuum/seal)
Max Bag Width	12 inches (approx. 30 cm)
Date First Available	Aug. 9 2017
Manufacturer	GeryonUS
UPC	661273958926, 192543583543

10. WARRANTY AND CUSTOMER SUPPORT

GERYON is committed to providing high-quality products and excellent customer service.

Warranty Information:

Specific warranty details, including coverage period and terms, are typically provided with your product purchase documentation or on the product packaging. Please refer to these materials for comprehensive warranty information. Retain your proof of purchase for warranty claims.

Customer Support:

If you have any questions, require technical assistance, or need to report an issue with your GERYON Vacuum Sealer Machine, please contact GERYON customer support. Contact information can usually be found on the product packaging, the GERYON official website, or through your retailer.

When contacting support, please have your product model number (5700) and purchase date ready to expedite assistance.

