GERYON E2900-MS

GERYON Vacuum Sealer Machine User Manual

Brand: GERYON

Model: E2900-MS

1. Introduction and Overview

The GERYON Vacuum Sealer is designed to preserve food by removing air from specially designed bags, preventing freezer burn, and reducing spoilage and food waste. This automatic food sealer simplifies cooking and meal preparation, making it more economical and efficient.

It features two selectable sealing modes for different food types (Dry & Moist), soft-touch digital buttons, LED indicator lights, and a compact, easy-to-clean design. The separated design allows for easy removal of the upper lid for cleaning. It accommodates GERYON or other brand vacuum sealer bags and rolls up to 12 inches in width.

Figure 1: GERYON Vacuum Sealer Machine in operation, sealing a bag of mixed vegetables.

2. 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 machine is unplugged before cleaning or maintenance.
- Do not immerse the appliance in water or any other liquid.
- Keep hands clear of the heating sealing bar during operation as it becomes hot.
- Use only GERYON-approved vacuum sealer bags and rolls for optimal performance and safety.
- Do not overfill bags. Leave at least 3 inches of space at the top for proper sealing.
- Avoid liquids and wrinkles on the bag for optimal sealing results.

3. Package Contents

Your GERYON Vacuum Sealer package includes the following items:

- 1x GERYON Vacuum Sealer Machine

- 1x Air Suction Hose
- 5x Heat-seal bags (7.8" x 11.8")
- 1x Vacuum roll (7.8" x 78")
- 1x User Manual
- 1x Quick Start Guide

4. Setup

1. **Unpack the Unit:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation and ventilation.
3. **Power Connection:** Plug the power cord into a standard electrical outlet (110V).
4. **Initial Bag Preparation:** If using a roll, cut a bag to your desired length, ensuring enough space for sealing and food. Seal one end of the bag using the "Seal" function (refer to Operating Instructions for details).

Figure 2: Proper bag placement using the red clips for effortless sealing.

5. Operating Instructions

5.1. Vacuum Sealing Food

1. **Prepare the Bag:** Place your food into the vacuum sealer bag. Ensure the open end of the bag is clean, dry, and free of wrinkles. Leave at least 3 inches of empty space at the top of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flatly into the vacuum chamber, ensuring it is positioned between the red clips.
3. **Close the Lid:** Firmly press down on both sides of the lid until you hear two "snap" sounds, indicating it is securely locked.
4. **Select Mode:** Press the "Mode" button to select between "Gentle" (for delicate foods) and "Normal" (for robust

foods). The corresponding LED light will illuminate.

5. **Select Food Type:** Press the "Food" button to select between "Moist" (for foods with liquid content, like raw meat) and "Dry" (for dry foods). The corresponding LED light will illuminate.
6. **Start Vacuum Sealing:** Press the "Vac Seal" button. The machine will automatically remove air from the bag and then seal it. The "Seal" light will illuminate during the sealing process.
7. **Release and Remove:** Once the "Seal" light turns off, the process is complete. Press the release buttons on both sides of the machine to open the lid and remove your vacuum-sealed bag.

Figure 3: Control panel with Dry & Moist food settings.

5.2. Sealing Only

To seal a bag without vacuuming (e.g., for snack bags or creating custom-sized bags from a roll):

1. Place the open end of the bag onto the sealing bar (the yellow strip).
2. Close the lid firmly until it clicks on both sides.
3. Press the "Seal" button. The machine will heat-seal the bag.

4. Once the "Seal" light turns off, release the lid and remove the bag.

5.3. Using the Canister Function

The GERYON Vacuum Sealer can also be used with external vacuum canisters or jars (sold separately) for dry goods or liquids.

1. Connect one end of the air suction hose to the "Accessory Port" on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum canister or jar lid.
3. Ensure the canister lid is properly sealed.
4. Press the "Canister" button on the vacuum sealer. The machine will begin to remove air from the canister.
5. The machine will stop automatically once the vacuum is complete.

Figure 4: External vacuum pumping function for canisters and jars.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your vacuum sealer.

- **Cleaning the Vacuum Chamber:** The upper lid of the GERYON Vacuum Sealer is detachable for easy and safe cleaning. Simply lift the lid to detach it from the base. Wipe the vacuum chamber and sealing gaskets with a damp cloth and mild soap. Dry thoroughly before reassembling.
- **Cleaning the Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Sealing Gaskets:** Periodically inspect the sealing gaskets for any signs of wear or damage. Worn gaskets can be replaced for optimal performance.

Figure 5: Detachable design for easy cleaning and maintenance.

7. Troubleshooting

If you encounter issues with your GERYON Vacuum Sealer, try the following common troubleshooting steps:

- **Machine Not Turning On:** Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
- **Bag Not Sealing Properly:**
  - Check if the bag is properly positioned within the vacuum chamber and under the sealing bar.
  - Ensure the lid is firmly closed and locked on both sides.
  - Verify that the open end of the bag is clean, dry, and free of wrinkles or food debris.
  - Allow the heating sealing bar to cool down if multiple seals have been performed consecutively.
  - Inspect the sealing gaskets for any damage or misalignment.
- **Incomplete Vacuum:**
  - Check for any leaks in the bag or around the sealing area.
  - Ensure the bag is not overfilled.
  - For moist foods, ensure the "Moist" mode is selected.

For more detailed troubleshooting, please refer to theTroubleshooting Guide (PDF) or the User Guide (PDF) provided in

your documents.

8. Specifications

Feature	Specification
Brand	GERYON
Model Number	E2900-MS
Material	Plastic
Color	1Silver
Product Dimensions	14.4"L x 5.5"W x 2.56"H
Item Weight	2.6 Pounds
Power Source	AC
Operation Mode	Automatic
Wattage	110 watts
Voltage	110V
UPC	741754217251

9. Warranty and Support

GERYON provides manufacturer's lifetime support for this vacuum sealer. For any inquiries, technical assistance, or warranty claims, please contact GERYON customer service.

Additional resources:

- User Guide (PDF)
- User Manual (PDF)
- Troubleshooting Guide (PDF)

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