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› GERYON E1600 Automatic Food Vacuum Sealer Instruction Manual

GERYON E1600

GERYON E1600 Automatic Food Vacuum Sealer Instruction Manual

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your GERYON E1600 Automatic Food Vacuum Sealer. This appliance is designed to preserve food freshness by removing air and sealing bags, effectively extending storage life and reducing food waste. Please read this manual thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- 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.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories and attachments recommended by the manufacturer.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly closed and latched before operating.
- Allow the appliance to cool down between uses if operating continuously for extended periods.

PACKAGE CONTENTS

Upon unpacking, please ensure all items listed below are present:

- 1 x GERYON E1600 Automatic Food Vacuum Sealer
- 5 x Vacuum Sealer Bags (20 cm x 30 cm)

- 1 x Adapter Hose for external vacuum containers
- 1 x Integrated Bag Cutter

PRODUCT OVERVIEW

Familiarize yourself with the components of your GERYON E1600 vacuum sealer for optimal use.



This image shows the GERYON E1600 vacuum sealer unit, several rolls of vacuum bag material, and various fresh foods like green beans, tomatoes, and avocado, illustrating its use for food preservation.



Product Dimensions: 15.35*1.96*2.16 inches
Only weight: 1.09 pounds

This image displays the GERYON E1600 vacuum sealer being held, highlighting its compact and portable design. The product dimensions are approximately 15.35 x 1.96 x 2.16 inches (39L x 5.5W x 5H cm) and it weighs about 1.09 pounds (760 grams).

Key Components:

- **Soft Touch Control Panel:** Features intuitive buttons and LED indicators for various functions.
- **Vacuum Channel:** Area where air is extracted from the bag.
- **Sealing Strip:** Heats to create a strong, airtight seal.
- **Lid Latches:** Securely close the lid during operation.
- **External Vacuum Port:** For use with the adapter hose to vacuum seal containers.
- **Integrated Bag Cutter:** For custom-sizing vacuum bags from rolls.

SETUP

Before using your GERYON E1600 vacuum sealer for the first time, follow these steps:

1. Carefully unpack the appliance and all accessories from the packaging.
2. Place the vacuum sealer on a flat, stable, and dry surface.
3. Ensure the power cord is easily accessible and plug the appliance into a suitable electrical outlet (220-240V AC, 50-60Hz).
4. Wipe down the sealing strip and vacuum channel with a damp cloth to ensure they are clean and free of debris.

OPERATING INSTRUCTIONS

General Operation Notes:

- For optimal vacuum sealing, always use structured vacuum bags. Smooth bags may stick together, preventing proper air extraction.
- When vacuum sealing foods with liquids or pressure-sensitive items (e.g., soft fruits), consider using the "Moist" food setting or manually stopping the vacuum process before full compression to avoid crushing or drawing liquids into the machine.
- Leave at least 7-10 cm (3-4 inches) of empty space at the top of the bag to ensure a proper seal.

1. Sealing Only (No Vacuum)

Use this function to create a seal without removing air, useful for making custom-sized bags from rolls or sealing bags that do not require vacuuming.

1. Place the open end of the bag onto the sealing strip, ensuring it is flat and wrinkle-free.
2. Close the lid firmly until both side latches click into place.
3. Press the **Seal** button. The indicator light will illuminate.
4. Wait for the indicator light to turn off, signaling the completion of the sealing process.
5. Press the side release buttons to open the lid and remove the sealed bag.



1 When you want to seal



2 When you want to vacuum seal



3 Press the [Work Button]



4 Pull the [Vacuum releasing valve] when the operation finished



5 Press both side buttons to release the sealed bag.

This image illustrates the process of sealing a bag. Step 1 shows placing the bag into the machine for sealing, and Step 3 indicates pressing the 'Work Button' to initiate the sealing process.

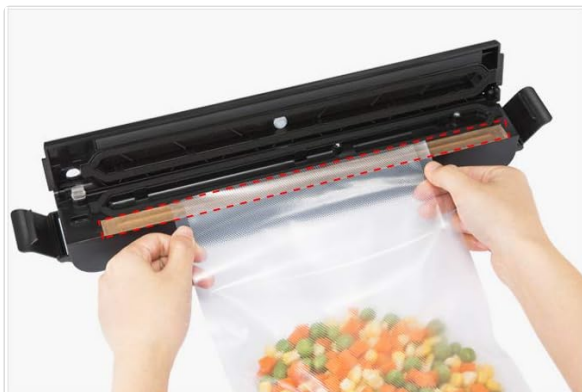
2. Vacuum Sealing

This function removes air from the bag and then creates an airtight seal, preserving food freshness.

1. Place the food inside a structured vacuum bag, ensuring the open end is clean and dry.
2. Position the open end of the bag into the vacuum channel, making sure it lies flat over the sealing

strip.

3. Close the lid firmly until both side latches click into place.
4. Press the **Vacuum & Seal** button. The machine will automatically extract air and then seal the bag.
5. Wait for the indicator light to turn off, indicating the cycle is complete.
6. To release the vacuum, pull the vacuum releasing valve (if applicable) or press the side release buttons to open the lid and remove the sealed bag.



1 When you want to seal



2 When you want to vacuum seal



3 Press the [Work Button]



4 Pull the [Vacuum releasing valve] when the operation finished



5 Press both side buttons to release the sealed bag.

This image details the vacuum sealing process. Step 2 shows placing the bag for vacuum sealing. Step 3 instructs to press the 'Work Button'. Step 4 demonstrates pulling the vacuum releasing valve after operation. Step 5 shows pressing both side buttons to release the sealed bag.

3. Using the External Vacuum Function (for Canisters)

The GERYON E1600 can also vacuum seal external containers and jars using the included adapter hose.

1. Connect one end of the adapter hose to the external vacuum port on the appliance.
2. Connect the other end of the hose to the port on your vacuum-sealable container or jar.
3. Ensure the container lid is properly secured.
4. Press the **Canister** button (if available) or the **Vacuum** button to start the vacuum process.
5. The machine will automatically stop when the desired vacuum level is reached.
6. Remove the adapter hose from both the appliance and the container.

4. Food Modes (Dry/Moist)

The GERYON E1600 offers different modes to optimize sealing for various food types:

- **Dry Mode:** Ideal for solid foods without any liquid content, such as nuts, grains, or dried fruits.
- **Moist Mode:** Recommended for foods with some moisture, such as raw or simmered meats, fish, or

fruits. This mode adjusts the sealing time to ensure a stronger, more reliable seal.

Select the appropriate mode using the dedicated button on the control panel before initiating the vacuum and seal process.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

1. Always unplug the appliance from the power outlet before cleaning.
2. The machine can be easily disassembled into two parts for thorough cleaning. Refer to the product diagram for separation points.
3. Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
4. Clean the vacuum channel and sealing strip regularly to prevent food residue buildup, which can hinder proper vacuuming and sealing. Use a mild detergent if necessary, then wipe with a clean, damp cloth.
5. Ensure all parts are completely dry before reassembling and storing the appliance.

TROUBLESHOOTING

If you encounter any issues with your GERYON E1600, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Machine does not vacuum or seal.	Lid not properly closed and latched; bag not correctly placed in the vacuum channel; power issue.	Ensure the lid is firmly closed until both latches click. Reposition the bag to ensure it is flat and within the vacuum channel. Check power connection and outlet.
Air remains in the bag after vacuum sealing.	Bag material is smooth (not structured); food contains too much liquid; bag has a leak or puncture; bag opening is wrinkled.	Use only structured vacuum bags. For moist foods, pre-freeze or use the 'Moist' mode. Check the bag for any damage before use. Ensure the bag opening is flat and smooth.
Bag does not seal properly (weak or incomplete seal).	Sealing strip is dirty, wet, or damaged; bag is wrinkled in the sealing area; too much liquid or food debris on the sealing strip.	Clean and dry the sealing strip thoroughly. Ensure the bag is flat and smooth across the sealing strip. Remove any food particles or liquids from the sealing area.
Machine stops unexpectedly during operation.	Overheating due to continuous use.	Allow the machine to cool down for approximately 20-30 minutes before resuming operation. This is a safety feature to prevent damage.

SPECIFICATIONS

Feature	Value
Brand	GERYON
Model	E1600
Power	110 W
Voltage	220-240 V AC
Frequency	50-60 Hz
Maximum Bag Width	30 cm
Material	Metal
Color	Black
Product Dimensions (L x W x H)	39 cm x 5.5 cm x 5 cm (approx. 15.35 x 1.96 x 2.16 inches)
Item Weight	760 g (approx. 1.09 pounds)

TIPS FOR USE AND APPLICATIONS

Beyond basic food preservation, your GERYON E1600 vacuum sealer can be used for various culinary applications, such as Sous Vide cooking.

How to Get Start with Sous Vide Cooking?

1.Vacuum pack meat with Geryon vacuum sealer bags



2.Sous vide cooking



3.Deep Frying



4.Enjoy your delicious food

This image illustrates how to use vacuum-sealed food for Sous Vide cooking. It shows vacuum packing meat, the Sous Vide cooking process, followed by searing (deep frying), and finally, enjoying the prepared meal.

- **Sous Vide Cooking:** Vacuum sealing is essential for Sous Vide, ensuring even cooking and flavor infusion.
- **Marinating:** Vacuum sealing can significantly speed up the marinating process by drawing marinades deeper into the food fibers.
- **Protecting Non-Food Items:** Use your vacuum sealer to protect important documents, jewelry, or other valuables from moisture and oxidation.

WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase additional accessories, please refer to the documentation included with your original purchase or visit the official GERYON website. Please have your model number (E1600) and purchase date available when contacting support.