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**GERYON E2901**

# GERYON E2901 Vacuum Sealer Machine User Manual

Model: E2901

## 1. Introduction

Thank you for choosing the GERYON E2901 Vacuum Sealer Machine. This appliance is designed to remove air from specially designed vacuum sealer bags, extending the shelf life of your food and reducing spoilage. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your device.

## 2. Important Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Do not operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, contact customer service.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is for household use only. Do not use outdoors.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Use only GERYON vacuum sealer bags and rolls or other compatible textured bags for best results.
- Avoid overfilling bags or sealing liquid-rich foods directly in bags without proper preparation (see Operating Instructions).

## 3. Package Contents

Upon unpacking, ensure all items listed below are present:

- GERYON E2901 Vacuum Sealer Machine
- Air Suction Hose (for vacuum sealing containers)
- 5 Medium Vacuum Sealer Bags (7.8 x 11.8 inches)
- 1 Vacuum Bag Roll (7.8 x 78 inches)
- 120 Counts 8x12 Inch Vacuum Bags
- User Manual

## 4. Product Features and Components

Familiarize yourself with the main parts of your GERYON E2901 Vacuum Sealer:




**Figure 4.1:** GERYON E2901 Vacuum Sealer Machine. This image shows the top view of the vacuum sealer with its control panel, accessory port, and a bag of mixed vegetables being sealed at the front. The machine is black with a white strip and blue GERYON logo.

- **Control Panel:** Located on the top, featuring buttons for different modes and functions (Gentle/Normal, Moist/Dry, Canister, Mode, Vac Seal, Seal, Stop).
- **Accessory Port:** Used for connecting the air suction hose to vacuum seal canisters.
- **Built-in Cutter:** Integrated into the machine for custom bag sizing.
- **Sealing Strip:** Heats to create a strong, airtight seal.

- **Vacuum Channel:** Area where air is extracted from the bag.
- **Detachable Upper Cover:** Allows for easy cleaning and maintenance.




**Figure 4.2:** Built-in Cutter Design. This image illustrates a user utilizing the integrated roll cutter on the vacuum sealer to cut a custom-sized bag from a roll, preventing bag waste.

## 5. Setup

### 5.1 Initial Preparation

1. Unpack the vacuum sealer and all accessories.
2. Place the machine on a flat, dry surface.
3. Plug the power cord into a standard 120-volt electrical outlet.

### 5.2 Preparing a Bag from a Roll

The built-in cutter allows you to create custom-sized bags:

1. Place the bag roll into the designated slot.
2. Pull out the desired length of bag material.
3. Slide the cutter across the bag material to create a clean cut.
4. Place one end of the cut bag into the sealing area and press the 'Seal' button to create a bottom seal for your custom bag.

## 6. Operating Instructions

### 6.1 Basic Vacuum Sealing (Dry Food)

1. Place the food item into a GERYON vacuum sealer bag, ensuring at least 3 inches of space between the food and the top edge of the bag.
2. Ensure the bag opening is clean and dry.
3. Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel.
4. Close the lid firmly until both sides are locked down.
5. Select the 'Dry' food mode if not already selected.
6. Press the 'Vac Seal' button. The machine will automatically vacuum the air out of the bag and then seal it.
7. Once the process is complete, the indicator light will turn off. Open the lid and remove the sealed bag.




**Figure 6.1:** Preparing various foods for vacuum sealing. This image shows different types of food, including dry and moist items, laid out on a kitchen counter, indicating the versatility of the vacuum sealer.

## 6.2 Sealing Moist Food

For moist foods, special considerations are needed to ensure a proper seal:

1. For slightly moist food, select the 'Moist' food mode. This mode provides a longer sealing time.
2. For very wet or liquid-rich foods, it is recommended to dry or freeze the food first for 2 hours, or place a folded paper towel between the food and the sealing area to absorb excess moisture.
3. Alternatively, use GERYON vacuum seal containers for liquid foods.
4. Follow steps 2-5 from Basic Vacuum Sealing, then press 'Vac Seal'.

## 6.3 Sealing Only (No Vacuum)

This function is useful for resealing bags of snacks or creating custom bags from a roll:

1. Place the open end of the bag into the sealing area.

2. Close the lid firmly until both sides are locked down.
3. Press the 'Seal' button. The machine will only heat and seal the bag without vacuuming.
4. Once complete, open the lid and remove the sealed bag.

## 6.4 Using the Canister Function

To vacuum seal GERYON vacuum seal containers:

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 GERYON vacuum seal container.
3. Ensure the container lid is properly closed.
4. Press the 'Canister' button. The machine will automatically extract air from the container.
5. Once complete, the machine will stop automatically. Remove the hose.

## 6.5 Bag Compatibility

The GERYON E2901 is compatible with GERYON Vacuum Sealer Bags & Rolls, which feature a double-sided texture for optimal vacuum and sealing results. It can also work with other brand vacuum sealer bags, provided they are textured on both sides and less than 12 inches wide.




**Figure 6.2:** GERYON vacuum bags are compatible with various vacuum sealer machines. This image shows a hand holding a vacuum-sealed bag of raw meat, with the GERYON sealer in the background, highlighting the bag's textured surface.

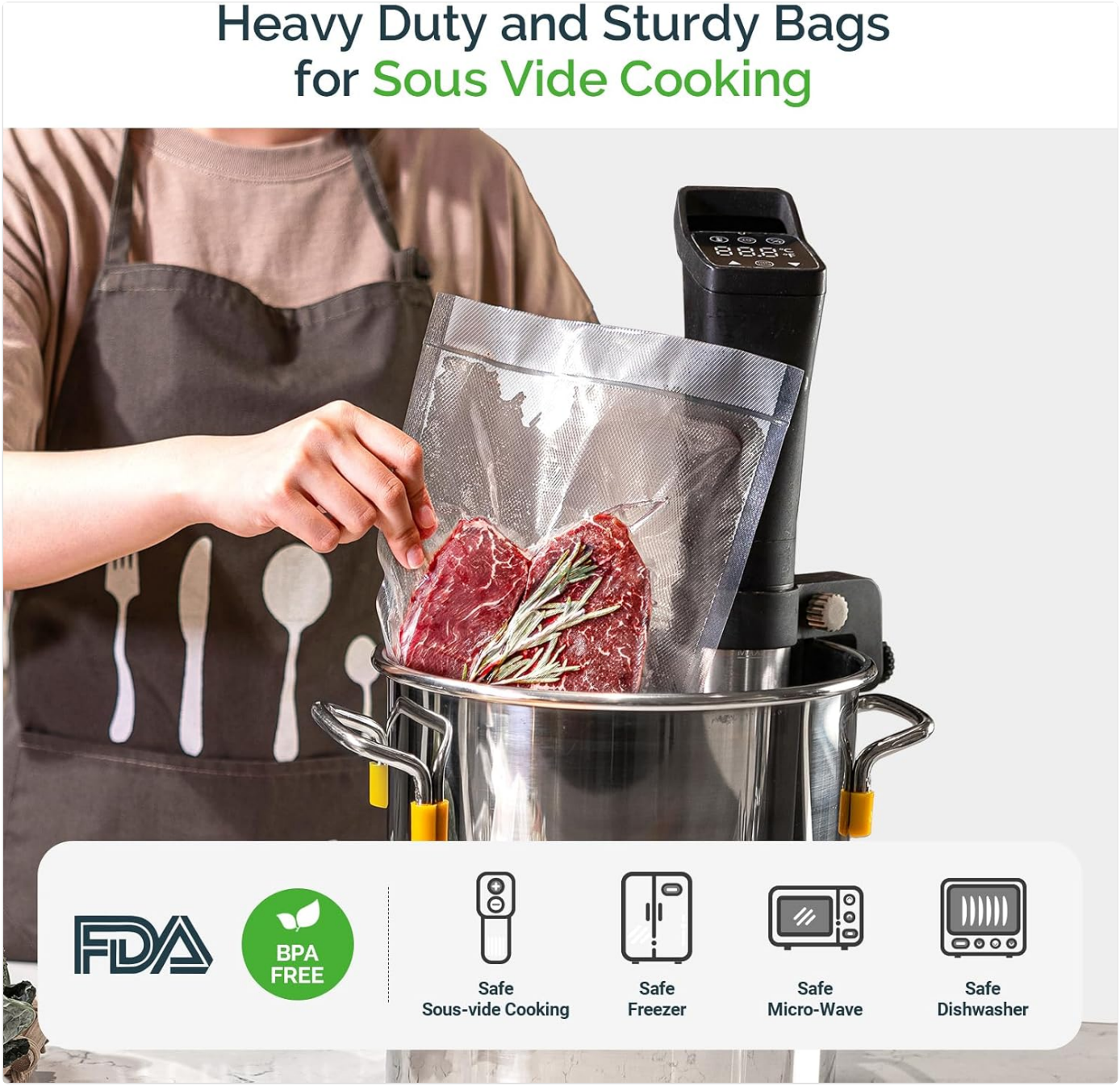


**Figure 6.3:** GERYON bags are suitable for various uses. This image displays GERYON vacuum bags with icons indicating their safety for Sous Vide cooking, freezing, microwaving, and dishwashing, along with FDA and BPA Free certifications.

## 7. Maintenance

### 7.1 Cleaning the Vacuum Sealer

Regular cleaning ensures optimal performance and extends the life of your machine:

1. Always unplug the appliance before cleaning.
2. The GERYON E2901 features a detachable upper cover for easy cleaning. Carefully remove the upper cover.
3. Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
4. Clean the vacuum channel and sealing strip area with a damp cloth to remove any food debris or moisture. Ensure these areas are completely dry before reassembling or using the machine.
5. The detachable cover can be rinsed under running water. Ensure it is completely dry before reattaching.




**Figure 7.1:** Detachable Design for Easy Cleaning & Maintenance. This image shows a person cleaning the removable drip tray of the GERYON vacuum sealer under a faucet in a kitchen sink.

## 8. Troubleshooting

If you encounter issues with your GERYON E2901 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. | Ensure the power cord is securely plugged into a working outlet. |

| Problem | Possible Cause | Solution |
|---|---|---|
| Bag does not vacuum properly. | Lid not properly locked; bag not positioned correctly; bag opening is wet or dirty; bag is not textured. | Ensure both sides of the lid are locked down. Reposition the bag so the opening is fully within the vacuum channel. Clean and dry the bag opening. Use GERYON textured bags or other compatible textured bags. |
| Bag does not seal. | Sealing strip is dirty or wet; bag opening is wet or oily; too much liquid in the bag. | Clean and dry the sealing strip. Ensure the bag opening is clean and dry. For moist food, use 'Moist' mode, or pre-freeze/use a paper towel. For liquids, use a canister. |
| Vacuum is weak. | Vacuum channel or gasket is dirty; bag is leaking. | Clean the vacuum channel and check the gasket for debris. Inspect the bag for punctures or tears. |

## 9. Specifications

| Feature | Specification |
|---|---|
| Brand | GERYON |
| Model | E2901 |
| Material | Plastic |
| Color | Black |
| Power Source | Corded Electric |
| Operation Mode | Automatic |
| Voltage | 120 volts |
| Max Bag Width | Less than 12 inches |

## 10. Warranty and Support

GERYON products are manufactured to high-quality standards. For warranty information, technical support, or customer service inquiries, please refer to the contact information provided on the GERYON official website or your purchase documentation. Please have your model number (E2901) and purchase date ready when contacting support.
For additional information and product registration, visit the official GERYON Store:GERYON Store on Amazon

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