

How to use / Operation Mode

Place the bag and press the button, then vacuum-packing can be performed automatically. Operation mode can be selected according to the bags and contents.

Easy and smooth **Automatic Vacuum Mode**
When the unit detects that the bag is vacuumed, seal mode will turn on automatically.

Manually **Manual Vacuum Mode**
Check the degree of vacuum and switch to seal mode.

Sealing **Seal Mode**
This mode seals the bag only.

Safe! **Safety Function**
Safety device activates when pinching fingers, and the seal bar returns to its position automatically.

	Standard vacuum bags	Embossed vacuum bags
Automatic Vacuum Mode	The red light turns on Set the contents close to the nozzle.	The red light blinks
Manual Vacuum Mode	The green light turns on Set the contents close to the nozzle.	The green light blinks
Seal Mode	The Both lights turn on	The Both lights blink

Automatic Vacuum Mode Light (Red)
Seal timer
Liquid Catch Canister
Manual Vacuum Mode Light (Green)
H176mm
D266mm
W394mm
Power switch
Start button
Select / Pause Button
Nozzle: Slides back and forth
Gasket
Seal Bar: Moves up or down
Heating wire

Available Bags

	Total thickness	Shape	Width
Standard vacuum bags	~ 240 μ	Flat bags	~ 300mm
Embossed vacuum bags	~ 280 μ (approx.)		
Aluminum vapor deposition bags	~ 180 μ		

• Vacuum bags generally sold at packaging material stores can be used.
Bags for vacuum seal have low oxygen permeability and maintain their vacuum.
• Adjustment based on the thickness and the material of the bag is possible by setting the seal timer.
• Use bags with high pinhole resistance when packing items with protrusion.
• The corresponding freezing temperature and boiling time after vacuum-packing differ depending on the specifications of the vacuum bags.
• It is possible to re-vacuum after opening the vacuum package depends on the thickness and material.

Various flat bags and one-side embossed bags can be used.

Recommended frequency of use

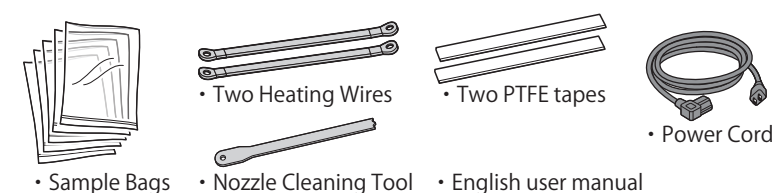
300 times/day **100** times for continuous use

※ When the heat protection device activates from continuous use, red and green lamps will flash. In such case, discontinue use for 5 to 15 minutes, and then restart.

[Plug type]



[Accessories]



[Specifications]

Model	ASV-320D	Seal width	5 mm / 0.19 in
Pump efficiency	-80Kpa	Seal length	300 mm / 11.8 in
Vacuumping speed	7 ℓ / min	Sealing time	1 - 9 sec
Vacuumping method	Nozzle	Dimensions	W394×D266×H176mm
Weight	4.4kg	Voltage	100~240V 50 / 60Hz
Power consumption	200 W		Made in Japan



Movie

CE PAT.P

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A maker and trading company established in 1949 with head office in Nagoya. We deal with packaging and food related equipment, insect traps and other sanitary equipment, health-care products, textile equipment, belt conveyors and more. Of all our products, our hand wrappers have top share in Japan. Today we export many of our products overseas.

Highly versatile model

Two-in-one automatic vacuum sealer ASV-320D

For restaurants, supermarkets, grocery stores and so on

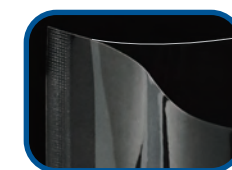


Compact body

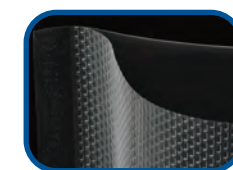
Light weight 4.4kg

Ideal as an entry model

Both bags can be used



- Standard vacuum bags
(Clear vacuum bags,
Smooth vacuum bags)



- Embossed vacuum bags
(Textured vacuum bags)

A nozzle type commercial vacuum sealer dedicated for high versatility and ease of use.



High added value packaging



Pack more easily



Tray packed



Long items

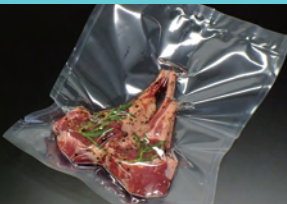


Powders

Both normal vacuum bags and embossed vacuum bags can be used, improving versatility and ease of use.

The vacuum-pack function after pre-sealing makes it possible to use embossed bags. (PAT.P)

S : Standard vacuum bags

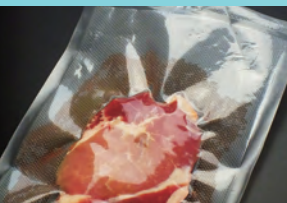


Neatly pack at low cost
A wide variety of bags are available, ideal for packaging of commercial products



The nozzle vacuums the air around the contents, vacuum-packing it.

E : Embossed vacuum bags



Bag with embossed pattern on one side
Convenient for storage and easy to work with



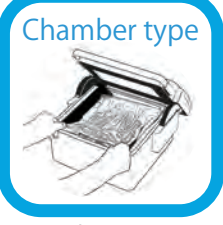
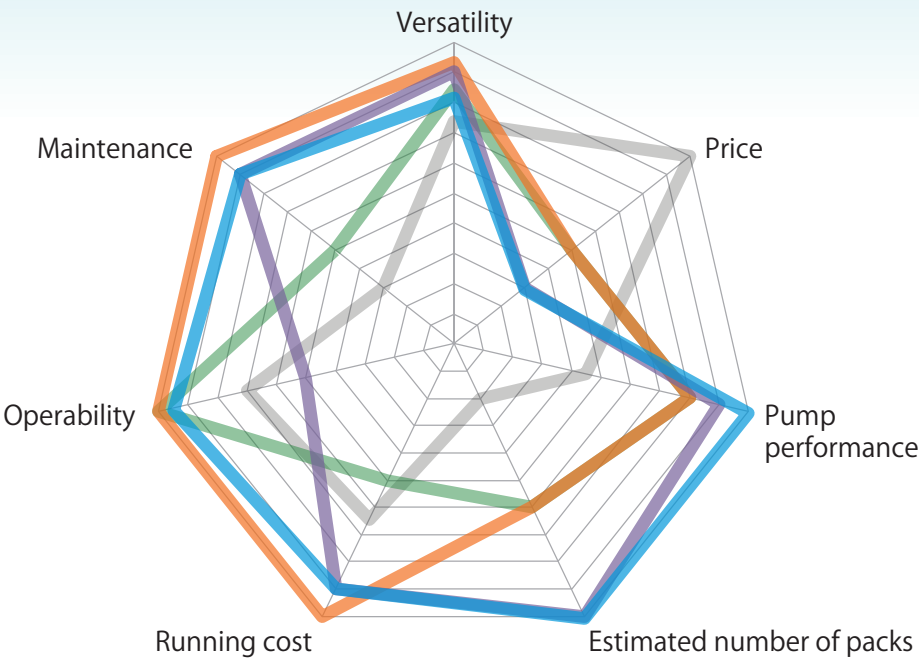
The embossing makes the air pass through easier, and the air in the bag can be extracted efficiently and easily.

* Please use an embossed bag for highly viscous items such as curry and powdered items.



Solid: Foodstuffs, cooked foodstuffs, hot foods, soft foods such as bread, industrial products
Liquid: Water, hot water, soup, items of high viscosity such as sauce and curry, etc.
Others: Powders, use of oxygen absorbers, use of trays, electronic parts, etc.

Types and features of Tabletop Vacuum Sealers



Two-in-one automatic vacuum sealer ASV-320D (Nozzle type)



Powerful vacuuming force Simple and easy to operate Can be cleaned easily with its detachable nozzle Liquid will accumulate in the liquid catch canister after being sucked.

* Based on our own research data

Vacuum packs have many features

such as maintaining food freshness, reducing food waste, and loss, and improving product value with packaging presentation.

Restaurant
Cafe, Bar

Work efficiency
Cost reduction

Long-term storage (Food lasts 2 to 4 times or longer)

Prevents transfer of odor

Eliminates labor shortage

Save time cooking

Easy to thaw

Preparation for cooking

Storage in small portion

Space-saving

Low-temperature cooking

Grocery store
Supermarket

Sales promotion
Cost reduction

Maintains freshness

Prevents mischief

Prevents freezer burn

Reduces waste and loss

Corresponds to diverse form of selling

Sale in small lots

Mail order

High added value packaging (Freshness, High class)

Easy to buy (Easy to store)

Farmer
Small-scale business

Sales promotion
Cost reduction

Antioxidation

Easy to carry

Secure and protect packaged items

Industrial products
Non-food products

Improved storage quality

Prevents scars

Dust-proof

Rust-proof

Moisture-proof

Prevents change in quality

Accumulation packaging

Space-saving