

Check To prolong the effective life of the appliance, please perform a daily performance check.

■ Do you detect the following signs?

- The power cord or plug is extraordinarily hot.
- The power cord or plug has deep scratches or deformation.
- There is a smell of burning.
- Moving the power cord may interrupt the electric current.
- An electric shock is experienced when touching the unit.
- Other abnormalities or failures are found.

To prevent failures or accidents, turn the power switch off and unplug the appliance from the outlet. Consult our company or the store where you made the purchase for inspection and repair.

- Dust is accumulated on the outlet, the connector or electric outlet.

Remove dust.

Warranty

Warranty period : months

Model No. : ASV-320D

Manufacturing No. :
(Serial No.)

Name :

Address: :

TEL: :

Store of purchase :

SAMPLE

Date of purchase :

*Fill in the required information and keep in a safe place.

1. We guarantee quality only for use under normal conditions during the warranty period. If the product malfunctions during the warranty period, we will repair it at no charge using our prescribed methods. Bring the product along with the warranty to the store where you purchased the product.
2. In the following cases, we will charge a fee for repair even during the warranty period.
 - (1) If no warranty is shown
 - (2) If the required information is not filled in or is rewritten
 - (3) If the malfunction was caused by misuse
 - (4) If the malfunction was caused by impact during shipment or movement by the customer
 - (5) Malfunction and damage caused by nature, pollution, abnormal voltage, or other outside factor
3. If it is determined that the customer independently altered or repaired the product, it will not be accepted for repair during the warranty period.
4. Repairs and replacements of supplies (Heating Wires, PTFT strips) that are consumed or deteriorate will incur a charge even during the warranty period.
5. The company will not be liable for direct or indirect damage caused by malfunction or use of the product.
6. Expenses for sending or bringing a product for repair are the responsibility of the customer.
7. Keep the warranty in a safe place. Warranties will not be reissued.

Product name : Two-in-one automatic vacuum sealer Model No. : ASV-320D

Asahi Industry Co.,Ltd.

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Asahi Industry Co.,Ltd.

User Manual & Warranty

- Highly versatile model -

Two-in-one automatic vacuum sealer

Model: **ASV-320D**

User Manual

Thank you for purchasing this product.
Read this User's Manual before using this product, and make sure to use the product correctly.
Misuse may result in malfunction or unexpected accidents or hazards.

Save These Instructions.

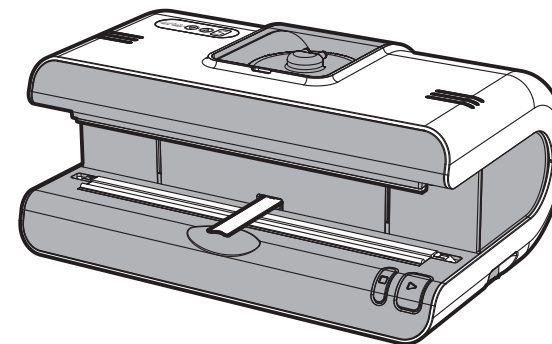


Table of Contents page

Safety Warning 2

Additional Safety Instructions 3

Specifications 4

Accessories 4

Features 4

Available Bags 5

Operating Instructions 6

Vacuum Mode 6

Seal Mode 9

Vacuumping Tips 10

Cleaning 11

Care 14


Troubleshooting 15

Check 16

Warranty 16

Safety Precautions Important Safeguards

▼ Items shown here are categorized as ⚠ Warning or ⚠ Caution.

 **Warning** This indicates death or serious injury may result if this label is not heeded and the product is used improperly.

 **Caution** This indicates that injury or property damage may result if this label is not heeded and the product is used improperly.

Even items categorized as ⚠ Caution may lead to serious results depending on the circumstances. Important information about safety is written in all cases and must be observed without fail.

Warning

- Avoid contact with water, which can result in a short or electric shock.
- Do not use the appliance if tape is not placed on the seal strip.
This may cause fire, electric shock, or burns and injuries.
- Close supervision is necessary when any appliance is used near children.
Children should not operate.
- Only a certified repairman should perform any dismantling, repairs or modifications.
Fire or abnormal operation may result in injury.
Always unplug the appliance from the outlet for repair.
- Use the outlet only for this appliance (3.15 A or more).
Overloaded outlets may cause overheating or fire.
- Wipe away any dirt on the plug.
Grime may cause fire.
- Be sure to ground the grounding terminal properly
to prevent electric shock.
- Use a designated part for the seal area.
Apply the PTFT strip after replacement.
Inappropriate replacement can cause overheating, fire or electric shock.
- Clean or replace the sealing strip after turning off the switch and unplugging the unit.
Do not plug in or unplug electrical equipment with wet hands.

Caution

- Do not hold near flame or use in an unstable location.
This may result in fire, injury or deformation.
- When vacuum packing, do not vacuum liquid without attaching the liquid catch canister.
- Do not put fingers on the PTFT strip.
Closing the seal bar may pinch or burn fingers.
- Use the unit only when the bag is placed in position.
This can cause overheating or fire.
- Use the appliance only for its intended use.
Improper use may cause electric shock, short or fire.
- Do not allow the unit to vacuum flammable liquid or gas. Fire may result.
- Quality of vacuum packing is not guaranteed.
Conditions such as packaged food shelf life and vacuum method may cause food degradation or rot.
- Grasp plug to remove the cord from the receptacle outlet.
Failure to do so may result in cord damage, electric shock, short or fire.
- Do not use an unstable outlet or a damaged cord or plug.
Failure to do so may result in electric shock, short or fire.
- Do not place heavy objects on the power cord, apply excessive force, deform or bundle it. Damaging the power cord may cause electric shock or fire.
- Do not touch hot surfaces, which may cause burn.
- Unplug the appliance from the outlet when not in use.
A burn, electric shock, short or circuit fire may result.

Additional Safety Instructions



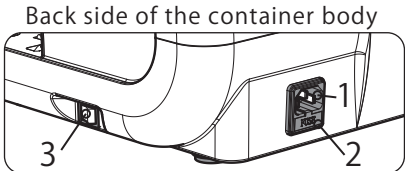
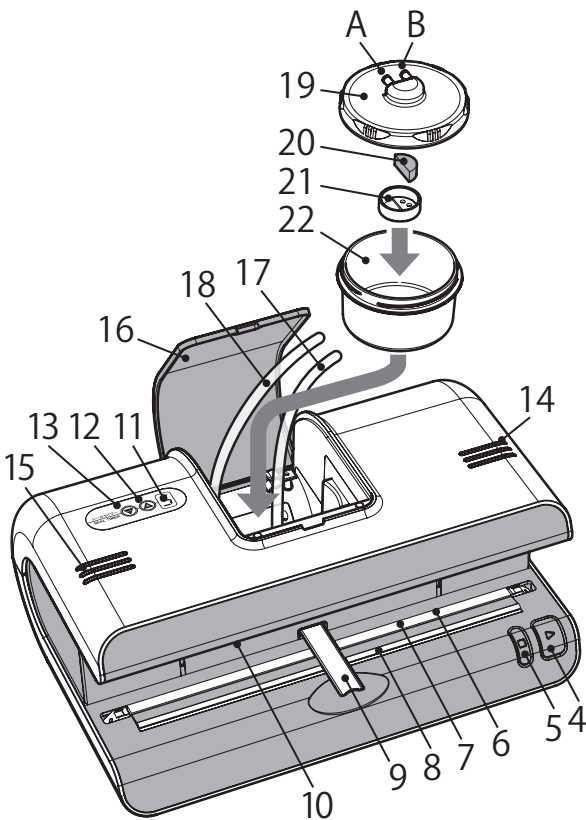
- Do not use strong solvents such as benzene or thinner when cleaning.
- Do not drop or subject the appliance to a strong shock.
- Do not place objects on the appliance.



- Hold the bottom of the unit while carrying.
- Handle the nozzle carefully.
- When you are vacuum packing moist food, empty the liquid catch canister before filling it more than half with water.
- Unplug the appliance from the outlet when not in use. Store the unit with the vacuum nozzle housed and the seal bar raised.

Should your product not perform properly, restart it.

Names of Parts



- 1 Appliance Inlet
- 2 Fuse
- 3 Power switch
- 4 Start button
- 5 Select/Pause Button
- 6 PTFE tape
- 7 Heating Wire (This is located under 6.)
- 8 Gaskets
There are three gaskets on upper and lower sides.
- 9 Nozzle (Slides back and forth.)
- 10 The Seal Bar (Moves up or down.)
- 11 Indicator Light
- 12 +Timer Button
- 13 -Timer Button
- 14 Manual Vacuum Mode Light (Green)
- 15 Automatic Vacuum Mode Light(Red)
- 16 Liquid Catch Canister Cover
- 17 Tube of Nozzle Side (Connects to 19 A.)
- 18 Tube of Unit Side (Connects to 19 B.)
- 19 Liquid Catch Canister Lid
- 20 Filter
- 21 Protection Rubber
- 22 Liquid Catch Canister

Specifications

| | |
|-------------------|------------------------|
| Model | : ASV-320D |
| Power | : 100 ~ 240V 50/60 Hz |
| Dimensions | : W394 x D266 x H175mm |
| Weight | : 4.35 kg |
| Power consumption | : 200 W |
| Pump efficiency | : - 80 kPa |
| Seal length | : 300 mm |
| Length of cords | : 1.8 m |

Accessories

- User Manual
- Power Cord
- Sample Bags (Clear bags)



- Two Heating Wires



- Two PTFE tapes



- Nozzle Cleaning Tool



Usable bags

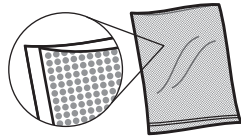
Standard vacuum bags

There are bags of various sizes, thicknesses and specifications, with a smooth surface.



Embossed vacuum bags

The film on one side of the bag is embossed with a pattern, making it easier to vacuum the air. Rolled bags are also usable.



| | Thickness (total thickness) | Shape | Width |
|--------------------------------|-----------------------------|-----------|--------|
| Standard vacuum bags | ~ 2 4 0 μ | Flat bags | ~300mm |
| Embossed vacuum bags | ~ 2 8 0 μ (approx.) | | |
| Aluminum vapor deposition bags | ~ 1 8 0 μ | | |

- Use the vacuum bag when vacuum packaging items.
- The vacuum bag is made of nylon-poly film or aluminum. For details, check the bag performance such as air (oxygen) penetration.
- In case of heat sterilization or freezing storage after vacuum packing, select a suitable bag for these purposes. The corresponding freezing temperature and boiling time after vacuum-packing differ depending on the specifications of the vacuum bags.
- Set the embossed bag in the machine with the embossed side facing down.
- For rolled embossed bags, cut to an appropriate length, seal one side of the bag in seal mode, and perform vacuum packing.

Setting of bag and vacuum mode suitable for the contents

Various items can be vacuum packed. Some items require the use of an embossed bag.

| | | Standard vacuum bags <small>Set the contents close to the nozzle.</small> | | Embossed vacuum bags | |
|--------|--|--|--|-----------------------|--|
| | | Automatic Vacuum Mode | Manual Vacuum Mode <small>(Adjustable mode)</small> | Automatic Vacuum Mode | Manual Vacuum Mode <small>(Adjustable mode)</small> |
| | | | | | |
| Solid | Foodstuffs such as meat, fish, vegetables, etc., cooked foodstuffs, hot foods | | | ✓※ | |
| | Industrial products | | | ✓ | |
| | Use of oxygen absorbers, trays, etc. | | | ✓ | |
| Liquid | Soft foods such as bread, fragile foods | — | ✓ | — | ✓ |
| | Water, hot water | — | ✓ | — | ✓ |
| | Soup, items of high viscosity such as sauce and curry, etc. | | — | | ✓※ |
| Powder | Grains <small>(Rice and so forth that is larger than the nozzle suction port)</small> | | | ✓ | |
| | Powders <small>(Powder smaller than the nozzle suction port)</small> | | — | | ✓ |
| Others | Delicate items such as electronic parts | — | ✓ | — | ✓ |

※If there is a lot of moisture and it is difficult to vacuum, an embossed bag is recommended.

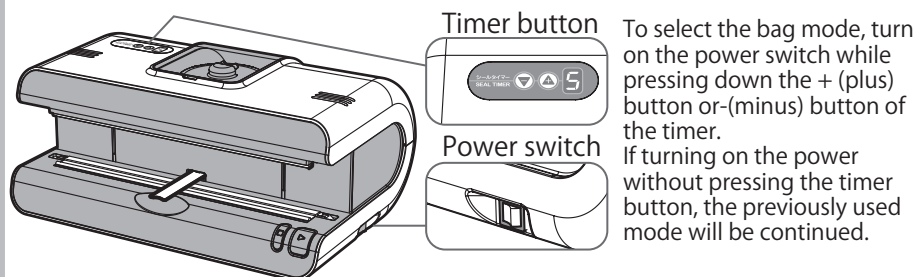
※For highly viscous liquid, vacuum-pack it after semi-freezing, or use an embossed bag and seal it before the nozzle sucks the liquid.

- When storing food, choose the usage purpose of the unit in consideration of food type or shelf life.
- Avoid packing unsanitary items.
- Avoid using the same unit for food, daily necessities and industrial parts.
- Industrial oil, etc. that may adversely affect the plastic parts cannot be sucked.
- Always keep the nozzle and liquid catch canister clean.

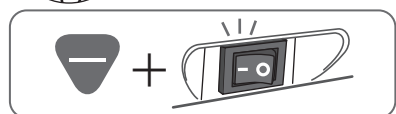
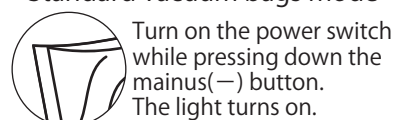
Operating Instructions

1 Check that the canister or tube is not leaking air.
Make sure to close the lid of the liquid catch canister and connect the tube.

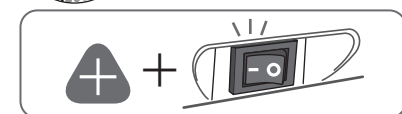
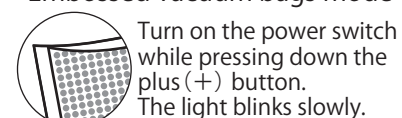
2 Set the bag type as required when turning on the switch.
Plug the power cord into the receptacle outlet.



- Standard vacuum bags mode -

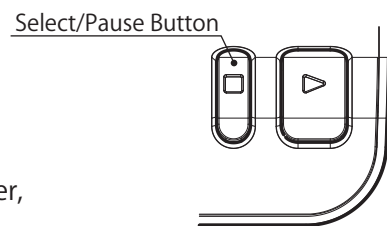


- Embossed vacuum bags mode -



3 Set the operation mode.

There are three operation modes for the standard vacuum bag mode and embossed bag mode respectively. Each time the select button is pressed, the light indicator changes on the cover, and the mode will change as follows.



Automatic Vacuum Mode

Begin vacuuming after placing the bag in position. After vacuuming process, seal mode will turn on automatically.

Manual Vacuum Mode

Checking the degree of vacuum, this mode can switch to the user's selected seal mode. After the bag is inserted, vacuum mode continues. Press the start button again and turn on seal mode.

Seal Mode

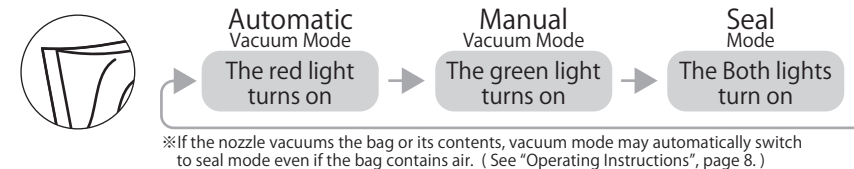
This mode seals the bag only. Use this mode when items do not need vacuum or you want to perform the sealing process manually.

4

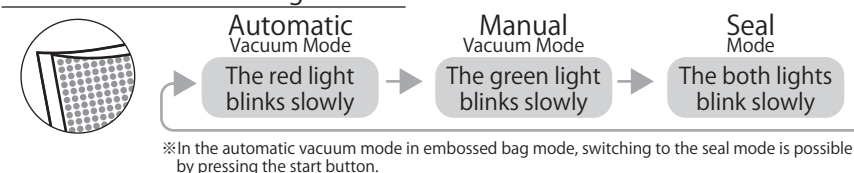
Check the operation mode.

※ In automatic vacuum mode or manual vacuum mode, make sure the nozzle is out.

- Standard vacuum bag mode -



- Embossed vacuum bag mode -



5

Set the sealing time.

Set the seal timer taking bag thickness and material into account.

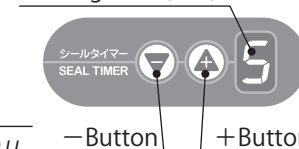
(Seal timer number: 1 = 1 sec, 2 = 2 sec ...)

Checking the seal condition, set the appropriate seal time as follows.

ex. Standard nylon-poly vacuum bag

| Thickness(μm) | 60μ | 70μ | 80μ | 90μ | 120μ |
|--------------------|-----|-----|-----|-----|------|
| Sealing time(sec.) | 4 | 4 | 5 | 5 | 7 |

Sealing time (sec.)



6

Place item(s) in the bag.

Before Placing Items in Bags...

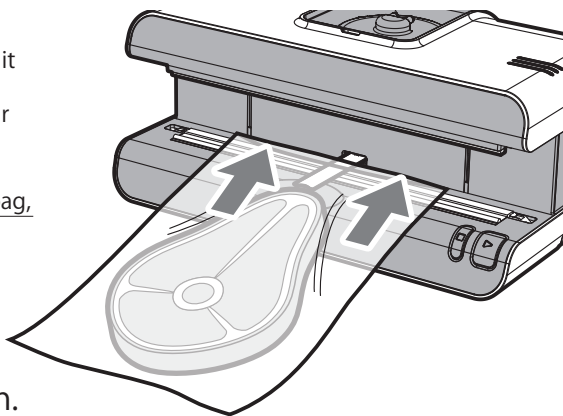
- When item volumes are small for the bag size or bags are remarkably thin, it may make the vacuuming process difficult. If the item volume is small, prepare a bag of appropriate size or use an embossed bag.
- Please use an embossed bag for powders or highly viscous items such as curry, sauce, etc.
- When you place item(s) in the bag, prevent water contact with the seal area of the bag.
- Some vegetables emit gases during storage. The bag may inflate after vacuum sealing.
- Use bags with high pinhole resistance when packing items with protrusion.

7

Place the bag.

The bag is positioned so that it straddles the vacuum nozzle. Be sure to insert the bag as far as possible.

When setting an embossed bag, be sure to place it with the embossed side down.



8

Press the start button.

The seal bar moves down and holds the bag.

Be careful that the bar does not pinch your fingers.

The seal bar moves down and begins vacuuming items.

During vacuuming, bringing the contents close to the nozzle expedites the loss of air from the bag in standard vacuum bags mode.

In the embossed bag mode, pre-sealing begins first when the bar moves down, then vacuuming is performed.

Automatic Vacuum Mode

When the unit vacuums for 60 secs or the vacuuming is complete, the sealing process will begin automatically.

Manual Vacuum Mode

Press the start button again and turn on seal mode.

In the embossed bag mode, switching to the sealing operation is possible by pressing the start button.

In the automatic vacuum mode of embossed bag, if the machine does not move to the seal mode even though the suction is sufficient, press the start button.

Please adjust the seal timer and use the thinner embossed bags when the sealing process will not begin in the automatic embossed bag vacuum mode.

9

Make sure the sealing process is complete and remove the bag.

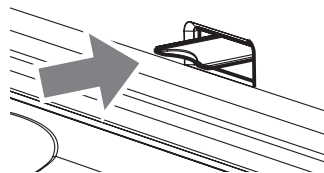
When the sealing process is complete, the seal bar will move up automatically and the unit will stop.

10

House the nozzle.

House the nozzle before shutting off the appliance.

Press the select button and the nozzle will move down.



11

Turn off the power.

Should your product not perform properly, restart it.

Seal Mode

1

Plug in the power cord and turn on the power.

The power switch is on the right surface of the unit. Make sure to indicate the number on the cover.

2

Check nozzle and operating mode.

Make sure red and green lights at both sides of the cover top are illuminated and nozzles are housed. In other modes, press the select button to change the mode.

| | |
|---------------------|-------------------------|
| Red light (Left) | : Automatic Vacuum Mode |
| Green light (Right) | : Manual Vacuum Mode |
| Red & green lights | : Seal Mode |

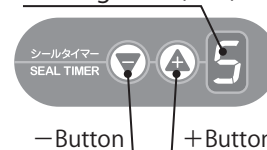
3

Set the sealing time.

Set the seal timer taking bag thickness and material into account.
(Seal timer number: 1 = 1 sec, 2 = 2 sec ...)

Checking the seal condition, set the appropriate seal time.

Sealing time (sec.)



4

Place item(s) in the bag.

See "Before Placing Items in Bags", page 7 to prepare the bag.

5

Place the bag.

Insert the bag farther than the position of the PTFT strip, until the tip of the bag contacts the end of the unit.

When setting an embossed bag, be sure to place it with the embossed side down.

To avoid wrinkling, stretch the bag sideways while inserting.

6

Press the start button to begin the sealing process.

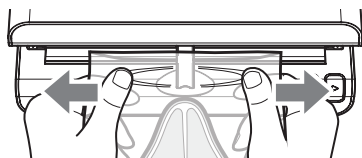
Press the start button at the bottom right of the unit, and the seal bar moves down to begin the sealing process. When the process is complete, the seal bar moves up automatically.

Vacuuming Tips

Hints for Best Vacuuming Performance

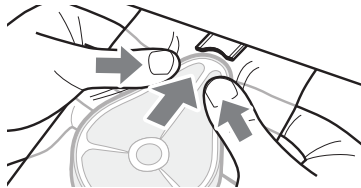
Placement of Bags

After pressing the start button, stretch the bag sideways with hands to avoid wrinkles.



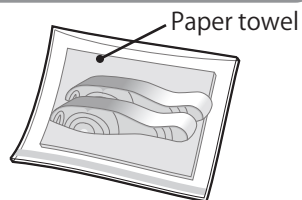
Pause the unit immediately after the vacuuming begins and bring contents close to the nozzle in standard vacuum bag mode.

When the seal bar moves down and grasps the bag, press the pause button immediately. Next, bring contents close to the nozzle with the unit stopped. Press the pause button once again to restart the vacuum process. This makes the air vacuuming process faster and easier.



Preparation Guidelines for Meat and Fish

Vacuum packaging meat or fish may complicate the air vacuuming process because moisture may cause bags to stick in standard vacuum bag mode. Place a paper towel in the bag to absorb excess moisture and juices during the vacuum packaging process in order to vacuum package items neatly or vacuum-packing with an embossed bag is recommend.

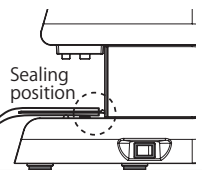


Preparation Guidelines for Liquids and Powdery Foods

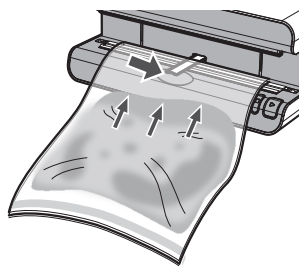
For Liquid

Vacuum and seal liquid in manual vacuum mode. After the seal bar moves down and grasps the bag, place the bag at a position lower than the seal area. This makes air access to the nozzle tip easier. Vacuum as much air as possible by vacuuming liquid and air at the same time. Be careful not to spill liquid during operation.

Place the bag at a position lower than seal area.

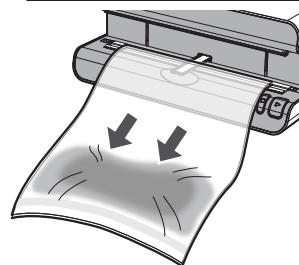


For highly viscous liquids such as curry



For highly viscous liquids such as curry, etc., vacuum-pack after semi-freezing, or use an embossed bag and seal it before the nozzle sucks the liquid.

For Powder



When packing fine particles such as wheat flour, use an embossed bag to vacuum-pack with the powder at the bottom of the bag. Clean the nozzle and tube if the powder gets sucked in.

Cleaning

● Clean the nozzle after use to prevent clogging.

A clogged nozzle may weaken or halt vacuuming.

Cleaning with lukewarm water

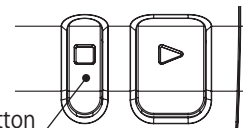
Vacuuming lukewarm water cleans the inside of the nozzle or tube.

1

Turn manual vacuum mode on.

Press the select button and check that the green light flashes.

Select / Pause Button

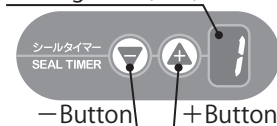


2

Set the seal time at "1" (one second).

Press the seal timer button and set it at "1".

Sealing time (sec.)

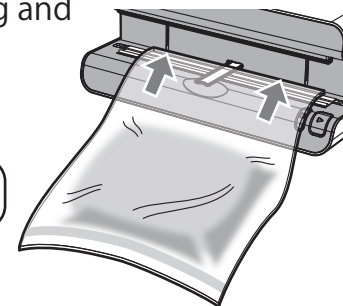


3

Pour lukewarm water into the bag and insert it to the unit.

Pour 50°C or less, 150 ml of lukewarm water and place the vacuum nozzle between the bag.

Too much lukewarm water may overflow the liquid catch canister.



4

Press the start button to vacuum lukewarm water.

Clean the inside of the nozzle or tube. When setting the bag, stretch it sideways with hands to keep the warm water from spilling.



5

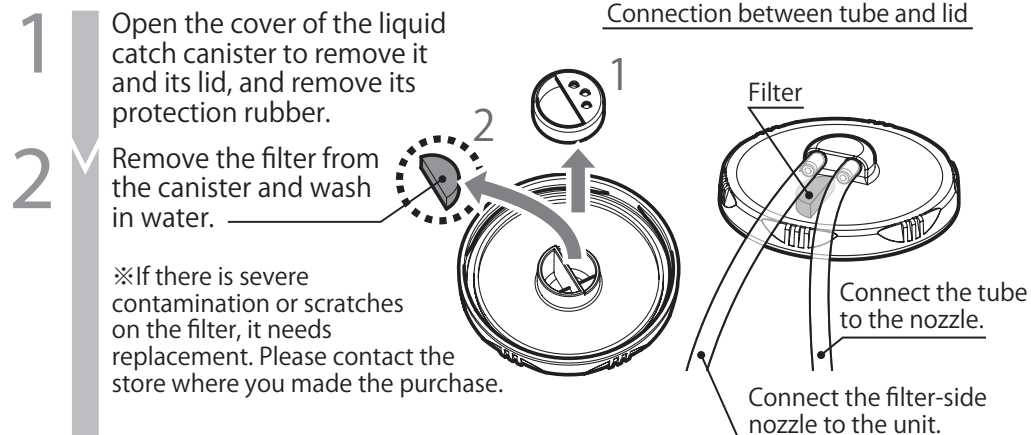
Press the start button again to raise the seal bar.

Check the liquid catch canister. If water is unclear when vacuumed, repeat steps 3 and 4 until water becomes clean.

When excess liquid has filled the liquid catch canister, liquid entering the unit may leak from the bottom.

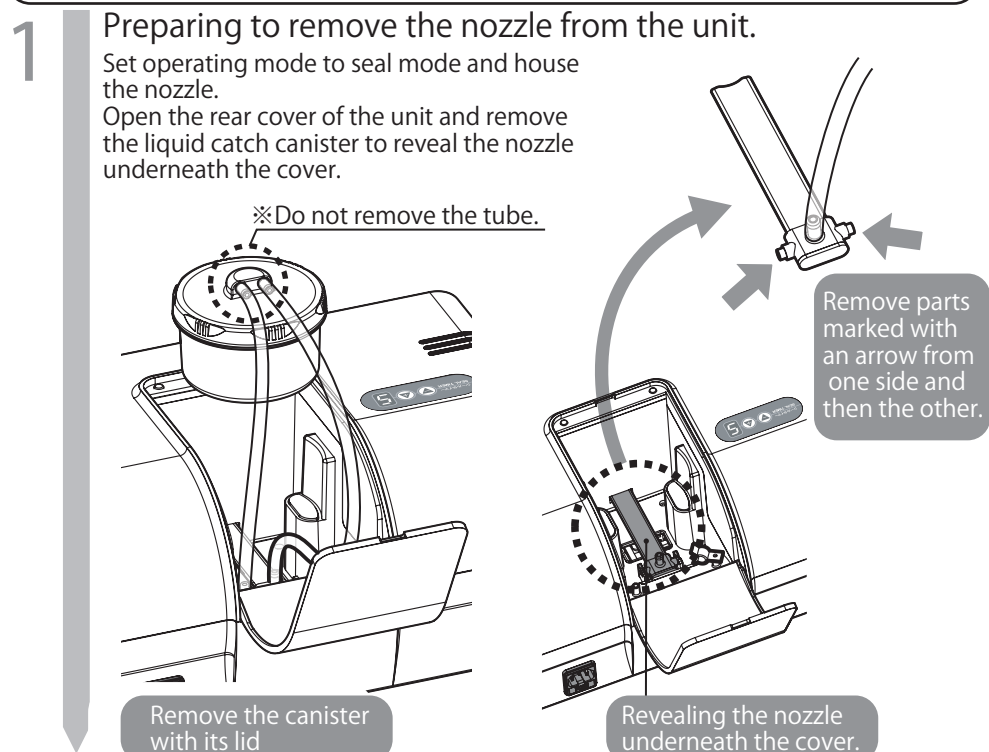
Cleaning the Filter Remove the filter from the lid and wash it with water.

Make sure to turn the unit off before cleaning.



Cleaning the Nozzle Remove the nozzle from the unit.

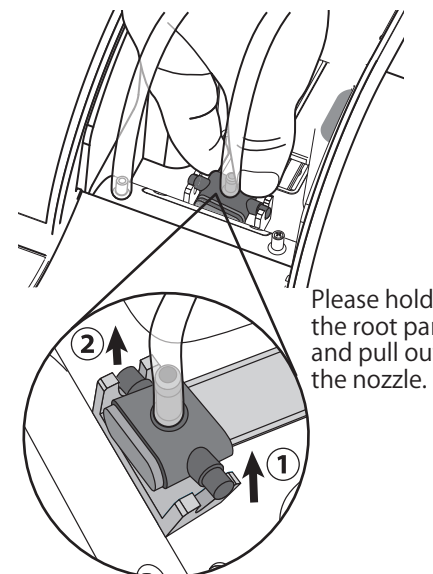
Make sure to turn the unit off before cleaning.



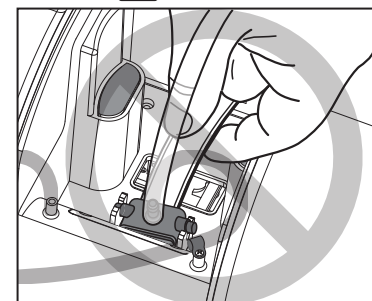
2 Remove the nozzle from the main unit.

When removing the nozzle, hold its base and carefully remove the right and left fixed parts in order from right to left.

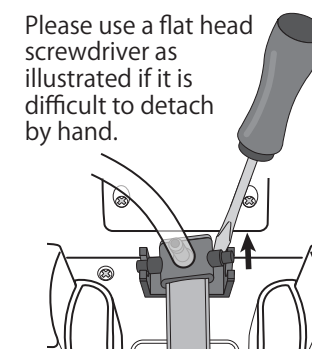
Remove the nozzle with caution because rough treatment may damage parts.



Caution



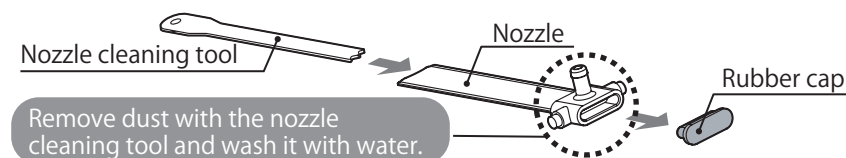
Do not hold the metal part of the nozzle to avoid bending.



3 Remove the rear-mounted rubber cap of the removed nozzle to clean the inside.

Clean the nozzle with the accessory nozzle cleaning tool and wash it off with water.

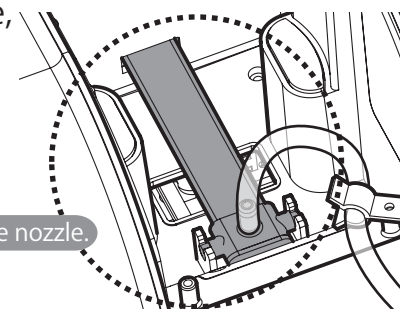
Be careful not to let water or dust into the unit.



4 Wipe moisture from the nozzle, replace the rubber cap, and reinstall it.

Install the liquid catch canister and cleaning is complete.

Reinstall the nozzle.



Care

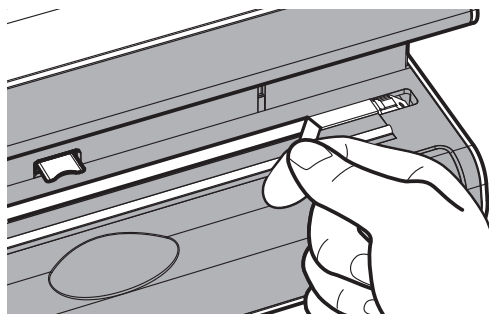
⚠ Before operating the appliance unplug the power cord from the outlet.

Replacement of the PTFT Strip Replace the PTFT strip when it is damaged and comes off.

Remove the old PTFT strip and install a new one.

⚠ Warning

- For surfaces where the PTFT strip becomes soiled with oil or dust, clean the surface and replace the strip.
- Be careful not to wrinkle the strip.
- Position the strip so that it covers the electrodes.



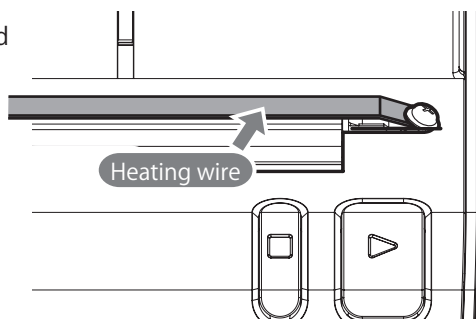
Replacement of Heating Wire

Replace the heating wire when the sealing weakens or the wire is broken.

After removing the PTFT strip, unscrew the heating wire from the electrodes and install a new one.

⚠ Warning

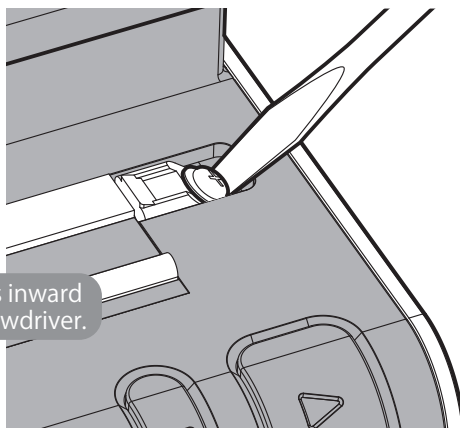
- Setscrews are placed on both sides of the strip.
- Replace PTFT strip under the heating wire.
- Place the strip under the heating wire to make sure that the heating wire does not touch the unit.



Tips

The heating wire is fixed by the electrodes. As shown in the right illustration, adjusting the electrodes inward with a flat head screwdriver makes replacement easier when installing.

Adjust the terminals inward with a flat head screwdriver.



Malfunctions and Causes

Problem

Check point

Problem solving.

Procedure

The unit does not operate.

Make sure the power cord is correctly plugged into the electrical outlet.
Check the circuit breakers.
Make sure the fuse is not blown.

Replug the power plug into the electric outlet.
Check the circuit breakers.
Check the fuse of the appliance inlet.

The unit does not vacuum, or air is not completely removed from the bag.

Make sure the bag is not too large for the volume of contents.
Make sure the bag is placed correctly.
Check the bottom foam gasket for cracks.
Check the PTFT strip for wrinkles or cracks.
Make sure the lid of the liquid catch canister is closed.
Make sure the nozzle or the tube for the liquid catch canister is connected properly.
Make sure the nozzle or tube is not clogged.

Cut or change the bag to the appropriate size. **P5, P7**
Place the bag properly. **P8**
Please contact the store where you made the purchase.
Replace the PTFT strip. **P14**
Reset the lid of the liquid catch canister.
Reconnect every tube.
Clean the inside of the nozzle or tube. **P11, P13**

The unit cannot seal the bag, or the bag is not sealed sufficiently.

Make sure the bag is appropriate.
Make sure the bag is placed correctly.
Make sure the foam gasket is not deformed.
Check the PTFT strip for wrinkles or cracks.
Check the heater for breaks.
Make sure the adjustment of the sealing function is proper.
Make sure the overheating protective device is not activated.
*If activated, the red and green lights flash alternately.

Use a bag of the proper material or size. **P5**
Place the bag correctly. **P8**
When setting an embossed bag, be sure to place it with the embossed side down.
Please contact the store where you made the purchase. **P14**
Replace the PTFT strip. **P14**
Replace the heating wire. **P7**
Set the seal time property.
Restart the unit.

The sealed part melts.

Make sure the bag is appropriate.
Make sure the adjustment of the sealing function is proper.
Make sure there are no holes in the PTFT strip.

Use a bag of the proper material or size. **P5**
Set the seal time property. **P7**
Replace the PTFT strip. **P14**