

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. : AS-V-320

Manufacturing No. :
(Serial No.)

Name :

Address: :

TEL: :

Store of purchase :

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.

Automatic Vacuum Sealer

HIPPO

Model: AS-V-320

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.

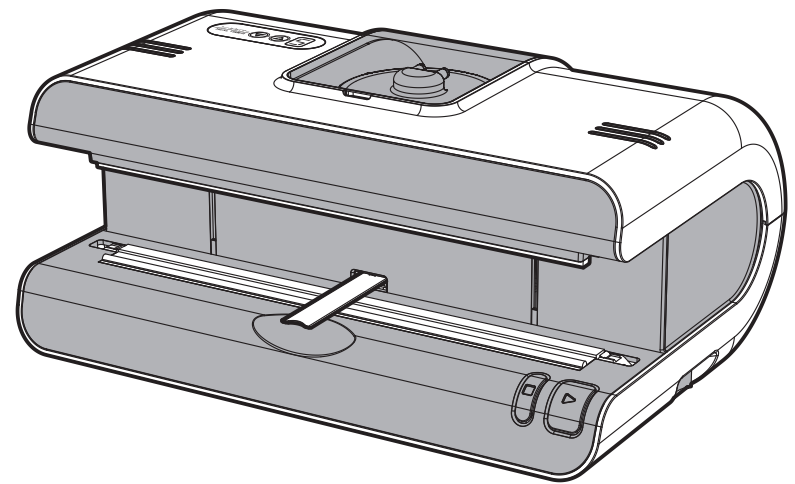


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Product name : Automatic Vacuum Sealer HIPPO Model No. : AS-V-320

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.

Malfunctions and Causes

● Problem solving.

Problem	Check point	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 Please contact the store where you made the purchase. Replace the PTFT strip. P14 Replace the heating wire. P14 Set the seal time property. P7 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

Care

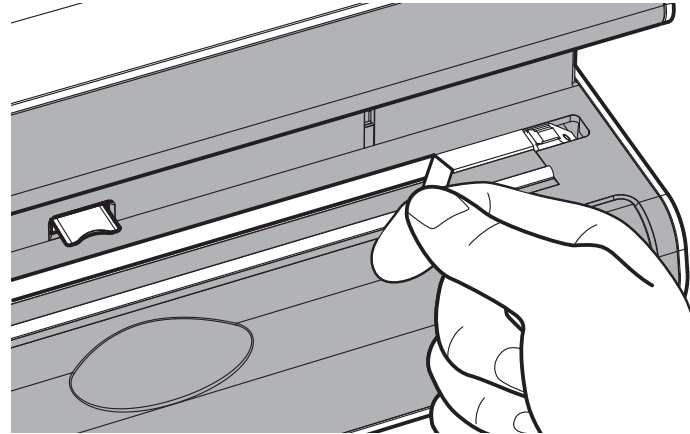
⚠ Before operating the appliance unplug the power cord from the outlet.

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.



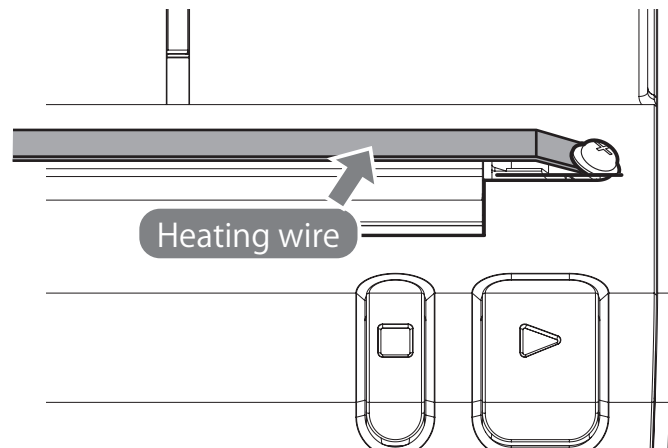
Replacement of Heating Wire

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

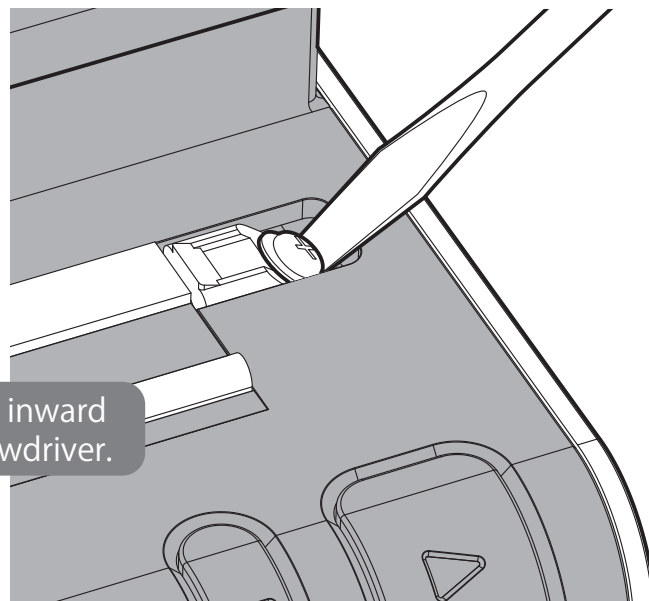
- Setscrews are placed on both sides of the strip.
- Replace PTFT strip under the heating wire.
- Place the strip under the heating wire to make sure that the heating wire does not touch the unit.



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.



⚠ 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.

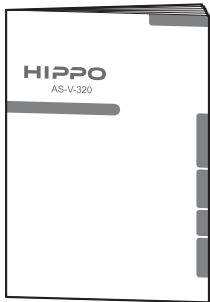
- Hold the bottom of the unit while carrying.
- Handle the nozzle carefully.
- When you are vacuum packing moist food, empty the liquid catch canister before filling it more than half with water.
- Unplug the appliance from the outlet when not in use. Store the unit with the vacuum nozzle housed and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

Should your product not perform properly, restart it.

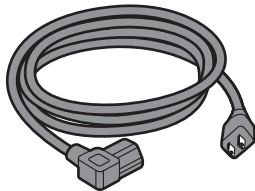
Specifications

Prodct name	HIPPO
Model	AS-V-320
Power	100 ~ 240V 50/60 Hz
Dimensions	W394mm x D266mm 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



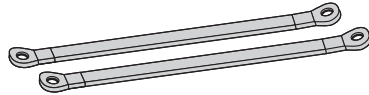
User Manual



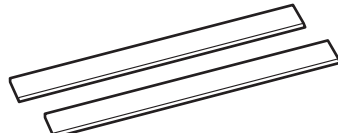
Power Cord



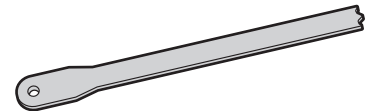
Sample Bags



Two Heating Wires



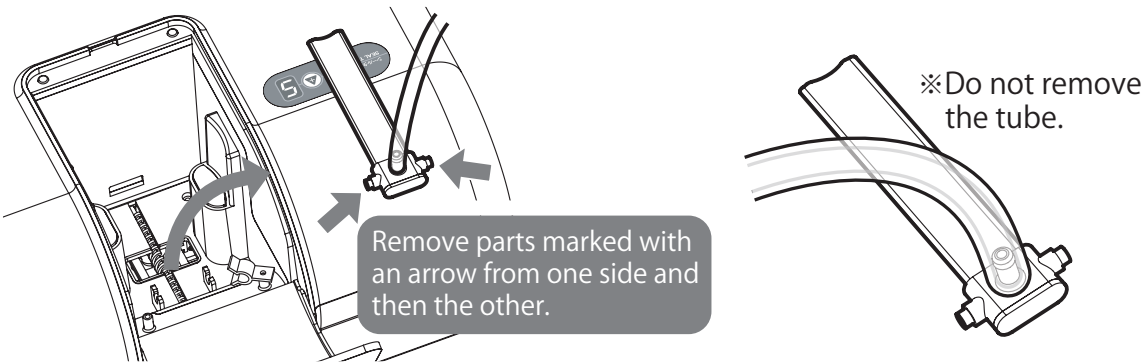
Two PTFE tapes



Nozzle Cleaning Tool

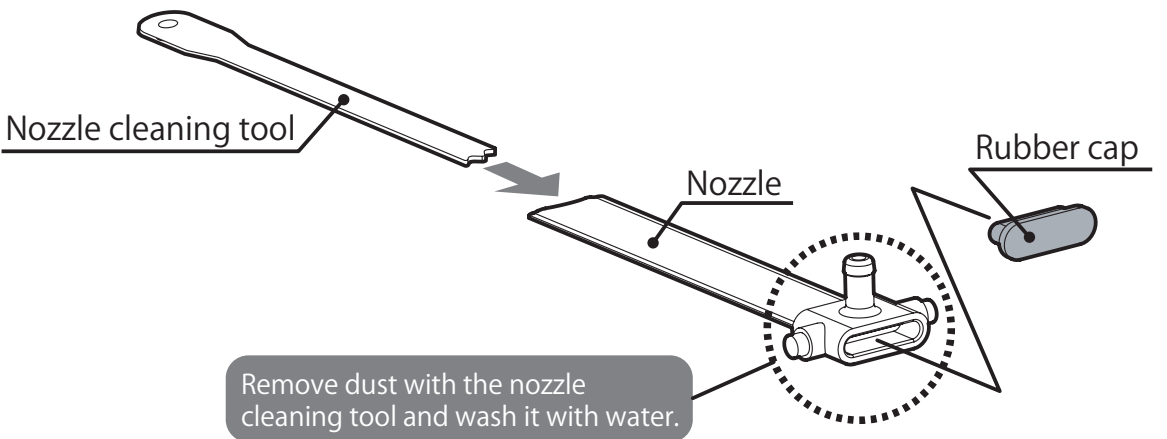
2

- 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.



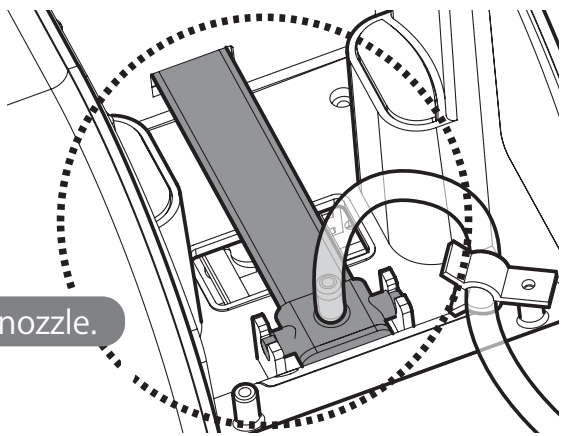
3

- 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.



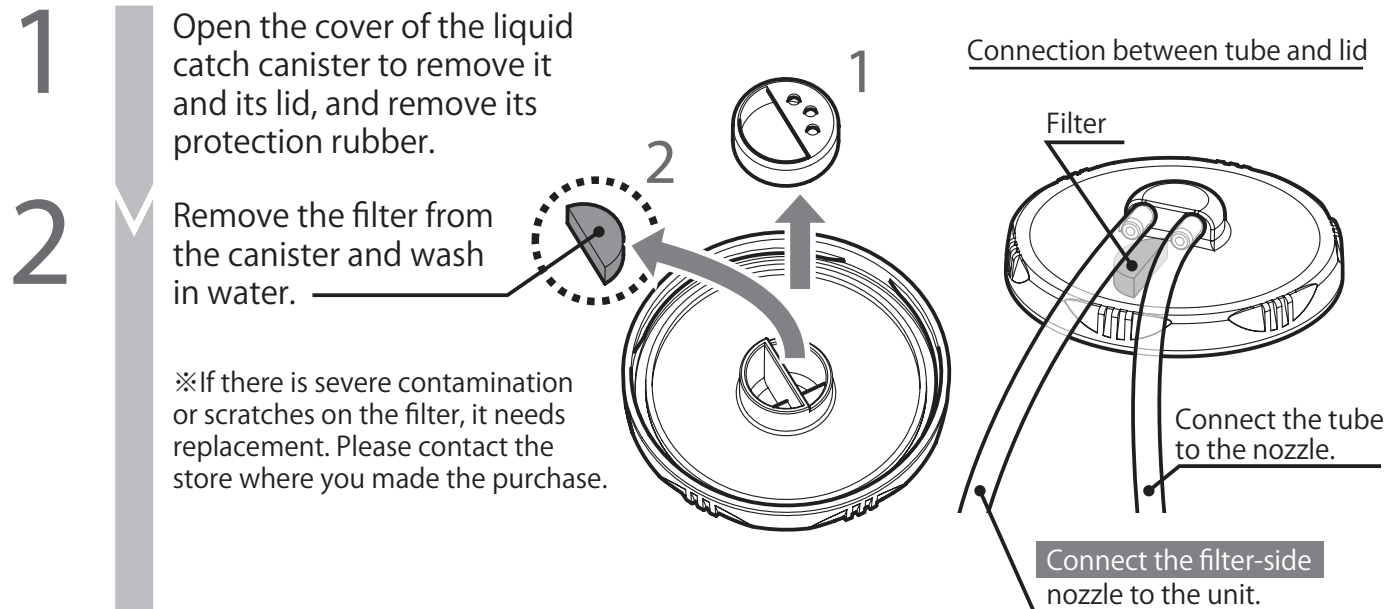
4

- Wipe moisture from the nozzle, replace the rubber cap, and reinstall it.
- Install the liquid catch canister an cleaning is complete.
- Reinstall the nozzle.



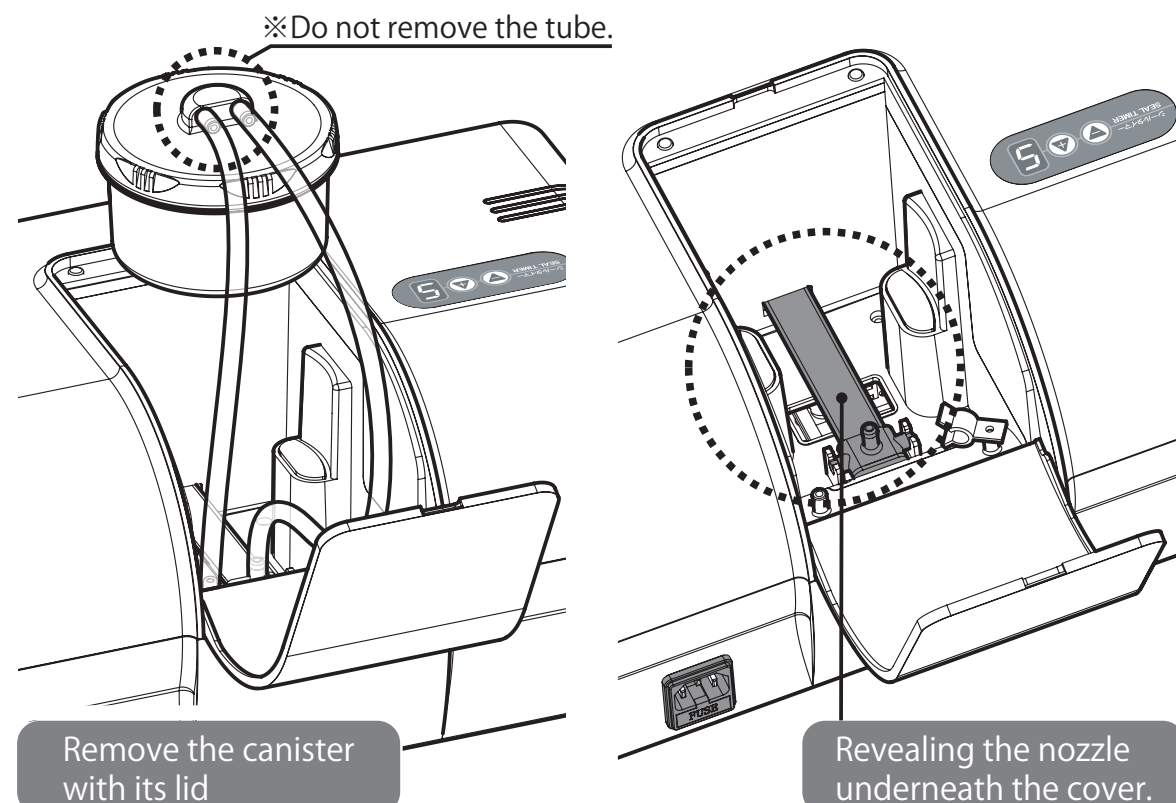
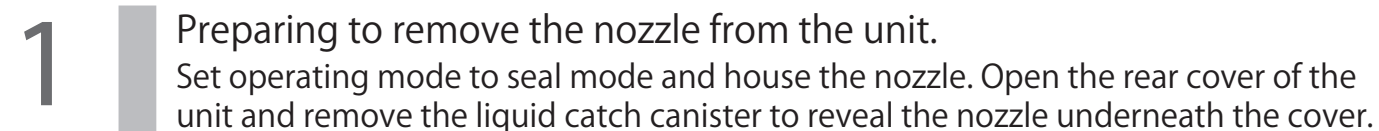
Cleaning the Filter Remove the filter from the lid and wash it with water.

Make sure to turn the unit off before cleaning.

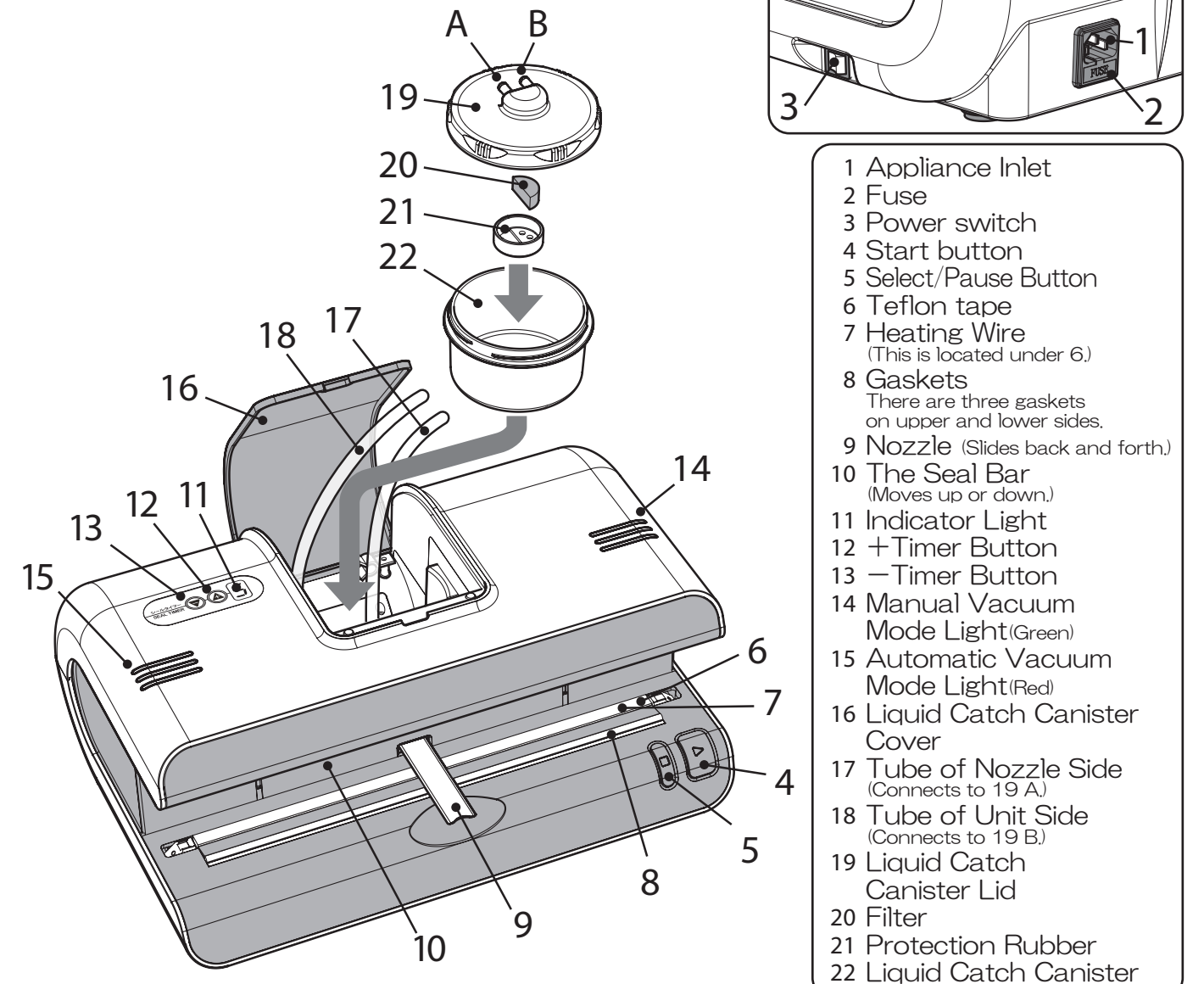


Cleaning the Nozzle Remove the nozzle from the unit.

Make sure to turn the unit off before cleaning.



Names of Parts



Available Bags

Suitable bags vary by contents and purposes.

Choose a bag for your specific needs, such as food types or contents for packing, heat sterilization, or freezer storage after vacuum packing.

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 and contact your distributor.



- When storing food, choose the usage purpose of the unit in consideration of food type or shelf life. Quality of vacuum packaged food is not guaranteed.
- The unit cannot sterilize food.
- Do not use household embossed bags.
- Always keep the nozzle and liquid catch canister clean.
- Avoid packing unsanitary items.
- Avoid using the same unit for food, daily necessities and industrial parts.

Operating Instructions

To prevent food from rot or oxidation, use this appliance for vacuum packing.

To maintain products or samples under powerful vacuum with a user-friendly operation, supermarkets, restaurants, livestock producers, and medical and research institutions use this unit. It can also prevent oxidation of industrial samples and moisture to preclude deterioration.

Caution : Do not allow the unit to vacuum viscous liquid, such as sauce, jam, curry etc.

Operating Mode

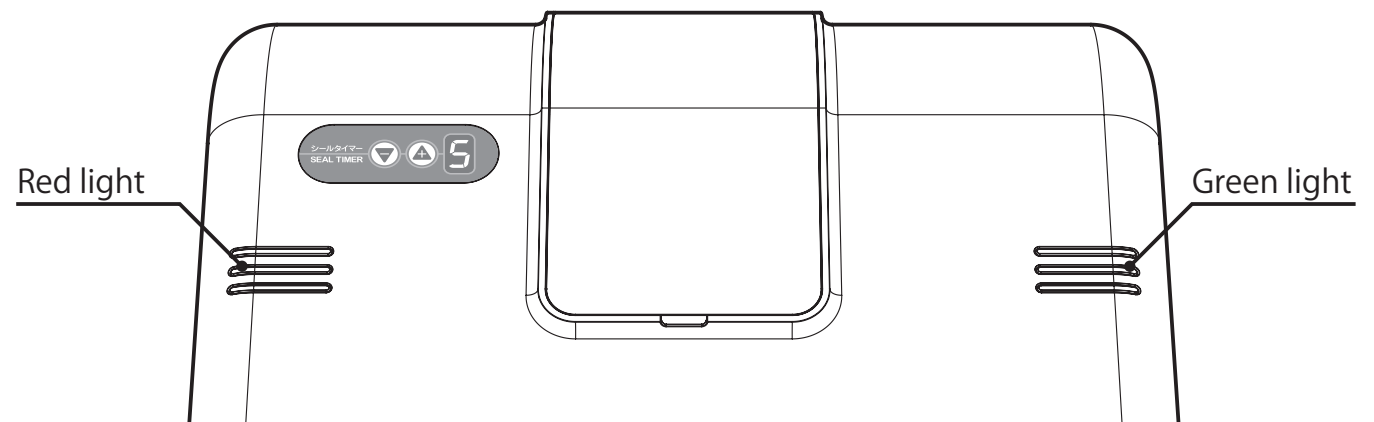
You can select from the three modes below.

The red light on the top left of the cover flashes.
Automatic Vacuum Mode ※
Begin vacuuming after placing the bag in position. When the unit detects that the bag is vacuumed, seal mode will turn on automatically to vacuum the package.

The green light on the top right of the cover flashes.
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.

The red and green lights on both sides of the cover top turn on.
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.

※If the nozzle vacuums the bag or its contents, vacuum mode may automatically switch to seal mode even if the bag contains air. (See "Operating Instructions", page 8.)



The light on the cover top indicates operating mode and progress.

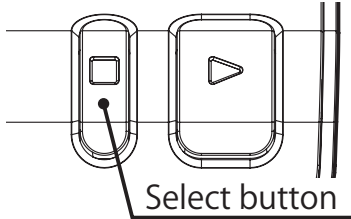
Cleaning

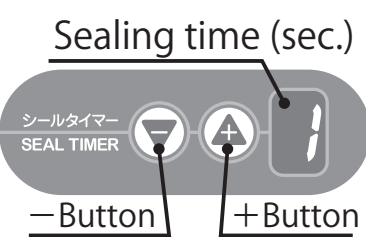
● Clean the nozzle after use to prevent clogging.

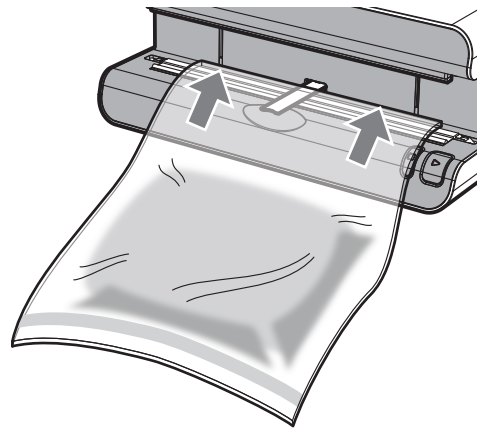
A clogged nozzle may weaken or halt vacuuming.

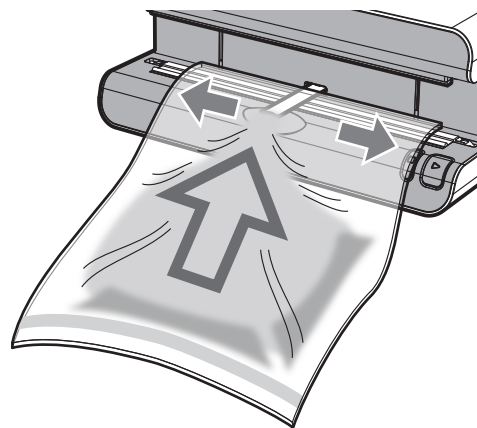
Cleaning with lukewarm water
Vacuuming lukewarm water cleans the inside of the nozzle or tube.

- 1 Turn manual vacuum mode on.
Press the select button and check that the green light flashes.


- 2 Set the seal time at "1" (one second).
Press the seal timer button and set it at "1".


- 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.

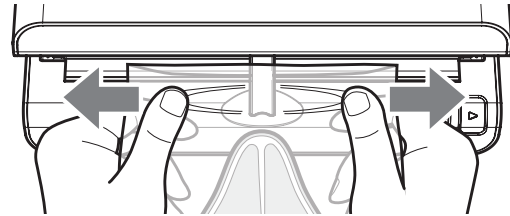

- 5 Press the start button again to raise the seal bar.
Check the liquid catch canister. If water is unclear when vacuumed, repeat steps 3 and 4 until water becomes clean.
When excess liquid has filled the liquid catch canister, liquid entering the unit may leak from the bottom.

Vacuuming Tips

●Hints for Best Vacuuming Performance

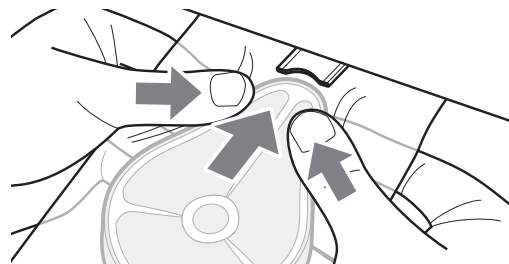
Placement of Bags

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



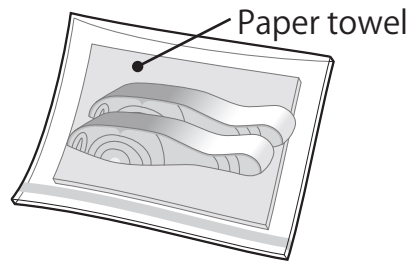
Pause the unit immediately after the vacuuming begins and bring contents close to the nozzle.

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.



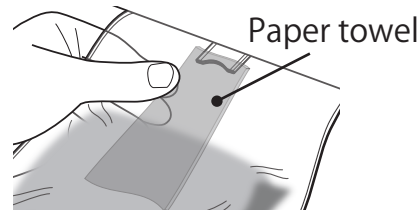
Preparation Guidelines for Meat and Fish

Vacuum packaging meat or fish may complicate the air vacuuming process because moisture may cause bags to stick. 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.
* The unit vacuums package neatly after freezing.



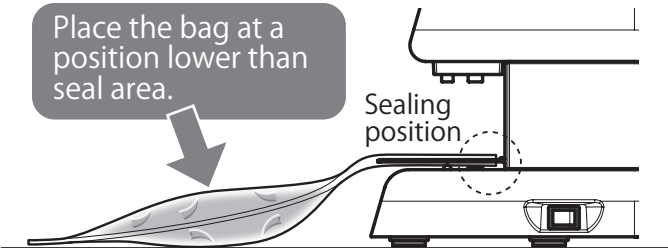
Preparation Guidelines for Powdery Foods and Coffee

To prevent powdery food from being drawn into the nozzle, place paper towel at the tip of the nozzle and cover the nozzle hole. Securing air passage with paper towel from powdery content to the nozzle makes vacuuming process easier.



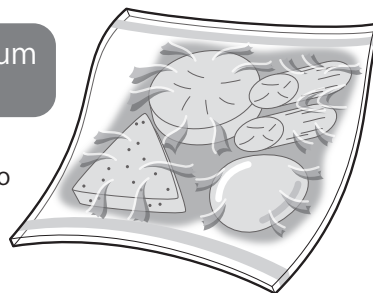
Preparation Guidelines for Liquids

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. This unit includes a liquid catch canister to vacuum liquids. Be careful not to spill liquid during operation.



The unit can vacuum package soups.

Caution
Do not allow the unit to vacuum viscous liquid.

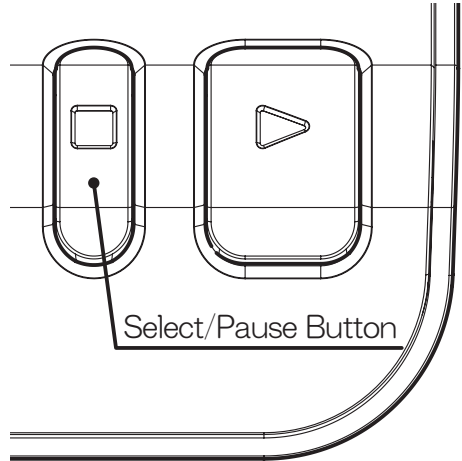


Automatic Vacuum Mode / Manual Vacuum Mode

- 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 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.
- 3 Select operation mode and check the nozzle.
Each time the select button is pressed, the light indicator changes on the cover, and the mode will change as follows.

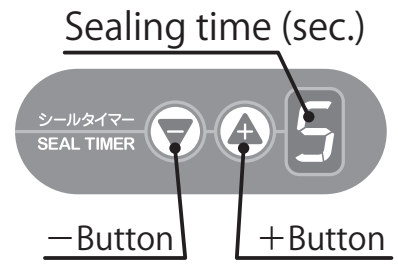
Red light (Left) : Automatic Vacuum Mode
Green light (Right) : Manual Vacuum Mode
Red & green lights : Seal Mode

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


- 4 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

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

For example: nylon/poly bag


- 5 Place item(s) in the bag.

Before Placing Items in Bags...

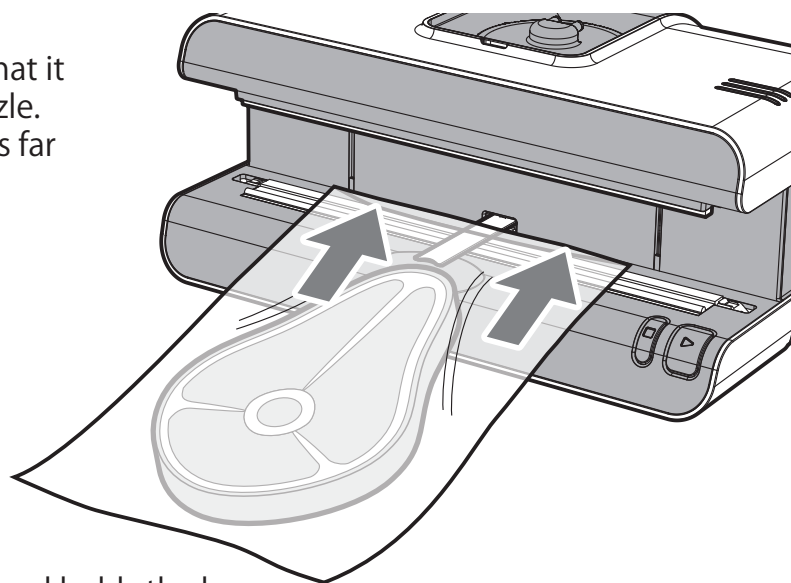
 - When item volumes are small for the bag size or bags are remarkably thin, it may make the vacuuming process difficult.
 - Place item(s) in the bag to prevent water contact with the seal area.
 - Some vegetables emit gases during storage. The bag may inflate after vacuum sealing.

Note : When the content volumes are small, cut the bags or change to a proper size.

6

Place the bag.

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



7

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 simultaneously.

During vacuuming, bringing the contents close to the nozzle expedites the loss of air from the bag. * See "Vacuuming Tips", page 10.

Automatic Vacuum Mode

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

Manual Vacuum Mode

Press the start button again and turn on seal mode.

8

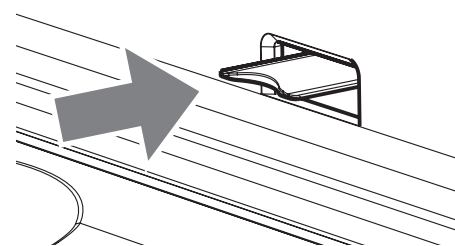
Make sure the sealing process is complete and remove the bag.

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

9

House the nozzle.

House the nozzle before shutting off the appliance. Press the select button and the nozzle will move down.



10

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

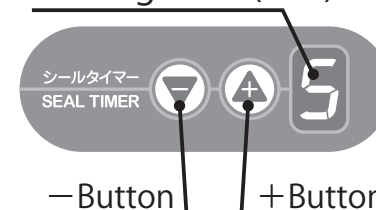
Set the sealing time.

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.

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.