

## How to use / Operation Mode

Set the bag and press the start button.  
Place the item near the nozzle to seal the bag automatically.  
You can select from the three modes.



Easy and smooth

**Automatic Vacuum Mode**  
Red light

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.

Manually

**Manual Vacuum Mode**  
Green light

Check the degree of vacuum and switch to seal mode.  
To be used for sealing soft items such as bread.

Sealing

**Seal Mode**  
Red and Green

This mode seals the bag only.  
Can be used for general sealing or to narrow the opening of bag of openings larger than 30cm.

Safe!

**Safety Function**

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



## Available Bags

- Vacuum bags (nylon plastic bags) generally sold at packaging material stores can be used. Bags for vacuum seal have low oxygen permeability and maintain their vacuum. Nylon plastic and aluminum bags are available.

- Supported bags  
Nylon polyethylene bags: Total thickness up to 240μ (120μx2 layers)  
Aluminum vapor deposition bags: Total thickness up to 180μ (90μx2 layers)

- ※ 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.
- ※ It is impossible to use embossed vacuum bags.
- ※ Permissible range of boiling temperature and time, frozen temperature may vary according to vacuum bag specifications.
- ※ It is possible to re-vacuum after opening the vacuum package depends on the thickness and material.

- Various bags can be used.



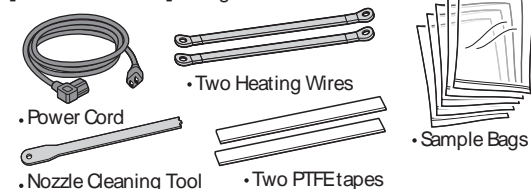
## Recommended frequency of use

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.

### [ Accessories ]



### [ Plug type ]



### [ Specifications ]

Product name	HIPPO	Seal width	5 mm / 0.19 in
Model	AS-V-320	Seal length	300 mm / 11.8 in
Pump efficiency	-80Kpa	Sealing time	1 - 9 sec
Vacuuming speed	7 / min	Supported bags (flat bag)	Width: 300mm Thickness: ~0.24mm
Vacuuming method	Nozzle	Dimensions	W394xD266xH175.3mm
Weight	4.4kg	Voltage	100~240V 50/60Hz
Power consumption	200 W		Made in Japan

**Asahi Industry Co., Ltd.**

1-11-22, Yonban, Atsuta-ku, Nagoya-city, Aichi-pref., Japan  
Tel: +81-52-671-5193 Fax: +81-52-671-5196  
e-mail: info\_e@asahi-sg.co.jp Web: asahi-packaging.com

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.

# HIPPO

Automatic nozzle type vacuum sealer AS-V-320

Lightweight  
4.4kg  
Compact  
body

High cost performance vacuum sealer for business use  
One touch fully automatic operation model



This is an easy-to-use vacuum sealer for business use, which can keep food fresh for a long time.  
Large objects, long objects, and even moist contents can be vacuum packed.



## Powerful vacuuming force

Vacuuming performance  
-80kPa has been achieved and is 130% of the previous product.  
(Asahi data)



## Can vacuum and seal even highly moist contents

AS-V-320 is equipped with an in-built water collection cup.



## Outstanding cost performance

No need to buy special bags or embossed bags. Use vacuum bags sold on the market and economical requiring power consumption of only 200W.

## Easy maintenance

Nozzle of the vacuum unit is detachable, and cleaning tube in the unit is simple.





# HIPPO Automatic nozzle type vacuum sealer improved from the previous model

AS-V-320

## Items that can be vacuum sealed



## Application example

Vacuum packs have many features such as maintaining food freshness, reducing food waste and loss, and improving product value with packaging presentation.



### Long-term storage (Food lasts 2 to 4 times or longer) Maintains freshness Antioxidation

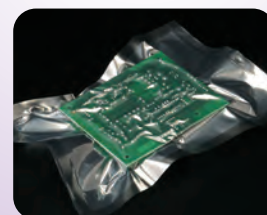
Prevents transfer of odor Prevents mischief Prevents freezer burn Reduces waste and loss

- Eliminates labor shortage
- Save time cooking
- Easy to thaw
- Preparation for cooking
- Storage in small portion
- Space-saving
- Low-temperature cooking

Easy to carry Secure and protect packaged items

- Prevents liquid leakage
- 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)

- Prevents scars
- Dust-proof
- Rust-proof
- Moisture-proof
- Prevents change in quality
- Accumulation packaging
- Space-saving



## Types of tabletop vacuum sealers Select one with the features, capabilities and uses that best suit your needs.

	Home / Business use Vacuum channel type	Business use Nozzle type	Business use Chamber type
Price	Relatively low priced (Home use unit is low priced)	Relatively low priced	Relatively high priced
Bags used	Use of embossed bags (Special bags)	Special bag not required (Vacuum bags)	Special bag not required (Vacuum bags)
Running cost	Depending on the embossed bags	Low priced	Low priced
Bag size	Smaller than the vacuum channel Possible to seal long items	Width: ~30cm Possible to seal long items	Within the size of chamber
Vacuum performance (pump performance)	Approx. 40 ~ 90%	Approx. 80%	Over 99%
Gas filling	Not possible	Not possible (Possible to use model sold by other companies)	Possible (Depending on the model)
Vacuum seal of liquid	Possible to seal liquid (Depending on the model)	Possible to seal liquid	Possible to seal liquid (Depending on the model)
Maintenance	Simple maintenance (Home use model)	Possible to clean nozzle and tube	Oil maintenance required for some models
Size, weight	Relatively light and compact	Light and compact	Size depends on the bag (content) used, heavy
Standard packaging number	Approx. 30 packs/day (Home use model)	300 packs/day	~500 packs/day (Depending on the model)

\*According to ASAHI research

## Example of AS-V-320 Use See below for example of the vacuum storage best suited for material and food

**Vacuum seal**  
Refrigerate/Freeze

Meat, fish, vegetables, etc.

\*Seal after removing moisture. \*Pretreat or freeze vegetables that emit ethylene gas.

**Cook Vacuum seal**  
Refrigerate/Freeze

Prepared food, potatoes, etc.

\*Cool after cooking before vacuum sealing

**Pretreat Vacuum seal**  
Refrigerate/Freeze

Fish (whole), cucumber, radish, etc.

\*Preform pretreatment such as removing guts, heating, and soaking in vinegar water. \*Cool after pretreating before vacuum sealing

**In small package Vacuum seal**  
Refrigerate/Freeze

Corn, root, vegetables, etc.

\*Pretreat as needed

**Cover the nozzle Vacuum seal**  
Keep in cool and dark place/Refrigerate

Powder

\*Use kitchen paper \*Kitchen paper stays in the package after sealing

**Vacuum seal**

Use of oxygen absorber

\*Combining deaeration seal with oxygen absorber further prevents the sealed item from being affected by oxygen.

**Adjust level of vacuum Vacuum seal**  
Refrigerate/Freeze

Bread, mushrooms, etc.

\*Able to pack soft food items while adjusting vacuum degree

**Freeze Vacuum seal**  
Freeze

Curry, sauce, soup, etc. (\*sticky food)

\*Vacuum seal frozen food to prevent freezer burn and oxidation

**Vacuum seal**

Industrial and electronic parts

\*Ensure that rust-proof oil or other oil does not get on the bag opening.  
\*Vacuum sealing after wrapping in cloth prevents pinholes.  
\*Industrial oil that affects resin cannot be sealed.