

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	Standard vacuum bags	Embossed vacuum bags
	When the unit detects that the bag is vacuumed, seal mode will turn on automatically.	The red light turns on Set the contents close to the nozzle.	The red light blinks
Manually	Manual Vacuum Mode		
	Check the degree of vacuum and switch to seal mode.	The green light turns on Set the contents close to the nozzle.	The green light blinks
Sealing	Seal Mode		
	This mode seals the bag only.	The Both lights turn on	The Both lights blink
Safe!	Safety Function	Safety device activates when pinching fingers, and the seal bar returns to its position automatically.	

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.

Recommended frequency of use

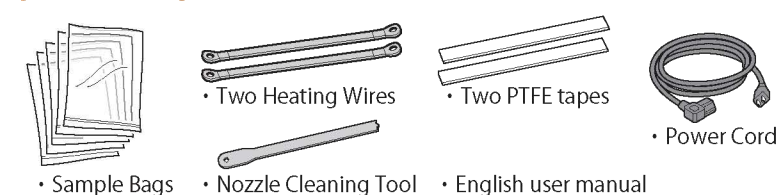
300 times/day **100** times for continuous use

※ 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
Vacuating speed	7 ℓ / min	Sealing time	1 - 9 sec
Vacuating 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

Highly versatile model

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

For restaurants, supermarkets, grocery stores and so on



Compact body

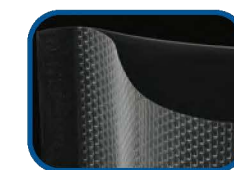
Light weight 4.4kg

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



C.V. POLYPACK PERKASA

DUTA HARAPAN INDAH BLK JJ No. 31
JLN. KAPUK MUARA, JAKARTA - 14460, INDONESIA
Telp : +6221-6682594, 6622508, Fax : +6221-66694052
Email : sales@cvpolypackperkasa.com
Website : www.cvpolyackperkasa.com

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



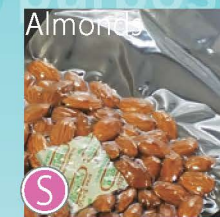
Bag with embossed pattern on one side
Convenient for storage and easy to work with



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.

Cooking / pretreatment

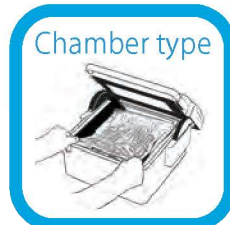
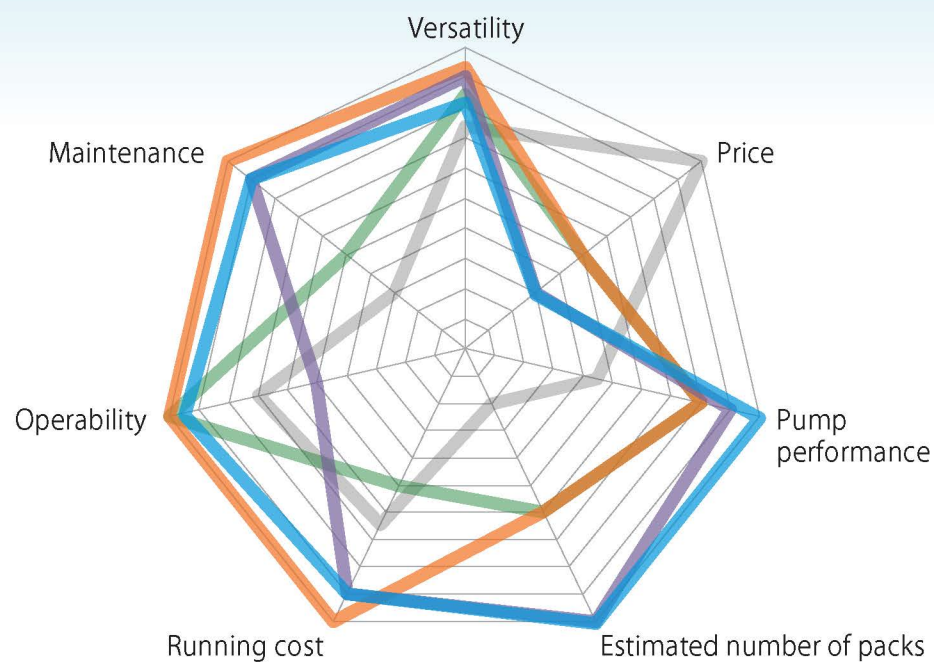


For multiple purposes

Adjust the degree of vacuum

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
- Grocery store Supermarket: Sales promotion, Cost reduction
- Farmer Small-scale business: Sales promotion, Cost reduction
- Industrial products Non-food products: Improved storage quality

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