



FLOATING BALLS FOR SMARTVIDE



FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS



SALES DESCRIPTION

Ideal for avoiding evaporation during the cooking process.

Hollow plastic floating balls - 20 mm diameter.

Made of polypropylene.

- ✓ Floating balls create a blanket of insulation in any open bath, reducing heat loss and evaporation.
- ✓ They help keep vac packs under the water.
- ✓ They reduce fumes and splashing hazards.
- ✓ They can be used in temperatures up to 110°C / 230°F and in most bath fluids.

AVAILABLE MODELS

1180080 Floating balls for SmartVide Ø 20 mm - 1,000 units

* Ask for special versions availability



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project

Date

Item

Qty

Approved

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