FOOD PRESERVATION AND SOUS-VID

sammic

FLOATING BALLS FOR SMARTVIDE





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.
- \checkmark 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







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Project	Date
Item	Qty

Approved

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