



FLOATING BALLS FOR SMARTVIDE Ø 20 MM - 1,000
UNITS



P/N 1180080



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.

SPECIFICATIONS

Crated dimensions

230 x 220 x 260 mm

Gross weight: 1.5 kg



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| Project | Date |
| Item | Qty |
| Approved | |

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS

product sheet
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