



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
9.1 x 8.7 x 10.2 “
Gross weight: 3.3 lbs.





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Project	Date
Item	Qty
Approved	

FOOD PRESERVATION AND SOUS-VIDE
SMARTVIDE SOUS-VIDE COOKERS

product sheet
updated 01/10/25