



HENDI

Tools for Chefs

Sous-vide cooking balls – 500 pcs code: 551998

Made of polypropylene.

Reducing evaporation and splashing of water during cooking, therefore reducing heat loss.

Helping to keep sous vide bags under water.

Can be used in temperatures up to 110°C.

Ball diameter: ø20 mm.

Packed per 500 pcs in a convenient bag for easy transport.

- + They prevent heat and water loss by reducing evaporation and splashing of water
- + Helpful at keeping sous-vide bags under water during cooking
- + 500 pcs packed in a handy bag for easy transport



Code

551998

ø diameter only (W)

#20