



Vesta
precision

SVB100

Sous-vide Insulation Balls

advanced-cuisine.com

Product highlights



Reduce heat loss. Floating insulation balls create a thermal barrier on the water surface, minimizing heat loss and helping maintain a stable cooking temperature.



Minimize water evaporation. Helps significantly reduce water evaporation during long sous-vide cooking sessions, ideal for extended cooking times.



Improve energy efficiency. By retaining heat in the water bath, the circulator works more efficiently and maintains temperature with less energy consumption.



Flexible alternative to lids. Easily adapts to containers of different shapes and sizes without interfering with the immersion circulator.



Food-grade material. Made from food-grade polypropylene for safe contact with cooking environments and long-term durability.



Easy to use and store. Simply pour the balls onto the water surface. Lightweight and easy to remove or store after cooking.

Technical data

Model	SVB100
Material	Food-grade Polypropylene (PP)
Ball diameter	20 mm
Temperature resistance	Up to 100°C
Color	White
Compatible with	Sous-vide containers, pots, and water baths