

DATA SHEET

SVTAPE – Self Sealing Sous Vide Tape

1m x 10mm x 4.5mm Self-sealing Foam Tape for use with Sous Vide cooking.

Directions for use

1. Carefully remove vacuum sealed product from water bath
2. Place a small section of tape over the area which you want to test
3. Compress the tape to activate the seal
4. Insert fine needle probe through the tape and into the product and wait for the temperature to stabilize
5. Remove the needle probe. You may return the product to the water bath for further cooking if required.

Technical Specification

- Features a pressure sensitive acrylic adhesive
- Resistant to temperatures ranging from -30°C to +70°C
- Good resistance to moisture, dilute acids, alkalis, UV light, abrasion and corrosion
- Conforms to European Directive 2000/53 EC (lead, chromium VI, mercury, cadmium free)