

DATA SHEET

SVTAPE-BLK – Self Sealing Sous Vide Tape

1m length of Self-sealing Foam Tape for use with Sous Vide cooking.

Directions for use

1. Carefully remove vacuum sealed product from water bath
2. Ensure that the product is as dry as possible before applying the tape
3. Place a small section of tape over the area which you want to test
4. Compress the tape to activate the seal
5. Insert fine needle probe through the tape and into the product and wait for the temperature to stabilize
6. The product can be returned to the water bath for further cooking if required.
Note that the needle needs to remain inserted to maintain the seal.

Technical Specification

- Measures 1m x 19mm x 7.5mm
- 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)