

# SILICONE BUNGS

## *Features*

- \* Materials used in silicone bungs are approved by food regulatory bodies world wide
- \* Tapered top to give a more positive grip and to prevent over insertion into barrels
- \* Rounded corners for easy cleaning particularly inside the recess
- \* Competitively priced



## *Fermentation Bungs*

Stainless steel insert in central hole acts as an air tight seal. During fermentation the insert will rise to release pressure. Once fermentation is complete, push insert down to give a positive seal.



## *Recessed Bungs*

No 2 size to suit 50mm bung hole - Recessed in base

## *Reversible Bung*

Specially designed to act as a standard bung but when inverted can be used during fermentation.



## *Solid Bung*

Without recess in base  
No. 2 size to suit 50mm bung hole 40mm to suit demijohns and glass jars

## *Nipple Bung*

Recessed bung with slit nipple. During fermentation nipple will open to release pressure

## *Small Bungs*

A No2 (50mm) and 40mm diameter bung with central hole allowing insertion of various of airlocks

