

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

