



APHROMETER FOR MUSHROOM CORK (SPARKLING WINE)



Gross price:
2 690 €

Net price:
2 187 €

A device for measuring pressure and thus the CO₂ content in bottles of champagne or other sparkling wine. The aphrometer (manometer) with a needle attachment for mushroom-shaped natural/agglomerated corks and for bottles closed with a crown cap quickly and accurately measures the pressure inside a corked/capped bottle.

TECHNICAL DATA:

Manometer housing: 63 mm, stainless steel
Scale: -1 + 5, 0-6, 0-10 bar (optional)
Dial: white with black lettering: Ø 63
Index: made of steel with a micrometric zeroing device.
Pressure gauge connection: AISI 316 stainless steel, 1/4" gas thread.
Housing: stainless steel with safety glass and seal.
Accuracy: 1% of full scale value.
Protection class: IP 65.
Aphrometer needle: stainless steel, shaped and drilled
Tap: to regulate outlet pressure
Accessories: case.

