



## APHROMETER FOR MUSHROOM CORK (SPARKLING WINE)



**Gross price:**  
**1 219 €**

Net price:  
991 €

Suitable tool for measuring the pressure and therefore the CO<sub>2</sub> content existing in champagne bottles with cork. The aphrometer with a needle cap for a mushroom-shaped cap quickly and accurately measures the pressure inside a corked bottle filled with liquid beforehand. The measurement is made possible with a suitably shaped and drilled stainless steel needle. Before inserting the aphrometer in the cap, it is necessary to use a predrill specially designed and manufactured by SABA to facilitate the insertion of the needle into the cork-like mushroom cork. The needle, manually inserted through the bottle closure cap, has the function of transferring the pressure or vacuum values to the stainless steel pressure gauge needle. The 63 mm diameter gauge in the optimal position allows an easy reading of the values. The aphrometer is also complete with an adjustment tap.

### 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: steel with micrometric zeroing device.
- Manometer connection: AISI 316 stainless steel, 1/4" gas thread.





- Housing: stainless steel with safety glass and gasket.
- Accuracy: 1% of full scale value.
- Protection class: IP 65.
- Aphrometer needle: stainless steel, shaped and drilled
- Taps: for regulating outlet pressure
- Accessories: case.

