

CORK APHROMETER

Presentation:

This aphrometer is designed to check the pressure after the disgorging process of sparkling wines. It measures the pressure in the champagne bottles topped on with a wire-hood and a cork. Its strong mechanism allows it to pierce easily the wire-hood and the cork to check. The cork ensures the airtightness during the test.

Advantages:

- Strong mechanism.
- Stainless steel manometer: (0/10) Bar.
- Quality made.
- Especially designed to pierce wire-hoods and corks
- Can be used for cider bottles topped on with a wire-hood and a cork.

NB: Do not hit, do not drop.



CROWN CAP APHROMETER

Presentation:

This aphrometer is designed to check the pressure during the secondary fermentation. This Champagne pressure gauge checks instantaneously the pressure in the bottles topped on with a crown cap with or without plastic shutter. A gasket ensures the airtightness between the aphrometer and the crown cap.

Finish type available:

- Finish type: crown 26 mm
- Finish type: crown 29 mm
- Finish type: crown 36 mm (jeroboam)
- Finish type: screw cap

Advantages:

- Strong and reliable mechanism.
- Stainless steel Manometer: (0/10) Bar.
- Can check several batches.
- Customizable aphrometer.
- Quality made.

NB: Do not hit, do not drop.



SIMPLIFIED APHROMETER

Presentation:

The simplified Aphrometer is designed to check the pressure and the vacuum in the bottles of still wine (Bordeaux bottles, Burgundy bottles).

Thanks to its sting this pressure gauge pierces corks and some synthetic corks, but it cannot pierce crown caps or all other metallic shutters.

The cork ensures the airtightness.

Stainless steel Manometers available:

- (-1/+1,5) Bar (default manometer)
- (0/4) Bar
- (0/6) Bar

Needles available:

- 2 mm
- 2.5 mm
- 4 mm

Advantages:

- Reliable mechanism.
- Checks the pressure and the vacuum.
- Quality made.
- Can check several batches.
- Stainless steel manometer.
- **Customizable aphrometer.**

NB: Do not hit, do not drop.



PERMANENT APHROMETER

Presentation:

This aphrometer checks the evolution of the pressure during the secondary fermentation.

Remove one bottle without cap from the filling machine and put the aphrometer on the bottleneck.

The permanent aphrometer will remain on the bottleneck during the entire secondary fermentation.

A gasket ensures the airtightness between the aphrometer and the bottleneck.

This aphrometer can be adapted to the following bottlenecks:

- Jeroboam.
- Special bottles.

Stainless steel Manometer: (0/10) Bar.

Advantages:

- Checks the evolution of the pressure.
- Stainless steel manometer.
- Customizable aphrometer.
- Quality made.

NB: Do not hit, do not drop.

