



APHROMETER FOR MUSHROOM CAP (MOD. ATF)

Aphrometer for mushroom cork (sparkling wine)



Suitable tool for measuring the pressure and therefore the CO2 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 FEATURES:

Pressure gauge case: 63 mm all stainless steel

Scale: -1 + 5, 0-6, 0-10 bar.

Dial: white with black writing: Ø 63

Housing: Ø 63 in stainless steel with Plexiglas glass with double U-seal

Index: in steel with zero-setting micrometric device.

Bourbon springsensitive element only in stainless steel with Tig welding

Pressure gauge connection: in AISI 316, threaded 1/4 "gas

Amplifier movement: in stainless steel

Case: stainless steel with safety glass and gasket

Accuracy: 1% of the full scale value

Degree of protection: IP 65.

Aphrometer needle: in stainless steel, shaped and drilled

Faucet: for adjusting the outlet pressure

Accessories: aphrometer carrying case



Certificates:

Certification of materials

Pressure gauge certification: ATEX (on request)

Pressure gauge calibration certificate (list of measured single values; 5 measurement points)

Order information:

Range scale / type of attack / certificates