

Cork Aphrometer 100100



The **Cork Aphrometer 100100** is designed to check the pressure after the disgorging process of sparkling wines. It measures the pressure in champagne bottles topped with a wire-hood and a cork.

Its durable mechanism allows the unit to pierce easily the wire-hood and cork. The detachable tip falls inside the bottle after going through the cork to allow pressure measurement by the end of the needle (3 tips are included). The cork ensures the airtightness during the test.

Advantages:

- Strong and reliable mechanism.
- Stainless steel frame
- Manometer: 0-10 Bar (0-145 psi)
- Specially designed to pierce wire-hoods and corks
- Can be used for cider bottles topped on with a wire-hood and a cork.

Optional Item:

- Storage Case
- Calibration Certificate