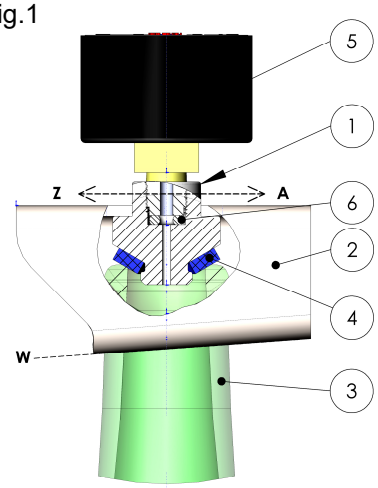
MattMill® Champagne bottle pressure gauge MMSM 29 Aphrometer Documentation

The MattMill Champagne bottle pressure gauge (MMSM 29) is a device for pressure testing and monitoring a fermentation sample in sparkling wine, champagne and cider bottles.
Designed and manufactured in Germany by Matthias Hoßfeld.
System DBGM-protected: DPMA ref. no. 20 2022 000 795.7
Suitable for all bottles in accordance with DIN 6094-5 with a neck and mouth diameter of Ø29 mm.



Precautions:
Before using the MMSM, check that the bottle is in good condition.
Do not use any damaged bottles!
During use, ensure that the maximum pressure does not exceed 8 bar.
The fermentation sample must be kept away from heat and direct sunlight.
Secure it to prevent it from toppling over! A shatter guard is strongly recommended.
If the pressure in the bottle reaches 8 bar, the MMSM must be carefully removed from the bottle to prevent overloading the bottle and the device.
The fermentation sample is not suitable for sale and must be discarded.

Fig.1



The MMSM is sensitive.
Dropping it may cause irreparable damage to the pressure gauge housing.
Liquid must not be allowed to enter the pressure gauge housing, as this may cause irreparable damage.
Do not shake!
Do not tilt!
Maximum fill level: 3 cm below the bottle neck.

Maintenance:
The MattMill Champagne bottle pressure gauge MMSM is maintenance-free. However, should any irregularities be detected, please contact the supplier!

Cleaning:
The MMSM must only be cleaned using a dry method. Never immerse the pressure gauge housing in water or cleaning fluid whilst it is fitted!
Once the pressure gauge housing (pos. 5) has been unscrewed, the components – apart from the pressure gauge housing – can be rinsed. Reassemble afterwards. Ensure that the O-ring (pos. 6) is correctly seated in the connecting piece (pos. 1) for the pressure gauge housing.

Storage:
We recommend storing the product in a cool, dry place and keeping it in its original packaging.

Components Fig. 1:
Pos.1 Connection piece; Pos.2 Slider; Pos.3 Sparkling wine bottle; Pos.4 Bottle seal; Pos.5 Pressure gauge housing; Pos.6 O-ring
All components (except Pos.5 pressure gauge housing) are made of food-grade material and are resistant to common cleaning and disinfectant agents.

Assembly Figs. 2–5:
Fig.2: Hold the MMSM with the slider tilted, with the wider opening 'W' facing the bottle neck.
Fig.2: Place the connector with the bottle seal onto the bottle neck.
Fig.3: Move the slider into a horizontal position. The slider engages beneath the flange of the bottle neck.
Fig.4: By gently sliding the slider horizontally in the direction of 'Z' (Fig.1), the MMSM is pressed onto the bottle neck and seals tightly.
Fig.5: Ensure that the pressure gauge unit is positioned vertically and securely.

Loosening and removal is carried out in the reverse direction and order.

Fig.2

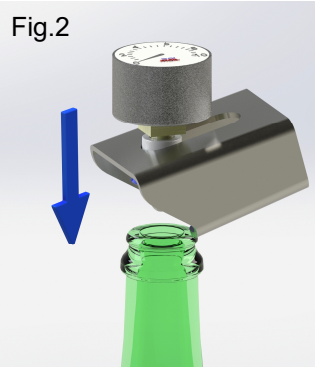


Fig.3

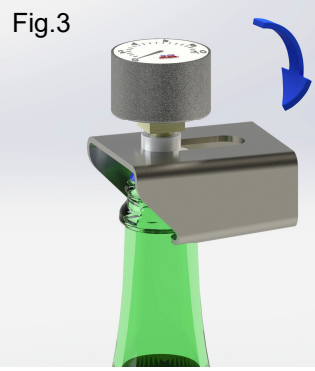


Fig.4

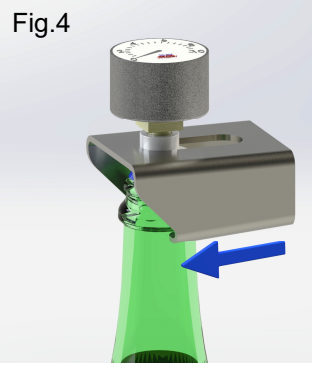
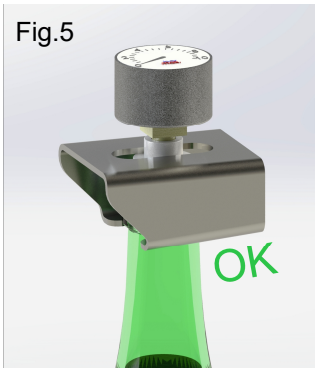


Fig.5



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