



Wine thermometers are commonly used to measure the optimal wine temperature, to serve a wine an unsuitable temperature can change the perception of its features.

They are especially suited for wineries, oenology companies, food-industry activities and even for using at home.

▶ Digital with probe



- 1 | The digital models with probe obtain a quick reading in seconds.
- 2 | Digital display LCD
- 3 | Optimum temperature preset for different types of wines and champagnes
- 4 | The display shows the type of pre-selected wine, the current and optimal temperature in °C or °F (ref. KJR007)

Code	KJR007	KJR004
Probe	Set (85 mm)	Folding (95 mm)
Type of wine	19	11
Alarm	Sound	Luminous
Autoshut	30 min	5 min
Light	Yes	No
Dimensions	41x28x244 mm	41x28x245mm (open)
Power	2 batteries (AAA 1.5 V)	

▶ De varilla



- 1 | Traditionally use in all kind of wine and champagnes bottles for its easy application, with a special wood head for an easier use.

Code	KJR003
Scale	0/40 °C
Resolution	1 °C
Filling	Colored organic liquid
Dimensions	13x4 cm aprox

▶ De cristal líquido



- 1 | Made of flexible stainless steel for an easier use. The band shows, through luminous digits, the temperature.
- 2 | The band has printed a guide which indicates the best drinking temperature of the following beverages Sweet White Wine, Sparkling Wine, Sauternes, Dry White Wine, Champagne, Dry Sherry, Light Red Wine, Rosé, Cotes du Rhone, Madeira Red Burgundy, Cream Sherry, Chianti, Port and Red Bordeaux Claret.

Code	KJR008
Scale	4/24 °C
Dimensions	ø 55 mm x 37 mm wide