COMARK
A Fluke Company

Comark Instruments
USA Catalog

The professionals' choice

Why Comark?
Comark's range of thermometers and data loggers

Whatever your application, Comark has a product for you

Designed for today's busy restaurant kitchens, food processing facilities and storage areas, Comark's line of thermometers and related temperature and humidity instruments lead the industry. Whether it's a waterproof C28 thermocouple, PDT300 pocket digital thermometer, or a FoodPro Plus infrared with probe, Comark has a solution to fit your budget.

Prevent the outbreak and spread of foodborne illness. Our range of monitoring and recording instruments – Diligence and EVt loggers, and the new BT250KC wireless system – offer accurate and tamperproof 24/7 recording of key parameters to augment your HACCP and food safety program.

Designed especially for the food industry Comark instruments meet a number of key international standards:

- Most of our key products are NSF certified so you can trust that they meet their published accuracy and specifications. Every component is food grade and manufactured in a sanitary facility.

- The CE mark certifies that the product meets European health and safety regulations.

Many Comark products are molded with BioCote®, a patented silver-based antimicrobial agent. BioCote® effectively inhibits the function, growth, and reproduction of a wide range of micro-organisms. Its protection is increasingly accepted as part of HACCP, due diligence and health and safety procedures. BioCote® protection lasts for the life of the instrument because the agent is present throughout the case plastic and cannot rub off or leach out. The active ingredients are registered with the EPA.

With our wide range of products, a knowledgable staff and a commitment to your satisfaction, you can count on Comark for answers to all of your temperature measurement needs.

Contents

BT250KC Bluetooth Pocketherm Thermometer

Comark's folding pocket digital thermometer now has Bluetooth

Pocket digital thermometers are a good entry-level instruments for smaller food operations.

Accurate measurement can mean the difference between safe and unsafe food, between freshness and spoilage of your products.

Pocket digital thermometers can be relied on to measure the temperatures of most food service operational activities, particularly the temperature components that make up the HACCP program.

Paperless HACCP records are now possible using Comark's NEW Kitchen Checks App with the BT250 Bluetooth Pocketherm.

Designed for use in the kitchen and other food production areas, the Bluetooth Pocketherm thermometer transmits temperature data via Bluetooth to your Android or iOS phone or tablet.

Use with the Comark Kitchen Checks App to manage all your HACCP temperature recording. It's a simple way to automate data collection and eliminates the need for handwritten temperature

records. Checklists within the app ensure procedures are followed correctly.

Comark Kitchen Checks Dashboard allows the user to review that critical control checks have been undertaken and to assess the implications of any incidents outside of pre-set parameters.

- Probe can be angled for ergonomic use
- Range: -58°F to +482°F
- Resolution: 0.1°
- Accuracy: ±2°F
- Auto switch off to preserve battery life
- Battery Life of up to 1000 hours
- BioCote® antimicrobial
- Waterproof to IP65

Pocket Digital Thermometers

PDQ400 Waterproof Pocket Digital Thermometer

Waterproof & Commercial Dishwasher Safe

BioCote
NSF.

Compact and slim thermometer has a 1.5mm thin probe tip for fast response. ideal for checking thin foods like burgers. It is waterproof so ideal for use in busy, steamy kitchens and can be used to check commercial dishwasher cycles.

- Range -4°F to +400°F
- Accuracy ±1°F
- 1.5mm Thin Tip Probe
- Scales: °F, °C
- Auto power off
- Maximum temperature hold
- Data hold to freeze a reading
- Field Calibratable
- 5 year warranty
- BioCote® Antimicrobial Protection

KM400AP Allergen Thermometer

BioCote
NSF.

The pen-style KM400AP allergen thermometer is purple, the color agreed in the food service industry for kitchens to identify allergen-free food items. It has a 1.5mm thin tip for a fast response.

- Range -58°F to +400°F
- Accuracy ±2°F
- Purple color is for allergens
- 1.5mm Thin Tip Probe
- Scales: °F, °C
- Response in under 6 seconds
- Auto power off
- Maximum temperature hold
- Data hold to freeze a reading
- Field Calibratable
- BioCote® Antimicrobial Protection

PDT300 Pocket Digital Thermometer

BioCote
NSF.

Top-selling thermometer that has all the features of a full size thermometer. It has a thin 1.5mm tip and hold feature that temporarily freezes a reading on screen while it is noted down. Protective case for the probe that can be clipped on a pocket.

- Range -58°F to +302°F
- Accuracy ±2°F
- 1.5mm Thin Tip Probe
- Scales: °F, °C
- Response in under 6 seconds
- Auto power off
- Data hold to freeze a reading
- Easy-to-read LCD readout
- Field Calibratable
- BioCote® Antimicrobial Protection

Pocket Digital Thermometers

300 and 300B
Digital Temperature Thermometer

BioCote NSF.

The 300 Digital Temperature Probe has a 1.5mm thin tip for fast response. With large digits it is an easy-to-read and easy-to-use thermometer for quick checks when cooking a range of foods.

- Range: -40° to 300°F
- Accuracy: ±2°F
- Data hold to freeze a reading
- 1.5mm Thin Tip Probe
- Scales: °F, °C
- Water Resistant
- Field Calibratable
- BioCote® Antimicrobial Protection

Note: 300B shown, 300 comes without the protective rubber boot.

KM14
Dishwasher Thermometer

Waterproof & Commercial Dishwasher Safe

BioCote NSF.

The KM14 Commercial Dishwasher Thermometer incorporates a stainless steel penetration probe and can be placed inside a commercial dishwasher to check cycle temperatures are correct by using the maximum hold feature.

- Range: -4° to 400°F
- Accuracy: ±2°F
- Waterproof and dishwasher safe
- Scales: °F, °C
- Field Calibratable
- Auto power off
- Data hold to freeze a reading
- BioCote® Antimicrobial Protection

DT400
Pocket Thermometer with Thin Tip

Waterproof & Commerical Dishwasher Safe

BioCote NSF.

The DT400 Pocket Thermometer with thin tip probe has a large digit display visible from the top of the instrument. By using the maximum hold button, you can switch between the maximum reading and the current temperature reading.

- Range: -4° to 400°F
- Accuracy: ±1°F
- Data hold to freeze a reading
- 1.5mm Thin Tip Probe
- Scales: °F, °C
- Maximum temperature hold
- Field Calibratable
- BioCote® Antimicrobial Protection

314 Waterproof Thermometer

NSF.

DT300 Water Resistant Thermometer

NSF.

550B High Temperature Thermometer with Water Resistant Boot

NSF.

The 314 Waterproof Pen-Type Thermometer is designed for use in the kitchen or light commercial setting. Small but sturdy, it is ideal for everyday use across a range of applications.

- Range: -58° to 300°F
- Accuracy: ±2°F
- Field calibratable
- Auto off

The DT300 Water Resistant Digital Thermometer has data hold button to freeze a temperature reading making it easier to record. The auto switch off preserves battery life. The DT300 also has large, easy to read digits.

This is the perfect thermometer for foods cooked on the grill. The temperature is measured at the tip of the thermometer stem, so it is both convenient and quick. There is no need to leave it in the meat.

The DT300 Water Resistant Digital Thermometer is designed for tough use and a long life, as it is both water and shock resistant.

- Range: -58° to 300°F
- Accuracy: ±2°F
- Field calibratable
- Data Hold
- Auto Off

The 550B High Range Thermometer with Rubber Boot is fully certified for high temperature ranges. It is supplied with an (ARB300) protective rubber boot and comes complete with data hold functionality to freeze readings.

The 550B High Range Thermometer has a 5" long stem and features °F / °C switchable temperature scales and a data hold function. This Pocket Digital Thermometer includes a protective sheath with pocket clip and a (AB13) battery.

The 550B is quick and accurate and has a wide temperature range (up to +550°F) making it suitable for a wide range of cooking applications.

- Range: -40° to 550°F
- Accuracy: ±2°F to 392°F, 1.5% otherwise
- Data Hold
- Auto Off
- Field calibratable

Foodservice Thermocouples

C28 Temperature Kit

BioCote
NSF

The C28 is a simple to use food thermometer with Type K thermocouple for reliable and accurate temperature measurement. It has an easy to use keypad and large LCD display.

Housed in a robust case with built-in protective rubber boot it can be used in a wide range of applications. Use with any Comark Type K probe with a sub-miniature connector. Scales: °F, °C.

- Waterproof and rugged
- Range (Type K probe): -328°F to +1112°F
- High accuracy – better than ±1°F
- IP68
- Built-in clock and countdown timer
- Up to 7,000 hour battery life
- Data hold and auto switch off
- 2 year warranty
- Probes purchased separately
- BioCote® Antimicrobial Protection

C28 Kit includes:
- C28 and PK19M penetration probe

KM28 Thermometer Kit

The KM28B Thermocouple Food Thermometer is an accurate, hard-wearing instrument with a large temperature range, ideal for an industrial food manufacture or commercial kitchen setting. With a free CRS/5 Protective Rubber Boot, a water resistant case and a long battery life. Scales: °F, °C.

- Range (Type K probe): -40° to 1,000°F
- Accuracy ±2°F
- 300 hour battery life
- Data hold and auto switch off
- Supplied with CRS/5 protective boot
- 1 year warranty
- Probes purchased separately

KM28/P5 includes:
- KM28
- PK19M reduced tip penetration probe
- CRS/5 protective rubber boot
- 9V battery
- AC315 carrying case

KM28Kit includes:
- KM28
- PK19M reduced tip penetration probe
- CRS/5 protective rubber boot
- 9V battery

Type K Food Probes

ATT29
4' Oven/Air Probe with Clip

ATT50
Penetration Probe, 8" stem

ATT65
Needle Probe, 3.75" stem

PK15M
Micro-Tip Penetration Probe (1.1mm)
Temperature range: -58° to +482°F

PK19M
Penetration Probe with Reduced Tip (1.5mm)
Temperature range: -58° to +482°F

PK24M/US
Food/Frozen Penetration Probe (3.3mm)
Temperature range: -58° to +482°F

SK25M
Heavy Duty Surface Probe
Temperature range: -58° to 1200°F

SK42M
Grill Surface Probe
Temperature range: -58° to +482°F

PK23M
Oven/Meat Probe
Temperature range: -58° to +482°F

SK40M
Weighted Griddle Probe
Temperature range: +500°F for up to 5 minutes

C22 T-Type Thermometer

For complete assurance that the unit and probe "system" accuracy is better than 1°F, the C22 with a Comark locking probe connector is your best answer. The C22 comes in the same waterproof and rugged case as the C28 and also includes the clock, countdown timer, data hold and auto switch off features Scales: °F, °C.

- Waterproof and rugged
- System Accuracy (Type-T Thermocouple): ±0.9°F
- System Accuracy (PST Thermistor): ±0.6°F
- Range: -328° to 752°F
- Built-in clock and countdown timer
- Up to 7,000 hour battery life
- Data hold and auto switch off
- 2 year warranty
- Probes purchased separately
- BioCote® Antimicrobial Protection

TX27L Thermometer Test Cap

The TX27L simulates a temperature of 32°F when attached to a thermometer. Compare this point to the reading on the thermometer to ensure calibration.

- Calibrated at +32°F in a UKAS (NIST) laboratory with a 1 Year Certificate
- Check the accuracy of any Comark thermistor thermometer with a Lumberg type probe connector. C22, N9094, N2012.

Type T Food Probes

ST22L/W
Surface Probe with Heat Resistant Lead
Temperature range: -148° to 482° F

PT19L
Penetration Probe with Reduced Tip (1.5mm)
Temperature range: -148° to +482°F

PT24LC/US
Food/Frozen Penetration Probe (3.3mm)
Temperature range: -148° to +482°F

PT23L/INT
Needle Probe, 4" Stem
Temperature range: -148° to +482°F
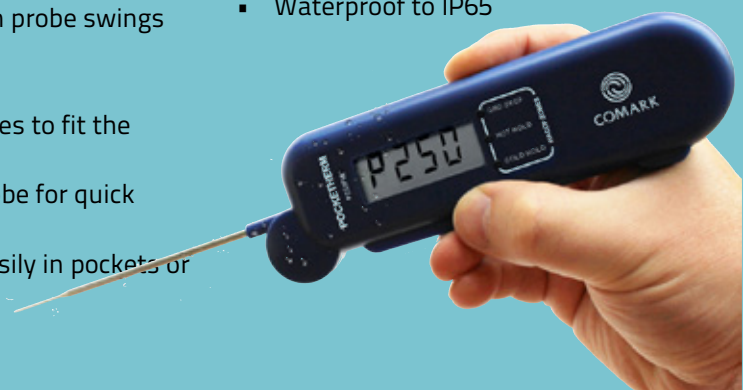
P250FW Waterproof Pocketherm Folding Thermometer

Pocketherm is fast and accurate. Designed for ease of use in the kitchen with self select probe angles for taking different temperatures. Audible alarm plus flashing LEDs instantly indicate critical HACCP zones.

Switches on when probe swings out!

NEAT: Probe angles to fit the measurement
FAST: Thin tip probe for quick response
COMPACT: Fits easily in pockets or cases

- Flashing LEDs plus buzzer for instant temperature indication - Yellow for Frozen, Green for Chilled and Red for Cooked
- Range: -58°F to +482°F
- Resolution: 0.1°
- Accuracy: ±2°F
- Auto switch off to preserve battery life
- Battery life of up to 1000 hours
- Waterproof to IP65

Foodservice Testers

DT33 Food Test Thermometer

The DT33 Water Resistant Digital Thermometer is a compact hand-held unit with a range of interchangeable probes available.

Specifications DT33

- Thermocouple J-Type
- Accuracy ±0.1%, ±1.3°F
- Resolution 1.0°
- Range (°F) -125° to 500°
- Battery 9V
- 1 Year Warranty

DT33/P1 Combination Probe Kit

Check everything in the kitchen with one kit. Includes:

- DT33 temperature tester
- ATT19 oven probe
- ATT39 handle
- ATT40 surface probe
- ATT41 liquid immersion probe
- ATT42 air probe
- Carrying case

DT33/P3 Food Test / Convenience Kit

This kit includes:
- DT33 temperature tester
- Soft pouch with belt loop
- ATT54A food probe
- Hard case
- Battery
- Instructions

DT15 / DT20 Thermistor Thermometer

These water-resistant, handheld units offer speed and accuracy with interchangeable probes and a large easy-to-read display. Use to test yeast temperatures in baking and brewing, cooked meat temperatures, or the farthest reaches of a walk-in cooler. Includes ATT55 probe, AC22 case, and AA battery.

DT20 Specification

- Accuracy ±2°F full range
- Range -40° to 300°F
- Data Hold
- Scale °F, °C

DT15 Specification

- Accuracy ±1°F from 32° to 160°F, ±2°F full range
- Range -40° to 300°F

Both have one year warranty

Food Processing Thermocouple

N9094 Thermometer

Dual Sensor – Type T or Thermistor. Extra tough waterproof case for food processing environments.

Scales: °F, °C.

- Range: -328° to 752°F
- Accuracy at 73°F: ±0.9°F
- IP68
- Clock, countdown timer and data hold
- Up to 10 year battery life
- 2 year warranty
- Probes purchased separately
- BioCote® Antimicrobial Protection

TX27L Thermometer Test Cap

The TX27L simulates a temperature of 32°F when attached to a thermometer. Compare this point to the reading on the thermometer to ensure calibration.

- Calibrated at +32°F in a UKAS (NIST) laboratory with a 1 Year Certificate
- Check the accuracy of any Comark thermistor thermometer with a Lumberg type probe connector. C22, N9094, N2012.

N9094KIT Thermometer Kit

Kit contains:
- N9094 Thermometer
- CRS/6 Rubber Boot*
- PT24L/C Penetration Probe*
- MC26 Hard Carry Case*

*Available to purchase separately as an accessory

Type T Food Probes

PT24L/C
Food/Frozen Penetration Probe (3.3mm)
Temperature range: -148° to +482°F

PX22L
Food Penetration Probe (3.3mm)
Temperature range: -40°F to +302°F

PT19L
Penetration Probe with Reduced Tip (1.5mm)
Temperature range: -148° to +482°F

ST22L/W
Surface Probe with Heat Resistant Lead
Temperature range: -148° to 482°F

PT23L/INT
Needle Probe, 4" Stem
Temperature range: -148° to +482°F

Infrared thermometers for safe, non-contact temperature measurement

These thermometers provide excellent accuracy for quick, non-contact line checks.

For added accuracy, the FoodPro Plus thermometer has a flip down probe for measuring core temperatures of products.

FPP FoodPro Plus
Infrared Thermometer with Flip Down Probe

Infrared thermometer with an added flip-down RTD sensor probe and integral countdown timer.

- Thin tip probe
- Probe Range: -40° to 400°F
- Probe Accuracy: ±1°F from +23 to 150°F
- Infrared Accuracy: ±2°F, ±1% above
- Probe is replaceable in the field: FP-Probe
- Infrared Range: -30° to 525°F
- Distance to Spot Size Resolution
- (D:S) 2.5:1
- Battery: 9V Alkaline

NSF

Infrared Thermometers

FP FoodPro
Infrared Thermometer

Quickly scan food surface temperatures using unique target illumination beam.

- "HACCP Check" feature graphically displays critical temperature zones.
- Range: -20° to 400°F
- ±2°F accuracy from +32° to 150°F or 1.5% of reading
- Emissivity: pre-set at 0.97
- Distance to Spot Size Resolution (D:S) 2.5:1
- Battery: AA Alkaline

KM842
Rugged IR Thermometer

When surface temperature measurements need to be fast and accurate, the KM842 is hard to beat.

- Perform HACCP temperature measurements at receiving
- Monitor surface temperatures during cooking
- Check hot holding and serving temperatures
- Ensure uniform storage temperatures
- Battery: 9V alkaline

RAYMTFSU
Infrared Thermometer

Economy infrared thermometer for food service applications. Precisely locate target measurement point through laser sighting. For HACCP temperature measurements at receiving, during cooking, holding and serving.

- Switchable °F/°C with backlight
- Auto switch off
- Single degree resolution
- Emissivity pre-set to 0.95
- 7 second display hold
- 4:1 distance to spot size (D:S)
- Optional soft pouch (RAYMTAPK)
- ±2°F accuracy in critical food zone, 32° to 150°
- Battery: 9V alkaline

Pocket Dial Thermometers

Tough, durable, accurate Comark's dial thermometers can't be beat. All models feature stainless steel construction and a plastic watertight lens.

- ±1 division accuracy
- Magnifying dial cover
- Recalibration nut
- 1 Year Limited Warranty

With Comark's patented calibration nut, you can easily calibrate your bi-metal thermometer in seconds with only a twist of your fingers. Once it is set, the nut stays tight and firmly in place.
See www.comarkusa.com for further instructions.

T220A
Calibratable Dial Thermometer

- 1" dial, 5" stem
- T220A: Display box of 12

T220AK thermometer

T220A: as sold when purchased as display box of 12

T220/38A and T550/38A

Make steam table measurements with these large-face, easy-to-read thermometers. You can also use the T220A/38A for lattes.

T220/38A Specification

- Large Face, 8" Stem, and Clip
- 0° to 220°F

T550/38A Specification

- Large Face, 8" Stem, and Clip
- 50° to 550°F

T200L
Latte Thermometer

Check milk temperatures in lattes, espresso drinks and hot cocoa. The sturdy clip attaches securely to cups or pitchers.

Stock No	Dial	Stem	Div	NSF	Ranges
T125	1"	5"	2°	Yes	25° to 125°F
T160A, T160AK	1"	5"	2°	Yes	-40° to 160°F
T220A, T220AK	1"	5"	2°	Yes	0° to 220°F
T550AK	1"	5"	5°	Yes	50° to 550°F
T200L	1"	5"	2°	No	100° to 200°F
T160/3	1-3/4"	5"	2°	Yes	-40° to 160°F
T220/3	1-3/4"	5"	2°	Yes	0° to 220°F
T220/38A	1-3/4"	8"	2°	Yes	0° to 220°F
T550/38A	1-3/4"	8"	5°	Yes	50° to 550°F
TC100A	1"	5"	1°	Yes	-10° to 100°C
TCF220/3	1-3/4"	5"	2°/1°	Yes	0° to 220°F

"K" indicates slide card.

Dial Thermometers
Refrigrator and Freezer

ERF1K
Economy Fridge/ Freezer Thermometer

This dual-scale economy thermometer hangs or stands and has easy-to-read bold numbers. Made of stainless steel.

- Range: -20° to 86°F
- Accuracy: ±1 div., 2° div. °F

RFT2AK
Refrigerator/ Freezer Thermometer

This thermometer hangs or stands with easy-to-read bold numbers. Blue and green zones indicate safe temperatures while red indicates possible spoilage.

- Range:-20° to 80°F
- Accuracy: ±1 div., 2° div. °F

UTL80
Refrigerator/ Freezer Stick-On Thermometer

The UTL80 Refrigerator/ Freezer Thermometer with coloured-temperature zones for quick reading and double stick tape for securing inside a refrigerator, freezer or cooler.

- Range: -20° to 80°F
- Accuracy: ±2°F
- Mount: Hangs or sticks

UTL140
Indoor/Outdoor Stick-On Thermometer

Includes both adhesive and magnetic mount.

- Range: -40° to 120°F

DRF1 Refrigerator / Freezer Thermometer

Bold digital display which can hang in fridge or freezer.

- Dual scale: °F, °C
- Range: -22° to +158°F
- Accuracy: ±2.0°F
- Resolution: 0.1°F

FG80AK
Refrigerator/Freezer Thermometer

The FG80AK Refrigerator/Freezer Thermometer is a non-toxic, spirit filled refrigerator or freezer thermometer that hangs or stands.

- Temperature Range: -40°F to +80°F
- Scales: °F, °C
- Accuracy: ±1 Division

Dial Thermometers
Refrigrator and Freezer

CWT Cooler Wall Thermometer

6" diameter face features brightly colored HACCP danger zones. Comes on display card with mounting bracket and screws, included.

- Range: +10° to 80°F

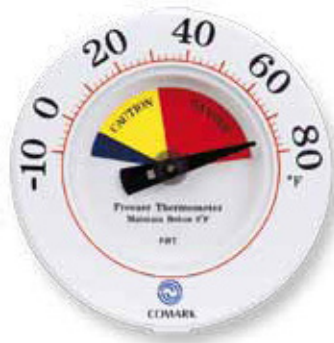## FWT Freezer Wall Thermometer

6" diameter face features brightly colored HACCP danger zones. Comes on display card with mounting bracket and screws, included.
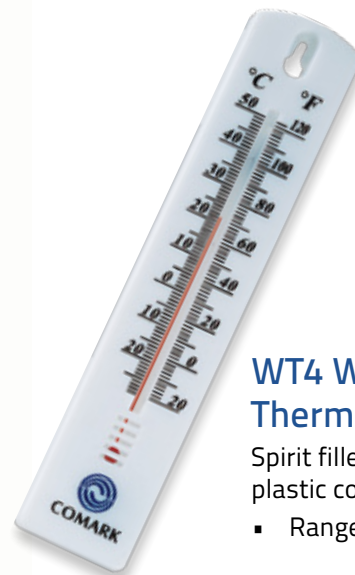
- Range: -10° to 80°F

EFG120C Economy Thermometer

This non-toxic spirit filled economy thermometer has protective end caps, bold numbers for easy reading, and can hang or be mounted.

- Range: -40° to 120°F,
- Accuracy: ±1 division, 2° div. °F

WT4 Wall Thermometer

Spirit filled, 9-inch length, plastic construction.

- Range: -20°F to +120°F

Dial Thermometers
for ovens and cooking meat

MT200K Meat Thermometer

This thermometer has an adjustable temperature indicator and dual range readings.

- Range: +120° to +200°F
- Accuracy: ±1 division

DHH Stainless Steel Hot Holding Thermometer

Quickly see if hot food is staying hot! HACCP zone at 140°F.

- Range: +100° to +175°F

DOT2AK Oven Thermometer

Easy-to-read bold numbers are displayed in colored zones for quick reference. Hangs or stands.

- Range: +200°F to +550°F
- Accuracy: ±1 division

EOT1K Economy Oven Thermometer

This economy stainless steel thermometer measures in dual scale. It hangs or stands and bold numbers for easy reading.

- Range: +100° to +600°F
- Accuracy: ±1 division

EMT2K Economy Meat Thermometer

Stainless steel body, bold numbers for easy reading and dual scale measurement.

- Range: +140° to +190°F
- Accuracy: ±1 division

OT600K Oven Thermometer

This glass and mercury thermometer hangs or stands and its stainless steel frame folds shut for protection.

- Range: 100° to 600°F
- Accuracy: ±1 division, 10° div.

Humidity and Candy Testers

Thermometers and environmental testers

DTH880 Temperature and Humidity Tester

This unit can be wall mounted or used with a handy built-in tilt stand. It measures humidity from 25 to 95% RH and temperature from 32° to 122°F. Features include comfort zone indication and min/max readings. Uses an AAA battery and comes with a 1 Year Limited Warranty.

- Accuracy: ±2°F, 32° to 104°F
- Humidity: ±5% RH, 40% to 80%, ±7% below 40% or over 80%

CD400K Candy/Deep Fry Thermometer

Dishwasher safe, stainless steel construction, adjustable temperature indicator, 2 1/4" dial face, 4 1/2" stem, and dual scale reading.

- Range: 100° to 400°F
- Accuracy: ±1 division, 5° div.

CF400K Candy thermometer

This spirit glass thermometer, constructed of stainless steel, has dual range and a clip on the back.

- Range: 100° to 400°F
- Accuracy: ±1 division, 2° div.

CD550 Candy/Deep Fry Thermometer

Dishwasher safe, clip included, adjustable temperature indicator, 2 1/2" dial face, 12" stem.

- Range: 50° to 550°F
- Accuracy: ±1 division, 5° div.

Timers and Alarms
for ovens and cooking meat

UTL264 Count Up, Count Down Timer

Extra large digits make the UTL264 easy to read. The audible buzzer clearly announces when countdown has been reached. Timing capacity of 99 minutes 59 seconds and repeatable memory make this timer a value-added tool. Features easel stand and magnetic clip back. Uses an AAA battery.

UTL882 Digital Timer with Clock

The UTL882 with magnet, pocket clip and stand has a count-down capacity of 24 hours. The "Memory" timer allows you to store a preset time. Count-up in one second resolution up to 24 hours. All three functions, clock, timer and count down, can operate simultaneously. Battery included (AB13).

HLA1 High-Low Cooking or Cooling Alarm

For HACCP compliance in cooking and cooling, just set the alarm. It will sound when the desired temperature is reached. Alarm can be set for temperature or time. Switchable from °F to °C. Comes with adjustable back, magnet and AAA battery. You can close the oven or refrigerator door on the 36" stainless steel, heat-resistant probe. Replacement probe: ATT865.

- Range: 14° to 400°F
- Accuracy: ±3.5°F

UTL884 Mechanical Timer

SWT2 Stopwatch Timer
Stopwatch and countdown timer in one unit with memory, 18" cord and AB13 battery.

This easy-to-use 60 minute timer has a long-ring bell alarm.

Diligence WiFi
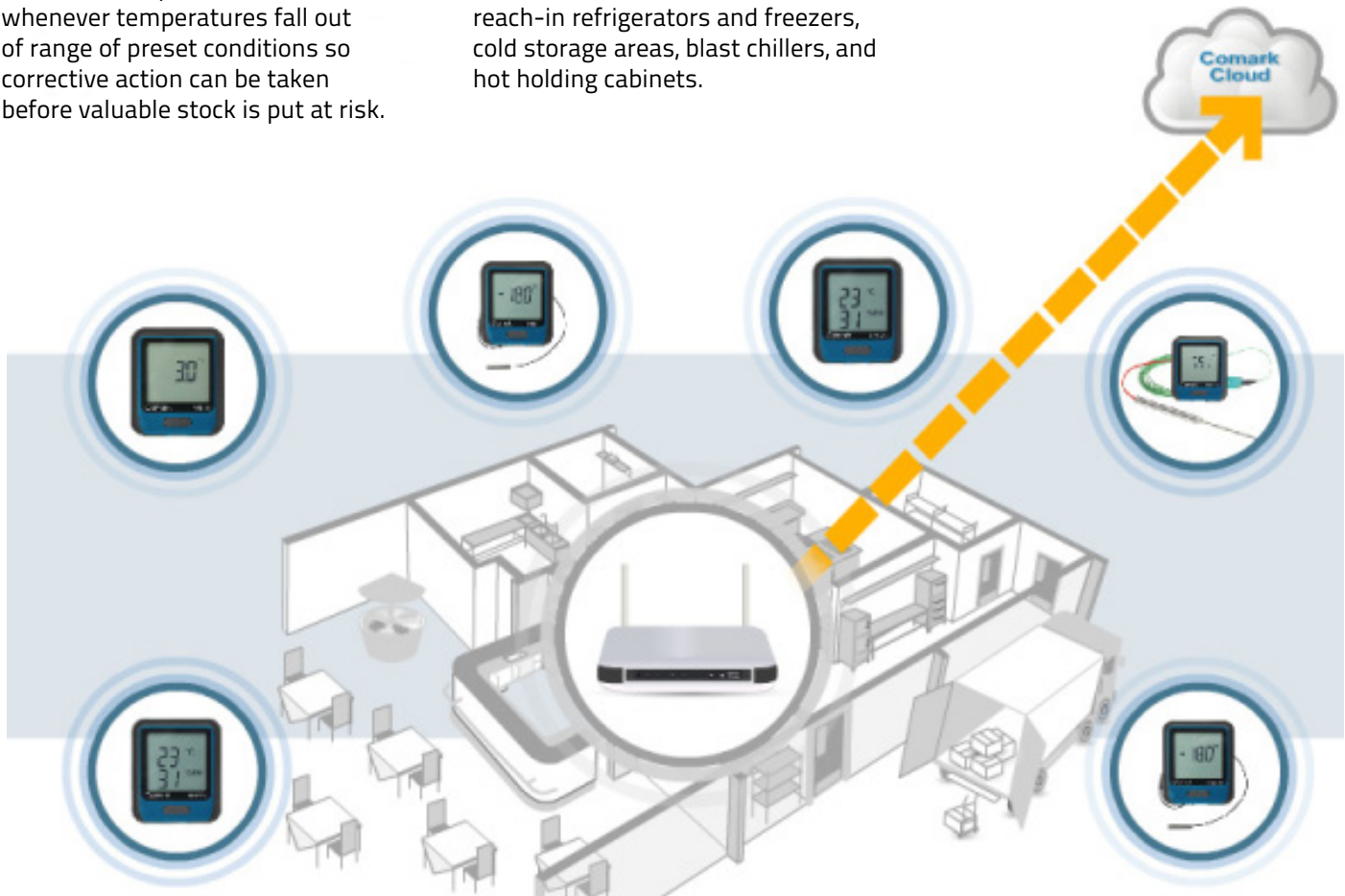## Temperature & Humidity Data Loggers

1 year
FREE
Cloud Trial

Diligence WiFi Data Loggers from Comark provide an easy way to collate temperature data automatically, 24 hours a day, seven days a week. For any organiation involved in providing or serving food to the public, it provides critical visibility of food safety compliance.

Manual temperature collection takes valuable time which could be saved by automation and it also removes the risk of mistakes. An audible alarm provides an alert whenever temperatures fall out of range of preset conditions so corrective action can be taken before valuable stock is put at risk.

As soon as the Diligence WiFi network is set up, temperature or humidity is continually logged and data is transmitted wirelessly via your existing WiFi network to a PC and viewed using the free Diligence WiFi secure software package. When installed the software allows set-up, data logging and data review. Historic data can be viewed via the graphing tool or exported to Excel.

Use Diligence WiFi Loggers to monitor areas such as walk-in and reach-in refrigerators and freezers, cold storage areas, blast chillers, and hot holding cabinets.

- RECHARGEABLE. A full charge lasts 3-12 months
- Easy to self install out of the box
- Connects to existing WiFi networks, no hard wiring required
- Quick to mount in any location
- Use Diligence WiFi secure software to view data and report
- Reliable temperature data 24 hours a day, 7 days a week
- Built-in visual WiFi Signal Meter

Diligence WiFi))

RF311-T Temperature Data Logger

Measures temperature in the environment in which it is situated.

- Measures the temperature of the environment in which it is situated.
- Temperature range: –4 to +140°F
- Supplied with wall bracket and micro USB lead

RF312-TP Temperature Data Logger with Thermistor Probe

Measures temperature via a thermistor probe.

- Measures temperature using a thermistor probe.
- Temperature range: –40°F to +257°F
- Supplied with one removable thermistor probe, wall bracket and micro USB lead

RF312 Dual Plus Temperature Data Logger with two Thermistor Probes

Measures two temperature points with one device via two thermistor probes.

- Temperature measurement range: –40°F to +257°F
- Supplied with two removable thermistor probes, wall bracket and micro USB lead

RF312 Glycol Temperature Data Logger

Designed to monitor the temperature of perishable goods using a detachable Glycol buffer probe.

- Temperature measurement range: –40 to +257°F
- Supplied with high accuracy glycol buffer probe, wall bracket and micro USB lead

RF313-TH Temperature and Humidity Data Logger

Measures temperature and humidity levels in the environment in which it is situated.

- Temperature range: –4°F to +140°F
- Humidity Range: 0%RH to 100%RH
- Supplied with wall bracket and micro USB lead

RF314-TC Temperature Data Logger with Thermocouple Probe

Measures temperature via a thermistor probe.

- Temperature range: –454°F to +2372°F
- Sub-miniature connection is compatible with a range of Comark probes
- Supplied with one removable thermocouple probe, wall bracket and micro USB lead

RF314 Dual Temperature Data Logger with two Thermocouple Probes

Measures two temperature points with one device via two thermocouple probes.

- Temperature range: –454°F to +2372°F
- Sub-miniature connection is compatible with a range of Comark probes
- Supplied with removable thermocouple probe, wall bracket and micro USB Lead

RF324 Alarm Unit

Connects to multiple Diligence WiFi data loggers via WiFi network

- Flashing red LED's light up through translucent red rear moulding
- Configurable alert tones and volume

Comark Diligence EV Data Loggers measure both humidity and temperature when monitoring food in storage, transit or processing as well as pharmaceutical and general industrial applications.

Models with thermistor sensors offer highest accuracy. K or T-Type thermocouples provide a wide measurement range. With the addition of the N2000BOX, the N2012 can measure up to five separate channels with a single logger using four external probes and one internal sensor. With the N2000ADP/K, the N2014 can measure up to four channels using three external thermocouple probes and one internal sensor.

Features:

- Tough, molded cases, dust and waterproof to IP67 standards
- Large memory capacity of up to 16,000 readings
- Instrument accuracy of 0.9°F, +0.3% of reading at +68°F
- Ability to log over multiple periods
- Windows™ based Evolution software for fast data download and analysis
- LED indication of active logging and temperature or humidity alarm conditions
- LCD displays on all models for instant checks on current readings and alarms
- Additional beeper warning of temperature and humidity alarm conditions
- Single-button control of main functions
- Ability to scroll LCD display between readings from all sensors in use
- Wide range of Comark temperature probes available

N2012 with N2000BOX
Measure up to five separate channels

Measurement range

N2011
Temperature   -40° to +158°F

N2012
Internal sensor   -40° to 158°F
External sensor   -40° to +302°F

N2013
Temperature   -4° to +140°F
Humidity   0 to 97% RH, non-condensing

N2014
K-Type   -328° to +2500°F

Temperature and Humidity Monitoring

N2011

N2012

N2013

N2014

EVt2 Temperature Logger

Multi-Use Logger makes it easy to comply with USDA and HACCP requirements by monitoring the temperatures of meat, seafood and produce shipments 24/7.

- Review maximum, minimum and average trip temperatures plus total time in alarm, right on the screen
- Accept or reject a shipment in seconds
- Download data to a PC for permanent HACCP records
- Single button starts/stops logging
- Up to 3,000 readings with 1 sec to 99 hour intervals
- Special software for 21 CFR Part 11 compliance
- BioCote® antimicrobial protection
- Waterproof and rugged IP67 case

EVt Range

EVt2 Transport logger, multi-use

EVSW Software, standard

EVSWPRO Software for use with 21CFR Part 11

EVTCRUSB PC interface for programming and downloading data with USB connector

Diligence EV Product Line

N2011	Internal temperature sensor with LCD
N2012	Internal temperature sensor and up to 4 external sensors with N2000 Box with LCD
N2013	Single temperature and humidity alarm with LCD
N2014	Thermocouple logger with range of -328°F to +2502°F with N2000ADP/K and appropriate probes with LCD
N2000CRUSB	Communications interface with USB connection
N2000BOX	Multi-link box to connect up to 4 probes to N2012
N2000ADP/K	Type K Adaptor to connect up to 3 thermocouple probes to N2014
N2000ADP/T	Type T Adaptor to connect up to 3 thermocouple probes to N2014
EVSW	Standard software
EVSWPRO	Software for use with 21CFR Part II
PX31L	Penetration probe,1m long with 10cm stemfor N2012
PK31L	Penetration probe, 1m long with stem for N2014

HACCP Touch
HACCP at your finger tips with Comark's HT100 Data Recorder

Can you prove that your critical temperature records are correct?

With the HACCP Touch collecting, recording and storing daily temperatures of critical items in receiving, storage, prep, cooking and holding is easy and cost effective.

Corrective actions are logged to demonstrate your immediate response to failures in critical temperatures and your full commitment to food safety and public health.

The software program can be downloaded free on the Comark website. It is easy and intuitive to write your HACCP program and you can make it as simple or detailed as you wish.

Features

- Temperature range: -99°F to 999°F
- Unit accuracy of ±1°F
- Water resistant with durable ABS plastic rubber boot
- Program, download and recharge battery via micro USB cable (included)
- Secure password protection
- Accepts K type thermocouple probes (can be ordered separately)
- Store up to 65,000 readings
- Low battery indicator
- Free software download on www.comarkUSA.com/software

Benefits

- Paperless records and tamper-proof data
- Critical Control Points are monitored with programmed corrective actions
- Record HACCP temperatures and other checklists
- Download to Microsoft Excel™ for reports
- Data export in PDF format

Software

Download from www.comarkUSA.com/software. Programming instructions are included and can be completed by anyone with access to the PC and knowledge of your existing HACCP program.

HT100/PK15
HACCP Touch Kit

The HT100 HACCP Touch with PK15M Ultra-Thin Tip Probe

Kit contains:

- HT100 HACCP Touch Data Recorder
- PK15M Penetration Probe – Range: -58°F to 482°F Thermocouple: Type K Connector: Sub-miniature

HT100/PK19
HACCP Touch Kit

The HT100 HACCP Touch with PK19M Thin Tip Probe

Kit contains:

- HT100 HACCP Touch Data Recorder
- PK19M Penetration Probe – Range: -58°F to 482°F Thermocouple: Type K Connector: Sub-miniature

Use these kits for collecting, recording and storing daily temperatures of critical items in receiving, storage, prep, cooking and holding as well as many of the other checklists you've been filling out by hand.

Industrial Thermocouples

N9002 Differential Thermometer

The N9002 Differential Thermometer with eight thermocouple compatibility for maximum versatility in industrial, heating, ventilating, air conditioning and refrigeration applications. Compatible with thermocouple types K, N, T, J, R, S, E and B.

- Single and Dual (Differential) Inputs
- Maximum and minimum temperature memory
- Displays temperature in °C, °F and K
- Hold function to freeze displayed reading
- 2 year warranty and free certificate of conformity
- Calibration – BS EN 60584 thermocouples (ITS90)
- Selectable auto switch off
- Sub-miniature connector
- Dust and waterproof to IP67

N9005 Industrial Thermometer

The N9005 Industrial Thermometer with a choice of Type T or Type K thermocouple probes for added flexibility is a great choice for rugged applications. Waterproof to IP67 standards and has sub-miniature probe connection.

- High accuracy
- Rapid response
- Permanent clock display
- User selectable alarm functions
- Countdown timer
- Data hold function
- Auto switch-off
- Interactive menu selection
- BioCote® Antimicrobial Protection

Type K Food Probes

ATT29
4' Oven/Air Probe with Clip

ATT50
Penetration Probe, 8" stem

ATT65
Needle Probe, 3.75" stem

PK15M
Micro-Tip Penetration Probe (1.1mm)
Temperature range: –58° to +482°F

PK19M
Penetration Probe with Reduced Tip (1.5mm)
Temperature range: –58° to +482°F

PK24M/US
Food/Frozen Penetration Probe (3.3mm)
Temperature range: –58° to +482°F

SK25M
Heavy Duty Surface Probe
Temperature range: –58° to 1200°F

SK42M
Grill Surface Probe
Temperature range: –58° to +482°F

PK23M
Oven/Meat Probe
Temperature range: –58° to +482°F

SK40M
Weighted Griddle Probe
Temperature range: +500°F for up to 5 minutes

Thermometer Accessories

Protective Rubber Boots

CRS/5 Rubber Boot

Durable rubber boot that fits the KM28 Thermometer and features a built-in probe rest.

CRS/6 Rubber Boot

Fits N9094, N9002 and N9005 Thermometers and features a built-in probe rest and a handy wrist strap.

Wall Bracket/Stand for C Series Thermometers

C20WB Wall Bracket/Stand is designed for all C Series food thermometers. It enables your Food Thermometer to be stored near to a measurement point, ready for use, or wherever convenient for operatives.

- BioCote® antimicrobial protection
- Integrated Probe Holder
- Rugged Plastic Construction

Carry Cases

MC28 Medium Carry Case

Compatible with all C20 Series, N5000 Series and N9000 Series devices. Dimensions: Length 11.5" x Width 14" x Depth 3.62"

MC32 Hard Carry Case

The MC32 hard Carrying Case is specifically designed to take one C22 or C28 Thermometer and a range of probes. Dimensions: Length 11.5" x Width 14" x Depth 3.62"

AC315 Soft Carry Case

Soft carry case AC315 is designed for small handheld thermometers including the C Series, KM28B and KM330 Food Thermometers

AC415 Soft Carry Case

Soft carry case AC415 designed for the KM28B thermocouple food thermometer.

Wall Bracket for KM28B Thermometers

WB2/US Wall Bracket with side probe holder stores the KM28B Thermometer ready for use.

Comark Probe Wipes

Keep all Comark thermometers and probes sanitized with Comark Probe Wipes. Prevent cross-contamination by cleaning between temperature readings.

These antibacterial wipes come in two handy pack sizes.

PW70TA: Contains 70 wipes

PW180TA: Contains 180 Wipes

Pressure Meters

Accuracy and speed of response, plus ATEX certified Intrinsically Safe options are the factors which define Comark pressure meters.

The C950x range of pressure meters is suitable for gauge or differential pressure and positive or negative (vacuum) pressure measurement. These instruments are ideal for applications like H & V, process pressures, laboratories and clean rooms, through to service and maintenance and the calibration of other instruments.

The C955x range is identical to the above in terms of specifications but all instruments are ATEX certified Intrinsically Safe (I.S.) for working in hazardous environments. Certified to ⬡ II 1 G EEx ia IIC T4 Baseefa03ATEX0079.

All C95xx models also have average reading function and over-range indication. The C95xx/SIL offers silicone protection as an option. This allows liquid pressures to be measured without the risk of sensor corrosion. Simply order the version with 'SIL' in the order code.

Four models are offered in each range with measurement parameters 0 to 2PSI, 0 to 5PSI, 0 to 30PSI and 0 to 100PSI. Readings can be displayed in up to 11 different scales depending on the model. See table for options.

Standard instruments
Order codes: C9551, C9553, C9555, C9557

Standard instruments with Silicone Protection
Order codes: C9551/SIL, C9553/SIL, C9555/SIL, C9557/SIL

Instrinsically Safe Instruments
Order codes: C9501/IS, C9503/IS, C9505/IS, C9507/IS

SCALE	Standard Intrinsically Safe	C9551 C9501/IS	C9553 C9503/IS	C9555 C9505/IS	C9557 C9507/IS
PSI	Range	0 to ±2.031	0 to ±5.076	0 to ±30.46	0 to ±101.05
	Resolution	0.001	0.001	0.001	0.01
mbar	Range	0 to ±140	0 to ±350	0 to ±2100	0 to ±7000
	Resolution	0.1	0.1	0.1	1
Bar	Range	–	–	0 to ±2.100	0 to ±7000
	Resolution	–	–	0.001	0.001
inH2O	Range	0 to ±56.2	0 to ±140.5	0 to ±843.1	0 to ±2810
	Resolution	0.01	0.01	0.1	0.1
inHg	Range	0 to ±4.134	0 to ±10.34	0 to ±62.01	0 to ±206.7
	Resolution	0.001	0.001	0.01	0.01
mmHg	Range	0 to ±105.0	0 to ±262.5	0 to ±1575	0 to ±5250
	Resolution	0.01	0.01	0.1	1
Torr	Range	0 to ±105.0	0 to ±262.5	0 to ±1575	0 to ±5250
	Resolution	0.01	0.01	0.1	1
Pa	Range	0 to ±14000	–	–	–
	Resolution	1	–	–	–
KPa	Range	0 to 14.00	0 to ±35.00	0 to ±210.0	0 to ±700.0
	Resolution	0.001	0.01	0.01	0.1
mmH2O	Range	0 to ±1428	0 to ±3569	– –	– –
	Resolution	0.1	1		
cmH2O	Range	0 to ±142.8	– –	0 to ±2141	0 to ±7138
	Resolution	0.01		0.1	1
Kgcm-2	Range	0 to ±143	0 to ±0.357	0 to ±2.141	0 to ±7.138
	Resolution	0.001	0.001	0.001	0.001

Temperature and measurement instrument performance is vital in almost every application, especially in the food industry.

Performance can be affected by many factors including use and abuse and the age of the instrument. Regular, professional calibration checks are recommended, with certification as required, especially for companies with HACCP procedures and other quality systems. In the meantime, calibration can be monitored with Comark simulators, reference thermometers.

KM20REF Kit

Use this high-accuracy reference thermometer for checking the calibration of all types of thermometer and probe combinations.

- PT100 sensor and permanently attached probe for highest system accuracy
- Complete with 5-Point UKAS Certificate of Calibration
- Auto switch off
- Supplied with hard carrying case
- Can be used with the KM820/VAL Validator

Calibration Equipment

C22REF Kit Reference Thermometer Kit

Kit includes:

- C22 Thermometer
- PX22L Thermistor Probe
- TX27L +32°F Temperature Test Cap with UKAS (NIST) certificate
- MC28 Hard Carrying Case

KM20REF Reference Thermometer

Use this high-accuracy reference thermometer for checking the calibration of all types of thermometer and probe combinations.

- Displays temperature in centigrade
- Supplied with 5-point UKAS Calibration Certificate with points at -18°C, 0°C, +8°C, +70°C, +100°C.
- Auto switch-off feature
- Supplied with carrying case

KM820/VAL Temperature Validation Cup

Use this heavy duty aluminum cup to check the calibration of infrared or contact thermometers.

TX27L Test Cap

The TX27L Thermometer Test Cap (+32°F) with 6-pin Lumberg type connection.

- Temperature simulation on Thermometers
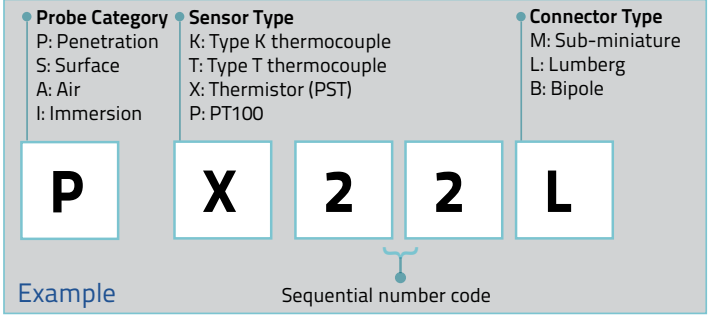- 6-pin Lumberg Connector
- Sensor Type: Thermistor

Comark produces one of the largest available ranges of temperature probes, with a probe for almost every application.

Comark can certify temperature probes, individually or, as recommended, with an instrument to record system accuracy.
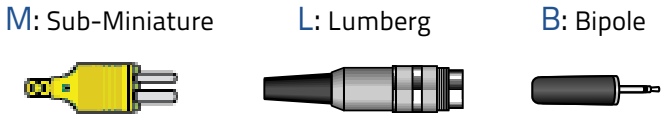
Certificates of calibration are supplied through the Comark in-house UKAS accredited temperature calibration laboratory and the in-house NPL traceable laboratory.

The Comark Service Team or your local distributor can offer advice on probes and certification and can provide detailed quotations.

Comark Order Codes

Probe Category	**Sensor Type**			**Connector Type**
P: Penetration	K: Type K thermocouple			M: Sub-miniature
S: Surface	T: Type T thermocouple			L: Lumberg
A: Air	X: Thermistor (PST)			B: Bipole
I: Immersion	P: PT100			
P	**X**	**2**	**2**	**L**

Example   Sequential number code

Connector Types

M: Sub-Miniature   **L:** Lumberg   **B:** Bipole

Probe leads
Comark probe leads are matched to the intended applications for the probe. The materials used are:

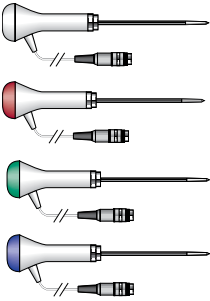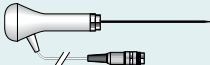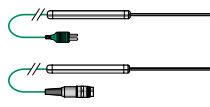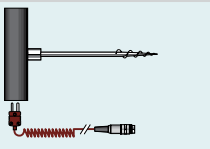PVC – PVC coiled leads provide ease of use in ambient temperatures of up to +158°F.

FEP and PTFE – These materials are especially suited to food probes and can be used in sub-zero temperatures. Steel braided PTFE leads provide greater strength.
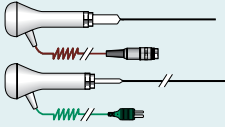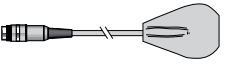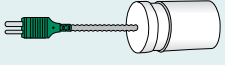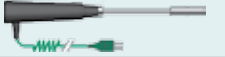
Fibreglass (FG) – Fibreglass insulated leads are used for special application probes where the lead could be subjected to very high ambient temperatures of up to +752°F.
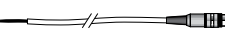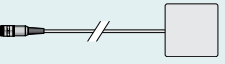
Temperature Probes

	Sensor	Connector	Temp Range °F	Response Time (secs) †	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Name
Penetration Probes									
	PST	L	–40°F to +302°F	5.0	100	3.3	0.7	FEP	PX22L
	PST	L	–40°F to +302°F	5.0	100	3.3	0.7	FEP	PX23L
	PST	L	–40°F to +302°F	5.0	100	3.3	0.7	FEP	PX24L
	PST	L	–40°F to +302°F	5.0	100	3.3	0.7	FEP	PX25L
	T	L	-148°F to +482°F	2.0	100	3.3	0.7	PTFE	PT24L

For incorporating into your HACCP plan, these food penetration probes with coloured end caps minimise the risk of cross contamination. PX22L White, PX23L Red, PX24L Green, PX25L Blue. PT24L - Type T sensor food probe with steel braided lead. PX22L, PX23L, PX24L, PX25L, PT24L available with 1.0m PVC coiled lead, add /C to order code. PX23L PX24L PX25L eg PX22L/C.

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	PST	L	–40°F to +302°F	0.5	100	1.6	0.7	FEP	PX16L
	T	L	-148°F to +482°F	0.5	100	1.6	0.7	FEP	PT23L

PX16L - Fast response thermistor food probe.
PT23L - Fast response Type T food probe with steel braided lead.

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	K	M	-58°F to +482°F	2.0	100	3.3	2.5	PTFE	PK23M
	T	L	-148°F to +482°F	2.0	100	3.3	2.5	PTFE	PT26L

Oven meat probe for checking meat and food temperatures during cooking.

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	T	L	-148°F to +482°F	2.0	100	2.4	-	-	PT25L
	PST	L	-40°F to +302°F	5.0	100	3.3	-	-	PX33L

Integral plug probe

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	PST	L	-40°F to +302°F	2.0	75	3.3	1.0	FEP	PX31L
	K	L	-148°F to +482°F	2.0	75	3.3	1.0	FEP	PK31L

Penetration probes for use with Diligence EV data loggers.

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	T	L	-148°F to +482°F	4.0	140	8.0	1.0	PVC	PT29L

Corkscrew probe for frozen foods.

	Sensor	Connector	Temp Range °F	Response Time	Stem Length	Stem Dia	Lead Length	Lead Material	Name
	T	L	-148°F to +482°F	0.5	100	1.5	1.0	PVC	PT19L
	K	M	-58°F to 482°F	0.2	100	1.5	1.0	PVC	PK19M
	K	M	-58°F to 482°F	0.2	70	1.1	1.0	PVC	PK15M

†The time constant is the time taken for the probe to reach 63% of the value of the temperature change. Multiply x 3 for the time taken to achieve 95% and by 5 for 99%.
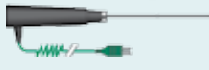
Surface Probes

	Sensor	Connector	Temp Range °F	Response Time (secs) †	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Name
	T	L	-148°F to +482°F	0.2	100	7.5	0.7	PTFE	ST21L
Ribbon type surface probe with steel braided leads for food applications.									
	K	M	-58°F to +482°F	4.0	250	8 X 2	1.0	PVC	SK38M
	T	L	-148°F to +482°F	4.0	250	8 X 2	1.0	PVC	ST38L
Heavy duty pallet probe.									
	T	L	-40°F to +158°F	5.0	-	-	1.0	PTFE	ST23L
	PST	L	-40°F to +158°F	15.0	-	-	1.0	FEP	SX23L
Between pack temperature probes. ST23L and ST24L with steel braided leads.									
	K	M	to +500°F	0.4	-	-	1.0	PTFE	SK40M
Griddle Probe.									
	K	M	-58°F to +482°F	0.2	100	7.5	1.0	PVC	SK21M
General purpose probe.									
	K	M	-58°F to +1202°F	0.4	100	10.0	1.0	PVC	SK24M
General purpose probe.									

Air Probes

	Sensor	Connector	Temp Range °F	Response Time (secs) †	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Name
	K	M	-148°F to +482°F	0.5	-	-	1.0	PTFE	AK28M
	T	M	-148°F to +482°F	2.0	-	-	1.0	PTFE	AT26M
	K	M	-148°F to +482°F	0.5	-	-	5.0	PTFE	AK29M
	K	M	-148°F to +482°F	0.5	-	-	10.0	PTFE	AK31M
	K	M	-148°F to +482°F	0.5	-	-	1.0	FG	AK33M
	T	L	-148°F to +482°F	0.4	-	-	1.0	PTFE	AT26L
Flexible thermocouple probes.									
	T	L	-148°F to +482°F	2.0	-	-	1.0	PTFE	AT22L
Fast response flexible probe with steel braided lead									
	PST	L	-40°F to +158°F	10.0	-	-	1.0	FEP	AX24L
Flexible termistor probe.									
	PST	L	-40°F to +158°F	100	-	-	2.0	FEP	DX31L
Food simulant probe.									
	T	L	-148°F to +482°F	0.4	75	3.3	-	-	AT25L
Integral plug probe.									
	K	M	-148°F to +2012°F	3.0	70	6.0	1.0	PVC	AK24M
	K	M	-148°F to +2012°F	3.0	1000	6.0	1.0	PVC	AK25M
Semi-flexible high temperature air probes									

Immersion Probes	Sensor	Connector	Temp Range °F	Response Time (secs) †	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Name
	T	L	-328°F to 752°F	1.0	500	3.0	0.7	PTFE	IT21L
	Deep fat probe with flexible stem for food applications								
	K	M	-148°F to 1562°F	0.4	100	1.5	1.0	PVC	IK21M
	K	M	-148°F to 1562°F	0.4	300	1.5	1.0	PVC	IK23M
	K	M	-148°F to 2012°F	1.0	100	3.0	1.0	PVC	IK24M
	Probes with type K and T thermocouple sensors also have mineral insulated, semi-flexible stems.								

†The time constant is the time taken for the probe to reach 63% of the value of the temperature change. Multiply x 3 for the time taken to achieve 95% and by 5 for 99%.

GLOSSARY OF TERMS

HACCP: Hazard Analysis and Critical Control Point. The quality system used throughout the food industry to ensure safe food.

HVAC: Heating, Ventilating and Air Conditioning.

IP Rating: Set of standards for dust and waterproof protection.

Lumberg Connector with locking screw, used to provide strong, secure probe-to-instrument connections with better prevention of liquid ingress.

NPL: The National Physical Laboratory.

Operating Range: Temperature and humidity limits within which an instrument will function correctly.

Pt100: Platinum resistance thermometer. High accuracy temperature sensor.

Resolution: Indicates the smallest difference in measurements that can be detected and displayed by the instrument, e.g. 0.1° indicates that the instrument can detect differences of one tenth of a degree. In some cases there can be a difference between the detected measurement change and the displayed change.

Sub–miniature: Two-pin industry standard connector.

System Accuracy: Temperature accuracy level for the instrument and probe combined. Instrument accuracy excludes the probe.

Thermistor: Type of temperature sensor offering accuracy suitable for food applications.

Thermocouple: Type of temperature sensor using bi–metal electrical properties. Eight types of bi-metal combinations are available: – K, N, T, J, R, S, E and B – with different measurement ranges and characteristics to suit different applications.

UKAS: The United Kingdom Accreditation Service.

THERMOCOUPLE LIMITS			
Type	Temperature Range	Type	Temperature Range
K	-328°F to +2500°F	R, S	–58°F to +3212°F
N	-328°F to +2372°F	E	-328°F to +1832°F
T	-328°F to +752°F	B	+ 32 °F to +3308°F
J	-328°F to +2192°F		

Contact Us

We understand there are times when our customers may need guidance on the best solution for their requirements. If you would like further information or to discuss your temperature monitoring application, please contact our customer service department who will be pleased to assist.

We are here to help so please contact us on:

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Warranty

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty for temperature probes is six months and all other probes are unwarranted because the conditions of use are beyond our control. The Comark Warranty covers manufacturing defects and component failure and applies worldwide. In line with our policy of continuous development, we reserve the right to alter any product specification without notice. Comark has an accredited UKAS (NIST equivalent) calibration laboratory for temperature and humidity measurement and offers full service and recalibration facilities.

Comark products are designed and manufactured for commercial use by trained operators. Any reference to 'dishwasher safe' refers to commercial machines, not domestic or home model machines. Waterproof denotes that an item can be used in the wet environment of a commercial establishment. Comark thermometers are not designed for use underwater.

Comark Instruments is committed to providing quality and affordable products to the food service industry. Our thermometers and humidity testers bring speed, accuracy and reliability to the transport, testing and storing of food under HACCP guidelines. A large variety of products, well-trained staff, and a commitment to customer satisfaction mean you can come to us for answers to all your temperature measurement needs!

BioCote®

Selected Comark thermometers, probes and data loggers have BioCote's silver techology incorporated into instrument cases and probe handles at the time of manufacture. The antimicrobial finish inhibits the growth of bacteria, reducing the risk of cross-contamination and infection in the environment. BioCote® has been officially recognised for its benefits within the food industry with HACCP International Certification. HACCP International Certification supports organisations that demonstrate food safety excellence in non-food products that are designed for, or are commonly used in, the food industry. BioCote® is the only antimicrobial solution to be awarded HACCP International Certification.

The professionals' choice