

NSF

C28 Waterproof Thermocouple

- Type K thermocouple with rugged case
- -328° to +1112°F / -200° to +600°C
- ±1°F / 0.5°C Accuracy
- Data hold, clock and countdown timer
- BioCote® antimicrobial

C28KIT includes PK19M fast penetration probe

DT400 Waterproof Digital Thermometer

- Commercial dishwasher safe
- -4° to +400°F / -20° to +200°C
- ±1°F / ±0.5°C Accuracy
- Thin tip for fast response – better than 6 seconds
- Max temperature hold
- Field calibratable
- BioCote® antimicrobial

PDQ400 Pocket Digital

- Commercial dishwasher safe
- -4° to +400°F / -20° to +200°C
- ±1°F / ±0.5°C Accuracy
- Thin tip for fast response – better than 6 seconds
- Max temperature hold
- Field calibratable
- BioCote® antimicrobial
- Five-year warranty

NSF



FoodPro Plus

- Infrared thermometer with built-in temperature probe for critical internal measurements
- Flip-down RTD probe and integral timer
- Infrared range: -30° to +525°F / -35° to +275°C
- Probe range: -40° to +392°F / -40° to +200°C
- Probe accuracy: ±2°F from +23° to +150°F

NSF

HT100 HACCP Touch

- Easy to program
- Record HACCP temperatures and other checklists
- Paperless and tamper-proof data

HT100/PK19 includes PK19M fast penetration probe



P250F "Pocketherm"

- Type T thermocouple folds out and fits anywhere
- -58° to +482°F
- ±2°F Accuracy
- LEDs for HACCP zones
- BioCote® antimicrobial



Temperature Measurement for HACCP – Quick – Reliable – Accurate

Food Safety and HACCP are now the watchwords of the entire U.S. food industry.

From the moment of harvest through processing, transport and all the steps of preparation and serving, making certain food handlers, both your employees and vendors, maintain consistent temperature control reduces the chances of passing on a foodborne disease.

Whether you work in food processing or food transporting, a food service facility or restaurant, Comark's comprehensive range of easy-to-use thermometers and temperature loggers will help you with quick and accurate HACCP checks in receiving, storage, preparing, cooking, holding, cooling and reheating.

From the simplest analog thermometer for the freezer to new infrareds, waterproof thermocouples, electronic loggers and the HT100 data management system, Comark products feature the most up-to-date technology at very reasonable prices.

Briefly, HACCP means you must:

Carry out a Hazard Analysis (HA) of all stages of your food manufacturing and handling procedures

Identify the Critical Control Points (CCP) at which hazards must be monitored and controlled

Find effective ways of monitoring and controlling them

POCKET THERMOMETERS



PDT300 Pocket Digital

- Thin tip for fast response
- -58° to +300°F with an accuracy of ±2°F
- Data hold and °F / °C switchable
- Field calibratable
- BioCote® antimicrobial



KM400AP

- Color coded for food allergy procedures
- Thin tip, response in under 6 seconds
- Waterproof
- Field calibratable
- -58° to +400°F or -50° to +200°C
- ± 2°F or 1°C food zone accuracy
- 0.1°F or 0.1°C resolution



DT400 Waterproof Digital Thermometer

- Commercial dishwasher safe
- Thin tip for fast response – better than 6 seconds
- Max temperature hold
- Field calibratable
- BioCote® antimicrobial



KM14 Commercial Dishwasher Thermometer

- Check dishwasher rinse temperatures with this waterproof pocket digital thermometer.
- -4° to +400°F (-20° to +200°C)
 - ±2°F (1°C) accuracy
 - Maximum temperature hold
 - Field calibratable
 - Stem diameter of 3.3mm



T220A Pocket Dial

- Use dial thermometers only for non-critical measurements
- Comark's T220A comes with a unique, patented calibration nut that you can adjust yourself in an ice bath
- 0° to +220°F, ±2°F accuracy

300B Pocket Digital

- Includes a protective rubber boot for strength and water resistance
- -40° to +300°F with an accuracy of ±2°F



STORAGE



DRF1 Digital Refrigerator Freezer Thermometer

- Hangs in or sticks inside
- Selectable °F / °C scale
- Low battery indication
- -22° to +158°F / -30° to +70°C
- ± 2°F or 1°C accuracy
- 0.1°F or 0.1°C resolution

Cooler Wall Thermometer

- Model "CWT"
- 6 inch diameter with colored HACCP danger zones
- +10° to +80°F

Freezer Wall Thermometer

- Model "FWT"
- 6 inch diameter with colored HACCP danger zones
- -10° to +80°F



UTL80 Stick & Stay Thermometer

- Colored temperature zones
- -20° to +80°F / -30° to +25°C
- 2° divisions. Accuracy ±1 division
- Double stick tape for securing inside refrigerator or freezer

FG80AK

- Spirit-filled Refrigerator-Freezer Thermometer
- -40° to +80°F / - 40° to +27°C



HAND-HELD



KM28

- Type K thermocouple with protective boot
 - -40° to +1000°F / -40° to +500°C
 - ±2°F / 1°C Accuracy
- KM28KIT** includes PK19M fast penetration probe

C28 Waterproof Thermocouple

- Type K thermocouple with rugged case
- -328° to +1112°F / -200° to +600°C
- ±1°F / 0.5°C Accuracy
- Data hold, clock and countdown timer

C28KIT includes PK19M fast penetration probe



N9094 Waterproof Thermocouple

- Type T thermocouple with locking probe connector
- Ideal for heavy duty processing applications
- Accurate readings in sub-zero environments (-13°F / -25°C)
- BioCote® antimicrobial

N9094KIT includes Boot, PT24L/C probe and Case.

PW70TA Probe Wipes

Tub of 70

PW200TA Probe Wipes

Tub of 200



INFRARED THERMOMETERS

FoodPro Infrared Thermometer

- Quickly scan food surface temperatures to signal "safe" or "unsafe" HACCP readings
- -20° to +400°F / -20° to +200°C
- ±2°F Accuracy from +32° to +150°F
- D:S 2.5:1



FoodPro Plus

- Infrared thermometer with built-in temperature probe for critical internal measurements
- Flip-down RTD probe and integral timer
- Infrared range: -30° to +525°F / -35° to +275°C
- Probe range: -40° to +392°F / -40° to +200°C
- Probe accuracy: ±2°F from +23° to +150°F

RECORDING THERMOMETER

HT100 HACCP Touch

- Easy to program
- Record HACCP temperatures and other checklists
- Paperless and tamper-proof data
- Store records for later download, print or export to Excel™



Immediate Temperature Alerts to Your Tablet, Laptop or Phone

WIRELESS TEMPERATURE AND HUMIDITY MONITORING VIA THE CLOUD OR AUDIBLE ALARM UNIT



Diligence WiFi

Wireless data loggers for monitoring your food storage in restaurants and food processing.

- Monitor walk-in and reach-in refrigerators and freezers
- Ensure safe hot holding and cold holding temperatures
- Quick out-of-the box installation
- Free software download from the Comark website
- Eliminate the need for manual checks.
- 24/7 temperature security
- Print reports as needed via Excel

Can You Afford Not to Know What Your Temperatures are at All Times?

RF312DUALPLUS Wireless Temperature Data Logger with Dual Probes

Measure and record the temperature in two food storage areas with one device.
-4° to +140°F (-20° to +60°C)



RF312-TPG Wireless Temperature Data Logger with Thermistor Probe

Measure and record the temperatures in refrigerators and freezers.
-40° to +257°F (-40° to +125°C)



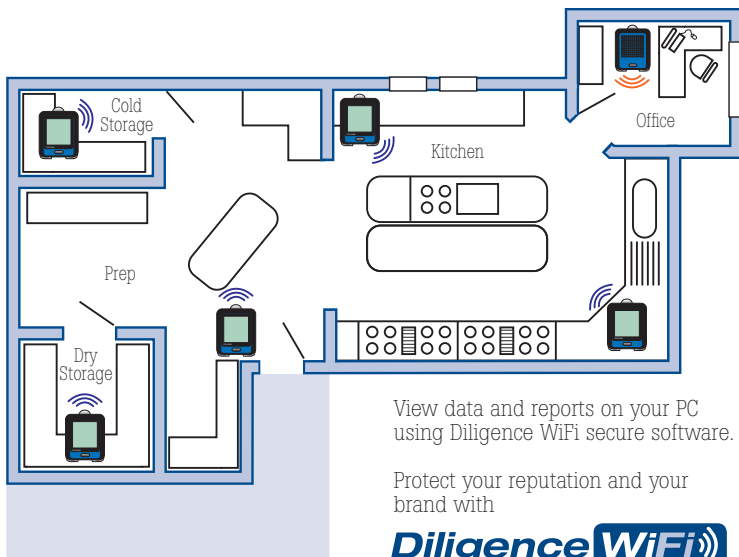
RF313-THG Wireless Temperature and Humidity Data Logger

Measure and record temperature and humidity.
-4° to +140°F (-20° to +60°C)



RF314-TCG Wireless Temperature Data Logger with Thermocouple Probe

Measure and record temperature in your -80°C freezer or in Smokers. A type K thermocouple probe is required at an extra cost.
-100° to +1000°F (-100° to +500°C)



Diligence WiFi



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