

Precision instrumentation and monitoring solutions.

Product Catalogue













Your Total Temperature Solution

Designed for today's busy restaurant kitchens, food processing facilities and storage areas, Comark's range of thermometers and related temperature and humidity instruments lead the industry. Whether it's a waterproof C22 thermometer, 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 – N5001HACCP Auditor, Diligence and EVt logger ranges, and the RF500 wireless system – offer accurate and tamper-proof recording of key parameters to augment your HACCP and food safety programme.

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

- IP ratings tell the user immediately how effectively the electrical instrument case protects against the ingress of dust and water.
- The CE mark certifies that the product meets European health and safety regulations.
- All of our key products are NSF certified so you can trust that they meet their published accuracy and specifications.

Selected Comark thermometers, probes and data loggers have BioCote® silver technology incorporated into instrument cases and probe handles at the time of manufacture. The antimicrobial finish inhibits the growth of foodborne bacteria, therefore reducing the risk of cross-contamination within 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.

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

BioCote







C22 Dual Sensor Thermometer With locking probe connector

- Clock display
- Waterproof
- · Long battery life up to 5 years
- · Wide variety of probes
- T-Type thermocouple and thermistor





Quick - Reliable - Accurate





UTL80 Refrigerated drawer stick-on thermometer

Double stick tape for securing to a refrigerated drawer





300B Ruggedized and water resistant

New thin tip and field calibratable with an accuracy of ± 1°C (2°F)

FPP FoodPro Plus Infrared thermometer with flip down penetration probe





PDQ400

Waterproof, field calibratable with a thin 1.5mm tip







Diligence WiFi Data Loggers

Wireless temperature and humidity monitoring with alarms









HACCP Auditing



C22

Dual Sensor – T-Type thermocouple or thermistor with secure Lumberg connector

For complete assurance that the unit and probe "system" accuracy is better than 0.5°C, the C22 with a Comark Lumberg connector is your best answer. The C22 comes in a robust waterproof and rugged case and also includes the Clock, Countdown Timer, Data Hold and Auto Switch Off features.

- System Accuracy (Type-T Thermocouple): ± 0.5°C (0.9°F)*
- System Accuracy (PST Thermistor): ± 0.3°C (0.6°F)*
- Range: -200° to 400°C (-328° to 752°F)
- IP65/IP67







N9094

Triple sensor – T-Type, thermistor and K-Type thermocouple. Extra tough waterproof case for food processing environments

- Waterproof and dustproof to IP68 standard
- Range: -200° to 400°C (-328° to 752°F)
- Accuracy at +23°C (73°F): ±0.5°C (±0.9°F)*
- · Clock, countdown timer and data hold
- 10 year battery life
- 2 year warranty
- Optional CRS/6 protective rubber boot
- Probes must be purchased separately

N9094 EHO Kit includes:

- ST23L Surface Probe
- PT24L/C Penetration Probe
- AT22L Air Probe
- MC28 case
- PW70T wipes





MPROVED

EN13485:2002

CERTIFIED

Food penetration probe (3.3mm)

Temperature range: -40° to 150°C (-40° to 302°F)



PT24L/C

Food penetration probe (3.3mm)

Temperature range: -100° to 250°C (-148° to 482°F)

PT191

Penetration probe with reduced tip (1.5mm)

Temperature range: -100° to 250°C (-148° to 482°F)



Needle probe with 100mm stem (1.6mm)

Temperature range: -100° to 250°C (-148° to 482°F)

Test Caps

Each cap simulates a specific temperature to check your thermistor thermometers. Each cap has a UKAS Certificate of Calibration.

Test Cap	Temperature
Order Code	Point
TX21L	–18°C
TX22L	−5°C
TX23L	0°C
TX24L	+3°C
TX25L	+63°C
TX26L	+70°C





Economy Thermometers

P125 Pocketherm

Thermistor

Pocketherm is fast and accurate. Set different 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:

Tapered probe for quicker response **COMPACT:**

Fits easily in pockets or cases

LED indicators for quick recognition of HACCP temperature zones

Yellow: Frozen Below -18°C Green: Chilled 0°C to +5°C Red: Cooked 75°C and above

Specifications

Range: -40°C to +125°C

Resolution: 0.1°

Accuracy: ±0.5°C from -20°C to +70°C

Battery: 9V

Auto Off: After 1 hour



Catercheck 3

Thermometer

Simple single button operation with a permanently attached penetration probe.

- Simple single button on/off
- Auto switch off
- Battery life up to 5 years
- Temperature range -40°C to +125°C







C_{2}

Thermistor Thermometer

Simple single button operation with a Lumberg connector that allows a range of thermistor type probes to be attached.

- Simple single button on/off
- Auto switch off
- Battery life up to 5 years
- Temperature range -40°C to +125°C





C12

HACCP Thermometer

Use where colour coding could reduce risks from cross-contamination.
Supplied with five colour option labels.

- Simple single button operation
- Supplied with two probes, one penetration probe, one air probe
- Temperature range -40°C to +125°C
- Auto switch off
- Battery life up to 5 years

General Thermometers K-Type Thermocouples



C28 Thermometer K-Type Thermocouple with sub-miniature connector

Designed for heavy use in today's busy kitchens.

- Waterproof and rugged
- Built-in clock and countdown timer
- Up to 7,000 hour battery life
- Range: -200° to 600°C (-328° to 1112°F)
- Data hold and auto switch off
- BioCote® Antimicrobial Protection
- Settable alarms
- 2 Year Warranty
- Battery: 2 x AA Alkaline







C20WB Probe caddy and wall bracket

C28 Legionella Kit

The C28 Legionella Kit is ideal for testing water towers and water systems in businesses, schools, dental practices, residential homes and other institutions where there could be high risk areas.

Thermometer range -200°C to +600°C.

C28 Legionella Kit includes:

- 1 x C28 Thermometer with sub-miniature connector
- 1 x UKAS Certificate at 0°, +70°C and
- +100°C (PRO1 Penetration Probe only)
- 1 x PRO1 Penetration Probe
- 1 x SK21M Surface Probe
- 1 x AK28M Air Probe
- 1 x PW70T Probe Wipes
- 1 x MC28 Carry Case

Part No. C28LKIT





Pocket Digital Thermometers

The sensor in all Comark pocket digital thermometers is positioned directly at the tip of the stem. So you are always ensured of a quick, accurate and reliable measurement. For the fastest readings, select a model with a thin 1.5mm stem.

300

Simple, compact styling and a great price for excellent value!

- Now field calibratable with a thin 1.5mm tip
- Range: -40° to 150°C (-40° to 300°F)
- Accuracy: ±1°C (2°F)
- Data hold
- Auto power off









PDT300

Waterproof, field calibratable and a thin 1.5mm tip

The most popular thermometer for measuring thin foods.

- Range: -50° to 150°C (-58° to 300°F)
- Accuracy: ±1°C (±2°F)











Check dishwasher rinse temperatures with this waterproof pocket digital

- Range: -20° to 200°C (-4° to 400°F)
- Maximum temperature hold



DT400

Waterproof, field calibratable, max hold and dishwasher safe

A new extended range to cover all kitchen needs including fryer temperatures and dishwasher cycles. The 1.5mm tip means fast response and easy measurement of thin foods.

• Range: -20° to 200°C (-4° to 400°F)

• Accuracy: ± 0.5°C (1°F)





Pocket Dial Thermometers

Tough, durable and accurate

Comark's dial thermometers can't be beaten. All models feature stainless steel construction and a plastic watertight lens.

- 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.





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

- 20cm stem
- Sturdy clip attaches to cups or jugs
- Range: 0°F to 220°F
- Large face
- Accuracy: ±1 division (2° div. °F)



T200LC

Latte thermometer

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

- Special colour indication over frothing range
- Range: 0° to +100°C
- Accuracy: ± 1 division (2° div. °C)

Refrigerator 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: -30° to 30°C (-20° to 86°F)
- Accuracy: ±1 division, 2° div. °C/°F



RFT2AK

Fridge/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: -30° to 30°C
- Accuracy: ±1 division, 1° div. °C, 2° div. °F



UTL140

Indoor/outdoor stick-on thermometer

Includes both adhesive and magnetic mount.

 Range:- 40° to 50°C, (-40° to 120°F)



UTL80

Refrigerated drawer stick-on thermometer

A modified RFT2A features double stick tape for securing inside a refrigerated drawer.

- Range: -30° to 25°C (-20° to 80°F)
- Accuracy: ±1°C



F -40 -20 0 20 + 40 60 80 NSS | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100

FG80AK

Fridge/freezer thermometer

This thermometer hangs or stands, has easy-to-read bold numbers, and a dual scale. Non-toxic, spirit filled.

- Range: -40° to 27°C (-40° to 80°F)
- Accuracy: ±1 division, 1° div. °C, 2° div. °F



New!

EFG120C

Economy wall 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 50°C, (-40° to 120°F)

 Accuracy: ±1 division, 1° div. °C, 2° div. °F





WT4

Wall thermometer

Spirit filled, 23cm length, plastic construction.

• Range: -30°C to +50°C (-20°F to +120°F)

Oven • Meat



MT200K

Meat thermometer

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

- Range: 60° to 85°C (120° to 200°F)
- Accuracy: ±1 division, 2° div





DHH

Dial hot holding thermometer

Quickly see if hot food is staying hot! HACCP zone at 60°C.

• Range: 40° to 80°C (100° to 180°F)





DOT2AK

Oven thermometer

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

- Range: 100° to 280°C (200° to 550°F)
- Accuracy: ±1 division, 10° div.





EMT2K

Economy meat thermometer

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

- Range: 60° to 87°C (140° to 190°F)
- Accuracy: ±1 division, 10° div, (°F)





EOT1K

Economy oven thermometer

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

- Range: 50° to 300°C (100° to 600°F)
- Accuracy: ±1 division, 10° div.



Candy • Humidity • Timers and Alarms



Compact 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 0° to 50°C (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: ±1°C (2°F), 0° to 40°C (32° to 104°F)
- Humidity: ±5% RH, 40% to 80%, ±7% below 40% or over 80%



CD400K Candy thermometer

Dishwasher safe, stainless steel construction, adjustable temperature indicator, 2 ¼" dial face, 4 ½" stem, and dual scale reading.

- Range: 40° to 200°C (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: 40° to 200°C (100° to 400°F)
- Accuracy: ±1 division, 2° div.



UTL264

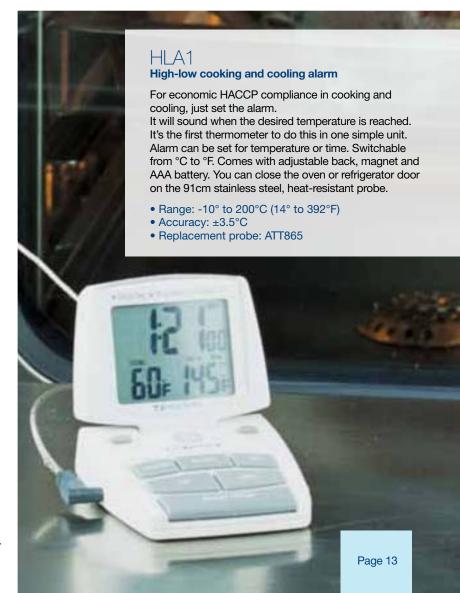
Count up and count down timer

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.



UTL884
Mechanical timer

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



Infrared Thermometers





FPP FoodPro Plus

Infrared thermometer with an added flip-down Pt100 sensor probe and integral countdown timer.

- Probe Range: -40° to 200°C (-40° to 400°F)
- Probe Accuracy: ±0.5°C (±0.9°F) from
 -5° to 65°C (+23°F to +150°F)
- Probe is replaceable in the field: FP-Probe
- Infrared Range: -35° to 275°C (-30° to 525°F)
- Distance to Spot Size Resolution (D:S) 2.5:1
- Battery: 9V Alkaline



Battery Warranty

Specifications
Sighting
Case
Measurement Range - Infrared
Accuracy
Ratio of Distance Spot to Size
Response Time
Ambient Operating Range
Emissivity (pre-set)
Backlight



FP FoodPro

Quickly scan food surface temperatures using unique target illumination beam.

- "HACCP Check" feature graphically displays critical temperature zones
- Range: -30° to 200°C (-20° to 400°F)
- ±1°C Accuracy from +0° to 65°C or 1.5% of reading
- Emissivity: pre-set at 0.97
- Distance to Spot Size Resolution (D:S) 2.5:1
- Battery: AA Alkaline





KM814FS

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 °C/°F with backlight
- Auto switch off
- Single degree resolution
- 7 second display hold
- Distance to Spot Size Resolution (D:S) 4:1
- Optional soft pouch 17275
- ±1°C accuracy in critical food zone, 0°C to 65°C



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

FPP	FP	KM814FS	KM842
LED	LED	Single point	Single point
Belt pouch included	n/a	Optional soft pouch 17275	Hard case
-35° to 275°C (-30° to 525°F)	-30° to 200°C (-20° to 400°F)	-30° to 200°C (-25° to 400°F)	-32° to 535°C (-25° to 750°F)
For targets between	For targets between	For targets between	23°C and up, ±1% or ±1°C,
0° C and $+65^{\circ}$ C \pm 1° C	0°C and +65°C ± 1°C	0°C and +65°C ± 1°C	whichever is greater
2.5:1	2.5:1	4:1	12:1
500m second	500m second	500m second	500m second
0° to 50°C	0° to 50°C	0° to 50°C	0° to 50°C
10 to 95% RH	10 to 95% RH	10 to 95% RH	10 to 95% RH
0.97	0.97	0.97	0.95
Yes	Yes	Yes	Yes
9V Alkaline	AA Alkaline	9V Alkaline	9V Alkaline
2 years	2 years	1 year	1 year



- Transmitters that are waterproof and accurate with long battery life
- Compliance with legislative and regulatory requirements
- Plus, it's easy to install, use and maintain

Manual checks on temperature and humidity are a thing of the past.

The RF500A employs a system of remote sensors and probes to automatically collect and transmit data to a Gateway unit which manages the system and stores the data.

The RF500A Gateway requires no specialist PC software. It connects directly to the local area network permitting 24/7 single or multi-user access via the internet at any time. The system provides a full audit trail, electronic signatures and data protection to meet the requirements of 21 CFR Part 11.

In the event of readings falling outside pre-set limits, alarm notification via screens, SMS, email or voice contact you immediately, so immediate corrective action can be taken.

Advanced features include: ADR - Automatic Data Retrieval.

In the event of a power failure, data is stored in the RF500A transmitter then automatically transmitted to the Gateway as soon as the network is restored, so no data is lost.

Mesh Network - established through powered transmitters.

This enables the system to automatically adjust to any changes in the environment, rerouting signals as required to ensure that the data is always returned to the Gateway.

Waterproof Transmitters with LCD

Transmitters are fully waterproof and include an LCD for instant data display and an LED for local alarm indication. Low battery indicator on each unit is

viewable via the web. Choose either a model with a 2 year battery life or AC power transformer.

- RF512 has an integral temperature sensor plus connectors for two external thermistor probes and an external door sensor.
- RF513 has integral temperature and humidity sensors and a connector for an external door sensor.
- RF515 has inputs for current and voltage so can be connected to a control loop and programmed to measure an extensive range of parameters.
- RF516 is a precision temperature transmitter with an internal temperature sensor plus connectors for one external PT100 probe and an external door sensor.



- Connect via a port to LAN or WAN anywhere.
- Expand your monitoring system using your existing network.
- The RF500A Gateway hosts any combination of RF500 series collection devices. This includes RF542 data logger wired to the network and RF wireless transmitters stationed within radio range of the Gateway.
- 24/7 Email and SMS alerts.
- Temperature measurement via single or duplex sensor probe.



Specifications

RF500A Gateway	
Channels	Up to 256
Transmitters	Up to 64
Storage capacity	Up to 10 years of storage
RF frequency	2.4 GHz using IEEE 802.15.4
Battery life	1 hour (rechargeable)
Power sources	110-240V adaptor, rechargeable Ni-Mh battery
Clock accuracy	4ppm (2 minutes per year)
Dimensions	L 259mm x W 189mm x H 92mm
Weight	1.3kg

Transmitters - RF512, RF513, RF516

Temperature measurement range

Internal Thermistor Sensor	
RF512, RF516	-30° to 70°C (-22° to 158°F)
Integral Thermistor Sensor RF513	-30° to 70°C (-22° to 158°F)
External Thermistor Sensor	-40° to 125°C (-40° to 257°F)
External Pt100 Sensor	-200° to 400°C (-328 to 750°F)

System accuracy with standard sensors:

Temperature

Temperature	
External thermistor: External thermistor: Internal thermistor: PT100	-20°C to +70°C ±0.5°C (0.9°F) full range ± 1°C (2°F) -20°C to +70°C ±0.5°C (1°F) full range ±0.05°C/±0.1°F plus probe
Humidity	10 to 90% RH ±3%
Logging memory	32,000 records
Logging frequency	Programmable between 1 and 60 minutes
Monitoring frequency	1 minute
Battery type	Replaceable Lithium 'C' Cell (Part No RFBATT)
Battery life	Up to 2 years (when used at 23°C/73°F) room temperature)
Dimensions	L 170mm x W 83mm x H 34mm
Weight	270g

See our separate brochure on the RF500A system for more details or visit our website.

- Large LCD allows local view of temperature, RH (RF513), and door opening information plus alarms and RF status
- 2. LEDs for active/alarm indication
- 3. Antenna
- 4. Selectable scales °C or °F, %RH or DP (RF513)
- 5. Compact, waterproof case with BioCote® antimicrobial surface protection
- 6. Door event sensor connector
- 7. AC/Main power connector
- 8. Secure Lumberg connector for probes

Diligence WiFi Loggers

Temperature & Humidity Data Loggers

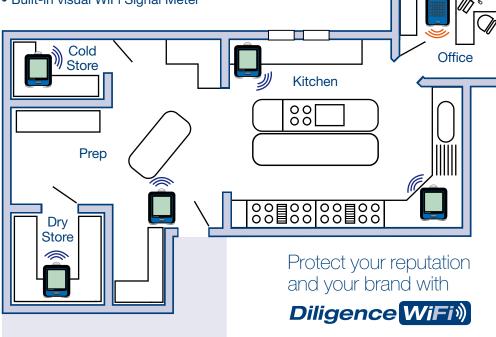
Diligence WiFi Data Loggers from Comark provide an easy way to collate temperature data automatically, 24 hours a day, seven days a week. For any organisation involved in providing or serving food to the public, it provides critical visibility of food safety compliance.

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







View data and reports on your PC using Diligence WiFi secure software

Use Diligence WiFi Data Loggers to:

- Monitor walk-in and reach-in refrigerators and freezers
- Check cold storage areas are kept at optimum levels
- Conduct temperature checks on blast chillers
- Ensure safe hot holding temperatures are maintained









RF311-T

RF312-TP

RF313-TH

RF314-TC

Specifications	RF311-T	RF312-TP	RF313-TH	RF314-TC
Temperature measurement range	-20°C to +60°C	-40°C to +125°C (Probe temp range)	-20°C to +60°C	-270°C to 1300°C (probe dependent)
Internal resolution	0.1°C	0.1°C	Temp: 0.1°C Humidity: 1.0 %RH	0.1°C
Temperature accuracy - internal	±0.5°C overall error between -10°C and +50°C	N/A	±0.3 overall error between 0°C and +60°C	N/A
Probe temperature accuracy -10 to +70°C (+14 to +158°F) -40 to +125°C (-40 to +257°F)	N/A	±0.6°C ±1.0°C	N/A	±1.5°C (probe dependent)
Humidity accuracy - overall error between 10 %RH and 90 %RH	N/A	N/A	±2.0 %RH	N/A
Logging rate (user configurable)	Minimum 10 seconds Typical 10 minutes Maximum every 12 hrs	Minimum 10 seconds Typical 10 minutes Maximum every 12 hrs	Minimum 10 seconds Typical 10 minutes Maximum every 12 hrs	Minimum 10 seconds Typical 10 minutes Maximum every 12 hrs
Operating temperature range	-20°C to +60°C	-20°C to +60°C	-20°C to +60°C	-20°C to +60°C
IP Rating	IP55	IP55	IP55	IP55
Battery life	3 - 12 months*	3 - 12 months*	3 - 12 months*	3 -12 months*

^{*} Depending on frequency of transmissions



Specifications	RF324
Operating temperature range	-20°C to +60°C
IP Rating	IP55
Back-up battery life	2 days
Sound Output	Typical 100 dBA @ 1m

Temperature and Humidity Monitoring

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, moulded cases, dust and waterproof to IP67 standards
- Large memory capacity of up to 16,000 readings
- Instrument accuracy of ±0.5°C +0.3% of reading at +20°C
- 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 selected 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





99 hours

Up to 5 years

Red = Alarm, Green = Logger active

Battery Life

LED Indication





Mapping Kit

Using Diligence EV Data Loggers, temperature mapping can be carried out in storage areas such as fridges, freezers and cold rooms.

- 10 x N2011 Data Loggers
- 10 x UKAS Certificates at -20°, 0°C and +8°C
- 1 x N2014 Data Logger
- 1 x N2000ADP/T Adaptor for multiple probes
- 3 x AT26M Air Probe
- 3 x UKAS Certificates at -40°C and -80°C (for FFP Freezers)
- 1 x N2000CRU USB Computer Interface
- 1 x Case

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

-200°C to +1372°C with N2000ADP/K and

appropriate probes with LCD

N2015 4 to 20mA

N2000CRU Communications interface with USB connection N2000BOX Multi-link box to connect up to 4 probes to N2012 N2000ADP/T Adaptor to connect up to 3 thermocouple probes

to N2014

EVSW Standard software

EVSWPRO Software for use with 21CFR Part II

Penetration probe,1m long with 10cm stem

for N2012

PK31L Penetration probe, 1m long with stem for N2014

ADP55 USB to Serial Port Adaptor

Measurement range

N2011

PX31L

Temperature -40° to $+70^{\circ}$ C (-40° to $+158^{\circ}$ F)

N2012

Internal sensor -40° to 70°C (-40° to 158°F) External sensor -40° to 150°C (-40° to +302°F)

N2013

Temperature -20° to +60°C (-4° to +140°F) Humidity 0 to 97% RH, non-condensing

N2014

K-Type -200° to +1372°C (-328° to +2500°F) T-Type -200° to +400°C (-328° to +750°F)

N2015 4 to 20mA

EVt2 Temperature Logger

Multi-Use logger makes it easy to comply with HACCP and USDA 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





Industrial Thermometers

Use Comark industrial thermometers and temperature probes for a range of applications which include scientific research, pharmaceuticals, public health, horticulture, building management, manufacturing, H & V and refrigeration.



N9005

Dual sensor thermometer

This Type T/K thermocouple thermometer is rated IP67 and provides exceptional instrument accuracy.

A cell-phone style menu allows selection of scales, clock adjustment and setting the count-down timer.

- -200°C to +1372°C range, depending on sensor
- Accuracy 0.1% ±0.2°C across the full measurement range.
- Countdown timer with selectable audible alarms
- · Permanent clock display
- Selectable auto switch off choose 3, 10 or 30 minute interval
- Data hold
- Sub-miniature probe connector
- Scales °C, °F



N9002

Differential thermometer with multi-sensor compatibility

Compatible with 8 thermocouple types – K, N, T, J, R, S, E and B. Twin sub-miniature probe connectors allow differential temperatures to be measured, with readings displayed in °C, °F or K. It can also be used as a conventional thermometer when a single probe is connected.

- -200°C to thermocouple limit
- Single and dual differential inputs
- Maximum and minimum temperature memory
- Data hold
- Selectable 3, 10 or 30 minute auto switch off
- Scales °C, °F and K
- Rated IP67
- Calibration BS EN 60584 Thermocouples (ITS90)



N8006

with integral temperature and humidity sensor

Use N8006 for applications as diverse as heating and ventilating, the storage of sensitive materials such as paper and fabric, or art galleries and museums where acceptable humidity levels need to be maintained.

- 0 to 100% humidity range
- -20°C to 60°C temperature range
- RH. °C. °F and DP scales
- Accuracy at 0-90% RH: ±2%
- Rated IP67



N9002 HVAC Kit

- N9002 Differential Thermometer
- 1 x LC98 Case
- 2 x SK29M Pipe Probes
- 1 x SK21M Surface Probe
- 1 x AK21M Air Probe



KM330

with Type K sensor

An economically priced thermometer with a Type K sensor which extends the upper measurement range to 1300°C. It incorporates a useful maximum temperature memory function and comes complete with a slip-on rubber boot.

- -50°C to +1300°C range
- Sub-miniature probe connector
- Selectable 0.1°/1° resolution
- Max temperature memory
- Data hold
- Scales °C, °F

KM330/P/Kit • KM330 Thermometer

- 1 x PRO2 Surface Probe
- 1 x PRO4 Flexible Air Probe
- Carrying pouch



KM340

Differential thermometer with Type K sensor

This is a differential measurement version of the KM330 and is ideal for HVAC applications, particularly for flow and return measurements and radiator output checks. It measures two temperature inputs and calculates the difference between them. It can also be used as a conventional single probe thermometer.

- -50°C to +1300°C range
- Two sub-miniature probe connectors
- Max/min temperature memory
- Data hold
- Scales °C or °F
- Resolution 1°



KM330/Legionella Kit (not illustrated)

- KM330 Thermometer
- 1 x PRO1 Penetration Probe
- 1 x PRO2 Surface Probe
- Carrying pouch



Pressure Meters

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

Comark twin input pressure meters

The C9550 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 C9500 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 (x) II 1 G EEx ia IIC T4 Baseefa03ATEX0079. All C9500 models also have average reading function and over-range indication.

Standard instruments

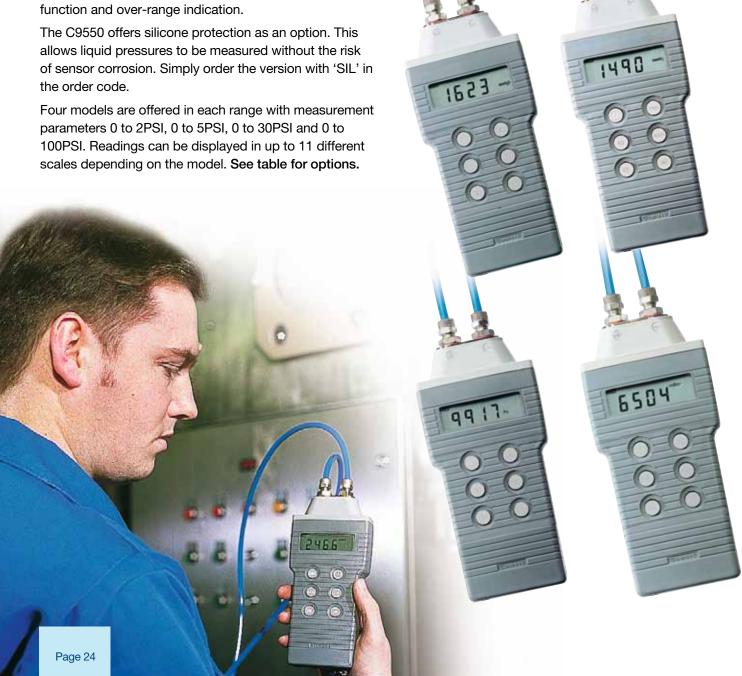
Order codes: C9551, C9553, C9555, C9557

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



C9500 Series Specifications

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



Calibration Instruments

Temperature and measurement instrument performance is vital in almost every application, especially throughout 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 and validation equipment.



Validator

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

 Also available in a calibration check kit with the KM20REF reference thermometer and carrying case.



KM20REF Kit

Reference Thermometer 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
- Includes KM820/VAL Validator



Stop!

Think how your business could benefit from BioCote® protected instruments.



All the latest Comark instruments are manufactured with BioCote® antimicrobial technology impregnated into the instrument surfaces, keypads and probe handles.

The technology utilises silver, a natural antimicrobial that helps prevent the growth of bacteria, mould and fungi and lasts for the life of the instrument. When micro-organisms come into contact with a Biocote® protected surface their growth is inhibited, reducing microbial populations resulting in a more hygenic product.

A trial by BioCote Ltd and The University of Wolverhampton Science Park canteen was

conducted to compare micro-organism levels on a BioCote® treated Comark thermometer with an untreated thermometer. The trial was carried out over an 8 week period.

Swabs were taken from the thermometer case, keypad and probe handle before and after each use and the number of contaminating bacteria was counted. The treated instrument showed a dramatic reduction in microbe levels, proving beyond doubt that BioCote® protected instruments are significantly cleaner and safer to use in sensitive environments.



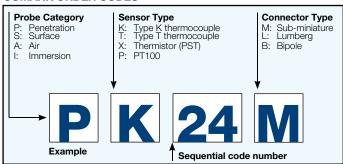
Temperature Probes



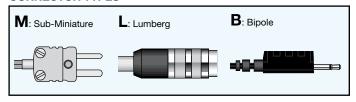
Comark can certify temperature probes, either alone, or, as recommended, with an instrument to record system accuracy. Certificates of calibration are supplied through the Comark in-house UKAS accredited temperature calibration laboratory and the in-house NPL traceable laboratory.

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

COMARK ORDER CODES



CONNECTOR TYPES



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 +70°C.

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 +400°C.



Penetration Probes	Sensor	Connector	Temp Range °C	Response Time (secs)†	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Code
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX22L‡
	PST	L I	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX23L‡
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX24L‡
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX25L‡
	T	L	-100°C to +250°C	2.0	100	3.3	0.7	PTFE	PT24L‡
	For incorpo		r HACCP plan, these	food penetra	tion probes	with color	ired end car		
PX23L PX24L PX25L	cross conta	amination. PX2 ed lead. PX22L	22L White, PX23L Re , PX23L, PX24L, PX2	d, PX24L Gree	en, PX25L I	Blue. PT24	L - Type T s	ensor food	probe with
\wedge	PST	L	-40°C to +150°C	0.5	100	1.6	0.7	FEP	PX16L‡
	Т	L	–100°C to +250°C	0.5	100	1.6	0.7	PTFE	PT23L∔
	PT23L - Fa		nermistor food probe. ype T food probe with	n steel braided	d lead.				
	K	М	−50°C to +250°C	2.0	100	3.3	2.5	PTFE	PK23M
PK23M	T	L	-100°C to +250°C	2.0	100	3.3	2.5	PTFE	PT26L↓
PT26L			cking meat and food	•					
Integral plug probe.	T	L	-100°C to +250°C	2.0	100	2.4	-	-	PT25L‡
	PST	L	-40°C to +150°C	5.0	100	3.3	-	-	PX33L‡
Penetration probes for use with	PST	L	-40°C to +150°C	2.0	75 75	3.3	1.0	FEP	PX31L‡
Diligence EV data loggers.	T		-100°C to +250°C	2.0	75 75	3.3	1.0	FEP	PT31L‡
//	K		-100°C to +250°C -100°C to +250°C	2.0 4.0	75 140	3.3 8.0	1.0	FEP PVC	PK31L‡ PT29L‡
	K	М	-50°C to +250°C	2.0	100	3.3	1.0	PVC	PK24M
100mm	K	M	-50°C to +250°C	2.0	300	3.3	1.0	PVC	PK29M
3.3mm	K	М	-50°C to +250°C	4.0	300	6.4/3.3	1.0	PVC	PK27M
6.4 3.3	Т		-100°C to +250°C	4.0	150	6.4/3.3	1.0	FEP	PT28L‡
3.17	PST	L	-40°C to +150°C	10.0	150	6.4/3.3	1.0	FEP	PX30L‡
Standard and heavy duty industrial probes.	Т	М	-100°C to +250°C	2.0	100	3.3	1.0	PVC	PT22M
100mm	T	L	-100°C to +250°C	0.5	100	1.5	1.0	PVC	PT19L
	K	М	-50°C to +250°C	0.2	100	1.5	1.0	PVC	PK19M
3nm	K	М	−50°C to +250°C	0.2	70	1.1	1.0	PVC	PK15M
Surface Probes			10000 1 05000		100		0.7	DTEE	07041
100mm	I Ribbon typ		–100°C to +250°C be with steel braided I	0.2 eads for food	100 application	7.5 s.	0.7	PTFE	ST21L‡
\wedge	K	М	-50°C to +250°C	4.0	250	8 x 2	1.0	PVC	SK38M
	T		–100°C to +250°C	4.0	250	8 x 2	1.0	PVC	ST38L‡
SK38M ST38L	_	/ pallet probes.							
	Т	L	-40°C to +70°C	5.0	-	-	1.0	PTFE	ST23L‡
	PST	L	-40°C to +70°C	15.0	-	-	1.0	FEP	SX23L‡
		•	re probes. ST23L and		steel braide	ed leads.			01/16221
	K Griddle pro	M obe.	to +260°C	-	-	-	1.0	-	SK40M [‡]
100mm	K	М	−50°C to +250°C	0.2	100	7.5	1.0	PVC	SK21M
7.5mm	General pu	irpose probe.							
100mm	K General pu	M urpose probe.	-50°C to +650°C	0.4	100	10.0	1.0	PVC	SK24M

†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%. ‡Not suitable for Intrinsically Safe applications. Thermocouples:- Tolerances relate to BS EN60584-2 (1993), Class A. All dimensions are in mm.

Temperature Probes

	Sensor	Connector	Tomp Dongo	Response	Stem	Stem	Lead	Lead	Code
Surface Probes	Sensor	Connector	Temp Range °C	Time (secs)†	Length (mm)	Dia (mm)	Length (m)	Material	
130mm	K	М	−50°C to +250°C	0.4	130	10.0	1.0	PVC	SK42M
	K	M	-50°C to +650°C	0.4	150/36	10.0	1.0	PVC	SK25M
10mm - 36mm		141	00 0 10 1000 0	0.1	100/00	10.0	1.0	1 10	ONLOW
SK42M SK25M									
	K	М	-50°C to +250°C	2.0	148	-	2.0	PVC	SK28M‡
			y or moving surfaces 125mm diameter curv			at surfaces	. Measures	at up to 600	Om/min
	K	M	-50°C to +100°C	10.0			2.5	PVC	SK29M‡
								FVC	SKZ9WI+
	Pipe probe	e for neating, v	entilating and air conc	ппоппу аррію	auons with	SOUTHITI V	eicro strap.		
	K	М	-50°C to +100°C	5.0	-	-	1.0	PVC	SK35M‡
	Pipe clam	p probe for use	in heating, ventilating	and air cond	itioning app	olications, 1	or pipes 15	to 38mm d	ameter.
Air Probes									
1.0m	K	М	–100°C to +250°C	0.5	-	-	1.0	PTFE	AK28M
	T	М	-100°C to +250°C	2.0	-	-	1.0	PTFE	AT26M
Flexible thermocouples.	K	M	-100°C to +250°C	0.5	-	-	5.0	PTFE	AK29M
	K	M	-100°C to +250°C	0.5	-	-	10.0	PTFE	AK31M
	<u>K</u> T		-100°C to +400°C -100°C to +250°C	0.5	_	_	1.0	FG PTFE	AK33M AT26L
	T	L	-100°C to +250°C	0.4 2.0	-	-	1.0	PTFE	
1.0m			obe with steel braided				1.0	FILE	A122L+
	rasi respo	orise liexible pro	obe with steel braided	ileau.					
Flexible probes.	PST	L	-40°C to +70°C	10	-	-	1.0	FEP	AX24L‡
	PST	L	-40°C to +70°C	100	-	-	2.0	FEP	DX31L‡
	Food simu	ulant probes for	r long-term measurem	ents of food i	n fridges ar	nd freezers			
	Т	1	-100°C to +250°C	0.4	75	3.3		-	AT25L↓
75mm	Integral pl		-100 0 10 +230 0	0.4	10	0.0			A I ZJL+
3.3mm	ii kogi ai pi	ag proco.							
100mm	K	М	–100°C to +850°C	0.5	100	3.3	1.0	PVC	AK21M
33mm	K	М	-100°C to +250°C	0.4	100	3.3	1.0	PVC	AK27M
	General p	urpose air prob	es.						
700mm	K	M	-100°C to +1100°C	3.0	700	6.0	1.0	PVC	AK24M
<u> </u>	K		-100°C to +1100°C	3.0	1000	6.0	1.0	PVC	AK25M
1 6.6mm			rature air probes.	0.0	1000	0.0	1.0	1 10	, in Colin
m	K	M	-30°C to +120°C	0.5	115/30	13	1.0	PVC	AK26M
115 30			se in air currents.	0.0	110/00				7.11.20111
Immersion Probes									
STRAIGHTENED LENGTH	Т	L	-200°C to +400°C	1.0	500	3.0	0.7	PTFE	IT21L∔
300mm 1 1.3mm	Deep fat p	orobe with flexil	ole stem for food appl						
300mm	Т	M	-40°C to +150°C	2.0	90	-	2.0	PTFE	IT23M
<u> </u>	T	L	-40°C to +150°C	2.0	90	-	2.0	PTFE	IT23L↓
1.5mm	PST	L	-40°C to +150°C	5.0	90	-	2.0	FEP	IX23L‡
	Weighted	milk dip probe	for dairy applications,	also suitable	for other lic	quid dip ap	plications.		
100mm	K	М	–100°C to +850°C	0.4	100	1.5	1.0	PVC	IK21M
1.5mm	K	М	–100°C to +850°C	0.4	300	1.5	1.0	PVC	IK23M
V	K		-100°C to +1100°C	1.0	300	3.0	1.0	PVC	IK24M
/////	Probes wi	th type K and T	T thermocouple senso	rs also have r	mineral insu	lated, sem	i-flexible ste	ms.	

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%. Not suitable for Intrinsically Safe applications. Thermocouples:- Tolerances relate to BS EN60584-2 (1993), Class A. All dimensions are in mm.

°C	°F			
1820	3308			
1767	3213			
1372	2502			
1300	2372			
1200	2192			
1100	2012			
1000	1832			
850	1562			
800	1472			
760	1400			
700	1292			
650	1202			
	1112			
600				
545	1013			
500	932			
450	842			
400	752			
260	500			
250	482			
200	392			
190	374			
150	302			
140	284			
125	257			
120	248			
110				
	230			
100	212			
90	194			
88	190			
85	185			
80	176			
75	167			
70	158			
65	149			
63	145			
60	140			
50	122			
40	104			
28	82			
23	73			
20	68			
8	46			
5				
	41			
3	37			
2	36			
1	34			
0	32			
-1	30			
- 5	23			
-10	14			
-18	0			
-20	-4			
-25	-13			
-30	-22			
-32	-26			
-40	-40			
-50	-58			
-55	-67			
-80	-112			
-100	-148			
-200	-328			

GLOSSARY OF TERMS

ATEX: Atmosphére Explosive. Refers to the current standards for Intrinsically Safe equipment.

Baseefa: Refers to Baseefa 2001 Ltd, the notified body for Comark ATEX compliance.

Differential Measurement: Ability of an instrument to measure temperature, pressure etc. simultaneously from two different points and to calculate the difference between them.

Distance to Spot Size Ratio: The measure of the increase in the target area diameter detected by an infrared thermometer, over the distance from instrument to target surface.

Emissivity: The natural level of infrared radiation from the surface of any material. Emissivity is measured on a scale from 0.1 to 1.0, where 1.0 represents the radiation from a black body.

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. Many Comark instruments are rated at IP67.

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.

"Quick" Calculations: Pre-programmed calculations available in software, such as average or standard deviation.

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.

Wraparound: Ability to program a data logger to continue logging when its memory is full, by logging new readings over the oldest readings already in the memory.

	K
CONVERSION	N
FORMULA	Т

THERMOCOUPLE LIMITS			
Туре	Temperature Range	Type	Temperature Range
K	-200°C to +1372°C	R, S	-50°C to +1767°C
N	-200°C to +1300°C	Е	-200°C to +1000°C
Т	-200°C to +400°C	В	0°C to +1820°C
J	-200°C to +1200°C		





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 specifications without notice. Comark has an accredited UKAS (NIST equivalent) calibration laboratory for temperature and humidity measurement and offers full service and recalibration facilities.

Comark Instruments are 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, a well-trained staff, and a commitment to customer satisfaction mean you can come to us for answers to all your temperature measurement needs!

PDQ400

Waterproof, field calibratable with a thin 1.5mm tip











To contact us

For Sales and Admin

Telephone: 0844 (+44 844) 815 6599

The Sales Office phones are open from 8.45am to 5.00pm weekdays. Call us for help and advice to find the right solution. Alternatively, you can arrange a site visit from one of our experienced Field Sales Team.

Or you can email:

sales@comarkinstruments.com

Or click on www.comarkinstruments.com for full product details or to buy online.

For Service and Calibration

Telephone: 01603 (+44 1603) 256 647

Or you can email:

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