COMARK
A Fluke Company

Comark C12
HACCP Thermometer

Colour coded labels to reduce the risk of cross contamination

C12 HACCP thermometer is ideal for catering, food service and other food uses where colour coding could reduce the risks from cross-contamination.

C12 HACCP thermometer is available in five colour options, ideal for catering, food service and other food uses where colour coding could reduce the risks from cross-contamination.

The C12 range of colours can be included in your HACCP procedures - just choose from the colours supplied with your thermometer.

A penetration probe and an air probe are supplied with the thermometer, ready for use straight away.

Comark uses BioCote®, the only antimicrobial solution to be awarded HACCP International Certification, to provide an important extra level of surface protection against cross-contamination.

Features
- Simple On/Off operation
- Auto switch-off conserves battery power

Benefits
- Supplied with labels in blue, red, green, yellow and orange for your HACCP procedures
- Built-in protective boot no dirt traps, no separate boot to clean
- Penetration and air probes are supplied with the instrument ready for instant use
- One year warranty
- Biocote® antimicrobial protection

The Professionals' Choice

Comark C12
HACCP Thermometer

Specifications

Sensors	Thermistor
Connector	3.5mm Jack
Measurement Range	–40°C to +125°C
Scales	°C
Displayed Resolution	0.1°
System Accuracy at +23°C	±0.5°C –20°C to +70°C
Display	4 digit, 12.5mm LCD
Operating Range	–20°C to +70°C
Battery Type	2 X Type IEC LR6 Size AA
Battery Life	1000 hours minimum
Weight	128g
Dimensions	152mm x W 58mm x D 22/27mm

For a list of suitable probes and accessories, please see www.comarkinstruments.com

COMARK
A Fluke Company

Comark Instruments

52 Hurricane Way
Norwich, Norfolk, NR6 6JB
United Kingdom
Tel: +44 (0) 207 942 0712
Fax: +44 (0) 207 942 0714
Email: sales@comarkinstruments.com

Comark Instruments

P.O. Box 500
Beaverton, OR97077, USA
Tel: +1 (503) 643 5204
Toll Free: (800) 555 6658
Fax: +1 (503) 627 5311
Email: sales@comarkusa.com

UKAS CALIBRATION
0451

bsi. ISO 9001 Quality Management
FM29700

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 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