Comark Instruments
Measuring and monitoring temperature within the food industry
Why Comark?
Comark’s range of thermometers lead the industry

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 – HACCP Touch, 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 the food industry with HACCP International Certification. International Certification supports organisations that demonstrate food safety excellence in non-food products that are designed or are commonly used in, the food industry. BioCote® is the first antimicrobial solution to be awarded HACCP International Certification.

With our wide range of products, knowledgeable staff and commitment to your satisfaction, you can count on Comark for answers to all your temperature measurement needs.
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For temperature measurement applications when only the best will do.

These premium thermometers provide excellent accuracy and incorporate a range of advanced features designed to answer the quality control and HACCP requirements of the professional user. These include a permanent clock and countdown timer within the display – with selectable alarms – to allow probe insertion times and cooking and cooling times to be monitored.
**N9094**  
Rugged Food Thermometer

- **Triple sensor** – Thermistor, Type T or Type K thermocouple. Extra tough waterproof case for food processing environments. Scales: °C, °F.
  - Range (Type T probe): –200° to 400°C
  - System accuracy (with Type T probe) at +23°C: ±0.5°C 0°C to +70°C*
  - IP68
  - Clock, countdown timer and data hold
  - Up to 10 year battery life
  - 2 year warranty
  - Probes purchased separately
  - BioCote® Antimicrobial Protection

*When used with a Comark probe

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**C22C**  
Food Thermometer

- **Dual Sensor** – Type T thermocouple or thermistor. The C22 comes in a robust waterproof and rugged case and also includes the clock, countdown timer, data hold and auto switch off features. Scales: °C, °F.
  - System Accuracy (Thermistor probe): ± 0.3°C 0°C to +70°C*
  - Range (Thermistor probe): –50°C to +150°C
  - IP65 or IP67
  - Meets Quick Frozen Food Regulations BS EN 13485
  - C20WB and PX37L probe shown available separately
  - BioCote® Antimicrobial Protection

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**C21C**  
Elite Kitchen Thermometer

- Thermometer with thermistor sensor, Lumberg probe connector and timer. The C21 has a permanent clock within the display and a countdown timer with audible bleep for monitoring probe insertion times or cooking/cooling times. Scales: °C, °F.
  - System Accuracy (Thermistor probe): ± 0.3°C 0°C to +70°C
  - Range (Thermistor probe): –50°C to +150°C
  - IP67
  - Countdown timer
  - Data hold function
  - Scales: °C, °F
  - Permanent clock
  - BioCote® Antimicrobial Protection

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**Premium Thermometers**
Premium Thermometers

C20
Professional Food Thermometer

A simple, well-designed and economically priced thermometer. Use for checking safe cooking temperatures in catering and food service environments. It has a simple, single button operation for ease of use.

- Range: -40°C to +125°C
- Accuracy at +23°C: ±0.5°C -20°C to +70°C*
- Thermistor sensor for accurate readings
- Long-life battery lasts up to 5 years
- Large LCD easy to read display
- Automatic switch-off
- BioCote® Antimicrobial Protection

*C when used with a Comark probe

Catercheck 3
Catering Thermometer

The Catercheck 3 Food Thermometer is an economically priced food thermometer with a permanently connected food penetration probe. Use in a catering or home setting to check food safe temperatures.

- Range: -40°C to +125°C
- Accuracy at +23°C: ±0.5°C -20°C to +70°C*
- Fixed fast response probe for convenience
- Simple single button operation
- Automatic switch-off
- Replaceable Battery
- Battery life is >1000 Hours
- BioCote® Antimicrobial Protection

C12
HACCP Food Thermometer

The C12 HACCP Food Thermometer comes supplied with labels to enable you to select one of five HACCP colour options, ideal for catering, food service and other food uses where colour-coding could reduce the risks from cross-contamination.

- Range: -40°C to +125°C
- Accuracy at +23°C: ±0.5°C -20°C to +70°C*
- Automatic switch-off
- Supplied with air probe, penetration probe and HACCP labels
- Labels supplied in blue, red, green, yellow and orange
- BioCote® Antimicrobial Protection
The KM221 Economical Food Thermometer has been specially designed for caterers who need to combine accuracy and reliability in temperature measurement with value for money. The KM221 has a simple single button operation and is supplied with a penetration probe ready for instant use.

- Range: -30°C to +110°C
- Accuracy at +23°C: ±0.5°C 0°C to +70°C
- Simple, single button operation
- Supplied with a penetration probe

As an extra level of defence against cross-contamination, selected Comark instruments are manufactured with BioCote® antimicrobial technology impregnated into the instrument surfaces, keypads and probe handles.

The technology utilizes silver, a natural antimicrobial that helps prevent the growth of bacteria, mould & fungi and lasts for the life of the instrument. When micro-organisms come into contact with the silver, their ability to reproduce is inhibited and they die.

Comark products have been in trials against a similar untreated product.

Trial results showed a massive 92.73% reduction in microbe levels!
**Premium Thermometer Kits**

**N9094**
Rugged Food Thermometer Kit

- Designed originally for Environmental Health Officers, the kit contains an N9094 thermometer plus probes to measure air, penetration and surface temperatures. A handy pack of probe wipes keeps the instrument and probe clean in between readings.
  - 1 x N9094 Thermometer
  - 1 x ST23L surface probe
  - 1 x AT22L air probe
  - 1 x PT24L/C penetration probe
  - 1 x PW70T probe wipes
  - 1 x Carry Case

**C22**
EHO Food Thermometer Kit

- Kit for Environmental Health Officers and other food industry professionals for taking air, penetration and surface temperatures. Comes with carry case.
  - (Contents as N9094 EHO Kit but contains the C22 Thermometer.)
  - 1 x C22 Thermometer
  - 1 x ST23L surface probe
  - 1 x AT22L air probe
  - 1 x PT24L/C penetration probe
  - 1 x PW70T probe wipes
  - 1 x Carry Case

**C22**
Professional Caterer’s Kit

- Convenient kit for the professional caterer housed in a handy carry case. Contains a C22 thermometer together with a penetration probe for core temperature readings and an air probe, handy for checking storage temperatures.
  - 1 x C22 thermometer
  - 1 x PX22L penetration probe
  - 1 x AX24L air probe
  - 1 x Carry case
C22/FKIT Food Kit

The C22 Food kit contains a thermometer and penetration probe, all you need to get up and running to take temperatures within your food business.

- 1 x C22 thermometer
- 1 x PX22L penetration probe

C20 Professional Caterer’s Kit

Kit for the professional caterer looking for a simple, single button operation thermometer. Probes for taking core product and air temperature checks are included.

- 1 x C20 thermometer
- 1 x PX22L penetration probe
- 1 x AX24L air probe
- 1 x Carry case

C20 Food Kit

Entry level food kit with the C20 simple, single button thermometer and a probe for taking core product temperatures.

- 1 x C20 thermometer
- 1 x PX22L penetration probe
Pocket Digital Thermometers

300 and 300B
Digital Temperature Probe

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°C to +150°C
- Accuracy: ±1°C
- Data hold to freeze a reading
- 1.5mm Thin Tip Probe
- Scales: °C, °F
- Water Resistant
- Field Calibratable
- BioCote® Antimicrobial Protection

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

KM14
Dishwasher Thermometer

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: -20°C to +200°C
- Accuracy: ±1°C
- Waterproof and dishwasher safe
- Scales: °C, °F
- Field Calibratable
- Auto power off
- Data hold to freeze a reading
- BioCote® Antimicrobial Protection

DT400
Pocket Thermometer with Thin Tip

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: -20°C to +200°C
- Accuracy: ±0.5°C
- Data hold to freeze a reading
- 1.5mm Thin Tip Probe
- Scales: °C, °F
- Maximum temperature hold
- Field Calibratable
- BioCote® Antimicrobial Protection
KM400AP
Allergen Thermometer

The pen-style KM400AP allergen thermometer is purple, the colour 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 -50°C to +200°C
- Accuracy ±1°C -20°C to +80°C
- Purple colour is for allergens
- 1.5mm Thin Tip Probe
- Scales: °C, °F
- 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

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 -50°C to +150°C
- Accuracy ±1°C
- 1.5mm Thin Tip Probe
- Scales: °C, °F
- Response in under 6 seconds
- Auto power off
- Data hold to freeze a reading
- Easy-to-read LCD readout
- Field Calibratable
- BioCote® Antimicrobial Protection

PDQ400
Waterproof Pocket Digital Thermometer

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 -20°C to +200°C
- Accuracy ±0.5°C
- 1.5mm Thin Tip Probe
- Scales: °C, °F
- Auto power off
- Maximum temperature hold
- Data hold to freeze a reading
- Field Calibratable
- 5 year warranty
- BioCote® Antimicrobial Protection
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.

**P125 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

- Range: -40°C to +125°C
- Resolution: 0.1°
- Accuracy: ±0.5°C from -20°C to +70°C
- Battery: 9V
- Auto Off: Preserves battery life

Flashing LEDs plus buzzer for Instant Temperature Indication:

- **Yellow** for Frozen
- **Green** for Chilled
- **Red** for Cooked

The following colour-coded products are available so you can tailor to your HACCP and due diligence procedures.

- Blue Label – P125B (3613421) For use with fish
- Yellow Label – P125Y (4312560) For use with cooked meats
- Green Label – P125G (4312551) For use with salads
- Red Label – P125R (4312549) For use with raw meat
- Orange Label – P125O (4312572) For use with cooked vegetables
Infrared Thermometers

FoodPro Plus and Food Pro Infrared Thermometers

The FPP Food Pro Plus has a countdown timer and a flip-down thin-tip penetration probe for checking core temperatures in addition to the infrared surface reading. It comes with a carry pouch. The Food Pro is a simple one button operation infrared thermometer for surface temperature readings only. Scales: °C, °F.

HACCP temperature danger zones indicated with clear safe/unsafe LED warnings:

- **Green** — Temperatures are within safety guidelines and outside danger zone
- **Red** — Warning – temperatures are inside the HACCP danger zone and potentially unsafe – HACCP danger zone set at +4°C to +60°C

- Infrared Range: -35°C to +275°C (FPP) / -30°C to +200°C (FP)
- Probe Range: -40°C to +200°C (FPP only)
- Accuracy: ±1°C 0°C to +65°C
- Emissivity: Pre-set for food
- Instant, non-contact readings can reduce product wastage, chance of cross contamination and staff time carrying out checks
- 7 second display hold with auto switch off
- Target illumination shows measurement area so user can move closer for more accurate readings
- Traceable Certificate included with these products

KM814FS

The KM814FS Infrared Food Thermometer with Laser Sighting is a pocket-sized infrared thermometer for fast and safe measurements with temperature range and accuracy ideally suited to food industry HACCP requirements.

- Range: -30°C to +200°C
- Accuracy: ±1°C 0°C to +65°C
- Scales: °C, °F
- Laser sighting to pinpoint target area
- Backlit LCD display
- Emissivity: Pre-set for food
- Hold function freezes displayed reading
Timers and Alarms

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.

HLA1
High-low cooking and cooling alarm
For economic HACCP compliance in cooking and cooling, just set the alarm. It will sound when the desired temperature is reached. It’s the first thermometer to do this in one simple unit. Alarm can be set for temperature or time. Switchable from °C to °F. Comes with adjustable back, magnet and AAA battery. You can close the oven or refrigerator door on the 91cm stainless steel, heat resistant probe.
- Range: -10° to 200°C (14° to 392°F)
- Accuracy: ±3.5°C
Dial Thermometers for hot drinks

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 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.comarkinstruments.com for further instructions.

T220/38A
Espresso and Steam Table Thermometer

- 20cm stem
- Sturdy clip attaches to cups or jugs
- Range: 0°F to 220°F
- Large face with bold numbers
- Accuracy: ±1 division

T200LC
Coffee Thermometer

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

- Dial shows colour indication over frothing range
- Range: 0° to +100°C
- Accuracy: ±1 division
Dial Thermometers
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
- Accuracy: ±1 division

**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: -30° to 30°C
- Accuracy: ±1 division

**UTL140**
Indoor/Outdoor Stick-On Thermometer
Includes both adhesive and magnetic mount.
- Range: -40° to 50°C

**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: -30° to 25°C
- Accuracy: ±1°C
- Mount: Hangs or sticks on
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°C to +27°C (-40°F to +80°F)
- Scales: °C and °F
- Accuracy: ±1 Division

DRF1
Digital Refrigerator/Freezer Thermometer
Bold digital display which can hang in fridge or freezer.
- Dual scale: °C/°F
- Range: -20°C to +50°C
- Accuracy: ±1.0°C
- Resolution: 0.1°C

WT4
Wall Thermometer
Spirit filled, 23cm length, plastic construction.
- Range: -30°C to +50°C

EFG120C
Economy wall
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,
- Accuracy: ±1 division
Dial Thermometers for ovens and cooking meat

MT200K
Meat Thermometer
This thermometer has an adjustable temperature indicator and dual range readings.
- Range: +60°C to +85°C
- Accuracy: ±1 division

DHH
Stainless Steel Hot Holding Thermometer
Quickly see if hot food is staying hot! HACCP zone at 60°C.
- Range: +40°C to +80°C

DOT2AK
Oven Thermometer
Easy-to-read bold numbers are displayed in coloured zones for quick reference. Hangs or stands.
- Range: +100°C to +280°C
- 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: +50°C to +300°C
- Accuracy: ±1 division

EMT2K
Economy Meat Thermometer
Stainless steel body, bold numbers for easy reading and dual scale measurement.
- Range: +60°C to +87°C
- Accuracy: ±1 division
Candy Thermometers and Humidity

**CD400K**

**Candy thermometer**

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

- Range: +40°C to +200°C
- Accuracy: ±1 division

**CF400K**

**Deep Fry or Confectionery Thermometer**

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

- Range: +40°C to +200°C
- Accuracy: ±1 division

**DTH880**

**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% relative humidity and temperature from 0° to 50°C. Features include comfort zone indication and min/max readings. Uses an AAA battery and comes with a 1 Year Limited Warranty.

- Accuracy: ±1°C, 0° to +50°C
- Humidity: ±5% RH, 40% to 80%, ±7% below 40% or over 80%
HACCP DEVICES
manage your plan and reduce the paperwork

N5001USB HACCP Auditor
The N5001USB HACCP Auditor is used in HACCP, due diligence and health and safety systems to log, monitor and manage data. Adjustable recording and reporting throughout the supply chain. The N5001USB HACCP Auditor can be fully programmed using Auditor software. It can be used for many tasks and safety checks, including temperature monitoring, anywhere from manufacture and processing to delivery, especially in the food and pharmaceutical industries.

• Provides effective due diligence records
• Ability to program most critical control checks to suit your HACCP or due diligence plan
• Easy and efficient data analysis
• Issues can be identified quickly
• Minimizes risk of human error
• Elimination of paper records provides effective due diligence records
• Full security with controlled authorised user access
• Food safe ABS case, dust and waterproof to IP67 standards
• Wide range of type K and T thermocouple temperature probes
• Low running costs with over 500 hours use from one set of batteries
HT100 HACCP Touch

The HACCP Touch is a cost-effective way of electronically collecting, recording and storing all of your temperature measurements, as well as managing other HACCP related checklists. It features an easy-to-read colour touch screen and a hard-wearing rubber boot to help protect it. The HACCP Touch can be used in-conjunction with a wide range of Comark probes to provide flexibility and the reassurance of knowing you have the right probe for the job.

The included software allows you to simply and quickly convert your existing HACCP Plans into an intuitive paperless format. Once uploaded, the software will guide you through your pre-programmed actions and tasks and prompt you for any corrective actions. It will reliably store all of your HACCP data throughout the day and a simple PC connection will allow you to quickly download your data for safe storage, review and reporting, providing you with the essential reassurance needed, when it comes to your food safety audit trail.

- Simple paperless HACCP recording
- Record tasks, temperatures and corrective actions
- Easy to program Windows™ software
- Critical control points are monitored with pre-programmed corrective actions
- Record HACCP temperatures and other check lists, with pre-programmed corrective actions
- Easy to navigate touchscreen interface
- Works with all your sub-min thermocouple probes
- Download reports as Excel or PDF
- Rugged rubber boot included
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
- 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 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

32K Memory Specifications:
- 1 channel: 16,000 samples
- 2 channels: 8,000 samples
- 3 channels: 5,300 samples
- 4 channels: 4,000 samples
- 5 channels: 3,200 samples
- Communications: Via infrared interface
- Download Time: 3 minutes for 10,000 readings (typical)
- Logging Frequency: Programmable between 1 second and 99 hours
- Battery Life: Up to 5 years
- LED Indication: Red = Alarm, Green = Logger active
DILIGENCE EV
Temperature and Humidity Monitoring

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 Measurement Range
- N2011
  Temperature -40° to +70°C
- N2012
  Internal sensor -40° to 70°C
  External sensor -40° to 150°C
- N2013
  Temperature -20° to +60°C
  Humidity 0 to 97% RH, non-condensing
- N2014
  Type K -200° to +1372°C
  Type T -200° to +400°C
- N2015
  4 to 20mA

EVt2
Multi-Use logger makes it easy to comply with 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 with IP67 case

See www.comarkinstruments.com for more information on the Diligence EV Range
PROFESSIONAL WIRELESS SYSTEM

RF500 Wireless Temperature and Humidity Monitoring

This system provides effortless 24/7 monitoring of temperature, humidity and door events. Low power RF technology with built-in mesh networking, and transmitters with bi-directional communications offer:

- Accurate, tamper-proof records
- Secure multi-user access to data via the internet at any time
- Alarm notification via email, phone or sms* (*SMS requires 3rd party provider)
- 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 transmitters 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 21CFR 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.

Transmitters

- RF512 has an internal 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.
**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°C to 70°C
- **Integral Thermistor Sensor**
  - RF513: -30°C to 70°C
- **External Thermistor Sensor**
  - -40°C to 125°C
- **External Pt100 Sensor**
  - -200°C to 400°C

**System accuracy with standard sensors:**

- **Temperature**
  - External thermistor: -20°C to +70°C ±0.5°C
  - External thermistor: full range ±1°C
  - Internal thermistor: -20°C to +70°C ±0.5°C
  - PT100: full range ±0.05°C 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

**RF542 Network logger**

- 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 transmitters. 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 Range: -40°C to +125°C
- System accuracy with external thermistor: -20°C to +70°C ±0.5°C

**Features:**

1. 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/Mains power connector
8. Secure Lumberg connector for probes

See www.comarkinstruments.com for more on the Professional Wireless System
DILIGENCE PLUG AND PLAY WiFi SYSTEM

RF311-T Temperature Data Logger
Measures the temperature of the environment in which it is situated.
- Range: -20 to +60°C

RF312-TP Temperature Data Logger with Thermistor Probe
Measures the temperature of anything using a thermistor probe.
- -40 to +125°C

RF313-RH Temperature and Humidity Data Logger
Measures the temperature and humidity of the environment in which it is situated.
- -20 to +60°C
- 0%RH to 100%RH

RF314-TC Temperature Data Logger with Thermocouple Probe
Measures the temperature of anything, using either a J, K, N or T probe.
- -270 to +1300°C

RF324 Alarm Module
A standalone Alarm Module for all the data loggers in the Diligence WiFi range. The Alarm will pick up alarm messages from any Diligence WiFi data logger within WiFi range. It displays Red LED lights (through a translucent rear moulding) and sounds a substantial alarm (SPL 100dBA @1m) when a sensor alarm has been triggered. There are nine standard sounds to choose from.

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

1 year FREE Cloud Trial
Food safety regulations apply to any operation where food is prepared, cooked, displayed or stored ensuring high quality, fresh food for your customers every time. Your food safety plan (HACCP) covers the storage of ingredients and finished product, cooking, temporary holding, transport and sanitisation. Managing this can be daunting and time-consuming.

Using Diligence WiFi data loggers with Comark Cloud makes that task of continuously monitoring food service environments easier by providing automated temperature and humidity monitoring, and alerts 24 hours a day, 7 days a week.

Together they can be used to monitor and report on one location or multi-site operations. No more missed records, no more time consuming paperwork!

Access your Comark Cloud account from wherever you are in the world using any internet enabled device. This could be a PC at the office or at home, an iPad™, tablet or mobile phone with a web browser. The Comark Cloud supports IE7 and above, and the latest Chrome, Firefox and Safari browsers.

All your food service areas can be monitored from freezers, chillers and refrigerators through to cooking and holding temperatures, safe in the knowledge that alerts will notify you if anything does go wrong.

You can receive alerts by email and SMS text* (*SMS requires 3rd party provider) which enable you take immediate action to prevent the loss of costly stock.

See www.comarkinstruments.com for more on the Diligence EV Range
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 and validation equipment.

Phone us on 0207 942 0712 to find out more about our service facility and UKAS calibration laboratory.

KM820/VKIT
Validator Calibration Check Kit
KM820/VAL
Temperature Validation Cup

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

KM20REF
Reference Thermometer Kit

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

The KM20REF High Accuracy Reference Thermometer can be used in-conjunction with the KM820/VAL Validation Calibration Check Unit to calibrate contact and infrared thermometers.

Thermometer Test Caps

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Point</th>
</tr>
</thead>
<tbody>
<tr>
<td>TX21L</td>
<td>–18°C</td>
</tr>
<tr>
<td>TX22L</td>
<td>–5°C</td>
</tr>
<tr>
<td>TX23L</td>
<td>0°C</td>
</tr>
<tr>
<td>TX24L</td>
<td>+3°C</td>
</tr>
<tr>
<td>TX25L</td>
<td>+63°C</td>
</tr>
<tr>
<td>TX26L</td>
<td>+70°C</td>
</tr>
</tbody>
</table>
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.

Probes 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.
## Temperature Probes

### Penetration Probes

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>5.0</td>
<td>100</td>
<td>3.3</td>
<td>0.7</td>
<td>FEP</td>
<td>PX22L</td>
<td></td>
</tr>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>5.0</td>
<td>100</td>
<td>3.3</td>
<td>0.7</td>
<td>FEP</td>
<td>PX23L</td>
<td></td>
</tr>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>5.0</td>
<td>100</td>
<td>3.3</td>
<td>0.7</td>
<td>FEP</td>
<td>PX24L</td>
<td></td>
</tr>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>5.0</td>
<td>100</td>
<td>3.3</td>
<td>0.7</td>
<td>FEP</td>
<td>PX25L</td>
<td></td>
</tr>
<tr>
<td>T L</td>
<td>–100°C to +250°C</td>
<td>2.0</td>
<td>100</td>
<td>3.3</td>
<td>0.7</td>
<td>PTFE</td>
<td>PT24L</td>
<td></td>
</tr>
</tbody>
</table>

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.

### Oven Meat Probes

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>0.5</td>
<td>100</td>
<td>1.6</td>
<td>0.7</td>
<td>FEP</td>
<td>PX16L</td>
<td></td>
</tr>
<tr>
<td>T L</td>
<td>–100°C to +250°C</td>
<td>0.5</td>
<td>100</td>
<td>1.6</td>
<td>0.7</td>
<td>FEP</td>
<td>PT23L</td>
<td></td>
</tr>
</tbody>
</table>

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

### Integral Plug Probes

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PST L</td>
<td>–40°C to +150°C</td>
<td>2.0</td>
<td>75</td>
<td>3.3</td>
<td>1.0</td>
<td>FEP</td>
<td>PX31L</td>
<td></td>
</tr>
<tr>
<td>K L</td>
<td>–100°C to +250°C</td>
<td>2.0</td>
<td>75</td>
<td>3.3</td>
<td>1.0</td>
<td>FEP</td>
<td>PK31L</td>
<td></td>
</tr>
</tbody>
</table>

Penetration probes for use with Diligence EV data loggers.

### Corkscrew Probes

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>T L</td>
<td>–100°C to +250°C</td>
<td>4.0</td>
<td>140</td>
<td>8.0</td>
<td>1.0</td>
<td>PVC</td>
<td>PT29L</td>
<td></td>
</tr>
<tr>
<td>T L</td>
<td>–100°C to +250°C</td>
<td>0.5</td>
<td>100</td>
<td>1.5</td>
<td>1.0</td>
<td>PVC</td>
<td>PT19L</td>
<td></td>
</tr>
<tr>
<td>K M</td>
<td>–50°C to +250°C</td>
<td>0.2</td>
<td>100</td>
<td>1.5</td>
<td>1.0</td>
<td>PVC</td>
<td>PK19M</td>
<td></td>
</tr>
<tr>
<td>K M</td>
<td>–50°C to +250°C</td>
<td>0.2</td>
<td>70</td>
<td>1.1</td>
<td>1.0</td>
<td>PVC</td>
<td>PK15M</td>
<td></td>
</tr>
</tbody>
</table>

†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

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>T</td>
<td>L</td>
<td>-100°C to +250°C</td>
<td>0.2</td>
<td>100</td>
<td>7.5</td>
<td>0.7</td>
<td>PTFE</td>
<td>ST21L</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Ribbon type surface probe with steel braided leads for food applications.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-50°C to +250°C</td>
<td>4.0</td>
<td>250</td>
<td>8 X 2</td>
<td>1.0</td>
<td>PVC</td>
<td>SK38M</td>
</tr>
<tr>
<td>T</td>
<td>L</td>
<td>-100°C to +250°C</td>
<td>4.0</td>
<td>250</td>
<td>8 X 2</td>
<td>1.0</td>
<td>PVC</td>
<td>ST38L</td>
</tr>
<tr>
<td>T</td>
<td>L</td>
<td>-40°C to +70°C</td>
<td>5.0</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>ST23L</td>
</tr>
<tr>
<td>PST</td>
<td>L</td>
<td>-40°C to +70°C</td>
<td>15.0</td>
<td></td>
<td></td>
<td>1.0</td>
<td>FEP</td>
<td>SX23L</td>
</tr>
<tr>
<td>T</td>
<td>L</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>to +260°C</td>
<td>0.4</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>SK40M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-50°C to +250°C</td>
<td>0.2</td>
<td>100</td>
<td>7.5</td>
<td>1.0</td>
<td>PVC</td>
<td>SK21M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-50°C to +650°C</td>
<td>0.4</td>
<td>100</td>
<td>10.0</td>
<td>1.0</td>
<td>PVC</td>
<td>SK24M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +250°C</td>
<td>0.4</td>
<td>75</td>
<td>3.3</td>
<td></td>
<td></td>
<td>AT25L</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +1100°C</td>
<td>3.0</td>
<td>70</td>
<td>6.0</td>
<td>1.0</td>
<td>PVC</td>
<td>AK24M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +1100°C</td>
<td>3.0</td>
<td>1000</td>
<td>6.0</td>
<td>1.0</td>
<td>PVC</td>
<td>AK25M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Air Probes

<table>
<thead>
<tr>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs)</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>T</td>
<td>M</td>
<td>-100°C to +250°C</td>
<td>0.5</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>AK28M</td>
</tr>
<tr>
<td>T</td>
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<td>-100°C to +250°C</td>
<td>2.0</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>AT26M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +250°C</td>
<td>0.5</td>
<td></td>
<td></td>
<td>5.0</td>
<td>PTFE</td>
<td>AK29M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +250°C</td>
<td>0.5</td>
<td></td>
<td></td>
<td>10.0</td>
<td>PTFE</td>
<td>AK31M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +400°C</td>
<td>0.5</td>
<td></td>
<td></td>
<td>1.0</td>
<td>FG</td>
<td>AK33M</td>
</tr>
<tr>
<td>T</td>
<td>L</td>
<td>-100°C to +250°C</td>
<td>0.4</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>AT26L</td>
</tr>
<tr>
<td>T</td>
<td>L</td>
<td>-100°C to +250°C</td>
<td>2.0</td>
<td></td>
<td></td>
<td>1.0</td>
<td>PTFE</td>
<td>AT22L</td>
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<tr>
<td>PST</td>
<td>L</td>
<td>-40°C to +70°C</td>
<td>10.0</td>
<td></td>
<td></td>
<td>2.0</td>
<td>FEP</td>
<td>AX24L</td>
</tr>
<tr>
<td>PST</td>
<td>L</td>
<td>-40°C to +70°C</td>
<td>100</td>
<td></td>
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<td>2.0</td>
<td>FEP</td>
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<td>T</td>
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<td>0.4</td>
<td>75</td>
<td>3.3</td>
<td></td>
<td></td>
<td>AT25L</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +1100°C</td>
<td>3.0</td>
<td>70</td>
<td>6.0</td>
<td>1.0</td>
<td>PVC</td>
<td>AK24M</td>
</tr>
<tr>
<td>K</td>
<td>M</td>
<td>-100°C to +1100°C</td>
<td>3.0</td>
<td>1000</td>
<td>6.0</td>
<td>1.0</td>
<td>PVC</td>
<td>AK25M</td>
</tr>
</tbody>
</table>

Flexible thermocouple probes.

Flexible termistor probe.

Food simulant probe.

Integral plug probe.

Semi-flexible high temperature air probes.
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.

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.

<table>
<thead>
<tr>
<th>Immersion Probes</th>
<th>Sensor</th>
<th>Connector</th>
<th>Temp Range °C</th>
<th>Response Time (secs) †</th>
<th>Stem Length (mm)</th>
<th>Stem Dia (mm)</th>
<th>Lead Length (m)</th>
<th>Lead Material</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>T L</td>
<td>T</td>
<td>L</td>
<td>–200°C to +400°C</td>
<td>1.0</td>
<td>500</td>
<td>3.0</td>
<td>0.7</td>
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<td>IT21L</td>
</tr>
</tbody>
</table>

Deep fat probe with flexible stem for food applications

| K M              | K      | M         | –100°C to +850°C | 0.4                   | 100             | 1.5          | 1.0            | PVC           | IK21M |
| K M              | K      | M         | –100°C to +850°C | 0.4                   | 300             | 1.5          | 1.0            | PVC           | IK23M |
| K M              | K      | M         | –100°C to +1100°C | 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%.

THERMOCOUPLE LIMITS

<table>
<thead>
<tr>
<th>Type</th>
<th>Temperature Range</th>
<th>Type</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>K</td>
<td>–200°C to +1372°C</td>
<td>R, S</td>
<td>–50°C to +1767°C</td>
</tr>
<tr>
<td>N</td>
<td>–200°C to +1300°C</td>
<td>E</td>
<td>–200°C to +1000°C</td>
</tr>
<tr>
<td>T</td>
<td>–200°C to +400°C</td>
<td>B</td>
<td>0°C to +1820°C</td>
</tr>
<tr>
<td>J</td>
<td>–200°C to +1200°C</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Notes
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:

Telephone:  
+44 (0) 207 942 0712

Email:  
sales@comarkinstruments.com

Website:  
www.comarkinstruments.com

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!