



COMARK

A Fluke Company

Comark C22C

Professional Food Thermometer

Certified to European Standard EN13485:2002*
Suitable for food use and anywhere in the cold chain

The Comark C22 Food Thermometer is suitable for both air and product temperature measurement and provides excellent accuracy.

Rated IP65, the thermometer is the perfect choice for demanding process environments. The C22C incorporates a range of advanced features designed to answer the quality control and HACCP requirements of the professional food industry user.

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.

* Only when used with PX37L dual purpose EN13485 compliant penetration/air probe.

Features

- Countdown timer
- Permanent clock display
- Data hold function

Benefits

- Permanent clock display useful in food production and preparation areas where watches are not permitted
- Built-in protective boot no dirt traps, no separate boot to clean
- Two year warranty
- Biocote® antimicrobial protection



The Professionals' Choice



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Comark C22C Professional Food Thermometer

Specifications

Sensors	Thermistor or Type T thermocouple
Connector	Lumberg
Measurement Range	
Thermistor	-50°C to +150°C / -58°F to +302°F
Type T	200°C to +400°C / -328°F to +752°F
Scales	°C and °F
Displayed Resolution	
> -100°	0.1°
< -100°	1°
Instrument Accuracy at	
+23°C/+73°F, full range	0.1% of reading, ±0.2°C/±0.4°F
System Accuracy at +23°C/+73°F, between 0°C to +70°C/+32°F to +158°F	
Thermistor	<±0.3°C/0.6°F
Type T*	±0.5°C/0.9°F
*Typical accuracy with a Comark probe	
Display	4 digit, 12.5mm LCD
Operating Range	-20°C to +50°C / -4°F to +122°F
Countdown Timer Interval	1 second to 24 hours
Battery Type	2 X Type IEC LR6 Size AA
Battery Life (continuous)	
Using Thermocouple Probes	Up to 7,000 hours
Using Thermistor Probes	Up to 14,000 hours
Weight	128g
Dimensions	152mm x W 58mm x D 22/27mm

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

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 technology 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.

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