



NSF

### C28 Waterproof Thermocouple

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

**C28KIT** includes PK19M fast penetration probe



NSF

### DT400 Waterproof Digital Thermometer

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

### PDQ400 Pocket Digital

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

NSF



### FoodPro Plus

- Infrared thermometer with built-in temperature probe for critical internal measurements
- Flip-down 1.5mm probe and integral timer
- Infrared range: -30° to +525°F / -35° to +275°C
- Probe range: -40 to 150°C / -40 to 302°F
- Probe accuracy: ±2°F from +23° to +150°F

NSF

### BT250 Bluetooth Pocketherm

- Pocket digital thermometer
- Simple, paperless data management tool for today's busy kitchens
- Temperature data taken with the Bluetooth Pocketherm transmits by wireless to your phone or tablet





# Temperature Measurement for HACCP – Quick – Reliable – Accurate

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

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

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

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

**Briefly, HACCP means you must:**

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

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

Find effective ways of monitoring and controlling them

## POCKET THERMOMETERS



### PDT300 Pocket Digital

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



### KM400AP

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



### DT400 Waterproof Digital Thermometer

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

### KM14 Commercial Dishwasher Thermometer

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



### T220A Pocket Dial

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

### 300B Pocket Digital

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



## STORAGE



### DRF1 Digital Refrigerator Freezer Thermometer

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

### Cooler Wall Thermometer

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

### Freezer Wall Thermometer

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



### UTL80 Stick & Stay Thermometer

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

### FG80AK

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



## HAND-HELD



### KM28

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

### C28 Waterproof Thermocouple

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

**C28KIT** includes PK19M fast penetration probe



### N9094 Waterproof Thermocouple

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

**N9094KIT** includes Boot, PT24L/C probe and Case.

### PW70TA Probe Wipes

Tub of 70

### PW180TA Probe Wipes

Tub of 180



## INFRARED THERMOMETERS

### FoodPro Infrared Thermometer

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



### FoodPro Plus

- Infrared thermometer with built-in temperature probe for critical internal measurements
- Flip-down 1.5mm probe and integral timer
- Infrared range: -30° to +525°F / -35° to +275°C
- Probe range: -40 to 150°C / -40 to 302°F
- Probe accuracy: ±2°F from +23° to +150°F

## RECORDING THERMOMETER

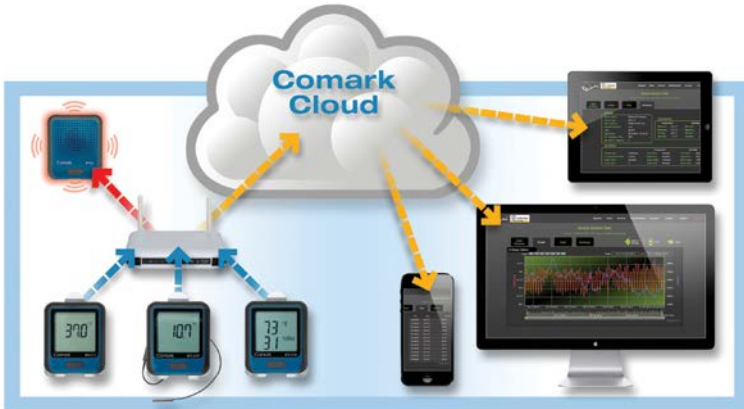
### HT100 HACCP Touch

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



# Immediate Temperature Alerts to Your Tablet, Laptop or Phone

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



## Diligence WiFi

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

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

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

### RF312DUALPLUS Wireless Temperature Data Logger with Dual Probes

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



### RF312-TP Wireless Temperature Data Logger with Thermistor Probe

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



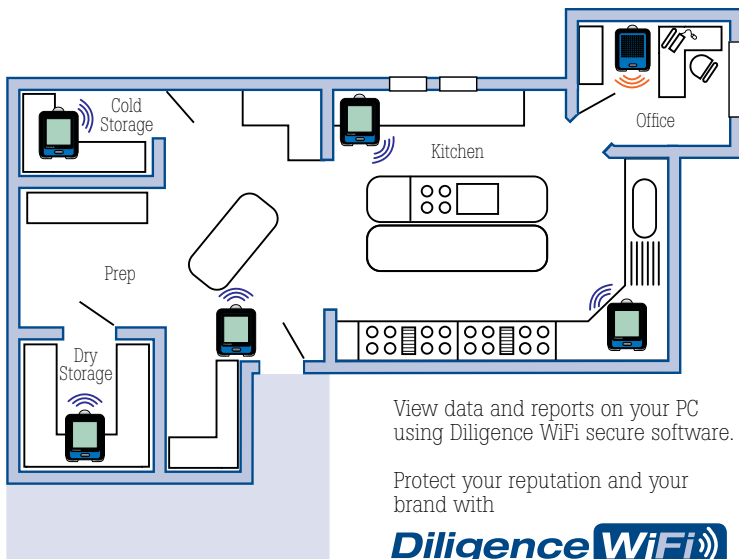
### RF313-TH Wireless Temperature and Humidity Data Logger

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



### RF314-TC Wireless Temperature Data Logger with Thermocouple Probe

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



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