

Comark C20 Catering Thermometer

Thermistor thermometer for
food applications requiring high accuracy

Ideal for catering and foodservice environments, the C20 Food Thermometer has a simple single button operation for ease of use.

Check safe cooking temperatures in catering and foodservice environments with the C20 Food Thermometer. It has a simple, single button operation for ease of use.

Lumberg connector for use with a wide range of Comark thermistor probes.

Features

- Thermistor sensor for accurate readings
- Simple On/Off operation
- Auto switch-off conserves battery power

Benefits

- Single button for ease of operation
- Built-in protective boot no dirt traps, no separate boot to clean
- Compatible with a wide range of probes suitable for a number of applications
- Battery life >1000 hours
- One year warranty
- Biocote® antimicrobial protection



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Comark C20

Catering Thermometer



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Specifications

Sensors	Thermistor
Connector	Lumberg
Measurement Range	
Thermistor	-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 +50°C
Battery Type	2 X Type IEC LR6 Size AA
Battery Life	>1000 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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