



COMARK

A Fluke Company

# Comark Catercheck 3 Catering Thermometer

Thermistor thermometer with permanently attached probe  
for food applications requiring high accuracy



Ideal for catering and foodservice environments, the Catercheck3 Food Thermometer has a permanently connected probe.

Check safe temperatures when preparing food in catering outlets or in the home.

The simple, single button operation makes this thermometer easy to use for a range of food temperature measurements.

## Features

- Thermistor sensor for accurate readings
- Permanently Connected Probe avoids probes being lost
- Simple On/Off operation
- Auto switch-off conserves battery power

## Benefits

- Built-in protective boot no dirt traps, no separate boot to clean
- Battery life >1000 hours
- One year warranty
- Biocote® antimicrobial protection

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The Professionals' Choice

# Comark Catercheck 3

## Catering Thermometer



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### Specifications

Sensors	Thermistor
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](http://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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