

Comark C22 Thermometer

IMPROVED! now
EN13485:2002
Certified

The Comark C22 Food Thermometer is suitable for both air and product temperature measurement and provides excellent accuracy. It is certified to European Standard EN13485:2002* making it particularly suitable for use anywhere in the cold chain.

Rated IP65, the thermometer is the perfect choice for demanding process environments. The C22 incorporates a range of advanced features designed to answer the quality control and HACCP requirements of the professional food industry user.

- **Permanent clock display** useful in food production and preparation areas where watches are not permitted
- **Countdown timer with audible bleep** minimises risk of errors when taking food temperature measurements
- **Long battery life** reduces cost of ownership
- **Customer replaceable battery**
- **Thermistor** for applications requiring higher accuracy
- **Type T thermocouple** when speed of response and extended measurement range are required
- **Auto-switch off** preserves battery life
- **Data hold**
- **Built-in protective boot** no dirt traps, no separate boot to clean
- **The case** is rated IP65 dust and waterproof

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.



Comark is the leading manufacturer and supplier of a wide range of electronic measurement instruments for temperature, humidity and pressure.



Temperature Measurement	
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	

General	
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	L 152mm x W 58mm x D 22/27mm

Probes	
PT24L	Penetration Probe - Type T - Straight Lead
PT24L/C	Penetration Probe - Type T - Curly Lead
PX22L	Food Penetration Probe - Thermistor - Straight Lead
PX22L/C	Food Penetration Probe - Thermistor - Curly Lead
PX37L	Food Penetration/Air Probe - Thermistor - Straight Lead - use in conjunction with C22 to meet EN13485:2001
AX24L	Fast Response Wire Air Probe - Thermistor
ST23L	Between Pack Probe - Type T
ST38L	Heavy Duty Pallet Probe - Type T
IT21L	Deep Fat Probe
PT25L	Integral Plug Probe - Type T

Accessories	
MC28	Medium Size Case
SC22	Small Size Case
C20WB	Wall Bracket/Stand
PW200T	Tub of 200 bactericidal wipes
PW70T	Tub of 70 bactericidal wipes
TX21L	Test Cap (-18°C)
TX22L	Test Cap (-5°C)
TX23L	Test Cap (0°C)
TX24L	Test Cap (+3°C)
TX25L	Test Cap (+63°C)
TX26L	Test Cap (+70°C)



Technical Specification

WARRANTY

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty period for temperature probes is for six months and all other probes and electrodes are unwarranted because the conditions of use are beyond our control. The Comark warranty covers manufacturing defects and component failures on all products returned to Comark premises and applies worldwide. The warranty does not affect your statutory rights. In line with our policy of continuous development we reserve the right to alter any product specifications without notice. All products are covered by our Quality Management System which is compliant with BS EN ISO 9001:2008 for the design, manufacture, supply, service, repair and recalibration of electronic measuring instruments and equipment.

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.

Distributed by:

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