![Comark logo] **COMARK**
A Fluke Company

Comark C28 and C26
Industrial Thermometers

C28 compatible with thermocouple type K
C26 compatible with thermocouple type T

The C28 and C26 Industrial Thermometers are simple to use and have an easy to use keypad and large LCD display.

The C28 and C26 Industrial Thermometers are suitable for temperature measurement in all food and industrial environments. Comark's C28 thermometer uses Type K thermocouple probes for speed of response and the C26 thermometer is for applications where high accuracy Type T thermouple probes are required.

Housed in a robust case with built-in protective rubber boot, designed for use with a wide range of Comark probes with sub-miniature connector.

The instrument cases are rated to IP67 dust and waterproof standards and Comark also uses BioCote® Antimicrobial Protection, the only antimicrobial solution to be awarded HACCP International Certification, to provide an important extra level of defence against cross-contamination.

Features

- 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
- Auto-switch off preserves battery life
- Data hold
- Built-in protective boot no dirt traps, no separate boot to clean
- The case is rated IP67 dust and waterproof

Benefits

- Two year warranty
- Biocote® antimicrobial protection
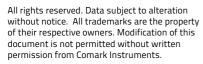
The Professionals' Choice

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Specifications

Sensors	
C26	Type T Thermocouple
C28	Type K Thermocouple
Connector	Sub-miniature
Measurement Range	
Thermocouple Type T	-200°C to +400°C, -328°F to +752°F
Thermocouple Type K	-200°C to +600°C, -328°F to +1112°F
Calibration	BS EN 60584 thermocouples (ITS90)
Resolution	0.1° below +100°, 1° above (autoranging)
Instrument Accuracy at +23°C/+73°F	
Type T /Type K	0.1% of reading ± 0.2°C / ±0.4°F full range
Display	4 digit, 12.5mm LCD
Operating Temperature Range	-20°C to +50°C / -4°F to +122°F
Environmental Protection	IP67 BS EN 60529 IEC 529
Battery Type	2 x IEC LR6, Size AA
Battery Life	Up to 7000 hours
Weight	178g
Dimensions	L 152mm x W 58mm x D 22/27mm

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

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UKAS
CALIBRATION
0451

bsi.
ISO
9001
Quality
Management
FM29700

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 techology 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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