

Comark C26 Thermometer



Performance with Style

An economical choice for reliable and accurate temperature measurement in all food and industrial environments.

Housed in a robust case with built-in protective rubber boot and waterproof to IP67 standards, designed for use with a wide range of Comark probes with sub-miniature connector.

- Long battery life of up to 5 years saves on operating costs
- Large LCD display with permanent clock
- Auto switch-off conserves battery life
- Type T sensor for fast readings
- °C/°F Scale

Comark is the only manufacturer to use BioCote® antimicrobial protection to provide an important extra level of defence against cross-contamination.

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Technical Specification

Sensor Type	Type T
Measurement Range	-200°C to +400°C, -328°F to +752°F
Scales	°C to °F
Displayed Resolution	
> -100°	0.1°
≤ -100°	1°
Instrument Accuracy at +23°C/+73°F Type T	0.1% ±0.2° (0.4°F) full range
Operating Temperature	-20°C to +50°C/-4°F to +122°F
Display	4 digit, 12.5mm LCD
Countdown Timer Interval	1 second to 24 hours
Environmental Protection	IP67 BS EN 60529 IEC529
Battery	2 x Type I.E.C. LR6 Size AA
Battery Life	Up to 5 years
Dimensions	Length 152mm/6" Width 58mm/2.3" Depth 22/27mm/0.9/1.1"
Weight	178g/6.3oz

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 9001:2000 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 and is becoming accepted within HACCP and due diligence procedures as an important extra level of defence.

For further details visit the BioCote® website www.biocote.com.



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