

# Comark C42C

## Professional Food Thermometer

The Comark C42C 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 suitable for food use and anywhere in the cold chain.

With a choice of Type T or Thermistor probes, this IP65 rated thermometer operates within a wide temperature range and is the perfect choice for demanding process environments.

The high and low alarm function will alert you to temperatures measured outside of pre-programmed parameters.

The C42C thermometer has a data hold button that freezes the current reading on the screen - useful when the temperature has to be recorded.

A new feature is the maximum/minimum function. By pressing the max/min button it is possible to recall the maximum and minimum temperatures recorded.

Those working in food service or busy production lines will find the count-down timer handy. Activated from the set-up menu, the instrument will beep for 30 seconds at the end of the count-down period.

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.



Strong & Secure 6-Pin Lumberg Connector

Wide measurement Range of -200°C to +400°C

°C or °F Scales

4 Digit, 12.5mm LCD Display

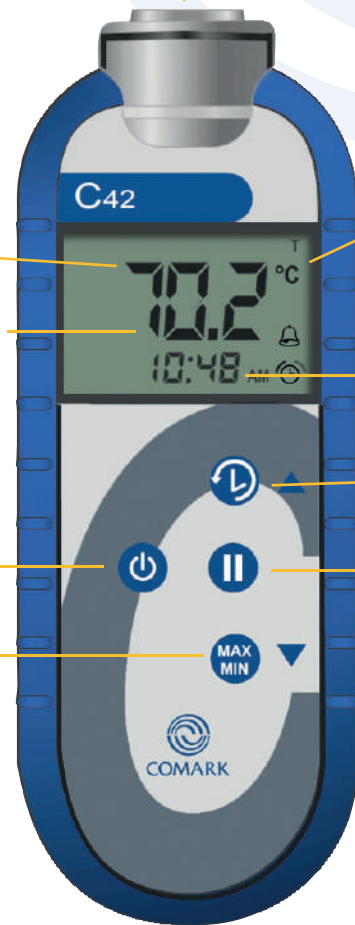
Permanent Clock Display

Countdown Timer

On/Off

Data Hold

Maximum/Minimum Temperature



Rugged Waterproof Polycarbonate Case with BioCote® Antimicrobial Protection



Secure Lumberg Connector



Max/Min feature recalls highest and lowest reading



Count-down timer and alarms

\* Only when used with PX37L dual purpose EN13485 compliant penetration/air probe.

# Comark C42C Probe and Accessory Options

(Supplied separately)



## C20WB Wall Bracket or Stand

- Fits C4x and BT4x series instruments



## Thermometer Probe Wipes

- PW70T - Pack of 70 wipes
- PW200T - Pack of 200 Wipes



## PX22L Penetration Probe

- Range:  $-40^{\circ}\text{C}$  to  $+150^{\circ}\text{C}$
- 0.7m Straight Lead
- Thermistor Sensor



## PX22L/C Penetration Probe

- Range:  $-40^{\circ}\text{C}$  to  $+150^{\circ}\text{C}$
- 1.0m Curly Lead
- Thermistor Sensor



## SX24L Surface Probe

- Range:  $-40^{\circ}\text{C}$  to  $+70^{\circ}\text{C}$
- 3.0m Straight Lead
- Thermistor Sensor



## PX37L Air/Penetration Probe

- Range:  $-40^{\circ}\text{C}$  to  $+150^{\circ}\text{C}$
- 0.7m Straight Lead
- Thermistor Sensor
- EN13485 Compliant



## PT19L Thin Tip Probe

- Range:  $-100^{\circ}\text{C}$  to  $+250^{\circ}\text{C}$
- 1.0m Curly Lead
- Type T Thermocouple Sensor



## PT29L Corkscrew Probe

- Range:  $-100^{\circ}\text{C}$  to  $+250^{\circ}\text{C}$
- 1.0m Curly Lead
- Type T Thermocouple Sensor

See [www.comarkinstruments.com](http://www.comarkinstruments.com) for full range of accessories and probes



# Comark C42C

## Professional Food Thermometer

### Specifications

Sensors	Thermistor or Type T thermocouple
Connector	Lumberg
Measurement Range	
Thermistor	-40°C to +125°C / -40°F to +257°F
Type T	-200°C to +400°C / -328°F to +752°F
Scales	°C and °F
Displayed Resolution	
0.1°	> -100° < 1000°
1°	≤ -100°
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	
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)	Up to 5,000 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)



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### Warranty

Each Comark product is warranted to be free from defects in material and workmanship under normal use and service. The warranty period is one (1) year, unless otherwise stated, and the warranty period begins on the date of shipment. Temperature probes are warranted for six (6) months.

The warranty extends only to the original buyer or end-user of a Comark authorized reseller. This warranty does not cover damage resulting from normal wear and tear, abuse, misuse, accidental breakage, negligence, defects caused by modifications, repair and servicing not made or authorised by Comark Instruments, damage caused by handling, operating, storing, or using the product outside the intended uses described by our product literature. Disposable batteries are also exempt from warranty.

Warranties on dishwasher safe models apply only where the product has been used in a commercial dishwasher. Comark Instruments products are not suitable for use or cleaning in domestic dishwashers.

Comark's warranty obligation is limited, at Comark's option, to refund of the purchase price, free of charge repair, or replacement of a defective product returned within the warranty period. Products must be returned to Comark or one of Comark's authorized service agents.

This warranty is the buyer's sole and exclusive remedy and is in lieu of all other warranties, express or implied, including but not limited to any implied warranty of fitness for a particular purpose. Comark shall not be liable for any special, indirect, incidental or consequential damages or losses, including loss of data, whether arising from breach of warranty or based on contract, tort, reliance or any other theory. Since some countries or states do not allow limitation of the term of an implied warranty, or exclusion or limitation of incidental or consequential damages, the limitations and exclusions of this warrant may not apply to every buyer.

### 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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The Professionals' Choice