



Comark Instruments

Measuring and monitoring in
the food industry



The Professionals' Choice

What makes Comark the experts

Temperature measurement in the food industry

Comark is a leading UK brand with over 50 years experience developing and delivering the very latest temperature and humidity measurement and monitoring solutions for applications throughout the food industry.

Temperature and humidity levels are critical factors right across the food supply chain and organisations have an obligation to demonstrate due diligence. Regulatory bodies such as The British Retail Consortium and the FSA apply very stringent food safety standards and the EU has now made it a legal requirement for food businesses to implement and maintain hygiene procedures based on HACCP principles.

Comark instruments and systems are in daily use throughout the food industry, in areas as diverse as production, supply, transport, wholesale, retail and catering, helping to ensure that the highest levels of quality and safety are met and maintained at all times. For detailed specifications on all the latest products visit www.comarkinstruments.com.

Typical Applications

Food Processing and Production

On busy production lines, spot checks are critical to ensure health and safety standards are maintained. Comark offers a wide choice of robust hand held premium food thermometers designed to withstand these tough environments.

The N9094 combines an extremely wide temperature range with exceptional accuracy, particularly in the critical food service area. The C22 is ideal for checking chilled and frozen temperatures. It meets European Standard EN13485:2001 and is rated to IP65 to withstand the harshest production environments. Other models

are available to meet individual needs. A comprehensive range of probes covering core, air, surface and liquid temperature measurement supports these products.

For help managing data, the HACCP Touch eliminates manual record keeping and allows all HACCP and due diligence records to be stored on a convenient database. The HACCP Touch can be programmed for almost any type of check - temperature, cleaning schedules, actions on damage, recording quantities, monitoring sell-by dates - it can also be used for inspection schedules for processes unique to your operation.

Traceability is assured and legislative requirements are easier to meet using Comark instruments



Food Distribution, Storage and Retail

Where it is necessary to monitor critical points throughout a factory or process over an extended period, Diligence WiFi cloud based wireless monitoring system is ideal. It is fully automated and gathers auditable temperature/humidity data 24 hours a day. Diligence WiFi is equipped with alarms and a range of notification methods, so in the event of a power or refrigeration failure, or if a door is left open, costly goods are not lost.

The integrity of the operation is protected, with audit trails aiding compliance with regulatory requirements. Such automated systems also help to eliminate human error.

For permanent monitoring of freezer or chill cabinets, the Diligence EV data logger with its LCD screen, allows regular visible temperature checks to be made. For core temperature checks of foods handled on delicatessen counters the C20 hand held thermometer provides a simple low cost solution.



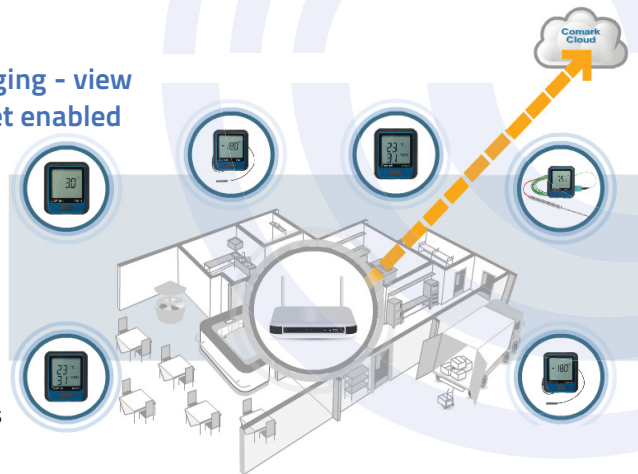
Infrared Thermometers

For quick non-destructive temperature checks during food preparation, in goods receiving areas or in freezer or chill cabinets on the shop floor, a non contact infrared thermometer such as the FoodPro is the ideal solution. Alternatively, the FoodPro Plus is equipped with a folding probe should a back up core temperature test be required.

Diligence WiFi

Cloud based data logging - view data from any internet enabled device

Whether it's recipe ingredients or finished products, keeping temperature sensitive food within required limits during production and storage is vital. Customers demand it, consumers expect it, regulations insist on it, and the time may come when you need to prove it. Diligence WiFi data loggers can monitor all your food storage and service areas from freezers, chillers and refrigerators through to cooking and holding temperatures. You are safe in the knowledge that alerts will notify you if anything does go wrong.



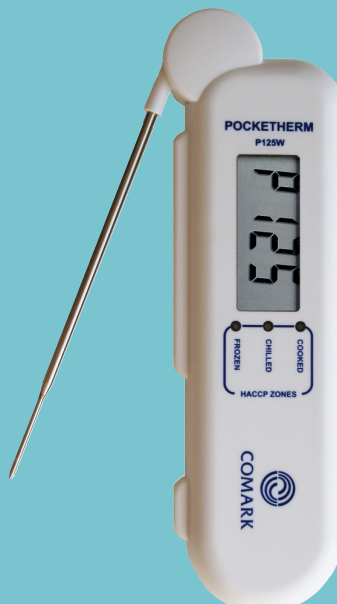
Use with Comark Cloud to:

- View data via smartphone, tablet or PC
- Receive real time alarms via email or SMS text*
- Protect your critical assets with cloud based wireless temperature and humidity monitoring.

*Via an email to SMS service such as Textmagic.com.

Foodservice and Catering

A wide range of 'standard' hand held food thermometers includes the new waterproof Pocketherm thermometer and the KM400AP Allergen thermometer. A range of pocket digital and dial thermometers is also available and covers applications from meat roasting through to steam table temperatures. Thin tip models such as PDQ400 are particularly useful for checking thin products such as burgers. For measuring the temperatures of commercial dishwasher cycles, use the DT400, with its 'max hold' feature for checks on water temperatures.



Comark Hand-Held Thermometers

At the core of the Comark product range is a wide choice of standard and premium C series thermometers. All incorporate a built-in rubber boot that protects them against damage and makes them extremely comfortable to hold. These products are supported by a wide range of probes for measuring core, air, surface and liquid temperatures in applications ranging from busy production lines to food service outlets.



Contact Us

We understand there are times when our customers may need guidance on the best solution for their requirements. If you would like further information or to discuss your temperature monitoring application, please contact our customer service department who will be pleased to assist.

We are here to help so please contact us on:

Telephone:

+44 (0) 207 942 0712

Email:

sales@comarkinstruments.com

Website:

www.comarkinstruments.com

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Comark Instruments

52 Hurricane Way
Norwich, Norfolk, NR6 6JB
United Kingdom
Tel: +44 (0) 207 942 0712
Fax: +44 (0) 207 942 0714
Email: sales@comarkinstruments.com