![COMARK - A Fluke Company logo]

Why take a chance?

Use a Comark Pocket Digital to fully comply with the FDA Food Code.*

PDQ400

ACCURACY **1°F** FIELD CALIBRATABLE

NSF

PDT300

ACCURACY **2°F** FIELD CALIBRATABLE

NSF

DT400

ACCURACY **1°F** FIELD CALIBRATABLE

NSF

300

300B

ACCURACY **2°F** FIELD CALIBRATABLE

NSF
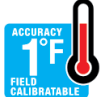
All Comark food compliant models

- Field Calibratable
- Data Hold
- °F / °C Switchable
- BioCote® antimicrobial protection
- Meets FDA Food Code Regulation

PDQ400

- Waterproof
- -4° to 400°F, -20°C to 200°C
- ±1°F High Accuracy - Same as a Thermocouple
- Comark's own 1.5mm Thin Tip - Response time of 5 seconds
- Check Commercial Dishwasher Cycles

DT400

- Waterproof
- -4° to 400°F, -20°C to 200°C
- ±1°F High Accuracy - Same as a Thermocouple
- Comark's own 1.5mm Thin Tip - Response time of 5 seconds
- Check Commercial Dishwasher Cycles

PDT300

- Industry's Most Popular!
- Waterproof
- -58° to 300°F, -50° to 150°C
- ±2°F Accuracy
- Comark's own 1.5mm Thin Tip - Response time of 5 seconds

300 / 300B

- 300B includes a protective rubber boot for rugged protection
- Water Resistant
- -40° to 300°F, -40° to 150°C
- ±2°F Accuracy
- Comark's own 1.5mm Thin Tip

*FDA 2009 Food Code 4-302.12 Food Temperature Measuring Devices.
Utensils, Temperature Measuring Devices and Testing Devices
When determining the temperature of thin foods, those having a thickness less than 13mm (1/2 inch), it is particularly important to use a temperature sensing probe designed for that purpose. Bimetal, bayonet style thermometers are not suitable for accurately measuring the temperature of thin foods such as hamburger patties because of the large diameter of the probe and the inability to accurately sense the temperature at the tip of the probe. However, temperature measurements in thin foods can be accurately determined using a small diameter probe 1.5mm (0.059 inch) or less.

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The Professionals' Choice