NEW



Bluetooth® Comark BT42C Professional Food Thermometer

Comark's BT42C Thermometer uses Bluetooth technology to wirelessly transmit probe temperature readings right to your smartphone or tablet.

The BT42C Thermometer is simple to use and suitable for temperature measurement in all food and industrial environments.

Use with the Comark Kitchen Checks App to manage all your HACCP temperature recording. It's a simple way to automate data collection and eliminates the need for handwritten temperature records. Checklists within the App ensure procedures are followed correctly.

Comark Kitchen Checks Dashboard allows the user to review that critical control checks have been undertaken and to assess the implications of any incidents outside of pre-set parameters.

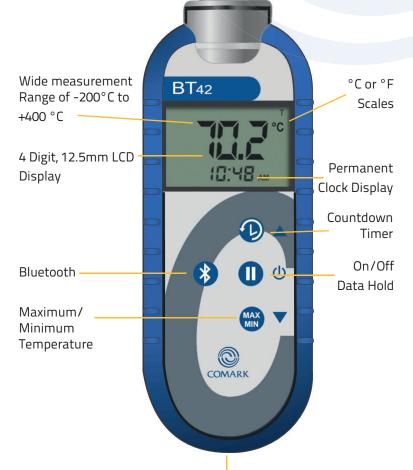
Alternatively, the Comark BT42C Thermometer can be integrated into your existing food safety system using the Comark Bluetooth API.

Housed in a robust case with built-in protective rubber boot, with an easy to use keypad and large LCD display it is designed for use with a wide range of Comark Type T thermocouple and thermistor probes with Lumberg connector. The instrument case is rated to IP65 dust and waterproof standards.

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

Rugged Waterproof Polycarbonate Case with BioCote® Antimicrobial Protection



Secure Lumberg Connector



Max/Min feature recalls highest and lowest reading



Count-down timer and alarms

The Professionals' Choice



Bluetooth® Comark BT42C

How it works with Comark Kitchen Checks





NEW

Measure temperatures with BT42C Thermometer

Record with Comark Kitchen Checks App



Probes and Accessories for Comark BT42C



PX22L Penetration Probe

- Range: -40°C to +150°C
- 0.7m Straight Lead
- Thermistor Sensor



PX22L/C Penetration Probe

Thermometer Probe Wipes
PW70T - Pack of 70 wipes

PW200T - Pack of 200 Wipes

- Range: -40°C to +150°C
- 1.0m Curly Lead
- Thermistor Sensor



SX24L Surface Probe

- Range: -40°C to +70°C
- 3.0m Straight Lead
- Thermistor Sensor



C20WB Wall Bracket or Stand

 Fits C4x and BT4x series instruments

See www.comarkinstruments.com for full range of accessories and probes

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Comark BT42C 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
Туре Т	-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, betwe	een 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 1,000 hours with Bluetooth enabled
	Up to 5,000 hours with Bluetooth disabled
Weight	128g
Dimensions	152mm x W 58mm x D 22/27mm
For a list of suitable probes and acce	ssories, please see www.comarkinstruments.com

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 crosscontamination 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.

The Professionals' Choice