

# Why take a chance?

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

PDQ400



PDT300



DT400



300B



## 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.