

Comark N9094 Ultimate Food Thermometer

Rugged Thermistor, Type T and Type K Thermometer for food production professionals



The Comark N9094 food thermometer is designed with food production professionals in mind and features the latest technology housed in the wellproven Comark premium case.

The N9094 has an interactive menu that makes using functions such as alarms and the timer simple.

Housed in a rugged case rated IP68, the thermometer offers the high accuracy and quick response demanded in busy production environments.

Comark uses BioCote®, the only antimicrobial solution to be awarded HACCP International Certification, to provide an important extra level of surface protection against crosscontamination.

Features

- Permanent clock display
- Choice of auto switch-off after 3 minutes, 10 minutes, 30 minutes
- User selectable alarm function
- Countdown timer
- Data Hold
- Battery life up to 10 years

Benefits

- High accuracy and quick response
- Versatile with choice of thermistor, type T or Type K sensor
- Two year warranty
- Biocote[®] antimicrobial protection

The Professionals' Choice





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Specifications

| Sensors | Thermistor, Type T and Type K |
|--|---|
| Measurement Range | |
| Thermistor | –50°C to +150°C / –58°F to +302°F |
| Туре Т | –200°C to 400°C / –328°F to +752°F |
| Туре К | –200°C to +1372°C / –328°F to +2501°F |
| Scales | °C and °F |
| Displayed Resolution | |
| -100°C to +1000°C | 0.1° |
| Below -100°C or greater than +1000°C | 1° |
| System Accuracy at +23°C / +73°F | |
| (Thermistor) 0°C to +70°C, +32°F to +158°F | <±0.3°C / ±0.6°F |
| (Thermistor) -25°C to 100°C, 13°F to +212°F | ±0.5°C / ±0.9°F |
| (Type T) 0°C to +70°C, +32°F to +158°F | *±0.5°C / ±0.9°F |
| (Type T or K) Full range | 0.1% of reading ±0.2°C / ±0.4°F |
| *When using a Comark probe. | |
| Display | 4-digit, 12.5 mm LCD |
| Operating Range | -25°C to +50°C / -13°F to +122°F |
| Battery Type | 2 x AA 3.6V Lithium cells 2.7 Ah, non replaceable |
| Battery Life | 10 years @ 4 hours use per day, |
| 365 c | lays per year (using thermistor probes) |
| Weight | 270g |
| Dimensions | L 183mm x W 68/79mm x D 31/27mm |
| For a list of suitable probes and accessorie | es, please see www.comarkinstruments.co |

Warranty

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty for temperature probes is six months and all other probes are unwarranted because the conditions of use are beyond our control. The Comark Warranty covers manufacturing defects and component failure and applies worldwide. In line with our policy of continuous development, we reserve the right to alter any product specification without notice. Comark has an accredited UKAS (NIST equivalent) calibration laboratory for temperature and humidity measurement and offers full service and recalibration facilities.

Comark Instruments is committed to providing quality and affordable products to the food service industry. Our thermometers and humidity testers bring speed, accuracy and reliability to the transport, testing and storing of food under HACCP guidelines. A large variety of products, well-trained staff, and a commitment to customer satisfaction mean you can come to us for answers to all your temperature measurement needs !

BioCote®

Selected Comark thermometers, probes and data loggers have BioCote's silver techology 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.

The Professionals' Choice