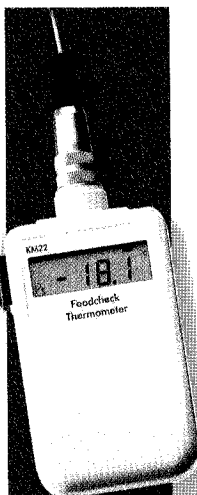


KANE-MAY THERMOMETERS



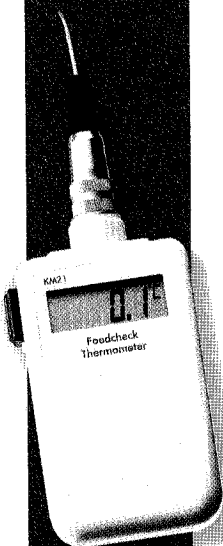
- Full size Foodcheck thermometer
- Type T thermocouple and thermistor sensor compatibility
- Fast response and accuracy as required by food hygiene regulations

Sensor Type	Thermistor/ Thermocouple type T
Measurement Range	-40°C/-40°F to +110°C/230°F
Thermistor:	-200°C/-328°F to +400°C/+750°F
Type T:	
Scales	°C
KM22	°F
KM22F	
Resolution	0.1°
Accuracy at +23°C/+73°F	<±0.5°C/±0.6°F, -25°C/-13°F to +100°C/+212°F
Thermistor (system)	<±0.1% of reading ±0.1°C/±0.8°F
Type T	
Operating Temperature Range	-25°C/-13°F to +50°C/+122°F
Connector Type	Lumberg
Battery Type	9V IEC 6LF22 alkaline
Battery Life	100 hours

*KM22/KM22F

- Selectable auto switch off
- °F version available-KM22F
- Can be supplied in a kit, recommended for the UK quality assurance and environmental health requirements, kit ref: KM22/EHO/KIT, see below

Sensor Type	Thermistor/ Thermocouple type T
Measurement Range	-40°C/-40°F to +110°C/230°F
Thermistor:	-200°C/-328°F to +400°C/+750°F
Type T:	
Scales	°C
KM22	°F
KM22F	
Resolution	0.1°
Accuracy at +23°C/+73°F	<±0.5°C/±0.6°F, -25°C/-13°F to +100°C/+212°F
Thermistor (system)	<±0.1% of reading ±0.1°C/±0.8°F
Type T	
Operating Temperature Range	-25°C/-13°F to +50°C/+122°F
Connector Type	Lumberg
Battery Type	9V IEC 6LF22 alkaline
Battery Life	100 hours



- Full size Foodcheck thermometer
- Thermistor sensor for accuracy required by food hygiene regulations

Sensor Type	Thermistor
Measurement Range	-40°C to +110°C
Scales	°C
Resolution	0.1°
Accuracy at +23°C/+73°F (system)	±0.5°C, 0°C to +70°C, ±1.0°C full range
Operating Temperature Range	0°C to +40°C
Connector Type	Lumberg
Battery Type	9V IEC 6LF22 alkaline
Battery Life	300 hours

*KM21

- Auto switch off
- Can be supplied in a choice of kits:- the Professional Caterers kit, ref: KM21/PC/KIT, or the Food kit, ref: KM21/F/KIT, see below

Sensor Type	Thermistor
Measurement Range	-40°C to +110°C
Scales	°C
Resolution	0.1°
Accuracy at +23°C/+73°F (system)	±0.5°C, 0°C to +70°C, ±1.0°C full range
Operating Temperature Range	0°C to +40°C
Connector Type	Lumberg
Battery Type	9V IEC 6LF22 alkaline
Battery Life	300 hours

*KM20REF REFERENCE THERMOMETER

- High accuracy reference thermometer for checking the calibration of all types of thermometer/probe combinations
- PT100 sensor and permanently attached probe for highest system accuracy
- Complete with 5 point UKAS Certificate of Calibration
- Supplied with hard carrying case



Sensor Type	PT100
Measurement Range	-100°C to +199.9°C
Scale	°C
Resolution	0.1°
System Accuracy at +23°C	±0.2°C
Operating Temperature Range	0°C to +40°C
UKAS Certificate Calibration Points	-18°C, 0°C, +5°C, +8°C, +20°C
Battery type	IEC 6LF22 alkaline
Battery Life	100 hours

Temperature Probes


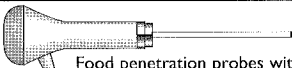

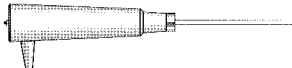
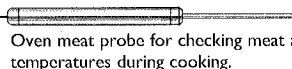

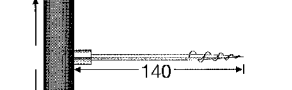
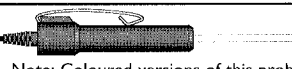


Comark produces one of the widest ranges of probes for the food industry available anywhere. They are the ideal match for Comark and Kane-May temperature measurement instruments and can also be used with many other instrument brands.

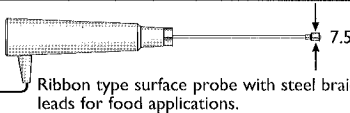
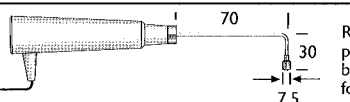
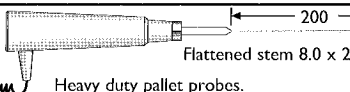

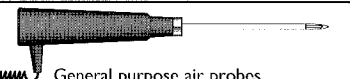



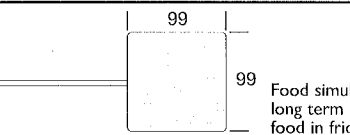
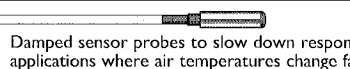

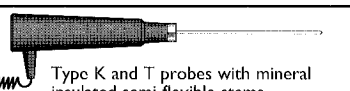


Full details of Comark probes are given in a separate leaflet, ref: C084.

There is a standard Comark probe for almost every food production, processing, storage and catering application and a selection is included here. Comark can also supply probes for specialist applications by modifying existing probes or by designing and building probes to customer specifications. Comark Technical Services or your local Distributor can offer advice or a detailed quotation.

Most Comark probes can be used with Intrinsically Safe instruments and there is a wide selection of accessories including extension leads, plugs, switch boxes, tempatches and thermocouple wire.

Comark can also certify temperature probes, either alone or with an instrument where system accuracy is required. Comark has an in-house UKAS accredited temperature calibration laboratory for UKAS certificates of calibration and can also issue certificates traceable to NPL and Comark standards. Further information on Comark calibration and certification is given on page 16.

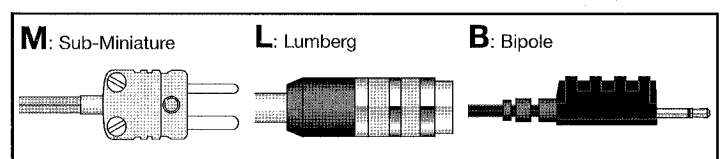
	Sensor	Connector	Temp Range °C	Response Time (secs) [†]	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Code
Penetration Probes									
 <p>Standard and heavy duty industrial probes.</p>	K	M	-50°C to +250°C	2.0	100	3.3	1.0	PVC	PK24M
	T	M	-100°C to +250°C	2.0	100	3.3	1.0	PVC	PT22M
	PT100	L	-200°C to +250°C	8.0	100	3.3	1.0	PVC	PP23L
 <p>Food penetration probes with coloured end caps to minimise the risk of cross contamination. PX22L White, PX23L Red, PX24L Green, PX25L Blue. PT24L - Type T sensor food probe with steel braided lead. PT24L/C - Version of PT24L with coiled lead. PX22L/C - Version of PX22L with coiled lead. PX29M - Thermistor probe for use with C8800 monitoring systems.</p>	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX22L
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX23L
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX24L
	PST	L	-40°C to +150°C	5.0	100	3.3	0.7	FEP	PX25L
	PST	L	-40°C to +150°C	5.0	100	3.3	1.0	PVC	PX22L/C
	T	L	-100°C to +250°C	2.0	100	3.3	0.7	PTFE	PT24L
	T	L	-100°C to +250°C	2.0	100	3.3	1.0	PVC	PT24L/C
	PST	M	-40°C to +70°C	5.0	100	3.3	3.0	FEP	PX29M
 <p>PX16L - Fast response thermistor food probe. PT23L - Fast response Type T food probe with steel braided lead.</p>	PST	L	-40°C to +150°C	0.5	100	1.6	0.7	FEP	PX16L
	T	L	-100°C to +250°C	0.5	100	1.6	0.7	PTFE	PT23L
 <p>Probe with print start switch for KMI223DTR.</p>	PST	L	-40°C to +150°C	5.0	100	3.3	3.0	FEP	PX27L
 <p>Oven meat probe for checking meat and food temperatures during cooking.</p>	K	M	-50°C to +250°C	2.0	100	3.3	2.5	PTFE	PK23M
	T	L	-100°C to +250°C	2.0	100	3.3	2.5	PTFE	PT26L
 <p>Integral plug probe.</p>	T	L	-100°C to +250°C	2.0	100	2.4	-	-	PT25L
	PST	L	-40°C to +150°C	5.0	100	3.3	-	-	PX33L
 <p>Corkscrew probe for frozen foods and other semi-solid materials. Complete with detachable lead for ease of use, ADP34 lead for PT29L, ADP35 lead for PT29M.</p>	T	L	-100°C to +250°C	4.0	140	8.0	1.0	PVC	PT29L
	T	M	-100°C to +250°C	4.0	140	8.0	1.0	PVC	PT29M
 <p>Note: Coloured versions of this probe are available for KM290 HACCP thermometers - see page 7 for relevant part numbers.</p>	PST	B	-40°C to +150°C	5.0	80	3.3	0.4	PVC	PX21B
Surface Probes									
 <p>General purpose probe.</p>	K	M	-50°C to +250°C	0.2	100	7.5	1.0	PVC	SK21M
 <p>Surface probe for food applications.</p>	PST	L	-40°C to +150°C	12.0	100	6.0	0.7	FEP	SX22L

	Sensor	Connector	Temp Range °C	Response Time (secs)†	Stem Length (mm)	Stem Dia (mm)	Lead Length (m)	Lead Material	Code
Surface Probes									
	T	L	-100°C to +250°C	0.2	100	7.5	0.7	PTFE	ST21L
Ribbon type surface probe with steel braided leads for food applications.									
	T	L	-100°C to +250°C	0.2	70/30	7.5	0.7	PTFE	ST22L
Ribbon type surface probe with steel braided leads for food applications.									
	K	M	-50°C to +250°C	4.0	250	8 x 2	1.0	PVC	SK38M
Heavy duty pallet probes.	T	M	-100°C to +250°C	4.0	250	8 x 2	1.0	PVC	ST38M
	T	L	-100°C to +250°C	4.0	250	8 x 2	1.0	PVC	ST38L
	T	L	-40°C to +70°C	5.0	-	-	1.0	PTFE	ST23L
	PST	L	-40°C to +70°C	15.0	-	-	1.0	PEP	SX23L
Between pack temperature probes. ST23L and ST24L with steel braided leads.	T	L	-40°C to +70°C	5.0	-	-	3.0	PTFE	ST24L
	PST	L	-40°C to +70°C	15.0	-	-	3.0	PEP	SX24L
Air Probes									
	K	M	-100°C to +850°C	0.5	100	3.3	1.0	PVC	AK21M
General purpose air probes.									
	PST	L	-40°C to +70°C	10.0	100	3.3	0.7	FEP	AX23L
Rigid air probe.									
	K	M	-100°C to +250°C	0.5	-	-	1.0	PTFE	AK28M
Flexible thermocouples.	T	M	-100°C to +250°C	2.0	-	-	1.0	PTFE	AT26M
	K	M	-100°C to +250°C	0.5	-	-	5.0	PTFE	AK29M
	T	L	-100°C to +250°C	0.4	-	-	1.0	PTFE	AT26L
	T	L	-100°C to +250°C	2.0	-	-	1.0	PTFE	AT22L
Fast response flexible probe with steel braided lead.									
	PST	L	-40°C to +70°C	10	-	-	1.0	FEP	AX24L
Flexible probes.	PST	L	-40°C to +70°C	10	-	-	3.0	FEP	AX25L
	PST	M	-40°C to +70°C	10	-	-	5.0	FEP	AX28M
	PST	M	-40°C to +70°C	10	-	-	10.0	FEP	AX29M
	PST	B	-40°C to +70°C	10	-	-	1.0	FEP	AX22B
	PST	M	-40°C to +70°C	100	-	-	2.0	FEP	DX29M
	PST	L	-40°C to +70°C	100	-	-	2.0	FEP	DX31L
Food simulant probes for long term measurements of food in fridges and freezers.									
	PST	L	-40°C to +70°C	30.0	-	8.0	2.0	FEP	DX28L
Damped sensor probes to slow down response times in applications where air temperatures change faster than the product temperatures, eg. food in fridges and freezers.	PST	M	-40°C to +70°C	30.0	-	8.0	2.0	FEP	DX43M
	T	L	-100°C to +250°C	0.4	75	3.3	-	-	AT25L
Integral plug probe.									
Immersion Probes									
	K	M	-100°C to +1100°C	0.4	100	1.5	1.0	PVC	IK21M
Type K and T probes with mineral insulated semi-flexible stems.	PT100	L	-200°C to +500°C	8.0	200	4.0	1.0	PVC	IP22L
	PT100	L	-200°C to +500°C	15.0	300	6.0	1.0	PVC	IP23L
	T	M	-200°C to +400°C	1.0	300	3.0	1.0	PVC	IT22M
	T	L	-200°C to +400°C	1.0	500	3.0	0.7	PTFE	IT21L
Deep fat probe for food applications.									
	T	M	-40°C to +150°C	2.0	90	-	2.0	PTFE	IT23M
Weighted milk dip probe for dairy applications, also suitable for other liquid dip applications	T	L	-40°C to +150°C	2.0	90	-	2.0	PTFE	IT23L
	PST	L	-40°C to +150°C	5.0	90	-	2.0	FEP	IX23L

COMARK ORDER CODES

Probe Category P: Penetration S: Surface A: Air I: Immersion	Sensor Type K: Type K thermocouple T: Type T thermocouple X: Thermistor (PST) P: PT100	Connector Type M: Sub-miniature L: Lumberg B: Bipole
P	K	24
M		
Example	Sequential code number	

CONNECTOR TYPES



† The time constant is the time taken for the probe to reach 63% of the value of the temperature change. Multiply x 3 for the time taken to achieve 95% and by 5 for 99%.

Thermocouples: Tolerances relate to BS EN60584-2 (1993), Class A.

All dimensions are in mm.