

Comark Thermometers

Reduce the risk of cross contamination



93.05%
reduction on
keypad

86.38%
reduction on
thermometer
case

93.35%
reduction on
probe handle

Performance with Style



The average reduction percentages are calculated by subtracting the treated thermometer TVC counts from the untreated counts and working out the percentage reduction from the original result. Actual results subject to conditions of use.

Trials prove 90% reduction in microbe levels

A selected range of Comark thermometers, probes, data loggers and wireless transmitters 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 cross contamination and infection in the environment. Recent trials conducted at the University of Wolverhampton Science Park Restaurant showed that using a Comark thermometer with BioCote® achieved an average reduction in surface microbe levels of 92.73% compared to an untreated product used in exactly the same way.

Within the food industry in all sectors, manufacturing, preparation and service, there is the possibility of cross contamination which in some instances could lead to food poisoning and illness. In the worst cases maybe even death.

Comark products with reliable, safe and long-lasting BioCote® protection complement your existing HACCP procedures helping you to reduce the risk.

For more information contact the Comark Sales Office
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Comark is a leading international manufacturer of high quality, precision thermometers, pressure, airflow, humidity and pH meters and wireless monitoring systems

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