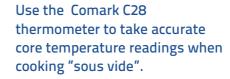# C28/P21 Sous Vide Kit
Check food is cooked perfectly every time

Kit includes a C28 Thermometer, a PK15M Micro Tip Penetration Probe and Sous Vide Tape

Use the Comark C28 thermometer to take accurate core temperature readings when cooking "sous vide".

Sous vide cooking is becoming ever more popular as the precisely controlled heating method of food cooked in a sealed bag is said to maintain the integrity of ingredients and therefore produce foods with enhanced flavours.

However, this method can also carry significant potential food safety risks and it is important that the core temperature of food in the vacuum-sealed bags has reached a sufficient level to kill any food borne pathogens that may be present.

The Comark Sous Vide Kit contains all you need for taking core temperature checks of foods cooked using this method.

Use the Comark C28 Thermometer with the PK15M Micro Tip Penetration Probe to take temperature readings. Sous Vide foam tape is applied to the cooking bag when inserting your temperature probe through the bag and into the food it contains. The foam tape expands and seals punctures made. Probe wipes are available separately and should be used to clean the probe between readings.

Features
- Large LCD display with permanent clock
- Probe Temperature Range: -50°C to 250°C / -58°F to 482°F (full specification overleaf)
- Auto switch-off conserves battery life
- Thermocouple sensor for high accuracy
- Thin tip probe
- Case rated IP67 dust and waterproof

Benefits
- Accurate temperature measurement can help reduce the risk of food borne pathogens
- Sous Vide Foam Tape seals punctures in bags so cooking can continue after temperature measurement is taken
- BioCote® antimicrobial technology reduces the risk of cross-contamination

Comark C28/P21
Sous Vide Kit Specifications

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C28 Thermometer

Sensor Type	Type K thermocouple
Connector	Sub-miniature
Temperature Measurement Range	-200°C to +600°C/-328°F to +1112°F
Scales	°C and °F
Displayed Resolution	0.1° @ > -100°, 1° @ ≤ -100°
Instrument Accuracy	0.1% ±0.2°C / ±0.4°F full range @ 23°C Ambient
Temperature Coefficient	less than ±0.01 % of reading ±0.02 °C per°C (±0.04°F per °F) change from 23°C
Ambient Temperature Range	-20°C to +50°C/-4°F to +122°F operating
Display	4 digit, 12.5mm LCD
Battery	2 X Type IEC LR6 Size AA
Battery Life (continuous)	Up to 7,000 hours
Dimensions	L 152mm x W 58mm x D 22/27mm
Weight	128g
Environmental Protection	IP67 BS EN 60529 IEC 529
Certification	NSF Listed

PK15M Micro Tip Penetration Probe

Sensor	Type K thermocouple
Connector	Sub-miniature
Temperature Measurement Range	-50°C to 250°C / -58°F to 482°F
Lead	1 metre PVC lead (curly)

Sous Vide Tape (Part No: SVTAPE)

Temperature Range	-50°C to +200°C / -58°F to +392°F
Material	Closed Cell Silicon Sponge
Tape Length	1 metre

For a list of suitable probes and accessories, please see www.comarkinstruments.com

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 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. 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