COMARK
A Fluke Company

Comark N5001USB
HACCP Auditor



The Comark Auditor is a compact data management tool for logging, monitoring and managing data.

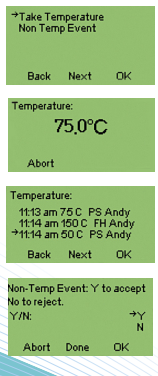
Specifically designed for use in HACCP, due diligence and health and safety systems, the instrument can be programmed for almost any type of check.

Ideal for temperature checks, cleaning schedules, actions on damage, recording quantities, monitoring sell-by dates - you can create your own bespoke inspection schedules for processes unique to your operation.

Comark uses BioCote® in the case construction, the only antimicrobial solution to be awarded HACCP International Certification, to provide an important extra level of defence against cross-contamination.

Features

- Aids HACCP compliance as required by EU Regulation 852/2004
- Critical control points monitored with corrective actions for each one programmed, plus electronic sign off by manage if required
- Due diligence records relating to all aspects of HACCP and Health and Safety
- Records and stores temperature and other variables such as cleaning schedules, receiving goods, actions on damage and recording quantities
- Instant audit and traceability of product
- Data is stored real time and is tamperproof
- Easy Download of reports in Excel format
- Password protected access for authorised users only
- Easy and efficient data analysis, filter data to analyse and find non-conformance
- Faster responses to identified problems
- Eliminates paper records and minimises human error



AUDITOR SOFTWARE

Use Auditor software to design your own series of instrument screens detailing checks or instructions and prompting corrective actions where required. Data is stored in a secure database and can be filtered, sorted and printed. Data can also be exported to spreadsheet or database packages in full or solely consisting of exceptions - any reading outside the set limits for the event or parameter. A USB lead is provided with each instrument for PC connection.

Features

- Entry and storage of temperature and non-temperature variables, e.g. number of units, yes/no responses or dates
- Automatic corrective actions if pre-defined criteria are not met
- Temperature profiling - ideal for cooling of hot foods and hot and cold food holding
- Fast data download
- Clear tabular data with optional exception reporting, sorting and filtering
- Data export capability
- Instrumentation simulation for validating the customer's programmed tasks and actions

The Professionals' Choice

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HACCP Auditor



Specifications

Display Type	Full graphic display LCD, 128 x 64 pixels
Display Resolution	0.1°
Accuracy	±0.2% of reading, ±0.2°C, full range
Temperature Measurement Range - Type K	-200°C to +700°C / -328°F to +1292°F
Temperature Measurement Range - Type T	-200°C to +400°C / -328°F to +1292°F
Battery Type	2 x 1.5V AA IEC LR6 Alkaline
Battery Life	Minimum of 500 hours (backlight not used)
Dimensions	Length 183mm, Width 68/79mm, Depth 31mm
Weight	270g
PC Connection Type	Micro USB connector
Probe Connection Type	Lumberg 6-pin Connector
Case Material	Food safe ABS
Environmental Protection	IP67, BS EN 60529, IEC 529
Software Requirement	Requires Microsoft Windows 7 or higher
Memory Capacity	Approximately 3000 readings
Operating Temperature Range	-20°C to +50°C / -4°F to +122°F

For more details please see www.comarkinstruments.com

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.

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!

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