COMARK
A Fluke Company

TIP
TEMPerature Products
EVERY DEGREE MATTERS™

Complete HACCP Monitoring
On-line health and safety management,
HACCP compliance recording and reporting

FOOD SAFETY FOR THE FUTURE

Kitchen MANAGER

IoT

THE INTERNET OF THINGS

The Professionals' Choice

Comark Kitchen Manager

Online HACCP compliance monitoring - simple, robust and cost effective

The advantages of Comark Kitchen Manager

Comark specializes in paperless HACCP solutions which reduce the labor time and errors that can occur with manual recording systems.

Two fundamental aspects of the HACCP food safety model are:

- Temperature control - to kill bacteria or prevent its growth.
- Hygiene practices to detect or prevent contamination.

From temperature checks on receipts at the back door, through to production, storage and provision of food to your customers, Comark Kitchen Manager provides online visibility across your operation, whatever the size.

Refrigerators and freezers are monitored around-the-clock via wireless temperature transmitters. Core food temperatures when cooking, reheating, cooling or holding are monitored with a bluetooth probe and a tablet - no more handwritten records so your risk of error is reduced.

Cleaning and equipment checks can also be uploaded so all critical control points can be managed.
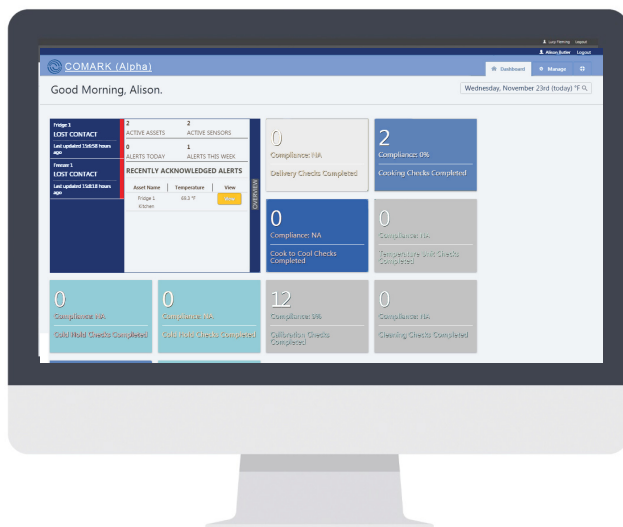
Visibility and reporting

Real-time data on the Kitchen Checks Dashboard means you can see at a glance what is happening and can immediately investigate any out-of-range incidents. SMS* and email alerts mean you can react quickly reducing the risk of losing stock or providing unsafe food.

Data can be exported in Excel™ format for further interrogation and reporting. You could even supply a login to your Environmental Health Officer so they can audit your records online, which may reduce the time spent on-site.

Key benefits include:

- Fully automated refrigerator and freezer monitoring
- All HACCP compliance checks on a tablet
- Automated cloud-based auditing
- Customizable dashboard displays live data
- Create any check or audit from a simple 5 question tick list to a 100 page audit
- Modular system, that can be adapted to suit your safety procedures
- Scalable platform that can grow with your business

*Via a third party service such as textmagic.com
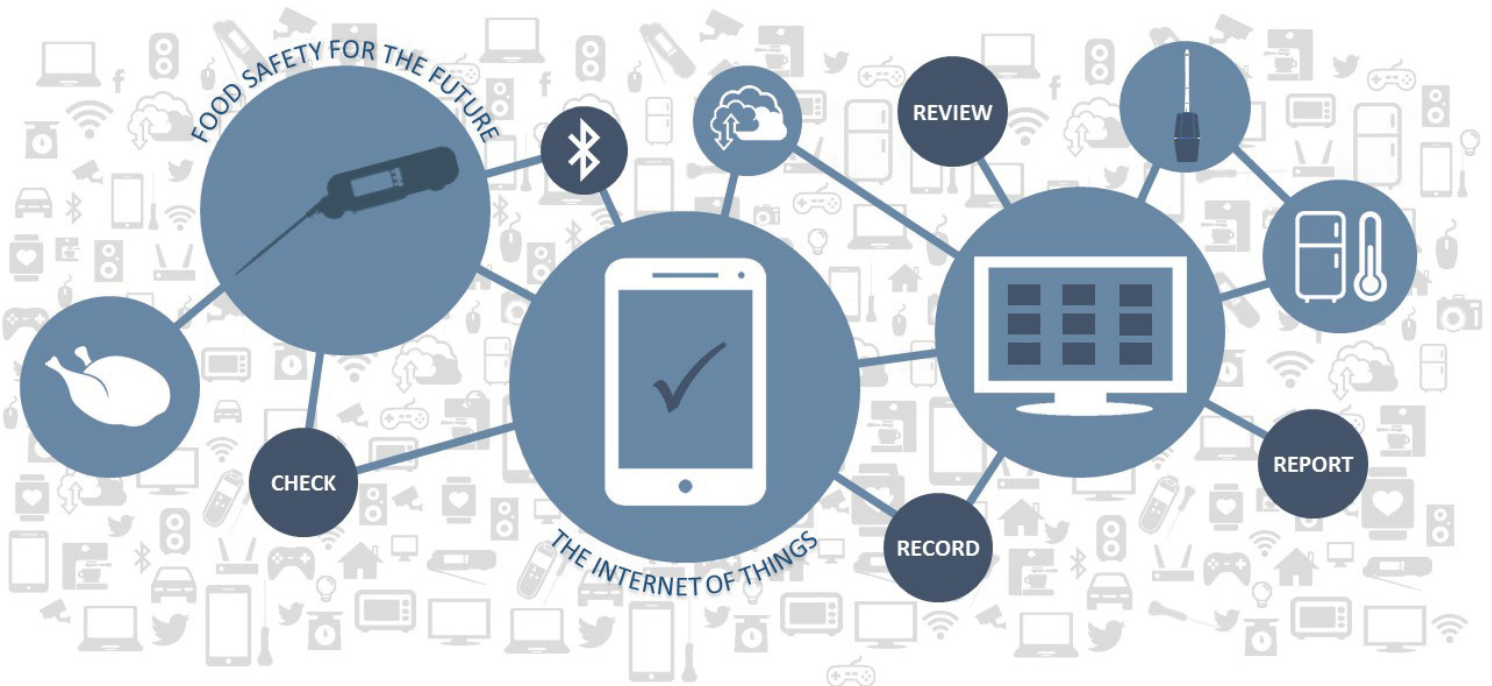
How it works

Comark Kitchen Monitor

Monitor all your food storage areas with Comark COM412 wireless transmitters and the Comark COM400 Gateway. Temperature data is recorded around-the-clock with access to records via any web connected device.

- Monitors multiple refrigerators and freezers
- Notifies you if a unit falls out of your pre-defined temperature range by SMS or email
- Easy to view all of the information from multiple units including historical data
- Access temperature data in real time from any web connected device
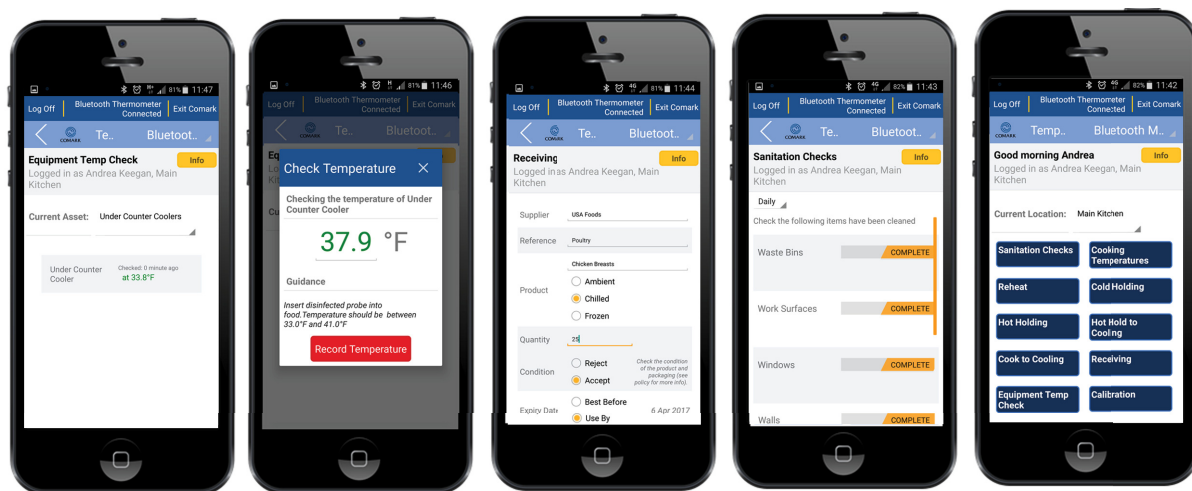
Comark Kitchen Checks

The Comark Kitchen Checks App can be used in conjunction with the Comark Bluetooth Thermometers to record the temperature checks required by your HACCP system. Comark's Bluetooth Pocketherm Thermometer has thin-tip fold out probe which can be angled to suit your application.

- All records are automatically stored and easy to retrieve
- Bluetooth probe allows ease of use in any situation
- Forms are quick and easy to use so food preparation is not interrupted

FOOD SAFETY FOR THE FUTURE

REVIEW

CHECK

THE INTERNET OF THINGS

RECORD

REPORT

Comark Kitchen Manager
Kitchen Checks Software
HACCP App and Dashboard

Comark Kitchen Checks App

Whatever stage in the food chain, Comark Kitchen Checks App can be used to record a range of temperature checks and record the results for reporting and audit purposes.

Set up multi-parameter critical control checks for food, cleaning and equipment to capture and review data easily using a phone or tablet. Multiple users can be set up.
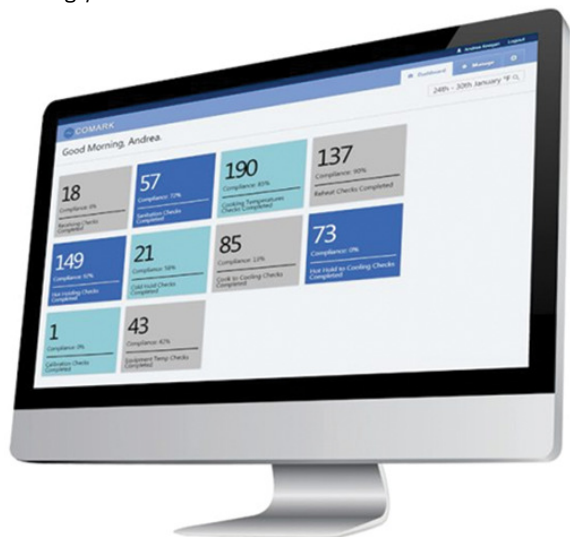
With an easy to read screen, you can measure and monitor checks throughout your operation from deliveries at the back door through to serving your customers.

Comark Kitchen Checks Dashboard

Comark Kitchen Checks Dashboard is a powerful tool for busy food professionals. It can be used to view and interrogate data collected by the Kitchen Monitor system from temperature controlled storage areas. In addition you can review information on critical control checks such as cleaning and equipment checks collected via the Kitchen Checks App. The Kitchen Checks App can also be used with a bluetooth thermometer to record core product temperatures.

With all your HACCP safety information in one place you can easily check that critical control checks have been undertaken and assess the implications for the operation of any incidents outside of pre-set parameters. See any non-conformances from the cloud-based dashboard live so immediate corrective action can be taken.

On-line HACCP safety at your fingertips!

Comark Kitchen Manager
Hardware
Gateway, transmitter and probes

The Kitchen Manager range features antimicrobial technology to reduce the risk of cross-contamination.

COM400 Kitchen Monitor Gateway

is an integrated data hub which stores all your refrigerator and freezer temperature readings through a continuous uninterrupted wireless transmission. The COM400 Gateway is configured for full offline redundancy to be able to receive and process data during a power or network failure.

COM412 Kitchen Monitor Transmitter

The COM412 transmitter is a wireless temperature sensor designed to accurately record and transmit refrigerator and freezer temperatures.

It has antimicrobial protection to inhibit the growth of bacteria and reduce the risk of cross contamination.

Picture shows transmitter fitted with protective boot (included).

COM470 Kitchen Monitor USB Range Extender is a USB powered repeater, designed to boost the signal and act as a bridge, extending the range between the COM412 Transmitters and the COM400 Gateway.

COMAX300 Kitchen Monitor Air Probe for use with COM412 Kitchen Monitor transmitters. The probe has a damped air thermistor sensor.

Kitchen Checks Bluetooth Pocketherm (BT250KC) is a handy, pocket-sized thermometer with a fold-out thin tip probe perfect for taking line-checks and other food temperature measurements. 1.5mm FDA approved thin-tip.

Kitchen Checks Bluetooth Probe (BT400KC) A fast response probe with 1.5mm thin-tip, connects to your tablet and can be used to take food temperature checks required by your HACCP procedures.

Comark Kitchen Manager
Monitoring Kits

Contains all you need to get up and running

CKM410 Comark Kitchen Manager

Comes with:
- 1 x COM400 Kitchen Monitor Gateway
- 3 x COM412 Kitchen Monitor Transmitters
- 3 x COMAX300 Air Probes
- 1 x BT400KC Bluetooth Probe
- 1 x Kitchen Checks App

This kit combines a CKM400 Kitchen Monitor System together with the BT400KC Kitchen Checks Kit to monitor all the critical control checks and temperature records required by your food safety plan. Using the simple BT400KC bluetooth probe together with the Kitchen Checks App and Kitchen Monitor COM412 transmitters and COM400 gateway, you have visibility of temperature readings from core product checks through to temperature controlled storage areas via Comark's cloud-based Kitchen Checks Dashboard. (Shown above)

CKM400 Comark Kitchen Monitor

Comes with:
- 1 x COM400 Kitchen Monitor Gateway
- 3 x COM412 Kitchen Monitor Transmitters
- 3 x COMAX300 Air Probes

Monitors temperature controlled storage areas around-the-clock. Temperature readings are collected by the COM412 Kitchen Monitor transmitters and automatically transmitted via the COM400 Kitchen Monitor Gateway. Data can be viewed and interrogated using the Comark's cloud-based Kitchen Checks Dashboard. (As above but does not contain BT400KC Kitchen Checks Probe).

BT400KC Comark Kitchen Checks

Comes with:
- 1 x BT400KC Kitchen Checks Bluetooth Probe
- 1 x Kitchen Checks App

Start monitoring with Comark Kitchen Checks Kit. Ideally suited to small foodservice operations wanting to automate their temperature recording process. Temperatures are recorded with the BT400KC Bluetooth Probe using the Comark Kitchen Checks App.

BT250KC Comark Kitchen Checks Pro

Comes with:
- 1 x BT250KC Kitchen Checks Bluetooth Pocketherm Thermometer
- 1 x Kitchen Checks App

Comark BT250 Kitchen Checks Bluetooth Pocketherm thermometer is waterproof and features a fold-out probe with a 1.5mm thin tip. Temperature readings are displayed on the LCD screen and transmitted via Bluetooth. Used with the Kitchen Checks App, it automatically uploads temperature records saving hours over paper-based recording.

Can be used with Comark Kitchen Manager and Comark Kitchen Monitor systems.

SPECIFICATIONS

COM400 Gateway

Transmitters	100
LED	Indicate transmission received, connected to cloud end-point
Wireless Frequency	Americas 915Mhz
Transmission	Automatic in 1-10 Minute intervals
Power supply	Mains PSU
Operating Temperature	+32°F to +158°F
Design Standards and Compliance	CE/FCC/R&TTE/RoHS

COM412 Transmitter

Sensor	Thermistor
Connector	3.5mm Jack Plug
Scale	°F
Transmission	Automatic in 1-10 Minute intervals
Operating Range	-40°F to +140°F
Storage Range	-22°F to +122°F
System Accuracy	-40°F to -4°F ±0.9°F
	-4°F to 32°F ±0.7°F
	32°F to +140°F ±0.5°F
Measured/Transmitted Resolution	0.1°F
LED	Successful transmission/Failed transmission
Battery life	>1 year

BT250 Kitchen Checks Bluetooth Pocketherm Thermometer

Scale	°F
Temperature Range	-58°F to +482°F
LED	Connection Status
System Accuracy	< +257°F, 0.3% ±1.35°F, > +257°F, 0.7% ±0.45°F
Resolution	0.1°F
Battery Type	User-replaceable AA Alkaline Cells
Battery life	Up to 1000 hours
Auto-Switch Off	Yes

BT400 Kitchen Checks Bluetooth Probe

Scale	Determined by Comark Kitchen Checks App
Temperature Range	-58°F to +572°F
LED	Successful transmission/failed transmission/low battery indication
System Accuracy	-4°F to +158°F: ±0.9°F
Measured/Transmitted Resolution	0.1°F
Battery life	3 years

For more information on the Comark Kitchen Manager Range and for details of accessories, please see www.comarkusa.com

Contact Us

We understand there are times when our customers may need guidance on the best solution for their requirements. If you would like further information or to discuss your temperature monitoring application, please contact our customer service department who will be pleased to assist.

We are here to help so please contact us at:

Telephone:
(800) TIP TEMP

Email:
EveryDegreeMatters@tiptemp.com

Website:
www.tiptemp.com

TIP TEMPerature Products
340 W Broad Street
Burlington, NJ 08016
Tel: (609) 239-1911
Toll Free: 1-800-TIP-TEMP
Fax: (609) 239-1911
Email:
EveryDegreeMatters@tiptemp.com
www.tiptemp.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 products are designed and manufactured for commercial use by trained operators. Any reference to 'dishwasher safe' refers to commercial machines, not domestic or home model machines. Waterproof denotes that an item can be used in the wet environment of a commercial establishment. Comark thermometers are not designed for use underwater.

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!

The Professionals' Choice