

Be Allergen Safe with Comark

Reliable temperature measurement for your kitchen



Why a Purple Thermometer?

Food allergies are a growing public health concern. Recent government studies say 15 million Americans and 1 in 13 children suffer from food allergies.

Eight foods or food groups are the major food allergens: milk, eggs, fish, peanuts, tree nuts (walnuts, almonds), wheat, soybeans and shellfish (shrimp, crab).

Preventing cross contamination among these various foods is becoming more and more important. HACCP plans now detail separating foods or ingredients which may cause allergies and also using separate utensils for different foods.

Purple is the agreed color in the foodservice industry for kitchens to identify allergen-free food items.

Use Comark's new KM400AP pocket digital thermometer for temperature testing in prep, cooking and holding when you want to be sure keep special foods separate and your customers safe.

KM400AP Allergen Pocket Digital Thermometer

- Color coded for food allergy procedures
- Thin tip, response in under 6 seconds
- Waterproof
- Field calibratable

Temperature range: -58° to 400°F or -50° to 200°C
Accuracy in the food zone: ± 2°F or 1°C
Resolution: 0.1°F or 0.1°C

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