

Temperature and measurement instrument performance is vital in almost every application, especially in the food industry.

Performance can be affected by many factors including use and abuse and the age of the instrument. Regular, professional calibration checks are recommended, with certification as required, especially for companies with HACCP procedures and other quality systems. In the meantime, calibration can be monitored with Comark simulators, reference thermometers.



KM20REF Kit

Use this high-accuracy reference thermometer for checking the calibration of all types of thermometer and probe combinations.

- PT100 sensor and permanently attached probe for highest system accuracy
- Complete with 5-Point UKAS Certificate of Calibration
- Auto switch off
- Supplied with hard carrying case
- Can be used with the KM820/VAL Validator

Calibration Equipment

C22REF Kit Reference Thermometer Kit



Kit includes:

- C22 Thermometer
- PX22L Thermistor Probe
- TX27L +32°F Temperature Test Cap with UKAS (NIST) certificate
- MC28 Hard Carrying Case

KM20REF Reference Thermometer



Use this high-accuracy reference thermometer for checking the calibration of all types of thermometer and probe combinations.

- Displays temperature in centigrade
- Supplied with 5-point UKAS Calibration Certificate with points at -18°C, 0°C, +8°C, +70°C, +100°C.
- Auto switch-off feature
- Supplied with carrying case

KM820/VAL Temperature Validation Cup



Use this heavy duty aluminum cup to check the calibration of infrared or contact thermometers.

TX27L Test Cap



The TX27L Thermometer Test Cap (+32°F) with 6-pin Lumberg type connection.

- Temperature simulation on Thermometers
- 6-pin Lumberg Connector
- Sensor Type: Thermistor