IR-98H
Food Safety Infrared Thermometer

CEM

The IR-98H Food Safety infrared and contact thermometer is for surface scans using IR and with a probe thermometer for internal temperature readings. An integrated countdown timer with alarm monitors line checks as well as cooking and cooling intervals.

Features

Built-in fold-out probe for measuring internal food temperatures

Probe temperature range -40 to 200 ºC

Countdown timer to monitor cooking, cooling and HACCP exposure times

Backlit display for clear readings in poorly lit areas

MAX temperature displayed for quick reference

Specifications

IR Temp. Range	-40ºC to 280ºC/-40ºF to 536ºF
Response Time	Less than 500ms
Distance to Spot size	20:1
Emissivity	Fixed at 0.97
Thermistor Temperature Range	-40ºC to 200ºC/-40ºF to 392ºF
Resolution	0.1ºC/ºF
Basic Accuracy	±1.0% of reading

Size(HxWxD): 26mm x40mm x 238mm

Weight: 180g

Accessories: 2x1.5V AAA batteries, Clamshell.

IP65 waterproof

500ms faster sampling time

CE

EMC
EN: 61326
EN: 13485
EN: 60825-1

Model IR-98H

HACCP approved