ERICKHILL ROOK800P

ERICKHILL Infrared Thermometer Gun ROOK800P User Manual

Model: ROOK800P | Brand: ERICKHILL

1. INTRODUCTION

The ERICKHILL Infrared Thermometer Gun ROOK800P is a versatile dual-mode temperature measurement device, combining a non-contact infrared sensor with a detachable stainless-steel probe. It is designed for accurate and rapid temperature readings across a wide range of applications, from cooking and BBQ to industrial and home use. This manual provides essential information for safe and effective operation.

2. SAFETY INFORMATION

WARNING: This device uses a Class II laser. Do not aim the laser directly at eyes or reflective surfaces. Avoid direct exposure to the laser beam. This product is not a medical device and should not be used for measuring human body temperature.

- Read all instructions before use.
- Do not immerse the device in water or other liquids.
- Keep out of reach of children.
- Do not use if the device is damaged.
- Dispose of batteries and the device according to local regulations.

3. PRODUCT OVERVIEW

The ERICKHILL ROOK800P features a robust design with an easy-to-read backlit LCD display. It includes both non-contact infrared measurement and a contact probe for internal temperatures.

Figure 1: ERICKHILL Infrared Thermometer Gun ROOK800P with its detachable probe and protective carrying case.

4. SETUP

4.1 Battery Installation

1. Locate the battery compartment on the handle.
2. Open the compartment cover.
3. Insert 2 AAA batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

4.2 Attaching the Temperature Probe

The detachable meat probe connects to a port on the side of the thermometer gun. Simply insert the probe's jack into the designated port until it clicks into place.

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5. OPERATING INSTRUCTIONS

5.1 Power On/Off

To power on the device, pull the trigger. The device will automatically power off after 15 seconds of inactivity to conserve battery life.

5.2 Switching Measurement Modes (IR / Probe)

Press the **IR/PR** button to toggle between Infrared (non-contact) and Probe (contact) measurement modes. The display will indicate the active mode.

5.3 Temperature Units (°C / °F)

Press the **°C/°F** button to switch between Celsius and Fahrenheit temperature units.

5.4 Laser Aiming

In IR mode, the laser pointer can be activated or deactivated by pressing the laser button. The laser helps pinpoint the measurement area for non-contact readings.

5.5 Emissivity Adjustment

The emissivity setting (0.10-0.99) allows for precise temperature measurements across various materials. Refer to the manual's emissivity chart for common materials. Press the **MODE** button to access emissivity settings.
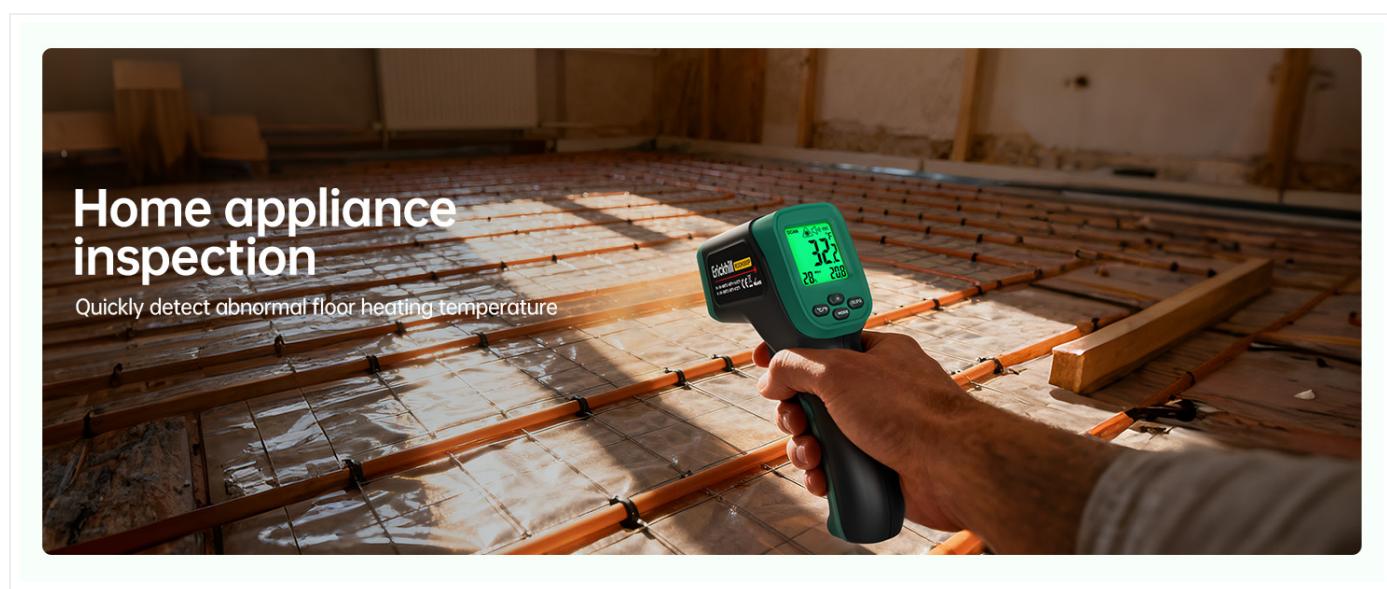
Figure 2: The thermometer's display showing the adjustable emissivity setting, crucial for accurate readings on different surfaces.

5.6 Max/Min/Avg Modes

Press the **MODE** button repeatedly to cycle through Max, Min, and Average temperature display modes during continuous measurement.

5.7 Using IR Mode (Non-Contact)

Point the infrared sensor at the target object and pull the trigger. The laser will indicate the measurement spot. The display will show the surface temperature. Maintain an optimal distance for accuracy (refer to the device's spot ratio diagram, typically around 360mm for a 30mm spot).

Figure 3: Measuring the surface temperature of food on a griddle using the non-contact infrared function.

5.8 Using Probe Mode (Contact)

Ensure the probe is securely attached and the device is in Probe mode. Insert the stainless-steel probe into the object (e.g., meat, liquid) to measure its internal temperature. Allow a few seconds for the reading to stabilize.
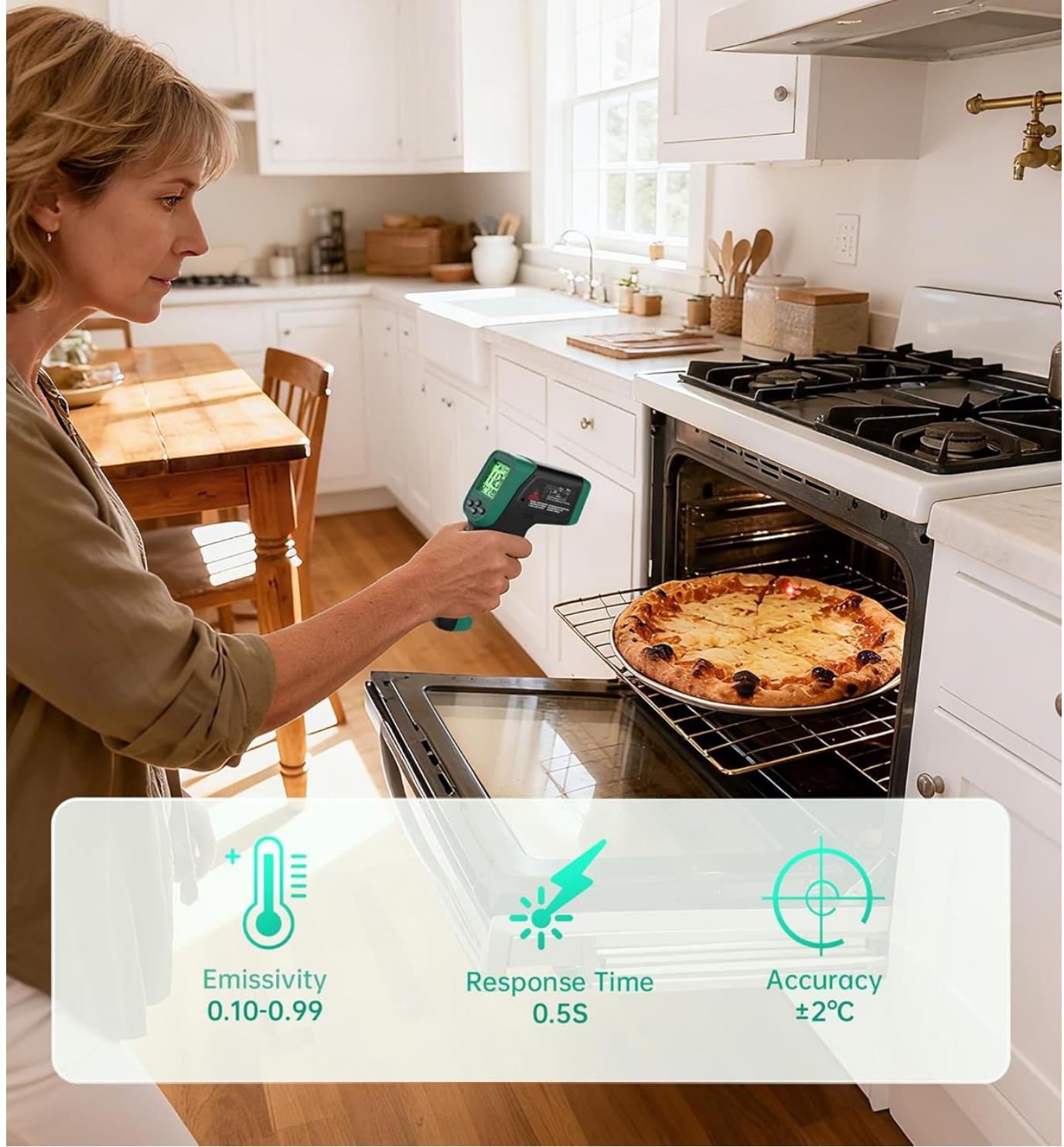
Figure 4: Using the detachable probe to accurately measure the internal temperature of food.

6. APPLICATIONS

The ERICKHILL ROOK800P is suitable for a wide array of temperature measurement tasks:

- **Cooking & BBQ:** Perfect for checking oven heat, grill surfaces, oil temperature, and internal meat temperatures.
- **Home Use:** Ideal for checking air conditioning vents, pool water, refrigerator/freezer temperatures, and identifying

drafts or insulation issues.

- **Industrial & Automotive:** Useful for checking engine temperatures, circuit boards, HVAC systems, and other machinery.
- **DIY & Hobbies:** Monitor temperatures for soap making, chocolate tempering, or other craft projects.

Figure 5: Versatile applications of the thermometer, from kitchen to automotive and industrial settings.

7. Specifications

Feature	Value
IR Temperature Range	-50°C to 800°C (-58°F to 1472°F)
Probe Temperature Range	-50°C to 300°C (-58°F to 572°F)
Accuracy	±2°C
Response Time	0.5 seconds
Distance-to-Spot Ratio	12:1
Emissivity	Adjustable (0.10-0.99)
Power Source	2 x AAA Batteries (included)
Auto Power-Off	15 seconds (approx.)
Display Type	Digital, Backlit LCD
Material	ABS Body, Stainless-Steel Probe

8. MAINTENANCE

- **Cleaning:** Wipe the device with a soft, damp cloth. Do not use abrasive cleaners or solvents. Clean the probe with soap and water after each use, especially when used with food.
- **Storage:** Store the thermometer in its protective carrying case in a cool, dry place when not in use. Remove batteries if storing for extended periods.
- **Battery Replacement:** Replace batteries when the low battery indicator appears on the display.

9. TROUBLESHOOTING

Problem	Possible Cause / Solution
No display / Device won't turn on	Check battery installation and replace if necessary. Ensure the trigger is fully pressed.
Inaccurate IR readings	Verify emissivity setting for the target material. Ensure proper distance-to-spot ratio. Avoid measuring through glass or highly reflective surfaces. Allow device to acclimate to ambient temperature if moved from extreme conditions.
Inaccurate Probe readings	Ensure the probe is fully inserted into the object and has sufficient time to stabilize. Check for proper connection of the probe to the device.
Laser not visible	Ensure the laser aiming function is activated (check display icon).

10. WARRANTY AND SUPPORT

ERICKHILL products typically come with a manufacturer's warranty. Please refer to the product packaging or the official

ERICKHILL website for specific warranty details.

For technical support or customer service, please contact ERICKHILL support at:support@erick-hill.com