the Control °Freak™

Instruction Book - GMC850

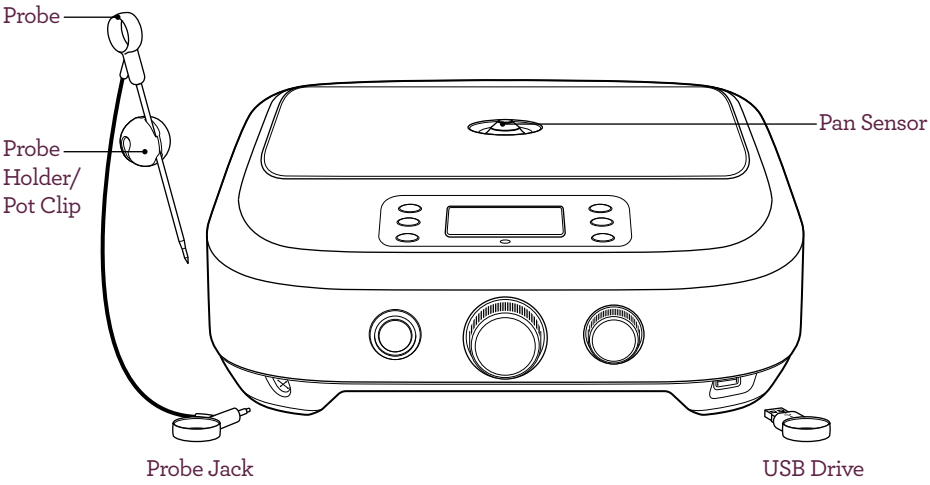


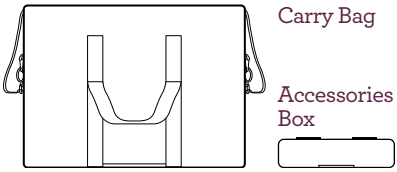
Sage® | PolyScience™

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The Kit

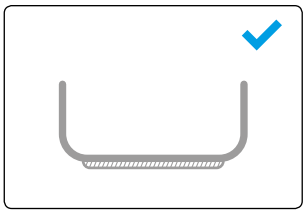




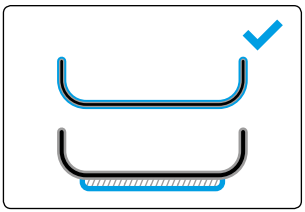
NOTE

Only use induction compatible cookware.

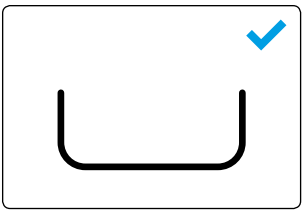
Cookware Compatibility



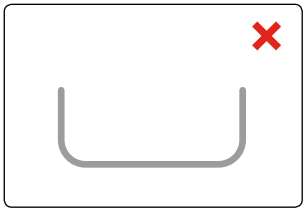
Stainless steel with base.



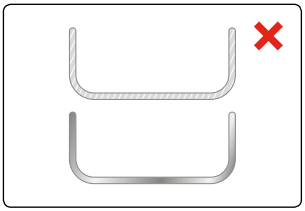
Stainless steel clad with aluminium or copper/with base.



Cast iron.



Stainless steel single layer no base (can distort easily).



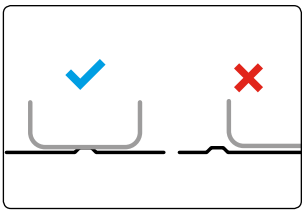
Aluminum, copper.

TIP

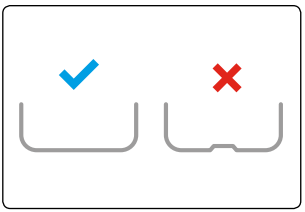
If a magnet attracts firmly to the base of your cookware, it is suitable with the cooker.

Cookware Usage

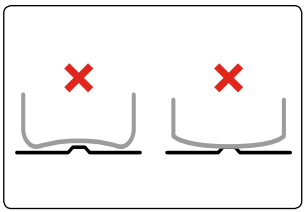
Best performance operation.



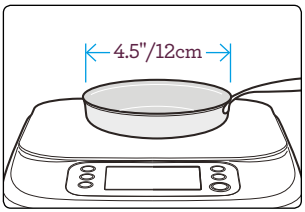
Cookware must touch the sensor for correct temperature control.



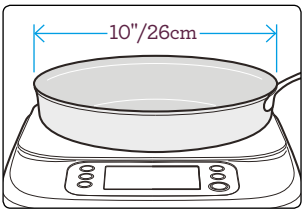
Cookware must have smooth clean bottom.



Do not use cookware with concave or convex base. Sensor will not work.

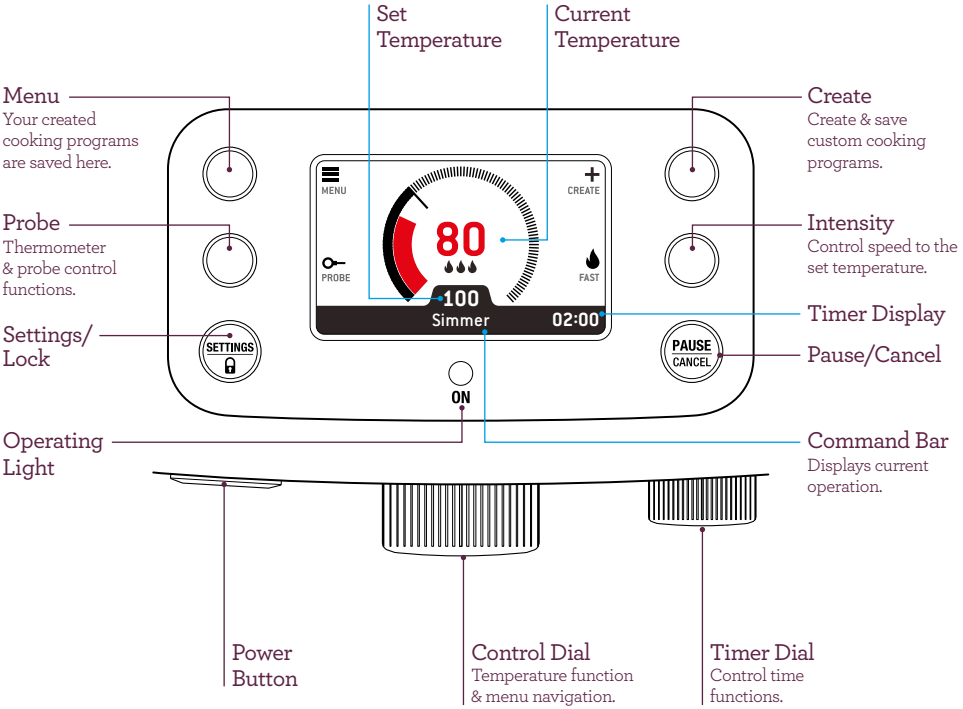


Cookware smaller than 4.5"/12cm may not work (material dependent).



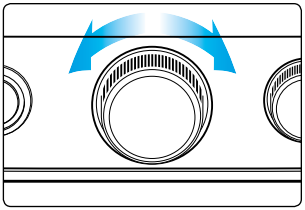
For most even heating, max base ≤ 10"/30cm.

The Interface

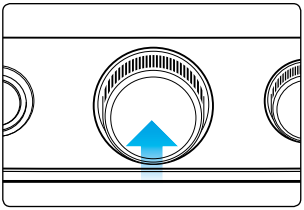


Control Dial Operation

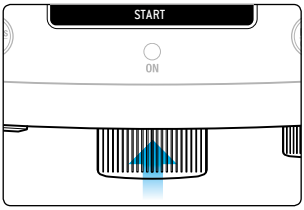
Use control dial to navigate menus and to select and confirm cooking options.



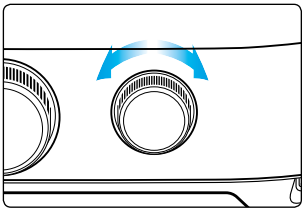
Rotate **Control Dial** to select temperature and scroll through menu selections.



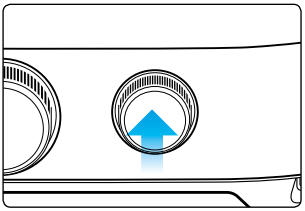
Press **Control Dial** to confirm menu selection.



Press **Control Dial** to confirm Start.

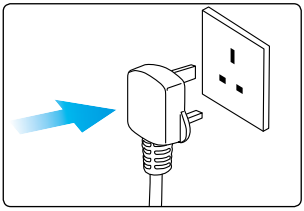


Rotate **Timer Dial** to scroll through time functions.

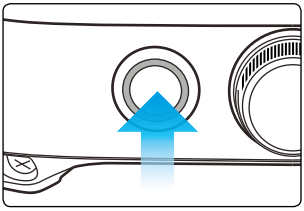


Press **Timer Dial** to confirm time selection.

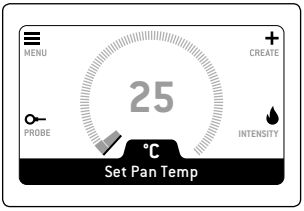
Switching On



Plug in the power cord to power outlet.

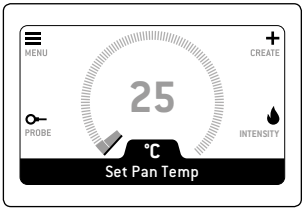


Power on.

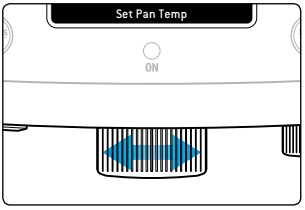


Standby screen.

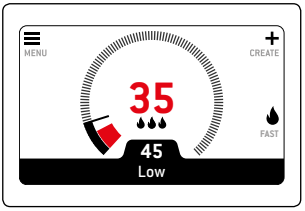
Start Cooking



1. Standby screen.



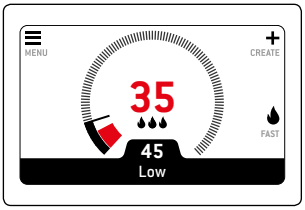
2. Turn control dial to set temperature.



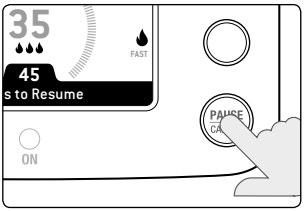
3. Cooktop heating to the set temperature.

Pause/Resume Cooking

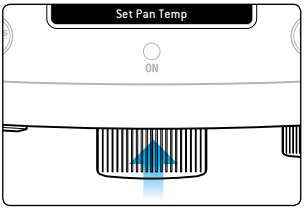
It is possible to pause cooking. No heat will be applied during pause. Resume will continue previous settings.



1. Cooktop active.

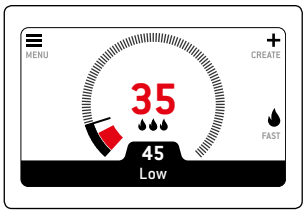


2. Press "PAUSE | CANCEL" to pause.

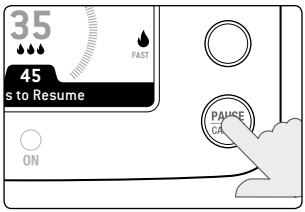


3. To resume, press control dial.

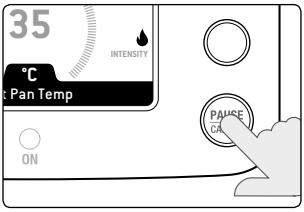
Cancel Cooking



1. Cooktop active.



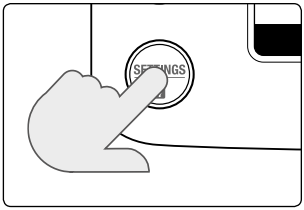
2. Press "PAUSE".



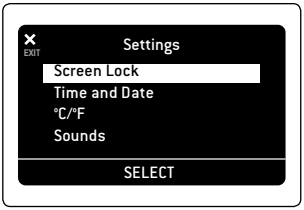
3. Press "PAUSE" again to cancel to standby screen.

Screen Lock

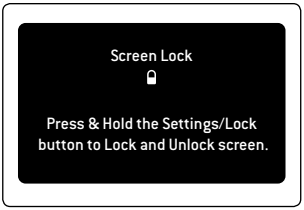
You can lock your screen by making all buttons and dials inactive.
Cooking continues as set.



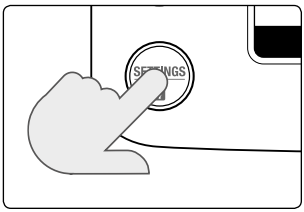
1. Press "Settings | 🔒".



2. Select "Screen Lock".

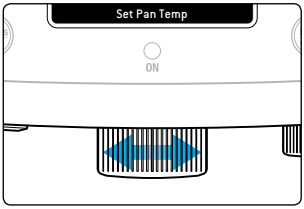


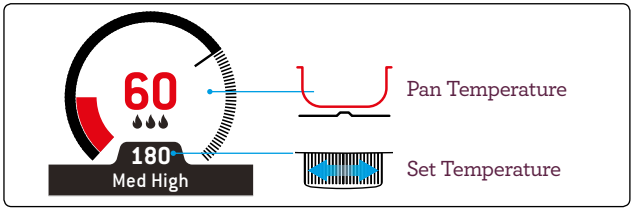
3. Screen lock active.

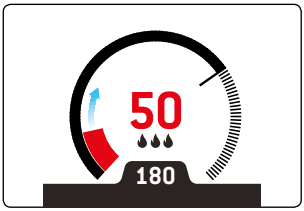


4. To deactivate, press and hold for 3 seconds.

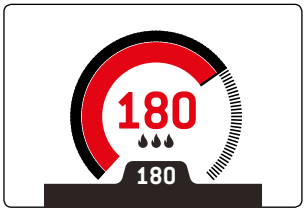
Pan Temperature Control



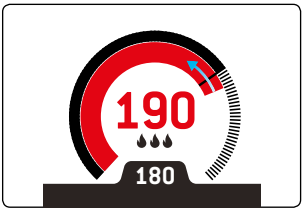




Heating to set temperature.



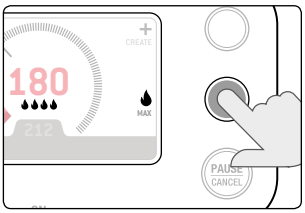
At temperature.



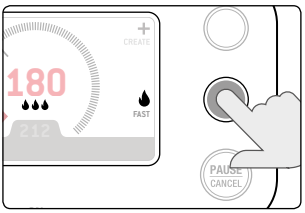
Cooling to set temperature.

Intensity

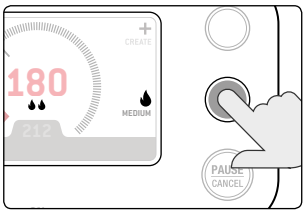
Heat intensity can be varied to control the heating speed to the set temperature.
It can be adjusted while cooking.



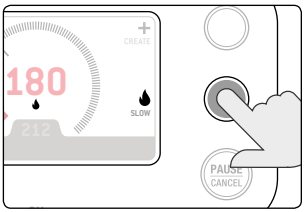
Max (Default).



Fast.

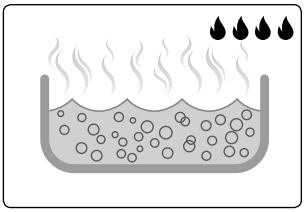


Medium.

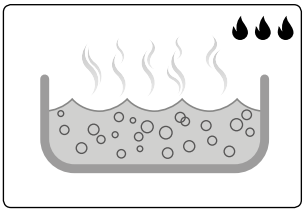


Slow.

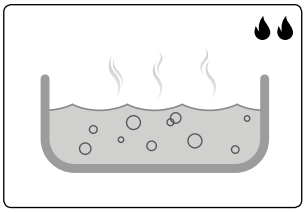
Adjust intensity while cooking to control simmer.



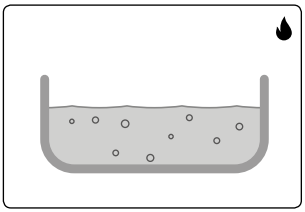
Max (Default).



Fast.



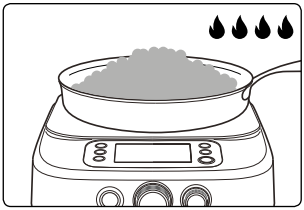
Medium.



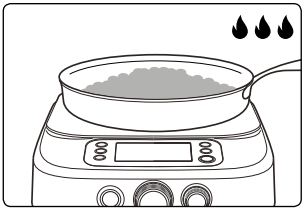
Slow.

Intensity

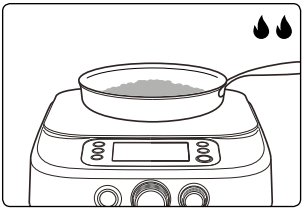
You can vary the intensity to suit the pan size and load.



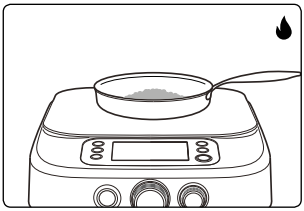
Large Pan, Large load - Max.



Large Pan - Fast.



Medium Pan - Medium.



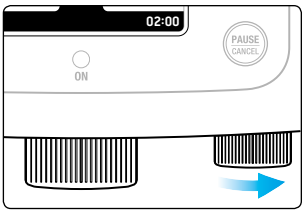
Small Pan - Slow.

NOTE

- The size of pan and the amount of food in the pan will affect the heating speed.
- To avoid overshoot, use SLOW.
- To slow heat-up, use MEDIUM.
- For rapid heat up, use MAX.

Timer

There is a multifunctional timer installed on your product.
It can be set to count up or count down. There are also multiple timer end options.



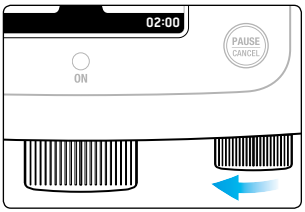
1. Set Timer.



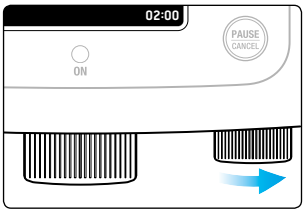
2. 00:05 sec – 72:00 hours.



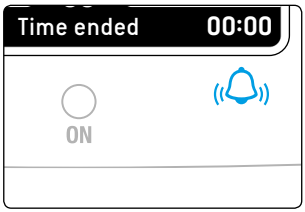
3. Timer begins.



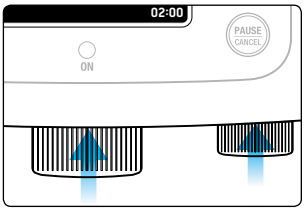
4. Reduce time.



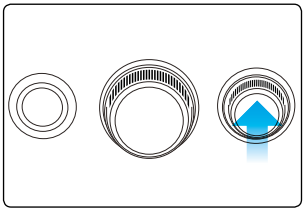
5. Add time.



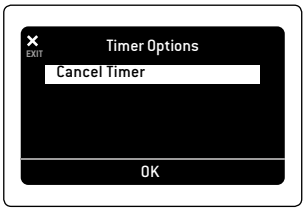
6. Timer ended, alarm sound.



7. To stop alarm, press control dial or timer dial.

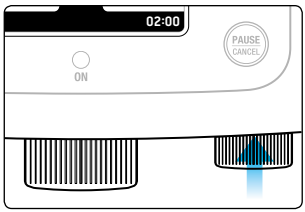


8. To cancel timer, press timer dial.

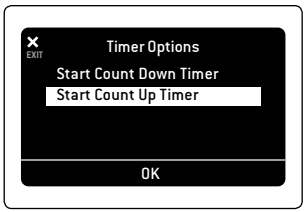


9. Press control dial to confirm.

Timer Count Up



1. Press timer dial.

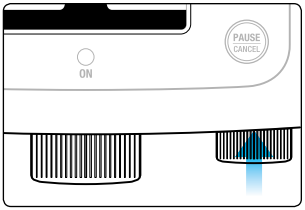


2. Select and confirm Start Count Up Timer.

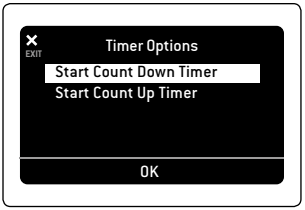


3. Count up begins.

Timer Countdown



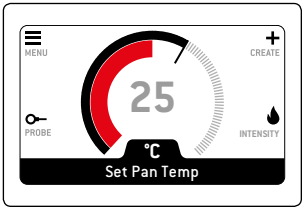
1. Press timer dial.



2. Select Start countdown timer.

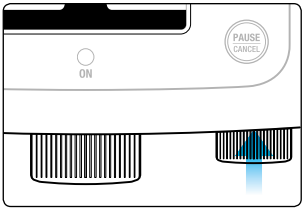


3. Set and confirm.

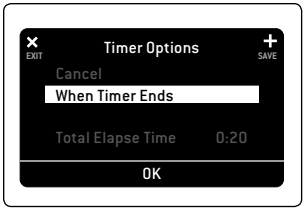


4. Countdown begins.

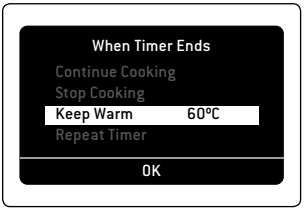
When Timer Ends Option



1. After setting countdown timer, press timer dial.



2. When Timer Ends.



3. Select and confirm.

Continue cooking
Timer will end but cooking will continue at the set temperature.

Stop cooking
Timer will end and cooking will switch off automatically.

Keep warm
Timer will end and set temperature will automatically change to 60°C/KEEP WARM.

After 4 hours the cooking will stop. You can modify the time remaining during this period.

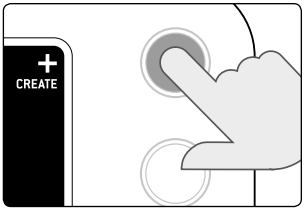
Repeat timer
Timer will end, and the alarm will sound. When you confirm timer alarm, the count down will start again and repeat until you stop cooking or cancel the timer.

NOTE

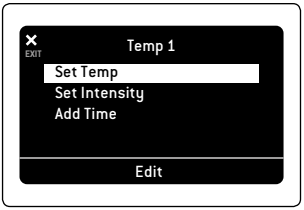
Total elapsed time is the total time since cooking has started.
This is automatically tracked and displayed in the Timer Options screen.

Create

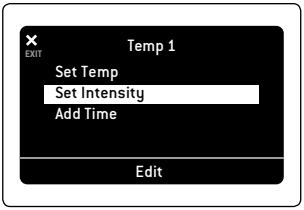
Save custom cooking programs.



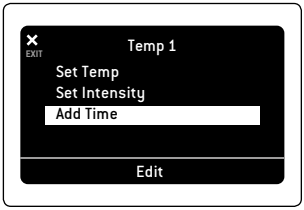
1. Create.



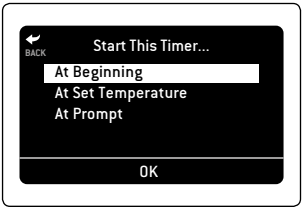
2. Set Temperature.



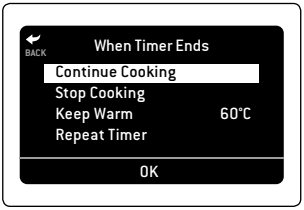
3. Set Intensity.



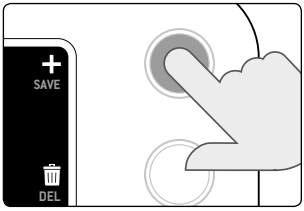
4. Add Time.



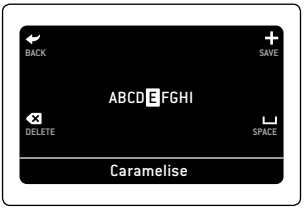
5. Select when to start timer.
See page 19.



6. When timer ends.



7. Save.



8. Name.



9. Save to menu.

Create - Timer Start Options

At beginning

For general cooking:

- Timer will start as soon as cooking starts.

At set temperature

For timing doneness in sous vide:

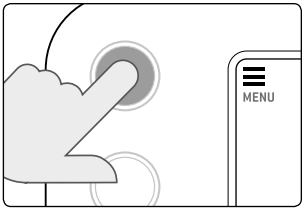
- Timer will start when cooker reaches set temperature.

At prompt

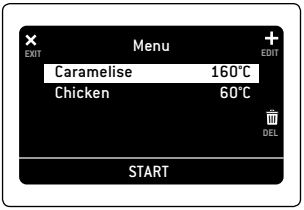
For when you need to start timer after adding ingredients:

- After set temperature is reached, you will be prompted to start the timer.

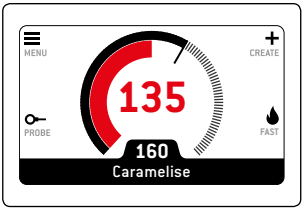
Recall Saved Custom Cooking Program



1. Select menu.



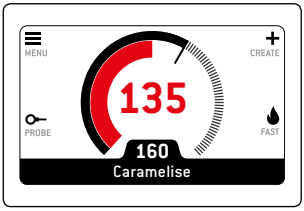
2. Select program and confirm.



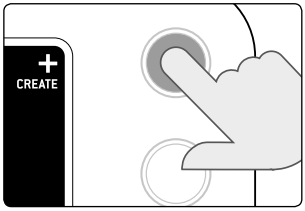
3. Program starts.

Create While Cooktop is Active

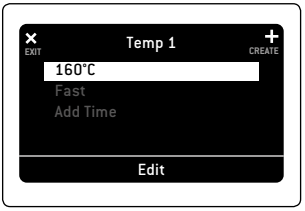
Save current cooking settings as new program while cooking is active.



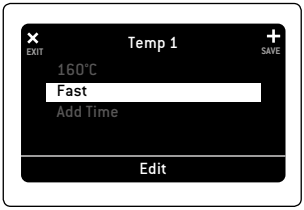
1. Cooktop active.



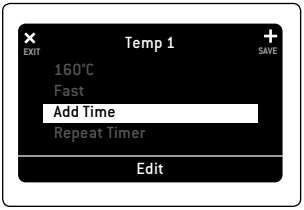
2. Create new program.



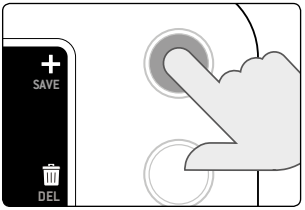
3. Current settings are displayed, Edit/add Temperature.



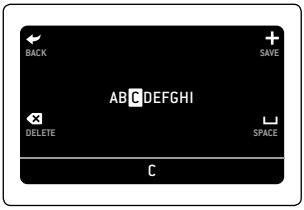
4. Edit/add Intensity.



5. Edit/add Time.



6. Save.



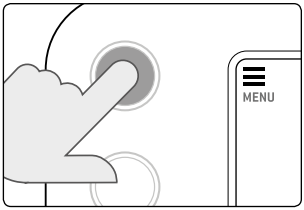
7. Name.



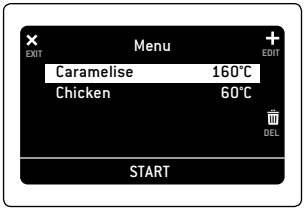
8. Save to menu.

Edit Custom Cooking Program

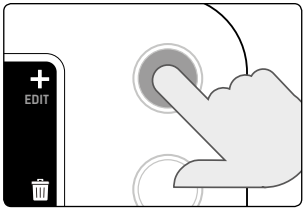
Programs can only be edited while cooking is inactive.



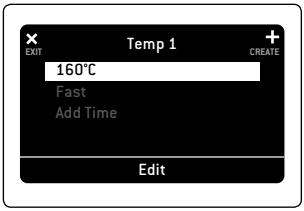
1. Select menu.



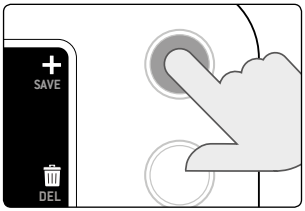
2. Select program.



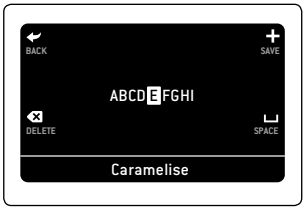
3. Select "EDIT".



4. Edit Temperature, Intensity and Time.



5. Save.



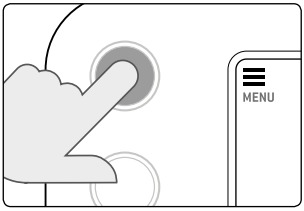
6. Name.



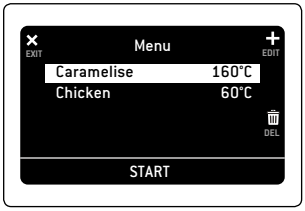
7. Save to menu.

Delete Custom Cooking Program

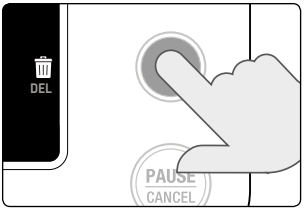
Programs can only be deleted when cooking is inactive.



1. Select menu.



2. Select program.



3. Select "DEL".

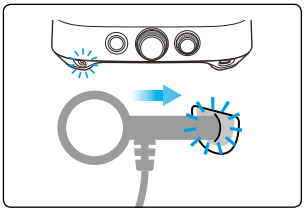


4. Confirm delete.

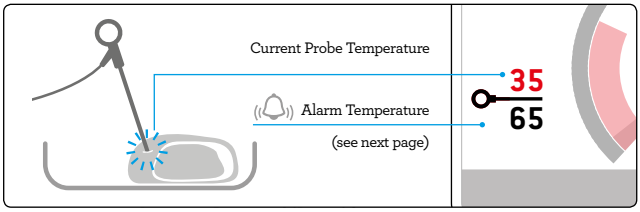
Probe

The Probe can be used in two ways. First, as a thermometer to read the temperature. Second, as probe control, which reads and accurately controls the liquid cooking temperature.

Thermometer Function

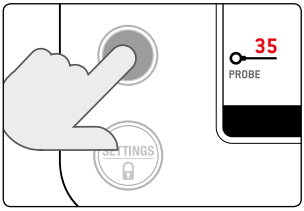


Insert the probe at the front left foot.

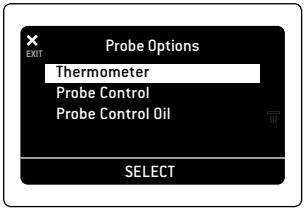


Create Thermometer Alarm

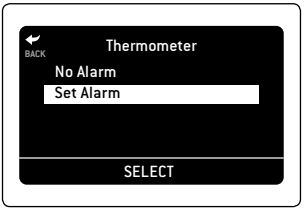
It is possible to create and save a temperature at which the alarm will sound.



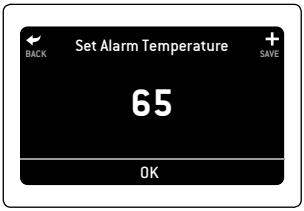
1. Thermometer Alarm.



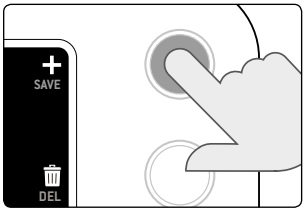
2. Select Thermometer.



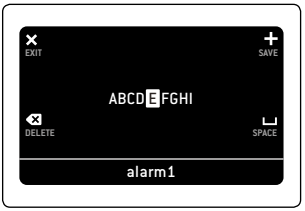
3. Set Alarm.



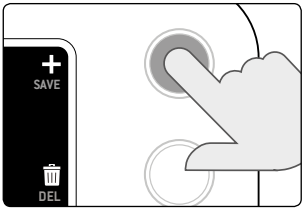
4. Set Alarm Temperature.



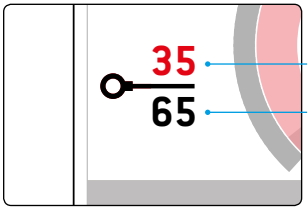
5. Save.



6. Name.

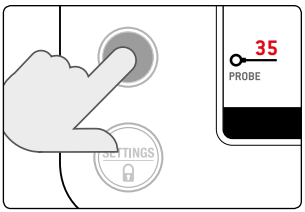


7. Save.

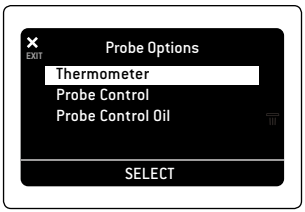


8. Probe active.

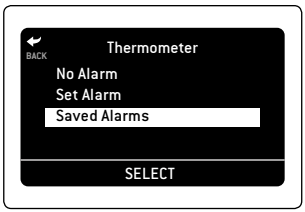
Thermometer Alarm - Recall



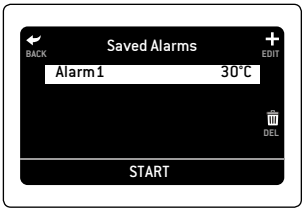
1. Press probe.



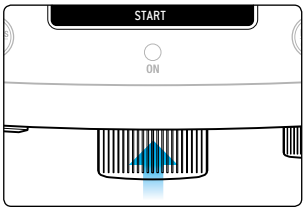
2. Thermometer.



3. Saved Alarms.

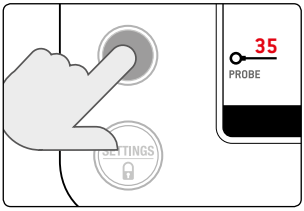


4. Select saved alarms.

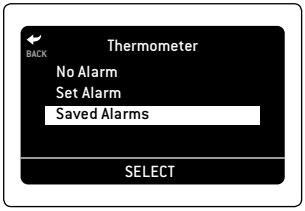


5. Press control dial to start.

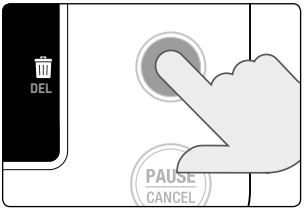
Thermometer - Delete Saved Alarms



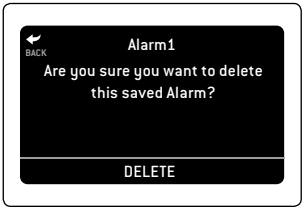
1. Select probe.



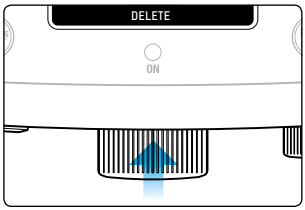
2. Saved Alarms.



3. Select "DEL".



4. Confirm delete.

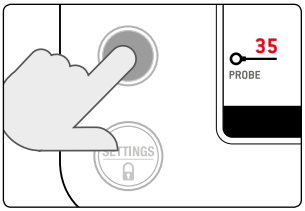


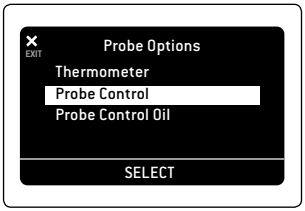
5. Press control dial to delete.

Probe Control Function

Probe Control enables temperature control cooking with 'wet' (liquid) ingredients. It uses the Probe sensors to take the reading directly from the ingredients enabling the cooker to control the temperature with high precision.

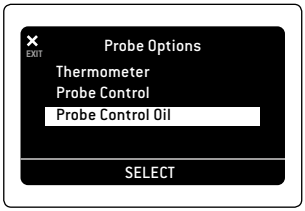
Water based and Oil based liquids need to be controlled differently due to their varying physical properties. Select the one that best suits your needs.





Water-based

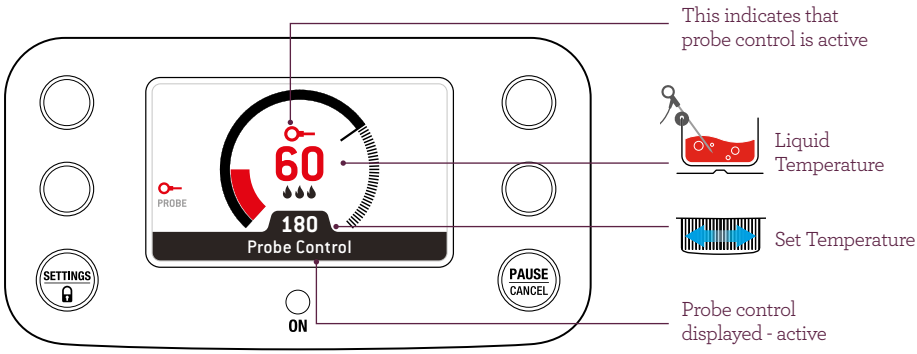
- For precisely controlling water based cooking such as sous vide, stocks, sauces.



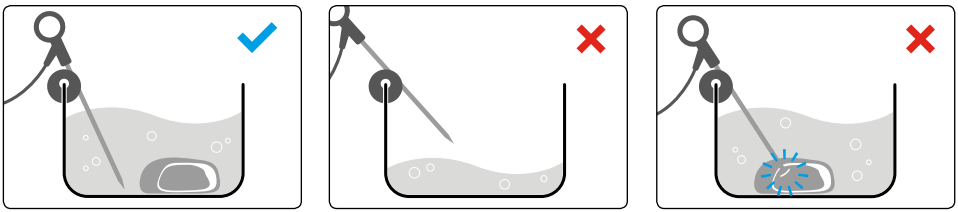
Oil-based

- Use for precisely controlling oil based liquids from confit low temperatures to deep frying at high temperatures.
- Note that 392°F/200°C is the maximum cooking temperature so as to avoid oil flash point.

Probe Control Active Interface

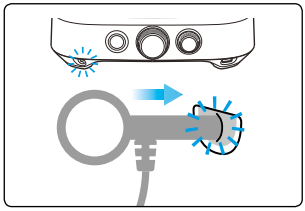


Probe Position

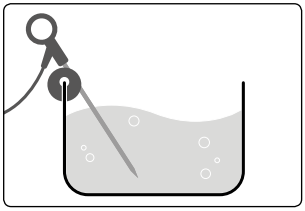


- The temperature reading is within the probe tip so ensure the tip is submerged in the liquid to be controlled.
- Watch out for evaporation over time, so as not to expose tip out of liquid.

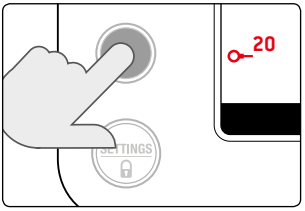
Probe Control - Start/Stop



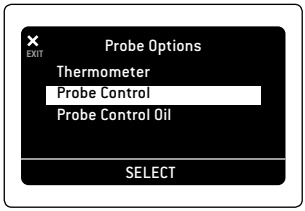
1. Insert probe.



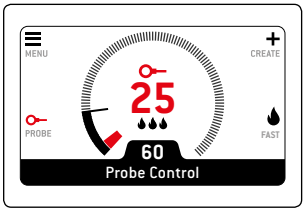
2. Place probe in liquid.



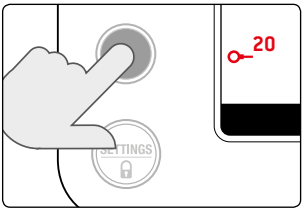
3. Select probe.



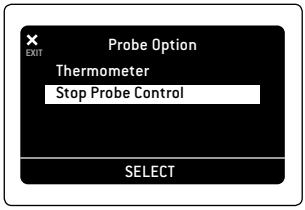
4. Select probe control or probe control oil.



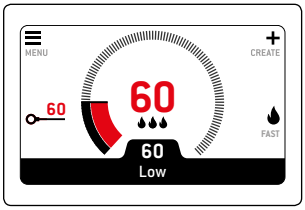
5. Set temperature with control dial.



6. To stop probe control, while continuing to cook, select probe.



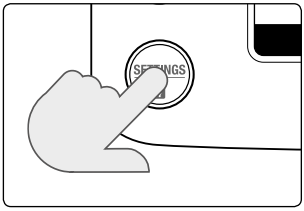
7. Stop probe control.



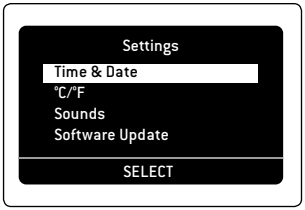
8. Cooking continues, probe control inactive.

Settings

Time and date.



1. Press "Settings | 🔒".



2. Time & Date.



3. Set time.



4. Set year.



5. Set month.

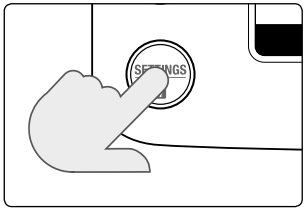


6. Set date.

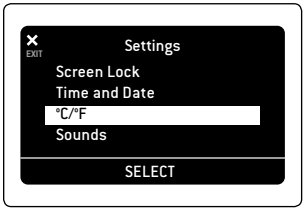
33

Settings

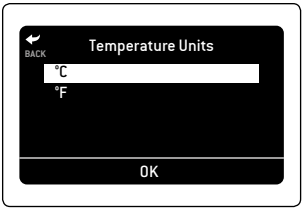
Units °C/°F.



1. Press "Settings | 🔒".



2. °C/°F.

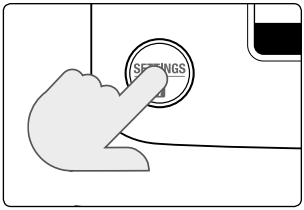


3. Select and confirm.

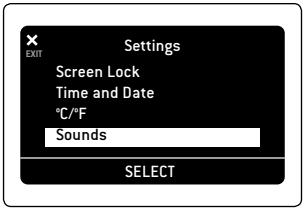
34

Settings

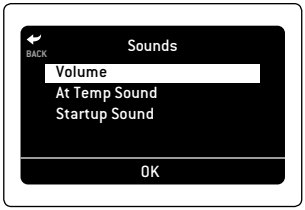
Sounds.



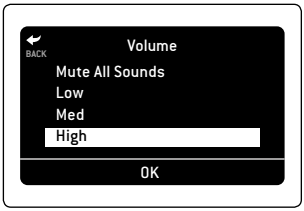
1. Press "Settings | 🔒".



2. Sounds.



3. Adjust volume.



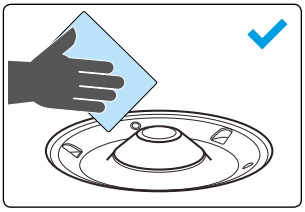
4. Select and confirm.

Factory Defaults

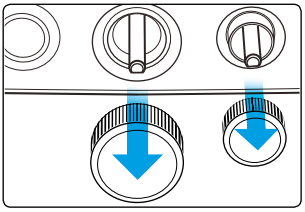
If you wish to erase all saved data, then the following will be deleted or reset:

- All saved custom cooking programs in menu
- All probe alarms
- Units default to °C (for 240V European version)
- Sounds default to:
  - Volume: HIGH
  - At Temperature Sound: ON
  - Startup Sound: ON

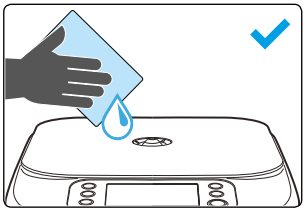
Care & Cleaning



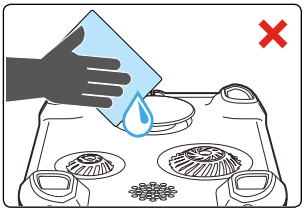
Keep the pan sensor clean, dry and free from oil build-up on and around sensor.



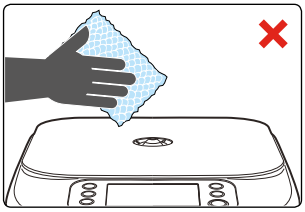
Dials are removable and dishwasher safe.



Use damp cloth to clean glass surface.



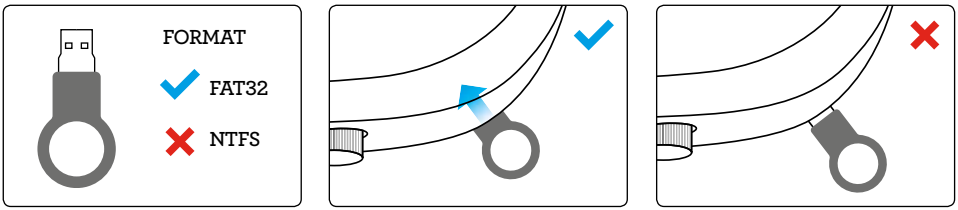
Do not use wet cloth to clean underside of cooker.



Do not use abrasive cleaner or material on glass.

Save/Copy Function

Use the included USB drive to save your custom cooking programs and thermometer alarms (SAVE) and copy them onto another cooker (COPY).



Empty USB Drive.

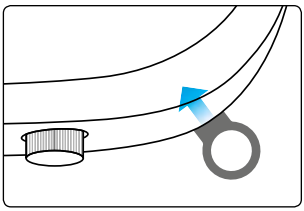
IMPORTANT

Do not use any other USB other than USB provided by Sage | PolyScience.
Additional USBs can be ordered from www.polysciencculinary.com

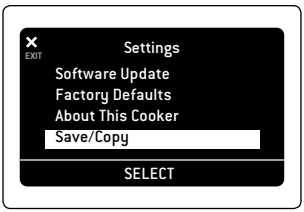
NOTE

- You can make a backup (SAVE) onto the USB and store on your computer if you need to keep them.
- Settings: Time, Date, and Units will not be copied.
- If using software version “110 54”, copying onto another cooker will overwrite the stored items on that cooker. When using the later software version “111 55”, copying onto another cooker will not overwrite the stored items on that cooker.

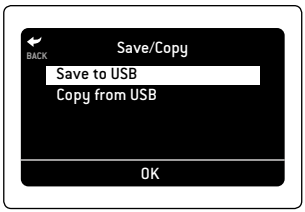
Save from Cooker



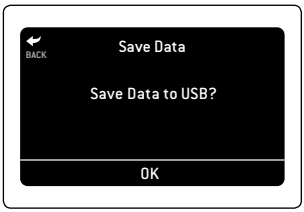
1. Insert USB drive.



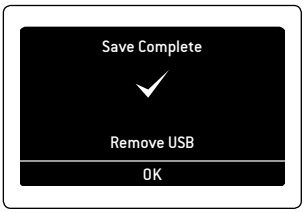
2. Save/Copy.



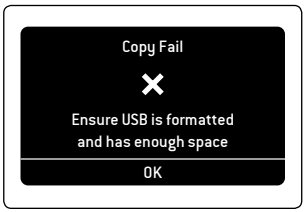
3. Save to USB.



4. Confirm Save data.

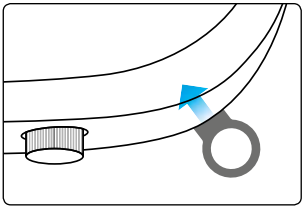


5. Save complete.

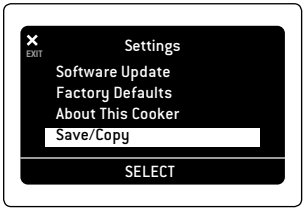


6. Ensure USB drive is empty or has enough space.

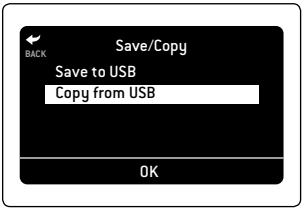
Copy from USB



1. Insert USB drive.



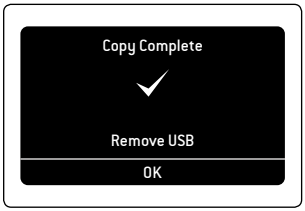
2. Save/Copy.



3. Copy from USB.

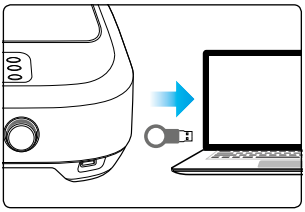


4. Confirm Copy to USB.

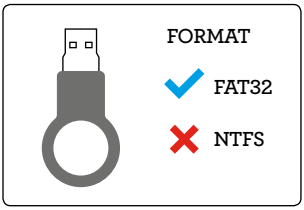


5. Copy completed.

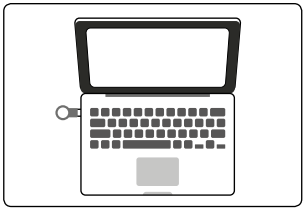
Software Update



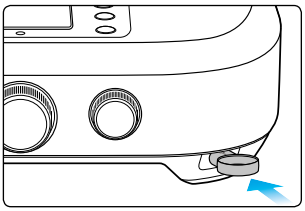
1. Backup Saved data to computer.



2. Empty USB Drive.



3. Copy software update onto USB Drive.



4. Insert USB drive into cooker.



5. Confirm update.



6. Do not interrupt process until complete.

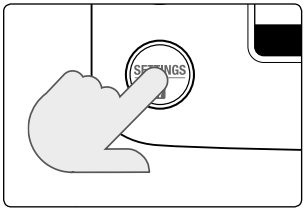
IMPORTANT

Software Update will erase your Custom Cooking Programs and Thermometer Alarms: Use Save/Copy function to make a backup and copy them onto your computer.

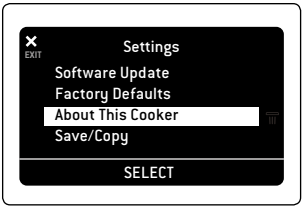
41



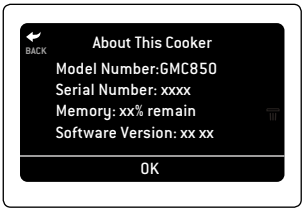
7. Remove USB Drive upon update completion.



8. To check software version, Press "Settings | 🔒".



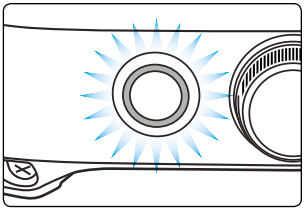
9. About This Cooker.



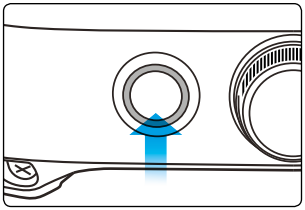
Software version information will be displayed.

Software Update Fail/Error

If USB was removed or there was a power failure during update.



Power LED will flash quickly.



- Press power button to recover original factory settings.
- LED will flash slower.



- Wait for about 1 minute.
- Display will come back on.
- Unit restored to factory settings (approx. 2 minutes).

NOTE

To update to the latest software, re-do the software update.

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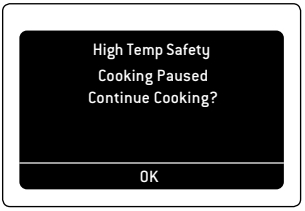
Notification Screens



Internal ambient temperature sensor has detected a high temperature. Move into a cooler area.



For best temperature accuracy keep the sensor clean and dry.



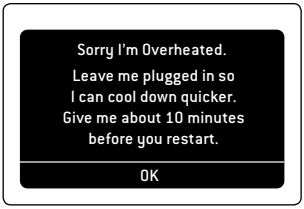
If cooking above 475°F/246°C for greater than 30 minutes, the cooker will pause.
Select OK to continue cooking.

44

Warning & Error Commands



Your cookware material is not suitable.



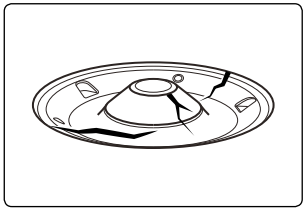
Cooker is too hot and needs to cool down.



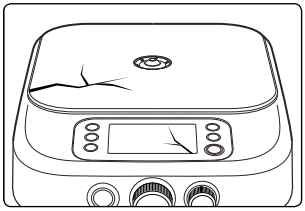
Make sure jack is dry/clean.

To obtain replacement probe visit www.polyscienceculinary.com

Consumer Support



Sensor rubber broken or sensor stuck down.



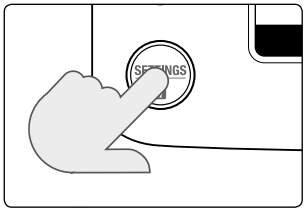
Glass, case or screen cracked.



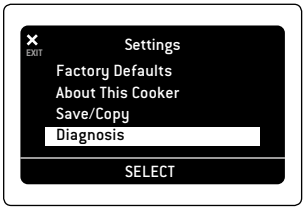
Restart or contact Sage Customer Service if you are unable to resolve the problem.

Diagnosis

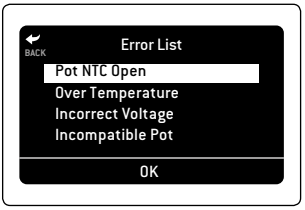
Review error list when requested by customer service.



1. Press "Settings | 🔒 ".



2. Select "Diagnosis".



3. Select error.



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GMC850BSS UKM B18